



NEMCO
FOOD EQUIPMENT
"Exceeding your expectations"

EASY JUICER™

- Aluminum and stainless steel construction plus all stainless steel fasteners for rugged performance and durability
- Lets you quickly prepare the freshest possible lemonade, limeade, tropical drinks and other seasonal specialties
- Specially designed ergonomic handle is easy to grip; increases leverage with minimal fatigue
- Stainless steel rack and pinion is supported between two self-lubricating bronze bearings

Item #582460*
Mfg. #55850
Cs Pk 1 x 1 ea
* **Special order**

MANUAL CITRUS JUICER

- Designed to extract pure citrus juices from oranges, lemons, limes and grapefruits
- Acid-resistant enamel and chrome finish
- Rack and pinion gearing give 2000 lb pressure
- Maximum juice extraction/minimum pulp and skin oil
- Swing-out juice collector cup
- Removable strainer cone and funnel
- Sure Grip™ feet

Item #381277
Mfg. #932
Cs Pk 1 x 1 ea

Hamilton Beach
COMMERCIAL



JUICER

- 20½" Pro-Restaurant juicer features a stainless steel cup and strainer, smooth tapered auto-lift handle, sure-grip rubber feet and a narrow footprint
- Zinc alloy

Item #482381
Mfg. #MJHD-21N
Cs Pk 4 x 1 ea

Sold in case pack or eaches.

update
international



JUICE EXTRACTOR

- Efficiently converts fruits and vegetables into pulp-free juice
- Stainless steel precision balanced basket, bowl and cover
- Polycarbonate motor housing
- 120V



Item #379413
Mfg. #6001C
Cs Pk 1 x 1 ea

WARING
COMMERCIAL

SINGLE SPINDLE DRINK MIXER

- High performance 1 peak hp motor
- Fully automatic START/STOP operation
- Heavy-duty die-cast housing
- Stainless steel malt cup included
- Limited 1 year warranty
- 120V

WARING
COMMERCIAL

Item #600169*
Mfg. #WDM120
Cs Pk 1 x 1 ea
* **Special order**



SPINDLE DRINK MIXERS

- Twice as fast with more powerful ½ hp motors
- Blends milk shakes, smoothies, eggs, batters, ice cream drinks and more
- Soft-serve 15 seconds, hard ice cream 30 seconds
- 3 speeds plus pulse switch
- Stainless steel agitator and cup
- Heavy duty die-cast construction
- Automatic motor activation
- Sure Grip™ feet • 120V



Single

- 120 servings max. output per hour
- Malt cup included
- 2-way motor activation with pulse switch or cup guide

Item #469723
Mfg. #HMD200
Cs Pk 1 x 1 ea

Hamilton Beach
COMMERCIAL



Triple

- 360 servings max. output per hour
- Three separate ½ hp motors operate independently
- 3 malt cups included

Item #469724
Mfg. #HMD400
Cs Pk 1 x 1 ea





ECLIPSE™ HIGH PERFORMANCE BLENDER

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduces noise to conversation level
- Wave~Action™ System continually forces mixture into the blades
- One-touch blending functions – select from over 100 pre-programmed blending cycles
- Lifetime warranty on all-metal drive coupling and stainless steel blades
- 48 oz container • 120V • 3 hp motor
- 2 year parts and labor warranty

Item #593142*

Mfg. #HBH750

Cs Pk 1 x 1 ea

* Special order



#HBB250



#HBB250S

RIO® BAR BLENDERS

- Wave~Action™ System has unique blade action for smooth drinks - no ice chunks • 20 second daiquiri
- 2 speed with separate on/off/pulse and high/low switches
- Stainless steel blades • Sure Grip™ feet • 120V
- ¾ hp motor • 2 year warranty
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
458212	HBB250S	32 oz Stainless Steel Container
458207	HBB250	44 oz Polycarbonate Container

BAR BLENDERS

- Wave~Action™ System continually forces mixture into the blades
- Heavy duty motor provides ample power and torque
- All-metal drive coupling is built to last
- Timer automatically turns blender off after a preset time
- Timer and two speeds with pulse option
- Stainless steel blades • Stackable polycarbonate container
- Sure Grip™ feet
- 2 year parts and labor warranty • 120V



TANGO™ BLENDER

- 1 hp motor
- 48 oz container

Item #460645

Mfg. #HBH450

Cs Pk 1 x 1 ea

FURY™ BLENDER

- 3 hp motor
- 64 oz container

Item #593141*

Mfg. #HBH550

Cs Pk 1 x 1 ea

* Special order



#HBH550

BLENDER REPAIR KIT

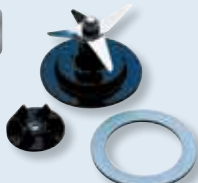
- 98908 includes – cutting assembly, clutch and gasket
- Fits 901, 908, 909, 910, 918 & 919

Item #485384

Mfg. #98908

Cs Pk 12 x 1 ea

Sold in case pack or eaches.



REPLACEMENT CONTAINER

- 44 oz polycarbonate container
- Fits HBB908
- Includes complete cutting assembly and cover



Item #477558

Mfg. #6126-HBB908

Cs Pk 4 x 1 ea

Sold in case pack or eaches.



NUBLEND® COMMERCIAL BLENDERS

- Powerful ¾ hp motor
- Crushes ice in seconds!
- Removable, 2-piece jar lid
- High, low, off and pulse toggle switches
- 2 year limited warranty
- 120V
- Cs Pk 1 x 1 ea



WARING
COMMERCIAL

#BB180

Item #	Mfg. #	Description
484327	BB180S	32 oz Stainless Steel Container
416580	BB180	44 oz BPA-Free Copolyester Container



#BB180S



WARING
COMMERCIAL



#BB150S

#BB150

BAR BLENDERS

- Exclusive one piece 4-cutter stainless steel blade for longer life
- Rubber-to-metal drive coupling for maximum durability
- Sturdy rubber feet prevent blender from slipping on wet surfaces
- Heavy duty die cast motor housing for maximum motor protection
- ½ hp, 2-speed motor • 120V • 2 year limited warranty
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
379320	BB150S	32 oz Stainless Steel Container
379317	BB150	48 oz BPA-Free Copolyester Container



STRAWBERRY BANANA SMOOTHIE

- ¾ cup nonfat milk
- 1 cup strawberries, hulled, cut in half
- ½ cup banana slices
- 1 tablespoon plain fat-free yogurt
- 10 ice cubes

Place ingredients in blender jar in order listed. Cover and blend on LO for about 20 seconds, then on HI for another 40 seconds. Serve immediately. Makes 2 servings.

WARING
COMMERCIAL



XTREME HI-POWER BLENDER

- Heavy-duty 3½ peak input hp motor – 45,000 RPM
- Great for smoothies, bar drinks, soups, salsas, sauces, desserts, dressings and more
- The Raptor™ 64 oz BPA-free copolyester container
- One-piece dishwasher safe removable jar pad
- Sound enclosures available for quiet operation
- Simple High, Low, Off and Pulse paddle switches
- Limited 3 year motor and 2 year parts and labor
- 120V

Item #537851*
Mfg. #MX1000XTX
Cs Pk 1 x 1 ea
*** Special Order**



WHIPPED CREAM DISPENSERS



- Stainless steel construction
- Easy to operate
- Dishwasher safe
- Charger sold separately
- For professional use only
- Limited lifetime warranty
- Cs Pk 6 x 1 ea

#90062



Item #	Mfg. #	Description
537847	90062	1 Pint (0.5L)
537848	90063	2 Pint (1.0L)

Sold in case pack or eaches.



WHIPPED CREAM CHARGER

- 10 chargers per box



Item #537846

Mfg. #90060

Cs Pk 36 x 10 ea

Sold in case pack only.



Not Available
via Drop Ship.

BLENDER OR FOOD PROCESSOR?

Both have areas of overlap but there are some tasks that one is better at doing than the other.

BLENDER

- Use a blender for such kitchen jobs as pureeing, emulsifying, blending and grinding.
- Blenders are suitable for making food and drinks such as smoothies, soups and sauces, liquid-based dips. They liquefy fruit well (unless it is really hard fruit). Often found behind the bar as an essential for making cocktails.

FOOD PROCESSOR

- Use a food processor for shredding, slicing, kneading (dough), grinding, chopping and grating.
- The wider work bowl of a processor makes it more suitable for larger, bulk processing over the blender. They can also be used for cutting in butter, creating vegetable chips, most dips, chopping nuts/chocolate/veggies or for mashing beans to a pulp.

COMMERCIAL FOOD BLENDER

- Great for healthcare use with special diets
- Perfect in kitchens for salsa, dips and sauces
- ¾ hp motor • Two speed with pulse feature
- One gallon stainless steel container with two handles for easy pouring
- Lid is equipped with a heavy-duty gasket to prevent spills
- Metal clamps hold lid securely in place
- Removable cutting unit with four surgical steel blades • 2 years parts & labor
- 120V



Item #381281

Mfg. #990

Cs Pk 1 x 1 ea



EQUIPMENT



ONE-GALLON FOOD BLENDER

- Stainless steel clover-leaf container with 2 handles for easy pouring
- Rubberized lid
- Advance style base is easy to clean and transport
- 3¼ hp motor with switch settings OFF/LO/MED/HI/PULSE
- 1 year limited warranty
- 120V

Item #414981

Mfg. #CB15

Cs Pk 1 x 1 ea



HALF GALLON FOOD BLENDER

- Full 64 oz blending capacity
- Stainless steel container with black polycarbonate motor housing
- 1½ hp two-speed motor
- Two-piece container lid with removable insert to add ingredients while blending
- 1 year warranty
- 120V

Item #379355

Mfg. #HGB150

Cs Pk 1 x 1 ea





HEAVY-DUTY BIG STIX® IMMERSION BLENDERS

- Sealed stainless steel shaft – easily removable and dishwasher safe
- Heavy duty, high efficiency 1 hp motor
- 750W variable speed motor – adjustment from 5,000 – 18,000 RPM provides full control and consistency
- Lightweight and ergonomic – rubberized comfort grip and 2nd handle allow for safe and controlled operation
- Continuous “On” feature • One-year limited warranty
- 120V • Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
431457	WSB60-3	16" Shaft, 25 gal Capacity
473402	WSB70-3	21" Shaft, 50 gal Capacity

MEDIUM-DUTY QUIK STIK PLUS™

- ½ hp heavy-duty motor
- 350-watt 2-speed motor
- 10" shaft
- 6 gallon capacity
- Rubberized comfort grip
- All-purpose stainless steel blade
- 1 year limited warranty
- 120V

Item #460725
Mfg. #WSB40-3
Cs Pk 1 x 1 ea



QUIK STIK® IMMERSION BLENDER

- 2 speed control
- High efficiency motor
- 7" fixed shaft
- Lightweight and compact
- All purpose stainless steel blade
- 3 gallon capacity
- One-year limited warranty
- 120V, 60 Hz, 100W

Item #555401
Mfg. #WSB33X
Cs Pk 1 x 1 ea



CONTINUOUS FEED/BATCH BOWL PROCESSOR

- Heavy-duty 1 hp high performance motor • 3½ quart sealed, clear-view batch bowl
- Sealed S-blade with LiquiLock™ Seal System – blade locks into place for easier, safer pouring
- Easy ON and OFF-PULSE control paddles
- Includes base unit, extra-large feed chute with large and small pushers to reduce prep time, ⅜" slicing disc, ⅜" shredding disc, ⅜" grating disc and detachable stem for discs
- Limited 5 year motor and 2 year parts and labor warranty
- 120V

Item #537850
Mfg. #WFP14SC
Cs Pk 1 x 1 ea



BATCH BOWL FOOD PROCESSOR

- Heavy-duty ¾ hp high performance motor
- Sealed clear-view 2½ quart batch bowl – process soups, sauces, marinades and more, without leaks
- Sealed S-blade with LiquiLock™ Seal System – holds liquids in the bowl while processing and keeps the blade in bowl when pouring
- Includes stainless steel serrated S-blade, ⅜" slicing disc, ⅜" shredding disc, ⅜" grating disc and detachable disc stem
- Large and small pushers reduce prep time
- Easy ON and PULSE/OFF control paddles
- Limited 5 year motor, 2 year parts and labor warranty
- 120V

Item #536252
Mfg. #WFP11S
Cs Pk 1 x 1 ea





FOOD PROCESSOR

- 4-quart sealed batch bowl and continuous feed operation for processing soups, sauces, dressings and more with ease
- 2 hp peak input commercial motor
- Heavy-duty die-cast housing
- Accessories included: sealed s-blade, adjustable slicing disc, reversible shredding disc, 4-quart batch bowl and continuous-feed operation, dicing assembly and sealed whipping disc
- 5 year motor, 2 year parts and labor warranty

Item #590517*
Mfg. #WFP16SCD
Cs Pk 1 x 1 ea
* **Special order**



PRO PREP® CHOPPER GRINDER

- ¾ quart capacity
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
- Ingredients can be added through cover while operating
- Hi-speed ¾ hp induction motor
- Dishwasher safe blades, bowls and covers
- Stackable bowl assembly
- 1 year limited warranty
- 120V



Item #381409
Mfg. #WCG75
Cs Pk 1 x 1 ea



COMMERCIAL MIXER SAFETY

Suggestions for Safe Operation of Commercial Mixers

- Always read the operations manual before operating any piece of commercial equipment, paying particular attention to all manufacturer's directions and safety precautions.
 - Never wear loose clothing, jewelry, or hairstyles that may get caught in the mixer.
 - Keep your hands and utensils away from the mixer bowl and blades when operating.
- Safety mechanisms and machine guards are there for the operator's protection and should NEVER be bypassed for any reason.
 - Always turn off the machine and lower the bowl.
 - Always unplug the mixer before cleaning, disassembling or reassembling.
 - Always turn the machine off before adding ingredients or removing product.
- Never attempt to operate a mixer without a bowl in place.
 - Use care when moving heavy bowls; use a cart or trolley if necessary.

COMMERCIAL STAND MIXER

- Heavy-duty 1+ hp motor to handle the heaviest mixing tasks
- 7 quart stainless steel bowl with carrying handles
- 12 mixing speeds with soft start for precision mixing
- Pulse function with maximum burst of power
- Tilt-back head for easy removal of attachments
- Full die-cast housing
- Includes chef's whisk, mixing paddle, dough hook and splash guard with feed chute
- Limited 2 year warranty
- 120V



Item #483641
Mfg. #WSM7Q
Cs Pk 1 x 1 ea



COMMERCIAL STAND MIXER

- 7 quart • 800 watts
- Pop up head
- Maintains speed regardless of load
- Tough all metal gears
- Includes durable, die cast body, stainless steel bowl, spatula, and 3 stainless steel attachments: beater, dough hook and wire whisk
- Variable speed motor
- 2 years parts & labor
- 120V



Item #398201

Mfg. #CPM700
Cs Pk 1 x 1 ea



COMMERCIAL COUNTERTOP MIXER

- 10 quart capacity
- Comes standard with mixing bowl, bowl guard, wire whisk, dough hook and flat beater
- 110V, 1/3 hp air cooled motor
- 5 speed 100% gear driven
- Non-skid rubber base

Item #530830*

Mfg. #40756

Cs Pk 1 x 1 ea

* **Special Order**



Outperform every day.™



FLOOR MIXERS

- Come standard with mixing bowl, wire whisk, dough hook and flat beater
- 60 quart model includes bowl truck for convenient bowl transport
- Consistent mixing speeds are maintained regardless of the volume in the bowl
- 3 fixed speeds with easy speed shifting
- Belt driven
- Gears and shafts made of heat treated alloy steel
- 5 year warranty on belt
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
530832	40757	20 qt, 1/2 hp, 110V
530807	40760	60 qt, 2 hp, 220V



Outperform every day.™

#40757



#40760



Bowl Truck



Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.





INFRARED STRIP HEATERS

- Holds food at serving temperatures without drying out
- Compact, versatile and economical
- Durable aluminum shell for long life and easy cleanup
- Comes with calrod heating element
- 120V • Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
423088	6150-36	36" Long
423089	6150-48	48" Long



"Exceeding your expectations"



HEAT LAMP

- Height adjusts 10" to 21"
- 2 bulb heat lamp
- 250 watt white infrared bulbs
- Grey powder coated finish
- 120V

Item #423083

Mfg. #6000A-2
Cs Pk 1 x 1 ea

Pan and inset
not included



FLEXIGLOW HEAT LAMP

- Spun aluminum shade with flared rim for added strength
- Perfect for catering or banquet halls, hotels and rental companies
- 39" flexible arm • Includes 250 watt red bulb
- Drilled shade for increased heat dissipation
- Switch located away from the heat source
- Includes NSF listed maple cutting board (16" x 24") and drip pan (18" x 26")
- Cutting board and pan turn heat lamp into a front-of-the-house carving station
- 120V

Item #380750

Mfg. #HL8195B00
Cs Pk 1 x 1 ea



ELECTRIC DISPLAY WARMER

- Stainless steel including base
- Designed to keep food warm before serving
- Unbreakable, infrared tubular heating element
- Pans shown not included
- 120V

Item #423119

Mfg. #PD-1A
Cs Pk 1 x 1 ea



CARVING STATION

- Combines the heat of a 250 watt infrared bulb with a convenient, functional, USDA high density polyethylene cutting board
- Adjustable, 30" high, flexible gooseneck
- 120V

Item #423095

Mfg. #6015
Cs Pk 1 x 1 ea



"Exceeding your expectations"



TWO BULB ADJUSTABLE HEAT LAMP

- Adjustable arm for different heat settings
- Spun aluminum shades with flared rims for added strength and more even heat dissipation
- Includes two 250W clear bulbs
- On/off switch mounted on arm away from heat zone
- 1 year warranty against defects in materials and workmanship
- 120V

Item #380747

Mfg. #HL723700
Cs Pk 1 x 1 ea



Food pan not included.



CAYENNE® HEAT 'N SERVE RETHERMALIZERS

- Can take a prepared food from frozen or refrigerated to piping hot, and thermostatically hold the food at proper serving temperature
- Self-insulating thermostat wells – will not crack, pit or rust
- Brushed stainless steel exterior
- 120V, 800 watts • Cs Pk 1 x 1 ea



Outperform every day:



7 qt Unit Only
10 1/8" dia x 9 3/8" h
Item #371120
Mfg. #72017



11 qt Unit Only
12 3/8" dia x 9 3/8" h
Item #371055
Mfg. #72021

CLASSIC ROUND COOKERS/SERVERS

- Designed to cook and/or hold pre-cooked foods from frozen state
- Thermostatically controlled
- Constructed of stainless steel
- Inset and covers shown sold separately
- Cs Pk 1 x 1 ea



APW
wyoff

#RCW-11



Item #	Mfg. #	Description
423108	RCW-7	7 qt, 1000 watt
423109	RCW-11	11 qt, 1200 watt



#6310-2

#6310-1



"Exceeding your expectations"

HOT PLATES

- French burners heat up quickly and evenly
- Six heat settings from simmer to boil
- Stainless steel construction
- Adjustable feet • 120V

Single Burner
Item #423097*
Mfg. #6310-1
Cs Pk 1 x 1 ea
*** Special order**

Double Burner
Item #423096
Mfg. #6310-2
Cs Pk 1 x 1 ea



CAYENNE® COLONIAL KETTLE™

- Black epoxy-coated aluminum body, recessed controls, unbreakable legs
- Designed to hold heated prepared foods at proper serving temperature
- Includes warmer, 11 qt inset, cover w/hinge, soup cards and soup'r clip
- 15 3/4" dia x 11 1/2" h
- 11 qt capacity
- 120V, 650 watts

Item #379840
Mfg. #72165
Cs Pk 1 x 1 ea



Outperform every day:

COUNTERTOP WARMERS

- Stainless steel construction for durability
- Unique heating element design provides even distribution to prevent hot spots
- Inset, ladle and cover sold separately
- 120V



#6100A



"Exceeding your expectations"

7 Quart
Item #423086
Mfg. #6100A
Cs Pk 1 x 1 ea

11 Quart
Item #423087
Mfg. #6101A
Cs Pk 1 x 1 ea

ROASTER OVEN

- 18 qt capacity
- Roasts, bakes and serves
- Fast, easy roasting
- Removable pan
- Easy lift-out rack

ProctorSilex



Item #599300*
Mfg. #32190Y
Cs Pk 1 x 1 ea
*** Special order**

COUNTERTOP WARMER

- Conduction type thermostat
- Unique heating element provides even heat distribution to prevent "hot spots"
- Heavy-duty stainless steel well
- Full size, 14" x 22" x 9"
- Inset not included • 120V



"Exceeding your expectations"

Item #423085
Mfg. #6055A
Cs Pk 1 x 1 ea





#W-43V

CLASSIC WARMERS & COOKER/SERVER

- Fully insulated, Robertshaw control, Bi-Met high-limit safety thermostat
- Stainless steel construction
- Can be used in dry or wet applications
- Insets and covers sold separately
- 120V
- Cs Pk 1 x 1 ea



#W-3V



#CW-2A



#56638

APW
wyott

Item #	Mfg. #	Description
423110	W-3Vi	Warmer, 22 qt, 12" x 20"
423112	W-43V	Warmer, 28½ qt, 12" x 27"
423111	CW-2A	Cooker/Server, 22 qt, 12" x 20"
423114	56638	3 Hole Adapter Plate for (3) 7 qt Insets, only fits on 12" x 27", W-43V

CAYENNE® MODEL 1001 WARMER

- Exclusive Direct Contact Heating System for the most efficient heat transfer
- Self-insulating thermoset well – will not crack, pit or rust
- Black well w/brushed stainless steel housing
- 13¾" w x 21¾" l x 9" h
- 120V, 700 watts
- Made in the USA

Item #368044
Mfg. #71001
Cs Pk 1 x 1 ea



Outperform every day.™



CAYENNE® MODEL 2000 WARMER

- 300 series stainless steel 6½" deep well
- Recommend using up to 4" deep food pans – standard and fractional sizes
- Stainless steel exterior for easy cleaning and longer life
- Meets NSF4 standards
- 22" w x 14" l x 8½" h
- 1000 watts • 120V
- Made in the USA

Item #394573
Mfg. #72000
Cs Pk 1 x 1 ea



Outperform every day.™



DOUBLE BELGIAN WAFFLE MAKER

- Rotary feature for even baking of 2 waffles at one time
- Makes up to fifty 1¼" waffles per hour
- Embedded heating elements for precise temperature control
- Heavy duty die-cast housing
- Independent ready lights and audio beep signal when waffles are ready to serve
- Easy-to-remove protective splash guard
- Enclosed stainless steel shell
- Limited 1 year warranty
- 10.45" w x 17" d x 9.5" h
- 120V, 1400 watts



Item #537849
Mfg. #WW200
Cs Pk 1 x 1 ea





LIGHT DUTY EXTRA-WIDE SLOT TOASTER

- Four extra-wide 1½" slots
- Durable brushed chrome finish
- Automatic toast boost for small slices
- Bagel function toasts one side/warms outside
- 120V
- 1 year warranty

Item #514023*

Mfg. #24850

Cs Pk 1 x 1 ea

* Special order



BAGEL TOASTER

- 380 slices per hr
- Four 1½" extra wide slots for bagels
- Bagel slots toast on cut side of bagel only
- 11⅞" w x 10½" d x 9" h
- 120V

Item #483640

Mfg. #WCT820

Cs Pk 1 x 1 ea



TOASTER

- Chrome-plated steel construction
- Wide slots – 1⅝" wide for thicker slices
- 2 long and wide slots for 4 regular size slices or 2 long slices for items like Italian bread
- Convenient touch controls
- 18½" w x 8½" d x 8½" h
- 120V

Item #381410

Mfg. #WCT704

Cs Pk 1 x 1 ea



COMMERCIAL TOASTERS

- 225 slices per hour
- Brushed chrome steel housing
- Four 1⅝" wide slots
- Electronic browning controls
- 12½" w x 7⅞" d x 10⅞" h
- 120V

Item #416578

Mfg. #WCT708-1

Cs Pk 1 x 1 ea



- 300 slices per hr
- Four 1⅝" wide slots
- Electronic browning controls
- 11⅞" w x 10½" d x 9" h
- 120V

Item #431458

Mfg. #WCT800

Cs Pk 1 x 1 ea



AT EXPRESS RADIANT CONVEYOR TOASTER

- Front loading, variable speed control, superfeeder
- 1½" product opening
- 10" wide conveyor belt
- Produces over 300 slices per hr
- 14¾" w x 18" d x 13½" h
- 1725W, 120V



Item #423106

Mfg. #ATEXPRESS

Cs Pk 1 x 1 ea

HEAVY-DUTY CONVEYOR TOASTER

- Super high output – 450 slices per hour
- Ultra-fast, 5-minute heat-up time
- Large 2" opening accommodates thick breads and bagels
- Heavy-duty, brushed stainless steel construction
- Cool-touch side panels
- Compact, space-saving design
- Conveyor speed control to suit all toasting preferences
- Limited 1 year motor warranty
- 120V, 1800W



Item #487374

Mfg. #CTS1000

Cs Pk 1 x 1 ea





CAYENNE® PIZZA/BAKE OVEN

- Accommodates 16" pizzas
- Stainless steel exterior and interior for durability and easy cleaning
- Oven supplied with two ceramic bake decks for crisp, even browning of crust and breads
- Heat setting: 140° to 750°F • 2½" between shelves
- 23½" w x 25¾" d x 18¾" h • 2100-2800 watts, 208V-240V

Item #530839

Mfg. #40848
Cs Pk 1 x 1 ea



Outperform every day.™



CAYENNE® CHEESE MELTER

- Ideal for melting cheese and warming pizza and breads
- Three shelf heights allow use with different size foods and controls distance of food from heating elements
- Slide-out crumb tray for easy cleaning
- Back can be removed for use as pass-thru
- Infinite control • 28¾" w x 13½" d x 17½" h
- 208/240V, 2253/3000W

Item #537554*

Mfg. #40700
Cs Pk 1 x 1 ea

* **Special Order**



Not Available
via Drop Ship.



Outperform every day.™



PIZZA DISPLAY CASE

- Rotating, 3-tier case with 18" racks
- Ideal for holding and displaying pizzas and sandwiches
- Stainless steel with tempered glass construction
- Lighted interior and attractive signage
- 22¼" w x 22¼" d x 33¾" h
- 120V

Item #423276

Mfg. #6451
Cs Pk 1 x 1 ea



Not Available
via Drop Ship.



PRETZEL MERCHANDISER

- Stainless steel cabinet with tempered glass
- Two-tiered rack holds dozens of fresh, toasty pretzels
- 15½" w x 18½" d x 27¼" h
- Signage included
- 290 watts
- 120V

Item #457673

Mfg. #6403
Cs Pk 1 x 1 ea



Not Available via Drop Ship.



"Exceeding your expectations"



PIZZA OVEN

- Stainless steel
- 14" rack, 15-minute timer, and upper and lower heating elements
- Thermostat preset to 450°F • Crumb tray for easy cleaning
- 19½" w x 20½" d x 7¾" h • 120V

Item #423091

Mfg. #6215
Cs Pk 1 x 1 ea



"Exceeding your expectations"

Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.



MR. FRANK® HOT DOG STEAMER

- Vertical design uses less counter space with no loss of production
- Stainless steel and tempered glass construction
- Holds 150 dogs, 60 plus buns
- 16" w x 14" d x 20½" h
- 120V

Item #423125

Mfg. #DS-1A
Cs Pk 1 x 1 ea



Not Available
via Drop Ship.



MR. FRANK® HOT DOG BROILER & BUN WARMER

- Broil up to 150 franks/hour
- Removable individual cradles make clean-up a snap
- Note: Broiler and bun warmer are UL and NSF listed as individual components only
- 20" w x 14" d x 24" h
- 120V

Item #423126*

Mfg. #DR-2A
Cs Pk 1 x 1 ea

* **Special Order**



Not Available
via Drop Ship.



HOTROD® ROLLER GRILLS

- Fully adjustable infinite controls and Teflon grease seals
- Tru-Turn non-stick rollers • 120V
- HRS-31 grills up to 510 franks/hr
- Cs Pk 1 x 1 ea

Roller Grill, 23¾" wide

Item #423122*

Mfg. #HRS-31

* **Special Order**



Not Available
via Drop Ship.

Sneeze Guard, 24¼" w x 19½" d x 9" h

Item #423123*

Mfg. #SG-31

* **Special Order**



Not Available
via Drop Ship.

APW
wyott



POPCORN POPPER

- Stainless steel construction with tempered glass panels
- 6-8 oz popper capacity
- 19" w x 15½" d x 25½" h
- 120V, 1125 watts

Item #423130

Mfg. #MPC-1A
Cs Pk 1 x 1 ea



Not Available
via Drop Ship.



APW
wyott



APW
wyott

HEATED WARMER

- Stainless steel exterior
- 4 quart capacity
- Pump dispenser
- 120V

Item #423127

Mfg. #CCW
Cs Pk 1 x 1 ea



SLANTED HOT DOG ROLLER GRILL

- Tiered rollers bring hot dogs into better view
- 10 GripsIt® rollers
- 120V
- Individual heating element in each roller
- Holds 27 hot dogs
- Cooks 540 - 5" hot dogs per/hr
- 22¼" w x 16¼" d x 7" h

Item #522602

Mfg. #8027SX-SLT
Cs Pk 1 x 1 ea

* **Special order**



45 hot dog
model shown

NEMCO
FOOD EQUIPMENT
"Exceeding your expectations"



PEANUT BUTTER POPCORN

Ingredients

- ½ cup light corn syrup
- ½ cup sugar
- ½ cup peanut butter
- 1 teaspoon vanilla
- 6-8 cups popped popcorn

Directions

1. In small pan melt corn syrup and sugar
2. Add peanut butter and melt
3. Be careful not to boil mixture too much, the peanut butter will start to burn
4. Remove from heat and stir in vanilla
5. Stir mixture over popcorn



#6480-365



HEATED SHELF MERCHANDISERS

- Stainless steel exterior
- Tempered glass sides
- Independent heat and light controls for each shelf
- Adjustable thermostat
- Adjustable divider rods for easy organization of food product
- 2½" adjustable feet • 120V
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
531733	6480-30S	30" Slanted, 2 Shelves, 1460W
529094	6480-36S	36" Slanted, 2 Shelves, 1800W



#6425

OPEN-VIEW FOOD MERCHANDISERS

- Stainless-steel construction
- Black powder coat textured finish
- High-quality tempered glass with no corner posts in the front, for optimum visibility
- Stylish backlit graphic headers on all three sides
- Strategically placed interior lighting
- 22" w x 22" x 32½"
- 1550W, 120V
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
599578*	6420	(3) Tier, 12" Rack, Pizza
599579*	6421	(3) Tier, 18" Rack, Pizza
599580*	6422	(4) Tier, 18" Rack, Pizza
599581*	6423	(2) Tier, (8) Prong Revolving Rack, Pretzel
599582*	6424	(3) Tier, 15" sq Angled Shelves, Hot Foods
599583*	6425	(3) Tier, 19" sq Angled Shelves, Hot Foods

* Special Order



CAYENNE® HOT FOOD MERCHANDISERS

- Illuminated display with 3 adjustable shelves
- Convenient accessible front & rear sliding doors
- Humidified • Excellent point-of-sale
- Thermostatically controlled with 85° to 175°F temp range
- 1500 watt, 120V
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
530824	40733	26"
530825	40734	36"
530826	40735	47"



Outperform every day:



#40733

SERVEWELL® SL HOT FOOD TABLES

- Heavy-gauge stainless steel body, legs and base
- Thermostet wells with dome heating elements use up to 25% less energy
- No spillage pans needed, highly efficient
- Thermostat controls automatically adjust water temperature and food volume changes
- Low water indicator light
- 10' power cord is bottom-mounted to stay out of the way
- Ships knocked down
- 29½" d x 34" h
- 700W per well, 120V
- Cs Pk 1 x 1 ea



Outperform every day:



#38213

Item #	Mfg. #	Description
530840	38213	3 Well, 46" wide
530841	38214	4 Well, 61¼" wide



Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.





Outperform every day:

CAYENNE® SANDWICH PRESSES

- Durable cast aluminum plates
- Drip cup to catch excess grease
- Heat resistant handle
- Thermostat heat control to 570°F
- 120V, 1800 watt
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description	Cook Area
Panini – Ribbed Plates			
530814*	40790	Non-Stick	12 $\frac{3}{16}$ " x 13 $\frac{5}{16}$ "
Flat Plates			
530816*	40791	Natural	12 $\frac{3}{16}$ " x 13 $\frac{5}{16}$ "
530818*	40793	Natural	15 $\frac{5}{8}$ " x 17 $\frac{1}{16}$ "

* Special Order

CAYENNE® PANINI SANDWICH PRESS

- Heavy duty ribbed cast iron plates
- Pivot-action top plate to suit any food thickness
- Thermostatically controlled up to 570°F
- Satin-finish stainless steel body construction
- 9 $\frac{5}{8}$ " x 16 $\frac{1}{8}$ " cooking area
- 120V, 1800 watt

Item #530821*

Mfg. #40794

Cs Pk 1 x 1 ea

*Special Order



Outperform every day:



Outperform every day:



#40716

CAYENNE® ELECTRIC GRIDDLES

- High output for busy kitchens
- Heavy duty cooking surface for high heat retention
- Fast start-up and recovery times
- Internally mounted grease collection pan
- 2 $\frac{1}{2}$ " back and sloped side splashes
- Griddle plate is fully welded to base
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
530809	40715	14", 110V
524700	40716†	24", 220V
530810	40717†	36", 220V

† Single Phase



Outperform every day:



#40720

CAYENNE® GAS GRIDDLES

- Polished surface $\frac{3}{4}$ " thick top plate
- Welded seams eliminate grease and dirt traps
- Cooking surface depth: 19", 2 $\frac{3}{4}$ " backsplash, 2 $\frac{1}{4}$ " side splashes
- Heavy-duty legs with 4" to 5 $\frac{1}{2}$ " adjustment range
- Shipped set up for natural gas, includes kit for conversion to propane
- Includes regulator and gas valve
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
530812	40720	24", 56,000 Btu
530815	40721	36", 84,000 Btu
530817	40839	48", 112,000 Btu

PANINI GRILL

- Brushed stainless steel body
- Ribbed cast iron plates
- Adjustable thermostat to 570°F
- Removable drip tray
- Heat-resistant handles
- 120V

Item #459659
Mfg. # WPG250
Cs Pk 1 x 1 ea



Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.



CAYENNE® GAS HOT PLATES

- Stainless and aluminized steel with fully welded construction for durability and long life
- Shipped natural gas – includes kit regulator for field conversion to propane
- Front access openings for lighting of pilot lights
- Heavy-duty legs with 4" to 5½" adjustment range
- Heavy-duty cast iron grates with "center slope" holes
- Full-width stainless steel drip pan
- Bull-nose design to protect from burns
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
530835	40736	12"w, 2 burners, 52,000 Btu
531319	40737	24"w, 4 burners, 104,000 Btu
525549	40738	36"w, 6 burners, 156,000 Btu



APW *wyott* GAS GRIDDLES

- 1" thick flat polished griddle plate
- Stainless steel and aluminized steel construction
- 4" adjustable legs
- Field convertible gas regulator for natural or LP
- 3 year limited warranty and a 1 year on-site labor warranty
- Cs Pk 1 x 1 ea



#GGT-24i



Item #	Mfg. #	Description
Thermostatic		
531729	GGT-24i	24"w, 2 burners, 50,000 Btu
438808	GGT-36i	36"w, 3 burners, 75,000 Btu
Manual		
509889	GGM-24i	24"w, 2 burners, 50,000 Btu
531730	GGM-36i	36"w, 3 burners, 75,000 Btu



#GCRB-24i



GAS CHARBROILERS

- Stainless steel and aluminized steel construction
- Field convertible gas regulator for Natural or LP gas
- Bottom mounted grease collection pan
- Removable cast iron top grates for easy cleaning
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
Radiant		
526659	GCB-24i	24"w, 2 burners, 80,000 Btu
526656	GCB-36i	36"w, 3 burners, 120,000 Btu
CharRock		
428872	GCRB-24i	24"w, 2 burners, 80,000 Btu
531728	GCRB-36i	36"w, 3 burners, 120,000 Btu



GAS HOT PLATES

- Heavy duty stainless steel construction
- Cast iron grates and burners
- Stainless steel drip pan
- Field convertible gas regulator for natural or LP
- 3 year limited warranty, and a 1 year on-site labor warranty
- Cs Pk 1 x 1 ea



#GHP-4i



Item #	Mfg. #	Description
523636	GHP-2i	12"w, 2 burners, 60,000 Btu
531732	GHP-4i	24"w, 4 burners, 120,000 Btu



NATURAL LAVA ROCK

- Replacement volcanic rock for gas grills
- 7 lb bag (covers approximately 300 sq inches)

Item #479534
Mfg. #05002
Cs Pk 1 x 1 ea



GAS CONNECTOR KITS

- Quick-disconnect one end, FreeSpin rotating gas fitting other end
- Welded fitting connections
- Safe stainless braid
- Extruded coating
- ½ PSI max. gas pressure
- Kit includes one 90° street elbow, one CSA-certified foodservice gas ball valve, one SureLink restraining cable, adjustable from 3' to 5' lengths and all necessary hardware
- Male to quick-disconnect hose
- 48" long
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
487149	HG-4C-48SK	½" NPT
487148	HG-4D-48SK	¾" NPT

Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.





#40707

CAYENNE® COUNTERTOP ELECTRIC FRYERS

- Hinged element box and removable stainless steel tank for easy cleaning
- Compact design
- Automatic cut-off at 390°F prevents fire
- 120V
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
530805*	40705	10 lb Oil, 17 lb of Fries/Hr
530806*	40707	2 x 10 lb Oil, 34 lb of Fries/Hr

* Special Order



COUNTERTOP DEEP FRYER

- Twin steel wire baskets – 3 lb food capacity
- Hinged heating element and removable stainless steel tank (8 lb fat cap.)
- 30 minute timer
- 120V, 1800 watts
- Limited 1 year warranty



Item #459658
Mfg. #WDF75RC
Cs Pk 1 x 1 ea



CARE OF FRYER OIL

Keep your oil at the proper temperature – around 340°F oil will break down at double the rate for every 10 degrees over 350°F

Keep your oil free of any contaminants such as:

Water – never load frozen foods over the frypot.

Soap – clean, rinse and dry the pot extremely well.

Salt – never salt your food over the oil.

Food Particles – filter in a consistent manner.

Air & Light – keep frypots covered when not in use.

IN-CHAMBER VACUUM PACK MACHINE

- Suitable with wet or dry products
- Extends the shelf life of foods and cuts down on waste due to spoilage
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats
- 10 1/2" x 15 3/4" x 6 1/8" chamber
- 120V

Item #530842
Mfg. #40850
Cs Pk 1 x 1 ea



OUT-OF-CHAMBER VACUUM PACK MACHINE

- Out-of-chamber vacuum packing – requires specific bag type
- Not suited for use with liquids
- 12 3/8" long sealing bar
- 120V

Item #534895
Mfg. #40858
Cs Pk 1 x 1 ea



VACUUM PACK BAGS

In Chamber – Regular

- Total thickness: 3.5mm
- Maximum cooking temperature: 158°F (70°C)
- Cs Pk 1 x 100

Item # 534899* Mfg. # 40815 Description 8" x 12"

Sold in case pack only.

In Chamber – Boil-In

- Total thickness: 4.0mm
- Maximum cooking temperature: 212°F (100°C)
- Cs Pk 1 x 100

Item # 534794* Mfg. # 23850 Description 6" x 8"
534796* 23854 12" x 16"

Sold in case pack only.

Out-of-Chamber

- Not suited for use with liquids
- Cs Pk 1 x 100

Item # 534897 Mfg. # 40813 Description 8" x 12"

Sold in case pack only. * Special order



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MANUAL MICROWAVE OVEN

- 1450 watts, 120V
- 6 power levels • 60 minute timer
- Stainless steel exterior and interior
- 0.9 cu ft cooking chamber
- 20½" w x 18½" d x 12¼" h

VOLLRATH

Outperform every day.

Item #537552

Mfg. #40830

Cs Pk 1 x 1 ea



DIGITAL MICROWAVE OVEN

- 1450 watt, 120V
- Stainless steel interior and exterior
- Three power levels
- 20 programmable settings
- Digital display and timer
- 0.9 cu ft cooking chamber
- 20½" x 18½" x 12¼"

VOLLRATH

Outperform every day.



Item #530833

Mfg. #40819

Cs Pk 1 x 1 ea

MEAT GRINDERS

- Complete stainless steel body, head and tray
- Reliable under the most demanding conditions
- Energy efficient motor and precision gear drive
- No sharp corners or seams
- Forward and reverse switch
- Supplied with ⅝" and ⅜" grinder plates
- 110V
- Cs Pk 1 x 1 ea



#40744



Grinds 264 lb/hour, 1 hp

Item #530827*

Mfg. #40743

* **Special Order**

Grinds 528 lb/hour, 1½ hp

Item #530829

Mfg. #40744



ELECTRIC RICE COOKER/WARMER

- Non-stick inner pot seals in moisture
- New technology, new design, no hassle
- Conforms to UL-197 & NSF-4
- Cooks 30 cups
- Keeps rice warm up to 6 hours
- Fingerprint-proof satin finish on heavy-duty stainless steel body
- Energy efficient heat absorbing system
- 120V, 1550 watts
- 1 year warranty
- 50-60 Hz
- Cs Pk 1 x 1 ea



winco



Item #

538168

Mfg. #

RC-S300

Description

60 cups cooked

HEAVY-DUTY RICE COOKER/WARMER

- Heated/lined lid ensures even cooking and has a removable liner for easy cleanup
- Insulated, double-wall stainless steel construction holds in heat to keep contents moist and warm for hours
- One-touch operation automatically shifts to warming mode after cooking
- Drip cup helps eliminate additional clean up
- Energy efficient heat absorbing system
- Non-stick pan • Cs Pk 1 x 1 ea



Proctor Silex
COMMERCIAL

Item #

529693*

Mfg. #

37560

Description

Cooks 60 cups (30 cups uncooked)

* **Special order**

VOLLRATH

Outperform every day.

#40740



EQUIPMENT STANDS

- Stainless steel top for long working life
- 1" adjustable feet for optimizing height and stability
- Back and side splashes contain spills and keep equipment securely on the table
- Height adjustable galvanized bottom shelf for convenient working storage
- Cs Pk 1 x 1 ea

Item #

530837*

Mfg. #

40740

Description

24" wide

530838*

40741

36" wide

531044*

40742

48" wide

* **Special Order**



Not Available
via Drop Ship.

Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.





Outperform every day.



#40703

CAYENNE® CONVECTION OVENS

- Stainless steel exterior and interior
- Non-tip chrome plated steel shelves
- Interior light
- Bake timer automatically switches off after a preset period
- Custom baffle fan and diffuser plate for reliable baking
- Accommodates half-size pans
- Cs Pk 1 x 1 ea



Item #	Mfg. #	Description
531043	40703	3 Shelves, 23 ⁷ / ₁₆ "w x 24 ¹ / ₂ "d x 18 ¹ / ₁₆ "h
530799	40701	4 Shelves, 23 ⁷ / ₁₆ "w x 24 ¹ / ₂ "d x 23 ³ / ₄ "h
530804†	40702	4 Shelves, 32 ¹ / ₁₆ "w x 29 ³ / ₄ "d x 26 ³ / ₁₆ "h

†Also holds full-size pans

FRESH-O-MATIC® FOOD STEAMER

- Instantly thermalize precooked or frozen baked foods, meats, seafood, veggies, pasta and more
- 11¹/₄" x 7¹/₄" x 1¹/₄" pan capacity
- 1500 watts, 120V



Item #599575*
Mfg. #6625B
Cs Pk 1 x 1 ea
* Special Order



SUPER SHOT STEAMER

- Reheats and restores flavors in seconds
- Cast aluminum and stainless steel construction with powder coated top
- Self-contained water reservoir
- Simple push-button operation
- Illuminated on/off rocker switch
- Holds half-size 2¹/₂" deep pan
- 16¹/₂"w x 17¹/₄"d x 8¹/₄"h



Item #523553
Mfg. #6600
Cs Pk 1 x 1 ea



COUNTERTOP WARMING & BAKING OVEN

- Perfect for heating pizza, cookies, pastries, rolls, fresh breads, pies, toasted sandwiches and other pre-cooked items
- Stainless steel unit
- No ventilation required
- Thermostat control to 700°F
- Independent on/off switches for upper and lower heating elements
- Sixty-minute timer
- Comes with two 15¹/₈" x 14¹/₄" shelves, can hold up to four shelves
- 19¹/₂"w x 22"d x 23³/₄"h
- 120V, 1500 watts



Item #476270
Mfg. #6200
Cs Pk 1 x 1 ea



ABBREVIATIONS COMMON TO THE FOODSERVICE INDUSTRY

CSA	CSA International
BTU	British Thermal Unit
NSF	National Sanitation Foundation
UL	Underwriters Laboratory
AC/DC	Alternate Current/Direct Current
ETL	Edison Testing Laboratory
NAFEM	National Association of Foodservice Equipment Mfg.
NEMA	National Electrical Manufacturers Association

ASM	American Society of Mechanical Engineers
HACCP	Hazardous Analysis Critical Control Points
KW	Kilowatt
KWH	Kilowatts Per Hour
S/S	Stainless Steel
HP	Horsepower
AMP	Ampere
Hz	Hertz

KNOCK-DOWN PAN RACK

- Constructed of all welded 1" aluminum tubing with heavy duty, all welded angle pan supports
- Holds up to (20) 18" x 26" bun pans
- End load with 3" spacing
- Four 5" swivel stem casters
- Shipped knock-down
- 21"w x 26"l x 69"h

Item #483101

Mfg. #ADE1820B/KDA
Cs Pk 1 x 1 ea



Not Available
via Drop Ship.



BAKERY RACK COVER

- Heavy duty clear plastic with 3 reinforced zippers
- Retards dehydration and enhances proofing
- 23"w x 28"l x 61"h

Item #483102

Mfg. #SRC-58/3Z
Cs Pk 1 x 1 ea



LUGS

- Ideal for transporting and storing all types of products – warm or cold food processing, preparation, etc
- High density, polyethylene
- Built-in handles
- Gray
- 16"w x 25"l x 8"h



Item #502495

Mfg. #WHPL-8GY

Cs Pk 1 x 6 ea

Sold in case pack only.



BUN PAN RACK

- Proof, store, and transport 18" x 26" bun pans
- End-load – holds 20 pans on 3" spacing
- Heavy duty aluminum with welded angle slides
- Four 5" polyurethane swivel stem casters
- 21"w x 26"l x 69¾"h

Item #501132

Mfg. #AL-1820B

Cs Pk 1 x 1 ea



NON-INSULATED ECONOMY HEATER PROOFER

- Heavy duty, channel construction designed for durability
- Air baffle and circulating air blower provide even heat distribution
- 5" polyurethane plate casters (2 locking)
- Proof/humidity mode: Up to 95% humidity at 110°F (43°C)
- Heat mode: Max temp. up to 180°F (82°C)
- Drip trough catches condensation
- Clear door w/extruded anodized aluminum frame that will not dull
- Easy to read LED thermometer
- Pan capacity: (35) 18" x 36" pans
- 21"w x 30¾"l x 68"h
- 120V, 1440W
- Standard 110 outlet



Item #493204

Mfg. #NHPL-1836-ECO
Cs Pk 1 x 1 ea



PAN RACK

- 20-tier
- Fits bun pans and bake pans
- Heavy duty aluminum construction
- 5" locking casters
- 20½"w x 26"l x 69½"h
- Shipped KD

Item #538267*

Mfg. #APR-20HD

Cs Pk 1 x 1 ea

*** Special order**



Items noted with an FOB truck are FOB Factory. Freight charges will be added to all orders placed. Non-returnable items.





#CR-162

#CR-162M

CAN RACKS

- Self feeding – keeps stock rotated
- Holds 162 - #10 cans or 216 - #5 cans
- Vertical uprights and cross braces constructed of 1½" aluminum tubing
- Cs Pk 1 x 1 ea

5" mobile polyurethane casters,
(2) swivel w/brakes
27½" w x 35" l x 76" h

Item #486002

Mfg. #CR-162M



Stationary
25¼" w x 35" l x 71" h

Item #510096

Mfg. #CR-162

**ALUMINUM SHEET PAN RACK**

- Heavy duty
- 20 tier
- Assembly required

Item #505001

Mfg. #ALRK-20

Cs Pk 1 x 1 ea



Not Available
via Drop Ship.

CAMBRO

TRUSTED FOR GENERATIONS™



Components

CAMSHELVING® WALL SHELF KIT

- Smooth polypropylene construction
- Includes one solid shelf, two heavy duty supports and mounting hardware
- 150 lb load capacity
- Shelves snap on and off for easy cleaning
- Speckled Gray
- 18" w x 48" l x 13½" h

Item #458976

Mfg. #CSWS1848SK480

Cs Pk 1 x 1 ea



Not Available
via Drop Ship.

**WALL SHELF**

- 18 gauge stainless steel
- 12" wide x 48" long



Not Available
via Drop Ship.

Item #483095

Mfg. #SSWMS124/KD

Cs Pk 1 x 1 ea

BUYING SHELVING

When buying shelving, consider what you will be storing on the shelves. Shelving intended for refrigerated storage should meet different requirements than shelving for dry storage. Carefully consider the weight of the items you intend to place on shelving. Are you storing items that would be easier and safer to store on dunnage racks?

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FOCUS
FOODSERVICE

SHELVING KIT

- Chromate finish
- Provides a complete shelving unit in a single box
- Each kit contains four shelves with split sleeves and four – 74" stationary split posts
- Shipped knocked down
- 48" wide
- Cs Pk 1 x 1 set

Item #531743

Mfg. #FK184874CH

Sold in case pack only.



Not Available
via Drop Ship.



SLOTTED TOP DUNNAGE RACKS

- Made of heavy-duty polyethylene that won't rust or corrode
- 4" square legs provide exceptional strength
- Cloverleaf shaped Camlink locks two or more racks together (1 included)
- 21" w x 12" h
- Cs Pk 1 x 1 ea

Camlink



CAMBRO
TRUSTED FOR GENERATIONS™

Item #	Mfg. #	Description
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Dark Brown

439144*	DRS300-131	30" long, 1500 lb cap.
399068*	DRS360-131	36" long, 1500 lb cap.
399069*	DRS480-131	48" long, 3000 lb cap.

Speckled Gray

389261	DRS360-480	36" long, 1500 lb cap.
389262	DRS480-480	48" long, 3000 lb cap.
401469	DRS600-480	60" long, 3000 lb cap.

* **Special order**



Not Available
via Drop Ship.



Not Available
via Drop Ship.

CAMBRO
TRUSTED FOR GENERATIONS™



Components



CAMBRO
TRUSTED FOR GENERATIONS™



Components



Not Available
via Drop Ship.



CAMSHELVING® 4-SHELF STARTER UNITS

- Smooth polypropylene construction
- Can be used in any environment – withstands temperatures as cold as -36°F – weldless and rustproof so it can be used in wet areas
- Shelf plates and traverses can be easily removed and washed in a commercial dishwasher
- Posts and traverses are made with a steel core for strength and durability
- Starter unit includes four posts, two sets of 24" wide post connectors, traverses and vented shelf plates for 4 shelves
- Limited lifetime warranty against rust and corrosion
- Speckled Gray
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
380053*	CSU44487-480	48"l x 72"h, 800 lb cap.*
380054*	CSU44607-480	60"l x 72"h, 600 lb cap.*

* **Capacity per shelf** * **Special order**

CAMSHELVING® ELEMENTS 4-SHELF STARTER UNITS

- Composite material is as strong as steel
- Flexible design fits any space
- Non-corrosive construction allows usage in wet or dry environments and in temps from -36° to 190°F
- Shelf plates protected with Camguard® antimicrobial
- Includes vented shelf plates for 4 shelves, 4 posts, 8 stationary traverses, dovetails and instructions
- Lifetime warranty against rust and corrosion
- Brushed graphite
- Cs Pk 1 x 1 ea

Item #	Mfg. #	Description
531449*	ESU244872580	48"l x 72"h, 800 lb cap.*
531450*	ESU246072580	60"l x 72"h, 600 lb cap.*

* **Capacity per shelf** * **Special order**