



# In Stock Equipment



To order, call your TriMark Marlinn salesperson or phone:

**1 708 496 1700**



## ULTIMATE GAS RESTAURANT RANGE

- (6) 33,000 Btu/hr patented lifetime non-clog burners or star/saute burners
- (1) 45,000 Btu/hr standard oven base
- 6 Non-Clog burners with standard grates
- Stainless steel construction
- Standard manual pilot
- High efficiency snap action oven thermostat
- All enameled covered oven with lift-out bottom
- 5" casters included
- 1 year limited parts and labor warranty



610534 36½" w x 34" d x 59½" h  
 007500 5" Replacement Casters, Set of 4, 2 w/Brakes

## SILVERSTAR CONVECTION OVENS

- Double deck, full size
- Stainless steel front, top, sides & legs
- "Plug and Play" controls
- Two stage dependent door sealing system
- 140° to 500°F solid state thermostat and 60 minute mechanical cook timer
- Gas features Jet Stream burners
- Porcelain interior
- ½ hp, 2 speed fan for each compartment
- Standard w/casters
- 1 year limited parts and labor warranty



610536

Electric - NSF

863352 Solid Doors, 11kW, 39¾" w x 30" d x 65" h, 208V

Gas - NSF, CSA, ENERGY STAR®

610536 Glass Window Doors, 72,000 Btu/hr, 46.75" w x 36.38" d x 65" h

863374 Solid Doors, 72,000 Btu/hr, 46.75" w x 36.38" d x 65" h



## S-SERIES GAS RESTAURANT RANGE

- (6) 28,000 Btu open top burners with removable cast iron grate tops
- (1) 35,000 Btu/hr standard oven
- Stainless steel front rail with closed, welded end caps
- U burner and snap action thermostat
- Chrome knobs and handle
- Black enamel oven interior
- 5" casters included
- 1 year limited parts and labor warranty
- CSA, NSF



610535 36½" w x 34" d x 59½" h  
 007500 5" Replacement Casters, Set of 4, 2 w/Brakes



610547

## ENDURANCE™ RESTAURANT RANGES

- 30,000 Btu/hr cast burners with lift-off burner heads
- 35,000 Btu/hr bakery depth standard oven or convection oven
- Fully MIG welded aluminized steel
- Stainless steel front, sides, backriser, high shelf and 6" adjustable legs
- Optional casters available - 953793 with brakes, 953792 no brakes
- 1 year limited parts and labor warranty
- CSA, NSF



610547 (6) Burners, (1) Standard Oven, 36" w x 34" d x 58" h

610549 (6) Burners, (1) Convection Oven, 36" w x 34" d x 58" h



570097

**GAS CONVECTION OVENS**

- Stainless steel front, sides and top
- Five nickel plated oven racks
- 50,000 Btu/hr burner per section
- Solid State temperature controls from 150° to 500°F
- Independently operated stainless steel doors with double pane windows
- Casters optional on 570097
- 1 year parts and labor warranty
- CSA, NSF, ENERGY STAR®



- 570097 Single Deck, 40¼" w x 42¼" d x 56¾" h on 25¾" Painted Legs  
 570096 Double Deck, 40¼" w x 42¼" d x 70" h on Casters (standard)

**VALUELINE GAS FRYERS**

- Stainless steel cabinet front, door and tank
- Millivolt thermostat maintains temperature between 200° and 400°F
- (2) nickel plated oblong, wire mesh baskets
- (1) nickel plated tube rack
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F
- 105,000 Btu/hr
- 6" adjustable legs
- Optional casters available - 953793 with brakes, 953792 no brakes
- CSA, NSF



360178



- 360178 40-45 lb Oil, 14" x 14" Fry Area, 15½" w x 30¾" d x 46" h  
 360175 80 lb Oil, 18" x 18" Fry Area, 20½" w x 34½" d x 54¾" h

**FULL SIZE TURBOFAN® ELECTRIC CONVECTION OVEN**

- Stainless steel front, sides and top
- Electronic controls
- Porcelain enameled fully welded oven chamber
- 3½" tray spacing; 4 oven wire racks supplied
- Holds 4 half size sheet pans
- Programmable for up to 20 programs
- Thermostat range 150° to 550°F
- Broil mode
- Stand has all stainless steel welded frame, 6 position tray runners and 3" casters
- NSF



- 860013 Convection Oven, 2.9kW, 31½" w x 24¼" d x 24¾" h, 208-240V  
 860014 Equipment Stand, 31½" w x 25½" d x 34¾" h

**SOLSTICE GAS FRYERS**

- Solstice burner/baffle design increases cooking production, lowers flue temperature, improves working environment and generates more production per Btu than previous models
- Millivolt thermostat maintains temperature between 200° and 400°F
- Standard with stainless steel fry tank, heating tubes, front, door and sides
- Deep cool zone traps food and debris prolonging oil life
- 1¼" full port drain valve
- Optional casters available - 953168 with brakes, 953791 no brakes
- 1 year parts and labor warranty
- CSA, NSF



360107



- 360060 40-45 lb oil, 14" x 14" Fry Area, 15½" w x 34" d x 45½" h  
 360107 70-90 lb oil, 18" x 18" Fry Area, 19½" w x 34" d x 45½" h

## FREE STANDING GAS FRYER

- Stainless steel cabinet and fry tank
- Easy to service millivolt thermostat is located behind the door with a 200° to 400°F temperature range
- Twin baskets
- 120,000 Btu/hr
- 1¼" full port drain valve
- Tank brush, scoop, clean-out rod and drain extension
- 1 year limited parts and labor warranty
- Standard w/casters
- CSA, NSF



360193 40-45 lb Oil, 14" x 14" Fry Area, 15½"w x 30¼"d x 47½"h

## ECONOMY GAS FRYER

- Stainless steel fry tank, front, top and door
- 120,000 Btu/hr
- Large cold zone area
- Twin fry baskets with plastic coated handles
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot
- 1¼" full port drain valve
- Set of four nickel plated legs adjustable to 7"
- Optional casters available - 953793 with brakes, 953792 no brakes
- 1 year limited parts and labor warranty
- CSA, NSF



360191 45-50 lb oil, 15½"w x 30¼"d x 47½"h

## HIGH EFFICIENCY VALUE GAS FRYER

- Stainless steel frypot and door
- Aluminized sides
- 70,000 Btu/hr
- Thermo-Tube design heats oil quickly
- Wire form basket hanger and two fry baskets
- Millivolt control system
- 6" adjustable steel legs
- 1 year parts and labor warranty
- cETLus, NSF, ENERGY STAR®



SHOWN WITH  
OPTIONAL  
CASTERS



ELIGIBLE FOR NICOR/PEOPLES GAS REBATE!

360184 35 lb oil, 14" x 13¾" Fry Area, 15½"w x 29⅞"d x 44"h  
360186 5" Casters, w/Brakes, Set of 4

## SUPER RUNNER GAS FRYER

- Stainless steel frypot, door and backsplash/flue cover
- 105,000 Btu/hr
- Thermo-Tube design heats oil quickly
- Wire form basket hanger and 2 fry baskets
- Millivolt control system
- 6" adjustable steel legs
- 1 year limited parts and labor warranty
- CSA, NSF, CE



SHOWN WITH  
OPTIONAL  
CASTERS



360183 43 lb oil, 14" x 13¾" Fry Area, 15½"w x 29¼"d x 45"h  
360186 5" Casters, w/Brakes, Set of 4

## PORTABLE FRYER FILTER

- Stainless steel filter pan and pump assembly
- Four-swivel casters provides easy movement
- 5' flexible, sanitary, high temperature return hose equipped with nozzle
- 120V
- UL, CSA, NSF, CE



863354 160 lb Capacity, 1/3 hp, 20 1/4" w x 42" d x 26" h

## POWER STEAM CONVECTION STEAMERS

- Stainless steel exterior and cooking compartment
- Manual control with 60 minute timer per compartment
- High output stainless steel steam generator with manual drain and Smart Drain System with PowerFlush
- 1 1/2" NPT drain connection
- NSF



Electric - Single Compartment, 208-240V

745054 Holds (3) 2 1/2" d Pans, 8.5kW, 24" w x 33" d x 19 1/2" h

745055 Holds (5) 2 1/2" d Pans, 15kW, 24" w x 33" d x 26" h

745056 Scaleblocker™ Water Filter, 0-2 gpm, 7,500 gal, NSF

Gas - Double Compartment & Base (on 6" legs)

745052 Holds (5) 2 1/2" d Pans, 125,000 Btu/hr, 24" w x 35.4" d x 72" h

745053 Scaleblocker™ Water Filter, 0-4 gpm, 12,000 gal, NSF

## FILTER POT WITH MOBILITY BASE

- For filtering and safer handling of hot oil
- Low profile to fit under drain valves
- CSA, NSF



201911 Filter Pot, Up to 55 lb, 16" dia x 12.4" h

201952 EZ Flow Series Filter Bags, 9" w x 11" l x 7" d

## THE SHORTENING SHUTTLE®

- Aluminum double walled construction
- Polycarbonate handles reduce heat transfer
- Rubber wheels make for easy transport



## WORCESTER INDUSTRIAL PRODUCTS CORP.

860042 80 lb, 10.5 gal Capacity, 8.7" x 12" x 57.4"

## GAS BOILERLESS COMBI OVEN/ STEAMER

- Stainless steel interior and exterior
- Full size, boilerless oven with three temperature knobs
- Includes 4 wire racks
- Holds (7) 18" x 26" or (14) 12" x 20" pans
- Features LED temperature display, glass door and halogen lights
- Humidity control, multiple cooking modes, timer
- 1 year limited parts and labor warranty
- GasFired cULus, ULEPH
- Price includes stand and water filtration



SHOWN ON STAND



745051 80,000 Btu/hr, 42.2" w x 43.3" d x 35" h



360212

## STEAMCRAFT® ULTRA ELECTRIC CONVECTION STEAMERS

- Heavy duty stainless steel construction
- Two speed auto reversing convection fan for even heat distribution
- Built-in automatic cleaning system
- "Easy Touch" screen display
- Unique patented steam cooking distribution system
- 60 minute electro-mechanical timer
- Program up to 250 recipes with up to 20 steps each
- Automatic generator drain
- 208V
- cULus, NSF, CE



- |        |  |
|--------|--|
| 360211 | Holds (3) 12" x 20" x 2½" Pans, 21"w x 32.13"d x 18.25"h |
| 360212 | Holds (5) 12" x 20" x 2½" Pans, 21"w x 32.13"d x 25"h    |
| 360213 | EverPure Kleensteam Filter, 1.5 gpm, NSF                 |



360199

## ACHIEVER GAS CHARBROILERS

- Stainless steel sides, control panel, backsplash, top trim and grease trough
- Powerful 18,000 Btu/hr burner in each 6" broiler section with infinite control manual gas valves
- Vulcan's "Supercharger" plates are standard—improving energy utilization and performance across the burner box
- Under-burner heat deflectors improve energy efficiency
- CSA, NSF



- |        |  |
|--------|--|
| 360198 | (4) Burners, 72,000 Btu, 25¾"w x 33"d x 15¾"h  |
| 360199 | (6) Burners, 108,000 Btu, 36¼"w x 33"d x 15¾"h |
| 360200 | (8) Burners, 144,000 Btu, 46¾"w x 33"d x 15¾"h |

## STAR-MAX® GAS RADIANT CHARBROILERS

- High performance 40,000 Btu H-style cast iron burners ever 12" of width
- Heavy duty cast iron grates
- Cool-to-the-touch bullnose, stainless steel splash guards, large capacity water pan and heavy-duty legs
- 2 year parts & labor warranty
- UL Classified, cULus



345434

- |        |   |
|--------|---|
| 345434 | (2) Burners, 80,000 Btu, 24"w x 29"d x 15½"h  |
| 345435 | (3) Burners, 120,000 Btu, 36"w x 29"d x 15½"h |



345430

## STAR-MAX® MANUAL GAS GRIDDLES

- Manual control with standing pilot
- Ultra-smooth 1" thick polished steel plate
- 28,300 Btu aluminized steel U-shaped burner every 12" of cooking surface
- Stainless steel front, bull nose and 4½" high tapered splash guard
- 4½ quart stainless steel grease drawer
- Heavy-duty 4" adjustable legs
- UL Classified, cULus

- |        |   |
|--------|---|
| 345430 | (2) Controls, 56,600 Btu, 24"w x 29"d x 15½"h |
| 345431 | (3) Controls, 84,900 Btu, 36"w x 29"d x 15½"h |

## BLUE HOSE® SAFETY SYSTEM WITH SNAPFAST® QUICK DISCONNECT COUPLING

- Features Stress Guard® rotational fittings, stainless steel tubing and braid with antimicrobial PVC coating, and SnapFast® one-handed quick disconnect coupling
- Included SnapFast® offers thermal shutoff design that automatically shuts off the gas when internal temperature exceeds 350°F
- Includes coiled restraining device with installation mounting hardware and one elbow
- CSA, NSF



- |        |              |
|--------|--------------|
| 000027 | 36" x ¾" dia |
| 000019 | 48" x ¾" dia |
| 000043 | 48" x 1" dia |
| 000004 | 60" x ½" dia |





360196

**HEAVY DUTY MANUAL GAS GRIDDLES**

- Thick polished stainless steel griddle plate
- Embedded mechanical snap action thermostat every 12"
- Millivolt pilot safety
- Stainless steel front, sides, front top ledge with "Cool Bullnose"
- Front grease trough, grease can
- Heavy gauge 4" back and tapered side splashes
- 4" adjustable legs
- CSA, NSF



- 360196 (2) Burners, 54,000 Btu, 24"w x 33"d x 15½"h  
 360197 (3) Burners, 81,000 Btu, 36"w x 33"d x 15½"h  
 360201 (4) Burners, 108,000 Btu, 48"w x 33"d x 15½"h



**COUNTERLINE GAS GRIDDLE**

- Stainless steel front and sides
- 1" thick smooth polished plate
- "Insta-on" thermostatic controls - 150° to 400°F
- Includes hidden grease drawer and built-in 4"h splash guard
- Spark ignition
- 24/7 warranty
- CSA, NSF



- 863327 (2) Burners, 60,000 Btu, 24"w x 33¾"d x 16½"h



**GAS COUNTERTOP RANGE**

- Stainless steel front and sides
- Flush top grate design for pan mobility
- Full width crumb tray
- 1 year parts and labor warranty
- CSA, NSF



- 863328 (4) Burners, 33,000 Btu, 24"w x 30"d x 11"h



**CHEFMATE™ GAS COUNTERTOP HOT PLATE**

- Heavy-duty cast iron grates
- Stainless steel construction
- Adjustable pilots with front access
- Cool-to-touch front edge
- Full length catch tray
- Stainless steel legs w/adjustable non-skid feet
- 1 year parts and labor warranty
- CSA, NSF



- 860041 (2) Burners, 50,000 Btu, 11½"w x 33"d x 13¼"h



**INDUCTION RANGE**

- Seamless stainless steel construction with durable ceramic cooktop
- Temperature settings from 140° to 460°F
- Touch pad controls and 4 digit LED display
- Proper pan detection and automatic empty pan safety shut-off
- 1 year parts and labor warranty
- ETL, FCC

- 745033 7 Power Levels, 1800W, 17.4"l x 12.87"w x 4.33"h

## ELECTRIC COUNTERTOP FRYER

- Stainless steel construction
- 70° to 375°F thermostat
- Removable control box and element
- (2) chrome-plated fry baskets with insulated handles
- Swing up element and lift-out fry pot
- 3½" stainless steel adjustable feet
- Manual reset
- cULus, NSF



745034 10 lb Fry Oil, 1700W, 11.1"w x 18.5"d x 15.25"h

## STAR-MAX® ELECTRIC COUNTERTOP FRYER

- Stainless steel construction
- 200°-375° thermostat
- Two nickel-plated fry baskets
- Swing up elements and lift-out fry pot
- 208V (8640W) or 240V (11500W)
- 1 year parts and labor warranty
- UL, NSF, CSA



031300 30 lb Fry Oil, 24"w x 24½"d x 16½"h



## MENUMASTER® COMMERCIAL MICROWAVE OVEN

- .6 cu ft
- 10 touch pad control panel
- 100 Programmable menu items
- Non-removable air filter
- See-through door and lighted interior
- 4 cooking stages and defrost
- Stackable
- Stainless steel exterior and interior
- Full 3 year warranty
- 120V
- cETLus, ETL Sanitation

530098 1200W, 11 Power Levels, 16½"w x 21½"d x 13½"h



## HOLMAN® COUNTERTOP CONVECTION OVEN

- Constructed of highly polished stainless steel
- High performance heating element and rear fan
- Stainless steel bake chamber, wire racks and rack slides
- Double pane tempered glass oven door
- 1 year parts and labor warranty
- 120V

031297 Holds (3) ¼ Size Baking Sheets, 19"w x 21½"d x 15"h

## MENUMASTER® COMMERCIAL MICROWAVE OVENS

- 1.2 cu ft
- 1000W
- Non-removable air filter
- See-through door and lighted interior
- Accommodates a 14" platter
- Stainless steel exterior and interior
- Stackable
- 120V
- cETLus, ETL Sanitation



530182

530182 4 Power Levels, 10 min Dial Timer, 22"w x 19"d x 13¾"h



530091

530091 5 Power Levels, Digital Timer, 100 Programs, 22"w x 19"d x 13¾"h





646101



646102

**HEAVY-DUTY COMMERCIAL TOASTERS**

- Uniformly toasts regular bread, Texas toast, frozen waffles and many other foods
- Replaceable industrial heating plates
- Electronic browning controls
- Carriage control lift levers
- Dishwasher-safe crumb tray
- Stainless steel finish
- Limited 1 year warranty
- 120V
- ETL, NSF

646101 (4) 1½" Toast Slots, 300 Slices/hr, 11¾" w x 10½" d x 9" h  
 646102 Switchable, (4) 1½" Toast Slots, 300 Slices/hr, 11¾" w x 10½" d x 9" h



**COMMERCIAL TOASTER**

- Chrome-plated steel construction
- Holds 4 regular slices, or 2 long slices
- Extra-high lift, toasting, defrost, reheat and cancel buttons
- Self centering bread rack
- Pull out crumb tray
- Limited 1 year warranty
- 120V

646110 (2) Extra Wide 1¾" Toast Slots, 380 Slices/hr, 11¾" w x 19½" d x 9" h



**CONVEYOR TOASTER**

- Perfect for toasting or warming: bread, buns, rolls, bagels, waffles, pita bread, Texas toast and English muffins
- Energy efficient w/power saving mode
- Cool touch exterior
- Standard 1½" clearance
- 120V
- Made in the USA
- ETL, ETL Sanitation

646111 16¼" w x 13½" h, Up to 350 Slices or Bun Halves/hr



345432

**HOLMAN® COMPACT CONVEYOR TOASTERS**

- Corrosion resistant stainless steel
- Forced convection keeps the toaster cool to the touch and extends the life of critical components
- Quartz infrared heaters
- Variable speed
- Top/bottom heat control
- Heated holding area
- cULus, UL Classified

345432 Up to 350 Slices/hr, 1½" Opening, 14¼" w x 18¾" d x 13¼" h  
 031298 Up to 950 Slices/hr, 3" Opening, 18½" w x 22¾" d x 15¾" h



**DRAWER WARMER**

- Polished stainless steel cabinet
- One recessed thermostat adjustable to 190°F and one humidity control
- Insulated cabinet
- 4" adjustable legs
- 120V
- Lifetime warranty on heating elements and drawer rollers
- cULus, UL Classified

745047 1 Drawer, 475W, 27½" w x 23½" d x 16¼" h



## PRO-MAX® 2.0 PANINI GRILL

- Heavy-duty, two-sided aluminum platens
- Dial thermostat rated from 175° to 550°F
- Removable grease drawer
- 1 year parts/labor warranty
- 208/240V
- UL Classified, cULus, CE



031299 Grooved, 19.63"w x 23.30"d x 10"h

## GRILL EXPRESS™ TWO-SIDED GRILLS

- Heavy-duty, cast iron platens
- Thermostat rated from 175° to 450°F and provides accurate sensing of temperature
- Removable grease trough
- Large heat resistant handle
- 28¾"w x 19⅞"d x 10⅞"
- 1 year warranty
- 208/240 or 230V
- UL Classified, cULus



031296 Grooved, Dual 10" x 10"  
031278 Smooth, Dual 10" x 10"

031296



## PANINI PERFECTO™ ITALIAN-STYLE PANINI GRILL

- Ribbed cast iron plates
- Brushed stainless steel body and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Limited 1 year warranty
- 120V
- cULus, NSF



198357 Grooved, 1800W, 16"w x 17½"d x 9½"h

## COMMERCIAL BELGIAN WAFFLE MAKERS

- Makes 1¼" thick waffles
- Heavy duty die-cast housing
- Precise temperature control and rotary feature for even baking/browning
- Audio beep completion signal
- Power and ready-to-bake LED indicators
- Non-stick plates
- 120V
- 1 year limited warranty
- UL, NSF



345574 Up to 35 Waffles/hr, 1200W, 10¼"w x 20"d x 9¼"h

## CAYENNE® HEAT 'N SERVE RETHERMALIZERS

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- Made in USA
- 120V
- cULus NSF



Outperform every day.™



567010



567065



567020



567090

567010 Round, 7 qt, 800W, 10⅞" dia x 9⅞"h  
567020 Round, 11 qt, 800W, 12⅞" dia x 9⅞"h  
567090 Full Size Rectangular, 1440W, 21¼"w x 13¼"d x 9"h  
567065 4/3 Rectangular, 1600W, 13¼"w x 28¼"d x 9¾"h

## CAYENNE® MODEL SS-4 WARMER

- Ideal for ice cream toppings and nacho cheese sauce
- Coated aluminum well
- Holds 4½ quart (3.9 L) insets or #10 cans
- Made in USA
- 120V
- cULus, NSF



Outperform every day.™

567075 Round, 350W, 8¾" dia x 7¾" h



PAN SOLD SEPARATELY



Outperform every day.™

## CAYENNE® MODEL 1001 WARMER

- Features Vollrath's Direct Contact Heating System for energy efficiency
- Brushed stainless steel exterior with a black fiber-reinforced resin well
- Wide no-drip lip to keep countertops dry
- Made in USA
- 120V
- cULus, NSF

567000 Full Size Rectangular, 700W, 13¾" w x 21¼" l x 9" h

## FOOD WARMER & SERVER

- Polished stainless steel construction
- Adjustable precalibrated thermostat
- Inside lid rim returns moisture to the food to retain flavor
- Hinged lid stays upright during ladling
- 120V
- Made in USA
- 2 year warranty
- cULus, NSF



567070 Round, 4 qt, 7¾" w x 8½" d x 14¾" h



567001

## COUNTERTOP FOOD WARMERS

- Heavy-duty stainless steel construction
- Fully insulated
- Dry or wet applications
- Infinite temperature control
- Insets, pans and lids sold separately
- 120V



567011



Classic Series - SCA, cULus, UL EPH

567011 Classic Series, Round, 7 qt, 10½" dia x 8¼" h

X-PERT™ Series - cULus, UL EPH, CE

567001 Rectangular, 22 qt, 14½" x 23¼" d x 9¾" h,



345451

## TRIMARK COUNTERTOP COOKER/WARMERS

- Reliable adjustable thermostat helps ensure that food held is always within the food safety temperature guidelines
- Unique heating element provides even heat distribution to prevent hot spots



345452

- Heavy-duty stainless steel well
- 120V
- cETLus, NSF

Cooker/Warmers

345452 Round, 7 qt, 11¾" dia x 9¾" h

345453 Round, 11 qt, 13¾" dia x 9¾" h

345454 Full Size, 14¾" w x 23¾" d x 10½" h

Warmer

345451 Full Size, 14¾" w x 23¾" d x 9" h



## AUTOMATIC SLICER

- 13" Clean Cut™ removable knife
- Top-mounted Borazon stone sharpener
- Anodized aluminum construction
- Exclusive tilting, removable carriage system
- 0 to 1" slice thickness
- Variable four-speed automatic carriage with front mounted controls
- Removable ring guard cover
- Three stroke lengths
- 1 year parts and labor warranty
- 120V
- cETLus, NSF



750223 1/2 hp, 30 5/16" w x 26 3/8" d x 27 1/4" h

**HOBART**



## THE EDGE12™ MANUAL SLICER

- 12" chrome-plated carbon steel knife
- Top-mounted sharpener
- Anodized aluminum construction
- Accommodates oversized loaves up to 9.84" w x 7.48" h or 8.27" dia
- 0 to 3/16" slice thickness
- Rear mounted removable meat grip arm with slide
- Simple start/stop button
- 120V
- UL, NSF

750222 1/2 hp, 23.62" w x 23.62" d x 22.44" h

## MANUAL SLICER

- 12" hard chromed, special alloy hollow ground knife
- Top mounted all metal knife sharpener
- Anodized aluminum construction
- Precise slice adjustment to a thickness of 3/16"
- Removable slice deflector
- Motor overload protection
- Power indicator
- 1 year parts and labor warranty
- 115V
- ETL, NSF



745037 1/2 hp, 23" w x 25 1/4" d x 17" h, "Great for Meats & Cheeses"

**Globe**



## CHEFMATE® MANUAL SLICER

- 12" gear-driven knife
- Durable anodized aluminum construction
- Permanently attached all metal knife sharpener
- Stainless steel food contact areas
- Precise slice - tissue thin to 7/8"
- Removable receiving tray
- Full gravity feed food chute
- 1 year parts and labor warranty
- 115V
- ETL, NSF

863353 1/3 hp, 19.4" w x 27.3" d x 21" h

## MANUAL MEAT SLICER

- Stainless steel and sanitary anodized aluminum finish
- 12" hollow ground, chromium plated carbon steel knife
- Built-in, dual-action sharpener
- New full width carriage trays and meat pusher extension
- Slice adjustment to a thickness of 3/16"
- 1 speed w/rotary switch
- 1 year parts/labor warranty
- 115V



745041 1/2 hp, 21 1/2" w x 24" d x 21 1/4" h, "Great for Meats & Cheeses"

**Berkel**

**STAND MIXER**

- Pop up head
- Tough all metal gears
- Includes durable, die cast body, stainless steel bowl, spatula, and 3 stainless steel attachments: beater, dough hook and wire whisk
- 2 year Express Care warranty
- 120V
- ETL, NSF



294251 7 qt, Variable Speeds, 15½" w x 9¾" d x 13¾" h  
 294253 Replacement Wire Whisk

**COMMERCIAL STAND MIXER**

- 1 hp motor
- Stainless steel bowl
- Pulse functions w/burst of maximum power
- Tilt-back head
- Die cast housing
- Included: dough hook, whisk, splash guard with feed chute and paddle
- 2 year limited warranty
- 120V
- ETL, NSF



198358 7 qt, 12 Speeds, 12" w x 16" d x 15" h



**KITCHENAID® BOWL-LIFT STAND MIXER**

- 1.3 hp DC motor
- White finish
- Professional bowl-lift design raises bowl into mixing position
- Includes all stainless steel Powerknead™ spiral dough hook, flat beater and wire whip
- 2 year hassle-free replacement warranty
- 120V
- UL, NSF



198360 8 qt, 10 Speeds, 13.3" w x 14.6" d x 16.5" h

**PLANETARY MIXERS**

- Gear-driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted electronic controls with 60-minute digital LED timer and last batch recall (except 345633)
- Stainless steel bowl guard on 550503
- Includes stainless steel bowl, flat beater, wire whip and dough hook
- 2 year parts and 1 year labor warranty
- 115V
- ETL, NSF



550503

345633 5 qt, 10 Speeds, 13" w x 15.3" l x 17" h  
 550503 20 qt, 3 Fixed Speeds, 18¼" w x 19½" l x 34½" h

**LEGACY® ALL PURPOSE MIXER**

- Exclusive swing-out bowl - first in the industry
- Shift-on-the-Fly controls
- Patented soft start agitation technology
- 15 min SmartTimer with automatic time recall
- #12 hub
- Gear transmission
- Metallic gray hybrid powder coat finish
- Includes stainless steel bowl guard, bowl, beater and wire whip
- 1 year parts/labor/mileage warranty
- 120 or 240V
- ETL, NSF



750221 20 qt, 3 Fixed Speeds, 22¾" w x 29" h

**CENTAUR® PLANETARY MIXER**

- Powerful ½ hp gear driven motor
- High torque transmission
- 15 minute timer and side mounted controls
- Cast iron body on non-slip rubber feet
- Thermal overload protection
- Stainless steel, bowl guard with handle
- Front mounted #12 hub for attachments
- NSF approved enamel paint
- Includes stainless steel bowl wire whip, aluminum flat beater and spiral dough hook
- 1 year parts and labor warranty
- ETL, NSF



031273 20 qt, 3 Fixed Speeds, 22¾" w x 21½" l x 34½" h

## COMMERCIAL FOOD PROCESSORS

- Attachments easily removed for cleaning
- Comes with 3 qt cutter bowl, stainless steel "S" blade, vegetable prep attachment with external ejection and 2 discs (grating and slicing)
- Attractive, compact design has see-thru lid for easy viewing
- 1 year warranty on parts and labor
- 1 speed 1725 RPM
- 850 servings in 3 hr or less
- Accommodate 23 different discs
- 3 year warranty on motor
- 120V
- ETL, NSF

198000

- |        |   |
|--------|---|
| 198000 | 1 hp, Clear Polycarbonate Cutter Bowl             |
| 198006 | 1 hp, Stainless Steel Cutter Bowl                 |
| 198008 | 2 hp, Clear Polycarbonate Cutter Bowl, Dicing Kit |



## HAND HELD POWER MIXERS

- All stainless steel knife, bell and shaft
- Watertight sealed foot with a removable 3 blade configuration
- Features "Easy Plug" that allows power cord to be replaced by operator
- 1 stainless steel wall support
- 120V
- ETL, ETL Sanitation

198350

198325



**robotcoupe**

- |        |                                      |
|--------|--------------------------------------|
| 198350 | 14" Shaft, 660W, Up to 12½ gal/50 qt |
| 198325 | 18" Shaft, 720W, Up to 25 gal/100 qt |

## BIG STIK® IMMERSION BLENDER

- Variable speed, 1 hp heavy duty motor
- 18,000 rpm processing speed on high
- Rubberized comfort grip and 2nd handle allow for safe and controlled operation
- Completely sealed stainless steel shaft removes easily and is dishwasher safe
- 1 year limited warranty
- ETL, ETL Sanitation, NSF

**WARING**  
COMMERCIAL

- |        |                                |
|--------|--------------------------------|
| 198500 | 16" Shaft, 750W, 25 gal/100 qt |
|--------|--------------------------------|



## QUIK STIK® IMMERSION BLENDER

- 2 speed control – perfect for medium-duty mixing
- Lightweight and ergonomic – rubberized comfort grip
- All purpose stainless steel blade & shaft
- 1 year limited warranty
- 120V
- ETL, NSF

**WARING**  
COMMERCIAL

- |        |                             |
|--------|-----------------------------|
| 198010 | 7" Shaft, 100W, 3 gal/12 qt |
|--------|-----------------------------|



## COMMERCIAL ELECTRIC SPICE GRINDER

- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Durable stainless steel blades
- Includes removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- 120V
- Limited 1 year warranty
- cETLus, NSF

**WARING**  
COMMERCIAL

- |        |                                       |
|--------|---------------------------------------|
| 345436 | 19,000 RPM, 4.75" w x 5.5" d x 8.3" h |
|--------|---------------------------------------|



**ONE GALLON BLENDER**

- Stainless steel container with two handles
- Electronic membrane keypad with low-med-high, pulse and Slow Start™
- Rubberized lid
- Dishwasher safe one-piece jar pad
- 120V
- Made in the USA
- Limited 3 year motor warranty
- cULus, NSF



031236 3¾ hp, 3 Speed w/Pulse, 14⅞" w x 15" d x 22¼" h

**SPINDLE DRINK MIXERS**

- Stainless steel construction and agitator
- 3 speed toggle switch per spindle
- Automatic motor activation
- Stabilizer arm and Sure Grip™ feet
- Malt cup(s) included
- 1 year parts & labor warranty
- 120V
- ETL, NSF



199030 Single Spindle, 6.5" w x 6.7" d x 20.5" h  
031012 Triple Spindle, 12.6" w x 9" d x 20.5" h

**VITA-PREP® FOOD BLENDER**

- Variable speed control allows you to puree, blend, chop, grind and emulsify
- Clear, high-impact 64 oz container
- Includes 54-page recipe book for professional chefs
- 120V
- Made in the USA
- 3 year motor warranty
- cULus, NSF



031275 2 hp, 8" w x 9" d x 20.3" h

**ULTRA™ FROZEN BEVERAGE SYSTEM**

- Reversing auger design quickens freeze time and reduces air mixing with product
- Simple to program and run with touchpad display
- Refrigeration system internally monitored to ensure long lasting performance
- 2-year parts/1-year labor warranty; 5-year parts/1-year labor warranty on compressor; 3-year parts and labor warranty on electronics
- Stainless/Black
- 120V
- ETL, NSF



863338 (2) 3 Gallon Hoppers, 16" w x 24½" d x 31⅞" h

**GLASS DOOR REACH-IN**

- Stainless steel interior, exterior, front and sides
- Aluminum back panel
- Energy efficient, "Low-E", double pane thermal glass door w/ lock
- LED interior lighting
- Adjustable, heavy duty PVC coated gray shelves
- 4" stem casters, front w/locks
- 115V
- cULus, NSF, CE



863376 (1) Swing Door, Left Hinged, (3) Shelves, 27" l x 29¾" d x 78¾" h

\*Add 5" to height for casters

**GLASS DOOR MERCHANDISER**

- Black laminate vinyl exterior that will not peel or chip
- Thermal insulated glass doors
- Interior with NSF approved white aluminum and stainless steel floor
- 115V
- cULus, NSF, CE



860001 (2) Slide Doors, (8) Shelves, 39½" l x 29⅝" d x 78⅝" h

860002 Universal Threaded Casters, Set of 4

## COMMERCIAL SERIES REACH-INS

- Stainless steel exterior front and door(s)
- Microprocessor control w/LED temperature display in °F or °C
- 3 adjustable epoxy coated shelves on pins, per section (installed)
- 6" high casters with locks
- Warranties: 3 year parts and labor, 5 year compressor, guaranteed for life hinges & handles
- 35"d x 83¼"h
- 115V
- cULus, NSF, ENERGY STAR® (most models)



640068



### Refrigerators

- 640068 One Section, 24.2 cu ft, (3) Shelves, Right Hinging, 29½"l  
 640070 One Section, 24.2 cu ft, (3) Shelves, Left Hinging, 29½"l  
 640071 Two Section, 46 cu ft, (6) Shelves, Left/Right Hinging, 52½"l

### Freezers

- 640069 One Section, 24.2 cu ft, (3) Shelves, Right Hinging, 29½"l  
 640073 Two Section, 46 cu ft, (6) Shelves, Left/Right Hinging, 52½"l

\*Height includes 6" for casters

## COMMERCIAL SERIES REACH-INS

- Stainless steel interior and exterior front and sides
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- (3) Epoxy coated wire shelves per section adjustable 1" on center
- 4" stem casters (two with brakes)
- 3 years parts and labor warranty, 5 year compressor warranty
- 33.6"d x 79.63"h
- 115V
- ETL, NSF, ENERGY STAR®



570301

### Refrigerators

- 570300 One Section, 22.8 cu ft, 27.5"l  
 570301 Two Section, 50.5 cu ft, 55"l

### Freezers

- 570302 One Section, 22.8 cu ft, 27.5"l  
 570303 Two Section, 50.5 cu ft, 55"l

\*Height includes 4" for casters



## REACH-INS

- Tested and certified to Ambient Class of 100°F
- Unmatched cubic capacity
- Heavy duty stainless steel front doors and grilles
- Continuous coil coated sides, aluminum interior
- Full electronic controls
- 3 epoxy coated shelves
- Field reversible doors
- Door locks standard
- One piece grill
- 6" adjustable casters
- 3 years parts and labor warranty, additional 2 year compressor warranty
- 32"d x 78½"h
- 115V
- UL EPH Classified, cULus, ENERGY STAR®



### Refrigerators

- 860005 One Section, 24 cu ft, 26"l, Left Hinged Door  
 860006 One Section, 24 cu ft, 26"l, Right Hinged Door

### Freezers

- 860007 One Section, 24 cu ft, 26"l, Left Hinged Door  
 860010 One Section, 24 cu ft, 26"l, Right Hinged Door

\*Add 6" to height for casters ♦ Please refer to energystar.gov to view the most up-to-date product listing and performance data.

## REACH-INS

- Stainless steel doors and front
- Clear coated aluminum liner and stainless steel floor
- Exterior temperature display
- 4" casters standard
- Legs available
- 3 year parts and labor with an additional 2 year warranty on compressor
- 29½"d x 78¾"h
- 115V
- Made in USA
- cULus, NSF



640760

### Refrigerators

- 640750♦ (1) Swing Door, (3) Shelves, 27"l  
 640760\* (2) Swing Doors, (6) Shelves, 54½"l

### Freezers

- 650185♦† (1) Swing Door, (3) Shelves, 27"l  
 650195 (2) Swing Doors, (6) Shelves, 54½"l

\*ENERGY STAR® ♦Natural Refrigerant †not cULus or NSF Certified

### DEEP WELL BOTTLE COOLER

- Black vinyl finish with stainless steel top and lids
- Forced air cooling chills bottles on top first
- Provides ice cold products 33° to 38°F - very fast pull-down capacity
- Heavy duty, 10 mil thick, pure grade PVC coated adjustable bin dividers for maximum storage use
- Interior - long lasting heavy galvanized steel
- Removable bottle cap opener and cap catcher
- 3 year parts & labor with an additional 2 year warranty on compressor
- 115V
- UL, NSF, CE



640713 (2) Lids, (3) Bin Dividers, Holds 16½ cases 12 oz Bottles or 24 Cases 12 oz Cans, 49¾" w x 26¾" d x 33¾" h

### CRESCENT ICE CUBER

- Air-cooled
- Durable stainless steel exterior
- Individual crescent shaped cube
- Protected by *H-Guard Plus* Antimicrobial Agent
- Stainless steel evaporator
- EverCheck® alert system
- CycleSaver™ feature
- Removable air filter
- 115V
- AHRI, NSF



860011 Cuber, Up to 527 lb Ice/24 hrs, 22" w x 27¾" d x 30¾" h  
 860012 Bin, Up to 300 lb Storage, 22" w x 32½" d x 46" h

### UNDERCOUNTER REFRIGERATOR & FREEZER

- All stainless steel front, top and sides
- Natural refrigerant
- 5" dia casters standard
- Heavy duty PVC coated wire shelves
- 3 year parts and labor with an additional, 2 year warranty on compressor
- 115V
- cULus, NSF



Refrigerator 640718 (1) Door, (2) Shelves, 27¾" l x 30¾" d x 29¾" h, ½ hp  
 Freezer 640714 (1) Door, (2) Shelves, 27¾" l x 30¾" d x 29¾" h, ⅓ hp

### WORKTOP FREEZER

- Tested and certified to Ambient Class of 100°F
- Stainless steel front, sides, doors and grille
- Anodized aluminum interior to prevent corrosion
- Self-closing doors with cartridge style hinges with 120° stay open feature
- Snap-in-place vinyl magnetic gasket for positive seal
- Operates at 0°F
- Adjustable epoxy coated steel wire shelves
- 4" high removable backslash
- 2½" thick, 16 ga stainless steel worktop
- Field reversible doors
- 6" casters, two with brakes
- 115V
- UL, UL Classified



860083 (2) Doors, (4) Shelves, 27 cu ft, 67" w x 29¼" d x 39½" h





360210



360208

## SALAD TOP REFRIGERATORS

- All stainless steel front, top and sides
- Durable ABS plastic interior liner including door
- 10" w polyethylene cutting board w/antimicrobial treatment
- Epoxy coated wire shelves
- Casters w/two locking
- 31½" d x 36" h
- 115V
- cULus, NSF

- 360208 (1) Door, (1) Shelf, (6) ½ Top Pans, 27.13" l  
 360209 (2) Doors, (2) Shelves, (12) ½ Top Pans, 48.13" l  
 360210 (2) Doors, (2) Shelves, (12) Top Pans, 60.13" l



## SANDWICH/SALAD UNITS

- All stainless steel front, top and sides
- Interior - clear aluminum sides, top and stainless steel floor
- 11¾" deep full length removable polyethylene cutting board
- Standard ½ size x 4" deep, clear polycarbonate insert pans included
- 5" dia casters
- 3 year parts and labor with an additional 2 year warranty on compressor
- 30½" d x 36¾" h
- 115V
- Made in USA
- cULus, NSF, CE



640711



640715

- 640711 (1) Door, (2) Shelves, (8) Top Pans, 27½" l  
 860003 (2) Doors, (4) Shelves, (8) Top Pans, 48¾" l

- 640712 (2) Doors, (4) Shelves, (12) Top Pans, 48¾" l  
 640715 (2) Doors, (4) Shelves, (16) Top Pans, 60¾" l



## COMMERCIAL SERIES SANDWICH TOP REFRIGERATORS

- Stainless steel exterior front, sides and top
- Anodized aluminum interior sides and back
- Stainless steel interior floor
- Polycarbonate plastic ½ size pans, 4" deep
- ½" thick full length white polyethylene cutting board
- 6" casters (two with brakes)
- 3 years parts and labor warranty, 5 year compressor warranty
- 115V
- cETLus, ETL Sanitation



570304



- 570304 (1) Door, (1) Shelf, (8) Top Pans, 27" w x 30" d x 45.2" h  
 570305 (2) Doors, (2) Shelves, (12) Top Pans, 48" w x 30" d x 45.2" h

## COMPACT SANDWICH PREP TABLES WITH RAISED COVER

- Stainless steel exterior top, sides & door
- Anodized aluminum interior
- Full compliment of plastic sixth size pans provided
- Reversible full length 12" deep nylon cutting board
- Set of (4) 4" casters standard
- 3 year parts and labor warranty
- 5 year compressor warranty
- 34¾" h (work surface) and 44¾" h (overall)
- 115V
- cULus, NSF



640072



- 640074 (1) Door, (2) Shelves, (6) Top Pans, 7.7 cu ft, Left Hinging, 27" l  
 640072 (2) Doors, (4) Shelves, (12) Top Pans, 14.0 cu ft, Left/Right Hinging, 48" l



510101

## "E" SERIES COMPARTMENT SINKS

- Standard 18 gauge type 300 stainless steel with #3 polish, satin finish
- All corners, both vertical and horizontal coved at 3/4" radius
- Bottoms of bowls formed for drainage to 3 1/2" diameter die stamped opening
- Full length 10" high boxed backsplash with 2" return to wall at 45° and 1" tile edge
- All outside corners of assembly are Bullnosed to provide safe, clean and polished edge
- 1 5/8" diameter legs
- 1" faucet holes in backsplash
- NSF

- 510105 (1) Compartment, (1) 18" Left Drainboard, 18" x 18" x 12"d Bowl, 38 1/2" x 23 1/2" OA  
 510106 (1) Compartment, (1) 18" Right Drainboard, 18" x 18" x 12"d Bowl, 38 1/2" x 23 1/2" OA  
 510101 (3) Compartments, (2) 18" Drainboards, 18" x 18" x 14"d Bowls, 90" x 23 1/2" OA



## SLIM-LINE UNDERBAR SINK

- 18 gauge 300 series stainless steel construction
- 10" x 14" x 10" deep bowls with corner drains
- Bowls are fabricated, not deep drawn
- Raised ribbed drain boards
- Raised marine edge on front and sides
- Economy 4" splash mount faucet w/10" spout and overflow stand pipes included
- NSF



- 510102 (3) Compartment, (2) 11 1/4" Drainboards, 60"w x 18"d x 30"h OA

## PRO-BOWL HAND SINKS

- All stainless steel construction
- One piece deep drawn bowl
- Wall mounting bracket
- 1 1/8" drain, s/m faucet
- Includes faucet
- NSF



510087



- 510087 14"w x 10" x 5" deep Bowl  
 510100 14"w x 10" x 5" deep Bowl, Left & Right Side Splashes

## SIDE SPLASH HAND SINK

- Heavy gauge type 304 series stainless steel
- Splash mounted gooseneck faucet
- One piece seamless deep drawn sink bowl
- 7 3/4" high side splashes
- Stainless steel basket drain
- 1 1/2" IPS
- NSF



- 860028 14"w x 10" x 5" deep Bowl



## HANDS-FREE WAND

- Easily attaches to spout
- NSF

- 860029

## WALL MOUNT PRE-RINSE UNIT

- 36" 3-ply aircraft hydraulic hose with stainless steel jacket
- 1.15 GPM Ultra-Spray PLUS valve
- Add-on control valve
- Wall bracket adjusts from 2" to 12"

- 860017 w/12" Swing Spout Faucet



## DRAIN KING WASTE VALVE

- Includes flat strainer
- Dual Teflon seals
- 1 1/2" Female x 2" Male

- 860016 12 GPM



510103

## GOOSENECK SINK MIXING FAUCETS

- 5" goose neck spout
- 4" centers with 1/4" turn

- 510103 Splash Mounted  
510104 Deck Mounted



## SINK MIXING FAUCET

- 12" swing nozzle
- 8" centers
- 1/2" NPT eccentric flanged female inlets
- Lever handles



192198 Wall Mount



## EASY INSTALL PRE-RINSE UNIT

- 6" wall bracket
- 18" riser
- B-0044-H flexible stainless steel hose
- B-0107 spray valve
- 8" center deck or wall mounted faucet with "pop & lock" riser installation
- Spring action gooseneck
- EPAAct 2005 Compliant



192095

192090



192095 Wall Mount  
192090 Deck Mount

## CHEKPOINT ELECTRONIC GOOSENECK FAUCET

- Chrome-plated brass
- Pre-assembled with all mounting hardware
- Temperature control mixing valve
- Sensor range, auto time-out and water shut-off delay adjustments



863324 Wall Mount



## SERVICE SINK FITTING

- Concealed by-pass mixing valves on 8" centers
- Roughing 2 1/2" min to 3 1/2" max center of inlets to finished wall face
- Braced nozzle with 3/4" garden hose thread and pail hook
- Elevated vacuum breaker

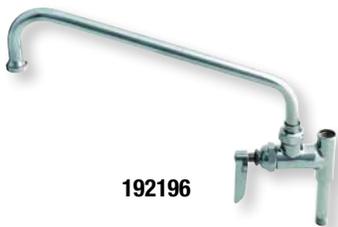
192154



## SERVICE SINK FAUCET

- 8" centers
- 2 3/8" clearance from wall to center of faucet
- 8 7/8" from wall to center of outlet
- Polished chrome plated finish
- Vacuum breaker nozzle with 3/4" garden hose thread and pail hook
- Built in screwdriver stops

192148



192196



192040

## PRE-RINSE PARTS & ACCESSORIES

- 192196 Add-on Faucet for Pre-Rinse Units, 12" nozzle, Includes 3" Nipple  
192040 Spray Valve Assembly with Hold Down Ring and Rubber Bumper  
192080 Repair Kit for B-0107 Spray Valve  
192151 Twist Waste Valve, 3 1/2" Sink Opening, 2" Drain Outlet (Replaces B-3913, B-3917)  
192110 Stainless Steel Flex Hose, 44" flexible w/Inner Rubber Tubing



192080



192110



192151



**AM SELECT DISHWASHERS**

- Only .74 gallons per rack final rinse water
- Timed wash cycles for 1, 2, 4 or 6 min
- Solid state controls w/digital status indicators
- Solid state, integrated controls with digital status indicators
- Stainless steel pump and impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Revolving, interchangeable upper and lower wash and rinse arms
- 208/240V
- cULus, NSF, ENERGY STAR®



640012

- 640012 58 Racks/hr w/Hot Water Sanitizing, 65 Racks/hr w/Chemical Sanitizing, 27" w x 28½" d x 66½" h
- 940273 Ventless, 40 Racks/hr - Hot Water Sanitizing, 29¼" w x 35" d x 69" h

**ADVANSYS™ LXE UNDERCOUNTER DISHWASHER**

- .62 gallons of water per rack
- Energy Recovery
- Sense-A-Temp™ booster heater capable of 70°F rise
- Clogged wash arm sensing
- Custom cycle selection – light, normal, heavy
- Automated delime cycle
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with advanced digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Automatic pumped drain
- 17" door opening
- Automatic fill
- 120/208-240
- cULus, NSF, ENERGY STAR®



**RUNS OFF A COLD WATER LINE WITH STEAM ELIMINATION**

- 640044 30 Light Racks/hr, 24 Normal Racks/hr, 13 Heavy Racks/hr, 23½" w x 26⅜" d x 32½" h



**ADVANSYS™ GLASSWASHER**

- .62 gallons of water per rack
- PuriRinse cycle
- Sense-A-Temp™ booster heater capable of 70°F rise
- Clogged wash arm sensing
- Custom cycle selection – light and normal
- Automated delime cycle
- Deep drawn 2.9 gallon stainless steel tank

- Microcomputer, top mounted controls with advanced digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Automatic fill and pumped drain
- 12" door opening
- One Glass/Wine rack supplied
- 120/208-240
- cULus, NSF, ENERGY STAR®
- **14" tall legs available - 640047**



**RUNS OFF A COLD WATER LINE WITH STEAM ELIMINATION**

- 640046 30 Light Racks/hr, 24 Normal Racks/hr, 23½" w x 26⅜" d x 34⅜" h on 6⅞" legs

**BUDGET WORK TABLES**

- Stainless steel top, undershelf and legs
- Stallion edge both faces
- Straight turn down on sides
- Adjustable undershelf
- Plastic bullet feet
- Shipped knocked down
- NSF
- Optional casters available - 953168 with brakes, 953791 without brakes



- |        |               |        |               |
|--------|---------------|--------|---------------|
| 960105 | 24" w x 24" d | 960113 | 60" w x 24" d |
| 960106 | 36" w x 24" d | 960102 | 60" w x 30" d |
| 960107 | 48" w x 24" d | 960114 | 72" w x 24" d |
| 960100 | 36" w x 30" d | 960103 | 72" w x 30" d |
| 960101 | 48" w x 30" d |        |               |

**HEAVY DUTY EQUIPMENT STANDS**

- Stainless steel construction
- Welded and smooth blended edges
- ½" wide marine edges
- Undershelf
- 5" casters



- |        |                       |
|--------|-----------------------|
| 360204 | 26" w x 30" d x 24" h |
| 360205 | 37" w x 30" d x 24" h |
| 360206 | 49" w x 30" d x 24" h |
| 360207 | 61" w x 30" d x 24" h |



## EQUIPMENT STANDS

- 18 gauge type 430 stainless steel
- Galvanized adjustable lower shelf
- Galvanized legs and plastic bullet feet
- 1½" h riser on both ends and rear
- NSF

• Optional casters available - 953168 with brakes, 953791 without brakes

356100	24"l x 30"w x 24"h
356101	36"l x 30"w x 24"h
356102	48"l x 30"w x 24"h



## FILLER TABLE

- 18 gauge type 430 stainless steel top
- 1½" backsplash
- Stallion safety edge front and back
- 90° turndown on sides
- Galvanized legs w/plastic feet
- Adjustable undershelf
- Shipped knocked down
- NSF

960104 30"w x 18"l



## WALL MOUNT SHELVES

- Stainless steel w/#4 polish
- Stallion front safety edge
- 1½" turned up backsplash
- Shipped knocked down
- NSF



960108	12"w x 24"l, (2) Support Brackets
960109	12"w x 36"l, (2) Support Brackets
960110	12"w x 48"l, (2) Support Brackets
960111	12"w x 60"l, (2) Support Brackets
960112	12"w x 72"l, (3) Support Brackets

## WIRE SHELVING & ACCESSORIES

- Open wire design
- Heavy-gauge, carbon-steel shelves
- Shelf assembles in minutes without the use of any special tools
- Posts have circular grooves at 1" intervals

- Chrome finish for dry storage
- Green epoxy finish with chromate substrate for walk-in coolers and other damp environments
- NSF



Shelving	Green Epoxy	Size	Pack
654139	654166	14" x 24"	4 ea
654140	Special Order	14" x 30"	4 ea
654141	654167	14" x 36"	4 ea
654142	654168	14" x 48"	4 ea
654143	Special Order	14" x 60"	2 ea
654144	Special Order	14" x 72"	2 ea
654145	654169	18" x 24"	4 ea
654146	Special Order	18" x 30"	4 ea
654147	654170	18" x 36"	4 ea
654148	654171	18" x 42"	4 ea
654149	654172	18" x 48"	4 ea
654150	654173	18" x 54"	2 ea
654151	654174	18" x 60"	2 ea
654152	654175	18" x 72"	2 ea
654153	654176	24" x 24"	4 ea
654154	654177	24" x 30"	4 ea
654155	654178	24" x 36"	4 ea
654156	654179	24" x 42"	4 ea

Shelving	Green Epoxy	Size	Pack
654157	654180	24" x 48"	4 ea
654158	654181	24" x 54"	2 ea
654159	654182	24" x 60"	2 ea
654160	654183	24" x 72"	2 ea

Posts	Special Order	Size	Pack
654161	Special Order	34½"	4 ea
654162	654184	54⅞"	4 ea
654163	654185	62⅞"	4 ea
654164	654186	74⅞"	4 ea
654165	654187	86⅞"	4 ea

Wall Mount Brackets	Size	Pack
491220*	491221*	14" 2 ea
491120*	491223*	18" 2 ea

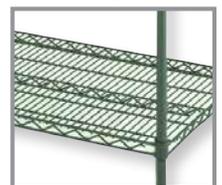
\*Two required per shelf. Sold by each.



CHROME FINISH



WALL MOUNT BRACKET



EPOXY FINISH

Casters	With Brakes, Set of 4
016641	With Brakes, Set of 4
016758	Without Brakes, Set of 4

**INSULATED HOT HOLDING CABINET WITH HUMIDITY**

- Fully insulated holding cabinet keeps prepared foods at serving temperatures
- Powerful, yet efficient, 2000W heating system maintains the right combination of heat and humidity to properly hold products
- Insulated Dutch doors prevent temperature loss
- Eleven sets of wire universal angles accommodate a large variety of pan sizes, adjustable 1½" centers
- Heavy duty 5" swivel casters, two with brakes
- CSA, CSA Sanitation



345897 Right Hinged, 25¾"w x 33½"d x 69¾"h, 2000W

**NON-INSULATED HOLDING & TRANSPORT CABINET**

- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets
- Fixed interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning
- 5" casters
- Lifetime warranty on the heating elements
- One year limited parts and labor warranty
- 25¼"w x 30¾"d x 71"h
- 120V
- cULus, UL Classified, ENERGY STAR®



745044 Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans, 2000W

**HOLDING & TRANSPORT CABINETS**

- Stainless steel exterior and interior
- Magnetic door latch
- Universal tray slides adjustable on 1½" centers
- 5" casters (2 swivel with brakes and 2 rigid), 745050 has 3" casters)
- Temperatures up to 190°F
- Lifetime warranty on heating elements
- 120V
- UL, UL Classified, ENERGY STAR®



745048

745050



745050 Holds (5) 18" x 26" Pans, 1000W, 25"w x 33"d x 30½"h  
 745048 Holds (15) 18" x 26" Pans, 1200W, 25"w x 33"d x 65¼"h  
 745049 Holds (36) 18" x 26" Pans, 1500W, 25"w x 33"d x 73½"h

**NON-INSULATED HEATED HOLDING & PROOFING CABINET**

- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets
- Furnished with ten pairs of adjustable tray slides
- Includes ½ gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet
- 5" casters
- Lifetime warranty on the heating elements
- 1 year limited parts and labor warranty
- 25¼"w x 30¾"d x 71"h
- 120V
- UL, UL Classified



745046 Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans, 2000W

# 1000'S OF ITEMS IN STOCK!

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