



CATALOG 2024

COMMERCIAL FOOD EQUIPMENT & SMALLWARES

Food Machinery
Cooking Equipment
Restaurant Essentials
Kitchen Utensils

Knives & Cutlery
Professional Cookware
Merchandising
Maintenance & Safety

Customer Convenience
Warewashing
Handling & Storage
Refrigeration

Serving the Food Industry Since 1951

1-800-465-0234 | WWW.OMCAN.COM

2ND EDITION

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 250,000 sq ft of warehouse space, we stock over 7,500 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.

Benefits

- ☑ High quality globally sourced products at competitive prices
- ☑ Comprehensive network and service providers throughout North America
- ☑ Largest selection of products in the industry
- ☑ Over 7,500 Omcan manufactured products
- ☑ Access to well-known brand names
- ☑ A team of helpful and knowledgeable customer agents, who are ready to assist you between 8:30 am - 8:00pm EST
- ☑ Fast local delivery from one of our four distribution centers
- ☑ A convenient online service "MyOmcan" for our customers to order, checking pricing, and many more services

Omcan's Visions & 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.



Serving the Food Industry Since 1951





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**

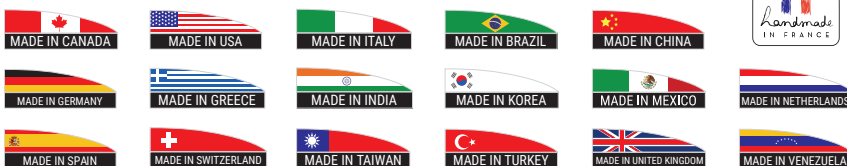
STARTS FROM
\$250

**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
- Limited Edition
- Elite Series** - Designed and manufactured to strict standards, to ensure the highest levels of durability, performance and appearance.

FEATURED BRANDS



MEMBERSHIPS



Call us at 1-800-465-0234 **FREE QUOTATION**

BUSINESS HOURS

Monday to Friday
8:30am - 8:00pm est

FAX
905-607-0234

EMAIL

General Inquiries
sales@omcan.com

Order Placement
orders@omcan.com



WEBSITE

www.omcan.com

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to visit our site

SIGN UP

for our newsletter to get
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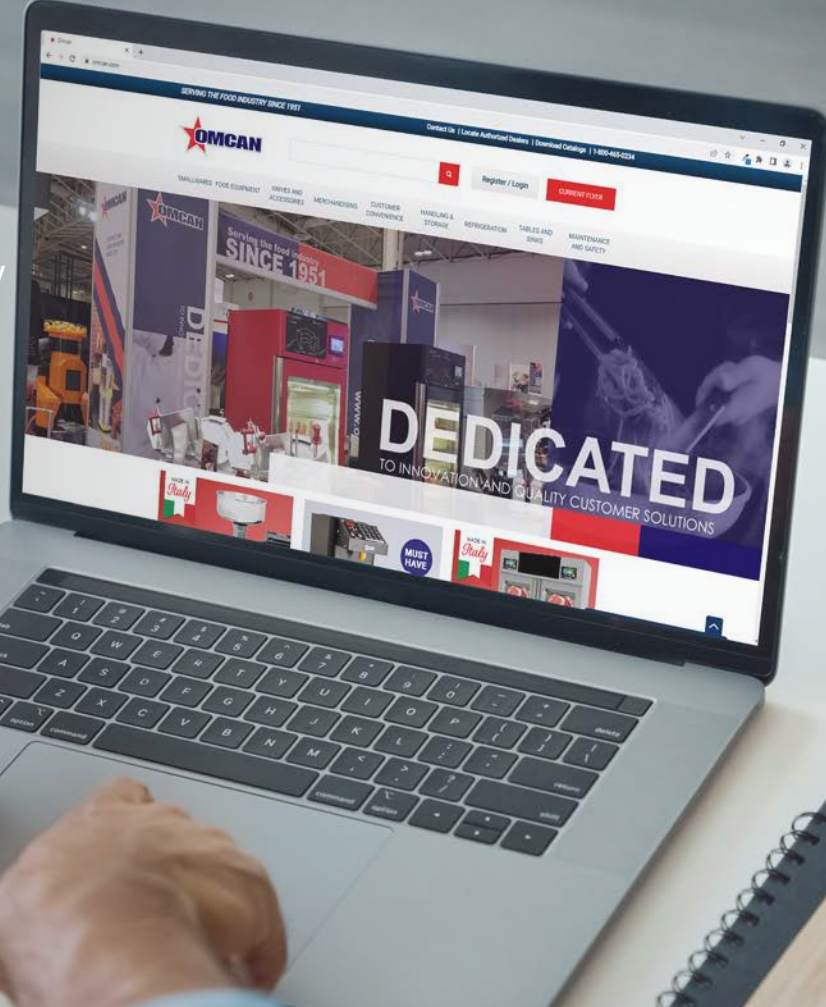
FOLLOW US ON



Solutions For Your Business

With Omcan stocking over 7,500 quality food equipment and supplies for the food preparation market, we are ready to help your business grow.

Visit our website - www.omcan.com to learn more about our products.



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 website.

Instant access to your account

- | | |
|--|---|
| <input checked="" type="checkbox"/> Place an order | <input checked="" type="checkbox"/> Create quotes |
| <input checked="" type="checkbox"/> Check order status | <input checked="" type="checkbox"/> Check balances |
| <input checked="" type="checkbox"/> Provide tracking information | <input checked="" type="checkbox"/> Review transactions |
| <input checked="" type="checkbox"/> Check billing statement | <input checked="" type="checkbox"/> Inventory lookup |

Give us a call
+1-800-465-0234

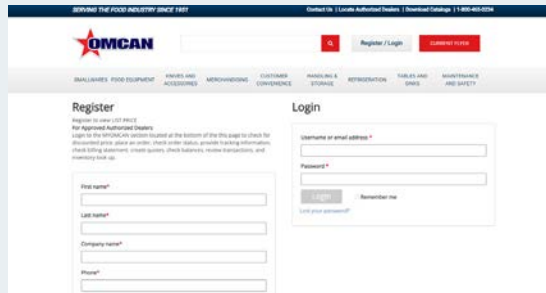


Scan the QR code
to join Omcan



Everything you need in one place.

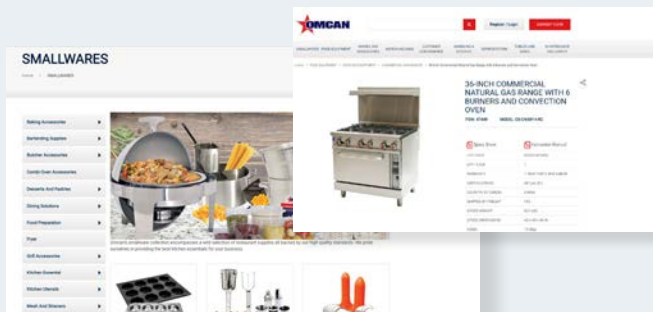
Omcen is the best choice to meet all of your professional and food service supply needs. The quickest way to order our products is through our website.



Register An Account

Check out our improved authorized dealer section.

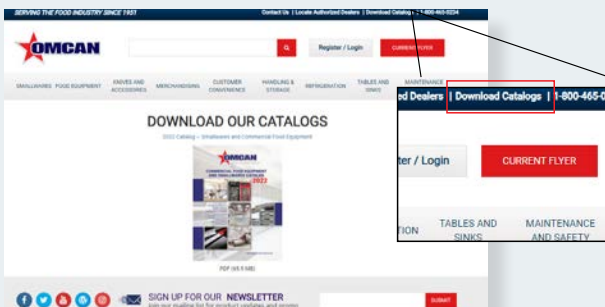
Get secure access to exclusive content, promotions, and services. Having an account allows for efficient transactions, order tracking, and customer support interactions.



Omcen Products

Access our website to view our products, new arrivals, latest news and promos.

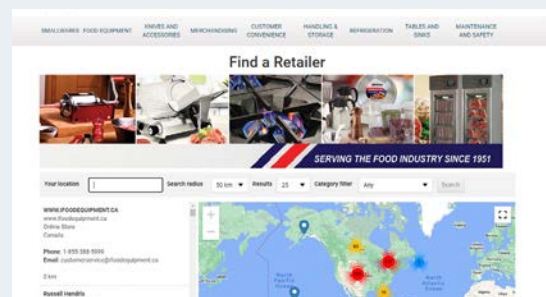
Get all the information about our product ranges from kitchen appliances to food process equipment offering a wide range of product for the food service & hospitality industry.



Access to Digital Catalog

Download digital product catalog, spec-sheets and manuals.

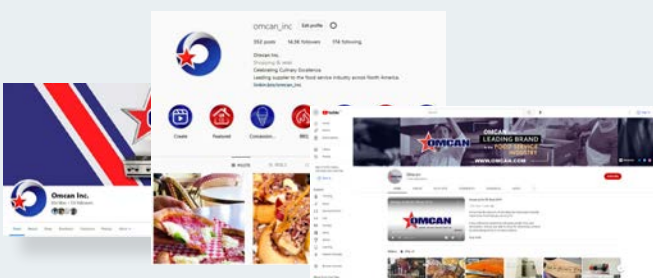
Get access to essential information at your convenience anytime. Quickly search and find specific details for all the equipment you are looking for.



Locate Authorized Dealers

Discover nearby authorized dealer locations.

Looking to buy an item? Simply go to 'Locate Authorized Dealers' on **omcan.com** and search with your address or postal code for all dealers nearby.



Social Media

Product videos, updates, new product launches and more.

Follow us on social media to receive the latest news, promotions, exclusive offers and everything you need to know about Omcen.

NORTH AMERICA DISTRIBUTION



With our network of warehouses and service providers, throughout North America, we are able to exceed you and your customers' delivery and service expectations.

Our friendly and knowledgeable sales and customer service teams are available from **8:30am to 8:00pm EST** to quickly provide you with the information you need.



CANADA

**ONTARIO
TORONTO**

**Head Office and Canadian
Distribution Center**

3115 Pepper Mill Court,
Mississauga, Ontario,
L5L 4X5, Canada

USA

**CALIFORNIA
LOS ANGELES**

**Western USA
Distribution Center**

12854 E. Florence Avenue,
Santa Fe Springs, California,
90670, USA

USA

**NEW YORK
BUFFALO**

**Eastern USA
Distribution Center**

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York,
14305, USA

Omcan Collection

From our beginnings in 1951, selling Italian made slicers in Southern Ontario. Omcan has grown to distribute over 7,500 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 70 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.



Cooking Equipment

Discover Omcan's top-tier Cooking Equipment for all your culinary needs. From Commercial Fryers to Ranges, Ovens, Griddles, and Wok Ranges, we've got your kitchen covered with precision and performance.



Food Equipment

From Food Warmers to Concession Stand Equipment and from Food processors to Dough Processors, Omcan has everything that you need to be successful in the commercial kitchen. Explore a wide range of food equipment that suits your requirement.



Meat Processing & Preservation

We have top notch butcher equipment and supplies. With decades of experience in delivering quality meat processing products, Our equipment cater to the entire cycle of processing and preservation of meat produce.



Refrigeration

We understand the importance of affordable and quality refrigeration equipment. That's why we've curated an extensive line of refrigeration products for you to choose from. So, if you are looking for dependable performance, trust Omcan.



Warewashing, Handling and Storage

Keep it sparkling clean and sanitized with Omcan's dish and ware-washers. Maximize your kitchen space and keep things organized with our storage solutions, worktables and cabinets. Keep your restaurant up to code with a wide collection of sinks and dish tables. The possibilities are limitless.



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.



Smallwares

The right smallware is a necessity for any commercial kitchen. Whether you're rolling, boiling, sauteing, baking, stewing, or simply serving, we have all the cookware and restaurant essentials that will elevate your kitchen's efficiency to the next level.



Beverage Solutions

From juicers to coffee makers and from ice crushers to bubble tea equipment, we have it all. So, whether you are setting up a café, a bar or a juice bar, we have all the right equipment to set you up for success.

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09 Food Equipment

Beverage Equipment

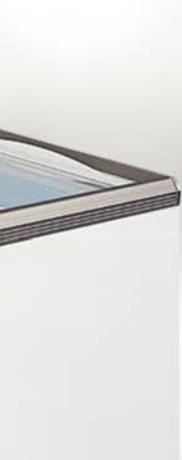
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Restaurant Essentials

01



Bartender Accessories

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 | 80161 | 80232 |
|-------------|---|---|
| Description | 1 Qt 12-piece Pourers set - 6 assorted colors | 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 a powder coated finish

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



MANUAL JUICE EXTRACTORS

FEATURES

- Ideal for extracting citrus fruits
- Ergonomically designed for easy and efficient juicing

| Item | 23575 | 23576 |
|----------------|--------------------------------------|---|
| Description | Chrome with 5" Cutter Plate Diameter | Cast Iron-Red with 5" Cutter Plate Diameter |
| Net Weight | 13 lb. / 6 kg. | 18.5 lb. / 8.40 kg. |
| Net Dimensions | 10" x 8" x 33.25" | 10" x 8" x 33.25" |
| Gross Weight | 14 lb. / 6.35 kg. | 19 lb. / 8.6 kg. |



GLASS RIMMER

FEATURES

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

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



MOJITO BAR MUDDLER

FEATURES

- Mix drinks with ease with Omcan's bar spoon

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80954 | Black Mojito Bar Muddler with Ridged Head | 12 |



POURER

FEATURES

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

ECONOMY FREE-FLOW POURER

| 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

METAL POURER

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



80850

MEASURED LIQUOR POURER WITH COLLAR

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



Measured Liquor Pourer With Collar

BOTTLE OPENERS AND BOTTLE CAP CATCHER

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 |



80849

80847

80848

BAR STRAINER

FEATURES

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

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



80844

BAR SHAKER AND CUPS

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 |



BAR SPOON

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 |



JIGGERS

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 |



BAR SPEED RAILS

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 |

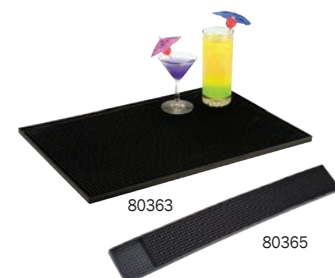


MOJITO BAR MUDDLER

FEATURES

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

| 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 |



Cutting Boards

POLYETHYLENE WHITE CUTTING BOARD



FEATURES

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

| 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 |
| 20364 | 1/2" (\$/sq. ft.) | Red |



* Polyethylene Customized Cutting Boards are non-refundable

POLYPROPYLENE COLOR-CODED FLEXIBLE CUTTING BOARD - 6 PC/SET



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



POLYETHYLENE COLOR-CODED RIGID CUTTING BOARD



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 |

CUTTING BOARD - COLOR CODED CROSS CONTAMINATION SYSTEM



Dining Solutions

CHECK / CHEQUE SPINDLE

NEW!

| Item | 47487 | 47488 |
|------------------|--|---|
| Description | 3" x 6" Check / Cheque Spindle – Chrome Plated | 3" x 6" Check / Cheque Spindle – Brass Plated |
| Gross Weight | 38 lb. / 17.24 kg. | 38 lb. / 17.24 kg. |
| Gross Dimensions | 20" x 20" x 17" | 20" x 20" x 17" |



PEBBLED TUMBLERS

FEATURES

- Ideal for restaurants, cafes, catering companies and any hospitality establishment
- Colorful pebbled texture
- Break Resistant and Lightweight
- Dishwasher Safe
- Made of SAN Material.
- BPA Free.



| Item | Description | Color | Quantity/Case (pcs.) |
|-------|----------------|-------|----------------------|
| 80326 | 5 oz/ 148 mL | Amber | 12 |
| 80327 | 5 oz/ 148 mL | Blue | 12 |
| 80328 | 5 oz/ 148 mL | Clear | 12 |
| 80329 | 5 oz/ 148 mL | Red | 12 |
| 80330 | 8 oz/ 237 mL | Amber | 12 |
| 80331 | 8 oz/ 237 mL | Blue | 12 |
| 80332 | 8 oz/ 237 mL | Clear | 12 |
| 80333 | 8 oz/ 237 mL | Red | 12 |
| 80334 | 9.5 oz/ 281 mL | Amber | 12 |
| 80335 | 9.5 oz/ 281 mL | Blue | 12 |
| 80336 | 9.5 oz/ 281 mL | Clear | 12 |
| 80337 | 9.5 oz/ 281 mL | Red | 12 |
| 80338 | 12 oz/ 355 mL | Amber | 12 |
| 80339 | 12 oz/ 355 mL | Blue | 12 |

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------|-------|----------------------|
| 80340 | 12 oz/ 355 mL | Clear | 12 |
| 80341 | 12 oz/ 355 mL | Red | 12 |
| 80342 | 16 oz/ 473 mL | Amber | 12 |
| 80343 | 16 oz/ 473 mL | Blue | 12 |
| 80344 | 16 oz/ 473 mL | Clear | 12 |
| 80345 | 16 oz/ 473 mL | Red | 12 |
| 80346 | 20 oz/ 591 mL | Amber | 12 |
| 80347 | 20 oz/ 591 mL | Blue | 12 |
| 80348 | 20 oz/ 591 mL | Clear | 12 |
| 80349 | 20 oz/ 591 mL | Red | 12 |
| 80350 | 32 oz/ 946 mL | Amber | 12 |
| 80351 | 32 oz/ 946 mL | Blue | 12 |
| 80352 | 32 oz/ 946 mL | Clear | 12 |
| 80353 | 32 oz/ 946 mL | Red | 12 |

CLEAR POLYCARBONATE WATER PITCHER

NSF

FEATURES

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

| 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 PINT CUP



FEATURES

- Durable to withstand daily use

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



DOUBLE WALL INSULATED COFFEE SERVER



FEATURES

- Double walled stainless steel construction
- Maintains a hot temperature even after 24 hours
- 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° or higher | 12 |
| 80525 | Stainless Steel, 1500 mL, Temperature after 24 hrs: 55° or higher | 12 |
| 80526 | Stainless Steel, 2000 mL, Temperature after 24 hrs: 60° or higher | 12 |



STAINLESS STEEL THERMAL CARAFES *



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.) |
|--------|---------------------------------------|----------------------|
| 47444* | 1 L, Double-Wall Insulated | 12 |
| 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 - 90mm (dia.) | 1 |



Stainless Steel Thermal Carafes

COFFEE URN WITH CHROME LEGS

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



Stainless Steel Coffee Urn

ALUMINUM ALLOY STOVETOP ESPRESSO MAKER (6 CUPS)**NEW!**

| | |
|------------------|--|
| Item | 47437 |
| Material | Aluminum Alloy Polypropylene (PP) Handle |
| Capacity | 6 cups (300 ml) |
| Weight | 340 g |
| Dimensions (WxH) | 3.5" x 7" / 9 x 18.5 cm |

**FRENCH FRY HOLDER**

FEATURES

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

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

**CONDIMENT SQUEEZE BOTTLES- 6PCS/SET**

FEATURES

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

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|----------------|------------------|----------------------|
| 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 |

**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 | 80530 | 80531 |
| Description | 7.5 L / 33.8oz Cereal Dispenser | 7.5 L / 33.8oz (x2) Cereal Dispenser |
| Quantity/Case (pcs.) | 1 | 1 |



PLASTIC CONDIMENT ORGANIZER WITH REMOVABLE COMPARTMENTS

FEATURES

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

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

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

FEATURES

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

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

**TORTILLA WARMER**

FEATURES

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

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

**TACO SERVER**

FEATURES

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

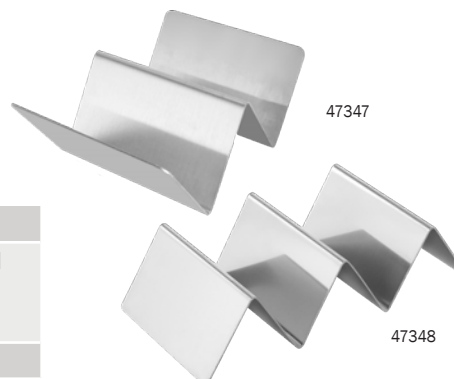
| | |
|----------------------|----------------------------------|
| Item | 80953 |
| Description | Taco Server, holds up to 4 tacos |
| Quantity/Case (pcs.) | 32 |

**STAINLESS STEEL TACO HOLDERS**

FEATURES

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

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



9" X 5" PLASTIC OVAL BASKET

FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 80358 | Brown 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 BASKET**

FEATURES

- 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**

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

FEATURES

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

| 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

| 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 FROTHING JUG/PITCHER

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 |



80032

SAUCE CUPS

FEATURES

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

| 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 |



80821

80823

STAINLESS STEEL FLATWARE CYLINDERS

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

FEATURES

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

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

**BELL CREAMERS**

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 |

**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 |

**WINE BUCKETS**

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 |



WINE BUCKET STANDS *Wine bucket not included*

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 Wine Bucket Stand for 4 QT Wine Buckets | 1 |
| 80838 | Chrome-coated Wine Bucket Folding Stand for 8 QT Wine Buckets | 1 |
| 80837 | Chrome-coated Wine Bucket Stand for 8 QT Wine Buckets | 1 |



MESS TRAY (6 COMPARTMENT)

FEATURES

- Ideal for cafeterias and hospitals

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



Stainless Steel Mess Tray

ROUND SERVIING TRAYS

FEATURES

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

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



Stainless Steel Round Serving Trays

SHERBET DISH

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



44449

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



39617

NON-SLIP SERVICE TRAY NSF

FEATURES

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

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------------------------------|-------|----------------------|
| 80111 | Round 11" / 279mm | Black | 12 |
| 80112 | Round 11" / 279mm | Brown | 12 |
| 80109 | Round 14" / 356mm | Black | 12 |
| 80110 | Round 14" / 356mm | 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 |
| 80107 | Oval 26" x 22" / 660mm x 559mm | Black | 6 |
| 80108 | Oval 26" x 22" / 660mm x 559mm | Brown | 6 |



FASTFOOD TRAY NSF

FEATURES

- Economical, light weight, 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 |



Fast Food Trays



KEEP YOUR FOOD AT THE PERFECT SERVING TEMPERATURE FOR HOURS!

Omcen's 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



CHAFING DISH/CHAFERS

| Item | 31354 | 41821 | 80527 |
|------------------|---|---|---|
| Description | Chafing Dish/ Chafer with Foldable Legs | Stainless Steel Roll Top Chafing Dish/ Chafer | Round Stainless Steel Roll Top Chafing Dish/ Chafer |
| Pan Size | 12" x 20" x 3.5" | 20.75" x 12.75" x 2.5" | 15.37" (Dia.) x 2.5" deep |
| Capacity | 8.5 L / 9 QT | 9 L / 9.5 QT | 5.7 L / 6 QT |
| Fuel Holder | 2 | 2 | 1 |
| Dimensions (DWH) | 14" x 22.75" x 12" | 18" x 25.25" x 17.25" | 19.25" (Dia.) x 18" (20.5" with open lid) |



ADDITIONAL CHAFER FOOD PAN ROUND 15" DIA FOR 80527

NEW!

| Item | 81014 | 81016 |
|------------------|---------------------------|-----------------------------|
| Description | Food pan for 80527 | Divided food pan for 80527 |
| Pan Size | 15.37" (Dia.) x 2.7" deep | 15.37" Diameter x 2.5" deep |
| Capacity | 6 QT / 5.6 L | 5.5 QT / 5.2 L |
| Gross Weight | 3 lb. / 1.4 kg. | 3 lb. / 1.4 kg. |
| Gross Dimensions | 16" x 16" x 3" | 16" x 16" x 3" |



CHAFER WICK FUEL

FEATURES

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

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



Food Preparations

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



Close-up Shot



6 Slice



8 Slice

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



41864

CUT STYLE GUIDE

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

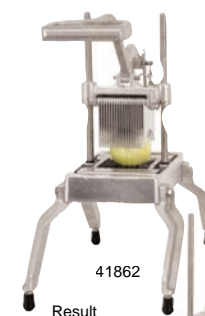
COUNTERTOP VERTICAL FRUIT AND VEGETABLE SLICER



FEATURES

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

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



41862



Result

41863

(Storage container is sold separately)

CUT STYLE GUIDE

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

COUNTERTOP VERTICAL FRUIT AND VEGETABLE SLICER



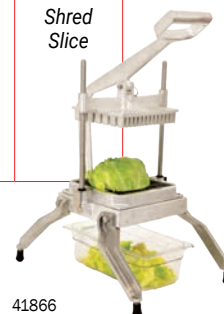
FEATURES

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

CUT STYLE GUIDE

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



41866

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 |
|-------|--|
| 24489 | Potato Cutter with 1/4" blade |
| 24242 | Potato Cutter with 3/8" 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 |



WALL MOUNTED VERTICAL POTATO FRY CUTTER



FEATURES

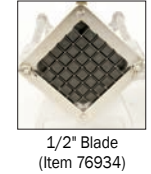
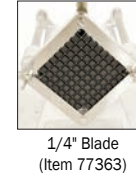
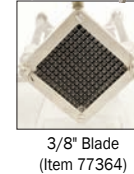
- Designed to easily and effectively slice potatoes
- Comes with interchangeable French fry cutting blades
- Designed for easy disassembling, making cleaning safe and easy

| Item | Description | Weight |
|-------|--|---------------|
| 41857 | 1/4" Cutter Blade, 8"W x 14.5"D x 16.75"H (Open) / 15.75"H (Closed) | 9 lb. / 4 kg. |
| 41856 | 3/8" Cutter Blade, 8"W x 14.5"D x 16.5"H (Open) / 15.75"H (Closed) | 9 lb. / 4 kg. |
| 41858 | 1/2" Cutter Blade, 8"W x 14.5"D x 16.75"H (Open) / 15.75"H (Closed) | 9 lb. / 4 kg. |



CUT STYLE GUIDE

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



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



CUT STYLE GUIDE

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

SPIRAL POTATO FRY CUTTER

FEATURES

- Easy to use
- Cuts fries in continuous spiral shape

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



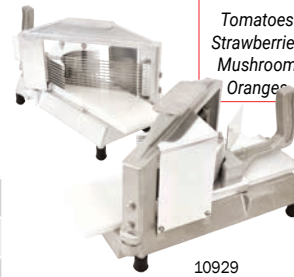
CUT STYLE GUIDE

| Foods | Cut Style |
|--------------------|-----------|
| Potatoes Apples | Spiral |

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 |



10929

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 | 13659 |
| Description | 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 | 10829 |
| Description | 1 Apple Peeler and Corer |



10829

CUT STYLE GUIDE

| Food | Cut Style |
|-----------------|-----------|
| Apple Potato | Core Peel |

MANUAL PEELER**FEATURES**

- Equipped with a razor sharp blade for easy peeling

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



14142

CRINKLE CUT SERRATOR**FEATURES**

- Made of durable stainless steel with easy to grip wooden Handle
- Perfect for making crinkle-cut fries and hash browns

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



TABLETOP PINEAPPLE CORER AND PEELER MACHINE

NEW!



FEATURES

- No electricity required
- High-quality 304 Stainless Steel Blades. 2 blade sizes 89" and 95" blade cover.
- Durable metal construction withstands long-lasting use.
- Tabletop design is easy to install, remove and clean.
- Safety system: Polyethylene Slide, Safety Pin, Pushing Wedge to prevent the pusher from falling down

| | |
|----------------------|--|
| Item | 47415 |
| Description | Tabletop Pineapple Corer and Peeler Machine With Stainless Steel 89" AND 95" Blades |
| Gross Weight | 29 lb. / 13.15 kg. |
| Gross Dimensions | 14" x 10" x 26.8" |
| Quantity/Case (pcs.) | 1 |



47415

TABLETOP STAINLESS STEEL PINEAPPLE CUTTING MACHINE

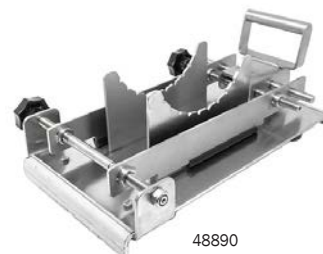
NEW!



FEATURES

- Food-grade stainless steel body and blade
- Adjustable with bottom gage for precision cuts
- Serrated holding strips keep the pineapple secure and the cut clean.
- Non-slip feet

| | |
|----------------------|---|
| Item | 48890 |
| Description | Tabletop Stainless Steel Pineapple Guillotine Cutting Machine |
| Net Dimensions | 17" x 12" x 7" / 432 x 305 x 178 mm |
| Net Weight | 14 lb. / 6.4 kg. |
| Gross Weight | 15 lb. / 6.8 kg. |
| Quantity/Case (pcs.) | 1 |



48890

BOX GRATER

FEATURES

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

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



80736



80737

STAINLESS STEEL CHESTNUT ROASTER WITH PORTABLE BATTERY OPERATED MOTOR

NEW!

FEATURES

- Built with stainless steel base and polished cast iron cooking plate top
- Comes with stainless steel spatula and crepe batter spreader

| | |
|-------------|-------------------------------|
| Item | 47315 |
| Model | CE-IT-0601 |
| Description | Motor is using D 1.5V battery |

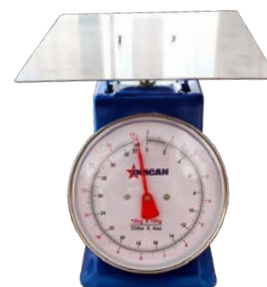


DIAL SPRING SCALE

FEATURES

- Enameled steel construction
- Not legal for trade

| Item | Description | Increments | Dimensions |
|-------|---------------------------|------------------|------------------------|
| 46752 | Dial Spring Scale 2.2 lb. | 2.2 lb. x 0.2 oz | 10" x 9" x 10" |
| 46753 | Dial Spring Scale 4.4 lb. | 4.4 lb. x 0.4 oz | 10" x 9" x 10" |
| 46446 | Dial Spring Scale 11 lb. | 11 lb. x 0.7 oz | 8.3" x 5.5" x 8.3" |
| 10845 | Dial Spring Scale 22 lb. | 22 lb. x 1 oz | 11" x 9" x 11" |
| 10848 | Dial Spring Scale 44 lb. | 44 lb. x 2 oz | 10.25" x 9.5" x 10.25" |
| 10849 | Dial Spring Scale 55 lb. | 55 lb. x 4 oz | 12" x 9.5" x 12.5" |
| 10851 | Dial Spring Scale 66 lb. | 66 lb. x 4 oz | 12" x 12" x 13" |
| 10854 | Dial Spring Scale 110 lb. | 110 lb. x 8 oz | 8.75" x 8" x 8.75" |



Dial Spring Scale

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



Platform Scale

HANGING SCALE

FEATURES

- Easy to read dials with both "LB" and "Kg." measure
- Not legal for trade.

| Item | 43827 |
|----------------------|---|
| Description | 15.7" x 15.7" x 8.7", Hanging Dial Scale, 10 kg. / 22 lb. |
| Quantity/Case (pcs.) | 22 lb. x 2 oz / 10 kg. x 50 g |



23815

TIMERS

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



47226



47226



47228

SALAD SPINNER Available in Canada only

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 | 43637 | 43454 |
|-------------|--|---|
| Description | 9.5L salad spinner 15.7"(Dia.) x 18.5"(H) | 19L salad spinner 18.3" (Dia.) x 22.24"(H) |
| Weight | 7.21 lb. / 3.27 kg. | 9.36 lb. / 4.25 kg. |



43454

ALUMINUM SCOOP WITH FLAT BOTTOM

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



80117

ICE SCOOP

FEATURES

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

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



80846

ALUMINUM SCOOP WITH ROUND BOTTOM

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 |



27682



27683



27684

CLEAR PLASTIC UTILITY SCOOP



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 Clear Plastic | 12 |
| 81024 | 12 oz Clear Plastic | 48 |
| 81025 | 24 oz Clear Plastic | 72 |
| 80323 | 32 oz Clear Plastic | 12 |
| 80324 | 64 oz Clear Plastic | 12 |



NEW!

NEW!

ALUMINUM LIQUID MEASURING CUP

FEATURES

- Light-weight 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 | 80400 | 80401 | 80402 | 80403 |
|----------------------|----------------|--------------|---------------|---------------|
| Weight Capacity | 1/2 QT/ 480 mL | 1 QT/ 950 mL | 2 QT/ 1900 mL | 4 QT/ 3800 mL |
| Quantity/Case (pcs.) | 12 | 12 | 12 | 12 |



80401

STAINLESS STEEL MEASURING CUP SET

FEATURES

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

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



44450

CLEAR POLYCARBONATE MEASURING CUPS

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

DREDGERS

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

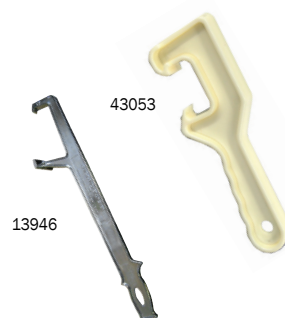
80745

PLASTIC BUCKET OPENER

FEATURES

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

| Item | 43053 | 13946 |
|----------------------|---------------------------------|--|
| Description | Narrow Plastic Bucket Opener 8" | Heavy-Duty Rugged Aluminum Bucket Opener 21" |
| Quantity/Case (pcs.) | 1 | 1 |



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 |

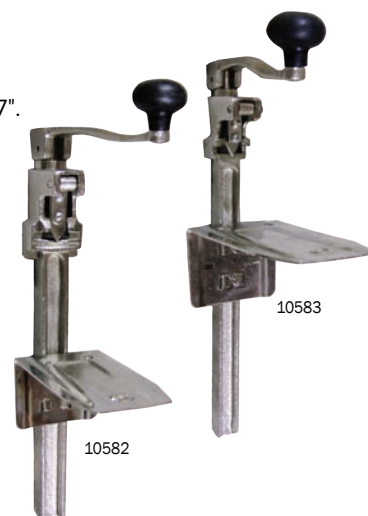


ECONOMY CAN OPENERS

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 |



Tre Spade Mills



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 25-year guarantee
- Steel shaft with anti-rust surface coating

The salt mill mechanisms are made with:

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

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.



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 |



CLASSIC COLLECTION

NABUCCO SERIES



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|--------------------------|----------------------|
| 43690 | 15-cm Pepper Mill | Beech Wood - Black | 1 |
| 43689 | 15-cm Pepper Mill | Beech Wood - Orange | 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 |



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 |



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 |



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 |



BOHÈME SERIES



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



43694

SPICES COLLECTION

CHILI & NUTMEG GRINDER



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



43696

43695

ACRYLIC RESIN SALT AND PEPPER MILLS



| Item | Description | Material | Quantity/Case (pcs.) |
|-------|-------------------|-------------------------------|----------------------|
| 43703 | 10-cm Salt Mill | Acrylic Resin - Crystal Shape | 1 |
| 43682 | 10-cm Pepper Mill | Acrylic Resin - Crystal Shape | 1 |
| 43704 | 15-cm Salt Mill | Acrylic Resin - Diamond Shape | 1 |
| 43683 | 15-cm Pepper Mill | Acrylic Resin - Diamond Shape | 1 |



43703

43682

MANUAL COFFEE GRINDERS



FEATURES

- 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 | Quantity/Case (pcs.) |
|-------|--|----------------------------------|----------------------|
| 43678 | 6.1" x 5.12" x 8.27" Manual Coffee Grinder | Beech Wood and Steel Sheet | 1 |
| 43679 | 5.7" x 3.54" x 8.66" Manual Coffee Grinder | Beech Wood and Steel Sheet | 1 |
| 43681 | 12.2" x 9" x 13.77" Manual Coffee Grinder | Cast Iron and Beech Wood - Teal | 1 |
| 43680 | 12.2" x 9" x 13.77" Manual Coffee Grinder | Cast Iron and Beech Wood - Brown | 1 |

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



41158



02

Kitchen Utensils

Bakeware

REUSABLE COTTON PASTRY BAG WITH PLASTIC COATING

NEW!

| Item | Capacity |
|-------|---|
| 48891 | 12" reusable cotton pastry bag with Plastic Coating |
| 48892 | 14" Reusable Cotton Pastry Bag with Plastic Coating |
| 48893 | 16" Reusable Cotton Pastry Bag with Plastic Coating |
| 48894 | 18" reusable cotton pastry bag with Plastic Coating |
| 48895 | 21" Reusable Cotton Pastry Bag with Plastic Coating |
| 48896 | 24" Reusable Cotton Pastry Bag with Plastic Coating |



SEAMLESS STAINLESS STEEL CAKE DECORATING SET

NEW!

| Item | 48897 | 48898 |
|------------------|------------------|--------------------|
| Description | 26-pieces | 52-pieces |
| Gross Weight | 1 lb. | 1 lb. |
| Gross Dimensions | 6.3" x 5" x 1.7" | 8.4" x 6.8" x 1.6" |



SET OF 2 PASTRY TIP COUPLERS

NEW!

| Item | 48899 |
|-------------|--|
| Description | Tip Couplers - 1 large (38 x 51 mm) and 1 small (24 x 35 mm) |
| Material | PP |



13-INCH STAND AND COVER FOR PIZZA AND CAKES

FEATURES

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

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



80804 & 80876
(Sold separately)

WHIPS

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 | Capacity | 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 |

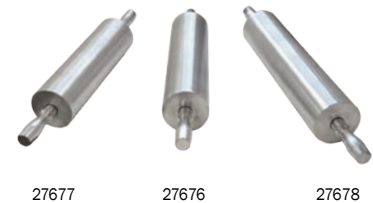


STANDARD ALUMINUM ROLLING PINS

FEATURES

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

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



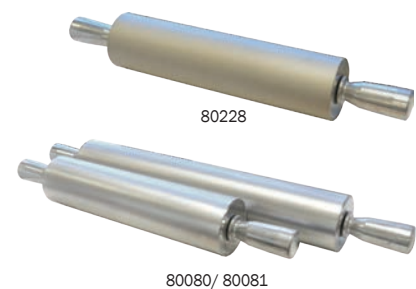
PREMIUM ROLLING PINS - ELITE SERIES



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



DOUGH SCRAPERS

FEATURES

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

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

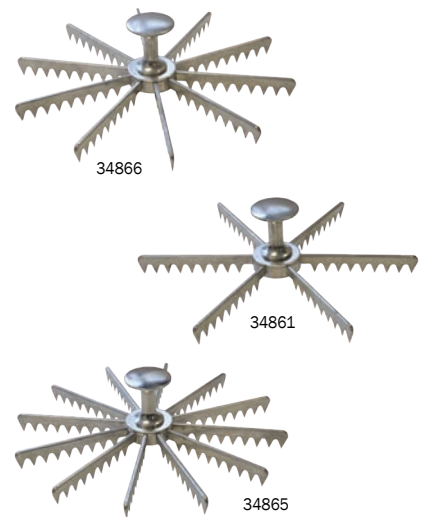


SLICE PIE MARKERS

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 | Capacity | 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

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 | Capacity | 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 |

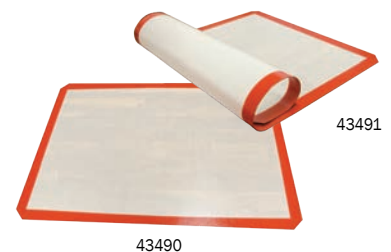


SILICONE BAKING MAT

FEATURES

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

| 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 |



STAINLESS STEEL ROTARY SIFTER

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 |

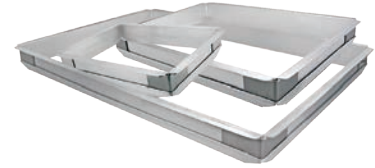


ALUMINUM SHEET PAN EXTENDER

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 MIXING BOWLS

FEATURES

- Perfect for mixing cookies, coating vegetables or preparing meats

| Item | Description | Weight | Dimensions (Dia. x H) | Quantity/Case (pcs.) |
|-------|-------------|----------------|-----------------------|----------------------|
| 44440 | 0.75 QT | 0.15lb. / 68g | 6.3" x 2" | 12 |
| 44441 | 1.5 QT | 0.3lb. / 126g | 8" x 3" | 12 |
| 44442 | 3 QT | 0.4lb. / 188g | 9.5" x 3.5" | 12 |
| 44443 | 4 QT | 0.56lb. / 252g | 11" x 3.75" | 12 |
| 44444 | 5 QT | 0.6lb. / 278g | 12" x 4" | 12 |
| 44445 | 8 QT | 0.73lb. / 332g | 13.4" x 5" | 12 |
| 44446 | 13 QT | 1.15lb. / 520g | 15.75" x 5.7" | 12 |
| 44447 | 16 QT | 1.3lb. / 590g | 18" x 6.3" | 12 |
| 44448 | 20 QT | 1.85lb. / 840g | 19" x 7.3" | 12 |



Stainless Steel Mixing Bowls

ALUMINUM ROUND CAKE PANS

FEATURES

- Bake perfectly round shaped and visually appealing cakes

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



44334



44328

ALUMINUM DOUGH PANS

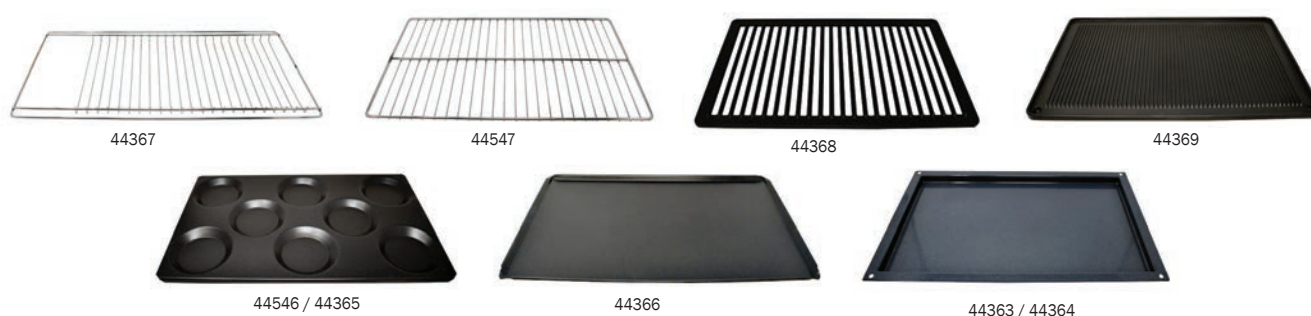
FEATURES

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

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



COMBI OVEN ACCESSORIES



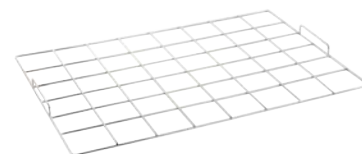
| Item | Description | Thickness | Dimensions | Quantity/Case (pcs.) |
|-------|---|---|--------------------|----------------------|
| 44367 | Loading Grid for Griddle Grid | Edges - 5 mm (dia.) Inside - 3 mm (dia.) | 12" x 20" | 10 |
| 44547 | Stainless Steel Oven Grid | Edges - 6 mm (dia.) Inside - 3 mm (dia.) | 12" x 20" | 10 |
| 44368 | Non-stick Combi Grill | 8 mm | 12" x 20" | 4 |
| 44369 | Non-stick Grill and Pizza Tray | 8 mm | 12" x 20" | 5 |
| 44546 | SS Non-stick Multi Baker Pan, 8 molds | 1.5 mm | 12" x 20" | 10 |
| 44365 | Alum Non-stick Multi Baker Pan, 8 molds | 1.5 mm | 12" x 20" | 10 |
| 44366 | Non-stick Roasting and Baking Pans | 1.5 mm | 12" x 20" | 10 |
| 44363 | Granite Enamel Roasting Pan | 1 mm | 21" x 13" x 3/4" | 3 |
| 44364 | Granite Enamel Roasting Pan | 1 mm | 21" x 13" x 1 1/2" | 3 |

FULL SIZE SHEET PAN CAKE MARKERS

FEATURES

- Mark your cakes to get the perfect serving sizes

| Item | Capacity | 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" |



COMBI FRENCH FRY TRAY

FEATURES

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

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



80631

ALUMINUM MUFFIN PANS

| | | | |
|----------------------|----------------------------|----------------------------|----------------------------|
| Item | 80628 | 80629 | 80630 |
| Description | 12-cup, 0.8mm thickness | 24-cup, 0.8mm thickness | 12-cup, 0.8mm thickness |
| Cup Diameter | 2 3/4" dia | 2 3/4" dia | 2 3/4" dia |
| Quantity/Case (pcs.) | 12 | 12 | 12 |



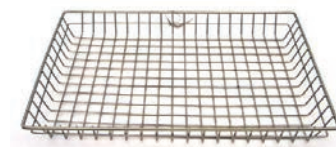
80628

DOUGHNUT BASKET

FEATURES

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

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



80395

DOUGHNUT SCREEN

FEATURES

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

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



80904

Basting & Serving Spoons

SOLID BASTING SPOONS

| 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 |



PERFORATED BASTING SPOONS

| 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 |



SLOTTED BASTING SPOONS

| 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 |



SOLID BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE

| 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 |



SLOTTED BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE

| 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

| 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 |



PERFORATED BASTING SPOONS WITH STOP-HOOK, POLYPROPYLENE HANDLE

FEATURES

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

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



POLYCARBONATE SERVING SPOON



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



| Item | Description | Color | Quantity/ Case (pcs.) |
|-------|--|-------|--------------------------|
| 85092 | 11" Perforated Serving Spoon - Polycarbonate | Clear | 12 |
| 85093 | 11" Perforated Serving Spoon - Polycarbonate | Black | 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 BUFFET SPOON



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 |



SPAGHETTI SERVER

FEATURES

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

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



Butcher Accessories

PROSCIUTTO HOLDERS

FEATURES

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

| Item | 48229 NEW! | 19192 |
|----------------------|--|---|
| Description | Prosciutto Holder with Wooden Base and Rotating Handle | Vice 18/8 Stainless Steel hooks for Prosciutto and wooden base. |
| Quantity/Case (pcs.) | 1 | 1 |



FISH PLIERS



| Item | 14235 |
|----------------------|--|
| Description | Lightweight and easy to use, designed for hard to reach places. The spring loaded for firm ring grip and for one-hand operation. |
| Quantity/Case (pcs.) | 1 |



14235

HAND HELD FISH SCALERS

FEATURES

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

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



MEAT SCRAPER

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 |



SPIRAL FISH SCALER

FEATURES

- Designed with a series of small metal teeth or ridges, this spiral fish scaler is the perfect tool to effectively scrape of scales.

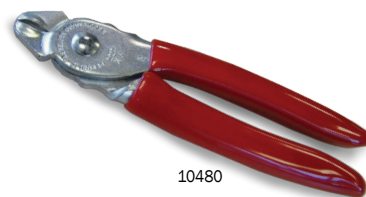
| | |
|----------|---|
| Item | 47089 |
| Material | Stainless steel scaler and Plastic handle |

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



10480

PLASTIC BASTER

| | |
|-------------|---|
| Item | 80950 |
| Description | Holds up to 1.5 oz. of fluids. 1 ½ oz. Plastic Baster with Red Bulb |



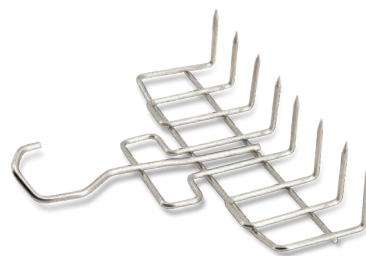
80950

BACON HANGER

FEATURES

- 8 prongs
- Made of stainless steel

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

**ROAST BEEF NEEDLE**

FEATURES

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

| | |
|----------------------|---|
| Item | 21259 |
| Description | Roast Beef Needle - 12" Stainless Steel |
| Quantity/Case (pcs.) | 6 |



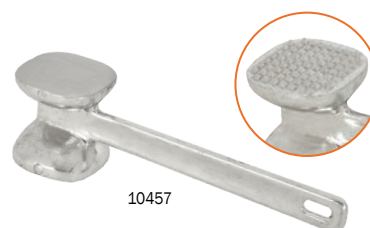
21259

MEAT HAMMER

FEATURES

- Made of stainless steel
- Comes in various Weights; allows you to flatten your beef evenly

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



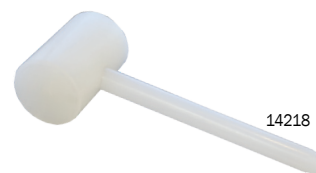
10457

MEAT MALLETS

FEATURES

- Perfect for tenderizing with even the toughest of meat

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



14218

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



10080

10484

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

| | |
|------------------|---------------------------|
| Item | 23836 |
| Description | 15" Plastic Jerky Shooter |
| Net Weight | 2 lb. |
| Gross Weight | 2.65 lb. |
| Gross Dimensions | 22" x 8" x 3" |



23836

ALUMINUM 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") |
| Net Weight | 10 lb. / 4.5 kg. |
| Gross Weight | 11.7 lb. / 5.3 kg. |
| Net Dimensions | 12" x 9" x 18" |
| Gross Dimensions | 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 | 11060 |
|------------------|---|
| Description | Stainless Steel Needle Manual Meat Tenderizer with 18" Dia. circular base (Clearance between the blades and base: 4.5") |
| Net Weight | 65 lb. / 29.4 kg. |
| Gross Weight | 18" x 18" x 37" (Handle included) |
| Net Dimensions | 20" x 24" x 42" |
| Gross Dimensions | 14" x 7" x 18.5" |



11060

**STAINLESS STEEL 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

| Item | 10481 | 47494 NEW! |
|------------------|-------------------|--------------------|
| Description | 16 Needles | 48 Needles |
| Net Weight | 1 lb. | 0.7 lb. / 0.3 kg. |
| Net Dimensions | 5.6" x 1.1" x 4" | 6.1" x 1.4" x 4.5" |
| Gross Weight | 2 lb. | 3 lb. / 1.36 kg. |
| Gross Dimensions | 7.25" x 9.6" x 3" | 8" x 6" x 3" |



10481

**MINI KEBAB MAKER****NEW!**

FEATURES

- The Mini kebab maker cube is a great addition to your kitchen if you serve grilled delicacies like Spiedini, Gyros, Doner Kebabs and Arrostitini.
- With its compact and innovative design, the Mini kebab maker cube revolutionizes the way you prepare your grilled delicacies in your kitchen.

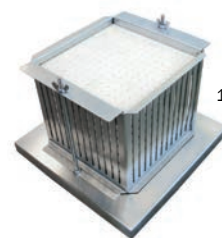
| Item | 47491 | 47573 |
|------------------|-------------------|-------------------|
| Meat Skewer Size | 1.10" x 1.10" | 1.57" x 1.57" |
| Net Dimensions | 8.25" x 8.25" | 11.62" x 11.62" |
| Gross Weight | 14 lb. / 6.35 kg. | 18 lb. / 8.16 kg. |
| Gross Dimensions | 10" x 10" x 11" | 13" x 13" x 13" |

**KEBAB/SPIEDINI SKEWER**

FEATURES

- Mini kebab maker
- 169 possible skewer positions

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



10881

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 lb. / 2.72 kg. | 21.5" x 10" x 10.75" |
| 10471 | Medium | 4" | 10.5" | 8.25" | 26.5" | 16, 18, 20, 22, 24, 26, 28 | 8 lb. / 3.6 kg. | 26.5" x 10" x 12" |
| 10473 | Large | 5" | 13.5" | 12" | 32" | 20, 22, 24, 28 | 10 lb. / 4.5 kg. | 32" x 10" x 12.25" |
| 46792* | Small | 3.5" | 9" | 7.25" | 21.5" | 12, 14, 16, 18, 20 | 6 lb. / 2.72 kg. | 21.5" x 10" x 10.8" |
| 46791* | Medium | 4" | 10.5" | 8.25" | 26.5" | 16, 18, 20, 22, 24, 26, 28 | 8 lb. / 3.6 kg. | 26.5" x 10" x 12" |
| 46793* | Large | 5" | 13.5" | 12" | 32" | 20, 22, 24, 28 | 10 lb. / 4.5 kg. | 32" x 10" x 12.3" |

MEAT NETTING APPLICATOR TUBE – PLASTIC

FEATURES

- Tie your roast beef netting with ease

| Item | Description | Dimensions (DWH) | Quantity/Case (pcs.) | Compatible Tyer Netting Size | Compatible Tyer Netting Item |
|-------|--------------|----------------------|----------------------|------------------------------|---|
| 10452 | 86mm (3.4") | 6.5" x 9.5" x 17" | 12 | 10 | 16684 |
| 10453 | 96mm (3.8") | 6.5" x 9.5" x 17.5" | 12 | 12 | 10513 |
| 10454 | 110mm (4.4") | 6.5" x 9.5" x 18" | 12 | 14 | 10514 |
| 10455 | 125mm (5") | 6.5" x 9.5" x 18.25" | 10 | 16 | 10515 |
| 10456 | 140mm (5.6") | 6.5" x 9.5" x 19" | 8 | 18, 20, 22, 24, 26, 28, 32 | 10516, 10517, 10518, 10519, 10520, 10521, 31838 |



Plastic Net Applicator

ROAST BEEF TYER NETTING

| Item | Description | Quantity/Case (pcs.)/Roll | Compatible Netting Applicator Tube |
|-------|----------------------------------|---------------------------|------------------------------------|
| 16684 | Roast Beef Tyer Netting, Size 10 | 50 yards | 10452 |
| 10513 | Roast Beef Tyer Netting, Size 12 | 50 yards | 10453 |
| 10514 | Roast Beef Tyer Netting, Size 14 | 50 yards | 10454 |
| 10515 | Roast Beef Tyer Netting, Size 16 | 50 yards | 10455 |
| 10516 | Roast Beef Tyer Netting, Size 18 | 50 yards | 10456 |
| 10517 | Roast Beef Tyer Netting, Size 20 | 50 yards | |
| 10518 | Roast Beef Tyer Netting, Size 22 | 50 yards | |
| 10519 | Roast Beef Tyer Netting, Size 24 | 50 yards | |
| 10520 | Roast Beef Tyer Netting, Size 26 | 50 yards | |
| 10521 | Roast Beef Tyer Netting, Size 28 | 50 yards | |
| 31838 | Roast Beef Tyer Netting, Size 32 | 50 yards | |



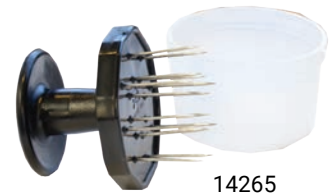
Roast Beef Tyer Netting

SAUSAGE CASING PERFORATOR

FEATURES

- Designed ergonomically for comfortable grip

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



14265

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 |



Ceramic Rod

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 |



10467/ 10468

STAINLESS STEEL HOOKS *Sold by 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 Hooks



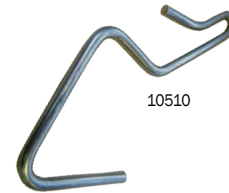
Swivel Hook

STOCKINETTE HOOK

FEATURES

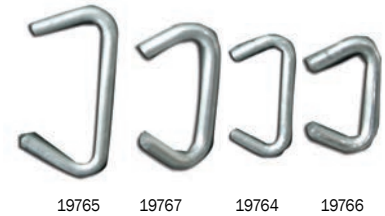
- Great for hanging meat which is ideal for butcher shops, restaurants and grocery stores

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



HOG RINGS

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



SKEWERS

FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|--------------------|----------------------|
| 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 |



HAND SAW



FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|-------------------------------------|----------------------|
| 11435 | 19" Hand saw | 1 |
| 11436 | 22" Hand saw | 1 |
| 11437 | 25" Hand saw | 1 |
| 11438 | Hand saw handle kit | 1 |
| 11439 | 19" Hand saw replacement blades | 10 |
| 11440 | 22" Hand saw replacement blades | 10 |
| 47440 | 22 5/8" Hand saw replacement blades | 10 |
| 11441 | 25" Hand saw replacement blades | 10 |



FILET CUTTING BOARD



FEATURES

- Made of polyethylene and stainless steel

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



MEAT POUNDER

FEATURES

- Made of stainless steel • Comes in various Weights; allows you to flatten your beef evenly

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



Meat Cutlet Pounder

STAINLESS STEEL MANUAL MEAT 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 | 44418 | 44419 | 44420 |
|---------------------------------|-------------------------|-------------------------|-------------------------|
| Description | #10 Manual Meat Grinder | #22 Manual Meat Grinder | #32 Manual Meat Grinder |
| Working Capacity (lb.) Per Min. | 2 - 3 lb. / 1 - 1.5 kg. | 3 - 4 lb. / 1.5 - 2 kg. | 5 - 6 lb. / 2 - 2.5 kg. |
| Machine Plate Size | 3/16" / 4.8mm | 3/16" / 4.8mm | 3/16" / 4.8mm |
| Throat Opening | 3.86 x 4.25" | 4.02" x 5.12" | 5.2" x 6.22" |
| Diameter Of Opening | 2.75" | 3.2" | 4" |
| Stuffing Tubes | 1/2", 3/4", 7/8" | 1/2", 3/4", 7/8" | 1/2", 3/4", 7/8" |
| Inside Diameter | 1.5" x 2" | 2.16" x 2" | 2.16" x 3" |
| Dimensions (Body) | 9" x 4.5" x 5.5" | 9.25" x 5" x 7.28" | 11.22" x 6.3" x 8" |
| Net Weight | 8 lb. / 3.5 kg. | 11 lb. / 5 kg. | 18 lb. / 8 kg. |
| Net Dimensions | 12.6" x 7" x 7" | 12.6" x 5" x 7" | 14" x 6.3" x 8" |
| Gross Weight | 9 lb. / 4 kg. | 12 lb. / 5.6 kg. | 18 lb. / 8.3 kg. |
| Gross Dimensions | 9.6" x 5.1" x 6.1" | 10" x 5.7" x 8" | 12" x 7.3" x 8.5" |

CAST IRON MANUAL MEAT GRINDERS

FEATURES

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



| Item | 21792 | 23541 | 23542 | 11014 |
|--------------------|---|--|--|--|
| Description | #10 Clamp Style Manual Meat Grinder- Light-duty, plated | #12 Manual Meat Grinder Light-duty, plated | #22 Manual Meat Grinder Light-duty, plated | #32 Manual Meat Grinder Light-duty, plated |
| Machine Plate Size | 3/16"(4.8mm) | 3/16"(4.8mm) | 3/16"(4.8mm) | 3/16"(4.8mm) |
| Gross Weight | 9 lb. / 4 kg. | 8 lb. / 3.6 kg. | 15 lb. / 6.8 kg. | 25 lb. / 11.3 kg. |
| Gross Dimensions | 5" x 8.5" x 6.25" | 5" x 8.5" x 6.25" | 6.25" x 10.25" x 7.5" | 7" x 13" x 8.25" |

Fast Food Restaurant Supplies

FRENCH FRY BAGGER

FEATURES

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

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

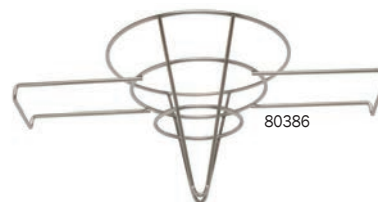


FRYER FILTER STAND

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



TACO SHELL FRYING BASKET

FEATURES

- Durable and safe to use

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



TACO SALAD BOWL FRYING BASKET

FEATURES

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

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



TACO SALAD BOWL FRYING BASKET

FEATURES

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

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



TOSTADA FRYING BASKET

| Item | 47356 |
|----------------------|--|
| Description | Tostada Frying Basket, fits up to 18pcs, 6" tostada shells |
| Quantity/Case (pcs.) | 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" | Blue |
| 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 |
| 80931 | 12.5" x 7" x 4.5" Steel Burrito Fryer Basket | 9 1/4" | Black |



Baskets

ROUND WIRE BASKET

FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80383 | Fry Basket 4 Mesh with 7" Handle, 8 1/2" x 4 1/4" | 10 |
| 80384 | Fry Basket 4 Mesh with 7" Handle, 9 1/2" x 5 3/4" | 10 |
| 80385 | Fry Basket 4 Mesh with 9" Handle, 10 1/2" x 6" | 10 |
| 80380 | Fry Basket 6 Mesh with 7" Handle, 8 1/2" x 4 1/4" | 10 |
| 80381 | Fry Basket 6 Mesh with 7" Handle, 9 1/2" x 5 3/4" | 10 |
| 80382 | 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 |



Fry Baskets

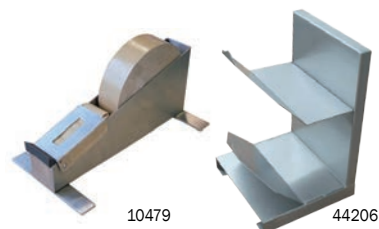


80928 / 80929

Food Packaging Supplies

TAPE & FILM DISPENSER

| Item | 10479 | 44206 |
|------------------|--|---|
| Description | 11" x 6" x 5" Stainless Steel Gum Tape Dispenser | 10" x 9.5" x 15" Double Tier Film Dispenser |
| Gross Weight | 3 lb./ 1.4 kg. | 18.3 lb./ 8.3 kg. |
| Gross Dimensions | 13" x 8" x 8" | 19" x 14" x 14" |



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



Paper Cutter



POLY BAG SEALER-STAINLESS STEEL AND STANDARD POLY

Tape not included. 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 | Net Weight | Gross Weight | Net Dimensions (DWH) | Gross Dimensions |
|-------|---|------------------|------------------|----------------------|------------------|
| 14436 | Standard Poly Bag Sealer | 2 lb. / 0.91 kg. | 3 lb. / 1.36 kg. | 9.25" x 3" x 6" | 10" x 7" x 4" |
| 10157 | Stainless Steel Poly Bag Sealer | 2 lb. / 0.91 kg. | 3 lb. / 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 | | | | |

Food Preparation Tools

EGG RINGS

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 |

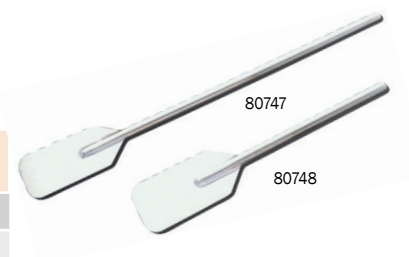


STAINLESS STEEL PIZZA TURNER PADDLE AND MIXING PADDLE

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 |



SEAFOOD PICK

FEATURES

- Used to remove the flesh from shellfish

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



LOBSTER CRACKER

FEATURES

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

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



ORANGE ZESTER

FEATURES

- Perfect for zesting citrus, chocolate and even cheese

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



Grill Accessories

BRIQUETTES

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



GRILL STONE & HANDLE



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



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



Ice Cream Scoops

PLASTIC HANDLE ICE CREAM SCOOPS



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 | 4 2/3 oz. | White | 12 |



Ice cream scoops

ICE CREAM SPADE



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 |



80818

STAINLESS STEEL ICE CREAM SCOOP DISHER



FEATURES

- 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

Ladles & Dippers

POLYCARBONATE ONE-PIECE LADLES



| 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 |



ONE-PIECE STAINLESS STEEL(SS) LADLES

FEATURES

- Dishwasher-safe

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



STAINLESS STEEL TWO-PIECE LADLES WITH HOOKED HANDLE

FEATURES

- Heavy-duty use

| Item | Description | Thickness | Quantity/ Case (pcs.) |
|-------|---------------------------------------|--------------|--------------------------|
| 80407 | 1 oz/ 30 mL with 12"/ 305 mm Handle | 0.5 - 0.7 mm | 12 |
| 80408 | 2 oz/ 60 mL with 12"/ 305 mm Handle | 0.5 - 0.7 mm | 12 |
| 80409 | 4 oz/ 120 mL with 14"/ 356 mm Handle | 0.5 - 0.7 mm | 12 |
| 80410 | 6 oz/ 180 mL with 14"/ 356 mm Handle | 0.5 - 0.7 mm | 12 |
| 80411 | 8 oz/ 240 mL with 14"/ 356 mm Handle | 0.5 - 0.7 mm | 12 |
| 80412 | 12 oz/ 360 mL with 14"/ 356 mm Handle | 0.5 - 0.7 mm | 12 |
| 80413 | 16 oz/ 480 mL with 14"/ 356 mm Handle | 0.5 - 0.7 mm | 12 |
| 80414 | 32 oz/ 960 mL with 16"/ 406 mm Handle | 0.5 - 0.7 mm | 12 |

**TWO-PIECE LADLE WITH POT RIM HOOK**

| | |
|----------------------|--|
| Item | 80321 |
| Description | Stainless steel 304 construction with black plastic Handle, 4 oz/ 118 mL Capacity, 13" long |
| Thickness | 1 mm |
| Quantity/Case (pcs.) | 12 |

**STAINLESS STEEL LADLE/DIPPER**

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



Mesh & Strainers

10.5" STAINLESS STEEL MESH STRAINER WITH REINFORCED DOUBLE MESH AND FLAT HANDLE

NEW!

FEATURES

- Made for heavy-duty use
- Ideal tool to use for preparing homemade stock
- Features wooden Handle for a comfortable grip

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 81002 | 10.5" Stainless Steel Mesh Strainer with Reinforced Double Mesh and Flat Handle | 12 |
| 81003 | 10.5" Stainless Steel Mesh Strainer with Reinforced Double Mesh and Round Handle | 12 |
| 81004 | 12" Stainless Steel Mesh Strainer with Reinforced Double Mesh and Round Handle | 12 |
| 81005 | 14" Stainless Steel Mesh Strainer with Reinforced Double Mesh and Round Handle | 12 |



CULINARY BASKET MESH

FEATURES

- Corrosion-resistant
- Coach 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

FEATURES

- Comes with a heat-resistant plastic coated Handle for safety

| Item | 80370 |
|----------------------|---|
| Description | 10 1/2" x 4 3/4" Press with Plastic Handle Fits Item 11366 & 11367 |
| Quantity/Case (pcs.) | 12 |



SQUARE/ROUND POTATO MASHER WITH WOOD HANDLE

| 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

FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 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 |



WIRE MESH SKIMMER

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 |
| 81077 | Spiral Wire Skimmer Round 9"/ 229 mm with 17.5 Nickle Handle | 48 |
| 80394 | Wire Skimmer Round 12"/ 305 mm | 12 |



NEW!

WIDE-MOUTH FUNNEL WITH REMOVABLE STRAINER

FEATURES

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

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



BOUILLON STRAINER

FEATURES

- 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 |



ALUMINUM COLANDER WITH BASE AND HANDLES

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 |



ALUMINUM COLANDER WITH BASE AND HANDLES

FEATURES

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

| 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 |



Stainless Steel Colanders

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!



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 aluminum and food contact areas made of stainless steel
- Simple to operate and easy to clean
- Cellophane papers are available separately

| Item | 11426 | 11428 |
|------------------|---------------------------------|-----------------------------------|
| Description | 4" Diameter Elite Patty Machine | 5.2" Diameter Elite Patty Machine |
| Capacity | 6.75 oz max. | 10 oz max. |
| Net Weight | 10 lb. / 4.5 kg. | 10 lb. / 4.5 kg. |
| Net Dimensions | 10.25" x 8.6" x 11" | - |
| Gross Weight | 11 lb. / 5 kg. | 11 lb. / 5 kg. |
| Gross Dimensions | 11" x 10" x 13" | 11" x 10" x 13" |

| Item | 11427 | 11429 |
|-------------|--|--|
| Description | Cellophane Paper 2.2 lb. - Approx. 1000 sheets for 11426 | Cellophane Paper 2.2 lb. - Approx. 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 | 11434 |
|------------------|---|
| Description | 4" Diameter Patty Maker With Rubber Feet, Rugged Construction |
| Capacity | 11 lb. / 5 kg. |
| Net Weight | 26.4 lb. / 12 kg. |
| Gross Weight | 14.56" x 9.84" x 19.68" |
| Net Dimensions | 11" x 10" x 13" |
| Gross Dimensions | 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 | 21572 | 21573 |
|------------------|--------------------------------|----------------------------------|
| Description | Patty Machine with 4" Diameter | Patty Machine with 5.2" Diameter |
| Capacity | 6.75 oz max | 10 oz max. |
| Net Weight | 11.44 lb. | 11.44 lb. |
| Net Dimensions | 9" x 6.5" x 10.75" | 9" x 6.5" x 10.75" |
| Gross Weight | 14 lb. / 6.4 kg. | 14 lb. / 6.4 kg. |
| Gross Dimensions | 10" x 11" x 12" | 10" x 11" x 12" |



HAMBURGER PRESS ATTACHMENT

FEATURES

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

| Item | 24027 |
|-------------|---|
| Description | Material ABS, 4 tubes includes adaptors: #10, #12, #22, and #32 grinders |



24027

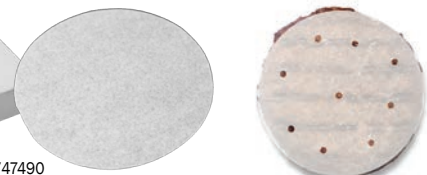
SOLID / PERFORATED ROUND PATTY PAPER

FEATURES

- An ideal choice for hamburger patty presses
- Wax-coated paper designed to resist grease and juices
- Non-stick perforated design prevents moisture build-up
- Excellent choice for butcher shops, delis, markets and grocery stores



47489/47490



44431 / 44476

| Item | 47489 NEW! | 44431 | 47490 NEW! | 44476 |
|----------------------|---|---------------------------------|---|---------------------------------|
| Description | 4" Solid Round Patty Paper | 4" Perforated Round Patty Paper | 5" Solid Round Patty Paper | 5" Perforated Round Patty Paper |
| Compatible | 11426 - Hamburger Press Patty Maker 11434 - Top-Down Press Patty Maker 21572 - Top-Down Press Patty Maker | | 11428 - Hamburger Press Patty Maker with 5.2" Diameter 21573 - Top-Down Press Patty Maker with Rear-Mounted Paper Holder and 5.2" Diameter | |
| Quantity/Case (pcs.) | 500pcs | 500pcs | 500pcs | 500pcs |

RED PLASTIC HAMBURGER PATTY PRESS

NEW!



FEATURES

- Dishwasher Safe
- Ergonomically designed for easy use
- Circular grooves keep patty flat for even cooking
- Grooves dissipate after patty is done.

| Item | 48112 |
|----------------------|---|
| Dimensions | 4.5" Diameter x 3/8" Thick |
| Material | (HIPS) High-Impact Polystyrene |
| Dimensions (DWH) | 13.8" x 13.8" x 6.9" / 340 x 340 x 175 mm |
| Quantity/Case (pcs.) | 12 |



26088

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



26087

Pizza Supplies

ALUMINUM PIZZA SCREENS

FEATURES

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

ALUMINUM ROUND PIZZA SCREENS

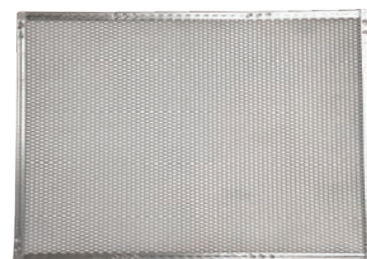
| Item | Description | Quantity/ Case (pcs.) |
|-------|---------------------------------|--------------------------|
| 16662 | 7" Aluminum Round Pizza Screen | 12 |
| 16663 | 8" Aluminum Round Pizza Screen | 12 |
| 13472 | 9" Aluminum Round Pizza Screen | 12 |
| 16664 | 10" Aluminum Round Pizza Screen | 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 |



| Item | Description | Quantity/Case (pcs.) |
|-------|--|-------------------------|
| 13484 | 21" Crimped Aluminum Round Pizza Screen | 12 |
| 46740 | 22" Seamless Aluminum Round Pizza Screen | 12 |
| 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 |

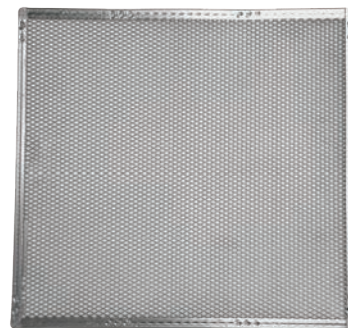
ALUMINUM RECTANGULAR PIZZA SCREENS

| Item | Description | Quantity/Case (pcs.) |
|-------|--|-------------------------|
| 46739 | Rectangular Pizza Screens, 7.9" x 11.8" | 1 |
| 46738 | Rectangular Pizza Screens, 11" x 15.7" | 1 |
| 46737 | Rectangular Pizza Screens, 11.8" x 21.7" | 1 |
| 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 |
| 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 PAN

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 |
| 46741 | 8" Disk Aluminum Perforated Pizza Pan | 1 |
| 46742 | 10" Disk Aluminum Perforated Pizza Pan | 1 |
| 46743 | 12" Disk Aluminum Perforated Pizza Pan | 1 |
| 46744 | 14" Disk Aluminum Perforated Pizza Pan | 1 |
| 46745 | 16" Disk Aluminum Perforated Pizza Pan | 1 |



44550 / 44551 / 44552 / 44553 / 44427



46741 / 46742 / 46743 / 46744 / 46745

ALUMINUM SOLID PIZZA PANS

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)

| Item | Description | Quantity/Case (pcs.) |
|-------|------------------------------|----------------------|
| 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 |



Solid Pizza Pans

| Item | Description | Quantity/Case (pcs.) |
|-------|------------------------------|----------------------|
| 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 |

STACKABLE PIZZA DOUGH PROOFING BOX *Covers 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 | 80889 | 80890 |
|-------------|---|---|
| Description | 26" x 18" x 3 1/4" Stackable Pizza Dough Proofing Box | 26" x 18" x 6" Stackable Pizza Dough Proofing Box |
| Temperature | -40 - 70°C -40 - 158°F | -40 - 70°C -40 - 158°F |
| Cover* | 80891 | 80891 |

**PIZZA/PIE ROLLER DOCKER**

FEATURES

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

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

**PIZZA PEELS**

FEATURES

- Tapered design for easy handling

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 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

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 |
| 80949 | Black Insulated Delivery Bag, 22" x 14" x 13" | 6 |



Pizza Delivery Bags



80948 & 80949

PIZZA CUTTERS

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.) |
|-------|---|-----------------------------------|
| 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) |



12794

12815

20" PIZZA ROCKER

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



12818

PIZZA RACK & STAND

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



80935



80936



Portion Spoons

STAINLESS STEEL MEASURING SPOON SET

| Item | 44451 |
|-------------|--|
| Description | 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) |



ONE-PIECE STAINLESS STEEL PORTION CONTROLLERS

FEATURES

- Used to measure both wet and dry food

| Item | Capacity | Handle 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

Servingware

HOLLOW HANDLE BUFFETWARE

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 | Capacity | 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

FEATURES

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

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



KITCHEN FORKS

FEATURES

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

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



Spoonulas & Spatulas

BAKERY SPATULAS

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 |



OFFSET SPATULAS WITH STAINLESS STEEL BLADE

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 |



HIGH TEMPERATURE SILICONE HEAD SPATULA WITH RED HANDLE

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 |



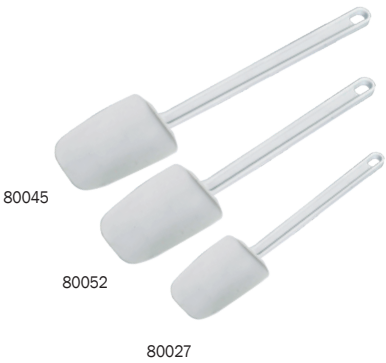
SPOONULAS & SPATULAS

WHITE RUBBER SPOONULAS WITH PLASTIC HANDLES

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 |

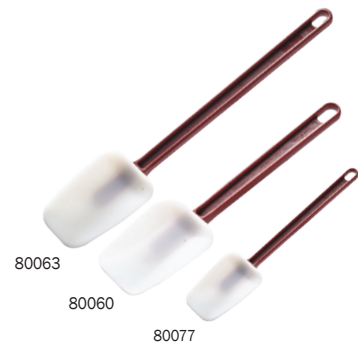


HIGH TEMPERATURE SILICONE HEAD SPOONULAS WITH RED HANDLE

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 Spoonulas | 12 |
| 80060 | 14" Silicon Spoonulas | 12 |
| 80063 | 16" Silicon Spoonulas | 12 |

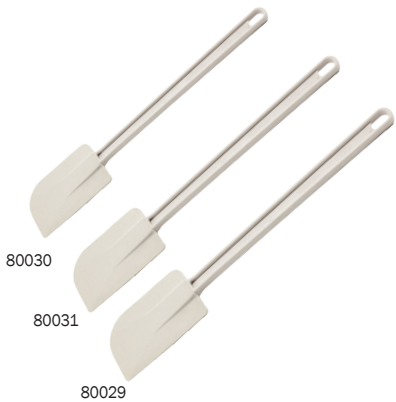


WHITE RUBBER SCRAPER/SPATULA WITH PLASTIC HANDLE

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 |



PIE SERVERS

FEATURES

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

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



Tongs

SCALLOP TONG



FEATURES

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



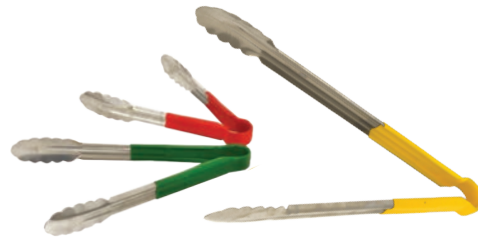
| Item | Description | Color | Quantity/Case (pcs.) |
|-------|--------------------------------|-------|----------------------|
| 80149 | 6" Scallop Tong, Polycarbonate | Beige | 12 |
| 80150 | 6" Scallop Tong, Polycarbonate | Clear | 12 |
| 80151 | 6" Scallop Tong, Polycarbonate | Black | 12 |
| 80152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

| Item | Description | Color | Quantity/Case (pcs.) |
|-------|---------------------------------|-------|----------------------|
| 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 |

UTILITY TONGS WITH COLORED PLASTIC HANDLE

FEATURES

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



| Item | Description | Thickness | Handle Color | Quantity/Case (pcs.) |
|-------|-----------------------------|-----------|--------------|----------------------|
| 80538 | 9" heavy-duty utility tong | 0.9 mm | Blue | 12 |
| 80539 | 9" heavy-duty utility tong | 0.9 mm | Green | 12 |
| 80540 | 9" heavy-duty utility tong | 0.9 mm | Black | 12 |
| 80541 | 9" heavy-duty utility tong | 0.9 mm | Red | 12 |
| 80542 | 9" heavy-duty utility tong | 0.9 mm | Yellow | 12 |
| 80543 | 12" heavy-duty utility tong | 0.9 mm | Blue | 12 |
| 80544 | 12" heavy-duty utility tong | 0.9 mm | Green | 12 |
| 80545 | 12" heavy-duty utility tong | 0.9 mm | Black | 12 |

| Item | Description | Thickness | Handle Color | Quantity/Case (pcs.) |
|-------|-----------------------------|-----------|--------------|----------------------|
| 80546 | 12" heavy-duty utility tong | 0.9 mm | Red | 12 |
| 80547 | 12" heavy-duty utility tong | 0.9 mm | Yellow | 12 |
| 80548 | 16" heavy-duty utility tong | 0.9 mm | Blue | 12 |
| 80549 | 16" heavy-duty utility tong | 0.9 mm | Green | 12 |
| 80550 | 16" heavy-duty utility tong | 0.9 mm | Black | 12 |
| 80551 | 16" heavy-duty utility tong | 0.9 mm | Red | 12 |
| 80552 | 16" heavy-duty utility tong | 0.9 mm | Yellow | 12 |

STAINLESS STEEL TONG WITH LOCK

FEATURES

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

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



STAINLESS STEEL COILED SPRING UTILITY TONGS

| Item | Description | Thickness | Quantity/Case (pcs.) |
|-------|---------------------------------------|-----------|----------------------|
| 80787 | 9" Utility Tong - Medium-Weight | 0.5 mm | 12 |
| 80788 | 12" Utility Tong - Medium-Weight | 0.5 mm | 12 |
| 80789 | 16" Utility Tong - Medium-Weight | 0.5 mm | 12 |
| 81067 | 7" Utility Tong - Heavy-Weight | 1 mm | 12 |
| 80790 | 9" Utility Tong - Heavy-Weight | 1 mm | 12 |
| 80791 | 12" Utility Tong - Heavy-Weight | 1 mm | 12 |
| 80792 | 16" Utility Tong - Heavy-Weight | 1 mm | 12 |
| 80793 | 9" Utility Tong - Extra Heavy-Weight | 1.2 mm | 12 |
| 80794 | 12" Utility Tong - Extra Heavy-Weight | 1.2 mm | 12 |
| 80795 | 16" Utility Tong - Extra Heavy-Weight | 1.2 mm | 12 |



STAINLESS STEEL SCISSOR SALAD TONGS

FEATURES

- Perfect for buffet lines or table side service

| Item | 80425 | 80426 |
|----------------------|--------------------------------|-------------------------------|
| Description | 10" Salad Tongs, Double Spoons | 10" Salad Tongs, Fork & Spoon |
| Thickness | 2.5 mm | 2.5 mm |
| Quantity/Case (pcs.) | 12 | 12 |



Scoop! There it is!

Unleash culinary excellence with the power of the Pacojet! The Pacojet is a professional kitchen appliance used in commercial kitchens to micro-pure frozen foods into ultra-fine textures without thawing. Professional chefs have expanded the use of the Pacojet beyond ice creams and sorbets to include various other applications including farces, mousses, soups, concentrates, doughs, mixtures, and much more. The creativity is endless!

[VIEW OUR PRODUCTS ON PAGE 322](#)



Turners, Scrapers & Forks

KITCHEN TURNERS

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 4 x 7 1/2" | Wood | 12 |
| 80017 | Teppanyaki Turner 4" x 3 1/2" | Wood | 12 |
| 80545 | 12" heavy-duty utility tong | Black | 12 |



PAN SCRAPERS

FEATURES

- Perfect tool for removing tightly stuck 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 |



SERVING TURNERS

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 |



SANDWICH SPREADER

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 |



Knives & Cutlery

03



Boning 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 GYUTO DAMASCUS STYLE FORGED KNIFE WITH GIFT BOX

NEW!

| | |
|----------------------|---|
| Item | 47909 |
| Description | 6" Boning Gyuto Damascus Style Forged Knife With Gift Box |
| Quantity/Case (pcs.) | 1 |



47909

6" BONING STRAIGHT BLADE KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|--|
| Item | 11637 |
| Description | 6" Boning straight blade knife, approx. 1" wide, black handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | <div> <div>11717</div> <div>White Handle</div> </div> <div> <div>11665</div> <div>Blue Handle</div> </div> <div> <div>11700</div> <div>Yellow Handle</div> </div> <div> <div>11677</div> <div>Green Handle</div> </div> <div> <div>11688</div> <div>Red Handle</div> </div> <div> <div>11707</div> <div>Orange Handle</div> </div> |



11637

6" BONING CURVED BLADE KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 11758 |
| Description | 6" Boning curved blade knife, approx. 1" wide, black handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | <div> <div>11801</div> <div>White Handle</div> </div> <div> <div>11775</div> <div>Blue Handle</div> </div> <div> <div>11793</div> <div>Yellow Handle</div> </div> <div> <div>11780</div> <div>Green Handle</div> </div> <div> <div>11786</div> <div>Red Handle</div> </div> |



11758

6" BONING CURVED BLADE KNIFE WITH DR POLYPROPYLENE HANDLE

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



11564

6" BONING FLEXIBLE CURVED BLADE KNIFE WITH POLYPROPYLENE HANDLE

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



11814

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

BONING KNIVES

6" BONING STRAIGHT BLADE G-EDGE KNIFE

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



11819

6" BONING STRAIGHT BLADE KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|--|
| Item | 12844 |
| Description | 6" Boning straight blade knife, approx. 1" wide, Victory USA, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | 23866 Blue Handle 23868 Red Handle 23869 Yellow Handle 23867 Green Handle |



12844

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | 23870 Blue Handle 23872 Red Handle 23873 Yellow Handle 23871 Green Handle |



12848

6" BONING STRAIGHT BLADE KNIFE WITH WOOD HANDLE

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



11474

6" BONING CURVED BLADE KNIFE WITH WOOD HANDLE

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







11471

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 12315  Blue Handle 12322  Red Handle 12319  Yellow Handle 12326  Green Handle |



12307

10" BREAKING KNIFE WITH POLYPROPYLENE HANDLE

| Item | 12338 |
|----------------------|--|
| Description | 10" Breaking knife, approx. 1 1/4" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 12344  Blue Handle 12350  Red Handle 12354  Yellow Handle 12347  Green Handle |



12338





8" / 10" BREAKING G-EDGE KNIFE

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



12356

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |
| Also available in | 23890  Blue Handle 23892  Red Handle 23893  Yellow Handle 23891  Green Handle | - |



16856



16857

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |




11570/11571

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Butcher Steak & Sticking 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 12268  Blue Handle 12279  Red Handle 12273  Green Handle |



10" STEAK KNIFE WITH SUPER FIBER HANDLE

| Item | 16855 |
|----------------------|---|
| Description | 10" Steak knife, approx. 1 5/8" wide, Victory USA, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 23886  Blue Handle 23888  Red Handle 23889  Yellow 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



11566/ 11568

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



11567/11569

12" STEAK SLIM BLADE WITH BLACK HANDLE

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



12182

11" ENGLISH BUTCHER KNIFE WITH BLACK HANDLE

| Item | 12507 |
|----------------------|--|
| Description | 11" English Butcher Knife with Black Granton Edge Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |



12507

12" BUTCHER KNIFE WITH BLACK HANDLE

| Item | 31271 |
|----------------------|--|
| Description | 12" Butcher Knife with Black DR Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |



31271

6" SKINNING KNIFE

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



11863

6" STICKING KNIFE

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



12062

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | 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/Case (pcs.) | 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) |



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/Case (pcs.) | Minimum 12 pcs. (Master Case: 48) | |



8.5" CLEAVER CHINESE STYLE WITH POLYPROPYLENE HANDLE

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



Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 48) | |

**7" CLEAVER WITH WOOD HANDLE**

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

**6" / 7" / 8" / 9" CLEAVER WITH WOOD HANDLE**

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

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



Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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" GYUTO DAMASCUS STYLE FORGED KNIFE WITH GIFT BOX NEW!

| | |
|----------------------|--|
| Item | 47912 |
| Description | 8" Gyuto Damascus Style Forged Knife With Gift Box |
| Quantity/Case (pcs.) | 1 |



8" COOK MEDIUM BLADE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 11973 |
| Description | 8" Cook medium knife, approx. 2 1/2" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 12025 White Handle 11992 Blue Handle 12016 Yellow Handle 12003 Green Handle 12008 Red Handle |



10" COOK MEDIUM BLADE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 12074 |
| Description | 10" Cook medium knife, approx. 2 3/4" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 12142 White Handle 12097 Blue Handle 12127 Yellow Handle 12108 Green Handle 12117 Red Handle |



10" COOK WIDE BLADE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 11881 |
| Description | 10" Cook wide, approx. 3" wide blade, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 11949 White Handle 11900 Blue Handle 11935 Yellow Handle 11913 Green Handle 11923 Red Handle |



12" COOK REGULAR BLADE

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



Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |
| Also available in | 23874 Blue Handle 23877 Yellow Handle | 23876 Red 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |
| Also available in | 23878 Blue Handle 23879 Green Handle | 23880 Red Handle |



8" COOK KNIFE WITH ROSEWOOD HANDLE

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



8"/ 10"/ COOK MEDIUM BLADE WITH WOOD HANDLE

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



8"/ 10" COOK 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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



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Knife Accessories & Sharpeners

KNIFE BAG & HOLDER

| Item | 12912 | 18994 |
|-------------|--|--|
| Description | Nylon Knife Bag (knives not included) | Knife Set (with nylon knife bag & 11548 steak table knife) |



12912 / 18994

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

| Item | 19925 | 19926 |
|------------------|----------------------------------|-----------------------------------|
| Description | Knife sanitizer for 6" knives | Knife sanitizer for 12" knives |
| Inner Dimensions | 5" x 8" x 9" | 5" x 8" x 17" |
| Net Dimensions | 7" x 8" x 9" | 7" x 8" x 13" |
| Gross Weight | 6 lb. / 2.7 kg. | 7 lb. / 3 kg. |



19925

IMMERSION HEATER FOR KNIFE SANITIZER *Knives not included*

FEATURES

- A 1,100W submersible heater that controls the temperature of 1 Gallon of water to 80 Degrees minimum

| Item | 47904 |
|----------------|----------------------------------|
| Description | Immersion heater Model 305, 115V |
| Net Dimensions | 5.5" x 8.75" x 4" |
| Gross Weight | 2 lb. / 1 kg. |



47904

KNIFE SHARPENING MACHINE *Knives Not Included*

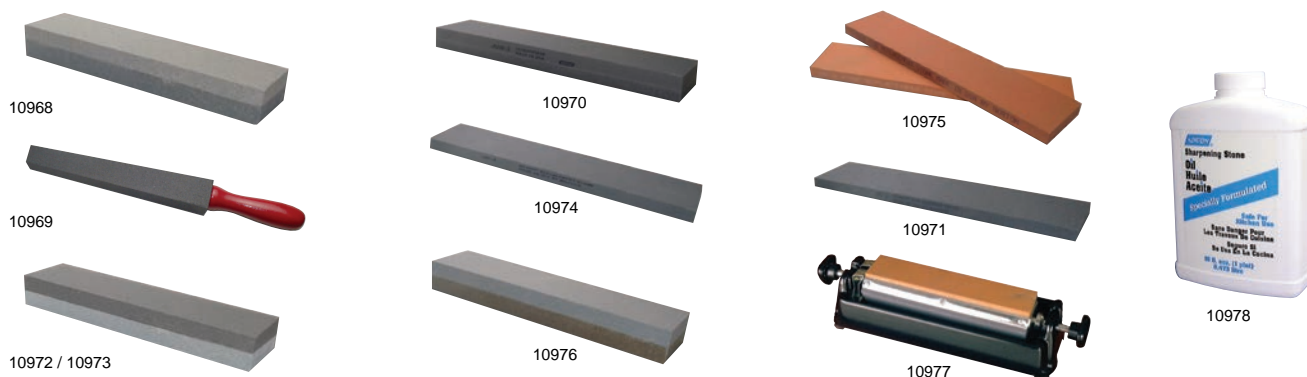


| Item | 10996 |
|------------|-----------------|
| Weight | 9 lb. / 4 kg. |
| Dimensions | 8.25" x 8" x 6" |



10996

SHARPENING STONES AND OIL



| Item | Description | Dimensions |
|-------|---|---------------------|
| 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" | 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, Lid & 3 Stones Included | 19" x 5" x 4.5" |
| 10978 | Oil for stones, 16oz (1 pint) | - |

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" Round Steel, Black Handle | 12" Round Steel, Black Handle | 14" Round Steel, Black Handle |
| Quantity/Case (pcs.) | Master Case: 24 | | |



OVAL STEEL

| Item | 13881 | 13768 | 13885 |
|----------------------|------------------------------|------------------------------|------------------------------|
| Description | 10" Oval Steel, Black Handle | 12" Oval Steel, Black Handle | 14" Oval Steel, Black Handle |
| Quantity/Case (pcs.) | Master Case: 24 | | |



DIAMOND STEEL

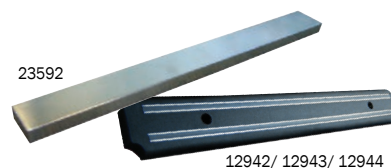
| Item | 13773 | 13774 | 13775 |
|----------------------|---------------------------------|---------------------------------|---------------------------------|
| Description | 10" Diamond Steel, Black Handle | 12" Diamond Steel, Black Handle | 14" Diamond Steel, Black Handle |
| Quantity/Case (pcs.) | Master Case: 24 | | |



Knives Racks & Storage

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" |



SCABBARDS

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 12907 | Scabbard "A", 1.5" x 5.5" x 15.25", Holds two 7" knives | 10 |
| 12908 | Scabbard "B", 1.5" x 5.75" x 20.5", Holds one 7" and one 12" knives | 10 |
| 12909 | Scabbard "C", 1.5" x 7" x 15.25", Holds three 7" knives | 10 |



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



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

| Item | 12906 |
|-------------|--|
| Description | Black Plastic Insert, Dimensions: 24" x 2.5" x 12.5" |



CUTLERY HOLDER

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



40401

PLASTIC KNIFE RACKS

FEATURES

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

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



SMALL STAINLESS STEEL KNIFE RACKS WITH AN OPEN BACK



CAPACITY:

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

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 12903 | Black Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12926 | Blue Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12928 | Green Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12931 | Red Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12937 | Yellow Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12933 | Tan Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |
| 12935 | White Insert, Dimensions: 12" x 2.5" x 12.5" (WDH) | 12 |

- 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



12903

EXTRA SMALL STAINLESS STEEL KNIFE RACKS WITH A CLOSED BACK

FEATURES

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

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 12902 | Black Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12914 | Blue Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12916 | Green Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12918 | Red Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12924 | Yellow Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12920 | Tan Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |
| 12922 | White Insert, Dimensions: 6" x 2.5" x 12.25" | 1 |

- 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



12902

Paring Knives

4" PARING GYUTO DAMASCUS STYLE FORGED KNIFE WITH GIFT BOX

NEW!

| | |
|----------------------|---|
| Item | 47911 |
| Description | 4" Paring Gyuto Damascus Style Forged Knife With Gift Box |
| Quantity/Case (pcs.) | 1 |



47911

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 (Nella) |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 500) |



12406

3.25" PARING KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|--|
| Item | 11534 |
| Description | 3 1/4" Paring knife, approx. 3/4" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 250) |



11534

4" PARING WAVE EDGE KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 11494 |
| Description | 4" Paring wave edge knife, approx. 3/4" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 250) |
| Also Available In | 11499 White Handle 11498 Yellow Handle 11495 Blue Handle 11496 Green Handle 11497 Red Handle |



11494

4" PARING KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 24060 |
| Description | 4" paring Knife, black Handle, approx. 3/4" wide, Precision |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 288) |
| Also Available In | 24069 White Handle 24067 Yellow Handle 24064 Blue Handle 24065 Orange Handle 24066 Red Handle 24068 Green Handle |



24060

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Pizza Knives

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) | |



11520

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) | |



31356

18" PIZZA KNIFE HANDLE

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



12746

5" R-STYLE PIZZA CUTTER

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



20428

18" PIZZA KNIFE

| Item | 12794 | 12815 |
|----------------------|-----------------------------------|---|
| Description | 4" Pizza Cutter, black Handle | 4" R-Style Pizza Cutter, white Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |
| Also Available In | - | 12806 ■ Black Handle 12811 ■ Blue Handle 12813 ■ Red Handle 18841 ■ Green Handle |



12815

12794

18" PIZZA ROCKER

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



12818

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Produce & Turning Knives and Shears

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) | |
| Also Available In | 11604  Green Handle | 47458  Green Handle |



11601/ 11609

3.25" LETTUCE KNIFE WITH POLYPROPYLENE HANDLE

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



12372

2.5" TURNING KNIFE

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



12475

3" TURNING FORGED KNIFE

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



18348

UNIVERSAL SCISSORS (PARAMEDIC STYLE)

NEW!

| Item | 20389 |
|-------------|--|
| Description | 18cm / 7" Universal Scissors with Black Handle (Paramedic Style) |



20389

STAINLESS STEEL POULTRY SHEARS

| Item | 12901 | 47646 |
|-------------|--|---|
| Description | 14.9" Blade, 11.25" full length shears with Red Handle | 4.7" Blade, 10" full length shears with Blue Handle |



47646

12901

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Retail Ready Knives

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/Case (pcs.) | 1 Set |



12887

RETAIL READY KNIVES



FEATURES

- 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

OMCAN 9000

| | | |
|----------------------|---|----------------------------------|
| Item | 21874 | 21880 |
| Description | 4" Straight Paring knife and 4" Waved paring knife, Retail Pack | 12" Straight Slicer, Retail Pack |
| Quantity/Case (pcs.) | 6 | 6 |



21874



21880

OMCAN FORGED KNIVES

| | | | |
|----------------------|---|--|--|
| Item | 21883 | 21882 | 21884 |
| Description | 7" Santoko Forged, G-Edge, premium Anton, Retail Pack | 9" Forged Wave Slicer Premium Anton, Retail Pack | 8" Cook medium forged knife, approx. 2" wide, premium, Anton |
| Quantity/Case (pcs.) | 6 | 6 | Minimum 12 pcs. (Master Case: 60) |



21883



21884



21882

Seafood & Specialty Knives

OYSTER KNIFE

| | |
|----------------------|---|
| Item | 11523 |
| Description | 3 ¾" Oyster knife, approx. ¾" wide, blue handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 250) |



11523

CLAM KNIFE

| | |
|----------------------|--|
| Item | 12750 |
| Description | 3 ½ Clam knife, approx. ¾" wide, blue handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 250) |



12750

LOBSTER CUTTER

| | |
|----------------------|----------------|
| Item | 27863 |
| Description | Lobster Cutter |
| Quantity/Case (pcs.) | 1 |



27863

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |
| Also Available In | 11856 White Handle 11843 Blue Handle 11851 Red Handle | - |



11834/ 11854

4.75" POULTRY KNIFE WITH BLACK HANDLE

| | |
|----------------------|-------------------------------------|
| Item | 12383 |
| Description | 4 ¾" Poultry knife, approx. ¾" wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



12383

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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.

8" SLICER GYUTO DAMASCUS STYLE FORGED KNIFE WITH GIFT BOX

NEW!

| | |
|----------------------|---|
| Item | 47910 |
| Description | 8" Slicer Gyuto Damascus Style Forged Knife With Gift Box |
| Quantity/Case (pcs.) | 1 |



8" SLICER NARROW BLADE KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 12603 |
| Description | 8" Slicer narrow blade knife, approx. 1" wide, R-wave, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | <div>12613 Blue Handle</div> <div>12627 Yellow Handle</div> <div>12622 Red Handle</div> <div>12617 Green Handle</div> |



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/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |
| Also Available In | <div>12434 Blue Handle</div> <div>12440 Red Handle</div> <div>12444 Yellow Handle</div> <div>12437 Green Handle</div> |



9" SLICER FORGED KNIFE WITH PREMIUM BLACK HANDLE

| | |
|----------------------|--|
| Item | 24860 |
| Description | 9" Slicer forged waved knife, approx. 1 1/4" wide, Anton |
| Quantity/Case (pcs.) | Minimum 6 pcs. |



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/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |



Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 120) |



12644

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



12452





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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



12696

12" SLICER STRAIGHT KNIFE WITH POLYPROPYLENE HANDLE

| | |
|----------------------|---|
| Item | 12524 |
| Description | 12" Slicer straight knife, approx. 1 1/2" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | <div>12553  Red Handle</div> <div>12543  Blue Handle</div> <div>12559  Yellow Handle</div> <div>12547  Green Handle</div> |



12524

14" SLICER STRAIGHT KNIFE WITH POLYPROPYLENE HANDLE

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



12573

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



12713/ 12727

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/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



18620

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

11 1/4" SASHIMI NARROW SLICER WITH BLACK HANDLE

| | |
|----------------------|--|
| Item | 23862 |
| Description | 11 1/4" sashimi narrow slicer, approx. 1" wide, flexible |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



23862

11 1/2" SASHIMI NARROW SLICER WITH BLACK HANDLE

| | |
|----------------------|---|
| Item | 23863 |
| Description | 11 1/2" sashimi narrow slicer, approx. 3/4 wide, G-edge |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



23863

12"/ 14" SLICER STRAIGHT KNIFE WITH WOOD HANDLE

| | | |
|----------------------|---|---|
| Item | 11573 | 11572 |
| Description | 12" DR wood Handle, approx: 1 3/4" Wide | 14" DR wood Handle, approx: 1 3/4" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



11573/11572

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 1/2" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



11513/11514

14" SLICER G-EDGE KNIFE WITH WOOD HANDLE

| | |
|----------------------|---|
| Item | 18372 |
| Description | 14" slicer wide, G-edge, wood Handle, approx: 1 3/4" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



18352

16" LOIN SLICER WITH BLACK HANDLE

| | |
|----------------------|--|
| Item | 17872 |
| Description | 16" loin slicer, black Handle, approx: 1 1/4" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |



17872

19" KEBAB SLICER WITH BLACK HANDLE

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




12749

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Specialty Knives

14" WATERMELON KNIFE

| | |
|----------------------|--|
| Item | 11515 |
| Description | 14" Watermelon knife, approx. 1 3/4" wide, black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) |
| Also Available In | 18739  Green Handle |



11515

14" CHEESE KNIFE

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



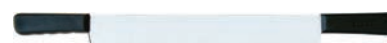
11518

15 1/2" CHEESE KNIFE

| | | |
|----------------------|--|--|
| Item | 17070 | 12742 |
| Description | 15 1/2" Cheese knife, approx. 2 1/2" wide, double black Handle | 15 1/2" cheese knife, approx: 2 1/2" wide, double black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) | |



17070



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/Case (pcs.) | 12 pcs. | 6 pcs. | 6 pcs. |



12761



18350/ 17892

STEAK TABLE KNIFE

| | |
|----------------------|--|
| Item | 12791 |
| Description | Steak pointed tip table knife with wooden Handle |
| Quantity/Case (pcs.) | 1 set (6pcs./set) |



12791

STEAK TABLE KNIFE WITH PLASTIC HANDLE

| | | |
|----------------------|---|---|
| Item | 11551  | 11548 |
| Description | Pointy Tip, Narrow Blade with Plastic Black Handle | Rounded Tip, Narrow Blade with Plastic Black Handle |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 60) | |



11551



11548

5.5" UTILITY GYUTO DAMASCUS STYLE FORGED KNIFE WITH GIFT BOX

| | |
|----------------------|--|
| Item | 47913 |
| Description | 5.5" Utility Gyuto Damascus Style Forged Knife With Gift Box |
| Quantity/Case (pcs.) | 1 |



47913

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

Splitters

12" FISH SPLITTER WITH BLACK HANDLE

| | |
|----------------------|---|
| Item | 11600 |
| Description | 12" fish splitter, black DR Handle, approx: 2 ¾" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) |



11600

12 1/2" FISH SPLITTER WITH WOODEN HANDLE

| | |
|----------------------|---|
| Item | 17042 |
| Description | 12 ½" fish splitter, wooden Handle, approx: 2 ¾" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) |



17042

12 1/2" FISH SPLITTER WITH BLUE HANDLE

| | |
|----------------------|---|
| Item | 12755 |
| Description | 12 ½" fish splitter, blue Handle, approx: 2 ¾" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 24) |



12755

12" POULTRY SPLITTER

| | |
|----------------------|--|
| Item | 12387 |
| Description | 12" poultry splitter, yellow Handle, approx: 2 ¾" Wide |
| Quantity/Case (pcs.) | Minimum 12 pcs. (Master Case: 12-24) |



12387

Bulk knives are not part of any freight programs and are managed separately from any special pricing structure, please contact your sales representative for details.

A chef in a white uniform and gloves is stirring a pot in a kitchen. The chef is using a long wooden spoon to stir the contents of a large stainless steel pot. In the background, another chef is visible, also working. The kitchen is equipped with stainless steel pots, a sink with a faucet, and a stove. The overall scene is a professional kitchen environment.

04

Kitchen Essentials

Aluminum Cookware

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



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



| Pan Item | Cover Item (6pcs/set) | Description | Dimensions (DiaH) | Thickness | Quantity/Case (pcs.) |
|----------|-----------------------|----------------------------|-------------------|-----------|----------------------|
| 43358 | 43362 | 15 QT Aluminum Brazier Pan | 13.8" x 6" | 6 mm | 1 |
| - | 80489 | 18 QT Aluminum Brazier Pan | - | - | - |
| 43359 | 43436 | 20 QT Aluminum Brazier Pan | 16" x 5.5 | 6 mm | 1 |
| 43360 | 43364 | 24 QT Aluminum Brazier Pan | 18" x 5.5" | 6 mm | 1 |
| 43361 | 43365 | 30 QT Aluminum Brazier Pan | 20" x 5.6" | 6 mm | 1 |



Aluminum Brazier Pan And Cover

ALUMINUM SAUCE POT AND COVER *Covers Are Sold Separately By Case*



| Pot Item | Cover Item (6pcs/set) | Description | Dimensions | Thickness | Quantity/Case (pcs.) |
|----------|-----------------------|--------------------------|--------------|-----------|----------------------|
| 43390 | 80506 | 8 QT Aluminum Sauce Pot | 10" x 6.3" | 4 mm | 1 |
| 43391 | 80508 | 14 QT Aluminum Sauce Pot | 11.8" x 7.5" | 4 mm | 1 |
| 43392 | 43434 | 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 | 43436 | 36 QT Aluminum Sauce Pot | 15.9" x 9.9" | 4 mm | 1 |
| 43431 | 43437 | 40 QT Aluminum Sauce Pot | 18" x 10" | 4 mm | 1 |



Aluminum Sauce And Pot Cover

ALUMINUM SAUTE PAN AND COVER *Covers Are Sold Separately By Case*



| Pan Item | Cover Item (6pcs/set) | Description | Dimensions | Thickness | Quantity/Case (pcs.) |
|----------|-----------------------|---------------------------|------------|-----------|----------------------|
| 43442 | 80518 | 3 QT Aluminum Saute Pan | 10" x 2.6" | 3.5 mm | 1 |
| 43443 | 80520 | 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 |



Aluminum Saute Pan And Cover

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

| Pan Item | Cover Item (6pcs/set) | Description | Dimensions (DiaH) | Thickness | Quantity/Case (pcs.) |
|----------|-----------------------|---------------------------|-------------------|-----------|----------------------|
| 43366 | 43378 | 8 QT Aluminum Stock Pot | 9" x 7.3" | 4 mm | 1 |
| 43367 | 43379 | 12 QT Aluminum Stock Pot | 9.8" x 9.5" | 4 mm | 1 |
| 43368 | 43380 | 16 QT Aluminum Stock Pot | 11" x 10" | 4 mm | 1 |
| 43369 | 43381 | 20 QT Aluminum Stock Pot | 11.8" x 11" | 4 mm | 1 |
| 43370 | 43382 | 24 QT Aluminum Stock Pot | 12.6" x 11.4" | 4 mm | 1 |
| 43371 | 43383 | 30 QT Aluminum Stock Pot | 13.8" x 12.6" | 4 mm | 1 |
| 43372 | 43384 | 40 QT Aluminum Stock Pot | 14.6" x 14.4" | 4 mm | 1 |
| 43373 | 43385 | 60 QT Aluminum Stock Pot | 17.3" x 16" | 4 mm | 1 |
| 43374 | 43386 | 80 QT Aluminum Stock Pot | 19" x 17" | 4 mm | 1 |
| 43375 | 43387 | 100 QT Aluminum Stock Pot | 20" x 18.4" | 4 mm | 1 |
| 43376 | 43388 | 120 QT Aluminum Stock Pot | 21.7" x 19.5" | 6 mm | 1 |
| 43377 | 43389 | 140 QT Aluminum Stock Pot | 22.8" x 20.3" | 6 mm | 1 |



Aluminum Stock Pot And Cover

ALUMINUM SAUCE PAN AND COVERS *Covers Are Sold Separately By Case*

| Pan Item | Cover Item (6pcs/set) | Description | Thickness | Quantity/Case (pcs.) |
|----------|-----------------------|-----------------------------|-----------|----------------------|
| 43342 | 43350 | 1.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43343 | 43351 | 2.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43344 | 43352 | 3.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43345 | 43353 | 4.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43346 | 43354 | 5.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43347 | 43355 | 7 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43348 | 43356 | 8.5 QT Aluminum Sauce Pan | 3 mm | 1 |
| 43349 | 43357 | 10.25 QT Aluminum Sauce Pan | 3 mm | 1 |



ALUMINUM DOUBLE BOILER



| Item | Description | Pot / Inner Pot Thickness |
|-------|--|---------------------------|
| 43438 | 8 QT Aluminum Double Boiler, 3 Pcs./Set | 3.5 mm / 2 mm |
| 80492 | 12 QT Aluminum Double Boiler, 3 Pcs./Set | 4 / 2 / 3.2 mm |
| 43439 | 12 QT Aluminum Double Boiler, 3 Pcs./Set | 4 / 2 / 3.2 mm |
| 80493 | 16 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 PansSilicone Cool Handle
Sleeves Plain AluminumFry Pan
with Silicone Cool Handle Sleeve

ALUMINUM PASTA COOKER SET WITH 4 STAINLESS STEEL INSERTS



| | |
|---------------|--|
| Item | 40515 |
| Description | 20 QT, 14" x 7" Aluminum Pot, 4 Stainless Steel Inserts (item 65877) with Silicone insulated handle (Hold up to 3 servings of pasta), The included inserts each have a hanging clip for simple draining |
| Thickness | 3.6 mm |
| Optional Item | 65877 – Stainless Steel Insert for 20 QT Aluminum Pasta Pot Cooker |



40515

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

| | |
|---------------|---|
| Item | 47172 |
| Description | Set Include: 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 Item | 44633 - Portable Outdoor Propane Burner Black |



47172

Stainless Steel Cookware

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



HALOGEN



INDUCTION



GAS



CERAMIC



ELECTRIC

STAINLESS STEEL STOCK POT WITH LID *Sold By Case*



| Item | Description | Dimensions | 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 1/2" x 10 1/2" | 1 mm | 4 |
| 80441 | 24 QT | 14" x 10 1/2" | 1 mm | 2 |
| 80442 | 32 QT | 15" x 12" | 1 mm | 1 |
| 80443 | 40 QT | 16 1/2" x 12" | 1 mm | 1 |
| 80444 | 60 QT | 18" x 14" | 1.2 mm | 1 |
| 80445 | 80 QT | 19 1/2" x 16" | 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 | 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 COVERS NSF

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



Stainless Steel Brazers with Covers

STAINLESS STEEL DOUBLE BOILER WITH COVERS - 3PCS./SET NSF

| 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 NSF

| 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 PANS WITH EXCALIBUR® COATING NSF

| Item | Description | Dimensions |
|-------|--|------------|
| 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

STAINLESS STEEL FRY PAN NSF

| Item | Description | Dimensions | Thickness | Quantity/Case (pcs.) |
|-------|--------------------------------|--------------|-----------|----------------------|
| 80446 | 8" Fry Pans | 7.9" x 1.6" | 0.8 mm | 6 |
| 80447 | 9 1/2" Fry Pans | 9.5" X 1.8" | 0.8 mm | 6 |
| 80448 | 11" Steel Fry Pans | 11" x 2" | 0.8 mm | 6 |
| 80449 | 12" Fry Pans With Help Handle | 12.6" x 2" | 0.8 mm | 6 |
| 80450 | 14" 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

Steam Pan Grates, Racks & Trays

STEAM PAN GRATE AND COOLING RACK

FEATURES

- Commercial kitchen use
- Perfect for baking and roasting

| Item | Description | Dimensions |
|-------|--|--------------|
| 46456 | 1/3-Size Stainless Steel Steam Pan Grate | 5" x 10.5" |
| 46455 | 1/2-Size Stainless Steel Steam Pan Grate | 8" x 10" |
| 46454 | Full-Size Stainless Steel Steam Pan Grate | 10" x 18" |
| 46459 | 1/3-Size Chrome Plated Steam Pan Grate | 5" x 10.5" |
| 46458 | 1/2-Size Chrome Plated Steam Pan Grate | 8" x 10" |
| 46457 | 1/3-Size Chrome Plated Steam Pan Grate | 10" x 18" |
| 46461 | 1/2-Size Stainless Steel Wire Sheet Pan Grate | 12" x 16.5" |
| 46460 | Full-Size Stainless Steel Wire Sheet Pan Grate | 16" x 24" |
| 46464 | 1/2-Size Chrome Plated Wire Sheet Pan Grate | 12" x 16.5" |
| 46463 | 2/3-Size Chrome Plated Wire Sheet Pan Grate | 14" x 20" |
| 46462 | Full-Size Chrome Plated Wire Sheet Pan Grate | 16" x 24" |
| 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



FEATURES

- Commercial kitchen use
- Perfect for baking and roasting. Also used as bun trays/pans

| Item | Description | Thickness | Dimensions | Quantity/Case (pcs.) |
|--------|--|-----------|------------|----------------------|
| 44577 | Perforated tray with 3mm holes | 0.8 mm | 18"x26"x1" | 12 |
| 81021* | 20G 1/2-Size Bun/Sheet Pan With Open Bead | 1 mm | 13" x 18" | 1 NEW! |
| 81022* | 20G 2/3-Size Bun/Sheet Pan With Open Bead | 1 mm | 16" x 22" | 1 NEW! |
| 81023* | 20G Full-Size Bun/Sheet Pan With Open Bead | 1 mm | 18" x 26" | 1 NEW! |



44577



81021 / 81022 / 81023

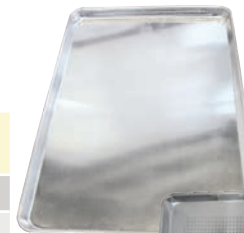
ALUMINUM TRAY/BUN



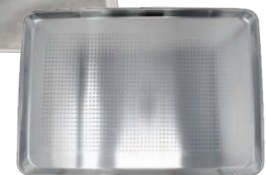
FEATURES

- Commercial kitchen use
- Perfect for baking and roasting. Also used as bun trays

| Item | Description | Thickness | Dimensions | Quantity/Case (pcs.) |
|-------|----------------------|-----------|-----------------|----------------------|
| 20233 | 19G Aluminum Bun Pan | 1 mm | 16" x 22" x 1" | 12 |
| 44255 | 20G Aluminum Bun Pan | 1 mm | 9.5" x 13" x 1" | 12 |
| 39530 | 20G Aluminum Bun Pan | 1 mm | 18" x 13" x 1" | 24 |
| 39529 | 20G Aluminum Bun Pan | 1 mm | 18" x 26" x 1" | 24 |
| 39532 | 20G Perforated Tray | 1 mm | 18" x 13" x 1" | 12 |
| 39531 | 20G Perforated Tray | 1 mm | 18" x 26" x 1" | 12 |



39530



39532

Steam Table

Insets, Pans & Covers

BAIN MARIE POTS AND COVERS

BAIN MARIE POTS

| Item | Description | Dimensions (Dia. x H) | Quantity/Case (pcs.) | Compatible Cover (12pcs/set) |
|-------|--|-----------------------|----------------------|------------------------------|
| 44652 | 1.25 QT Stainless Steel Bain Marie Pot | 5.25" x 6" | 6 | 44659 |
| 44653 | 2 QT Stainless Steel Bain Marie Pot | 5.75" x 7" | 6 | 44660 |
| 44654 | 3.5 QT Stainless Steel Bain Marie Pot | 7" x 7.25" | 6 | 44661 |
| 44655 | 4.25 QT Stainless Steel Bain Marie Pot | 7.25" x 8.75" | 6 | 44662 |
| 44656 | 6 QT Stainless Steel Bain Marie Pot | 8" x 9" | 6 | 44663 |
| 44657 | 8.25 QT Stainless Steel Bain Marie Pot | 8.75" x 9.5" | 6 | 44664 |
| 44658 | 12 QT Stainless Steel Bain Marie Pot | 10" x 10.5" | 6 | 44665 |



STEAM TABLE INSETS AND COVERS

STEAM TABLE INSET

| Item | Description | Dimensions | Quantity/Case (pcs.) | Compatible Cover (12pcs/set) |
|-------|--------------------------|---------------|----------------------|------------------------------|
| 44666 | 2.5 QT Steam Table Inset | 5.5" x 7.5" | 6 | 44670 |
| 44667 | 4 QT Steam Table Inset | 7.5" x 7.5" | 6 | 44671 |
| 44668 | 7 QT Steam Table Inset | 9.5" x 8.25" | 6 | 44672 |
| 44669 | 11 QT Steam Table Inset | 11.25" x 8.5" | 6 | 44673 |



STEAM TABLE INSET HINGED COVERS

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

ADAPTER PLATES

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



ANTI-JAM STAINLESS STEEL STEAM TABLE PANS



FEATURES

- Anti-jamming gn pan 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 | 6 7/8" x 4 1/4" x 2 1/2" | 10 |
| 80283 | 6 7/8" x 4 1/4" x 4" | 12 |



1/9-Size Stainless Steel Table Pan

STAINLESS STEEL 1/6-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 80277 | 6 7/8" x 6 5/16" x 2 1/2" | 12 |
| 80278 | 6 7/8" x 6 5/16" x 4" | 10 |
| 80279 | 6 7/8" x 6 5/16" x 6" | 12 |



1/6-Size Stainless Steel Table Pan

STAINLESS STEEL 1/4-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|-----------------------------|----------------------|
| 80272 | 10 5/16" x 6 5/16" x 2 1/2" | 12 |
| 80273 | 10 5/16" x 6 5/16" x 4" | 10 |
| 80274 | 10 5/16" x 6 5/16" x 6" | 10 |



1/4-Size Stainless Steel Table Pan

STAINLESS STEEL 1/3-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 80267 | 6 7/8" x 12 3/4" x 2 1/2" | 12 |
| 80268 | 6 7/8" x 12 3/4" x 4" | 12 |
| 80269 | 16 7/8" x 12 3/4" x 6" | 20 |



1/3-Size Stainless Steel Table Pan

STAINLESS STEEL HALF-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80262 | Half-Size, 10 3/8" x 12 3/4" x 2 1/2" | 20 |
| 80263 | Half-Size, 10 3/8" x 12 3/4" x 4" | 10 |
| 80264 | Half-Size, 10 3/8" x 12 3/4" x 6" | 6 |
| 80648 | Half-Size (Long), 20 1/2" x 6 3/8" x 1 1/2" | 12 |
| 80616 | Half-Size (Long), 20 1/2" x 6 3/8" x 2 1/2" | 12 |
| 80617 | Half-Size (Long), 20 1/2" x 6 3/8" x 4" | 6 |
| 80618 | Half-Size (Long), 20 1/2" x 6 3/8" x 6" | 12 |



1/2-Size Stainless Steel Table Pan



Half-Size Long Stainless Steel Table Pan

STAINLESS STEEL 2/3-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 80613 | 13 7/8" x 12 2/3" x 2 2/1" | 24 |
| 80614 | 13 7/8" x 12 2/3" x 4" | 10 |
| 80615 | 13 7/8" x 12 2/3" x 6" | 12 |



2/3-Size Stainless Steel Table Pan

STAINLESS STEEL FULL-SIZE STEAM TABLE PAN

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|----------------------------|----------------------|
| 80257 | 20 3/4" x 12 3/4" x 2 1/2" | 10 |
| 80258 | 20 3/4" x 12 3/4" x 4" | 12 |
| 80259 | 20 3/4" x 12 3/4" x 6" | 12 |



FULL-Size Stainless Steel Table Pan

STAINLESS STEEL PERFORATED STEAM TABLE PANS



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 | Dimensions | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 85188 | Full size, 20.75" x 12.75" x 2.5" | 10 |
| 85192 | Full size, 20.75" x 12.75" x 4" | 10 |
| 85196 | Full size, 20.75" x 12.75" x 6" | 6 |

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|-----------------------------------|----------------------|
| 85200 | Half size, 10.34" x 12.75" x 2.5" | 20 |
| 85204 | Half size, 10.34" x 12.75" x 4" | 20 |
| 85208 | Half, 10.34" x 12.75" x 6" | 6 |

STAINLESS STEEL STEAM TABLE PAN COVER



| Item | Dimensions | Quantity/Case (pcs.) |
|-------|-------------------------|----------------------|
| 80284 | Solid, 1/9-Size | 10 |
| 80280 | Solid, 1/6-Size | 12 |
| 80275 | Solid, 1/4-Size | 24 |
| 80270 | Solid, 1/3-Size | 12 |
| 80265 | Solid, Half-Size | 10 |
| 80622 | Solid, Half-Size (Long) | 12 |
| 80620 | Solid, 2/3-Size | 12 |
| 80260 | Solid, Full-Size | 24 |

| Item | Dimensions | Quantity/Case (pcs.) |
|-------|---------------------------|----------------------|
| 80285 | Slotted, 1/9-Size | 12 |
| 80281 | Slotted, 1/6-Size | 10 |
| 80276 | Slotted, 1/4-Size | 10 |
| 80271 | Slotted, 1/3-Size | 10 |
| 80266 | Slotted, Half-Size | 10 |
| 80621 | Slotted, Half-Size (Long) | 12 |
| 80619 | Slotted, 2/3-Size | 12 |
| 80261 | Slotted, Full-Size | 12 |

STAINLESS STEEL ADAPTOR BARS FOR STEAM TABLES

FEATURES

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

| Item | 80982 | 80983 |
|-------------|---|---|
| Description | 12" Adaptor Bar, Thickness 0.7 mm, non-magnetic | 20" Adaptor Bar, Thickness 0.7 mm, non-magnetic |



80982 & 80983

STAINLESS STEEL SPILLAGE / WATER PAN *All Pans are sold separately*

FEATURES

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

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



DRIPLESS STAINLESS STEEL WATER PAN



| Item | 80908 | 80923 |
|-------------|---------------------------------------|---|
| Description | 4" Depth Full Size Dripless Water Pan | Full-Size Spillage Water Pan 6" Depth Upright Standing Edge |
| Material | SUS304 / 24 gauge | SUS304 / 24 gauge |



80908

80923

Merchandising

05



Display Case Accessories

PARSLEY HOLDERS - 6PCS./CASE

FEATURES

- Organize your display case to attract customer's attention

| Item | Description | Style |
|-------|--|--------|
| 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 |



| 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 |

PARSLEY RUNNERS - 6PCS./CASE

FEATURES

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

| 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 |



Solid parsley holder and parsley runner sold separately

| Item | Description | Color |
|-------|-------------------------|-------|
| 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

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 |



White Wire Divider

DIVIDERS

CLEAR DIVIDER

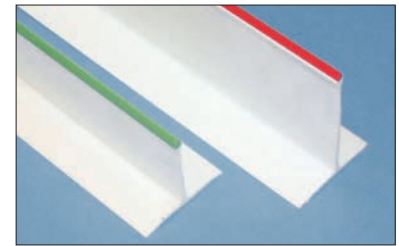
| Item | Description | Beading Color | Quantity/Case (pcs.) |
|-------|------------------------|---------------|----------------------|
| 10771 | 2" x 30" Clear Divider | Clear | 6 |
| 10775 | 3" x 30" Clear Divider | Clear | 6 |
| 10779 | 5" x 30" Clear Divider | Clear | 6 |
| 10773 | 2" x 30" Clear 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' |



Food Displays

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

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. |



Canadian Hardwood Serving Tray

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 |



24836



41770

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" |



44294 & 44295

WICKER BASKETS

FEATURES

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

| 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) |



43110

43111

43112

WOVEN BASKETS

| Item | Description | Dimensions (DWH) |
|-------|------------------------------------|----------------------|
| 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" |



47192

47193

47195

47196

47198

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.) |
|-------|-------|----------------------|----------------------|
| 24382 | White | 17.75" x 12.75" x 1" | 6 |
| 85235 | Black | 18" x 14" x 1" | 6 |
| 85260 | White | 26" x 9" x 3/4" | 6 |
| 85240 | Black | 26" x 9" x 3/4" | 6 |
| 43567 | White | 26" x 18" x 3/4" | 6 |
| 43566 | Black | 26" x 18" x 3/4" | 6 |
| 24384 | White | 30" x 6.75" x 2" | 6 |
| 24385 | Black | 30" x 6.75" x 2" | 6 |
| 24387 | Black | 30" x 8.75" x 2" | 6 |



STAINLESS STEEL PANS

RECTANGULAR TAPERED

| Item | Description | Quantity/ Case (pcs.) |
|-------|------------------|--------------------------|
| 43471 | 6" x 30" x 2" H | 12 |
| 43498 | 10" x 12" x 1" H | 12 |

| Item | Description | Quantity/ Case (pcs.) |
|-------|-----------------|--------------------------|
| 43499 | 15" x 6" x 2" H | 12 |
| 43500 | 8" x 30" x 2" H | 12 |



Stainless Steel Rectangular Tapered Pans

6" / 8" / 9" PANS

| Item | Description | Quantity/ Case(pcs.) |
|-------|-----------------|-------------------------|
| 43128 | 6" x 12" x 1" H | 12 |
| 43129 | 6" x 12" x 2" H | 12 |
| 43130 | 6" x 24" x 1" H | 12 |
| 43075 | 6" x 14" x 2" H | 12 |
| 43131 | 6" x 24" x 2" H | 12 |
| 43076 | 6" x 15" x 2" H | 12 |
| 43077 | 6" x 28" x 2" H | 12 |
| 43078 | 6" x 30" x 2" H | 12 |

| Item | Description | Quantity/ Case(pcs.) |
|-------|-------------------|-------------------------|
| 44118 | 6" x 10" x 2.5" H | 12 |
| 44119 | 6" x 15" x 2.5" H | 12 |
| 44120 | 8" x 15" x 2.5" H | 12 |
| 44121 | 8" x 30" x 2.5" H | 12 |
| 43132 | 9" x 12" x 1" H | 12 |
| 43079 | 9" x 14" x 1" H | 12 |
| 43133 | 9" x 24" x 1" H | 12 |
| 43080 | 9" x 28" x 1" h | 12 |



10" / 12" / 18" PANS

| Item | Description | Quantity/ Case(pcs.) |
|-------|--------------------|-------------------------|
| 43421 | 10" x 6" x 0.75" H | 12 |
| 43081 | 10" x 14" x 1" H | 12 |
| 43082 | 10" x 18" x 1" H | 12 |
| 43227 | 10" x 15" x 2" H | 12 |
| 43083 | 10" x 30" x 2" H | 12 |
| 44122 | 10" x 30" x 2.5" H | 12 |

| Item | Description | Quantity/ Case(pcs.) |
|-------|--------------------|-------------------------|
| 44123 | 12" x 10" x 1" H | 12 |
| 44124 | 12" x 15" x 2.5" H | 12 |
| 43134 | 18" x 6" x 1" H | 12 |
| 43135 | 18" x 12" x 1" H | 12 |
| 43084 | 18" x 14" x 1" H | 12 |
| 43085 | 18" x 18" x 1" H | 12 |

PANS WITH 2MM DIA. DRAIN HOLES

| Item | Description | Quantity/ Case(pcs.) |
|-------|-----------------|-------------------------|
| 43515 | 6" x 12" x 1" H | 12 |
| 43516 | 6" x 24" x 1" H | 12 |
| 43511 | 9" x 24" x 1" H | 12 |
| 43512 | 9" x 12" x 1" H | 12 |

| Item | Description | Quantity/ Case(pcs.) |
|-------|------------------|-------------------------|
| 43513 | 18" x 12" x 1" H | 12 |
| 43514 | 18" x 6" x 1" H | 12 |
| 43517 | 18" x 18" x 1" H | 12 |



Stainless Steel Rectangular Pans with Drain Holes

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 | 44374 |
| Description | 70L Capacity, Stainless steel and glass construction |
| Net Weight | 28.6 lb. / 13 kg. |
| Net Dimensions | 14" x 23.5" x 20.4" |
| | 34 lb. / 15.5 kg. |
| Gross Dimensions | 25.6" x 16" x 22.4" |



44374

FIBERGLASS MARKET PANS AND TRAYS 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



80567



80568



80569

| 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

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

| Item | 44370 | 44372 |
|------------------|---|---|
| Description | Food display case with curved front glass, 25L Capacity, Stainless steel and glass construction | Food display case with curved front glass, 45L Capacity, Stainless steel and glass construction |
| Net Dimensions | 21.8" x 14.8" x 12.2" | 21.8" x 14.8" x 14.56" |
| Gross Weight | 23 lb. / 10.4 kg. | 30.86 lb. / 14 kg. |
| Gross Dimensions | 24.56" x 18" x 14.25" | 24.56" x 18" x 16.8" |



44370



44372

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 | 44371 | 44373 |
|------------------|--|--|
| Description | Square front glass, 35L Capacity, Stainless steel and glass construction | Square front glass, 50L Capacity, Stainless steel and glass construction |
| Net Weight | 19.8 lb. / 9 kg. | 28 lb. / 12.7 kg. |
| Net Dimensions | 21.8" x 14.8" x 12.2" | 21.8" x 14.2" x 14.8" |
| Gross Weight | 23 lb. / 10.4 kg. | 30 lb. / 13.6 kg. |
| Gross Dimensions | 24.56" x 18" x 14.25" | 24.56" x 17.4" x 16.8" |



44371

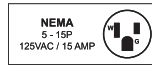


44373

NON-REFRIGERATED DRY BAKERY DISPLAY CASES



PARTS & LABOUR
WARRANTY



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



47102



47103



47104

| | 36" wide with 10.4 cu.ft. capacity | 48" wide with 14 cu ft. capacity | 60" wide with 17.7 cu.ft. capacity |
|---------------------------|---------------------------------------|-------------------------------------|---------------------------------------|
| Item | 47102 | 47103 | 47104 |
| Model | DS-CN-0270 | DS-CN-0370 | DS-CN-0470 |
| Capacity | 10.4 cu.ft. / 295 L | 14.1 cu.ft. / 400 L | 17.7 cu.ft. / 500 L |
| Electrical (Lights) | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 | 2 |
| Interior Dimensions (WDH) | 34" x 22.8" x 25" | 45.7 x 22.8" x 25.25" | 57.5 x 22.8" x 25" |
| Net Weight | 231.5 lb. / 105 kg. | 286.6 lb. / 130 kg. | 348.3 lb. / 158 kg. |
| Net Dimensions (DWH) | 26.6" x 36" x 48" | 26.6" x 47.8" x 48" | 26.6" x 59.6" x 48" |
| Gross Weight | 315.3 lb. / 143 kg. | 374.8 lb. / 170 kg. | 507.1 lb. / 230 kg. |
| Gross Dimensions (DWH) | 29.3" x 39.4" x 50" | 29.3" x 51.2" x 50" | 29.3" x 63" x 50" |



Warm it Up!

Warming your goods while being displayed sounds a great idea! A display food warmers can keep your food warm and delicious where your customer can see, and which can boost impulse purchases. Omcan offers variety of shapes and sizes that may suit your needs.

VIEW OUR PRODUCTS ON PAGE 331

Menu Boards

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 | 39859 |
| Description | Refined Tempered Glass LED Flash Board |
| Board Size | 22" x 29.5" |



DESKTOP AND HANGING LED FLASH BOARD

| | |
|------------|-------------------------|
| Item | 39861 |
| Light Life | More than 100,000 hours |
| Board Size | 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 | 39866 |
| Light Life | 8 Sorted Colors |
| Quantity/Case (pcs.) | 8 |



Serving Carts

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 , 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 | 41516 |
|---|---|
| Description | 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 Weight | 78 lb. / 35.38 kg. |
| Gross Dimensions | 32" x 14.5" x 23" |



MOBILE FOOD TABLE/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 | 43638 | 47108 |
|------------------|---|--|
| Description | Black Stainless Steel, Polypropylene Folding Dining Cart. | Black, Polypropylene Folding Dining Cart |
| Load Capacity | - | 220.5 lb. |
| Net Weight | 15.5 lb. / 7.03kg. | 14.5 lb. / 6.58 kg. |
| Net Dimensions | 16.5" x 30" x 35.4" | 17" x 23.6" x 41.3" |
| Gross Weight | 21 lb. / 9.5 kg. | 16.8 lb. / 7.6 kg. |
| Gross Dimensions | 22.8" x 8" x 4.5" | 18" x 8.3" x 43" |



43638



Maintenance & Safety

06



Brushes

WOODEN BLOCK BRUSH

FEATURES

- Designed to clean wooden butcher blocks and boards

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 10451 | Butcher Block Brush without Handle | 12 |
| 80943 | 9.25" Butcher Block Wire Brush with Handle | 12 |

NEW!



CUTTING BOARD BRUSHES

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

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 | - | - |



Janitorial Supplies

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 | Net Weight | Dimensions |
|-------|---|--------------------|-----------------|
| 43840 | Natural Colour Plywood / Melamine. Fits 36 gallon/3.78 L bin. Food tray holder on top area. | 94.90 lb. / 43 kg. | 22" x 22" x 47" |
| 46584 | Black Colour Plywood / Melamine Fits 36 gallon / 3.78 L bin. Food tray holder on top area. | 94.90 lb. / 43 kg. | 22" x 22" x 47" |
| 48220 | 44"x22"x47" DOUBLE TRASH RECEPTACLE WITH TWO 36 GALLON BINS-BLACK | 187.4 lb. / 85 kg. | 44" x 22" x 47" |



HEAVY-DUTY TRASH CAN

FEATURES

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

| Item | Description | Dimensions |
|-------|---|----------------------------|
| 80586 | 32-gallon capacity Trash Can, Gray, Polyethylene. | 21.92" (Dia.) x 27.28" |
| 80587 | Gray lid for item 80586, Polypropylene | - |
| 43555 | Dolly for item 80586, 80584, & 80583 | - |
| 47625 | Polyethylene Heavy-duty Gray Trash Can, Capacity: 20 Gal. / 7.57 L | Φ19.37" x 23" NEW! |
| 47516 | Polyethylene Heavy-duty Gray Trash Can, Capacity: 44 Gal. / 166.6 L | Φ24" x 31" NEW! |
| 47518 | Trash Can for Item 47625 | 25" x 23" x 2" NEW! |
| 47517 | Trash Can for Item 47516 | 25" x 23" x 2" NEW! |

80586 / 47625 / 47516



43555



80587 / 47518 / 47517

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" |

**HEAVY-DUTY TRASH CAN****FEATURES**

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

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

**YELLOW SINGLE BUCKET MOP WRINGER WITH 32 L CAPACITY****FEATURES**

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

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



CLEANING AND SANITIZING PAIL

NEW!

| Item | Description | Color | Dimensions |
|-------|---|-------|------------------------|
| 81017 | 3 qt. red cleaning and sanitizing pail | Red | 6.75" x 6.75" x 5.875" |
| 81018 | 3 qt. green cleaning pail for detergent | Green | 6.75" x 6.75" x 5.875" |
| 81019 | 6 qt. red cleaning and sanitizing pail | Red | 8.25" x 8.25" x 7.44" |
| 81020 | 6 qt. green cleaning pail for detergent | Green | 8.25" x 8.25" x 7.44" |



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" |

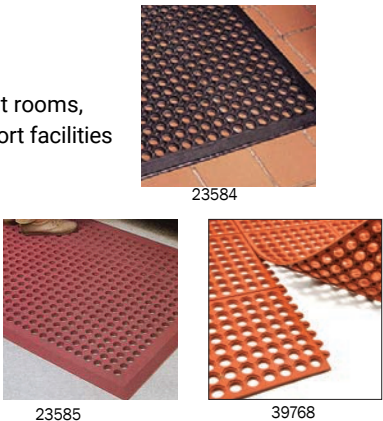


ANTI-FATIGUE MATS

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

| 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' |



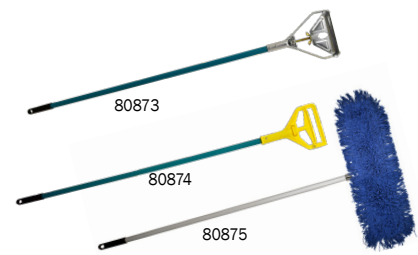
MOP HANDLES & MOP HEADS

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**

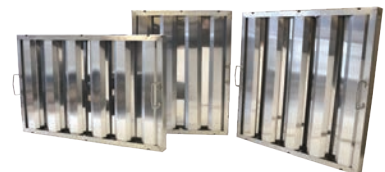
| Item | Description |
|-------|--|
| 80869 | 24 oz White Yarn Mop Head - Loop End |
| 80870 | 32 oz Blue Yarn Mop Head - Loop End |
| 80871 | 24 oz Blue Yarn Mop Head - Cut End |
| 80872 | 32 oz White Yarn Mop Head - Cut End |
| 80896 | 32 oz White Yarn Mop Head Loop End |
| 80897 | 24 oz Blue Yarn 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 |

**STAINLESS STEEL RANGE HOOD FILTERS**

FEATURES

- Measurements are standard trade sizes
- Height of side where handles are located

| Item | Net Weight | Net Dimensions (WxH) | Thickness | Gross Weight | Gross Dimensions (WDH) |
|-------|------------|----------------------|-----------|--------------|------------------------|
| 34835 | 1 kg. | 19.5" x 15.5" | 1.75" | 1.3 kg. | 16.5" x 20" x 2.4" |
| 34836 | 1.5 kg. | 25" x 15.5" | 1.75" | 1.7 kg. | 16.5" x 25.5" x 2" |
| 34837 | 1 kg. | 15.5" x 19.5" | 1.75" | 1.3 kg. | 16.5" x 20" x 2.4" |
| 34838 | 1.4 kg. | 19.5" x 19.5" | 1.75" | 1.6 kg. | 20" x 2" x 20" |
| 34839 | 1.7 kg. | 24.5" x 19.5" | 1.75" | 1.9 kg. | 25.5" x 2.4" x 200" |



Range Hood Filters

STAINLESS STEEL SCOURING PAD

NEW!

FEATURES

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

| | |
|----------------------|-----------------|
| Item | 10002 |
| Description | Scouring Pad |
| Gross Weight | 4" X 4" X 2.75" |
| Quantity/Case (pcs.) | 24 |



10002

FLOOR TROUGHS

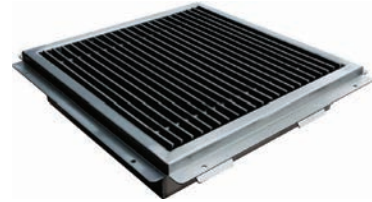


FEATURES

- 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



44608 / 44609 / 44610 / 44611



44612

| Item | Description | Net 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 lb. / 24 kg. | 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 lb. / 27.7 kg. | 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 lb. / 42 kg. | 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 lb. / 46 kg. | 15" x 7" x 75" |
| 44612 | 18" x 18" Floor trough, 14 gauge 304 stainless steel with 304 stainless steel grating bar and 3"H x 4" Dia. 14 gauge drain pipe | 19.8 x 20.1" x 4" | 90 lb. / 41 kg. | 21" x 7" x 21" |

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



31368

Lubricant & Thermometers

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)



31212

| Item | 31212 |
|-------------|--------------------------|
| Description | 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 |



39115

27336

FOOD THERMOMETERS



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 to 104°C / 0 to 220°F |
| 47201 | 2" Oven Thermometer with Built-in Hanging Hook and Standing Panel | 10 to 260°C / 40 to 500°F |
| 47202 | 2" Refrigeration Thermometer with Hanging Hook and Built-in Standing Panel | -30 to 21°C / -20 to 70°F |
| 47203 | 1.25" Digital Thermometer LCD with Protective Sleeve | -40 to 230°C / -40 to 450°F |



47201 & 47202



47203

47200

Partitions

POLYCARBONATE PARTITIONS

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

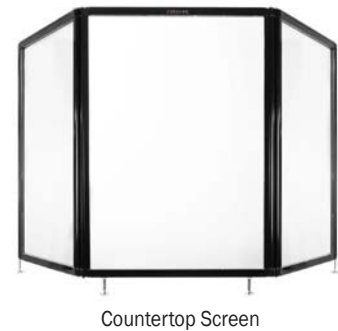
| Item | Color | Dimensions (WH) |
|--------|-------|-------------------------------------|
| 46760 | Clear | 6'8" x 3' |
| 46761* | Clear | 6'8" x 3' Window: 8.25" x 13.75" |

*Only Item 46761 has a window cut out



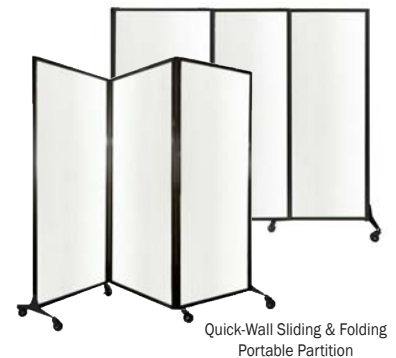
QUICK-WALL SLIDING PORTABLE PARTITION

| 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 SLIDING 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" |



Safety Gloves & Aprons

BAKER'S OVEN PAD

FEATURES

- Heavy-duty professional terry cloth baker's pads

| Item | 13538 |
|----------------------|---|
| Description | 10.75" x 10.75" Bakers Pad, Elastic Strap |
| Quantity/Case (pcs.) | 12 |



PUPPET STYLE OVEN MITT

FEATURES

- Heavy-duty professional terry cloth baker's pads

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



HEAT-RESISTANT NEOPRENE GLOVES

FEATURES

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

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



HEAT-RESISTANT OVEN MITTS

FEATURES

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

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



HEAT-RESISTANT POT GRABBERS

| Item | Color | Description | Max. Temperature (Approx.) | Quantity/ Case (pcs.) |
|-------|--------|--------------------------------|----------------------------|-----------------------|
| 81180 | Silver | 8" Silver Coated Pot Holder | 162°C/325°F | 12 |
| 81179 | Silver | 11" Heat Resistant Pan Grabber | 162°C/325°F | 12 |
| 81178 | Silver | 9.5" Pot Holder With Pocket | 205°C/400°F | 12 |
| 81181 | Silver | 6" Silver Coated Handle Holder | 205°C/400°F | 12 |



81180



81179



81178



81181

CUT RESISTANT GLOVES

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 |
|-------|---|
| 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 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

MESH, PRODUCE AND PVC 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 |
| 45604 | Blue PVC Apron 35" W x 45" L |



Safety Materials

FACE SHIELDS & MASKS

| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|--|---------------|----------------------|
| 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 |



HAND SANITIZER & DISPENSERS

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 46668 | 300 mL 75% Alcohol Hand Sanitizer, Clear Bottle with Pump | 50 |
| 46669 | 500 mL 75% Alcohol Hand Sanitizer, Clear Bottle with Pump | 24 |
| 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 |



NON-CONTACT FOREHEAD THERMOMETER

FEATURES

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

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





07

Customer
Convenience

Catering Supplies



RESERVED SIGN

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 |



80013

NUMBER CARD HOLDER

FEATURES

- Sturdy and durable
- Perfect for wedding, banquet hall and corporate event
- Good for indoor and outdoor use

| 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 |



80014

MENU CLIP HOLDER

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 |



13711

STAINLESS STEEL BEVERAGE CHAIN SIGN

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

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

Crowd Control

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, (1) Double 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 |
| 46699 | Wall-Mounted Touchless Hand Sanitizer Dispenser, 1000 mL 4.7" x 4.9" x 10.6" |



Turn-O-Matic System

TM TICKETS

NEW!

| Item | Model | Color | Quantity/Case (pcs.) |
|-------|--------|--------|----------------------|
| 45300 | - | White | 1 roll |
| 45503 | - | Yellow | 1 roll |
| 18217 | TIM80Y | Yellow | 30 rolls |
| 45502 | - | Pink | 1 roll |
| 18216 | TIM80P | Pink | 30 rolls |
| 45501 | - | Green | 1 roll |
| 18215 | TIM80G | Green | 30 rolls |
| 45500 | - | Blue | 1 roll |
| 18214 | TIM80B | Blue | 30 rolls |



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



Take a Number Kit

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

WALL-MOUNTED GUIDANCE STANCHION WITH RETRACTABLE BELT BARRIER

FEATURES

- 3 way belt connection
- Retracts quickly
- Automatic belt locking option

| Item | 41155 | 41156 |
|--|---------------------|------------------|
| Description | Black Painted Steel | Stainless Steel |
| Length of Belt | Up to 78" | Up to 78" |
| Cylinder Diameter | 2" | 2" |
| Dimensions Including Mount Bracket (DWH) | 3.5" x 4.5" x 5" | 3.5" x 4.5" x 5" |



STANDARD GUIDANCE STANCHION

FEATURES

- 4 way belt connection
- Retracts quickly
- Rubberized bottom base
- 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

Grocery Essentials

SHOPPING BASKETS

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 |
|-------|--|--------|----------|
| 43028 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Black | 50 lb. |
| 13023 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Blue | 50 lb. |
| 13024 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Green | 50 lb. |
| 13025 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Red | 50 lb. |
| 13027 | 18.75" x 11.5" x 10.38" Shopping Basket/ Plastic - Steel | Yellow | 50 lb. |
| 21183 | 18.5" x 12.5" x 10" Shopping Basket/ Plastic | Red | 35 lb. |
| 13022 | 17.5" x 12.5" x 8" Shopping Basket/ Chrome | Chrome | 50 lb. |

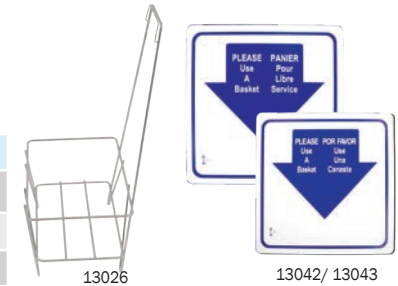


GROCERY BASKET STANDS WITH BUILT-IN SIGN HOLDER

FEATURES

- 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 |
|-------|---|
| 18308 | Shopping Cart, Finish: Zinc/Chrome, Red Plastic Handles, Corner Guards, 2 Front Swivel Casters, Child Seat with Restraining Strap. Load Capacity: 110 lb./ 4 Cubic Feet |
| 44555 | Shopping Cart - Double Baskets, Finish Zinc/Epoxy, 5" Double Axle PU Wheels. Load Capacity: 70L |



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 | 45141 |
|-------------|---|
| Description | Shag/Buggy Strap - 97" length x 1" wide |



Patio Heaters

PYRAMID STYLE PATIO HEATER



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 lb. Gas Tank | |
| Consumption/Flux | 945 g/hr | |
| BTU & Power | 42,000 BTU / 13 kW | |
| Heating Area | 113 - 175 sq. ft. | |
| Net Weight | 50.7 lb. / 23 kg. | |
| Net Dimensions | 20.5" x 20.5" x 89.4" | |
| Gross Weight | 61.7 lb. / 28 kg. | |
| Gross Dimensions | 52.8" x 28.7" x 7.1" | |



47878



47879

87" PATIO HEATERS - 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
- Anti-tilt switch and automatic shut-off device

| | 87" Powder-Coated Brown | 87" Stainless Steel |
|-------------------------|--------------------------------------|---------------------------------|
| Item | 46799 | 47595 |
| Model | PH-CN-0045 | PH-CN-2210-S |
| Power | - | 1,300 W |
| BTU | 17,000 - 45,000 BTU | 48,000 BTU |
| Consumption | 450 - 870 g/hr | 945 g/hr |
| Hours of Burn Time | Medium/Low: 8 Hours High: 4 Hours | 113 - 175 sq ft |
| Fuel | Propane/BTU Gas (20lb. tank) | Propane Only (20 lb. gas tank) |
| Burner Dimensions(DiaH) | 10.5" x 23.6" | - |
| Net Weight | 37.5 lb. / 17 kg. | 33 lb. / 15 kg. |
| Net Dimensions | 18" x 3.4" / 14.9" x 30.7" (DiaH) | 32" x 32" x 87" |
| Gross Weight | 42 lb. / 19 kg. | 37.5 lb. / 17 kg. |
| Gross Dimensions | 17.7" x 18" x 34.6" | 11" x 11" x 34.3" |

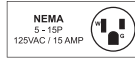


46799



47595

HEATED PATIO TABLE



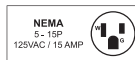
FEATURES

- Heated table with remote control
- Anodized extruded aluminum 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 | 1,500 W |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 7.9 kg. |
| Gross Weight | 39 lb. / 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 | 1,500 W |
| Electrical | 120V / 60Hz / 1Ph |
| Weight | 30 lb. / 13.6 kg. |
| Gross Weight | 39.2 lb. / 17.8 kg. |
| Dimensions (DWH) | 16" x 16" x 55" |
| Gross Dimensions | 31" x 18.5" x 12.6" |



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 | 1,500 W |
| Electrical | 120V / 60Hz / 1Ph |
| Amps | 12.5 A |
| Net Weight | 6.6 lb. / 2.9 kg. |
| Net Dimensions | 19.68" x 3.14" x 5.51" |
| Gross Weight | 9 lb. / 4 kg. |
| Gross Dimensions | 30" x 8" x 8" |



Restaurant Essentials

CHECK / CHEQUE SPINDLE

NEW!

FEATURES

- Durable and easy to mount
- Perfect for any commercial kitchen

| Item | Description |
|-------|-----------------------|
| 47487 | 3" x 6" Chrome Plated |
| 47488 | 3" x 6" Brass Plated |



ORDER RACKS/RAIL

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

FEATURES

- Electricity-free
- Ideal for bars, commercial kitchen 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

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

FEATURES

- Stand upright design
- Easy to clean and refill
- Available in two sizes

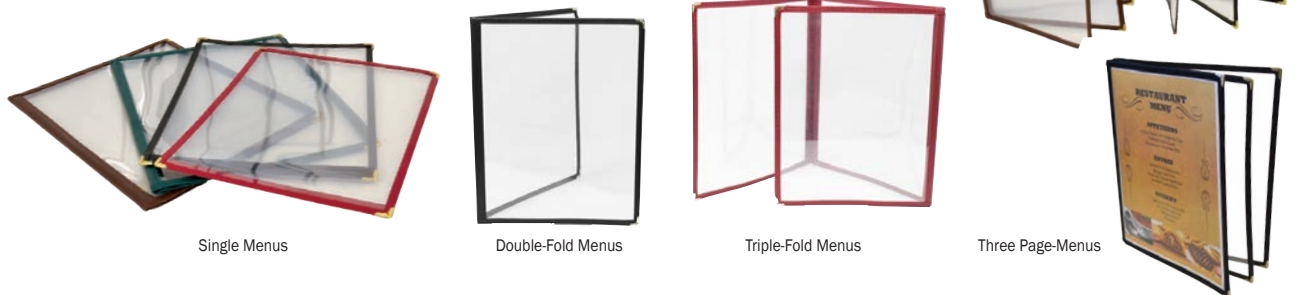
| Item | 80418 | 80419 |
|----------------------|-----------------------------|-----------------------------|
| Description | Half Size Napkin Dispensers | Full Size Napkin Dispensers |
| Capacity | 1.7L | 2.2L |
| Material | 430 | 430 |
| Feet Material | Rubber | Rubber |
| Net Weight | 16.4 lb. / 7.44 kg. | 20.1 lb. / 9.12 kg. |
| Net Dimensions | 4" x 4.72" x 5.75" | 4" x 4.72" x 7.36" |
| Gross Weight | 18.60 lb. / 8.44 kg. | 22.3 lb. / 10.12 kg. |
| Quantity/Case (pcs.) | 24 | 24 |



MENU BOOKLETS *Minimal assembly is required*

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 |

Restaurant Furniture

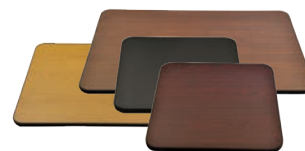
RESTAURANT TABLES *Sold separately*

FEATURES

- 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 | 24" x 24" x 1", square | Oak/Walnut |
| 43160 | 24" x 30" x 1", rectangular | Oak/Walnut |
| 43161 | 24" x 42" x 1", rectangular | Oak/Walnut |
| 43162 | 30" x 30" x 1", square | Oak/Walnut |
| 43163 | 30" x 42" x 1", rectangular | Oak/Walnut |
| 43164 | 30" x 48" x 1", rectangular | Oak/Walnut |
| 43165 | 36" x 36" x 1", square | Oak/Walnut |
| 44523 | 36" x 60" x 1", rectangular | Oak/Walnut |



Rectangular/Square Table Top

| Item | Description | Color |
|-------|-----------------------------|----------------|
| 43169 | 24" x 24" x 1", square | Mahogany/Black |
| 43170 | 24" x 30" x 1", rectangular | Mahogany/Black |
| 43171 | 24" x 42" x 1", rectangular | Mahogany/Black |
| 43172 | 30" x 30" x 1", square | Mahogany/Black |
| 43173 | 30" x 42" x 1", rectangular | Mahogany/Black |
| 43174 | 30" x 48" x 1", rectangular | Mahogany/Black |
| 43175 | 36" x 36" x 1", square | Mahogany/Black |
| 44524 | 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 |



Round Table Top

TABLE BASES

| Item | Description | Load Capacity | Compatible Column |
|-------|-------------------------------------|---------------|-----------------------|
| 43152 | 22" end bases | 55-88 lb. | Item: 43206/ 43509 |
| 43153 | 22" x 22", cross-shaped | 55-88 lb. | Item: 43206/ 43509 |
| 43154 | 24" x 30", cross-shaped | 66 lb. | Item: 43206/ 43509 |
| 43155 | 30" x 30" cross-shaped | 88 lb. | Item: 43206/ 43509 |
| 43205 | 33" x 33" cross-shaped | 88-110 lb. | Item: 43207/ 43510 |
| 43156 | 18" diameter, round | 66 lb. | Item: 43206/ 43509 |
| 43157 | 22" diameter, round | 78-88 lb. | Item: 43207/ 43510 |
| 43158 | 30" diameter, round | 110-154 lb. | Item: 43207/ 43510 |
| 43626 | Adjustable feet 12mm for table base | - | all bases NEW! |
| 43544 | Adjustable feet 15mm for table base | - | all bases NEW! |



Cross-Shaped Base

Round-Shaped Base



End Base



Foot Ring-Rest

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 for bar height table |
| 43207 | Black, 4.5" dia. with square top spider for bar height table |
| 43509 | Black, 3" dia. with square top spider for bar height table |
| 43510 | Black, 4.5" dia. with square top spider, for bar height table |



Black Column With Square Top Spider



Column With Round-Shaped Base

Column With Cross-Shaped Base

RESTAURANT CHAIRS *Minimal assembly is required*

BAR HEIGHT METAL LADDER BACK CHAIR

| Item | Description | Dimensions |
|---------------|--------------------------------|-------------------|
| 47592 + 76554 | With black color vinyl seat | 17" x 16.5" x 42" |
| 47592 + 69746 | With burgundy color vinyl seat | 17" x 16.5" x 42" |
| 47592 + 69745 | With natural wood seat | 17" x 16.5" x 42" |
| 47592 + 69742 | With walnut wood seat | 17" x 16.5" x 42" |



BAR HEIGHT METAL LADDER BACK SWIVEL CHAIR

| Item | Description | Dimensions |
|---------------|--------------------------------|------------------------|
| 47593 + 76554 | With black color vinyl seat | 17.5" x 14.25" x 44.5" |
| 47593 + 69746 | With burgundy color vinyl seat | 17.5" x 14.25" x 44.5" |
| 47593 + 69745 | With natural wood seat | 17.5" x 14.25" x 44.5" |
| 47593 + 69742 | With walnut wood seat | 17.5" x 14.25" x 44.5" |



METAL LADDER BACK CHAIR

| Item | Description | Dimensions |
|---------------|--------------------------------|-------------------|
| 47594 + 76554 | With black color vinyl seat | 17" x 18.5" x 32" |
| 47594 + 69746 | With burgundy color vinyl seat | 17" x 18.5" x 32" |
| 47594 + 69745 | With natural wood seat | 17" x 18.5" x 32" |
| 47594 + 69742 | With walnut wood seat | 17" x 18.5" x 32" |



CHAIR PARTS

| Item | Description |
|-------|---|
| 47592 | Frame bar height metal ladder back chair |
| 47593 | Frame bar height metal ladder back swivel |
| 47594 | Frame metal ladder back chair |
| 76554 | Black color vinyl seat |
| 69746 | Burgundy color vinyl seat |
| 69745 | Natural wood seat |
| 69742 | Walnut wood seat |



LADDER BACK CHAIR WITH BLACK FINISH *Minimal assembly is required*

FEATURES

- Durable, reliable and easy to clean
- Wide base gives the chair stability
- Comes with a detachable tray, and seat belt for added security

| Item | Description | Dimensions |
|-------|---------------------------------------|---------------------|
| 80163 | Baby Diner High Chair with Tray, Gray | 25.5" x 23" x 29.5" |
| 80231 | Replacement Tray for 80163, Gray | - |
| 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 | - |





| Item | Description | Frame Diameter | Tabletop Thickness | Net Dimensions | Gross Dimensions | Net Weight | Gross Weight |
|-------|--|----------------|--------------------|--|-----------------------|------------|--------------|
| 44488 | 48" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lb. | 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 lb. | 20.5 lb. |
| 44489 | 60" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lb. | 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 lb. | 27.6 lb. |
| 41595 | 32" Folding Round Table Bar Height, Material: HDPE Plastic, Loading Capacity: 300.0 lb. | 22 mm | 35 mm | 31.5" x 43.3" (Open Position) 1.8" x 53.15" (Closed Position) | 31.5" x 1.8" x 53.15" | 13.2 lb. | 14.2 lb. |
| 41596 | 72" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lb. | 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 lb. | 30.8 lb. |
| 41597 | 95" Solid Rectangular Folding Table, Material: HDPE Plastic, Loading Capacity: 330.7 lb. | 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 lb. | 40.8 lb. |
| 44490 | 47" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 330.7 lb. | 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 lb. | 30.8 lb. |
| 41598 | 59" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 440.9 lb. | 32 mm | 50 mm | 59" x 29.5" (Open position) 59" x 2" (Closed Position) | 60" x 60" x 2.36" | 39.24 lb. | 44 lb. |
| 41599 | 71" Solid Round Folding Table Material: HDPE Plastic, Loading Capacity: 661.38 lb. | 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 lb. | 66 lb. |

FOLDING CHAIR WITH METAL FRAME

| | |
|----------------------|--|
| Item | 44357 |
| Description | 16.5" high Folding Chair with Grey Metal Frame Loading Capacity: 661.38 lb. |
| Frame Diameter | 28 mm |
| Dimensions | 16.5" x 15.7" x 32.28" (Open Position) 3.14" x 18.89" x 44.8" (Closed Position) |
| Gross Dimensions | 45" x 18.5" x 11" |
| Net Weight | 11 lb. / 5 kg. |
| Gross Weight | 48.5 lb. / 22 kg. |
| Quantity/Case (pcs.) | 4 |



BABY CHANGING STATIONS/TABLES

FEATURES

- Create a hassle-free experience for your customers
- Built for convenience and cleanliness
- Designed to fit any restroom or changing room layout

| | | |
|--------------|---|--|
| Item | 44557 | 44558 |
| Description | High-density polyethylene Wall-mounted baby changing table | Stainless Steel 304 Cover + High-density polyethylene Wall-mounted baby changing table |
| Capacity | 44 lb. /20 kg. | 44 lb. / 20 kg. |
| Dimensions | 19.5" x 33.5" x 23" (Open) / 4.25" x 33.5" x 23" (Close) | 19.5" x 33.5" x 23" / (Open) 4.25" x 33.5" x 23" (Close) |
| Weight | 26.45 lb. /12 kg. | 35.27 lb. /16 kg. |
| Gross Weight | 28.7 lb. /13 kg. | 40 lb. /18 kg. |



Warewashing, Handling & Storage

08





Food and Beverage Carriers

Great solution for your catering needs

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 units are 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 | 80184 | 80189 |
|-------------|---|---|
| Description | Food Pan Transport Carrier, PE | Food Carrier Dolly With Cargo Strap and 330 lb. weight capacity |
| Dimensions | 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" | - |



FULL-SIZE BLACK INSULATED FOOD PAN CARRIER & CART

The Omcan insulated pan carrier is light and durable, capable of transporting significant loads while maintaining your food™'s serving temperature. Bring this 100% recyclable product to your next hospitality event and serve your products with ease.

FEATURES

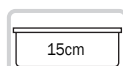
- Light and durable
- 100% recyclable product
- Capable of transporting significant loads while maintaining your food's serving temperature

CAPACITY GUIDE

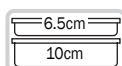
Item 44548

Store GN 1/1

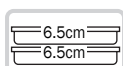
Capacity



19.5L



21.5L

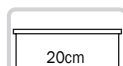


17L

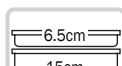
Item 44549

Store GN 1/1

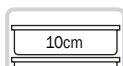
Capacity



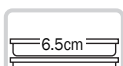
25.5L



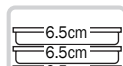
28L



26L



25.6L

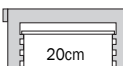


25.5L

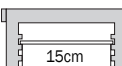
Item 80634

Store GN 1/1

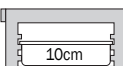
Capacity



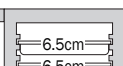
51.2L



58.5L



52L



51L

(Item 80634) Door Opening Angle:
Up to 270°

Label Holder



(Item 80634) Interior



Stackable

| | 21.5L Food Pan Carrier | 28L Food Pan Carrier | 58.5L Food Pan Carrier | Food Carrier Dolly |
|---------------------|---|---|---|--|
| Item | 44548 | 44549 | 80634 | 44554 |
| Description | Full-size Insulated Food Pan Carrier, Top Loader, Black | Full-size Insulated Food Pan Carrier, Top Loader, Black | Full-size Insulated Food Pan Carrier, Front Loader, Black | Food Carrier Dolly for item 44548, 44549 and 80634 |
| Load Capacity | 21.5L | 28L | 58.5L | 220.5 lb. / 100 kg. |
| Interior Dimensions | 21" x 13" x 7.7" | 21" x 13" x 10" | 21" x 13" x 20.7" | - |
| Exterior Dimensions | 23.6" x 15.7" x 10" | 23.6" x 15.7" x 12.5" | 25.5" x 17" x 24.5" | 25.5" x 16.8" x 8" |
| Weight | 2.6 lb. / 1.2 kg. | 3 lb. / 1.3 kg | 10lb. / 4.5 kg | 9lb. / 4 kg |

Food Storage Containers



RECTANGULAR FOOD STORAGE CONTAINERS AND COVERS



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

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 |



Polycarbonate(PC) Clear Round Food Storage Container



80183



Polypropylene(PP) Round Food Storage Container



80229 80192

POLYCARBONATE (PC) CLEAR ROUND

| 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 |

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

NSF

FEATURES

- Dishwasher safe
- Withstand temperature ranges -15°C- 80°C
- Comes with both Metric 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 |



Polypropylene(PP) Square Food Storage Container



80239

80240

POLYCARBONATE CLEAR SQUARE FOOD STORAGE CONTAINERS

NSF

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

NSF

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80181 | 2 / 4 QT - Green, PE. lid for 2, 4 QT | 12 |
| 80223 | 6 / 8 QT - Red, PE. lid for 6, 8 QT | 12 |
| 80202 | 12 /18/ 22 QT - Blue, PE. lid for 12, 18, 22 QT | 12 |



80181

80223

80202

POLYCARBONATE CLEAR FLIP LID WITH GAP

NSF

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

43641

RECTANGULAR FOOD STORAGE CONTAINERS AND COVERS



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 | Capacity | Color | Quantity/Case (pcs.) |
|-------|--|----------|-------|----------------------|
| 85125 | 12" x 18" x 3.5" PP rectangular food storage container | 6.6L | White | 12 |
| 85126 | 12" x 18" x 6" PP rectangular food storage container | 11.4L | White | 12 |
| 85127 | 12" x 18" x 9" PP rectangular food storage container | 18L | White | 12 |
| 85128 | 18" x 26" x 3.5" PP rectangular food storage container | 19L | White | 6 |
| 85129 | 18" x 26" x 6" PP rectangular food storage container | 33L | White | 6 |
| 85130 | 18" x 26" x 9" PP rectangular food storage container | 49.2L | White | 6 |
| 85131 | 18" x 26" x 12" PP rectangular food storage container | 64L | White | 6 |
| 85132 | 18" x 26" x 15" PP rectangular food storage container | 83.3L | White | 6 |
| 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 | Capacity | Color | Quantity/Case (pcs.) |
|-------|--|----------|-------|----------------------|
| 85115 | 12" x 18" x 3.5" PC rectangular food storage container | 6.6L | Clear | 12 |
| 85116 | 12" x 18" x 6" PC rectangular food storage container | 11.4L | Clear | 12 |
| 85117 | 12" x 18" x 9" PC rectangular food storage container | 18L | Clear | 12 |
| 85118 | 18" x 26" x 3.5" PC rectangular food storage container | 19L | Clear | 6 |
| 85119 | 18" x 26" x 6" PC rectangular food storage container | 33L | Clear | 6 |
| 85120 | 18" x 26" x 9" PC rectangular food storage container | 49.2L | Clear | 6 |
| 85121 | 18" x 26" x 12" PC rectangular food storage container | 64L | Clear | 6 |
| 85122 | 18" x 26" x 15" PC rectangular food storage container | 83.3L | Clear | 6 |
| 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 |

POLYCARBONATE CLEAR FOOD PANS AND COVERS



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/Case (pcs.) |
|-------|---|-------------------------------|----------------------|
| 80043 | 1/9-Size Clear Food Pan with 2 1/2" deep | 6 15/16" x 4 1/4" x 2 1/2" | 12 |
| 80051 | 1/9-Size Clear Food Pan with 4" deep | 6 15/16" x 4 1/4" x 3 15/16" | 12 |
| 80048 | 1/6-Size Clear Food Pan with 6" deep | 6 15/16" x 6 3/8" x 5 14/16" | 12 |
| 80046 | 1/6-Size Clear Food Pan with 2 1/2" deep | 6 15/16" x 6 3/8" x 2 1/2" | 12 |
| 80040 | 1/6-Size Clear Food Pan with 4" deep | 6 15/16" x 6 3/8" x 3 15/16" | 12 |
| 80053 | 1/4-Size Clear Food Pan with 6" deep | 10 7/16" x 6 3/8" x 5 14/16" | 12 |
| 80044 | 1/4-Size Clear Food Pan with 2 1/2" deep | 10 7/16" x 6 3/8" x 2 1/2" | 12 |
| 80062 | 1/4-Size Clear Food Pan with 4" deep | 10 7/16" x 6 3/8" x 3 15/16" | 12 |
| 80036 | 1/3-Size Clear Food Pan with 2 1/2" deep | 12 4/5" x 6 15/16" x 2 1/2" | 12 |
| 80074 | 1/3-Size Clear Food Pan with 4" deep | 12 4/5" x 6 15/16" x 3 15/16" | 12 |
| 80059 | 1/3-Size Clear Food Pan with 6" deep | 12 4/5" x 6 15/16" x 5 14/16" | 12 |
| 80057 | 1/3-Size Clear Food Pan with 8" deep | 12 4/5" x 6 15/16" x 7 7/8" | 12 |
| 80039 | 1/2-Size Clear Food Pan with 2 1/2" deep | 12 4/5" x 10 7/16" x 2 1/2" | 12 |
| 80055 | 1/2-Size Clear Food Pan with 4" deep | 12 4/5" x 10 7/16" x 3 15/16" | 12 |
| 80064 | 1/2-Size Clear Food Pan with 6" deep | 12 4/5" x 10 7/16" x 5 14/16" | 12 |
| 80075 | 1/2-Size Clear Food Pan with 8" deep | 12 4/5" x 10 7/16" x 7 7/8" | 12 |
| 80056 | Full-Size Clear Food Pan with 2 1/2" deep | 20 3/4" x 12 4/5" x 2 1/2" | 12 |
| 80058 | Full-Size Clear Food Pan with 4" deep | 20 3/4" x 12 4/5" x 3 15/16" | 12 |
| 80078 | Full-Size Clear Food Pan with 6" deep | 20 3/4" x 12 4/5" x 5 14/16" | 12 |
| 80061 | Full-Size Clear Food Pan with 8" deep | 20 3/4" x 12 4/5" x 7 7/8" | 12 |

POLYCARBONATE CLEAR COVERS FOOD PAN

| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|-----------------------|--------------------|----------------------|
| 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 | Quantity/Case (pcs.) |
|-------|-------------------------|-------------------|----------------------|
| 85032 | Drain shelves full size | 18" x 10" x 0.7" | 12 |
| 85033 | Drain shelves 1/2 size | 10" x 7.7" x 0.6" | 12 |
| 85034 | Drain shelves 1/3 size | 10" x 4" x 0.7" | 12 |
| 85035 | Drain shelves 1/4 size | 8.3" x 4" x 0.6" | 12 |
| 85036 | Drain shelves 1/6 size | 5" x 4" x 0.6" | 12 |

WHITE ROUND FOOD STORAGE CONTAINER



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 |



80582



80579

GALLON INGREDIENT BIN WITH SCOOP 2-PACK

NEW!



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 | Quantity/Case (pcs.) |
|-------|-------------------------------------|----------------------|
| 80985 | 21-Gallon Ingredient Bin with Scoop | 2 |
| 80986 | 27-Gallon Ingredient Bin with Scoop | 2 |
| 78669 | Lid Replacement for item 80985 | - |
| 43555 | Dolly for items 80583 and 80584 | |



80985 / 80986

SHELF INGREDIENT BIN WITH SCOOP 2-PACK

NEW!



FEATURES

- Made of white food-grade plastic Material
- Durable
- Comes with scoops
- Ideal for stores, supermarkets for storing

| Item | Description | Quantity/Case (pcs.) |
|-------|---|----------------------|
| 80987 | 10L Shelf Ingredient Bin with Scoop | 2 |
| 80988 | 23.85 L Shelf Ingredient Bin with Scoop | 2 |
| 80989 | 47.7 L Shelf Ingredient Bin with Scoop | 2 |



80987



80988



80989

STAINLESS STEEL CONDIMENT HOLDER WITH CLEAR COVER

FEATURES

- These compartments are removable for easy to refill.
- Hinged lids keep food fresh and clear cover for easy to view the content inside.
- Great to serve fruits, salads, saucers

| 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**

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 | - | - |

**Ice, Ice, Baby!**

From making ice cubes to making sno cones and everything in between, Omcan has you covered. Omcan carries a large variety of ice makers, shavers and crushers built for your specific needs.

VIEW OUR PRODUCTS ON PAGE 201



Sinks & Faucets



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 lb. / 4.3 kg. | 16" x 12" x 13" | 18" x 16" x 18" |
| 44585 | 18 gauge Hand sink with faucet | 14" x 10" x 5" | 11 lb. / 5 kg. | 14.5" x 18" x 11" (15.25" with faucet) | 18" x 14" x 15" |
| 44586 | 18 gauge Hand sink with faucet and side splashes | 14" x 10" x 5" | 7 lb. / 3 kg. | 13" x 17" x 15.25" | 18" x 14" x 15" |
| 37867 | Wall Mounted Hand Sink with Faucet and Side Splashes | 14" x 10" x 6" | 7 lb. / 3 kg. | 15.25" x 17" x 13.5" | 17" x 18" x 14" |
| 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 | | | | |

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 lb./ 9.2 kg. | 15.2" x 18" x 14" | 15.7" x 19" x 15" |
| 46512 | Hand sink with knee valve assembly and side splashes | 10" x 14" x 5" | 26 lb. / 11.8 kg. | 15.25" x 17" x 13" | 16" x 20" x 19" |
| 46583 | Hand Sink with One Faucet Hole | 10" x 14" x 5" | - | 14" x 18" x 15.2" | - |
| 21123 | Knee Valve Assembly | | | | |
| 27174 | Splash Mounted Faucet One Hole With 8 Inch Spout for 46319/46512 | | | | |
| 14337 | Drain plug for hand sink | | | | |
| 23332 | Knee Valve Assembly and gooseneck faucet for sink | | | | |

STAINLESS STEEL DROP IN SINKS



39778



39779



39780



39781



39784



39785



39786

ONE TUB DROP IN SINK

| Item | 39778 | 39779 | 39780 |
|------------------|---|---|--|
| Description | 9" x 9" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 10" x 14" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 10" x 14" x 10" One tub Drop in sink with flat top and 3.5" drain basket |
| Net Weight | 4 lb. | 5.1 lb. | 8.8 lb. |
| Net Dimensions | 14" x 12" x 5" | 19" x 13" x 5" | 19" x 13" x 10" |
| Gross Weight | 6 lb. | 9 lb. | 14 lb. |
| Gross Dimensions | 15" x 13" x 6" | 21" x 15" x 6" | 21" x 15" x 11" |

| Item | 39781 | 39784 | 39785 | 39786 |
|------------------|---|--|--|---|
| Description | 14" x 10" x 5" One tub Drop in sink with flat top and 3.5" drain basket | 12.5" x 10.25" x 5.5" One tub Drop in sink top with self-rimmed edge and 3.5" drain basket | 10" x 14" x 5" One tub Drop in sink with 6" Left-Back-Right splash and 3.5" drain basket | 10" x 14" x 10" One tub Drop in sink with 6" Left-Back-Right splash and 3.5" drain basket |
| Net Weight | 2.7 lb. | 5.7 lb. | 9.5 lb. | 12.8 lb. |
| Net Dimensions | 15"x17" x 5" | 15"x15" x 5.5" | 19"x13" x 11" | 19"x13" x 16" |
| Gross Weight | 10 lb. | 8 lb. | 14 lb. | 18 lb. |
| Gross Dimensions | 18"x16"x6" | 18"x17"x7" | 21"x15"x13" | 21"x16"x17" |

TWO & THREE TUB DROP IN SINKS

| Item | 39782 | 39783 | 44604 |
|------------------|--|--|--|
| Description | 10" x 14" x 10" Two tub Drop in sink with flat top and 3.5" drain basket | 10" x 14" x 10" Three tub Drop in sink with flat top and 3.5" drain basket | 16" x 20" x 12" Three tub Drop In Sink with flat top and 3.5" drain basket |
| Net Weight | 16 lb. | 25 lb. | 53.7 lb. |
| Net Dimensions | 25" x 19" x 10" | 37" x 19" x 10" | 25" x 55" x 12" |
| Gross Weight | 26 lb. | 33 lb. | 59.2 lb. |
| Gross Dimensions | 27" x 20" x 11" | 39" x 20" x 11" | 26" x 13" x 56" |



39782



39783

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 | 47246 |
|-------------|---|
| Description | Hand Sink 14" x 10" x 5.38" Bowl Combined with Mop Sink 15" x 13" x 6" Bowl |
| Dimensions | 15.31" x 17" x 34" with 8" Backsplash |



PEDESTAL SINKS



FEATURES

- Made of high quality 16 gauge 304 stainless steel. Comes with a 7.75" backsplash and 34" pedestal. Also available with side splashes

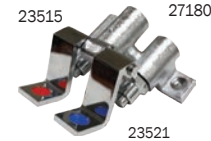
| Item | 23515 | 27180 |
|------------------|-----------------------|----------------------------------|
| Description | Pedestal sink | Pedestal sink with side splashes |
| Bowl Dimensions | 16" x 13.75" x 5.75" | 16" x 13.75" x 5.75" |
| Gross Weight | 50 lb. / 22.7 kg. | 60 lb. / 27.2 kg. |
| Net Dimensions | 13.75" x 18" x 41.75" | 13.75" x 18" x 41.75" |
| Gross Dimensions | 22" x 18" x 43" | 22" x 18" x 43" |



ACCESSORIES

| Item | Description |
|-------|--|
| 23521 | SS Foot Valve for item 23515, 27180 |
| 28680 | Replacement hot or cold cartridge for item 23515, 27180 |
| 27176 | Foot Valve Gooseneck Faucet 1.5 Inch Drain Basket Per Set for 23515, 27180 |

NEW!



PORTABLE HAND SINK WITH BACKSPLASH AND WATER HEATER TANK AND PUMP



FEATURES

- Included:
 - Deck-mounted 4" center faucet with 4" gooseneck spout,
 - 2 removable 5 gallon fresh cold water tank with 37" hose,
 - 2 removable 7.5 gallon waste tank with 37" hose,
 - 120V 2 gallon water heater tank and pump,
 - 5" plate casters (2 with brakes),
 - 1.5" drain basket

| Item | 46788 | Body Material | 18 Gauge 430 Stainless Steel |
|----------------------------|------------------------------|------------------------|------------------------------|
| Center Faucet | 4" | Paper Towel Dispenser | Stainless Steel |
| Gooseneck Spout | 4" | Hand Soap Dispenser | 18 Gauge 304 Stainless Steel |
| Water Tank Capacity | 2 x 18.9 L / 5 Gal | Electrical | 110 - 120V / 60Hz / 1Ph |
| Waste Tank Capacity | 2 x 28.4 L / 7.5 Gal | Amps | 11.85 A |
| Hose Length | 37" | Fabricated Bowl | 12" x 14" x 6" |
| Water Heater Tank Capacity | 7.6 L / 2 Gal | Net Weight | 69.5 lb. / 31.5 kg. |
| Casters | 5" / 127 mm (2 with brakes) | Net Dimensions (DWH) | 25.3" x 34.4" x 38.3" |
| Drain Basket | 1.5" | Gross Weight | 75 lb. / 34 kg. |
| Bowl Material | 16 Gauge 304 Stainless Steel | Gross Dimensions (DWH) | 26.8" x 35.4" x 48.8" |



DECK-MOUNTED SINK 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 lb. / 0.9 kg. |
| 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 | Gross Dimensions | Gross Weight |
|--------|---|------------------|-----------------|
| 22289* | Goose neck faucet for tub sinks | 9" x 5" x 3" | 2 lb. / 0.9 kg. |
| 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 | | |

**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%)*



FEATURES

- Made of 304 quality stainless steel
- Comes with a 6.5" backsplash, faucets, mounting bracket, and also available with side splashes

| | |
|-------------|--|
| Item | 26085 |
| Description | Faucet for bar sink, swing nozzle, 12" spout. Fits 25274 |



PRE-RINSE ASSEMBLY WITH CENTER FAUCET

Low-Lead Faucets (less than 0.25%)*



| | | |
|-------------------|---------------------------------------|---------------------------------------|
| Item | 22123* | 22124* |
| Description | Pre-rinse Assembly with Center Faucet | Pre-rinse Assembly with Center Faucet |
| Faucet | n/a | 12.5" |
| Riser Brass Pipe | 20" | 20" |
| Steel Hose | 44" | 44" |
| Wall Bracket | 6" or 12" | 6" or 12" |
| Wall Mounted Type | 8" o.c | 8" o.c |
| Gross Weight | 10 lb. / 4.5 kg. | 12 lb. / 5. 4 kg. |
| Gross Dimensions | 25" x 13" x 3" | 25" x 13" x 3" |

| | | | |
|-------------|--|---|--|
| Item | 27226 | 27330 | 28680 |
| Description | Replacement hot cartridge for add-on faucet on 22124 | Replacement cold cartridge for add-on faucet on 22124 | Replacement hot and cold cartridge for 22123 and 22124 |



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

| | | |
|-------------|--------------------------------|---|
| Item | 23518 | 28680 |
| Description | Pre-rinse spray valve assembly | Replacement hot or cold cartridge for 23518 |



WALL MOUNTED MOP SINK FAUCET WITH SWING SPOUT

NEW!

| | |
|-------------|--|
| Item | 47502 |
| Description | Wall Mounted Mop Sink Faucet with 6 1/2" Swing Spout, 8" Centers |



Sinks & Tables

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 | Weight | Dimensions |
|---------------------|---------------------|--|-------------------|---------------------|
| 22112 | 43761 | 18" x 18" x 11" - no drain board | 32 lb. / 14.5 kg. | 23" x 23.5" x 44" |
| - | 43072 | 20" x 20" x 12" - no drain board | 27 lb. / 12 kg. | 25" x 25.5" x 44" |
| 22118 | 43783 | 24" x 24" x 14" - with no drain board | 45 lb. / 20 kg. | 29" x 29.5" x 44" |
| 25262 | 43772 | 18" x 21" x 14" - with no drain board | 53 lb. / 24 kg. | 23" x 26.5" x 44" |
| 25247 | 43760 | 18" x 18" x 11" - with left drain board | 60 lb. / 27 kg. | 38.5" x 23.5" x 44" |
| 25253 | 41855 | 24" x 24" x 14" - with left drain board | 75 lb. / 34 kg. | 50.5" x 29.5" x 44" |
| 25263 | 43771 | 18" x 21" x 14" - with left drain board | 62 lb. / 28 kg. | 38.5" x 26.5" x 44" |
| 25248 | 43762 | 18" x 18" x 11" - with right drain board | 60 lb. / 27 kg. | 38.5" x 23.5" x 44" |
| 25254 | 43784 | 24" x 24" x 14" - with right drain board | 75 lb. / 34 kg. | 50.5" x 29.5" x 44" |
| 25264 | 43773 | 18" x 21" x 14" - with right drain board | 62 lb. / 28 kg. | 38.5" x 26.5" x 44" |
| 25249 | 43759 | 18" x 18" x 11" - with two drain boards | 69 lb. / 31.3 kg. | 54" x 23.5" x 44" |
| 25255 | 43785 | 24" x 24" x 14" - with two drain boards | 75 lb. / 34 kg. | 72" x 29.5" x 44" |
| 25265 | 43774 | 18" x 21" x 14" - with two drain boards | 71 lb. / 32 kg. | 54" x 26.5" x 44" |

TWO TUB SINK

| Item / Corner Drain | Item / Center Drain | Description | Weight | Dimensions |
|---------------------|---------------------|--|--------------------|---------------------|
| 22113 | 43769 | 18" x 18" x 11" - with no drain board | 55 lb. / 25 kg. | 41" x 23.5" x 44" |
| 22119 | 43791 | 24" x 24" x 14" - with no drain board | 80 lb. / 36.28 kg. | 53" x 29.5" x 44" |
| 25266 | 43780 | 18" x 21" x 14" - with no drain board | 77 lb. / 35 kg. | 41" x 26.5" x 44" |
| 25250 | 43768 | 18" x 18" x 11" - with left drain board | 88 lb. / 40 kg. | 56.5" x 23.5" x 44" |
| 25256 | 43790 | 24" x 24" x 14" - with left drain board | 106 lb. / 48 kg. | 74.5" x 29.5" x 44" |
| 25267 | 43779 | 18" x 21" x 14" - with left drain board | 86 lb. / 39 kg. | 56.5" x 26.5" x 44" |
| 25251 | 43770 | 18" x 18" x 11" - with right drain board | 88 lb. / 40 kg. | 56.5" x 23.5" x 44" |
| 25257 | 43792 | 24" x 24" x 14" - with right drain board | 106 lb. / 48 kg. | 74.5" x 29.5" x 44" |
| 25268 | 43781 | 18" x 21" x 14" - with right drain board | 86 lb. / 39 kg. | 56.5" x 26.5" x 44" |
| 25252 | 43767 | 18" x 18" x 11" - with two drain boards | 97 lb. / 44 kg. | 72" x 23.5" x 44" |
| 25258 | 43793 | 24" x 24" x 14" - with two drain boards | 120 lb. / 54 kg. | 96" x 29.5" x 44" |
| 25269 | 43782 | 18" x 21" x 14" - with two drain boards | 95 lb. / 43 kg. | 72" x 26.5" x 44" |



THREE TUB SINK

| Item/Corner Drain | Item/Center Drain | Description | Weight | Dimensions |
|-------------------|-------------------|--|--------------------|-----------------------|
| 22114 | 43765 | 18" x 18" x 11" - with no drain board | 75 lb. / 34 kg. | 59" x 23.5" x 44" |
| 22120 | 43787 | 24" x 24" x 14" - with no drain board- 4 faucet holes, | 110 lb. / 50 kg. | 77" x 29.5" x 44" |
| 25270 | 43776 | 18" x 21" x 14" - with no drain board | 102 lb. / 46 kg. | 59" x 26.5" x 44" |
| 22115 | 43764 | 18" x 18" x 11" - with left drain board | 80 lb. / 36 kg. | 75" x 23.5" x 44" |
| 25259 | 43786 | 24" x 24" x 14" - with left drain board- 4 faucet holes | 136l bs. / 62 kg. | 98 1/2" x 29.5" x 44" |
| 25271 | 43775 | 18" x 21" x 14" - with left drain board | 112 lb. / 51 kg. | 74 1/2" x 26.5" x 44" |
| 22116 | 43766 | 18" x 18" x 11" - with right drain board | 80 lb. / 36.2 kg. | 75" x 23.5" x 44" |
| 25260 | 43788 | 24" x 24" x 14" - with right drain board- 4 faucet holes | 136 lb. / 62.7 kg. | 98 1/2" x 29.5" x 44" |
| 25272 | 43777 | 18" x 21" x 14" - with right drain board | 112 lb. / 51 kg. | 74 1/2" x 26.5" x 44" |
| 22117 | 43763 | 18" x 18" x 11" - with two drain boards | 95 lb. / 43 kg. | 90" x 23.5" x 44" |
| - | 43073 | 18" x 18" x 14" - with two drain boards, corner sink | 99 lb. / 45 kg. | 57" x 57" x 44" |
| 25261 | 43789 | 24" x 24" x 14" - with two drain boards- 4 faucet holes | 150 lb. / 68 kg. | 120" x 29.5" x 44" |
| 25273 | 43778 | 18" x 21" x 14" - with two drain boards | 119 lb. 54 kg. | 90" x 26.5" x 44" |

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" |
| 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" |
| 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" |

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" two drain boards with corner drain | 19.50" x 62" x 43.75" |

UNDER BAR SINKS



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



25274



44627

| Item | Description | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|--|----------------------|-------------------|------------------|
| 44600 | Under Bar Sink 1 Compartment (10"x14"x10") No Drain board | 14.5" x 18.75" x 33" | 40 lb. / 18 kg. | 19" x 16" x 15" |
| 44601 | Under Bar Sink 3 Compartment (10"x14"x10") No Drain board | 38.5" x 18.75" x 33" | 65 lb. / 29.5kg. | 19" x 16" x 39" |
| 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" | 87 lb. / 39.5 kg. | 60" x 19" x 37" |
| 44627 | Under Bar Sink 3 Compartment (10"x14"x10") With Left And Right 19" Drain boards | 72" x 18.75" x 33" | 98 lb. / 44.5 kg. | 19" x 16" x 73" |
| 44603 | Under Bar Sink 4 Compartment (10"x14"x10") With Left And Right 13" Drain boards | 72" x 18.25" x 33" | 100 lb. / 45 kg. | 19" x 16" x 73" |

STAINLESS STEEL ICE BIN *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 | 43475 | 43476 |
|------------------|---|---|
| Description | 24" wide. 1" drain size. Plastic bottle holder included | 36" wide. 1" drain size. Plastic bottle holder included |
| Bowl Size | 22" x 14.8" x 12" | 34" x 14.8" x 12" |
| Net Weight | 56.76 lb. | 77.1 lb. |
| Net Dimensions | 24" x 18.5" x 33" | 36" x 18.5" x 33" |
| Gross Weight | 63.8 lb. | 88.1 lb. |
| Gross Dimensions | 25" x 20" x 20" | 37" x 20" x 20" |



43475 / 43476

INSULATED UNDERBAR ICE BIN

| Item | 43477 | 43478 |
|------------------|--|--|
| Description | 24" wide. 0.8" drain size. Post-mix aluminum cold plate with stainless steel tubing circuits | 36" wide. 0.8" drain size. Post-mix aluminum cold plate with stainless steel tubing circuits |
| Bowl Size | 14.8" x 22" x 12" | 14.8" x 34" x 12" |
| Net Weight | 91.3 lb. | 134.4 lb. |
| Net Dimensions | 18.5" x 24" x 33" | 18.5" x 36" x 33" |
| Gross Weight | 108.9 lb. | 156.2 lb. |
| Gross Dimensions | 25" x 20" x 20" | 37" x 20" x 20" |



43477 / 43478

SINKS & TABLES

08 HANDLING & STORAGE

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, 43478 | 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" |



ICE BINS WITH BACKSPLASH AND 2 HOLDERS **NEW!**

| Item | 47519 | 47520 |
|------------------|---|---|
| Model | CS-ICB-24 | CS-ICB-36 |
| Description | 24" ice bin with 3" backsplash and 2 holders | 36" ice bin with 3" backsplash and 2 holders |
| Material | 304 20-gauge | 304 20-gauge |
| Net Dimensions | 24" x 29" x 33" / 609.6 x 736.6 x 838.2 mm | 36" x 29" x 33" / 914.4 x 736.6 x 838.2 mm |
| Net Weight | 26.4 kg. / 58.2 lb. | 33.6 kg. / 74.1 lb. |
| Gross Dimensions | 22" x 25.4" x 20.7" / 560 x 645 x 525 mm | 22" x 37.4" x 20.7" / 560 x 950 x 525 mm |
| Gross Weight | 30.4 kg. / 67 lb. | 38.8 kg. / 85.5 lb. |



BAR DRAIN BOARD



FEATURES

- Galvanized leg and socket, plastic bullet feet

| Item | 43472 |
|------------------|--|
| Description | 18-gauge 304 stainless steel drain board, sides, front and back, open base |
| Weight | 37 lb. / 17 kg. |
| Gross Weight | 40 lb. / 18 kg. |
| Gross Dimensions | 25" x 19" x 18" |



CORNER DRAIN GUARD & KNOCKDOWN DRAIN BOARD

| Item | Description |
|-------|--|
| 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 |



STAINLESS STEEL CONSTRUCTION MOP SINK



FEATURES

- 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 lb. | 21" x 25" x 11" |
| 44605 | 28" x 20" x 6" Bowl size | 33" x 25" x 11.5" | 44 lb. | 26" x 12" x 34" |
| 44606 | 20" x 16" x 12" Bowl size | 25" x 21" x 17.5" | 46.2 lb. | 22" x 17" x 26" |
| 44607 | 28" x 20" x 12" Bowl size | 33" x 25" x 17.5" | 75.9 lb. | 26" x 17" x 34" |



STAINLESS STEEL CORNER MOP SINK WITH DRAIN BASKET**NEW!****FEATURES**

- Designed to eliminate lifting of heavy mop buckets.
- It is made from high-quality 16-gauge 304 stainless steel for easy cleaning and lasting durability.
- Drain Pipe Size: 2.36" (Drain pipe excluded)

| | |
|-----------------|---------------------|
| Item | 47470 |
| Bowl Dimensions | 24" x 24" x 12" |
| Net Weight | 17.5 kg. / 38.5 lb. |
| Net Dimensions | 26.5" x 26.5" x 16" |
| Gross Weight | 19.5 kg. / 43 lb. |



47470

PRE-RINSE BASKET**FEATURES**

- Prevents food scraps from going into your sink drains

| | |
|-------------|----------------------------------|
| Item | 28488 |
| Description | Stainless Steel Pre-Rinse Basket |
| Dimensions | 19.5" x 19.5" x 5" |



28488

DRAIN BASKET WITH STOPPER

| | |
|-------------|--------------------------------|
| Item | 43409 |
| Description | 3.5" Drain Basket with Stopper |
| Dimensions | 5" x 5" x 3" |

**BUDGET SINK****FEATURES**

- 18 Gauge 430 Stainless steel construction with galvanized leg, socket and plastic bullet feet

| | |
|-------------|--|
| Item | 22121 |
| Description | 18" X 18" X 13" Sink with 3.5" Center Drain Basket and 8.75" Backsplash |
| Dimensions | 21" x 21.5" x 41" |
| Weight | 36.3 lb. / 16.5 kg. |



22121

LAUNDRY SINK**FEATURES**

- 16 gauge 304 stainless steel sink bowl with 201 stainless steel legs
- Faucet and drain basket included

| | |
|----------------------|--|
| Item | 44593 |
| Description | Stainless steel laundry sink with sink bowl, faucet and drain basket. |
| Bowl Dimensions | 18" x 16" x 13" |
| Net Weight | 35.7 lb. / 16.2 kg. |
| Net Dimensions | 21" x 24" x 33" |
| Gross Weight | 45 lb. / 20.4 kg. |
| Optional Accessories | Item 46690: Faucet for Laundry Sink |



44593

NEW!

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

STAINLESS STEEL BLENDER STATION WITH GALVANIZED LEG AND PLASTIC BULLET FOOT

| Item | 43473 |
|--------------|---|
| Description | Blender station, 3" backsplash 9" x 9" x 4" Dump Sink |
| Dimensions | 15" x 23" x 30" |
| Weight | 26.4 lb. / 12 kg. |
| Gross Weight | 33 lb. / 15 kg. |



43473

12-INCH BLENDER STATION W/ BACKSPLASH AND FAUCET

NEW!

| Item | 47521 |
|------------------|---|
| Description | Blender station, 3" backsplash 9" x 9" x 4" Dump Sink |
| Net Weight | 38.8 lb. / 15.2 kg. |
| Net Dimensions | 12" x 29" x 33" |
| Gross Weight | 38.8 lb. / 17.6 kg. |
| Gross Dimensions | 13" x 22.4" x 20.7" |



47521

STAINLESS STEEL LIQUOR DISPLAY RACK WITH BACKSPLASH

NEW!

| Item | 47523 | 47522 |
|------------------|------------------------|------------------------|
| Model | CS-D-12 | CS-D-24 |
| Description | 12" with 3" Backsplash | 24" with 3" Backsplash |
| Net Weight | 12.2 kg. / 26.9 lb. | 16.6 kg. / 36.6 lb. |
| Net Dimensions | 12" x 29" x 33" | 24" x 29" x 33" |
| Gross Weight | 15.8 kg. / 34.8 lb. | 21.6kg. / 47.6 lb. |
| Gross Dimensions | 13" x 30.5" x 20.7" | 25" x 30.5" x 20.7" |



47522 / 47523

5-TIER LIQUOR DISPLAY RACK WITH 6" HIGH BACKSPLASH

FEATURES

- 18-GA 304 stainless steel bottom, back, sides, hat channel and 16-GA 2" high strap
- Galvanized leg and socket, plastic bullet foot

| Item | 43479 |
|------------------|---|
| Description | 5-tiered liquor display rack. Stainless steel body with 2" high strap |
| Net Weight | 39 lb. / 17.7 kg. |
| Net Dimensions | 26" x 24" x 36" |
| Gross Weight | 48 lb. / 22 kg. |
| Gross Dimensions | 26" x 25" x 24" |



43479

UNDER COUNTER DISH TABLES



FEATURES

- Designed to be used with Undercounter Dishwashers
- 18-gauge polished stainless steel body, legs and bullet feet with cross bracing
- 8" backsplash 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" |



3.5" Center Drain Basket

DISH TABLES



FEATURES

- 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" |



28473

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" |



28480

LEG BRACE FOR TUB SINKS

| Item | Description |
|-------|---------------------------|
| 21135 | 18" x 18" single tub sink |
| 31484 | 18" x 21" single tub sink |
| 21139 | 24" x 24" single tub sink |
| 21136 | 18" x 18" double tub sink |
| 31485 | 18" x 21" double tub sink |
| 21140 | 24" x 24" double tub sink |
| 21137 | 18" x 18" triple tub sink |
| 31486 | 18" x 21" triple tub sink |
| 21141 | 24" x 24" triple tub sink |

LEG BRACE FOR SOILED AND UNDER COUNTER DISHTABLES

| Item | Description |
|-------|--|
| 47688 | 394 mm for 26 inch soiled dishtable and 48/60 under counter dishtable |
| 47689 | 600 mm for 36/48/60 inch soiled and 26/36/48/60 clean dishtable |
| 47704 | 625 mm 2 pcs/set for 26 inch soiled dishtable and 48/60 inch under counter dishtable |
| 47705 | 830 mm 2 pcs/set for 36/48/60 soiled and 26/36/48/60 clean dishtable |

NEW!

Leg Brace
For Tub SinksLeg Brace for Soiled and
Under Counter Dishtables

Shelves & Racks

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

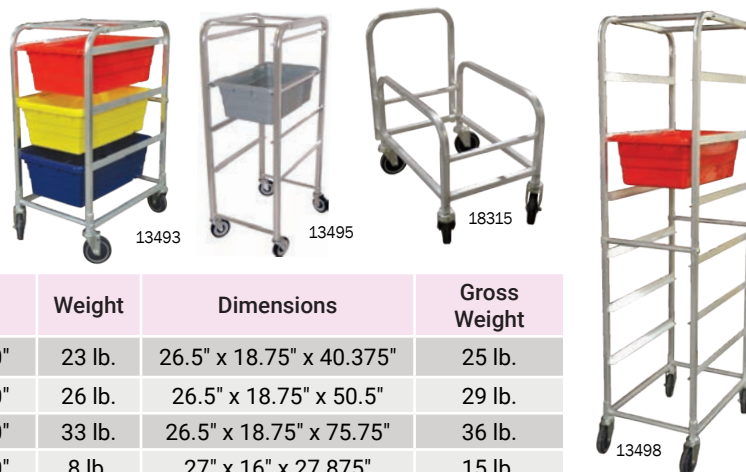


| Item | Color | Capacity | Bushel | Volume | Inside Bottom Dimensions | Weight | Outside Dimensions |
|-------|--------------------------|----------|--------|-------------|--------------------------|--------|--------------------|
| 10935 | Blue | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 10936 | Gray | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 10937 | Green | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 10938 | Red | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 10939 | White | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 10940 | Yellow | 100 lb. | 0.94 | 1.17 cu.ft. | 20.38" x 11.50" x 7.50" | 3 lb. | 25" x 16" x 8.50" |
| 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 welded angle slides and come with 5-inch casters
- Assembly required



| Item | Color | No. Of Slides | Spacing | Outside Dimensions | Weight | Dimensions | Gross Weight |
|--------|-------|---------------|---------|--------------------|--------|--------------------------|--------------|
| 13493 | Blue | 3 | 10" | 25" x 16" x 8.50" | 23 lb. | 26.5" x 18.75" x 40.375" | 25 lb. |
| 13495* | Gray | 4 | 10" | 25" x 16" x 8.50" | 26 lb. | 26.5" x 18.75" x 50.5" | 29 lb. |
| 13498* | Green | 6 | 10" | 25" x 16" x 8.50" | 33 lb. | 26.5" x 18.75" x 75.75" | 36 lb. |
| 18315 | Red | 1 | ----- | 25" x 16" x 8.50" | 8 lb. | 27" x 16" x 27.875" | 15 lb. |

HEAVY DUTY KNOCK DOWN LUG & PAN RACKS *Lugs and trays not included



FEATURES

- Welded angle slides
- Assembly required

| Item | Material | No. Of Slides | Spacing | Net Weight | Net Dimensions | Gross Weight |
|--------|-----------------|---------------|---------|------------|--------------------------|--------------|
| 27542* | Stainless Steel | 10 | 6" | 42 lb. | 26.75" x 21.25" x 71" | 46.25 lb. |
| 27056* | Stainless Steel | 6 | 9" | 42 lb. | 26.75" x 21.25" x 68.25" | 47 lb. |
| 43832 | Aluminum | 5 | 10" | 24 lb. | 21" x 27" x 57" | 24 lb. |

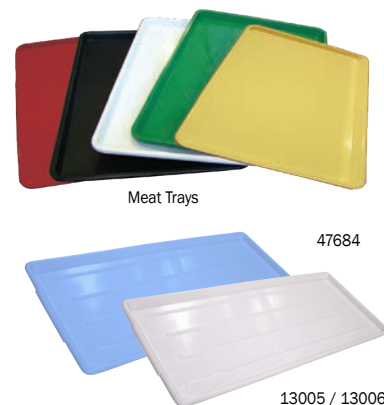


MEAT TRAYS *Sold By Case*

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 |
| 47684 | Meat Tray - Blue | 12" x 30" x 0.75" | 20 |

**PAN RACKS**

*For 13497, 27054,
28351, 43474



FEATURES

- Heavy duty pan racks
- Made from stainless steel or aluminum, with welded angle slides
- Complete with 5" heavy-duty casters

**ALUMINUM PAN RACK**

| Item | Style | No. Of Slides | Spacing | Weight | Dimensions |
|--------|--|---------------|---------|-----------|------------------------|
| 13497 | curve top pan rack, knock down | 6 | 6" | 37.5 lb. | 26.75" x 21.25" x 45" |
| 13500* | curve top pan rack, knock down | 10 | 6" | 25 lb. | 26" x 20.25" x 70" |
| 22128 | curve top pan rack, knock down | 10 | 3" | 18 lb. | 26" x 21" x 38" |
| 13504* | curve top pan rack, knock down | 12 | 5" | 42 lb. | 26.75" x 21.25" x 71" |
| 13505* | curve top pan rack, knock down | 15 | 4" | 28.25 lb. | 26" x 20.25" x 70" |
| 27054 | curve top pan rack, knock down | 18 | 3" | - | 26" x 20.5" x 68.13" |
| 13506* | curve top pan rack, knock down | 20 | 3" | 24.25 lb. | 26" x 20.5" x 69" |
| 28351 | curve top pan rack, welded | 20 | 3" | 29 lb. | 20.25" x 26" x 70" |
| 46800 | counter-height end-load pan rack, solid flat top | 15 | 1.5" | 37.5 lb. | 26.84" x 5.8" x 28.52" |
| 44317 | nesting sheet pan rack, welded | 9 | 3" | 17.6 lb. | 21" x 26" x 44" |
| 43474 | nesting sheet pan rack, knock down | 20 | 3" | 26.4 lb. | 20.25" x 26" x 70" |
| 44318 | nesting sheet pan rack | 20 | 3" | 40 lb. | 36" x 24" x 76" |
| 44319 | flat top cover for Item 44317 / 44318 | - | - | - | 26" x 20.5" |

STAINLESS STEEL TOP PAN RACK, KNOCK DOWN

| Item | Style | No. Of Slides | Spacing | Weight | Dimensions |
|--------|--------|---------------|---------|-----------|-----------------------|
| 31755 | Square | 5 | 9" | 37 | 20 1/4" x 26" x 44" |
| 27055 | Square | 6 | 6" | 39.75 lb. | 26.75" x 21.25" x 44" |
| 23833* | Square | 10 | 6" | 44 lb. | 26.75" x 21.25" x 71" |
| 23834* | Square | 20 | 3" | 64 lb. | 26.75" x 21.25" x 71" |
| 23857* | Curve | 20 | 3" | 64 lb. | 26.75" x 21.25" x 71" |



PAN RACK COVER

FEATURES

- Commercial kitchen use
- Perfect for baking and roasting



18633



47736



18633

47736

| Item | Description |
|-------|--|
| 18633 | Nylon Rack Cover 28" x 24" x 62" - Clear |
| 47736 | 24" x 28" x 62" - Clear with white top and 3 zippers pvc nylon |

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" Keg Rack | 1600 lb. | 7 lb. |
| 22126 | 20" x 48" x 12" Keg Rack | 1600 lb. | 9 lb. |
| 22127* | 20" x 60" x 12" Keg Rack | 1600 lb. | 11 lb. |



22125

ALUMINUM KEG RACKS



FEATURES

- Aluminum construction
- Strong and durable
- Easy to assemble

| Item | Description | Shelf Capacity | Dimensions | Gross Weight | Gross Dimensions |
|-------|-------------|----------------|-----------------|--------------|------------------|
| 44613 | 4 Keg | 350 lb. | 20" x 42" x 76" | 42 lb. | 21" x 6" x 43" |
| 44614 | 6 Keg | 500 lb. | 20" x 60" X 76" | 55 lb. | 21" x 6" x 61" |
| 44615 | 8 Keg | 600 lb. | 20" x 72" x 76" | 66 lb. | 21" x 6" x 73" |



44615

CAN RACKS



FEATURES

- Comes with casters and welded for durability
- Fully assembled
- 35.5" x 23" rack size with 2 mm runner Thickness

| Item | Description | Capacity (Stationary) | Weight | Dimensions |
|--------|---|-------------------------------|-----------|-----------------------|
| 27770 | 4 Layers Can Rack with 4.8 mm thick Aluminum table top, 12 rows | (72) #10 cans / (96) #5 cans | 50.75 lb. | 35.3" x 26.5" x 42.5" |
| 27769* | 9 Layers Can Rack, 27 rows | (162) #10 cans/ (216) #5 cans | 51.75 lb. | 29" x 26.5" x 71" |
| 31753 | Replacement wheel with brakes | 50 kg. / 110 lb. | - | 5" Dia. |
| 31754 | Replacement wheel without brakes | 50 kg. / 110 lb. | - | 5" Dia. |



27769

27770

Need for casters for your shelves and racks? See page on 195

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 | 31851 | 31852 | 31853 |
|-------------|---|---|--|
| Description | Stainless Steel Pot Rack with Shelf - 12" x 36" with 7 pc Hooks | Stainless Steel Pot Rack with Shelf - 12" x 48" with 9 pc Hooks | Stainless Steel Pot Rack with Shelf - 12" x 60" with 11 pc Hooks |

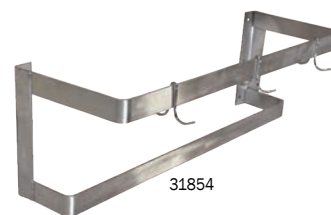


31851

WALL-MOUNTED POT RACKS WITH HOOKS**FEATURES**

- Helpful in storing your pots and pans, keeping them organize and accessible
- Vertical storage space

| Item | 31854 | 31855 | 31856 |
|-------------|--------------------------------|--------------------------------|--------------------------------|
| Description | 36" with 3 pc Plated Pot Hooks | 48" with 4 pc Plated Pot Hooks | 60" with 5 pc Plated Pot Hooks |



31854

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 | 44541 |
|---------------|--|
| Description | Wall Mounted 8 Hooks Stainless Steel Hook Rail |
| Load Capacity | 2 lb. (ea. hook) |
| Dimensions | 48" x 3" |



44541

STAINLESS STEEL MICROWAVE SHELVES**FEATURES**

- Made of 18 gauge 430 stainless steel
- Shelf is supported by two triangular brackets

| Item | 40212 | 40213 |
|------------------|--|--|
| Description | 304 18-Gauge Stainless Steel Microwave Shelf 20" x 24" | 304 18-Gauge Stainless Steel Microwave Shelf 20" x 30" |
| Gross Weight | 14.3 lb. / 6.5 kg. | 16 lb. / 7.3 kg. |
| Gross Dimensions | 22" x 14" x 25" | 31" x 21" x 14" |



40212

STAINLESS STEEL HOOK FOR POT RACKS

| | |
|-------------|--|
| Item | 28722 |
| Description | Additional/Replacement Hook for Pot Racks with Shelf & Wall Mounted Pot Racks, 5" x 3.5" |



TUBULAR RACK SHELF

FEATURES

- Made of 16 gauge 430 Stainless steel
- Sort and organize your tableware for washing and storage

| | | | |
|------------------|---------------------|---------------------|---------------------|
| Item | 44619 | 44620 | 44621 |
| Capacity | 1 Rack | 2 Rack | 3 Rack |
| Dimensions | 15" x 36" x 11.25"H | 15" x 48" x 11.25"H | 15" x 60" x 11.25"H |
| Gross Weight | 16.7 lb. | 20.9 lb. | 25.1 lb. |
| Gross Dimensions | 12" x 2" x 37" | 12" x 2" x 49" | 12" x 2" x 61" |



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 |
|-------|----------------------|---------------|------------------|
| 22108 | 12" x 24" Wall Shelf | 209 lb. | 25" x 13" x 5" |
| 22109 | 12" x 36" Wall Shelf | 231 lb. | 37" x 13" x 5" |
| 22110 | 12" x 48" Wall Shelf | 253 lb. | 49" x 13" x 5" |
| 22111 | 12" x 60" Wall Shelf | 286 lb. | 61" x 13" x 5" |
| 30455 | 12" x 72" Wall Shelf | 286 lb. | 73" x 14" x 3" |
| 46508 | 14" x 24" Wall Shelf | 242 lb. | 26" x 17" x 4" |
| 46509 | 14" x 36" Wall Shelf | 275 lb. | 37" x 15" x 3" |
| 46510 | 14" x 48" Wall Shelf | 308 lb. | 49" x 15" x 3" |
| 46511 | 14" x 60" Wall Shelf | 352 lb. | 61" x 15" x 3" |
| 24409 | 16" x 36" Wall Shelf | 308 lb. | 37" x 17" x 5" |
| 24410 | 16" x 48" Wall Shelf | 352 lb. | 49" x 17" x 5" |
| 24411 | 16" x 60" Wall Shelf | 418 lb. | 61" x 17" x 5" |



WALL-MOUNTED STAINLESS STEEL SLANT RACK SHELF

FEATURES

- Makes it easy to keep your dish rack organized

| Item | Description | Gross Dimensions |
|-------|------------------|----------------------|
| 28490 | 42" 304 18-Gauge | 22.5" x 42" x 14.25" |
| 28489 | 21" 304 18-Gauge | 22.5" x 21" x 14.25" |
| 47298 | 63" 304 18-Gauge | 22.5" x 63" x 14.25" |
| 47299 | 72" 304 18-Gauge | 22.5" x 72" x 14.25" |



SNEEZE GUARDS FOR STEAM TABLES

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 lb. / 6.4 kg. | 18.1 lb. / 8.2 kg. | 22 lb. / 10 kg. | 26.5 lb. / 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 |

**WALL-MOUNTED STAINLESS STEEL SLANT RACK SHELF**

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 lb. / 50 kg. | 110.2 lb. / 50 kg. | 110.2 lb. / 50 kg. | 110.2 lb. / 50 kg. |
| Weight | 8.4 lb. / 3.8 kg. | 11.9 lb. / 5.4 kg. | 14.1 lb. / 6.4 kg. | 16.8 lb. / 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" |

**STAINLESS STEEL ADAPTOR BARS FOR STEAM TABLES**

FEATURES

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

| Item | 80982 | 80983 |
|-------------|---------------------------------------|---------------------------------------|
| Description | 12" Thickness 0.7 mm, non-magnetic | 20" Thickness 0.7 mm, non-magnetic |

**STAINLESS STEEL OVERSHELF**

FEATURES

- Increases storage space for your kitchen
- Made of 18-gauge 430 stainless steel for durability and easy cleaning

**STAINLESS STEEL SINGLE OVERSHELF**

| Item | Description | Loading Capacity | Dimensions | Gross Dimensions | Gross Weight |
|-------|------------------------------|------------------|-----------------|------------------|--------------|
| 44616 | 48" W single deck overshelf | 380 lb. | 12" x 48" x 18" | 13" x 2" x 49" | 18.7 lb. |
| 44617 | 60" W Ssingle deck overshelf | 400 lb. | 12" x 60" x 18" | 13" x 2" x 61" | 21.5 lb. |
| 44618 | 72" W single deck overshelf | 420 lb. | 12" x 72" x 18" | 13" x 2" x 73" | 24.4 lb. |

STAINLESS STEEL DOUBLE OVERSHELF

| Item | Description | Loading Capacity | Dimensions | Gross Dimensions | Gross Weight |
|--------|------------------------------|------------------|-----------------|------------------|--------------|
| 23988 | 48" W Adjustable Lower Shelf | 187 lb. | 14" x 48" x 32" | 51" x 18" x 6" | 40 lb. |
| 23989* | 60" W Adjustable Lower Shelf | 209 lb. | 14" x 60" x 32" | 63" x 18" x 6" | 45 lb. |
| 23990* | 72" W Adjustable Lower Shelf | 209 lb. | 14" x 72" x 32" | 75" x 18" x 6" | 54 lb. |

Storage Solutions

4-TIER RED LOCKERS



| | 2 Banks | 3 Banks |
|------------------|-----------------|------------------|
| Item | 48882 | 48883 |
| Configuration | 8 tier | 12 tier |
| No. of Lockers | 8 | 12 |
| Thickness | 0.5 mm | 0.5 mm |
| Weight | 38 lb. / 17 kg. | 112 lb. / 51 kg. |
| Dimensions (DWH) | 18" x 23" x 78" | 18" x 34" x 78" |



48882



48883

BANK BLACK LOCKERS WITH MESH DOORS

| Item | Description | Dimensions (DWH) |
|-------|--|------------------|
| 43048 | 3-Tier / 3 Bank Black Locker with Mesh Doors | 18" x 36" x 72" |
| 43403 | 6-Tier / 1 Bank Black Lockerette | 18" x 12" x 72" |
| 43404 | Slope Top for 1 Bank Locker | 18" x 12" x 6" |
| 43402 | Slope Top for 3 Bank Locker | 18" x 36" x 6" |



43048

LOCKERS *Optional: Assembly service (Item 99957) is available upon request



Ships on 1 ½ skid (60 lb.).

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 | Tier | Inner Dimensions Per Compartment | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|--------|----------------------------------|-----------------|--------------|------------------|
| 13124 | 1-tier | 18" X 12" x 71" | 18" x 12" x 78" | 58 lb. | 18" x 79" x 4" |
| 13126 | 2-tier | 18" x 12" x 35.5" | 18" x 12" x 78" | 61 lb. | 19" x 79" x 4" |
| 13128 | 3-tier | 18" x 12" x 23.5" | 18" x 12" x 78" | 61 lb. | 18" x 79" x 4" |
| 13130 | 4-tier | 18" x 12" x 17" | 18" x 12" x 78" | 62 lb. | 18" x 79" x 4" |
| 13132 | 5-tier | 18" x 12" x 14.5" | 18" x 12" x 78" | 64 lb. | 18" x 79" x 4" |
| 13134 | 6-tier | 18" x 12" x 12" | 18" x 12" x 78" | 65 lb. | 19" x 79" x 4" |



13128

13130

13132

13134

VERTICAL AND LATERAL FILE CABINETS

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 lb. / 31 kg. | 74 lb. / 33.5 kg. | 26.5" x 18.25" x 29" | 27" x 19" x 31" |
| 13074 | Vertical file cabinet with four drawers - Legal | Charcoal Black | 130 lb. / 59 kg. | 132 lb. / 60 kg. | 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 lb. / 41 kg. | 96 lb. / 43.5 kg. | 19.25" x 36" x 28.40" | 21" x 30" x 37" |
| 21652 | Lateral file cabinet with two drawers - Legal | Light Gray | 90.25 lb. / 41 kg. | 98 lb. / 44 kg. | 19.25" x 36" x 28.40" | 21" x 30" x 37" |
| 13076 | Lateral file cabinet with four drawers - Legal | Charcoal Black | 165.25 lb. / 75 kg. | 176 lb. / 80 kg. | 19.25" x 36" x 53.54" | 37" x 20" x 54" |
| 21653 | Lateral file cabinet with four drawers - Legal | Black | 165.25 lb. / 75 kg. | 176 lb. / 80 kg. | 19.25" x 36" x 53.54" | 19.75" x 36.5" x 54" |
| 21654 | Lateral file cabinet with four drawers - Legal | Black | 141 lb. / 64 kg. | 150 lb. / 68 kg. | 19.25" x 30" x 53.54" | 19.75" x 30.5" x 54" |
| 21655 | Vertical File Cabinet with two drawers - Letter | Black | 66 lb. / 30 kg. | 68 lb. / 31 kg. | 26.50" x 15" x 29" | 27" x 16" x 30" |

36" WIDE LIGHT GRAY LATERAL FILE CABINET WITH FOUR DRAWERS

NEW!

FEATURES

- Full-extension locking drawers. Includes 2 keys
- Comes with safety interlock system allows only one drawer to open at a time
- Full-width drawer pulls

| | |
|-------------------|----------------------------|
| Item | 45791 |
| Capacity | Letter / Legal |
| Drawer Capacity | 110 lb. evenly distributed |
| Material | Steel |
| Number of Drawers | 4 |
| Weight | 208 lb. |
| Dimensions (DWH) | 48" x 40" x 61" |



45791

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 | 0-33 lb. / 0-15 kg. | 0-33 lb. / 0-15 kg. |
| Keyboard Tray Load | 2 kg. / 4.4 lb. | 2 kg. / 4.4 lb. |
| 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" |
| Net Weight | 19 kg. / 41.88 lb. | 22.64 kg. / 50 lb. |
| Net Dimensions (When height is adjusted to maximum) | 39.37" x 23.62" x 19.69" | 35.43" x 23.23" x 19.69" |
| Gross Weight | 22.4 kg. / 49.38 lb. | 26.4 kg. / 58.2 lb. |
| Gross Dimensions | 46.18" x 26.37" x 9.44" | 40.35" x 28.34" x 9.25" |



44561



44560

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 | 40463 |
| Description | 56" mobile cabinet workbench with 10 Drawers |
| Max. Load Capacity | 1100 lb. |
| Net Weight | 220 lb. / 100 kg. |
| Net Dimensions | 18" x 55" x 37" |
| Gross Weight | 253 lb. / 114.75 kg. |
| Gross Dimensions | 22" x 58" x 39" |



OPEN WALL CABINETS

FEATURES

- 20 Gauge. 430 Stainless steel drawer and frame
- 16 Gauge. 430 Stainless steel clip

| Item | 46408 | 46409 | 46410 |
|------------------|--------------------------------------|--|--|
| Description | 15" x 36" x 32" Open Wall Cabinet | 15" x 48" x 32.5" Open Wall Cabinet | 15" x 60" x 32.5" Open Wall Cabinet |
| Load Capacity | 360 lb. / 163.3 kg. | 380 lb. / 172.4 kg. | 400 lb. / 181.43 kg. |
| Weight | 95 lb. / 43 kg. | 120 lb. / 54.43 kg. | 145 lb. / 65.8 kg. |
| Gross Weight | 99 lb. / 45 kg. | 124 lb. / 56.24 kg. | 149 lb. / 67.6 kg. |
| Gross Dimensions | 16" x 37" x 33" | 16" x 49" x 32.5" | 16" x 61" x 33" |



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 | Net Weight | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|------------------------|------------|-----------------|--------------|------------------|
| 38029 | 15" x 48" Dish Cabinet | 80 lb. | 15" x 48" x 36" | 82 lb. | 49" x 32" x 17" |
| 38030 | 15" x 60" Dish Cabinet | 101 lb. | 15" x 60" x 36" | 103 lb. | 16" x 32" x 16" |
| 38031 | 15" x 72" Dish Cabinet | 108 lb. | 15" x 72" x 36" | 110 lb. | 73" x 16" x 32" |
| 38032 | 18" x 48" Dish Cabinet | 91 lb. | 18" x 48" x 36" | 94 lb. | 50" x 20" x 32" |
| 38033 | 18" x 60" Dish Cabinet | 185.2 lb. | 18" x 60" x 36" | 203 lb. | 19" x 61" x 31" |
| 38034 | 18" x 72" Dish Cabinet | 252.4 lb. | 18" x 72" x 36" | 276 lb. | 19" x 73" x 31" |



28642

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 | 44595 | 44596 |
|------------------|--|--|
| Description | 18 Gauge 304 Stainless Steel Flat Top Glass Rack Storage Unit With 1" Drain Size | 18 Gauge 304 Stainless Steel Corrugated Top Glass Rack Storage Unit With 1" Drain Size |
| Net Weight | 55 lb. / 25 kg. | 57 lb. / 26 kg. |
| Net Dimensions | 23" x 24" x 33" | 23" x 24" x 33" |
| Gross Weight | 64 lb. / 29 kg. | 66 lb. / 30 kg. |
| Gross Dimensions | 31" x 24" x 25" | 31" x 24" x 25" |



44595

44596

CABINET BASE



FEATURES

- Stainless steel top, body, legs, socket and bullet feet
- Open top and front
- Fully welded



44229



43838



Gas range sold separately

| Item | 43838 | 44229 |
|--------------------------|--|--|
| Description | Cabinet Base for 24" Countertop Gas Ranges | Cabinet Base for 36" Countertop Gas Ranges |
| Gross Dimensions | 25" x 24" x 25" | 25" x 36" x 25" |
| Compatible Gas Equipment | Items 43730, 43734, 43727, 43017 | Items 43731, 43735, 43728, 43018 |

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 | Net Weight | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|-----------------|------------|-------------------------|--------------|------------------|
| 23775 | 20 | 49 lb. | 27.25" x 20.5" x 36.5" | 57 lb. | 28" x 21" x 38" |
| 23776 | 32 | 64 lb. | 27.25" x 20.5" x 54.5" | 75 lb. | 28" x 21" x 56" |
| 24223 | 40 | 75 lb. | 27.25" x 20.5" x 66.25" | 86 lb. | 28" x 21" x 68" |



23775

24223

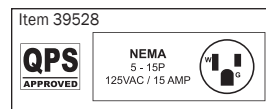
43403

HEATER / PROOFER CABINETS

Electric control box and proofer 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



31834 & 39528



Cutting board



Electric Control Box



Interior Of Non-Insulated Heated Proofer Cabinet

| Item | 31833 + 39528 | 31834 + 39528 | 43554 + 39528 |
|-------------|---|---|--|
| Description | Insulated Heated Proofer Cabinet with electric control box, (35) 18" X 26" pans Tray capacity | Non-insulated Heated Proofer Cabinet with Electric control box, (35) 18" x 26" pans tray capacity | Non-insulated Heated Proofer Cabinet with Electric control box, (10) 18" x 26" pans tray capacity, and cutting board |

STOCK SHELVES WIRE SHELVING *Parts Are Sold Separately***FEATURES**

- 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 lb. per shelf; over 48" in length, up to 600 lb. per shelf

CHROME SHELF

| Item | Dimensions | Weight Capacity |
|--------|------------|-----------------|
| 20098 | 14" x 24" | 850 lb. |
| 20099 | 14" x 30" | 850 lb. |
| 20100 | 14" x 36" | 850 lb. |
| 20101 | 14" x 42" | 850 lb. |
| 20102 | 14" x 48" | 850 lb. |
| 20103 | 14" x 54" | 600 lb. |
| 20104* | 14" x 60" | 600 lb. |
| 20105* | 14" x 72" | 600 lb. |
| 20106 | 18" x 24" | 850 lb. |
| 20107 | 18" x 30" | 850 lb. |
| 20108 | 18" x 36" | 850 lb. |
| 20109 | 18" x 42" | 850 lb. |
| 20110 | 18" x 48" | 850 lb. |
| 20111 | 18" x 54" | 600 lb. |
| 20112* | 18" x 60" | 600 lb. |
| 20113* | 18" x 72" | 600 lb. |

| Item | Dimensions | Weight Capacity |
|--------|------------|-----------------|
| 24226 | 21" x 24" | 850 lb. |
| 24227 | 21" x 30" | 850 lb. |
| 24228 | 21" x 36" | 850 lb. |
| 24229 | 21" x 42" | 850 lb. |
| 24230 | 21" x 48" | 850 lb. |
| 24231 | 21" x 54" | 600 lb. |
| 24232* | 21" x 60" | 600 lb. |
| 24233* | 21" x 72" | 600 lb. |
| 20114 | 24" x 24" | 850 lb. |
| 20115 | 24" x 30" | 850 lb. |
| 20116 | 24" x 36" | 850 lb. |
| 20117 | 24" x 42" | 850 lb. |
| 20118 | 24" x 48" | 850 lb. |
| 20119 | 24" x 54" | 600 lb. |
| 20120* | 24" x 60" | 600 lb. |
| 20121* | 24" x 72" | 600 lb. |



Chrome Shelf

EPOXY SHELF

| Item | Dimensions | Weight Capacity |
|--------|------------|-----------------|
| 20127 | 14" x 24" | 850 lb. |
| 20128 | 14" x 30" | 850 lb. |
| 20129 | 14" x 36" | 850 lb. |
| 20130 | 14" x 42" | 850 lb. |
| 20131 | 14" x 48" | 850 lb. |
| 20132 | 14" x 54" | 600 lb. |
| 20133* | 14" x 60" | 600 lb. |
| 20134* | 14" x 72" | 600 lb. |
| 20135 | 18" x 24" | 850 lb. |
| 20136 | 18" x 30" | 850 lb. |
| 20137 | 18" x 36" | 850 lb. |
| 20138 | 18" x 42" | 850 lb. |
| 20139 | 18" x 48" | 850 lb. |
| 20140 | 18" x 54" | 600 lb. |
| 20141* | 18" x 60" | 600 lb. |
| 20142* | 18" x 72" | 600 lb. |

| Item | Dimensions | Weight Capacity |
|--------|------------|-----------------|
| 24234 | 21" x 24" | 850 lb. |
| 24235 | 21" x 30" | 850 lb. |
| 24236 | 21" x 36" | 850 lb. |
| 24237 | 21" x 42" | 850 lb. |
| 24238 | 21" x 48" | 850 lb. |
| 24239 | 21" x 54" | 600 lb. |
| 24240* | 21" x 60" | 600 lb. |
| 24241* | 21" x 72" | 600 lb. |
| 20143 | 24" x 24" | 850 lb. |
| 20144 | 24" x 30" | 850 lb. |
| 20145 | 24" x 36" | 850 lb. |
| 20146 | 24" x 42" | 850 lb. |
| 20147 | 24" x 48" | 850 lb. |
| 20148 | 24" x 54" | 600 lb. |
| 20149* | 24" x 60" | 600 lb. |
| 20150* | 24" x 72" | 600 lb. |

**BLACK EPOXY SHELF**

| Item | Dimensions | Weight Capacity |
|-------|------------|-----------------|
| 48094 | 18" x 36" | 850 lb. |
| 48095 | 18" x 48" | 850 lb. |
| 48096 | 18" x 60" | 850 lb. |
| 48097 | 24" x 36" | 850 lb. |
| 48098 | 24" x 48" | 850 lb. |
| 48099 | 24" x 60" | 600 lb. |

CHROME WIRE BASKET **NEW!** NSF

| Item | 47323 | 47324 |
|------------------|--|--|
| Description | 18" x 36" Chrome Wire Basket | 18" x 48" Chrome Wire Basket |
| Capacity | under 48" in length, up to 850 lb. per shelf; over 48" in length, up to 600 lb. per shelf | under 48" in length, up to 850 lb. per shelf; over 48" in length, up to 600 lb. per shelf |
| Gross Weight | 11 lb. / 5 kg. | 13 lb. / 6 kg. |
| Gross Dimensions | 36" x 18" x 3" in | 48" x 18" x 3" in |



EPOXY WIRE BASKET **NEW!** NSF

| Item | 47325 | 47326 |
|------------------|--|--|
| Description | 18" x 36" Epoxy Wire Basket | 18" x 48" Epoxy Wire Basket |
| Capacity | under 48" in length, up to 850 lb. per shelf; over 48" in length, up to 600 lb. per shelf | under 48" in length, up to 850 lb. per shelf; over 48" in length, up to 600 lb. per shelf |
| Gross Weight | 11 lb. / 5 kg. | 13 lb. / 6 kg. |
| Gross Dimensions | 36" x 18" x 3" in | 48" x 18" x 3" in |



CHROME 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 | | |



EPOXY 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 | | |



BLACK EPOXY POSTS

| Item | Description |
|-------|-----------------------------------|
| 48090 | Black Epoxy Post 64" with Leveler |
| 48091 | Black Epoxy Post 72" with Leveler |
| 48092 | Black Epoxy Post 74" with Leveler |
| 48093 | Black 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) |
| 14462 | End Cap |
| 14464 | Leveler |
| 18307 | Black ABS sleeves (4 / bag) |
| 24829 | Foot Plate for Wire Shelving - Chrome |



Black ABS sleeves



Leveler Bolts



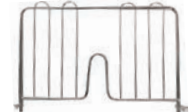
Foot Plate

CHROME ACCESSORIES

| Item | Description |
|-------|---|
| 14463 | Leveler Insert for Chrome Wire Shelving |
| 19752 | S clips to connect shelves Chrome |
| 24249 | 14" Wall Bracket Chrome |
| 24250 | 18" Wall Bracket Chrome |
| 47509 | 21" 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 |



Chrome Wall Bracket



Chrome Shelf Divider

Chrome
S Clips

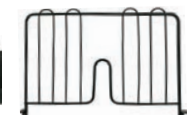
Chrome Leveler Insert

EPOXY ACCESSORIES

| Item | Description |
|-------|--|
| 20061 | Leveler Leveler Insert for Epoxy Wire Shelving |
| 19974 | S clips to connect shelves Epoxy |
| 24252 | 14" Wall Bracket Epoxy |
| 24253 | 18" Wall Bracket Epoxy |
| 47508 | 21" 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 Shelving - Epoxy |



Epoxy Wall Bracket



Epoxy Shelf Divider



S Clips



Epoxy Leveler Insert

WIRE SHELVING KITS



FEATURES

- 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.

Tables & Accessories

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



Heavy-Duty Worktable



Heavy-Duty Worktable With Backsplash

STAINLESS STEEL WORKTABLES WITH ROLLED DIE CAST LEG CLAMPS

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---------------------|---------------|--------|--------------|----------------------|
| 17577 | 24" x 24" worktable | 826.7 lb. | 34" | 34.6 lb. | 30.5" x 36" x 3.1" |
| 17578 | 24" x 30" worktable | 903.9 lb. | 34" | 38.4 lb. | 30.5" x 36" x 3.1" |
| 17579 | 24" x 36" worktable | 992.1 lb. | 34" | 42.3 lb. | 30.5" x 37.4" x 3.1" |
| 17580 | 24" x 48" worktable | 1069.2 lb. | 34" | 50 lb. | 25.4" x 49.4" x 3.1" |
| 17581* | 24" x 60" worktable | 1102.3 lb. | 34" | 57.8 lb. | 25.4" x 61.4" x 3.1" |
| 17582* | 24" x 72" worktable | 1146.4 lb. | 34" | 65.5 lb. | 25.4" x 73.4" x 3.1" |
| 20198* | 24" x 84" worktable | 1411 lb. | 34" | 73.2 lb. | 25.4" x 85.4" x 3.1" |
| 18854* | 24" x 96" worktable | 1510.2 lb. | 34" | 80.9 lb. | 25.4" x 97.4" x 3.1" |
| 17584 | 30" x 30" worktable | 992.1 lb. | 34" | 48 lb. | 31.5" x 97.4" x 3.1" |
| 17585 | 30" x 36" worktable | 1080.3 lb. | 34" | 52.5 lb. | 36.6" x 37.4" x 3.1" |
| 17586* | 30" x 48" worktable | 1157.4 lb. | 34" | 61.5 lb. | 31.1" x 49.4" 3.1" |
| 17587* | 30" x 60" worktable | 1190.5 lb. | 34" | 70.5 lb. | 31.5" x 61.4" x 3.1" |
| 17588* | 30" x 72" worktable | 1234.6 lb. | 34" | 79.6 lb. | 31.5" x 73.4" x 3.1" |
| 20434* | 30" x 84" worktable | 1499.1 lb. | 34" | 93.9 lb. | 31.5" x 85.4" x 3.1" |
| 18855* | 30" x 96" worktable | 1598.4 lb. | 34" | 103 lb. | 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 | 24" x 24" with 4" backsplash | 793.7 lb. | 34" (38" with backsplash) | 38.1 lb. | 25.4" x 36" x 6.9" |
| 23794 | 24" x 30" with 4" backsplash | 881.8 lb. | 34" (38" with backsplash) | 43.7 lb. | 24.4" x 35.6" x 7.1" |
| 23795 | 24" x 36" with 4" backsplash | 948 lb. | 34" (38" with backsplash) | 48.9 lb. | 25.4" x 37.4" x 6.9" |
| 23796 | 24" x 48" with 4" backsplash | 1025.1 lb. | 34" (38" with backsplash) | 59.3 lb s | 25.4" x 49.4" x 6.9" |
| 23797* | 24" x 60" with 4" backsplash | 1058.2 lb. | 34" (38" with backsplash) | 69.7 lb. | 25.4" x 61.4" x 6.9" |
| 23798* | 24" x 72" with 4" backsplash | 1102.3 lb. | 34" (38" with backsplash) | 80 lb. | 25.4" x 73.4" x 6.9" |
| 23799* | 24" x 84" with 4" backsplash | 1366.9 lb. | 34" (38" with backsplash) | 95.7 lb. | 25.2" x 85.4" x 7.1" |
| 23800* | 24" x 96" with 4" backsplash | 1466.1 lb. | 34" (38" with backsplash) | 106 lb. | 25.4" x 97.4" x 6.9" |
| 23801 | 30" x 30" with 4" backsplash | 948 lb. | 34" (38" with backsplash) | 49.1 lb. | 31.5" x 37.4" x 7.7" |
| 23802 | 30" x 36" with 4" backsplash | 1036.2 lb. | 34" (38" with backsplash) | 55.1 lb. | 31.5" x 37.4" x 7.7" |
| 23803 | 30" x 48" with 4" backsplash | 1113.3 lb. | 34" (38" with backsplash) | 67.2 lb. | 30.7" x 49.2" x 7.1" |
| 23804* | 30" x 60" with 4" backsplash | 1146.4 lb. | 34" (38" with backsplash) | 79.4 lb. | 31.5" x 61.4" x 6.9" |
| 23805* | 30" x 72" with 4" backsplash | 1190.5 lb. | 34" (38" with backsplash) | 91.7 lb. | 31.1" x 73.2" x 7.1" |
| 23806* | 30" x 84" with 4" backsplash | 1455.1 lb. | 34" (38" with backsplash) | 109.1 lb. | 31.1" x 85.2" x 7.1" |
| 23807* | 30" x 96" with 4" backsplash | 1554.3 lb. | 34" (38" with backsplash) | 121.3 lb. | 31.5" x 97.4" x 6.9" |
| 23807* | 30" x 96" with 4" backsplash | 1554.3 lb. | 34" (38" with backsplash) | 121.3 lb. | 31.5" x 97.4" x 6.9" |

UNDERSHELVES FOR STAINLESS STEEL WORKTABLES WITH ROLLED DIE CAST LEG CLAMPS

| Item | Description | Load Capacity | Gross Weight | Gross Dimensions |
|--------|---|---------------|--------------|----------------------|
| 17614 | 24" x 24" Undershef for 17577 and 23793 | 341.7 lb. | 7.7 lb. | 20.5" x 20.5" x 2.2" |
| 17615 | 24" x 30" Undershef for 17578 and 23794 | 374.8 lb. | 9.9 lb. | 20.3" x 26.4" 2.4" |
| 17616 | 24" x 36" Undershef for 17579 and 23795 | 418.9 lb. | 12.1 lb. | 20.3" x 32.3" x 2.2" |
| 17617 | 24" x 48" Undershef for 17580 and 23796 | 451.9 lb. | 14.3 lb. | 20.3" x 44.3" x 2.4" |
| 17618* | 24" x 60" Undershef for 17581 and 23797 | 463 lb. | 16.5 lb. | 20.3" x 56.3" x 2.2" |
| 17619* | 24" x 72" Undershef for 17582 and 23798 | 485 lb. | 18.7 lb. | 20.3" x 68.3" x 2.4" |
| 17620* | 24" x 84" Undershef for 20198 and 23799 | 595.2 lb. | 20.9 lb. | 20.3" x 80.3" x 2.4" |
| 17621* | 24" x 96" Undershef for 18854 and 23800 | 650.4 lb. | 23.1 lb. | 20.3" x 92.3" x 2.4" |
| 17622 | 30" x 30" Undershef for 17548 and 23801 | 396.8 lb. | 11 lb. | 25" x 26.4" x 2.4" |
| 17623 | 30" x 36" Undershef for 17585 and 23802 | 440.9 lb. | 13.2 lb. | 25" x 32.3 x 2.4" |
| 17624 | 30" x 48" Undershef for 17586 and 23803 | 474 lb. | 15.4 lb. | 25" x 44.3" x 2.4" |
| 17625* | 30" x 60" Undershef for 17587 and 23804 | 485 lb. | 17.6 lb. | 25" x 56.3" x 2.4" |
| 17626* | 30" x 72" Undershef for 17588 and 23805 | 507.1 lb. | 19.8 lb. | 25" x 68.3" x 2.4" |
| 17627* | 30" x 84" Undershef for 20434 and 23806 | 617.3 lb. | 22 lb. | 25" x 72.2" x 2.4" |
| 17628* | 30" x 96" Undershef for 18855 and 23807 | 672.4 lb. | 24.3 lb. | 25" x 92.3" x 2.4" |

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 | Top Capacity | Undershelf Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---------------------|--------------|---------------------|--------|--------------|----------------------|
| 24196 | 18" x 24" worktable | 220 lb. | 176 lb. | 34.5" | 30.4 lb. | 35.2" x 22.6" x 3.1" |
| 47719 | 18" x 30" worktable | 265 lb. | 220 lb. | 34.5" | 31 lb. | 35.2" x 22.8" x 3.5" |
| 47720 | 18" x 36" worktable | 265 lb. | 220 lb. | 34.5" | 34 lb. | 37.4" x 19.4" x 3.5" |
| 47721 | 18" x 48" worktable | 287 lb. | 231 lb. | 34.5" | 41 lb. | 49.4" x 19.4" x 3.1" |
| 47722 | 18" x 60" worktable | 331 lb. | 265 lb. | 34.5" | 48.5 lb. | 61.4" x 19.4" x 3.1" |
| 47723 | 18" x 72" worktable | 331 lb. | 265 lb. | 34.5" | 56 lb. | 73.4" x 19.4" x 3.1" |
| 47724 | 18" x 84" worktable | 353 lb. | 276 lb. | 34.5" | 68.5 lb. | 85.4" x 19.4" x 3.1" |
| 47725 | 18" x 96" worktable | 375 lb. | 287 lb. | 34.5" | 75.4 lb. | 98" x 19" x 3" |
| 43182 | 24" x 18" worktable | 220 lb. | 176 lb. | 34.5" | 30.4 lb. | 35.2" x 22.6" x 3.1" |
| 22063 | 24" x 24" worktable | 485 lb. | 298 lb. | 34.5" | 30 lb. | 35.2" x 28.7" x 3.1" |
| 22064 | 24" x 30" worktable | 529 lb. | 331 lb. | 34.5" | 34.4 lb. | 35.2" x 28.7" x 3.1" |
| 22065 | 24" x 36" worktable | 573 lb. | 331 lb. | 34.5" | 38.4 lb. | 37.4" x 25.2" x 3.1" |
| 22066 | 24" x 48" worktable | 606 lb. | 364 lb. | 34.5" | 47.2 lb. | 49.4" x 25.2" x 3.1" |
| 22067* | 24" x 60" worktable | 650 lb. | 397 lb. | 34.5" | 56.9 lb. | 61.4" x 25.2" x 3.1" |
| 22068* | 24" x 72" worktable | 705 lb. | 397 lb. | 34.5" | 66.1 lb. | 73.4" x 25.2" x 3.1" |
| 22069* | 24" x 84" worktable | 1036 lb. | 430 lb. | 34.5" | 83.8 lb. | 85.4" x 25.2" x 3.1" |
| 22070* | 24" x 96" worktable | 1102 lb. | 463 lb. | 34.5" | 94.8 lb. | 97.4" x 25.2" x 3.1" |
| 43183 | 30" x 18" worktable | 265 lb. | 220 lb. | 34.5" | 32.2 lb. | 35.2" x 22.6" x 3.1" |
| 22071 | 30" x 30" worktable | 551 lb. | 331 lb. | 34.5" | 39.2 lb. | 38.8" x 34.7" x 3.1" |
| 22072 | 30" x 36" worktable | 595 lb. | 364 lb. | 34.5" | 44.1 lb. | 37.4" x 31.2" x 3.1" |
| 22073 | 30" x 48" worktable | 639 lb. | 364 lb. | 34.5" | 54.7 lb. | 49.4" x 31.2" x 3.1" |
| 22074* | 30" x 60" worktable | 679 lb. | 397 lb. | 34.5" | 66.1 lb. | 61.4" x 31.2" x 3.1" |
| 22075* | 30" x 72" worktable | 750 lb. | 397 lb. | 34.5" | 77.6 lb. | 73.4" x 31.2" x 3.1" |
| 22076* | 30" x 84" worktable | 1091 lb. | 452 lb. | 34.5" | 99.2 lb. | 85.4" x 31.2" x 3.1" |
| 22077* | 30" x 96" worktable | 1157 lb. | 485 lb. | 34.5" | 104.5 lb. | 97.4" x 31.2" x 3.1" |

STANDARD WORKTABLES WITH BACKSPLASH

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|------------------------------|---------------|-------------------------------|--------------|----------------------|
| 22078 | 24" x 24" with 4" backsplash | 485 lb. | 34.5" (38.5" with backsplash) | 32.6 lb. | 35.2" x 28.7" x 7.1" |
| 22079 | 24" x 30" with 4" backsplash | 529 lb. | 34.5" (38.5" with backsplash) | 37.9 lb. | 35.2" x 28.7" x 7.1" |
| 22080 | 24" x 36" with 4" backsplash | 573 lb. | 34.5" (38.5" with backsplash) | 40.6 lb. | 37.4" x 25.4" x 7.1" |
| 22081 | 24" x 48" with 4" backsplash | 606 lb. | 34.5" (38.5" with backsplash) | 51.6 lb. | 49.4" x 25.4" x 7.1" |
| 22082* | 24" x 60" with 4" backsplash | 650 lb. | 34.5" (38.5" with backsplash) | 58.6 lb. | 61.4" x 25.4" x 7.1" |
| 22083* | 24" x 72" with 4" backsplash | 705 lb. | 34.5" (38.5" with backsplash) | 69.4 lb. | 73.4" x 25.4" x 7.1" |
| 22084* | 24" x 84" with 4" backsplash | 1036 lb. | 34.5" (38.5" with backsplash) | 83.8 lb. | 85.4" x 25.4" x 7.1" |
| 22085* | 24" x 96" with 4" backsplash | 1102 lb. | 34.5" (38.5" with backsplash) | 43.8 lb. | 97.4" x 25.4" x 7.1" |
| 22086 | 30" x 30" with 4" backsplash | 551 lb. | 34.5" (38.5" with backsplash) | 44.1 lb. | 38.8" x 34.7" x 7.1" |
| 22087 | 30" x 36" with 4" backsplash | 595 lb. | 34.5" (38.5" with backsplash) | 46.3 lb. | 37.4" x 31.4" x 7.1" |
| 22088 | 30" x 48" with 4" backsplash | 639 lb. | 34.5" (38.5" with backsplash) | 56.9 lb. | 49.4" x 31.4" x 7.1" |
| 22089* | 30" x 60" with 4" backsplash | 679 lb. | 34.5" (38.5" with backsplash) | 70.1 lb. | 61.4" x 31.4" x 7.1" |
| 22090* | 30" x 72" with 4" backsplash | 750 lb. | 34.5" (38.5" with backsplash) | 80.7 lb. | 73.4" x 31.4" x 7.1" |
| 22091* | 30" x 84" with 4" backsplash | 1091 lb. | 34.5" (38.5" with backsplash) | 99.2 lb. | 85.4" x 31.4" x 7.1" |
| 22092* | 30" x 96" with 4" backsplash | 1157 lb. | 34.5" (38.5" with backsplash) | 108.5 lb. | 97.4" x 31.4" x 7.1" |

TABLES & ACCESSORIES

08 HANDLING & STORAGE

UNDERSHELVES FOR STANDARD WORKTABLES

| Item | Description | Load Capacity | Gross Weight | Gross Dimensions |
|--------|---|---------------|--------------|----------------------|
| 22093 | 24" x 24" Undershef for 22063 and 22078 | 297 lb. | 6.5 lb. | 20.1" x 18.7" x 2.4" |
| 22094 | 24" x 30" Undershef for 22064 and 22079 | 330 lb. | 8.4 lb. | 26" x 18.7" x 2.4" |
| 22095 | 24" x 36" Undershef for 22065 and 22080 | 330 lb. | 9.7 lb. | 31.9" x 18.7" x 2.4" |
| 22096 | 24" x 48" Undershef for 22066 and 22081 | 363 lb. | 12.9 lb. | 44.1" x 18.7" x 2.4" |
| 22097* | 24" x 60" Undershef for 22067 and 22082 | 396 lb. | 16.8 lb. | 55.9" x 18.7" x 2.4" |
| 22098* | 24" x 72" Undershef for 22068 and 22083 | 396 lb. | 19.8 lb. | 67.9" x 18.7" x 2.4" |
| 22099* | 24" x 84" Undershef for 22069 and 22084 | 429 lb. | 22.6 lb. | 80.2" x 18.7" x 2.4" |
| 22100* | 24" x 96" Undershef for 22070 and 22085 | 462 lb. | 25.6 lb. | 92.1" x 18.7" x 2.4" |
| 44291 | 24" x 18" Undershef for 43182 | 180 lb. | 4.4 lb. | 16.7" x 18.7" x 2.4" |
| 44292 | 30" x 18" Undershef for 43183 | 200 lb. | 6.8 lb. | 16.7" x 24.8" x 2.4" |
| 22101 | 30" x 30" Undershef for 22071 and 22086 | 310 lb. | 10.1 lb. | 26" x 24.8" x 2.4" |
| 22102 | 30" x 36" Undershef for 22072 and 22087 | 333 lb. | 12.5 lb. | 31.9" x 24.8" x 2.4" |
| 22103 | 30" x 48" Undershef for 22073 and 22088 | 353 lb. | 16.8 lb. | 44.1" x 24.8" x 2.4" |
| 22104* | 30" x 60" Undershef for 22074 and 22089 | 376 lb. | 21.2 lb. | 55.9" x 24.8" x 2.4" |
| 22105* | 30" x 72" Undershef for 22075 and 22090 | 396 lb. | 25.1 lb. | 67.9" x 24.8" x 2.4" |
| 22106* | 30" x 84" Undershef for 22076 and 22091 | 451 lb. | 28.7 lb. | 80.2" x 24.8" x 2.4" |
| 22107* | 30" x 96" Undershef for 22077 and 22092 | 484 lb. | 33.5 lb. | 92.1" x 24.8" x 2.4" |

ALL STAINLESS STEEL WORKTABLES



FEATURES

- 20 Gauge 430 Stainless Steel construction
- These worktables are ideal for kitchen preparation that can hold heavy equipment.
- Include 20-Gauge 430 stainless steel undershef, hat channel, leg, socket and bullet foot
- Very easy to assemble and clean.



ALL STAINLESS STEEL WORKTABLES

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|--|---------------|--------|--------------|----------------------|
| 19135 | 24" x 24" All Stainless Steel Worktable | 826.7 lb. | 34" | 34.5 lb. | 30.5" x 36" x 3.1" |
| 19136 | 24" x 30" All Stainless Steel Worktable | 903.9 lb. | 34" | 38.4 lb. | 30.5" x 36" x 3.1" |
| 19137 | 24" x 36" All Stainless Steel Worktable | 981.1 lb. | 34" | 42.2 lb. | 30.5" x 37.4" x 3.1" |
| 19138 | 24" x 48" All Stainless Steel Worktable | 1058.2 lb. | 34" | 49.9 lb. | 25.4" x 49.4" x 3.1" |
| 19139* | 24" x 60" All Stainless Steel Worktable | 1102.3 lb. | 34" | 57.7 lb. | 25.4" x 61.4" x 3.1" |
| 19140* | 24" x 72" All Stainless Steel Worktable | 1146.4 lb. | 34" | 65.4 lb. | 25.4" x 73.4" x 3.1" |
| 26044* | 24" x 84" All Stainless Steel Worktable | 1400 lb. | 34" | 95 lb. | 26" x 74" x 6" |
| 19141* | 24" x 96" All Stainless Steel Worktable | 1510.2 lb. | 34" | 80.8 lb. | 25.4" x 97.4" x 3.1" |
| 45154* | 24" x 108" All Stainless Steel Worktable | 1120 lb. | 34" | 88 lb. | 25" x 108" x 3.1" |
| 19142* | 30" x 30" All Stainless Steel Worktable | 992.1 lb. | 34" | 48 lb. | 36.6" x 36" x 3.1" |
| 19143* | 30" x 36" All Stainless Steel Worktable | 1080.3 lb. | 34" | 52.5 lb. | 36.6" x 37.4" x 3.1" |
| 19144* | 30" x 48" All Stainless Steel Worktable | 1157.4 lb. | 34" | 61.5 lb. | 31.5" x 49.4" x 3.1" |
| 19145* | 30" x 60" All Stainless Steel Worktable | 1190.5 lb. | 34" | 70.5 lb. | 31.5" x 61.4" x 3.1" |
| 19146* | 30" x 72" All Stainless Steel Worktable | 1234.6 lb. | 34" | 79.6 lb. | 31.5" x 73.4" x 3.1" |
| 26045* | 30" x 84" All Stainless Steel Worktable | 1500 lb. | 34" | 95 lb. | 26" x 74" x 6" |
| 19147* | 30" x 96" All Stainless Steel Worktable | 1598.4 lb. | 34" | 103 lb. | 31.5" x 97.4" x 3.1" |
| 45155* | 30" x 108" All Stainless Steel Worktable | 1240 lb. | 34" | 112 lb. | 31" x 109" x 3" |

FEATURES

- 20 Gauge 430 Stainless Steel construction
- These worktables are ideal for kitchen preparation that can hold heavy equipment.
- Include 20-Gauge 430 stainless steel undershelf, hat channel, leg, socket and bullet foot
- Very easy to assemble and clean.



ALL STAINLESS STEEL WORKTABLES WITH BACKSPLASH

| Item | Description | Load Capacity | Height | Gross Weight | Gross Dimensions |
|--------|---|---------------|---------------------------|--------------|----------------------|
| 44335 | All SS Table 24" x 24" with 4" backsplash | 793.7 lb. | 34" (38" with backsplash) | 38.1 lb. | 26" x 36" x 6.9" |
| 44336 | All SS Table 24" x 30" with 4" backsplash | 881.8 lb. | 34" (38" with backsplash) | 40 lb. | 26" x 36" x 6.9" |
| 44337 | All SS Table 24" x 36" with 4" backsplash | 948 lb. | 34" (38" with backsplash) | 48.9 lb. | 26" x 37" x 6.9" |
| 44338 | All SS Table 24" x 48" with 4" backsplash | 1025.1 lb. | 34" (38" with backsplash) | 59.3 lb. | 25.4" x 49.4" x 6.9" |
| 44339 | All SS Table 24" x 60" with 4" backsplash | 1058.2 lb. | 34" (38" with backsplash) | 69.7 lb. | 25.4" x 61.4" x 6.9" |
| 44340 | All SS Table 24" x 72" with 4" backsplash | 1102.3 lb. | 34" (38" with backsplash) | 80 lb. | 25.4" x 73.4" x 6.9" |
| 44341* | All SS Table 24" x 84" with 4" backsplash | 1366.9 lb. | 34" (38" with backsplash) | 95.7 lb. | 25.4" x 85.4" x 6.9" |
| 44342* | All SS Table 24" x 96" with 4" backsplash | 1466.1 lb. | 34" (38" with backsplash) | 106 lb. | 25.4" x 97.4" x 6.9" |
| 44343 | All SS Table 30" x 30" with 4" backsplash | 948 lb. | 34" (38" with backsplash) | 49.1 lb. | 31.5" x 36" x 6.9" |
| 44344 | All SS Table 30" x 36" with 4" backsplash | 1036.2 lb. | 34" (38" with backsplash) | 55.1 lb. | 31.5" x 37.4" x 6.9" |
| 44345 | All SS Table 30" x 48" with 4" backsplash | 1113.3 lb. | 34" (38" with backsplash) | 67.2 lb. | 31.5" x 49.4" x 6.9" |
| 44346 | All SS Table 30" x 60" with 4" backsplash | 1146.4 lb. | 34" (38" with backsplash) | 79.4 lb. | 31.5" x 61.4" x 6.9" |
| 44347* | All SS Table 30" x 72" with 4" backsplash | 1190.5 lb. | 34" (38" with backsplash) | 91.7 lb. | 31.5" x 73.4" x 6.9" |
| 44348* | All SS Table 30" x 84" with 4" backsplash | 1455.1 lb. | 34" (38" with backsplash) | 109.1 lb. | 31.5" x 85.4" x 6.9" |
| 44349* | All SS Table 30" x 96" with 4" backsplash | 1554.3 lb. | 34" (38" with backsplash) | 121.3 lb. | 31.5" x 97.4" x 6.9" |

STAINLESS STEEL UNDERSHELVES *Also Compatible for standard and Heavy-Duty worktables*

| Item | Description | Load Capacity | Height | Gross Dimensions |
|--------|--|---------------|----------|----------------------|
| 21607 | 24" x 24" Stainless Steel Undershelf for 19135 and 44335 | 363.8 lb. | 8.8 lb. | 20.2" x 20.3" x 2.2" |
| 21608 | 24" x 30" Stainless Steel Undershelf for 19136 and 44336 | 396.8 lb. | 11 lb. | 20.3" x 26.4" x 2.2" |
| 21609 | 24" x 36" Stainless Steel Undershelf for 19137 and 44337 | 440.9 lb. | 13.2 lb. | 20.3" x 32.3" x 2.2" |
| 21610 | 24" x 48" Stainless Steel Undershelf for 19138 and 44338 | 474 lb. | 15.4 lb. | 20.3" x 44.3" x 2.2" |
| 21611* | 24" x 60" Stainless Steel Undershelf for 19139 and 44339 | 485 lb. | 17.6 lb. | 20.3" x 56.3" x 2.2" |
| 21612* | 24" x 72" Stainless Steel Undershelf for 19140 and 44340 | 507.1 lb. | 19.8 lb. | 20.3" x 68.3" x 2.2" |
| 21613* | 24" x 84" Stainless Steel Undershelf for 26044 and 44341 | 617.3 lb. | 22 lb. | 20.3" x 80.3" x 2.2" |
| 21614* | 24" x 96" Stainless Steel Undershelf for 19141 and 44342 | 672.4 lb. | 24.3 lb. | 20.3" x 92.3" x 2.2" |
| 21615 | 30" x 30" Stainless Steel Undershelf for 19142 and 44343 | 418.9 lb. | 12.1 lb. | 25" x 26.4" x 2.2" |
| 21616 | 30" x 36" Stainless Steel Undershelf for 19143 and 44344 | 463 lb. | 14.3 lb. | 25" x 32.2" x 2.2" |
| 21617 | 30" x 48" Stainless Steel Undershelf for 19144 and 44345 | 496 lb. | 16.5 lb. | 25" x 44.3" x 2.2" |
| 21618* | 30" x 60" Stainless Steel Undershelf for 19145 and 44346 | 507.1 lb. | 18.7 lb. | 25" x 56.3" x 2.2" |
| 21619* | 30" x 72" Stainless Steel Undershelf for 19146 and 44347 | 529.1 lb. | 20.9 lb. | 25" x 68.3" x 2.2" |
| 21620* | 30" x 84" Stainless Steel Undershelf for 26045 and 44348 | 639.3 lb. | 23.1 lb. | 25" x 80.3" x 2.2" |
| 21621* | 30" x 96" Stainless Steel Undershelf for 19147 and 44349 | 694.5 lb. | 25.4 lb. | 25" x 92.3" x 2.2" |

STAINLESS STEEL SOLID POLY-TOP FRAME WITH UNDER SHELF *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)



Stainless Steel Solid Poly-Top Table
With Cutting Board



Stainless Steel Solid Poly-Top Table
With Backsplash

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 lb. | 46.2 lb. | 24" x 48" x 36" | 26" x 50" x 9" | Item: 43185 | Item: 43186 |
| 41274 | 30" x 36" | 40.7 lb. | 45.1 lb. | 30" x 36" x 36" | 32" x 38" x 9" | Item: 43187 | Item: 43188 |
| 41276 | 30" x 48" | 47.3 lb. | 51.7 lb. | 30" x 48" x 36" | 32" x 50" x 9" | Item: 43189 | Item: 43190 |
| 41278* | 30" x 60" | 54 lb. | 58.3 lb. | 30" x 60" x 36" | 32" x 62" x 9" | Item: 43191 | Item: 43192 |
| 41280* | 30" x 72" | 60.5 lb. | 68.2 lb. | 30" x 72" x 36" | 32" x 74" x 9" | Item: 43193 | Item: 43194 |

SOLID POLY-TOP TABLES WITH 6" BACKSPASH

| Item | Description | Net Weight | Gross Weight | Net Dimensions | Gross Dimensions | 3/4" Cutting Board | 1" Cutting Board |
|--------|------------------------|------------|--------------|-----------------|------------------|--------------------|------------------|
| 41247 | 24" x 48" w/backsplash | 53 lb. | 57.2 lb. | 24" x 48" x 42" | 26" x 50" x 9" | Item: 43195 | Item: 43196 |
| 41275 | 30" x 36" w/backsplash | 48.4 lb. | 52.8 lb. | 30" x 36" x 42" | 32" x 38" x 9" | Item: 43197 | Item: 43198 |
| 41277 | 30" x 48" w/backsplash | 57.2 lb. | 61.6 lb. | 30" x 48" x 42" | 32" x 50" x 9" | Item: 43199 | Item: 43200 |
| 41279* | 30" x 60" w/backsplash | 66 lb. | 70.4 lb. | 30" x 60" x 42" | 32" x 62" x 9" | Item: 43201 | Item: 43202 |
| 41281* | 30" x 72" w/backsplash | 75 lb. | 82.5 lb. | 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 |

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 lb. | 34" |
| 28629 | SS with Leg Brace 24" X 30" | 450 lb. | 34" |
| 28630 | SS with Leg Brace 24" X 36" | 500 lb. | 34" |
| 28631 | SS with Leg Brace 24" X 48" | 600 lb. | 34" |
| 28632 | SS with Leg Brace 24" X 60" | 700 lb. | 34" |
| 28633 | SS with Leg Brace 30" X 48" | 700 lb. | 34" |
| 28634 | SS with Leg Brace 30" X 60" | 800 lb. | 34" |
| 28635 | SS with Leg Brace 30" X 72" | 900 lb. | 34" |



MEAT GRINDER TABLE

| | |
|------------------|------------------------------------|
| Item | 37961 |
| Loading Capacity | 800 lb. |
| Description | Stainless Steel Meat Grinder Table |
| Net Weight | 47 lb. / 21 kg. |
| Net Dimensions | 31" x 31" x 35" |
| Gross Weight | 50 lb. / 22.7 kg. |
| Gross Dimensions | 32" x 32" x 7" |



EQUIPMENT STANDS WITH GALVANIZED UNDERSHELF AND LEGS

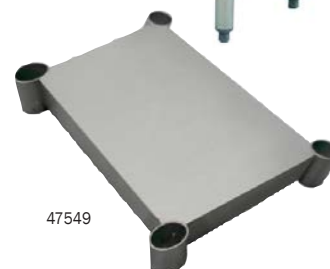


FEATURES

- 18-Gauge 430 Stainless Steel top shelf
- 18-Gauge galvanized undershelf and hat channel
- Galvanized leg and socket
- Plastic bullet foot

EQUIPMENT STANDS

| Item | Description | Loading Capacity | Net Weight | Undershelf Capacity | Gross Weight | Gross Dimensions |
|--------|-------------|------------------|------------|---------------------|--------------|------------------|
| 24185 | 30" x 12" | 460 lb. | 31 lb. | 350 lb. | 34 lb. | 32" x 14" x 7" |
| 24087 | 30" x 15" | 520 lb. | 34 lb. | 350 lb. | 37 lb. | 32" x 17" x 7" |
| 22056 | 30" x 18" | 600 lb. | 36 lb. | 400 lb. | 32 lb. | 32" x 19" x 5" |
| 22057 | 30" x 24" | 660 lb. | 40 lb. | 450 lb. | 43 lb. | 32" x 26" x 7" |
| 22058 | 30" x 30" | 750 lb. | 47 lb. | 450 lb. | 50 lb. | 32" x 32" x 7" |
| 22059 | 30" x 36" | 800 lb. | 51 lb. | 450 lb. | 54 lb. | 32" x 38" x 7" |
| 22060 | 30" x 48" | 860 lb. | 62 lb. | 500 lb. | 65 lb. | 32" x 50" x 7" |
| 22061* | 30" x 60" | 600 lb. | 75 lb. | 500 lb. | 78 lb. | 32" x 65" x 7" |
| 22062* | 30" x 72" | 680 lb. | 84 lb. | 500 lb. | 87 lb. | 32" x 74" x 7" |



UNDERSHELF FOR EQUIPMENT STANDS

NEW!

| Item | Description | Loading Capacity | Net Weight | Net Dimensions | Gross Weight | Gross Dimensions |
|-------|---|------------------|------------|-----------------------|--------------|--------------------|
| 47549 | 30" X 12" Additional undershelf for equipment stand 24185 | 230 lb. | 6.5 lb. | 24.4" x 1.96" x 10.2" | 7 lb. | 25" x 2.1" x 10.8" |
| 47550 | 30" X 15" Additional undershelf for equipment stand 24087 | 260 lb. | 7.4 lb. | 24.4" x 1.96" x 10.6" | 8 lb. | 25" x 2.1" x 11.2" |
| 47551 | 30" X 18" Additional undershelf for equipment stand 22056 | 280 lb. | 8.3 lb. | 24.4" x 1.96" x 13.6" | 9 lb. | 25" x 2.1" x 14.2" |
| 47029 | 30" X 24" Additional undershelf for equipment stand 22057 | 290 lb. | 8.8 lb. | 24.4" x 1.96" x 19.7" | 9.5 lb. | 25" x 2.1" x 20.3" |
| 47554 | 30" X 30" Additional undershelf for equipment stand 22058 | 300 lb. | 9.2 lb. | 24.4" x 1.96" x 25.6" | 10 lb. | 25" x 2.1" x 26.2" |
| 47555 | 30" X 36" Additional undershelf for equipment stand 22059 | 330 lb. | 11.1 lb. | 24.4" x 1.96" x 31.7" | 12 lb. | 25" x 2.1" x 32.3" |
| 46932 | 30" X 48" Additional undershelf for equipment stand 22060 | 350 lb. | 15 lb. | 24.4" x 1.96" x 43.7" | 16 lb. | 25" x 2.1" x 44.3" |
| 47556 | 30" X 60" Additional undershelf for equipment stand 22061 | 370 lb. | 18.8 lb. | 24.4" x 1.96" x 55.7" | 20 lb. | 25" x 2.1" x 56.3" |
| 47558 | 30" X 72" Additional undershelf for equipment stand 22058 | 390 lb. | 22.5 lb. | 24.4" x 1.96" x 67.7" | 24 lb. | 25" x 2.1" x 68.3" |

ADJUSTABLE WORK SURFACE WITH WOODEN CUTTING BOARD FOR EQUIPMENT STAND

NEW!

FEATURES

- Hardwood maple cutting board top shelf with 1 1/4" Thickness
- Designed to provide convenient cutting surface for long equipment stands
- Height can be adjusted based on the equipment placed on the equipment stand
- Mounts to the stand with 2 adjustable L channels
- Sturdy construction quality – Stainless Steel legs with welded S/S socket

| Item | Description | Net Weight | Net Dimensions |
|-------|--|-------------------------|----------------------------|
| 47564 | 10" x 24" top shelf. Works with equipment stand 22057 | 16.75 lb. / 7.6 kg. | 26" x 11 3/4" x 4 3/4" |
| 47565 | 10" x 30" top shelf. Works with equipment stand 22058 | 19.4 lb. / 8.8 kg. | 31" x 11 3/4" x 4 3/4" |
| 47566 | 10" x 36" top shelf. Works with equipment stand 22059 | 21.4 lb. / 9.7 kg. | 36 3/4" x 11 3/4" x 4 3/4" |
| 47567 | 10" x 48" top shelf. Works with equipment stand 22060 | 27.3 lb. / 12.38 kg. | 49 1/4" x 11 3/4" x 4 3/4" |
| 47568 | 10" x 60" top shelf. Works with equipment stand 22061 | 31.1 lb. / 14.10 kg. | 60 3/4" x 11 3/4" x 4 3/4" |
| 47569 | 10" x 72" top shelf. Works with equipment stand 22062 | 36.8 lb. / 16.7 kg. | 73 1/4" x 11 3/4" x 4 3/4" |



ALL STAINLESS STEEL EQUIPMENT STAND

NEW! NSF

FEATURES

- 18-Gauge 430 Stainless Steel top shelf with 2" turn up on left-rear-right sides
- 18-Gauge 430 Stainless Steel Undershelf and 2 each hat channel
- Stainless Steel leg (4) and socket, plastic bullet foot with S/S clad



EQUIPMENT STANDS WITH STAINLESS STEEL UNDERSHELF AND LEGS

| Item | Description | Load Capacity | Undershelf Load Capacity | Net Weight | Net Dimensions (DWH) | Gross Weight | Gross Dimensions |
|-------|-------------|------------------------|--------------------------|------------------------|----------------------|------------------------|----------------------|
| 47691 | 30" x 12" | 420 lb. / 190.5 kg. | 300 lb. / 136 kg. | 18.1 lb. / 8.2 kg. | 30" x 12" x 24" | 22.5 lb. / 10.2 kg. | 30.9" x 4.5" x 12.8" |
| 47692 | 30" x 15" | 420 lb. / 190.5 kg. | 300 lb. / 136.1 kg. | 22.8 lb. / 10.3 kg. | 30" x 15" x 24" | 27.6 lb. / 12.5 kg. | 30.9" x 4.5" x 16.1" |
| 47693 | 30" x 18" | 420 lb. / 190.5 kg. | 300 lb. / 136.1 kg. | 27.6 lb. / 12.5 kg. | 30" x 18" x 24" | 32.6 lb. / 14.8 kg. | 30.9" x 4.5" x 19.3" |
| 47694 | 30" x 24" | 420 lb. / 190.5 kg. | 330 lb. / 149.7 kg. | 32.4 lb. / 14.7 kg. | 30" x 24" x 24" | 38.1 lb. / 17.3 kg. | 30.9" x 4.5" x 25.2" |
| 47695 | 30 X 30 | 551 lb. / 249.9 kg. | 330 lb. / 149.7 kg. | 37.2 lb. / 16.9 kg. | 30" x 30" x 24" | 39.1 lb. / 17.7 kg. | 30.9" x 4.5" x 30.9" |
| 47696 | 30 X 36 | 595 lb. / 269.9 kg. | 363 lb. / 164.7 kg. | 42 lb. / 19 kg. | 30" x 36" x 24" | 48.3 lb. / 21.9 kg. | 30.9" x 4.5" x 36.8" |
| 47697 | 30 X 48 | 639 lb. / 289.8 kg. | 363 lb. / 164.7 kg. | 46.8 lb. / 21.2 kg. | 30" x 48" x 24" | 55.3 lb. / 25.1 kg. | 30.9" x 4.5" x 49.2" |
| 47698 | 30 X 60 | 679 lb. / 308 kg. | 396 lb. / 179.6 kg. | 51.5 lb. / 23.4 kg. | 30" x 60" x 24" | 61.7 lb. / 28 kg. | 30.9" x 4.5" x 60.8" |
| 47699 | 30 X 72 | 750 lb. / 340.2 kg. | 396 lb. / 179.6 kg. | 56.4 lb. / 25.6 kg. | 30" x 72" x 24" | 68.1 lb. / 30.9 kg. | 30.9" x 4.5" x 73.2" |

UNDERSHELF COMPATIBLE

| Item | Description | Load Capacity | Net Dimensions |
|-------|---|-------------------|----------------|
| 47677 | 30" x 12" All Stainless Steel Undershef for 47691 | 300 lb. / 136 kg. | 30" x 12" |
| 47678 | 30" x 15" All Stainless Steel Undershef for 47692 | 300 lb. / 136 kg. | 30" x 15" |
| 47679 | 30" x 18" All Stainless Steel Undershef for 47693 | 300 lb. / 136 kg. | 30" x 18" |
| 47680 | 30" x 24" All Stainless Steel Undershef for 47694 | 300 lb. / 136 kg. | 30" x 24" |

EQUIPMENT FILLER TABLES

| Item | Top Shelf Capacity | Undershef Capacity | Undershef Dimensions | Weight | Dimensions (DWH) |
|-------|---------------------|--------------------|----------------------|-------------------|-------------------------------------|
| 46513 | 420 lb. / 190.5 kg. | 300 lb. / 136 kg. | 6" x 24" | 27 lb. / 12.3 kg. | 30" x 12" x 34" 38" with Backsplash |
| 46514 | 420 lb. / 190.5 kg. | 300 lb. / 136 kg. | 9" x 24" | 30 lb. / 13.6 kg. | 30" x 16" x 34" 38" with Backsplash |
| 46515 | 420 lb. / 190.5 kg. | 300 lb. / 136 kg. | 12" x 24" | 33 lb. / 15 kg. | 30" x 18" x 34" 38" with Backsplash |
| 46516 | 450 lb. / 204 kg. | 330 lb. / 150 kg. | 18" x 24" | 38 lb. / 17.2 kg. | 30" x 24" x 34" 38" with Backsplash |



STAINLESS STEEL FOLDING TABLES

STAINLESS STEEL FOLDING TABLE

| Item | Description | Loading Capacity | Net Weight | Net Dimensions | Gross Dimensions |
|-------|-------------------------|------------------|------------|--------------------|------------------|
| 41230 | Folding table 24" x 60" | 528 lb. | 37.4 lb. | 24" x 60" x 30.63" | 27" x 62" x 4" |
| 41231 | Folding table 24" x 72" | 572 lb. | 50 lb. | 24" x 72" x 30.63" | 28" x 75" x 4" |
| 41232 | Folding table 30" x 60" | 605 lb. | 46 lb. | 30" x 60" x 30.63" | 33" x 62" x 4" |
| 41233 | Folding table 30" x 72" | 550 lb. | 56 lb. | 30" x 72" x 30.63" | 34" x 75" x 4" |



STAINLESS STEEL FOLDING TABLE WITH UNDERSHELF

| Item | Description | Loading Capacity | Net Weight | Net Dimensions | Gross Dimensions |
|-------|--|------------------|------------|--------------------|------------------|
| 41234 | Folding table with undershef 24" x 60" | 616 lb. | 68 lb. | 24" x 60" x 30.63" | 28" x 62" x 7" |
| 41235 | Folding table with undershef 24" x 72" | 649 lb. | 72 lb. | 24" x 72" x 30.63" | 27" x 75" x 7" |
| 41236 | Folding table with undershef 30" x 60" | 682 lb. | 80 lb. | 30" x 60" x 30.63" | 34" x 63" x 7" |
| 41237 | Folding table with undershef 30" x 72" | 616 lb. | 90 lb. | 30" x 72" x 30.63" | 34" x 75" x 7" |

Tables - Worktables

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 | Weight | Dimensions |
|-------|--|--------------------|---------------------|---------------------|---|
| 44259 | 24" x 60" All SS Table with Left Sink and 6" Backsplash | 1089 lb. / 493 kg. | 462 lb. / 210 kg. | 62.9 lb. / 28.5 kg. | 24" x 60" x 34" (40" H with 6" backsplash) |
| 44300 | 24" x 60" All SS Table with Right Sink and 6" Backsplash | 1089 lb. / 493 kg. | 462 lb. / 210 kg. | 62.9 lb. / 28.5 kg. | 24" x 60" x 34" (40" H with 6" backsplash) |
| 44301 | 24" x 72" All SS Table with Left Sink and 6" Backsplash | 1133 lb. / 514 kg. | 484 lb. / 219.5 kg. | 73 lb. / 33 kg. | 24" x 72" x 34" (40" H with 6" backsplash) |
| 44302 | 24" x 72" All SS Table with Right Sink and 6" Backsplash | 1133 lb. / 514 kg. | 484 lb. / 219.5 kg. | 73 lb. / 33 kg. | 24" x 72" x 34" (40" H with 6" backsplash) |

30-INCH DEPTH ALL STAINLESS STEEL TABLES WITH SINKS

| Item | Description | Load Capacity | Undershelf Capacity | Weight | Dimensions |
|-------|--|---------------|---------------------|----------------------|---|
| 43231 | 30" x 60" All SS Table with Left Sink and 6" Backsplash | 1177 lb. | 484 lb. | 67.3 lb. / 30.5 kg. | 30" x 60" x 34" (40" H with 6" backsplash) |
| 43238 | 30" x 60" All SS Table with Right Sink and 6" Backsplash | 1177 lb. | 484 lb. | 67.3 lb. / 30.5 kg. | 30" x 60" x 34" (40" H with 6" backsplash) |
| 43239 | 30" x 72" All SS Table with Left Sink and 6" Backsplash | 1221 lb. | 506 lb. | 77.7 lb. / 35.24 kg. | 30" x 72" x 34" (40" H with 6" backsplash) |
| 43240 | 30" x 72" All SS Table with Right Sink and 6" Backsplash | 1221 lb. | 506 lb. | 77.7 lb. / 35.24 kg. | 30" x 72" x 34" (40" H with 6" backsplash) |

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 | Weight | Dimensions |
|-------|--|----------------------|----------------------|-----------------|---|
| 43241 | 30" x 60" SS Table with Left Sink and 6" Backsplash | 1150 lb. / 521.6 kg. | 460 lb. / 208.65 kg. | 66 lb. / 30 kg. | 30" x 60" x 34" (40" H with 6" backsplash) |
| 43242 | 30" x 60" SS Table with Right Sink and 6" Backsplash | 1150 lb. / 521.6 kg. | 460 lb. / 208.65 kg. | 66 lb. / 30 kg. | 30" x 60" x 34" (40" H with 6" backsplash) |
| 43243 | 30" x 72" SS Table with Left Sink and 6" Backsplash | 1200 lb. / 544 kg. | 480 lb. / 218 kg. | 76 lb. / 35 kg. | 30" x 72" x 34" (40" H with 6" backsplash) |
| 43244 | 30" x 72" SS Table with Right Sink and 6" Backsplash | 1200 lb. / 544 kg. | 480 lb. / 218 kg. | 76 lb. / 35 kg. | 30" x 72" x 34" (40" H with 6" backsplash) |

DRAWERS FOR 24" & 30" DEPTH WORKTABLES**FEATURES**

- 20 Gauge. 430 Stainless steel drawer and frame
- 16 Gauge. 430 Stainless steel clip

| Item | 24578 | 24579 |
|-------------|--|--|
| Description | 20" x 16" x 4" Stainless Steel Drawers for 24" Depth worktable | 20" x 16" x 4" Stainless Steel Drawers for 30" Depth worktable |
| Dimensions | Overall Size: 21" x 17" x 6", Bracket Length: 20.5" | Overall Size: 21" x 17" x 6", Bracket Length: 25.25" |



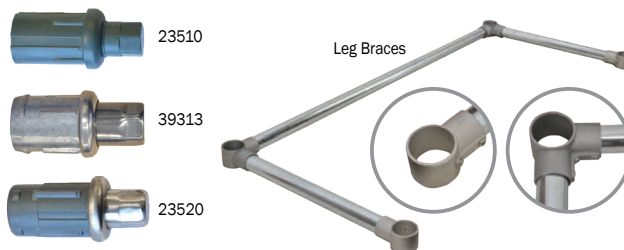
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WORKTABLES ACCESSORIES**BULLET FEET FOR WORKTABLES**

| Item | Description |
|-------|---|
| 23510 | Plastic Bullet Foot |
| 39313 | Stainless Steel Bullet Foot |
| 23520 | Bullet Foot- Plastic Inside Stainless Steel Outside |



Leg Braces

LEG BRACES FOR WORKTABLES *Allows removal of undershelf 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" |

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 lb. | 25" x 31" x 50" |
| 44187 | 24" x 60" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 177 lb. | 25" x 31" x 62" |
| 44188 | 24" x 72" Stainless Steel Worktable With Cabinets and Sliding Door | 36" | 207 lb. | 25" x 31" x 74" |
| 44192 | 30" x 48" Stainless Steel Worktable With Cabinets and Sliding Door | 36" | 168 lb. | 31" x 31" x 50" |
| 44193 | 30" x 60" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 199 lb. | 31" x 31" x 62" |
| 44194 | 30" x 72" Stainless Steel Worktable With Cabinets and Sliding Doors | 36" | 230 lb. | 31" x 31" x 74" |

WORKTABLE WITH 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 lb. | 25" x 37" x 49" |
| 43481 | 24" x 60" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 186 lb. | 25" x 37" x 61" |
| 43482 | 24" x 72" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 217 lb. | 25" x 37" x 73" |
| 45281 | 30" x 48" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 182 lb. | 48" x 30" x 36" |
| 45282 | 30" x 60" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 252 lb. | 61" x 43" x 35" |
| 45283 | 30" x 72" Stainless Steel Worktable with backsplash, cabinet and sliding doors | 36" + 6" Backsplash height | 307 lb. | 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 lb. | 25" x 31" x 50" |
| 44190 | 24" x 60" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 210 lb. | 25" x 31" x 62" |
| 44191 | 24" x 72" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 240 lb. | 25" x 31" x 74" |
| 44195 | 30" x 48" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 210 lb. | 31" x 31" x 50" |
| 44196 | 30" x 60" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 232 lb. | 31" x 31" x 62" |
| 44197 | 30" x 72" Stainless Steel Worktable With Cabinets, Sliding doors And Drawers And Drawers | 36" | 263 lb. | 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 lb. | 25" x 37" x 49" |
| 43484 | 24" x 60" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 220 lb. | 25" x 37" x 61" |
| 43485 | 24" x 72" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 251 lb. | 25" x 37" x 73" |
| 45284 | 30" x 48" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 231 lb. | 49" x 42" x 36" |
| 45285 | 30" x 60" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 305 lb. | 61" x 42" x 36" |
| 45286 | 30" x 72" Stainless Steel Worktable With Backsplash, Cabinets, Sliding doors And Drawers | 36" + 6" Backsplash height | 333 lb. | 73" x 42" x 32" |

KNOCK-DOWN WORKTABLES WITH CABINETS AND 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 lb. | 32" x 50" x 8" |
| 28640 | 30" x 60" | 34" | 145 lb. | 32" x 62" x 8" |
| 43721 | 30" x 72" | 34" | 159 lb. | 73" x 32" x 7" |
| 28642 | 30" x 48" with Backsplash | 34" + 4" Backsplash | 124 lb. | 50" x 33" x 12" |
| 28643 | 30" x 60" with Backsplash | 34" + 4" Backsplash | 145 lb. | 62" x 33" x 12" |
| 28644 | 30" x 72" with Backsplash | 34" + 4" Backsplash | 167 lb. | 74" x 33" x 12" |



28639

28642

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



24397



24403

| Item | Description | Midshelf Capacity | Top Capacity | Undershelf Capacity | Height | Gross Weight | Gross Dimensions |
|-------|---------------------------|---------------------|---------------------|---------------------|---------------------|--------------|------------------|
| 24397 | 30" x 48" | 260 lb. / 117.9 kg. | 690 lb. / 313 kg. | 420 lb. / 90.5 kg. | 34" | 118 lb. | 50" x 33" x 8" |
| 24398 | 30" x 60" | 270 lb. / 122.5 kg. | 750 lb. / 340.2 kg. | 440 lb. / 199.6 kg. | 34" | 140 lb. | 62" x 33" x 8" |
| 24399 | 30" x 72" | 280 lb. / 127 kg. | 810 lb. / 367.4 kg. | 460 lb. / 208.7 kg. | 34" | 162 lb. | 74" x 33" x 8" |
| 24403 | 30" x 48" with Backsplash | 260 lb. / 117.9 kg. | 690 lb. / 313 kg. | 420 lb. / 90.5 kg. | 34" + 4" Backsplash | 125 lb. | 50" x 33" x 12" |
| 24404 | 30" x 60" with Backsplash | 270 lb. / 122.5 kg. | 750 lb. / 340.2 kg. | 440 lb. / 199.6 kg. | 34" + 4" Backsplash | 145 lb. | 62" x 33" x 12" |
| 24405 | 30" x 72" with Backsplash | 280 lb. / 127 kg. | 810 lb. / 367.4 kg. | 460 lb. / 208.7 kg. | 34" + 4" Backsplash | 167 lb. | 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 lb. / 117.9 kg. | 690 lb. / 313 kg. | 420 lb. / 90.5 kg. | 34" | 117 lb. | 50" x 33" x 8" |
| 24401 | 30" x 60" | 270 lb. / 122.5 kg. | 750 lb. / 340.2 kg. | 440 lb. / 199.6 kg. | 34" | 134 lb. | 62" x 32" x 8" |
| 24402 | 30" x 72" | 280 lb. / 127 kg. | 810 lb. / 367.4 kg. | 460 lb. / 208.7 kg. | 34" | 156 lb. | 74" x 32" x 8" |
| 24406 | 30" x 48" with Backsplash | 260 lb. / 117.9 kg. | 690 lb. / 313 kg. | 420 lb. / 90.5 kg. | 34" + 4" Backsplash | 122 lb. | 49" x 31" x 11" |
| 24407 | 30" x 60" with Backsplash | 270 lb. / 122.5 kg. | 750 lb. / 340.2 kg. | 440 lb. / 199.6 kg. | 34" + 4" Backsplash | 140 lb. | 62" x 32" x 11" |
| 24408 | 30" x 72" with Backsplash | 280 lb. / 127 kg. | 810 lb. / 367.4 kg. | 460 lb. / 208.7 kg. | 34" + 4" Backsplash | 163 lb. | 74" x 33" x 11" |

Transport

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 | 31858 | 44356 |
|------------------|---|---|
| Description | 16-Gauge 304 Stainless Steel Dish Rack Cart | Gray Polypropylene Dish Rack Dolly Cart |
| Load Capacity | 661 lb. / 300 kg. | 220.5 lb. / 100kg. |
| Net Dimensions | 20" x 20" x 2" | 21" x 21" x 7" |
| Gross Dimensions | 22" x 22" x 6" | 22" x 24" x 5" |



DISH RACK DOLLY WITH HANDLE

| Item | 44991 + 69086 | 44356 + 69739 |
|------------------|---|--|
| Description | 44991 – Dish Rack Dolly 69086 – Handle for Dish Rack Dolly Gray plastic dish rack dolly with stainless steel handle | 44356 – Dish Rack Dolly 69739 – Handle for Dish Rack Dolly Heavy-Duty Gray plastic dish rack dolly with stainless steel handle |
| Load Capacity | 132 lb. / 60 kg. | 220.5 lb. / 100 kg. |
| Net Dimensions | 21" x 23.6" x 34.6" | 21" x 21" x 40" |
| Gross Dimensions | 22" x 22" x 3" | 22" x 24" x 5" |



POLYPROPYLENE DISH CADDY

FEATURES

- Transport and store plates 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 1/2"-13"
- Vinyl cover included

| Item | 80922 |
|-----------------|--|
| Description | Polypropylene Dish Caddy with Adjustable Dividers and Vinyl Cove |
| Capacity | 240 Plates |
| Weight Capacity | 551 lb. / 250 kg. |
| Weight | 82.5 lb. / 37.4 kg. |
| Dimensions | 38" x 35.7" x 30" |



INSULATED ICE CADDY WITH SLIDING LID



FEATURES

- Keep 125- lb. of ice cold
- Thick layer of Polyurethane foam insulation
- Has wheels for easy mobility.
- Made of high quality polyethylene exterior

| Item | 80585 |
|-------------|---|
| Description | Insulated Sliding Ice Caddy, 125-lb. capacity |
| Dimensions | 23" x 31.5" x 29.3" |



MOBILE RECEIVING DESK *Assembly required*



FEATURES

- Fabricated in stainless steel and can be wall mounted
- Equipped with a lockable storage compartment, additional bottom storage, and casters
- Built for convenience



43470

| Item | 43470 | 13511 |
|------------------|---|---|
| Description | Mobile receiving desk with two lockable storage compartment and 4" Dia. casters | 24" Stainless Steel Mobile Receiving Desk. Can be wall mounted. Equipped with a lockable storage compartment, |
| Net Weight | 111 lb. / 50 kg. | 57 lb. / 26 kg. |
| Net Dimensions | 25" x 23" x 56" | 24.25" x 22.50" x 53" |
| Gross Weight | 132 lb. / 60 kg. | 60 lb. / 27 kg. |
| Gross Dimensions | 24" x 25" x 59" | 25" x 37" x 11" |



13511

HOSTESS STATION *Assembly required*

| | |
|------------------|--|
| Item | 48221 |
| Description | 24.5" Black Hostess Station with Shelf & Casters |
| Net Weight | 79 lb. / 36 kg. |
| Net Dimensions | 24.5" x 16.75" x 46.25" |
| Gross Weight | 86 lb. / 39 kg. |
| Gross Dimensions | 24.8" x 5" x 48" |

FEATURES

- Attractive black styling
- Adjustable shelf heights
- Expansive storage space and lockable casters



48221

BUSSING CARTS *Assembly Required***PLASTIC BUSSING CART**

| Item | 24183 | 43069 | 18306 | 47128 |
|------------------|----------------------|----------------------|----------------------|----------------------|
| Description | Black Plastic | Black Plastic | Gray Plastic | Gray Plastic |
| Tray Size | 16" x 24.75" | 19.5" x 31" | 16" x 24.75" | 31" x 20" |
| Net Weight | 16 lb. / 7.25 kg. | 33.5 lb. / 15.2 kg. | 16 lb. / 7.25 kg. | 29.8 lb. / 13.5 kg. |
| Net Dimensions | 32.5" x 16.25" x 40" | 40.75" x 19.5" x 39" | 32.5" x 16.25" x 40" | 40" x 19" x 37.7" |
| Gross Weight | 19 lb. / 8.6 kg. | 37 lb. / 16.8 kg. | 19 lb. / 8.6 kg. | 32 lb. / 14.5 kg. |
| Gross Dimensions | 28.5" x 17" x 8.5" | 36" x 22" x 9.5" | 28.5" x 17" x 8.5" | 35.2" x 21.9" x 8.9" |

| Item | 43599 | 43600 | 47129 | 47130 |
|-------------|---|--|---|--|
| Description | Replacement caster without brake for Item 24183 and 18306 | Replacement caster with brake for Item 24183 and 18306 | Refuse bin for 47128, 24183, 18306, 43069, 13" x 9" x 22" | Flatware bin for 47128, 24183, 18306, 43069, 13" x 9" x 7" |

STAINLESS STEEL BUSSING CART

| Item | 24418 | 24419 | 47151 |
|------------------|------------------------------|------------------------------|------------------------------|
| Description | Stainless Steel Bussing Cart | Stainless Steel Bussing Cart | Stainless Steel Bussing Cart |
| Tray Size | 27.25" x 15.75" | 31.5" x 17.6" | 35.2" x 19.5" x 36.6" |
| Net Weight | 22 lb. / 10 kg. | 26 lb. / 11.8 kg. | 25.4 lb. / 11.5 kg. |
| Net Dimensions | 29" x 15.75" x 35.4" | 35.25" x 17.6" x 34.12" | 37.4" x 19.7" x 37.4" |
| Gross Weight | 24 lb. / 11 kg. | 28 lb. / 12.7 kg. | 27.3 lb. 12.38 kg. |
| Gross Dimensions | 30" x 17" x 6" | 33" x 19" x 6" | 37.4" x 20.9" x 6.7" |

PLATFORM CART *Assembly Required*

| Item | 13066 | 24035 | 45587 |
|------------------|-------------------------------|-------------------------------|------------------------|
| Description | Blue Heavy-Duty Platform Cart | Blue Heavy-Duty Platform Cart | Aluminum Stocking Cart |
| Load Capacity | 1200 lb. / 544 kg. | 2200 lb. / 998 kg. | 661 lb. / 300 kg. |
| Platform | Smooth | Grilled | Grilled |
| Net Weight | 110 lb. / 50 kg. | 176 lb. / 80 kg. | 43 lb. / 19.5 kg. |
| Net Dimensions | 48" x 24" x 34.5" | 63" x 30" x 35.5" | 23" x 48" x 63.25" |
| Gross Weight | 110 lb. / 50 kg. | 122 lb. / 55 kg. | 44 lb. / 20 kg. |
| Gross Dimensions | 50" x 26" x 8" | 61" x 31" x 28" | 100" x 46" x 47" |



STOCK CARTS *Assembly Required



FEATURES

- Sturdily constructed to endure tough everyday handling.
- Great for supermarkets and various foods service operations.
- Finished for easy cleaning.
- Fully assembled.

| Item | 13118* | 23731 | 31277* |
|----------------|--------------------------------|---------------------------------------|------------------------------------|
| Description | Stainless Steel With Solid Top | Welded Stainless Steel With Solid Top | All Stainless Steel With Solid Top |
| Load Capacity | 700 lb. / 318 kg. | 700 lb. / 318 kg. | 500 lb. / 227 kg. |
| Undershelf | Flat | Flat | Grilled |
| Net Weight | 53 lb. / 24 kg. | 53 lb. / 24 kg. | 46 lb. / 21 kg. |
| Net Dimensions | 44" x 19" x 41" | 44" x 19" x 41" | 36" x 18" x 29" |



ALL WELDED STOCK CARTS WITH GRILLED TOP



FEATURES

- Sturdily constructed to endure tough everyday handling.
- Great for supermarkets and various foods service operations.
- Finished for easy cleaning.
- Fully assembled.

| Item | 31433 |
|---------------|-----------------------|
| Description | Powder coated green |
| Load Capacity | 599.75 lb. / 253 |
| Dimensions | 39.25" x 19" x 41.25" |
| Weight | 42.25 lb. |



ALUMINUM BUN PAN TRUCK

FEATURES

- 5" Casters that allow portability
- Fully assembled

| Item | 27771 |
|------------------|---|
| Net Weight | 30 lb. / 13.6 kg. |
| Net Dimensions | Rack: 27" x 17.5" Overall: 27.25" x 19.75" x 32" |
| Gross Weight | 33 lb. / 15 kg. |
| Gross Dimensions | 27" x 20" x 33" |



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 | 45588 |
|----------------|----------------------|
| Load Capacity | 661 lb. / 300 kg. |
| Net Weight | 98 lb. / 44.45 kg. |
| Net Dimensions | 26" x 41" x 69" |
| Gross Weight | 102.7 lb. / 46.6 kg. |



UTILITY CARTS *Assembly required***FEATURES**

- Sturdily constructed to endure tough everyday handling
- Shipped knock-down
- Great for supermarkets and various foods service operations
- Middle shelf is sold separately

| Item | 44679 | 44680 | 47152 | 47153 |
|------------------|---------------------------|---------------------------|----------------------------|----------------------------|
| Description | Utility Cart 16" x 60" | Utility Cart 16" x 48" | Heavy-Duty Utility Cart | Heavy-Duty Utility Cart |
| Load Capacity | 2,500 lb. / 1134 kg. | 1,500 lb. / 680 kg. | 551.2 lb. / 250 kg. | 551.2 lb. / 250 kg. |
| Net Weight | 150 lb. / 68 kg. | 132 lb. / 60 kg. | 34.2 lb. / 15.5 kg. | 49.6 lb. / 22.5 kg. |
| Net Dimensions | 63" x 16" x 61" | 51" x 16" x 61" | 39.8" x 17.3" x 33" | 46" x 25.6" x 33" |
| Gross Weight | 159 lb. / 72 kg. | 141 lb. / 64 kg. | 36.8 lb. / 16.7 kg. | 55.1 lb. / 25 kg. |
| Gross Dimensions | 63.6" x 18" x 9" | 54" x 17" x 9" | 31.9" x 17.7" x 9" | 37.8" x 26.4" x 9" |



| Item | Description |
|-------|--|
| 44681 | Optional Top Shelf For Item 44679 |
| 44682 | Optional Top Shelf For Item 44680 |
| 47552 | Middle shelf for 47152 – Heavy-Duty Dark Gray Utility Cart |
| 47553 | Middle shelf for 47153 – Heavy-Duty Dark Gray Utility Cart |

NEW!

NEW!

44679 & 44680 with optional top shelf
(Optional Top shelf Sold Separately 44681 / 44682)

UTILITY CART WITH PROTECTIVE BUMPER**FEATURES**

- Stainless steel construction
- Protective bumpers on legs and handle
- 4" swivel plate casters included
- safeguard furnishings

| Item | 44697 | 44698 | 44699 |
|---------------------|--------------------------------|--------------------------------|------------------------------|
| Description | 27.6" Wide, Welded 18-gauge | 30.6" Wide, Welded 18-gauge | 39" Wide, Welded 18-gauge |
| Load Capacity | 400 lb. / 181 kg. | 500 lb. / 227 kg. | 600 lb. / 272 kg. |
| Shelf Load Capacity | 200 lb. / 91 kg. | 233 lb. / 106 kg. | 250 lb. / 113 kg. |
| Material | 430 Stainless Steel | 430 Stainless Steel | 430 Stainless Steel |
| Shelf Size | 15.5" x 24" | 18" x 27" | 21" x 36" |
| Dimensions | 17" x 28" x 27" | 20" x 31" x 27" | 23" x 40" x 31" |
| Gross Weight | 35 lb. | 40.5 lb. | 53 lb. |



44697

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 | 19978 |
|------------------|----------------------|
| Load Capacity | 5511 lb. / 2500 kg. |
| Steering Wheel | 7.9" Dia. x 2" Width |
| Gross Weight | 196 lb. / 89 kg. |
| Gross Dimensions | 63" x 28" x 18" |



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 | 43469 |
|------------------|----------------------|
| Load Capacity | 220 lb. / 100 kg. |
| Steering Wheel | 36.5" x 31" x 39.75" |
| Gross Weight | 49 lb. / 22.22 kg. |
| Gross Dimensions | 37" x 34" x 41" |



FRONT LOAD ICE-CREAM BIKE / CARGO BIKE WITH NON-INSULATED WHITE WOODEN BOX AND VENDING LID

Assembly Required

NEW!

MADE IN CHINA

180 DAYS

WARRANTY

FEATURES

- Sustainable way to vend cold treats and novelties during special events
- Easy to maneuver and built for stability and safety
- Build to suit – Front-load non-insulated vending box
- Vending lid provides easy access to products
- Customizable to add your own branding

| Item | 47411 | 46660 | 46659 |
|---------------------|--|-------|-------|
| Color of Frame | Black | White | Red |
| Description | Front Load Tricycle Ice Cream Bike Frame With White Wooden Box and Vending Lid | | |
| Gears | Shimano 7 speeds | | |
| Frame | Hi-Ten (Folding) | | |
| Wheel size | 20"(front) 24"(rear) | | |
| Brakes | Front - V brake, Rear - Rollar brake (Shimano) | | |
| Chain wheel & crank | Alloy (Prowheel) | | |
| Tire | With reflector line (Kenda) | | |
| Rim | Alloy | | |
| Saddle | Leather saddle | | |
| Color of box | White | | |
| Product Weight | 145.5 lb. / 66 kg. | | |
| Box Dimensions | 35.2" x 24.2" x 19.9" | | |
| Bike Dimensions | 88.6" X 33.5" x 45.3" | | |
| Gross Weight | 154.3 lb. / 70 kg. | | |
| Gross Dimensions | 33.86" x 9.84" x 40.55" | | |



Casters

WIRE SHELF CASTERS

- Industrial casters for wire shelf post. Zinc plated iron body with polypropylene wheel
- Maximum load capacity: 80 kg./176 lb.
- Not recommended for freezers

| Item | Size | Brake |
|-------|--------|-------|
| 14461 | 5" Dia | Yes |
| 14460 | 5" Dia | 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 lb.

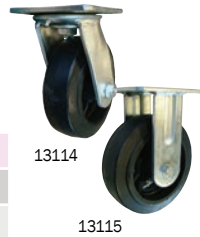
| Item | Size | Brake |
|-------|-----------------------|-------|
| 14395 | 5" Dia. x 1.25" thick | Yes |



PLATFORM CART CASTERS

- For Item 13066 and 23634
- Made of high quality polypropylene wheel
- Maximum load capacity: 272 kg./600 lb.

| Item | Size | Brake |
|-------|--------------------|----------|
| 13114 | 6" Dia. x 2" thick | Fixed |
| 13115 | 6" Dia. x 2" thick | Rotating |



UTILITY CART CASTERS

- #13120 - For items #44679 and #44680
- #13121 - #39247, #23861, #44679 and #44680
- Maximum load capacity: 250 lb. / 113 kg.

| Item | Size | Color |
|-------|-----------------------|--------|
| 13120 | 4" Dia. x 1.25" thick | Black |
| 13121 | 8" Dia x 2" thick | Orange |



4" & 5" WORKTABLE CASTERS

NEW!

- Compatible for Omcan's equipment stands and knock-down worktable with cabinets
- Maximum load capacity per caster: 176 lb. / 80 kg.

| Item | Size | Brake |
|-------|---------|-------|
| 14395 | 5" Dia. | Yes |
| 47599 | 5" Dia. | No |



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 lb.

| Item | Size | Brake |
|-------|---------|-------|
| 46585 | 5" Dia. | Yes |
| 46586 | 5" Dia. | No |



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 lb.

| Item | Size | Brake |
|-------|----------------------|-------|
| 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 lb.

| Item | Size | Brake |
|-------|-----------------------|----------|
| 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 lb.

| Item | Size | Brake |
|-------|--------------------|----------|
| 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 lb.

| Item | Size | Brake |
|-------|----------------------|-------|
| 39534 | 5" Dia. x 1.5" thick | Yes |
| 39533 | 5" Dia. x 1.5" 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 lb.

| 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 lb.

| Item | Size | Brake |
|-------|-----------------------|-------------------------|
| 31431 | 4.75" Dia. x 1" thick | 2 with brake, 2 without |



Warewashing & Grease Traps

GLASS POLISHER



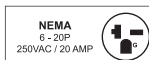
FEATURES

- Light and compact; easy to move
- Suitable for all kinds of round glassware
- Easy and convenient operation of the switch control
- Polishes up to 330 glasses per hour; accommodates most types of glassware
- 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 / 1Ph |
| Weight | 33 lb. / 15 kg. |
| Dimensions | 13.38" x 12" x 20" |



UNDERCOUNTER HIGH TEMPERATURE DISHWASHER



FEATURES

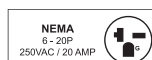
- Double skin door
- Door opening: 14" / 360 mm
- Washing pump: IP44
- Standard tank and boiler thermometer
- Standard draining and detergent pump
- Standard rinsing thermo detector
- 3 washing cycles
- Proof rinse ensures proper sanitized rinse cycle temperature
- Low maintenance, heavy duty, all corrosion resistant, 304 SS
- Thermal protection for wash and tank booster

| | | | |
|-----------------|---|-------------------------|--------------------|
| Item | 46798 | Basket Size | 20" x 20" |
| Model | CD-GR-0500 | Water Line Requirements | .75" Hose supplied |
| Capacity | Booster tank: 6L, Wash tank: 35L | Drain Line | 1.1" Hose supplied |
| Power | 3600 W | Door Clearance | 14" |
| Electrical | 208-240V / 60Hz / 1Ph | Net Weight | 121 lb. / 55 kg. |
| Amps | 16 A | Net Dimensions | 23" x 24" x 32" |
| Heating Element | Booster tank: 3,000 W, Wash tank: 2,800 W | Gross Weight | 132 lb. / 60 kg. |
| Wash Pump | 0.75 hp | Gross Dimensions | 24" x 27" x 39" |



46798

UPRIGHT HIGH TEMPERATURE DISHWASHER



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 | Basket Size | 20" x 20" |
| Model | CD-GR-1500 | Water Line Requirements | 0.75" House supplied |
| Capacity | Booster tank: 7.4L, Wash tank: 68L | Drain Line | 1.38" House supplied |
| Power | 8,200 W | Door Clearance | 16" |
| Electrical | 208-240V/60Hz/1Ph | Net Weight | 245 lb. / 111 kg. |
| Amps | 46 A | Net Dimensions | 30" x 36" x 57" |
| Heating Element | Booster Tank; 7,500 W, Wash Tank; 6,000 W | Gross Weight | 284 lbs/ 129 kg |
| Wash Pump | 1.5 hp | Gross Dimensions | 30" x 35" x 57" |



closed

opened

Dish Rack Dollies on page 189

**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" |

**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" |

**CUTLERY BASKET**

| Item | Description | Dimensions |
|-------|---|------------------|
| 43506 | 8-Compartment Cutlery Basket Without Handle | 16.8" x 10" x 6" |

STANDARD BUS BOX AND COVER
(temperature tolerance of -30 to 120°C / -22 to 248°F)

| Item | Description | Dimensions | Quantity/Case (pcs.) |
|-------|-------------------------------|--------------------|----------------------|
| 80892 | Standard White Bus Box | 21.5" x 15.5" x 5" | 12 |
| 80624 | Standard Gray Bus Box | 21.5" x 15.5" x 5" | 12 |
| 81000 | Standard Black Bus Box | 21.5" x 15.5" x 5" | 12 |
| 80894 | Standard White Bus Box | 21.5" x 15.5" x 7" | 12 |
| 80893 | Standard Gray Bus Box | 21.5" x 15.5" x 7" | 12 |
| 80623 | Standard Black Bus Box | 21.5" x 15.5" x 7" | 12 |
| 80895 | White Cover for 80892 & 80894 | 23" x 16" x 1" | 12 |
| 80625 | Gray Cover for 80624 & 80893 | 23" x 16" x 1" | 12 |
| 80626 | Black Cover for 81000 & 80623 | 23" x 16" x 1" | 12 |

**GREASE TRAPS****FEATURES**

- 11 gauge cold rolled steel with a oven-cured and acid-resistant baked gray epoxy coating

| Item | 46560 | 46517 | 46561 |
|--------------------------------|-----------------|-------------------|-----------------------|
| Grease Capacity | 8 lb. | 40 lb. | 100 lb. |
| Flow Rate (Gallons Per Minute) | 4 GPM | 20 GPM | 50 GPM |
| Thread Inlet and Outlet Size | 2" | 3" | 4" |
| Dimensions | 16" x 10" x 11" | 24" x 18.9" x 13" | 27.6" x 24.5" x 21.4" |



A collection of commercial kitchen equipment is displayed in a bright, clean environment. On the left, a stainless steel counter holds a brown and white coffee grinder, a silver toaster, and a large orange and blue juicer with the brand name 'zumeval' visible. To the right of the counter is a tall, white commercial oven with its door open, revealing several metal racks inside. In the foreground, a stainless steel pot on a small stand holds several skewers. To the right of the pot is a large, white commercial slicer with a metal blade and a control panel. The floor is made of light-colored square tiles.

09

Food Equipment

Beverage Dispensers & Equipment

ICE COOLED JUICE DISPENSERS



FEATURES

- Perfect self-serve drink stations for any catered events
- Attractively designed dispensers
- Removable stainless steel ice-holding cylinder

| | Single | Dual | Triple |
|------------------|---------------------|---------------------|---------------------|
| Item | 19478 | 19479 | 19480 |
| Liquid Capacity | 8 QT | 16 QT | 24 QT |
| Net Weight | 8.8 lb. / 13 lb. | 18.4 lb. / 8.3 kg. | 28.16 lb. / 13 kg. |
| Net Dimensions | 15.4" x 11" x 21.7" | 23.6" x 15" x 21.7" | 35.4" x 15" x 21.7" |
| Gross Weight | 13 lb. / 6 kg. | 25 lb. / 11.33 kg. | 35 lb. / 16 kg. |
| Gross Dimensions | 16" x 12" x 21" | 24" x 16" x 21" | 35" x 16" x 21" |



HOT CHOCOLATE DISPENSER



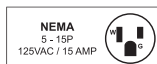
FEATURES

- 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

| | | |
|------------------|----------------------|----------------------|
| Item | 39482 | 31840 |
| Model | DI-CN-0005 | DI-CN-0010 |
| Capacity | 5L | 10L |
| Power | 1000 W | 1000 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 15 lb. / 6.8 kg. | 16.5 lb. / 21 lb. |
| Net Dimensions | 16.14" x 11" x 18.3" | 16.14" x 11" x 22.8" |
| Gross Weight | 20 lb. / 9 kg. | 21 / 9.5 kg. |
| Gross Dimensions | 15" x 15" x 21" | 15" x 15" x 26" |



12L DOUBLE SLUSH MACHINE



FEATURES

- On/off switch for refrigeration, and rotating auger, independently controlled
- Adjustable thermostat to change from slushy to chilled drink mode
- Front made from stainless steel, with illuminated top lenses
- Total of 24L capacity, each bowl capacity is 12L

| | |
|------------------|-------------------------|
| Item | 47082 |
| Model | DI-CN-0024-X |
| Power | 580 W |
| Amps | 5.5 A |
| Electrical | 115V / 60Hz / 1Ph |
| Capacity | 12 L (x2) 3.2 Gallons |
| Temperature | -2°C 28.4°F |
| Refrigerant | R404A |
| Net Weight | 101.4 lb. / 46 kg. |
| Gross Weight | 119.1 lb. / 56 kg. |
| Net Dimensions | 15.7" x 18.9" x 33.9" |
| Gross Dimensions | 19.3" x 22.4" x 34.3" |



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 94°C / 201°F

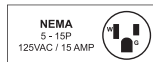
| | 7.2L Capacity | 14.5L Capacity |
|----------------------|--------------------------|---------------------------|
| Item | 43463 | 43142 |
| Model | WB-CN-0049 | WB-CN-0098 |
| Capacity | 7.2L / 1.96 Gal | 14.5L / 3.83 Gal |
| Cup (5 Oz.) Per Hour | 49 | 98 |
| Temperature | 94°C / 201°F | 94°C / 201°F |
| Power | 1,300 W | 1,500 W |
| Amps | 11.8 A | 13.6 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 5.47 lb. / 2.5 kg. | 8 lb. / 3.6 kg. |
| Net Dimensions | 8.66" (Dia.) x 17.32"(H) | 10.63" (Dia.) x 20.27"(H) |
| Gross Weight | 8.44 lb. / 3.8 kg. | 12 lb. / 5.4 kg. |
| Gross Dimensions | 11.81" x 11.81" x 19.29" | 13.40" x 13.40" x 22.24" |



43463

43142

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



43463

43142/43140

| | 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 | 1,500 W | 1,500 W |
| Amps | 8.6 A | 13.6 A | 13.6 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 3 kg. / 6 lb. | 3.9 kg. / 8.6 lb. | 4.42 kg. / 9.7 lb. |
| Net Dimensions | 8.7" (Dia.) x 17" (H) | 10.6"(Dia.) x 17.52"(H) | 10.6"(Dia.) x 20"(H) |
| Gross Weight | 4.39 kg. / 9.7 lb. | 5 kg. / 11 lb. | 6 kg. / 13 lb. |
| Gross Dimensions | 11.8" x 11.8" x 19" | 14" x 14" x 20" | 14" x 14" x 22" |

Blenders, Shakers & Mixers

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

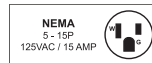
3 REMOVABLE AGITATORS



| | |
|------------------|---------------------|
| Item | 44634 |
| Model | Santos 54 |
| RPM | 8,000 to 16,000 RPM |
| Power | 250 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 12.7 lb. / 5.75 kg. |
| Net Dimensions | 7.5" x 7.5" x 20" |
| Gross Weight | 14 lb. / 6.5 kg. |
| Gross Dimensions | 8.5" x 9.6" x 23.5" |



(1) Stainless steel bowl and (1) plastic bowl are included

STAINLESS STEEL MILKSHAKE MIXER**FEATURES**

- High power industrial motor, special cup for effortless mixing
- Suitable for commercial and domestic use
- Blending for powdered milk, sugar, pure milk, coffee, etc.
- High quality durable blades
- ON/OFF switch for easy operation
- High quality durable blades

| | |
|------------------|----------------------|
| Item | 48889 |
| Model | BL-CN-0750-B |
| Cup Capacity | 0.95L / 1 QT |
| Power | 0.54 hp / 400 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 9.5 lb. / 4.3 kg. |
| Net Dimensions | 6.7" x 7.7" x 19.3" |
| Gross Weight | 10 lb. / 4.5 kg. |
| Gross Dimensions | 10.5" x 8.7" x 21.7" |

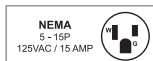
**STAINLESS STEEL MILKSHAKE MIXER****FEATURES**

- High power industrial motor, special cup for effortless mixing
- Suitable for commercial and domestic use
- Blending for powdered milk, sugar, pure milk, coffee, etc.
- High quality durable blades
- ON/OFF switch for easy operation
- High quality durable blades

| | |
|------------------|---------------------|
| Item | 39453 |
| Model | BL-CN-0001 |
| Cup Capacity | 0.6L / 0.63 QT |
| Power | 0.54 hp / 400 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 14.3 lb. / 6.50 kg. |
| Net Dimensions | 8.2" x 6.2" x 19.7" |
| Gross Weight | 16 lb. / 7.25 kg. |
| Gross Dimensions | 8" x 8" x 22" |



STAINLESS STEEL MILKSHAKE BLENDER WITH SINGLE SPINDLE



FEATURES

- Antimagnetic stainless steel body
- Autonomous engine cooling system
- Stainless steel glass
- Stainless steel shaft – 11mm
- Double place for the glass
- Polycarbonate propeller – propeller with 2 steps
- Double waterproof switch (IP65) -2 speeds automatic switch
- 3 kg. weight on the base for the perfect balance
- glass seat made of high hardness plastic (PA6.6)
- Double electrostatic coating with black varnish finish

| | |
|----------------------------|--|
| Item | 47459 |
| Model | BL-GR-0450A |
| Speed | 10,000 - 20,000 rpm |
| Switch 1 | Double On/Off 16A |
| Switch 2 | Micro 16A |
| Maximum cycle of operation | 5 mins |
| Power | 350 W |
| Electrical | 110 V / 60 Hz |
| Malt Cup | 900 ml |
| Net Weight | 11 lb. / 5 kg. |
| Net Dimensions | 7.4" x 6.1" x 18.3" / 188 x 155 x 465 mm |



47459

TABLE TOP BLENDER



FEATURES

- Equipped with a powerful motor and stainless steel blades for effective blending
- Control panel allows for variable speed and pulse control
- Equipped with Amps protector, thermal protector for motor, and reset button

| | |
|------------------------|------------------------|
| Item | 23997 |
| Model | BL-CN-0002-B |
| Jug Capacity | 2 L |
| Endurance Of Container | -40°C ~ 180°C |
| RPM | 16,000 - 29,000 |
| Power | 2 hp / 1,490 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 10.56 lb. / 4.80 kg. |
| Net Dimensions | 8.75" x 7.50" x 20.25" |
| Gross Weight | 12 lb. / 5.4 kg. |
| Gross Dimensions | 12" x 18" x 14" |

OPTIONAL ITEMS FOR 23997 Compatible with Vitamix™

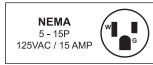
| | | |
|-------------|---|---|
| Item | 23504 | 26137 |
| Description | 16.5" x 10" x 22.5" Noise reduction cover for blender | 6.75" x 7.25" x 11.75" Jug set for blender 23997, 2L Capacity |



23997

23504

BRUSHLESS BLENDER



FEATURES

- 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



Titanium Coated
Blades



Advance Vortex
Technology



German Bearing
Technology



Pre-Programmed
Settings



43071

| | |
|------------------|-------------------------|
| Item | 43071 |
| Model | BL-CN-1000 |
| Jug Capacity | 2L |
| RPM | 3000-15000 RPM |
| Power | 1.3 hp / 1000 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 15.4 lb. / 7 kg. |
| Net Dimensions | 8.85" x 8.2" x 19.68" |
| Gross Weight | 16 lb. / 7.27 kg. |
| Gross Dimensions | 18.8" x 13.38" x 13.38" |



Orange you glad we carry Zumoval?

Did you know that Zumoval is the strongest and most reliable juicers on the market? All machines are equipped with gears and shafts that are made of steel, body of aluminum and the motor is 0.75 hp

[VIEW OUR PRODUCTS ON PAGE 217](#)

SANTOS #62 BRUSHLESS BLENDER

Blender for smoothies and iced drinks. You can make any kind of cocktail, smoothie, fruit juice, milshake, 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.

FEATURES**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



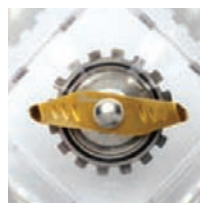
Easily fits
into a counter



Stackable jars



Touchpad control panel

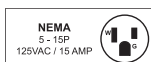


Tin coated blade

| | |
|------------------|-------------------|
| Item | 39703 |
| Model | SANTOS 62 |
| Capacity | 81 oz / 2.4 L |
| RPM | 2500 - 15000 |
| Maximum Power | 4 hp / 3,000 W |
| Nominal Power | 1.3 hp / 1,000 W |
| Amps | 8A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 21 lb. / 9.4 kg. |
| Net Dimensions | 10" x 8" x 17" |
| Gross Weight | 23 lb. / 10.4 kg. |
| Gross Dimensions | 13 x 10" x 20" |

Bubble Tea Equipment

BUBBLE TEA LIQUID FRUCTOSE DISPENSER



FEATURES

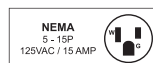
- Add the perfect amount of liquid fructose to your drinks
- Auto blade-washing, making it easier to clean
- 16 selection buttons.

| | | | |
|----------|--------------------|------------------|-----------------------|
| Item | 44645 | Electrical | 110V / 60Hz / 1Ph |
| Model | DI-CN-0099 | Net Weight | 22 lb. / 10 kg. |
| Capacity | 0.35 cu.ft. / 10 L | Net Dimensions | 10" x 10" x 16.5" |
| Power | 150 W | Gross Weight | 26.5 lb. / 12 kg. |
| Amps | 1.4 A | Gross Dimensions | 17.3" x 14.8" x 20.1" |



44645

DRINK SHAKING MACHINE WITH DOUBLE CUP HOLDERS



FEATURES

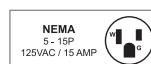
- Made of stainless steel
- Shake up to two drinks in 500 - 700 mL shakers at the same time

| | | | |
|----------|-----------------------------|------------------|-----------------------|
| Item | 47110 | Electrical | 110V / 60Hz / 1Ph |
| Model | FP-CN-0200 | Net Weight | 41.9 lb. / 19 kg. |
| Capacity | 2 Cups with 500-700 mL each | Net Dimensions | 11.8" x 14.2" x 16.5" |
| Power | 60 W | Gross Weight | 46.3 lb. / 21 kg. |
| Amps | 0.5 A | Gross Dimensions | 16.7" x 15.7" x 18.1" |



47110

AUTOMATIC DRINK SEALING MACHINE *Sealing Tape sold separately 47486*



FEATURES

- Perfect machine to seal your bubble tea and other drinks
- Ideal for sealing Paper cup, PP, PE, PLA cups
(For the cups of PE and PLA, you should use the same material film)

| | | | |
|----------|--------------|------------------|-----------------------|
| Item | 44644 | Electrical | 110V / 60Hz / 1Ph |
| Model | SE-CN-0095 | Net Weight | 55 lb. / 25 kg. |
| Cup Size | 3.7" / 95 mm | Net Dimensions | 12.8" x 13.8" x 23.3" |
| Power | 120 W | Gross Weight | 59.5 lb. / 27 kg. |
| Amps | 1 A | Gross Dimensions | 19.9" x 14.8" x 27" |

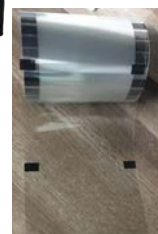


44644

PLASTIC SEALING FILM FOR PLASTIC CUP AND PAPER CUP



| | |
|---------------|--|
| Item | 47486 |
| Description | For Plastic and Paper Cup sealing for item 44644 |
| Roll Capacity | 2000 sheets (4lb. / 1.8 kg.) |
| Temperature | Machine Temperature 165-170, Water Temperature below 70 |



47486

Coffee Grinders & Makers

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

| | |
|------------------|--------------------|
| Item | 44636 |
| Model | Santos 63 |
| Output | Up to 120 kg./hour |
| Power | 500 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 88 lb. / 40 kg. |
| Net Dimensions | 11" x 13" x 27" |
| Gross Weight | 108 lb. / 49 kg. |
| Gross Dimensions | 20" x 26" x 35" |



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



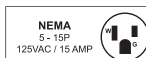
SANTOS #55 AUTOMATIC ESPRESSO COFFEE GRINDER

FEATURES

Powerful and reliable

- Powerful asynchronous motor for intensive use, very silent
- Sturdy product with aluminum body
- Very efficient and quick: one dose of coffee dispensed in less than a second

| | |
|------------------|-------------------|
| Item | 44637 |
| Model | Santos 55 |
| Output | 25 kg. / hour |
| RPM | 2800 to 3500 RPM |
| Power | 800 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 33 lb. / 15 kg. |
| Net Dimensions | 8" x 16" x 23" |
| Gross Weight | 37 lb. / 16.8 kg. |
| Gross Dimensions | 18" x 10" x 26" |



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 dispensed automatically when the filter holder is detected
- Simply adjust the grinding and dosing, and visualize the number of doses distributed thanks to the counter



SANTOS #40 SILENT ESPRESSO COFFEE GRINDER

Internationally Patented model



FEATURES

- 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.

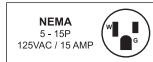
The high precision portion dispenser offers multiple advantages:

- 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 |
| Output | 8 kg./hour |
| Power | 310 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 30 lb. / 14 kg. |
| Net Dimensions | 8" x 16" x 23" |
| Gross Weight | 15.5 kg. / 34 lb. |
| 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

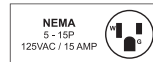


44315

| | 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 |
| 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 |
| Power | 1,650 W | 1,450 W | 1,450 W |
| Electrical | 120V / 60Hz | 120V / 60Hz | 120V / 60Hz |
| Net Weight | 14.3 lb. / 6.5 kg. | 14.6 lb. / 6.6 kg. | 18.7 lb. / 8.5 kg. |
| Net Dimensions | 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 Weight | 17.4 lb. / 7.9 kg. | 16.9 lb. / 7.7 kg. | 21.4 lb. / 10 kg. |
| 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) |

Ice Shavers & Crushers

COMMERCIAL ELECTRIC TABLETOP ICE SHAVER WITH 250W / 0.33 HP



FEATURES

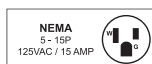
- Lid safety switch – Prevents the machine from operating while open
- Easy cleaning – Accessible top cover
- Lock construction between top cover with the body, no tool in need for maintenance
- Adjustment knob – Allows the user to change the texture of the shaved ice from fine to coarse
- Unique construction to ensure the cube won't shave out
- Drain in all directions with versatile pipe
- Drip pan – To prevent spillage
- With safety switch.
- Super large ice storage
- Stainless steel knife bowl, stainless steel blade

| | |
|-------------------|------------------------------|
| Item | 47467 |
| Model | IC-CN-0050 |
| Hoper Capacity | 3.3 lb. / 1.5 kg. |
| Production Rating | 264.6 lb. / 120 kg. per hour |
| Rotary Component | Aluminum Alloy |
| RPM | 320 RPM |
| Power | 250 W / 0.33 hp |
| Amps | 2.3 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Dimensions | 11.4" x 15.4" x 16.9" |
| Gross Dimensions | 17.7" x 13.1" x 18.9" |



47467

COMMERCIAL STAINLESS STEEL TABLETOP ICE SHAVER



FEATURES

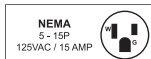
- Double blades crush the ice with more fineness and fast.
- Easy cleaning and operating.
- Unique construction to ensure the cube won't shave out
- Stainless steel knife bowl, stainless steel blade.

| | |
|-------------------|-----------------------------|
| Item | 47468 |
| Model | IC-CN-1450-E |
| Production Rating | 176.4 lb. / 80 kg. per hour |
| Number Of Blades | 2 |
| RPM | 1450 RPM |
| Power | 300 W / 0.4 hp |
| Amps | 2.7A |
| Electrical | 110V/ 60Hz / 1Ph |
| Net Weight | 11 lb. / 5 kg. |
| Net Dimensions | 14.6" x 6.7" x 11.8" |
| Gross Weight | 12 lb. / 5.5 kg. |
| Gross Dimensions | 16.7 x 8" x 12" |



47468

ADJUSTABLE ICE SHAVER WITH COLLECTOR



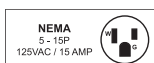
FEATURES

- 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 aluminum, stainless steel small parts and components the structure in aluminum and steel

| | |
|----------------------------|-------------------------|
| Item | 17137 |
| Model | IC-IT-0002 |
| Bowl Capacity | 2 L |
| Crushed Ice Max. Thickness | 10 mm |
| Motor | 12,000 RPM |
| Blade speed | 1500 RPM |
| Power | 0.30 hp / 350 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 18.5 lb. / 8.41 kg. |
| Net Dimensions | 18.30" x 8.25" x 11.61" |
| Gross Weight | 21 lb. / 9.55 kg. |
| Gross Dimensions | 21" x 11" x 12" |



SNO-CONE ICE MACHINE

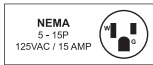


FEATURES

- 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 |
| Production Rating | 397 lb. / 180 kg. per hour |
| RPM | 1400 RPM |
| Power | 200 W |
| Amps | 1.66 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 32 lb. / 14.5 kg. |
| Net Dimensions | 13.5" x 16.5" x 25" |
| Gross Weight | 39.7 lb. / 18 kg. |
| Gross Dimensions | 20.1" x 16" x 25" |



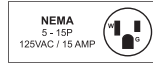
SANTOS #53 ICE CRUSHER**FEATURES****Powerful, efficient and reliable**

- 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.)

2 functioning modes

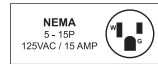
- Long touch on the button: manual function. It crushes the ice as long as we push the button
- Quick touch on the button: automatic function
- It automatically crushes the ice placed in the tank

| | |
|-------------------|---|
| Item | 39689 |
| Model | SANTOS 53 |
| Production Rating | 1.2 kg. of crushed ice in 30 seconds (330.7 lb. / 150 kg. per hour) |
| RPM | 89 |
| Power | 130 W / 0.17 hp |
| Amps | 1A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 22 lb. / 10 kg. |
| Net Dimensions | 12" x 8" x 19" |
| Gross Weight | 24 lb. / 11 kg. |
| Gross Dimensions | 16" x 15" x 21" |

**SANTOS #09 ICE CRUSHER WITH LEVER****FEATURES**

- Safety switch stopping the motor when the lever or the drawer is opened
- Stainless steel and sanitary cast aluminum antimicrobial paint
- Delivered with one adjustable disc to make shaved or crushed ice.
- Ergonomic and sturdy articulated lever
- New shockproof drawer without bisphenol
- Easy-to-clean base

| | |
|-------------------|----------------------------|
| Item | 44023 |
| Model | SANTOS 09 |
| Production Rating | 220 lb. / 100 kg. per hour |
| RPM | 1800 |
| Power | 650 W / 0.87 hp |
| Amps | 5.4 A |
| Electrical | 100-120V / 60Hz / 1Ph |
| Net Weight | 32 lb. / 14.5 kg. |
| Net Dimensions | 16.5" x 10" x 14" |
| Gross Weight | 34 lb. / 15.5 kg. |
| Gross Dimensions | 12" x 18" x 16" |

**0.2 HP ICE CRUSHER****FEATURES**

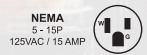
- Crushes any ice cubes made up to 40 x 40 mm at -3°C
- Adjustable lever for controlling ice thickness
- Great bar tool for preparing drinks, and restaurant for displaying fish or fresh foods

| | |
|------------------|----------------------|
| Item | 47084 |
| Model | IC-IT-0003 |
| Capacity | 3 L |
| RPM | 800 RPM |
| Power | 150 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 11.5 lb. / 5.2 kg. |
| Net Dimensions | 11.2" x 8.1" x 19.3" |
| Gross Weight | 17.6 lb. / 8 kg. |
| Gross Dimensions | 16.1" x 11" x 22" |



Juice Bar Solutions

CITRUS JUICER WITH 0.25 HP MOTOR



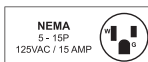
FEATURES

- Provides a higher rotation speed than standard juice extractors
- Ideal for restaurants, juice shops or fast food restaurants
- Comes with a small and large crown

| | |
|------------------|-------------------|
| Item | 46957 |
| Model | JE-BR-1750-Q |
| RPM | 1750 RPM |
| Power | 0.25 hp / 190 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 9 lb. / 4 kg. |
| Net Dimensions | 9" x 10" x 17" |
| Gross Weight | 12 lb. / 5 kg. |
| Gross Dimensions | 11" x 12" x 21" |



SANTOS #38 CITRUS JUICER



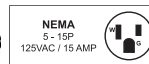
FEATURES

- Unbreakable sanitary polycarbonate bowl
- Base in Aluminum casting for added strength
- 3 Removable cones: 1 for lemons and oranges, 1 for grapefruits, 1 for limes
- Powerful induction motor (Asynchronous)

| | |
|-----------------------|-------------------|
| Item | 39688 |
| Model | SANTOS 38 |
| Production (Per Hour) | 30 L / 31.70 QT |
| RPM | 1800 |
| Power | 0.20 hp / 150 W |
| Amps | 1.3 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 11 lb. / 5 kg. |
| Net Dimensions | 12" x 7" x 14" |
| Gross Weight | 14 lb. / 6 kg. |
| Gross Dimensions | 10" x 13" x 16" |



SANTOS #10 CITRUS JUICE EXTRACTOR WITH LEVELER

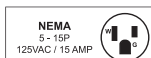


FEATURES

- It is equipped with a heavy duty and quiet asynchronous motor
- Comes with a special clutch system that starts/stop when you press
- Motor is equipped with an internal thermal detector and waterproof ON/OFF interlock switch
- Stainless steel cone for limes, lemons and oranges

| | |
|-----------------------|--------------------|
| Item | 39687 |
| Model | SANTOS 10C |
| Production (Per Hour) | 30 L / 31.70 QT |
| RPM | 1800 |
| Power | 0.35 hp / 260 W |
| Amps | 2 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 20.3 lb. / 9.2 kg. |
| Net Dimensions | 12" x 8" x 15" |
| Gross Weight | 22 lb. / 10 kg. |
| Gross Dimensions | 10" x 13" x 16" |



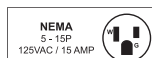
SANTOS #11 CLASSIC CITRUS JUICER**FEATURES**

- 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
- Wide spout accepting all types of glasses
- Base in Aluminum casting for added strength
- Removable dip tray

| | | | |
|-----------------------|-----------------|------------------|-------------------|
| Item | 44025 | Electrical | 120V / 60Hz / 1Ph |
| Model | SANTOS 11C | Net Weight | 11 lb. / 5 kg. |
| Production (Per Hour) | 30 L / 31.70 QT | Net Dimensions | 9" x 12" x 14" |
| RPM | 1800 | Gross Weight | 12 lb. / 5.6 kg. |
| Power | 0.20 hp / 150 W | Gross Dimensions | 10" x 13" x 16" |
| Amps | 1.4 A | | |



Easy to clean: removable bowl, grid and squeezer.

SANTOS #52 CITRUS JUICER**FEATURES**

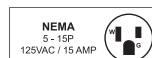
- Ideal for juice bars, health food stores, hotels, bars, restaurants, ice cream shops, institutions and hospitals
- Chromed base also available
- 3 Removable cones included with Juicer
- Equipped with powerful and reliable commercial motor
- High output: extract up to 40L per hour (5 - 10 gallons)
- Fits glasses or jugs

| | | |
|-----------------------|-------------------|-------------|
| Item | 39686 | 46268 |
| Model | SANTOS 52 | SANTOS 52 C |
| Color | Black | Chrome |
| Production (Per Hour) | 40 L / 42.26 QT | |
| RPM | 1800 | |
| Power | 0.35 hp / 260W | |
| Amps | 2 A | |
| Electrical | 120V / 60Hz / 1Ph | |
| Net Weight | 21 lb. / 9.5 kg. | |
| Net Dimensions | 12" x 8" x 19" | |
| Gross Weight | 23 lb. / 10.5 kg. | |
| Gross Dimensions | 12" x 10" x 23" | |



39686

46268

Chromed base also available
Item 46268 Model Santos 52C**SANTOS #70 CITRUS JUICE EXTRACTOR****FEATURES**

- Ideal product to make fresh juices from citrus fruits
- 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 L / 52.83 QT |
| Power | 0.47 hp / 350 W |
| RPM | 1800 |
| Electrical | 120V / 60Hz / 1Ph |
| Amps | 2.91 A |
| Net Weight | 30 lb. / 13.5 kg. |
| Gross Weight | 32 lb. / 14.5 kg. |
| Dimensions | 16" x 9" x 19.3" |
| Gross Dimensions | 17" x 11" x 22" |



Stainless steel bowl

SANTOS #50 FRUIT AND VEGETABLE JUICER



The Santos #50 is easy to use, silent and powerful, it is the ideal appliance for hotels, bars, restaurants, cafeterias, cocktail bars, institutions, hospitals, health food stores, juice bars and ice cream shops.

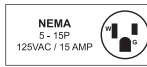
FEATURES

- 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 aluminum and stainless steel

| | |
|-----------------------|-------------------|
| Item | 39494 |
| Model | SANTOS 50 |
| Production (Per Hour) | 100 L / 105.67 QT |
| RPM | 3600 |
| Power | 1 hp / 800 W |
| Amps | 7 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 31 lb. / 14 kg. |
| Net Dimensions | 19" x 10" x 18" |
| Gross Weight | 35 lb. / 16 kg. |
| 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.

FEATURES

- 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 L / 147 QT |
| RPM | 3600 |
| Power | 1.74 hp / 1,300 W |
| Amps | 10.8 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 25 kg. / 55 lb. |
| Net Dimensions | 22" x 13" x 24" |
| Gross Weight | 28 kg. / 62 lb. |
| Gross Dimensions | 26" x 15" x 24" |



Juice Extractors

MANUAL JUICE EXTRACTORS



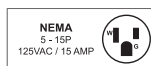
FEATURES

- Ideal for extracting citrus fruits
- Ergonomically designed for easy and efficient juicing

| Item | 23575 | 23576 |
|------------------|--------------------------------------|---|
| Description | Chrome with 5" Cutter Plate Diameter | Cast Iron-Red with 5" Cutter Plate Diameter |
| Net Weight | 13 lb. / 6 kg. | 18.5 lb. / 8.40 kg. |
| Net Dimensions | 10" x 8" x 33.25" | 10" x 8" x 33.25" |
| Gross Weight | 14 lb. / 6.35 kg. | 19 lb. / 8.6 kg. |
| Gross Dimensions | 11" x 8" x 20" | 15" x 9" x 20" |



STAINLESS STEEL ORANGE JUICE EXTRACTOR



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 |
| Capacity | 20 Oranges/Minute |
| Fruit Size | 40mm-80mm / 1.57" - 3.15", lemons, limes, oranges and small grapefruits Optimal size 60mm-2.36" |
| Material | Stainless Steel / Plastic |
| Power | 120 W |
| Power Consumption | 300 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 99.20 lb. / 45 kg. |
| Net Dimensions | 15.75" x 12.99" x 30.71" |
| Gross Weight | 50 kg. / 110.23 lb. |
| Gross Dimensions | 19.68" x 19.68" x 37.40" |
| Optional Item | Item 44289 - Stainless steel stand with a polypropylene bucket |

44228 & 44289
(Sold separately)





zumoval
JUICERS FOR LIFE



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 20 L 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.



Metal Gears



Optional Built-in showers for easy cleaning



conveniently deposit juice into glass or pitcher for serving



Self Tap

A robust, easy-to-use, stainless steel self-service tap, especially designed to work in self-service mode in places of high consumption.



Juice Level Detection

System to have always a fixed amount of juice in the tank. When opening the tap, the machines automatically starts squeezing to fill the tank up to the level of the detector.



3.0 Digital Screen

This feature will inform you when the peel buckets are full of peels so that they can be emptied. Includes various functions such as waste bin indicator, fruit counter, tank capacity indicator



Automatic Filter & Self-Tap

The automatic double-action filter allows the automatic removal of pulp and seeds directly on the waste bins.



Self-Cleaning System (Automatic Shower)

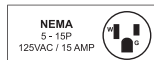
This option provides a single or double flushing system which cleans quickly the juicing area, saving both time and labour cost.



Squeezing Kit

Optional 45-60 mm kit that allows the squeezing of small citrus fruits such as small oranges, limes or mandarins. It is easily interchangeable by the user and allows the juicer to be much more versatile.

ZUMOVAL MINIMAX



FEATURES



15 fruits
per minute



13 lb. / 6 kg.
basket capacity



2.5" - 3.15" /
65 - 80 mm
squeezing dia.



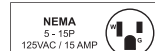
20 lb. / 9 kg.
waste bin
capacity

- The Minimax has on top a 6 kg stainless steel feeder basket. The feeding arm has a capacity of 5 pieces of citrus fruit.
- The front cover is made of tritan, a highly resistant and extremely durable material.

| | Compact Model | Compact Model with Self-Cleaning System |
|----------------------|--------------------------|--|
| Item | 39517 | 39518 |
| Model | JE-ES-0015 | JE-ES-0015-S |
| Production | 15 fruits per minute | |
| Feeder Capacity | 6 fruits | |
| Peel Bucket | 19.8 lb. / 9 kg. | |
| Fruit Diameter | 2.56" - 3.15" | |
| Power | 0.75 hp / 560 W | |
| Amps | 9 / 8.6 A | |
| Electrical | 115V / 60Hz / 1Ph | |
| Weight | 113.1 lb. / 51.3 kg. | |
| Dimensions | 13" x 17.7" x 29" | |
| Optional Accessories | Stainless Steel Self-Tap | |



ZUMOVAL MINIMATIC



FEATURES



15 fruits
per minute



18 lb. / 8 kg.
basket capacity



2.5" - 3.15" /
65 - 80 mm
squeezing dia.



20 lb. / 9 kg.
waste bin
capacity

- With the built-in Stop-Fruit closure system, you can stop the flow of citrus fruits from the feeder to proceed with the cleaning of the juicer.
- The front cover is made of tritan, a highly resistant and extremely durable material.

| | With Auto Feeder | With Auto Feeder, Self-Cleaning Shower and Self Tap |
|----------------------|--------------------------|--|
| Item | 39519 | 39520 |
| Model | JE-ES-0015-F | JE-ES-0015-T |
| Production | 15 fruits per minute | |
| Feeder Capacity | 13.2 lb. / 6 kg. | |
| Peel Bucket | 19.8 lb. / 9 kg. | |
| Fruit Diameter | 2.36" - 3.15" | |
| Power | 0.75 hp / 560 W | |
| Amps | 9 / 8.6 A | |
| Electrical | 115V / 60Hz / 1Ph | |
| Weight | 119.9 lb. / 54.4 kg. | |
| Dimensions | 13" x 17.7" x 36.6" | |
| Optional Accessories | Stainless Steel Self-Tap | (already comes with Stainless Steel Self-Tap) |



with Stainless Steel Self-Tap

JUICE EXTRACTORS

09 FOOD EQUIPMENT

ZUMOVAL BIG BASIC *Optional stand also available*

zumoval



FEATURES



**28 fruits
per minute**



**18 lb. / 8 kg.
basket capacity**



**2.5" - 3.15" /
65 - 80 mm
squeezing dia.**



**40 lb. / 18 kg.
waste bin
capacity**

- The cover is designed in one piece, making it easy to clean.
- The protective screen is made of Tritan.

| | With Self-Cleaning System | With Self-Cleaning System, Push and Juice Button |
|----------------------|-------------------------------------|---|
| Item | 47960 | 48009 |
| Model | JE-ES-0028N-BB | JE-ES-0028P-BB |
| Production | 28 fruits per minute | |
| Feeder Capacity | 6 Orange / Grapefruit / Pomegranate | |
| Fruit Diameter | 2.95" - 3.74" | |
| Peel Bucket | 44 lb. / 20 kg. | |
| Power | 0.75 hp / 560 W | |
| Amps | 4.1 / 3.7 A - 9 / 8.6 A | |
| Electrical | 115V / 60Hz / 1Ph | |
| Weight | 94 lb. / 42.6 kg. | |
| Dimensions | 19.7" x 24.4" x 33" | |
| Optional Accessories | - | Auto Filter |



Specially designed for large fruit,
such as grapefruits and pomegranates

ZUMOVAL TOP

zumoval



FEATURES



**28 fruits
per minute**



**55 lb. / 25 kg.
basket capacity**



**2.5" - 3.15" /
65 - 80 mm
squeezing dia.**



**40 lb. / 18 kg.
waste bin
capacity**

- The cover is designed in one piece, making it easy to clean.
- The protective screen is made of Tritan.

| | With Auto Feeder and Self-Cleaning System, | With Auto Feeder and Self-Cleaning System, Self Tap | With Auto Feeder, Self-Cleaning System, Push and Juice Button |
|----------------------|---|---|--|
| Item | 39522 | 47959 | 47989 |
| Model | JE-ES-0028-F | JE-ES-0028N-T | JE-ES-0028N-F |
| Production | 28 fruits per minute | | |
| Feeder Capacity | 39 lb. / 18 kg. | | |
| Fruit Diameter | 2.56" - 3.15" | | |
| Peel Bucket | 44 lb. / 20 kg. | | |
| Power | 0.75 hp / 560 W | | |
| Amps | 9 / 8.6 A | | |
| Electrical | 115V / 60Hz / 1Ph | | |
| Weight | 105 lb. / 47.5 kg. | | |
| Dimensions | 19.7" x 24.4" x 38.2" | | |
| Optional Accessories | - | - | Auto Filter |



ZUMOVAL FASTTOP *Optional stand also available***zumoval**

MADE IN SPAIN

NSF

ETL
IntertekNEMA
5-15P
125VAC / 15 AMP

FEATURES

**45 fruits
per minute****55 lb. / 25 kg.
basket capacity****2.5" - 3.15" /
65 - 80 mm
squeezing dia.****40 lb. / 18 kg.
waste bin
capacity**

- The cover is designed in one piece, making it easy to clean.
- The protective screen is made of Tritan.
- Has a double waste bin capacity of 40 lbs / 18 kg.



40531



40547



47990

NEW!

| | Auto Feeder, Self-Cleaning System and Juice Level Detector | With Auto Feeder & Self-Cleaning System | With Auto Feeder, Self-Cleaning System, Push and Juice Button |
|----------------------|--|--|--|
| Item | 40531 | 40547 | 47990 |
| Model | JE-ES-0045 | JE-ES-0045-B | JE-ES-0045N-B |
| Production | 45 fruits per minute | | |
| Feeder Capacity | 39 lb. / 18 kg. | | |
| Fruit Diameter | 2.56" - 3.15" | | |
| Peel Bucket | 44 lb. / 20 kg. | | |
| Power | 0.75 hp / 560 W | | |
| Amps | 9 / 8.6 A | | |
| Electrical | 115V / 60Hz / 1Ph | | |
| Weight | 105 lb. / 47.5 kg. (188 lb. / 83.5 kg. with stand) | | |
| Dimensions | 19.7" x 24.4" x 38.2" | | |
| Optional Accessories | - | - | Auto Filter |

OPTIONS AND ACCESSORIES

| Item | Description | Compatible Items |
|-------|--|--|
| 45790 | Self-Service Stand - Compatible with BigBasic, Top, and FastTop models equipped with Self Tap, or Push & Juice Button | 48009, 47959, 47989, 47990 |
| 40539 | Dispenser Stand - Compatible with BigBasic, Top, and FastTop models without Self Tap, or with Push & Juice button | 41965, 47960, 48009, 39522, 47989, 40531, 40547, 47990 |
| 45636 | Squeezing Kit - For smaller citrus - 1.77"-2.36" | All BigBasic, Top and FastTop models |



Dispenser Stands

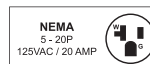
Self-Service Stands



Squeezing Kit

Broilers & Gyro Machines

47" NATURAL GAS ROTISSERIE WITH 5 SPITS



FEATURES

- Stainless steel structure
- Individually controlled infrared burners
- Standby stainless steel pilot burner
- Top illuminated light for a better view of food
- Toughened glass doors
- Water proof on/off switch for motor
- Cooling fan to cool down the control area temperature
- Stainless steel oil collector

| | |
|------------------|--------------------------|
| Item | 47495 |
| Model | CE-CN-KJ-5 |
| Gas Type | Natural Gas |
| BTU | 105,000 NG - 100,000 LPG |
| Electrical | 110-120V / 60Hz / 1Ph |
| Capacity | 20 Chickens |
| Number of Motors | 5 |
| Net Dimensions | 46.7" x 19.3" x 44.1" |
| Conversion Kit | Yes |



38-INCH VERTICAL BROILER / GYROS MACHINE - 66 LB. CAPACITY



| | |
|----------------------|--------------------------------|
| Item | 20369 |
| Model | BR-CN-0191 |
| Capacity | 66 lb. / 30 kg. |
| Cooking Area | 27.25" H x 7.5" Dia. |
| Temperature | 50°C to 250°C / 122°F to 482°F |
| Power | 6,000 W |
| Amps | 27 A |
| Electrical | 220V / 60 Hz / 1Ph |
| Net Weight | 74.8 lb. / 34 kg. |
| Net Dimensions (DWH) | 24" x 21" x 38.75" |
| Gross Weight | 128 lb. / 58 kg. |
| Gross Dimensions | 33" x 25" x 44" |



STAINLESS STEEL GAS DONER KEBAB / GYRO MACHINE



FEATURES

- Stainless steel structure
- Individually controlled infrared burners
- Designed for high performance and consistent results
- 28" spit in length for burners model
- Has 100-150 pounds cooking capacity
- Stainless steel heat shield on both sides
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)

| Item | 47496 | 47497 |
|-------------------|------------------------------|------------------------------|
| Model | CE-CN-KB-3 | CE-CN-KB-4 |
| Number of Burners | 3 | 4 |
| Electrical | 120V / 60 Hz / 1Ph | 120V/ 60Hz/ 1Hp |
| Gas Type | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane |
| BTU | 28,500 NG - 24,000 LP | 38,000 NG - 32,000 LP |
| Net Weight | 66 lb. / 30 kg. | 70 lb. / 31.8 kg. |
| Net Dimensions | 21" x 22.7" x 30" | 21" x 22.7" x 37" |
| Gross Weight | 100 lb. / 45.4 kg. | 100 lb. / 45.4 kg. |
| Gross Dimensions | 30" x 25" x 37" | 30" x 25" x 37" |

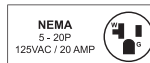
47496



47497



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 |
| Daily Cutting Capacity | 132.3 lb. / 60 kg. |
| Cutting Depth | 0 - 0.3" (8mm) |
| Power | 80 W |
| Electrical | 110V / 60Hz |
| Net Weight | 2.6 lb. / 1.2 kg. |
| Gross Weight | 5 lb. / 2.27 kg. |
| Gross Dimensions | 22" x 19" x 12" |



Now that's a meat-cute!

Meat marinating has never been so fast and easy. Compared to marinating meat the traditional way, **Model MM-CN-0040** meat marinator gives you better results in less time.

During the operation, its vacuum-seal roller keeps air out while locking flavor in the meat in a consistent speed. It features a maximum marinating time of 30 minutes. Perfect for restaurants, grill houses and catering companies.

[VIEW OUR PRODUCTS ON PAGE 377](#)



Vacuum Tumbler
Meat Marinator

Cooktops & Ranges

24-INCH COMMERCIAL GAS RANGE WITH 4 BURNERS & STANDARD OVEN



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
- Unit comes with conversion kit.
(Gas conversion to be completed by an approved Gas Field Technician.)

| | Natural Gas | Liquid Propane |
|----------------------|---|---|
| Item | 46024 | 46124 |
| Model | CE-CN-0609-R | CE-CN-0609-L |
| Gas Type | Natural Gas | Liquid Propane |
| BTU/HR | 151,000 BTU Burner: 4 x 30,000 (each) Oven: 1 x 31,000 (each) | |
| Number Of Burners | 4 top burner + 1 oven burner | |
| Oven Temperature | 121 to 288°C / 250°F to 550°F | |
| Net Weight | 291.01 lb. / 132 kg. | |
| Net Dimensions (DWH) | 24" x 32.6" x 59.8" | |
| Gross Weight | 357.14 lb. / 162 kg. | |
| Gross Dimensions | 28.34" x 40.15" x 43.3" | |
| Optional Item | - | 68874: Swivel (2) Caster 68875: Fixed (2) Caster |



46124

36-INCH COMMERCIAL GAS RANGE WITH 6 BURNERS & STANDARD OVEN

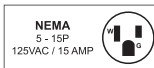


| | Natural Gas | Liquid Propane |
|----------------------|---|----------------|
| Item | 43151 | 46151 |
| Model | CE-CN-0914-R | CE-CN-0914-L |
| Gas Type | Natural Gas | Liquid Propane |
| BTU/HR | 211,000 BTU Burner: 6 x 30,000 (each) Oven: 1 x 31,000 (each) | |
| Number Of Burners | 6 top burner +1 oven burner | |
| Oven Temperature | 121 to 288°C / 250 to 550°F | |
| Net Weight | 368 lb. / 167 kg. | |
| Net Dimensions (DWH) | 36" x 32.6" x 61" | |
| Gross Weight | 456 lb. / 207 kg. | |
| Gross Dimensions | 41" x 40" x 44" | |



43151

36-INCH COMMERCIAL GAS RANGE WITH 6 BURNERS & CONVECTION OVEN



FEATURES

- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)

| | 36"W / Natural Gas | 36"W / Liquid Propane |
|-------------------|---|-----------------------|
| Item | 47449 | 47450 |
| Model | CE-CN-0914-RC | CE-CN-0914-LC |
| Gas Type | Natural Gas | Liquid Propane |
| BTU/ Hour | 211,000 BTU Burner: 6 x 30,000 (each) Oven: 1 x 31,000 (each) | |
| Number of Burners | 6 | |
| Oven Temperature | 105 to 255°C / 220 to 490°F | |
| Oven Dimensions | 26.6" x 23.8" x 13.9" | |
| Net Weight | 386 lb. / 175 kg. | |
| Net Dimensions | 36" x 35" x 56.5" | |
| Gross Weight | 485 lb. / 220 kg. | |
| Gross Dimensions | 41" x 38" x 35" | |



36-INCH COMMERCIAL GAS RANGES WITH GRIDDLES



FEATURES

- Anti-clogging pilot over under the grate
- Pull-out crumb tray with angled handle in the front
- U shape oven burner
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Adjustable heavy-duty legs
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)

| | 4 Burners, 12" Griddle | 4 Burners 12" Griddle | 2 Burners 24" Griddle | 2 Burners, 24" Griddle |
|------------------------|--|--------------------------|--|---------------------------|
| Item | 46025 | 46125 | 46026 | 46126 |
| Model | CE-CN-0004-GN | CE-CN-0004-LP | CE-CN-0002-GN | CE-CN-0002-GN |
| Gas Type | Natural Gas | Liquid Propane | Natural Gas | Liquid Propane |
| BTU/ Hour | 171,000 Burner: 4x30,000 (each) Griddle Burner: 1x20,000 (each) Oven: 1x31,000 (each) | | 131,000 BTU Burner: 4x30,000 (each) Griddle Burner: 1x20,000 (each) Oven: 1x31,000 (each) | |
| Number of Burners | 4 + Griddle | | 2 + Griddle | |
| Oven Temperature Range | 121 to 288°C / 250 to 550°F | | | |
| Thickness of Griddle | 3/4" / 19 mm | | | |
| Burner Dimensions | 12" x 12"(Open, Cast Iron) | | | |
| Oven Dimensions | 26.6" x 23.5" x 13.9" | | | |
| Net Weight | 403 lb. / 182.8 kg. | | | |
| Net Dimensions | 32.5" x 36" x 60" | | | |
| Gross Weight | 507 lb. / 230 kg. | | | |
| Gross Dimensions | 41" x 40" x 52" | | | |



60" COMMERCIAL RANGES WITH 2 STANDARD OVEN



FEATURES

- Anti-clogging pilot over under the grate
- Pull-out crumb tray with angled handle in the front
- U shape oven burner
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Adjustable heavy-duty legs
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



46027 / 46127

46028 / 46128

| | 10 Burners, Natural Gas | 10 Burners Liquid Propane | 6 Burners , Griddle Natural Gas | 6 Burners, Griddle Liquid Propane |
|------------------------|--|------------------------------|---|--------------------------------------|
| Item | 46027 | 46127 | 46028 | 46128 |
| Model | CE-CN-1524-R | CE-CN-1524-L | CE-CN-0006-GN | CE-CN-0006-GL |
| Gas Type | Natural Gas | Liquid Propane | Natural Gas | Liquid Propane |
| BTU/ Hour | 362,000 Burner: 10 x 30,000 (each) Oven: 2 x 31,000 (each) | | 282,000 Burner: 6x30,000 (each) Griddle Burner: 2x 20,000 (each) Oven: 2 x 31,000 (each) | |
| Number of Burners | 10 | | 6 + Griddle | |
| Oven Temperature Range | 121 to 288°C / 250 to 550°F | | | |
| Thickness of Griddle | 3/4" / 19 mm | | | |
| Burner Dimensions | 12" x 12" (Open, Cast Iron) | | | |
| Oven Dimensions | 26.5" x 25.8" x 13.8" | | | |
| Net Weight | 616 lb. / 279.4 kg. | | 683 lb. / 310 kg. | |
| Net Dimensions | 60" x 32.6" x 60.1" | | 60" x 32.6" x 60.3" | |
| Gross Weight | 737 lb. / 334.3 kg. | | 816 lb. / 370.1 kg. | |
| Gross Dimensions | 65" x 39.8" x 35" | | 65" x 40" x 48" | |

WOK RANGES



FEATURES

- Stainless steel front and cabinet base
- Jet burner with adjustable gas valve
- Pilot ignition
- Wok attachment, making stir-frying quick and easy
- Natural gas, 3/4" rear gas connection
- Conversion kit not included.

| | 95,000 BTU Natural Gas | 95,000 BTU Liquid Propane | 125,000 BTU Natural Gas | 125,000 BTU Liquid Propane |
|-------------------|---------------------------|------------------------------|----------------------------|-------------------------------|
| Item | 47351 | 47685 | 47686 | 47687 |
| Model | CE-CN-WOK NG | CE-CN-WOK LP | CE-CN-WOK16 NG | CE-CN-WOK16 LP |
| Gas Type | Natural Gas | Liquid Propane | Natural Gas | Liquid Propane |
| BTU | 95,000 | | 125,000 | |
| Number Of Burners | 1 | | 1 | |
| Pre-Heat Time | 5 minutes | | 5 minutes | |
| Cooking Area | 13" diameter | | 16" diameter | |
| Net Weight | 95 lb. / 43 kg. | | 101 lb. / 46 kg. | |
| Net Dimensions | 17.5" x 24" x 34" | | 17.5" x 24" x 35.2" | |
| Gross Weight | 127 lb. / 58 kg. | | 134 lb. / 61 kg. | |
| Gross Dimensions | 18" x 22.8" x 24" | | 18" x 22.8" x 25.6" | |



ELITE COUNTERTOP STAINLESS STEEL GAS HOT PLATES



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)
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 12" wide Hot Plate with 2 Burners | 24" wide Hot Plate with 4 Burners | 36" wide Hot Plate with 6 Burners |
|----------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| Item | 43733 | 43734 | 43735 |
| Model | CE-CN-HP212M | CE-CN-HP424M | CE-CN-HP636M |
| Gas Type | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane |
| Number Of Burners | 2 Burners | 4 Burners | 6 Burners |
| BTU | 44,000 | 88,000 | 150,000 |
| Cooking Area (WD) | 12" x 24" | 24" x 24" | 36" x 24" |
| Net Weight | 69.6 lb. / 31.55 kg. | 123 lb. / 55.83 kg. | 169 lb. / 76.74 kg. |
| Net Dimensions (WDH) | 12" x 30.3" x 15" | 24" x 30.3" x 15" | 36" x 30.3" x 15" |
| Gross Weight | 81 lb. / 36.7 kg. | 134 lb. / 60.8 kg. | 234 lb. / 106.16 kg. |
| Gross Dimensions | 14" x 30" x 18.5" | 26" x 30" x 18.5" | 38" x 30" x 18.5" |

COUNTERTOP GAS HOT PLATES



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 12" wide Hot Plate with 2 Burners | 24" wide Hot Plate with 4 Burners | 36" wide Hot Plate with 6 Burners |
|-------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| Item | 47379 | 47380 | 47381 |
| Model | CE-CN-HP12-M | CE-CN-HP24-M | CE-CN-HP36-M |
| Gas Type | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane |
| Number Of Burners | 2 | 4 | 6 |
| BTU | 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" |
| Net Weight | 55.1 lb. / 25 kg. | 95.9 lb. / 43.5 kg. | 135.6 lb. / 61.5 kg. |
| Net Dimensions | 12" x 27.6" x 13" | 24" x 27.6" x 13" | 36" x 27.6" x 13" |
| Gross Weight | 83.8 lb. / 38 kg. | 136.7 lb. / 62 kg. | 188.5 lb. / 85.5 kg. |
| 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" |

ELITE COUNTERTOP STAINLESS STEEL STEP-UP GAS HOT PLATES



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)
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 12" wide Hot Plate with 2 Burners | 24" wide Hot Plate with 4 Burners | 36" wide 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 |
| Gas Type | Natural Gas | Natural Gas | Natural Gas |
| BTU | 60,000 | 120,000 | 180,000 |
| Cooking Area (WD) | 12" x 24" | 24" x 24" | 36" x 24" |
| Net Weight | 64.8 lb. / 29.4 kg. | 111 lb. / 50.4 kg. | 159 lb. / 72.2 kg. |
| Gross Weight | 88 lb. / 40 kg. | 141 lb. / 64 kg. | 204 lb. / 92.5 kg. |
| Net Dimensions (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



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 12" wide Hot Plate with 2 Burners | 24" wide Hot Plate with 4 Burners | 36" wide Hot Plate with 6 Burners |
|-------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| Item | 47382 | 47383 | 47384 |
| Model | CE-CN-HP12-S | CE-CN-HP24-S | CE-CN-HP36-S |
| Gas Type | Natural Gas | Natural Gas | Natural Gas |
| Number Of Burners | 2 | 4 | 6 |
| BTU | 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" |
| Weight | 77.2 lb. / 35 kg. | 117.9 lb. / 53.5 kg. | 157.6 lb. / 71.5 kg. |
| Gross Weight | 105.8 lb. / 48 kg. | 158.7 lb. / 72 kg. | 210.5 lb. / 95.5 kg. |
| Dimensions | 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" |

ELITE COUNTERTOP STAINLESS STEEL GAS GRIDDLE WITH MANUAL CONTROL



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
- Cabinet bases available for 24" and 36" (items 43838 & 44229)
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 15" wide Manual Griddle | 24" wide Manual Griddle | 36" wide Manual Griddle | 48" wide Manual Griddle |
|----------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| Item | 43737 | 43730 | 43731 | 43732 |
| Model | CE-CN-G15M | CE-CN-G24M | CE-CN-G36M | CE-CN-G48M |
| Gas Type | Natural Gas | Natural Gas | Natural Gas | Natural Gas |
| Number Of Burners | 1 Burner | 2 Burners | 3 Burners | 4 Burners |
| BTU | 30,000 | 60,000 | 90,000 | 120,000 |
| Cooking Area (WD) | 15" x 20" | 24" x 20" | 36" x 20" | 48" x 20" |
| Net Weight | 102.5 lb. / 46.50 kg. | 153.6 lb. / 69.65 kg. | 221.6 lb. / 100.50 kg. | 288 lb. / 130.55 kg. |
| Net Dimensions (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 Weight | 128 lb. / 58 kg. | 199 lb. / 90 kg. | 281 lb. / 127.5 kg. | 359 lb. / 162.8 kg. |
| 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 WITH MANUAL CONTROL



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 24" wide Griddle with 2 Burners | 36" wide Griddle with 3 Burners | 60" wide 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 |
| Gas Type | Natural Gas | Natural Gas | Natural Gas |
| BTU | 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" |
| Net Weight | 155.4 lb. / 70.5 kg. | 220.5 lb. / 100 kg. | 339.5 lb. / 154 kg. |
| Net Dimensions | 24" x 28.7" x 15.6" | 36" x 28.7" x 15.6" | 60" x 28.7" x 15.6" |
| Gross Weight | 202.8 lb. / 92 kg. | 284.4 lb. / 129 kg. | 456.4 lb. / 207 kg. |
| 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" |

ELITE COUNTERTOP STAINLESS STEEL GAS GRIDDLE WITH THERMOSTATIC CONTROL



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
- Cabinet bases available for 24" and 36" (items 43838 & 44229)
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



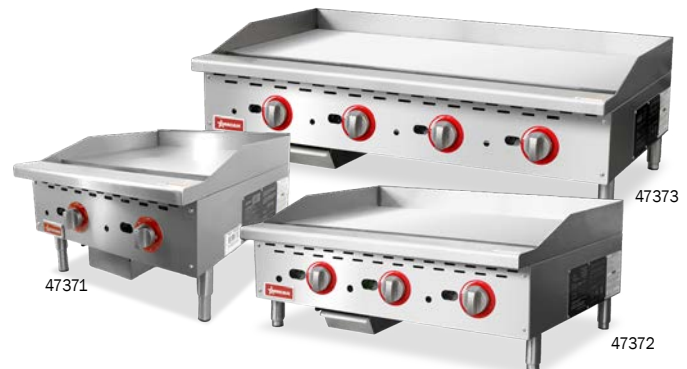
| | 15" wide Thermo Griddle | 24" wide Thermo Griddle | 36" wide Thermo Griddle | 48" wide Thermo Griddle |
|----------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| Item | 43016 | 43017 | 43018 | 43019 |
| Model | CE-CN-G15TPF | CE-CN-G24TPF | CE-CN-G36TPF | CE-CN-G48TPF |
| Number Of Burners | 1 | 2 | 3 | 4 |
| BTU | 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 |
| Net Weight | 111.6 lb. / 50.60 kg. | 125 lb. / 56.85 kg. | 228 lb. / 103.50 kg. | 300 lb. / 136 kg. |
| Net Dimensions (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 Weight | 142 lb. / 64 kg. | 189 lb. / 85.7 kg. | 288 lb. / 130.6 kg. | 387 lb. / 175.5 kg. |
| 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



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 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 |
| BTU | 56,000 | 84,000 | 112,000 |
| Pre-Heat Time | 15 minutes | 15 minutes | 15 minutes |
| Cooking Area | 24" x 20.7" | 36" x 20.7" | 48" x 20.7" |
| Gas Type | Natural | Natural | Natural |
| Net Weight | 156 lb. / 71 kg. | 274.5 lb. / 124.5 kg. | 348.3 lb. / 158 kg. |
| Net Dimensions | 24" x 29"x 15.4" | 36" x 28.7" x 15.6" | 48" x 28.7" x 15.6" |
| Gross Weight | 240 lb. / 109 kg. | 339.5 lb. / 154 kg. | 432.1 lb. / 196 kg. |
| Gross Dimensions | 27.5"x 35.5"x 19.3" | 39.37" x 33.46" x 19.29" | 51.18" x 33.46" x 19.29" |

COUNTERTOP STAINLESS STEEL RADIANT GAS CHARBROILER



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)
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 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 |
| BTU | 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 |
| Net Weight | 88 lb. / 40.10 kg. | 137 lb. / 62.05 kg. | 199.6 lb. / 90.55 kg. | 260 lb. / 117.9 kg. |
| Net Dimensions (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 Weight | 111 lb. / 50 kg. | 177 lb. / 80 kg. | 245 lb. / 111 kg. | 316 lb. / 143.25 kg. |
| 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



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)



| | 12" wide Radiant Gas Charbroiler | 24" Radiant Gas Charbroiler | 36" wide Radiant Gas Charbroiler | 48" wide Radiant Gas Charbroiler |
|----------------------|-------------------------------------|--------------------------------|-------------------------------------|-------------------------------------|
| Item | 47376 | 47377 | 47378 | 47766 |
| Model | CE-CN-CB12-M | CE-CN-CB24-M | CE-CN-CB36-M | CE-CN-CB48-M |
| Number Of Burners | 1 | 2 | 3 | 4 |
| BTU | 35,000 | 70,000 | 105,000 | 140,000 |
| Pre-Heat Time | 5 minutes | 5 minutes | 5 minutes | 5 minutes |
| Cooking Area (WD) | 12" x 23.86" | 24" x 23.86" | 36" x 23.86" | 48" x 23.86" |
| Gas Type | Natural Gas | Natural Gas | Natural Gas | Natural Gas |
| Net Weight | 69.4 lb. / 31.5 kg. | 111.3 lb. / 50.5 kg. | 154.3 lb. / 70 kg. | 195 lb. / 90 kg. |
| Net Dimensions (WDH) | 12" x 27.6" x 15.2" | 24" x 27.6" x 15.2" | 36" x 27.6" x 15.2" | 48" x 27.6" x 15.2" |
| Gross Weight | 101.4 lb. / 46 kg. | 157.6 lb. / 71.5 kg. | 212.7 lb. / 96.5 kg. | 269 lb. / 122 kg. |
| 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" | 51.2" x 33.5" x 19.3" |
| Lava Rock Kit | N/A | 47763 | 47764 | 47765 |

COOKTOPS & RANGES

SINGLE/DOUBLE STOCK POT RANGE



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
- Unit comes with conversion kit. (Gas conversion to be completed by an approved Gas Field Technician.)

| | Single Burner | Dual Burner |
|----------------------|----------------------------|----------------------------|
| Item | 37525 | 37529 |
| Model | CE-CN-0533-S | CE-CN-1060-S |
| Number of Burners | 1 x (3 rings, 2 valves) | 2 x (3 rings, 2 valves) |
| BTU | 100,000 BTU | 200,000 BTU |
| Temperature Range | 50° - 300°C / 122° - 572°F | 50° - 300°C / 122° - 572°F |
| Net Weight | 103.4 lb. / 46.9 kg. | 191.4 lb. / 86.8 kg. |
| Gross Weight | 115 lb. / 52 kg. | 203 lb. / 92 kg. |
| Net 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" |



STAINLESS STEEL ELECTRIC 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 |
| Temperature | 60°C to 300°C / 140°F to 572°F |
| Power | 3,600 W |
| Electrical | 240V / 60Hz / 1Ph |
| Cooking Area | 23.87" x 16" |
| Net Weight | 92.6 lb. / 42 kg. |
| Net Dimensions (DWH) | 20.63" x 23.87" x 8.87" |
| Gross Weight | 97.2 lb. / 44.1 kg. |
| Gross Dimensions | 26" x 22" x 12" |



41373

ELECTRIC CHARBROILER WITH GRILL AND GRIDDLE PLATE ATTACHMENTS



FEATURES

- Adjustable controls to choose desired temperature
- Heavy-duty 1-inch cast iron plates can be converted from grilling plates to griddle plates

| | 14" wide Cooking Area | 24" wide Cooking Area |
|----------------------|----------------------------------|----------------------------------|
| Item | 49885 | 46886 |
| Model | CE-CN-0350-240V | CE-CN-0610-DN |
| Temperature | 121°C - 148°C / 250°F - 300°F | 121°C - 148°C / 250°F - 300°F |
| Power | 3,600 W | 3,600 W |
| Electrical | 240V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| Cooking Area | 14" x 19" | 24" x 19" |
| Net Weight | 97.79 lb. / 43 kg. | 125.7 lb. / 57 kg. |
| Net Dimensions (DWH) | 16.3" x 28" x 12.8" | 26.3" x 28" x 9" |
| Gross Weight | 98 lb. / 44.5 kg. | 133.4 lb. / 60.5 kg. |
| Gross Dimensions | 30" x 19" x 15.5" | 30" x 29" x 15.5" |

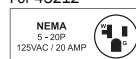


Interchangeable Grilling/Griddle Plate

COUNTERTOP STAINLESS STEEL ELECTRIC GRIDDLE



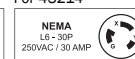
For 43212



For 43213



For 43214



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

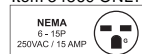


| | 16" wide Cooking Area | 24" wide Cooking Area | 30" wide Cooking Area |
|------------------|----------------------------|----------------------------|----------------------------|
| Item | 43212 | 43213 | 43214 |
| Model | CE-CN-0405 | CE-CN-0613 | CE-CN-0766 |
| Temperature | 65° - 300°C / 150° - 570°F | 65° - 300°C / 150° - 570°F | 65° - 300°C / 150° - 570°F |
| Power | 1,750 W | 3,560 W | 4,500 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Cooking Area | 16" x 15.5" | 24" x 15.5" | 30" x 15.5" |
| Net Weight | 53.6 lb. / 24.3 kg. | 79.4 lb. / 36 kg. | 97 lb. / 44 kg. |
| Net Dimensions | 16.14" x 19.76" x 9.4" | 19.7" x 24.1" x 9.4" | 19.8" x 30" x 9.4" |
| Gross Weight | 63.7 lb. / 28.9 kg. | 91.3 lb. / 41.4 kg. | 110 lb. / 50kg. |
| Gross Dimensions | 24" x 14" x 18" | 22.9" x 28.5" x 13" | 23" x 34" x 13" |

STAINLESS STEEL GRIDDLES - SMOOTH SURFACE



Item 34869 ONLY



Item 34870 ONLY

*Power cord and plug not included; must be installed by a certified electrician

FEATURES

- Made of stainless steel to ensure durability
- Designed to be safe and energy efficient
- Item 34870 features two independent thermostat controls

| | 22" wide Cooking Area | 29" wide Cooking Area |
|----------------------|------------------------------|---|
| Item | 34869 | 34870 |
| Model | CE-CN-3000 | CE-CN-4400 |
| Temperature | 0°C to 300°C / 32°F to 572°F | 0°C to 300°C / 32°F to 572°F |
| Power | 3,000 W | 4,400 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Cooking Area | 21.75" x 13.75" | 28.5" x 15.75" |
| Net Weight | 50.75 lb. / 23 kg. | 70.5 lb. / 32 kg. |
| Net Dimensions (DWH) | 17.75" x 21.75" x 9" | 19.75" x 28.75" x 9" |
| Gross Weight | 52 lb. / 23.6 kg. | 79 lb. / 35.8 kg. |
| 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. |

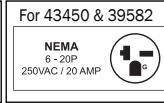
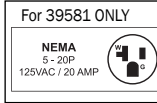
34869



34870



QUARTZ ADJUSTABLE SALAMANDER



FEATURES

- Quick quartz heating from top
- Adjustable heating supply
- Energy server device
- Removable base tray
- Rubber feet
- Available wall mount



39581



43450



39582

| | Single / 14" x 18" Warming Base | Single / 14" x 21" Warming Base | Double / 14" x 23" Warming Base |
|----------------------|------------------------------------|------------------------------------|------------------------------------|
| Item | 39581 | 43450 | 39582 |
| Model | CE-CN-1506-S | CE-CN-0580-S | CE-CN-1633-D |
| Power | 1,800 W | 3,200 W | 3,200 W |
| Electrical | 120V / 60Hz / 1Ph | 240V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| Net Weight | 72.8 lb. / 33 kg. | 107 lb. / 48.50kg. | 107 lb. / 48.5kg. |
| Net Dimensions (DWH) | 20.2" x 18.1" x 21" | 22.83" x 20.27" x 20.86" | 21" x 23.3" x 21" |
| Gross Weight | 77 lb. / 35 kg. | 112 lb. / 51kg. | 111 lb. / 50.5 kg. |
| Gross Dimensions | 22" x 20" x 22" | 24.80" x 22.44" x 22.44" | 36" x 24" x 27" |

NATURAL GAS / PROPANE INFRARED CHEESE MELTERS



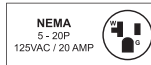
FEATURES

- Standing pilot ignition system
- Chrome plated wiring grid rack included
- Adjustable rack position
- Stainless steel front and sides
- Removable oil collector for easy cleaning
- Unit comes with conversion kit.
(Gas conversion to be completed by an approved Gas Field Technician.)



| | 24" Wide | 36" Wide | 48" Wide |
|------------------|------------------------------|------------------------------|------------------------------|
| Item | 46030 | 46031 | 46032 |
| Model | FW-CN-0024 | FW-CN-0036 | FW-CN-0048 |
| Gas Type | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane | Natural Gas / Liquid Propane |
| BTU/Hour | 20,000 | 30,000 | 40,000 |
| Net Weight | 101 lb. / 46 kg. | 139 lb. / 63 kg. | 185 lb. / 84 kg. |
| Net Dimensions | 24" x 29" x 23" | 36" x 29" x 23" | 48" x 29" x 23" |
| Gross Weight | 145.5 lb. / 66 kg. | 196 lb. / 89 kg. | 251 lb. / 114 kg. |
| Gross Dimensions | 30" x 25" x 30" | 42.5" x 25" x 30" | 54" x 25" x 30" |

COUNTERTOP INDUCTION COOKER



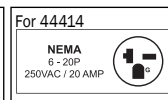
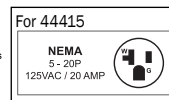
FEATURES

- Child lock function
- Black crystal glass plate
- 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 |
| Temperature Range | 60°C to 240°C / 140°F to 464°F |
| Power | 300 W - 1,800 W |
| Amps | 2.5 A - 15 A |
| Electrical | 120V / 60Hz / 1Ph |
| Cooking Surface | 11.5" x 11.5" |
| Net Weight | 5.5 lb. / 2.5 kg. |
| Net Dimensions | 11.5" x 13.8" x 2.4" |
| Gross Weight | 6.2 lb. / 2.8 kg. |
| Gross Dimensions | 13" x 4" x 16" |



INDUCTION COOKERS WITH STAINLESS STEEL BODY



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 | 1,800 W | 3,500 W |
| Amps | 15 A | 14.6 A |
| Electrical | 120V / 60 Hz / 1Ph | 240V / 60 Hz / 1Ph |
| Temperature Range | 60°C to 238°C / 140°F to 460°F | 60°C to 238°C / 140°F to 460°F |
| Cooking Surface | 11" x 11" | 11" x 11" |
| Net Weight | 10 lb. / 4.70 kg. | 10 lb. / 4.70 kg. |
| Net Dimensions (DWH) | 16.46" x 13" x 4" | 16.46" x 13" x 4" |
| Gross Weight | 11.5 lb. / 5.2 kg. | 11.5 lb. / 5.2 kg. |
| Gross Dimensions | 18.4" x 14.6" x 5.8" | 18.4" x 14.6" x 5.8" |



SUPER WIDE COMMERCIAL COUNTERTOP INDUCTION COOKER



| | |
|-------------------|--------------------------------|
| Item | 44744 |
| Model | CE-CN-0034-T |
| Temperature Range | 60°C to 238°C / 140°F to 460°F |
| Power | 3,400 W |
| Amps | 15 A |
| Electrical | 208-240V / 50-60Hz / 1Ph |
| Cooking Surface | 14" x 14" x 0.16" |
| Net Weight | 19 lb. / 8.7 kg. |
| Net Dimensions | 18" x 22" x 5" |
| Gross Weight | 29 lb. / 3.2kg. |
| Gross Dimensions | 21.9" x 16" x 25" |



Fryers

15/30 LB. COUNTERTOP GAS FRYERS



FEATURES

- Stainless steel main body
- Thermostat control valves and pilot burner
- Stainless steel oil tank
- Easy to operate and clean

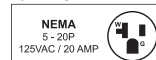


| | 15 lb. Oil Capacity with Natural Gas Type | 30 lb. Oil Capacity with Natural Gas Type | 15 lb. Oil Capacity with Propane Gas Type | 30 lb. Oil Capacity with Propane Gas Type |
|----------------------|---|---|---|---|
| Item | 43086 | 43088 | 43087 | 43089 |
| Model | CE-CN-UR-CF15-NG | CE-CN-UR-CF30-NG | CE-CN-UR-CF15-LP | CE-CN-UR-CF30-LP |
| Oil Capacity | 15 lb. / 7 kg. | 30 lb. / 14 kg. | 15 lb. / 7 kg. | 30 lb. / 14 kg. |
| Gas Type | Natural Gas | Natural Gas | Propane | Propane |
| BTU | 26,500 | 53,000 | 26,500 | 53,000 |
| Temperature | 93°C to 204°C / 200°F to 400°F | 93°C to 204°C / 200°F to 400°F | 93°C to 204°C / 200°F to 400°F | 93°C to 204°C / 200°F to 400°F |
| Net Weight | 62 lb. / 28 kg. | 84 lb. / 38.3 kg. | 62 lb. / 28 kg. | 84 lb. / 38.3 kg. |
| Gross Weight | 68 lb. / 30.8 kg. | 112 lb. / 50.6 kg. | 81 lb. / 36.7 kg. | 112 lb. / 50.6 kg. |
| Net Dimensions (DWH) | 33" x 11" x 30" | 33" x 17" x 30" | 33" x 11" x 30" | 33" x 17" x 30" |
| Gross Dimensions | 32" x 14" x 26" | 32" x 20" x 31" | 32" x 14" x 31" | 32" x 20" x 31" |

10/15 LB. ELITE SERIES ELECTRIC COUNTERTOP SINGLE BASKET DEEP FRYERS



For 47281:



For 47282:



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

| | 10 lb. Single Basket Fryer | 15 lb. Single Basket Fryer |
|-------------------|--|--|
| Item | 47281 | 47282 |
| Model | CE-CN-0401 | CE-CN-0402 |
| Oil Capacity | 10 lb. / 4.5 kg. | 15 lb. / 6.8 kg. |
| Power | 1,800 W | 3,600 W |
| Electrical | 120V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| 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 to 198.9°C / 175°F to 390°F | 79.4°C to 198.9°C / 175°F to 390°F |
| Weight | 14.3 lb. / 6.5 kg. | 17 lb. / 7.7 kg. |
| Gross Weight | 18.1 lb. / 8.2 kg. | 20.9 lb. / 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" |



**13 LB. COUNTERTOP
ELECTRIC FRYERS**

For 34867



For 34868

(x2)



For 39371



For 39372

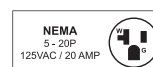
(x2)

**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)



| | 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 |
| Oil Capacity | 13.2 lb. | 13.2 lb. + 13.2 lb. | 13.2 lb. | 13.2 lb. + 13.2 lb. |
| Power | 1,350 W | 1,350 + 1,350 W | 2,500 W | 2,500 + 2,500 W |
| Amps | 12.3 A | 14.5 A | 11.4 A | 11.4 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Temperature Range | 50°C to 190°C / 122°F to 374°F | 50°C to 190°C / 122°F to 374°F | 50°C to 190°C / 122°F to 374°F | 50°C to 190°C / 122°F to 374°F |
| Basket Dimensions | 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) |
| Net Weight | 11 lb. / 5 kg. | 22 lb. / 10 kg. | 11 lb. / 5 kg. | 22 lb. / 10 kg. |
| Net 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 Weight | 15 lb. / 6.8 kg. | 27 lb. / 12.2 kg. | 11 lb. / 5 kg. | 22 lb. / 10 kg. |
| 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) | | | |

25 LB. ELECTRIC COUNTERTOP FRYER WITH SCREEN**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 |
| Oil Capacity | 25 lb. / 11.3 kg. |
| Power | 1,700 W |
| Amps | 14.5 A |
| Electrical | 120V / 60Hz / 1Ph |
| Temperature Range | 93 - 188°C / 200 - 370°F |
| Number of Screens | 1 |
| Cooking Area (WDH) | 17.7" x 17.7" x 6" |
| Screen Dimensions (WD) | 15" x 14" |
| Net Weight | 37.5 lb. / 17 kg. |
| Net Dimensions (WDH) | 18" x 24" x 14" |
| Gross Weight | 55 lb. / 25 kg. |
| Gross Dimensions (WDH) | 26.8" x 22" x 18.9" |



GAS FLOOR FRYERS WITH 40-70LB. OIL CAPACITY



TANK
WARRANTY



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 to 400°F / 93°C to 204°C
- Two chrome baskets included
- One nickel plated tube rack; one drain extension
- Built-in heat defector
- 6" Adjustable legs

| | 40lb Oil Capacity with Natural Gas Type | 50lb Oil Capacity with Natural Gas Type | 70lb. Oil Capacity with Natural Gas Type |
|-------------------|---|---|--|
| Item | 44225 | 46019 | 46021 |
| Model | CE-CN-0023-FN | CE-CN-0025-FN | CE-CN-0032-FN |
| Gas Type | Natural Gas | Natural Gas | Natural Gas |
| Oil Capacity | 35-40 lb. / 18.5-23L | 45-50 lb. / 21.3-25 L | 70lb. / 35.75 L |
| BTU | 90,000 | 120,000 | 150,000 |
| Temperature Range | 93 - 204°C / 200 - 400°F | 93 - 204°C / 200 - 400°F | 93 - 204°C / 200 - 400°F |
| Net Weight | 143 lb. / 65 kg. | 156.5 lb. / 71 kg. | 172 lb. / 78 kg. |
| Net Dimensions | 30.2" x 15.51" x 46.53" | 30.2" x 15.51" x 46.53" | 21" x 30.2" x 46.5" |
| Gross Weight | 157 lb. / 71 kg. | 169 lb. / 76.7 kg. | 183 lb. / 83 kg. |
| Gross Dimensions | 33" x 18" x 34" | 18" x 33" x 34" | 24" x 33" x 34" |

| | 40lb Oil Capacity with Propane Gas Type | 50lb Oil Capacity with Propane Gas Type | 70lb. Oil Capacity with Propane Gas Type |
|-------------------|---|---|--|
| Item | 43422 | 43545 | 46020 |
| Model | CE-CN-0023-FP | CE-CN-0025-FP | CE-CN-0032-FP |
| Gas Type | Propane | Propane | Propane |
| Oil Capacity | 35-40 lb. / 18.5-23L | 45-50 lb. / 21.3-25 L | 70lb. / 35.75 L |
| BTU | 90,000 | 120,000 | 150,000 |
| Temperature Range | 93 - 204°C / 200 - 400°F | 93 - 204°C / 200 - 400°F | 93 - 204°C / 200 - 400°F |
| Net Weight | 143 lb. / 65 kg. | 156.5 lb. / 71 kg. | 172 lb. / 78 kg. |
| Net Dimensions | 30.2" x 15.51" x 46.53" | 30.2" x 15.51" x 46.53" | 21" x 30.2" x 46.5" |
| Gross Weight | 158.4 lb. / 71.8 kg. | 169 lb. / 76.7 kg. | 183 lb. / 83 kg. |
| Gross Dimensions | 33" x 18" x 34" | 18" x 33" x 34" | 24" x 33" x 34" |



44225 / 46019 /
43422 / 43545
46021 / 46020

1-PHASE ELECTRIC FLOOR FRYER WITH 40 LB OIL CAPACITY

Field installation required. Power cord not included.

NEW!



FEATURES

- Stainless Steel Front and Fry Pot, Galvanized sides
- On/Off Power Switch
- Deep Cold Zone with Forward Sloping Bottom
- Oil Draining Extension
- Comes with 2 fryer baskets

| | 208V / 12,000W / 1Ph | 240V / 14,000W / 1Ph |
|-----------------------|----------------------------|----------------------------|
| Item | 47740 | 47739 |
| Model | CE-CN-0040-208-1 | CE-CN-0040-240-1 |
| Oil Capacity | 40 lb. / 18.14 kg. | 40 lb. / 18.14 kg. |
| Fry Basket Dimensions | 6.5" x 12.24" x 6" | 6.5" x 12.24" x 6" |
| Temperature Range | 50 to 190°C / 122 to 374°F | 50 to 190°C / 122 to 374°F |
| Power | 12,000 W | 14,000 W |
| Amps | 58 A | 59 A |
| Electrical | 208V / 60Hz / 1Ph | 240V / 60Hz / 1Ph |
| Net Weight | 123.45 lb. / 56 kg. | 123.45 lb. / 56 kg. |
| Net Dimensions (DWH) | 27.2" x 15.7" x 44" | 27.2" x 15.7" x 44" |
| Gross Weight | 150 lb. / 68 kg. | 150 lb. / 68 kg. |
| Gross Dimensions | 29.5" x 18.5" x 43.3" | 29.5" x 18.5" x 43.3" |



3-PHASE ELECTRIC FLOOR FRYER WITH 40 LB OIL CAPACITY

Field installation required. Power cord not included.



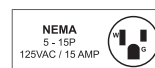
| | 208V / 12,000W / 3Ph | 240V / 14,000W / 3Ph |
|-----------------------|----------------------------|----------------------------|
| Item | 47331 | 44591 |
| Model | CE-CN-0040-208-3 | CE-CN-0040 |
| Oil Capacity | 40 lb. / 18.14 kg. | 40 lb. / 18.14 kg. |
| Fry Basket Dimensions | 6.5" x 12.24" x 6" | 6.5" x 12.24" x 6" |
| Temperature Range | 50 to 190°C / 122 to 374°F | 50 to 190°C / 122 to 374°F |
| Power | 12,000 | 14,000 |
| Amps | 34 A | 34 A |
| Electrical | 208V / 60Hz / 3Ph | 240V / 60Hz / 3Ph |
| Number of Basket | 2 | 2 |
| Net Weight | 123.45 lb. / 56 kg. | 123.45 lb. / 56 kg. |
| Net Dimensions (DWH) | 27.2" x 15.7" x 44" | 27.2" x 15.7" x 44" |
| Gross Weight | 150 lb. / 68 kg. | 150 lb. / 68 kg. |
| Gross Dimensions | 29.5" x 18.5" x 43.3" | 29.5" x 18.5" x 43.3" |

**COVER AND SPLASH GUARD FRYERS ACCESSORIES**

| Item | Description | Compatible |
|-------|---|--------------------------------|
| 47453 | Tank Cover Stainless Steel for Gas Fryer - 23.3" X 26.3" | #46020 / 46021 |
| 47452 | Tank Cover Stainless Steel for Gas Fryer - 17.7" x 26.3" | #43422 / 44225 / 43545 / 46019 |
| 47451 | Stainless Steel Side Splash Guard for Fryer - 20-1/2" D x 18" W | Fryers |

**FRYERS ACCESSORIES****NEW!**

| Item | Description | Quantity/Case (pcs.) |
|-------|--|----------------------|
| 47534 | 33" Deep Fryer Clean Out Rod With Angled Shape | 1 |
| 47535 | 8.25" L-tip Shaped Deep Fryer Brush | 1 |
| 47536 | 19" Stainless Steel Deep Fryer Crumb Scoop with 6" x 1.77" x 2.6" scoop size | 1 |

**OIL FILTERING MACHINE WITH 23L 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 | 23 L |
| Power | 1/3 hp / 249 W |
| Amps | 6 A |
| Electrical | 120V / 60Hz |
| Filter Speed | 13.3 L / min |
| Net Weight | 59 lb. / 27 kg. |
| Net Dimensions (WDH) | 17" x 24.8" x 39" |
| Gross Weight | 70.5 lb. / 32 kg. |
| Gross Dimensions | 28.7" x 20.9" x 20" |
| Additional Item | Item 68754: 100QTy - 15" x 13.6" Filter Paper per pack |



Outdoor Cooking Equipment

STAINLESS STEEL OUTDOOR PROPANE BBQ GRILLS



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 lb. 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 |
| Gas Type / Propane Tank Size | Propane / 20 lb. | Propane / 20 lb. |
| 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" |
| Net Weight | 125.9 lb. / 57.1 kg. | 242.5 lb. / 110 kg. |
| Net Dimensions | 33.54" x 25.87" x 34.72" | 64.17" x 25.87" x 34.72" |
| Gross Weight | 136.7 lb. / 62 kg. | 273.4 lb. / 124 kg. |
| Gross Dimensions | 33.46" x 26.38" x 18.11" | 66.93" x 26.57" x 22.05" |

47352



47353



STAINLESS STEEL CHARCOAL KEBAB GRILLS



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" |
| Net Weight | 9.9 lb. / 4.5 kg. | 15.4 lb. / 7 kg. |
| Net 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" |

47316



47317

STAINLESS STEEL CHARCOAL KEBAB GRILLS



FEATURES

- Ideal for grilling kebabs and vegetables
- Made of painted steel (47310 is stainless steel*)
- Sturdy and reliable construction
- Easy assembly and lightweight



47309



47310*



47311



47312



47313



47314

| | 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" |
| Net Weight | 30.9 lb. / 14 kg. | 24.3 lb. / 11 kg. | 19.8 lb. / 9 kg. |
| Net 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 Braizer & 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" |
| Net Weight | 23.1 lb. / 10.5 kg. | 33.1 lb. / 15 kg. | 29.8 lb. / 13.5 kg. |
| Net 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" |

PORTABLE OUTDOOR PROPANE – BLACK Available in USA only



FEATURES

- Perfect for your outdoor cooking needs
- Durable Build – Made with heavy-duty steel frame & cast iron burner
- Adjustable Flame Control – Powerful burner for efficient heat
- Versatile Cooking, boiling, frying, and even grilling

| | |
|----------------------|---------------------|
| Item | 44633 |
| Model | CE-CN-0065 |
| Total BTU | 65,000 |
| Number of Burners | 1 |
| Max. Weight Limit | 176 lb. / 80 kg. |
| Net Weight | 18 lb. / 8 kg. |
| Net Dimensions (DWH) | 15.5" x 15.5" x 11" |
| Gross Weight | 19 lb. / 8.6 kg. |
| Gross Dimensions | 18" x 18" x 15" |



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 lb. / 220 kg. | (Oven) 700 lb. / 317.5 kg. (Cart) 60 lb. / 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 |



Oven (31313) and stand (23527) are sold separately

ACCESSORIES FOR ITEM 31312 & 31313 WOOD BURNING OVENS



23527



23555



23556



23557

| Item | Description | Dimensions (DWH) | Gross Weight |
|-------|--------------------------------------|------------------|-----------------|
| 23527 | Stand with wheels for item 31313 | 19" x 46" x 22" | 60 lb. / 27 kg. |
| 23555 | Attachable side BBQ | 16" x 18" | 35 lb. / 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 lb. / 1.4 kg. |

STAINLESS STEEL PIZZA WOOD BURNING OVEN



FEATURES

- Made of durable stainless steel
- Comes with pizza peel, brush, pizza cutter, and pie server

| Item | 43113 | 48113 |
|----------------------|---|---|
| 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" (fire brick floor) | |
| Temperature | Up to 426°C / 800°F | |
| Smoker Stack | 5" x 29" | |
| Net Weight | 180 lb. / 81.6 kg. | |
| Net Dimensions (WDH) | 33.5" x 33.5" x 23.6" | |
| Gross Weight | 183 lb. / 83 kg. | |
| Gross Dimensions | 39.6" x 35.8" x 29.6" | |
| Optional Cover | Item 46685: PVC Cover (38" x 30.5" x 79") | |

Oven accessories

46685
Optional PVC Cover

STAINLESS STEEL PIZZA WOOD BURNING & GAS OVEN



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" |
| Net Weight | 136.7 lb. / 62 kg. |
| Net Dimensions (DWH) | 30.7" x 38.6" x 78.7" |
| Gross Weight | 180.8 lb. / 82 kg. |
| Gross Dimensions (DWH) | 35" x 35" x 27.5" |
| Optional Cover | Item 46685: PVC Cover (38" x 30.5" x 79") |

Oven accessories



STAINLESS STEEL COUNTERTOP PIZZA WOOD BURNING & GAS OVEN



FEATURES

- 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 | WO-CN-0018-B |
| 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" |
| Net Weight | 32.8 lb. / 14.9 kg. |
| Net Dimensions | 32.3" x 16" x 32.3" |
| Gross Weight | 35.8 lb. / 16.25 kg. |
| Gross Dimensions | 22" x 18.5" x 11.8" |



PIZZA OVEN WITH FOLDABLE LEGS



FEATURES

- All 430 stainless steel construction
- Stainless steel grill and pizza stone (pizza stone is included)
- Foldable legs for convenience

| | |
|----------------------|-----------------------|
| Item | 49112 |
| Model | CE-CN-0748 |
| BTU | 12,000 |
| Fuel | Propane / BTU |
| Pizza Stone | 13" x 13" |
| Cooking Grill Area | 20.5" x 13" |
| Net Weight | 35.3 lb. / 16 kg. |
| Net Dimensions (DWH) | 19.3" x 28.2" x 16.9" |
| Gross Weight | 41.9 lb. / 19 kg. |
| Gross Dimensions | 23.2" x 27.2" x 15.7" |



OUTDOOR PORTABLE GAS FRYER SINGLE TANK PROPANE



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

| | Natural Gas Type | Propane Gas Type |
|-------------------------|---------------------------------------|---------------------------------------|
| Item | 47354 | 47355 |
| Model | CE-CN-OF LP | CE-CN-DOF LP |
| Oil Capacity (per tank) | 35 - 40 lb. / 15.9 - 18.1 kg. | 35 - 40 lb. / 15.9 - 18.1 kg. |
| BTU | 93,000 | 93,000 |
| Gas Type | Propane | Propane |
| Fry Basket | 2 | 2 |
| Material | Stainless steel cabinet and fry tanks | Stainless steel cabinet and fry tanks |
| Wheel | Two 14" wheels / Two lock casters | Two 14" wheels / Two lock casters |
| Temperature Range | 93 to 204°C / 200 to 400°F | 93 to 204°C / 200 to 400°F |
| Cabinet Length | 29.8" / 756 mm | 44.8" / 1137 mm |
| Net Weight | 190 lb. / 86.2 kg. | 301 lb. / 136.5 kg. |
| Net Dimensions | 38" x 30.5" x 48.8" | 53" x 30.5" x 48.8" |
| Gross Weight | 240 lb. / 108.9 kg. | 375 lb. / 170.1 kg. |



47453



47355

Ovens - Convection

COUNTERTOP CONVECTION OVENS

Pan is not included. Item 44519 only available in Canada



For 43217:



For 43218:



For 45599 & 44519:



For 44307:



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



43217



43218



45599



44519



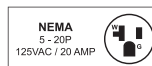
44307

| | 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 |
| Capacity | 21L / 0.74 cu.ft. | 47L / 1.66 cu.ft. |
| 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 |
| Power | 1,440 W | 1,600 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 32.4 lb. / 14.7 kg. | 43.4 lb. / 19.7 kg. |
| Net Dimensions | 18.7" x 20" x 15" | 22.8" x 22" x 16" |
| Gross Weight | 38 lb. / 17 kg. | 49 lb. / 22.3 kg. |
| Gross Dimensions | 23" x 22" x 18" | 26" x 26" x 18" |

| | 1/2 Size Pan / 66L Capacity | 1/2 Size Pan / 66L Capacity | Full Size Pan / 100L Capacity |
|-------------------|--------------------------------|--------------------------------|----------------------------------|
| Item | 45599 | 44519 | 44307 |
| Model | CE-CN-0066 | CE-CN-0066-G | CE-CN-0004-C |
| Capacity | 66L / 2.3 cu.ft. | 66L / 2.3 cu.ft. | 100 L / 3.5 cu.ft. |
| 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 |
| Power | 2,800 W | 2,800 W | 4,800 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 52 lb. / 23.6 kg. | 52 lb. / 23.6 kg. | 100.5 lb. / 45.6 kg. |
| Net Dimensions | 22.8" x 22" x 20" | 22.8" x 22" x 20" | 31.8" x 28.8" x 22.75" |
| Gross Weight | 59.5 lb. / 27 kg. | 59.5 lb. / 27 kg. | 126 lb. / 57.2 kg. |
| Gross Dimensions | 26" x 25" x 23" | 26" x 25" x 23" | 37" x 32.48" x 26.18" |
| Features | n/a | humidity and grill functions | humidity function |

Ovens - Pizza

CONVEYOR OVEN WITH 14" CONVEYOR BELT



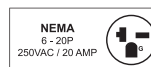
FEATURES

- 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

| | |
|----------------------|--|
| Item | 11387 |
| Model | CE-TW-0356 |
| Capacity | Nineteen -12" pizzas per hour Twenty-four -9" pizzas per hour |
| Power | 3,600 W |
| Amps | 15 A |
| Opening (HxW) | 3.25" x 14" |
| Temperature Range | 60°C to 260°C / 140°C to 500°F |
| Net Weight | 53 lb. / 24 kg. |
| Net Dimensions (DWH) | 41" x 18.5" x 15.5" |
| Gross Weight | 61 lb. / 27.7 kg. |
| Gross Dimensions | 36.5" x 26" x 19" |
| Electrical | 240V / 60Hz / 1Ph |
| Optional Accessories | Item 47387: Stacking Kit for Oven Conveyor |



CONVEYOR OVEN WITH 15" BELT



FEATURES

- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety thermostat
- Ventilated

| | |
|--------------------------------|--|
| Item | 48387 |
| Model | CE-CN-0356 |
| Capacity | Nineteen - 12" pizzas /hour, or Twenty-five 9" pizzas /hour |
| Power | 3600 W |
| Amps | 20 A |
| Electrical | 240V / 60Hz |
| Temperature Range | 60 to 300°C / 140 °F to 572 °F |
| Tunnel Opening (WxH) | 1.9 to 2.9" x 15" |
| Conveyer Belt Dimensions (WxD) | 15" x 38" |
| Tray Dimensions | 15" x 10" |
| Net Weight | 63.9 lb. / 29 kg. |
| Net Dimensions | 48.2" x 21" x 16" |
| Gross Weight | 73 lb. / 33 kg. |
| Gross Dimensions | 42.7" x 24" x 18" |



VENTILATED FLOOR CONVEYOR TUNNEL OVEN*Stand sold separately*

The Omcan Ventilated Tunnel Oven is a perfect addition for any kitchen that requires consistent baked products efficiently and productively. This unit has been redesigned with new and modern features. The ventilated chamber provides consistent and uniform baking of foods by providing necessary air circulation.

Thanks to its innovative cutting-edge display, the unit provides the freedom to adjust the temperatures, speed, and direction of the conveyor belt. This oven is designed to be durable providing an ability to stack up to three ovens at a time.

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
- Innovative digital touch panel
- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety thermostat

| | |
|------------------------------|---|
| Item | 46725 |
| Model | CE-IT-0500 |
| Max Temp. for Top & Bottom | 350°C / 662°F |
| Max. Operating Ambient Temp. | 0 to 40°C / 32 to 104°F |
| Max. Humidity | 95% |
| Max. Power Absorption | 14,200 W |
| Electrical | 230V / 60Hz / 3Ph |
| Conveyor (WxL) | 19.7" x 63" |
| Chamber (DWH) | 29.5" x 19.7" x 3.7" |
| Weight | With Support: 344 lb. / 156 kg. Without Support: 277.8 lb. / 126 kg. |
| Dimensions | Support Only: 33.9" x 41.3" x 21.9" Without Support: 46.7" x 70.1" x 19.7" |
| Optional Item(s) | Item 47702: Stainless Steel Stand with Wheels |



Innovative cutting-edge display

The juice is worth the squeeze!

Did you know that Omcan has a large variety of tomato squeezers? Most models are also compatible with meat grinder attachments and vice versa. Big jobs or small, looking for manual or electric, Omcan has you covered. Built with quality parts and simple designs, these machines are perfect for quick assembly and easy cleaning.

VIEW OUR PRODUCTS ON PAGE 329





Dragon is the maximum expression of Italian quality and design.

DRAGON HIGH PRODUCTIVITY STATIC CONVEYOR OVEN



Conveyor oven is made from stainless steel, including the internal structures, which guarantees long lasting beauty and strength. Ideal for semi-industrial production output, thanks to our ADPV System, it has been engineered to deliver perfect control over pizza baking parameters.

It is easy to adjust and energy efficient. The result is continuous production of consistently baked pizza, with all the flavor and distinctive marking of the best hearth baked crust combined with the labor savings and speed of a refractory stone conveyor.

FEATURES



ADPV System: The right amount of power, always at the right time. Dragon continuously senses your level of productivity and automatically sets the correct amount of power needed to guarantee the perfect cooking temperature. Dragon also helps to save energy when it senses it is in low productivity and automatically knows when it's time to switch into idle mode



840 °F (450 °C) max temperature: Perfect for any type of dough, also high hydration products requiring a very short cook time, like Napoli style pizza



Insulated center double glass door: Easily insert a pizza slice or sandwich and check the cooking chamber at any time



3-zone: Possibility to set 2 different temperatures on the top, for perfect results also with products requiring different temperatures at the start and finish



Special mesh infeed and outfeed conveyor belt: Easily interchangeable and adjustable



Refractory stone cooking surface: More crispy and long lasting results. Bake any product directly on the stone without the need to use trays or pans



Detachable control panel: Can be positioned on any side of the Dragon, left, right, top or even on the wall, according to your needs

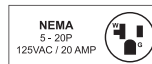


Dual rotation of the belt: Dragon can easily be adjusted to allow loading and unloading according to your needs

NEW!

| | |
|---------------------------|--|
| Item | 47575 |
| Model | PE-IT-0024-D-RL |
| Supply | 28,000 W |
| Current | 85 A |
| Breakers | 100 A |
| Electrical | 208 V / 60 Hz / 3 Ph |
| Net Weight | 1344.8 lb. / 610 kg. |
| Internal Dimensions (DWH) | 53.9" x 24" x 2.3" |
| Gross Weight | 1697.55 lb. / 770 kg. |
| Gross Dimensions (DWH) | 76.3" x 57.8" x 42.5" |
| Optional Item(s) | Item 47576: Stainless Steel Stand with Wheels |



19-INCH ALL STAINLESS STEEL PIZZA OVEN**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

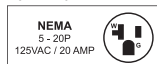
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| Item | 43219 |
| Model | CE-CN-1450 |
| Timer | 30 minutes |
| Max. Temperature | 320°C / 608°F |
| Power | 1,450 W |
| Amps | 14 A |
| Electrical | 120V / 60Hz / 1Ph |
| Pizza Diameter | 12" / 305 mm |
| Rack Dimensions | 13.5" x 13.5" |
| Net Weight | 12.2 lb. / 5.6 kg. |
| Net Dimensions (DWH) | 19" x 14.8" x 7.5" |
| Gross Weight | 14.4 lb. / 6.6 kg. |
| Gross Dimensions | 21.3" x 18.9" x 9.1" |



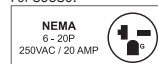
43219

COUNTERTOP PIZZA OVEN - SINGLE AND DOUBLE CHAMBER

For 24210:



For 39580:

**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



Interior



Control Panel

| | 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 |
| Power | 1,800 W | 3,200 W |
| Electrical | 120V / 60 Hz / 1Ph | 240V / 60 Hz / 1Ph |
| Chamber Dimensions (WDH) | 18.11" x 18.11" x 3.93" | (18.11" x 18.11" x 3.93") x 2 |
| Net Weight | 88 lb. / 40 kg. | 160 lb. / 73 kg. |
| Net Dimensions (WDH) | 27.18" x 27.37" x 15.25" | 27.18" x 27.37" x 25.75" |
| Gross Weight | 136.4 lb. / 62 kg. | 198 lb. / 90 kg. |
| Gross Dimensions | 34" x 33" x 19.5" | 34" x 33" x 32" |



39580



24210

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**

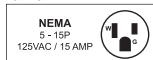
- Stainless steel front, two mechanical thermostats and one analogic control thermometer per chamber, heat resistant light, main switch for each chamber, stainless steel door with glass and handle (Each chamber is independent)
- Can place up to 2 single-chamber oven on top of each other without the need 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 |
|--|---|--|--|
| Item | 40635 | 40636 | 45199 |
| Model | PE-IT-0019-S | PE-IT-0038-D | PE-IT-0038-DS |
| 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 |
| Temperature | 450° C / 842° F | 450°C / 842°F | 450°C / 842°F |
| Power | 5,600 W | 11,200 W | 11,200 W |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph |
| 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 |
| Net Weight | 163 lb. / 74 kg. | 328.5 lb. / 149 kg. | 328.5 lb. / 149 kg. |
| Net Dimensions (LDH) | 39" x 36.2" x 14.9" | 39" x 36.2" x 26.7" | 39" x 36.2" x 26.7" |
| Gross Weight | 170 lb. / 77 kg. | 363 lb. / 164.7 kg. | 363 lb. / 164.7 kg. |
| Gross Dimensions | 40.2" x 39" x 20.9" | 40.2" x 39" x 31" | 40.2" x 39" x 31" |
| 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) |

COMPACT SERIES PIZZA OVEN

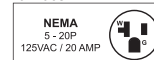
For 46724:



For 40633:



For 40634:

**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" (110V) | 13.75" x 13.75" x 3.3" (220V) | 19.6" x 19.6" x 5.11" Chamber |
|--------------------------|-------------------------------|-------------------------------|---------------------------------|
| Item | 46724 | 40633 | 40634 |
| Model | PE-IT-0005-110V | PE-IT-0005 | PE-IT-0010 |
| Max Temperature | 450° C / 842° F | 450° C / 842° F | 450° C / 842° F |
| Power | 2,200 W | 2,220 W | 3,600W |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Capacity | One 12" pizza or one 13"pizza | One 12" pizza or one 13"pizza | Two 10" pizzas or one 18" pizza |
| Chamber Dimensions (WDH) | 13.75" x 13.75" x 3.3" | 13.75" x 13.75" x 3.3" | 19.6" x 19.6" x 5.11" |
| Net Weight | 66 lb. / 30 kg. | 66 lb. / 30 kg. | 77 lb. / 35 kg. |
| Net Dimensions (WDH) | 22.8" x 19.6" x 11.3" | 22.8" x 19.6" x 11.3" | 29.3" x 26" x 12.6" |
| Gross Weight | 35 kg. / 77 lb. | 77 lb. / 35 kg. | 101 lb. / 46 kg. |
| Gross Dimensions | 25.6" x 23.2" x 15" | 26" x 23" x 15" | 31.9" x 30.3" x 17.3" |

FUOCO SERIES PIZZA OVEN - MECHANICAL & DIGITAL CONTROL

Accessories are sold separately



ACTIVESTONE

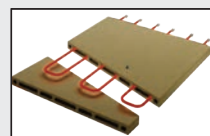
**FEATURES**

- 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 | Double Chamber/ Mechanical Control / 28" x 28" Chamber |
|------------------------|---|---|
| Item | 40637 | 40638 |
| Model | PE-IT-0024-S | PE-IT-0048-D |
| 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 |
| Maximum Temperature | 450° C / 842° F | 450° C / 842° F |
| Power | 6, 600 W | 13, 200 W |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Chamber Dimensions | 27.6" x 27.6" x 5.9" | (27.6" x 27.6" x 5.9") x 2 |
| Net Dimensions | 43" x 39.8" x 16.9" | 43" x 39.8" x 29.5" |
| Gross Dimensions | 43.3" x 44" x 21.6" | 43.3" x 44" x 33" |
| Weight | 253 lb. / 115 kg. | 403.4 lb. / 183 kg. |
| Gross Weight | 254 lb. / 115.2 kg. | 443 lb. / 201 kg. |



40637



40638

DOUBLE 41" X 28" CHAMBER

| | Mechanical Control | Digital Control |
|--------------------------|--|--|
| Item | 40641 | 40643 |
| Model | PE-IT-0049-D | PE-IT-0049-DD |
| Maximum Temperature | 450° C / 842° F | 450° C / 842° F |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Power | 1,800 W | 1,800 W |
| Capacity (ea. chamber) | Six 12" or 13" pizzas / Two 18" pizzas or Two 24" x 16" pizzas | 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 | (41.3" x 27.6" x 5.9") x 2 |
| Net Weight | 509 lb. / 231 kg. | 520 lb. / 236 kg. |
| Net Dimensions (LDH) | 56.9" x 39.8" x 29.5" | 508.2 lb. / 230.5 kg. |
| Gross Weight | 530 lb. / 240 kg. | 58" x 43" x 34" |
| Gross Dimensions | 59" x 44" x 32" | 56.9" x 39.8" x 29.5" |



40641



40643

Digital display

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 |

| Item | Description |
|-------|---|
| 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 |

Ovens - Tandoor

NATURAL GAS STAINLESS STEEL 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
- Conversion kit NOT INCLUDED (Sold Separately).

Each tandoor includes

- 12 skewers for cooking
- Tawa (hot plate)
- Clay balls
- Clay repair cement
- Gaddi for naan making
- Spiced oil for clay seasoning



Clay Balls



Tawa



Gaddi



| | 24" x 24" - Natural Gas | 28" x 30" - Natural Gas |
|-----------------------------|-------------------------|-------------------------|
| Item | 47338 | 44386 |
| Model | CE-IN-24X24 | CE-IN-2830 |
| BTU Per Hour | 48,000 BTU | 48,000 BTU |
| Outer Box | Stainless Steel | Stainless steel |
| Mouth Opening | 12" | 14" |
| Clay Pot (DiaH) | 19" x 29" | 23" x 29" |
| Lid Size | 17" | 19" |
| Gas Burner (Umbrella) | 9" | 9" |
| Gas Burner (Pipe Extension) | 14" | 16" |
| Net Weight | 374 lb. / 175 kg. | 409.2 lb. / 186 kg. |
| Net Dimensions (DWH) | 24" x 24" x 36" | 30" x 28" x 36" |
| Gross Weight | 495 lb. / 225 kg. | 519.2 lb. / 236 kg. |
| Gross Dimensions | 32" x 26" x 46" | 38" x 30" x 36" |

| | 32" x 32" - Natural Gas | 34" x 34" - Natural Gas |
|-----------------------------|-------------------------|-------------------------|
| Item | 44285 | 44385 |
| Model | CE-IN-3232 | CE-IN-3434 |
| BTU Per Hour | 56,000 BTU | 70,000 BTU |
| Outer Box | Stainless steel | Stainless steel |
| Mouth Opening | 16" | 18" |
| Clay Pot (DiaH) | 26" x 29" | 28" x 29" |
| Lid Size | 21" | 23" |
| Gas Burner (Umbrella) | 10" | 12" |
| Gas Burner (Pipe Extension) | 17" | 18" |
| Net Weight | 484 lb. / 220 kg. | 539 lb. / 245 kg. |
| Net Dimensions (DWH) | 32" x 32" x 36" | 34" x 34" x 36" |
| Gross Weight | 616 lb. / 280 kg. | 693 lb. / 315 kg. |
| Gross Dimensions | 40" x 36" x 46" | 42" x 38" x 46" |

CHARCOAL STAINLESS STEEL TANDOOR CLAY OVENS

NEW!



FEATURES

- Fueled with charcoal, 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 skewers for cooking
- Tawa (hot plate)
- Clay balls
- Extra clay for the clay pot
- Gaddi for naan making
- Spiced oil for clay seasoning



Clay Balls



Tawa



Gaddi



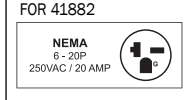
| | 24" x 24" - Charcoal | 28" X 30" - Charcoal |
|-----------------------|----------------------|----------------------|
| Item Number | 47438 | 47439 |
| Model | CE-IN-24X24-C | CE-IN-28X30-C |
| BTU Per Hour | 43,000 | 48,000 |
| Internal Pot | Clay / Handcrafted | Clay / Handcrafted |
| Outer Box | Stainless Steel | Stainless Steel |
| Clay Pot Height | 29" | 29" |
| Clay Pot Diameter | 19" | 23" |
| Mouth Opening | 12" | 14" |
| Lid Size | 17" | 19" |
| Vent Opening (Bottom) | 5" x 5" | 5" x 5" |
| Caster Size | 6" | 6" |
| Net Weight | 370 lb. / 168 kg. | 405 lb. / 184 kg. |
| Net Dimensions (DWH) | 24" x 24" x 36" | 30" x 28" x 36" |
| Gross Weight | 491 lb. / 223 kg. | 515 lb. / 234 kg. |

TANDOOR OVEN ADDITIONAL ACCESSORIES *Sold Separately*

| Item | Description |
|-------|---|
| 68123 | Clay Balls for Tandoor Oven (Set of 30) |
| 68124 | Skewers for Tandoor Oven (Set of 12) |

Pasta & Noodle Cookers

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 | 47503 | 41883 |
| Model | CE-CN-0004-N | 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 |
| Net Weight | 34 lb. / 15.5 kg. | 66 lb. / 30 kg. |
| Net Dimensions | 14" x 22" x 18.5" | 24.75" x 21.5" x 19" |
| Gross Weight | 41.4 lb. / 18.8 kg. | 72 lb. / 32.7 kg. |
| Gross Dimensions | 17.7" x 25.6" x 18.7" | 37" x 24" x 20" |

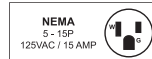


47503



41883

COUNTERTOP ELECTRIC PASTA/NOODLE COOKER



FEATURES

- Stainless steel construction
- 2 baskets included
- 43559 - has a built in drain for each
- Non-slip rubber feet

| 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 | 1,200 W | 1,200 W (x2) | 1,200 W (x2) |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 10.7 lb. / 5 kg. | 18.6 lb. / 8 kg. | 25.7 lb. / 11.7 kg. |
| Net 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 Weight | 13.2 lb. / 6 kg. | 26.45 lb. / 12 kg. | 33 lb. / 15 kg. |
| Gross Dimensions | 18.7" x 10.6" x 12.8" | 22.6" x 24" x 20.3" | 20.86" x 20" x 14.7" |



43557



43558



43559

(Item 43558) Two 120v 15 amp dedicated circuits are required

Sandwich & Panini 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.

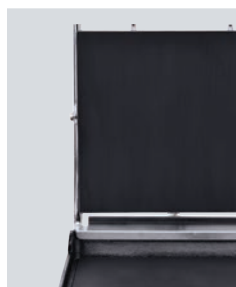


GROOVED

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)

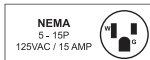
GROOVED/SMOOTH

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



FEATURES

- Stainless steel body with cast iron grilling surfaces
- Functioning pilot lamp
- Non-slip rubber feet
- Panini grill cleaning brush included



11375



11376



11377

| | 10" x 9" Grooved Top & Bottom | 10" x 9" Grooved Top & Smooth Bottom | 10" x 14" 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" |
| Top Grill Surface | Grooved | Grooved | Grooved |
| Bottom Grill Surface | Grooved | Smooth | Grooved |
| Thermostat Control | 299°C / 570°F | 299°C / 570°F | 299°C / 570°F |
| Power | 1,700 W | 1,700 W | 1,700 W |
| Amps | 15 A | 14 A | 15 A |
| Electrical | 110V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 40 lb. / 18 kg. | 35 lb. / 16 kg. | 53 lb. / 24 kg. |
| Net Dimensions | 14.4" x 11.4" x 19.75" | 14.4" x 11.4" x 19.75" | 14.4" x 15" x 19.75" |
| Gross Weight | 43 lb. / 19.5 kg. | 38 lb. / 17.27 kg. | 55 lb. / 25 kg. |
| Gross Dimensions | 12" x 20" x 24" | 16" x 15" x 20" | 18" x 20" x 24" |

SANDWICH & PANINI GRILLS

09 FOOD EQUIPMENT

SINGLE PANINI GRILLS



FEATURES

- Stainless steel body with cast iron grilling surfaces
- Non-slip rubber feet
- Panini grill cleaning brush included



feature timer for 42909 & 42910



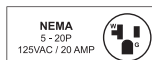
smooth

grooved

| | 10" x 11" Smooth Top & Bottom without Timer | 10" x 11" Grooved Top & Bottom without Timer | | 10" x 11" Smooth Top & Bottom with Timer | 10" x 11" Grooved Top & Bottom with Timer |
|----------------------|---|--|------------|--|---|
| Item | 21464 | 19935 | 31461 | 42909 | 42910 |
| Model | PG-CN-0515-F | PG-CN-0515-R | PG-CN-0515 | PG-CN-0515-FT | PG-CN-0515-RT |
| Grill Surface | 10" x 11" | 10" x 11" | | 10" x 11" | 10" x 11" |
| Top Grill Surface | smooth | grooved | | smooth | grooved |
| Bottom Grill Surface | smooth | grooved | | smooth | grooved |
| Thermostat Control | 300°C / 572°F | 300°C / 572°F | | 300°C / 572°F | 300°C / 572°F |
| Power | 1,800 W | 1,800 W | 1,500 W | 1,800 W | 1,800 W |
| Amps | 15 A | 15 A | 12.5 A | 15 A | 15 A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 50 lb. / 22.7 kg. | 45 lb. / 20.4 kg. | | 50 lb. / 22.7 kg. | 45 lb. / 20.4 kg. |
| Net Dimensions | 15" x 17" x 11"H (Close) | 11.7" x 15" x 9.7"H (Close) | | 14.6" x 15" x 9.4"H (Close) / 22.5"H (Open) | |
| Gross Weight | 52.8 lb. / 24 kg. | 48 lb. / 21.8 kg. | | 45 lb. / 20.4 kg. | 45 lb. / 20.4 kg. |
| Gross Dimensions | 19.25" x 15.75" x 13.75" | 19.13" x 15.75" x 13.75" | | 16" x 20" x 14" | 16" x 20" x 13" |

| | 12" x 15" Smooth Top & Bottom without Timer | 12" x 15" Grooved Top & Bottom without Timer | 12" x 15" Smooth Top & Bottom with Timer | 12" x 15" Grooved Top & Bottom with Timer |
|----------------------|---|--|--|---|
| Item | 21465 | 19936 | 42911 | 42912 |
| Model | PG-CN-0679-F | PG-CN-0679-R | PG-CN-0679-FT | PG-CN-0679-RT |
| Grill Surface | 12" x 15" | 12" x 15" | | 12" x 15" |
| Top Grill Surface | smooth | grooved | | grooved |
| Bottom Grill Surface | smooth | grooved | | grooved |
| Thermostat Control | 300 °C / 572 °F | 300 °C / 572 °F | | 300 °C / 572 °F |
| Power | 1,800 W | 1,800 W | | 1,800 W |
| Amps | 15 A | 15 A | | 15 A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | | 120V / 60Hz / 1Ph |
| Net Weight | 69 lb. / 31.5 kg. | 59 lb. / 27 kg. | | 59 lb. / 27 kg. |
| Net Dimensions | 16" x 17" x 9.7" H(Close) | 17" x 16" x 10"H(Close) | | 19" x 17" x 9.4"H (Close) / 24.25"H(Open) |
| Gross Weight | 72 lb. / 32.5 kg. | 64 lb. / 29 kg. | | 70 lb. / 31.75 kg. |
| Gross Dimensions | 22" x 21" x 13.5" | 20" x 21.25" x 13.75" | | 23" x 20" x 13" |

ELITE SERIES DOUBLE PANINI GRILLS



FEATURES

- 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" |
| Top Grill Surface | Grooved | Grooved |
| Bottom Grill Surface | Grooved | 1/2 Smooth, 1/2 Grooved |
| Thermostat Control | 300 °C / 572 °F | 300 °C / 572 °F |
| Power | 3,000 W | 3,000 W |
| Amps | 13 A | 13 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 56 lb. / 25 kg. | 70 lb. / 31.75 kg. |
| Net Dimensions | 12.75" x 21" x 19.75" | 12.75" x 20.25" x 19.75" |
| Gross Weight | 70 lb. / 32.8 kg. | 75 lb. / 34 kg. |
| Gross Dimensions | 22" x 18" x 11" | 23" x 15" x 24" |

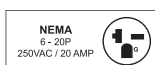


11378



11380

DOUBLE PANINI GRILLS



FEATURES

- Stainless steel body with cast iron grilling surfaces
- Non-slip rubber feet
- Panini grill cleaning brush included
- items 42913 & 42914 have timers



feature for 42913 & 42914



21466



19937

| | 10" x 18" Smooth Top & Bottom without Timer | 10" x 18" Grooved Top & Bottom without Timer | 10" x 18" Smooth Top & Bottom with Timer | 10" x 18" Grooved Top & Bottom with Timer |
|----------------------|---|--|--|---|
| Item | 21466 | 19937 | 42913 | 42914 |
| Model | PG-CN-0711-F | PG-CN-0711-R | PG-CN-0711-FT | PG-CN-0711-RT |
| Grill Surface | 10" x 18" | | | |
| Top Grill Surface | smooth | grooved | smooth | grooved |
| Bottom Grill Surface | smooth | grooved | smooth | grooved |
| Thermostat Control | 300°C / 572°F | | | |
| Power | 3,200 W | | | |
| Amps | 14.5 A | | | |
| Electrical | 220V / 60Hz / 1Ph | | | |
| Net Weight | 75 lb. / 34 kg. | | | |
| Net Dimensions | 22" x 15.4" x 9.4"H (Close) / 22.25"H (Open) | | | |
| Gross Weight | 83 lb. / 37.6 kg. | | | |
| Gross Dimensions | 20" x 23" x 14" | | | |

Sous Vide

SOUS VIDE WITH DIGITAL CONTROL AND TIMER



PARTS & LABOUR
WARRANTY



FEATURES

- Stainless steel housing
- Adjustable timer and temperature system
- LED Digital display and touch buttons
- Water cycling system
- Power heating system
- Sturdy and secure clamp design
- Accurate within 0.1°C

| | |
|------------------|-----------------------------|
| Item | 47046 |
| Model | CE-CN-1500 |
| Power | 1500 W |
| Temperature | 0°C to 90°C / 32°F to 194°F |
| Time | 0 min - 99 hours |
| Suggested Volume | 5 - 40L |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 22 lb. / 10 kg. |
| Net Dimensions | 3.5" x 4.5" x 14" |
| Gross Weight | 24.3 lb. to 11 kg. |
| Gross Dimensions | 15" x 10 3/4" x 16 1/3" |



47046

The steaks have never been higher!

Let's extend our products shelf life! Omcan carries a wide variety of light to heavy duty vacuum sealing/packing machines. Vacuum sealing can preserve food by preventing the growth of mold and bacteria caused by oxygen.

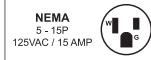
Vacuum sealing also protects food from dehydration and freezer burn and will reduce product loss. Great for marinating and sous vide cooking

[VIEW OUR PRODUCTS ON PAGE 301](#)



Steamers

FOOD STEAMER/BOILER



FEATURES

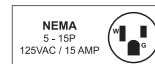
- Security feature: automatic shut off
- Includes pot, lid, strainer insert and removable insert divider
- Made of SUS 304(18/8) stainless steel, 0.7mm thickness

| | |
|------------------|----------------------|
| Item | 11384 |
| Model | FW-TW-0016 |
| Capacity | 18 QT / 17L |
| Power | 1,600 W |
| Amps | 13.3 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 16.5 lb. / 7.5 kg. |
| Net Dimensions | 17.7" H x 15.75 Dia. |
| Gross Weight | 20 lb. / 9 kg. |
| Gross Dimensions | 17" x 17" x 19" |



11384

STAINLESS STEEL COUNTERTOP STEAMER *Available in Canada only*



FEATURES

- Heavy-duty stainless steel construction
- Pre-heating time of 25 minutes
- 3 QT (2.8L) large water tank
- Push button control
- Steam temperature up to 100°C/212°F
- Easy to use and clean

| | |
|----------------------------|----------------------|
| Item | 44407 |
| Model | FW-CN-1800 |
| Capacity | Half-size pan |
| Water Reservoir Capacity | 3 QT / 2.8 L |
| Water Reservoir Dimensions | 8.26" X 4.33" X 3.7" |
| Power | 1,800 W |
| Amps | 15 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 36.8 lb. / 17 kg. |
| Net Dimensions | 17.6" x 16.4" x 8.8" |
| Gross Weight | 42 lb. / 19 kg. |
| Gross Dimensions | 20" x 18" x 10.43" |



44407

Toasters

4-SLICE COMMERCIAL POP-UP TOASTER – STANDARD DUTY

NEW!



NEMA
5 - 15P
125VAC / 15 AMP



FEATURES

- Serve beautifully toasted bagels, muffins and bread with this 4-slice commercial pop-up toaster made with Stainless Steel (SS 430) .

| | |
|------------------|---------------------|
| Item | 44517 |
| Model | CE-CN-0003-A |
| Power | 1,440 W |
| Amps | 12 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 5.3 lb. / 2.4 kg. |
| Net Dimensions | 12" x 10.5" x 7.76" |
| Gross Weight | 8.3 lb. / 3.78 kg. |
| Gross Dimensions | 14" x 13" x 9" |



10" COMMERCIAL WIDE CONVEYOR TOASTERS



NEMA
5 - 20P
VAC / 20 AMP



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

| | 120 V | 220-240V |
|----------------------|------------------------|-----------------------|
| Item | 19938 | 47457 |
| Model | CE-CN-0254-T | CE-CN-0254 |
| Slices & Capacity | 2 x (300 slices/hr) | |
| Power | 1,800 W | 2,300 W |
| Amps | 15 A | 10 A |
| Electrical | 120V / 60 Hz / 1Ph | 220-240V / 60Hz / 1Ph |
| Opening (HxW) | 2.36" x 9 5/8" | 9.6" x 3.1" |
| Net Weight | 38.58 lb. / 17.49 kg. | 38.5 lb. / 17.5 kg. |
| Net Dimensions (DWH) | 21.5" x 14.5" x 16.12" | 14.4" x 23.9" x 16.3" |
| Gross Weight | 39 lb. / 17.7 kg. | 8.3 lb. |
| Gross Dimensions | 25" x 18" x 19" | 25.2" x 18.5" x 19.5" |

19938



47457



CONVEYOR TOASTER WITH 10" CONVEYOR BELT



NEMA
5 - 20P
VAC / 20 AMP



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 | 11385 |
| Model | CE-TW-0250 |
| Slices & Capacity | 2 / 300 slices/hr. |
| Power | 1,800 W |
| Amps | 12.5 A |
| Electrical | 120V / 60Hz / 1Ph |
| Opening (HxW) | 1.50" x 10" |
| Net Weight | 50 lb. / 22.6 kg. |
| Net Dimensions (DWH) | 22.8" x 14.5" x 15.3" |
| Gross Weight | 52 lb. / 23.5 kg. |
| Gross Dimensions | 25" x 18" x 20" |



Waffle & Crepe Makers

SINGLE WAFFLE MAKER



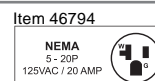
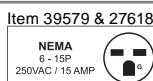
FEATURES

- 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 | Cooking Area | 7.9" x 7.9" |
| Model | CE-CN-0351 | Net Weight | 37.5 lb. / 17 kg. |
| Temperature Range | 60°C to 300°C / 140°F-570°F | Net Dimensions | 16.5" x 11.8" x 10.6" |
| Power | 1,600 W | Gross Weight | 47 lb. / 21.3 kg. |
| Electrical | 120V / 60Hz / 1Ph | Gross Dimensions | 20" x 16" x 14" |



CREPE GRIDDLE Available in Canada only



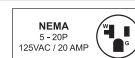
FEATURES

- 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 | 14" Polished Cast Iron Plate |
|----------------------|------------------------------|------------------------------|------------------------------|
| Item | 39579 | 27618 | 46794 |
| Model | CE-CN-0350 | CE-CN-0400 | CE-CN-0350-U |
| Temperature Range | 60°- 300°C / 140°- 570°F | 60°- 300°C / 140°- 570°F | 137.78 - 300°C / 280 - 570°F |
| Power | 1,800 W | 1,800 W | 1,500 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Plate Diameter | 13.8" | 15.75" | 14" |
| Net Weight | 29 lb. / 13 kg. | 38.5 lb. / 17.4 kg. | 25.4 lb. / 11.5 kg. |
| Net Dimensions (DWH) | 13.8" x 13.8" x 4.75" | 15.75" x 15.75" x 4.75" | 13.8" x 14.2" x 5" |
| Gross Weight | 31 lb. / 14 kg. | 42.9 lb. / 19.4 kg. | 28.7 lb. / 13 kg. |
| Gross Dimensions | 20" x 19" x 10" | 21.2" x 21.5" x 8" | 19.3" x 19.3" x 9.8" |



ROUND CREPE GRIDDLE WITH POLISHED CAST IRON GRATE



FEATURES

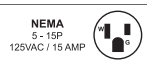
- Easy and efficient way to make delicious crepes
- Cast iron plate, stainless steel body, temperature dial and indicator lights
- Comes with crepe batter spreader

| | |
|----------------------|------------------------------|
| Item | 23571 |
| Model | CE-CN-0397 |
| Temperature Range | 60°C – 300°C / 140°F – 570°F |
| Power | 1,800 W |
| Electrical | 120V / 60Hz |
| Plate Diameter | 15.62" |
| Net Weight | 48.5 lb. / 22 kg. |
| Net Dimensions (DWH) | 17.5" x 20" x 9" |
| Gross Weight | 53 lb. / 24 kg. |
| Gross Dimensions | 21.5" x 22" x 13.75" |



Concession Equipment

1200 W HOT DOG/BUN WARMER



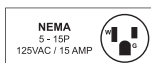
FEATURES

- Steams delicious hot dogs and warms buns simultaneously
- Cabinet and lids are made of stainless steel

| | |
|--------------------|---------------------------------------|
| Item | 17133 |
| Model | FW-TW-3050 |
| Capacity | 30 pcs (buns) and 50 pcs (hotdogs) |
| Power | 1,200 W |
| Electrical | 120V / 60Hz / 1Ph |
| Cabinet Dimensions | 11.75" x 9.25" x 4.75" (each cabinet) |
| Net Weight | 26 lb. / 11.82 kg. |
| Net Dimensions | 13" x 21.25" x 12.75" |
| Gross Weight | 27 lb. / 12.27 kg. |
| Gross Dimensions | 17 x 26" x 13" |



HOT DOG ROLLERS *Sneeze guard is sold separately*



FEATURES

- Equipped with thermostat so users can control the temperature accordingly
- Rollers are made of stainless steel



5 Hot Dog Roller (44690)
& Sneeze Guard (44152)
(Sold separately)

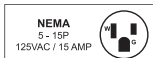


44691



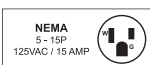
44692

| | 10" wide with 5 Rollers | 13" wide with 7 Rollers | 16" wide with 9 Rollers |
|-----------------------|-------------------------|-------------------------|-------------------------|
| 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" |
| Power | 650 W | 910 W | 1,170 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 14 lb. / 6.35 kg. | 17.8 lb. / 8 kg. | 22 lb. / 10 kg. |
| Net Dimensions | 9.8" x 22.6" x 7" | 13" x 22.6" x 7" | 16" x 22.6" x 7" |
| Gross Weight | 17 lb. / 7.7 kg. | 21 lb. / 9.5 kg. | 26 lb. / 11.8 kg. |
| 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 |

HOT DOG/BUN STEAMERS**FEATURES**

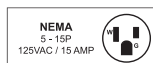
- Comes with a dishwasher-safe GN 1/1 food pan (21" x 13" x 3.75")
- Removable drawer for easy cleaning
- Adjustable temperature range
- Provides dry heat

| | |
|------------------|-------------------------|
| Item | 43623 |
| Model | FW-CN-0032 |
| Capacity | 32 Standard Size Buns |
| Power | 450 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 37.5 lb. / 17 kg. |
| Net Dimensions | 24.25" x 21.75" x 10.5" |
| Gross Weight | 41.9 lb. / 19 kg. |
| Gross Dimensions | 26" x 26" x 13" |

**HOT DOG/BUN STEAMERS****FEATURES**

- 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

| | 16" tall with 5 Rollers | 19" tall with 7 Rollers |
|-------------------|------------------------------------|------------------------------------|
| Item | 43216 | 43215 |
| Model | FW-CN-0100-H | FW-CN-0200-H |
| Temperature Range | 30 to 80°C / 85 to 175°F | 30 to 80°C / 85 to 175°F |
| Capacity | 48 pcs buns and 100 pcs hotdogs | 60 pcs buns and 200 pcs hotdogs |
| Power | 1,300 W | 1,300 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 21 lb. / 9.5 kg. | 24 lb. / 11 kg. |
| Net Dimensions | 18" x 15" x 16" | 18" x 14" x 19" |
| Gross Weight | 27 lb. / 12.2 kg. | 30 lb. / 13.6 kg. |
| Gross Dimensions | 21" x 18" x 17" | 21" x 18" x 20.7" |

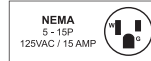
**COUNTERTOP NACHO WARMER DISPLAY****FEATURES**

- 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 lb. of Chips |
| Power | 160 W |
| Amps | 1.3 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 24 lb. / 10.9 kg. |
| Net Dimensions | 12.5" x 15.25" x 22.25" |
| Gross Weight | 29 lb. / 13.15 kg. |
| Gross Dimensions | 16" x 19" x 25.5" |



COTTON CANDY MACHINE AND ACCESSORIES *Sold separately*



FEATURES

- 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

| | |
|------------------|--|
| Item | 40383 |
| Model | CF-CN-0520-T |
| Bowl Size | 20.47" Dia. x 6" H |
| Power | 1,030 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 46.3 lb. / 21 kg. |
| Net Dimensions | 37" x 20.47" x 35" (49" with sneeze guard) |
| Gross Weight | 50.7 lb. / 23 kg. |
| Gross Dimensions | 23" x 21" x 21" |
| Optional Item | 20" Bowl Cover (Item 40382) |



41336 & 40382
(Sold separately)

| | Countertop Candy Floss Machine with 20.5" Bowl Size | Countertop Candy Floss Machine with 28" Bowl Size |
|------------------|---|--|
| Item | 41336 | 41337 |
| Model | CF-CN-0520 | CF-CN-0720 |
| Bowl Size | 20.47" Dia. x 6" H | 28.34" Dia. x 6" H |
| Power | 1,030 W | 1,030W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 26.4 lb. / 12 kg. | 28.6 lb. / 13 kg. |
| Gross Weight | 28.6 lb. / 13 kg. | 30.8 lb. / 14 kg. |
| Dimensions | 20.47" x 20.47" x 19.68" | 28.34" x 28.34" x 19.68" |
| Gross Dimensions | 22.4" x 22.4" x 30" | 28.7" x 28.7" x 17.1" |
| Optional Item | 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) |

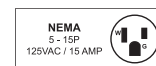


41337 / 41336
Liner with clip



43456

4-TIER STAINLESS STEEL CHOCOLATE FOUNTAIN

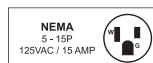


FEATURES

- Made of polished stainless steel
- Easy to operate and clean
- Quickly melts chocolates with adjustable temperature
- Superior quality and designed for continuous use

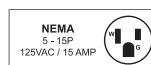
| | |
|----------------------|--------------------------------|
| Item | 47492 |
| Chocolate Capability | 11 lb. / 5 kg. |
| Temperature Range | 30°-150°C / 86-302°F |
| Power | 215 W (Heating) 95 W (Motor) |
| Electrical | 110V / 60Hz / 1Ph |
| Weight | 13.2 lb. / 6 kg. |
| Dimensions (Dia x H) | 13" x 23.6" |



5-TIER STAINLESS STEEL CHOCOLATE FOUNTAIN**FEATURES**

- Made of polished stainless steel
- Quickly melts chocolates with adjustable temperature
- Easy to operate and clean
- Superior quality and designed for continuous use

| | |
|----------------------|--------------------------------|
| Item | 40381 |
| Model | CF-CN-0005 |
| Temperature Range | 30° - 150°C / 86 - 302°F |
| Power | 215 W (Heating) 95 W (Motor) |
| Electrical | 110V / 60Hz / 1Ph |
| Chocolate Capability | 11 lb. / 5 kg. |
| Net Weight | 17.6 lb. / 8 kg. |
| Net Dimensions | 14.63" Dia x 31.5" H |
| Gross Weight | 28 lb. / 12.7 kg. |
| Gross Dimensions | 27" x 20" x 12" |

**POPCORN MACHINE AND TROLLEY** *Sold Separately***FEATURES**

- 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 |
| Capacity | 8 oz. |
| Output Power | 1,320 W |
| Temperature | 220 - 270°C |
| Casing Size | 560 x 417 x 770 mm |
| Oil Dosage | 50 mL/once |
| Sugar Dosage | 50 g/once |
| Corn Dosage | 150g/once |
| Electrical | 110V / 60Hz / 1Ph |
| Efficiency | 1/2 pan/min |
| Net Weight | 51.7 lb. / 23.5 kg. |
| Net Dimensions | 14" x 22" x 29" |
| Gross Weight | 55 lb. / 25 kg. |
| Gross Dimensions | 20" x 26" x 34" |



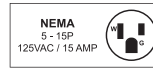
without the trolley

40385 & 44134
(Sold separately)**OPTIONAL ITEM - POPCORN MACHINE TROLLEY FOR 40385**

| | |
|---------------------|----------------------|
| Item | 44134 |
| Rear Wheel Diameter | 24" |
| Net Weight | 44 lb. / 20 kg. |
| Net Dimensions | 39.5" x 20.75" x 30" |
| Gross Weight | 64.5 lb. / 29.32 kg. |
| Gross Dimensions | 28" x 24" x 22.25" |

Dough Mixers

SANTOS DOUGH FORK MIXER 10QT



FEATURES

- Equipped with a silent motor and a helical fork
- Ideal to knead 4 kg. (9 lb.) 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 |
| Bowl Capacity | 10.6 QT |
| Fork Speed | 84 RPM |
| Power | 650 W / 0.87 hp |
| Amps | 6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 40 lb. / 18 kg. |
| Net Dimensions (DWH) | 15" x 15" x 17" |
| Gross Dimensions | 23.2" x 15.4" x 18" |
| Gross Weight | 44 lb. / 20 kg. |



SINGLE-SPEED DOUGH FORK MIXER 26 QT



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 |
| Maximum Kneading Capacity | 25 kg. / 55 lb. (9L of water; 16 kg. of flour) Maximum capacity may vary depending on the ingredients |
| Bowl Capacity | 26.4 QT |
| Bowl RPM | 9 |
| Fork RPM | 28 |
| Power | 1,500 W / 2 hp |
| Amps | 6.6A |
| Electrical | 200-240 V / 60 Hz / 1Ph |
| Net Weight | 315.26 lb. / 143 kg. |
| Net Dimensions (DWH) | 34.25" x 22.05" x 35.04" |
| Gross Weight | 339.51 lb. / 154 kg. |
| Gross Dimensions | 37.80" x 27.55" x 39.37" |

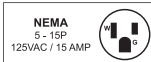
The fork attachment smoothly simulates the turning motion of human hands, quickly achieving a natural leavening process without unnaturally warming the dough.



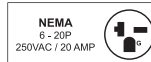
SPIRAL MIXERS WITH REMOVABLE BOWL



For 47087 & 47287



For 47088 & 47288



FEATURES

- Made from large thickness C40 steel
- Scratch resistant powder coating
- The bowl is made with reinforced edge and AISI 304 stainless steel shaft
- Forged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gear box
- Thermal overload protection circuit breaker

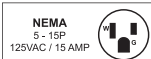


| | 22 QT Bowl | 22 QT Bowl with Timer | 34 QT Bowl | 34 QT Bowl with Timer |
|------------------------|--|--|--|--|
| Item | 47087 | 47287 | 47088 | 47288 |
| Model | MX-IT-0020-R | MX-IT-0020-RT | MX-IT-0030-R | MX-IT-0030-RT |
| Bowl Capacity | 22 QT | 22 QT | 34 QT | 34 QT |
| Max Dry Flour Capacity | 23 lb. / 10.5 kg. | 23 lb. / 10.5 kg. | 34 lb. / 15.5 kg. | 34 lb. / 15.5 kg. |
| Max Dough Capacity | 37.5 lb. / 17 kg. | 37.5 lb. / 17 kg. | 55 lb. / 25 kg. | 55 lb. / 25 kg. |
| RPM (Bowl/Spiral) | 10 / 85 | 10 / 85 | 10 / 85 | 10 / 85 |
| Bowl Dimensions | Ø 14.2" x 8.3" | Ø 14.2" x 8.3" | Ø 15.7" x 10.2" | Ø 15.7" x 10.2" |
| Power | 750 W / 1 hp | 750 W / 1 hp | 1,100 W / 1.5 hp | 1,100 W / 1.5 hp |
| Amps | 6.25 A | 6.25 A | 5 A | 5 A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 184.1 lb. / 83.5 kg. | 184.1 lb. / 83.5 kg. | 239.1 lb. / 108.5 kg. | 239.1 lb. / 108.5 kg. |
| Net Dimensions (DWH) | 29.6" x 15.7" x 44.3" (Open Lid: 44.3") | 29.6" x 15.7" x 44.3" (Open Lid: 44.3") | 32.4" x 17.3" x 49.6" (Open Lid: 49.6") | 32.4" x 17.3" x 49.6" (Open Lid: 49.6") |
| Gross Weight | 209.4 lb. / 95 kg. | 209.4 lb. / 95 kg. | 264.6 lb. / 120 kg. | 264.6 lb. / 120 kg. |
| 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" |

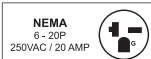
SPIRAL MIXERS WITH FIXED BOWL



For 45417 & 47417



For 45418 & 47418



FEATURES

- Made from large thickness C40 steel
- Scratch resistant powder coating
- The bowl is made with reinforced edge and AISI 304 stainless steel shaft
- Forged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gear box
- Thermal overload protection circuit breaker



| | 22 QT Bowl | 22 QT Bowl with Timer | 34 QT Bowl | 34 QT Bowl with Timer |
|------------------------|--|-----------------------|--|-----------------------|
| Item | 45417 | 47417 | 45418 | 47418 |
| Model | MX-IT-0020-F | MX-IT-0020-FT | MX-IT-0030-F | MX-IT-0030-FT |
| Bowl Capacity | 22 QT | | 34 QT | |
| Max Dry Flour Capacity | 23 lb. / 10.5 kg. | | 34 lb. / 15.5 kg. | |
| Max Dough Capacity | 37.5 lb. / 17 kg. | | 55 lb. / 25 kg. | |
| RPM (Bowl/Spiral) | 10 / 85 | | 10 / 85 | |
| Bowl Dimensions | Ø 14.2" x 8.3" | | Ø 15.7" x 10.2" | |
| Power | 750 W / 1 hp | | 1,100 W / 1.5 hp | |
| Amps | 6.25 A | | 5 A | |
| Electrical | 120V / 60Hz / 1Ph | | 220V / 60Hz / 1Ph | |
| Net Weight | 153.7 lb. / 69.7 kg. | | 210.3 lb. / 95.4 kg. | |
| Net 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") | |
| Gross Weight | 179 lb. / 81.2 kg. | | 235.7 lb. / 106.9 kg. | |
| Gross Dimensions | 22.8" x 32.7" x 39.4" | | 22.8" x 32.7" x 39.4" | |

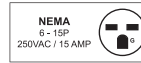
DOUGH MIXERS

09 FOOD EQUIPMENT

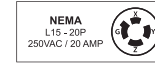
ELITE SERIES HEAVY-DUTY SPIRAL DOUGH MIXERS



FOR 13160, 13163,
13167, 13171



FOR 13162, 13166, 13170,
13171, 13172, 13173, 13174



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



13160



13167



13173 / 13174

| | 13 QT | 13 QT | 13 QT | 24 QT | 24 QT |
|------------------------|--------------------|-------------------|-----------------------------------|---------------------|-----------------------------------|
| 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 |
| Bowl Capacity | 13 QT | | 13 QT | 24 QT | 24 QT |
| Max Dry Flour Capacity | 14 lb. / 6 kg. | | 14 lb. / 6 kg. | 24 lb. / 11 kg. | 24 lb. / 11 kg. |
| Max Dough Capacity | 22 lb. / 10 kg. | | 22 lb. / 10 kg. | 40 lb. / 17 kg. | 40 lb. / 17 kg. |
| HP | 0.75 hp 1 speed | | 0.6 / 0.4 hp 2 speeds | 1.2 hp 1 speed | 1.5 / 1 hp 2 speeds |
| 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 |
| Power | 550 W | | 450 / 300 W | 900 W | 1100 / 750 W |
| Amps | 2.5 A | | 2.2 / 1.44 A | 4 A | 3.8 / 2.6 |
| Electrical | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph | 208V / 60Hz / 3Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Weight | 103 lb. / 46.7 kg. | | 103 lb. / 46.7 kg. | 161 lb. / 73 kg. | 161 lb. / 73 kg. |
| Dimensions | 20.5" x 11" x 23" | | 20.5" x 11" x 23" | 27" x 15.4" x 26.4" | 27" x 15.4" x 26.4" |

| | 40 QT | 40 QT | 52 QT | 52 QT | 67 QT | 90 QT |
|------------------------|----------------------|-----------------------------------|----------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| Item | 13167 | 13170 | 13171 | 13172 | 13173 | 13174 |
| Model | MX-IT-0030 | MX-IT-0030-T | MX-IT-0040 | MX-IT-0040-T | MX-IT-0050 | MX-IT-0060 |
| Bowl Capacity | 40 QT | 40 QT | 52 QT | 52 QT | 67 QT | 90 QT |
| Max Dry Flour Capacity | 40 lb. / 18 kg. | 40 lb. / 18 kg. | 55 lb. / 25 kg. | 55 lb. / 25 kg. | 69 lb. / 31 kg. | 82 lb. / 37 kg. |
| Max Dough Capacity | 66 lb. / 30 kg. | 66 lb. / 30 kg. | 88 lb. / 40 kg. | 88 lb. / 40 kg. | 110 lb. / 50 kg. | 132 lb. / 60 kg. |
| HP | 1.5 hp 1 speed | 1.9 / 1.5 hp 2 speeds | 1.5 hp 1 speed | 1.9 / 1.5 hp 2 speeds | 4 / 2 hp 2 speeds | 4 / 2 hp 2 speeds |
| Bowl RPM | 7 | 6 - 1st speed 12 - 2nd speed | 7 | 6 - 1st speed 12 - 2nd speed | 4.5 - 1st speed 9 - 2nd speed | 7 - 1st speed 14 - 1st speed |
| Hook RPM | 95 | 64 - 1st speed 128 - 2nd speed | 95 | 64 - 1st speed 128 - 2nd speed | 60 - 1st speed 120 - 2nd speed | 70 - 1st speed 140 - 2nd speed |
| Power | 1100 W | 1400 / 1100 W | 1100 W | 1400 W / 1100 W | 3000 / 1500 W | 3000 / 1500 W |
| Amps | 5 A | 4.8 / 3.8 A | 5 A | 4.8 / 3.8 A | 10 / 5.2 A | 10 / 5.2 A |
| Electrical | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph | 208V / 60Hz / 3Ph | 208V / 60Hz / 3Ph |
| Weight | 246 lb. / 111.6 kg. | | 273 lb. / 123.8 kg. | | 407 lb. / 184.6 kg. | 407 lb. / 184.6 kg. |
| Dimensions | 30" x 16.5" x 36" | | 32" x 19" x 37.4" | | 37" x 21" x 40.5" | 39" x 23" x 42" |

**HEAVY-DUTY SPIRAL DOUGH MIXER 56QT
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

| 56 QT Tilting Head and Removable Bowl | |
|---------------------------------------|-----------------------|
| Item | 41549 |
| Model | SM-IT-0053-R |
| Bowl Capacity | 56 QT |
| Max Dry Flour Capacity | 60 lb. / 27 kg. |
| Max Dough Capacity | 97 lb. / 44 kg. |
| Bowl RPM | 9 RPM |
| Hook RPM | 93 RPM |
| Power | 2 hp, 1500 W |
| Electrical | 208V / 60Hz / 3Ph |
| Net Weight | 295 lb. / 134 kg. |
| Net Dimensions (DWH) | 21.7" x 34.2" x 29.7" |
| Gross Weight | 343 lb. / 159 kg. |
| Gross Dimensions (DWH) | 38" x 24" x 34.64" |



41549

SPIRAL DOUGH MIXER 63 QT**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

| | |
|------------------------|---------------------------------------|
| Item | 44269 |
| Model | MX-IT-0060-M |
| Bowl Capacity | 63 QT |
| Max Dry Flour Capacity | 82 lb. / 37 kg. |
| Max Dough Capacity | 132 lb. / 60 kg. |
| Bowl RPM | 21 |
| Spiral RPM | 1st speed: 104 RPM 2nd speed: 208 RPM |
| Spiral Motor | 1,000 - 4,000 W |
| Power | 3,700 W |
| Bowl Dimensions | 23.6" x 14.2 (600 x 360 mm) |
| Electrical | 208V / 60Hz / 3Ph |
| Net Weight | 683.4 lb. / 310 kg. |
| Net Dimensions (WDH) | 25" x 43.7" x 47.2" |
| Gross Weight | 760.6 lb. / 345 kg. |
| Gross Dimensions (WDH) | 28" x 48" x 55" |



HEAVY-DUTY SPIRAL DOUGH MIXERS 143-164 QT

NEW!



FEATURES

- **Intuitive Interface** allows you to access all functions with a few simple actions: two work speeds, two times and an automatic cycle.
- **Bowl & Spiral:** Both are made from high-resistance stainless steel. The design, dimensions and sizing have all been carefully devised to ensure a peerless finished product.
- **Stunning Dough:** Designed to help you create a dough with perfect, handmade consistency. The Plus version has a reinforced spiral drive mechanism specially designed for dryer dough mixes.
- **Highly Safe:** The protective grill in stainless steel is ergonomically designed and completely safe. When opened the machine automatically stops working.
- **Solid Stability:** The feet give the machine great stability, while the wheels mean that the machine can be moved easily in order to clean the workspace.
- **User-friendly At All Times:** A special button means you can respond to emergencies quickly, in accordance with the regulations out there.

| | 143 QT | 164 QT |
|------------------------|--|--|
| Item | 49122 | 49123 |
| Model | MX-IT-0080-M | MX-IT-0100-M |
| Bowl Capacity | 143 QT | 164 QT |
| Max Dry Flour Capacity | 110 lb. / 50 kg. | 138 lb. / 63 kg. |
| Max Dough Capacity | 176 lb. / 80 kg. | 220 lb. / 100 kg. |
| Timer | 2 | 2 |
| RPM | 2 | 2 |
| Wattage | Spiral: 2,400 W / 4,400 W Bowl: 5,600 W | Spiral: 2,400 W / 4,400 W Bowl: 5,600 W |
| Power | Spiral: 1,000 - 4,000 W Bowl: 370 W | Spiral: 2400 - 4,500 W Bowl: 560 W |
| Amps | Spiral: 8.3 A - 15.26 A Bowl: 19.4 A | Spiral: 8.3 A - 15.26 A Bowl: 19.4 A |
| Electrical | 208V / 60Hz / 3Ph | 208V / 60Hz / 3Ph |
| Bowl Diameter | 27.6" | 27.6" |
| Bowl Height | 14.2" | 16.1" |
| Net Weight | 925.9 lb. / 420 kg. | 992.1 lb. / 450 kg. |
| Net Dimensions | 29.1" x 48" x 49.2" | 29.1" x 48.4" x 49.2" |



Look at all the Pasta-bilities!

Omcans line of pasta machines and sheeters are quite the saucy bunch! We have countertop pasta machines as well as heavy duty floor models for the larger jobs with a large variety of dies and accessories to match. Ravioli machines, cutters and sheeters can also be found here at Omcans.

[VIEW OUR PRODUCTS ON PAGE 280](#)

ECONOMY SPIRAL DOUGH MIXERS 37-127 QT

For 19196



For 27767

**FEATURES**

- Equipped with a micro-computer controller for changing speed
- Heavy duty: Actual flour weight is the maximum kneading capacity
- High-efficiency
- Revolves simultaneously to provide speed and better results
- Comes with safety covers
- Stainless steel bowl

| | 43 QT | 127 QT |
|------------------------|-----------------------|-----------------------|
| Item | 19195 | 27767 |
| Model | MX-CN-0043 | MX-CN-0127 |
| Bowl Capacity | 43 QT | 127 QT |
| Max Dry Flour Capacity | 14 lb. / 6 kg. | 24 lb. / 11 kg. |
| Max Dough Capacity | 22 lb. / 10 kg. | 22 lb. / 40 kg. |
| Bowl RPM | 8 / 16 RPM | 17 RPM |
| Hook RPM | 101 / 202 RPM | 120 / 240 RPM |
| Power | 1.5 - 3 hp | 2.7 hp - 5 hp |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Net Weight | 279 lb. / 127 kg. | 1080lb. / 49 kg. |
| Net Dimensions | 34.3" x 18.9" x 36.8" | 47.6" x 28.3" x 56.3" |
| Gross Weight | 319 lb. / 145 kg. | 1258 lb. / 570 kg. |
| Gross Dimensions | 37" x 23" x 41" | 30" x 66" x 49" |



27767



19196

COUNTERTOP PLANETARY MIXERS 7QT 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
- Various speed control options

| | | |
|----------------------|---------------------|-----------------|
| Color | White | Gray - Aluminum |
| Item | 44306 | 44475 |
| Model | MX-CN-0007-HW | MX-CN-0007-HG |
| Timer | No Timer | |
| Capacity | 7 QT | |
| Guard | Polycarbonate | |
| Shaft RPM | 145 - 920 RPM | |
| Power | 0.36 hp / 270 W | |
| Amps | 2.5 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Net Weight | 33 lb. / 15 kg. | |
| Net Dimensions (DWH) | 15.75" x 9" x 16.5" | |
| Gross Weight | 37.5 lb. / 17 kg. | |
| Gross Dimensions | 19" x 13" x 20" | |



44306



44475

**STANDARD-DUTY PLANETARY MIXERS
10-60 QT WITH GUARD**

FEATURES

- Has 3 speeds (19999 has 4 speeds)
- Comes complete with 3 attachments, a stainless steel bowl, and a safety guard
- Finished in metallic gray
- #12 Drive Hub



Wire whip



Dough hook



Flat beater



Bowl



20467



20441



17835



20442 / 17836

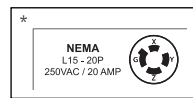
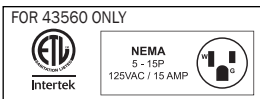


19999

| | 10QT | 20QT | 20QT With Timer |
|------------------------------------|---|---|---|
| Item | 20467* | 20441* | 17835* |
| Model | MX-CN-0010-G | MX-CN-0020-G | MX-CN-0020-T |
| Bowl Capacity | 10 QT | 20 QT | 20 QT |
| Shaft RPM (1st 2nd 3rd Speeds) | 108 195 355 | 108 195 355 | 108 195 355 |
| Timer | No | No | Yes |
| Guard | Yes | Yes | Yes |
| Power | 0.67 hp / 500 W | 1.5 hp / 1,120 W | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 88.2 lb. / 40 kg. | 187.4 lb. / 85 kg. | 187.4 lb. / 85 kg. |
| Net Dimensions (DWH) | 20" x 15.5" x 24.5" | 21.5" x 16" x 30.5" | 21.5" x 16" x 30.5" |
| Gross Weight | 119 lb. / 54 kg. | 235.9 lb. / 107 kg. | 235.9 lb. / 107 kg. |
| Gross Dimensions | 22" x 18" x 29" | 25" x 22" x 35" | 25" x 22" x 38" |
| 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) |

| | 30 QT | 30 QT With Timer | 60 QT |
|--------------------------------------|---|---|---|
| Item | 20442* | 17836* | 19999 |
| Model | MX-CN-0030-G | MX-CN-0030-T | MX-CN-0060-U |
| Bowl Capacity | 30 QT | 30 QT | 60 QT |
| Power | 2 hp / 1,500 W | 2 hp / 1,500 W | 3 - 3.75 hp / 2,240 - 2,800 W |
| Shaft RPM (1st 2nd 3rd - Speeds) | 91 166 282 | 91 166 282 | 79 109 143 216 (4 speeds) |
| Timer | No | Yes | No |
| Guard | Yes | Yes | Yes |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 220V / 60Hz / 3Ph |
| Weight | 374.8 lb. / 170 kg. | 374.8 lb. / 170 kg. | 1078 lb. / 490 kg. |
| Gross Weight | 451.9 lb. / 205 kg. | 451.9 lb. / 205 kg. | 24.4" x 40.4" 56.3" |
| Dimensions (DWH) | 23.5" x 21" x 44.5" | 23.5" x 21" x 44.5" | 1230 lb. / 559 kg. |
| Gross Dimensions | 29" x 26" x 50" | 29" x 26" x 50" | 45" x 30" x 66" |
| 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 24663), Dough hook (Item 24667), |

HEAVY-DUTY PLANETARY MIXERS 20-80QT 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
- Comes with complete 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
- #12 Drive Hub



Wire whip



Dough hook



Flat beater



Bowl

| | 20 QT | 30 QT |
|------------------------------------|---|---|
| Item | 43560 | 44388 |
| Model | MX-CN-0020 | MX-CN-0030 |
| Bowl Capacity | 20 QT | 30 QT |
| Shaft RPM (1st 2nd 3rd Speeds) | 120 272 390 | 112 206 351 |
| Power | 2 hp / 1,500 W | 2.7 hp / 2,000 W |
| Amps | 13.6 A | 16.3 A |
| Electrical | 110 V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Timer | Yes | Yes |
| Guard | Yes | Yes |
| Net Weight | 260.1 lb. / 118 kg. | 385.8 lb. / 175 kg. |
| Net Dimensions (DWH) | 24.76" x 16.2" x 39.2" | 28.3" x 25.4" x 48" |
| Gross Weight | 324.1 lb. / 147 kg. | 471.8 lb. / 214 kg. |
| Gross Dimensions | 25" x 29" x 44" | 31.1" x 28.1" x 54.3" |
| Optional Item (Replacement) | Wire whip (Item 43521), Dough hook (Item 43523), Flat beater (Item 43522), Bowl (Item 25727) | Wire whip (Item 67825), Dough hook (Item 67776), Flat beater (Item 67830), Bowl (Item 67793) |



43560

44388/
44389

| | 40 QT | 60 QT | 80 QT |
|------------------------------------|---|---|---|
| Item | 44389* | 44390* | 44391* |
| Model | MX-CN-0040 | MX-CN-0060 | MX-CN-0080 |
| Bowl Capacity | 40 QT | 60 QT | 80 QT |
| Shaft RPM (1st 2nd 3rd Speeds) | 120 268 372 | 119 275 396 | 119 275 396 |
| Power | 2.9 hp / 2,200 W | 4 hp / 3,000 W | 5.4 hp / 4,000 W |
| Amps | 10 A | 13.6 A | 18 A |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Timer | Yes | Yes | Yes |
| Guard | Yes | Yes | Yes |
| Net Weight | 496.04 lb. / 225 kg. | 1040.58 lb. / 472 kg. | 1080.27 lb. / 490 kg. |
| Net 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 Weight | 606.3 lb. / 275 kg. | 1239 lb. / 562 kg. | 1300.73 lb. / 590 kg. |
| 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) |



44390

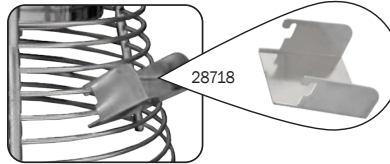


44391

MIXER ACCESSORIES

HOPPER FOR 10/20/30 QT MIXER

| | |
|-------|--------------------------------------|
| Item | 28718 |
| Model | Hopper for Mixer- Stainless Steel |
| Power | 1 lb. |



Flat beater

Dough Hook

Whip

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 Weight | Item | Description | Gross Weight |
|-------|-------------------------------|-------------------|-------|------------------------------|------------------|
| 10097 | 20 QT Flat Beater Attachment | 3 lb. / 1.4 kg. | 17610 | 80 QT Dough Hook Attachment | 17 lb. / 7.7 kg. |
| 10098 | 30 QT Flat Beater Attachment | 5 lb. / 2.2 kg. | 17613 | 140 QT Dough Hook Attachment | 25 lb. / 11 kg. |
| 17606 | 60 QT Flat Beater Attachment | 7 lb. / 3 kg. | 10237 | 20 QT Whip Attachment | 4 lb. / 1.8 kg. |
| 17609 | 80 QT Flat Beater Attachment | 10 lb. / 4.5 kg. | 10238 | 30 QT Whip Attachment | 6 lb. / 2.7 kg. |
| 17612 | 140 QT Flat Beater Attachment | 25 lb. / 11.3 kg. | 17605 | 60 QT Whip Attachment | 8 lb. / 3.6 kg. |
| 10078 | 20 QT Dough Hook Attachment | 4 lb. / 1.8 kg. | 17608 | 80 QT Whip Attachment | 10 lb. / 4.5 kg. |
| 10079 | 30 QT Dough Hook Attachment | 6 lb. / 2.7 kg. | 17611 | 140 QT Whip Attachment | 12 lb. / 5.4 kg. |
| 17607 | 60 QT Dough Hook Attachment | 10 lb. / 4.5 kg. | | | |

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 lb. / 2 kg | 44403 | 40 QT hook attachment | 7.5 lb. / 3.4 kg |
| 44399 | 30 QT beater attachment | 4.4 lb. / 2 kg | 44406 | 60 QT hook attachment | 8.8 lb. / 4 kg |
| 44402 | 40 QT beater attachment | 5.5 lb. / 2.5 kg | 43179 | 20 QT whip attachment | 2.8 lb. / 1.3 kg |
| 44405 | 60 QT beater attachment | 7 lb. / 3 kg | 44398 | 30 QT whip attachment | 3 lb. / 1.4 kg |
| 43181 | 20 QT hook attachment | 4 lb. / 1.8 kg | 44401 | 40 QT whip attachment | 4.4 lb. / 2 kg |
| 44400 | 30 QT hook attachment | 5 lb. / 2.2 kg | 44404 | 60 QT whip attachment | 6.6 lb. / 3 kg |



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 | Weight | Dimensions (Dia X H) |
|-------|--|-------------------|----------------------|
| 14246 | 20 QT Stainless Steel Mixer Bowl | 12 lb. / 5.4 kg. | 14" x 11" |
| 14247 | 30 QT Stainless Steel Mixer Bowl | 18 lb. / 8 kg. | 15.5" x 13.25" |
| 14248 | 60 QT Stainless Steel Mixer Bowl | 28 lb. / 13 kg. | 19.25" x 16.75" |
| 14249 | 80 QT Stainless Steel Mixer Bowl | 34 lb. / 15.4 kg. | 21.5" x 18.5" |
| 18266 | 140 QT Stainless Steel Mixer Bowl | 72 lb. / 32.6 kg. | 25" x 26" |
| 23512 | Bowl Dolly, steel-painted fits 30-140 QT bowls | 32 lb. / 14.5 kg. | 16.5" x 7.25" |

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

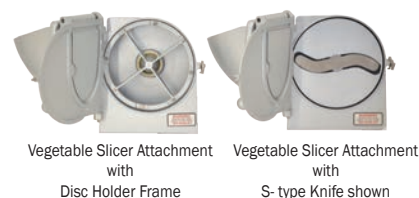


| Item | Description | Gross Weight |
|--------|--|-------------------|
| 10051* | # 12 Grinder Head Complete Unit - Fit # 12 drive hubs | 20 lb. / 9 kg |
| 27142 | # 12 Grinder Head Complete Unit- Stainless Steel - Fit # 12 drive hubs | 22 lb. / 10 kg |
| 10058 | # 22 Grinder Head Complete Unit-Fit # 22 drive hubs | 26 lb. / 11.8 kg. |
| 21229 | # 22 Grinder Head Complete Unit- Stainless Steel - Fit # 12 drive hubs | 28 lb. / 12.7 kg. |
| 10052 | Grinder Head Cylinder | 6 lb. / 2.7 kg. |
| 10053 | Grinder Head Ring | 4 lb. / 1.8 kg. |
| 10054 | Grinder Head Cylinder, Ring, Worm | 12 lb. / 5.4 kg. |
| 10055 | Grinder Head Worm | 2 lb. / 1 kg. |
| 10056 | Grinder Head Stomper | 1 lb. / 0.5 kg. |
| 10057 | Grinder Head, 10" x 12" Feed Pan | 3 lb. / 1.4 kg. |

VEGETABLE SLICER ATTACHMENT Available with disc holder frame or adjustable S-knife.

| Item | Description | Gross Weight |
|-------|---|-----------------|
| 43143 | Complete Set of Vegetable Shredder with Disc Holder (Compatible for #12 drive hub) | 20 lb. / 9 kg. |
| 43144 | Complete Set of Vegetable Slicer Attachment with S-Knife (Compatible for #12 drive hub) | 22 lb. / 10 kg. |
| 43146 | Disc Holder Frame | 5 lb. / 2.3 kg. |
| 43145 | Door for Slicer/Shredder Attachment | 4 lb. / 1.8 kg. |
| 43147 | Housing for Slicer/Shredder Attachment | 9 lb. / 4.1 kg. |
| 43148 | Pusher for Slicer/Shredder Attachment | 2 lb. / 1 kg. |
| 43150 | Adjustable Slicer Plate with S knife, cutting size: 0 - 5/16" | 7 lb. / 3.2 kg. |

Vegetable Slicer Attachment with S-type knife or Disc Holder Complete Set

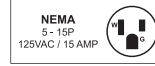
**STAINLESS STEEL GRATER AND SHREDDER DISCS**

| Item | Description | Gross Weight |
|-------|--|-----------------|
| 10132 | Stainless Steel Grater Disc | 1 lb. / 0.5 kg. |
| 10136 | Stainless Steel Shredder Disc 3/32" / 2.3 mm Holes | 1 lb. / 0.5 kg. |
| 43235 | Stainless Steel Shredder Disc 3/16" / 4.8 mm Holes | 1 lb. / 0.5 kg. |
| 43234 | Stainless Steel Shredder Disc 1/4" / 6 mm Holes | 1 lb. / 0.5 kg. |
| 43237 | Stainless Steel Shredder Disc 5/16" / 8 mm Holes | 1 lb. / 0.5 kg. |
| 43233 | Stainless Steel Shredder Disc 1/2" / 12 mm Holes | 1 lb. / 0.5 kg. |



Dough Rollers

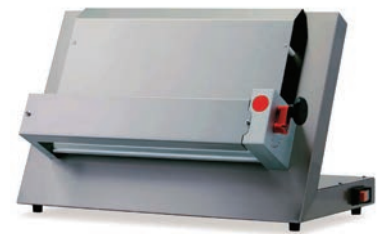
ADJUSTABLE DOUGH ROLLER WITH 13.3" MAX ROLLER



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 |
| Capacity | 0.29 m³ / 10.2 cu.ft. | 0.18 m³ / 6.3 cu.ft. |
| Dough Weight | 2.8-14.1 oz. / 80-400 g | 7.4-21.2 oz. / 210-600 g |
| Pizza Diameter | 5.5"-13.4" / 140-340 mm | 10.2" - 15.75" / 260-400 mm |
| Power | 0.5 hp / 370 W | 0.5 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 48.4 lb. / 22 kg. | 57.3 lb. / 26 kg. |
| Gross Weight | 57.2 lb. / 26 kg. | 64 lb. / 30 kg. |
| Net 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" |

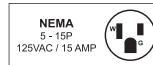


PIZZA MOULDER - DOUBLE PASS

FOR 13177



FOR 39638



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 | Double Pass Pizza Moulder With 4"-16" Roller Width |
|------------------|---|---|
| Item | 13177 | 39638 |
| Model | BE-IT-0406 | BE-CN-0400 |
| Dough Weight | 7.5 - 24.5 oz. / 213 - 695g | 1.8 - 17.6 oz. / 50 - 500g |
| Pizza Diameter | 11" - 15.75" | 4" - 16" |
| Power | 0.5 hp / 370 W | 0.5 hp / 370 W |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Net Weight | 77.2 lb. / 35 kg. | 86 lb. / 39 kg. |
| Net Dimensions | 18.5" x 21" x 32 | 21" x 21" x 25.6" |
| Gross Weight | 79 lb. / 35.8 kg.. | 123.5 lb. / 56 kg. |
| Gross Dimensions | 31" x 24" x 23" | 22.8" x 23.2" x 32.7" |



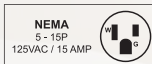
13177



39638

Dough Rounders & Dividers

BUN ROUNDING DIVIDER



FEATURES

- Powered by hydraulics
- 2 cylinders for pressing, 1 cylinder for cutting, & 1 for rounding.
- With a knife cleaning button.
- Control panel to adjust pressing, rounding and shaping chamber opening times.
- Can store up to 9 different programs

| | Manual 15-Division / 3Ph | Manual 15-Division / 1Ph | Manual 30-Division / 3Ph | Manual 30-Division / 1Ph |
|----------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Item | 47582 | 48582 | 47583 | 48583 |
| Model | BE-IT-0015M | BE-IT-15M-1P | BE-IT-0030M | BE-IT-30M-1P |
| Number of Divisions | 15 | | 30 | |
| Min. Product Weight | 150g | | 40g | |
| Max. Product Weight | 360g | | 135g | |
| Basin Capacity | 12.1 lb. / 5.5 kg. | | 8.8 lb. / 4 kg. | |
| Head Diameter | 15.7" | | | |
| PSI per Hour | 261 | | | |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph |
| Net Weight | 396.8 lb. / 180 kg. | | | |
| Net Dimensions (WDH) | 24" x 26.8" x 80.7" | | | |
| Gross Dimensions | 30" x 29" x 66" | | | |



Manual Bun

| | Automatic 15-Division / 3Ph | Automatic 15-Division / 1Ph | Automatic 30-Division / 3Ph | Automatic 30-Division / 1Ph |
|----------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| Item | 47581 | 48580 | 47580 | 48581 |
| Model | BE-IT-0030A | BE-IT-15A-1P | BE-IT-0015A | BE-IT-30A-1P |
| Number of Divisions | 15 | | 30 | |
| Min. Product Weight | 150g | | 40g | |
| Max. Product Weight | 360g | | 135g | |
| Basin Capacity | 12.1 lb. / 5.5 kg. | | 8.8 lb. / 4 kg. | |
| Head Diameter | 15.7" | | | |
| PSI per Hour | 261 | | | |
| Electrical | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 1Ph |
| Net Weight | 540 lb. / 245 kg. | | | |
| Net Dimensions (WDH) | 26" x 27.6" x 57.1" | | | |
| Gross Dimensions | 30" x 29" x 66" | | | |



Automatic Bun

MANUAL DOUGH DIVIDER



FEATURES

- Minimum load capacity of 2.2 to 6.6 lb. of dough
- Constructed of white enamel finish

| | |
|----------------------|---|
| Item | 10839 |
| Description | Dough Divider - makes 30 pieces |
| Min. Load Capacity | 2.2 lb. / 1kg. of dough / 30 rolls with 33 grams |
| Max. Load Capacity | 6.6 lb. / 3kg. of dough / 30 rolls with 100 grams |
| Net Weight | 73 lb. / 33 kg. |
| Net Dimensions (DWH) | 17.71" x 17.71" x 43.5" |
| Gross Weight | 122 lb. / 55 kg. |
| Gross Dimensions | 21" x 21" x 46" |



10839

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

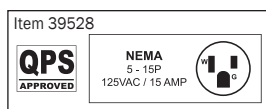
| | |
|----------------------|--------------------------------------|
| Item | 45356 |
| Model | BE-IT-0045 |
| Plates Temperature | 130°C to 170°C / 266°F to 338°F |
| Plate Diameter | Lower - 17.7" Upper - 16.5" |
| Power | 8,100 W |
| Amps | 35.2 A |
| Electrical | 230V / 60Hz / 1Ph |
| Dough Weight | 551.15 - 1102.31 lb. / 250 - 500 kg. |
| Net Weight | 280 lb. / 127 kg. |
| Net Dimensions (DWH) | 24.8" x 26.4" x 35" |
| Gross Weight | 312 lb. / 141.5 kg. |
| Gross Dimensions | 37" x 29" x 43" |



45356

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



31834 & 39528

43554 & 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, and cutting board |

Dough Sheeters



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



| | Table Top Model | Floor Model |
|----------------------------------|--------------------------|--------------------------|
| Item | 42154 | 44135 |
| Models | BE-CN-2083-CSS | BE-CN-2083-FSS |
| Maximum Dough Capacity | 11 lb. / 5 kg. | 11 lb. / 5 kg. |
| 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 |
| Power | 0.75 hp/ 560 W | 0.75 hp/ 560 W |
| Amps | 2.5 A | 2.5 A |
| Electrical | 220 V / 60 Hz / 1Ph | 220 V / 60 Hz / 1Ph |
| Working Position Dimensions | 35" x 88" x 24" | 35" x 108" x 46" |
| Resting Position Dimensions (WH) | 32" x 37" | 35" x 63" |
| Net Weight | 275.6 lb. / 125 kg. | 419 lb. / 190 kg. |
| Gross Weight | 341 lb. / 154.7 kg. | 512 lb. / 232 kg. |
| Gross Dimensions | 38" x 29" x 41" | 23" x 23" x 17" |

STAINLESS STEEL DOUGH SHEETERS



FEATURES

- Aluminum die-cast shoulders and casing
- Possibility of working all types of dough, obtaining very thin results
- Galvanized hard chrome plated, ground and polished cylinders
- Easy to remove scrapers, for quick and efficient cleaning
- Adjustable belt speeds to prevent dough wrinkling
- Folding tables to reduce machine space when not in use
- Low voltage electrical system with dual commands (hand and foot pedal)
- Accident prevention safety guards connected to the electrical system by limiting switches
- Machine mounted on wheels making it fully mobile



| | Table Top Model | Floor Model |
|--------------------|-----------------------|-----------------------|
| Item | 49115 | 49116 |
| Model | BE-IT-710-CSS | BE-IT-710-FSS |
| Cylinder Length | 19.7" | 19.7" |
| Cylinder Diameter | 2.4" | 2.4" |
| Sheeting Thickness | 0 to 1.4" | 0 to 1.4" |
| Table Length | 28" / 710 mm | 28" / 710 mm |
| Power | 750 W | 750 W |
| Amps | 3.4 A | 3.4 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 253.5 lb. / 115 kg. | 326.3 lb. / 148 kg. |
| Working Dimensions | 70.8" x 34.6" x 25" | 70.8" x 34.6" x 43.3" |
| Closed Dimensions | 20.5" x 34.6" x 32.7" | 23.6" x 34.6" x 57.5" |
| Gross Weight | 284.4 lb. / 129 kg. | 359.4 lb. / 163 kg. |
| Gross Dimensions | 36.2" x 24.8" x 40.2" | 36.2" x 24.8" x 63.8" |

DOUGH SHEETER FLOOR MODEL WITH TABLE



FEATURES

- Aluminum die-cast shoulders and casing.
- Possibility of working all types of dough, obtaining very thin results.
- Galvanized hard chrome plated, ground and polished cylinders.
- Easy to remove scrapers, for quick and efficient cleaning.
- Adjustable belt speeds to prevent dough wrinkling.
- Folding tables to reduce machine space when not in use.
- Low voltage electrical system with dual commands (hand and foot pedal)
- Accident prevention safety guards connected to the electrical system by limiting switches
- Machine mounted on wheels making it fully mobile.



| | 48" Wide | 60" Wide |
|------------------------------|------------------------|------------------------|
| Item | 49010 | 49011 |
| Model | BE-IT-1200-FSS | BE-IT-1500-FSS |
| Max. workable dough quantity | 17.6 lb. / 8 kg. | 17.6 lb. / 8 kg. |
| Min/max rolling thickness | 0/40 mm | 0/40 mm |
| Max belts speed in/out | 0.303/0.513 m/s | 0.303/0.513 m/s |
| Power | 1 hp / 750 W | 1 hp / 750 W |
| Electrical | 220V / 60Hz / 1 ph | 220V / 60Hz / 1 Ph |
| Table Length | 48" / 1200 mm | 60" / 1500 mm |
| Table Width | 23.6" / 600 mm | 23.6" / 600 mm |
| Net Weight | 513.7 lb. / 233 kg. | 540 lb. / 245 kg. |
| Working Dimensions | 109.4" x 39.8" x 45.7" | 133.1" x 39.8" x 45.7" |
| Closed Dimensions | 35.4" x 39.8" x 77.2" | 41.7" x 39.8" x 88.6" |
| Gross Weight | 562.2 lb. / 255 kg. | 591 lb. / 268 kg. |
| Gross Dimensions | 42.5" x 34.6" x 61" | 42.5" x 34.6" x 72.4" |

Pasta Sheeters & Extruders

TABLETOP RESIDENTIAL MANUAL PASTA SHEETER



FEATURES

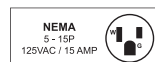
- For home use
- Supplied with 2 cutter dies (2mm and 4mm)
- Sheet thickness is adjustable

| | |
|---------------------|--------------------|
| Item | 13229 |
| Model | PM-CN-0179 |
| Roller Length | 7" |
| Max. Roller Opening | 3 mm |
| Net Weight | 7.5 lb. / 3.41 kg. |
| Net Dimensions | 8.25" x 9.5" x 6" |
| Gross Weight | 8 lb. / 3.64 kg. |
| Gross Dimensions | 10" x 8" x 7" |



EUROPEAN STYLE RESIDENTIAL PASTA SHEETER

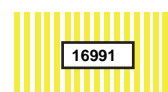
Contact us for other types of cutters



FEATURES

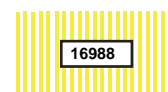
- Quickly makes sheets of pasta in six different thickness
- Cuts it into two types of pasta: tagliatelle (2mm) and fettuccine (6.5mm)
- Ideal for home use

| | |
|-------------------------|--|
| 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 / 1Ph |
| Weight | 13 lb. / 5.91 kg. |
| Gross Weight | 16 lb. / 7 kg. |
| Dimensions | 10.5" x 8.25" x 10.5" |
| Gross Dimensions | 10" x 12" x 12" |
| Optional Cutters | <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) |



16991

Spaghetti
Ø 2mm



16988

Capelli d' Angelo
1.5mm



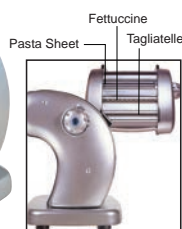
16989

Trenette
4mm

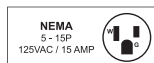


16990

Lasagnette
12mm



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.) |
| Net Weight | 22 lb. / 10 kg. |
| Net Dimensions | 8.5" x 12.75" x 9.75" |
| Gross Weight | 24 lb. / 10.91 kg. |
| Gross Dimensions | 14" x 17" x 15" |



13231

ELECTRIC PASTA SHEETER

| | |
|------------------|----------------------|
| Item | 46292 |
| Model | PM-IT-0037 |
| Roller Length | 8.25" |
| Roller Opening | 50 mm (Max.) |
| Power | 0.25 hp / 190 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 35.5 lb. / 16.14 kg. |
| Net Dimensions | 8.5" x 14" x 10" |
| Gross Weight | 36 lb. / 16.36 kg. |
| Gross Dimensions | 14" x 17" x 15" |

Optional Items (for items 13231 & 46292)

- 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)



46292



Cutter is sold separately

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 | Net Weight | 53 lb. / 27.09 kg. |
| Model | PM-IT-0002 | Net Dimensions | 15" x 10.6" x 12.79" |
| Tank Capacity | 2.86 lb. / 1.3 kg. | Gross Weight | 57 lb. / 25.91 kg. |
| Power | 0.5 hp / 3,700 W | Gross Dimensions | 20" x 15" x 13" |
| Output / Hr. | 5.5 lb. / 2.5 kg. | Optional Item | Cutter assembly (Item 44764) |
| Electrical | 110V / 60Hz / 1Ph | | |



COUNTERTOP PASTA MACHINE

WITH 3.74-LB CAPACITY AND 1/2 HP *Dies are sold separately*

| | | | |
|---------------|--------------------|------------------|------------------------------|
| Item | 13320 | Net Weight | 61 lb. / 22.73 kg. |
| Model | PM-IT-0004 | Net Dimensions | 17.32" x 9.84" x 16.73" |
| Tank Capacity | 3.74 lb. / 1.7 kg. | Gross Weight | 65 lb. / 29.55 kg. |
| Power | 0.5 hp / 3,700 W | Gross Dimensions | 20" x 15" x 22" |
| Output / Hr. | 8.8 lb. / 4 kg. | Optional Item | Cutter assembly (Item 40399) |
| Electrical | 110V / 60Hz / 1Ph | | |



PASTA MACHINE 26.5 LB/12 KG. PER HOUR 4 KG. KNEADING CAPACITY 750 W



FEATURES

- All components that come into contact with food are made of stainless steel or food-grade bronze.
- All moving parts are installed on ball bearings with long-life seals or support with a grease gun.
- Single-motor-driven, belt drive with maintenance-free reduction gear. The mixer is driven by a sprocket
- Equipped with height-adjustable feet and plastic caps.
- Operating components can rotate in both directions.
- The operating parts are easy to disassemble to allow access for cleaning the machine.
- Allows you to make various pasta shapes by simply changing the die.
- Accessories supplied: liquid measuring jug, ring nut key, pasta tray, trolley.

| | |
|---------------------------|-----------------------|
| Item | 49117 |
| Model | PM-IT-0012E |
| Dough Capacity | 5 kg. / 11 lb. |
| Output Per Hour | 12 kg. / 26.5 lb. |
| Pasta Sheet (Width) | 180 mm / 7.1" |
| Trolley (Height)-Optional | 660 mm / 26" |
| Power | 750 W |
| Electrical | 110V / 60Hz / 1Ph |
| Material | Stainless steel body |
| Net Weight | 105.8 lb. / 48 kg. |
| Net Dimensions | 12.2" x 20.1" x 22.4" |
| Gross Weight | 136.7 lb. / 62 kg. |
| Gross Dimensions | 29" x 18" x 30" |



| | |
|----------------------|---|
| Optional accessories | Trolley for Pasta machine: 49119 Cutter Motor Assembly for Pasta Machine: 49120 White Plastic Tray: 40462 |
|----------------------|---|

**FLOOR MODEL HEAVY-DUTY PASTA EXTRUDER
WITH 9LB. CAPACITY AND 3/4 HP**

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
- Cutting assembly included. Dies are sold separately

| | |
|------------------|---|
| Item | 13364 |
| Model | PM-IT-0008 |
| Tank Capacity | 8.8 lb. / 4 kg. |
| Output / Hr. | 17.63 lb. / 8 kg. |
| Power | 0.75 hp / 5,600 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 143.2 lb. / 65 kg. |
| Net Dimensions | 12.5" x 22" x 29" |
| Gross Weight | 153 lb. / 69.55 kg. |
| Gross Dimensions | 29" x 22" x 29" |
| Optional Item | Replacement white plastic tray (Item 40462) |



13364

**PASTA MACHINE 26.5 LB/12KG. PER HOUR
5 KG. KNEADING CAPACITY W/ COOLING AND CUTTER**

FEATURES

- All components that come into contact with food are made of stainless steel or food-grade bronze.
- All moving parts are installed on ball bearings with long-life seals or support with a grease gun.
- Single-motor-driven, belt drive with maintenance-free reduction gear. The mixer is driven by a sprocket
- Equipped with height-adjustable feet and plastic caps.
- Operating components can rotate in both directions.
- The operating parts are easy to disassemble to allow access for cleaning the machine.
- Allows you to make various pasta shapes by simply changing the die.
- Accessories supplied: liquid measuring jug, ring nut key, pasta tray, cutting assembly, trolley.

| | |
|---------------------------|-----------------------|
| Item | 49118 |
| Model | PM-IT-0012 |
| Dough Capacity | 11 lb. / 5 kg. |
| Pasta Sheet (Width) | 180 mm / 7.1" |
| Trolley (Height)-Optional | 660 mm / 26" |
| Power | 7,500 W |
| Electrical | 110V / 60Hz / 1Ph |
| Material | Stainless steel body |
| Net Weight | 150 lb. / 68 kg. |
| Net Dimensions | 12.6" x 29.5" x 28.5" |
| Gross Weight | 176.4 lb. / 68 kg. |
| Gross Dimensions | 29" x 18" x 35.8" |



49118

40462

| | |
|----------------------|---|
| Optional accessories | Trolley for Pasta machine: 49119 Cutter Motor Assembly for Pasta Machine: 49120 White Plastic Tray: 40462 |
|----------------------|---|

FLOOR MODEL HEAVY-DUTY PASTA EXTRUDER WITH 13LB. CAPACITY AND 1 HP



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
- Cutting assembly included. Dies are sold separately

| | |
|------------------|---|
| Item | 13397 |
| Model | PM-IT-0015 |
| Tank Capacity | 13 lb. / 5.89 kg. |
| Output / Hr. | 33 lb. / 15 kg. |
| Power | 1 hp / 750 W |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 242.5 lb. / 110.23 kg. |
| Net Dimensions | 15" x 35" x 36" |
| Gross Weight | 290 lb. / 131.82 kg. |
| Gross Dimensions | 36" x 35" x 36" |
| Optional Item | Replacement white plastic tray (Item 40462) |



13397

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 lb. / 12 kg. | 26 lb. / 12 kg. |
| Output / Hr. | 55 lb. / 25 kg. | 55 lb. / 25 kg. |
| Power | 1.5 hp / 1,120 W | 1.5 hp / 1,120 W |
| Electrical | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Net Weight | 297.6 lb. / 135.27 kg. | 297.6 lb. / 135.27 kg. |
| Net Dimensions | 18.5" x 36" x 36" | 18.5" x 36" x 36" |
| Gross Weight | 347 lb. / 157.73 kg. | 347 lb. / 157.73 kg. |
| Gross Dimensions | 37" x 28" x 44" | 37" x 28" x 44" |
| Optional Item | Replacement white plastic tray (Item 40462) | |



16643

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 lb. | SECOND TANK: 17.6 lb. |
| Output / Hr. | 88 lb. | |
| Power | 1.5 hp / 1,120 W | |
| Electrical | 208V/60Hz/3 | |
| Net Weight | 385 lb. / 175 kg. | |
| Net Dimensions | 22" x 40.5" x 36.6" | |
| Gross Weight | 430 lb. / 195.45 kg. | |
| Gross Dimensions | 37" x 28" x 44" | |

| | |
|---------------|---|
| Optional Item | Replacement white plastic tray (Item 40462) |
|---------------|---|



13440

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 lb.)/hr

| | |
|------------------|---|
| Item | 13286 |
| Model | PM-IT-0080 |
| Tank Capacity | 110 lb. |
| Output / Hr. | 176 lb. / 80 kg. |
| Power | 5.5 hp / 4,100 W (worm) 2.5 hp / 1.86 (motor for paddle) |
| Electrical | 208V / 60Hz / 3Ph |
| Net Weight | 948 lb. / 430.91 kg. |
| Net Dimensions | 33.5" x 53" x 63" |
| Gross Weight | 950 bs. / 431 kg. |
| Gross Dimensions | 40" x 60" x 72" |
| Optional Item | NS TR Conveyor Belt (Item 46170), MS 80 Pasta Mixer (Item 46171) |

**RAVIOLI MACHINE** Accessories sold separately**FEATURES**

- 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

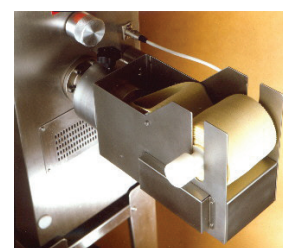
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|----------------------|--------------------------|
| Item | 46296 |
| Model | PM-IT-0030-R |
| Production | 20-25kg./hour of ravioli |
| Width Of Pasta Sheet | 4" |
| Power | 2,500 W |
| Net Weight | 99 lb. / 45 kg. |
| Net Dimensions | 19" x 17.7" x 29" |
| Gross Weight | 128 lb. / 58 kg. |
| Gross Dimensions | 28" x 17.7" x 35" |

OPTIONAL ACCESSORIES

| | | |
|-------|------------------------|---|
| Item | 46297 | 46298 |
| Model | Sheet roller for 46296 | Special sheet die for 13364 / 49118 to feed ravioli machine |

***MOULD LIST** Contact Us For More Details

| Item | Description |
|-------|--|
| 47404 | Mould - Crescent, 2" / 70x40mm |
| 47405 | Mould - Square, 1" / 28mm |
| 47406 | Mould - Square, 1.75" / 43 mm |
| 47407 | Mould - Square, 2" / 55mm |
| 47408 | Mould - Triangle, 2"x 2.75" / 60 x 50 mm |
| 47409 | Mould - Round, 1.75" / 42mm |





PASTA DIES SIZE GUIDE

| | | | |
|------------------------------|-------------------------|----------------------|--------------------------------|
| #5 Spaghetti 1.1mm | #90 Maccheroncini 4.3mm | #99 Maccheroni 8mm | #105 Rigatoni 11mm |
| #8 Spaghetti 1.7mm | | | |
| #12 Spaghetti 2.5mm | | | |
| Spaghetti Quadri 2.5 x 2.5mm | #251 Gigli | #240 Fusilli 3 Wings | #131 Fusilli 2 Wings |
| #59 Bucatini 3mm | | | |
| #21 Tagliolini 1.8mm | Gargati | #386 Casarecce | Pacchero |
| #23 Tagliolini 2.6mm | | | |
| #26 Fettuccine 6mm | #47 Reginette 9 mm | | |
| #28 Fettuccine 9.5mm | | | Sfoglia 85mm - Fixed thickness |
| #30 Pappardelle 14mm | | | |

Photos are not to scale

| | | | | | | |
|---|---|---|--|---|---|---|
|  |  |  |  |  |  |  |
| Fettuccine | Tagliolini | Macaroni | Spaghetti | Sfoglia 85mm | Gargati | Macaroni |
|  |  |  |  |  |  | |
| Spaghetti | Fusilli | Bucatini | Pappardelle | Casarecce | Fettuccine | |

BRASS PASTA DIE FOR PM-IT-0002 (13317)

| Item | Description |
|-------|------------------------------|
| 18917 | Lasagna 85 mm |
| 24092 | Sfoggia 85 mm |
| 46612 | Spaghetti Quadri 2.5 x 2.5mm |
| 46114 | Paccheri Liscio 25 mm |
| 26084 | Gargati 8 mm |
| 45386 | #5 Spaghetti 1.1 mm |
| 45387 | #8 Spaghetti 1.7 mm |
| 42939 | #12 Spaghetti 2.5 mm |

| Item | Description |
|-------|-----------------------|
| 21631 | #21 Tagliolini 1.8 mm |
| 23642 | #23 Tagliolini 2.6 mm |
| 39321 | #26 Fettucine 6 mm |
| 21631 | #21 Tagliolini 1.8 mm |
| 23642 | #23 Tagliolini 2.6 mm |
| 39321 | #26 Fettucine 6 mm |
| 23827 | #28 Fettucine 9.5 mm |
| 19305 | #30 Pappardelle 14 mm |
| 23340 | #47 Reginette 9 mm |

| Item | Description |
|-------|-----------------------------|
| 45388 | #59 Bucatini 3 mm |
| 23825 | #90 Maccheroncini 4.3 mm |
| 20079 | #99 Macaroni 8 mm |
| 21258 | #105 Rigatoni 11 mm |
| 22054 | #131 Fusilli 2 Wings 7 mm |
| 27208 | #240 Fusilli 3 Wings 8.4 mm |
| 21187 | #251 Gigli Lisci 10.4 mm |
| 21188 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0004 (13320)

| Item | Description |
|-------|-------------------------------|
| 13321 | Lasagna 160 mm |
| 13322 | #3 Spaghetti 0.8 mm |
| 13326 | #8 Spaghetti 1.7 mm |
| 13329 | #12 Spaghetti 2.5 mm |
| 13333 | #18 Linguine 3 x 1.6 mm |
| 13334 | #21 Tagliolini 1.8 mm |
| 13335 | Spaghetti Quadri 2.5 x 2.5 mm |
| 13336 | #23 Tagliolini 2.5 mm |

| Item | Description |
|-------|-----------------------------|
| 13339 | #26 Fettucine 6 mm |
| 13341 | #28 Fettucine 10 mm |
| 13343 | #31 Pappardelle 17 mm |
| 13345 | #33 Tagliatelle 25 mm |
| 13346 | #47 Reginette 9 mm |
| 13347 | #51 Reginette 17 mm |
| 13349 | #59 Bucatini 3 mm |
| 13353 | #90 Maccheroni Rigati 4.8mm |
| 13354 | #99 Maccheroni Rigati 8 mm |

| Item | Description |
|-------|------------------------------|
| 13355 | #105 Maccheroni Rigati 11 mm |
| 13356 | #108 Maccheroni Rigati 15 mm |
| 13357 | #133 Fusilli 3 Rings 10 mm |
| 39690 | #127 Tortiglione 8.8 mm |
| 13358 | #163 Pipe Rigate 16 mm |
| 13359 | #190 Conchiglie Rigate 28 mm |
| 13361 | #382 Gnocchetti Sardi 19 mm |
| 13363 | #386 Casarecce 8.8 mm |
| 39591 | Amori Pasta Die Brass |

PASTA DIE FOR PM-IT-0008 (13364), PM-IT-0012E (49117), & PM-IT-0012 (49118)

| Item | Description |
|-------|---------------------------|
| 17127 | Lasagna 180 mm |
| 13366 | #3 Spaghetti 0.8 mm |
| 13369 | #8 Spaghetti 1.7 mm |
| 19435 | #9 Spaghetti 1.9 mm |
| 13371 | #10 Spaghetti 2.1 mm |
| 13372 | #12 Spaghetti 2.5 mm |
| 13373 | #16 Linguine 2.6 x 1.5 mm |
| 13375 | #21 Tagliatelle 1.8 mm |
| 13376 | #23 Tagliatelle 2.5 mm |

| Item | Description |
|-------|------------------------|
| 24013 | #25 Tagliatelle 4.5 mm |
| 13378 | #26 Tagliatelle 6 mm |
| 23766 | #28 Tagliatelle 10 mm |
| 24014 | #31 Tagliatelle 17 mm |
| 13381 | #47 Reginette 9 mm |
| 13382 | #51 Reginette 20 mm |
| 31332 | #57 Bucatini 2.5 mm |
| 13384 | #59 Bucatini 3 mm |
| 36517 | #64 Bucatini 6 mm |

| Item | Description |
|-------|------------------------------|
| 19434 | #90 Rigatoni 4.8 mm |
| 13387 | #99 Rigatoni 8 mm |
| 45339 | #105 Rigatoni 11 mm |
| 19756 | #108 Rigatoni 15 mm |
| 13391 | #133 Fusilli 3 Rings 10 mm |
| 13392 | #163 Pipe Rigate 16 mm |
| 13393 | #190 Conchiglie Rigate 28 mm |
| 13395 | #382 Gnocchetti Sardi 19 mm |
| 19757 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0015 (13397)

| Item | Description |
|-------|---------------------------|
| 17129 | Lasagna 230 mm |
| 13399 | #3 Spaghetti 0.8 mm |
| 13402 | #7 Spaghetti 1.5 mm |
| 13403 | #8 Spaghetti 1.7 mm |
| 13404 | #9 Spaghetti 1.9 mm |
| 13405 | #10 Spaghetti 2.1 mm |
| 13406 | #12 Spaghetti 2.5 mm |
| 13407 | #16 Linguine 2.6 x 1.5 mm |
| 13409 | #21 Tagliatelle 1.8 mm |
| 13410 | #23 Tagliatelle 2.5 mm |

| Item | Description |
|-------|------------------------|
| 13411 | #25 Tagliatelle 4.5 mm |
| 13412 | #26 Tagliatelle 6 mm |
| 13414 | #28 Tagliatelle 10 mm |
| 13415 | #31 Tagliatelle 17 mm |
| 13416 | #47 Reginette 9 mm |
| 13417 | #51 Reginette 20 mm |
| 13419 | #57 Bucatini 2.5 mm |
| 13420 | #59 Bucatini 3 mm |
| 13422 | #90 Rigatoni 4.8 mm |
| 18945 | #99 Rigatoni 8 mm |

| Item | Description |
|-------|------------------------------|
| 22129 | #105 Rigatoni 11 mm |
| 13426 | #108 Rigatoni 15 mm |
| 13429 | #133 Rotini 10 mm |
| 13431 | #163 Pipe Rigate 16 mm |
| 13434 | #190 Conchiglie Rigate 28 mm |
| 13408 | #121 Penne Rigate 7 mm |
| 13436 | #382 Gnocchetti Sardi 19 mm |
| 13437 | #386 Cararecce 8.8 mm |
| 13439 | Penne |

PASTA DIE FOR PM-IT-0080 (13286)

| Item | Description |
|-------|---------------------------|
| 19737 | Lasagna 380 mm |
| 13288 | #3 Spaghetti 0.8 mm |
| 13289 | #7 Spaghetti 1.5 mm |
| 13290 | #8 Spaghetti 1.7 mm |
| 13291 | #9 Spaghetti 1.9 mm |
| 13308 | #10 Spaghetti 2.1 mm |
| 13292 | #12 Spaghetti 2.5 mm |
| 13293 | #16 Linguine 2.6 x 1.5 mm |
| 13294 | #17 Linguine 2.9mm |
| 13295 | #21 Tagliatelle 1.8 mm |
| 13296 | #23 Tagliatelle 2.5 mm |

| Item | Description |
|-------|------------------------|
| 13297 | #25 Tagliatelle 4.5 mm |
| 13298 | #26 Tagliatelle 6 mm |
| 13299 | #28 Tagliatelle 10 mm |
| 13300 | #31 Tagliatelle 17 mm |
| 13301 | #47 Reginette 9 mm |
| 13302 | #51 Reginette 20 mm |
| 13303 | #57 Bucatini 2.5 mm |
| 13304 | #59 Bucatini 3 mm |
| 13305 | #64 Bucatini 6 mm |

| Item | Description |
|-------|------------------------------|
| 13306 | #90 Rigatoni 4.8 mm |
| 13307 | #99 Rigatoni 8 mm |
| 13309 | #105 Rigatoni 11 mm |
| 13310 | #108 Rigatoni 15 mm |
| 13311 | #133 Fusilli 3 Rings 10 mm |
| 13312 | #163 Pipe Rigate 16 mm |
| 13313 | #190 Conchiglie Rigate 28 mm |
| 13314 | #382 Gnocchetti Sardi 19 mm |
| 13315 | #386 Casarecce 8.8 mm |

PASTA DIE FOR PM-IT-0025 (16643) / PM-IT-0025-T (13236)/ PM-IT-0040 (13440)

| Item | Description |
|-------|---------------------------|
| 17132 | Lasagna 280 mm |
| 13238 | #3 Spaghetti 0.8 mm |
| 24086 | #3 Spaghetti 0.8 mm* |
| 13241 | #7 Spaghetti 1.5 mm |
| 31806 | #8 Spaghetti 1.7 mm |
| 19437 | #9 Spaghetti 1.9 mm |
| 13244 | #10 Spaghetti 2.1 mm |
| 24490 | #12 Spaghetti 2.5 mm |
| 13247 | #16 Linguine 2.6 x 1.5 mm |
| 13248 | #18 Linguine 3 x 1.6 mm |
| 13250 | #21 Tagliatelle 1.8 mm |

| Item | Description |
|-------|------------------------|
| 13251 | #23 Tagliatelle 2.5 mm |
| 24212 | #25 Tagliatelle 4.5 mm |
| 13253 | #26 Tagliatelle 6 mm |
| 23719 | #28 Fettuccine 9.5 mm |
| 13255 | #31 Tagliatelle 17 mm |
| 13256 | #47 Reginette 9 mm |
| 19436 | #51 Reginette 20 mm |
| 13258 | #57 Bucatini 2.5 mm |
| 13259 | #59 Bucatini 3 mm |
| 13260 | #64 Bucatini 6 mm |
| 13263 | #90 Rigatoni 4.8 mm |

| Item | Description |
|-------|------------------------------|
| 13265 | #99 Rigatoni 8 mm |
| 13266 | #105 Rigatoni 11 mm |
| 20209 | #108 Rigatoni 15 mm |
| 45915 | #128 Tortiglioni 13 mm |
| 24213 | #133 Fusilli 3 Rings 10 mm |
| 13274 | #163 Pipe Rigate 16 mm |
| 24214 | #190 Conchiglie Rigate 28 mm |
| 45532 | #252 Gigli Festonati 11.4 mm |
| 20445 | #382 Gnocchetti Sardi 19 mm |
| 13284 | #386 Casarecce 8.8 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.

Cheese Drying and Seasoning

(Optional Installation, Setup and product training available upon request)

Drying or seasoning **all types of cheeses**

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.

60KG. CAPACITY AFFINACHEESE® CHEESE DRYING CABINET



FEATURES

- Smooth Guide Sets
- 8 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 | 45517 |
| Model | STGPNSTF6 |
| Capacity | 132 lb. / 60 kg. |
| Working Temperature | - 5°C to 50°C / 23°F to 122°F |
| Storage Temperature | -10°C to 70°C / 14°F to 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 467 lb. / 212 kg. |
| Net Dimensions | 43" x 31" x 53" |
| Gross Weight | 518 lb. / 235 kg. |



45517

100KG. 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 | 45518 |
| Model | STG100TFO |
| Capacity | 220 lb. / 100 kg. |
| Working Temperature | - 5°C to 50°C / 23°F to 122°F |
| Storage Temperature | -10°C to 70°C / 14°F to 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 507 lb. / 230 kg. |
| Net Dimensions | 43" x 31" x 85" |
| Gross Weight | 562 lb. / 255 kg. |



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 lb. / 150 kg. |
| Working Temperature | - 5°C to 50°C / 23°F to 122°F |
| Storage Temperature | -10°C to 70°C / 14°F to 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 617 lb. / 280 kg. |
| Net Dimensions | 35" x 31" x 83" |
| Gross Weight | 683 lb. / 310 kg. |



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 lb. / 200 kg. |
| Working Temperature | - 5°C to 50°C / 23°F to 122°F |
| Storage Temperature | -10°C to 70°C / 14°F to 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 805 lb. / 365 kg. |
| Net Dimensions | 57" x 31" x 87" |
| Gross Weight | 970 lb. / 310 kg. |



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 lb.) |
| Working Temperature | - 5°C to 50°C / 23°F to 122°F |
| Storage Temperature | -10°C to 70°C / 14°F to 158°F |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 551 lb. / 250 kg. |
| Net Dimensions | 57.6" x 30.9" x 83.2" |
| Gross Weight | 829 lb. / 376 kg. |



45520

Curing Cabinets - Fish

(Optional Installation, Setup and product training available upon request)

Discover the 'Intelligent' System for curing, cooking and smoking fish



Stagionello® fish curing device is the unique cabinet for dry aging fish with a controlled pH system for the smoking and curing of sea salami and for cooked Tuna and Squid Mortadella. It has been designed, manufactured and patented 100% made in Italy.

With the introduction of dry aged, smoked fish and cured fish salami, the quality and flavors amplify the most refined palates. Clients aim to get the freshest and best-preserved products and display it in the best way possible to attract the attention of customers.

These cabinets and walk in cold rooms are built entirely of AISI 304 stainless steel with a scotch-brite finish both internally and externally to protect food contact and contamination. The cabinets can be incorporated into furnishings or walls.

The doors are completely in AISI 304 stainless steel; all have a large double-glazed glass with UV protection and are equipped with lock and key to allow use both in the laboratory and in the sales area. The large glass on the door allows you to monitor product on sight and in the sales area and is consequently an attractive Italian design display showcase. The four extendable stainless steel legs allow perfect stability. The exterior can be customized from a wide range of colors and coatings by our skilled Italian craftsmen.

These are just some of the features that make the unique patented Pesciugatore® and its range of cabinets guaranteed to be the most copied in the world!

60KG. CAPACITY STAGIONELLO® FISH CURING CABINET



FEATURES

- Display 7"S.F.C.
- Integrated pH system
- Cleaning in place
- Remote Control
- 4 AISI 304 stainless steel grills
- 4 sets of AISI 304 stainless steel guides
- 2 glass door
- Humidification/Aromatization system
- Hot gas defrosting system
- Automatic interior LED lighting
- Air exchange kit
- Humidity range: 30% - 99%

| | |
|-------------------------|----------------------------|
| Item | 49001 |
| Model | PES06T4.0 |
| Maturing Capacity | 132 lb. / 60 kg. |
| Interior/Accessories | 4 grills/rack 4 guides set |
| Temperature Range | 0 to 35 °C / 32 to 95°F |
| Relative Humidity Range | 30% - 99% |
| Power | 2376 W |
| Amps | 10.8 A |
| Electrical | 220V / 60Hz / 1Ph |
| Number of Doors | 2 Glass Swing Doors |
| Weight | 330 lb. / 150 kg. |
| Dimensions | 43.3" x 30.9" x 53.1" |



100KG. / 150KG. STAGIONELLO® FISH CURING CABINET WITH 1 GLASS DOOR

NEW!

FEATURES

- Display 7" S.F.C.
- Integrated pH system
- Cleaning in place
- Remote Control
- 7 AISI 304 stainless steel grills
- 7 sets of AISI 304 stainless steel guides
- 1 Glass Door
- Humidification/Aromatization system
- Hot gas defrosting system
- Automatic interior LED lighting
- Air Exchange Kit

| | 220 lb. / 100 kg. Capacity | 330 lb. / 150 kg. Capacity |
|-------------------------|----------------------------------|---------------------------------|
| Item | 49002 | 49003 |
| Model | PES10T4.0 | PES15T4.0 |
| Maturing Capacity | 100 kg. / 220 lb. | 150 kg. / 330 lb. |
| Interior/Accessories | 7 grill / rack with 7 guide sets | 7 grill/ rack with 7 guide sets |
| Temperature Range | 0 to 35 °C / 32 to 95°F | 0 - 35 °C/ 32 - 95°F |
| Relative Humidity Range | 30% - 99% | 30% - 99% |
| Power | 2,376 W | 3,500 W |
| Amps | 10.8 A | 14.4 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Number of Doors | 1 Glass Swing Door | 1 Glass Swing Door |
| Weight | 474 lb. / 215 kg. | 474 lb. / 215 kg. |
| Dimensions | 28.7" x 30.9" x 86.7" | 35.6" x 30.9" x 86.6" |



49002



49003

STAGIONELLO® FISH CURING CABINET WITH 2 GLASS DOORS

NEW!

FEATURES

- Display 7" S.F.C.
- Integrated pH system
- Cleaning in place
- Remote Control
- 7+7 AISI 304 stainless steel grills
- 2 Glass Doors
- Humidification/Aromatization system
- Hot gas defrosting system
- Automatic interior LED lighting
- Air Exchange Kit
- Humidity Range: 30% - 99%

| | 440 lb. / 200 kg. Capacity | 220+220 lb. / 100 +100 kg. Capacity |
|-------------------------|------------------------------------|--|
| Item | 49004 | 49005 |
| Model | PES20T4.0 | PESTWT4.0 |
| Maturing Capacity | 440 lb. / 200 kg. | 220 + 220 lb. / 100 + 100 kg. |
| Interior/Accessories | 14 grills/racks with 14 guide sets | 14 grills / racks with 14 guide sets |
| Temperature Range | 0 - 35°C/ 32 - 95°F | 0 - 35 °C / 32 - 95°F |
| Relative Humidity Range | 30% - 99% | 30% - 99% |
| Power | 4,140 W | 3,700 W |
| Amps | 17.3A | 14.4 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Number of Doors | 2 Glass Swing Doors | 2 Glass Swing Doors |
| Weight | 551 lb. / 250 kg. | 474 lb. / 215 kg. |
| Dimensions | 57.7" x 30.9" x 86.6" | 57.7" x 30.9" x 86.6" |



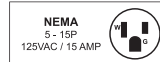
49005



49004

Curing Cabinets - Meat

Produce prime quality meat!
as little as 11 days!



Stagionello® meat maturing device 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. This 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.

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 this device, 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 it 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 for protection
- Equipped with a lock and key system for additional safety
- 4 standard probes included in all 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 | 45143* | 40345* | 40299* | 46184* |
|---------------------------|--|--|--|-------------|
| Model | MAT0604.0 | MATC100TF | MATC150TF | MATC150TW |
| Description | 60kg. wall cabinet with ClimaTouch® and Fumotic® | 100kg. cabinet with ClimaTouch® and Fumotic® | 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 to 50°C / 23 to 122°F | - 5 to 50°C / 23 to 122°F | - 5 to 50°C / 23 to 122°F | |
| Storage Temperature | -10 to 70°C / 14 to 158°F | -10 to 70°C / 14 to 158°F | -10 to 70°C / 14 to 158°F | |
| Ambient Relative Humidity | Less than 90% RH | Less than 90% RH | Less than 90% RH | |
| Power | 2,376 W | 2,376 W | 3,500 | |
| Amps | 10.8 A | 10.8 A | 14.4 A | |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | |
| Net Weight | 467 lb. / 212 kg. | 308 lb. / 140 kg. | 573 lb. / 260 kg. | |
| Net Dimensions | 43" x 31" x 33" | 30.7" x 28.74" x 83" | 33" x 39" x 86" | |
| Gross Weight | 518 lb. / 235 kg. | 473 lb. / 215 kg. | 671 lb. / 304 kg. | |
| Extra Info | - | - | Silver Color | Black Color |

60KG.-150KG. CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUGH® & FUMOTIC®



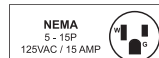
| Item | 41187 | 45176* | 45344 |
|---------------------------|--|--|--|
| Model | MAT2004.0 | MATTW14.0 | MAT4004.9 |
| Description | 200kg. cabinet with ClimaTouch® and Fumotic® | 100 + 100kg. cabinet with ClimaTouch® and Fumotic® | 400kg. cabinet with ClimaTouch® and Fumotic®. Air exchange kit included |
| 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 to 50°C / 23 to 122°F | - 5 to 50°C / 23 to 122°F | - 5 to 50°C / 23 to 122°F |
| Storage Temperature | -10 to 70°C / 14 to 158°F | -10 to 70°C / 14 to 158°F | -10 to 70°C / 14 to 158°F |
| Ambient Relative Humidity | Less than 90% RH | Less than 90% RH | Less than 90% RH |
| Power | 4,140 W | 3,700 W | 5,150 W |
| Amps | 18 A | 17 A | 23 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 3Ph |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) |
| Net Weight | 365 kg. / 805 lb. | 365 kg. / 805 lb. | 400 kg. / 970 lb. |
| Net Dimensions | 57" x 31" x 85" | 57" x 31" x 85" | 100" x 37" x 101" |
| Gross Weight | 440 kg. / 970 lb. | 440 kg. / 970 lb. | 550 kg. / 1102 lb. |

PRIMEAT 2.0 MEAT EDITION PRESERVING AND DRY AGING CABINET 176 LB/80 KG. STANDARD – SILVER

FEATURES

- ClimaTouch® Lite is the patented control system with:
 - 4 recipes for dry aged meats
 - 4 recipes for fresh meats
 - 1 customizable microclimatic recipe (up to 5 steps)
 - HACCP data log
 - Alarms log
- ClimaCure® with a series of high-quality sensors able to control & managed
- DynaFlow® the indirect & adjustable ventilation system
- HumiRight® for proper humidification & dehumidification
- LED lighting
- 4 shelves made of AISI 304 stainless steel

| | |
|-------------------|--------------------------------------|
| Item | 47117 |
| Model | PM-IT-80-SS |
| Description | 2.0 Meat Edition 80 Standard |
| Equipment | 4 Grills in AISI 304 Stainless Steel |
| Power | 510 W |
| Amps | 4.4 A |
| Electrical | 115V / 60Hz / 1Ph |
| Capacity | 176 lb. / 80 kg. |
| Temperature Range | -2 - 10°C / 28.4 - 50°F |
| Humidity Range | 20% - 92% U.R. |
| Net Weight | 183 lb. / 83 kg. |
| Gross Weight | 190 lb. / 86 kg. |
| Net Dimensions | 23.6" x 23.6" x 78" |
| Gross Dimensions | 28.3" x 28.1" x 82.7" |


AURORA 353 L DRY AGING CABINET

FEATURES

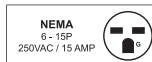
- Seamless Stainless Steel Door Frame with 2 Layers LOW-E Glass
- 3 PCS of Stainless Steel Shelf, 1 PC of Stainless Steel Salt Tray
- Touchpad Controller with LED Display
- UVC System
- White LED Light Inside, and with Lock
- SS Airduct Board, SS Tubular Handle, SS Humidifier cover, SS Ventilation Plinth
- Fan Cooling System, and Humification System

| | |
|-----------------------|---------------------------------------|
| Item | 47101 |
| Model | DA-CN-0353 |
| Description | Single Zone Steak Ager |
| Installation | Built-in / Free-Standing Installation |
| Capacity | 12.47 cu.ft. / 353 L |
| Meat Loading Capacity | 60 - 75 kg. 132 - 165 lb. |
| Refrigerant | R600a |
| Temperature Range | 1 - 25°C 33.8 - 77°F |
| Humidity Range | 60% - 85% |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 183 lb. 83 kg. |
| Net Dimensions (DWH) | 28.3" x 23.5" x 67.7" |
| Gross Weight | 211.6 lb. 96 kg. |
| Gross Dimensions | 30.7" x 25.4" x 73.6" |



Curing Cabinets - Salami

**Produce salami on a
average of 20 days!**



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
- Ambient Relative Humidity is less than 90% RH

- *Special order: Custom colors available (Call upon request)
- Optional Installation, setup and product training available upon request



60-150KG. CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUCH® & FUMOTIC®

| Item | 44954* | 41474* | 40298* | 46183* |
|---------------------|---|---|--|-----------|
| Model | STGPNTF60 | STG100TF0 | STAGIONELLO 150 | STG150TTW |
| Description | 132lb. / 60kg. wall cabinet | 220lb. / 100kg. cabinet | 331lb. / 150kg. cabinet | |
| 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 to 50 °C / 23 to 122°F | -5 to 50 °C / 23 to 122°F | -5 - 50 °C / 23 - 122°F | |
| Storage Temperature | -10 to 70 °C / 14 to 158°F | -10 to 70 °C / 14 to 158°F | -10 - 70 °C / 14 - 158°F | |
| Power | 2,600 W | 2,600 W | 2,600 W | |
| Amps | 11 A | 11 A | 11 A | |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) | |
| Net Weight | 330 lb. / 150 kg. | 308 lb. / 140 kg. | 617 lb. / 280 kg. | |
| Net Dimensions | 43.3" x 30.7" x 52.75" | 33" x 33" x 86" | 35" x 31" x 85" | |
| Gross Weight | 497.2 lb. / 226 kg. | 466.4 lb. / 212 kg. | 683 lb. / 310 kg. | |
| Extra Info | - | - | Silver Color | Red Color |

200KG. CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUCH® & FUMOTIC®

| Item | 41262* | 45232 |
|---------------------|---|---|
| Model | STGTWI4.0 | STG2004.0 |
| Description | 220 lb. + 220lb. / 100kg. + 100kg. cabinet | 441 lb. / 200kg. cabinet |
| Interior | 4+4 Guide sets / 20+20 stainless steel hanging rods | 4+4 Guide sets / 20+20 stainless steel hanging rods |
| Working Temperature | -5 to 50 °C / 23 to 122°F | -5 to 50 °C / 23 to 122°F |
| Storage Temperature | -10 to 70 °C / 14 to 158°F | -10 to 70 °C / 14 to 158°F |
| Power | 3,200 W | 4,190 W |
| Amps | 12 A | 12 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) |
| Net Weight | 805 lb. / 365 kg. | 805 lb. / 440 kg. |
| Net Dimensions | 57" x 31" x 85" | 57" x 31" x 85" |
| Gross Weight | 970 lb. / 440 kg. | 970 lb. / 440 kg. |

400KG. / 800KG. CAPACITY STAGIONELLO® CABINETS WITH CLIMATOUCH® & FUMOTIC®

| Item | 45485* | 45487 |
|---------------------|--|--|
| Model | STG10304.0 | STG2064.0 |
| Description | 220 lb. + 661 lb. / 100 kg. + 300 kg. cabinet | 441 lb. + 1322 lb. / 200kg. + 600kg. cabinet |
| 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 to 50 °C / 23 to 122°F | -5 to 50 °C / 23 to 122°F |
| Storage Temperature | -10 to 70 °C / 14 to 158°F | -10 to 70 °C / 14 to 158°F |
| Power | 7,120 W | 8,600 W |
| Amps | 10.32 A | 12.5 A |
| Electrical | 220V / 60Hz / 3 Ph+N | 220V / 60Hz / 3Ph |
| Internal Memory | 352 Kb Ram (approx.100 recipes) | 352 Kb Ram (approx.100 recipes) |
| Dimensions | 100" x 37" x 102" | 100" x 69" x 102" |

STAGIONELLO® COMBO 100+100 KG. CABINET WITH CLIMATOUCH® AND FUMOTIC®

| | |
|---------------------|---|
| Item | 44989 |
| Model | STGTWCOMB |
| Description | Stagionello® Meat and Fish Curing |
| Interior | 4+5 stainless steel guide sets / 20 stainless steel salami rods / 5 stainless steel racks |
| Working Temperature | -5°C to 50°C / 23°F to 122°F |
| Storage Temperature | - 10°C to 70°C / 14°F to 158°F |
| Power | 3,700W |
| Amps | 3.4 A x 2 |
| Electrical | 220V / 60Hz / 1Ph |
| Internal Memory | 352 Kb Ram (approx.100 recipes) |
| Net Weight | 551 lb. / 250 kg. |
| Net Dimensions | 58" x 31" x 83" |
| Gross Weight | 941 lb. / 429 kg. |
| Gross Dimensions | 6"1 x 33" x 87" |
| Optional | Item 41263: PH probe |



STAGIONELLO® COMBO 100+100 KG. CABINET WITH CLIMATOUCH®, FUMOTIC® – TOTAL VIEW

| | |
|---------------------|---|
| Item | 45376 |
| Model | STGTWCOTW |
| Description | Stagionello® Meat and Fish Curing |
| Interior | 4+5 stainless steel guide sets / 20 stainless steel salami rods / 5 stainless steel racks |
| Working Temperature | -5°C to 50°C / 23°F to 122°F |
| Storage Temperature | - 10°C to 70°C / 14°F to 158°F |
| Power | 3,700W |
| Amps | 3.4 A x 2 |
| Electrical | 220V / 60Hz / 1Ph |
| Internal Memory | 352 Kb Ram (approx.100 recipes) |
| Net Weight | 551 lb. / 250 kg. |
| Net Dimensions | 58" x 31" x 83" |
| Gross Weight | 941 lb. / 429 kg. |
| Gross Dimensions | 6"1 x 33" x 87" |



Curing Salts & Accessories

CURING SALTS AND SPICE BLEND FOR SALMON 2KG./BAG



| Item | 47531 | 47532 | 47533 |
|---------------------|--|--|---|
| Model | CCONCSALMAF | ACSPAAF240 | ACTONAF240 |
| Description | Curing Salts and Spice Blend for Salmon 2kg./Bag | Curing Salts and Spice Blend for Sword Fish 2kg./Bag | Curing Salts and Spice Blend for Tuna Fish 2kg./Bag |
| Meat Quantity | 22 lb. / 10 kg. | 22 lb. / 10 kg. | 22 lb. / 10 kg. |
| Weight | 4.4 lb. / 2 kg. | 4.4 lb. / 2 kg. | 4.4 lb. / 2 kg. |
| Quantity/Case (pcs) | 2 kg. / bag | 2 kg. / bag | 2 kg. / bag |



CURING SALTS AND SPICE BLENDS FOR LONG FERMENTATION SALAMI

| Item | Description |
|-------|---------------------|
| 47000 | Speck 2kg. / Bag |
| 47001 | Pancetta 2kg. / Bag |



CURING SALTS AND SPICE BLENDS FOR RAPID FERMENTATION SALAMI

| Item | Description |
|-------|-----------------------|
| 47002 | Felino 2kg. / Bag |
| 47003 | Hungarian 2kg. / Bag |
| 47004 | Calabrese 2kg. / Bag |
| 47005 | Cacciatore 2kg. / Bag |



CURING SALTS AND SPICE BLENDS

| Item | Description |
|-------|--|
| 47007 | For Cooked Salami Mortadella 2kg./Bag |
| 47008 | For Cured Salami Rapid Fermentation 1.85 kg. / bag |
| 47009 | For Cured Salamai Long Fermentation 1.85 kg. / bag |



NATURAL LIQUID AROMAS

| Item | Description |
|-------|-----------------------------|
| 47010 | Barbecue Flavor 5 kg. / bag |
| 47011 | Smoke Flavor 5 kg. / bag |



STAND OPTIONS FOR STAGIONELLO CURING CABINETS



Leg/Foot Stand



Skirting Board

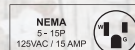


Wheel Kit

| Item | Stand Type | 4.0 Technology Items | 3.0 Technology Items | 2.0 Technology Items |
|---------------|----------------|---|--|----------------------|
| 66047 | Leg/Foot Stand | 48018, 44989, 45376, 45143, 47013, 45390, 46199, 46559, 40345, 45855, 40299, 45856, 46184, 41187, 45344, 45176, 49001, 49002, 49003, 49004, 49005, 41262, 44954, 45487, 41474, 46183, 40298, 45232, 45485, 47014, 47015 | 48045, 48043, 48044, 48048, 48046, 48047, 48039, 48037, 48038, 48042, 48040, 48041 | 48036 |
| 48147 | Skirting Board | | | |
| 66014 + 66015 | Wheel Kit | | | |

Impulse Sealers

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
- Adjustable time and light indicator lets you know when tight seal is ready
- Light weight and portable



14446



14448



14450



Element Service Kit

| Item | Model | Description | Electrical | Weight | Gross Weight | Gross Dimensions |
|--------|--|------------------------------|-------------------|----------|--------------|------------------|
| 14446* | SE-CN-0203 | 8" seal bar, 2mm seal width | 110V / 60Hz / 1Ph | 5.29 lb. | 6 lb. | 14" x 4" x 7" |
| 14448* | SE-CN-0305 | 12" seal bar, 2mm seal width | 110V / 60Hz / 1Ph | 8.80 lb. | 9 lb. | 19" x 5" x 8" |
| 14450* | SE-CN-0406 | 16" seal bar, 2mm seal width | 110V / 60Hz / 1Ph | 10 lb. | 11 lb. | 23" x 5" x 8" |
| 14451* | SE-CN-0508 | 20" seal bar, 2mm seal width | 110V / 60Hz / 1Ph | 13 lb. | 20 lb. | 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 / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 42 lb. / 19 kg. | 42 lb. / 19 kg. |
| Net Dimensions (DWH) | 20.75" x 16.5" x 33.5" | 20.75" x 16.5" x 33.5" |
| Gross Weight | 45 lb. / 20.45 kg. | 45 lb. / 20.45 kg. |
| 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

Tape not included. 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

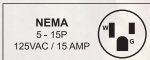


| Item | Description | Net Weight | Gross Weight | Net Dimensions (DWH) | Gross Dimensions |
|-------|---|------------------|------------------|----------------------|------------------|
| 14436 | Standard Poly Bag Sealer | 2 lb. / 0.91 kg. | 3 lb. / 1.36 kg. | 9.25" x 3" x 6" | 10" x 7" x 4" |
| 10157 | Stainless Steel Poly Bag Sealer | 2 lb. / 0.91 kg. | 3 lb. / 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 | | | | |

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.

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 with continuous duty
- Power cord storing compartment
- Max. vacuum level: 830 mbar
- Embossed bags (Sold separately) to be used

| | |
|------------------|----------------------|
| Item | 21623 |
| Model | VP-IT-0324 |
| Seal Bar | 12 3/4" |
| Power | 250 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 7 lb. / 3.18 kg. |
| Net Dimensions | 6.5" x 14.8" x 4.25" |
| Gross Weight | 8 lb. / 3.64 kg. |
| Gross Dimensions | 8" x 16" x 6" |



LIGHT DUTY COMMERCIAL VACUUM PACKAGING MACHINE WITH ANALOG CONTROL



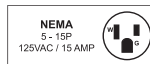
FEATURES

- 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 / 1Ph |
| Net Weight | 10 lb. / 4.55 kg. |
| Net Dimensions | 14.5" x 12" x 6" |
| Gross Weight | 13 lb. / 5.91 kg. |
| Gross Dimensions | 16" x 14" x 7" |



VACUUM PACKAGING MACHINE *For residential use only*



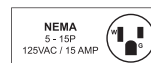
FEATURES

- "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 |
| Seal Bar | 12" |
| Cycle Control | 200 vacuum & seal cycles |
| Vacuum Pressure | -0.6 to -0.8 bar |
| Power | 140 W |
| Electrical | 110V - 120V / 60Hz / 1Ph |
| Net Weight | 3.1 lb. / 1.42 kg. |
| Net Dimensions | 14.8" x 6.1" x 3.1" |
| Gross Weight | 3.9 lb. / 1.75 kg. |
| Gross Dimensions | 16.4" x 4.6" x 7.6" |



STAINLESS STEEL 12.2" SEAL BAR VACUUM PACKAGING



FEATURES

- Double sealing lines enable high quality sealing effects.
- Seal-only button aids pre-sealing.
- Heads-up display indicates vacuum and seal time in progress.
- Pulse-vac and manual control function for added control.
- Manual lock and unlock system.
- Canister function helps to seal re-usable vacuum seal containers and canisters.

| | |
|------------------|--------------------------|
| Item | 47577 |
| Model | VP-CN-9200 |
| Pump Capacity | -0.9 Bar 16 L / minute |
| Max Bag Width | 12.2" / 310 mm |
| Power | 225 W / 0.5 hp |
| Electrical | 110-120V / 60Hz / 1Ph |
| Net Weight | 12.1 lb. / 5.5 kg. |
| Net Dimensions | 16.5" x 11" x 4.4" |
| Gross Weight | 13.7 lb. / 6.2 kg. |
| Gross Dimensions | 19.1" x 6.5" x 13.6" |



EMBOSSED BAGS (AKA CHANNEL 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 |
|-------|--|--------------------|------------------|
| 10236 | HD Vacuum Bags 7" x 200" - 2 rolls per box | 3 lb. / 1.36 kg. | 8" x 5" x 2" |
| 21468 | HD Vacuum Bags 6" x 12" - 100/package | 1 lb. / .91 kg. | 6" x 12" x 2" |
| 21469 | HD Vacuum Bags 8" x 12" - 100/package | 3 lb. / 1.36 kg. | 16" x 14" x 8" |
| 21470 | HD Vacuum Bags 10" x 13.75" - 100/package | 4 lb. / 1.82 kg. | 10" x 14" x 2" |
| 21471 | HD Vacuum Bags 10" x 16" - 100/package | 22 lb. / 10 kg. | 16" x 15" x 9" |
| 21472 | HD Vacuum Bags 10" x 18" - 100/package | 24 lb. / 10.91 kg. | 25" x 17" x 7" |

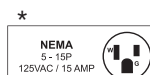


Vacuum Bags roll



Vacuum Bags

HEAVY-DUTY CHAMBER VACUUM PACKAGING MACHINES WITH SINGLE AND DOUBLE SEAL BARS



COUNTERTOP

| | 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" Double 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 / 370 W | 1.2 hp / 900 W | 750 W |
| Seal Bar | 10.2" x 0.31" | 15.4" x 0.31" | 20" x 0.3" |
| Cycle Time | 30 seconds | 23-25 seconds | 1-2 bags/minute |
| Pump Power | 10 m³/h | 20 m³/h | 20 m³/h |
| Chamber Size | 15" X 11" X 3.15" | 20" x 16" x 4" | 21" x 20.5" x 8" |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 79.2 lb. / 36 kg. | 96.8 lb. / 44 kg. | 191.8 lb. / 87 kg. |
| Net Dimensions | 19" x 13" x 12.6" | 24" x 18.5" x 20.5" | 26.6" x 23" x 20" |
| Gross Weight | 97 lb. / 44 kg. | 132 lb. / 60 kg. | 233.69 lb. / 106 kg. |
| Gross Dimensions | 19" x 14" x 15" | 24" x 19" x 21" | 29.52" x 25.9" x 22" |



19481 / 19482



44594

FLOOR MODELS



For 31824 only

*



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



31824



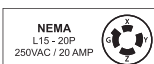
24081



24082

| | 15.7" Single Seal Bar With Chamber Size 17" x 16.5" x 6" | 15.7" Double 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" | 15.7" Double Seal Bar With Chamber Size 23" x 16.5" x 4" |
|------------------|--|--|--|--|
| Item | 24083* | 24081* | 24082* | 31824 |
| Model | VP-CN-1060 | VP-CN-0971 | VP-CN-1220 | VP-CN-1273 |
| Power | 900 W / 1.2 hp | 1.2 hp / 900 W | 900 W / 1.2 hp | 1.47 hp / 1,100 W |
| Seal Bar | 15.7" x 0.31" | (16.5" x 0.31") x 2 | 15.7" x 0.31" | (20.5" x 0.31") x 2 |
| Cycle Time | 25 seconds | 23 seconds | 26 seconds | 28 seconds |
| Pump Power | 20 m ³ /h | 20 m ³ /h | 20 m ³ /h | 45 m ³ /h |
| Chamber Size | 17" x 16.5" x 6" | 17.3" x 16.5" x 3" | 23" x 16.5" x 4" | 21.3" x 20.5" x 6" |
| Electrical | 110V / 60Hz / 1Ph | 125V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 220V / 60 Hz / 3Ph |
| Net Weight | 187 lb. / 85 kg. | 176 lb. / 80 kg. | 200.75 lb. / 91.25 kg. | 253 lb. / 115 kg. |
| Net Dimensions | 22" x 18.7" x 41" | 22" x 18.7" x 39" | 28.5" x 19" x 38" | 26.8" x 23.2" x 37.8" |
| Gross Weight | 211 lb. / 96 kg. | 220 lb. / 100 kg. | 252 lb. / 114 kg. | 366 lb. / 166 kg. |
| Gross Dimensions | 24" x 21" x 47" | 25" x 20.5" x 40" | 30" x 22" x 44" | 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 | 900 W / 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 |
| Net Weight | 613 lb. / 278 kg. |
| Net Dimensions | 27" x 59.4" x 37.8" |
| Gross Weight | 732 lb. / 332 kg. |
| Gross Dimensions | 30" x 63.4" x 46" |



43632

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**

Other configurations also available. Please call for more info. Filler Plates Available.

"PLUG AND PLAY"
FEATURES

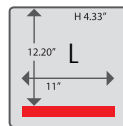
- Quality engineering and build of our industrial vacuum machines
- Available in 5 sizes and 8 sealing bar configurations
- Please consult with an Omcan specialist to discuss which machine will best meet your needs



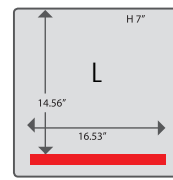
For 59006, 59007,
59008, & 59010



For 59009



VP-NL-0004-SN / VP-NL-0008-SN
Configuration



VP-NL-0016-SN / VP-NL-0021-SN
Configuration

| | 11" Seal Length with 4 m ³ Vacuum Pump | 11" Seal Length with 8 m ³ 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 / 400-500 W | 0.54-0.67 hp / 400-500 W |
| Electrical | 100-120V / 60Hz / 1Ph | 100-120V / 60Hz / 1Ph |
| Weight | 55 lb. / 25 kg. | 55 lb. / 25 kg. |
| Dimensions (DWH) | 19.68" x 14.37" x 13.38" | 19.68" x 14.37" x 13.38" |



59006 / 59007

**TURBOVAC HEAVY-DUTY
VACUUM PACKAGING MACHINES**

Other configurations also available.

Please call for more info. Filler Plates Available.



For 59009



For 59008,
& 59010


"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



59008 / 59009 / 59010

| | 16.5" Seal Length with 16m ³ Vacuum Pump | 16.5" Seal Length with 21m ³ Vacuum Pump | Two Seal bar with 16m ³ Vacuum Pump | 16.5" Seal Length with 8m ³ Vacuum Pump & Gas Flush |
|---------------------------|---|--|---|--|
| Item | 59008 | 59009 | 59010 | 59013 |
| Model | VP-NL-0016-SN | VP-NL-0021-SN | VP-NL-0016-LN | VP-NL-0040-SN |
| Seal Length | 16.53" / 420 mm | 16.53" / 420mm | 16.53" / 420 mm (x2) | 16.53" / 420 mm |
| Busch Vacuum Pump | 16 m ³ | 21 m ³ | 16 m ³ | 21 m ³ |
| 10 Programmable Control | NO | YES | NO | YES |
| Maximum Product Height | 7" / 180 mm | 7" / 180 mm | 7" / 180 mm | 7" / 180mm |
| 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" | 14.56" x 16.53" (max) x 7" |
| Power | 0.94-1.74 hp / 700-1,300 W | 0.94-1.74 hp / 700-1,300 W | 0.94-1.74 hp / 700-1,300 W | 0.7 - 1,300 W |
| Electrical | 100-120V / 60Hz / 1Ph | 100-120V / 60Hz / 1Ph | 100-120V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Weight | 132 lb. / 60 kg. | 132 lb. / 60 kg. | 132 lb. / 60 kg. | 132 lb. / 60 kg. |
| 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" | 21.85" x 20.66" x 18.11" |

TURBOVAC HEAVY-DUTY VACUUM PACKAGING MACHINES

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
- Transparent cover, visual control, for example: packaging moist and liquid products.
- All stainless steel heavy duty industrial range, easy to clean flat working surface.
- Aluminum range: an excellent price/quality value.

| | 13" Seal Length with 21 m³ Vacuum Pump | 16" Seal Length with 21 m³ Vacuum Pump |
|---------------------------|---|---|
| Item | 59014 | 59020 |
| Model | VP-NL-0050-SN | VP-NL-0010-MN |
| Seal Length | 12.6" / 320 mm | 16.5" / 420 mm |
| Busch Vacuum Pump | 21 m³ | 21 m³ |
| 10 Programmable Control | NO | NO |
| Maximum Product Height | 3.9" / 100 mm | 8.7" / 220 mm |
| Useful Chamber Size (DWH) | 12.6" x 31.5" x 3.7" | 16.5" x 17.3" x 8.7" |
| Power | 1,300 W | 1.3 - 3,300 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Weight | 253.5 lb. / 115 kg. | 265 lb. / 120 kg. |
| Dimensions (DWH) | 20.3" x 39" x 17" | 25.2" x 26.2" x 40.15" |



59014



59020

TURBOVAC HEAVY-DUTY CHAMBER VACUUM PACKAGING MACHINES

"VERSATILE"

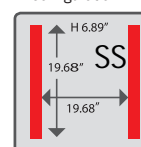
FEATURES

3 Product ranges

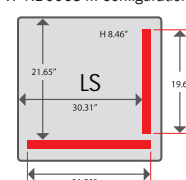
- Transparent cover, visual control, for example packaging moist and liquid products.
- All stainless steel heavy duty industrial range, easy to clean flat working surface.
- Aluminum range, an excellent price/quality value.



VP-NL-0040-M
Configuration



VP-NL-0063-M Configuration



| | 19.68" Seal Length | 31.5" Seal Length |
|-------------------------|---|--|
| Item | 50003 | 50005 |
| Model | VP-NL-0040-M | VP-NL-0063-M |
| Seal Length | 19.68" / (500mm) | 31.50" / 19.68" (800mm / 500mm) |
| Busch Vacuum Pump | 40 m³ | 63 m³ |
| 10 Programmable Control | YES | YES |
| Maximum Product Height | 6.89" / 175mm | 8.50" / 215mm |
| Useful Chamber Size | 19.68" x 19.68" | 19.68" x 31.50" max x 8.50" |
| Power | 4.43 hp / 3,300 W | 4.69 hp / 3,500 W |
| Electrical | 220/60Hz/3Ph | 220/60Hz/3Ph |
| Weight | 330 lb. / 150 kg. | 440 lb. / 200 kg. |
| Dimensions (DWH) | 26.77" x 27.36" x 40.75" | 29.72" x 35.63" x 41.73" |
| Optional Item | 41481 (Three pc. 25mm filler plates), 41513 (Sensor) | 41508 (Four pc. 25mm filler plates), 41513 (Sensor) |



50005

TURBOVAC HEAVY-DUTY DOUBLE CHAMBER VACUUM PACKAGING MACHINES WITH ALUMINUM COVER

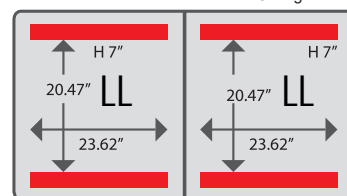
"HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY"
FEATURES
3 Product ranges

- 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

| | |
|---------------------------|--|
| 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 / 4,400 W |
| Electrical | 190-240V / 60Hz / 3Ph |
| Weight | 528 lb. / 240 kg. |
| Dimensions (DWH) | 28.34" x 52.95" x 40.98" |
| Optional Item | 41483 (Six pc. 25mm filler plates), 41513 (Sensor) |



Configuration


TURBOVAC HEAVY-DUTY DOUBLE CHAMBER VACUUM PACKAGING MACHINE WITH STAINLESS STEEL COVER AND FLAT WORKING SURFACE WITH 24" SEAL LENGTH

"HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY"
FEATURES

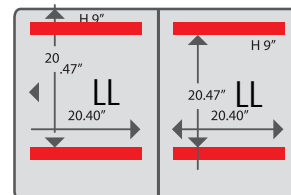
- Reliable, durable and offer flexibility in volume production
- Equipped with semi-automatic or automatic cover movement for an even more efficient production
- Equipped with an external pump

| | |
|-------------------------|---|
| Item | 50000 |
| Model | VP-NL-0100-L |
| Seal Length | 24.40" / 620mm x 4 |
| Busch Vacuum Pump | 100 m ³ |
| 10 Programmable Control | YES |
| Maximum Product Height | 9" / 230mm |
| Useful Chamber Size | 20.47" x 24.4" x 9" |
| Power | 5.90 hp / 4,400 W |
| Electrical | 190-240V / 60Hz / 3Ph |
| Weight | 770 lb. / 350 kg. |
| Dimensions (DWH) | 36.22" x 56.70" x 47.44" |
| Optional Item | 41510 (Four pc. 25mm filler plates), 41513 (Sensor) |



50000

VP-NL-0100-L Configuration



TURBOVAC HEAVY-DUTY DOUBLE CHAMBER VACUUM PACKAGING MACHINE WITH STAINLESS STEEL COVER AND FLAT WORKING SURFACE WITH 32" SEAL LENGTH



"HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY"

FEATURES

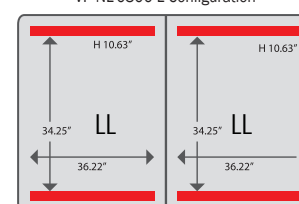
- Reliable, durable and offer flexibility in volume production
- Equipped with semi-automatic or automatic cover movement for an even more efficient production
- Equipped with an external pump

| | |
|-------------------------|--|
| Item | 50001 |
| Model | VP-NL-0300-L |
| Seal Length | 32.22" / 920mm x 4 |
| Busch Vacuum Pump | 300 m ³ |
| 10 Programmable Control | YES |
| Maximum Product Height | 10.63" / 270mm |
| Useful Chamber Size | 34.25" x 36.22" x 10.63" |
| Power | 8.3-13 hp / 6,200 - 9,700 W |
| Electrical | 220-380V / 60Hz / 3Ph |
| Weight | 1584 lb. / 720 kg. |
| Dimensions (DWH) | 50" x 78.74" x 49" |
| Optional Item | 41512 (Eight pc. 25mm filler plates), 41513 (Sensor) |



50000 / 50001

VP-NL-0300-L Configuration



VACUUM PACKAGING BAGS

For chamber machines only. 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

- Locks out moisture by providing excellent protection barrier
- Stops food from spoilage and freezer burn
- Make everyday food last longer with sealed freshness
- Polyethylene / Nylon material
- These are solid core bags and can be boiled for half an hour



| Item | Size | Quantity (pcs.) |
|-------|-----------|-----------------|
| 17876 | 4" x 10" | 1000 |
| 10218 | 5" x 7" | 2000 |
| 10227 | 6" x 8" | 1000 |
| 10220 | 6" x 10" | 1000 |
| 10221 | 6" x 12" | 1000 |
| 10222 | 6" x 15" | 1000 |
| 10223 | 6" x 20" | 1000 |
| 10224 | 6" x 22" | 1000 |
| 10225 | 6" x 6" | 1000 |
| 10226 | 6" x 8.5" | 1000 |
| 10219 | 6" x 9" | 1000 |
| 10230 | 7" x 9" | 1000 |
| 10228 | 7" x 10" | 1000 |
| 10229 | 7" x 11" | 1000 |
| 47917 | 7" x 12" | 1000 |
| 10234 | 8" x 8" | 1000 |
| 10231 | 8" x 10" | 1000 |
| 18660 | 8" x 12" | 1000 |
| 10233 | 8" x 15" | 1000 |

| Item | Size | Quantity (pcs.) |
|-------|-----------|-----------------|
| 10232 | 8" x 12" | 1000 |
| 10235 | 9" x 12" | 1000 |
| 10181 | 10" x 10" | 1000 |
| 10182 | 10" x 12" | 1000 |
| 10183 | 10" x 13" | 1000 |
| 10184 | 10" x 15" | 1000 |
| 47074 | 10" x 16" | 1000 |
| 10185 | 10" x 16" | 1000 |
| 10186 | 10" x 18" | 1000 |
| 10187 | 10" x 22" | 500 |
| 10188 | 10" x 30" | 500 |
| 10189 | 12" x 12" | 1000 |
| 18676 | 12" x 15" | 1000 |
| 10190 | 12" x 14" | 1000 |
| 19125 | 12" x 16" | 1000 |
| 10191 | 12" x 16" | 500 |
| 10192 | 12" x 18" | 500 |
| 10193 | 12" x 22" | 500 |
| 10194 | 12" x 24" | 500 |

| Item | Size | Quantity (pcs.) |
|-------|-----------|-----------------|
| 10196 | 14" x 16" | 500 |
| 10198 | 14" x 20" | 500 |
| 10200 | 14" x 24" | 500 |
| 10197 | 14" x 18" | 500 |
| 21180 | 14" x 20" | 500 |
| 47289 | 16" x 20" | 500 |
| 47469 | 16" x 26" | 500 |
| 18677 | 16" x 22" | 500 |
| 10204 | 16" x 26" | 250 |
| 10203 | 16" x 24" | 500 |
| 10205 | 16" x 28" | 250 |
| 10206 | 18" x 22" | 250 |
| 10207 | 18" x 28" | 250 |
| 10210 | 20" x 25" | 250 |
| 10211 | 20" x 28" | 250 |
| 10212 | 22" x 34" | 250 |
| 10213 | 24" x 36" | 250 |

Wrapping Machines

SINGLE ROLL WRAPPING MACHINE WITH HOT PLATE *Plastic film not included*



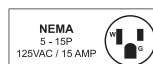
FEATURES

- 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 / 1Ph |
| Weight | 14.3 lb. / 6.5 kg. |
| Dimensions | 20.3" x 24.4" x 6.3" |



SINGLE ROLL WRAPPING MACHINE WITH HOT PLATE *Plastic film not included*



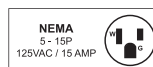
FEATURES

- 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 |
| Model | SE-CN-0533 |
| Stretch Film | 18" maximum width |
| Hot Plate | 6" x 15" |
| Electrical | 110-120V / 60Hz / 1Ph |
| Net Weight | 30 lb. / 13.64 kg. |
| Net Dimensions | 26" x 22.5" x 9" |
| Gross Weight | 32 lb. / 14.5 kg. |
| Gross Dimensions | 28" x 24" x 6" |



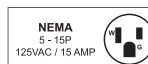
24852

**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 | 14428 |
| Model | SE-US-0533-S |
| Stretch Film | 18" maximum width |
| Hot Plate | 6" x 15" |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 30 lb. / 13.64 kg. |
| Net Dimensions | 26" x 22.5" x 9" |
| Gross Weight | 32 lb. / 14.55 kg. |
| Gross Dimensions | 12" x 30" x 24" |

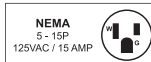

**DOUBLE ROLL CAPACITY FLOOR
WRAPPING MACHINE WITH HOT PLATE**


FEATURES

- Cradle mount makes changing the film easy
- Fixed Distance Photoeye to Detect All Tray Colors
- Self-Regulating Boardless Square Rod for Increased Transversal Rigidity and Consistent Cutting
- Two Color LED for Photoeye Indication is Amber to Convey Seal Plate Heating, and Red when Seal Plate Reaches Sealing Temperature
- On-Demand Timer Controlled heated Seal Plate That Significantly Reduces Power Consumption by 80%
- Seal Plate Reaches Seal Temperature Within Seconds
- Thermistor Controlled Circuit that Reduces Power Consumption as Residual heat Increases in Seal Plate
- Stainless Steel Wrapping Surface, Stainless Steel Front Plate and Rounded Stainless Steel Front Plate for Easy Wipe Down
- Rigid Aluminum and Stainless Steel Construction
- 20" Maximum Roll Width, 8" Maximum Roll Diameter
- Splash Shield, Lower Shelf

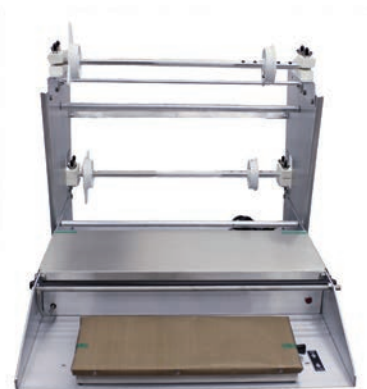
| | |
|-----------------------|---|
| Item | 47480 |
| Model | SE-US-200ESD6 |
| Film Mount | Cradle |
| Film Capacity | 20" (x2) |
| Power | 132 W |
| Electrical | 115V / 60Hz / 1Ph |
| Seal Plate Dimensions | 6" x 15" |
| Net Weight | 50 lb. / 22.7 kg. |
| Net Dimensions | 24" x 25" x 36" |
| Gross Weight | 90 lb. / 40.8 kg. |
| Gross Dimensions | 28" x 37" x 45" |
| Optional | 47481: Stainless Steel Left Side Wing Shelf (14" x 22") 47482: Stainless Steel Right Side Wing Shelf (14" x 22") |



**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

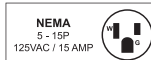
| | Two-Roll Capacity | Three-Roll Capacity |
|------------------|-----------------------|-----------------------|
| Item | 14430 | 14431 |
| Model | SE-US-0533-D | SE-US-0533-T |
| Type | Two-Roll Capacity | Three-Roll Capacity |
| Stretch Film | 18" maximum width | 18" maximum width |
| Hot Plate | 6" x 15" | 6" x 15" |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 43 lb. / 19.55 kg. | 44 lb. / 20 kg. |
| Net Dimensions | 22.25" x 26" x 18.50" | 22.25" x 26" x 18.50" |
| Gross Weight | 45 lb. / 20.45 kg. | 46 lb. / 20.91 kg. |
| 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 **Plastic Film NOT INCLUDED*

FEATURES

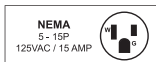
- Adapter disc for 10"-12" pizzas included
- High watt density heating element shrink wraps pizzas in seconds
- Thermostatically controlled heating element provides controlled heat for continuous or intermittent operation
- Heat shroud reduces temperatures to prevent film sticking and provides extra measure of safety to prevent burns
- Adjustable pedestal accommodates various sizes of product for shrink wrapping

| | |
|------------------------------|-----------------------|
| Item | 13216 |
| Model | SE-US-0630 |
| Power | 1150 W |
| Amps | 12.5 A |
| Electrical | 120V / 60Hz / 1Ph |
| Protective Shield Dimensions | 14" / 355.6 mm (Dia.) |
| Net Weight | 12 lb. / 5.5 kg. |
| Net Dimensions (WDH) | 12" x 12" x 7" |
| Gross Weight | 13 lb. / 6 kg. |
| Gross Dimensions | 16" x 16" x 10" |



Bread Slicers

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 |
| Safety Feature(s) | Overload Switch |
| Power | 1.5 hp / 1120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 37.4 lb. / 16.82 kg. |
| Net Dimensions | 9.84" x 9.84" x 22.44" |
| Gross Weight | 43 lb. / 19.5 kg. |
| Gross Dimensions | 12" x 12" x 28" |



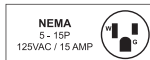
11411

BREAD GRATER WITH OVERLOAD SWITCH AND SAFETY COVER

| | |
|-------------------|-------------------------------|
| Item | 23865 |
| Model | GR-IT-0080-S |
| Safety Feature(s) | Overload Switch, Safety Cover |
| Power | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 37.4 lb. / 16.82 kg. |
| Net Dimensions | 9.84" x 9.84" x 22.44" |
| Gross Weight | 44 lb. / 20 kg. |
| Gross Dimensions | 13" x 22" x 24.5" |



23865

BREAD SLICERS WITH 1/4 HP MOTOR AND 7/16" - 1" SLICE THICKNESS**FEATURES**

- 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

**BREAD SLICERS**

| Item | 44250 | 44249 | 44248 | 44247 | 44246 |
|------------------|--|------------|------------|------------|------------|
| Model | SB-CN-0011 | SB-CN-0016 | SB-CN-0019 | SB-CN-0013 | SB-CN-0025 |
| Slice Thickness | 7/16" | 5/8" | 3/4" | 1/2" | 1" |
| Slicing Blades | 35 pcs | 23 pcs | 19 pcs | 29 pcs | 15 pcs |
| Power | 0.25 hp / 180 W | | | | |
| Electrical | 110V / 60Hz / 1Ph | | | | |
| Net Weight | 176 lb. / 80 kg. | | | | |
| Net Dimensions | 27" x 23.7" x 26.9" (31.5" including bagger) | | | | |
| Gross Weight | 220 lb. / 100 kg. | | | | |
| Gross Dimensions | 47" x 36" x 41" | | | | |

OPTIONAL ACCESSORIES

| Item | 14836 | 19273 | 10148 |
|-------------|-------------------|--------------|--------------|
| Description | Replacement Blade | Bread Pusher | Bread Bagger |

BREAD SLICER WITH 1/2 HP MOTOR AND 5/8" SLICE THICKNESS

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 pcs |
| Power | 1/2 hp |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 253.5 lb. |
| Net Dimensions | 28.5" x 30" x 32.75 |
| Gross Weight | 190 lb. |
| Gross Dimensions | 30" x 35" x 38" |



Cheese Cutters

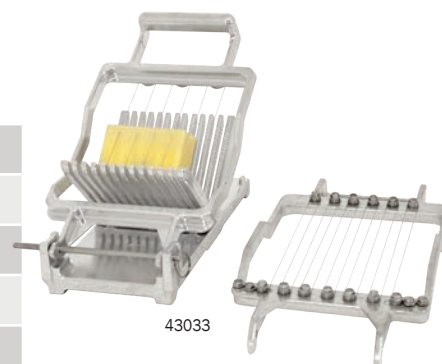
ALUMINUM CHEESE CUTTER



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 |
| Net Weight | 4.6 lb. / 2.1 kg. |
| Net Dimensions | 2.5" x 6.75" x 4.5" |
| Gross Weight | 5.5 lb. / 2.5 kg. |
| 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 |
| Net Weight | 5 lb. / 2.27 kg. |
| Net Dimensions | 14" x 11" x 4" |
| Gross Weight | 6 lb. / 2.73 kg. |
| Gross Dimensions | 4" x 11" x 5" |



STAINLESS STEEL CHEESE CUTTER



FEATURES

- Floating wire design allows for a smooth action with all types of cheese

| | |
|------------------|------------------|
| Item | 11400 |
| Net Weight | 6 lb. / 2.73 kg. |
| Net Dimensions | 14" x 11" x 4" |
| Gross Weight | 8 lb. / 3.64 kg. |
| Gross Dimensions | 14" x 11" x 5" |



HEAVY-DUTY CHEESE CUTTER



| | 20" x 18" | 24" x 24" |
|------------------|--------------------|-------------------|
| Item | 16625 | 24573 |
| Net Weight | 8.5 lb. / 3.86 kg. | 18 lb. / 8.18 kg. |
| Net Dimensions | 20" x 18" x 4" | 24" x 24" x 4" |
| Gross Weight | 10 lb. / 4.55 kg. | 19 lb. / 8.64 kg. |
| Gross Dimensions | 20" x 18" x 4" | 24" x 24" x 4" |



16625

CHEESE CUTTER REPLACEMENT PARTS

| | | | |
|-------------|---|---|---|
| Item | 10059 | 10060 | 10061 |
| Description | Cheese Cutter Handle - 1 handle per pack | Cheese Cutter Wires 24" - 12 wires per pack | Cheese Cutter Wires 36" - 12 wires per pack |
| Item | 14793 | 14791 | |
| Description | Pack of 4 rubber feet for 11400 Stainless Steel Cheese Cutter | Cheese Cutter Springs (pair) | |



Cheese Cutter Wires

Cheese Cutter Handle

Springs-14791

Rubber Feet -14793

CHEESE WIRE CUTTING MACHINE



FEATURES

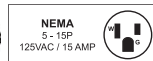
- Built entirely in AISI 304 stainless steel
- Twin push-button machine start-up
- Motor with variable cutting-speed
- Work surface in AISI 304 stainless steel
- Food-grade Plexiglas safety housing

| | |
|-----------------------|---|
| Item | 45412 |
| Model | GR-IT-1000-C |
| Shape Of Cheese | Slice, Cube |
| Type of Cheese to Use | Semi-hard, Hard Cheeses |
| Wire Material | Steel |
| Power | 1,300 W |
| Electrical | 120-220V / 60Hz / 1Ph |
| Cutting Speed | Variable (Engine Frequency Min.: 20Hz, Max: 85Hz) |
| Net Weight | 440 lb. / 200 kg. |
| Net Dimensions | 54.7" x 41" x 59" |
| Gross Dimensions | 58.7" x 45.3" x 63" |



Cheese Graters

SANTOS CHEESE SHREDDER/GRATER 02



FEATURES

- Comes with 1 standard disc assembly with 3mm holes
- Stainless steel and sanitary cast aluminum Antimicrobial painted body
- Facilitates cleaning and maintenance (removable housing and disc)
- Suitable for cheese (hard), grating, and shredding (soft) with optional discs.



40951 - standard disc

| | |
|------------------|---------------------------|
| Item | 40619 |
| Model | SANTOS 02 |
| Production | 110 lb. / 50 kg. per hour |
| RPM | 1800 |
| Power | 650W / 0.87 hp |
| Amps | 5.4 A |
| Electrical | 100-120V / 60Hz / 1Ph |
| Net Weight | 32 lb. / 14.55 kg. |
| Net Dimensions | 16.5" x 10" x 14" |
| Gross Weight | 35 lb. / 15.88 kg. |
| Gross Dimensions | 12" x 18" x 14" |



40619



40950



40952



40953



40954



40956 - specific disc for fondue, mozzarella, chocolate



40955 - specific disc parmesan, dried fruits, peanuts (very fine)

OPTIONAL DISCS AVAILABLE UPON REQUEST

- ø2mm holes (40950)
- ø8mm holes (40954)
- ø4mm holes (40952)
- Specific disc for fondue, mozzarella, chocolate (40956)
- ø6mm holes (40953)
- Specific disc for parmesan, dried fruits, peanuts - very fine (40955)

LIGHT-DUTY CHEESE GRATER



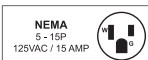
FEATURES

- Made of aluminum alloy
- Designed to grate hard cheese for small to medium applications

| | |
|---------------------|--------------------------|
| Item | 23991 |
| Model | GR-CN-0559 |
| Production Capacity | 88 lb. / 40 kg. per hour |
| RPM | 1440 |
| Power | 0.75 hp / 560 W |
| Amps | 5.1 A |
| Electrical | 110V / 60Hz / 1Ph |
| Pan Size | Ø 7" x 4.8" h |
| Mouth Dimensions | 3 1/8" x 5 5/8" |
| Net Weight | 39 lb. / 17.6 kg. |
| Net Dimensions | 16" x 9" x 16.9" |
| Gross Weight | 40 lb. / 18.18 kg. |
| Gross Dimensions | 19.25" x 13" x 20" |



EUROPEAN LIGHT AND MODERATE-DUTY STAINLESS STEEL CHEESE GRATERS



FEATURES

- Allows for easy grating of hard cheese and stale breads
- Designed to be suitable for small to medium applications
- Ironed steel drum, stainless steel basins and hoppers
- 39884 has a brake motor

0.5 & 1HP EUROPEAN LIGHT/MODERATE-DUTY CHEESE GRATERS

| Item | 21719 | 11404 |
|---------------------|--------------------------|--------------------------|
| Model | GR-IT-0373-M | GR-IT-0746-M |
| Production Capacity | 44 lb. / 20 kg. per hour | 88 lb. / 40 kg. per hour |
| RPM | 1670 | 1670 |
| Power | 0.5 hp / 370 W | 1 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Microswitch | Yes | Yes |
| Net Weight | 16 lb. / 7.27 kg. | 36 lb. / 16.36 kg. |
| Net Dimensions | 10.35" x 11.4" x 11.75" | 10.75" x 15.4" x 14.8" |
| Gross Weight | 20 lb. / 9 kg. | 43 lb. / 19.55 kg. |
| Gross Dimensions | 12" x 11" x 14" | 16" x 13" x 16" |



1.5HP EUROPEAN MODERATE-DUTY CHEESE GRATERS

| Item | 11403 | 11405 | 39884 |
|------------------|---------------------------|---------------------------|---------------------------|
| Model | GR-IT-1119 | GR-IT-1119-M | GR-IT-1119-B |
| Product Capacity | 132 lb. / 60 kg. per hour | 132 lb. / 60 kg. per hour | 132 lb. / 60 kg. per hour |
| RPM | 1030 | 1030 | 1030 |
| Power | 1.5 hp / 1,120 W | 1.5 hp / 1,120 W | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Microswitch | No | Yes | Yes |
| Net Weight | 42 lb. / 19 kg. | 44 lb. / 20 kg. | 44 lb. / 20 kg. |
| Net Dimensions | 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 Weight | 49 lb. / 22.27 kg. | 49 lb. / 22.27 kg. | 49 lb. / 22.27 kg. |
| Gross Dimensions | 19" x 12" x 20" | 19" x 12" x 20" | 19" x 12" x 20" |



EUROPEAN HEAVY-DUTY CHEESE GRATERS

FEATURES

- 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 |
| Description | Cheese Grater with Brake Motor |
| Production Capacity | 240 lb. / 109 kg. per hour |
| RPM | 1400 |
| Power | 2 hp / 1,490 W |
| Electrical | 240V / 60Hz / 1Ph |
| Mouth Dimensions | 3.75" x 7.5 |
| Net Weight | 74 lb. / 33.64 kg. |
| Net Dimensions | 23" x 10.5" x 19" |
| Gross Weight | 86 lb. / 39 kg. |
| Gross Dimensions | 32" x 24" x 20" |



CHEESE GRATERS

4HP HEAVY-DUTY CHEESE GRATER



FEATURES

- Large bright finished aluminum grating mouth
- Stainless steel drum
- Brake motor
- High efficiency ventilated motors for continuous operation
- Large plexiglass receiving tray
- Safety microswitches on lever and receiving tray

| | |
|---------------------|----------------------------|
| Item | 39498 |
| Model | GR-IT-2983-B |
| Production Capacity | 480 lb. / 218 kg. per hour |
| RPM | 1400 |
| Power | 4 hp / 2980 W |
| Electrical | 208V / 60Hz / 3Ph |
| Mouth Dimensions | 6.25" x 11.75" |
| Net Weight | 143 lb. / 65 kg. |
| Net Dimensions | 29.52" x 25.20" x 25.20" |
| Gross Weight | 163 lb. / 74 kg. |
| 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

| | | |
|------------------------------------|--|---|
| Item | 45404 | 47930 NEW! |
| Model | GR-IT-0300-H | GR-IT-0300-CR800 |
| Production Rate/Hr | 441 lb. / 200 kg. per hour 661 lb. / 300 kg. per hour | |
| Power | 5.5 hp / 4,100 W Self-Braking Motor | |
| Electrical | 208V / 60Hz / 3Ph | |
| Weight | 661 lb. / 380 kg. | (Unit + Screen) 661 lb. + 198 lb. / 380 kg. + 90 kg. |
| Dimensions | 76.7" x 31.5" x 47" | |
| Optional Vibrating Screen Included | NO | YES - 33.6" x 41" x 32" |

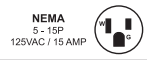
| | | |
|------------------------------------|--|---|
| Item | 45403 | 47931 NEW! |
| Model | GR-IT-1500-H | GR-IT-1500-CR1200 |
| Production Capacity | 2646 lb. / 1200 kg. per hour 3307 lb. / 1500 kg. per hour | |
| Power | 20 hp / 1490 W Self-Braking Motor | |
| Electrical | 208V / 60Hz / 3Ph | |
| Weight | 1874 lb. / 850 kg. | (Unit + Screen) 1847 lb. + 308 lb. / 850 kg. + 140 kg. |
| Dimensions | 98.6" x 44" x 53" | |
| Optional Vibrating Screen Included | NO | YES - 47" x 55.6" x 35" |



45404

Food Processors & Discs

TILTING BLENDERS



FEATURES

- 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
- On/off button and a lock pedal for an easier and more efficient operation
- Deliver a large amount of sauces, soups, ice creams, some dough and even smoothie.
- Has seamless cups

| | 16 QT / 15 L | 26 QT / 25 L |
|------------------|--------------------------|--------------------------|
| Item | 37969 | 31502 |
| Model | BL-BR-0015 | BL-BR-0025 |
| Cup Capacity | 16 QT / 15 L | 26 QT / 25 L |
| RPM | 3500 | 3500 |
| Power | 1.5 hp / 1,120 W | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 41.75 lb. / 19 kg. | 45.20 lb. / 20.5 kg. |
| Net Dimensions | 20.75" x 14.25" x 41.75" | 20.86" x 16.14" x 46.45" |
| Gross Weight | 80 lb. / 36 kg. | 66 lb. / 30 kg. |
| Gross Dimensions | 23" x 16" x 45" | 23" x 18" x 49" |



IMMERSION BLENDERS WITH ATTACHMENT *Sold Separately*



FEATURES

- Designed to provide reliability and durability for professional kitchens
- Spins up to 12000 RPM and is capable of mixing, blending, and grinding at high speed
- Capable of handling as much as 100 QT
- With variable speed control

| | |
|------------------|--|
| Item | 28705 |
| Model | BL-CN-0559 |
| Description | Power head with variable speed control |
| Capacity | 50-100 L / 53-106 QT |
| RPM | 3000-12000 RPM |
| Power | 1 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph |
| Motor Dimensions | 13" x 4.72" x 4.72" |
| Net Weight | 9 lb. / 4 kg. |
| Gross Dimensions | 23" x 18" x 49" |



ATTACHMENT FOR IMMERSION BLENDERS

| | | | | |
|-------------|--|---|-----------------------------------|--------------------------|
| Item | 23838 | 23839 | 28703 | 28704 |
| Description | Short detachable shaft 14 3/4" (377mm) | Medium detachable shaft 17 3/4" (450mm) | Long detachable shaft 21" (530mm) | 9 1/2" detachable beater |



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 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 |
| Mouth Opening | 5.11" x 2.16" |
| Disc Speed | 270 RPM |
| Power | 0.75 hp / 560 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 50.6 lb. / 23 kg. |
| Net Dimensions | 19" x 9" x 19.70" |
| Gross Weight | 55 lb. / 25 kg. |
| 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 |
| Mouth Opening | 3 1/16" x 6 1/4" |
| Disc Speed | 300 RPM |
| Power | 0.7 hp / 520 W |
| Electrical | 110V / 60Hz / 1Ph |
| Bin Size | 5.75" x 11.75" x 7.5" |
| Net Weight | 54 lb. / 24.55 kg. |
| Net Dimensions | 20" x 11" x 19" |
| Gross Weight | 56 lb. / 25.45 kg. |
| Gross Dimensions | 29" x 14" x 20" |



FOOD PROCESSOR WITH 1.5 HP MOTOR AND DISCS *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 | 44532 | Power | 1.5 hp / 1,120 W |
| Model | FP-BR-0014 | Electrical | 120V / 60Hz / 1Ph |
| Average Production | 400 kg./h | Net Weight | 157.6 lb. / 71.5 kg. |
| Mouth Opening | 6"/152mm (Dia.) | Net Dimensions | 21" x 26" x 27.6" |
| Round Throat Size | 6"/ 161mm (Dia.) | Gross Weight | 218 lb. / 99 kg. |
| Disc Size | 17"/ 429mm (Dia.) | Gross Dimensions | 34" x 27" x 34" |
| RPM | 510 | | |

| | | |
|----------------|------------------------------|------------------------------|
| 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) |
| | | |



SHREDDING DISCS

• For items 10927, 19476

| Item | Description |
|-------|-----------------------------------|
| 10089 | Shredding discs: 2 mm |
| 10090 | Shredding discs: 3 mm |
| 22323 | Shredding discs: 4 mm |
| 10093 | Shredding discs: 7 mm |
| 22324 | Shredding discs: 7 mm |
| 10094 | Shredding discs: 9mm (mozzarella) |

**GRATING DISCS**

• For Item 10927, 19476

| Item | Description |
|-------|--------------|
| 10095 | Grating Disc |

**SLICING DISCS**

• For items 10927, 19476

| Item | Description |
|-------|--------------------------------|
| 24204 | Slicing Disc, curved 1 mm |
| 22325 | Slicing Disc, straight 2 mm |
| 10074 | Slicing Disc, straight 3 mm |
| 10075 | Slicing Disc, straight 4 mm |
| 22326 | Slicing Disc, straight 4 mm |
| 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 |



10073



10076



22326



22333

• For items 19476 ONLY

| Item | Description |
|-------|-----------------|
| 22340 | Curve: 2 mm |
| 22341 | Curve: 4 mm |
| 22342 | Curve: 8 mm |
| 22343 | Curve: 10 mm |
| 22349 | Curve/Wave 5 mm |

**CUBING / BATON DISCS**

For optimal results, the disc must be used 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 |



Cubing Disc



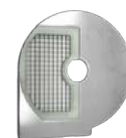
Baton Strips Disc

CUBING DISCS

For optimal results, the disc must be used with a slicing disc that has the same or similar thickness (mm)

• For items 19476 ONLY

| Item | Description |
|-------|-------------------|
| 22329 | Cubing Disc 8 mm |
| 22330 | Cubing Disc 10 mm |
| 22331 | Cubing Disc 12 mm |
| 22332 | Cubing Disc 20 mm |



pacojet 4

From the top chefs' secret helper to an absolute 'must-have', the Pacojet has become indispensable in successful professional kitchens worldwide. Why? This unique cooking system combines unlimited creativity with superb results while saving costs.

• **A burst of flavor on the tongue:**

Pacotizing® increases the surface area of the ingredients many times over, intensifying the aromas.

• **An explosion of color:**

The special processing technique preserves the fresh natural colors of your ingredients.

• **Velvety-smooth mouthfeel:**

Pacotizing® produces ultra-fine, airy textures.

Large Touchscreen:

The large touchscreen provides intuitive user guidance with an animated assistance feature. The user interface is designed for use in professional kitchen environments.

Save Recipe Settings:

Saving and loading settings for preparing your favorite recipes makes your kitchen even more efficient.

Device Settings:

• **The Jet® mode:** Choose between pacotizing® with the classic Pacotize® mode in 4 minutes or the Jet® mode in 90 seconds. The Jet® mode allows you to very quickly prepare certain recipes with a high sugar and fat content (e.g., ice creams). This means you can further increase your productivity. Expanded automatic repeat mode

• **Pacotize® on repeat up to 10 times:** This results in particularly light and creamy consistencies with maximum time efficiency.

• **Work with overpressure or normal pressure:** When using overpressure, the Pacojet works at up to 1bar. This results in a volume expansion of approx. 20–30%. This is ideal for creating foods such as mousses with a creamy-light consistency and for intensifying flavors.

NEW!

PACOJET 4



PARTS & LABOUR
WARRANTY



NEW FEATURES:

- **Tool Detection** - ensures that the correct tool has been properly attached.
- **Spray Guard Detection** - you can be confident that the spray guard is positioned correctly.
- **Max Capacity Notification** - tells you when the pacotizing® beaker is too full.
- **WIFI Connection:** Connecting the Pacojet via WIFI allows the Pacojet Service Center to detect error sources quickly and easily.
- **Standby:** During prolonged periods of inactivity, the Pacojet switches to energy-saving standby mode
- **Easy Cleaning:** Thanks to the display-guided cleaning program, the device can clean easily at the press of a button and without additional equipment.
- **Exceptionally Quiet** - While providing outstanding results in combination with maximum productivity

| | |
|----------------------------|----------------------------|
| Item | 47755 |
| Model | PACOJET 4 |
| Beaker Capacity | 1L |
| Maximum Beaker Fill Volume | 0.8 L = 10 portions |
| Power | 1,500 W |
| Electrical | 120V / 60Hz / 1Ph |
| Overpressure | approx. 1 bar |
| Sound emission | 76.4 db (A) |
| Pacotizing Temperature | -18 to -23 °C / 0 to -9 °F |
| Net Weight | 50 lb. / 22.5 kg. |
| Net Dimensions | 8" x 14" x 19.6" |
| Gross Weight | 51 lb. / 23 kg. |
| Gross Dimensions | 10" x 16" x 21" |

PACOJET 4 PLUS INCLUDED ACCESSORIES (1 OF EACH)



Pacotizing® blade



Synthetic Beaker



Beaker Lid (White)



Spray Guard



Protective Outer Beaker



Start guide and safety instructions



PACOJET ACCESSORIES



46702



46701



39675



47855



47741



47854



39674



47851



41698

| Item | Item Name | Description | Compatible | Quantity / Case (pcs.) |
|-------|--|---|--|------------------------|
| 46702 | Pacojet Transparent Synthetic Pacotizing Beaker with Lid - set of 12 | For additional pacotizing® beaker requirements | Pacojet 4 Pacojet 2 Plus & legacy models (with Protective Beaker 47854) | Set of 12 NEW! |
| 46701 | Pacojet Transparent Synthetic Pacotizing Beaker set of 10 + 1 Chrome Steel Protective Outer Beaker | For additional pacotizing® beaker requirements | Pacojet 2 Plus & legacy models | Set of 10 + 1 |
| 39675 | Chrome Steel Pacotizing Beakers with Lids | For additional chrome steel pacotizing® beaker requirements | Pacojet 4 (with 47851), Pacojet 2 Plus & legacy models | Set of 4 NEW! |
| 47855 | White Beaker Lid NSF | Stackable Lid for Pacotizing Beaker | All Pacotizing Beakers | 1 |
| 47741 | Pacojet Synthetic Protective Outer Beaker for Synthetic Beakers #46702 | The Pacojet Synthetic Protective Outer Beaker is specifically designed for use with synthetic beakers. This protective outer beaker provides an additional layer of durability and safety, safeguarding the inner beaker during the Pacojet process | Pacojet 2 Plus & legacy models | 1 NEW! |
| 47854 | Protective Beaker For Synthetic Pacotizing Beakers | | Pacojet 4 | 1 NEW! |
| 39674 | Protective oUTDORBeaker For Synthetic Pacotizing Beakers | | Pacojet 2 Plus, Pacojet 2, Pacojet Junior and Pacojet 1 | 1 NEW! |
| 47851 | Synthetic Protective Outer Beaker | Protective outer beaker PJ4 for chrome steel beakers | Pacojet 4 | 1 |
| 41698 | Insulating Box for Chrome Steel Pacotizing Beakers with Lids | The practical Insulating Box for 4 pacotizing beakers is a big help to protect your deep-frozen preparations from undesired warmth. Proven very handy to transport deep-frozen pacotizing beakers | Only for Chrome Steel Pacotizing Beakers with Lids (39675) | 1 (Fits 4 Beakers) |

ANNUAL PREVENTIVE MAINTENANCE

| Item | Description | Compatible |
|-------|---|----------------------------|
| 39828 | Annual preventive maintenance tune-up package | Pacojet 4 / Pacojet 2 Plus |

PACOJET ACCESSORIES



47853



47852



47792



47793



41699

| Item | Item Name | Description | Compatible | Quantity/Case (pcs.) | |
|-------|-------------------------|---|--|----------------------|------|
| 47853 | Spray Guard | The splash guard with pre-scraper protects the interior of the Pacojet from dirt | Pacojet 4 | 1 | NEW! |
| 47852 | Preliminary Scraper | | Pacojet 4 | 1 | NEW! |
| 47792 | Pacotizing Blade | Pacotizing® blade for Pacojet 4 /Pacojet 2 Plus | Pacojet 4 / Pacojet 2 Plus | 1 | NEW! |
| 47793 | Tool Coupling | Replacement for existing coupling tool for Pacojet 4 and 2 PLUS; Also useful for using new blades with legacy models | Pacojet 4 / Adapts legacy models (Pacojet 1 & 2) | 1 | NEW! |
| 41699 | Display Protective Foil | Clean the display with a clean, soft, lint-free cloth to remove oil, grime and dust. Particle remnants can cause blisters underneath the protective foil. | Pacojet 2 / Pacojet 2 Plus | 1 | |

CLEANING TAB FOR PACOJET**NEW!**

The high-quality Pacojet cleaning tabs are specifically developed for the professional and efficient cleaning of Pacojet devices and are very easy to use.

What Are The Advantages of The Pacojet Cleaning Tabs?

- Dosage and efficiency are perfectly matched to the needs of the Pacojet
- Antibacterial cleaning (non-foaming), which eliminates 99,99 % of bacterial contamination
- Compact and easy to handle
- Support cleaning according to HACCP standards

Why Is A Regular Cleaning of The Pacojet Important?

- Preventing germ infestation of the device and ensuring necessary hygiene standards (HACCP)
- Extending the service life of the Pacojet
- Ensuring high product quality and unadulterated taste experience



48700

| Item | 48700 |
|-----------------|--|
| Description | Cleaning Tab for Pacojet – 60 pcs per jar |
| Compatible With | Pacojet 4, Pacojet 2 Plus and all the older models |

THE COUPE SET / COUPE SET PLUS*

extend the Pacojet's range of functions to working with fresh, non-frozen foods.

| Item | 47772 NEW! | 46531 |
|---------------|---|--|
| Compatibility | Pacojet 4 | Pacojet 2 Plus |
| Includes | 3 Items <ul style="list-style-type: none"> • 2-Blade Cutter: for all purposes • Whipping Disc: Creams, egg whites or mix/foam, milkshakes etc. • Cutter Tongs: Lets you safely affix the cutter blades | 4 Items <ul style="list-style-type: none"> • 2-Blade Cutter: For course textures: meat, fish, herbs, vegetables • 4-Blade Cutter: For fine textures: mousses, purees • Whipping Disc: Creams, egg whites or mix/foam, milkshakes etc. • Cutter Tongs: Lets you safely affix the cutter blades |



47772

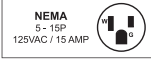


46531

To choose Pacojet is to invest in your own success.
Redefine classic preparation methods and elevate market-fresh ingredients into culinary masterpieces

Peelers

GARLIC PEELER



FEATURES

- 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 |
| Capacity | 8 lb. |
| Output | 66 lb. /hr. |
| Power | 0.25 hp / 190 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 38 lb. / 17.27 kg. |
| Net Dimensions | 13.75" x 13.4" x 21.4" |
| Gross Weight | 45 lb. / 20.4 kg. |
| Gross Dimensions | 17" x 17" x 28" |



ONION PEELER



| | |
|------------------|---------------------|
| Item | 48002 |
| Model | PE-BR-0006 |
| Description | Onion Peeler |
| Capacity | 13 lb. |
| Output | 264 lb. /hr. |
| Power | 0.5 hp / 368 W |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 45 lb. / 20.7 kg. |
| Net Dimensions | 19.3" x 15.4" x 23" |
| Gross Weight | 49.6 lb. / 22.5 kg |
| Gross Dimensions | 17" x 17" x 28" |



POTATO PEELER



FEATURES

- Stainless steel
- Item 20367 is equipped with timer
- Designed to quickly peel potatoes with little waste

| | 1/2HP Power | 1HP Power With Timer |
|------------------|-----------------------|-----------------------|
| Item | 13443 | 20367 |
| Model | PE-BR-0010 | PE-BR-0025 |
| Capacity | 22 lb. / 10 kg. | 55 lb. / 25 kg. |
| Output (Approx.) | 440 lb. /hr | 1100 lb. /hr |
| Power | 0.5 hp / 370 W | 1 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 53 lb. / 24 kg. | 87 lb. / 39.5 kg. |
| Net Dimensions | 22.8" x 18.7" x 28.3" | 26.4" x 21.6" x 45.5" |
| Gross Weight | 63 lb. / 28.5 kg. | 129 lb. / 58.5 kg. |
| Gross Dimensions | 26.4" x 23" x 30.3" | 29.5" x 24.8" x 53" |



ELITE HEAVY-DUTY POTATO PEELER & REFUSE BIN *Sold Separately***FEATURES**

- 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

| | 22lb. Capacity | 39.6lb. Capacity |
|--------------------------|--------------------------|--------------------------|
| Item | 44184 | 44185 |
| Model | PE-IT-0010 | PE-IT-0018 |
| Capacity | 22 lb. / 10 kg. | 39.6 lb. / 18 kg. |
| Output (Approx.) | 661.4 lb. /hr. | 1102.3 lb. /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.) |
| RPM | 320 RPM | 320 RPM |
| Power | 0.75 hp / 550 W | 1.2 hp / 900 W |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Net Weight | 88 lb. / 40 kg. | 99.2 lb. / 45 kg. |
| Net Dimensions | 20.8" x 26" x 33.5" | 20.8" x 26" x 37.4" |
| Gross Weight | 110.2 lb. / 50 kg. | 121.3 lb. / 55 kg. |
| Gross Dimensions | 26.4" x 23.6" x 39.4" | 26.4" x 23.6" x 43.3" |
| Optional Item | Refuse Bin (item 64678) | |



44184 & 64678
(Sold Separately)

ELITE HEAVY-DUTY POTATO PEELER**FEATURES**

- Ideally suited for restaurants, busy kitchens, and hotels
- Designed to handle 30 lb. 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 |
| Capacity | 66.1 lb. / 30 kg. |
| Working Capacity | 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 |
| Flexible Pipe Feeding | 3/4" / 19 mm |
| RPM | 240 RPM |
| Power | 1.2 hp / 9,000 W |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 132.3 lb. / 60 kg. |
| Net Dimensions | 21.7" x 31.5" x 35.4" |
| Gross Weight | 150 lb. / 68 kg. |
| Gross Dimensions | 26.4" x 23.2" x 44.1" |



Seed Grinders

SANTOS PEPPER (SPICES) GRINDER – WITH DRAWER



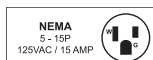
FEATURES

- Sturdy and powerful grinder with drawer
- Constructed with a stainless steel and aluminum body
- Dishwasher safe and easy-to-clean
- Reliable commercial motor with 1800 RPM
- High resistance and the long-lasting horizontal axis grinding discs
- Its plastic drawer is made without bisphenol
- Compatible with coffee and dry spices
- adjusting button to select the grinding size: from very fine to coarse.

| | |
|------------------|-----------------------------------|
| Item | 46080 |
| Model | SANTOS 01 |
| Production | 14 kg. / hour |
| Drawer Capacity | 800 g / 1,8 lb. |
| Grinding discs | Ø 63.5mm / 2,5" |
| Material | Stainless steel and aluminum body |
| RPM | 1800 |
| Power | 650 W |
| Amps | 5.9 A |
| Electrical | 120V / 60Hz |
| Net Weight | 15 kg. / 33 lb. |
| Net Dimensions | 13" x 10" x 22" |
| Gross Weight | 37 lb / 16.5 kg. |
| Gross Dimensions | 12" x 16" x 23" |



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 |
| Production | 14 kg./hour |
| Material | Stainless steel and aluminum body |
| RPM | 1800 |
| Amps | 5.9 A |
| Power | 650 W / 0.87 hp |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 31 lb. / 14 kg. |
| Net Dimensions | 13" x 10" x 22" |
| Gross Weight | 36 lb. / 16 kg. |
| Gross Dimensions | 12" x 16" x 23" |



Tomato Squeezers

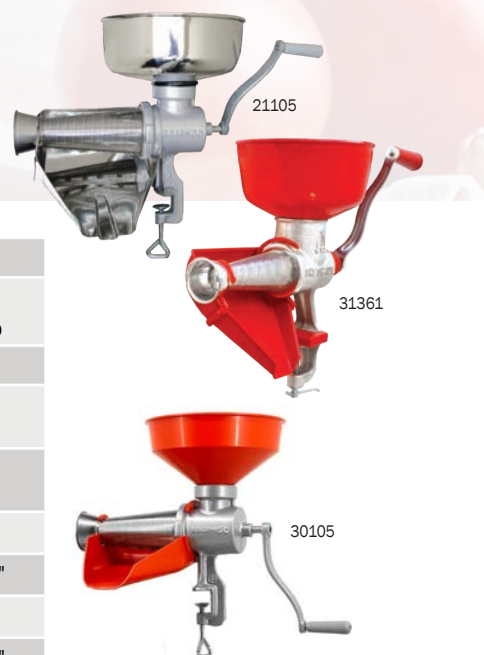
MANUAL TOMATO SQUEEZERS



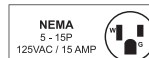
FEATURES

- Enable the extraction of large quantities of tomato puree, separating it from seeds and skin
- The body is made of stainless steel
- Items 31361 & 30105 - Filter cone, funnel and drip pan are made of plastic
- Suitable for light-duty applications

| Item | 21105 | 31361 | 30105 |
|-----------------------|--------------------------------------|------------------------------|------------------------------|
| Description | With Stainless Steel Funnel and Drip | With Plastic Funnel and Drip | With Plastic Funnel and Drip |
| Hopper Opening | 2.8" | 2" | 2" |
| Tray Dispenser Width | 3" | 1.5" | 5" |
| Loading Tray Diameter | 10" | 7.6" | 10" |
| Net Weight | 10 lb. / 4.55 kg. | 8.5 lb. / 3.86 kg. | 10 lb. / 4.6 kg. |
| Net Dimensions | 10.75" x 14.13" x 19.5" | 16.75" x 7.63" x 14.25" | 13.8" x 22" x 19" |
| Gross Weight | 12 lb. / 5.45 kg. | 9 lb. / 4 kg. | 11 lb. / 5.12 kg. |
| Gross Dimensions | 16" x 14" x 10" | 13" x 8" x 8" | 13" x 21" x 18.6" |



LIGHT-DUTY ELECTRIC TOMATO SQUEEZER WITH PLASTIC COVER



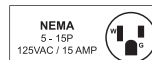
FEATURES

- Powerful motor, filter, and stainless steel hopper
- Ideal for light-duty applications
- Easily separates the skin and seed to make the perfect tomato puree

| Item | 11001 |
|------------------|-------------------|
| Model | TS-IT-0134 |
| Worm RPM | 110 |
| Power | 0.33 hp / 250 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 11 lb. / 5 kg. |
| Net Dimensions | 20" x 6" x 14" |
| Gross Weight | 11 lb. / 5kg. |
| Gross Dimensions | 19" x 13.5" x 8" |



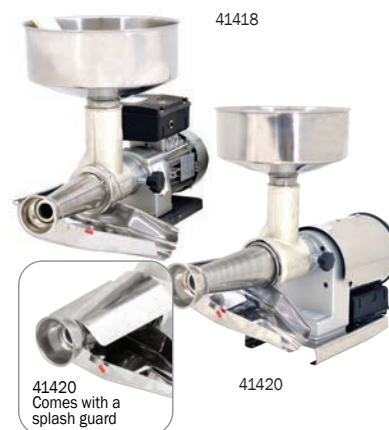
MEDIUM-DUTY ELECTRIC TOMATO SQUEEZER



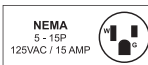
FEATURES

- 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 |
| RPM | 192 | 96 |
| Power | 0.40 hp / 300 W | 0.57 hp / 430 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 23.1 lb. / 10.5 kg. | 36.3 lb. / 16 kg. |
| Net Dimensions | 22.5" x 12" x 15.12" | 26" x 10.50" x 20" |
| Gross Weight | 27 lb. / 12 kg. | 44 lb. / 17.5 kg. |
| Gross Dimensions | 20" x 11" x 12" | 23" x 17" x 15" |



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 antifriktion
- 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 | 0.3 hp | 0.4 hp | 0.8 hp |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Worm RPM | 110 | 110 | 110 |
| Net Weight | 20 lb. / 9 kg. | 31 lb. / 14 kg. | 40 lb. / 18.18 kg. |
| Net Dimensions | 20.5" x 9.5" x 14" | 27" x 12" x 13" | 28" x 11.5" x 17" |
| Gross Weight | 21 lb. / 21 kg. | 37 lb. / 16.82 kg. | 43 lb. / 19.55 kg. |
| Gross Dimensions | 16" x 9" x 11" | 21" x 12" x 13" | 21" x 12" x 13" |

MEAT GRINDER ATTACHMENTS FOR TOMATO SQUEEZER



| 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 41418 Tomato Squeezer |



15232



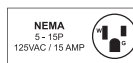
20169



44019

Display Warmer Merchandisers

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

| | |
|---------------------|--|
| Item | 41787 |
| Model | FW-CN-0825 |
| Base To Bulb Height | 15.2" |
| Power | 250 W (per bulb) |
| Amps | 2.27 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 6.2 lb. / 2.8 kg. |
| Net Dimensions | 31" x 13" x 24" |
| Gross Weight | 8.8 lb. / 4 kg. |
| 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 BULB. *Tray sold separately*



FEATURES

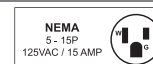
- Ventilated Aluminum Reflectors
- Warm up the tray within 5 minutes

| | | |
|------------------|--|--------------|
| Item | 21637 | 46572 |
| Model | FW-CN-0533 | FW-CN-0533-B |
| Color | Stainless Steel | Black |
| Base To Bulb | Default Height: 15" Max Height: 21" | |
| Power | 500 W (2 x 250 W) | |
| Amps | 4.5 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Net Weight | 6 lb. / 2.7 kg. | |
| Gross Weight | 10 lb. / 4.5 kg. | |
| Gross Dimensions | 23" x 13" x 28" | |
| Optional Item | 13" x 21" x 2.25" Food tray (Item 27181) | |



21637 & 27181
(Sold Separately)

HEAT LAMP WITH TRAY AND 275-WATT INFRARED BULB



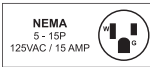
FEATURES

- 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 |
| Power | 275 W | 275 W |
| Amps | 2.5 A | 2.5 A |
| Electrical | 110V / 60Hz | 110V / 60Hz |
| Base to Bulb | 13.75" | 13.75" |
| Net Weight | 12 lb. / 5.5 kg. | 14 lb. / 6 kg. |
| Net Dimensions | 15.7" x 13.25" x 23.05" | 23.75" x 13.25" x 23.05" |
| Gross Weight | 14 lb. / 6.4 kg. | 16 lb. / 7 kg. |
| Gross Dimensions | 18" x 16" x 25" | 26" x 16" x 24" |



CHIP DUMP



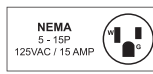
FEATURES

- 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 |
| Base To Bulb | 14.75" | 12" |
| Power | 850 W | 200 W |
| Amps | 7 A | 1.8 A |
| Electrical | 120V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 18 lb. / 8.16 kg. | 83.75 lb. / 38 kg. |
| Net Dimensions (DWH) | 22.25" x 13.25" x 19.75" | 30.75" x 15.75" x 48.75" |
| Gross Weight | 26 lb. / 11.79 kg. | 114.64 lb. / 52 kg. |
| Gross Dimensions | 24" x 15" x 22" | 19.7" x 35.4" x 42" |



OVERHEAD STRIP WARMER



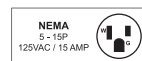
FEATURES

- 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 |
| Heating Source | Electrical Heating Element | | | |
| Power | 500 W | 850 W | 1,200 W | 1,550 W |
| Amps | 4.2 A | 7 A | 10 A | 13 A |
| Electrical | 120V / 60Hz / 1Ph | | | |
| Net Weight | 6 lb. / 2.8 kg. | 8.4 lb. / 3.8 kg. | 10.6 lb. / 4.8 kg. | 13 lb. / 5.9 kg. |
| Net 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 Weight | 8 lb. / 3.5 kg. | 10.6 lb. / 4.8 kg. | 13.7 lb. / 6.2 kg. | 15.9 lb. / 7.2 kg. |
| 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" |



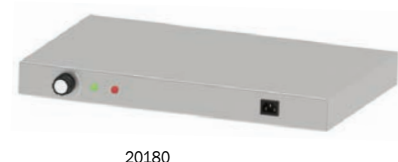
HOT PLATE FOOD WARMER



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 |
| Material | Stainless steel |
| Temperature Range | 40 - 100°C / 104 - 212°F |
| Power | 450 W |
| Amps | 4 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 8.9 lb. / 4.05 kg. |
| Net Dimensions | 20.9" x 12.8" x 3" |
| Gross Weight | 10.8 lb. / 4.9 kg. |
| Gross Dimensions | 23.2" x 16.3" x 19" |



COUNTERTOP CHIP WARMER



FEATURES

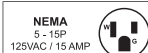
- Ideal for small to medium size food operation who wants to keep their French fries or potato wedges warm and at perfect serving temperature
- Salt shaker included

| | |
|-------------------|---------------------------|
| Item | 43452 |
| Model | FW-CN-0300-C |
| Temperature Range | 45° - 75°C / 113° - 167°F |
| Power | 300 W |
| Amps | 2.7 A |
| Electrical | 110V / 60Hz |
| Net Weight | 69.4 lb. / 31.5 kg. |
| Net Dimensions | 26.77" x 27.55" x 31.75" |
| Gross Weight | 80.5 lb. / 36.5 kg. |
| Gross Dimensions | 30" x 30" x 35" |



43452

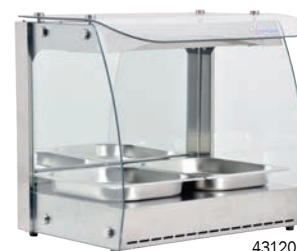
SELF SERVICE HEATED DISPLAY CASES



FEATURES

- Interior lighting and curved glass
- Great for delis, grocery stores, and cafes
- Waterproof grade: IPX4

| | 66L Single Shelf | 100L Dual Shelf |
|----------------------|--------------------------|--------------------------|
| Item | 43120 | 43121 |
| Model | FW-CN-0066-C | FW-CN-0100-C |
| Capacity | 66L / 2.3 cu.ft. | 100L / 3.5 L |
| Temperature Range | 30° - 85°C / 86° - 185°F | 30° - 85°C / 86° - 185°F |
| Power | 520 W | 550 W |
| Amps | 4.5 A | 4.7 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Net Weight | 39.9 lb. / 18.1 kg. | 56.4 lb. / 25.6 kg. |
| Net Dimensions (DWH) | 17" x 22" x 20.4" | 18.4" x 24.6" x 25.6" |
| Gross Weight | 44 lb. / 20 kg. | 61.7 lb. / 28 kg. |
| Gross Dimensions | 19.68" x 24.60" x 22" | 20.4" x 27" x 27.3" |



43120



43121

35L/50L CAPACITY COUNTERTOP DISPLAY WARMER WITH FRONT AND REAR GLASS DOORS



FEATURES

- Non-adjustable chrome plated shelf
- Adjustable temperature controller
- Stainless steel construction
- Constructed with front and rear doors

| | 22" Wide / 35L - 1 Front / 1 rear hinged door | 22" Wide / 50L - 2 Front / 2 rear hinged doors |
|-------------------|--|---|
| Item | 41869 | 41871 |
| Model | DW-CN-0035 | DW-CN-0050 |
| Capacity | 35L | 50L |
| Temperature Range | 30 - 90°C / 86-194°F | 30 - 90°C / 86-194°F |
| Power | 800 W | 800 W |
| Amps | 7.3 A | 7.3 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 26 lb. / 11.8 kg. | 30.2 lb. / 13.7 kg. |
| Net Dimensions | 21.8" x 14.2" x 12.2" | 21.8" x 14.2" x 14.8" |
| Gross Weight | 42 lb. / 19 kg. | 47 lb. / 21.3 kg. |
| Gross Dimensions | 24.6" x 17.4" x 14.3" | 24.6" x 17.4" x 16.8" |



41869



41871

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 |
| Capacity | 80 L | 115 L |
| Grade Of Waterproof | IPX4 | IPX4 |
| Temperature Range | 30° - 90°C / 86° - 194°F | 30° - 90°C / 86° - 194°F |
| Lamp Power | 2.6 W | 2.6 W |
| Power | 1,000 W | 1,300 W |
| Amps | 9 A | 12 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Wire Shelf Size | 13.25" x 23.75" | 13.25" x 23.75" |
| Interior Dimensions | 27" x 14.63" x 9.5" | 27" x 14.63" x 14.5" |
| Net Weight | 35.7 lb. / 16.2 kg. | 43.4 lb. / 19.7 kg. |
| Net 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" |

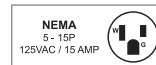


41872



41873

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 |
| Capacity | 25 L | 45 L |
| Grade Of Waterproof | IPX4 | IPX4 |
| Temperature Range | 30° - 90°C / 86° - 194°F | 30° - 90°C / 86° - 194°F |
| Power | 800 W | 800 W |
| Amps | 7.2 A | 7.2 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 26.5 lb. / 12 kg. | 31 lb. / 14 kg. |
| Net Dimensions (DWH) | 15" x 22" x 12" | 15" x 22" x 15" |
| Gross Weight | 33 lb. / 15 kg. | 37 lb. / 16.8 kg. |
| Gross Dimensions | 25" x 18" x 15" | 25" x 18" x 17" |

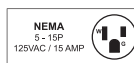


41868



41870

ELITE SERIES HOT DISPLAY SHOWCASE



FEATURES

- Adjustable temperature controller
- Temperature display
- Adjustable chrome plated shelves
- Back doors
- Front top light box with decals



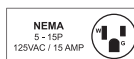
40002



40001

| | Elite Series 26" wide with 4 cu.ft. capacity | Elite Series 26" wide with 5 cu.ft. capacity |
|------------------------|---|---|
| Item | 40002 | 40001 |
| Model | DW-CN-0107 | DW-CN-0137 |
| Capacity | 3.78 cu.ft. / 107L | 4.84 cu.ft. / 137 L |
| Temperature Range | 30°C to 90°C / 86°F to 194°F | 30°C to 90°C / 86°F to 194°F |
| Lamp Power | 11 W | 11 W |
| Power | 986 W | 1,050 W |
| Amps | 9 A | 9.5 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 49.6 lb. / 22.4 kg. | 59.5 lb. / 26.9 kg. |
| Net Dimensions (WDH) | 25.5" x 19" x 25.9" | 25.5" x 19.2" x 30.9" |
| Gross Weight | 50.5 lb. / 22.9 kg. | 63 lb. / 28.6 kg. |
| Gross Dimensions (WDH) | 29" x 21.1" x 29" | 28" x 21" x 33" |

25-INCH RECTANGULAR DISPLAY WARMER



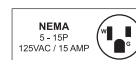
FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Equipped with a temperature control & opens from back

| | |
|------------------------|--------------------------|
| Item | 26086 |
| Model | DW-CN-0641 |
| Display Layers | 4 |
| Temperature | 30° - 85°C / 86° - 185°F |
| Power | 1,000 W |
| Amps | 9 A |
| Electrical | 110V / 60Hz / 1Ph |
| Shelf Size | 11.75" x 22" |
| Inner Dimensions (DWH) | 13.25" x 22.75" x 14.5" |
| Net Weight | 41.8 lb. / 18.9 kg. |
| Net Dimensions (DWH) | 13.25" x 25.25" x 20.75" |
| Gross Weight | 52 lb. / 23.6 kg. |
| Gross Dimensions | 18" x 24" x 30" |



14-INCH DISPLAY WARMER WITH CURVED GLASS

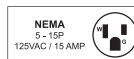


FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Equipped with a temperature control
- Opens from back

| | |
|----------------------|---|
| Item | 21829 |
| Model | DW-CN-0349 |
| Exterior Lights | Interior: Halogen x1 / Exterior: Incandescent x 2 |
| Temperature | 30° - 85°C / 86° - 185°F |
| Power | 850 W |
| Amps | 7.7 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 36.52 lb. / 16.6 kg. |
| Net Dimensions (DWH) | 17.75" x 13.75" x 20.25" |
| Gross Weight | 50 lb. / 22.7 kg. |
| 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
- Opens from back

| | |
|----------------------|--|
| Item | 21479 |
| Model | DW-CN-0660 |
| Temperature | 30° - 85°C / 86° - 185°F |
| Lights | Interior: Fluorescent x 1 / Exterior: Incandescent x 2 |
| Power | 1,200 W |
| Amps | 11 A |
| Electrical | 110 V / 60Hz / 1Ph |
| Shelf Sizes | 10.25" x 25" and 12.75" x 25" |
| Pans Size (DWH) | 13.75" x 9.75" x 1.5" |
| Net Weight | 59.4 lb. / 27 kg. |
| Net Dimensions (DWH) | 19" x 26" x 23.5" |
| Gross Weight | 90 lb. / 40.8 kg. |
| Gross Dimensions | 25" x 32" x 30" |

**18 INCH DISPLAY WARMER****FEATURES**

- Acrylic display
- Adjustable thermostat
- Temperatures from 80°F to above 150°F
- Single-door Option-Operator Serve (Power Cord on Control/Door Side)
- 2-door Pass-through Option (Recommended for Self-Customer Serve)
- Total height of available shelf space 23"
- Unit comes with 4 shelves (additional shelf available)
- Best when operated on an individual branch circuit
- 6" power cord length

| | |
|-------------------|--|
| Item | 39853 |
| Model | FW-US-690-25-2 |
| Temperature Range | 26.7°C to above 65.6°C / 80°F to above 150°F |
| Power | 640 W |
| Amps | 5.3 A |
| Electrical | 120V / 60Hz / 1Ph |
| Net Dimensions | 18" x 18" x 34" |
| Gross Weight | 63 lb. / 28.6 kg. |
| Gross Dimensions | 26" x 26" x 45" |



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 |
| Maximum Pizza Size | 18" Diameter |
| Temperature | 30°C to 90°C / 86°F to 194°F |
| Interior Lights | 11 W |
| Power | 1,700 W |
| Amps | 15.5 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 70.4 lb. / 31.9 kg. |
| Net Dimensions (DWH) | 23.6" x 23.6" x 27.6" |
| Gross Weight | 77 lb. / 34.9 kg. |
| Gross Dimensions | 27" x 28" x 29.5" |
| Optional Accessory | Item 44070: Pretzel Hangers for 41468 (Sold Separately) |



44070

41468 with item 44070
Pretzel Hanger Accessory (Sold Separately)

PIZZA DISPLAY WARMER



FEATURES

- Water reservoir for humidity control
- Maximum Pizza Size: 18" Diameter
- Equipped with a revolving display and tempered glass panels

| | |
|----------------------|------------------------------|
| Item | 20427 |
| Model | DW-CN-0457 |
| Maximum Pizza Size | 18" Diameter |
| Temperature | 30°C to 85°C / 86°F to 185°F |
| Interior Lights | Fluorescent x 2 |
| Power | 1,380 W |
| Amps | 12.5 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 99 lb. / 44.9 kg. |
| Net Dimensions (DWH) | 23.62" x 23.62" x 27.56" |
| Gross Weight | 106 lb. / 48 kg. |
| Gross Dimensions | 28" x 29" x 32" |



44-INCH COUNTERTOP DISPLAY WARMER



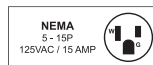
FEATURES

- Keep food at 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 |
| Capacity | 68 L |
| Temperature Range | 30° - 90°C / 86° - 194°F |
| Grade of Waterproof | IPX4 |
| Power | 800 W |
| Amps | 7 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 35 lb. / 16 kg. |
| Net Dimensions (DWH) | 16.5" x 44" x 13.2" |
| Gross Weight | 55 lb. / 25 kg. |
| Gross Dimensions | 19" x 47" x 15" |



**SQUARE GLASS COUNTERTOP
DISPLAY WARMER**

**PARTS & LABOUR
WARRANTY**

FEATURES

- Brilliant Internal LED illumination on top
- Adjustable temperature controller
- Temperature display
- Adjustable chrome plated shelves
- Front flat glass
- Sliding doors



47425



47426



47427

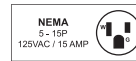


47428

| | 28" wide with 3.11 cu.ft. capacity | 35" wide with 3.95 cu.ft. capacity | 48" wide with 5.54 cu.ft. capacity | 60" wide with 7 cu.ft. capacity |
|------------------------|---------------------------------------|---------------------------------------|---------------------------------------|------------------------------------|
| Item | 47425 | 47426 | 47427 | 47428 |
| Model | DW-CN-0120-5 | DW-CN-0160-5 | DW-CN-0202-5 | DW-CN-0252-5 |
| Capacity | 4.2 cu.ft. / 120 L | 5.7 cu.ft. / 160 L | 7.1 cu.ft. / 202 L | 8.9 cu.ft. / 252 L |
| Temperature Range | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F |
| Power | 1650 W | 1650 W | 1650 W | 1650 W |
| Amps | 15 A | 15 A | 15 A | 15 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 3 | 3 | 3 | 3 |
| Net Weight | 84.9 lb. / 38.5 kg. | 103.6 lb. / 47 kg. | 132.3 lb. / 60 kg. | 163.1 lb. / 74 kg. |
| Net Dimensions (WDH) | 26.7" x 22.4" x 27" | 33.7" x 22.4" x 27" | 48" x 23.1" x 27" | 60" x 22.4" x 27" |
| Gross Weight | 91.5 lb. / 41.5 kg. | 110.2 lb. / 50 kg. | 138.9 lb. / 63 kg. | 172 lb. / 78 kg. |
| Gross Dimensions (WDH) | 29.5" x 24.7" x 28.8" | 36.5" x 24.7" x 28.8" | 50.8" x 24.7" x 28.9" | 62.8" x 36.5" x 28.9" |

See page 471 for matching Refrigerated models

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
- Water tray included to add humidity to the cabinet



44437



40003

| | 13" wide with 3 cu.ft. capacity | 26" wide with 3.4 cu.ft. capacity |
|----------------------|---------------------------------|-----------------------------------|
| Item | 44437 | 40003 |
| Model | DW-CN-0076 | DW-CN-0096 |
| Capacity | 2.7 cu.ft. / 76 L | 3.4 cu.ft. / 96 L |
| Temperature Range | 30 - 90°C / 86° - 194°F | 30° - 90°C / 86 - 194°F |
| Lamp Power | 1.44W X 3 | 1.44W X 3 |
| Power | 800 W | 980 W |
| Amps | 7 A | 9 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 46.7 lb. / 21 kg. | 96 lb. / 43.5 kg. |
| Net 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" |



39999



44438

| | 36" wide with 5 cu.ft. capacity | 47" wide with 6.6 cu.ft. capacity |
|----------------------|---------------------------------|-----------------------------------|
| Item | 39999 | 44438 |
| Model | DW-CN-0136 | DW-CN-0186 |
| Capacity | 4.8 cu.ft. / 136 L | 6.6 cu.ft. / 186 L |
| Temperature Range | 30- 90°C / 86 - 194°F | 30 - 90°C / 86 - 194°F |
| Lamp Power | 1.44W X 3 | 1.44W X 3 |
| Power | 1,020 W | 1,800 W |
| Amps | 9 A | 16.3 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 136 lb. / 61.7 kg. | 117.9 lb. / 53.5 kg. |
| Net 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" |

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 | 35.5" Wide | 47" Wide |
|----------------------|----------------------|------------------------|----------------------|
| Item | 21749 | 21570 | 21571 |
| Model | DW-CN-0686 | DW-CN-0902 | DW-CN-1194 |
| Capacity | 2.8 cu.ft. / 80L | 4.6 cu.ft. / 130L | 290L / 10.2 Cu.ft. |
| Exterior Lights | incandescent x 2 | incandescent x 2 | incandescent x 2 |
| Interior Lights | fluorescent x 2 | fluorescent x 2 | fluorescent x 2 |
| Power | 1,340 W | 1,500 W | 1,500 W |
| Amps | 12 A | 13.6 A | 13.6 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Temperature | 30-85 °C / 86-185 °F | 30-85 °C / 86-185 °F | 30-85 °C / 86-185 °F |
| Net Weight | 81.4 lb. / 36.9 kg. | 110 lb. / 49.8 kg. | 167 lb. / 75.7 kg. |
| Net Dimensions (WDH) | 27" x 17" x 25" | 35.5" x 18.75" x 23.5" | 47" x 19" x 32" |
| Gross Weight | 110 lb. / 49.8 kg. | 140 lb. / 63.5 kg. | 213 lb. / 96.6 kg. |
| Gross Dimensions | 32" x 23" x 31" | 40" x 24" x 29" | 52" x 26" x 36" |



21749

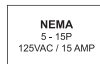


21570



21571

HEATED PASS-THROUGH STATION WITH SQUARE FRONT GLASS



FEATURES

- This display warmer is perfect for bakeries, coffee shops, or any business selling baked goods
- Eye-catching internal LED lighting
- Temperatures display
- Digital adjustable temperature controller
- Comes with chrome-plated shelves



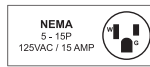
FRONT



BACK

| | 27" Wide | 32" Wide | 34" Wide | 48" Wide | 50" Wide |
|-------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Item | 47510 | 43465 | 47511 | 47512 | 47513 |
| Model | DW-CN-0065 | DW-CN-0085 | DW-CN-0102 | DW-CN-0121 | DW-CN-0138 |
| Capacity | 2.29 cu.ft. / 65 L | 3 cu.ft. / 85 L | 3.6 cu.ft. / 102 L | 4.27 cu.ft. / 121 L | 4.87 cu.ft. / 138 L |
| Temperature Range | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F |
| Power | 1,800 W | 1,800 W | 1,800 W | 1,800 W | 1,800 W |
| Amps | 15 A | 15 A | 15 A | 15 A | 15A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 72.75 lb. / 33 kg. | 90.4 lb. / 41 kg. | 108 lb. / 49 kg. | 121.2 lb. / 55 kg. | 143.3 lb. / 65 kg. |
| Net Dimensions | 23.6" x 27.8" x 27.2" | 31.5" x 27.8" x 27.2" | 37.5" x 27.8" x 27.2" | 43.5" x 27.8" x 27.2" | 49.6" x 27.8" x 27.2" |
| Gross Weight | 79 lb. / 36 kg. | 99 lb. / 45 kg. | 119 lb. / 54 kg. | 128 lb. / 58 kg. | 156.5 lb. / 71 kg. |
| Gross Dimensions | 26.2" x 30.2" x 29" | 34.1" x 30.2" x 27.8" | 40.1" x 30.1" x 29" | 46.1" x 30.1" x 29" | 52.2" x 30.1" x 29" |

48" COUNTERTOP FOOD DISPLAY CASE WITH 7 CU.FT. CAPACITY



FEATURES

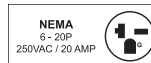
- Perfect for bakeries, coffee shops, or any business selling baked goods
- Eye-catching internal LED lighting
- Temperatures display
- Front curved glass
- Digital adjustable temperature controller
- Comes with chrome-plated shelves
- Easy access to sliding rear doors

| | |
|-------------------|----------------------------|
| Item | 47456 |
| Model | DW-CN-0202-E |
| Capacity | 7 cu.ft. / 202 L |
| Temperature Range | 30 to 82.2°C / 86 to 180°F |
| Power | 1,800W |
| Amps | 15.7 A |
| Electrical | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Sliding Door |
| Number of Shelves | 3 |
| Net Weight | 124 lb. / 56.2 kg. |
| Net Dimensions | 48" x 22.4" x 26.4" |
| Gross Weight | 130 lb. / 59 kg. |
| Gross Dimensions | 50.8" x 25.5" x 29.6" |



41456

68-INCH HEATED FLOOR DISPLAY WARMER



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 | 39537 |
| Model | DW-CN-0220 |
| Capacity | 220 L / 7.8 cu.ft. |
| Storage Temperature | 30°C to 90°C / 86°F to 194°F |
| Power | 1,650 W |
| Electrical | 220V / 60Hz / 1Ph |
| Net Weight | 189.6 lb. / 86 kg. |
| Net Dimensions (WDH) | 19.4" x 23.6" x 68.6" |
| Gross Weight | 212 lb. / 96 kg. |
| Gross Dimensions | 26" x 22" x 76" |

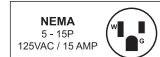


Food Displays & Tables

BAIN MARIE



For 42156 & 42157



For 43055



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

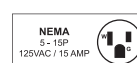


42157



| | 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 | 1,500 W | 1,500 W | 1,800 W |
| 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 |
| Net Weight | 29 lb. / 13.2 kg. | 35.7 lb. / 16.2 kg. | 44 lb. / 20 kg. |
| Gross Weight | 34 lb. / 15.4 kg. | 64 lb. / 29 kg. | 51 lb. / 23 kg. |
| Net 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/DISPLAY WARMERS WITH 1210L CAPACITY



FEATURES

- Equipped with integrated lighting, sneeze guard, and shelving
- Use the shelves for additional storage (utensils, glassware, etc)
- Casters (2 with brakes and 2 without) for easy mobility
- Worktop, side walls, and body are made up of all stainless steel
- Ideal for buffet and catering services

| | |
|-------------------|--------------------------|
| Item | 44506 |
| Model | DW-CN-1210 |
| Capacity | 1210L, (3) 1/1 GN Pans |
| Power | 1,450 W |
| Amps | 13A |
| Temperature Range | 30 to 90°C / 86 to 194°F |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 176 lb. / 80Kg. |
| Net Dimensions | 48" x 30" x 54" |
| Gross Weight | 222.7 lb. / 101Kg. |
| Gross Dimensions | 52" x 33.7" x 44" |

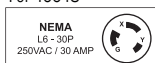


44506

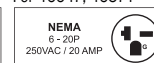
ELECTRIC STEAM TABLE WITH CUTTING BOARD *Pans sold separately*



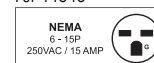
For 46648



For 46647, 46574



For 44646



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



| | 2-Pan Size Capacity | 3-Pan Size Capacity |
|----------------------|-----------------------------|-----------------------|
| Item | 46646 | 46574 |
| Model | FW-CN-002-H | FW-CN-0003-H |
| Max. Temperature | Approximately 100°C / 212°F | |
| Power | 1,500 W - 2,000 W | 2,250 W - 3,000 W |
| Electrical | 208-240V / 60Hz / 1Ph | 208-240V / 60Hz / 1Ph |
| Number Of Pans* | 2 | 3 |
| Pan Size | 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" |
| Cutting Board Size | 30" x 7.9" x 0.5" | 44" x 7.9" x 0.5" |
| Net Weight | 75 lb. / 34kg. | 99 lb. / 45 kg. |
| Net Dimensions (WDH) | 30" x 30" x 34" | 44" x 30" x 34" |
| Gross Weight | 101 lb. / 46 kg. | 132 lb. / 60 kg. |
| Gross Dimensions | 34" x 25" x 20" | 48" x 25" x 20" |

OPTIONAL ITEMS

| | | |
|-------------------------------|--|---|
| Optional (Sold Separately) | Item 47017: Overshelf Item Item 47021: Sneeze Guard Item 80907: Spillage Pan | Item 47018: Overshelf Item 47022: Sneeze Guard Item 80907: Spillage Pan |
|-------------------------------|--|---|

| | 4-Pan Size Capacity | 5-Pan Size Capacity |
|----------------------|-----------------------------|-----------------------|
| Item | 46647 | 46648 |
| Model | FW-CN-0004-DH | FW-CN-0005-FH |
| Max. Temperature | Approximately 100°C / 212°F | |
| Power | 3,000 W - 4,000 W | 3,750 W - 5,000W |
| Electrical | 208-240V / 60Hz / 1Ph | 208-240V / 60Hz / 1Ph |
| Number Of Pans* | 4 | 5 |
| Pan Size | 20.78" x 12.8" x 6" | 20.78" x 12.8" x 6" |
| Undershelf Size | 56" x 18" x 2" | 69.7" x 18" x 2" |
| Cutting Board Size | 58" x 7.6" x 0.5" | 72" x 7.9" x 0.5" |
| Net Weight | 128 lb. / 58 kg. | 150 lb. / 68 kg. |
| Net Dimensions (WDH) | 58" x 30" x 34" | 72" x 30" x 34" |
| Gross Weight | 165 lb. / 75 kg. | 194 lb. / 88 kg. |
| Gross Dimensions | 61" x 25" x 20" | 75" x 25" x 20" |

OPTIONAL ITEMS

| | | |
|-------------------------------|---|---|
| Optional (Sold Separately) | Item 47019: Overshelf Item 47023: Sneeze Guard Item 80907: Spillage Pan | Item 47020: Overshelf Item 47024: Sneeze Guard Item 80907: Spillage Pan |
|-------------------------------|---|---|

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



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" |
| Net Weight | 75 lb. / 34 kg. | 99.2 lb. / 45 kg. | 127.9 lb. / 58 kg. | 149.9 lb. / 68 kg. |
| Net 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 Weight | 101.4 lb. / 46 kg. | 132.3 lb. / 60 kg. | 165.3 lb. / 75 kg. | 194 lb. / 88 kg. |
| 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" |

OPTIONAL ITEMS

| | | | | |
|-------------------------------|---|---|---|---|
| Optional (Sold Separately) | Item 47017: Overshelf Item 47021: Sneeze Guard Item 80907: Spillage Pan | Item 47018: Overshelf Item 47022: Sneeze Guard Item 80907: Spillage Pan | Item 47019: Overshelf Item 47023: Sneeze Guard Item 80907: Spillage Pan | Item 47020: Overshelf Item 47024: Sneeze Guard Item 80907: Spillage Pan |
|-------------------------------|---|---|---|---|

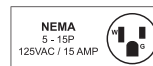
| | 2-Pan Size Capacity | 3-Pan Size Capacity | 4-Pan Size Capacity | 5-Pan Size Capacity |
|--------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| Item | 47362 | 47363 | 47364 | 47365 |
| 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" |
| Net Weight | 75 lb. / 34 kg. | 99.2 lb. / 45 kg. | 127.9 lb. / 58 kg. | 149.9 lb. / 68 kg. |
| Net 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 Weight | 101.4 lb. / 46 kg. | 132.3 lb. / 60 kg. | 165.3 lb. / 75 kg. | 194 lb. / 88 kg. |
| 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" |

OPTIONAL ITEMS

| | | | | |
|-------------------------------|---|---|---|---|
| Optional (Sold Separately) | Item 47017 Overshelf Item 47021 Sneeze Guard Item 80907: Spillage Pan | Item 47018 Overshelf Item 47022 Sneeze Guard Item 80907: Spillage Pan | Item 47019 Overshelf Item 47023 Sneeze Guard Item 80907: Spillage Pan | Item 47020 Overshelf Item 47024 Sneeze Guard Item 80907: Spillage Pan |
|-------------------------------|---|---|---|---|

Food Warmer Equipment

SINGLE CHAMBER FOOD WARMER WITH 23L CAPACITY



FEATURES

- Easy to clean and maintain
- Equipped with an adjustable thermostat which ranges from 30-90°C
- Front spigot allows for quick and safe changing of water
- Exterior body is constructed of high quality material for lasting beauty and durability

| | |
|------------------|-----------------------|
| Item | 19076 |
| Model | FW-CN-0023 |
| Capacity | 23 L / 24 QT |
| Power | 1,200 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 17 lb. / 7.7 kg. |
| Net Dimensions | 22.75" x 13.5" x 9.5" |
| Gross Weight | 18 lb. / 8.2 kg. |
| Gross Dimensions | 24" x 14" x 12" |



19076

DOUBLE CHAMBER FOOD WARMER WITH 8L PER CONTAINER CAPACITY



FEATURES

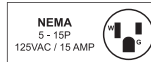
- Easy to clean and maintain
- Equipped with an adjustable thermostat which ranges from 30-90°C
- Front spigot allows for quick and safe changing of water
- Exterior body is constructed of high quality material for lasting beauty and durability

| | |
|------------------|----------------------------------|
| Item | 19077 |
| Model | FW-CN-0016 |
| Capacity | 8 Liters / 8.45 QT per Container |
| Power | 1,200 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 24 lb. / 10.8 kg. |
| Net Dimensions | 24.25" x 14.5" x 12" |
| Gross Weight | 26 lb. / 11.8 kg. |
| Gross Dimensions | 25" x 16" x 22" |



19077

TRIPLE WELL WARMER WITH 3.8L PER CONTAINER CAPACITY



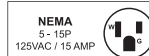
FEATURES

- 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 L / 4 QT per Container |
| Power | 1,200 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 24 lb. / 10.8 kg. |
| Net Dimensions | 21.65" x 13.75" x 12" |
| Gross Weight | 25 lb. / 11.3 kg. |
| Gross Dimensions | 26" x 17" x 16" |

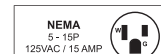


11390

60 CUPS COMMERCIAL RICE COOKER/WARMER**FEATURES**

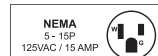
- Durable: will last through constant, vigorous use
- Fast: Cooks up to 60 cups of rice in under 60 minutes
- Freshness: The hinged locking lid keeps the cooked rice fresh for hours
- Easy to Clean: the nonstick inner pot is easy to remove for quick cleaning

| | |
|---------------------|---|
| Item | 39454 |
| Model | CE-CN-0005 |
| Cooking Temperature | 0°C to 157°C / 32°F to 314.6°F |
| Warming Temperature | 71°C to 75°C / 159.8°F to 167°F |
| Power | 1,550 W |
| Electrical | 110V / 60Hz / 1Ph |
| Rice Capacity | 5.4L/30 cups of uncooked rice 13L/60 cups of cooked rice |
| Net Weight | 17.6 lb. / 7.9 kg. |
| Net Dimensions | 19.3" x 15" x 13.4" |
| Gross Weight | 23 lb. / 10.4 kg. |
| 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 |
| Net Weight | 18 lb. / 8.20 kg. |
| Net Dimensions | 18.9" x 15" x 15" |
| Gross Weight | 21 lb. / 9.55 kg. |
| Gross Dimensions | 18" x 18" x 16" |

**FREESTANDING NARROW DRAWER WARMERS****FEATURES**

- Designed specifically for deep countertops
- Unique slim design allows you to free-up usable counter space
- Fits a full size food pan of size 12" x 20" x 6" (food pan included)
- Long Lasting: Full stainless-steel construction

| | | | |
|-------------------|-------------------------------|-----------------------|-----------------------|
| Item | 47546 | 48884 | 47547 |
| Model | FW-CN-0001 | FW-CN-0002 | FW-CN-0003 |
| Number of Drawers | 1 | 2 | 3 |
| Pan Size | 12" x 20" x 6" | 12" x 20" x 6" | 12" x 20" x 6" |
| Temperature Range | 26.7 to 104.4°C / 80 to 220°F | | |
| Power | 450 W | 900 W | 1350 W |
| Amps | 3.75 A | 7.5 A | 11.25 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Net Weight | 91 lb. / 41.3 kg. | 120 lb. / 54.4 kg. | 195 lb. / 88.5 kg. |
| Net Dimensions | 20.3" x 29" x 14.9" | 20.3" x 29" x 24.9" | 20.3" x 29" x 33.6" |
| Gross Weight | 125 lb. / 56.7 kg. | 171 lb. / 77.6 kg. | 224 lb. / 101.6 kg. |
| Gross Dimensions | 21.3" x 32.5" x 16.7" | 21.3" x 32.5" x 25.4" | 21.3" x 32.5" x 16.7" |



Sauce Warmers

COUNTERTOP STAINLESS STEEL SAUCE WARMERS



WITH INNER POT AND LADLE



FEATURES

- Stainless steel interior and exterior
- Non-skid rubber feet
- Power on/off switch
- Item 44310 comes with 3.5 QT inner pot, lid, and ladle

| | |
|------------------|------------------------|
| Item | 44310 |
| Model | FW-CN-0004 |
| Capacity | 3.5 QT / 3.3 L |
| Power | 500 W |
| Electrical | 120 V / 60 Hz / 1Ph |
| Net Weight | 8.15 lb. / 3.7 kg. |
| Net Dimensions | 9.1" x 11.8" x 11.3" |
| Gross Weight | 10.1 lb. / 4.6 kg. |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |



44310

WITH SPOUT AND PUMP (DOES NOT COME WITH INNER POT)



FEATURES

- Stainless steel interior and exterior
- With heated spout ensures product remain hot from start to finish
- Power on/off switch
- Non-skid rubber feet

| | |
|------------------|------------------------|
| Item | 44311 |
| Model | FW-CN-0004-S |
| Capacity | 3.5 QT / 3.3 L |
| Power | 550 W |
| Electrical | 120 V / 60 Hz / 1Ph |
| Net Weight | 8.15 lb. / 3.7 kg. |
| Net Dimensions | 9.1" x 16.5" x 16.1" |
| Gross Weight | 10.1 lb. / 4.6 kg. |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |
| Optional Item | Inner pot (Item 68744) |



44311

WITH SPOUT AND PUMP / 500W



FEATURES

- Stainless steel interior and exterior
- Power on/off switch
- Non-skid rubber feet

| | |
|------------------|------------------------|
| Item | 44312 |
| Model | FW-CN-0004-P |
| Capacity | 3.5 QT / 3.3 L |
| Power | 500 W |
| Electrical | 120 V / 60 Hz / 1Ph |
| Net Weight | 5.7 lb. / 2.6 kg. |
| Net Dimensions | 8.1" x 16.5" x 16" |
| Gross Weight | 8 lb. / 3.6 kg. |
| Gross Dimensions | 11.8" x 19.29" x 15.4" |
| Optional Item | Inner pot (Item 68744) |



44312

**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)

| | Single | Double |
|-------------------|---|---|
| Item | 44177 | 44178 |
| Model | FW-CN-1601 | FW-CN-1602 |
| QTY of Bottle | 1 | 2 |
| 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 | 200 W | 400 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 5.51 lb. / 2.5 kg. | 9.26 lb. / 4.2 kg. |
| Net Dimensions | 7.34" x 6.57" x 12.77" | 7.34" x 12.08" x 12.77" |
| Gross Weight | 6.61 lb. / 3 kg. | 10.58 lb. / 4.8 kg. |
| Gross Dimensions | 10.04" x 9.25" x 14.76" | 14.76" x 10.04" x 14.76" |

| | Triple | Quadruple |
|-------------------|--|--|
| Item | 44179 | 44180 |
| Model | FW- CN-1603 | FW- CN-1604 |
| QTY of Bottle | 3 | 4 |
| 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 |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 13.22 lb. / 6.0 kg. | 16.75 lb. / 7.6 kg. |
| Net Dimensions | 7.34" x 17.60" x 12.77" | 7.34" x 23.11" x 12.77" |
| Gross Weight | 14.99 lb. / 6.8 kg. | 18.52 lb. / 8.4 kg. |
| Gross Dimensions | 20.27" x 10.03" x 14.76" | 25.79" x 10.03" x 14.76" |



44177



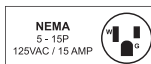
44178



44179



44180

**SINGLE/DOUBLE/TRIPLE
STAINLESS STEEL 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 dial which ranges from 45° - 90°C



44183

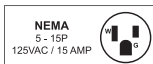
44181

44182

| | 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 / 1Ph | 120V/ 60Hz / 1Ph | 120V/ 60Hz / 1Ph |
| Net Weight | 10.58 lb. / 4.8 kg. | 18.74 lb. / 8.5 kg. | 27.12 lb. / 12.3 kg. |
| Net 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 Weight | 12.35 lb. / 5.6 kg. | 20.50 lb. / 9.3 kg. | 29.10 lb. / 13.2 kg. |
| 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" |

Soup Warmers

6 QT SOUP KETTLE WITH METAL LID



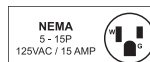
FEATURES

- Exterior body is constructed of high quality material for lasting beauty and durability
- Easy to clean and maintain

| Item | 41079 | 41080 |
|-------------------|-----------------------------|---------------------|
| Model | FW-CN-0006-S | FW-CN-0006 |
| Description | Stainless Steel | Black powder coated |
| Capacity | 6 QT / 5.7 L | |
| Temperature Range | 30° to 90°C / 86°C to 194°F | |
| Power | 300 W | |
| Amps | 2.7 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Net Weight | 7.48 lb. / 3.4 kg. | |
| Net Dimensions | 10.12" dia. x 14.5" H | |
| Gross Weight | 9 lb. / 4 kg. | |
| Gross Dimensions | 12" x 12" x 16" | |



10.6 QT SOUP KETTLE WITH METAL LID



FEATURES

- Specifically designed for stews, soups, and other liquid based foods
- Exterior body is designed and constructed of powder coated steel for a cast, frontier kettle appearance
- Easy to clean and maintain
- Include soup cards

| Item | 19073 | 19074* |
|------------------|----------------------|-----------------|
| Model | FW-CN-0010 | FW-CN-0010-S |
| Description | Black powder coated | Stainless Steel |
| Capacity | 10.6 QT / 10 L | |
| Power | 400W | |
| Amps | 3.6 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Net Weight | 10 lb. / 4.5 kg. | |
| Net Dimensions | 12.5" dia. x 14.5" H | |
| Gross Weight | 12 lb. / 5.4 kg. | |
| Gross Dimensions | 14" x 14" x 16" | |



19073



19074

10.6 QT SOUP KETTLE WITH CLEAR LID



| | |
|------------------|--|
| Item | 19072 |
| Model | FW-CN-0010-P |
| Description | Black powder coated soup kettle with clear plastic lid |
| Capacity | 10.6 QT / 10 L |
| Power | 400 W |
| Amps | 3.6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 10 lb. / 4.5 kg. |
| Net Dimensions | 12.5" dia. x 14.5" H |
| Gross Weight | 11 lb. / 5 kg. |
| Gross Dimensions | 14" x 14" x 16" |



13.7 QT SOUP KETTLE WITH METAL LID



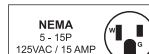
FEATURES

- Specifically designed for stews, soups, and other liquid based foods
- Exterior body is designed and constructed of powder coated steel for a cast, frontier kettle appearance

| | |
|-------------------|-----------------------------|
| Item | 19075 |
| Model | FW-CN-0013 |
| Description | Soup Kettle |
| Capacity | 13.7 QT / 13 L |
| Temperature Range | 30° to 90°C / 86°C to 194°F |
| Power | 600 W |
| Amps | 5.4 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 13 lb. / 5.9 kg. |
| Net Dimensions | 14.5" dia. x 15.5" H |
| Gross Weight | 16 lb. / 7.3 kg. |
| Gross Dimensions | 17" x 17" x 17" |



11 QT WHITE RETRO SOUP WARMER/RETHEMALIZER



FEATURES

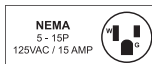
- Spot welded handles for portability
- Machine with 1,400W heater for a quick warming
- Easy Access control panel for desired setting
- Heavy-duty exterior body ensures unit remains consistently cool while operating
- Front access dials for easy temperature setting

| | | | |
|-------------------|-----------------------------|--------------|-------------|
| Item | 44392 | 44426 | 46708* |
| Model | FW-TW-5000-B | FW-TW-5000-R | FW-TW-5000W |
| Color | Black | Red | White |
| Capacity | 11 QT / 10.4 L | | |
| Temperature Range | 0° to 100°C / 86°C to 212°F | | |
| Power | 1,400 W | | |
| Amps | 12 A | | |
| Electrical | 120V / 60Hz / 1Ph | | |
| Net Weight | 21 lb. / 9.5 kg. | | |
| Net Dimensions | 16" x 13.25" x 17" | | |
| Gross Weight | 22 lb. / 10 kg. | | |
| Gross Dimensions | 15" x 15" x 17.75" | | |



Band Saws

STANDARD TABLETOP BAND SAWS



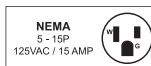
FEATURES

- 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
- Operational noise level below or equal to 85 dB

| Item | 19457 | 19458 |
|------------------------|-----------------------|-----------------------|
| Model | BS-CN-1651 | BS-CN-2000 |
| Blade Length | 65" | 78.75" |
| Cutting Capacity (HxW) | 6.75" x 8.25" | 7.5" x 12" |
| Power | 0.87 hp / 650 W | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 88.2 lb. / 40 kg. | 137.8 lb. / 62.5 kg. |
| Net Dimensions | 20.5" x 18.5" x 32.3" | 23.2" x 22.4" x 40.9" |
| Gross Weight | 102.5 lb. / 46.5 kg. | 172lb. / 78 kg. |
| Gross Dimensions | 23.2" x 22" x 36.2" | 25.2" x 24" x 45.7" |



STANDARD TABLETOP 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



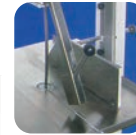
| Item | 45559 | 45506 | 45507 |
|------------------------|-----------------------|---------------------|-----------------------|
| Model | BS-IT-1524 | BS-IT-1829-M | BS-IT-1829-L |
| Blade Length | 60" | 72" | 72" |
| Cutting Capacity (H*W) | 7.48" x 7.28" | 10.6" x 8.3" | 10.6" x 8.3" |
| Power | 1.1 hp / 900 W | 1.2 hp / 900 W | 1.2 hp / 900 W |
| Electrical | 110V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 68.3 lb. / 31 kg. | 71.7 lb. / 32.5 kg. | 79.4 lb. / 36 kg. |
| Gross Weight | 75.9 lb. / 34 kg. | 110 lb. / 50 kg. | 88.2 lb. / 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" |
| Optional Accessories | 41245 - Meat Pusher | 45619 - Meat Pusher | 45619 - Meat Pusher |

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

| | |
|------------------------|-----------------------|
| Item | 10274 |
| Model | BS-BR-1880 |
| Blade Length | 74" |
| Cutting Capacity (H*W) | 10" x 8.5" |
| Power | 0.5 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 77 lb. / 35 kg. |
| Net Dimensions | 19.7" x 25.2" x 38.6" |
| Gross Weight | 131 lb. / 59.55 kg. |
| Gross Dimensions | 32" x 27" x 42" |



Pushing Lever & Gate



Sliding Table



Blade Tension Regulator



10274

1-HP TABLETOP BAND SAW *Not applicable for fish*

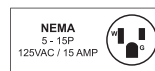

FEATURES

- 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 / 750 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 248 lb. / 112.73 kg. |
| Net Dimensions | 20" x 28" x 41" |
| Gross Weight | 290 lb. / 131.5 kg. |
| Gross Dimensions | 26" x 32" x 46" |



10270

65" TABLETOP BAND SAW


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 |
| Net Weight | 89.5 lb. 40.6 kg. |
| Net Dimensions | 18.4" x 18.3" x 34.5" |
| Gross Weight | 126 lb. 57.2 kg. |
| Gross Dimensions | 21.6" x 20.5" x 40" |
| Compatible Blade | Item 10321 |



46785

BAND SAWS

09 FOOD EQUIPMENT

FLOOR BAND SAWS



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 |
| Net Weight | 265.5 lb. / 120.4 kg. | 311 lb. / 141 kg. |
| Net Dimensions | 23.5" x 26.5" x 62" | 31.5" x 29" x 68" |
| Gross Weight | 341 lb. / 154.6 kg. | 409 lb. / 185.5 kg. |
| Gross Dimensions | 27 x 30" x 67.7" | 34.4" x 32" x 73" |
| Compatible Blade | Item 16860 | Item 10411 |



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 (WH) | 12" x 10.5" | 10.8" x 13.38" |
| Power | 2 hp / 1,500 W | 2 hp / 1,500 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 346 lb. / 157.27 kg. | 313 lb. / 140 kg. |
| Net Dimensions | 36" x 40" x 72" | 17.7" x 18.89" x 61.4" |
| Gross Weight | 400 lb. / 181.82 kg. | 308.64 lb. / 140 kg. |
| Gross Dimensions | 48" x 40" x 75" | 17.7" x 18.89" x 61.4" |



3- HP FLOOR BAND SAW *Item 10272/18943 are not applicable for fish*

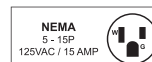
FEATURES

- 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.

| | Aluminum Body with Stainless Steel Tray/11 Amps | Aluminum Body with Stainless Steel Tray/9 Amps | All Stainless Steel / 5/9 Amps |
|-----------------------|---|--|-----------------------------------|
| Item | 10272 | 18943 | 45979 |
| Model | BS-VE-3200-S | BS-VE-3200-T | BS-VE-3200-SS |
| Blade Length | 126" | 126" | 126" |
| Cutting Capacity (WH) | 15" x 18" | 15" x 18" | 15" x 18" |
| Power | 3 hp / 2,240 W | 3 hp / 2,240 W | 3 hp / 2,240 W |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 3Ph | 220V / 60Hz / 3Ph |
| Net Weight | 374 lb. / 170 kg. | 374 lb. / 170 kg. | 419 lb. / 190 kg. |
| Net Dimensions | 43.6" x 47.6" x 87.5" | 43.6" x 47.6" x 87.5" | 41.4" x 36" x 75.6" |
| Gross Weight | 400 lb. / 181.4 kg. | 415 lb. / 188.64 kg. | 419 lb. / 190 kg. |
| 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

FEATURES

- Made of stainless steel and comes with an extra blade
- An essential addition to any butcher establishment

| Item | 20237 | 20236 |
|-----------------------|-----------------------|-----------------------|
| Model | BS-BR-2820-SS | BS-BR-3150-SS |
| Blade Length | 111" | 124" |
| Cutting Capacity (WH) | 10" x 12.75" | 12.25" x 14.125" |
| Power | 2 hp | 3 hp |
| Electrical | 230V / 60Hz / 1Ph | 230V / 60Hz / 1Ph |
| Consumption | 1,470 W / hour | 2,200 W / hour |
| Net Weight | 240 lb. / 108.9 kg. | 264 lb. / 119.7 kg. |
| Net Dimensions | 38.6" x 36.3" x 73.6" | 36.3" x 42.1" x 72.9" |
| Gross Weight | 339 lb. / 153.8 kg. | 407 lb. / 184.6 kg. |
| Gross Dimensions | 44.9" x 43.7" x 81.9" | 49.2" x 47.6" x 81.9" |



20237

20236

Band Saw Blades

OMCAN 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"

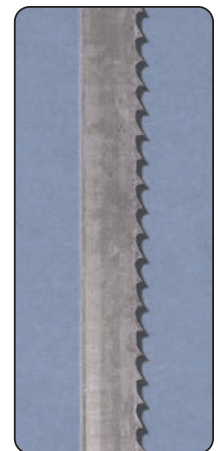
| Biro Band Saw Blade Reference | | | | |
|-------------------------------|--------------|-----------|-----------|-----------|
| Model | Blade Length | 222 Blade | 322 Blade | 422 Blade |
| Model 11 | 78" | 10278 | 10334 | 10407 |
| Model 22 | 91" | 10290 | 10344 | 10410 |
| Model 22 SSH | 91" | 10290 | 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 |
|-------|-------------------------|
| 10399 | 422 60" Band Saw Blade |
| 10401 | 422 64" Band Saw Blade |
| 10402 | 422 65" Band Saw Blade |
| 10403 | 422 66" Band Saw Blade |
| 10404 | 422 72" Band Saw Blade |
| 10405 | 422 74" Band Saw Blade |
| 10407 | 422 78" Band Saw Blade |
| 10408 | 422 79" Band Saw Blade |
| 16860 | 422 80" Band Saw Blade |
| 10409 | 422 81" Band Saw Blade |
| 10410 | 422 91" Band Saw Blade |
| 10411 | 422 95" Band Saw Blade |
| 10412 | 422 96" Band Saw Blade |
| 10413 | 422 98" Band Saw Blade |
| 10414 | 422 100" Band Saw Blade |

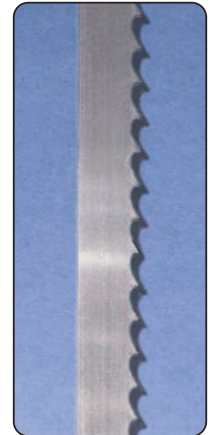
| Item | Description |
|-------|-------------------------|
| 10415 | 422 102" Band Saw Blade |
| 10416 | 422 103" Band Saw Blade |
| 10417 | 422 105" Band Saw Blade |
| 10418 | 422 106" Band Saw Blade |
| 10419 | 422 108" Band Saw Blade |
| 10420 | 422 110" Band Saw Blade |
| 10421 | 422 112" Band Saw Blade |
| 10422 | 422 114" Band Saw Blade |
| 10423 | 422 115" Band Saw Blade |
| 10424 | 422 116" Band Saw Blade |
| 10425 | 422 118" Band Saw Blade |
| 10426 | 422 122" Band Saw Blade |
| 10427 | 422 124" Band Saw Blade |
| 10428 | 422 126" Band Saw Blade |
| 10429 | 422 128" Band Saw Blade |
| 10430 | 422 135" Band Saw Blade |
| 10431 | 422 142" Band Saw Blade |



322 BAND SAW BLADE *3-teeth per inch general use*

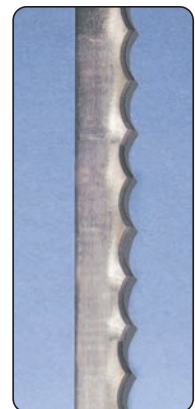
| Item | Description |
|-------|------------------------|
| 10316 | 322 60" Band Saw Blade |
| 10317 | 322 61" Band Saw Blade |
| 10318 | 322 62" Band Saw Blade |
| 10319 | 322 63" Band Saw Blade |
| 10320 | 322 64" Band Saw Blade |
| 10321 | 322 65" Band Saw Blade |
| 10322 | 322 66" Band Saw Blade |
| 10323 | 322 67" Band Saw Blade |
| 10324 | 322 68" Band Saw Blade |
| 10325 | 322 69" Band Saw Blade |
| 10326 | 322 70" Band Saw Blade |
| 10327 | 322 71" Band Saw Blade |
| 10328 | 322 72" Band Saw Blade |
| 10329 | 322 73" Band Saw Blade |
| 10330 | 322 74" Band Saw Blade |
| 10331 | 322 75" Band Saw Blade |
| 10332 | 322 76" Band Saw Blade |
| 10333 | 322 77" Band Saw Blade |
| 10334 | 322 78" Band Saw Blade |
| 10335 | 322 79" Band Saw Blade |
| 10336 | 322 80" Band Saw Blade |
| 10337 | 322 81" Band Saw Blade |
| 10338 | 322 82" Band Saw Blade |
| 10339 | 322 84" Band Saw Blade |
| 10341 | 322 88" Band Saw Blade |
| 10342 | 322 89" Band Saw Blade |
| 10343 | 322 90" Band Saw Blade |
| 10344 | 322 91" Band Saw Blade |
| 10345 | 322 92" Band Saw Blade |
| 10346 | 322 93" Band Saw Blade |
| 10347 | 322 94" Band Saw Blade |
| 10348 | 322 95" Band Saw Blade |
| 10349 | 322 96" Band Saw Blade |
| 10350 | 322 97" Band Saw Blade |
| 10351 | 322 98" Band Saw Blade |

| Item | Description |
|-------|-------------------------|
| 10352 | 322 100" Band Saw Blade |
| 16859 | 322 101" Band Saw Blade |
| 10353 | 322 102" Band Saw Blade |
| 10354 | 322 104" Band Saw Blade |
| 10355 | 322 105" Band Saw Blade |
| 10356 | 322 106" Band Saw Blade |
| 10357 | 322 107" Band Saw Blade |
| 10358 | 322 108" Band Saw Blade |
| 10360 | 322 110" Band Saw Blade |
| 10362 | 322 112" Band Saw Blade |
| 10363 | 322 113" Band Saw Blade |
| 10364 | 322 114" Band Saw Blade |
| 10365 | 322 115" Band Saw Blade |
| 10366 | 322 116" Band Saw Blade |
| 10367 | 322 117" Band Saw Blade |
| 10368 | 322 118" Band Saw Blade |
| 10369 | 322 119" Band Saw Blade |
| 10370 | 322 120" Band Saw Blade |
| 10371 | 322 121" Band Saw Blade |
| 10372 | 322 122" Band Saw Blade |
| 10373 | 322 123" Band Saw Blade |
| 10374 | 322 124" Band Saw Blade |
| 10375 | 322 125" Band Saw Blade |
| 10377 | 322 126" Band Saw Blade |
| 10378 | 322 127" Band Saw Blade |
| 10379 | 322 128" Band Saw Blade |
| 10380 | 322 132" Band Saw Blade |
| 10382 | 322 134" Band Saw Blade |
| 10383 | 322 135" Band Saw Blade |
| 10387 | 322 142" Band Saw Blade |
| 10389 | 322 148" Band Saw Blade |
| 10390 | 322 154" Band Saw Blade |
| 10391 | 322 164" Band Saw Blade |
| 17075 | 322 165" Band Saw Blade |

**222 BAND SAW BLADE** *2-teeth per inch scallop boneless use*

| Item | Description |
|-------|---------------------------------|
| 10278 | 222 63" Band Saw Blade-Boneless |
| 10279 | 222 64" Band Saw Blade-Boneless |
| 10280 | 222 65" Band Saw Blade-Boneless |
| 10281 | 222 66" Band Saw Blade-Boneless |
| 10282 | 222 68" Band Saw Blade-Boneless |
| 10283 | 222 69" Band Saw Blade-Boneless |
| 10284 | 222 72" Band Saw Blade-Boneless |
| 10285 | 222 77" Band Saw Blade-Boneless |
| 10286 | 222 78" Band Saw Blade-Boneless |
| 10288 | 222 81" Band Saw Blade-Boneless |
| 10290 | 222 91" Band Saw Blade-Boneless |
| 10291 | 222 93" Band Saw Blade-Boneless |
| 10293 | 222 96" Band Saw Blade-Boneless |

| Item | Description |
|-------|----------------------------------|
| 10294 | 222 98" Band Saw Blade-Boneless |
| 10296 | 222 104" Band Saw Blade-Boneless |
| 10298 | 222 108" Band Saw Blade-Boneless |
| 10299 | 222 112" Band Saw Blade-Boneless |
| 10301 | 222 118" Band Saw Blade-Boneless |
| 10302 | 222 120" Band Saw Blade-Boneless |
| 10303 | 222 122" Band Saw Blade-Boneless |
| 10304 | 222 124" Band Saw Blade-Boneless |
| 10305 | 222 126" Band Saw Blade-Boneless |
| 10306 | 222 128" Band Saw Blade-Boneless |
| 10307 | 222 135" Band Saw Blade-Boneless |
| 10308 | 222 142" Band Saw Blade-Boneless |
| 10310 | 222 148" Band Saw Blade-Boneless |





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Reliability
Since 1921**

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Floor Model Grinders/Mincers, Meat Room/Deli Slicers, Horizontal Slicers,
Vacuum Tumblers, Poultry Cutters, Frozen Block Chippers, And Patty/Food Formers.

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today's meat processors



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BIRO SAW



FEATURES

- 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 |
| Net Dimensions | 29" x 20 1/2" x 61 3/8" |
| Gross Weight | 342 lb. (approx.) / 155.45 kg. |
| Gross Dimensions | 32" x 40" x 41" |



**BIRO 1.5 HP - MEAT SAW WITH 12" DIAMETER SAW BLADE WHEEL-
STAINLESS STEEL HEAD**



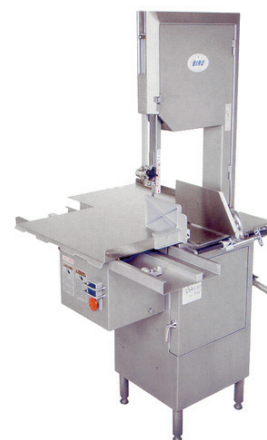
| Model | Model 22 SS |
|--------------------------|---|
| Finish | Stainless steel body, stainless steel head and door optional |
| Motors | 1.5 hp, 1 or 3 phase |
| Switch | Toggle type standard, thermal overload, waterproof, magnetic available at extra cost. |
| Blade | 5/8" x 91" |
| Cutting Clearance | 12 1/2" H x 11" W |
| Extra Cost Modifications | Stationary front stainless steel table |
| Net Dimensions | 29" x 20 1/2" x 61 3/8" |
| Gross Weight | 362 lb. (approx) / 164.55 kg. |
| Gross Dimensions | 32" x 40" x 41" |



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 |
| Net Dimensions | 31 3/4" x 35" x 68 1/2" |
| Gross Weight | 478 lb. / 217.27 kg. |
| Gross Dimensions | 48" x 37" x 40" |



BIRO 2 HP 16" MEAT SAW WITH FIXED HEAD STRUCTURE "ORIGINAL STANDARD"



| | |
|-------------------|---|
| Model | Model 3334SS |
| Finish | Stainless steel, nickel |
| Head structure | Cast aluminum, movable, ratchet tension |
| Motors | 2 hp, 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 | Stationary front table, optional motor voltages |
| 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 lb. / 244.55 kg. |
| Gross Dimensions | 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, 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 | Cord and plug, double flange wheels, lower removable wheels, split rear platter, stainless steel head, |
| Gross Weight | 564 lb. / 256.36 kg. |
| GrossDimensions | 38 1/2" x 36 1/2" x 70 3/4" |



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 3 HP - MEAT SAW WITH FIXED STAINLESS STEEL HEAD STRUCTURE



| | |
|---------------------|--|
| Model | Model 3334SS-4003FH |
| 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 lb. / 256.36 kg. |
| Gross Dimensions | 38 1/2" x 36 1/2" x 70 3/4" |



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 | 5/8" x 124", 4000 fpm, higher speed at no cost |
| 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. |
| Extra Modifications | 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 |
| Net Dimensions | 38 1/2" x 34 3/4" x 78 3/4" |
| Gross Weight | 700 lb. / 318.18 kg. |
| Gross Dimensions | 54" x 45" x 83" |



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Only Available In Canada

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 (1,500 W) / 208V / 60 Hz / 1Ph or 3 Ph Mixer-1 hp (750 W), 208V / 50 Hz or 60 Hz / 1Ph or 3 Ph |
| Drive Systems | Double-reduction, direct-drive, gear motor (both auger & mixer). |
| bowl type | Size 22, uses size 22 plate and knives |
| Hopper Capacity | Up to 45 lb. |
| Output Capacity | Up to 22 lb. (10 kg.) / minute, 1/8"(3.5 mm) plate. |
| 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 |
| Net Dimensions | 35" x 25.25" x 52" |
| Gross Weight | 530 lb. / 240.4 kg. |
| Gross Dimensions | 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, 1 phase, 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 lb. |
| Output Capacity | Up to 68 lb. / 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. |
| Net Dimensions | 39" x 59" x 57.5" |
| Gross Weight | 540 lb. / 245.45 kg. |
| Gross Dimensions | 48" x 31" x 60" |



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BIRO - MIXER GRINDERS

09 FOOD EQUIPMENT

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 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 lb. | |
| Output Capacity | Up to 68 lb. / 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. | |
| Net Dimensions | 40 1/2" x 21 3/4" x 59 1/4" | |
| Gross Weight | 5 hp: 669 lb. /304 kg. 7-1/2 hp: 725 lb. /329.55 kg. | |
| Gross Dimensions | 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 | |
| Drive systems | Auger-single reduction chain drive | Mixer-double reduction chain drive |
| Bowl type | Size 32, uses size 32 plate and knives | |
| Hopper capacity | Up to 150 lb. | |
| Output capacity | Up to 80 lb. / minute first grind. Up to 56 lb. / 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 prevents 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). | |
| Net Dimensions | 52" x 29" x 52" | |
| Gross Weight | 920 lb. / 418.18 kg. | |
| Gross Dimensions | 61" x 40" x 62" | |



Please call for pricing. To find out more about the complete Biro® line of products,
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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 |
| 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 lb. |
| Output Capacity | Up to 65 lb. /minute |
| Standard Equipment | Splash guard, ring wrench, 10' cord and plug, locking swivel casters with Prevenz™ 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. |
| Net Dimensions | 27" x 25" x 54 7/8" |
| Gross Weight | 875 lb. / 397.73 kg. |
| 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) |
| 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 lb. |
| Output Capacity | Up to 110 lb. /minute |
| Standard Equipment | Splash guard, ring wrench, 10' cord and plug, locking swivel casters with Prevenz™ 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. |
| Net Dimensions | 27" x 25" x 54 7/8" |
| Gross Weight | 905 lb. / 411.36 kg. |
| Gross Dimensions | 50" x 35" x 64" |



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Only Available In Canada

BIRO - MIXER GRINDERS

09 FOOD EQUIPMENT

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) |
| 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 lb. |
| Output Capacity | Up to 110 lb. / 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). |
| Net Dimensions | 40 13/64" x 32 7/8" x 71 15/16" |
| Gross Weight | 1440 lb. / 654.55 kg. |
| 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 |
| 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 lb. |
| Output Capacity | Up to 200 lb. /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. |
| Net Dimensions | 59 5/16" x 35 7/8" x 57 5/16" |
| Gross Weight | 2060 lb. / 936.36 kg. |
| Gross Dimensions | 67" x 48" x 76" |



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 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 |
| 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 lb. |
| Output Capacity | Up to 250 lb. /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. |
| Net Dimensions | 61 5/8" x 53" x 74 1/2" |
| Gross Weight | 2526 lb. / 1148.18 kg. |
| Gross Dimensions | 73" x 65" x 82" |

**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 (750 W), 115/230V, 60Hz 1 or 3 Phase open standard; |
| 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 lb. / minute. |
| Standard Equipment | Meat stomper, 6' cord and plug, 115 volt. |
| Options | Size 22 plate and knife |
| Net Dimensions | 23.4" x 13" x 20.25" |
| Gross Weight | 121 lb. / 54.9 kg. |
| Gross Dimensions | 16" x 28.5" x 24" |



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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 |
| 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 lb. per minute |
| Standard Equipment | Meat stomper, 6' cord and plug, 115 volt. |
| Options | Size 22 plate and knife |
| Net Dimensions | 28 1/4" x 15 1/2" x 22" |
| Gross Weight | 148 lb. /67.27 kg. |
| 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 |
| 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 lb. / 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. | 28 1/4" x 15 1/2" x 22" |
| Net Dimensions | 39" x 22" x 26.6" |
| Gross Weight | 280 lb. (for 1); 260 lb. (for 3 ph) |
| Gross Dimensions | 25" x 45" x 31" |



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Only Available In Canada

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, 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 lb. /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. |
| Net Dimensions | 45" x 24" x 45" |
| Gross Weight | 432 lb. (for 1); 435 lb. (for 3 ph) |
| 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, 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 lb. 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. |
| Net Dimensions | 55" x 29" x 42 3/4" |
| Gross Weight | 502 lb. (5488SS) 517 lb. (7548SS, 552SS) 527 lb. (7552SS) |
| Gross Dimensions | 18" x 31" x 27" |



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Only Available In Canada

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, 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 lb. 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 lb. (1056SS) 706 lb. (1556SS) |
| Dimensions | 58 3/4" x 29" x 42 3/4" |



BIRO VACUUM MARINATING TUMBLERS



BIRO VACUUM MARINATING TUMBLERS WITH 40-LB CAPACITY STAINLESS STEEL DRUMS



| Model | Model VTS-41 | Model 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 / 60Hz / 1Ph | 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 | |
| Net Dimensions | 30" x 15 1/4" x 18 1/2" | |
| Gross Weight | 58 lb. carton #1 37 lb. carton #2 | 70 Lb. carton #1 20 lb. carton #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" |



VTS-42



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

50 HZ MOTOR FOR 44, VARIABLE SPEED MOTOR, 40 LB STAINLESS STEEL DRUM



| Model | Model VTS-43 | Model 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 1/8 hp, (138W) 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 / 60Hz / 1Ph | 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 | |
| Net Dimensions | 30" x 15 1/4" x 18 1/2" | |
| Gross Weight | 63 lb. / 28.64 kg. (carton 1), 18 lb. / 8.18 kg. (carton 2), 20 lb. / 9 kg. (carton 3) | 78 lb. / 35.45 kg. (carton 1), 21 lb. / 9.55 kg. (carton 2) |
| 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. approx. |
| 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 |
| Net Dimensions | 54" x 26" x 46" |
| Gross Weight | 640 lb. / 290.91 kg. |
| 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. approx. |
| 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 |
| Net Dimensions | 73 1/4" x 30" x 50" |
| Gross Weight | 833 lb. / 378.64 kg. |
| Gross Dimensions | 96" x 42" x 57" |



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 HORIZONTAL SLICER WITH MECHANICAL THICKNESS ADJUSTMENTS



| | |
|--------------------|--|
| Model | Model 109PCM |
| Electrical | 2 hp, 208/ 220/440 volts, 60 Hz, 3 Phase, 1,500 W, 220/380/4V, 50 Hz, 3Ph, 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 | Aluminum legs (see schematic), spurt guard, stomper, ring wrench, bowl guard on feed pan, operating and safety manual. |
| 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 |
| Net Dimensions | 79 11/16" x 33 1/2" x 49" |
| Gross Weight | 944 lb. / 429 kg. |
| 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, 2,200 W, 220/380/415V, 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 |
| Net Dimensions | 77" x 33 1/2" x 36 1/2" |
| Gross Weight | 1015 lb. / 461.36 kg. |
| Gross Dimensions | 85" x 40" x 60" |



Shown with conveyor



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 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, | | |
| 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 | | |
| Net Dimensions | 13" x 16.5" x 16" | 13" x 16.5" x 16" | 13" x 16.5" x 16" |
| Gross Weight | 74 lb. / 33.64 kg. | 75 lb. / 34 kg. | 78 lb. / 35.45 kg. |
| Gross Dimensions | 20" x 20" x 20" | 20" x 20" x 20" | 20" x 20" x 20" |

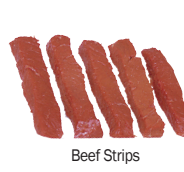
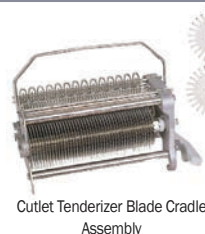


Standard Cube Steak
Tenderizing/ Knitting

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:

BIRO - CHIPPERS & PATTY FORMERS

09 FOOD EQUIPMENT

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. |
| Net Dimensions | 46" x 24" x 51" |
| Gross Weight | 610 lb. / 277.27 kg. |
| Gross Dimensions | 54" x 45" x 38" |



BIRO PATTY FORMER



FEATURES

- Key feature is the design of the Mold (die) in the drum
- Operator can select product Weight by changing the drum die depth (thickness) up to ¾" (19mm)
- Do not need different die cups and plates each time you want to change Weight
- 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
- 1 single round hole drum mold included. *Contact us for other drum molds*



Standard Single Round



Single Oval



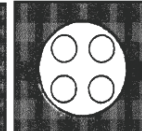
Single Square



Double Round



Double Chicken Nugget



Quadruple Round



| | | | |
|------------------|--|---|-------------------------|
| Item | 46729 | 21659 | 31558 |
| Model | F1000 | F2000PLUSB | F4000PLUSB |
| 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 | 1000-3500 Single shapes/hour | 4000 Single shapes/hour |
| Shape Size | 1" to 4 ¾" | | |
| Hopper Size | 4.2 gallons / 16 L | 6.6 gallons / 25 L | |
| Net Dimensions | 22.8" x 20.5" x 23.3" | 24" (43" with conveyor) x 23" x 28" (35" with extended hopper) | |
| Gross Weight | 168 lb. / 76.2 kg. | 173 lb. / 78.64 kg. | |
| 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

Bowl Cutters

EUROPEAN BOWL CUTTERS



FOR #47261, 47269, 47083



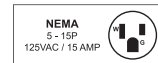
FEATURES

- Ideal for mincing, chopping and pureeing a variety of foods
- Cleaning is quick and simple
- All bowls are made of stainless steel
- 3, 4, 6, 9 QT models are made of die-cast and extruded aluminum, and have a safety microswitch on the lid
- With variable speed control



| | 3 QT | 4 QT | 6 QT | 9 QT |
|------------------|--------------------|-----------------------|---------------------|---------------------|
| Item | 10830 | 47261 | 47269 | 47083 |
| Model | FP-IT-0003 | FP-IT-0004-VT | FP-IT-0006-VT | FP-IT-0009-VT |
| Capacity | 3.0 QT | 4 L / 4 QT | 6 L / 6 QT | 9 L / 9 QT |
| Power | 0.4 hp / 2,900 W | 0.5 hp / 350 W | 0.5 hp / 350 W | 1 hp / 700 W |
| Electrical | 110V / 60Hz / 1Ph | 110 V / 60Hz / 1Ph | 110 V / 60Hz / 1Ph | 110 V / 60Hz / 1Ph |
| RPM | 1,400 RPM | 600 - 2800 RPM | 600 - 2800 RPM | 600 - 2800 RPM |
| Net Weight | 28 lb. / 12.73 kg. | 29.8 lb. / 13.5 kg. | 32 lb. / 14.5 kg. | 50.7 lb. / 23 kg. |
| Net Dimensions | 21" x 10" x 11.5" | 18" x 11.7" x 11.8" | 18" x 12" x 14.3" | 22" x 13.7" x 16.5" |
| Gross Weight | 29 lb. / 13.18 kg. | 35.3 lb. / 16 kg. | 37.5 lb. / 17 kg. | 57.3 lb. / 26 kg. |
| Gross Dimensions | 19" x 15" x 15" | 11.8" x 19.9" x 14.6" | 11.8" x 19.9" x 17" | 14.4" x 23.6" x 19" |

6L & 9L CAPACITY BOWL CUTTERS *Not recommended to make a large batch of hummus*



FEATURES

- Made of high quality stainless steel with polished surface
- Comes with a safety switch
- Equipped with a 1-HP motor with variable speed control
- Easy to clean

| | 6 QT Capacity | 9.5 QT Capacity |
|------------------|--------------------------|--------------------------|
| Item | 23545 | 23546 |
| Model | FP-CN-0006 | FP-CN-0009 |
| Capacity | 4.22 - 6.35 QT / 4 - 6 L | 6.35 - 9.50 QT / 6 - 9 L |
| Power | 1 HP / 750 W | 1 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| RPM | 1,100 - 2,800 | 1,100 - 2,800 |
| Net Weight | 42 lb. / 19 kg. | 44 lb. / 20 kg. |
| Net Dimensions | 15" x 11" x 15" | 18.50" x 11.41" x 17" |
| Gross Weight | 46 lb. / 20.86 kg. | 49 lb. / 22 kg. |
| Gross Dimensions | 23" x 15" x 18" | 23" x 16" x 19" |



BOWL CUTTERS

09 FOOD EQUIPMENT

12L/12QT BOWL CUTTER PROCESSOR



FEATURES

- Made of high quality stainless steel with a polished surface
- Equipped with a 1-HP motor with adjustable speed
- Comes with a safety switch
- Stainless steel bowl
- Easy to clean and no tools required
- With variable speed control

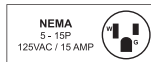
| | |
|------------------|-----------------------|
| Item | 47507 |
| Model | FP-CN-0012 |
| Capacity | 12 L / 3 gal |
| Bowl Size | Φ253 x 250 mm |
| Bowl Capacity | 5.6 |
| RPM | 986 ~ 2470 |
| Power | 2.68 hp / 2,000 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 48 lb. / 21.8 kg. |
| Net Dimensions | 12.4" x 20.6" x 19.3" |
| Gross Weight | 52 lb. / 23.6 kg. |
| Gross Dimensions | 15.2" x 22.4" x 20.9" |



47507

*Note: This unit is not designed for hummus.

10L CAPACITY BOWL CUTTER



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
- With variable speed control

| | |
|------------------|-----------------------------|
| Item | 47191 |
| Model | FP-CN-0010 |
| Capacity | 10 L / 3 gal |
| Productivity | 218 kg./h |
| RPM | 1450 |
| Power | 1 hp / 750 W |
| Amps | 6.8 A |
| Electrical | 110V / 60Hz / 1Ph |
| Bowl Dimensions | 18.1" Diameter x 3.3" Depth |
| Net Weight | 110.2 lb. / 50 kg. |
| Net Dimensions | 30" x 20.3" x 17.8" |
| Gross Weight | 144.4 lb. / 65.5 kg. |
| Gross Dimensions | 33.6" x 23.7" x 23.7" |



47191

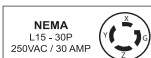
15-LITER BOWL CUTTER**FEATURES**

- 7" touchscreen indicating knife speed, temperature, elapsed time, Amps 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.) | Soft Meat: 9 - 26 lb / 4 - 12 kg. Tough Meat: 9 - 18 lb / 4 - 8 kg. |
| RPM | 750-3000 RPM |
| Power | 3 hp / 2,300 W |
| Amps | 12.5 A |
| Electrical | 225V / 60Hz / 1Ph |
| Net Weight | 364 lb. / 165 kg. |
| Net Dimensions | 25" x 36" x 22" |
| Gross Weight | 425.4 lb. / 193 kg. |
| 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, Amps 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.) | Soft Meat: 11 - 48 lb.5 - 22 kg. Tough Meat: 11 - 33 lb. / 5 - 15 kg. |
| Knife Speed | 750-3000 RPM |
| Power | 7.5 hp / 5,600 W |
| Amps | 13.2 A |
| Electrical | 208V / 60Hz / 3Ph |
| Net Weight | 728 lb. / 330 kg. |
| Net Dimensions | 37" x 41" x 62" (open lid) |
| Gross Weight | 881.8 lb. / 400 kg. |
| Gross Dimensions | 46.5" x 41" x 52" |
| Optional Items | 6-knife head, Single phase motor (1 speed-2.5 hp) |



46216

BOWL CUTTERS

30-LITER BOWL CUTTER



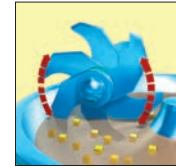
FEATURES

Standard

- 2 independent motors (bracket knife and bowl) & Two 2 speed motors
- With variable speed control
- 6 knife head and compensating rings to use for 3-knife head
- Anti-noise lid
- All stainless steel
- Water resistant switchboard



Front lid



Optional slow knife mixing speed in 2 directions



Standard removable 6 and 3-knife head

| | |
|---------------------------------|---|
| Item | 10879 |
| Model | FP-ES-0050 |
| Bowl Volume | 50 L / 13 gal |
| Mixture Bowl Capacity (Approx.) | 81.5 lb. / 37 kg. |
| Bowl Power | 0.7-1.5 hp / 500-1,120 W |
| Bowl Speed | 11/21 RPM |
| RPM | 2,200 / 4,300 RPM |
| Power | 12-15 hp / 9,000-11,000 W |
| Amps | 43.2 A |
| Electrical | 220V / 60Hz / 3Ph |
| Net Weight | 1322.75 lb. / 601.25 kg. |
| Net Dimensions | 46.4" x 49.2" x 47.2 |
| Gross Weight | 1650 lb. / 750 kg. |
| Gross Dimensions | 47" x 50" x 48" |
| Optional Item | Slow knife mixing speed in 2 directions |



10879

80-LITER BOWL CUTTER



FEATURES

Standard

- 2 independent motors (bracket knife and bowl) & Two 2 speed motors
- With variable speed control
- 6 knife head and compensating rings to use for 3-knife head
- Anti-noise lid
- All stainless steel
- Water resistant switchboard



Front lid



Optional slow knife mixing speed in 2 directions



Standard removable 6 and 3-knife head



Optional motorized unloader

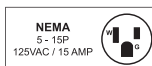
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| Item | 10880 |
| Model | FP-ES-0080 |
| Bowl Volume | 80 L / 21 gal |
| Mixture Bowl Capacity (Approx.) | 143.3 lb. / 65 kg. |
| Bowl Power | 2-3.4 hp / 1,500-2,500 W |
| Bowl Speed | 11/21 RPM |
| Knife Speed | 2200 / 4300 RPM |
| Power | 14.3-20.4HP / 10,700-15,200 W |
| Electrical | 220V / 60Hz / 3Ph |
| Net Weight | 2425 lb. / 1102.27 kg. |
| Net Dimensions | 57" x 82.3" x 50" |
| Gross Weight | 2860 lb. / 1300 kg. |
| 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 |



10880

Dehydrators, Marinators & Tenderizers

VACUUM TUMBLER MEAT MARINATOR



FEATURES

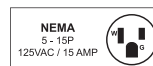
- Made of high quality stainless steel
- Automatically set to reset mode when the machine is overloaded
- Maximum marinating time of 30 minutes
- Excellent sealability, oil and corrosion resistance
- 5-10 kg. of meat at a time
- Comes with 4 universal casters for easy mobility

| | |
|------------------|---------------------|
| Item | 41514 |
| Model | MM-CN-0040 |
| Output | 5-10 kg. / Load |
| Power | 0.25 hp |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 110 lb. / 50 kg. |
| Gross Weight | 132 lb. / 60 kg. |
| Net Dimensions | 39" x 17.5" x 34" |
| Gross Dimensions | 42.5" x 21.7" x 37" |



41514

STAINLESS STEEL FOOD DEHYDRATOR WITH 10 RACKS



FEATURES

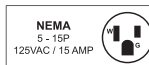
- Popular choice amongst modern kitchens in order to produce naturally preserved quality foods
- racks are chrome plated

| | |
|--------------------|----------------------------------|
| Item | 43222 |
| Model | CE-CN-0010-D |
| Thermostat Control | 29° to 71°C / 85 to 160°F |
| Number of Racks | 10 Chrome-Plated Racks |
| Shelf Size | 16" x 14.25" / 406.4 x 361.95 mm |
| Power | 1000 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 30.4 lb. / 13.8 kg. |
| Gross Weight | 35 lb. / 15.9 kg. |
| Net Dimensions | 16.5" x 20" x 17" |
| Gross Dimensions | 20.5" x 23" x 20" |
| Optional Item | 10925 (Additional rack) |



43222

STAINLESS STEEL FOOD DEHYDRATOR WITH DIGITAL CONTROL



FEATURES

- Food Dehydrator is perfect for making your healthy vegetable chips, fruit, snacks, meat jerky and bread crumbs.

| | 12 Trays | 16 Trays |
|------------------------|---|---|
| Item | 47446 | 47557 |
| Model | CE-CN-0012-E | CE-CN-0016-E |
| Number of Trays | 12 trays | 16 trays |
| Time | 0 - 24 hr adjustable | 0 - 24 hr adjustable |
| Temperature Range | 30 to 90°C / 86 to 194°F | 30 to 90°C / 86 to 194°F |
| Tray Material | SUS304 Stainless Steel - Aluminum Handle | SUS304 Stainless Steel - Aluminum Handle |
| Material | 0.6 - 0.8 mm SUS201 Stainless Steel - Double Layer Body | 0.6 - 0.8 mm SUS201 Stainless Steel - Double Layer Body |
| Operating Noise | 45 - 50 dB | 50 - 55 dB |
| Drying Tray Dimensions | 15.7" x 15" with additional crumb tray | 15.7" x 15" with additional crumb tray |
| Power | 1000 W | 1500 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 55 lb. / 25 kg. | 66.1 lb. / 30 kg. |
| Net Dimensions | 18.5" x 22.4" x 22.4" | 18.5" x 22.4" x 28" |
| Gross Weight | 59.5 lb. / 27 kg. | 71.7 lb. / 32.5 kg. |

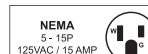


47446



47557

16 RACKS STAINLESS STEEL FOOD DEHYDRATOR



FEATURES

- Durable and stainless steel body construction
- Strong air convection ensures fast moisture evaporation
- High capacity and easy cleaning food-grade removal trays
- User-friendly design with simple operation
- Built-in safety overheating protection
- Removable door makes it easy to add and remove trays
- The convenient 12 hour timer ensures that each batch has the perfect amount of drying time.
- Adjustable Temperature 86-167 control allows drying a wide variety of foods.

| | |
|------------------------|--------------------------|
| Item | 47042 |
| Model | CE-CN-0016-D |
| Number of Racks | 16 Chrome-Plated Racks |
| Thermostat Control | 30 to 75°C / 86 to 167°F |
| Material | Stainless Steel |
| Power | 1,000 W |
| Electrical | 120V / 60Hz / 1Ph |
| Shelf Size | 16" x 14.3" |
| Net Weight | 41.4 lb. / 18.8 kg. |
| Net Dimensions (DWH) | 17.1" x 20.8" x 23" |
| Gross Weight | 45.6 lb. / 20.7 kg. |
| Gross Dimensions (DWH) | 21.7" x 22.8" x 26" |
| Optional Item | Additional Rack #10925 |



STAINLESS STEEL MANUAL MEAT TENDERIZER



FEATURES

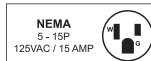
- Easy way to tenderize boneless meat and save your cooking time
- Easy to clean

| | |
|------------------|---|
| Item | 44507 |
| Description | Die casting aluminum manual meat tenderizer/jerky slicer with plastic base (Mouth Opening: 5" x 1") |
| Net Weight | 10 lb. / 4.5 kg. |
| Net Dimensions | 12" x 9" x 18" |
| Gross Weight | 11.7 lb. / 5 kg. |
| Gross Dimensions | 14" x 7" x 18.5" |



44507

NEEDLE MEAT TENDERIZER WITH CIRCULAR BASE



FEATURES

- Durable stainless steel construction
- Ideal for butcher shops, restaurants, supermarkets and meat plants
- Item 11059 comes with 378 stainless steel blades and safety guard

| | 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 |
| Motor Power | - | 3/4 hp |
| Electrical | - | 115V/60Hz / 1Ph |
| Net Weight | - | 185 lb. /84 kg. |
| Net 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" |



11060



11059

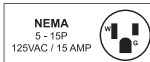
MANUAL MEAT CLAMP TENDERIZER



| | |
|---------------|---|
| Item | 38038 |
| Description | Aluminum Body, ABS Rollers, Cast Iron Handle, and Plastic Cover |
| Mouth Opening | 4" (width), meat thickness up to 1/2" |
| Weight | 9.8" x 7.9" x 3.5" |
| Dimensions | 3.7 lb. / 1.7 kg. |



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 | Amps | 110V / 60Hz / 1Ph |
| Model | MT-BR-0400 | Electrical | 110V / 60Hz / 1Ph |
| Production | 400 kg./h | Net Weight | 59.4 lb. / 27 kg. |
| Oil Capacity | 250 mL | Gross Weight | 63.8 lb. / 29 kg. |
| Consumption | 3,700 W/h | Net Dimensions | 8.66" x 18.5" x 20.86" |
| Power | 0.5 hp / 3,700 W | Gross Dimensions | 9" x 20" x 21" |
| Optional Item | Item 45410 - 10 mm Strip Cutter Cradle Item 45411 - 12 mm Strip Cutter Cradle | | |



17847



45410

45411



Fish Scalers

FISH SCALERS AND ACCESSORIES



FEATURES

- 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 |
| RPM | 3450 |
| Power | 0.33 hp / 250 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 35 lb. / 15.87 kg. |
| Gross Weight | 37 lb. / 16.78 kg. |
| Gross 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



Here, Fishy, fishy!

You've landed such a catch! Did you know that Omcan has fish cabinets specifically designed for curing, smoking and drying fish with natural pH control? The units reproduce a series of microclimates that are ideal for curing, smoking, and dry aging.

[VIEW OUR PRODUCTS ON PAGE 291](#)

Meat Grinders

STAINLESS STEEL MANUAL MEAT 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 tube

| Item | 44418 | 44419 | 44420 |
|---------------------------------|-------------------------|-------------------------|-------------------------|
| Description | #10 Manual Meat Grinder | #22 Manual Meat Grinder | #32 Manual Meat Grinder |
| Working Capacity (lb.) Per Min. | 2 - 3 lb. / 1 - 1.5 kg. | 3 - 4 lb. / 1.5 - 2 kg. | 5 - 6 lb. / 2 - 2.5 kg. |
| Machine Plate Size | 3/16" / 4.8mm | 3/16" / 4.8mm | 3/16" / 4.8mm |
| Throat Opening | 3.86 x 4.25" | 4.02" x 5.12" | 5.2" x 6.22" |
| Diameter Of Opening | 2.75" | 3.2" | 4" |
| Sausage spouts | 1/2", 3/4", 7/8" | 1/2", 3/4", 7/8" | 1/2", 3/4", 7/8" |
| Inside Diameter | 1.5" x 2" | 2.16" x 2" | 2.16" x 3" |
| Dimensions (Body) | 9" x 4.5" x 5.5" | 9.25" x 5" x 7.28" | 11.22" x 6.3" x 8" |
| Net Weight | 8 lb. / 3.5 kg. | 11 lb. / 5 kg. | 18 lb. / 8 kg. |
| Net Dimensions | 12.6" x 7" x 7" | 12.6" x 5" x 7" | 14" x 6.3" x 8" |
| Gross Weight | 9 lb. / 4 kg. | 12 lb. / 5.6 kg. | 18 lb. / 8.3 kg. |
| Gross Dimensions | 9.6" x 5.1" x 6.1" | 10" x 5.7" x 8" | 12" x 7.3" x 8.5" |



CAST IRON MANUAL MEAT GRINDERS



FEATURES

- Made of cast iron, which allows for easy cleaning, and offer supreme durability
- Comes with machine plate (4.8mm hole size) and sausage spouts



| Item | 21792 | 23541 | 23542 | 11014 |
|--------------------|--|--|--|--|
| Description | #10 Clamp Style Manual Meat Grinder Light-duty, plated | #12 Manual Meat Grinder Light-duty, plated | #22 Manual Meat Grinder Light-duty, plated | #32 Manual Meat Grinder Light-duty, plated |
| Machine Plate Size | 3/16" (4.8mm) | 3/16" (4.8mm) | 3/16" (4.8mm) | 3/16" (4.8mm) |
| Gross Weight | 9 lb. / 4 kg. | 8 lb. / 3.6 kg. | 15 lb. / 6.8 kg. | 25 lb. / 11.3 kg. |
| Gross Dimensions | 5" x 8.5" x 6.25" | 5" x 8.5" x 6.25" | 6.25" x 10.25" x 7.5" | 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 |
| Motor Size | 370 W | 440 W |
| RPM | 150 | 100 |
| Power | 0.45 hp / 340 W | 0.6 hp / 450 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 25 lb. / 11.36 kg. | 27 lb. / 12.27 kg. |
| Net Dimensions | 18.30" x 8.07" x 15.75" | 19.29" x 9.49" x 15.35" |
| Gross Weight | 27 lb. / 12.27 kg. | 29 lb. / 13.18 kg. |
| Gross Dimensions | 26" x 20" x 20" | 26" x 20" x 20" |
| Additional Information | - | CSA Approved |



#8 ECONOMIC STAINLESS STEEL MEAT GRINDER



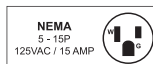
FEATURES

- Powerful motor can grind up to 240 - 260 lb. of meat per hour
- Durable construction with stainless steel knife, head ring, auger, and meat pan
- Permanently lubricated motor with improved grease formulation to reduce noise
- Long-lasting metal gears with roller bearings that ensure smooth and reliable operation.
- Built-in circuit breaker
- Comes with 2 stainless steel cutting plates for coarse and fine grinding

| | |
|------------------------|---|
| Item Number | 47777 |
| Model | MG-CN-0008-E |
| Hub Size | #8 |
| Usage | Light Duty |
| Power | 0.4 hp/ 300 W |
| Electrical | 120V / 60Hz / 1Ph |
| Transportation Type | Gear-Driven |
| Capacity | 240 - 260 lb. / 109 - 118 kg. per hour |
| Includes | 4.5 mm + 10 mm plates & 1 sausage spouts + 1 meat stomper |
| RPM | 180 RPM |
| Meat Tray Size | 10.07" x 6.89" x 1.89" |
| Net Weight | 17.63 lb. / 8 kg. |
| Net Dimensions (DWH) | 15.6" x 6.38" x 13.66" |
| Gross Weight | 20.5 lb. / 9.3 kg. |
| Gross Dimensions (DWH) | 15.5" x 14" x 11.8" |



#12 LIGHT-DUTY MEAT GRINDER



FEATURES

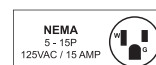
- # 12 heavy-duty aluminum grinder head
- Equipped with a reverse switch
- Durable die-cast meat tray
- 3 Stainless steel machine plates 3/16"/5mm(fine), 5/16"/8mm (medium), 3/8"/10mm(coarse)
- Comes with a meat pusher and sausage spouts - 12mm, 17mm, 20mm
- Built-in circuit breaker to prevent overload
- Designed for portability and convenience. Ideal for home use

| | |
|------------------|---------------------|
| Item | 21640 |
| Model | MG-CN-0010 |
| Throat Opening | 2" approx. |
| Power | 0.5 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 13.6 lb. / 6.18 kg. |
| Net Dimensions | 16.25" x 8" x 13.5" |
| Gross Weight | 15.5 lb. / 7 kg. |
| Gross Dimensions | 18" x 10" x 18" |



21640

#12 ECONOMICAL STAINLESS STEEL MEAT GRINDER



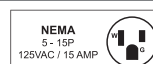
FEATURES

- 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 |
| Throat Opening | 2" approx. |
| Power | 0.87 hp / 650 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 59 lb. / 27 kg. |
| Net Dimensions | 17.62" x 7.62" x 13.37" |
| Gross Weight | 64 lb. / 30 kg. |
| Gross Dimensions | 19" x 13" x 17" |



#12 STAINLESS STEEL MEAT GRINDER WITH REVERSE SWITCH



FEATURES

- Made of polished aluminum, and ideal for restaurants or small butcher operations
- Equipped with a reverse switch and 200 RPM motor
- Comes with European 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 |
| Throat Opening | 2" / 50.8 mm approx. |
| Power | 1.0 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 55 lb. / 25 kg. |
| Net Dimensions | 18" x 10.75" x 18.25" |
| Gross Weight | 63 lb. / 28.6 kg. |
| Gross Dimensions | 21.5" x 14" x 17" |

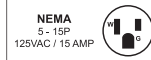


21720

MEAT GRINDERS

09 FOOD EQUIPMENT

#12 EUROPEAN MEAT GRINDER



FEATURES

- Manufactured with a polished aluminum body and stainless steel hopper
- Comes with 3/16" plate and European-style knife
- Ideally suited for restaurants or small butcher operations

| | |
|------------------|----------------------|
| Item | 11051 |
| Model | MG-IT-0012-C |
| Throat Opening | 2" approx |
| Power | 1.0 hp / 750 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 42 lb. / 19 kg. |
| Net Dimensions | 16.25" x 8" x 17.5" |
| Gross Weight | 43 lb. / 19.5 kg. |
| Gross Dimensions | 17.5" x 9.5" x 17.5" |



22 ECONOMICAL STAINLESS STEEL MEAT GRINDER



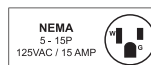
FEATURES

- Stainless steel construction
- Comes with European-style Knife, 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 |
| Throat Opening | 2" approx. |
| Power | 1.50 hp / 1120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 80 lb. / 36.36 kg. |
| Net Dimensions | 22.5" x 9" x 16.25" |
| Gross Weight | 96 lb. / 43.64 kg. |
| Gross Dimensions | 24" x 14" x 19" |



#22 MEAT GRINDER WITH REVERSE SWITCH



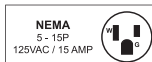
FEATURES

- Equipped with a reverse switch
- Material: Grinder Head / Meat Tray – SS304. Body Cover – Aluminum. Gear Box assembly – Powder Metallurgy (Iron).
- Comes with European-style knife, 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 |
| Throat Opening | 2" approx |
| Power | 1.5 hp / 1120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 63.8 lb. / 29 kg. |
| Net Dimensions | 21" x 11.75" x 19.75" |
| Gross Weight | 77 lb. / 35 kg. |
| Gross Dimensions | 22" x 15" x 18" |



#22 EUROPEAN MEAT GRINDER



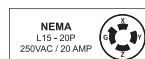
FEATURES

- Manufactured with a polished aluminum body and stainless steel hopper
- Comes with 3/16" plate and European-style knife
- Ideally suited for restaurants or small butcher operations

| | |
|---------------------|---------------------------|
| Item | 11053 |
| Model | MG-IT-0022-C |
| Throat Opening | 2" approx |
| Power | 1.5 hp / 1120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 50 lb. / 22.73 kg. |
| Net Dimensions | 17" x 9" x 20" |
| Gross Weight | 54.5 lb. / 24.77 kg. |
| Gross Dimensions | 19.5" x 12" x 20.5" |
| Optional Attachment | Tomato Attachment (10103) |



TABLETOP MEAT GRINDER WITH 1.5 HP 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 |
| Working Capacity (lb.) Per Min. | 13 lb. / 6 kg. |
| Tray Capacity | 0.35 cu.ft. / 10 L |
| Tray Dimensions | 13" x 21" (DW) |
| Diameter of Grinder Plate | 83 mm |
| Single Cutting System | (2) Plates, Hole Diameter 4.5 & 7.8 mm, (1) Cutting Knife |
| Operating Relative Humidity | 20 - 99% |
| Operating Temperature | 5 - 40°C / 40 - 100°F |
| Noise Level a 1M | 60 dB(A) |
| Power | 1.5 hp / 1100 W |
| Amps | 4.3 A |
| Electrical | 208V / 60Hz / 3Ph |
| Net Weight | 130 lb. / 59 kg. |
| Net Dimensions | 23.7" x 12.2" x 18.2" |
| Gross Dimensions | 28" x 14" x 20" |



MEAT GRINDERS

09 FOOD EQUIPMENT

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

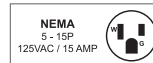
| | |
|------------------|-----------------------|
| Item | 11067 |
| Model | MG-BR-0022 |
| Throat Opening | 1 5/8" |
| Power | 2 hp / 1470 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 89.76 lb. / 40.80 kg. |
| Net Dimensions | 28" x 13" x 24.75" |
| Gross Weight | 105 lb. / 47.73 kg. |
| Gross Dimensions | 21.5" x 33.5" x 22.5" |



11067

Note: Unit comes with its own 3 mm and 5 mm machine plates. Not compatible with other plates

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



| | |
|------------------|-------------------------|
| Item | 41421 |
| Model | MG-IT-0022 |
| Throat Opening | 2" approx |
| Power | 0.68 hp / 500 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 40 lb. / 18.18 kg. |
| Net Dimensions | 19.88" x 9.45" x 15.75" |
| Gross Weight | 44 lb. / 20 kg. |
| Gross Dimensions | 23" x 27" x 15" |



41421

#32 HEAVY-DUTY ELITE MEAT GRINDER

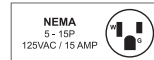


| | |
|------------------|--------------------|
| Item | 11013 |
| Model | MG-IT-0032 |
| Throat Opening | 2" approx. |
| Power | 1.5 hp / 1,120 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 62 lb. / 28 kg. |
| Net Dimensions | 22.44" x 11" x 17" |
| Gross Weight | 65 lb. / 29 kg. |
| Gross Dimensions | 23" x 17" x 15" |



11013

#32 MEDIUM-DUTY STAINLESS STEEL MEAT GRINDER



FEATURES

- Powerful motor can grind up to 720 - 750 lb. of meat per hour
- Durable construction with stainless steel knife, head ring, auger, and meat pan
- Permanently lubricated motor with improved grease formulation to reduce noise
- Long-lasting metal gears with roller bearings that ensure smooth and reliable operation.
- Micro safety switch for meat tray
- Built-in circuit breaker
- Comes with 2 stainless steel cutting plates for coarse and fine grinding

| | |
|-----------------------------------|---|
| Item | 48888 |
| Model | MG-CN-0032-E |
| Hub size | #32 |
| Usage | Medium Duty |
| Power | 1.5 hp/ 1,100 W |
| Electrical | 120V / 60Hz / 1Ph |
| Drive System | Gear-Driven |
| Capacity | 720 - 750 lb. / 326.6 - 340 kg. per hour |
| Includes | 4.5 mm + 10 mm plates & 3 sausage spouts + 1 meat stomper |
| Outlet Speed | 110 RPM or 150 RPM |
| Micro safety switch for meat tray | YES |
| Meat Tray Size | 15.5" x 11" x 3" |
| Net Weight | 65.7 lb./ 30 kg. |
| Net Dimensions (DWH) | 25.8" x 12.2" x 19.2" |
| Gross Weight | 71.5 lb./ 32.4 kg. |
| Gross Dimensions (DWH) | 26" x 16.6" x 16.8" |



48888

#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 lb.) 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 |
| Throat Opening | 2.75" / 69.85 mm |
| Power | 3 hp / 2,200 W |
| Electrical | 220V/ 60 Hz / 1Ph |
| Net Weight | 114 lb. / 52 kg. |
| Net Dimensions | 22.5" X 11.8" X 22" |
| Gross Weight | 121 lb. / 55 kg. |
| Gross Dimensions | 24.4" x 16.9" x 25.6" |



39714

HAMBURGER PRESS ATTACHMENT

FEATURES

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

| | |
|-------------|---|
| Item | 24027 |
| Description | Material ABS, 4 tubes includes adaptators: #10, #12, #22, and #32 grinders |



24027

TOMATO ATTACHMENT FOR ELITE MEAT GRINDERS



| Item | 10160 | |
|------------------|--|--|
| Description | Tomato Attachment for #12 Elite Series Meat Grinder (41419) and #22 Elite Series Meat Grinder (41421) & # 32 Elite Series Meat Grinder (11013) | |
| Gross Weight | 17 lb. / 7.73 kg. | |
| Gross Dimensions | 15" x 11" x 13" | |

| Item | 10102 | 10103 |
|------------------|--|--|
| Description | Tomato Attachment for #12 European Stainless Steel Meat Grinders (11051) | Tomato Attachment for #22 European Stainless Steel Meat Grinders (11053) |
| Gross Weight | 4 lb. / 1.82 kg. | 7 lb. / 3.18 kg. |
| Gross Dimensions | 12" x 12" x 12" | 12" x 12" x 12" |



Tomato Attachment For Elite Series Meat Grinder



10102



10103

PLASTIC GRINDER SPOUTS

| Item | Description | Item | Description |
|-------|---------------|-------|---------------|
| 10045 | 10mm for # 8 | 10018 | 20mm for # 22 |
| 10046 | 20mm for # 8 | 10019 | 30mm for # 22 |
| 10009 | 10mm for # 12 | 10026 | 10mm for # 32 |
| 10010 | 20mm for # 12 | 10027 | 20mm for # 32 |
| 10017 | 10mm for # 22 | 10028 | 30mm for # 32 |



Plastic Spouts

STAINLESS STEEL GRINDER SPOUTS

| Item | Description | Item | Description |
|-------|-----------------------|-------|-----------------------|
| 10011 | 10mm for # 12, 8.75"L | 10023 | 30mm for # 22, 8.75"L |
| 10012 | 17mm for # 12, 8.75"L | 10029 | 10mm for # 32, 8.75"L |
| 10013 | 30mm for # 12, 8.75"L | 10031 | 17mm for # 32, 8.75"L |
| 10020 | 10mm for # 22, 8.75"L | 10033 | 30mm for # 32, 8.75"L |
| 10022 | 17mm for # 22, 8.75"L | | |



Stainless Steel Grinder Spouts

MACHINE KNIVES

MACHINE KNIVES - HARD STEEL

| Item | Description |
|-------|----------------|
| 11076 | #8 Hard Steel |
| 11080 | #12 Hard Steel |
| 11081 | #22 Hard Steel |
| 11082 | #32 Hard Steel |
| 11083 | #52 Hard Steel |
| 11084 | #56 Hard Steel |

EUROPEAN STYLE

MACHINE KNIVES - HARD STEEL

| Item | Description |
|-------|----------------|
| 11077 | #12 Hard Steel |
| 11078 | #22 Hard Steel |
| 11079 | #32 Hard Steel |



Machine Knife - Hard Steel



Machine Knife - European Style



Machine Knife - Carbon Steel

MACHINE KNIVES - CARBON STEEL

| Item | Description |
|-------|------------------|
| 11070 | #8 Carbon Steel |
| 11071 | #12 Carbon Steel |
| 11072 | #22 Carbon Steel |
| 43570 | #32 Carbon Steel |

D2 MACHINE KNIVES

| Item | Description |
|-------|-----------------------|
| 11074 | #52 Hard Steel-Deluxe |
| 17060 | #56 Hard Steel-Deluxe |



D2 Machine Knife

Meat Grinder Plates

#12 MEAT GRINDER PLATES



European Style Machine Plates With Hub

European Style Machine Plates Without Hub



Hard Steel Plates With Hub

Carbon Machine Plate Without Hub

#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 |

#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 |
| 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 |

MACHINE PLATE PARTIAL SIZE CHART (ACTUAL SIZE)

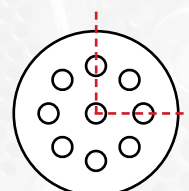
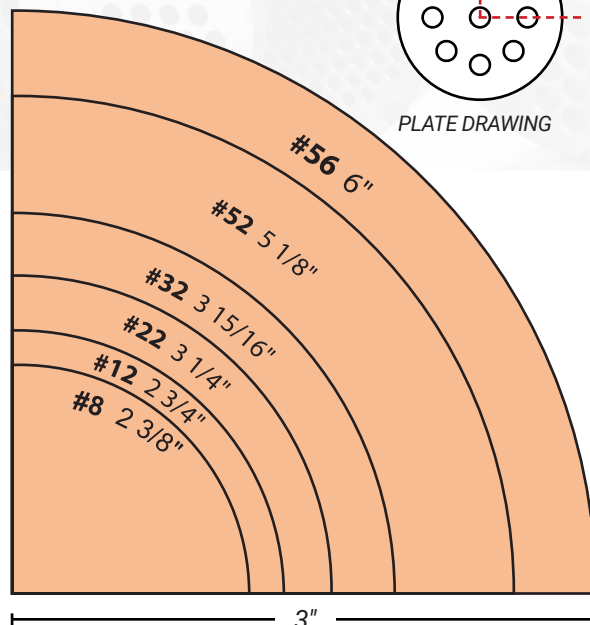


PLATE DRAWING



| 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 WITH HUB

Not compatible with these 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 |
| 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 grinders: 21640, 21720, 41419, and 11046

| 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 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 | 23564 | SS #32 machine plate with hub 10mm (3/8") - three notches/ round |
| 11156 | SS #32 machine plate with hub 3mm (3/32") - three notches/ two flat sides | 37559 | SS #32 machine plate with hub 12mm (1/2") - three notches/ round |
| 23552 | SS #32 machine plate with hub 3mm (3/32") - three notches/ round | 11162 | D2 Steel #32 machine plate with hub 16mm (5/8") - three notches/ two flat sides |
| 23553 | SS #32 machine plate with hub 3.2mm (1/8") - three notches/ round | 23562 | D2 Steel #32 machine plate with hub 16mm (5/8") - three notches/ round |
| 11169 | SS #32 machine plate with hub 3.5mm (9/64") - three notches/ round | 43824 | SS #32 machine plate with hub 18mm (3/4") - three notches/ round |
| 23554 | SS #32 machine plate with hub 4mm (5/32") - three notches/ round | 24010 | SS #32 machine plate with hub 20mm (13/16") - three notches/ two flat sides |
| 23559 | SS #32 machine plate with hub 4.8mm (3/16") - three notches/ round | 37561 | SS #32 machine plate with hub 20mm (13/16") - three notches/ round |
| 23563 | SS #32 machine plate with hub 6mm (1/4") - three notches/ round | 24011 | SS #32 machine plate with hub 25mm (1") - three notches/ two flat sides |
| 37558 | SS #32 machine plate with hub 10mm (3/8") - three notches/ round | 11168 | SS #32 machine plate with hub 25mm (1") - three notches/ round |

#32 EUROPEAN STYLE STAINLESS STEEL MACHINE PLATES WITHOUT HUB

Not compatible with the following meat grinders: 39714

| Item | Description |
|-------|---|
| 11227 | European Style #32 stainless steel plate, hubless, 3.2mm (1/8") - one notch/ round |
| 11228 | European Style #32 stainless steel plate, hubless, 4.8mm (3/16") - one notch/ round |
| 11229 | European Style #32 stainless steel plate, hubless, 6mm (1/4") - one notch/ round |
| 11230 | European Style #32 stainless steel plate, hubless, 8mm (5/16") - one notch/ round |
| 11231 | European Style #32 stainless steel plate, hubless, 10mm (3/8") - one notch/ round |
| 11232 | European Style #32 stainless steel plate, hubless, 12mm (1/2") - three notches/ round |
| 11233 | European Style #32 hard steel plate, hubless, 18mm (3/4") - one notch/ round |

MEAT GRINDER PLATES

#32 EUROPEAN STYLE STAINLESS STEEL MACHINE PLATES WITH HUB

Not compatible with the following meat grinder: 11014

| Item | Description |
|-------|--------------------------------------|
| 43563 | 3.2mm (1/8") - three notches/ round |
| 37546 | 3.5mm (9/64") - one notch/ round |
| 43564 | 4.8mm (3/16") - three notches/ round |
| 11208 | 6mm (1/4") - one notch/ round |
| 11209 | 8mm (5/16") - one notch/ round |
| 43565 | 10mm (3/8") - three notches/ round |
| 11211 | 12mm (1/2") - one notch/ round |
| 11212 | 18mm (3/4") - one notch/ round |



#52 HARD STAINLESS STEEL MACHINE PLATES WITH HUB

| Item | Description |
|-------|---|
| 40313 | 3.2mm (9/64") - three notches/ round |
| 11171 | 3.2mm (1/8") - three notches/ two flat sides |
| 11173 | 4mm (5/32") - three notches/ round |
| 39324 | 4.8mm (3/16") - three notches/ two flat sides |
| 39325 | 6.4mm (1/4") - three notches/ two flat sides |
| 39476 | 9.5mm (3/8") - three notches/ two flat sides |
| 11177 | 12.8mm (1/2") - three notches/ two flat sides |
| 11178 | 19.2mm (3/4") - three notches/ round |
| 11179 | 25mm (1") - three notches/ two flat sides |
| 11180 | 31.4mm (1 1/4") - three notches/ two flat sides |



#56 STAINLESS STEEL MACHINE PLATES

| Item | Description |
|-------|---|
| 11182 | 3.5mm (9/64") - one notch w/ two flat sides |
| 11183 | 3.5mm (1/8") - one notch w/ two flat sides |
| 11184 | 4mm (5/32") - one notch w/ two flat sides |
| 11185 | 4.8mm (3/16") - one notch w/ two flat sides |
| 11186 | 6.4mm (1/4") - one notch w/ two flat sides |
| 11187 | 9.5mm (3/8") - one notch w/ two flat sides |
| 11188 | 12.8mm (1/2") - one notch w/ two flat sides |
| 11189 | 19.2mm (3/4") - one notch w/ two flat sides |
| 11191 | 31.4mm (1 1/4") - one notch w/ two flat sides |



KIDNEY PLATES

| Item | Description | | Item | Description |
|-------|--------------------------------------|------|-------|---|
| 47756 | #8 Kidney Plate - one notch w/o hub | NEW! | 11293 | #22 Kidney Plate w/hub |
| 47757 | #12 Kidney Plate - one notch w/o hub | NEW! | 43397 | #32 Kidney Plate - one notch w/ hub |
| 47758 | #22 Kidney Plate - one notch w/o hub | NEW! | 27871 | #32 Kidney Plate - three notches w/ hub |
| 47759 | #32 Kidney Plate - one notch w/o hub | NEW! | 11321 | #52 Kidney Plate - three notches w/ hub |
| | | | 18726 | #56 Kidney Plate - three notches w/ hub |



Kidney Plate

Meat Mixers

*For 13152 / 13157

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 LB. CAPACITY NON-TILTING MIXERS

| Item | 44424 | 13152 | 13155 |
|------------------|-----------------------|-------------------------|-------------------|
| Working Capacity | 17 lb. / 7.73 kg. | 17 lb. / 7.73 kg. | 17 lb. / 7.73 kg. |
| Net Weight | 13.2 lb. / 6 kg. | 15 lb. / 6.82 kg. | 15 lb. / 6.82 kg. |
| Net Dimensions | 20.5" x 10" x 13.4" | 9.82" x 21.25" x 12.60" | 20" x 10" x 12.5" |
| Gross Weight | 15.4 lb. / 7 kg. | 17 lb. / 7 kg. | 20 lb. / 9.09 kg. |
| Gross Dimensions | 14.4" x 12.6" x 14.2" | 15" x 16" x 11" | 24" x 12" x 18" |

44 LB. CAPACITY NON-TILTING MIXERS

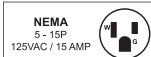
| Item | 44425 | 13157 |
|------------------|-----------------------|--------------------------|
| Working Capacity | 44 lb. / 20 kg. | 44 lb. / 20 kg. |
| Net Weight | 23.2 lb. / 10.5 kg. | 26 lb. / 11.8 kg. |
| Net Dimensions | 25.6" x 12.6" x 17.3" | 12.20" x 24.80" x 18.50" |
| Gross Weight | 26.5 lb. / 12 kg. | 30 lb. / 13.6 kg. |
| Gross Dimensions | 20.1" x 14.6" x 18.5" | 21" x 20" x 16" |

17 LB. & 44 LB. CAPACITY TILTING MIXERS

| Item | 19202 | 19203 |
|------------------|-------------------|-----------------------|
| Working Capacity | 17 lb. / 7.73 kg. | 44 lb. / 20 kg. |
| Net Weight | 15 lb. / 6.82 kg. | 25 lb. / 11.36 kg. |
| Net Dimensions | 22" x 10" x 15.5" | 24" x 12.75" x 18.25" |
| Gross Weight | 20 lb. / 9 kg. | 30 lb. / 13.64 kg. |
| Gross Dimensions | 20" x 16" x 13" | 21" x 20" x 16" |



MEDIUM-DUTY MEAT MIXER



- Consistent mixing of meats and additives
- 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

- Stainless steel tank, mixing blades and cover, a cast iron structure, and steel body which is specially painted
- Makes day-to-day production easier and cost effective
- Ideal for small to medium applications

| Item | 13153 |
|------------------|---------------------|
| Model | MM-BR-0050 |
| Bowl Capacity | 110 lb. / 50 kg. |
| RPM | 50 |
| Power | 0.5 hp / 370 W |
| Amps | 3.4 A |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 200 lb. / 91 kg. |
| Net Dimensions | 37" x 16.5" x 39.3" |
| Gross Weight | 245 lb. / 111 kg. |
| Gross Dimensions | 41" x 20" x 43" |



HEAVY-DUTY MEAT MIXERS



FOR 37459

NEMA
6 - 15P
250VAC / 15 AMP



FOR 13159

NEMA
5 - 15P
125VAC / 15 AMP



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

| | 66 lb. / 30 kg. capacity | 110 lb. / 50 kg. capacity with 220V |
|------------------|-----------------------------|--|
| Item | 37459 | 13159 |
| Model | MM-IT-0030 | MM-IT-0050 |
| Working Capacity | 66 lb. / 30 kg. | 110 lb. / 50 kg. |
| Tank Volume | 40 L / 42.25 QT | 73 L / 77 QT |
| Power | 1 hp / 750 W | 1.5 hp / 1,120 W |
| Amps | 6.8 A | 9.7 A |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Net Weight | 88 lb. / 40 kg. | 165 lb. / 75 kg. |
| Net Dimensions | 14" x 28" x 22" | 19" x 31.5" x 42" |
| Gross Weight | 108 lb. / 49 kg. | 185 lb. / 84 kg. |
| Gross Dimensions | 31" x 24" x 30.5" | 47" x 31.75" x 42" |



DUAL PADDLE STAINLESS STEEL TILTING HEAVY-DUTY MEAT MIXER



For 37451



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 | 37451 |
| Model | MM-IT-0120 |
| Capacity | 163 L / 120 kg. |
| Power | 26" x 21.7" |
| Electrical | 730 W / 1 hp (x2) |
| Tank Dimensions | 220 V/ 60Hz/ 3Ph |
| Net Weight | 304.2 lb. / 138 kg. |
| Net Dimensions | 27.6" x 43" x 47.6" |
| Gross Weight | 368.2 lb. / 167 kg. |
| Gross Dimensions | 29.5" x 57" x 51.2" |



Meat Slicers

Meat slicers are an important piece of equipment for any supermarket, deli or restaurant. Omcans 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.

SELECTION GUIDE

1. What types of foods can I slice with a meat slicer?

Meat slicers can slice a variety of foods, primarily used for meats (such as deli meats, roasts, and turkey), but can also used for cheeses, vegetables, and more.

2. How do I choose the right meat slicer for my needs?

Consider factors like the type of food you plan to slice, the volume of slicing you'll do, and the available space in your kitchen. Choose a slicer with the appropriate blade size and power for your requirements.

3. What is the importance of adjustable slicing thickness?

Adjustable thickness settings allow you to customize the thickness of your slices. Look for a slicer with easy-to-adjust thickness controls for versatility in your slicing tasks.

4. What is the difference between manual and automatic meat slicers?

Manual meat slicers require you to manually move the carriage back and forth, while automatic slicers have a motor that does the work for you. Automatic slicers are more suitable for high-volume slicing.

5. What's the difference between belt-driven and gear-driven meat slicers?

Belt-Driven Slicers:

- Use a flexible belt to transfer power from the motor to the blade
- Generally quieter and smoother in operation.
- Better suited for lighter or occasional use.

Gear-Driven Slicers:

- Use gears to directly transfer power from the motor to the blade.
- More robust and durable, suitable for heavy-duty slicing tasks.
- Often preferred for commercial with high-volume slicing needs.





















6. What is the difference between vertical and gravity feed meat slicers?

Vertical Feed Slicers:

- Recommended for slicing fresh meat.
- Offer precise and homogeneous slicing.

Gravity Feed Slicers:

- Perfect for deli meats, etc.
- Designed to gently push the meat against the blade for consistent quick and easy slicing.

| Item | Blade Size | Type | Power | Slicing Volume | Cheese Slicing | Drive Type | Construction |
|---|------------|--------------------------------------|---------|---|---|------------|-------------------------------------|
| Residential Line | | | | | | | |
| 47111 | 10" | Red Colour, cETLus | 0.25 hp |  < 30 mins |  | Belt | Aluminum Alloy Casting |
| 47113 | 10" | Black Colour, cETLus | 0.25 hp |  < 30 mins |  | Belt | Aluminum Alloy Casting |
| Belt Driven Gravity Feed Manual Slicers - ECONOMY | | | | | | | |
| 39467 | 8" | cETLus, ETL Sanitation | 0.24 hp |  < 30 mins |  | Belt | Die-cast Aluminum NEW! |
| 21629 | 9" | cETLus, Retail Ready | 0.16 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 41710 | 9" | Quebec Safety Standards | 0.16 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 19067 | 10" | cETLus, ETL Sanitation, Retail Ready | 0.20 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 41711 | 10" | Quebec Safety Standards | 0.20 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 19068 | 12" | cETLus, ETL Sanitation, Retail Ready | 0.33 hp |  1 hour |  | Belt | Anodized Aluminum |
| 41712 | 12" | Quebec Safety Standards, cETLus | 0.33 hp |  1 hour |  | Belt | Anodized Aluminum |
| 23544 | 14" | Medium-Duty, Retail Ready | 0.50 hp |  2.5 hours |  | Belt | Anodized Aluminum |

*Cheese Slicing Ratings  Not Recommended  Occasional  Low  Medium  High

*Results may vary due to product consistency and temperature

**MORE SELECTION
ON THE NEXT PAGE**

| Item | Blade Size | Type | Power | Slicing Volume | Cheese Slicing | Drive Type | Construction |
|--|------------|--|-------------|---|---|------------|-------------------------------|
| Belt-Driven Gravity Feed Manual Slicers - ELITE SERIES | | | | | | | |
| 13606 | 8" | Removable Blade Sharpener, QPS | 0.20 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 13607 | 8" | QPS | 0.20 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 13616 | 9" | cETLus, ETL Sanitation | 0.25 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 31342 | 9" | Quebec Safety Standards, cETLus | 0.25 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 13623 | 10" | Compact Body, cETLus | 0.25 hp |  < 30 mins |  | Belt | Anodized Aluminum |
| 13620 | 10" | cETLus, ETL Sanitation | 0.30 hp |  45 mins |  | Belt | Anodized Aluminum |
| 31343 | 10" | Quebec Safety Standards, cETLus | 0.30 hp |  45 mins |  | Belt | Anodized Aluminum |
| 13621 | 10" | Medium-Duty, cETLus | 0.35 hp |  1 hour |  | Belt | Anodized Aluminum |
| 13624 | 11" | Compact Body, cETLus | 0.30 hp |  45 mins |  | Belt | Anodized Aluminum |
| 13625 | 11" | Medium-Duty, cETLus | 0.35 hp |  1 hour |  | Belt | Anodized Aluminum |
| 21624 | 12" | Compact Body, cETLus | 0.35 hp |  1 hour |  | Belt | Anodized Aluminum |
| 13628 | 12" | cETLus, ETL Sanitation | 0.35 hp |  1 hour |  | Belt | Anodized Aluminum |
| 31344 | 12" | Quebec Safety Standards | 0.35 hp |  1 hour |  | Belt | Anodized Aluminum |
| 13629 | 12" | Medium-Duty, cETLus | 0.50 hp |  4 hours |  | Belt | Anodized Aluminum |
| 13635 | 13" | Medium-Duty, cETLus | 0.50 hp |  4 hours |  | Belt | Anodized Aluminum |
| 13637 | 14" | Medium-Duty, QPS | 0.50 hp |  4 hours |  | Belt | Anodized Aluminum |
| Gear-Driven Gravity Feed Manual Slicers - ELITE SERIES | | | | | | | |
| 13641 | 12" | Heavy-Duty, cETLus, NSF | 0.35 hp |  All Day |  | Gear | Anodized Aluminum |
| 13642 | 13" | Heavy-Duty, cETLus, NSF | 0.35 hp |  All Day |  | Gear | Anodized Aluminum |
| 13643 | 14" | Heavy-Duty, cETLus, NSF | 0.35 hp |  All Day |  | Gear | Anodized Aluminum |
| 31438 | 13" | Extra Heavy-Duty, cETLus | 0.47 hp |  All Day |  | Gear | Aluminum and Stainless Steel |
| 38917 | 13" | Extra Heavy-Duty, Quebec Safety Standards | 0.47 hp |  All Day |  | Gear | Aluminum and Stainless Steel |
| Automatic Slicers Gravity Feed - ELITE SERIES | | | | | | | |
| 13654 | 12" | cETLus, NSF | 2 x 0.50 hp |  All Day |  | Belt | Anodized Aluminum |
| 39477 | 13" | cETLus, NSF | 0.60 hp |  All Day |  | Gear | Anodized Aluminum |
| 13645 | 13" | Quebec Safety Standards, cETLus | 2 x 0.50 hp |  All Day |  | Gear | Anodized Aluminum |
| Vertical Feed Slicers with Horizontal Meat Carriage - ELITE SERIES | | | | | | | |
| 46162 | 12" | cETLus | 0.5 hp |  4 Hours | - | Belt | Anodized Aluminum |
| 46163 | 13" | cETLus | 0.5 hp |  4 Hours | - | Belt | Anodized Aluminum |
| 39583 | 14" | cETLus | 0.5 hp |  4 Hours | - | Belt | Anodized Aluminum |
| 39584 | 14.5" | cETLus | 0.5 hp |  4 Hours | - | Belt | Anodized Aluminum |
| 44006 | 12.3" | cETLus | 0.4 hp |  All Day | - | Gear | Anodized Aluminum |
| 39631 | 14" | Quebec Safety Standards, cETLus | 0.4 hp |  All Day | - | Gear | Anodized Aluminum |
| 49532 | 15" | Red Colour, Quebec Safety Standards, cETLus | 0.4 hp |  All Day | - | Gear | Anodized Aluminum NEW! |
| 38915 | 15" | Silver Colour, Quebec Safety Standards, cETLus | 0.4 hp |  All Day | - | Gear | Anodized Aluminum NEW! |

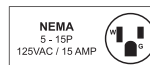
*Cheese Slicing Ratings  Not Recommended  Occasional  Low  Medium  High

*Results may vary due to product consistency and temperature

RESIDENTIAL LINE

BERKEL HOME LINE 250 SLICERS

Available in Canada Only. For residential use only.

PARTS & LABOUR
WARRANTY

FEATURES

- Can cut cured meats, cooked meat, fruit, vegetables and bread and cured fish meat and cured seafood
- It is not advisable to slice frozen products as doing so may damage the blade.
- Brings design back into your kitchen without compromising functionally and safety standards
- Chrome-plated steel blade delivers the perfect uniform slices, while reducing waste
- Absence of sharp edges allows for easy and quick cleaning
- For RESIDENTIAL USE only.

| Item | 47111 | 47113 |
|------------------|---|----------------|
| Model | MS-IN-02504-R | MS-IN-02504-BK |
| Colour | Red | Black |
| Construction | Aluminum Alloy Casting | |
| Blade Size | 9.8" | |
| Cut Thickness | 0 - 0.78" / 0 - 20 mm | |
| Cut Size | Rectangular - 7.9" x 7.2" Circular - 7.2" | |
| Cheese Slicing* | □□□ | |
| Slicing Volume+ | < 30 mins | |
| Power | 190 W | |
| Electrical | 115V / 60Hz / 1Ph | |
| Net Weight | 32 lb. / 14.5 kg. | |
| Net Dimensions | 13.4" x 17.7" x 13.9" | |
| Gross Weight | 49lb. / 22kg. | |
| Gross Dimensions | 29.5" x 19.5" x 17" | |

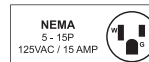


47111



47113

BELT-DRIVEN GRAVITY FEED MANUAL SLICERS - ECONOMY

8" BELT-DRIVEN ECONOMY MEAT SLICERPARTS & LABOUR
WARRANTY

FEATURES

- One piece die-cast aluminum housing allows quick and easy cleanup
- Easy-to-use, built-in sharpener ensures your blade stays like new
- Adjustable thickness knob allows for precise slicing down to 1/16"
- Manual feed carriage glides smoothly during slicing
- Ergonomically designed knob makes adjustment simple
- Dual purpose handle with ergonomic design makes control and slicing easy
- Removable for cleaning

| Item | 39467 |
|------------------|--------------------------------|
| Model | MS-CN-0195 |
| Blade Size | 8" / 195 mm |
| Construction | Die-cast Aluminum |
| Cut Thickness | 0.02" to 0.59" / 0.5mm to 15mm |
| Cut Size | 6" x 5.5" |
| Cheese Slicing* | □□□ |
| Slicing Volume+ | < 30 mins |
| RPM | 500-510 RPM |
| Power | 0.24 hp / 180W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 26.5 lb. / 12 kg. |
| Net Dimensions | 16.9" x 15.9" x 15.9" |
| Gross Weight | 31 lb. / 14 kg. |
| Gross Dimensions | 18.9" x 18.1" x 18.1" |



39467

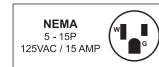
*Cheese Slicing Ratings □□□ Not Recommended □□□ Occasional □□□ Low □□□ Medium □□□ High

*Results may vary due to product consistency and temperature

MEAT SLICERS

09 FOOD EQUIPMENT

9" BELT-DRIVEN ECONOMY MEAT SLICERS



FEATURES

- 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

| | cETLus, Retail Ready | In compliance with Province of Quebec safety standards |
|------------------|-------------------------|---|
| Item | 21629 | 41710 |
| Model | MS-CN-0220 | MS-CN-0220-C |
| Blade Size | 9" / 220 mm | 9" / 220 mm |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cut Size | 6.29" x 9" | 6.29" x 9" |
| Cheese Slicing* | □□□ | □□□ |
| Slicing Volume+ | < 30 mins | < 30 mins |
| RPM | 300 | 300 |
| Power | 0.16 hp / 120 W | 0.16 hp / 120 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 32 lb. / 14.5 kg. | 32 lb. / 14.5 kg. |
| Net Dimensions | 19.5" x 17" x 15" | 19.5" x 17" x 15" |
| Gross Weight | 33 lb. / 15 kg. | 33 lb. / 15 kg. |
| Gross Dimensions | 21" x 17" x 16" | 21" x 17" x 16" |

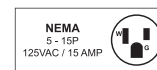


21629



41710

10" BELT-DRIVEN MEAT SLICERS



FEATURES

- 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

| | cETLus, ETL Sanitation Retail Ready | In compliance with Province of Quebec safety standards |
|------------------|--|---|
| Item | 19067 | 41711 |
| Model | MS-CN-0250 | MS-CN-0250-C |
| Blade Size | 10" / 250 mm | 10"/250 mm |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cut Size | 7" x 10" | 7" x 10" |
| Cheese Slicing* | □□□ | □□□ |
| Slicing Volume+ | < 30 mins | < 30 mins |
| RPM | 150 | 150 |
| Power | 0.20 hp / 150 W | 0.20 hp / 150 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 40 lb. / 18 kg. | 40 lb. / 18 kg. |
| Net Dimensions | 21" x 18" x 15.75" | 21" x 18" x 15.75" |
| Gross Weight | 43 lb. / 19.5 kg. | 43 lb. / 19.5 kg. |
| Gross Dimensions | 23" x 19" x 17" | 23" x 19" x 17" |



19067



41711

*Cheese Slicing Ratings □□□ Not Recommended □□□ Occasional □□□ Low □□□ Medium □□□ High

+Results may vary due to product consistency and temperature

12" BELT-DRIVEN ECONOMY MEAT SLICERS

PARTS & LABOUR
WARRANTY

FEATURES

- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats
- High carbon steel 12-inch blade is hard chromed, with a hollow ground taper for extended sharpening and blade life
- Designed for easy removal and disassembly of parts for easy cleaning
- Features a blade lock for added safety during disassembly
- Perfect for restaurants and coffee shops

| | cETLus, ETL Sanitation Retail Ready | In compliance with Province of Quebec safety standards, cETLus |
|------------------|--|--|
| Item | 19068 | 41712 |
| Model | MS-CN-0300 | MS-CN-0300-C |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 12"/300 mm | 12"/300 mm |
| Cut Thickness | 0.2 - 15 mm | 0.2 - 15 mm |
| Cut Size | 7.87" x 12" | 7.87" x 12" |
| Cheese Slicing* | | |
| Slicing Volume+ | 1 hour | 1 hour |
| RPM | 265 | 265 |
| Power | 0.33 hp / 250 W | 0.33 hp / 250 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 55 lb. / 25 kg. | 55 lb. / 25 kg. |
| Net Dimensions | 23.5" x 19" x 20" | 23.5" x 20.5" x 19.5" |
| Gross Weight | 60 lb. / 27 kg. | 58 lb. / 26 kg. |
| Gross Dimensions | 25" x 21" x 20" | 24" x 21" x 20" |



19068



41712

14" BELT-DRIVEN MEDIUM-DUTY MEAT SLICERS

PARTS & LABOUR
WARRANTY

FEATURES

- Perfect for low volume operations
- High horsepower motors and dependable belt drives
- Suited for sub shops, supermarkets, and demanding restaurant applications

| | |
|------------------|-------------------|
| Item | 23544 |
| Model | MS-CN-0350 |
| Blade Size | 14" / 350 mm |
| Construction | Anodized Aluminum |
| Cut Thickness | 0.2 - 15 mm |
| Cut Size | 12.59" x 14" |
| Cheese Slicing* | |
| Slicing Volume+ | 2.5 hours |
| RPM | 240 |
| Power | 0.50 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 130 lb. / 59 kg. |
| Net Dimensions | 31" x 24" x 19.5" |
| Gross Weight | 133 lb. / 60 kg. |
| Gross Dimensions | 32" x 27" x 23" |



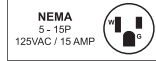
23544

*Cheese Slicing Ratings Not Recommended Occasional Low Medium High

*Results may vary due to product consistency and temperature

BELT-DRIVEN GRAVITY FEED MANUAL SLICERS - ELITE SERIES

8" BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

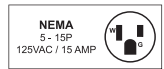
- Excellent for slicing vegetables and processed meats
- Most compact designs and are ideal for small operations where space is limited
- Perfect for small delis, coffee shops, and home kitchens
- 13607 has a blade sharpener
- Constructed of top quality anodized aluminum for durability and ease of cleaning.

| | Removable Blade Sharpener | Fixed Blade Sharpener |
|------------------|---------------------------|-----------------------|
| Item | 13606 | 13607 |
| Model | MS-IT-0195 | MS-IT-0195-S |
| Blade Size | 8" / 195 mm | |
| Construction | Anodized Aluminum | |
| Cut Thickness | 0 - 15 mm | |
| Cut Size | 6.30" x 5.5" | |
| Cheese Slicing* | □□□ | |
| Slicing Volume+ | < 30 mins | |
| RPM | 300 | |
| Power | 0.20 hp / 150 W | |
| Electrical | 110V / 60Hz / 1Ph | |
| Net Weight | 26 lb. / 12 kg. | |
| Net Dimensions | 20.5" x 14.17" x 12.40" | |
| Gross Weight | 27 lb. / 12.5 kg. | |
| Gross Dimensions | 17" x 16" x 15" | |



13606/13607

9" BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

- The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Offers exceptional cutting consistency and durability
- Easy to disassemble for quick cleaning
- The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables
- Perfect for low volume operations

| | cETLus, ETL Sanitation | In compliance with Province of Quebec safety standards, cETLus |
|------------------|------------------------|--|
| Item | 13616 | 31342 |
| Model | MS-IT-0220-U | MS-IT-0220-C |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 9"/220 mm | 9"/220 mm |
| Cut Thickness | 0 - 15 mm | 0 - 15 mm |
| Cut Size | 8.25" x 6.05" | 8.25" x 6.05" |
| Cheese Slicing* | □□□ | □□□ |
| Slicing Volume+ | < 30 mins | < 30 mins |
| RPM | 300 | 300 |
| Power | 0.25 hp / 190 W | 0.25 hp / 190 W |
| Electrical | 120V/ 60Hz / 1Ph | 120V/ 60Hz / 1Ph |
| Net Weight | 30 lb. / 13.5 kg. | 30 lb. / 13.5 kg. |
| Net Dimensions | 22.83" x 16" x 13.40" | 22.83" x 16" x 13.40" |
| Gross Weight | 37 lb. / 17 kg. | 36 lb. / 16 kg. |
| Gross Dimensions | 20" x 19" x 16" | 19" x 19" x 16" |



13616



31342

*Cheese Slicing Ratings □□□ Not Recommended □□□ Occasional □□□ Low □□□ Medium □□□ High

+Results may vary due to product consistency and temperature

10" BELT-DRIVEN ELITE MEAT SLICERS WITH COMPACT BODY



FEATURES

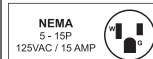
- Perfect for low volume operations
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Easy to disassemble for quick cleaning
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables

| | |
|------------------|-----------------------|
| Item | 13623 |
| Model | MS-IT-0250-IP |
| Blade Size | 10"/250 mm |
| Construction | Anodized Aluminum |
| Cut Thickness | 0 - 15 mm |
| Cut Size | 8.25" X 6.30 |
| Cheese Slicing* | □□□ |
| Slicing Volume+ | < 30 mins |
| RPM | 300 |
| Power | 0.25 hp / 190 W |
| Electrical | 120V/ 60Hz / 1Ph |
| Net Weight | 30 lb. / 13.5 kg. |
| Net Dimensions | 22.83" X 16" X 13.40" |
| Gross Weight | 39 lb. / 18 kg. |
| Gross Dimensions | 22" X 18" X 18" |



13623

10" BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

- 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

| | cETLus, ETL Sanitation | In compliance with Province of Quebec safety standards, cETLus |
|------------------|---------------------------|--|
| Item | 13620 | 31343 |
| Model | MS-IT-0250-U | MS-IT-0250-C |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 10" / 250 mm | 10" / 250 mm |
| Cut Thickness | 0 - 16 mm | 0 - 16 mm |
| Cut Size | 8.66" x 7.25" | 8.66" x 7.25" |
| Cheese Slicing* | ■□□ | ■□□ |
| Slicing Volume+ | 45 mins | 45 mins |
| RPM | 300 | 300 |
| Power | 0.30 hp / 220 W | 0.30 hp / 220 W |
| Electrical | 120V/ 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 34 lb. / 15 kg. | 34 lb. / 15 kg. |
| Net Dimensions | 25.6" x 19.5" x 17.3" | 25.6" x 19.5" x 17.3" |
| Gross Weight | 42 lb. / 19 kg. | 42 lb. / 19 kg. |
| Gross Dimensions | 25" x 21" x 20" | 25" x 21" x 20" |



13620

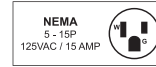


31343

*Cheese Slicing Ratings □□□ Not Recommended ■□□ Occasional ■□□ Low ■□□ Medium ■■■ High

*Results may vary due to product consistency and temperature

10" MEDIUM-DUTY BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

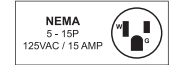
- Perfect for low volume operations
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Easy to disassemble for quick cleaning
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables

| | |
|------------------|--------------------------|
| Item | 13621 |
| Model | MS-IT-0250-I |
| Construction | Anodized Aluminum |
| Blade Size | 10" / 250 mm |
| Cut Thickness | 0 - 15 mm |
| Cut Size | 10.23" x 7.5" |
| Cheese Slicing* | |
| Slicing Volume+ | 1 hour |
| RPM | 300 |
| Power | 0.35 hp / 260 W |
| Electrical | 110V / 60Hz / 1Ph |
| Net Weight | 55 lb. / 25 kg. |
| Net Dimensions | 24.80" x 18.90" x 17.32" |
| Gross Weight | 58 lb. / 26 kg. |
| Gross Dimensions | 25" x 21" x 20" |



13621

11" BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

- Perfect for low volume operations
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Easy to disassemble for quick cleaning
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables

| | With Compact Body | Medium-Duty |
|------------------|--------------------------|-------------------------|
| Item | 13624 | 13625 |
| Model | MS-IT-0275-IP | MS-IT-0275-I |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 11" / 275 mm | 11" / 275mm |
| Cut Thickness | 0 - 15 mm | 0 - 15 mm |
| Cut Size | 8.66" x 8.66" | 10.23" x 7.5" |
| Cheese Slicing* | | |
| Slicing Volume+ | 45 mins | 1 hour |
| RPM | 300 | 300 |
| Power | 0.30 hp / 220 W | 0.35 hp / 260 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 40 lb. / 18 kg. | 50 lb. / 28 kg. |
| Net Dimensions | 24.40" x 17.32" x 15.35" | 25.20" x 19.5" x 17.32" |
| Gross Weight | 42 lb. / 19 kg. | 59 lb. / 27 kg. |
| Gross Dimensions | 22" x 19" x 18" | 25" x 21" x 20" |



13624



13625

*Cheese Slicing Ratings Not Recommended Occasional Low Medium High

*Results may vary due to product consistency and temperature

12" BELT-DRIVEN ELITE MEAT SLICERS WITH COMPACT BODY



FEATURES

- Perfect for low volume operations
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Easy to disassemble for quick cleaning
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables

| | |
|------------------|--------------------------|
| Item | 21624 |
| Model | MS-IT-0300-I |
| Blade Size | 12" / 300 mm |
| Construction | Anodized Aluminum |
| Cut Thickness | 0 - 16 mm |
| Cut Size | 8.66" x 7.5" |
| Cheese Slicing* | |
| Slicing Volume+ | 1 hour |
| RPM | 300 |
| Power | 0.35 hp / 260W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 34 lb. / 15.5 kg. |
| Net Dimensions | 24.40" x 16.75" x 14.56" |
| Gross Weight | 49 lb. / 22 kg. |
| Gross Dimensions | 25" x 21" x 20" |



21624

12" BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

- Perfect for low volume operations
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Easy to disassemble for quick cleaning
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables

| | cETLus , ETL Sanitation | In compliance with Province of Quebec safety standards |
|------------------|-------------------------|--|
| Item | 13628 | 31344 |
| Model | MS-IT-300-U | MS-IT-0300-C |
| Blade Size | 12" / 300 mm | 12" / 300 mm |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Cut Thickness | 0 - 16 mm | 0 - 16 mm |
| Cut Size | 10.23" x 8.41" | 10.23" x 8.41" |
| Cheese Slicing* | | |
| Slicing Volume+ | 1 hour | 1 hour |
| RPM | 300 | 300 |
| Power | 0.35 hp / 200 W | 0.35 hp / 200 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 50 lb. / 23 kg. | 50 lb. / 23 kg. |
| Net Dimensions | 25.60" x 19.5" x 17.32" | 25.60" x 19.5" x 17.32" |
| Gross Weight | 63 lb. / 29 kg. | 63 lb. / 29 kg. |
| Gross Dimensions | 25" x 21" x 20" | 25" x 21" x 20" |



13628



31344

*Cheese Slicing Ratings Not Recommended Occasional Low Medium High

*Results may vary due to product consistency and temperature

MEAT SLICERS

09 FOOD EQUIPMENT

12" / 13" / 14" MEDIUM-DUTY BELT-DRIVEN ELITE MEAT SLICERS



FEATURES

- High horsepower motors and dependable belt drives
- Suited for sub shops, supermarkets, and demanding restaurant applications

| | 12" | 13" | 14" |
|------------------|------------------------|------------------------|--------------------|
| Item | 13629* | 13635* | 13637 |
| Model | MS-IT-300-IP | MS-IT-0330-L | MS-IT-0350-L |
| Construction | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 12"/300 mm | 13" / 330 mm | 14"/350 mm |
| Cut Thickness | 0 - 16 mm | 0 -16 mm | 0 -16 mm |
| Cut Size | 11.25" x 9" | 11.25" x 9.84" | 12.75" x 10.25" |
| Cheese Slicing* | | | |
| Slicing Volume+ | 4 hours | 4 hours | 4 hours |
| RPM | 280 | 280 | 286 |
| Power | 0.50 hp / 300 W | 0.50 hp / 370 W | 0.50 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 79.3 lb. / 36 kg. | 85 lb. / 38.5 kg. | 97 lb. / 44 kg. |
| Net Dimensions | 30.3" x 21.25" x 18.3" | 30.3" x 21.65" x 18.3" | 22.83" x 23" x 19" |
| Gross Weight | 84 lb. / 38 kg. | 86 lb. / 39 kg. | 104 lb. / 47 kg. |
| Gross Dimensions | 28" x 25" x 21" | 28" x 25" x 21" | 29" x 32" x 22" |



13629



13635



13637

GEAR-DRIVEN GRAVITY FEED MANUAL SLICERS - ELITE SERIES

12" / 13" / 14" GEAR-DRIVEN HEAVY-DUTY ELITE MEAT SLICERS

Safety options and accessories available



FEATURES

- Provides long lasting heavy-duty performance and dependability
- Gears are constantly bathed in oil
- Polished anodized aluminum body with high carbon, hard chromed blade
- Easy to disassemble and clean
- Suitable for cheese and hard meats

| | 12" | 13" | 14" |
|------------------|---------------------|--------------------|-------------------|
| Item | 13641 | 13642 | 13643 |
| Model | MS-IT-0300-G | MS-IT-0330-G | MS-IT-0350-G |
| Construction | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 12"/300mm | 13"/330mm | 14"/350mm |
| Cut Thickness | 0-14 mm | 0-14 mm | 0-14 mm |
| Cut Size | 5.9" x 9.8" | 6.5" x 10.62" | 7.28" x 11.42" |
| Cheese Slicing* | | | |
| Slicing Volume+ | All Day | All Day | All Day |
| RPM | 250 | 250 | 250 |
| Power | 0.35 hp / 260 W | 0.35 hp / 260 W | 0.35 hp / 260 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 95 lb. / 43 kg. | 99 lb. / 45 kg. | 100 lb. /45 kg. |
| Net Dimensions | 28.3" x 22.4" x 20" | 28.75" x 24" x 20" | 30" x 24.8" x 20" |
| Gross Weight | 97 lb. / 44 kg. | 101 lb. / 46 kg. | 102 lb. / 46 kg. |
| Gross Dimensions | 33" x 28" x 27" | 33" x 28" x 27" | 33" x 28" x 27" |



13641

*Cheese Slicing Ratings Not Recommended Occasional Low Medium High

+Results may vary due to product consistency and temperature

**13" GEAR-DRIVEN HEAVY-DUTY
ELITE MEAT SLICERS**PARTS & LABOUR
WARRANTY

for 31438 only



FEATURES

- ON/OFF one touch s/s switches with LED flush with slicer casting
- Removable parts for cleaning: blade cover, product-holder plate, aluminum meat grip, stainless steel slice deflector
- Blade with narrow band of chromium - plated hardened steel
- Readily removable transparent Plexiglas Protection on product - holder plate
- Interlock on gauge plate on zero position

| | cETLus | In compliance with Province of Quebec Safety Standards |
|------------------|--|--|
| Item | 31438 | 38917 |
| Model | MS-IT-0330-F | MS-IT-0330-C |
| Construction | Aluminum and Stainless Steel | Aluminum and Stainless Steel |
| Blade Size | 13" / 330 mm | 13" / 330 mm |
| Cut Thickness | 0 - 0.55" / 0 -14 mm | 0 - 0.55" / 0 -14 mm |
| Cut Size | Rectangular - 10.6" x 6.7" Circular - 9.45" | Rectangular - 10.6" x 6.7" Circular - 9.45" |
| Cheese Slicing* | | |
| Slicing Volume+ | All Day | All Day |
| RPM | 240 | 240 |
| Power | 0.47 hp / 350 W | 0.47 hp / 350 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 95 lb. / 43 kg. | 95 lb. / 43 kg. |
| Net Dimensions | 26.38" x 29.7" x 20.87" | 26.38" x 28.7" x 20.87" |
| Gross Weight | 105 lb. / 47.5 kg. | 105 lb. / 47.5 kg. |
| Gross Dimensions | 33" x 28" x 27" | 32.7" x 28" x 26.7" |



31438



38917

AUTOMATIC SLICERS GRAVITY FEED - ELITE SERIES**12" AUTOMATIC BELT DRIVEN GRAVITY FEED MEAT SLICERS**

Safety options available. In compliance with Province of Quebec Safety Standards

PARTS & LABOUR
WARRANTY

FEATURES

- 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 aluminum alloy and a tempered chromium steel blade
- Adjustable carriage stroke and available options
- Has removable aluminum blade cover, product holder, pusher, and stainless steel slice deflector

| | |
|------------------|--------------------------|
| Item | 13654 |
| Model | MS-IT-0300-A |
| Construction | Anodized Aluminum |
| Blade Size | 12"/300mm |
| Cut Thickness | 0-14 mm |
| Cut Size | 8.85" x 8.66" |
| Cheese Slicing* | |
| Slicing Volume+ | 8 hours or more |
| RPM | 200 |
| Power | 2 x 0.50 hp / 370 W |
| Electrical | 120V / 60Hz / 1Ph |
| Net Weight | 90 lb. / 41 kg. |
| Net Dimensions | 25.19" x 21.65" x 20.86" |
| Gross Weight | 103 lb. / 47 kg. |
| Gross Dimensions | 28" x 25.6" x 30" |



13654

*Cheese Slicing Ratings Not Recommended Occasional Low Medium High

*Results may vary due to product consistency and temperature

MEAT SLICERS

09 FOOD EQUIPMENT

13" AUTOMATIC GEAR-DRIVEN ELITE MEAT SLICERS *Safety options available*



PARTS & LABOUR
WARRANTY

For 39477 only



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

| | cETLus, NSF Certified | In compliance with Province of Quebec safety standards, cETLus |
|------------------|--|--|
| Item | 39477 | 13645 |
| Model | MS-IT-0330-N | MS-IT-0330-A |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 13" / 330 mm | 13" / 330mm |
| Cut Thickness | 0 - 0.55" / 0 -14 mm | 0 - 0.55" / 0 -14 mm |
| Cut Size | Rectangular - 10.2" x 6.7" Circular - 9.25" | Rectangular - 10.2" x 6.69" Circular - 9.25" |
| Cheese Slicing* | | |
| Slicing Volume+ | 8 hours or more | 8 hours or more |
| RPM | 240 | 240 |
| Power | 0.60 hp / 450 W | 2 x 0.50 hp / 370 W |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Net Weight | 130 lb. / 69 kg. | 123.5 lb. / 56 kg. |
| Net Dimensions | 25.6" x 28.7" x 24.4" | 25.6" x 28.7" x 24.4" |
| Gross Weight | 153 lb. / 59 kg. | 143 lb. / 65 kg. |
| Gross Dimensions | 36" x 34" x 30" | 36" x 34" x 30" |



39477



13645

VERTICAL FEED SLICERS WITH HORIZONTAL MEAT CARRIAGE - ELITE SERIES

VERTICAL BELT-DRIVEN ELITE MEAT SLICERS



PARTS & LABOUR
WARRANTY

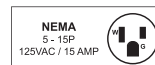


FEATURES

- Made of anodized aluminum 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" | 13" | 14" | 14.5" |
|------------------|---------------------|---------------------|-----------------------|---------------------|
| Item | 46162 | 46163 | 39583 | 39584 |
| Model | MS-IT-0300-CE | MS-IT-0330-CE | MS-IT-0350 | MS-IT-0370-V |
| Construction | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 12"/300 mm | 13" / 330 mm | 14"/350 mm | 14.5"/370 mm |
| Cut Thickness | 0-16mm | 0-16mm | 0-16mm | 0-16mm |
| Cut Size | 10" x 8.7" | 10" x 8.7" | 11.81" x 10.43" | 11.42" x 10.82" |
| Cheese Slicing* | - | - | - | - |
| Slicing Volume+ | 4 hours | 4 hours | 4 hours | 4 hours |
| RPM | 280 | 260 | 260 | 260 |
| Power | 0.50 hp / 370 W | 0.50 hp / 370 W | 0.50 hp / 370 W | 0.50 hp / 370 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 75 lb. / 34 kg. | 75 lb. / 34 kg. | 99 lb. / 45 kg. | 101 / 46 kg. |
| Net Dimensions | 21.7" x 28" x 21.7" | 21.7" x 28" x 21.7" | 115 lb. / 52 kg. | 117 lb. / 53 kg. |
| Gross Weight | 88 lb. / 40 kg. | 88 lb. / 40 kg. | 25.6" x 32.3" x 25.2" | 21.7" x 28" x 21.7" |
| Gross Dimensions | 22.8" x 28" x 24.8" | 22.8" x 28" x 24.8" | 32" x 28" x 25" | 32" x 28" x 25" |

**S SERIES VERTICAL GEAR-DRIVEN
MEAT SLICERS****PARTS & LABOUR
WARRANTY**

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 safeties: Fixed blade ring guard; aluminum thumb guard; interlock for carriage disassembly; NVR (No Voltage Release) switch and protections on the sharpener and blade



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



Aluminum thumb guard protection for added safety



Ergonomically designed to clean hard to reach areas



Built-in sharpener



Slice thickness control

| | 12.3" cETLus | 14" In compliance with Province of Quebec safety standards, cETLus |
|------------------|-------------------|--|
| Item | 44006 | 39631 |
| Model | MS-IT-0313-H | MS-IT-0350-H |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 12.3" / 313 mm | 14" / 350 mm |
| Cut Thickness | 0-25 mm | 0-25 mm |
| Cut Size | 10.63" x 8.86" | 12.20" x 9.84" |
| Cheese Slicing* | - | - |
| Slicing Volume* | All Day | All Day |
| RPM | 250 | 250 |
| Power | 0.40 hp / 300 W | 0.40 hp / 300 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 84 lb. / 38 kg. | 110 lb. / 50 kg. |
| Net Dimensions | 29" x 26" x 20" | 26" x 28" x 21.7" |
| Gross Weight | 101 lb. / 46 kg. | 112 lb. / 51 kg. |
| Gross Dimensions | 33" x 28" x 27" | 34" x 31" x 26" |

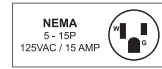
MEAT SLICERS

09 FOOD EQUIPMENT

15" GEAR-DRIVEN HORIZONTAL ELITE MEAT SLICERS



PARTS & LABOUR
WARRANTY



FEATURES

- New design: rounded and enlarged receiving surface
- Removable carriage, end grip and blade cover for easy cleaning
- Anodized aluminum alloy construction
- 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; aluminum thumb guard; Interlock For Carriage Disassembly; NVR (No Voltage Release) switch and protections on the sharpener and blade

| | Red In compliance with Province of Quebec safety standards | Silver In compliance with Province of Quebec safety standards |
|------------------|--|---|
| Item | 49532 | 38915 |
| Model | MS-IT-0370-H-R | MS-IT-0370-H |
| Construction | Anodized Aluminum | Anodized Aluminum |
| Blade Size | 15" / 370 mm | 15" / 370mm |
| Cut Thickness | 0-25mm | 0.40 hp / 300 W |
| Cut Size | 14.56" x 10.23" | 14.56" x 10.23" |
| Cheese Slicing* | - | - |
| Slicing Volume+ | All Day | All Day |
| RPM | 250 | 250 |
| Power | 0.40 hp / 300 W | 0.40 hp / 300 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Net Weight | 125 lb. / 58 kg. | 125 lb. / 58 kg. |
| Gross Weight | 140 lb. / 63.5 kg. | 140 lb. / 63.5 kg. |
| Net Dimensions | 31.5" x 29.5" x 22" | 31.5" x 29.5" x 22" |
| Gross Dimensions | 36" x 34" x 27" | 36" x 34" x 27" |



49532



38915

MEAT SLICER COVER

| | |
|-------------|---|
| Item | 44264 |
| Description | Meat Slicer Cover, 100% Cotton made cover for 8" or 9" blade sizes meat slicers |



44264

MEAT SLICER CART



| | |
|---------------|--|
| Item | 44722 |
| Description | Meat Slicer Cart, 29" x 20.5" x 30" (extends to 19.5" max), S/S Removable Flat Top Shelf, 16 Aluminum Tubing |
| Load Capacity | Top Table: 99 lb. / 45 kg. Sliding Panel: 22 lb. / 10 kg. |



44722

Perfect balance between style, craftsmanship, passion,
and cutting edge manufacturing techniques

VOLANO SLICERS

meets

MODERN TECHNOLOGY



Rosette Flywheel- white



Rosette Flywheel- Red



Rosette Flywheel- Blue



Rosette Flywheel- Black



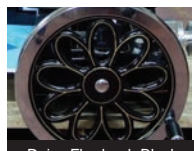
Standard Flywheel- White



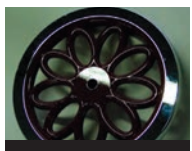
Standard Flywheel- Black



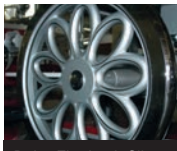
Standard Flywheel- Red



Daisy Flywheel- Black
with Gold border



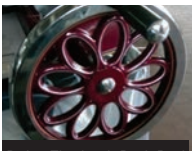
Daisy Flywheel- Black



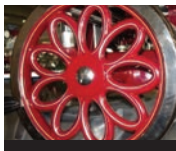
Daisy Flywheel- Silver
with Black border



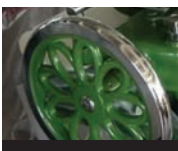
Daisy Flywheel- Red



Daisy Flywheel- Dark Red
with Silver border



Daisy Flywheel- Red
with Gold border



Daisy Flywheel- Green

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 slicers feature 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 MANUAL VOLANO SLICER



PARTS & LABOUR
WARRANTY



| | |
|---------------------|-------------------|
| Item | 44007 |
| Model | MS-IT-0319-M |
| Blade Size | 12 1/2" / 319 mm |
| Cut Thickness Range | 0.3 - 4 mm |
| Cut Size | 8" x 8.66" |
| Net Weight | 110 lb. / 50 kg. |
| Net Dimensions | 32.7" x 23" x 22" |
| Gross Weight | 144 lb. / 65 kg. |
| Gross Dimensions | 36" x 34" x 29" |



MANUAL SLICER WITH STANDARD FLYWHEEL



PARTS & LABOUR
WARRANTY

| | |
|---------------------|---------------------------|
| Item | 46088 |
| Model | MS-IT-0370-S |
| Blade Size | 14.5" / 370 mm |
| Cut Thickness Range | 0 mm - 4 mm |
| Cut Size | 11.4" x 10.2" / Dia 10.2" |
| Net Weight | 176 lb. / 80 kg. |
| Net Dimensions | 31.1" x 39" x 27" |
| Gross Weight | 111.5 lb. / 50.5 kg. |
| Gross Dimensions | 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



MANUAL VOLANO SLICERS *Stand sold separately*

FEATURES

- 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
- Other flywheel and trim colors are available as special order
- Machines also available in different colors
- Designed for precise slicing of fine meat & prosciuttos

**MANUAL SLICERS LUXURY EDITION
WITH FLOWER FLYWHEEL**

| | 12" Luxury Black | 12" Luxury Red |
|------------------|-------------------|---------------------|
| Item | 46089 | 44375 |
| Model | MS-IT-0300-BF | MS-IT-0300-ML |
| Blade Size | 12"/300 mm | 12" / 300 mm |
| Cut Thickness | 0-2.5 mm | 0-2.5 mm |
| Cut Size | 9" x 7" | 9" x 7" |
| Net Weight | 100 lb. / 45 kg. | 97 lb. / 44 kg. |
| Gross Weight | 143 lb. / 65 kg. | 100 lb. / 45 kg. |
| Gross Dimensions | 31.5" x 29" x 39" | 25" x 31.5" x 27.6" |



44375 (New decoration "Liberty" and hand made Olive wood kit available)



46089

**MANUAL SLICERS
WITH FLOWER FLYWHEEL**

| | 10" | 12" |
|------------------|-------------------|---------------------|
| Item | 26072 | 26073 |
| Model | MS-IT-0250-MF | MS-IT-0300-MF |
| Blade Size | 10" / 250 mm | 12" / 300 mm |
| Cut Thickness | 0-2 mm | 0-2 mm |
| Cut Size | 7.30" x 5.90" | 9" x 7.5" |
| Net Weight | 72.6 lb. / 33 kg. | 100 lb. / 45.35 kg. |
| Gross Weight | 99 lb. / 45 kg. | 169 lb. / 76.6 kg |
| Gross Dimensions | 32" x 26" x 28" | 30" x 30" x 27" |

| | 14" | 14.5" |
|------------------|------------------|-------------------|
| Item | 26074 | 20387 |
| Model | MS-IT-0350-MF | MS-IT-0370-MF |
| Blade Size | 14"/350 mm | 14.5" / 370 mm |
| Cut Thickness | 0-2.5 mm | 0-2.5 mm |
| Cut Size | 10.62" x 9.44" | 10.62" x 9.84" |
| Net Weight | 178 lb. / 81 kg. | 178 lb. / 81 kg. |
| Gross Weight | 228 lb. / 103 kg | 220 lb. / 100 kg. |
| Gross Dimensions | 37" x 37" x 34" | 37" x 33" x 38" |



MANUAL SLICERS WITH STANDARD FLYWHEEL



*For item 46131 only



| | 10" | 12" | 12" with ETL certificate |
|------------------|------------------|------------------|--------------------------|
| Item | 20013 | 13634 | 46131* |
| Model | MS-IT-0250-M | MS-IT-0300-M | MS-IT-0300-ME |
| Blade Size | 10"/250 mm | 12"/300 mm | 12"/300 mm |
| Cut Thickness | 0-2 mm | 0-2 mm | 0-2.5 mm |
| Cut Size | 7.30" x 5.90" | 9" x 7.5" | 9" x 7.5" |
| Net Weight | 72.6 lb. / 33 kg | 100 lb. / 45 kg. | 100 lb. / 45 kg. |
| Gross Weight | 100 lb. / 45 kg | 116 lb. / 53 kg. | 143 lb. 65 kg. |
| Gross Dimensions | 30" x 26" x 27" | 30" x 26" x 28" | 31.5" x 29" x 39" |



46131

| | 14" | 14.5" |
|------------------|------------------|------------------|
| Item | 13639 | 18830 |
| Model | MS-IT-0350-M | MS-IT-0370-M |
| Blade Size | 14"/350 mm | 14.5"/370 mm |
| Cut Thickness | 0-2.5 mm | 0-2.5 mm |
| Cut Size | 10.62" x 9.44" | 10.62" x 9.84" |
| Net Weight | 178 lb. / 81 kg. | 178 lb. / 81 kg. |
| Gross Weight | 234 lb. / 106 kg | 234 lb. / 106 kg |
| Gross Dimensions | 37" x 33" x 38" | 37" x 33" x 38" |



13639 & 18987

PEDESTAL STANDS

PEDESTAL STANDS WITHOUT WHEELS

| Item | Description | Compatible Item(s) |
|-------|--------------------|-------------------------------|
| 20014 | Red Pedestal Stand | 20013 and 26072 |
| 18986 | Red Pedestal Stand | 13634 and 26073 |
| 18987 | Red Pedestal Stand | 13639, 18830, 26074 and 20387 |
| 46134 | Red Pedestal Stand | 46088 |
| 45304 | Red Pedestal Stand | 44007 |



Pedestal Stand

46134

PEDESTAL STAND WITH WHEELS

| Item | Description | Compatible Item(s) |
|-------|--------------------------------|---|
| 46336 | Red Pedestal Stand with wheels | 26074, 20387, 13639 and 18830 |
| 46337 | Red stand with wheels | 26072, 26073, 44375, 46089, 20013, 13634, 46131 and 44375 |
| 45983 | Black stand with wheels | 26074, 20387, 13639 and 18830 |

46336
(Stand with wheel)

Sausage Stuffers

HEAVY-DUTY SAUSAGE STUFFERS - VERTICAL GEAR - SINGLE SPEED



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 sausage spouts

| Item | 44203 | 44205 |
|---------------------|-------------------------|-------------------------|
| Type | Vertical - Direct Drive | Vertical - Direct Drive |
| Capacity | 6 lb. / 3 kg. | 15 lb. / 7 kg. |
| Sausage spouts (mm) | 15mm, 20mm, and 30mm | 15mm, 20mm, and 30mm |
| Net Weight | 10.6 lb. / 4.8 kg. | 25 lb. / 11.5 kg. |
| Net Dimensions | 6" x 9.25" x 15" | 8.66" x 11.81" x 16.69" |
| Gross Weight | 13 lb. / 6 kg. | 33 lb. / 15 kg. |
| Gross Dimensions | 12.2" x 8.7" x 18.9" | 15.7" x 12" x 21.7" |
| Funnel Set | Item 16823 | - |



STAINLESS STEEL 11 LB. / 5 KG. VERTICAL GEAR MANUAL SAUSAGE STUFFER

NEW!



FEATURES

- Rust-proof and dismountable body: easy to clean, healthier and more hygienic.
- Comes with 4 sausage filling tube attachments: 1.5 cm, 2 cm, 3cm and 3.5 cm.
- The connection between the bucket body and bracket is made of metal, easy to assemble and scratch-resistant.
- High quality stainless steel sausage filling tubes
- High quality steel, rust-proof, powerful and durable gear filter

| Item | 47432 |
|------------------------|--------------------------|
| Type | Vertical Gear Manual |
| Capacity | 11 lb. / 5 kg. |
| Material | 201 Frame / 304 Cylinder |
| Cylinder Size (DiaH) | 9" X 10.6" |
| Net Weight | 24 lb. / 11 kg. |
| Net Dimensions (DWH) | 12.2" X 12.2" X 25.6" |
| Gross Weight | 27.6 / 12/5 kg. lb. |
| Gross Dimensions (DWH) | 27.2" X 14.2" X 14.6" |



STAINLESS STEEL VERTICAL GEAR DRIVE MANUAL SAUSAGE STUFFER

NEW!

MADE IN CHINA

FEATURES

- Rust-proof and dismountable body: easy to clean, healthier and more hygienic.
- Comes with 4 sausage filling tube attachments: 1.5 cm, 2 cm, 3cm and 3.5 cm.
- The connection between the bucket body and bracket is made of metal, easy to assemble and scratch-resistant.
- High quality stainless steel sausage filling spouts
- High quality steel, rust-proof, powerful and durable gear filter

| Item | 47538 | 47539 |
|------------------------|--------------------------|--------------------------|
| Type | Vertical - Gear Drive | Vertical - Gear Drive |
| Capacity | 7 lb. / 3 kg. | 15 lb. / 7 kg. |
| Material | 201 frame / 304 cylinder | 201 Frame / 304 Cylinder |
| Net Weight | 21.6 lb. / 9.8 kg. | 27.3 lb. / 12.4 kg. |
| Net Dimensions (DWH) | 12.2" x 12.2" x 20.9" | 12.2" x 12.2" x 30.5" |
| Gross Weight | 25.3 lb. / 11.5 kg. | 30.8 lb. / 14 kg. |
| Gross Dimensions (DWH) | 14.2" x 14.6" x 22.6" | 14.6" x 14.6" x 33.3" |



STAINLESS STEEL VERTICAL MANUAL SAUSAGE STUFFER

NEW!

MADE IN CHINA

FEATURES

- Rust-proof and dismountable body: easy to clean, healthier and more hygienic.
- Comes with 4 sausage filling tube attachments: 1.5 cm, 2 cm, 3cm and 3.5 cm.
- The connection between the bucket body and bracket is made of metal, easy to assemble and scratch-resistant.
- High quality stainless steel sausage filling spouts
- High quality steel, rust-proof, powerful and durable gear filter

| Item | 47499 | 47500 |
|----------------------|--------------------------|--------------------------|
| Type | Vertical Gear Manual | Vertical Gear Manual |
| Capacity | 22 lb. / 10 kg. | 33 lb. / 15 kg. |
| Material | 201 frame / 304 cylinder | 201 frame / 304 cylinder |
| Cylinder Size (DiaH) | 9" x 10.6" | 9" x 15.75" |
| Net Weight | 50.7 lb. / 23 kg. | 57.3 lb. / 26 kg. |
| Net Dimensions | 15.4" x 19" x 29.5" | 15.4" x 19" x 33.5" |
| Gross Dimensions | 15.7" x 19.7" x 29.7" | 15.7" x 19.7" x 34.4" |



47499/47500

ELITE SERIES MANUAL SAUSAGE STUFFERS - HORIZONTAL



40517



13725



13737

| | 11 lb. / 5 kg. Capacity | 30 lb. / 15 kg. Capacity | 15 lb. / 7 kg. Capacity |
|---------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 40517 | 13725* | 13737 |
| Type | Horizontal Two-Speed Gear-Driven | Horizontal Two-Speed Gear-Driven | Horizontal Two-Speed Gear-Driven |
| Capacity | 11 lb. / 5 kg. | 30 lb. / 15 kg. | 15 lb. / 7 kg. |
| Sausage spouts (mm) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Net Weight | 15.4 lb. / 7 kg. | 66 lb. / 30 kg. | 26.5 lb. / 12 kg. |
| Net Dimensions | 20.5" x 8" x 6.3" | 30.70" x 11" x 10" | 23.6" x 9.5" x 8.7" |
| Gross Weight | 18 lb. / 8 kg. | 67 lb. / 30.5 kg. | 45 lb. / 12 kg. |
| Gross Dimensions | 21" x 9" x 9" | 32" x 12" x 10" | 25" x 10" x 10" |

| | 15 lb. / 7 kg. Capacity |
|---------------------|---|
| Item | 13738 |
| Type | Horizontal All Stainless Steel Two-Speed Gear-Driven |
| Capacity | 15 lb. / 7 kg. |
| Sausage spouts (mm) | 10, 20, 30, 40 |
| Net Weight | 33 lb. / 15 kg. |
| Net Dimensions | 23.6" x 9.5" x 8.7" |
| Gross Weight | 35 lb. / 16 kg. |
| Gross Dimensions | 25"x 10" x 10" |



13738

ELITE SERIES MANUAL - VERTICAL



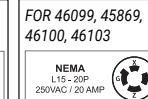
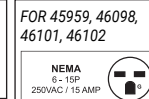
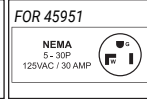
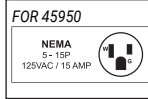
| | 11 lb. / 5 kg. capacity | 11 lb. / 5 kg. capacity | 15 lb. / 7 kg. capacity |
|---------------------|------------------------------------|---|------------------------------------|
| Item | 13733 | 13734 | 38000 |
| Type | Vertical, Two-Speed Gear-Driven | Vertical All Stainless Steel Two-Speed Gear-Driven | Vertical, Two-Speed Gear-Driven |
| Capacity | 11 lb. / 5kg. | 11 lb. / 5kg. | 15 lb. / 7 kg. |
| Sausage Spouts (mm) | 10, 20, 30, 40 | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Net Weight | 27.6 lb. / 12.5 kg. | 27.6 lb. / 12.5 kg. | 36.25 lb. / 16.5 kg. |
| Net Dimensions | 10" x 9.84" x 23" | 10" x 9.84" x 23" | 12.60" x 10" x 27" |
| Gross Weight | 28 lb. / 13 kg. | 28 lb. / 13 kg. | 42 lb. / 19 kg. |
| Gross Dimensions | 24" x 12" x 12" | 24" x 12" x 11" | 15" x 33" x 12" |

| | 15 lb. / 7 kg. capacity | 30 lb. / 15 kg. capacity |
|---------------------|---|---|
| Item | 44924 | 13727 |
| Type | Vertical, All Stainless Steel, Two-Speed Gear-Driven | Vertical, Deluxe, All Stainless Steel, Two-Speed Gear-Driven |
| Capacity | 15 lb. / 7 kg. | 30 lb. / 15 kg. |
| Sausage Spouts (mm) | 10, 20, 30, 40 | 10, 20, 30, 40 |
| Net Weight | 36 lb. / 16.5 kg. | 59.5 lb. / 27 kg. |
| Net Dimensions | 12.60" x 10.23" x 27.36" | 15" x 13.4" x 32.67" |
| Gross Weight | 41 lb. / 18.5 kg. | 86 lb. / 39 kg. |
| Gross Dimensions | 32" x 13" x 11.4" | 34" x 15" x 14" |

SAUSAGE STUFFERS

09 FOOD EQUIPMENT

HEAVY-DUTY HYDRAULIC SAUSAGE STUFFERS



FEATURES

- 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.



26 LB. CAPACITY - STAINLESS STEEL HYDRAULIC PISTON SAUSAGE STUFFERS

| Item | 45950 | 46098 | 46099 |
|-----------------------|-------------------------|-------------------------|-------------------------|
| Model | SS-ES-0026-F | SS-ES-0026-FS | SS-ES-0026-FT |
| Approx. Meat Capacity | 26 lb. / 12 kg. | 26 lb. / 12 kg. | 26 lb. / 12 kg. |
| Barrel Capacity | 14.2 L / 3.7 Gal | 14.2 L / 3.7 Gal | 14.2 L / 3.7 Gal |
| Operating Temperature | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F |
| Power | 1 hp / 750 W | 1 hp / 750 W | 0.75 hp / 550W |
| Amps | 11 A | 5 A | 3.6 A |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Net Weight | 265 lb. / 120 kg. | 265 lb. / 120 kg. | 265 lb. / 120 kg. |
| Net Dimensions | 21" x 19" x 49" | 21" x 19" x 49" | 21" x 19" x 49" |
| Gross Weight | 310 lb. / 140 kg. | 310 lb. / 140 kg. | 310 lb. / 140 kg. |
| Gross Dimensions | 17" x 27" x 54" | 17" x 27" x 54" | 17" x 27" x 54" |

48 LB. CAPACITY - STAINLESS STEEL HYDRAULIC PISTON SAUSAGE STUFFERS

| Item | 45920 | 45959 | 45869 |
|-----------------------|---------------------------|---------------------------|---------------------------|
| Model | SS-ES-0048-FS | SS-ES-0048-F | SS-ES-0048-FT |
| Approx. Meat Capacity | 48 lb. / 22 kg. | 48 lb. / 22 kg. | 48 lb. / 22 kg. |
| Barrel Capacity | 25.2 L / 6.6 Gal | 25.2 L / 6.6 Gal | 25.2 L / 6.6 Gal |
| 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 |
| Power | 1.75 hp / 1300 W | 1.75 hp / 1300 W | 1.5 hp / 1100 W |
| Amps | 18 A | 8.8 A | 5.6 A |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208V / 60Hz / 3Ph |
| Net Weight | 310 lb. / 140 kg. | 310 lb. / 140 kg. | 310 lb. / 140 kg. |
| Net Dimensions | 23" x 21" x 49" | 23" x 21" x 49" | 23" x 21" x 49" |
| Gross Weight | 350 lb. / 160 kg. | 350 lb. / 160 kg. | 350 lb. / 160 kg. |
| Gross Dimensions | 21" x 27" x 54" | 21" x 27" x 54" | 21" x 27" x 54" |

65 LB. CAPACITY - STAINLESS STEEL HYDRAULIC PISTON SAUSAGE STUFFERS

| Item | 45870 | 46101 | 46100 |
|-----------------------|-------------------------|-------------------------|-------------------------|
| Model | SS-ES-0065-F | SS-ES-0065-FS | SS-ES-0065-FT |
| Approx. Meat Capacity | 65 lb. / 28 kg. | 65 lb. / 28 kg. | 65 lb. / 28 kg. |
| Barrel Capacity | 35 L / 9.2 Gal | 35 L / 9.2 Gal | 35 L / 9.2 Gal |
| Operating Temperature | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F |
| Power | 1.75 hp / 1300 W | 1.75 hp / 1300 W | 1.5 hp / 1100 W |
| Amps | 18 A | 8.8 A | 5.6 A |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208-220V / 60Hz / 3Ph |
| Net Weight | 350 lb. / 160 kg. | 350 lb. / 160 kg. | 350 lb. / 160 kg. |
| Net Dimensions | 23" x 21" x 49" | 23" x 21" x 49" | 23" x 21" x 49" |
| Gross Weight | 400 lb. / 180 kg. | 400 lb. / 180 kg. | 400 lb. / 180 kg. |
| Gross Dimensions | 21" x 27" x 54" | 21" x 27" x 54" | 21" x 27" x 54" |

95 LB. CAPACITY - STAINLESS STEEL HYDRAULIC PISTON SAUSAGE STUFFERS

| Item | 45951 | 46102 | 46103 |
|-----------------------|-------------------------|-------------------------|-------------------------|
| Model | SS-ES-0095-F | SS-ES-0095-FS | SS-ES-0095-FT |
| Approx. Meat Capacity | 95 lb. / 43 kg. | 95 lb. / 43 kg. | 95 lb. / 43 kg. |
| Barrel Capacity | 51 L / 13 Gal | 51 L / 13 Gal | 51 L / 13 Gal |
| Operating Temperature | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F | 5 to 40°C / 40 to 100°F |
| Power | 2.5 hp / 1800 W | 2.5 hp / 1800 W | 2.5 hp / 1800 W |
| Amps | 23 A | 12.5 A | 8 A |
| Electrical | 110V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 208-220V / 60Hz / 3Ph |
| Net Weight | 580 lb. / 260 kg. | 580 lb. / 260 kg. | 580 lb. / 260 kg. |
| Net Dimensions | 25" x 26" x 64" | 25" x 26" x 64" | 25" x 26" x 64" |
| Gross Weight | 660 lb. / 300 kg. | 660 lb. / 300 kg. | 660 lb. / 300 kg. |
| Gross Dimensions | 29" x 27" x 59" | 29" x 27" x 59" | 29" x 27" x 59" |

ACCESSORIES FOR HYDRAULIC SAUSAGE STUFFER

ALL STAINLESS STEEL NOZZLE/HORN

| Item | Description | External Dia. | Internal Dia. | Tube Length |
|-------|-------------|---------------|---------------|-------------|
| 66615 | short | 10 mm | 8 mm | 160 mm |
| 66614 | short | 12 mm | 8 mm | 240 mm |
| 36060 | short | 12 mm | 10 mm | 206 mm |
| 16505 | short | 12 mm | 10 mm | 160 mm |
| 19420 | short | 15 mm | 12 mm | 195 mm |
| 16507 | short | 18 mm | 15 mm | 160 mm |
| 16508 | short | 20 mm | 17 mm | 195 mm |
| 16509 | short | 25 mm | 22 mm | 195 mm |
| 36057 | short | 30 mm | 27 mm | 200 mm |
| 36058 | short | 38 mm | 35 mm | 220 mm |
| 36059 | short | 43 mm | 40 mm | 200 mm |

| Item | Description | External Dia. | Internal Dia. | Tube Length |
|-------|-------------|---------------|---------------|-------------|
| 36051 | long | 12 mm | 10 mm | 240 mm |
| 36052 | long | 14 mm | 12 mm | 240 mm |
| 36053 | long | 18 mm | 15 mm | 240 mm |
| 36054 | long | 20 mm | 17 mm | 280 mm |
| 36055 | long | 25 mm | 27 mm | 280 mm |
| 16510 | long | 30 mm | 27 mm | 280 mm |
| 16511 | long | 38 mm | 35 mm | 280 mm |
| 16512 | long | 43 mm | 40 mm | 280 mm |
| 66843 | - | 14 mm | 10 mm | 160 mm |
| 66844 | - | 20 mm | 16 mm | 196 mm |
| 66845 | - | 30 mm | 26 mm | 196 mm |



SAUSAGE STUFFERS

OTHER ACCESSORIES FOR HYDRAULIC SAUSAGE STUFFER

| Item | Description |
|-------|--|
| 46180 | Portion Control Head for F Series |
| 18944 | Portion Control Head for H Series |
| 69577 | Swivel casters with brakes (Set of 2) - stainless steel, black. For item 45950, 46099, 46098, 45920, 45869, 45959, 45870, 46101, 46100 |
| 69578 | Swivel casters with brakes (Set of 2) - stainless steel, black. For item 45951, 46102, 46103 |



HAMBURGER PATTY FORMER FOR HYDRAULIC SAUSAGE STUFFERS

| Item | Description |
|-------|--|
| 46955 | Patty Former for F-Series Stuffers (Various patty sizes available) |
| 46966 | Patty Former for H-Series Stuffers (Various patty sizes available) |

HAMBURGER PATTY FORMER - ACCESSORIES AR107 - standard size

| Item | Description | Approximate Patty Weight | Item | Description | Approximate Patty Weight | Item | Description | Approximate Patty Weight |
|-------|-------------|--------------------------|-------|-------------|--------------------------|-------|-------------|--------------------------|
| AR104 | 120 x 20mm | 9.5 oz. / 267 g | AR107 | 120 x 15mm | 7 oz. / 200 g | AR110 | 120 x 10mm | 4.7 oz. / 133 g |
| AR105 | 100 x 20mm | 6.5 oz. / 185 g | AR108 | 100 x 15mm | 4.9 oz. / 139 g | AR111 | 100 x 10mm | 3.3 oz. / 93 g |
| AR106 | 90 x 20mm | 5.2 oz. / 150 g | AR109 | 90 x 15mm | 4 oz. / 113 g | AR112 | 50 x 10mm | (3) 0.8 oz. / 23 g |

SAUSAGE STUFFER SPOUTS Not for Item 44203 and 13741

| Item | Description | Item | Description |
|-------|-------------------------------------|-------|--|
| 10124 | Plastic Sausage Stuffer Spouts 10mm | 10153 | Stainless Steel Sausage Stuffer Spouts 12mm, 10.25"L |
| 10125 | Plastic Sausage Stuffer Spouts 20mm | 10154 | Stainless Steel Sausage Stuffer Spouts 20mm, 10.25"L |
| 10126 | Plastic Sausage Stuffer Spouts 30mm | 10155 | Stainless Steel Sausage Stuffer Spouts 30mm, 10.25"L |
| 10127 | Plastic Sausage Stuffer Spouts 40mm | 10156 | Stainless Steel Sausage Stuffer Spouts 40mm, 10.25"L |



STAINLESS STEEL CHURRO SPOUTS

Fit Elite manual stuffers, Standard Gear-driven manual sausage stuffers and Item 13741. (Not compatible with Item 44203)

- Nozzles are made of quality stainless steel to provide durability and easy cleaning

| | |
|-----------------|--------------------------------------|
| Item | 41732 |
| Description | 20mm churro spout for hollow churros |
| Flange Diameter | 2 1/8" |
| Tube Diameter | 1 1/2" |
| Height | 4" |



SET OF 4 STAINLESS STEEL CHURRO NOZZLES ATTACHMENT FOR SAUSAGE STUFFER

NEW!

FEATURES

- 3 churro shaper attachments
- 1 add-on attachment for making hollow churros
- Makes 6 shapes of churros – 3 solid and 3 hollow

- Food-grade standard – Made with high quality stainless steel.
- Dishwasher-safe
- Size of each mold – 2" dia.
- Fits most standard sausage stuffers

| | |
|-------------|----------------------------------|
| Item | 47701 |
| Description | Size of each attachment: 2" x 2" |



Refrigeration

10



Imbera Products

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.



**PARTS & LABOUR
WARRANTY**



**COMPRESSOR
WARRANTY**

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.

IMBERA REFRIGERATORS WITH SINGLE DOOR



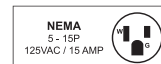
**PARTS & LABOUR
WARRANTY**



**COMPRESSOR
WARRANTY**



| | 14" wide with 1.5 cu.ft. capacity | 19" wide with 4 cu.ft. capacity |
|---------------------------|--------------------------------------|-------------------------------------|
| Item | 45800 | 45801 |
| Model | VR1.5 | VR04 |
| Capacity | 20 oz bottle capacity - Flat: 15 | 20 oz bottle capacity - Flat: 50 |
| Volume | 1.5 cu.ft. / 42.4 L | 4 cu.ft. / 113.3 L |
| Temperature Range | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F |
| Power | 1/10 hp | 1/6 hp |
| Amps | 1.7A | 2.1 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 3 | 3 |
| Interior Dimensions (WDH) | 12.25" x 11" x 23.6" | 17" x 16" x 24.75" |
| Net Weight | 58 lb. / 26.3 kg. | 96.3 lb. / 43.7 kg. |
| Net Dimensions (WDH) | 14" x 18" x 28" | 19" x 18" x 37.4" |
| Gross Weight | 61.3 lb. / 27.8 kg. | 100.3 lb. / 45.5 kg. |
| Gross Dimensions (WDH) | 22.5" x 16.8" x 28" | 26" x 23" x 37.4" |



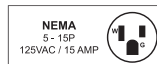
45800

45801



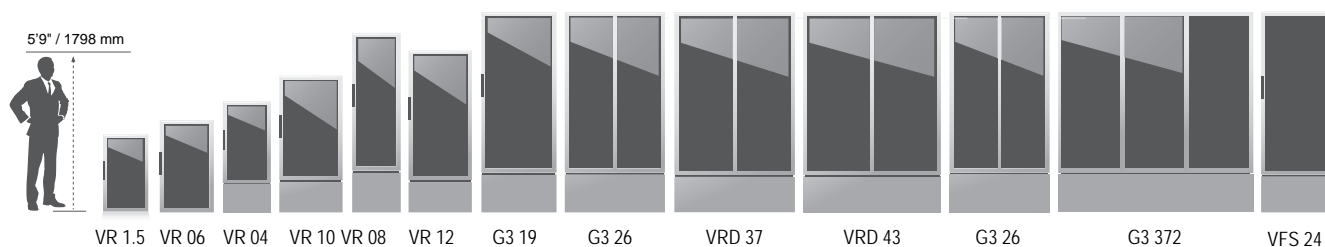
| | 21" wide with 5 cu.ft. capacity | 19" wide with 7.7 cu.ft. capacity | 25" wide with 9 cu.ft. capacity |
|---------------------------|---|---|---|
| Item | 41214 | 41215 | 41216 |
| Model | VR06 | VR08 | VR10 |
| Capacity | 20 oz. - Flat: 84 12 oz. - Flat: 132 | 20 oz. - Total: 100 Front: 5 12 oz. - Total: 200 | 20 oz. - Total: 126 Front: 7 12 oz. - Total: 288 |
| Volume | 5.1 cu.ft. / 144.4 L | 7.7 cu.ft. / 220 L | 8.9 cu.ft. / 253.4 L |
| Temperature Range | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F |
| Power | 1/8 hp | 1/6 hp | 1/8 hp |
| Amps | 2.5 A | 3.0 A | 3.0 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Interior Dimensions (WDH) | 18" x 21.75" x 31.75" | 16" x 16.6" x 53" | 22.6" x 18.6" x 40" |
| Number of Doors | 1 Swing Door | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 3 | 5 | 3 |
| Net Weight | 120 lb. / 54 kg. | 154 lb. / 70 kg. | 157 lb. / 71 kg. |
| Net Dimensions (WDH) | 27.75" x 21.25" x 36.25" | 21" x 19.13" x 70.5" | 23.75" x 24" x 53.75" |
| Gross Weight | Gross: 126.8 lb. / 57.5 kg. Crated: 136.9 lb. / 62.1 kg. | Gross: 163 lb. / 74 kg. Crated: 173.7 lb. / 78.8 kg. | Gross: 166.4 lb. / 82 kg. Crated: 185.2 lb. / 84 kg. |
| Gross Dimensions (WDH) | 28" x 24" x 38" | 21.25" x 21.5" x 74.8" | 24" x 27" x 57" |

| | 25" wide with 11.5 cu.ft. capacity | 30" wide with 19.2 cu.ft. capacity | 30" wide with 19.2 cu.ft. capacity & All black |
|---------------------------|---|--|--|
| Item | 41217 | 41161 | 45445 |
| Model | VR12 | G319 | G319 HC |
| 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 | 20 oz. - Total: 240, Front: 8 / Gravity: 240 12 oz. - Total: 630, Gravity feed: 320 |
| Volume | 11.5 cu.ft. / 328.2 L | 19.2 cu.ft. / 543.6 L | 19.2 cu.ft. / 543.6 L |
| Temperature Range | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F |
| Power | 1/6 hp | 1/4 hp | 1/4HP |
| Amps | 4.0 A | 5.2 A | 5.2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 4 | 5 | 5 |
| Interior Dimensions (WDH) | 22" x 18.6" x 50" | 25.5" x 21.4" x 60.5" | 25.5" x 21.4" x 60.5" |
| Net Weight | 173 lb. / 78.5 kg. | 211.8 lb. / 96 kg. | 211.8 lb. / 96 kg. |
| Net Dimensions (WDH) | 25" x 23.25" x 63.6" | 29.4" x 27.25" x 78.75" | 29.4" x 27.25" x 78.75" |
| Gross Weight | Gross: 183 lb. / 83 kg. Crated: 187.4 lb. / 85 kg. | Gross: 223.8 lb. / 101.5 kg. Crated: 257.1 lb. / 116.6 kg. | Gross: 223.8 lb. / 101.5 kg. Crated: 257.1 lb. / 116.6 kg. |
| Gross Dimensions (WDH) | 25" x 23.5" x 85.5" | 33" x 27.5" x 105.8" | 33" x 27.5" x 105.8" |

IMBERA REFRIGERATORS
WITH DOUBLE & TRIPLE DOOR

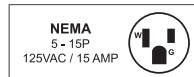
| | 40" wide with 26.7 cu.ft. capacity | 47" wide with 37 cu.ft. capacity | 54" wide with 41.6 cu.ft. capacity | 79" wide with 70.8 cu.ft. capacity |
|---------------------------|---|--|--|--|
| Item | 41219 | 45249 | 41218 | 41220 |
| Model | VRD26 | VRD37 HC BW | VRD43 | G372 |
| Capacity | 20 oz. - 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 |
| Volume | 26.1 cu.ft. / 739.1 L | 37.4 cu.ft. / 1059.7 L | 41.6 cu.ft. / 1179.7 L | 70.8 cu.ft. / 2004.8 L |
| Temperature Range | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F | 7 to 0°C / 44.6 to 32°F |
| Power | 1/3 hp | 1/2 hp | 1/2 hp | 1/3 hp |
| Amps | 7.5 A | 8.3 a | 10 A | 13.8 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors | 2 Swing Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 10 | 10 | 10 | 15 |
| Interior Dimensions (WDH) | 35.4" x 21.75" x 60" | 43" x 25" x 60" | 50" x 25" x 60" | 74.6" x 27.4" x 60" |
| Net Weight | 340 lb. / 154 kg. | 420 lb. / 190.5 kg. | 441 lb. / 186.4 kg. | 679 lb. / 308 kg. |
| Net Dimensions (WDH) | 31" x 26.4" x 78.75" | 47" x 30" x 78.75" | 31" x 29.75" x 78.75" | 78.75" x 33.25" x 78.75" |
| Gross Weight | 359.4 lb. / 163 kg. | 444 lb. / 201 kg. | 466.3 lb. / 211.5 kg. | 717.6 lb. / 325.5 kg. |
| Gross Dimensions | 44.3" x 26.7" x 83.5" | 57.75" x 30.25" x 83.5" | 41.75" x 30" x 83.25" | 88" x 33.5" x 83.5" |

PRODUCTS COMPARISON



**79-INCH ELITE G372 FLOOR REFRIGERATOR
– ALL BLACK IN & OUT**

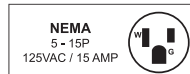
**PARTS & LABOUR
WARRANTY**

**COMPRESSOR
WARRANTY**


| | |
|------------------------|-------------------------------|
| Item Number | 45250 |
| Model | G372 BLACK |
| Capacity | 20 oz. - 840 12 oz. - 1824 |
| Volume | 19.2 cu.ft. / 543.6 L |
| Refrigerant | R290 |
| Temperature Range | 7 to 0°C / 44.6 to 32°F |
| Power | 1/3 hp |
| Amps | 13.8A |
| Electrical | 115V / 60Hz / 1Ph |
| Number of Doors | 3 Swing Doors |
| Number of Shelves | 15 |
| Net Weight | 710 lb. / 322 kg. |
| Net Dimensions (DWH) | 78" x 33" x 79" |
| Gross Weight | 746.3 lb. / 338.5 kg. |
| Gross Dimensions (DWH) | 82" x 35" x 83" |


IMBERA FREEZER

**PARTS & LABOUR
WARRANTY**

**COMPRESSOR
WARRANTY**


| | |
|---------------------------|---|
| Item | 41221 |
| Model | VFS24 |
| Capacity | 23.7 cu.ft. / 670.3 L |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 5 |
| Temperature Range | -23 to -28°C / -9 to -18°F |
| Power | 3/4 hp |
| Amps | 7.0 A |
| Electrical | 115V / 60Hz / 1Ph |
| Interior Dimensions (WDH) | 25.4" x 26.5" x 60.75" |
| Net Weight | 357.7 lb. / 162.25 kg. |
| Net Dimensions (WDH) | 30" x 31" x 78.75" |
| Gross Weight | Gross: 378 lb. / 171 kg. Crated: 394.6 lb. / 179 kg. |
| Gross Dimensions (WDH) | 31" x 34" x 83" |


RELATED ACCESSORIES *Call us for more details on Imbera accessories*


Gravity Kit

Sandwich
TraysFreezer
BasketShelf Pricing
Tag Kit

Casters



Health Lock

Glass Door Merchandisers - Refrigeration

18-INCH SLIM DISPLAY REFRIGERATOR WITH TOP LIGHTBOX









- 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 | 5 cu.ft. / 145L |
| Refrigerant | R600A |
| Defrosting | Manual |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | 10 to 0°C / 50 to 32°F |
| Power | 150 W |
| Amps | 1.4 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 6 |
| Interior Dimensions (WDH) | 13" x 13" x 52" |
| Net Weight | 110 lb. / 50 kg. |
| Net Dimensions (WDH) | 17.5" x 16.5" x 74" |
| Gross Weight | 121 lb. / 55 kg. |
| Gross Dimensions (WDH) | 21" x 20" x 74" |



This may sound cheesy, but we think you're grate!

Prepare large amounts of shredded cheese with Omcan's line of electric cheese graters. These units are robust, durable and easy to use. We have models designed for small moderate use, large industrial use and everything in between.

VIEW OUR PRODUCTS ON PAGE 316

SINGLE BLACK GLASS DOOR
REFRIGERATED SHOWCASES

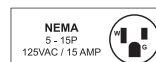
NEW!

PARTS & LABOUR
WARRANTY

FEATURES

- Black-painted stainless steel exterior and white-painted interior
- Double-tempered and self-closing glass door
- Adjustable coated steel shelves
- Frost-free operation
- Comes with 4 Casters

| | 16.5" / 4.9 cu.ft. | 21" / 7.7 cu.ft. | 23" / 10.1 cu.ft. |
|---------------------------|---------------------------|---------------------------|---------------------------|
| Item Number | 47563 | 47586 | 47460 |
| Model | RE-CN-145 | RE-CN-215 | RE-CN-305 |
| Capacity | 4.9 cu.ft. / 140 L | 7.7 cu.ft. / 217 L | 10.1 cu.ft. / 285 L |
| Refrigerant | R600a | R600a | R600a |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 10 to 0°C / 50 to 32°F | 10 to 0°C / 50 to 32°F | 10 to 0°C / 50 to 32°F |
| Power | 130 W | 130 W | 150 W |
| Amps | 1.3 A | 1.3 A | 1.5 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 3 | 3 | 4 |
| Interior Dimensions (WDH) | 13.4" x 16.3" x 40.4" | 17.9" x 16.3" x 46.3" | 19.5" x 16.3" x 55.3" |
| Net Weight | 92.6 lb. / 42 kg. | 114.6 lb. / 52 kg. | 130.1 lb. / 59 kg. |
| Net Dimensions (WDH) | 16.5" x 20.7" x 56.3" | 21.1" x 20.7" x 62.2" | 22.6" x 20.7" x 71.3" |
| Gross Weight | 101.4 lb. / 46 kg. | 125.7 lb. / 57 kg. | 143.3 lb. / 65 kg. |
| Gross Dimensions (WDH) | 19.7" x 22.8" x 58.4" | 24.2" x 22.8" x 64.3" | 25.8" x 22.8" x 73.3" |

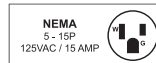
22-INCH GLASS REFRIGERATOR
WITH ONE DOORPARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket

| Item | 50033 | 51033 |
|---------------------------|-------------------------|------------------|
| Model | RE-CN-0009-HC | RE-CN-0009-HC-BK |
| Color | White | Black |
| Capacity | 9.1 cu.ft. / 257 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Controller | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 0.2 hp / 1,500 W | |
| Amps | 2.88 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Number of Doors | 1 Swing Door | |
| Number of Shelves | 4 | |
| Interior Dimensions (WDH) | 19" x 18" x 46" | |
| Net Weight | 189.60 lb. / 86 kg. | |
| Net Dimensions (WDH) | 21.65" x 21.65" x 63" | |
| Gross Weight | 215 lb. / 97.5 kg. | |
| Gross Dimensions (WDH) | 25" x 25" x 70" | |



**26-INCH GLASS REFRIGERATOR
WITH ONE DOOR**PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY**FEATURES**

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- Automatic defrosting
- Polyurethane insulation
- Removable door gasket

NEW!

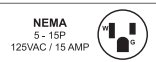
| Item | 50035 | 51035 |
|---------------------------|-------------------------|-----------------|
| Model | RE-CN-0014-H | RE-CN-0014-H-BK |
| Color | White | Black |
| Capacity | 14 cu.ft. / 398 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Controller | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 0.2 hp | |
| Amps | 2.88 A | |
| Electrical | 115V / 60Hz / 1Ph | |
| Number of Doors | 1 Swing Door | |
| Number of Shelves | 4 | |
| Interior Dimensions (WDH) | 23" x 20" x 55" | |
| Net Weight | 264.55 lb. / 120 kg. | |
| Net Dimensions (WDH) | 26" x 22.8" x 79.4" | |
| Gross Weight | 255 lb. / 116 kg. | |
| Gross Dimensions (WDH) | 30.37" x 30.75" x 87" | |



50035



51035

**28-INCH GLASS REFRIGERATOR
WITH ONE DOOR**PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY**FEATURES**

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves with shelf tag holder
- 50036 comes with 4 casters
- Polyurethane insulation
- Removable door gasket

| Item | 50036 | 50037 |
|---------------------------|-------------------------|--------------|
| Model | RE-CN-0023-HC | RE-CN-0023-H |
| Color | White | Black |
| Capacity | 23 cu.ft. / 651 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Control | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 0.2 hp / 150 W | |
| Amps | 3 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Number of Doors | 1 Swing Door | |
| Number of Shelves | 4 | 5 |
| Interior Dimensions (WDH) | 25.2" x 28.3" x 62.3" | |
| Net Weight | 320 lb. / 145 kg. | |
| Net Dimensions (WDH) | 28" x 32" x 79" | |
| Gross Weight | 325 lb. / 147 kg. | |
| Gross Dimensions (WDH) | 31" x 36" x 85" | |

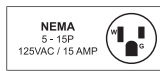


50036



50037

53-INCH GLASS REFRIGERATORS

PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY

FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves
- Polyurethane insulation
- Removable door gasket
- 50032 & 53032 comes with 4 Casters

SLIDING DOOR REFRIGERATORS

| Item | 50032 | 51032 |
|---------------------------|-------------------------|------------------|
| Model | RE-CN-0045-HC | RE-CN-0045-HC-BK |
| Color | White | Black |
| Capacity | 45 cu.ft. / 1270 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Control | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 0.25 hp / 180 W | |
| Amps | 4.3 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Number of Doors | 2 Sliding Doors | |
| Number Of Shelves | 8 | |
| Interior Dimensions (WDH) | 50" x 28.35" x 62" | |
| Net Weight | 436.52 lb. / 198 kg. | |
| Net Dimensions (WDH) | 53" x 32" x 79" | |
| Gross Weight | 537 lb. / 243.6 kg. | |
| Gross Dimensions (WDH) | 57" x 34" x 85" | |



50032



51032

SWING DOOR REFRIGERATORS

| Item | 52032 | 53032 |
|---------------------------|-------------------------|------------------|
| Model | RE-CN-0045-HC-SW | RE-CN-0045-HC-SB |
| Color | White | Black |
| Capacity | 45 cu.ft. / 1270 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Control | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 0.25 hp / 180 W | |
| Amps | 4.3 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Number of Doors | 2 Swing Doors | |
| Number Of Shelves | 10 | |
| Interior Dimensions (WDH) | 50" x 28.35" x 62" | |
| Net Weight | 436.52 lb. / 198 kg. | |
| Net Dimensions (WDH) | 53" x 32" x 79" | |
| Gross Weight | 537 lb. / 243.6 kg. | |
| Gross Dimensions (WDH) | 57" x 34" x 85" | |

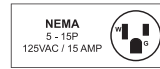


52032



53032

78-INCH GLASS REFRIGERATORS



FEATURES

- Outside material: Painted steel
- Self-closing doors
- Plastic coated steel shelves
- Polyurethane insulation
- Removable door gasket
- Comes with 6 casters

| Item | 50052 | 51052 |
|---------------------------|-------------------------|------------------|
| Model | RE-CN-0052-HC | RE-CN-0052-HC-BK |
| Color | White | Black |
| Capacity | 53 cu.ft. / 1,500 L | |
| Refrigerant | R290 | |
| Defrosting | Automatic | |
| Cooling System | Ventilated | |
| Temperature Control | Digital | |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | |
| Power | 3/4 hp | |
| Amps | 10.7 A | |
| Electrical | 110V / 60Hz / 1Ph | |
| Number of Doors | 3 Swing Doors | |
| Number Of Shelves | 15 | 15 |
| Interior Dimensions (WDH) | 73.7" x 25.6" x 55.7" | |
| Net Weight | 615 lb. / 279 kg. | |
| Net Dimensions (WDH) | 78.27" x 30" x 84.64" | |
| Gross Weight | 681 lb. / 309 kg. | |
| Gross Dimensions (WDH) | 84" x 36" x 86" | |

NEW!



50052



51052

STAINLESS STEEL GLASS DOOR REFRIGERATORS



FEATURES

- Crystal clear, self closing door is perfect to see the products inside
- Outside material made from painted steel
- high density polyurethane insulation
- Comes with 4 Casters

| | 29" wide with 23 cu.ft. capacity | 54" wide with 47 cu.ft. capacity | 81" wide with 72 cu.ft. capacity |
|---------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 51024 | 51026 | 51028 |
| Model | RE-CN-0021-G-HC | RE-CN-0041-G-HC | RE-CN-0067-G-HC |
| Capacity | 23 cu.ft. / 651.3 L | 47 cu.ft. / 1330.9 L | 72 cu.ft. / 1330.9 L |
| Refrigerant | R290 | R290 | R290 |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Defrosting | Automatic | Automatic | Automatic |
| Temperature Control | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 1/5 hp | 1/4 hp | 3/4 hp |
| Amps | 2.6 A | 3.8 A | 9 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 3 | 6 | 9 |
| Interior Dimensions (WDH) | 24.4" x 27.1" x 53.5" | 49.4" x 27.1" x 53.5" | 76.3" x 27.1" x 53.5" |
| Net Weight | 302 lb. / 137 kg. | 469.6 lb. / 213 kg. | 615.1 lb. / 279 kg. |
| Net Dimensions (WDH) | 29" x 32.25" x 82.5" | 54" x 32.25" x 82.5" | 80.9" x 32.25" x 82.5" |
| Gross Weight | 341.7 lb. / 155 kg. | 553.4 lb. / 251 kg. | 694.5 lb. / 315 kg. |
| Gross Dimensions (WDH) | 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

Glass Door Merchandisers - Freezers

105L SLIM DISPLAY FREEZERS



PARTS & LABOUR
WARRANTY



NEMA
5 - 15P
125VAC / 15 AMP



FEATURES

- Ideal for place with limited spaces like convenience stores
- Showcase your most popular frozen treats
- Provides excellent product visibility

| | Freezer without Top Lightbox | Freezer with Top Lightbox |
|---------------------------|--|--|
| Item | 47241 | 47242 |
| Model | FR-CN-0105 | FR-CN-0105B |
| Capacity | 3.7 cu.ft. / 105L | 3.7 cu.ft. / 105L |
| Refrigerant | R600A | R600A |
| Defrosting | Manual | Manual |
| Cooling System | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital |
| Temperature Range | Subzero 18°C / 64°F Subzero 20°C / 68°F | Subzero 18°C / 64°F Subzero 20°C / 68°F |
| Power | 180 W | 158 W |
| Amps | 1.6 A | 1.4 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph 1 |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 8 | 8 |
| Interior Dimensions (WDH) | 12" x 11" x 50" | 12" x 11" x 50" |
| Net Weight | 121 lb. / 55 kg. | 143 lb. / 65 kg. |
| Net Dimensions (WDH) | 17" x 16.5" x 69" | 17" x 16.5" x 69" |
| Gross Weight | 127.9 lb. / 58 kg. | 154 lb. / 70 kg. |
| Gross Dimensions (WDH) | 21" x 20" x 71" | 21" x 20" x 77" |



47241



47242

GLASS FREEZER WITH ONE DOOR



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



NEMA
5 - 15P
125VAC / 15 AMP



FEATURES

- Outside material: Coated steel
- Interior: Attractive aluminum liner with stainless steel floor
- Self-closing door & LED lighting
- Adjustable heavy-duty PVC coated shelves
- 50030 comes with 4 Casters

| | 27" wide with 13 cu.ft. capacity | 31" wide with 23 cu.ft. capacity |
|---------------------------|-------------------------------------|-------------------------------------|
| Item | 50029 | 50030 |
| Model | FR-CN-0012-HC | FR-CN-0790-HC |
| Capacity | 13 cu.ft. / 368 L | 23 cu.ft. / 648 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated |
| Temperature Control | Digital | Digital |
| Temperature Range | -18 to -23°C / 0 to -10°F | -18 to -23°C / 0 to -10°F |
| Power | 3/4 hp | 3/4 hp |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Amps | 8.8 A | 9.4 A |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 4 | 4 |
| Interior Dimensions (WDH) | 21" x 19" x 55" | 25.2" x 28.3" x 62" |
| Net Weight | 304.24 lb. / 138 kg. | 407.86 lb. / 185 kg. |
| Net Dimensions (WDH) | 27" x 29.5" x 35" | 31" x 33" x 87" |
| Gross Weight | 418 lb. / 190 kg. | 550 lb. / 249 kg. |
| Gross Dimensions (WDH) | 30.37" x 30.75" x 87" | 37.4" x 34" x 88.6" |



50029



50030

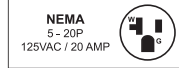
GLASS FREEZERS WITH TWO DOORS



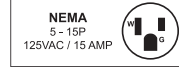
FEATURES

- Outside material: Coated steel
- Interior: Attractive aluminum liner with stainless steel floor
- Self-closing door
- LED lighting
- Adjustable heavy-duty PVC coated shelves

For 50031



For 50075



| | 49" wide with 29 cu.ft. capacity | 53" wide with 45 cu.ft. capacity |
|---------------------------|-------------------------------------|-------------------------------------|
| Item | 50031 | 50075 |
| Model | FR-CN-1250-HC | FR-CN-0045-HC |
| Capacity | 29 cu.ft. / 830 L | 45 cu.ft. / 1270L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated |
| Temperature Control | Digital | Digital |
| Temperature Range | -18 to -22°C / 0 to -7°F | -18 to -22°C / 0 to -7°F |
| Power | 0.75 hp / 560 W | 1HP / 750 W |
| Amps | 9.4 A | 9.2 A |
| Electrical | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number Of Doors | 2 Swing Doors | 2 Swing Doors |
| Number Of Shelves | 8 | 10 |
| Interior Dimensions (WDH) | 43" x 19" x 55" | 47" x 25" x 58" |
| Net Weight | 397 lb. / 180 kg. | 573 lb. / 260 kg. |
| Net Dimensions (WDH) | 49" x 26" x 80" | 53" x 32" x 79" |
| Gross Weight | 511 lb. / 231.8 kg. | 587 lb. / 266 kg. |
| Gross Dimensions (WDH) | 52" x 30" x 86" | 56" x 36" x 85" |



50031



50075

GLASS FREEZER WITH THREE DOORS



FEATURES

- Housing is made of painted steel, lined with painted steel aluminum, and shelves made of plastic coated steel
- Has digital controller for Temperature Range control
- Interior lighting

| | |
|---------------------------|-------------------------|
| Item | 50087 |
| Model | FR-CN-0052-HC |
| Capacity | 52.3 cu.ft. / 1650 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Control | Digital |
| Temperature Range | -18 to -22°C / 0 to 7°F |
| Power | 1,950 W |
| Amps | 20 A |
| Electrical | 115V / 60Hz / 1Ph |
| Number of Doors | 3 Swing Doors |
| Number of Shelves | 15 shelves |
| Interior Dimensions (DWH) | 23.6" x 73.5" x 59.7" |
| Net Weight | 859.8 lb. / 390 kg. |
| Net Dimensions (DWH) | 30.5" x 79.5" x 80.7" |
| Gross Weight | 903.9 lb. / 410 kg. |
| Gross Dimensions (DWH) | 34.6" x 82.7" x 87.8" |



50087

Reach-in Refrigeration

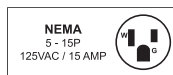
REACH IN REFRIGERATORS



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

- 430 Stainless Steel exterior; 304 Stainless Steel interior
- 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
- Comes with 4 Casters



| | 29" wide with 23 cu.ft. capacity & 1 door | 54" wide with 47 cu.ft. capacity & 2 doors | 81" wide with 66.5 cu.ft. capacity & 3 doors |
|---------------------------|---|--|--|
| Item | 50024 | 50026 | 50028 |
| Model | RE-CN-0021-HC | RE-CN-0041-HC | RE-CN-0067-HC |
| Capacity | 23 cu.ft. / 650 L | 47 cu.ft. / 1321 L | 66.5 cu.ft. / 1883 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 0.2 hp / 150 W | 0.25 hp / 218 W | 0.75 hp / 809 W |
| Amps | 2.6 A | 3.8 A | 9 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 3 Swing Doors |
| Number Of Shelves | 3 | 6 | 9 |
| Shelf Capacity | 27 kg. / 59.5 lb. | 27 kg. / 59.5 lb. | 27 kg. / 59.5 lb. |
| Interior Dimensions (DWH) | 24.4" x 27" x 60.2" | 49.4" x 27" x 60.2" | 76.3" x 27" x 60.24" |
| Net Weight | 282 lb. /128 kg. | 447.5 lb. /203 kg. | 615 lb. /279 kg. |
| Net Dimensions (DWH) | 29" x 32.25" x 82.5" | 54" x 32.25" x 82.5" | 81" x 32" x 82.5" |
| Gross Weight | 357 lb. /162 kg. | 513 lb. /232.7 kg. | 665 lb. /301.6 kg. |
| Gross Dimensions (DWH) | 47" x 36" x 89" | 56.7" x 35" x 83.5" | 34" x 83.5" x 84" |

Reach-in Freezers

REACH IN FREEZERS



2 YEARS
PARTS & LABOUR
WARRANTY



5 YEARS
COMPRESSOR
WARRANTY



NEMA
5 - 15P
125VAC / 15 AMP



FEATURES

- 430 Stainless Steel exterior; 304 Stainless Steel interior
- Plastic coated shelves and casters included
- Bottom mount compressor
- European controller and compressor
- Polyurethane insulation
- Interior lighting, self-closing doors, lock mounted
- Embraco compressor
- Comes with 4 Casters



50023



50025

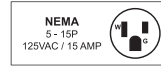


50027

| | 29" wide with 23 cu.ft. capacity & 1 door | 54" wide with 47 cu.ft. capacity & 2 doors | 81" wide with 72 cu.ft. capacity & 3 doors |
|---------------------------|---|--|--|
| Item | 50023 | 50025 | 50027 |
| Model | FR-CN-0737-HC | FR-CN-1372-HC | FR-CN-2057-HC |
| Capacity | 23 cu.ft. / 650 L | 47 cu.ft. / 1330.90 L | 72 cu.ft. / 2040 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | -18 to -22°C / 0 to 7°F | -18 to -22°C / 0 to 7°F | -18 to -22°C / 0 to 7°F |
| Power | 0.50 hp / 526 W | 1 hp / 764 W | 1.25 hp / 963 W |
| Amps | 7.1 A | 10.7 A | 12 Amps |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 3 Swing Doors |
| Number Of Shelves | 3 | 6 | 9 |
| Interior Dimensions (DWH) | 24.4" x 27" x 60" | 49.4" x 27" x 60" | 76" x 27" x 60" |
| Net Weight | 282 lb. / 128 kg. | 447.54 lb. / 203 kg. | 615 lb. / 279 kg. |
| Net Dimensions | 29" x 32" x 82.5" | 54" x 32" x 82.5" | 81" x 32" x 82.5" |
| Gross Weight | 357 lb. / 162 kg. | 560 lb. / 254 kg. | 705 lb. / 320 kg. |
| Gross Dimensions | 34" x 31" x 85" | 34.6" x 56.3" x 85.4" | 84" x 35" x 84" |

Undercounter Refrigeration

UNDERCOUNTER REFRIGERATION



FEATURES

- Stainless steel interior and exterior
- Refrigeration system keeps food at safe Temperature Ranges between 33°F and 41°F / 0.5 to 5°C
- Self-closing doors with 90 degree stay open feature
- Adjustable heavy-duty PVC coated shelves
- This unit uses HYDRO-CARBON R290 refrigerant, which is environmentally friendly and more efficient
- Embraco compressor
- Comes with 4 Casters



50054



50056 / 50093

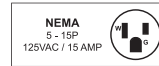


50091

| | 27" wide with 6.3 cu.ft. capacity | 47" wide with 12 cu.ft. capacity | 60" wide with 15 cu.ft. capacity NEW! | 72" wide with 15.5" cu.ft. capacity NEW! |
|---------------------------|--------------------------------------|-------------------------------------|---|--|
| Item | 50054 | 50056 | 50093 | 50091 |
| Model | RE-CN-0006-HC | RE-CN-0011-HC | RE-CN-0015-HC | RE-CN-0016-HC |
| Capacity | 6.3 cu.ft. / 177 L | 12 cu.ft. / 338 L | 15 cu.ft. / 425 L | 15.5 cu.ft. / 440 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 1/6 hp | 1/5 hp | 285 W | 1/5 hp |
| Amps | 2 A | 2.7 A | 2.6 A | 3.2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 1 | 2 | 2 | 3 |
| Interior Dimensions (WDH) | 22.2" x 22.8" x 23.5" | 42.5" x 22.8" x 23.5" | 55.6" x 19.8" x 23.5" | 66.85" x 19.84" x 23.5" |
| Net Weight | 158.73 lb. / 72 kg. | 213.85 lb. / 97 kg. | 254 lb. / 115 kg. | 297.6 lb. / 135 kg. |
| Net Dimensions (WDH) | 27" x 29.5" x 35.2" | 47.2" x 29.5" x 35.2" | 60.2" x 29 1/2" x 38.8" | 72" x 29.5" x 35.2" |
| Gross Weight | 220 lb. / 100 kg. | 269 lb. / 122 kg. | 324 lb. / 147 kg. | 372.6 lb. / 169 kg. |
| Gross Dimensions (WDH) | 30.4" x 32.6" x 38.6" | 33" x 50" x 37" | 74" x 32" x 38" | 74" x 32" x 38" |

Undercounter Freezers

UNDERCOUNTER FREEZERS



FEATURES

- Stainless steel interior and exterior
- Refrigeration system keeps food at safe Temperature Ranges between 33°F and 41°F / 0.5 to 5°C
- Self-closing doors with 90 degree stay open feature
- Adjustable heavy-duty PVC coated shelves
- This unit uses HYDRO-CARBON R290 refrigerant, which is environmentally friendly and more efficient
- Embraco compressor
- Comes with 4 Casters



50053



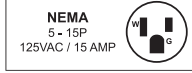
50055/50056

NEW!

| | 27" wide with 6.3 cu.ft. capacity | 47" wide with 12 cu.ft. capacity | 60 wide" 15 cu.ft. capacity |
|---------------------------|--------------------------------------|-------------------------------------|--------------------------------|
| Item | 50053 | 50055 | 50092 |
| Model | FR-CN-0686-HC | FR-CN-1219-HC | FR-CN-1524-HC |
| Capacity | 6.3 cu.ft. / 177 L | 12 cu.ft. / 338 L | 15 cu. ft. / 425 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | -18 to -22°C / 0 to 7°F | -18 to -22°C / 0 to 7°F | -18 to -22°C / 0 to 7°F |
| Power | 1/5 hp | 1/4 hp | 345 W |
| Amps | 2.1 A | 4.5 A | 4.5 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors |
| Number of Shelves | 1 | 2 | 2 |
| Interior Dimensions (WDH) | 22.2" x 22.8" x 23.5" | 42.5" x 22.8" x 23.5" | 55.6" x 19.84" x 23.5" |
| Net Weight | 158.73 lb. / 72 kg. | 213.85 lb. / 97 kg. | 254 lb. / 115 kg. |
| Net Dimensions (WDH) | 27" x 29.5" x 35.2" | 47.2" x 29.5" x 35.2" | 60.2" x 29.5" x 39" |
| Gross Weight | 233 lb. / 106 kg. | 268 lb. / 121.6 kg. | 324 lb. / 147 kg. |
| Gross Dimensions (WDH) | 30.4" x 32.6" x 38.6" | 50" x 33" x 38" | 74" x 32" x 38" |

Chef Bases

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 to 41°F (0.5 to 5°C) for the best in food preservation
- Electronic control system: Adjustable Temperature Range 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
- Comes with 4 Casters



| | 36" wide with 29 cu.ft. capacity | 52" wide with 34 cu.ft. capacity | 72" wide with 47 cu.ft. capacity |
|---------------------------------|--|--|--|
| Item | 50070 | 50071 | 50072 |
| Model | RE-CN-0036-C | RE-CN-0052-C | RE-CN-0072-C |
| Capacity | 29 cu.ft. / 821 L | 34 cu.ft. / 960 L | 47 cu.ft. / 1341 L |
| 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 |
| Refrigerant | R290 | R290 | R290 |
| Temperature Range | 5 to -0.5°C / 41 to 33°F | 5 to -0.5°C / 41 to 33°F | 5 to -0.5°C / 41 to 33°F |
| Power | 1/6 hp | 1/4+ HP | 1/3+ HP |
| Amps | 2.1A | 2.9A | 3.9A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Cord Length | 7.4 ft. / 2.25 m | 7.4 ft. / 2.25 m | 7.4 ft. / 2.25 m |
| Number Of Drawers | 2 | 2 | 4 |
| Net Weight | 154 lb. / 70 kg. | 209 lb. / 95 kg. | 330.7 lb. / 150 kg. |
| Net Dimensions (WDH) | 36" x 32" x 25" | 52" x 32" x 25" | 72" x 32" x 25" |
| Gross Weight | 198 lb. / 90 kg. | 253.5 lb. / 115 kg. | 374.7 lb. / 170 kg. |
| Gross Dimensions (WDH) | 48" x 40" x 34" | 55" x 35" x 28" | 75" x 36" x 28" |

Worktop Refrigeration

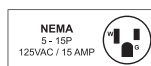
WORKTOP REFRIGERATORS WITH BACK SPLASH



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

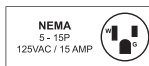
- Stainless Steel body
- Self-closing doors with 90° stay open feature
- Adjustable heavy-duty PVC coated shelves
- R290 refrigerant – environmentally friendly and more efficient
- Comes with 4 Casters



| | 27" wide with 6.3 cu.ft. capacity | 47" wide with 11 cu.ft. capacity | 60" wide with 15 cu.ft. capacity | 72" wide with 17 cu.ft. capacity |
|---------------------------|--------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 50095 | 50097 | 50099 | 50100 |
| Model | RE-CN-0006-BS-HC | RE-CN-0011-BS-HC | RE-CN-0015-BS-HC | RE-CN-0016-BS-HC |
| Capacity | 6.3 cu.ft. / 177 L | 11 cu.ft. / 320 L | 15 cu.ft. / 425 L | 17 cu.ft. / 481 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 280 W | 324 W | 285 W | 324 W |
| Amps | 3 A | 2.8 A | 2.6 A | 3.2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 2 | 2 | 2 | 3 |
| Interior Dimensions (WDH) | 22.4" x 19.84" x 23.5" | 42.6" x 19.8" x 23.5" | 55.6" x 19.8" x 23.5" | 66.85" x 19.84" x 23.5" |
| Net Weight | 159 lb. / 72 kg. | 214 lb. / 97 kg. | 254 lb. / 115 kg. | 297.6 lb. / 135 kg. |
| Net Dimensions (WDH) | 27" x 29.5" x 38.8" | 47.2" x 29.5" x 38.8" | 60.2" x 29 1/2" x 38.8" | 72" x 29.5" x 35.2" |
| Gross Weight | 204 lb. / 92.5 kg. | 276 lb. / 125 kg. | 324 lb. / 147 kg. | 372.6 lb. / 169 kg. |
| Gross Dimensions (WDH) | 30" x 32" x 38" | 50" x 32" x 38" | 74" x 32" x 38" | 74" x 32" x 38" |

Worktop Freezers

WORKTOP FREEZERS WITH BACK SPLASH



FEATURES

- Stainless Steel body
- Self-closing doors with 90° stay open feature
- Adjustable heavy-duty PVC coated shelves
- R290 refrigerant – environmentally friendly and more efficient
- Comes with 4 Casters



50094



50096 / 50098

| | 27" wide with 6.3 cu.ft. capacity | 47" wide with 11 cu.ft. capacity | 60" wide with 15 cu.ft. capacity |
|---------------------------|--------------------------------------|-------------------------------------|-------------------------------------|
| Item | 50094 | 50096 | 50098 |
| Model | FR-CN-0686-HC | FR-CN-1219-BS-HC | FR-CN-1524-BS-HC |
| Capacity | 6.3 cu.ft. / 177 L | 11 cu.ft. / 320 L | 15 cu.ft. / 425 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | -18 to -22°C / 0 to -8°F | -18 to -22°C / 0 to -8°F | -18 to -22°C / 0 to -8°F |
| Power | 480 W | 600 W | 345 W |
| Amps | 4.2 A | 5.2 A | 4.5 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors |
| Number of Shelves | 2 | 2 | 2 |
| Interior Dimensions (WDH) | 22.4" x 19.84" x 23.5" | 42.6" x 19.8" x 23.5" | 55.6" x 19.84" x 23.5" |
| Net Weight | 159 lb. / 72 kg. | 214 lb. / 97 kg. | 15 cu. ft. / 425 L |
| Net Dimensions (WDH) | 27" x 29.5" x 38.8" | 47.2" x 29.5" x 38.8" | 60.2" x 29.5" x 38.8" |
| Gross Weight | 204 lb. / 92.5 kg. | 276 lb. / 125 kg. | 254 lb. / 115 kg. |
| Gross Dimensions (WDH) | 30" x 32" x 38" | 50" x 32.3" x 38.2" | 74" x 32" x 38" |

Prep Tables - Standard Top

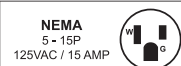
REFRIGERATED PREP TABLES



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

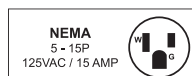
- Stainless Steel exterior & interior
- Removable door gasket and inserts
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors
- Digital Temperature Controller
- Cutting Board Thickness: 10 mm
- Embraco compressor
- Comes with 4 Casters



| | 28" wide with 5.7 cu.ft. capacity & 1 door | 47" wide with 9.5 cu.ft. capacity & 2 doors | 60" wide with 15 cu.ft. capacity & 2 doors | 70" wide with 15.6 cu.ft. capacity & 3 doors |
|---------------------------|--|---|--|--|
| Item | 50045 | 50046 | 50047 | 50048 |
| Model | PT-CN-0686-HC | PT-CN-1194-HC | PT-CN-1524 | PT-CN-1778 |
| Capacity | 5.7 cu.ft. / 160 L | 9.5 cu.ft. / 268 L | 15 cu.ft. / 424.8 L | 15.6 cu.ft. / 440 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 10 to 0°C / 50 to 32°F | 10 to 0°C / 50 to 32°F |
| Power | 0.2 hp / 150 W | 0.25 hp / 180 W | 0.82 hp / 610 W | 0.99 hp / 730 W |
| 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 |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Inserts | 1/6 pans (8pcs.) | 1/6 pans (10pcs.) | 1/6 pans (16pcs.) | 1/6 pans (18pcs.) |
| Interior Dimensions (WDH) | 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" |
| Net Weight | 187 lb. / 84.8 kg. | 271 lb. / 123 kg. | 348 lb. / 158 kg. | 386 lb. / 175 kg. |
| Net Dimensions (WDH) | 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" |
| Gross Weight | 227 lb. / 103 kg. | 321 lb. / 145.6 kg. | 370 lb. / 168 kg. | 427 lb. / 194 kg. |
| Gross Dimensions (WDH) | 35" x 33" x 46" | 52" x 35" x 46" | 65" x 35" x 46" | 75" x 35" x 46" |

Prep Tables - Mega Top

MEGA REFRIGERATED PREP TABLES



FEATURES

- Stainless Steel exterior & interior
- Removable door gasket and inserts
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors
- Digital Temperature Controller
- Cutting Board Thickness: 10 mm
- Embraco compressor
- Comes with 4 Casters



| | 28" wide with 5.7 cu.ft. capacity & 1 Door | 47" wide with 9.5 cu.ft. capacity & 2 Doors | 60" wide with 15 cu.ft. capacity & 2 Doors |
|---------------------------|---|--|---|
| Item | 50049 | 50050 | 50051 |
| Model | PT-CN-0711-HC | PT-CN-1194-H | PT-CN-1537-HC |
| Capacity | 5.7 cu.ft. / 160 L | 9.5 cu.ft. / 268 L | 15 cu.ft. / 425 L |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Power | 0.2 hp / 150 W | 0.25 hp / 180 W | 0.25 hp / 180 W |
| Amps | 2.88 A | 4.56 A | 4.8 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors | 2 Swing Doors |
| Number of Inserts | 1/6 pans (12pcs.) | 1/6 pans (15pcs.) | 1/6 pans (24pcs.) |
| Interior Dimensions (WDH) | 24" x 23.82" x 23.5" | 42.83" x 23.82" x 23.5" | 56.26" x 23.82" x 23.5" |
| Net Weight | 198 lb. / 90 kg. | 298 lb. / 135 kg. | 330 lb. / 149.7 kg. |
| Net Dimensions (WDH) | 27.5" x 34" x 46" | 47" x 34" x 46" | 60.2" x 34" x 45.9" |
| Gross Weight | 215 lb. / 97.5 kg. | 339 lb. / 153.8 kg. | 462 lb. / 210 kg. |
| Gross Dimensions (WDH) | 39" x 33" x 49.13" | 39" x 52.36" x 49.13" | 65" x 39" x 49" |

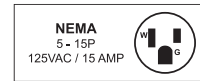
Prep Tables - Pizza & Topping Rails

REFRIGERATED PIZZA PREP TABLES *Inserts included*



FEATURES

- Stainless steel interior and exterior, aluminum back
- Refrigeration system keeps food at safe Temperature Ranges between 33°F and 41°F (0.5 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
- Comes with 4 Casters, 50044 comes with 6 casters



50042



50043



50044

| | 50" wide with 13.8 cu.ft. capacity & 1 Door | 71" wide with 16.9 cu.ft. capacity & 2 Doors | 92" wide with 24.2 cu.ft. & 3 Doors |
|---------------------------|--|---|--|
| Item | 50042 | 50043 | 50044 |
| Model | PT-CN-1270-HC | PT-CN-1829-HC | PT-CN-2337-HC |
| Capacity | 13.8 cu.ft. / 391 L | 16.9 cu.ft. / 477 L | 24.2 cu.ft. / 684 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 0.16 hp / 120 W | 0.2 hp / 150 W | 0.25 hp / 180 W |
| Amps | 2.64 A | 3.42 A | 5.28 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 | 2 | 3 |
| Number of Inserts | 6pcs x 1/3 pans | 9pcs x 1/3 pans | 12pcs x 1/3 pans |
| Interior Dimensions (WDH) | 27.4" x 22.8" x 26.2" | 48.4" x 22.8" x 26.2" | 69.4" x 22.8" x 26" |
| Gross Weight | 497 lb. / 226 kg. | 442 lb. / 200.5 kg. | 719 lb. / 327 kg. |
| Gross Dimensions (WDH) | 55" x 37" x 47" | 76" x 37" x 47" | 36" x 96" x 45" |
| Net Weight | 374 lb. / 170 kg. | 431 lb. / 196 kg. | 565 lb. / 257 kg. |
| Net Dimensions (WDH) | 49.87" x 31.50" x 42.87" | 71" x 31.5" x 42.75" | 92" x 31.5" x 43" |

GRANITE TOP PIZZA PREP TABLE*Topping rails sold separately***NEW!**

MADE IN CHINA

1 YEAR**PARTS & LABOUR
WARRANTY****QPS**
APPROVEDNEMA
5 - 15P
125VAC / 15 AMP**FEATURES**

- Stainless steel door and adjustable legs
- Stainless steel interior and exterior excluding the rear panel
- Electronic display, Temperature Range and defrosting control
- Polyurethane injected insulation
- Cooling fan and Interior lighting
- Bottom with rounded corners



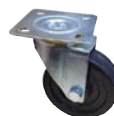
39592



48621



41145



43425



43427



topping rail

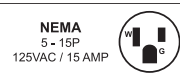
| | 59" wide with 13.8 cu.ft. capacity & 1 Door | 80" wide with 20.5 cu.ft. capacity & 3 Doors | 80" wide with 20.5 cu.ft. & 2 Doors |
|---------------------------|---|---|--|
| Item | 39592 | 41145 | 48621 |
| Model | PT-CN-0390 | PT-CN-0580 | PT-CN-0580-2 |
| Capacity | 13.8 cu.ft. / 390L | 20.5 cu.ft. / 580 L | 20.5 cu.ft. / 580L |
| Refrigerant | R134a | R134a | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 8 to -2°C / 46 to 24°F | 8 to -2°C / 46 to 24°F | 8 to -2°C / 46 to 24°F |
| Power | Capacity - 190 W, Input Power - 170 W | Capacity - 290 W, Input Power - 210 W | Capacity - 290 W, Input Power - 210 W |
| Amps | 5.6 A | 5.6 A | 5.6 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Doors | 3 Swing Doors | 2 Swing Doors |
| Interior Dimensions (WDH) | 27" x 37.2" x 22.4" | 61.5" x 24.8" x 28.7" | 27" x 61.5" x 22.2" |
| Net Weight | 216 lb. / 98 kg. | 335 lb. / 152 kg. | 544.5 lb. / 247 kg. |
| Net Dimensions (WDH) | 59.4" x 31.5" x 39" | 79.7" x 31.5" x 39" | 79.5" x 31.5" x 39.4" |
| Gross Weight | 535 lb. / 242.7 kg. | 675 lb. / 306 kg. | 684 lb. / 310 kg. |
| Gross Dimensions (WDH) | 64.2" x 36.2" x 40.2" | 84.3" x 36.2" x 40.2" | 84.3" x 36.2" x 40.2" |
| Optional Item | Item 43425: Caster with brake Item 43427: Caster W/O brake | | |
| Compatible With | Item 46657 / 41937 Topping Rail | Item 46680 / 46497: Topping Rail | Item 46680 / 46497: Topping Rail |

REFRIGERATED TOPPING RAILS

Pans & granite top prep tables sold separately



PARTS & LABOUR
WARRANTY



FEATURES

- CFC free refrigerant
- Digital LED Temperature Range display
- Complete AISI 304 structure
- Replaceable glass (for 46679, 41937, 46680)



46658



46657



46497

| | 47" wide | 59" wide | 78" wide |
|-----------------------------------|---|---|---|
| Item | 46658 | 46657 | 46497 |
| Model | RS-CN-0004-PSS | RS-CN-0006-PSS | RS-CN-0009-PSS |
| Capacity | 3pcs x GN 1/3 Pan 1pc x GN 1/2 Pan | 5pcs x GN 1/3 Pan 1pc x GN 1/2 Pan | 9pc x GN 1/3 Pan |
| Refrigerant | R600A | R600A | R600A |
| Cooling System | Static | Static | Static |
| Temperature Range | 8 to 2°C / 46 to 36°F | 8 to 2°C / 46 to 36°F | 8 to 2°C / 46 to 36°F |
| Power | 140 W | 140 W | 140 W |
| Amps | 1.6 A | 1.8 A | 2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Lift-up Door | 1 Lift-up Door | 1 Lift-up Door |
| Number of Inserts | 8 x GN 1/6 Pan | 12 x GN 1/6 Pan | 18 x GN 1/6 Pan |
| Interior Dimensions (WDH) | 33.5" x 12" x 6.5" | 45.3" x 12" x 6.5" | 65" x 12" x 6.5" |
| Net Weight | 81.6 lb. / 37 kg. | 99.2 lb. / 45 kg. | 123.5 lb. / 56 kg. |
| Net Dimensions (WDH) | 47" x 15.5" x 11" (close) / 24" (open) | 59" x 15.5" x 11" (close) / 24" (open) | 78.7" x 15.5" x 11" (close) / 24" (open) |
| Gross Weight | 103.6 lb. / 47 kg. | 121.3 lb. / 55 kg. | 145.5 lb. / 66 kg. |
| Gross Dimensions (WDH) | 48.8" x 17" x 18" | 60.6" x 17" x 18" | 80" x 17" x 18" |
| Compatible Granite Top Prep Table | - | Item 39592 (Sold Separately) | Item 41145 (Sold Separately) |



46679



41937



46680

| | 47" wide 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 |
| Cooling System | Static | Static | Static |
| Power | 140 W | 140 W | 140 W |
| Amps | 1.6 A | 1.8 A | 2 A |
| Electrical | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph | 120V / 60Hz / 1Ph |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Number of Shelves | 8*GN 1/6 | 12*GN 1/6 | 18*GN 1/6 |
| Interior Dimensions | 33.5" x 12" x 6.5" | 45.3" x 12" x 6.5" | 65" x 12" x 6.5" |
| Net Weight | 88 lb. / 40kg. | 132 lb. / 60 kg. | 176 lb. / 80 kg. |
| Net Dimensions (WDH) | 47" x 15.5" x 17" | 59" x 15.5" x 17" | 78.7" x 15.5" x 17" |
| Gross Weight | 176 lb. / 80 kg. | 234 lb. / 106 kg. | 282 lb. / 128 kg. |
| Gross Dimensions | 48.8" x 17" x 18" | 60.6" x 17" x 18" | 80" x 17" x 18" |
| Compatible Granite Top Prep Table | - | Item 39592 (Sold Separately) | Item 41145 (Sold Separately) |

Refrigerated Salad Bars

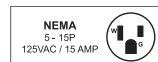
REFRIGERATED SALAD BAR / COLD FOOD TABLE WITH SNEEZE GUARD, TRAY SLIDE AND PAN COVERS



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

- Sturdy and durable stainless steel construction
- Tray slide can be placed on either side of Salad bar
- Includes sneeze guard and plastic basin cover to protect food from contamination
- Tray slide included
- Digital control with auto defrost
- Eco-friendly R290 refrigerant



50089

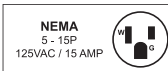


50090

| | 60" wide with 18.43cu.ft. capacity | 72" wide with 21.8cu.ft. capacity |
|---------------------------|---------------------------------------|--------------------------------------|
| Item | 50089 | 50090 |
| Model | PT-CN-1524-S-HC | PT-CN-1778-S-HC |
| Capacity | 18.43 cu.ft. / 522 L | 21.8 cu.ft. / 616 L |
| Net Volume | 16.56 cu.ft. / 469 L | 19.5 cu.ft. / 553 L |
| Cooling System | Ventilated | Ventilated |
| Refrigerant | R290 | R290 |
| Temperature Range | 0.5 to -0.5°C / 31 to 33°F | 0.5 to -0.5°C / 31 to 33°F |
| Power | 540 W | 534 W |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Amps | 5.4 A | 5.5 A |
| Number of Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 2 | 3 |
| Interior Dimensions (WDH) | 56.4" x 19.8" x 20" | 66.6" x 19.8" x 20" |
| Net Weight | 341.7 lb. / 155 kg. | 374.8 lb. / 170 kg. |
| Net Dimensions (WDH) | 60.4" x 29.5" x 34.6" | 70.6" x 29.5" x 34.6" |
| Gross Weight | 412.3 lb. / 187 kg. | 454.2 lb. / 206 kg. |
| Gross Dimensions (WDH) | 63" x 32.3" x 43.7" | 73.1" x 32.3" x 43.7" |

Glass Frosters / Plate Chillers

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

| | 26" wide | 50" wide |
|------------------------|---------------------------------------|---|
| Item | 50073 | 50074 |
| Model | FR-CN-0660-PC | FR-CN-1270-PC |
| Capacity | 150L (90) 8" Mugs / (85) 10oz. Steins | 400L (250) 8" Mugs / (240) 10oz. Steins |
| Refrigerant | R290 | R290 |
| Temperature Range | -15 to -18°C / 5 to 0°F | -15 to -18°C / 5 to 0°F |
| Power | 1/5 hp | 1/4 hp |
| Amps | 3.3A | 5.3A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Sliding Door | 2 Sliding Door |
| Number of Shelves | 2 | 5 |
| Net Weight | 154 lb. / 70 kg. | 220 lb. / 100 kg. |
| Net Dimensions (WDH) | 26.4" x 26.7" x 34.2" | 49.5" x 26.7" x 34.2" |
| Gross Weight | 172 lb. / 78 kg. | 309 lb. / 140 kg. |
| Gross Dimensions (WDH) | 31" x 30" x 41.75" | 33" x 55.9" x 42" |



50074



50073



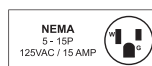
Step right up, Folks!

Did you know that Omcan also carries a large variety of concession stand equipment? These units are great for entertaining or generating extra revenue for your business. Hot dog rollers, slushie machines, popcorn machines, and even a chocolate fountain can be found at Omcan. Did we mention we also carry cotton candy machines

[VIEW OUR PRODUCTS ON PAGE 260](#)

Bottle Coolers

WINE COOLER WITH GLASS DOOR



FEATURES

- 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 |
| Bottle Capacity | 81 |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Forced Air |
| Temperature Controller | Digital |
| Temperature Range | 18 to 5°C / 64 to 41°F |
| Power | 390 W |
| Amps | 3.8 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 9 |
| Interior Dimensions (WDH) | 21.7" x 21.3" x 55.5" |
| Net Weight | 359 lb. / 163 kg. |
| Net Dimensions (WDH) | 25.8" x 25.7" x 74.5" |
| Gross Weight | 425 lb. / 193 kg. |
| Gross Dimensions (WDH) | 31" x 30" x 81" |



Cheers, to more coolers!

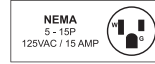
Keep your favorite bottles at the perfect temperature and ensure they're always ready to impress. Don't settle for ordinary; indulge in extraordinary with our wine coolers today. Cheers to a world of impeccable taste!

MORE VINOVERO MODELS ON PAGE 494



Back Bars - Glass Doors

2 GLASS DOOR BACK BAR BEVERAGE COOLER



FEATURES

- Automatic self-closing door
- Double layered tempered glass
- Fan assisted cooling
- Removable digital thermostat
- Interior LED light
- 2 adjustable shelves per door
- Exterior material: Black pre-coated steel
- Interior material: Embossed aluminum

| | | | |
|------------------------|-----------------------|---------------------------|-----------------------|
| Item | 47587 | Amps | 2.8 A |
| Model | BB-CN-230S | Electrical | 110-120V / 60Hz / 1Ph |
| Capacity | 7 cu.ft. / 208 L | Number of Doors | 2 Sliding Doors |
| Refrigerant | R600a | Number of Shelves | 4 |
| Defrosting | Automatic | Interior Dimensions (WDH) | 32.3" x 14.7" x 29.9" |
| Cooling System | Fan Cooling | Net Weight | 112.4 lb. / 51 kg. |
| Temperature Controller | Digital | Net Dimensions (WDH) | 35" x 20" x 35" |
| Temperature Range | 8 to 0°C / 46 to 32°F | Gross Weight | 134.5 lb. / 61 kg. |
| Power | 308 W | Gross Dimensions (WDH) | 38.6" x 22.8" x 39.4" |



47587

54" GLASS DOOR BACK BAR BEVERAGE COOLER WITH 3 SLIDING GLASS DOORS



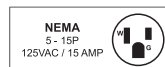
FEATURES

- Automatic self-closing door
- Double layered tempered glass
- Fan assisted cooling
- Removable digital thermostat
- Interior LED light
- 2 adjustable shelves per door
- Exterior material: Black pre-coated steel
- Interior material: Embossed aluminum

| | | | |
|------------------------|-----------------------|------------------------|--------------------|
| Item | 48579 | Amps | 1.95 A |
| Model | BB-CN-350S | Electrical | 110V / 60Hz / 1Ph |
| Capacity | 11.3 cu.ft. / 320 L | Number of Doors | 3 Sliding Doors |
| Refrigerant | R600a | Number of Shelves | 6 |
| Defrosting | Automatic | Net Weight | 154 lb. / 70 kg. |
| Cooling System | Fan Cooling | Net Dimensions (WDH) | 53.2" x 20" x 35" |
| Temperature Controller | Digital | Gross Weight | 187 lb. / 84.8 kg. |
| Temperature Range | 8 to 0°C / 46 to 32°F | Gross Dimensions (WDH) | 57" x 23" x 42" |
| Power | 186 W | | |



HEAVY DUTY BOTTLE COOLERS WITH GLASS DOOR



FEATURES

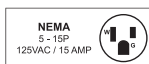
- Durable stainless steel top, interior walls, floor and ceiling
- Exterior construction is attractive corrosion resistant vinyl on steel in black finish
- Self-closing doors with locks, LED interior lighting, adjustable heavy-duty PVC coated shelves
- Electronic control system makes it easy to adjust Temperature Range set point and defrost frequency
- Embraco compressor



| | 49" wide with 11.8 cu.ft. capacity | 61" wide with 15.8 cu.ft. capacity | 73" wide with 19.6 cu.ft. capacity |
|---------------------------|--|--|---|
| Item | 50058 | 50060 | 50062 |
| Model | BB-CN-0012-GH | BB-CN-0016-GH | BB-CN-0020-GH |
| Capacity | 11.8 cu.ft. / 335 L | 15.8 cu.ft. / 446 L | 19.6 cu.ft. / 556 L |
| Product Capacity | (672) 12 oz. cans, (384) 12 oz. bottles | (912) 12 oz. cans, (504) 12 oz. bottles | (1152) 12 oz. cans, (624) - 12 oz. bottles |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 1/5 hp | 1/5 hp | 1/4 hp |
| Amps | 2.88 A | 2.88 A | 3.96 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Glass Doors | 2 Swing Glass Doors | 3 Swing Glass Doors |
| Number of Shelves | 4 | 4 | 6 |
| Interior Dimensions (WDH) | 36.25" x 18.5" x 30" | 48" x 18.5" x 29" | 60" x 18.5" x 29" |
| Net Weight | 231.5 lb. / 105 kg. | 275.5 lb. / 125 kg. | 330.7 lb. / 150 kg. |
| Net Dimensions (WDH) | 49" x 24" x 35.6" | 60.8" x 24" x 35.6" | 72.8" x 24" x 35.6" |
| Gross Weight | 242 lb. / 109.7 kg. | 286 lb. / 129 kg. | 361 lb. / 163.75 kg. |
| Gross Dimensions (WDH) | 28" x 51" x 43" | 64" x 28" x 43" | 28" x 75" x 43" |

Back Bars - Solid Doors

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



| | 49" wide with 11.8 cu.ft. capacity | 61" wide with 15.8 cu.ft. capacity | 73" wide with 19.6 cu.ft. capacity |
|---------------------------|--|--|---|
| Item | 50057 | 50059 | 50061 |
| Model | BB-CN-0012-SH | BB-CN-0016-SH | BB-CN-0020-SH |
| Capacity | 11.8 cu.ft. / 335 L | 15.8 cu.ft. / 446 L | 19.6 cu.ft. / 556 L |
| Product Capacity | (672) 12 oz. cans, (384) 12 oz. bottles | (912) 12 oz. cans, (504) 12 oz. bottles | (1152) 12 oz. cans, (624) 12 oz. bottles |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 345 W | 345 W | 460 W |
| Amps | 2.88 A | 2.88 A | 4 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 | 2 | 3 |
| Number of Shelves | 4 | 4 | 6 |
| Interior Dimensions (WDH) | 36" x 18.5" x 29" | 48" x 18.5" x 29" | 60" x 18.5" x 29" |
| Net Weight | 231.5 lb. / 105 kg. | 255 lb. / 115.7 kg. | 330.7 lb. / 150 kg. |
| Net Dimensions (WDH) | 49" x 24" x 35.6" | 60.8" x 24" x 35.6" | 72.8" x 24" x 35.6" |
| Gross Weight | 260 lb. / 118 kg. | 319 lb. / 144.7 kg. | 385 lb. / 174.6 kg. |
| Gross Dimensions (WDH) | 51" x 27" x 42" | 63" x 27" x 42" | 75" x 27.5" x 42.3" |

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 Temperature Ranges between 33°F and 41°F/0.5 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 (does not apply to item 50066)



44224
Optional
two tap tower



| | 24" wide with 6.5 cu.ft. capacity | 49" wide with 11.8 cu.ft. capacity | 59" wide with 19.3 cu.ft. capacity | 61" wide with 15.8 cu.ft. capacity |
|---------------------------|--------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| Item | 50066 | 50063 | 50067 | 50064 |
| Model | BD-CN-0007-HC | BB-CN-0012-DH | BD-CN-0019-HC | BB-CN-0016-DH |
| Capacity | 6.5 cu.ft. / 170 L | 11.8 cu.ft. / 335 L | 19.3 cu.ft. / 546.5 L | 15.8 cu.ft. / 446 L |
| Product Capacity | 1 keg (half-barrel) | 2 kegs (half-barrel) | 2 kegs (half-barrel) | 3 kegs (half-barrel) |
| Refrigerant | R290 | R290 | R290 | R290 |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 1/6 hp | 1/5 hp | 1/5 hp | 1/5 hp |
| Amps | 1.92 A | 3 A | 2.88 A | 3 A |
| Electrical | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Door | 2 Swing Door | 2 Swing Door |
| Number Of Shelves | - | 4 | 4 | 4 |
| Interior Dimensions (WDH) | 19.5" x 18" x 29" | 36" x 18.5" x 29" | 46" x 22" x 29" | 48" x 18.5" x 29" |
| Net Weight | 132.28 lb. / 60 kg. | 231.49 lb. / 105 kg. | 279 lb. / 127 kg. | 275.58 lb. / 125 kg. |
| Net Dimensions (WDH) | 23.5" x 30.8" x 51.5" | 49" x 24" x 51.5" | 58.8" x 27.7" x 45.5" | 60.8" x 24" x 51.5" |
| Gross Weight | 169 lb. / 76.7 kg. | 319 lb. / 114.7 kg. | 312 lb. / 142 kg. | 319 lb. / 114.7 kg. |
| Gross Dimensions (WDH) | 25.2" x 32" x 48" | 27" x 63" x 42" | 61.3" x 30.5" x 42" | 27" x 63" x 42" |

| | 69" wide with 23.3 cu.ft. capacity | 73" wide with 19.6 cu.ft. capacity | 90" wide with 32 cu.ft. capacity |
|---------------------------|---------------------------------------|---------------------------------------|-------------------------------------|
| Item | 50068 | 50065 | 50069 |
| Model | BD-CN-0023-HC | BB-CN-0020-DH | BD-CN-0032-HC |
| Capacity | 23.3 cu.ft. / 659.7L | 19.6 cu.ft. / 556 L | 32 cu.ft. / 916 L |
| Product Capacity | 3 kegs (half-barrel) | 3 kegs (half-barrel) | 5 kegs (half-barrel) |
| Refrigerant | R290 | R290 | R290 |
| Temperature Range | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F | 5 to 0.5°C / 41 to 33°F |
| Power | 1/5 hp | 1/4 hp | 1/4 hp |
| Amps | 3.6 A | 4 A | 4.7A |
| Electrical | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph |
| Number of Doors | 2 Swing Door | 3 Swing Door | 3 Swing Door |
| Number of Shelves | 4 | 6 | 6 |
| Interior Dimensions (WDH) | 56.5" x 21.8" x 29" | 60.2" x 18.5" x 29" | 77.5" x 21.8" x 29" |
| Net Weight | 326 lb. / 148 kg. | 330.69 lb. / 150 kg. | 374 lb. / 170 kg. |
| Net Dimensions (WDH) | 69" x 27.8" x 48.4" | 72.8" x 24" x 51.5" | 90.4" x 27.7" x 48.4" |
| Gross Weight | 327 lb. / 148.3 kg. | 385 lb. / 175 kg. | 398 lb. / 180.5 kg. |
| Gross Dimensions (WDH) | 30" x 71" x 41" | 27" x 75" x 42" | 31" x 92" x 43" |

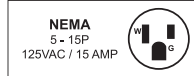
REACH IN BOTTLE COOLERS



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

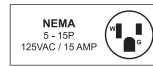
- Exterior: heavy duty, wear resistant black vinyl finish
- Interior: Aluminum coated
- Stainless steel made locking lid for security and longevity
- Epoxy coated evaporator prevent corrosion
- Removable bottle opener and cap catcher
- Embraco compressor



| | 26" wide with 5 cu.ft. capacity | 50" wide with 13.5 cu.ft. capacity | 64" wide with 17.2 cu.ft. capacity | 95" wide with 20.5 cu.ft. capacity |
|---------------------------|--|---|--|---|
| Item | 50038 | 50039 | 50040 | 50041 |
| Model | BB-CN-0005-HC | BB-CN-0014-HC | BB-CN-0017-HC | BB-CN-0026-HC |
| Capacity | 5 cu.ft. / 141L | 13.5 cu.ft. / 382 L | 17.2 cu.ft. / 488 L | 20.5 cu.ft. / 580 L |
| Product Capacity | 12 oz bottles - 4.5 cases / 12 oz cans - 6 cases | 12 oz. bottles - 16.5 cases / 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 |
| Refrigerant | R290 | R290 | R290 | R290 |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 33 to 0.5°C / 38 to 33°F | 33 to 0.5°C / 38 to 33°F | 33 to 0.5°C / 38 to 33°F | 33 to 0.5°C / 38 to 33°F |
| Power | 1/6 hp | 1/2 hp | 1/6 hp | 1/4 hp |
| Amps | 2.04 A | 2.28 A | 2.6 A | 4.2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Interior Dimensions (WDH) | 22" x 22.8" x 15.7" | 45" x 23" x 26" | 60" x 23" x 26" | 91" x 23" x 26" |
| Net Weight | 127.87 lb. / 58 kg. | 181 lb. / 82 kg. | 253 lb. / 115 kg. | 341.7 lb. / 155 kg. |
| Net Dimensions (WDH) | 26" x 28" x 34" | 49" x 28" x 34" | 64" x 28" x 34" | 95" x 28" x 34" |
| Gross Weight | 176 lb. / 80 kg. | 247 lb. / 112 kg. | 331 lb. / 150 kg. | 365 lb. / 175 kg. |
| Gross Dimensions (WDH) | 32" x 32" x 41.7" | 55" x 33" x 42" | 70" x 33" x 42" | 100" x 33" x 42" |

Beer Dispensers

DRAFT BEER FRIDGE AND DISPENSER



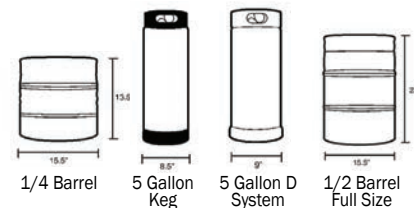
FEATURES

- Easy and convenient to dispense cold and refreshing beer
- Equipped with adjustable caster wheels and a removable drip tray
- Easy to install

| | |
|------------------------|--|
| Item | 46500 |
| Model | BC-CN-0152 |
| Capacity | 152 L / 40.2 Gallons |
| Keg Size Supported | 58.5 L / 15.5 Gallons 30 L / 7.75 Gallons 20 L / 5 Gallons |
| Refrigerant | R600A |
| Temperature Range | 8 to 2°C / 46 to 36°F |
| Power | 59 W |
| Amps | 0.7 A |
| Electrical | 115V / 60Hz / 1Ph |
| Net Weight | 79.4 lb. / 36 kg. |
| Net Dimensions (WDH) | 20.7" x 26.2" x 33.2" |
| Gross Weight | 88.2 lb. / 40 kg. |
| Gross Dimensions (WDH) | 22.4" x 27.2" x 34.8" |
| Optional Item | Replacement CO2 Empty Canister (item 41853) |



Compatible Keg Types



Elevate your Bartending!

Introducing a world of flair and finesse for bartenders and mixologists alike – our curated collection of bartender products is your ticket to crafting the perfect cocktail experience. Whether you're a seasoned professional or an aspiring cocktail enthusiast, our range of high-quality tools and accessories will elevate your craft to new heights.

[VIEW OUR PRODUCTS ON PAGE 2](#)



Ice Makers

ICE MAKER WITH 44 LB. PRODUCTION CAPACITY

Available in Canada only



FEATURES

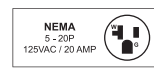
- Energy Efficient
- Ice thickness is adjustable
- Convenient to operate
- Easy to install

| | |
|------------------------|-------------------------|
| Item | 37864 |
| Model | IC-CN-0012 |
| Production per Day | 44 lb. / 20 kg. |
| Bin Capacity | 26.5 lb. / 12 kg. |
| Refrigerant | R134a |
| Amps | 3 A - 3.6A |
| Electrical | 115V / 60Hz / 1Ph |
| Net Weight | 83.75 lb. / 40 kg. |
| Net Dimensions (WDH) | 14.5" x 23.5" x 33.25" |
| Gross Weight | 90 lb. / 40.8 kg. |
| Gross Dimensions (WDH) | 16.25" x 26.25" x 35.5" |



37864

ICE MAKERS WITH 80-120 LB. PRODUCTION CAPACITY

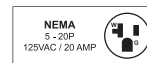


| | 20" wide 80 lb. production capacity | 20" wide with 120 lb. production capacity |
|------------------------|--|--|
| Item | 47773 | 47483 |
| Model | IC-CN-0089S | IC-CN-0129S |
| Production per Day | 80 lb. / 36 kg. | 120 lb. / 55 kg. |
| Bin Capacity | 33 lb. / 15 kg. | 40 lb. / 18 kg. |
| Refrigerant | R290 | R290 |
| Condenser Unit | Air | Air |
| Ice Shape & Dimensions | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) |
| Power | 350 W | 446 W |
| Amps | 3 A | 4 A |
| Electrical | 110-120V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Net Weight | 79.4 lb. / 36 kg. | 99.2 lb. / 45 kg. |
| Net Dimensions (WDH) | 19.7" x 17.7" x 35.4" | 19.7" x 23.2" x 35.4" |
| Gross Weight | 88.2 lb. / 40 kg. | 110.2 lb. / 50 kg. |
| Gross Dimensions (WDH) | 22.8" x 20.9" x 32.9" | 22.8" x 26.4" x 32.9" |



47773 / 47483

**ICE MAKERS WITH 210- 280 LB.
PRODUCTION CAPACITY**

**PARTS & LABOUR
WARRANTY**


| | 26" Wide with 210 lb. production capacity | 26" Wide with 280 lb. production capacity |
|------------------------|--|--|
| Item | 47484 | 47774 |
| Model | IC-CN-0219S | IC-CN-0289S |
| Production per Day | 210 lb. / 95 kg. | 280 lb. / 127 kg. |
| Bin Capacity | 80 lb. / 36 kg. | 80 lb. / 36 kg. |
| Refrigerant | R290 | R290 |
| Condenser Unit | Air | Air |
| Ice Shape & Dimensions | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) |
| Power | 526 W | 726 W |
| Amps | 4.6 A | 6.3 A |
| Electrical | 115V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Net Weight | 128 lb. / 58 kg. | 132 lb. / 60 kg. |
| Net Dimensions (WDH) | 26" x 27" x 38.2" | 26" x 27" x 38.2" |
| Gross Weight | 145.5 lb. / 66 kg. | 147.7 lb. / 67 kg.. |
| Gross Dimensions (WDH) | 30.7" x 29.3" x 35.4" | 30.7" x 29.3" x 35.4" |

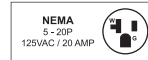


47484 / 47774

ICE MAKERS WITH 275-375 LBS PRODUCTION CAPACITY



PARTS & LABOUR
WARRANTY



FEATURES

- Energy Efficient
- Ice thickness is adjustable
- Convenient to operate
- Feet are adjustable

| | 22" Wide with 275 lb. capacity | 30" Wide with 375 lb. capacity |
|---------------------------------|---|---|
| Item | 47485 | 46452 |
| Model | IC-CN-0329 | IC-CN-0529 |
| Production per Capacity | 350 lb. / 160 kg. | 500 lb. / 225 kg. |
| Bin Capacity | 275 lb. / 125 kg. | 375 lb. / 170 kg. |
| Refrigerant | R290 | R290 |
| Condenser Unit | Air | Air |
| Ice Shape & Dimensions | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) | Full Cube (22 x 22 x 22 mm) Half Cube (13 x 22 x 22 mm) |
| Power | 790 W | 1,113 W |
| Amps | 7 A | 9.7 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Ice Maker Head Dimensions (WDH) | 22" x 24.3" x 22.4" | 29.9" x 24" x 22" |
| Ice Bin Dimensions (WDH) | 22" x 32.7" x 45.3" | 29.9" x 32.7" x 45" |
| Net Weight | Machine: 110.2 lb. / 50 kg. Bin : 77.2 lb. / 35 kg. | 143.3 lb. / 64.8 kg. |
| Net Dimensions (WDH) | 22" x 32.7" x 67.6" | 29.9" x 32.7" x 67.6" |
| Gross Weight | Machine: 119.1 lb. / 54 kg. Bin: 88.2 lb. / 40 kg. | 154.3 lb. / 70 kg. |
| Gross Dimensions (WDH) | Machine: 25.8" x 29.5" x 24.4" Bin: 25.4" x 35" x 41.5" | 33.26" x 29.5" x 24.4" |

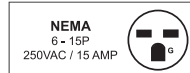




| | 22" Wide with 275 lb. capacity | 30" Wide with 375 lb. capacity |
|------------------------------------|--|-----------------------------------|
| Item | 48349 | 48350 |
| Model | IC-CN-0350-D | IC-CN-0500-D |
| Production per Capacity | 352.7 lb. / 160 kg. | 500 lb. / 227 kg. |
| Bin Capacity | 132.3 lb. / 60 kg. | 220.5 lb. / 100 kg. |
| Refrigerant | R290 | R290 |
| Condenser Unit | Air | Air |
| Ice Shape & Dimensions | Full Cube (22 x 22 x 22 mm) | Full Cube (22 x 22 x 22 mm) |
| Power | 1000 W | 1,323 W |
| Amps | 7 A | 9.7 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Ice Maker Head Dimensions (WDH) | 22" x 24.3" x 22.4" | 29.9" x 24" x 22" |
| Ice Bin Dimensions (WDH) | 22" x 32.7" x 45.3" | 29.9" x 32.7" x 45" |
| Net Weight | Machine: 110.2 lb. / 50 kg. Bin : 77.2 lb. / 35 kg. | 143.3 lb. / 64.8 kg. |
| Net Dimensions (WDH) | 22" x 32.7" x 67.6" | 29.9" x 32.7" x 67.6" |
| Gross Weight | Machine: 119.1 lb. / 54 kg. Bin: 88.2 lb. / 40 kg. | 154.3 lb. / 70 kg. |
| Gross Dimensions (WDH) | Machine: 25.8" x 29.5" x 24.4" Bin: 25.4" x 35" x 41.5" | 33.26" x 29.5" x 24.4" |

Blast Chillers

BLAST CHILLERS WITH TRAY *Available in Canada Only*



Blast Chillers cool food rapidly by circulating cold air through the unit until Temperature Range falls down to safe levels. These units are designed to quickly lower the Temperature Range 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") Trays | 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 |
| 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 |
| Cooling Loading | 628 W / 0.84 hp | 995 W / 1.3 hp | 1,194 W / 1.6 hp | 1,559 W / 2.1 hp |
| Refrigerant | R404A | R404A | R404A | R404A |
| Power | 648 W / 0.88 hp | 828 W / 1.1 hp | 922 W / 1.2 hp | 1,355 W / 1.8 hp |
| Amps | 4.2 A | 4.8 A | 5.5 A | 6.5 A |
| Electrical | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Number Of Trays | 3 (Size 13" x 21") | 5 (Size 18" x 26") | 6 (Size 18" x 26") | 10 (Size 18" x 26") |
| 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" |
| Net Dimensions (DWH) | 24" x 25.6" x 26" | 32" x 32" x 36.6" | 32" x 32" x 44" | 32" x 32" x 66" |
| Gross Weight | 165 lb. / 75 kg. | 256 lb. / 116 kg. | 375 lb. / 170 kg. | 386 lb. / 175 kg. |
| Gross Dimensions | 25" x 27" x 32" | 33" x 33" x 44" | 33.5" x 33.5" x 62" | 33.5" x 33.5" x 73" |

Chest Freezers

CHEST FREEZER WITH GLASS FLAT TOP



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



NEMA
5-15P
125VAC / 15 AMP



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



45291



45292



45293

| | 29" wide with 5.3 cu.ft. capacity | 34" wide with 7.1 cu.ft. capacity | 46" wide with 11 cu.ft. capacity |
|---------------------------|--------------------------------------|--------------------------------------|-------------------------------------|
| Item | 45291 | 45292 | 45293 |
| Model | FR-CN-0150 | FR-CN-0200 | FR-CN-0320 |
| Capacity | 5.3 cu.ft. / 150 L | 7.1 cu.ft. / 198.2 L | 11 cu.ft. / 311.5 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Manual | Manual | Manual |
| Cooling System | Compressor | Compressor | Compressor |
| Temperature Controller | Mechanical | Mechanical | Mechanical |
| Temperature Range | ≤ -18°C / 0°F | ≤ -18°C / 0°F | ≤ -18°C / 0°F |
| Power | 175 W | 180 W | 260 W |
| Amps | 1.4 A | 1.5 A | 2 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Sliding Glass Door | 1 Sliding Glass Door | 1 Sliding Glass Door |
| Interior Dimensions (WDH) | 23.8" x 16.1" x 25.1 | 28.7" x 16.1" x 25.1 | 40.6" x 18.5" x 24.9" |
| Net Weight | 75 lb. / 34 kg. | 79 lb. / 36 kg. | 99 lb. / 45 kg. |
| Net Dimensions (WDH) | 29" x 21.3" x 30.5" | 34" x 21.3" x 30.5" | 45.7" x 23.6" x 30.5" |
| Gross Weight | 86 lb. / 39 kg. | 83 lb. / 38 kg. | 112 lb. / 50.8 kg. |
| Gross Dimensions (WDH) | 24" x 31" x 34" | 36" x 24" x 34" | 48" x 24" x 34" |
| Optional Item | Basket (Item 63990) | Basket (Item 63990) | Basket (Item 79998) |

CHEST FREEZERS

10 REFRIGERATION

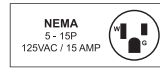
CHEST FREEZER WITH GLASS FLAT TOP



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



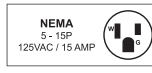
FEATURES

- Material: (exterior) Cold-Roll Steel Sheet; (Interior) Embossed Aluminum
- 4 Casters
- Designed with sliding doors and a built-in lock for security
- Fits 4 baskets



| | 54" wide with 12.6 cu.ft. capacity | 66" wide with 16.5 cu.ft. capacity |
|------------------------|---------------------------------------|---------------------------------------|
| Item | 49294 | 49295 |
| Model | FR-CN-0400 | FR-CN-0500 |
| Capacity | 12.6 cu.ft. / 358 L | 16.5 cu.ft. / 466 L |
| Refrigerant | R290 | R290 |
| Defrosting | Manual | Manual |
| Cooling System | Compressor | Compressor |
| Temperature Controller | Mechanical | Mechanical |
| Temperature Range | 0 to -18°C / 32 to 0°F | 0 to -18°C / 32 to 0°F |
| Power | 300 W | 350 W |
| Amps | 2.6 A | 3 A |
| Electrical | 115V/ 60Hz / 1Ph | 115V/ 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Baskets | 4 | 4 |
| Castors Included | Yes | Yes |
| Basket Dimensions | 22.8" x 11" x 10.8" | 22.8" x 11" x 10.8" |
| Net Weight | 134.5 lb. / 61 kg. | 156.5 lb. / 71 kg. |
| Net Dimensions (WDH) | 53.6" x 26.6" x 30.8" | 66.5" x 26.6" x 30.8" |
| Gross Weight | 154.3 lb. / 70 kg. | 172 lb. / 78 kg. |
| Gross Dimensions (WDH) | 55.7" x 30.3" x 34.3" | 68.9" x 30.3" x 34.3" |

CHEST FREEZER WITH SOLID FLAT TOP

PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY

FEATURES

- Foam filled door for efficient Temperature Range preservation
- Simple design for convenient use
- Balanced hinge to allow door opening within the range of 35° to 70° space for comfortable handling
- 1 basket included



46501



46502



46504



46505

| | 30" wide with 4.9 cu.ft. capacity | 37" wide with 6.7 cu.ft. capacity | 44" wide with 10 cu.ft. capacity |
|---------------------------|--------------------------------------|--------------------------------------|-------------------------------------|
| Item | 46501 | 46502 | 46503 |
| Model | FR-CN-0142 | FR-CN-0192 | FR-CN-0282 |
| Capacity | 4.9 cu.ft. / 138.75 L | 6.7 cu.ft. / 189.7 L | 10 cu.ft. / 283 L |
| Refrigerant | R600 | R600 | R600 |
| Defrosting | Manual | Manual | Manual |
| Cooling System | Compressor | Compressor | Compressor |
| Temperature Control | Mechanical | Mechanical | Mechanical |
| Power | 1/6 hp | 1/6 hp | 1/4 hp |
| Amps | 1.4A | 1.4A | 2.2A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Temperature Range | -15 to -22°C / 5 to -8°F | -15 to -22°C / 5 to -8°F | -15 to -22°C / 5 to -8°F |
| Number of Doors | 1 Swing Solid Door | 1 Swing Solid Door | 1 Swing Solid Door |
| Interior Dimensions (WDH) | 24" x15" x26" | 31.7" x15" x26" | 38.3" x18.1" x26" |
| Net Weight (WDH) | 68 lb. / 30.8kg. | 77 lb. / 35 kg. | 90 lb. / 40.8 kg. |
| Net Dimensions (WDH) | 30" x 22.2" x 33.2" | 37" x 22.2" x 33.2" | 44" x 22.2" x 33.2" |
| Gross Weight | 75 lb. / 34 kg. | 86 lb. / 39 kg. | 101 lb. / 45.8 kg. |
| Gross Dimensions (WDH) | 30.1" x 22.8" x 34.6" | 38.6" x 22.8" x 34.6" | 45" x 25.9" x 34.6" |
| Optional Item | - | - | - |

| | 60" wide with 15.3 cu.ft. capacity | 76" wide with 20 cu.ft. capacity |
|------------------------|---------------------------------------|-------------------------------------|
| Item | 46504 | 46505 |
| Model | FR-CN-0445 | FR-CN-0600 |
| Capacity | 15.3 cu.ft. / 433 L | 20 cu.ft. / 566 L |
| Refrigerant | R290 | R290 |
| Defrosting | Manual | Manual |
| Cooling System | Compressor | Compressor |
| Temperature Control | Mechanical | Mechanical |
| Power | 1/3+ HP | 1/2+ HP |
| Amps | 2.8A | 3.6A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Temperature Range | -15 to -22°C / 5 to -8°F | -15 to -22°C / 5 to -8°F |
| Number of Doors | 1 Swing Solid Door | 2 Swing Solid Doors |
| Net Weight | 139 lb. / 63 kg. | 165 lb. / 75 kg. |
| Net Dimensions (WDH) | 60" x 29" x 32.5" | 76" x 60" x 32.5" |
| Gross Weight | 165 lb. / 75 kg. | 209 lb. / 94.8 kg. |
| Gross Dimensions (WDH) | 62" x 30" x 34" | 77.8" x 30" x 34.3" |
| Optional Item | - | - |

Ice Cream & Gelato Freezers

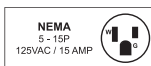
ICE CREAM CHEST FREEZER WITH CURVED TOP



PARTS & LABOUR WARRANTY



COMPRESSOR WARRANTY



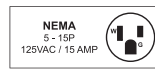
FEATURES

- 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" wide with 5.6 cu.ft. capacity | 58" wide with 17.7 cu.ft. capacity | 79" wide with 24.7 cu.ft. capacity |
|------------------------|---|---|---|
| Item | 31455 | 31457 | 37815 |
| Model | FR-CN-0667 | FR-CN-1473 | FR-CN-2007 |
| Capacity | 5.6 cu.ft. / 160 L | 17.7 cu.ft. / 500 L | 24.7 cu.ft. / 700 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Manual | Manual | Manual |
| Cooling System | Compressor | Compressor | Compressor |
| Temperature Control | Mechanical | Mechanical | Mechanical |
| Temperature Range | 6to -26°C / 43 to -15°F | 0 to -18C / 32 to 0°F | ≤ -18°C / 0°F |
| Power | 345 W | 330 W | 650 W |
| Amps | 1.98 A | 3 A | 6 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Baskets | 2 | 5 | 7 |
| Net Weight | 101.5 lb. / 46 kg. | 176.25 lb. / 80 kg. | 264.5 lb. / 120 kg. |
| Net Dimensions (WDH) | 26.3" x 27.75" x 34.5" | 58" x 29.75" x 32.25" | 78.7 x 29.8" x 32.25" |
| Gross Weight | 107 lb. / 48.5 kg. | 214 lb. / 97 kg. | 308.5 lb. / 140 kg. |
| Gross Dimensions (WDH) | 29" x 30" x 36" | 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 DISPLAY CHEST FREEZER WITH FLAT GLASS TOP



FEATURES

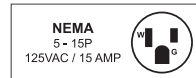
- Comes with four two-inch casters for mobility (2 locking)
- Exterior Material: Durable white powder coated steel;
- Interior Material: Pre-coated steel
- Designed with sliding doors and a built-in lock for security



| | 26" wide with 5.5 cu.ft. capacity | 39" wide with 9.5 cu.ft. capacity |
|----------------------------|--------------------------------------|--------------------------------------|
| Item | 46492 | 46493 |
| Model | FR-CN-0160-R | FR-CN-0260-R |
| Capacity | 5.5 cu.ft. / 156 L | 9.5 cu.ft. / 269 L |
| Refrigerant | R290 | R290 |
| Defrosting | Manual | Manual |
| Cooling System | Compressor | Compressor |
| Temperature Controller | Mechanical | Mechanical |
| Temperature Range | 4 to -26°C / 40 to -15°F | 4 to -26°C / 40 to -15°F |
| Power | 210 W | 265 W |
| Amps | 3 A | 3.5 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Baskets Included | 2 | 3 |
| Net Weight | 101 lb. / 45.8 kg. | 128 lb. / 58 kg. |
| Net Dimensions (WDH) | 26.2" x 28.14" x 34.4" | 39" x 28.14" x 34.4" |
| Gross Weight | 115 lb. / 52.16 kg. | 143 lb. / 65 kg. |
| Gross Dimensions (WDH) | 29.13" x 30" x 37.4" | 42" x 30" x 37.4" |

| | 50" wide with 13.1 cu.ft. capacity | 60" wide with 16.6 cu.ft. capacity | 71" wide with 20 cu.ft. capacity |
|----------------------------|---------------------------------------|---------------------------------------|-------------------------------------|
| Item | 46494 | 46495 | 46730 |
| Model | FR-CN-0360-R | FR-CN-0460-R | FR-CN-0560-R |
| Capacity | 13.1 cu.ft. / 371 L | 16.6 cu.ft. / 371 L | 20 cu.ft. / 566.3 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Manual | Manual | Manual |
| Cooling System | Compressor | Compressor | Compressor |
| Temperature Controller | Mechanical | Mechanical | Mechanical |
| Temperature Range | 4 to -26°C / 40 to -15°F | 4 to -26°C / 40 to -15°F | 4 to -26°C / 40 to -15°F |
| Power | 260 W | 350 W | 295 W |
| Amps | 4 A | 4 A | 4 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 | 2 | 2 |
| Number of Baskets Included | 4 | 5 | 6 |
| Net Weight | 154 lb. / 70 kg. | 172 lb. / 78 kg. | 194 lb. / 88 kg. |
| Net Dimensions (WDH) | 50" x 28.14" x 34.4" | 60" x 28.14" x 34.4" | 70.9" x 28.14" x 34.4" |
| Gross Weight | 174 lb. / 79 kg. | 192 lb. / 87 kg. | 216.1 lb. / 98 kg. |
| Gross Dimensions (WDH) | 52.6" x 30" x 37.4" | 63.2" x 30" x 37.4" | 73.8" x 30" x 37.4" |

ICE CREAM DIPPING CABINET WITH FLAT SNEEZE GUARD



FEATURES

- Comes with four two-inch casters for mobility (2 locking)
- Designed with sliding doors with flat 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
- includes ice cream tub inserts



44589 (interior)



44590



44588

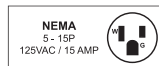


44589

| | 26" wide with 4 cu.ft. capacity | 50" wide with 10 cu.ft. capacity | 60" wide with 13 cu.ft. capacity |
|---------------------------|---|---|---|
| Item | 44590 | 44588 | 44589 |
| Model | FR-CN-0160-S | FR-CN-0360-S | FR-CN-0460-S |
| Capacity | 4 cu.ft. / 120 L | 10 cu.ft. / 290 L | 13 cu.ft. / 370 L |
| Tub (3-Gal) Load Quantity | 4 displayed + 2 stored | 8 displayed + 6 stored | 10 displayed + 8 stored |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Manual | Manual | Manual |
| Cooling System | Compressor | Compressor | Compressor |
| Temperature Controller | Mechanical | Mechanical | Mechanical |
| Temperature Range | 6 to -26°C / 43 to -15°F | 6 to -26°C / 43 to -15°F | 6 to -26°C / 43 to -15°F |
| Power | 345 W | 345 W | 460 W |
| Amps | 3 A | 4 A | 4 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Baskets | 1 | 4 | 5 |
| Net Weight | 154 lb. / 70 kg. | 242.5 lb. / 110 kg. | 280 lb. / 127 kg. |
| Net Dimensions (WDH) | 26" x 28" x 52" | 49.6" x 28" x 52" | 60" x 28" x 52" |
| Gross Weight | 170 lb. / 77 kg. | 266.8 lb. / 121 kg. | 313 lb. / 142 kg. |
| Gross Dimensions (WDH) | 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) |

GELATO DISPLAY SHOWCASE

NEW!

PARTS & LABOUR
WARRANTY

FEATURES

- White Exterior
- Internal LED on top
- Digital controller
- Dual LED temp. displays inside and at back
- Sliding doors at back
- Front curved glass
- 4 casters, 2 with brakes
- Ventilating cooling system
- Automatic defrost



47571



47498



47572



49006



49007

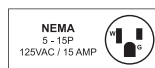


49008

| | 41" wide with 7 pans capacity | | 55" wide with 10 pans capacity | | 69.5" wide with 13 pans capacity | |
|-------------------------|---------------------------------------|-------------|--|--------------|--|--------------|
| Item | 47571 | 49006 | 47498 | 49007 | 47572 | 49008 |
| Model | FR-CN-0007W | FR-CN-0007B | FR-CN-0010W | FR-CN-00010B | FR-CN-00013W | FR-CN-00013B |
| Color | White | Black | White | Black | White | Black |
| Capacity | 7 x 5L (Ice Cream Pan) 1 Scoop Pan | | 10 x 5L (Ice Cream Pan) 1 Scoop Pan | | 13 x 5L (Ice Cream Pan) 1 Scoop Pan | |
| Refrigerant | R290 | | R290 | | R290 | |
| Defrosting | Automatic | | Automatic | | Automatic | |
| Cooling System | Ventilated | | Ventilated | | Ventilated | |
| Temperature Controller | Digital | | Digital | | Digital | |
| Temperature Range | -22 to -12°C / 8 to -10°F | | -22 to -12°C / 8 to -10°F | | -22 to -12°C / 8 to -10°F | |
| Power | 1,300 W | | 1,500 W | | 1,500 W | |
| Amps | 11.8 A | | 13.6 A | | 13.6 A | |
| Electrical | 110V / 60Hz / 1Ph | | 110V / 60Hz / 1Ph | | 110V / 60Hz / 1Ph | |
| Number of Doors | 2 Sliding Doors | | 2 Sliding Doors | | 2 Sliding Doors | |
| Number of Pans Included | 7 Pans | | 10 Pans | | 13 Pans | |
| Net Weight | 306.4 lb. / 139 kg. | | 372.5 lb. / 169 kg. | | 434 lb. / 197 kg. | |
| Net Dimensions (WDH) | 41.3" x 33.5" x 51.2" | | 55.4" x 33" x 51" | | 69.5" x 33" x 51" | |
| Gross Weight | 423.3 lb. / 192 kg. | | 504.9 lb. / 229 kg. | | 582 lb. / 264 kg. | |
| Gross Dimensions (WDH) | 44.5" x 37.8" x 57.5" | | 58.5" x 37.8" x 57" | | 72.5" x 37.8" x 57" | |

Sushi Showcases

CURVED GLASS COUNTERTOP REFRIGERATED SHOWCASE



FEATURES

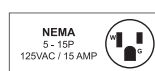
- Digital Temperature Controller, display and illumination control
- Direct cooling system and automatic defrost
- Stainless steel body with curved front glass door
- Adjustable feet

| | |
|---------------------------|------------------------|
| Item | 43074 |
| Model | RS-CN-0118-E |
| Capacity | 4.2 cu.ft. / 118 L |
| Refrigerant | R134a |
| Temperature Range | 12 to 2°C / 54 to 36°F |
| Power | 110 W |
| Amps | 1.6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 |
| Number of Pans | n/a |
| Interior Dimensions (WDH) | 27.4" x 34.7" x 16.4" |
| Net Weight | 85 lb. / 38.5 kg. |
| Net Dimensions (WDH) | 30.5" x 37.6" x 19.3" |
| Gross Weight | 90.4 lb. / 41 kg. |
| Gross Dimensions (WDH) | 38" x 31" x 19" |



43074

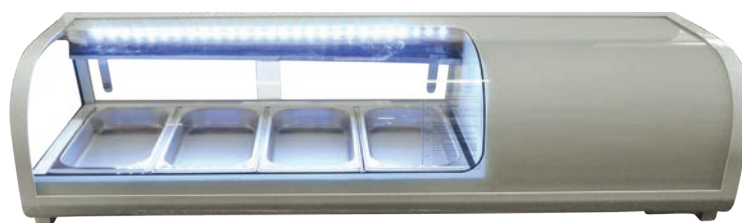
SUSHI SHOWCASES



FEATURES

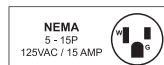
- Internal LED lighting and 1/3 GN pans included
- Direct cooling system and automatic defrost
- Sliding doors & digital Temperature Controller
- Top evaporator with basin to collect condensation

| | |
|---------------------------|--------------------------------------|
| | 46" wide with 1.5 cu.ft. capacity |
| Item | 39553 |
| Model | RS-CN-0042-S |
| Capacity | 1.48 cu.ft. / 42 L |
| Refrigerant | R290 |
| Temperature Range | 12 to 0°C / 54 to 0°F |
| Power | 125 W |
| Amps | 1.3A |
| Electrical | 110V / 60 Hz / 1Ph |
| Number of Doors | 1 Sliding Door |
| Number of Pans | 4 x 1/3GN |
| Interior Dimensions (WDH) | 29.25" x 16" x 9" |
| Net Weight | 76 lb. / 34.5kg. |
| Net Dimensions (WDH) | 46.3" X 16.5" X 10.4" |
| Gross Weight | 81 lb. / 37kg. |
| Gross Dimensions (WDH) | 50" x 20" x 14" |



39553

SUSHI SHOWCASES WITH FLAT GLASS



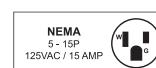
FEATURES

- Brilliant Internal LED illumination on top
- Digital Temperature Controller and display
- Front flat glass
- Sliding doors
- Direct cooling system
- GN pan included



| | 45" wide with 1.6 cu.ft. capacity | 51" wide with 2.3 cu.ft. capacity | 58" wide with 3 cu.ft. capacity | 69" wide with 3.7 cu.ft. capacity |
|---------------------------|--------------------------------------|--------------------------------------|------------------------------------|--------------------------------------|
| Item | 43492 | 44393 | 44394 | 44395 |
| Model | RS-CN-0044 | RS-CN-0064 | RS-CN-0084 | RS-CN-0104 |
| Capacity | 1.6 cu.ft. / 44 L | 2.3 cu.ft. / 64 L | 3 cu.ft. / 84 L | 3.7 cu.ft. / 104 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 180 W | 180 W | 180 W | 180 W |
| Amps | 1.6 A | 1.6 A | 1.6 A | 1.6 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Sliding Door | 1 Sliding Door | 1 Sliding Door | 1 Sliding Door |
| Number of Pans | 4 x 1/3 GN | 5 x 1/3 GN | 6 x 1/3 GN | 5 x 1/2 GN |
| Interior Dimensions (WDH) | 29.3" x 14.2" x 11.2" | 36.2" x 14.2" x 11.2" | 29.3" x 14.2" x 11.2" | 29.3" x 14.2" x 11.2" |
| Net Weight | 86 lb. / 39 kg. | 94.8 lb. / 43 kg. | 103.6 lb. / 47 kg. | 116.8 lb. / 53 kg. |
| Net Dimensions (WDH) | 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 Weight | 93 lb. / 42 kg. | 101 lb. / 46kg. | 110 lb. / 50 kg. | 125.7 lb. / 57 kg. |
| Gross Dimensions (WDH) | 46.7" x 18.3" x 17" | 53.7" x 18.3" x 17" | 60.6" x 18.3" x 17" | 71.3" x 18.3" x 17" |

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



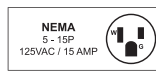
| | 45" wide with 1.5 cu.ft. capacity | 52" wide with 1.8 cu.ft. capacity | 58" wide with 2.2 cu.ft. capacity | 69" wide with 2.75 cu.ft. capacity |
|---------------------------|--------------------------------------|--------------------------------------|--------------------------------------|---------------------------------------|
| Item | 43223 | 43224 | 43225 | 43116 |
| Model | RS-CN-0043-SC | RS-CN-0063-SC | RS-CN-0083-SC | RS-CN-0103-SC |
| Capacity | 1.5 cu.ft. / 42 L | 1.8 cu.ft. / 52 L | 2.2 cu.ft. / 62 L | 2.75 cu.ft. / 78 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 180 W | 180 W | 180 W | 180 W |
| Amps | 1.4 A | 1.4 A | 1.4 A | 1.4 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60 Hz / 1Ph | 110V / 60 Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Pans | 4 x 1/3 GN Pan | 5 x 1/3 GN Pan | 6 x 1/3 GN Pan | 5 x 1/2 GN Pan |
| Interior Dimensions (WDH) | 29.3" x 15" x 9" | 36.2" x 15" x 9" | 43.2" x 15" x 9" | 53.8" x 15" x 9" |
| Net Weight | 73 lb. / 33 kg. | 79 lb. / 36kg. | 86 lb. / 39kg. | 97 lb. / 44kg. |
| Net Dimensions (WDH) | 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 Weight | 80 lb. / 36kg. | 89 lb. / 40kg. | 95 lb. / 43kg. | 106 lb. / 48kg. |
| Gross Dimensions (WDH) | 47" x 20" x 15" | 54" x 21" x 15" | 61" x 21" x 15" | 72" x 20" x 15" |

Display Coolers & Freezers - Countertop

98 L COUNTERTOP DISPLAY FREEZER



PARTS & LABOUR
WARRANTY



FEATURES

- Ideal for places with spaces like convenience stores
- Provides excellent product visibility

| | | | |
|------------------------|--------------------------|---------------------------|-------------------|
| Item | 47239 | Amps | 1.4 A |
| Model | FR-CN-0098-NB | Electrical | 110V / 60Hz / 1Ph |
| Capacity | 3.5 cu.ft. / 98 L | Number of Doors | 1 Swing Door |
| Refrigerant | R290A | Number of Shelves | 3 |
| Defrosting | Manual | Interior Dimensions (WDH) | 18" x 15" x 26.8" |
| Cooling System | Direct Cooling | Net Weight | 110 lb. / 50 kg. |
| Temperature Range | -18 to -20°C / 0 to -4°F | Net Dimensions (WDH) | 23" X 20" x 34" |
| Temperature Controller | Digital | Gross Weight | 119 lb. / 54 kg. |
| Power | 158 W | Gross Dimensions (WDH) | 27" x 23" x 36" |

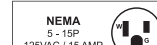


47239

BLACK COUNTERTOP DISPLAY REFRIGERATORS



PARTS & LABOUR
WARRANTY



FEATURES

- Ideal for places with limited spaces like convenience stores and coffee shops
- Provides excellent product visibility

| | 16" wide with 0.74 cu.ft. capacity | 20" wide with 1.8 cu.ft. capacity |
|---------------------------|---------------------------------------|--------------------------------------|
| Item | 44527 | 44496 |
| Model | RS-CN-0021 | RS-CN-0052 |
| Capacity | 0.74 cu.ft. / 21 L | 1.8 cu.ft. / 52 L |
| Refrigerant | R600A | R600A |
| Defrosting | Manual | Manual |
| Cooling System | Direct Cooling | Direct Cooling |
| Temperature Controller | Manual | Manual |
| Temperature Range | 10° to 0°C / 50° to 32°F | 10° to 0°C / 50° to 32°F |
| Power | 760 W | 800 W |
| Amps | 7 A | 7 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 1 | 1 |
| Interior Dimensions (WDH) | 11" x 10.2" x 14.7" | 14.5" x 14.8" x 16.2" |
| Net Weight | 33 lb. / 15 kg. | 43 lb. / 19.5 kg. |
| Net Dimensions (WDH) | 16.2" x 13" x 18.5" | 19.7" x 17.1" x 19.7" |
| Gross Weight | 36.4 lb. / 16.5 kg. | 47.4 lb. / 21.5 kg. |
| Gross Dimensions (WDH) | 19.1" x 16.8" x 21.5" | 22.9" x 20.5" x 22" |

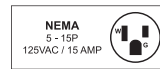


44527



44496

COUNTERTOP DISPLAY REFRIGERATORS



FEATURES

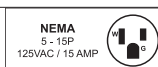
- Ideal for places with limited spaces like convenience stores and coffee shops
- Provides excellent product visibility

| | 13" wide with 0.75 cu.ft. capacity | 16" wide with 1.4 cu.ft. capacity | 17" wide with 1.8 cu.ft. capacity | 18" wide with 2.8 cu.ft. capacity |
|---------------------------|---------------------------------------|--------------------------------------|--------------------------------------|--------------------------------------|
| Item | 44575 | 44528 | 44529 | 44530 |
| Model | RS-CN-0021-B | RS-CN-0040-B | RS-CN-0052-B | RS-CN-0080-B |
| Capacity | 0.75 cu.ft. / 21 L | 1.4 cu.ft. / 40 L | 1.8 cu.ft. / 52 L | 2.8 cu.ft. / 80 L |
| Refrigerant | R600A | R600A | R600A | R600A |
| Defrosting | Manual | Manual | Manual | Manual |
| Cooling System | Direct Cooling | Direct Cooling | Direct Cooling | Direct Cooling |
| Temperature Controller | Mechanical | Mechanical | Mechanical | Mechanical |
| Temperature Range | 10° to 0°C / 50° to 32°F | 10° to 0°C / 50° to 32°F | 10° to 0°C / 50° to 32°F | 10° to 0°C / 50° to 32°F |
| Power | 76 W | 76 W | 76W | 92 W |
| Amps | 0.7 A | 0.7 A | 0.7 A | 0.8 A |
| Electrical | 110V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 2 | 2 | 3 | 3 |
| Interior Dimensions (DWH) | 9.84" x 10.23" x 14.29" | 10" x 10.23" x 17.7" | 10.62" x 13" x 19.68" | 10.62" x 13.8" x 24.8" |
| Net Weight | 35 lb. / 16 kg. | 44 lb. / 20 kg. | 50.7 lb. / 23 kg. | 63.9 lb. / 29 kg. |
| Net Dimensions (DWH) | 13" x 16.3" x 24" | 15.75" x 16.3" x 28.85" | 16.5" x 18.1" x 31.2" | 18.2" x 18.5" x 36.7" |
| Gross Weight | 39 lb. / 18 kg. | 48.5 lb. / 22 kg. | 55 lb. / 25 kg. | 70.54 lb. / 32 kg. |
| Gross Dimensions (DWH) | 16.3" x 19.13" x 27" | 17.75" x 17.6" x 30.6" | 19.8" x 20.8" x 33.3" | 21.3" x 21.3" x 38.8" |



44575

COUNTERTOP DISPLAY FREEZER



FEATURES

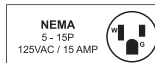
- Ideal for places with spaces like convenience stores
- Provides excellent product visibility

| | |
|---------------------------|----------------------------|
| Item | 44526 |
| Model | FR-CN-0098 |
| Capacity | 3.5 cu.ft. / 98L |
| Refrigerant | R600A |
| Defrosting | Manual |
| Cooling System | Direct Cooling |
| Temperature Controller | Mechanical |
| Temperature Range | -18° to -20°C / 0° to -4°F |
| Power | 158 W |
| Amps | 1.4 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 3 |
| Interior Dimensions (WDH) | 14.17" x 17.8" x 25.6" |
| Net Weight | 110 lb. / 50 kg. |
| Net Dimensions (WDH) | 21.45" x 23.4" x 34.25" |
| Gross Weight | 119 lb. / 54 kg. |
| Gross Dimensions (WDH) | 23.26" x 26.8" x 36" |



44526

17-INCH COUNTERTOP FOUR SIDED GLASS REFRIGERATED SHOWCASE



FEATURES

- Internal LED lighting, with 1.44*4 W
- Temperature Range controls
- 3 adjustable shelf positions

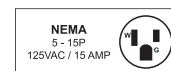
| | 17" wide with Single Door | 17" wide with Dual Door |
|---------------------------|---------------------------|-------------------------|
| Item | 25826 | 25827 |
| Model | RS-CN-0078-S | RS-CN-0078-D |
| Capacity | 2.9 cu.ft. / 82 L | 3 cu.ft. / 86 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 180 W | 190 W |
| Amps | 1.6 A | 1.7 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 2 Swing Doors |
| Number of Shelves | 3 | 3 |
| Interior Dimensions (WDH) | 15.5" x 15.6" x 24" | 15.6 x 15.6" x 24" |
| Net Weight | 79.4 lb. / 36 kg. | 80.5 lb. / 36.5 kg. |
| Net Dimensions (WDH) | 17" x 17" x 38.6" | 17" x 17" x 38.6" |
| Gross Weight | 85 lb. / 38.5 kg. | 86 lb. / 39 kg. |
| Gross Dimensions (WDH) | 19" x 19" x 41" | 19" x 19" x 41" |



25826

25827

17-INCH COUNTERTOP FOUR SIDED GLASS REFRIGERATED SHOWCASE WITH STAINLESS STEEL BASE



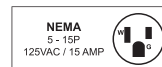
FEATURES

- Eye catching internal LED lighting
- Stainless steel exterior and interior
- Adjustable PVC coated shelves
- Maintenance free controller
- Single access

| | |
|---------------------------|------------------------|
| Item | 39551 |
| Model | RS-CN-0078 |
| Capacity | 2.75 cu.ft. / 78 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Forced Air |
| Temperature Controller | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F |
| Power | 180 W |
| Amps | 1.6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 3 |
| Interior Dimensions (WDH) | 15.7" x 13.8" x 25.3" |
| Net Weight | 74.5 lb. / 33.8 kg. |
| Net Dimensions (WDH) | 15.35" x 16.9" x 38.8" |
| Gross Weight | 80.25 lb. / 36.4 kg. |
| Gross Dimensions (WDH) | 15.35" x 19" x 41" |



ROTATING CIRCULAR COUNTERTOP DISPLAY CASE



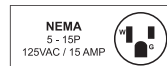
FEATURES

- Eye catching internal LED lighting
- Turnable glass shelves (41466 only)
- Stainless steel exterior and interior (39552 only)
- 39552 has easy adjustable feet

| | 18" wide with 2.5 cu.ft. capacity | 19" wide with 3.5 cu.ft. capacity |
|---------------------------|--------------------------------------|--------------------------------------|
| Item | 39552 | 41466 |
| Model | RS-CN-0072-R | RS-CN-0100-R |
| Capacity | 2.5 cu.ft. / 72 L | 3.5 cu.ft. / 100 L |
| Refrigerant | R290 | R134a |
| Defrosting | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 8 to 2°C / 46 to 36°F |
| Power | 170 W | 230 W |
| Amps | 1.34 A / 1.2 A | 2.6 |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 | 1 |
| Number of Shelves | 3 | 3 |
| Interior Dimensions (WDH) | 15" x 15" x 25.5" | 16" x 16" x 27" |
| Net Weight | 84.88 lb. / 38.5 kg. | 110 lb. / 50 kg. |
| Net Dimensions (WDH) | 17.7" x 17.7" x 38.7 | 18.9" x 18.9" x 40.5" |
| Gross Weight | 90 lb. / 40.8 kg. | 118 lb. / 53.5 kg. |
| Gross Dimensions (WDH) | 20" x 20" x 41" | 22.24" x 22.24" x 44" |



27-INCH ROTATING CIRCULAR FLOOR DISPLAY CASE



FEATURES

- Brilliant LED lighting on 2 sides
- Turnable glass shelves
- Digital Temperature Controller and display
- Double glass

| | |
|---------------------------|-------------------------|
| Item | 40440 |
| Model | RS-CN-0400-R |
| Capacity | 14.1 cu.ft. / 400 L |
| Refrigerant | R404a |
| Defrosting | Air Cooling |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 8 to 2°C / 46° to 36°F |
| Power | 500 W |
| Amps | 6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 |
| Number of Shelves | 4 |
| Castors | 4 casters with 2 brakes |
| Interior Dimensions (WDH) | 24.4" x 24.4" x 45" |
| Net Weight | 275 lb. / 125 kg. |
| Net Dimensions (WDH) | 26.8" x 26.8" x 69" |
| Gross Weight | 306 lb. / 139 kg. |
| Gross Dimensions (WDH) | 30" x 30" x 75" |

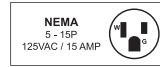


COUNTERTOP REFRIGERATED SHOWCASES

Matching Heated Showcase (item 47454 & 47455) is also available



PARTS & LABOUR
WARRANTY



FEATURES

- Stainless Steel
- Automatic defrost
- Adjustable chrome plated shelves
- Maintenance free condenser
- Eye catching internal LED lighting
- Front curved glass



44629



44630



44631

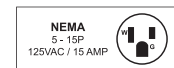
| | 27" wide with 4.25 cu.ft. capacity | 34" wide with 5.7 cu.ft. capacity | 48" wide with 7.1 cu.ft. Capacity |
|---------------------------|---------------------------------------|--------------------------------------|--------------------------------------|
| Item | 44629 | 44630 | 44631 |
| Model | RS-CN-0120-4 | RS-CN-0160-4 | RS-CN-0202-4 |
| Capacity | 4.25 cu.ft. / 120L | 5.7 cu.ft. / 160 L | 7.1 cu.ft. / 202 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 230 W | 330 W | 340 W |
| Amps | 2.7 A | 3 A | 3.9 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 | 2 |
| Interior Dimensions (WDH) | 26" x 19" x 16" | 33" x 19" x 16" | 46.5" x 19" x 16" |
| Net Weight | 126 lb. / 57 kg. | 145.5 lb. / 66 kg. | 195.1 lb. / 88.5 kg. |
| Net Dimensions (WDH) | 27" x 22" x 27" | 34" x 22" x 27" | 48" x 24.7" x 27" |
| Gross Weight | 132 lb. / 60 kg. | 153 lb. / 69.5 kg. | 203.9 lb. / 92.5 kg. |
| Gross Dimensions (WDH) | 25" x 30" x 30" | 22" x 35" x 27" | 50.8" x 24.7" x 28.9" |

27-INCH ALL BLACK COUNTERTOP REFRIGERATED SHOWCASE

Matching Heated Showcase (item 47454) is also available



PARTS & LABOUR
WARRANTY



FEATURES

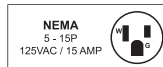
- Comes with rear sliding doors, interior light, and glass windows on each side
- Designed to fit on table tops

| | | | |
|------------------------|--------------------------|---------------------------|------------------------|
| Item | 27155 | Amps | 1.5 A |
| Model | RS-CN-0100-E | Electrical | 110V / 60Hz / 1Ph |
| Capacity | 3.5 cu.ft. / 100 L | Number of Doors | 2 Sliding Doors |
| Refrigerant | R290 | Number of Shelves | 2-3 |
| Defrosting | Automatic | Interior Dimensions (WDH) | 25.75" x 15.3" x 15.5" |
| Cooling System | Forced Air | Net Weight | 86.2 lb. / 39.1 kg. |
| Temperature Controller | Digital | Net Dimensions (WDH) | 27" x 24.75" x 26.5" |
| Temperature Range | 12° to 0°C / 54° to 32°F | Gross Weight | 97 lb. / 44 kg. |
| Power | 170 W | Gross Dimensions (WDH) | 30" x 21" x 31" |



27155

**SQUARE GLASS COUNTERTOP
REFRIGERATED SHOWCASES**

**PARTS & LABOUR
WARRANTY**

FEATURES

- Stainless Steel
- Temperature Range Controls
- Adjustable shelves
- Keeping your good freshness at safe temperatures



47107



47278



47279



47424

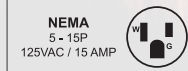
NEW!

| | 28" wide with 4.2 cu.ft. capacity | 35" wide with 5.65 cu.ft. capacity | 48" wide with 7.13 cu.ft. capacity | 60" wide with 8.9 cu.ft. capacity |
|---------------------------|--------------------------------------|---------------------------------------|---------------------------------------|--------------------------------------|
| Item | 47107 | 47278 | 47279 | 47424 |
| Model | RTW-120L-5 | RTW-160L-5 | RTW-202L-5 | RS-CN-0252-5 |
| Capacity | 4.2 cu.ft. / 120 L | 5.65 cu.ft. / 120 L | 7.13 cu.ft. / 202 L | 8.9 cu.ft. / 252 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 160 W | 160 W | 160 W | 460 W |
| Amps | 2.7 A | 3 A | 3.9 A | 5 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 | 2 | 3 |
| Interior Dimensions (WDH) | 26.18" x 19.15" x 16.2" | 33.19" x 19.15" x 16.2" | 46.5" x 19.15" x 16.2" | 57.5" x 19.15" x 16.2" |
| Net Weight | 125.7 lb. / 57 kg. | 145.5 lb. / 66 kg. | 198.4 lb. / 90 kg. | 255.7 lb. / 116 kg. |
| Net Dimensions (WDH) | 27.6" x 22.4" x 27" | 34.6" x 22.4" x 27" | 48" x 22.4" x 27" | 60" x 22.4" x 27" |
| Gross Weight | 132.3 lb. / 60 kg. | 153.2 lb. / 69.5 kg. | 203.9 lb. / 92.5 kg. | 297.6 lb. / 135 kg. |
| Gross Dimensions (WDH) | 30.4" x 24.7" x 29" | 37.4" x 24.7" x 29" | 48" x 24.2" x 29" | 62.8" x 24.7" x 34.4" |

See page 339 for matching Heated Display models

Display Coolers & Freezers - Floor Models

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

| | 26" wide with 9.5 cu.ft. capacity | 26" wide with 14.1 cu.ft. capacity |
|------------------------|--------------------------------------|---------------------------------------|
| Item | 44471 | 44473 |
| Model | RS-CN-0270-L | RS-CN-0400-L |
| Capacity | 9.5 cu.ft. / 270L | 14.1 cu.ft. / 400L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 475 W | 495 W |
| Amps | 2.8A | 2.8A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 3 | 4 |
| Net Weight | 308.6 lb. / 140 kg. | 386 lb. / 175 kg. |
| Net Dimensions (WDH) | 25.6" x 25.6" x 59" | 25.6" x 25.6" x 75" |
| Gross Weight | 363.8 lb. / 165 kg. | 452 lb. / 205 kg. |
| Gross Dimensions (WDH) | 29.5" x 29.5" x 65" | 29.5" x 29.5" x 81" |



44471



44473

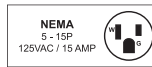
| | 33" wide with 19.4 cu ft. capacity | 34" wide with 12.36 cu.ft. capacity |
|------------------------|---------------------------------------|--|
| Item | 44474 | 44472 |
| Model | RS-CN-0550 | RS-CN-0350 |
| Capacity | 19.4 cu.ft. / 550L | 12.4 cu.ft. / 350L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 500 W | 495 W |
| Amps | 2.9A | 2.8A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 4 | 3 |
| Net Weight | 423 lb. / 192 kg. | 335 lb. / 152 kg. |
| Net Dimensions (WDH) | 33" x 25.6" x 75" | 33.5" x 25.6" x 59" |
| Gross Weight | 500.5 lb. / 227 kg. | 399 lb. / 181 kg. |
| Gross Dimensions (WDH) | 37.36" x 29.5" x 81" | 37" x 37" x 65" |



44474

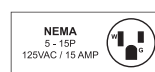


44472

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 |
| Capacity | 17.65 cu.ft. / 500L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Forced Air |
| Temperature Controller | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F |
| Power | 680 W |
| Amps | 3.7 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 5 |
| Interior Dimensions (WDH) | 23.8" x 23.8" x 53" |
| Net Weight | 297 lb. / 134.7 kg. |
| Net Dimensions (WDH) | 25.6" x 25.6" x 76.6" |
| Gross Weight | 317 lb. / 143.7 kg. |
| Gross Dimensions (WDH) | 30" x 30" x 85" |

**DROP-IN REFRIGERATED SHOWCASE****FEATURES**

- Stainless Steel body
- Smooth curved glass finish
- Attractive tall design
- Environmentally safe R290 refrigerant
- Automatic Defrost
- Digital Thermostat

| | 28" wide with 3 cu.ft. capacity | 35" wide with 4 cu.ft. capacity |
|---------------------------|------------------------------------|------------------------------------|
| Item | 47560 | 48887 |
| Model | RS-CN-0120-4D | RS-CN-0160-4D |
| Capacity | 3 cu.ft. / 88 L | 4 cu.ft. / 112 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Temperature Controller | Digital Thermostat | Digital Thermostat |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 2/7 hp | 2/7 hp |
| Amps | 2.8 A | 3.2 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | Door Type |
| Number of Shelves | 2 | 2 |
| Interior Dimensions (WDH) | 26.2" x 19.3" x 16.2" | 33.2" x 19.3" x 16.2" |
| Net Weight | 132.3 lb. / 60 kg. | 153.3 lb. / 69.5 kg. |
| Net Dimensions (WDH) | 27.6" x 22.6" x 27.4" | 34.6" x 22.6" x 27.4" |
| Gross Weight | 138.9 lb. / 63 kg. | 161 lb. / 73 kg. |
| Gross Dimensions (WDH) | 30.4" x 24.7" x 28.9" | 37.4" x 24.7" x 28.9" |



47560



48887

SEE PREVIOUS PAGE FOR FEATURES AND CERTIFICATIONS

| | 48" wide with 5 cu.ft. capacity | 60" wide with 7 cu.ft. capacity |
|---------------------------|------------------------------------|------------------------------------|
| Item | 47561 | 47562 |
| Model | RS-CN-0202-4D | RS-CN-0252-4D |
| Capacity | 5 cu.ft. / 157 L | 7 cu.ft. / 198 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Temperature Controller | Digital Thermostat | Digital Thermostat |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 2/7 hp | 2/7 hp |
| Amps | 3.6 A | 4.9 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | Door Type | Door Type |
| Number of Shelves | 2 | 2 |
| Interior Dimensions (WDH) | 46.5" x 19.3" x 16.2" | 58.5" x 19.3" x 16.2" |
| Net Weight | 206.2 lb. / 93.5 kg. | 267.9 lb. / 121.5 kg. |
| Net Dimensions (WDH) | 48" x 22.6" x 27.4" | 60" x 22.6" x 27.4" |
| Gross Weight | 233.7 lb. / 106 kg. | 309.8 lb. / 140.5 kg. |
| Gross Dimensions (WDH) | 50.8" x 24.7" x 28.9" | 62.8" x 24.7" x 29.4" |



47561



47562

REFRIGERATED FLOOR DISPLAY CASE



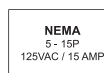
FEATURES

- 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" wide with 11 cu.ft. capacity | 48" wide with 15 cu.ft. capacity | 60" wide with 19 cu.ft. Capacity | 72" wide with 23 cu.ft. capacity |
|---------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 44387 | 44502 | 44503 | 44504 |
| Model | RS-CN-0271 | RS-CN-0371 | RS-CN-0471 | RS-CN-0571 |
| Capacity | 11 cu.ft. / 310 L | 15 cu.ft. / 420 L | 19 cu.ft. / 535 L | 23 cu.ft. / 650 L |
| Defrosting | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Cooling System | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Refrigerant | R290 | R290 | R290 | R290 |
| Power | 600 W | 540 W | 510 W | 630 W |
| Amps | 7.1 A | 6.3 A | 6.5 A | 6.8 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 3 | 3 | 3 | 3 |
| Interior Dimensions (WDH) | 33.3" x 23.3" x 32.7" | 45" x 23" x 32.7" | 57" x 23" x 32.7" | 68" x 23" x 32.7" |
| Net Weight | 322 lb. / 146 kg. | 390.2 lb. / 177 kg. | 482.8 lb. / 219 kg. | 518 lb. / 235 kg. |
| Net Dimensions (WDH) | 36.4" x 26.8" x 56" | 48" x 26.8" x 56" | 60" x 26.8" x 56" | 72" x 26.8" x 56" |
| Gross Weight | 386 lb. / 175 kg. | 467.4 lb. / 200 kg. | 533.5 lb. / 242 kg. | 606 lb. / 275 kg. |
| Gross Dimensions (WDH) | 39.7" x 32" x 60" | 53" x 32" x 65" | 66.5" x 32.7" x 63.4" | 78.3" x 26.8" x 63" |

STAINLESS STEEL REFRIGERATED FLOOR SHOWCASE



FEATURES

- Interior: Aluminum liner with stainless steel floor
- Exterior: stainless steel
- Attractive curved glass with rear sliding glass doors
- Rounded corner design inside of the cabinet makes storage room easy to clean
- Temperature Ranges range: 32° to 43°F (0° to 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



50079



50085



50080

| | 36" wide with 11.6 cu.ft. capacity | 47" wide with 18 cu.ft. capacity | 64" wide with 22 cu.ft. capacity | 82" wide with 32 cu.ft. Capacity |
|---------------------------|---------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 50084 | 50079 | 50085 | 50080 |
| Model | RS-CN-0092-S | RS-CN-0120-S | RS-CN-0163-S | RS-CN-0200-S |
| Capacity | 11.6 cu.ft. / 328 L | 18 cu.ft. / 508L | 22 cu.ft. / 620 L | 32 cu.ft. / 903 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F |
| Power | 1/3 hp | 1/4 hp | 3/5 hp | 3/4 hp |
| Amps | 2.13 | 1.6 A | 4 A | 5 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 3 | 3 | 3 | 3 |
| Interior Dimensions (WDH) | 32.3" x 26.7" x 27.2" | 43.3" x 26.7" x 27.2" | 60.2" x 26.7" x 27.2" | 78" x 26.7" x 27.2" |
| Net Weight | 260 lb. / 118 kg. | 319 lb. / 145 kg. | 399 lb. / 181 kg. | 506 lb. / 230 kg. |
| Net 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 Weight | 297.6 lb. / 135 kg. | 399 lb. / 181 kg. | 485 lb. / 220 kg. | 638 lb. / 290 kg. |
| Gross Dimensions (WDH) | 41" x 37" x 50" | 52" x 37" x 50" | 69" x 37" x 50" | 87" x 37" x 50" |

BLACK COATED STEEL REFRIGERATED FLOOR SHOWCASE



FEATURES

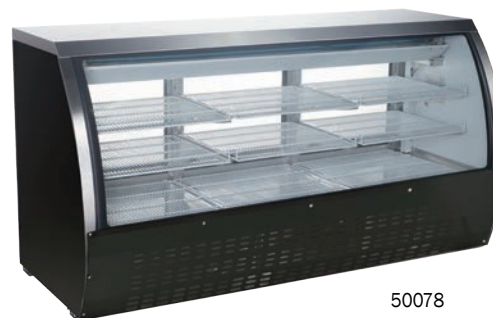
- Interior: Aluminum liner with stainless steel floor
- Exterior: Black coated steel for item
- Attractive curved glass with rear sliding glass doors
- Rounded corner design inside of the cabinet makes storage room easy to clean
- Temperature Ranges range: 32° to 43°F (0° to 6°C)
- Removable installation 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



50077



50083



50078

| | 36" wide with 11.6 cu.ft. capacity | 47" wide with 18 cu.ft. capacity | 64" wide with 22 cu.ft. capacity | 82" wide with 32 cu.ft. capacity |
|---------------------------|---------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Item | 50082 | 50077 | 50083 | 50078 |
| Model | RS-CN-0092-B | RS-CN-0120-B | RS-CN-0163-B | RS-CN-0200-B |
| Capacity | 11.6 cu.ft. / 328L | 18 cu.ft. / 508L | 22 cu.ft. / 620L | 32 cu.ft. / 903 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F | 6 to 0°C / 43 to 32°F |
| Power | 1/3 hp | 1/4+ HP | 3/5 hp | 3/4 hp |
| Amps | 4.68 A | 3.12 A | 7.14 A | 7.08 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 3 | 3 | 3 | 3 |
| Interior Dimensions (WDH) | 32.3" x 26.7" x 27.2" | 43.3" x 26.7" x 27.2" | 60.2" x 26.7" x 27.2" | 78" x 26.7" x 27.2" |
| Net Weight | 260 lb. /118 kg. | 319 lb. / 145 kg. | 399 lb. / 181 kg. | 506 lb. / 230 kg. |
| Net 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 Weight | 297.6 lb. /135 kg. | 399 lb. / 181 kg. | 485 lb. / 220 kg. | 638 lb. / 290 kg. |
| Gross Dimensions (WDH) | 40.9" x 37" x 50.39" | 52" x 37" x 50" | 68.89" x 37" x 50.39" | 37" x 87" x 50" |

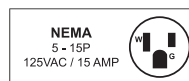
FLOOR GLASS REFRIGERATED DISPLAY CASE

FEATURES

- Brilliant internal LED illumination under each sleeve
- Digital Temperature Controller and display
- Adjustable chrome plated shelves
- 4 sides with 3 layer glass

PARTS & LABOUR
WARRANTY

FOR 47105 ONLY



- Ventilated cooling system
- Automatic defrost
- 4 casters with 2 brakes
- Double glass and rear door



39539



40519



39540 (Square Edge)



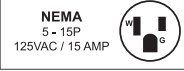
47105

| | 36" wide with 9.5 cu.ft. capacity & Curved Edge Glass | 48" wide with 13 cu.ft. capacity & Curved Edge Glass | 48" wide with 13 cu.ft. capacity & Square Edge Glass | 60" wide with 13 cu.ft. capacity & Curved Edge Glass |
|---------------------------|---|--|--|--|
| Item | 39539* | 40519* | 39540* | 47105 |
| Model | RS-CN-0270 | RS-CN-0370 | RS-CN-0370-S | RS-CN-0470 |
| Capacity | 9.5 cu.ft. / 270L | 13 cu.ft. / 370L | 13 cu.ft. / 370L | 17.7 cu.ft. / 500L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Cooling System | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 8 to 2°C / 46 to 36°F | 8 to 2°C / 46 to 36°F | 8 to 2°C / 46 to 36°F | 8 to 2°C / 46 to 36°F |
| Power | 410 W | 450 W | 450 W | 420 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 | 2 | 2 |
| Interior Dimensions (WDH) | 34" x 22.8" x 25.2" | 45.7" x 22.8" x 2.5" | 45.7" x 22.8" x 2.5" | 57.5" x 22.8" x 2.5" |
| Net Weight | 360.46 lb. / 163.5 kg. | 360.5 lb. / 163.5 kg. | 360.5 lb. / 163.5 kg. | 401.2 lb. / 182 kg. |
| Net 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 Weight | 379 lb. / 171.9 kg. | 379.2 lb. / 172 kg. | 422 lb. / 191.4 kg. | 507.1 lb. / 230 kg. |
| 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" |

NON-REFRIGERATED DRY BAKERY DISPLAY CASES



PARTS & LABOUR
WARRANTY



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

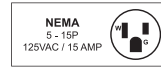


| | 36" wide with 10.4 cu.ft. capacity | 48" wide with 14 cu. ft. capacity | 60" wide with 17.7 cu.ft. capacity |
|---------------------------|---------------------------------------|--------------------------------------|---------------------------------------|
| Item | 47102 | 47103 | 47104 |
| Model | DS-CN-0270 | DS-CN-0370 | DS-CN-0470 |
| Capacity | 10.4 cu.ft. / 295 L | 14.1 cu.ft. / 400 L | 17.7 cu.ft. / 500 L |
| Electrical (Lights) | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 | 2 |
| Interior Dimensions (WDH) | 34" x 22.8" x 25" | 45.7 x 22.8" x 25.25" | 57.5 x 22.8" x 25" |
| Net Weight | 231.5 lb. / 105 kg. | 286.6 lb. / 130 kg. | 348.3 lb. / 158 kg. |
| Net Dimensions (DWH) | 26.6" x 36" x 48" | 26.6" x 47.8" x 48" | 26.6" x 59.6" x 48" |
| Gross Weight | 315.3 lb. / 143 kg. | 374.8 lb. / 170 kg. | 507.1 lb. / 230 kg. |
| Gross Dimensions (DWH) | 29.3" x 39.4" x 50" | 29.3" x 51.2" x 50" | 29.3" x 63" x 50" |

60-INCH REFRIGERATED CURVED GLASS FLOOR SHOWCASE



PARTS & LABOUR
WARRANTY



FEATURES

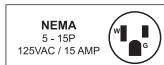
- LED lighting
- Front hinge door for easy cleaning access
- Back sliding door
- Digital Temperature Controller and display
- Automatic defrost
- Ventilated cooling system
- 4 castors with 2 brakes
- Double tempered glass

| | |
|---------------------------|---|
| Item | 46471 |
| Model | RS-CN-0860 |
| Capacity | 28 cu.ft. / 799L |
| Refrigerant | R290a |
| Defrosting | Air Cooling |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F |
| Power | 680W |
| Amps | 6.2 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Front Hinge & Back Sliding |
| Number of Shelves | 3 |
| Interior Dimensions (WDH) | 12.5" x 54" x 40" 16.6" x 54" x 40" 21" x 54" x 40" |
| Net Weight | 518 lb. / 235 kg. |
| Net Dimensions (WDH) | 32.6" x 59.8" x 56.7" |
| Gross Weight | 617 lb. / 280 kg. |
| Gross Dimensions (WDH) | 36" x 66" x 70" |



Front Hinged Door

**SQUARE GLASS FLOOR
REFRIGERATED DISPLAY CASE**

**PARTS & LABOUR
WARRANTY**

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



44382 / 44383



44384

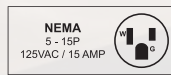


44505

| | 36" wide with 13.8 cu.ft. capacity | 48" wide with 18.7 cu.ft. capacity | 60" wide with 23.7 cu.ft. capacity | 71" wide with 28.6 cu.ft. capacity |
|------------------------|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| Item | 44382 | 44383 | 44384 | 44505 |
| Model | RS-CN-0271-S | RS-CN-0371-S | RS-CN-0471-S | RS-CN-0571-S |
| Capacity | 13.8 cu.ft. / 390 L | 18.7 cu.ft. / 530 L | 23.7 cu.ft. / 670 L | 28.6 cu.ft. / 810 L |
| Refrigerant | R290 | R290 | R290 | R290 |
| Defrosting | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Cooling System | Air Cooling | Air Cooling | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 535 W | 540 W | 540W | 630W |
| Amps | 5 A | 5 A | 5 A | 5.7 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 3 | 3 | 3 | 6 |
| Net Weight | 355lb. / 161kg. | 427.7lb. / 194kg. | 505 lb. / 229kg. | 551 lb. / 250kg. |
| Net Dimensions (WDH) | 36" x 26.8" x 56" | 48" x 26.8" x 56" | 59.8" x 27.6" x 55.5" | 71.8" x 26.8" x 56" |
| Gross Weight | 394lb. / 178.7kg. | 474lb. / 215kg. | 556lb. / 252kg. | 639lb. / 290kg. |
| Gross Dimensions (WDH) | 42" x 31" x 65" | 53" x 31" x 65" | 66.5" x 32.7" x 63" | 78.3" x 32.7" x 63" |

Display Coolers & Freezers - Dual Zone

DUAL SERVICE OPEN REFRIGERATED FLOOR DISPLAY CASES



FEATURES

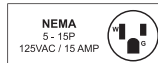
- Stainless steel construction with glass shelves
- Top shelf: Enclosed, front curved glass with rear sliding door
- Bottom shelf: Self-service cabinet with night curtain

| | 36" wide with 12.5 cu.ft. capacity | 48" wide with 16.5 cu.ft. capacity |
|------------------------|---------------------------------------|---------------------------------------|
| Item | 47106 | 47277 |
| Model | RS-CN-0120-5 | RS-CN-0468 |
| Capacity | 12.5 cu.ft. / 354 L | 16.5 cu.ft. / 468 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 3/4 hp / 910 W | 3/4 hp / 1078 W |
| Amps | 8.2 A | 9.8 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors | 2 Sliding Doors |
| Number of Shelves | 2 | 2 |
| Net Weight | 469.6 lb. / 213 kg. | 522.5 lb. / 237 kg. |
| Net Dimensions (WDH) | 35.4" x 34.1" x 59.1 | 47.2" x 34.1" x 59" |
| Gross Weight | 593 lb. / 269 kg. | 650.4 lb. / 295 kg. |
| Gross Dimensions | 39" x 38.4" x 65" | 50.8" x 38.4" x 65" |



47106

48-INCH DUAL SERVICE OPEN REFRIGERATED FLOOR DISPLAY CASE



FEATURES

- Stainless steel construction with glass shelves
- LED light
- Top shelf: Enclosed, anti-fog front curved glass with rear sliding door
- Bottom shelf: Self-service cabinet with night curtain

| | |
|------------------------|---|
| Item | 43550 |
| Model | RE-CN-0483 |
| Capacity | 17 cu.ft. / 483 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilation |
| Temperature Controller | Digital |
| Temperature Range | 5 to 2°C / 41 to 36°F |
| Power | Refrigeration: 1,080 W Defrost: 1,000 W |
| Amps | 9.4 A + 5.2 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors |
| Number of Shelves | 2 |
| Net Weight | 639 lb. / 290 kg. |
| Net Dimensions (WDH) | 48" x 31.5" x 59" |
| Gross Weight | 660 lb. / 299 kg. |
| Gross Dimensions (WDH) | 55" x 36" x 71" |



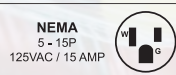
43550

Display Coolers & Freezers - Grab & Go Refrigeration

24-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



PARTS & LABOUR
WARRANTY



FEATURES

- LED lighting
- Digital Temperature Range controls
- Adjustable shelf positions
- Casters included

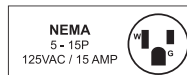
| | |
|---------------------------|------------------------|
| Item | 25825 |
| Model | RS-CN-0250 |
| Capacity | 9 cu.ft. / 252 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F |
| Power | 138 W |
| Amps | 14.5 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Pull Down Curtian |
| Number of Shelves | 3 |
| Interior Dimensions (WDH) | 21.75" x 22" x 38.5" |
| Net Weight | 220.5 lb. / 100 kg. |
| Net Dimensions (WDH) | 24" x 29.7" x 67.8" |
| Gross Weight | 242.5 lb. / 110 kg. |
| Gross Dimensions (WDH) | 27.2" x 29.7" x 73.8" |



24-INCH & 40-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



PARTS & LABOUR
WARRANTY



FEATURES

- LED lighting
- Digital Temperature Range controls
- Pull down curtain
- Adjustable shelf positions
- Casters included

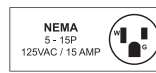
| | 24" wide with 8.12 cu.ft. capacity | 40" wide with 13.4 cu.ft. capacity |
|---------------------------|---------------------------------------|---------------------------------------|
| Item | 40438 | 40004 |
| Model | RS-CN-0230 | RS-CN-0380 |
| Capacity | 8.1 cu.ft. / 230 L | 13.4 cu.ft. / 380 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 1230 W | 1280 W |
| Amps | 10.1 A | 9.7 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Pull Down Curtian | 1 Pull Down Curtian |
| Number of Shelves | 3 | 3 |
| Interior Dimensions (WDH) | 21.35" x 22.5" x 33" | 37" x 22.5" x 33" |
| Net Weight | 202.4 lb. / 92 kg. | 246.4 lb. / 112 kg. |
| Net Dimensions (WDH) | 23.6" x 34.50" x 60.12" | 39.37" x 34.50" x 60.12" |
| Gross Weight | 234 lb. / 106 kg. | 303 lb. / 137.4 kg. |
| Gross Dimensions (WDH) | 36" x 64" x 28" | 42" x 39" x 63" |



OPEN REFRIGERATED DISPLAY CASES



PARTS & LABOUR
WARRANTY



FEATURES

- Brilliant Internal LED lighting at 2 front sides
- Digital Temperature Controller and display
- 4 Castors with 2 brakes
- Double tempered glass
- Adjustable shelves
- Condensation water evaporated automatically
- Condensation at backside, free maintenance

| | 28" wide with 9.2 cu.ft. capacity | 36" wide with 13.8 cu.ft. capacity |
|------------------------|--------------------------------------|---------------------------------------|
| Item | 47515 | 47514 |
| Model | RS-CN-0260 | RS-CN-0390 |
| Capacity | 9.18 cu.ft. / 260 L | 13.8 cu.ft. / 390 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Air Cooling | Air Cooling |
| Temperature Controller | Digital | Digital |
| Temperature Range | 12 to 0°C / 54 to 32°F | 12 to 0°C / 54 to 32°F |
| Power | 737 W | 737 W |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Amps | 6.7 A | 6.7 A |
| Number of Doors | 1 Pull Down Curtain | 1 Pull Down Curtain |
| Number of Shelves | 3 | 3 |
| Material | Stainless Steel | Stainless Steel |
| Net Weight | 230.4 lb. / 104.5 kg. | 271.2 lb. / 123 kg. |
| Net Dimensions (WDH) | 28.2" x 32.8" x 59.4" | 36.2" x 33.3" x 59.4" |
| Gross Weight | 269 lb. / 122 kg. | 315.3 lb. / 143 kg. |
| Gross Dimensions (WDH) | 30.5" x 35.4" x 61" | 39" x 36.2" x 65.7" |



47515

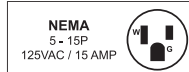


47514

34-INCH OPEN REFRIGERATED FLOOR DISPLAY



PARTS & LABOUR
WARRANTY



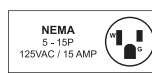
FEATURES

- 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 |
| Capacity | 12.71 cu.ft. / 360 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F |
| Power | 1,260 W |
| Amps | 11.6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Pull Down Curtian |
| Number of Shelves | 3 |
| Net Weight | 277 lb. / 126 kg. |
| Net Dimensions | 34.50" x 37.20" x 65" |
| Gross Weight | 336 lb. / 152 kg. |
| Gross Dimensions | 37" x 66" x 40" |



41465

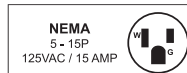
34-INCH OPEN REFRIGERATED FLOOR DISPLAY**FEATURES**

- 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 | 31809 |
| Model | RS-CN-0200 |
| Capacity | 7.06 cu.ft. / 200 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Power | 1,340 W |
| Amps | 12 A |
| Electrical | 110V / 60Hz / 1Ph |
| Temperature Range | 12 to 2°C / 54 to 36°F |
| Number of Doors | 1 Pull Down Curtain |
| Number of Shelves | 2 |
| Net Weight | 253 lb. / 115 kg. |
| Net Dimensions (WDH) | 39.37" x 22" x 49.21" |
| Gross Weight | 283 lb. / 128 kg. |
| Gross Dimensions (WDH) | 42" x 25" x 56" |



31809

36-INCH OPEN REFRIGERATED SHOWCASE - STAINLESS STEEL**FEATURES**

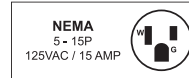
- Heavy-duty stainless steel body
- Brilliant Internal LED lighting at 2 front sides
- Digital Temperature Controller and display
- 4 Castors with 2 brakes
- Double tempered glass
- Features a durable night curtain
- Ventilated cooling system
- Automatic defrost
- Filter mesh in front of base
- Adjustable shelves

| | |
|------------------------|------------------------|
| Item | 44439 |
| Model | RS-CN-0390-L |
| Capacity | 14 cu.ft. / 390L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F |
| Power | 1/2 hp |
| Amps | 11.6 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Pull Down Curtian |
| Number of Shelves | 4 |
| Net Weight | 303 lb. / 137.5 kg. |
| Net Dimensions | 36" x 31.1" x 58.8" |
| Gross Weight | 352.7 lb. / 160 kg. |
| Gross Dimensions | 39" x 36.2" x 63" |



44439

51-INCH OPEN REFRIGERATED FLOOR DISPLAY CASE



FEATURES

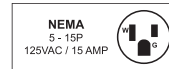
- Brilliant internal LED illumination on top
- Digital Temperature Controller and display
- Comes with night curtain
- 4 Castors (2 With brakes)
- Ventilated cooling system
- Automatic defrost

| | |
|------------------------|------------------------|
| Item | 44377 |
| Model | RS-CN-0770 |
| Capacity | 27.2 cu.ft. / 770L |
| Refrigerant | R404a |
| Defrosting | Automatic |
| Cooling System | Air Cooling |
| Temperature Controller | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F |
| Power | 3/4 hp |
| Amps | 14.5A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Door | 1 Pull Down Curtain |
| Number of Shelves | 4 |
| Net Weight | 463 lb. / 210 kg. |
| Net Dimensions (WDH) | 51.7" x 36" x 63" |
| Gross Weight | 540 lb. / 245 kg. |
| Gross Dimension (WDH) | 56.1" x 38.4" x 69.7" |



44377

OPEN REFRIGERATED SHOWCASES



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" wide with 6.6 cu.ft. capacity | 52" wide with 13 cu.ft. capacity |
|------------------------|--------------------------------------|-------------------------------------|
| Item | 44379 | 44544 |
| Model | RS-CN-0186 | RS-CN-0370-L |
| Capacity | 6.6 cu.ft. / 186 L | 13 cu.ft. / 370L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 3/4 hp | 3/4 hp |
| Amps | 11.6 A | 14.5 A |
| Electrical | 110V / 60Hz / 1Ph | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Pull down Curtain | 1 Pull down Curtain |
| Number of Shelves | 1 | 1 |
| Net Weight | 198 lb. / 90 kg. | 346 lb. / 157 kg. |
| Net Dimensions (WDH) | 26" x 35.8" x 42" | 51.6" x 35.8" x 42" |
| Gross Weight | 253.5 lb / 115 kg. | 418 lb. / 189.6 kg. |
| Gross Dimensions (WDH) | 29.5" x 39" x 47.6" | 55" x 39" x 47.6" |



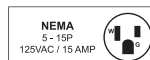
44379



44544

OPEN REFRIGERATED
FLOOR DISPLAY CASESPARTS & LABOUR
WARRANTY

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



| | 36" wide with 18.7 cu.ft. capacity | 48" wide with 24.7 cu.ft. capacity | 72" wide with 37 cu.ft. capacity |
|------------------------|---------------------------------------|---------------------------------------|-------------------------------------|
| Item | 43459 | 41469 | 43460 |
| Model | RS-CN-0530 | RS-CN-0700 | RS-CN-1050 |
| Capacity | 18.7 cu.ft. / 530 L | 24.7 cu.ft. / 700 L | 37 cu.ft. / 1050 L |
| Refrigerant | R404a | R404a | R404a |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Forced Air | Forced Air | Forced Air |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F | 10 to 2°C / 50 to 36°F |
| Power | 1,340 W | 2,650 W | 1,960 W |
| Electrical | 120V / 60Hz / 1Ph | 220V / 60Hz / 1Ph | 220V / 60Hz / 1Ph |
| Amps | 11.8 A | 12 A | 9.6 A |
| Number of Doors | 1 Pull down Curtain | 1 Pull down Curtain | 1 Pull down Curtain |
| Number of Shelves | 4 | 4 | 4 |
| Net Weight | 305 lb. / 139 kg. | 418 lb. / 190 kg. | 533.5 lb. / 242 kg. |
| Net Dimensions (WDH) | 36" x 30.1" x 81.5" | 48" x 30.13" x 81.5" | 72" x 30.1" x 81.5" |
| Gross Weight | 372 lb. / 168.7 kg. | 482 lb. / 218.6 kg. | 630 lb. / 285.8 kg. |
| Gross Dimensions (WDH) | 41" x 34" x 89" | 52" x 34" x 88" | 77" x 34" x 89" |



Aurora Refrigeration

AURORA 240L & 1274 L GLASS DOOR REFRIGERATORS



NEMA
5 - 15P
125VAC / 15 AMP



FEATURES

- Outside material made from painted steel
- Crystal clear, self closing door is perfect to see the products inside

240 L AURORA GLASS DOOR REFRIGERATOR

| | |
|---------------------------|-------------------------|
| Item | 59033 |
| Model | RE-CN-0009E-HC |
| Capacity | 8.5 cu.ft. / 240 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Control | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F |
| Power | 1/4 hp |
| Amps | 2.88 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 1 Hinged Door |
| Number of Shelves | 4 |
| Interior Dimensions (WDH) | 18.9" x 18.3" x 46" |
| Net Weight | 189.5 lb. / 86 kg. |
| Net Dimensions (WDH) | 21.7" x 21.7" x 63" |
| Gross Weight | 224.8 lb. / 102 kg. |
| Gross Dimensions (WDH) | 23.6" x 24.8" x 69" |



59033

1274 L AURORA GLASS DOOR REFRIGERATOR

| | |
|---------------------------|-------------------------|
| Item | 59032 |
| Model | RE-CN-0045E-HC |
| Capacity | 45 cu.ft. / 1274 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Control | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F |
| Power | 1/3 hp |
| Amps | 4.3 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Sliding Doors |
| Number of Shelves | 8 |
| Interior Dimensions (WDH) | 50" x 28.3" x 62" |
| Net Weight | 436.5 lb. / 198 kg. |
| Net Dimensions (WDH) | 53.2" x 28.3" x 62" |
| Gross Weight | 480.6 lb. / 218 kg. |
| Gross Dimensions (WDH) | 33.5" x 56" x 84.6" |



59032

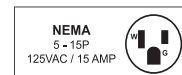
**AURORA DISPLAY REFRIGERATOR
WITH SINGLE-DOOR GLASS**

**2 YEARS
PARTS & LABOUR
WARRANTY**

**5 YEARS
COMPRESSOR
WARRANTY**

FEATURES

- Stainless steel interior and exterior, aluminum back
- Self-closing doors with 90 degree stay-open feature
- Adjustable heavy-duty PE coated shelves



| | 28" wide with 13.5 cu.ft. / 382 L | 29" wide with 22.6 cu.ft. / 640 L |
|---------------------------|--------------------------------------|--------------------------------------|
| Item | 59035 | 59036 |
| Model | RE-CN-0014E-H | RE-CN-0023E-HC |
| Capacity | 13.5 cu.ft. / 382 L | 22.6 cu.ft. / 640 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital |
| Temperature Range | 0 to 4°C / 32 to 40°F | 0 to 4°C / 32 to 40°F |
| Power | 288 W | 384 W |
| Amps | 3A | 3.96A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 4 | 4 |
| Interior Dimensions (DWH) | 22.8" x 19.5" x 55.5" | 25.2" x 28.3" x 62.5" |
| Net Weight | 264.6 lb. / 120 kg. | 319.7 lb. / 145 kg. |
| Net Dimensions (DWH) | 25.6" x 22.8" x 79.3" | 28.3" x 31.9" x 79.3" |
| Gross Weight | 297.6 lb. / 135 kg. | 352.7 lb. / 160 kg. |
| Gross Dimensions (DWH) | 28.1" x 26.6" x 85" | 30.1" x 35.6" x 85.4" |



59035



59036

Weiner! Weiner! Sausage Dinner!

Let's make some sausage! Omcan has a huge variety of sausage stuffing machines and accessories. Whether manual or hydraulic, big jobs or small, there isn't a job that one of our stuffers can't do

VIEW OUR PRODUCTS ON PAGE 412



AURORA 29-INCH STAINLESS STEEL SINGLE DOOR REACH IN REFRIGERATOR



FEATURES

- 430 Stainless Steel exterior
- 304 Stainless Steel interior
- Digital Temperature Range system
- Plastic coated shelves
- Bottom mount compressor
- Automatic defrost
- European controller and compressor
- Polyurethane insulation
- Interior lighting
- Self-closing doors
- Casters
- Lock mounted

| | |
|---------------------------|-----------------------|
| Item | 59024 |
| Model | RE-CN-0021E-HC |
| Capacity | 20.6 cu.ft. / 583 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | 4 to 0°C / 40 to 32°F |
| Power | 348 W |
| Amps | 3.6 A |
| Electrical | 110-120V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Door |
| Number of Shelves | 3 |
| Net Weight | 282.2 lb. / 128 kg. |
| Net Dimensions (WDH) | 29" x 32.2" x 82.5" |
| Interior Dimensions (WDH) | 24.4" x 27.1" x 53.5" |
| Gross Weight | 321.9 lb. / 146 kg. |
| Gross Dimensions (WDH) | 30.3" x 34.1" x 84.4" |



AURORA 54-INCH STAINLESS STEEL 2 DOOR REFRIGERATOR



FEATURES

- Designed to provide high performance and efficiency.
- Easily control Temperature Range with the digital Temperature Range control and LCD display

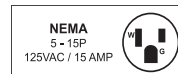
| | |
|---------------------------|-------------------------|
| Item | 59026 |
| Model | RE-CN-0041E-HC |
| Capacity | 47 cu.ft. / 1330.9 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F |
| Power | 1/3 hp |
| Amps | 3.8 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors |
| Number of Shelves | 6 |
| Interior Dimensions (WDH) | 49.5" x 27.1" x 53.5" |
| Net Weight | 469.5 lb. / 213 kg. |
| Net Dimensions (WDH) | 54" x 32.2" x 82.5" |
| Gross Weight | 553.3 lb. / 251 kg. |
| Gross Dimensions (WDH) | 56.5" x 34.6" x 84.4" |



AURORA REACH IN
SINGLE DOOR FREEZER

FEATURES

- Designed to provide high performance and efficiency.
- Easily control Temperature Range with the digital Temperature Range control and LCD display
- Casters Included

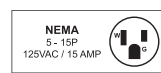


| | |
|---------------------------|-------------------------|
| Item | 59023 |
| Model | FR-CN-0737E-HC |
| Capacity | 20.6 cu.ft. / 583 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F |
| Power | 1/2 hp |
| Amps | 7.1 A |
| Electrical | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Doors |
| Number of Shelves | 3 |
| Interior Dimensions (WDH) | 24.4" x 27.1" x 53.5" |
| Net Weight | 282.2 lb. / 128kg. |
| Net Dimensions (WDH) | 29" x 32.2" x 82.5" |
| Gross Weight | 346.2 lb. / 157 kg. |
| Gross Dimensions (WDH) | 30.3" x 34.6" x 84.4" |

AURORA 54-INCH STAINLESS STEEL
DUAL DOOR REACH IN FREEZER

FEATURES

- Stainless Steel exterior body
- Adjustable heavy-duty PE coated shelves
- Interior lighting
- Self-closing doors
- Heavy-duty casters with brakes



| | |
|--------------------------|--------------------------|
| Item | 59025 |
| Model | FR-CN-1372E-HC |
| Capacity | 41.3 cu.ft. / 1169L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | -18 to -22°C / 0 to -8°F |
| Power | 780 W |
| Amps | 8.5A |
| Electrical | 110-120V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors |
| Number of Shelves | 6 |
| Interior Dimensions(WDH) | 49.4" x 27.1" x 53.5" |
| Net Weight | 448 lb. / 203 kg. |
| Net Dimensions (WDH) | 54" x 32.2" x 82.5" |
| Gross Weight | 531.3 lb. / 241 kg. |
| Gross Dimensions (WDH) | 56.5" x 34.6" x 85" |



AURORA REFRIGERATED PREP TABLES



FEATURES

- Stainless Steel exterior & interior
- Removable door gasket
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors
- Heavy-duty casters with brakes
- Cutting Board Thickness: 10 mm



| | 27" wide with 7.1 cu.ft. capacity | 28" wide with 7.1 cu.ft. capacity | 45" wide with 7.8 cu.ft. capacity |
|---------------------------|--------------------------------------|---------------------------------------|--|
| Item | 59045 | 59049 | 59042 |
| Model | PT-CN-0686E-HC | PT-CN-0711E-HC | PT-CN-1270E-HC |
| Capacity | 7.1 cu.ft. / 201 L | | 7.8 cu.ft. / 220 L |
| Temperature Range | 4 to 0°C / 40 to 32°F | | 4 to 0°C / 40 to 32°F |
| Power | 372 W | | 336 W |
| Amps | 3.6 A | | 3.36 A |
| Electrical | 110-120V / 60Hz / 1Ph | | 110-120V / 60Hz / 1Ph |
| Refrigerant | R290 | | R290 |
| Defrosting | Automatic | | Automatic |
| Cooling System | Ventilated | | Ventilated |
| Temperature Control | Digital | | Digital |
| Number of Doors | 1 Swing Door | | 1 Swing Door |
| Number of Inserts | 6pcs x 1/6 pans OR 2pcs 1/9 pans | 9pcs x 1/6 pans OR 3pcs x 1/9 pans | 12pcs x 1/6 pans OR 6pcs x 1/3 pans |
| Included Inserts | 6pcs x 1/6 polycarbonate pans | 9pcs x 1/6 polycarbonate pans | 12pcs x 1/6 pans polycarbonate pans |
| Cutting Board Dimensions | 27.4" x 10.3" x 0.4" | 27.4" x 8" x 0.4" | 44.5" x 31.5" x 39.4" |
| Interior Dimensions (WDH) | 24.2" x 19.8" x 23.5" | 24.2" x 19.8" x 23.5" | 22.3" x 23.2" x 22.9" |
| Net Weight | 176 lb. / 80 kg. | 198 lb. / 90 kg. | 187 lb. / 85 kg. |
| Net Dimensions (WDH) | 27.5" x 29.5" x 41.5" | 27.5" x 34" x 45.1" | 44.5" x 31.5" x 39.4" |
| Gross Weight | 231.5 lb. / 105 kg. | 251.3 lb. / 114 kg. | 264.6 lb. |
| Gross Dimensions (WDH) | 32.7" x 34.6" x 45.7" | 32.7" x 39.2" x 49" | 49.8" x 36.6" x 45.9" |

AURORA REFRIGERATED
PREP TABLES

FEATURES

- Stainless Steel exterior & interior
- Removable door gasket
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors
- Heavy-duty casters with brakes
- Cutting Board Thickness: 10 mm



59046



59051



59043

| | 47" Wide with 12.6 cu.ft. capacity | 61" wide with 16.6 cu.ft. capacity | 67" wide with 15.6 cu.ft. capacity |
|---------------------------|--|---------------------------------------|--|
| Item | 59046 | 59051 | 59043 |
| Model | PT-CN-1194E-HC | PT-CN-1537E-HC | PT-CN-1829E-HC |
| Capacity | 12.6 cu.ft. / 357 L | 16.6 cu.ft. / 469 L | 15.6 cu.ft. / 442 L |
| Refrigerant | R290 | R290 | R290 |
| Defrosting | Automatic | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital | Digital |
| Temperature Range | 4 to 0°C / 40 to 32°F | 4 to 0°C / 40 to 32°F | 4 to 0°C / 40 to 32°F |
| Power | 408 W | 504 W | 552 W |
| Amps | 4.08 A | 5.04 A | 5.52 A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors | 2 Swing Doors | 2 Swing Doors |
| Number of Inserts | 12pcs x 1/6 pans OR 6pcs x 1/3 pans | 24pcs x 1/6 pans | 18pcs x 1/6 pans OR 9pcs x 1/3 pans |
| Included Inserts | 12pcs x 1/6 polycarbonate pans | 24pcs x 1/6 polycarbonate pans | 18pcs x 1/6 polycarbonate pans |
| Cutting Board Dimensions | 46.7" x 10.3" x 0.4" | 27.4" x 8" x 0.4" | 67.3" x 19.5" x 0.6" |
| Interior Dimensions (WDH) | 43" x 19.8" x 23.5" | 43" x 19.8" x 23.5" | 45" x 27.2" x 22.9" |
| Net Weight | 254 lb. / 115 kg. | 341 lb. / 155 kg. | 244.7 lb. / 111 kg. |
| Net Dimensions (WDH) | 46.8" x 29.5" x 41.5" | 60.2" x 34" x 54.1" | 67.3" x 31.5" x 39.4" |
| Gross Weight | 348.3 lb. / 158 kg. | 427.7 lb. / 194 kg. | 354.9 lb. / 161 kg. |
| Gross Dimensions (WDH) | 52" x 34.6" x 45.7" | 65.4" x 39.2" x 49" | 76" x 36.6" x 45.9" |

AURORA - UNDERCOUNTERS

10 REFRIGERATION

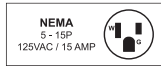
AURORA STAINLESS STEEL UNDERCOUNTER REFRIGERATOR



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

- Keeps food at safe Temperature Ranges between -33°F and 41°F (0.5 to 5°C)
- Has self-closing doors with 90 degree stay-open feature, adjustable heavy-duty PVC coated shelves, and a digital control system
- Casters Included

| | |
|---------------------------|-------------------------|
| Item | 59056 |
| Model | RE-CN-0011E-HC |
| Capacity | 12 cu.ft. / 340 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | 5 to 0.5°C / 41 to 33°F |
| Power | 1/4 hp |
| Amps | 2.7 A |
| Electrical | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors |
| Number of Shelves | 2 |
| Interior Dimensions (DWH) | 22.3" x 19.9" x 23.5" |
| Net Weight | 154.3 lb. / 70 kg. |
| Net Dimensions (DWH) | 47.3" x 29.5" x 35.2" |
| Gross Weight | 174 lb. / 79 kg. |
| Gross Dimensions (DWH) | 29.7" x 32.3" x 41.7" |



59056

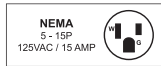
AURORA STAINLESS STEEL UNDERCOUNTER FREEZER



PARTS & LABOUR
WARRANTY



COMPRESSOR
WARRANTY



FEATURES

- Stainless steel interior and exterior, aluminum back
- The refrigeration system keeps food at safe temperatures between 33°F to 40°F (0.5°C to 4.4°C).
- Self-closing doors with 90-degree stay-open feature
- Adjustable heavy-duty PE-coated shelves
- 10 mm cutting board thickness
- Uses Hydro-Carbon R290 refrigerant which is environmentally friendly and more efficient

| | |
|---------------------------|---------------------------|
| Item | 59055 |
| Model | FR-CN-1219E-HC |
| Capacity | 11.3 cu.ft. / 320 L |
| Refrigerant | R290 |
| Defrosting | Automatic |
| Cooling System | Ventilated |
| Temperature Controller | Digital |
| Temperature Range | -18 to -22°C / -0 to -8°F |
| Power | 352W / 0.47HP |
| Amps | 3.72 A |
| Electrical | 110V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors |
| Number of Shelves | 2 |
| Interior Dimensions (DWH) | 42.6" x 19.8" x 23.5" |
| Net Weight | 214 lb. / 97 kg. |
| Net Dimensions (DWH) | 47.2" x 29.5" x 35.2" |
| Gross Weight | 275.6 lb. / 125 kg. |
| Gross Dimensions (DWH) | 50" x 32.3" x 38" |



59055

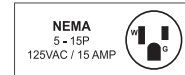
3-GLASS DOOR BACK BAR COOLER

PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY

FEATURES

- Perfect for any restaurant and/or bar
- Stainless steel interior and exterior, aluminum back
- Adjustable heavy-duty PVC coated shelves
- Self-closing doors with 90 degree stay-open feature
- 10 mm cutting board thickness

- Refrigeration system keeps food at safe temperature ranges between 33°F and 40°F (0.5 to 4.4°C).
- Uses Hydro-Carbon R290 refrigerant friendly and more efficient



| Item | 59058 | 59062 |
|---------------------------|-----------------------|-------------------------|
| Model | BB-CN-0012E-GH | BB-CN-0020E-GH |
| Capacity | 11.2 cu.ft. / 318 L | 19.6 cu.ft. / 555 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital |
| Temperature Range | 4 to 0°C / 40 to 32°F | 5 to 0.5°C / 41 to 33°F |
| Power | 273 W | 1/4 hp |
| Amps | 110-120V / 60Hz / 1Ph | 3.96 A |
| Electrical | 2.88A | 115V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors | 3 Swing Glass Doors |
| Number of Shelves | 4 | 6 |
| Interior Dimensions (WDH) | 36.2" x 18.5" x 30.5" | 60.2" x 18.5" x 30.5" |
| Net Weight | 231.5 lb. / 105 kg. | 330.7 lb. / 150 kg. |
| Net Dimensions (WDH) | 48.8" x 24.4" x 35.6" | 72.8" x 24.4" x 35.16" |
| Gross Weight | 282.2 lb. / 128 kg. | 374.8 lb. / 170 kg. |
| Gross Dimensions (WDH) | 51.2" x 27.6" x 41.7" | 75.2" x 27.6" x 41.7" |



59058



59062

AURORA BACK BAR COOLERS

PARTS & LABOUR
WARRANTYCOMPRESSOR
WARRANTY

FEATURES

- Stainless steel interior and exterior, aluminum back
- Self-closing doors with 90 degree stay-open feature
- Adjustable heavy-duty PVC coated shelves

- Uses Hydro-Carbon R290 refrigerant which is environmentally friendly and more efficient



| | 49" Wide with 11.2 cu.ft. capacity | 73" Wide with 11.2 cu.ft. capacity |
|---------------------------|---------------------------------------|---------------------------------------|
| Item | 59057 | 59061 |
| Model | BB-CN-0012E-SH | BB-CN-0020E-SH |
| Capacity | 11.2 cu.ft. / 318 L | 18.5 cu.ft. / 525 L |
| Refrigerant | R290 | R290 |
| Defrosting | Automatic | Automatic |
| Cooling System | Ventilated | Ventilated |
| Temperature Controller | Digital | Digital |
| Temperature Range | 4 to 0°C / 40 to 32°F | 4 to 0°C / 40 to 32°F |
| Power | 346 W | 396 W |
| Amps | 3.7A | 4.1A |
| Electrical | 110-120V / 60Hz / 1Ph | 110-120V / 60Hz / 1Ph |
| Number of Doors | 2 Swing Doors | 3 Swing Doors |
| Number of Shelves | 4 | 6 |
| Interior Dimensions (WDH) | 36.2" x 18.5" x 30.5" | 60.2" x 18.5" x 30.5" |
| Net Weight | 231.5 lb. / 105 kg. | 330.7 lb. / 150 kg. |
| Net Dimensions (WDH) | 48.8" x 24.4" x 35.6" | 72.8" x 24.4" x 35.6" |
| Gross Weight | 282.2 lb. / 128 kg. | 374.8 lb. / 170 kg. |
| Gross Dimensions (WDH) | 51.2" x 27.6" x 41.7" | 75.2" x 27.6" x 41.7" |

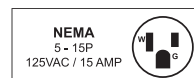


59061



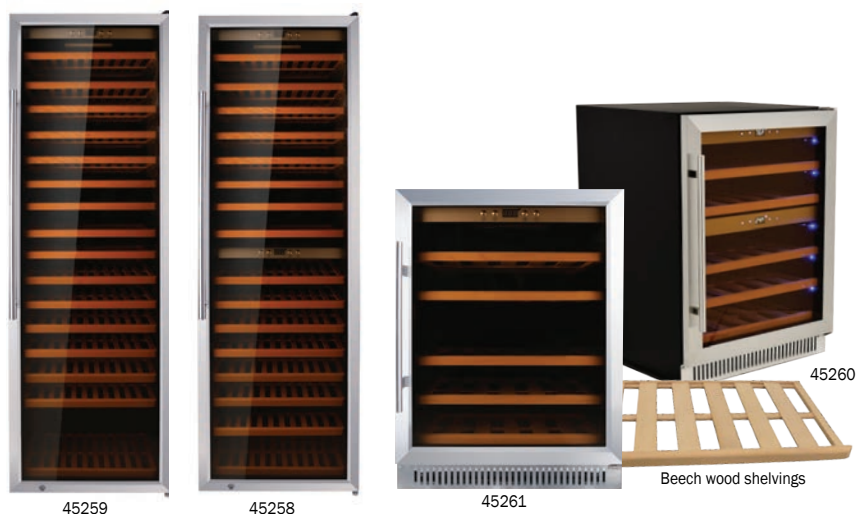
59057

VINOZERO WINE COOLERS WITH GLASS DOOR



FEATURES

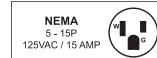
- The cabinet will function within an Ambient Temperature
- Digital LED Display
- The cabinet maintain the appropriate Temperature Range and humidity for storing fine wines
- Strong and durable beech wood shelving
- Energy saving lights. Switch for on or off



| | 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 |
| Bottle Capacity | 40 | 51 | 192 | 181 |
| Refrigerant | R600a | R600a | R600a | R600a |
| Defrosting | Manual | Manual | Manual | Manual |
| Temperature Controller | Digital | Digital | Digital | Digital |
| Temperature Range | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F |
| Power | 103 W | 103 W | 160 W | 160 W |
| Amps | 0.9A | 0.9A | 1.4A | 1.4A |
| Electrical | 115V / 60 Hz / 1Ph | 115V / 60 Hz / 1Ph | 115V / 60 Hz / 1Ph | 115V / 60 Hz / 1Ph |
| Number of Doors | 1 Swing Door | 1 Swing Door | 1 Swing Door | 1 Swing Door |
| Number of Shelves | 5 | 6 | 15 | 16 |
| Net Weight | 97 lb. / 44kg. | 97 lb. / 44kg. | 227 lb. / 103kg. | 227 lb. / 103kg. |
| Net Dimensions (WDH) | 22.8" x 23.4" x 32.3" | 22.8" x 23.4" x 32.3" | 27.4" x 23.4" x 73.4" | 27.4" x 23.4" x 73.4" |
| Gross Weight | 112 lb. / 51kg. | 112 lb. / 51kg. | 251 lb. / 114kg. | 251 lb. / 114kg. |
| Gross Dimensions (WDH) | 25.8" x 25.4" x 36.2" | 25.8" x 25.4" x 36.2" | "29.1" x 25.6" x89.4" | "29.1" x 25.6" x89.4" |

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 |



48525 / 48526



48260 / 48261



48258 / 48259



47149

| | Dual Zone / 40-Bottle Ca- pacity | Single Zone / 51-Bottle Ca- pacity | Dual Zone / 126-Bottle Ca- pacity | Dual Zone / 181-Bottle Ca- pacity | Single Zone / 192-Bottle Capacity | Dual Zone / 290-Bottle Ca- pacity |
|---------------------------|--|--|---|---|---|---|
| Item | 48260 | 48261 | 48525 | 48258 | 48259 | 47149 |
| Model | WC-CN-0040-DB | WC-CN-0051-S | WC-CN-0126-DB | WC-CN-0181-DB | WC-CN-0192-SB | WC-CN-0275-D |
| Capacity | 3.5cu.ft. / 100.5 L | 4.6 cu.ft. / 130 L | 11.3 cu.ft. / 320 L | 16.1 cu.ft. / 455 L | 17 cu.ft. / 485 L | 24 cu.ft. / 680 L |
| Bottle Capacity | 40 Bottles | 51 Bottles | 126 | 181 Bottles | 192 Bottles | 290 Bottles |
| Refrigerant | R600a | R600a | R600a | R600a | R600a | R600a |
| Defrosting | Manual | Manual | Automatic | Manual | Manual | Manual |
| Cooling System | Compressor with Fan cooling | Compressor with Fan cooling | Compressor with Fan cooling | Compressor with Fan cooling | Compressor with Fan cooling | Compressor with Fan cooling |
| Temperature Controller | Digital | Digital | Digital | Digital | Digital | Digital |
| Temperature Range | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F | 20 to 5°C / 68 to 41°F |
| Power | 103 W | 103 W | 160 W | 160 W | 160 W | 240 W |
| Amps | 0.9 A | 0.9 A | 1.4 A | 1.4 A | 1.4 A | 2 A |
| Electrical | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60Hz / 1Ph | 115V / 60 Hz / 1Ph | 115V / 60Hz / 1Ph |
| Number of Doors | 1 Swing Black Door | 1 Swing Black Door | 1 Swing Black Door | 1 Swing Full Glass | 1 Swing Full Glass | 1 Swing Full Glass |
| Number of Shelves | 5 | 5 | 13 | 15 | 16 | 10 |
| Net Weight | 98 lb. / 44.5 kg. | 100 lb. / 45.4 kg. | 174.2 lbs. / 79 kg. | 224.7 lb. / 101.9 kg. | 228 lb. / 103.4 kg. | 317.5 lb. / 144 kg. |
| Net Dimensions | 22.8" x 23.4" x 32.3" | 22.6" x 23.4" x 32.3" | 24.5" x 23.4" x 62.7" | 26.6" x 23.4 x 73" | 26.6" x 23.4 x 73" | 28.3" x 31.5" x 80.3" |
| Gross Weight | 110 lb. / 50 kg. | 107 lb. / 48.5 kg. | 185.2 lbs. / 84 kgs. | 237 lb. / 107.5 kg. | 240 lb. / 109 kg. | 410.1 lb. / 186 kg. |
| Gross Dimensions | 25.5" x 25.5" x 36" | 26" x 26" x 36" | 27" x 25.8" x 65.2" | 30" x 26" x 76" | 30" x 26" x 76" | 34.6" x 37.8" x 89.6" |

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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

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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.

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.

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.

Due to liability, dock-to-dock shipments do not include unloading or moving your item(s) from the back of our trucks. You are responsible for moving the item(s) from the back of our truck into your warehouse or building. If you have special delivery requirements, please contact us before finalizing your order. Any unexpected extra or surcharges (such as limited access, inside delivery, residential address, lift gate, etc.) identified by the freight company at time of delivery, will be added to the customer's Omcan invoice.

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 nonstandard 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) |
| Meat Slicers | 1 Year Parts and Labor (Standard) 2 Year Parts and 1 Year Labor (Identified in catalog and website) |
| Refrigeration | 1 Year Parts and Labor (Standard)* 1 Year Parts and Labor and 3 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 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 valid only in country of purchase.
 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.

Conditions of Omcan Warranty:**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.

MINIMUM ADVERTISED PRICE (MAP) POLICY

USA Policy Effective Date: July 31, 2020

Canada Policy Effective Date: September 21, 2020

SUMMARY

Omcan has established a Minimum Advertised Price (MAP) Policy that applies to all authorized distributors and dealers (Resellers selling products in or into the United States and or Canada). The purpose of the Policy is to assure that end user purchasers have continuing access through our authorized Resellers to accurate and expert information, specifications, and support needed to identify, evaluate and purchase the products which are optimum for their requirements. The MAP Policy applies to prices that may be advertised by Resellers and does not restrict the sales price of products. The MAP Policy includes specific guidelines for administration of the program and penalties for violations.

PURPOSE OF MAP POLICY

The Omcan MAP Policy provides an enhanced equipment purchasing experience by supporting Resellers who invest in knowledge of products and their functional performance capabilities, customer service and supports, and cooperate with Omcan in maintaining the premium brand image and long-term competitiveness of the Omcan brand. Due to the nature and uses of our products, it is necessary for authorized Resellers and their sales associates to commit significant time and resources to learning, supporting, specifying, and selling our products. In addition, we recognize there are significant investments required in properly supporting, marketing and advertising our products, and educating the equipment purchaser about each product's

unique application, benefits and value proposition. We sell our products to authorized Resellers at a cost/price structure intended to provide the Reseller with margins adequate to fund these activities. Therefore, it is the purpose of this MAP Policy to support our mutually beneficial cost/price structure for all authorized Resellers.

MAP DEFINITION AND APPLICATION

This Policy applies to select brands and products within the Omcan portfolio. Omcan publishes and maintains for its Reseller partners a comprehensive list of the products and MAP for each.

Resellers may advertise prices equal to or greater than the MAP for covered products sold as "new." Omcan defines "new" products as, 1) those sold by Omcan or one of its authorized Resellers without prior in-service use by any end user purchaser, or 2) any product sold by a Reseller when covered by the manufacturer's original warranty.

The MAP Policy does not apply to specific pieces of equipment when all the following conditions are met:

1. The advertisement uses one of the following terms to clearly indicate the condition of the unit: "used", "damaged" or "floor model".
2. The advertisement included the following terms used in all capital letters "NO FACTORY WARRANTY".
3. The advertisement included the serial number of the unit that is being offered.

4. The Reseller has previously notified Omcan that the factory warranty should be removed from this unit. (This can be done with an email to the MAP Administrator for Omcan.)

This MAP Policy prescribes the lowest price that an authorized Reseller may advertise in any form of advertising, including, but not limited to internet (including "add to cart" and "checkout" pages), print, direct mailing, radio, group or "broadcast" email, group or "broadcast" FAX and all other forms of pricing advertisement.

Omcan defines advertising as promulgation, publication or other promotion of product and pricing information outside the Reseller's physical business location and intended for more than a single individual.

Any direct request for pricing made by an individual prospective purchaser to a Reseller in person or through other deliberate action is considered by Omcan to be a request for a price quotation from the prospective purchaser to the Reseller, thus MAP does not apply.

By definition, resellers may not make any statements, displays or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "click here for lower price," "see lower price in cart," "add to cart for lower price," "check cart for lower price," "chat for price," "mouse over for price," "text for price," "log-in for price," "e-mail for a better price," "call for lower price," or similar language.

Such website features as automated "bounce-back" pricing emails, pre-formatted e-mail responses, forms, automatic price display, and other similar features are considered communications initiated by the Reseller (instead of the customer) and constitute "advertising" under this MAP Policy.

This MAP Policy also applies to any activity which Omcan determines is designed or intended to circumvent the intent of this MAP Policy.

The advertising or offer of new Oman products in any auction is prohibited and is a violation of our MAP Policy, except for auctions which include a published minimum purchase price or "reserve price" which complies with the Omcan MAP Policy.

If one or more products from Omcan are "bundled" or combined in an advertisement, the aggregate price for all Omcan products offered for sale in the bundle may not be lower than the cumulative MAP for each of the products when sold separately.

Under the MAP Policy, Omcan prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand. Omcan prohibits any Reseller from directing (automatically, inadvertently or otherwise) an Omcan customer who is in search of an Omcan product or item to any other brand.

The MAP Policy is not applicable to in-store advertising that is displayed only in a physical store location. In-store displays, point-of-sale signs, hangtags, barcodes, QR codes or similar marks on products or product packaging which present the price are not considered "advertising" for purposes of this MAP Policy.

This Policy does not affect or restrict the price at which an authorized Reseller sells our products. Our authorized Resellers are free to sell Omcan products at whatever price they may choose.

MAP DISCLOSURE OR UNDERCUTTING PROHIBITED

The working "minimum advertised price," "MAP Price," and/or "MAP" or similar references to the MAP Policy shall not appear in any advertisement, quotation, or communication which includes Omcan products. Such reference is a violation of the Omcan MAP Policy.

Advertising that indicates that the MAP Price is not the applicable price for the product or that a lower price is available also are violations of the MAP Policy. Therefore, advertisements shall not display any prices that have a strike through or refer to the MAP price as "list price," "factory price," "manufacturer's price" or similar statements.

Advertisers shall not use "cookies" or other means to recognize a repeat visitor which trigger display of prices that are lower than MAP without a full log in process where an active session was discontinued.

PROMOTIONAL PRICING AND DISCONTINUED PRODUCTS

From time to time, Omcan may conduct promotions for products covered by the MAP Policy. In such events, Omcan reserves the right to modify or suspend the MAP with respect to the promotional products by notifying authorized Resellers of such promotions.

Omcan further reserves the right to adjust the MAP with respect to all or certain products in its sole discretion upon written notice to authorized Resellers. Upon Omcan's prior written notification, authorized Resellers may advertise such products consistent with the written notification. Omcan may also suspend or eliminate MAP pricing on discontinued products in its discretion, upon notice to its authorized Resellers.



MAP ENFORCEMENT

Omcan will monitor compliance with this Policy. The enforcement process is based on violations across all Omcan brands and products covered by this MAP Policy. Our enforcement process allows immediate correction of errors, with subsequent penalties for delays or repeated violations within 60 days of such violation. The consequences are targeted at the violator and are not intended to penalize the equipment purchaser.

In the event a violation is determined, the following actions may be taken:

1. First Violation: The Reseller will be contacted in writing and allowed 24 hours to comply with the Policy. If correction is made, the violation is recorded, but no penalties will apply. If the violation is not corrected within 24 hours, then the Reseller will be notified in writing and a second violation will be recorded.
2. Second Violation: The Reseller will be contacted in writing and allowed 24 hours to comply with the Policy. If correction is made, the violation is recorded, but no penalties will apply. If the violation is not corrected within 24 hours, then the Reseller will be notified in writing and a third violation will be recorded.
3. Third Violation: The Reseller will be notified by email and all shipments of all products from all Omcan warehouses will be suspended until all violations are resolved. Additionally, all rebates may be held for the same calendar quarter in which the violation occurred until all violations are resolved.
4. Fourth Violation: The Reseller will be notified by email and all shipments of all products from all Omcan warehouses will be suspended until such violations are resolved. Additionally, any rebates the Reseller may have earned for any and all calendar quarters in which any MAP violation occurred will be forfeited and subsequent violations will result in additional rebates forfeited and termination of the Reseller.

DEALER ACCOUNTABILITY

In the case of a MAP violation by a Reseller who does not have an authorized relationship with Omcan and instead purchases Omcan products from an authorized distributor or any other Reseller (i.e., dealer-to-dealer sale), Omcan will pursue enforcement actions against the authorized distributor or Reseller as provided above in this Policy.

OTHER PROVISIONS

This program is managed by the MAP Policy Administrator for Omcan. Omcan reserves the right to change, add or delete covered products, and change or cancel the MAP Policy at any time upon written notice to authorized Resellers and distributors.

Only the MAP Policy Administrator may provide advice to Resellers concerning compliance with the MAP Policy or authorize exceptions to the MAP Policy. No other individual, including any employee or representative of Omcan, may provide such advice or authorizations regarding this Policy to any Reseller. It is the Reseller's sole responsibility to remain aware of any changes to the Omcan MAP Policy. The MAP Policy and our MAP price list are available to authorized Resellers directly from Omcan by contacting MAPadmin@omcan.com.

MAP Policy Administrator

MAPadmin@omcan.com
Omcan Inc.



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Accessories For
Underbar Ice Bin **156**
Adapter Plates **101**
Adaptor Bars **103 165**
Adjustable Dough Roller
274
Affinacheese Cheese
Drying Cabinet **289 290**
Aluminum Brazier Pan
95
Aluminum Bucket

Opener **24**
 Aluminum Bun Pan Truck **192**
 Aluminum Cabinets **170**
 Aluminum Cheese Cutter **314**
 Aluminum Colander **56**
 Aluminum Cookware **95**
 Aluminum Double Boiler **97**
 Aluminum Dough Pan **33**
 Aluminum Dunnage Racks **162**
 Aluminum Fry Pan **97**
 Aluminum Keg Racks **162**
 Aluminum Liquid Measuring Cup **23**
 Aluminum Lug Racks **160**
 Aluminum Manual Meat Tenderizer **40**
 Aluminum Measuring Cup **23**
 Aluminum Muffin Pan **34**
 Aluminum Pasta Cooker Set **97**
 Aluminum Patty Press **58**
 Aluminum Perforated Pizza Pan **60**
 Aluminum Pizza Screen **59**
 Aluminum Rectangular Pizza Screen **59**
 Aluminum Rolling Pin **30**
 Aluminum Round Cake Pan **32**
 Aluminum Round Pizza Screen **59**
 Aluminum Sauce Pan **96**
 Aluminum Sauce Pot **95**
 Aluminum Saute Pan **95**
 Aluminum Scoop **22**
 Aluminum Sheet Pan Extender **32**
 Aluminum Solid Pizza Pan **60**
 Aluminum Square Pizza Screen **60**
 Aluminum Stock Pot **96**
 Aluminum Tray **100**
 Anti-Fatigue Mats **118**
 Apple Peeler and Corer **19**
 Applicator Tube **42**
 Aprons **125**
 AR104 **418**
 AR105 **418**
 AR106 **418**
 AR107 **418**
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 AR109 **418**
 AR110 **418**
 AR111 **418**
 AR112 **418**
 Au Gratin Oval Dishes **12**
 Aurora Back Bar Coolers **493**
 Aurora Display Refrigerator **487**
 Aurora Dry Aging Cabinet **295**
 Aurora Glass Door Refrigerators **486**
 Aurora Merchandisers **486**
 Aurora Reach-in Single Door Freezer **489**
 Aurora Refrigerated Prep Tables **490 491**
 Aurora Stainless Steel 2 Door Refrigerator **488**
 Aurora Stainless Steel Dual Door Reach-in Freezer **489**
 Aurora Stainless Steel Single Door Reach-in Refrigerator **488**
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Aurora Stainless Steel Under Counter Refrigerator and Freezer **492**
 Auto Feed Mixer Grinder **361 362 363 364 365**
 Automatic Drink Sealing Machine **206**
 Automatic Espresso Coffee Grinder **207**
 Automatic Gear-Drive Elite Meat Slicer **406**
 Automatic Gear-Driven **406**
 Automatic Slicer **406**
 Automatic Slicers Gravity Feed **405**

B

Baby Changing Stations **138**
 Baby Changing Tables **138**
 Back Bar Beverage Cooler **446**
 Back Bar Coolers **493**
 Bacon Hanger **39**
 Bags **62**
 Bain Marie **343**
 Bain Marie Pots **101**
 Bakery Display Cases **111 478**
 Bakewares **29**
 Baking Mat **31**
 Band Saw **352 353 354 355**
 Band Saw Blades **356 357**
 Barbecue Grills **238**
 Bar Coolers **445**
 Bar Drain Board **156**
 Bar Shaker and Cups **4**
 Bar Sink Faucet **152**
 Bar Speed Rail **4**
 Bar Spoon **4**
 Bar Strainer **3**
 Bartender Accessories **2**
 Basket Mesh **54**
 Baskets **107 108 197**
 Baster **39**
 Basting Fork **64**
 Basting & Serving Spoons **35**
 Basting Spoon **35 36**
 Baton Discs **321**
 Beer Fridge **451**
 Bell Creamers **13**
 Bell Pitchers **13**
 Belt-driven Gravity Feed Manual Slicers **397 400**
 Berkel Home Line Slicer **397**
 Beverage **201 207**
 Beverage Chain Sign **128**
 Beverage Cooler **446**
 Beverage Dispensers **140**
 Beverage Dispensers and Equipment **199**
 Beverage Tent Sign **128**
 Bill Holder **133**
 Biro Chipper **372**
 Biro Grinder **365 366 367 368**
 Biro Horizontal Slicer **370**
 Biro Mixer Grinder **361 362 363 364 365**
 Biro Saw **358 359 360**

Biro Tenderizer **371**
 Biro Vacuum Marinating Tumbler **369**
 Black Display **108**
 Black Insulated Food Pan Carrier **141**
 Black Lockers **166**
 Blast Chillers **456**
 Blender **203 204 205 319**
 Blenders, Shakers & Mixers **201**
 Blender Station **158**
 Block Knife Set **87**
 Boning Hook **43**
 Boning Knives **71**
 Bottle Coolers **447 448 450**
 Bottle Keg Coolers **449**
 Bottle Openers and Bottle Cap Catcher **3**
 Bottle Warmer **349**
 Bouillon Strainer **56**
 Bowl Cutter **373 374 375 376**
 Box Grater **20**
 Brazier Pan **95**
 Braziers **99**
 Bread Grater **312**
 Bread Slicers **312 313**
 Breaking & Trimming Knives **73**
 Briquettes **50**
 Broiler **220**
 Broilers and Kebabs **220**
 Brushes **115**
 Brushless Blender **204**
 Bubble Tea Equipment **206**
 Bubble Tea Liquid Fructose Dispenser **206**
 Bucket Opener **24**
 Budget Sink **157**
 Buffet Spoon **37**
 Buffetware **64**
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 bun pans **100**
 Bun Steamers **261**
 Bun Tray **100**
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 Cake Marker **33**
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 Cheese Grater **316 317 318**
 Cheese Knife **92**
 Cheese Melters **232**
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 Cheese Shredder **316**
 Cheese Wire Cutting Machine **315**
 Chef Base **435**
 Cheque Spindle **7**
 Chest Freezer **460 461**
 Chest Freezers **457 459**
 Chestnut Roaster **20**
 Chip Dump **332**
 Chipper **372**
 Chip Warmer **333**
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 Chrome Tray Stand **14**
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 Cooling Rack **100**
 Corner Drain Guard **156**
 Corner Mop Sink **157**
 Cotton Candy Machine **262**
 Cotton Pastry Bag **29**
 Countertop Chip Warmer **333**
 Countertop Convection Oven **243**
 Countertop Display Case **469**
 Countertop Display Freezer **466 467**
 Countertop Display Refrigerators **467**
 Countertop Display Warmer **333 334 338 339**
 Countertop Electric Fryer **235**
 Countertop Electric Noodle Cooker **252**
 Countertop Electric Pasta Cooker **252**
 Countertop Food Display Cases **109 342**
 Countertop Four Sided Glass Refrigerated Showcase **468**
 Countertop Fryer **235**
 Countertop Gas Fryer **234**
 Countertop Gas Griddle **227 228**
 Countertop Gas Hot Plates **225**
 Countertop Heavy-duty Pasta Extruder **282**
 Countertop Induction Cooker **233**
 Countertop Nacho Warmer Display **261**
 Countertop Panel **122**
 Countertop Pizza Oven **247**
 Countertop Pizza Wood Burning Oven **241**
 Countertop Planetary Mixers **269**
 Countertop Potato Cutter **18**
 Countertop Refrigerated Showcases **470 471**
 Countertop Screens **122**
 Countertop Shields **122**
 Countertop Single Basket Deep Fryer **234**
 Countertop Slicer **17**
 Countertop Stainless Steel Electric Griddle **231**

Countertop Stainless Steel Gas Griddle **228**
 Countertop Stainless Steel Radiant Gas Charbroiler **229**
 Countertop Stainless Steel Sauce Warmer **348**
 Countertop Steamer **257**
 Countertop Step-up Hot Plates **226**
 Countertop Wedge Cutter **17**
 Coupe Set **325**
 Coupe Set Plus **325**
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 Crepe Griddle **259**
 Crinkle Cut Serrator **19**
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 Curing Cabinet **291 292**
 Customer Convenience **127**
 Customized Cutting Board **5**
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 Cutlery Holder **83**
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 Cut Resistant Gloves **124**
 Cutting Board **5 6 44**
 Cutting Board Brushes **115**

D

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 Dial Spring Scale **21**
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 Dipper **53**
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 Dish Caddy **189**
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 Dishwasher **196**
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 Display Case **469 472 473 474 477 478 479 480 481 482 484 485**
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 Display Cases **109 111 333 342**
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 Display Freezer **429 466 467**
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 Display Showcase **335 463**
 Display Warmer **333 334 336 338 339 341 342 343**
 Display Warmer Merchandisers **331**
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 Divider **275**
 Dividers **106**
 Double Boiler **97 99**
 Double Chamber Vacuum Packaging Machine **303 307 308**
 Double Door Refrigerator **488**
 Double Stock Pot Range **230**
 Dough Divider **275**
 Dough Mixer **266 267 268**
 Dough Mixers **264**
 Doughnut Basket **34**
 Doughnut Screen **34**
 Dough Pan **33**
 Dough Press **276**
 Dough Proofing Box **61**
 Dough Roller **274**
 Dough Rollers **274**
 Dough Rounders & Dividers **275**
 Dough Scraper **30**
 Dough Sheeter **277 278 279**
 Dough Sheeter Floor Model **279**
 Draft Beer Fridge **451**
 Drain Basket with Stopper **157**
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 Drain Shelves **145**
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 Dredger **23**
 Drink Mixer **201**
 Drink Sealing Machine **206**
 Drink Shaking Machine **206**
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 Drying Cabinet **289 290**
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 Electric Countertop Fryer **235**
 Electric Countertop Single Basket Deep Fryer **234**
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 Electric Fryer **235**
 Electric Griddle **231**
 Electric Meat Tenderizer **379**
 Electric Noodle Cooker **252**
 Electric Pasta Cooker **252**
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 Electric Patio Heater **132**
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 Elite Series Electric Countertop Single Basket Deep Fryer **234**
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 Elite Series Heavy-duty Spiral Dough Mixer **266**
 Elite Series Hot Display Showcase **335**
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 Elite Series Manual Sausage Stuffers **414 415**
 Elite Series Pizza Display Warmer **338**
 Elite Series Single Panini Grills **253**
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 Embossed Bags **302**
 English Butcher Knife **75**
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