



Cook it Up With *Counter Equipment*

Sizzling steaks, charbroiled chicken breasts, piping hot pizzas and plump, delicious hot dogs are just a few favorite foods cooked to perfection with countertop equipment. From prep to cookline, counter equipment provides flexibility and saves the user time and labor while offering consistency in recipes and portions. Compact in size, but powerful in production, these virtual workhorses perform precision work in a fraction of the space that it takes for full size restaurant equipment.

Countertop Mixers with Guard

- Commercial grade table model
- Five speed, 100% gear driven
- Digital control panel to make easy speed shifts while unit is running
- Compact design for smaller footprint and portability
- Non-skid rubber base
- 110V

40755 7 qt, 13 $\frac{1}{8}$ "w x 17 $\frac{3}{4}$ "d x 20 $\frac{1}{4}$ "h
40756 10 qt, 13 $\frac{1}{16}$ "w x 17 $\frac{1}{16}$ "d x 21 $\frac{3}{16}$ "h



VOLLRATH®

Outperform every day.™



Heavy Duty Slicer

- Exclusive non-stick food surfaces
- One piece, hard-coated anodized aluminum body
- Belt driven
- 12" blade
- ½ hp, 110V, 2.5 amps

40903 20"w x 27"d x 18"h



KODIAK Food Mixer

- 1.6 hp motor, variable speed
- S/S frame and 30 quart bowl
- Removable safety guard
- Space saving table height bowl means you never have to lift the bowl
- Includes S/S flat beater, S/S wire whip, S/S dough hook and bowl trolley with castors
- 115/60/1

W30K



Varimixer



AR Series Mixers

- Our classic W series will be available in bakery white with our new VL-1 and VL-15 electronic controls
- Same specifications, new look, precise controls
- Ask for our AR mixers in 30, 40, 60, 80, 100 and 150 quart capacities



Varimixer

"Strong as a bear"



Slicers

- Built-in precision sharpener
- Constructed of corrosion-free aluminum alloy
- High carbon steel (hard chromed) blades for effortless slicing
- Plexiglass protection at holder plate
- 120/60/1

VS 25F/N

GL 30F/N

C 33F/N

CX MATIC 33F/N

10" Blade, ¼ hp, Belt Driven, 0.55 Max. Thickness

12" Blade, ¼ hp, Belt Driven, 0.55 Max. Thickness

13" Blade, ½ hp, Gear Driven, 1" Max. Thickness

13" Blade, ½ hp, Gear Driven, 0.55 Max. Thickness



ERGO Bear Mixers

- 150 quart
- 7 hp motor, variable speed
- Automatic bowl lift and lowering reduces the risks associated with heavy lifting
- 20 remix programs
- S/S with rubber feet
- Removable S/S safety guard
- 90-minute digital timer
- 480/60/3

ERGO150Q



Varimixer is proud to celebrate its centennial this year (1915-2015).

Now Available In 4 Colors!

Teddy Mixer

- 5 quart
- 0.4 hp, 5 speed
- S/S safety guard
- Aluminum frame with powder coated finish
- Attachment hub
- Includes S/S bowl, S/S flat beater, S/S dough hook, S/S wire whip, plastic bowl lid, bowl guard ingredient chute and plastic splash guard
- 115/60/1



W5A





COUNTER EQUIPMENT

Features the EZ-Glide™ slicing table system.

Medium Duty Manual Slicers

- Anodized aluminum construction
- Belt driven motor
- Hard chromed, special alloy, hollow ground knife
- Top mounted, two stone, removable knife sharpener
- An ideal 35° angle chute
- 1 year parts and labor warranty
- 115V



G10	10" Knife	23"w x 22.5"l x 16.38"h	1/4 hp
G12	12" Knife	23"w x 25.25"l x 17"h	1/2 hp

Premium Heavy Duty Slicers

- S/S construction
- 13" hollow ground knife blade
- Gear driven
- 1/2 hp, 115V
- 2 year parts, 1 year labor warranty plus 15 years on knife drive gears
- 22"w x 26.2"l



3600N	Manual, 20.9"h
3850N	Automatic 2 Speed, 25.1"h
3975N	Automatic 9 Speed, 25.1"h



Planetary Mixers

- Gear-driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Rigid cast iron body; rigid cast aluminum SP5 and SP8
- S/S bowl guard (SP5 & SP8 are polycarbonate)
- Includes S/S bowl, flat beater, wire whip and dough hook (SP60, SP80PL includes bowl truck; SP62P S/S bowl, dough hook & bowl truck)



Countertop Models

SP5	5 qt	13.1"w x 15.3"l x 17.1"h	1 hp
SP8	8 qt	11.8"w x 15.8"l x 22.9"h	1/4 hp
SP10	10 qt	16.3"w x 17.7"l x 31"h	1/3 hp
SP20	20 qt	18.25"w x 19 1/2"l x 34.5"h	1/2 hp

Floor Models

SP25	25 qt	24"w x 23"l x 36.25"h	3/4 hp
SP30	30 qt	23.25"w x 24.5"l x 50.75"h	1 hp
SP40	40 qt	25.25"w x 30.5"l x 51.5"h	2 hp
SP60	60 qt	25.25"w x 30.5"l x 51.5"h	3 hp
SP80PL†	80 qt	30.25"w x 38.6"l x 62"h	3 hp

Pizza Mixer - Floor Models

SP30P*	30 qt	23.25"w x 24.5"l x 50.75"h	1 1/2 hp
SP62P*†	60 qt	29.1"w x 38.6"l x 59.8"h	3 hp

† w/Power Lift Bowl



SP20

Chefmate™ Manual Slicers

- Anodized aluminum construction
- Hard chromed, special alloy, hollow ground knife
- Top mounted, two stone, easy-turn, all metal knife sharpeners
- Belt driven motors
- 1 year parts and labor warranty
- 115V



Compact Economy Manual Slicers for light-duty environments.



C12

C9	9" Knife	19"w x 16 3/4"l x 14 1/4"h	1/4 hp
C10	10" Knife	19"w x 17 1/4"l x 15"h	1/4 hp
C12	12" Knife	24"w x 23 1/2"l x 17 1/2"h	1/3 hp



Chefmate™ Meat Choppers

- Standard accessories: knife, stainless steel product tray, 1/4" and 5/16" plates and plastic food pusher
- Direct gear-driven transmission
- Forward/reverse switch
- 1 year parts and labor warranty
- 115V

CC12	250 lb of meat per hr, 9 1/4"w x 16 1/2"l x 16 5/8"h, 1 hp
CC22	450 lb of meat per hr, 9 5/8"w x 18 1/4"l x 20 3/4"h, 1 1/2 hp



Spiral Dough Mixers

- S/S bowl, spiral dough hook, and shaft
- Separate bowl and agitator motors
- 2 speeds and reverse
- Control panel with separate timers
- Bowl jog
- Mixer mounted on wheels

SL50	70 qt, 3½ hp, 20.9"w x 36.2"d x 44.9"h
SL60 PLUS	120 qt, 6 hp, 27.6"w x 44.1"d x 49.2"h
SL80	135 qt, 6 hp, 27.6"w x 44.1"d x 49.2"h
SL120	180 qt, 8 hp, 30.7"w x 53.9"d x 57.1"h



Planetary Mixers

- Variable speed transmission enables the operator to change speeds without having to stop the mixer
- Includes a S/S bowl, safety guard, batter beater, dough hook, wire whip, ingredient chute, bowl scraper attachment and #12 PTO hub
- Slicer, shredder and meat grinder attachments available



SRM20



Countertop Models

SRM12	12 qt, ½ hp, 115V, 19"w x 27"d x 30"h
SRM20	20 qt, ½ hp, 115V, 20⅞"w x 27⅞"d x 35⅞"h

Floor Models, Includes 15 Min. Timer

SRM30+	30 qt, 1 hp, 115V, 22.44"w x 32.94"d x 49"h
SRM40+	40 qt, 1 hp, 115V, 22.44"w x 32.94"d x 38"h

Floor Models, Includes 15 Min. Timer and Power Bowl Lift

SRM60+	60 qt, 3 hp, 208-240V, 30"w x 42½"d x 56"h
SRM80+	80 qt, 3 hp, 208-240V, 31½"w x 44½"d x 58"h

The industry standard!



Fat Analyzer

- Measures ground beef fat content up to 90% lean (minimum fat content=10%)
- 3 minute cycle
- Carrying case included
- 115V

FA73

Portable Vegetable Peeler

- Stainless steel construction
- Timer prevents over peeling and waste
- Ideal for potatoes and other root vegetables
- Can peel 20 lb in less than 2 minutes
- ½ hp, 115V

G-PEELER



Meat Grinder

- MG22 includes ⅜" plate, X-knife, aluminum feed pan, aluminum stomper, meat storage container and cleaning brush
- MG8912 includes ⅜" plate, X-knife, S/S feed pan, and aluminum stomper
- 1 hp, 115V



MG22	#22 Hub, Approx. 25 lb/Minute
MG8912	#12 Hub, Approx. 12 lb/Minute



PrepMate™ Power Drive

- Heavy duty power base will drive any accessories for the #12 PTO hub
- Can be used with vegetable slicer for cutting, a VS9H for shredding and/or a meat & food chopper attachment
- Includes one poly-prep container
- 1 hp
- 115V



PM91
Power Drive Unit Only





RMS10DS

Commercial Microwaves

- 1000 watts of power
- See-through door and lighted interior
- S/S exterior and interior
- Limited 3 year warranty

UL LISTED
ETL Intertek

Low Volume

- RMS10DS** 0.8 Cubic Ft, Full Power Only, 6 Minute Lighted Dial Timer
- RMS10TS** 0.9 Cubic Ft, 5 Power Levels, 20 Programmable Menu Items, Medium Volume, 1.2 Cubic Feet Cap., Non-Removable Air Filter
- RCS10DSE** 4 Power Levels, 10 Minute Lighted Dial Timer
- RCS10TS** 5 Power Levels, Digital Display w/Countdown, 100 Programmable Menu Items, Braille Touch Pads, 4 Stage Cooking Option



Commercial Microwaves

- 1.2 cubic foot capacity
- 100 programmable menu items
- 5 power levels
- S/S exterior and interior
- Removable air filter
- Full 3 year warranty



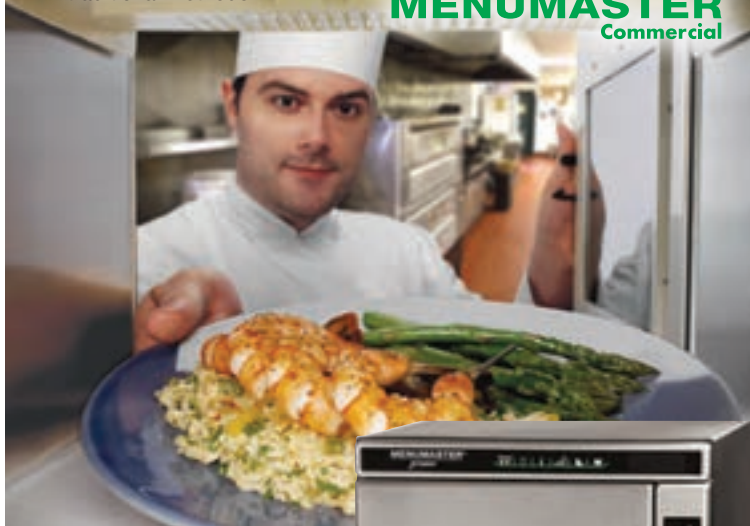
- RFS12TS** 1200 watts
- RFS18TS** 1800 watts



Bakes and browns **FOUR TIMES FASTER** than traditional methods.

COUNTER EQUIPMENT

MENUMASTER[®]
Commercial



Commercial Combination Oven

- 1.2 cubic foot capacity
- 100 programmable menu items
- 11 power levels
- S/S with powder-coated cabinet
- Limited 3 year warranty



- JET14** 2700 watts (convection)/
1400 watts (microwave)



Heavy Duty Commercial Microwave Ovens

- 1.0 cubic ft.
- S/S inside and out
- Stores up to 100 program settings
- 4 stage cooking & 11 power levels
- Stackable
- Full 3 year warranty

- RC17S2** 1700 watts
- RC22S2** 2200 watts
- RC30S2** 3000 watts



Heavy Duty Compact Microwave Ovens

- 0.6 cubic ft.
- Stackable
- S/S interior and exterior
- 100 program menu settings
- 4 stage cooking & 11 power levels
- Full 3 year warranty

- HDC12A2** 1200 watts
- HDC182** 1800 watts
- HDC212** 2100 watts



High Speed Combination Oven

- Stores up to 360 menu programs
- Catalytic converter filters grease and odors
- Standard USB Menu Management System
- Durable S/S exterior and interior
- 1 year parts/labor and travel or exchange warranty, 3 year magnetron part warranty

- MXP22**
208V - 240V

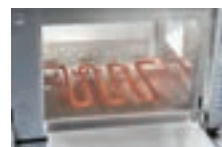


MENUMASTER[®]
Commercial

Combination of radiant, convection and microwave heat cooks foods up to 15 times faster than conventional methods.



Forced convection:
2000W



Infrared Radiant:
3000W



Microwave:
2200W



NE-12521

1200W, 120V

NE-12521

3 Year Limited Warranty

1200W, 120V

NE-12523

3 Year Warranty

1700W, 208 or 230-240V

NE-17521

1 Year Warranty

NE-17523

3 Year Warranty

2100W, 208 or 230-240V

NE-21521

1 Year Warranty

NE-21523

3 Year Warranty

Panasonic



Commercial Microwave Ovens

- Two magnetrons provide top and bottom energy feed
- Large 0.6 cu ft oven capacity accommodates one 6" tall half pan
- Programmable memory pads, 15 power levels
- Stainless cabinet and cavity, see-through oven door with a patented safety seal system
- "Grab and Go" door handle
- 16 $\frac{5}{8}$ "w x 20"d x 13 $\frac{3}{16}$ "h



NE-12523



NE-1025



NE-1054

Panasonic

Commercial Microwave Ovens

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

NE-1025

- Stainless steel front
- "Auto-Reset" 6 minute dial timer

NE-1054

- Stainless steel front
- Touch-control keypad with braille
- 10 programmable memory pads

NE-1064

- All stainless steel interior and exterior
- 6 power levels
- 10 programmable memory pads



NE-1064



Commercial Electric Rice Cooker

- 20 cup cooking capacity – can cook up to approximately 75, 3 oz servings in 30 minutes or less
- Automatic cooking setting
- Superior holding capability
- Heavy duty non-stick coated pan
- Locking lid with silicone rubber seal
- Magnetic rice scoop holder
- 16.9" w x 14.8" d x 14.2" h
- 120V

SR-2363Z


Panasonic®


Commercial Electric Rice Cooker

- 23 cup cooking capacity – cook up to 90, 3 oz portions in approximately 30 minutes
- 2 power levels
- Built-in safety thermal fuse
- Auto shut-off
- Stainless steel lid
- 16⁷/₈" w x 14⁷/₁₆" d x 11⁷/₈" h
- 120V

SR-42HZP
SR-GA42PLWith Keep Warm Feature
Without Keep Warm Feature

Commercial Electric Rice Cooker

- 40 cup cooking capacity – cook 170, 3 oz portions in approximately 40 minutes
- Built-in thermal safety fuse
- Automatic shut-off
- Stainless steel lid
- Easy-to-clean removable pan liner
- 22" w x 19" d x 14" h
- 220V

Can braise, heat
liquids and cook
many other foods.

Panasonic®

SR-GA721

Sonic Steamer® Connectionless Steamer Microwave Ovens

- 4 magnetrons provide top and bottom energy feed
- 1.6 cu ft
- Holds two full-size 4" tall steam table pans
- 8 programmable memory pads
- 16 memory capability
- Dial timer
- 3-stage cooking
- 5 power levels
- Digital display
- Removable center shelf
- S/S cabinet and cavity
- 25³/₁₆" w x 20³/₄" d x 18⁹/₁₆" h
- 208V

NE-2180 2100W
NE-3280 3200W

NE-2180


**SONIC
STEAMER**



Rinnai Gas Rice Cooker

- Automatic two stage burner cooks rice perfectly every time
- Makes 100 bowls of rice in just 22 minutes
- Automatic gas valve turns off when flame goes out
- Rice cooker is available in natural gas and propane models

RER55AS
55 Cup



Rinnai



THUNDER GROUP®



Electric Rice Cooker

- Stainless steel exterior
- Digital pad
- Capacity: 30 cups raw rice/60 cups cooked rice
- Comes with rice spoon, measuring cup and stick free silicone pad
- 1460 watts cooking power, 100 watts warming
- 110-120V

SEJ3201
30 Cups



Electric Rice Cooker/Warmer

- Makes 30 cups of rice
- Cooks and keeps warm automatically
- SEJ50000T available with a non-stick inner pot that makes clean-up easy
- 110-120V

SEJ50000

Includes free rice spatula and 5 cup measure.



Electric Rice Warmers

- Stainless steel lid & base hinged on stainless steel or wood grain accented body
- Cooked rice stays warm up to 12 hours
- 110-120V



SEJ18000

Wood Grain, 30 Cup

SEJ20000

Stainless Steel, 30 Cup

SEJ21000

Wood Grain, 50 Cup

SEJ22000

Stainless Steel, 50 Cup



Stainless Soup Warmers

- Ideal for restaurants, buffets, caterings, parties, or any other event that requires a large amount of soup to be kept warm for hours
- Includes interchangeable sign titles in red lettering: SOUP, BEAN, CHICKEN SOUP, and more
- 110-120V



SEJ30000C

10½ qt - Black

SEJ31000C

10½ qt - Silver

SEJ32000C

10½ qt - Brown

Countertop Food Warmer

- Stainless steel with brushed finish
- Easy-to-adjust dial
- Keeps cooked food warm for hours
- Standard 12" x 20" well
- 110V

SEJ80000C
3.5 qt



THUNDER GROUP®

High Freestanding Dual Heat Lamp

- Includes 2 shatter-proof 250W food safe bulbs
- Adjustable height
- Durable aluminum construction



SEJ90000

23" Dual Heat Lamp

SEJ90000C

Clear Bulb

SEJ90000R

Red Bulb



Portable Gas Stove

- 9000 Btu
- Adjustable heat dial
- Includes carrying case
- Butane canister sold separately

IRST004
Butane





Outperform every day:

Unique stirring indicator reminds operators when to stir.



Mirage® Induction Rethermalizers

- No water required, faster retherm times and better temperature control
- Digital controls set temperatures in °F and °C, or use presets for SOUP, CREME SOUP, CHILI, MAC & CHEESE
- 120V, 800 Watts, 50/60hz, 5-15P Plug
- Available in Red (40) or Natural (10)

74701XX 7 qt, 11 $\frac{1}{8}$ " x 13 $\frac{1}{2}$ "
741101XX 11 qt, 13 $\frac{3}{8}$ " x 13 $\frac{1}{2}$ "



COUNTER EQUIPMENT

Cayenne® Heated Shelves

- Save 33% - 66% in energy during off-peak times by only heating the zone that is needed
- Thermostatically controlled unit maintains even and accurate temperature
- Stainless steel outer construction with smooth top and welded corners
- Aluminum core provides even heat distribution
- 120V

Exclusive energy saving design.



Left Aligned	Right Aligned	Length	Watts
7277024	7277124	24"	350
7277036	7277136	36"	535
7277048	7277148	48"	720
7277060	7277160	60"	905

Cayenne® Model 1001 Warmer

US/Canada Model

- Features Vollrath's Direct Contact Heating System
- Thermostatic control supplies power when needed for maximum efficiency
- Low water indicator light
- 21 $\frac{1}{4}$ " x 13 $\frac{3}{4}$ " x 9"
- 120V

71001 Full Size Warmer



Cayenne® Round Heat 'N Serve Rethermalizers

- Features Vollrath's Direct Contact Heating System
- Low-water indicator light eliminates guesswork
- Recessed control knobs
- 6 $\frac{3}{4}$ " well depth
- 120V, 800W



72018

Models HS-7 - 10 $\frac{1}{8}$ " x 9 $\frac{5}{8}$ "

72017 7 qt Unit Only

72018 7 qt Package with Inset (78184), Hinged Cover (47488)

Models HS-11 - 12 $\frac{5}{8}$ " x 9 $\frac{5}{8}$ "

72021 11 qt unit only

72009 11 qt Package with Inset (78204), Hinged Cover (47490)



Outperform every day:



Pizza Merchandisers

- 3 shelf merchandiser
- Constructed of heavy duty stainless steel
- Heated shelves keep the food on display warm and at food safe temperatures
- 120V



CE

PW-16 Fits Pizza up to 16"
PW-16/TOP Red Plastic Top for PW-16
PW-20 Fits Pizza up to 20"
PW-20/TOP Red Plastic Top for PW-20



Hot Dog Steamer

- Side by side steamer and bun compartment
- Capacity to hold 100 hot dogs and 36-48 buns
- Humidity controlled bun compartment
- Adjustable thermostat
- Top loading
- 120V, 1200W

HDS-1200W

CE

Hot Dog Roller Grills

- Stainless steel construction including 360° rotating rollers
- 7 & 9 roller models offer 2 independent controls for front and back rollers
- 120V

NSF CE



RG-05 5 Roller Grill, 12 Hot Dog Cap., 22¾" x 8½" x 8"
RG-07 7 Roller Grill, 18 Hot Dog Cap., 22¾" x 12" x 8"
RG-09 9 Roller Grill, 24 Hot Dog Cap., 22¾" x 15½" x 8"
Roller Grill Acrylic Covers
RG-05/COV For RG-05
RG-07/COV For RG-07
RG-09/COV For RG-09

Food Warmers

- Heavy stainless steel housing for excellent durability
- Dual element design for efficient and even heat distribution
- Maintains food-safe temperatures in excess of 140°F
- 120V



FW-1200W

NSF UL LISTED

ADCRAFT



FW-1200WR

FW-1200W
FW-1500W
FW-1200WR

Oblong, 22½"l x 14½"w x 9¼"h
 Oblong, 29½"l x 14½"w x 8½"h
 Round, 14¼"dia x 12½"h

UL LISTED



SG-811E/F



SG-811

Panini & Sandwich Grills

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

Panini Grills

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

Sandwich Grills

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

NSF CE

ADCRAFT

THE REDHEAD Electric Glass Washer

- Heavy duty construction and 1/3 hp motor
- Easily removes lipstick and other stains on glassware
- (4) 7" brushes and (1) 8 3/4" center brush

GW-120



ADCRAFT

Soup Kettle

- Heavy-duty stainless steel insert and hinged lid
- 11.4 quart capacity
- Scratch and dent resistant high impact plastic exterior
- 110-120V, 500 watts

SK-500W



Open Well Steam Table

- Stainless steel construction with galvanized steel wells and legs
- 8" deep open well design
- 2 individually controlled 750W heating elements with infinite control switches
- Adjustable stainless steel undershelf
- 8" x 1/2" polycarbonate cutting board
- 33"w x 30 1/2"d x 34"h
- 120V, 1500W

ST-120/2

ADCRAFT

Electric Griddles

- Heavy duty stainless steel construction
- 3" sides and back splash
- Temperature adjusts from 120° to 570°F
- GRID-16 is 120V, GRID-24&30 are 208/240V



GRID-16

16"w x 15 1/2"d Cooking Area

GRID-24

24"w x 15 1/2"d Cooking Area

GRID-30

30"w x 15 1/2"d Cooking Area



Countertop Electric Fryers

- Heavy-duty stainless steel construction
- Temperature control adjusts from 120° to 375°F
- 6 liter tank capacity



DF-12L

Cooks 15 lb product/hr

120V 1750 watts/Tank

DF-6L

Single Tank

DF-6L/2

Double Tank

Cooks 25 lb product/hr

208/240V 2700-3600 watts/Tank

DF-12L

Single Tank

DF-12L/2

Double Tank



Countertop Tube Fired Gas Fryer

- Welded 16 gauge stainless steel tank
- Cabinet is constructed of stainless steel front and door with galvanized sides and back
- Two nickel plated baskets
- 4" adjustable legs
- Shipped as Natural Gas and is field convertible to LPG
- 14 3/4" x 31"



CTF-60/NG

40 lb Oil Capacity, 27", 60,000 Btu

CTF-75/NG

50 lb Oil Capacity, 29 1/2", 75,000 Btu





Roaster Oven

- Cooks, warms, roasts and bakes
- Heavy-duty high-dome lid holds in heat and moisture
- Durable stainless steel construction
- Removable rack
- Cool-touch handles
- Adjustable temperature to 450°F
- Double coated removable pan for easy clean-up
- 1 year parts & labor warranty

Proctor Silex
COMMERCIAL

32918 18 qt



Electric Food Warmer

- Standard opening - 12" x 20" fits most full-size pans up to 6" deep
- Energy-efficient design for faster heating and lower utility costs
- Heavy-duty stainless steel body for commercial use
- 3 temperature settings: low=140°F, medium=170°F, high=200°F
- 1200W, 120V, 60Hz
- 1 year warranty

FW-S500
1200W

Winco



Electric Food Cooker/ Warmer

- 12" x 20" standard opening fits full-size pans up to 6" deep
- Stainless steel body with vented sides
- Insulated heating compartment
- Dial control setting
- Heats frozen soups to safe serving temperatures in 20 minutes
- 3 temperature settings: low=140°F, medium=170°F, high=200°F
- 1500W, 120V, 60Hz
- 1 year warranty

FW-S600
1500W



WARM UP WITH FOOD WARMERS

Countertop warmers, soup kettles and heat lamps are all ideal for buffets, cafeterias, healthcare foodservice and restaurants. For these establishments, it is important to have several types of food warmers for the front and back of the house.

Food warmers keep food temperatures above the HACCP danger zone and make it easy to hold prepared foods prior to serving. Some of the simplest and easiest to use equipment in the foodservice industry, food warmers provide many other benefits, too.

Heat Lamps are useful in the back of the house, and are essential on buffets and carving stations. Soup warmers save space in the kitchen by providing a convenient spot for staff to ladle up the soup. Attractively designed, these classic vessels look great on the buffet or at a soup and salad action station where guests can easily serve themselves.



Electric Soup Warmer

- Keeps soup hot and ready-to-serve
- Removable 18/8 stainless steel bain marie pot
- Stainless steel hinged lid
- Comes with magnetic label holder and pre-printed soup labels
- 120V, 400W
- 1 year warranty



ESW-66 10 qt

Winco



Professional Heat Lamp

- Extra heavy-duty 18 gauge coated steel frame
- Fully adjustable height, 14" - 21" from countertop
- 6 foot power cord
- Includes 2 SHAT-R-SHIELD clear infrared, 250W/120V bulbs
- 120V, 60Hz
- 1 year limited warranty

EHL-2C





Nothing less than the best.®



Heated Glass
Shelf Modular

COUNTER EQUIPMENT



Glo-Ray® Infrared
Food Warmers



Toast-Qwik®
Conveyor Toaster



Nothing less than the best.®

Luminaire Decorative Lamps



DL-1100



DL-1200



DL-1300

Infrared Bar Warmers

- Holds food at serving temps without drying out
- Hanging, base-mounted and pass through designs fit most locations
- Comes with a tubular heating element
- Durable aluminum shell for long life and easy cleanup
- On/Off toggle switch
- Cord and plug sold separately
- 120V



6150-24 24"l, 500 watts
6150-36 36"l, 850 watts
6150-48 48"l, 1100 watts
Additional Sizes Available



Add Suffix -CP for units including Cord and Plug.



Heat Lamps

- Adjustable height (10" to 21")
- White infrared 250W bulbs included
- Pans not included
- 120V



6000A-2 2 Bulbs

1 & 3 Bulb Units Also Available

Countertop Cooker/Warmers

- Reliable conduction type thermostat helps ensure that food is held at safe serving temperature
- Unique heating element provides even heat distribution to prevent hot spots
- 120V



NEMCO
FOOD EQUIPMENT



"Exceeding your expectations"



Heavy-Duty Stainless Steel Well

6055A* Full Size Warmer, 1200W
6055A-CW Full Size Cooker/Warmer, 1500W
Stainless Steel Construction
6101A 11 qt Round Warmer, 750W
6103A 11 qt Round Cooker/Warmer, 1250W

Additional Sizes Available



Cold Condiment Chillers

- The industry's most compact, NSF unit!
- Open-display condiments and other chilled favorites in your self-serve food station
- Features thermoelectric technology that effectively holds at required temperatures, without the drawbacks of conventional compressor units
- 120V

9020 Chiller Only
9020-1 Chiller with (1) 1/2-Size S/S Pan
9020-2 Chiller with (2) 1/2-Size S/S Pans
9020-3 Chiller with (3) 1/2-Size S/S Pans



Open-View Food Merchandisers

- High-quality tempered glass with no front corner posts for optimum visibility
- Stylish backlit graphic headers on all three sides
- Strategically placed interior lighting
- 120V



6421 3-Tier Pizza, 18" Rack
6423 2-Tier Pretzel, (8) Prong Revolving Rack
6424 3-Tier Hot Foods, 15" sq Angled Shelves
Additional Sizes Available

NEMCO
FOOD EQUIPMENT
"Exceeding your expectations"

Hot Dog Roller Grills

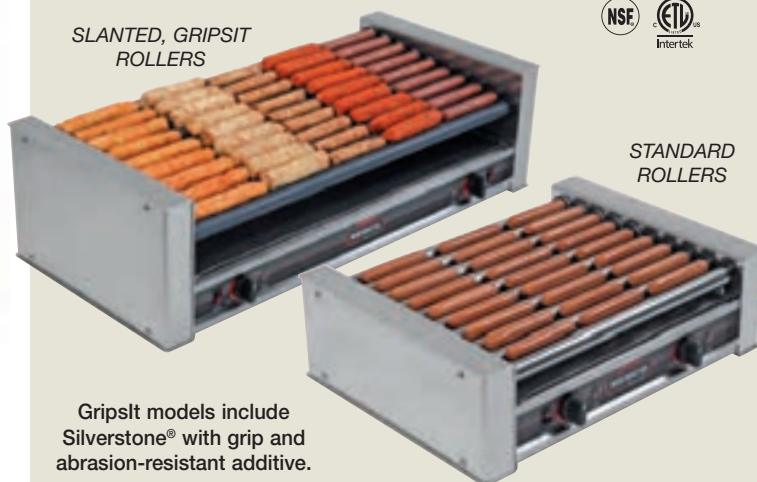
- 360° roller rotation prevents residue buildup
- Removable drip pan
- Seven heat settings and individual roller heating elements offers versatile temperature control
- 120V

NEMCO
FOOD EQUIPMENT

"Exceeding your expectations"



SLANTED, GRIPSIT
ROLLERS



STANDARD
ROLLERS

Gripsit models include Silverstone® with grip and abrasion-resistant additive.

Standard Rollers	Gripsit Rollers	Production	Width x Depth	Wattage
8010	8010SX	10-200 Franks/hr	16" x 11"	330
8027	8027SX	27-540 Franks/hr	22 1/4" x 16 1/4"	950
Slanted Rollers	Slanted Gripsit Rollers	Production	Width x Depth	Wattage
8027-SLT	8027SX-SLT	27-540 Franks/hr	22 1/4" x 16 1/4"	950

Additional Sizes and Models Available



Electric Countertop Pasta Cooker

- Stainless steel construction and fry pot
- Swing-up, locking element is removable for cleaning
- Temperature settings from 75° to 215°F
- Twin pasta baskets with cool-to-touch insulated handles
- 208-240V, 2900/3800W

GPC16 2 Gallon



Gas Countertop Fryers

- Four high performance 13,250 Btu burners
- Stainless steel construction and fry pot
- Snap-action thermostats for fast recovery
- (2) heavy-duty nickel-plated fry baskets with cool-to-touch insulated handles
- 17" w x 30 3/4" l x 27" h



GF30G

GF30G Natural Gas, 30 lb
GF30PG Propane Gas, 30 lb



GEG24

Electric Countertop Griddles

- 1/2" thick highly polished griddle plate fully welded to stainless steel frame
- Seamlessly welded 3 1/2" splash guard on three sides
- 208-240V, hard wire
- 21.7" d x 12.9" h

GEG24 24" w, 4,200/5,600 watts

GEG36 36" w, 6,300/8,400 watts



GHP24G



Gas Countertop Hot Plates

- Adjustable, high performance, heavy duty 22,000 Btu cast iron burners
- Extended cool-to-touch front edge
- Heavy duty, cast iron grates
- Metal control knobs

GHP12G

2 Burner, 12" w

GHP24G

4 Burner, 24" w

GHP36G

6 Burner, 36" w



48" wide
Units Also
Available



GCB24G

Gas Countertop Charbroilers

- Radiant or Char-Rock heating
- Individual adjustable pilot for each high-performance 40,000 Btu burner
- Stainless steel U-style burners provide flame every 6"
- Heavy duty, reversible cast iron grates with drip flavor edge
- Field convertible to radiant, char rock, or combination

26.6" l x 24" w x 15.7" h

GCB24G-SR S/S Radiant

GCB24G-CR Cast Iron Radiant

GCB24G-RK Char Rock

26.6" l x 36" w x 15.7" h

GCB36G-SR S/S Radiant

GCB36G-CR Cast Iron Radiant

GCB24G-RK Char Rock



GG36TG

Gas Countertop Griddles

- 1" thick highly polished griddle plate fully welded to stainless steel frame
- Individual adjustable pilot for each, high-performance 30,000 Btu burner
- Stainless steel U-style burners provide flame every 6"
- 32.75" d x 15.7" h

Manual

GG24G

GG36G

GG48G

Thermostatic

GG24TG

GG36TG

GG48TG

Width

24" w

36" w

48" w



Redhots® Chef's Line® Charbroilers

- Adjustable manual control valves, adjustable heavy duty cast iron grates, aluminized double wall constructed sides, wrap-around splash guard on rear and sides, full length grease trough with grease drawer and adjustable feet
- Recessed front panels provide safe access to controls

Radiant Charbroilers

- Feature cast iron burners with stainless steel removable shields

Lava Rock Charbroilers

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

Radiant	Length	Btu's
CLCHRB-24-NG	24"	80,000
CLCHRB-36-NG	36"	120,000
CLCHRB-48-NG	48"	160,000

Lava Rock	Length	Btu's
CLCHRBL-24-NG	24"	64,000
CLCHRBL-36-NG	36"	96,000
CLCHRBL-48-NG	48"	128,000



Redhots® Chef's Line® Griddles

- Polished 3/4" thick steel griddle plate assembly, stainless steel 4" high splash guard on rear and both sides, stainless steel front and aluminized double wall constructed sides
- Full length front grease trough complete with stainless steel grease drawer and 4" adjustable feet

Electric Griddles

- Recessed thermostatic controls, adjustable from 100° to 450°F
- Tubular designed heating elements provide uniform distribution of heat over entire griddle surface
- 240V

Gas Griddles

- Available with manual control valves or thermostatic controls
- Burner assemblies are "U"-shaped aluminized steel for even heat distribution
- Griddles are complete with an internal airflow design which prevents flame liftoff

Gas Griddles

Thermostatic Controls	Manual Controls	Length	Btu's
CLAGGHT-24-NG	CLAGGH-24-NG	24"	62,500
CLAGGHT-36-NG	CLAGGH-36-NG	36"	94,000
CLAGGHT-48-NG	CLAGGH-48-NG	48"	125,000

Electric Griddles	Length
CLEGH-24-240	24"
CLEGH-36-240	36"
CLEGH-48-240	48"

Redhots® Heated Drawers

- Heavy duty stainless steel construction with 1 1/2" fiberglass insulation
- All drawer liners are 12" front-to-back by 20" side-to-side by 6 1/2" deep
- Individual recessed thermostatic control and indicator lamp for each drawer
- Interchangeable drawers include stainless steel liners that accept standard full-size and fractional steam table pans up to 6" deep
- 4" adjustable non-marking feet



21" Narrow Width	Description	29" Wide Width	Description
DWN-1-120	1 Drawer, 120V	DWW-1-120	1 Drawer, 120V
DWN-1-240	1 Drawer, 240V	DWW-1-240	1 Drawer, 240V
DWN-2-120	2 Drawer, 120V	DWW-2-120	2 Drawer, 120V
DWN-2-240	2 Drawer, 240V	DWW-2-240	2 Drawer, 240V
DWN-3-120	3 Drawer, 120V	DWW-3-120	3 Drawer, 120V
DWN-3-240	3 Drawer, 240V	DWW-3-240	3 Drawer, 240V





APW
wyott



AT Express™ Radiant Conveyor Toaster

- Produces over 300 slices per hour
- Extended superfeeder and warming area to allow for high volume production
- Stainless steel construction
- Protects your employees with "Cool Touch" exterior
- 2 year limited warranty
- 120V or 230V

AT-EXPRESS 14 $\frac{1}{4}$ "w x 18"d x 13 $\frac{3}{32}$ "h, 1725 watts



CE

APW
wyott

Heavy Duty Countertop Fryers

- All stainless steel tank, front, sides and basket hanger
- Twin chrome plated fryer baskets with cool grip plastic coated handles
- Thermostatic controls adjust from 200° to 400°F
- Millivolt control system: no electrical hook up required
- $\frac{3}{4}$ " NPT gas inlet in rear
- Large removable, chrome-plated crumb screen
- 6" chrome-plated, adjustable legs
- 29"d x 20 $\frac{3}{4}$ "h

APWF-15C 15 lb Oil, 2 Burners, 40,000 Btu, 10" x 12" Cooking Area
APWF-25C 25 lb Oil, 3 Burners, 60,000 Btu, 12" x 14" Cooking Area



Heavy Duty Counterline Griddle

- 1" thick smooth polished plate
- Stainless steel front and sides
- 30,000 Btu every 12"
- Hidden grease drawers
- Exclusive NO COLD Zone
- 24/7 warranty

Heavy Duty Counterline Open Top Stove

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



Heavy Duty Counterline Charbroiler

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

SOUTHBEND Since 1898



Redhots® Heat Lamps

- Exterior extrusion constructed of #6063 aluminum
- Interior with aluminized reflector plate to focus heat
- Heat lamps can be attached with stainless steel brackets or hung from the ceiling using hanging tabs
- Dual and tandem-mount units available
- Made in the USA
- Specify 120V, 208V, or 240V

Also available in high watt units and units with incandescent lights.
Ask your sales rep!



Redhots® w/o Incandescent Lights	
RHHL-18	18" Standard Watt
RHHL-24	24" Standard Watt
RHHL-30	30" Standard Watt
RHHL-36	36" Standard Watt
RHHL-42	42" Standard Watt
RHHL-48	48" Standard Watt
RHHL-54	54" Standard Watt
RHHL-60	60" Standard Watt
RHHL-66	66" Standard Watt
RHHL-72	72" Standard Watt
RHHL-84	84" Standard Watt
RHHL-96	96" Standard Watt
RHHL-108	108" Standard Watt
RHHL-120	120" Standard Watt
RHHL-132	132" Standard Watt
RHHL-144	144" Standard Watt



BW-2-120I

Redhots® Bulb Warmers

- Adjustable, heavy-gauge chrome-plated steel frame
- Two 250-watt infrared white bulbs
- 6' three-conductor cord
- Lamp shields constructed of polished aluminum
- Stainless steel chrome-plated bottom plate
- 120V



BW-2-120	120V/500W
BW-2-120I	120V/500W, with Drain Insert & Pan

Redhots® Food Warmers

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



1220FWE-120	Full Size Economy, 750W, 120V
1220FWD-120	Full Size Deluxe, 1200W, 120V
1220FW2-120*	Full Size Double, 1800W, 120V
7QFW-120	Round 7 Quart, 550W, 120V
11QFW-120	Round 11 Quart, 550W, 120V

* Full size double is 29³/₁₆"w x 22⁹/₁₆"l

Redhots® Chef's Line® Electric Hot Plates

- Top and front are constructed of highly polished stainless steel
- Exterior wrapper is aluminized steel
- High speed swing-up elements with removable, individual drip pans
- Infinite controls for accurate heat setting
- Model CLCW-120-2 is a combination cooker/warmer; 1100W front burner is designed for cooking and the 525W back burner is for warming
- 2 burners
- 18" x 28"



CLCW-120-2	1625W, 120V
CLC-208-2	3150W, 208V
CLC-240-2	4200W, 240V

Redhots® Chef's Line® Electric Countertop Fryers

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



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



JetStar®

Popcorn Poppers

- 6 oz popper pops 135 one oz servings an hour
- 2 minute popping cycle
- 1 year warranty
- 120V



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



Classic Hot Dog Steamer

- Holds 130 dogs and 30-40 buns
- Features top loading lid for easy access
- Side by side design provides more control of heat & humidity
- 120V
- 1 year warranty

35SSC 18"w x 15"d x 15 5/8"h



COUNTER EQUIPMENT

Prepare sandwiches, chicken breasts, wraps, hamburgers and more.



Pro-Max® 2.0 Sandwich Grill

- Heavy-duty, smooth aluminum platens
- Up to 550°F
- 1 year parts warranty
- 120V or 208/240V

PST14

Grill Express™ Two Sided Grill

- Heavy-duty, grooved cast iron platens
- Reliable hinge system provides effortless operation
- Large heat resistant handle
- 1 year warranty
- 120V or 208/240V

GX14IG 14" x 10" Cooking Surface

Star Max®
Griddles
Also
Available



Star Max® Gas Charbroilers

- Available in 15", 24", 36" and 48" widths
- High performance 40,000 Btu H-style cast iron burners every 12" of width
- Heavy-duty cast iron reversible grates can be individually positioned
- Cool to the touch S/S bull nose front
- 2 year warranty
- Made in USA

6048CBF 48"w, Lava Rock
6148RCBF 48"w, Radiant



Star Max® Electric Fryer

- Produces 28 lb of french fries per hour
- Lift-out 15 lb fat capacity nickel plated kettle
- One piece all stainless steel cabinet
- 4" legs
- Only 4 1/2 minutes to preheat to 350°F
- 18"w x 20"d x 17"h
- 208/240V
- 2 year warranty
- Made in USA

301HLF



Ultra-Max® Gas Hot Plates

- Available in 2, 4, 6 and 8 burner styles ranging from 12" - 36" wide
- High performance 25,000 Btu 2-piece burner
- Heavy-duty cast iron grates
- Standing pilot with anti-clogging shield for each burner for easy ignition
- Cool to the touch stainless steel front panel and bull nose front
- Heavy-duty 4" adjustable legs
- 2 year warranty
- Made in USA
- Enclosed bottom protects refrigerated bases



24"W HOT PLATE SHOWN



36" w GAS
GRIDDLE
SHOWN



Ultra-Max® Gas & Electric Griddles

- Manual, snap action and electric snap action controls adjust from 150° to 550°F
- Available in 24", 36", 48", 60" and 72" widths
- 24" deep cooking surface
- Highly polished 1" thick steel plate
- Heavy-duty all weld body construction with stainless steel front, side panels, bull nose and splash guard
- Floor model stands available
- 3 year warranty
- 5 year warranty on chrome surface



UM-1854



Ultra-Max® Countertop Conveyor Ovens

- Constructed of stainless and aluminized steel
- Air impingement seals in moisture and flavor
- Electronic controls with large LED display

Gas Oven UM-1854

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

Electric Oven UM-1850A

- 6000 watt metal sheathed element
- 18" conveyor belt, 24" baking chamber and 4" product opening
- 50" stainless steel conveyor belt



Ultra-Max® Gas Radiant & Lava Rock Charbroilers

- All stainless steel construction
- Exclusive steel radiant with flavor enhancing grooves will not bend or crack due to thermal shock
- Available in 24", 36", 48", 60" and 72" widths
- 25" deep cooking surface
- 20,000 Btu straight tubular steel burners every 6" of width
- Heavy-duty cast iron grates can be individually positioned (flat or slanted)
- Grates are reversible with a thin side for searing and a thick side for more delicate menu items
- Floor models available with custom equipment stands
- 3 year warranty



36" w GAS
CHARBROILER SHOWN



QCS1-350

QCS® Conveyor Toasters

- Constructed of corrosion resistant stainless steel
- Forced convection keeps the toaster cool to the touch
- Quartz infrared heaters with variable speed and top/bottom heat control
- 30 second recovery from Power Saver mode

QCS1-350

QCS3-1300

QCS2-1200B

350 Slices/Hour, 14¼" w x 18⅞" d x 13¼" h

1300 Slices/Hour, 18½" w x 22⅞" d x 15⅞" h

1200 Bagel Halves/Hour, 14½" w x 22⅞" d x 15⅞" h



Rapid Recovery™ Heavy Duty Gas Griddles

- Stainless steel front, sides and 4" front top ledge
- 3/4" composite griddle plate with aluminum core and stainless steel cooking surface
- Embedded solid state temperature control from 150° to 450°F
- 33"d x 15 1/2"h, 120V
- Natural or propane gas – specify when ordering

36RRG 36"w, 3 Burners, 1 Drawer, 82,500 Btu/hr

60RRG 60"w, 5 Burners, 2 Drawer, 137,500 Btu/hr



Achiever Gas Charbroilers

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Heavy duty cast iron char-radiants
- 5/4" wide cast iron diamond grates
- Easy-to-light standing pilot ignition
- 33"d x 17 1/2"h
- Natural or propane gas – specify when ordering

VACB36 36 1/8"w, 6 Burners, 108,000 Btu/hr

VACB60 60 1/8"w, 11 Burners, 198,000 Btu/hr



IRX™ Gas Infrared Charbroilers

- Stainless steel front, sides and top trim
- Heavy duty, steel infrared emitter panels
- 11" x 25" stainless steel cooking grids
- Chrome burner knobs
- Rotary piezo ignition - no standing pilots
- 35.1"d x 16.4"h



VTEC14 1 Burner, 22,000 Btu/hr, 14.4"w

VTEC25 2 Burners, 44,000 Btu/hr, 25.4"w

VTEC36 3 Burners, 66,000 Btu/hr, 36.4"w

VTEC48 4 Burners, 88,000 Btu/hr, 47.4"w

VTEC60 5 Burners, 110,000 Btu/hr, 58.4"w



Heavy Duty Gas Griddles

- Stainless steel front, sides and front top ledge
- 1" thick polished steel griddle plate with top seam welding
- Stainless steel 4" back and tapered side splashes
- Temperature adjusts from 150° to 550°F
- 33.1"d x 18.8"h

VCCG24 2 Burners, 48,000 Btu, 24"w

VCCG36 3 Burners, 72,000 Btu, 36"w

VCCG48 4 Burners, 96,000 Btu, 48"w

VCCG60 5 Burners, 120,000 Btu, 60"w

VCCG72 6 Burners, 144,000 Btu, 72"w



Griddles

- Heavy 1" thick polished griddle plate
- Side skirting fully welded around plate perimeter
- Grease chute is fully welded to stop grease migration
- Large 3 3/4" gal grease box with quick lift handle
- Tapered splash back
- 31 1/8"d x 23 3/32"h



Electric Griddles

- Standard electric thermostat maintains temperature between 200° and 550°F
- 208V

MKE24 2 Controls, 24"w

MKE36 3 Controls, 36"w

MKE48 4 Controls, 48"w

MKE60 5 Controls, 60"w

MKE72 6 Controls, 72"w



Gas Fired Griddles

- Snap-action thermostat maintains temperature between 200° and 450°F
- Standard with piezo spark ignition system

MKG24 2 Controls, 60,000 Btu, 24"w

MKG36 3 Controls, 90,000 Btu, 36"w

MKG48 4 Controls, 120,000 Btu, 48"w

MKG60 5 Controls, 150,000 Btu, 60"w

MKG72 6 Controls, 180,000 Btu, 72"w





Gas Hot Plate

- Stainless steel construction
- Heavy duty cast iron trivets
- Manually controlled, independant hobs
- 12" x 29.1" x 18.9"

HP212 2 Burners, 60,000 Btu



Gas Griddle

- Stainless steel construction and finish
- Polished steel cooking surface
- Manually controlled, independent cooking zones
- Stainless steel "U" shaped burners
- 24.6" x 29.1" x 18.9"

G24 2 Burners, 60,000 Btu



Countertop Gas Fryer

- Stainless steel construction and finish
- Stainless steel tube style tank and burners
- Thermostat controls
- Piezo ignition system
- Heavy duty fryer basket
- 11" x 29.1" x 25.2" Request #4126



CF15 15 lb Oil Capacity, 26,500 Btu



Gas Gyro Machine

- Stainless steel construction
- Standard features: individual burner controls, ceramic plates with minimum flame adjustment, removable drip tray and a stainless steel shovel for the meat
- 90-140 lb meat capacity
- 20 7/8" x 25 1/4" x 39"

DG8A 4 Double Burners, 48,000 Btu

Visvardis s.a.



Waffle Maker

- Durable stainless steel frame with protected controls for low maintenance
- Thermostatic control 122° to 572°F
- Patented heating element pack for perfect heat distribution
- Removable plates are dishwasher safe

WECDAAAS Makes (2) 6.9" x 3.9" x 1.2" Waffles



Crepe Maker

- Uniform, constant temperature over the entire surface
- Stainless steel frame with cast iron plate
- Heat indicator light
- 15 3/4" dia cooking surface

CEBIF4 Single, 122° to 575°F, 240V



Cayenne® Medium-Duty Charbroiler & Griddle

- Stainless and aluminized steel for durability and long life
- Flat top has 3/4" thick plate
- Charbroiler shipped with lava rock, but includes radiant setup
- 24"w x 27"d x 16"h
- Also available in 12", 18", 36", 48" & 60" wide

40720 Flat Top Griddle, 2 Burners, 56,000 Btu
407302 Charbroiler, 4 Burners, 80,000 Btu



407302



40720



COUNTER EQUIPMENT

Cayenne® Electric Countertop Fryer

- Ideal for small pubs, colleges and product-specific applications
- Lift-out, one-piece stainless steel tank with carrying handles for easier cleaning
- Thermostatically controlled to 375°F
- Includes two nickel-plated baskets
- 120V

40705
10 lb Oil Capacity



Outperform every day.

THREE TIPS FOR AN EXCEPTIONAL CONCESSION STAND

Provide Great Customer Service

Be friendly to your customers and greet them with a smile. Treat each person with respect and create an inviting atmosphere that will make customers want to return.

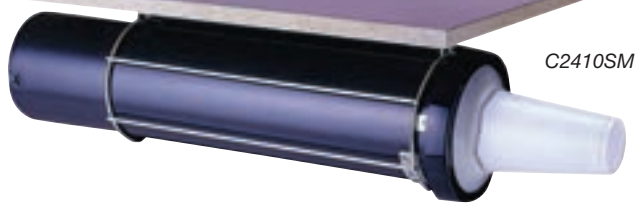
Make it Fast

No one likes to stand in line for their food. Create a workflow that allows you to make the food and serve each customer very quickly. Refine your plan to limit the amount of time your customers spend waiting and they will come back for more.

Prepare Exceptional Food

Never skimp on the ingredients. Make the foods the same or better than the last time to keep satisfied customers coming back. Purchase good quality equipment that performs exceptionally and gives you the results you are looking for each and every time.





C2410SM



One-Size-Fits-All EZ-Fit® Cup Dispensers

- Includes 4 pre-cut gaskets to accommodate 8-46 oz beverage cups, with rim diameters ranging from 2 $\frac{7}{8}$ " to 4 $\frac{3}{4}$ "

Vertical or Horizontal Mount

C2410C 23 $\frac{3}{4}$ " long Tube

C2410C18 18" long Tube

Surface Mount

C2410SM 23 $\frac{3}{4}$ " length tube



Beverage Cup Dispensers

- Included brackets allow for either wall or dispenser stand mounting
- Available for foam, paper or plastic cups
- 23 $\frac{1}{2}$ " long tube

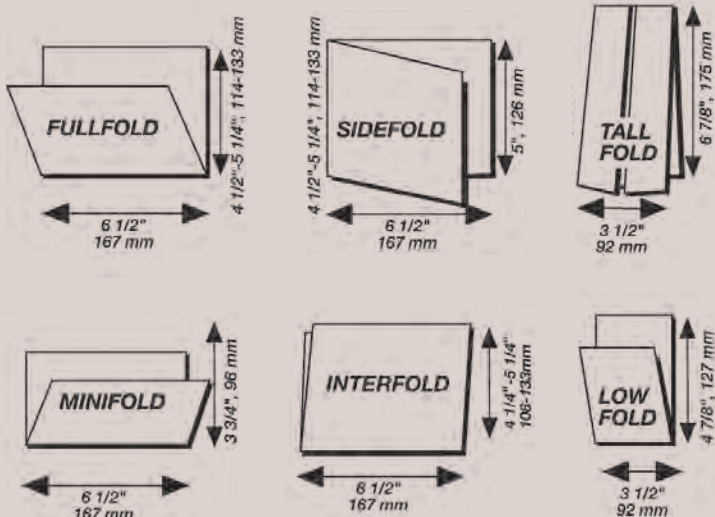
C3200 6-10 oz Cups, 2 $\frac{7}{32}$ "-3 $\frac{3}{16}$ " dia Rim

C3400 12-24 oz Cups, 2 $\frac{3}{4}$ "-3 $\frac{3}{8}$ " dia Rim

C3500 32-46 oz Cups, 4"-4 $\frac{7}{8}$ " dia Rim



NAPKIN FOLDS & SIZES



Available In Other Colors

In-Counter Napkin Dispensers

- 750 napkin capacity
- 7"w x 5 $\frac{1}{2}$ "d x 19 $\frac{5}{8}$ "h

H2000

H2001

H2005CLSS

For Minifold

For Fullfold, Classic Face

For Fullfold, Control Face

Venue™ Napkin Dispensers

- Control faceplate reduces napkin waste by 30%
- Advertising insert space
- Holds 200 full fold napkins
- Black Pearl



H4005CTBK

H4005TBK

7 $\frac{1}{2}$ "w x 6 $\frac{1}{8}$ "d x 6 $\frac{1}{4}$ "h

H4005CTBK

w/Caddy, 14 $\frac{1}{4}$ "w x 6 $\frac{1}{8}$ "d x 6 $\frac{1}{4}$ "h

Countertop Napkin Dispenser

- 300 fullfold style napkin capacity
- One-at-a-time dispensing
- 7 $\frac{5}{8}$ "w x 11"d x 5 $\frac{1}{2}$ "h

H3001



Available In Other Colors



Tear-N-Dry™ Essence Touchless Dispenser

- Dispenses any paper quality
- Quick delivery of 10" length towel
- Fits one 8" wide roll, 8" dia
- Uses 4D cell batteries
- 11 $\frac{1}{4}$ "w x 9 $\frac{1}{8}$ "d x 14 $\frac{1}{16}$ "h

T8000TBK

Black Pearl

T8000TBL

Arctic Blue

T8000TBL



Element™ Lever Roll Towel

- Holds a standard 800' x 8" roll towel
- Holds all roll paper qualities with any size core; including coreless, solid and centerpull rolls
- 12 $\frac{1}{2}$ "w x 8 $\frac{1}{2}$ "d x 12 $\frac{1}{4}$ "h

T950TBK

Black Pearl

T950TBL

Arctic Blue



T950TBK