

Cafeteria News

Equipment & Supply Solutions for the Schools & Institutions Foodservice Professional

Vol. 9

**Equipment & Supplies
for your Operation**

plus Trends & Tips

Lunch

PERKINS

OUR PEOPLE DELIVER MORE®

Corporate Headquarters

Distribution Center

Equipment & Supply Showroom

630 John Hancock Road • Taunton, MA 02780

800.733.5708

508.824.2800 • 508.821.2670 (FAX)

Distribution Center

206 Wembley Road • New Windsor, NY 12553

Equipment & Supply Showroom

7 Perimeter Road • Manchester, NH 03103

603.669.3400

www.perkins1.com

Our mitts wipe clean with a damp cloth— one size fits all!



Oven Mitts

Our BestGuard™ Oven Mitts are the ultimate in heat protection. Fire retardant mitts protect to 425°F and are available in Black, Tan, Red, Royal Blue and Green. Our economically priced silver non-stick aluminized coated mitts work well with hot or cold surfaces. Protects to 200°F.

Perfect for quick assessment in receiving, storage and holding areas, steam tables and salad bars.



Non-Contact Infrared Thermometers

A full line of non-contact infrared thermometers helps operators and technicians across the foodservice, food processing and HVAC/R industries measure surface temperatures fast and accurately. Infrared thermometers have D:S (Distance to Spot) ratios that range from 11:1 to 1:1.

We are so confident of our new Digitals we GUARANTEE it!



Digital Thermometers - Guaranteed for Life

The only line of Digital Pocket Test Thermometers Guaranteed: Accurate For Life. No "field" adjusting of calibration settings. No risk of introducing error into the instrument. The same technology used on Cooper-Atkins AquaTuff series thermocouple instruments. All AFL thermometers are water proof for added durability.

Openers that will keep up in a demanding kitchen.



NSF Certified Manual Can Openers



The model S-11 is the premier NSF manual can opener on the market. Opens most shapes/size cans up to 14" tall. Standard cast S/S base, S/S clamping base optional. Dishwasher safe, 5 year warranty. Easy to change knife and gear assemblies. G-2 model is a NSF version of the light duty #2; features S/S shaft, easy to change S/S knife and gear. The melonite arbor and redesigned plated steel base reduce friction, making the unit easier to use. The U-12 models are similar in construction to the G-2, but are closer in size and design to the S-11. Both U and G models have quick change knife and gear assemblies.

The only electric high volume NSF can opener available.



High Volume Can Openers



Opens up to 200 cans per day. Slot machine style lever lifts even the heaviest #10 cans easily. Two speed motor, the slower speed is recommended for smaller cans. Easy to change knife and gear assemblies. Three year warranty. Made in U.S.A.

Highest quality, stain-free, high-carbon steel blades with "Grip-Tex" polypropylene handles.



Sani-Safe® Knives & Accessories



Sani-Safe® knives are hand-ground to ultimate sharpness. Turners and spatulas are precision ground for "just-right" flexibility. Bacteria, moisture, fats or grease cannot penetrate the impervious seal of the blade and handle. NSF certified.

Cafeteria foodservice faces many changing trends and expectations.

Customer expectations drive changes in menu offerings, menu merchandising, program marketing, production techniques, form of purchased food, and serving systems.

We can come up with a plan to meet your equipment and supply needs, achieve your goals, address your challenges and take advantage of future opportunities. With the right equipment and supplies in your kitchen you can have a smooth running operation. You can also take advantage of revenue generators, such as catering and/or night baking to serve satellite school locations.

Call Us. We Can Help.

New Eco-Air with "sight glass" has stainless exterior with glass liner; exterior sight glass to view content level.



The only airpot that provides an interchangeable liner option from steel to glass or glass to steel. Both the stainless lined and glass lined airpot families give you three quality levels in the most popular sizes. Exterior available in durable plastic, stainless steel or plastic mat. Glass liner retains beverage temperature for up to 8 hours. Choose pump or lever lid and from 4 popular colors—Black, Burgundy, Forest Green and White. Plastic mat only available in Black and Red.

CLEAR Camwear Food Storage Containers with NEW Seal Covers help you make the most use of your storage area.



CAMBRO MANUFACTURING COMPANY *Camwear® Food Storage Containers*

Easy to read imprinted graduations on the outside for inventory at a glance. Camwear squares withstand temperatures from -40°F to 210°F. Seal covers (sold separately) fit tightly yet can be easily removed with thumb tab. Dual inner and outer seal provide excellent spill resistance. New Seal Covers available for Polycarbonate Squares only. Seal covers have molded-in holes in the handles for quick and sanitary drying. Translucent lids easily identify contents and withstand temperatures from -40°F to 160°F.



Dominion Flatware Collection

Built to withstand the rigors of the most demanding foodservice application—Ideal for schools, institutions and high volume fast paced dining.



These stylish moderately priced patterns are constructed of durable 18% stainless steel.



Windsor Flatware Collection



Designed for large volume blending.



XL Blender System

Perfect for those chefs at healthcare facilities, hotels and other high-volume establishments who make batches of the same item several times a day. With an impressive 1½ gallon real blending capacity and 4.2 HP motor, you will increase your efficiency by serving up to 24 (8 oz.) portions in only one blending cycle. Available in two models, programmable or variable speed. The Tritan™ copolyester container, with removable lid plug, is dishwasher safe and ergonomically designed for ease of use and safety. 64 oz./ 2L container with lid, lid plug, and tamper. UL. NSF.

Energy Star approved— Uses less energy than three 100 watt light bulbs.

An economical alternative to large warming cabinets. Enables HACCP compliance by maintaining safe, hot food temperatures. Gentle, 150°F to 165°F heat will not cook food and maintains food moisture. Thick foam insulation retains temperatures for hours, even when unplugged. UPCH400 models stack for storage or transporting. Heated door kits also sold separately to retrofit UPC400 and UPC800. Removable cord stows securely for transport. Can be used with Cambro HP Hot Pans.



H-Series Ultra Pan Carrier & Camcart

**Best choice for you—
Improved product
yield, known for san-
itation, cleanability
and proven reliable
performance!**

Features a 13" PreciseEdge™ knife for increased cutting capacity and a clean cut, a premium gear drive system, an EZ-Glide™ table for a smooth and easy slicing stroke and 58% more base clearance. Powerful 1/2 HP 7 amp motor and stainless steel construction. Automatic models can be disengaged for manual operation. Models 4600P and 4975P additional features include home position start, table lockout, automatic shut off and return to home chute (4975P only). Two-year parts, one-year labor warranty. ETL, NSF. Model 3600P shown.



Automatic/Manual Slicers, "P" Series



Planetary Mixers

**Ideal for all types of
operations from
restaurants and school
kitchens to pizzerias and
corner bakeries.**

Powerful custom built motors and high torque transmissions handle the driest and stiffest pizza dough to the fluffiest mousse. Flat beater, stainless steel wire whip, spiral dough hook and stainless steel bowl included. Combine dependability with the safety interlocked bowl guard/bowl lift and front mounted controls and you have a mixer that will last for years at half the price of the market leader. Two-years parts, one-year labor warranty. NSF enamel gray finish. ETL.



**Duke Serving Systems deliver some of the
fastest return on investments in the food-
service equipment industry. Can be configured
to fit virtually any footprint
and customer need.**

Servings Systems



"Your Solutions Partner"

Increased participation and profits are assured by bringing the atmosphere of a mall food court to a foodservice operation. Complete with counters, distinctive signage, adaptable front decor panels, transition merchandising shelving and decorative soffits, pylon and graphics systems. Engineered to give the designer flexibility in developing a form and function unique to the location. Standard base features are stainless steel interiors and Formica exteriors. NSF 7 cold pans are standard.



**No electrical power,
No CO² bottle,
No refrigeration
needed!**



EZ Serve Condiment Carts

Uses the simplicity of manual pumps with 3 gal. Volpak condiment pouches (not included). Convenient and economical system reduces labor to refill and clean pumps and containers by as much as 75%. Eliminates theft and waste up to 30%. Decreases food costs up to 30%. Sealed, sanitary bags are vacuum packed reducing the risk of contamination of bacteria and customer intervention. Handles various thicknesses of condiments including dressings and tartar sauce. *New mobile unit dispenses up to 3 different condiment products from 12 dispensers on both sides of the mobile unit.* Pumps can be easily cleaned in-place or disassembled to clean. Model 70270 shown.

**The Heated Glass Shelf surface color is an
elegant black, to add the right touch to any
décor.**



Heated Black Glass Shelf



Thermostatically-controlled heated ceramic glass surface helps hold your food hot and delicious at a surface temperature ranging from 100°F to 200°F. NSF approval allows you to place food product directly on the glass surface. The Heated Black Glass Shelf excels in pass-through areas, buffet lines and as a tempting hors d'oeuvre display. Built-in models also available. Shown with optional handles.



Serv-Rite™ Portable
Buffet Warmers



**Designed to keep prepared foods at
optimum serving temperatures without
affecting quality.**

They're perfect for self-serve buffet areas and customer serving points. All Serv-Rite Buffet Warmers feature a thermostatically controlled heated base, durable stainless steel construction, sturdy aluminum extrusions and a 6' cord with plug. Ideal for use in buffet lines and as hors d'oeuvre displays. Choose from stainless steel or black glass base. Shown with optional overhead halogen heat lamps and glass sneeze guards.

Slice, shred and julienne directly in the batch bowl!



**WARING
COMMERCIAL**

Commercial Food Processors

Pulse controls, clear bowls and covers. Super large feed tube, including large food pusher for large foods and horizontal cuts and small food pusher for small foods and vertical cuts. Easy access controls, safety interlock and safety reset button. 5 year motor and 2 year parts/labor warranty. Two sizes—2½ qt. includes S-blade, slicing, shredding and julienne disc.; 4 qt. includes S-blade, slicing and shredding disc. UL, NSF, CUL.

Carlisle has the largest selection of color-coordinated accessories to complement food bar, buffet and deli items.



Carly® Tongs & Ladles

CARLISLE
Foodservice Products

Tongs and ladles are available in a wide selection of colors to coordinate with salad and deli crocks. High Heat Carly Tongs are made of revolutionary plastic material for strength and longevity; carry a two-year warranty. Clear Carly Tongs are made from polycarbonate construction that improves durability and ease of cleaning. Plastic material does not transfer heat so utensils stay cool to the touch. Carly Ladle has 1 oz., oval-shaped bowl allows pouring of dressings from both sides. Dishwasher safe. NSF.



Patented capability superheats the steam to 235°F before it enters the cooking compartments resulting in faster cook times.

Two compartment steamer is constructed of 304 series stainless. Two high output stainless steel generators in electric models. Gas models feature 125,000 BTU stainless steel generator. Each compartment has separate manual controls. Split water line connection. One year limited parts and labor warranty. NSF, UL.

PowerSteam™ Pressureless Convection Steamers

VULCAN

A consistent flow of hot air throughout the oven cavity delivers superior baking and roasting performance.



VC Series Full Size Convection Ovens

Choice of two control systems: Solid-state temperature control (D models) adjusts from 150°F to 500°F or electronic control (electric C models only) with digital time and temperature readout; "Roast & Hold" cycle for unattended cooking; shelf I.D. programming for separate time settings on each rack. One-year limited parts and labor warranty. Model VC44GD shown.



pelouze® *EasyWash Mechanical Portion Control Scales*

Dishwasher safe because nothing is more important than the safety of your customers.

Dishwasher safe for easy cleaning and complete sanitation. Dishwasher safe helps reduce the risk of cross contamination. Requires no tools to assemble and disassemble, which means no loose parts to misplace. Rotating dial for easy tare and multiple ingredient weighing. Premium stainless steel construction for strength, which will not rust. Platform may be used as a handle. Alignment notch for precise and quick zero reset. Angled dial features easy-to-read graphics and color coded center identifies capacity. NSF.



Design individual serving line units or complete line-ups in minutes.

VOLLRATH®

Signature Server® Classic Mobile Equipment

Choose from hundreds of material, color and equipment options. Driven by your specifications, these units are designed to fit your unique application needs with a mix of custom and standard options to achieve the optimum functionality and pricing.

Guaranteed to cut your prep time.



TRS Vegetable Cutters



The new and improved TRS vegetable cutter has an increased hopper for more input and quicker output of processed vegetables; can process up to 850 lbs. per hour. The large selection of 32 cutting blades makes it possible to realize more than 80 different types of cuts without being an expert chef. New stainless steel lever arm and hopper, and plastic components in contact with food are dishwasher friendly. Self-braking motor stops automatically when hopper and lever arm are raised. Smooth surfaces and rounded corners make cleaning easy.



41% efficiency rating!

DFG ovens feature a Dual Flow™ system making the most of the heat by using it twice. Burners below the bake compartment heat exterior air, in turn heating liner walls and generating heat inside the oven. Then, a unique dual blower wheel pulls the hot air from outside the liner into the oven, mixing it with the hot air already present for excellent convection cooking. The DFG200 features an extra-depth baking compartment to accept full-size baking pans.



DFG Standard Convection Ovens

A unique alternative to stainless steel and laminate finishes.

Features include built in integral toe plate, optional recessed top with narrow-pan hot wells and the industry's first concealed and economical in-line electrical raceway for interconnecting to common end power sources. Smooth contours make this line well suited for quick and easy clean-up combined with the strength of 16 gauge stainless steel tops. The Classic II line has the basic models of the Classic line and comes in 12 standard colors.



RanServe Classic II Fiberglass Serving Line



Great for batch cooking applications resulting in cost savings, better utilization of labor, and increased efficiency.

With undercounter, worktop and upright units from 30-200 lbs. cap., Randell Blast Chillers chill food safely exceeding HACCP guidelines. Automatic cooling system with food probes for accurate temperature control. Solid state control with digital read-outs for more accurate data collection. Dual stainless steel air flow plenums for easy cleaning.

Blast Chillers

Prepare 1200 plus servings in 3 hours or less.

All metal continuous feed unit is designed for quality slicing, dicing, shredding, grating, julienne and French fry cuts. Generous selection of 38 discs available for a variety of cuts and product processing. Control panel with "On-Off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. Includes two cutting discs. 120V, 60Hz, 12 amps, single phase, 1½ HP motor. 1 year parts and labor warranty.



Food Processor—CL50E

Patented soft heat mixing zone and patented inshot burners give operators perfect baking every time.

With 72,000 BTU per deck, SilverStar is available in several sizes to accommodate various kitchen needs. Ovens available in standard or bakery depth, single or double deck, standard or cook and hold controls and with a variety of interchangeable control panels.



SilverStar Convection Ovens



Large capacity steamer offers a cost effective and convenient alternative to a “traditional” steamer.

No water line, no drain line or vent hood to worry about. Holds two full-size 4" steam table pans with covers. Connectionless steamer features include 4 heating elements, 8 programmable memory pads with 16 memory capability, programmable or dial timer, 5 power levels, 3-stage cooking and removable center shelf. See-through oven door is drop down counter style.



Panasonic®

Sonic Steamer

Designed for high volume use—certain to accommodate any type of kitchen with efficiency and use.



Panasonic® *Pro I Microwaves*

Equipped with top and bottom energy feed, a “grab & go” door handle and 60 programmable pads. Using the 2100 watts (NE-2157 *208/230V-240V Single), 1700 watts (NE-1757 *208/230V-240V Single) and 1200 watts (NE-1257/NE-1258 *120V Single) of power, these models are the definition of the word “durable”.

Easy to use 1-2-3 microprocessor control panel initiates blast cycles in 3 simple steps.

Features built-in alarms and can control the chilling process with the temperature probes or a digital timer with two preset programmable chilling times for specific products. Cabinet reverts to a 38°F refrigerator after the blast chill cycle is complete. HACCP Data Logger System records, stores and prints temperature data for up to seven days in accordance with HACCP guidelines. Built-in thermal printer simplifies documentation and HACCP records.



Blast Chillers (Reach-In)



Heavy gauge stainless steel construction maintains an attractive appearance after years of heavy use.

Choose from a wide variety of 1, 2 and 3-section Warming Cabinets. Foamed-in-place polyurethane insulated cabinet and doors ensures the ultimate in energy efficiency. Features include self-closing doors with cam-lift hinges, adjustable wire shelves, strip-type heating elements and adjustable thermostats. Energy Star rated. Model HSA-2D-S7 shown.



Warming Cabinets

Versatility, innovative design and durable construction provides convenience and trusted cabinet performance.



Traulsen

TRUSTED.

Rethermalization Ovens

All stainless steel Reach-In and Roll-In Cabinets with half-height doors are designed to heat product up to 350°F and/or hold at safe temperatures of up to 250°F. Programmable microprocessor control allows up to nine custom programs. Forced air system ensures even heat flow throughout cabinet. Compact footprint saves valuable floor space and provides additional heat and hold capacity.

Ideal for hotels, schools, hospitals, nursing homes, catering.



Traulsen

TRUSTED.

Heated Banquet & Transport Carts

New Heated Banquet and Transport Carts are designed for transporting hot food from one location to another. Our cabinets feature 300 series stainless steel, insulated construction, Energy Star listing and lifetime warranty on handles, hinges and heater. Banquet carts come standard with wire shelves and Transport carts are standard with metal pan slides. Electronic, digital control, forced air models are also available. UL, NSF and Energy Star listed for efficiency.



Wear-Ever® sheet pans are ideal in the professional kitchen for multiple pan uses.

Heavy duty construction ensures rugged durability for every day use, and the galvanized bead wire keeps the pan's shape while guarding against rust. Perforated pan for oven broiling and baking. Sanitary open bead. Available in three finishes: Natural, with WearGuard non-stick coating, and HardCoat anodized for reduced bake times and scratch resistance.

Lincoln *Wear-Ever® Sheet Pans*

Heavy-duty stainless steel and aluminum alloy construction for long life, even heat transfer and easy cleaning.

Patented EZ-Insert heat tubes provide even heat pattern and simple "snap-in" replacement. Insulated heat cable base offers gentle bottom warming. Individual adjustable controls let you "dial-in" temperature to keep cooked food fresh and hot. Incandescent lighting with on/off switch enhances appearance of food. Forward-slant black anodized shelves and adjustable dividers hold a wide variety of products.



Merco

Single & Two-Tier Sandwich Warmers

It's a convection oven or convection steamer. Better yet, it's a convection oven and steamer (COMBI) at the same time!



Cleveland
Convotherm

The Advanced Closed System +3 takes the guesswork out of cooking. Prepare menu items faster and more efficiently increasing overall yield and eye appeal. Even browning eliminates the need to rotate pans during cooking. Crisp & Tasty feature removes moisture for crisp, golden results without deep frying. Press & Go buttons offer foolproof one touch cooking. Disappearing door frees up aisle space. ConvoClean feature cleans and sterilizes the interior automatically. Choose with or without a boiler. UL. NSF. Models OEB2020 and OES1020 shown. *Try our new electric Mini Combi!*

Finally, a boilerless convection steamer that cooks fast, stays clean and is easy to maintain.

Patented KleanShield™ cooking compartment eliminates foaming, contamination of water reservoir and flavor transfer. High speed convection steam for fast cooking. Easy to operate SureCook timer automatically compensates for the volume of food being cooked. Easy to clean—simple vinegar cleanup. New design saves water and energy. Ideal for heavy batch cooking and medium volume a la carte style cooking. Energy Star rated energy-saving performance.



Cleveland
SteamChef Boilerless Steamers

Produces up to 652 lbs. of ice per day.



Corrosion-resistant stainless steel construction. PURE ICE®—Built-in anti-microbial protection for the life of the machine inhibits bacteria and slime fungus growth. Harvest Assist—increases ice production while reducing energy consumption. Top Air Discharge—means there are no side clearance requirements and the machine can be installed in small spaces. ICE0400 shown on B55 Bin. Bins sold separately.

Ice-O-Matic
Ice. Pure and Simple™

Cube Ice Makers Top Air Discharge, ICE Series

Better drinks, bigger savings and more reliable ice making.

Making ice shouldn't be complicated, so we'll make it easy for you to see why installing a Pearl Ice® Nugget Ice Maker is a no-brainer. Pearl Ice enhances beverage programs and lowers operating costs. Ice-O-Matic's highly versatile Pearl Ice Nugget Ice Maker produces soft, chewable ice crystals for quick serve restaurants, convenience stores and medical applications. Can be mounted on a dispenser or used in combination with a traditional ice storage bin (sold separately). Model GEM650 shown on B42 bin.

Ice-O-Matic
Ice. Pure and Simple™

Pearl Ice® Ice Makers





Engineered and built to your exact dimensions and specification.



Walk-Ins

Custom designs; indoor, outdoor, angles, rectangles are all available in a variety of finishes and in thicknesses of 4, 5 or 6 inches. With panels up to 30 feet in length, these walk-ins are ideal for any application. High density foam rail and foam-in place bonding equals strong panels. Nationwide installation available. Three plants to serve you—California, Minnesota and Tennessee.



Uses less energy and water than traditional ice machines exceeding both the California and Federal energy efficiency regulations by up to 22%.

AutoAlert™ indicator lights communicate operating status and signals when it's time to perform normal maintenance or time for service BEFORE it's an emergency. Patented WaterSense adaptive purge control reduces scale buildup by detecting hard water conditions and purging mineral laden water. Stainless steel finish. Produces small or medium cube ice. Bins sold separately.

Scotsman® Prodigy® Modular Cube Ice Machines

Your Customers

Students ...

- Eat with their eyes
- Don't want to wait in lines
- Want lots of choices
- Want the fast food or food court look
- Looking for an eating experience
- Attracted to neon, lights, exciting decor
- They do not like the institutional look

Parents ...

- Want what's best for their children but they don't want anything that their child may not like.
- Don't always realize how school nutrition programs have changed.

In the kitchen

- Less deep fat fried foods, less deep fat fryers, more ovens.
- More convenience foods.
- More "cook and serve" service.
- More kiosks, self-serve, grab and go ...
- Fewer canned foods and more frozen foods resulting in the need for larger freezers.
- More versatile pieces of equipment—need to be able to do more with less and faster.
- Catering, holding and transporting equipment.

The Bottom Line

Look for equipment that will meet your customer's expectations for food quality and at the same time incorporate flexibility for your changing needs. It is also key to find the most efficient and economical ways to run your busy operation with equipment that is versatile, requires fewer employees and maximizes your benefits.

Contact us for more information

Highest quality materials and oversized refrigeration system provides you with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace.



Solid & Glass Door Refrigerators & Freezers

Refrigerator features: Bottom mount compressor; 300 series stainless steel doors and front; self-contained system; anodized aluminum end; 4" swivel casters; high density insulation (CFC free); holds 33°F to 38°F. *Freezer features:* -10°F temperature (T19FZ maintains 0°F); large evaporator and coil heater permit short defrost cycle; defrost system time initiated and temperature terminated.

Environmentally friendly air refrigeration system with airflow directed at pans for colder temperatures.



Sandwich/Salad Prep Tables

Exterior built with stainless steel front, top, sides. Interior features white aluminum sides, top, coved corners and stainless steel floor. NSF 7 approved. Full length, extra wide removable polyethylene cutting board. 4" deep clear polycarbonate insert pans included. Pan opening accommodates all standard sizes. 30 1/8"Dx36 3/4"H.



SMART SYSTEM
With IQ
Sensor.



TEAR-N-DRY
eco

**Universal
electronic roll
towel dispensing
to fit any need.**

SAN JAMAR

Smart ♦ Safe ♦ Sanitary
Electronic Touchless Dispensers

Smart System with IQ Sensor™ features a smart self adjusting sensing field, allowing customers to toggle between the new IQ Sensor mode or towel out mode. Dispenses more than 80 rolls of 800' towel on 4D cell batteries in sensing mode. Tear-N-Dry E.C.O. is Earth friendly, Compact and features a new Optimized design. Smaller carbon footprint utilizes 15% to 30% less material than other electronic dispensers. Dispenses 95 to 100 rolls of 800' paper on 4D cell batteries, and dispenses any paper including 100% recycled paper.



**Improved safety and
productivity with new
Safety Storage Bins
for smaller quantities
of ingredients.**



Safety Storage Bins

Patent-pending lid design provides access to ingredients while stacked, on a shelf, or under a prep table. Available in 100 cup (25 lb.) or 200 cup (50 lb.) ingredient sizes. Polycarbonate door can be positioned in three locations with one hand operation: open back, open front, closed. Clear front panel allows for quick content identification. Integrated 2 cup safety portioning scoop with hook storage assists in complying with FDA Food Code 3-304.12. FIFO barrier allows for safe rotation of ingredients. Lid is removable for ingredient filling. Stackable. Dishwasher safe. NSF.



Stainless Steel Utility Carts

**Ships fully assembled
for labor savings. Just
unbox and the cart is
ready for use.**

Ultra-durable welded construction. Reinforced hemmed front edge on shelves for increased strength. Bumpers on legs and handle protect walls and doors. Sound deadening panels under shelves minimize vibrations and noise.



**Ideal for dry storage
or display.**

Each shelf up to 48" in length is rated to support up to 800 lbs. of uniformly distributed weight. Shelves longer than 48" support 600 lbs. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Zinc plated feet allow you to keep shelving unit level on uneven flooring. NSF.



Chromate Finish Shelves & Posts

After School Snack Program

Providing snacks for after school programs is a great opportunity to help students practice healthy eating.

Interested in starting an after school snack program but don't know how to get started? Or in need of guidance with the current program you have in place? Visit USDA Food and Nutrition Service at www.fns.usda.gov/cnd/menu/cyclemenu. Two four-week cycle menus have been planned and are available to help you get started serving healthy snacks that your participants will enjoy. One cycle menu is for those programs with limited kitchen facilities, and one cycle menu is for those programs that have more traditional kitchen facilities.

Source: <http://www.fns.usda.gov>

**This hands-free electronic faucet
is a revolutionary breakthrough in
handwashing technology.**



The reliable electronic "eye" ensures that foodservice handlers will be able to wash their hands without having to turn faucet handles on and off. The risk of cross-contamination is greatly reduced. Features water-resistant circuit control module. Easy to install in any kitchen design. Adjustable temperature control provides user comfort and control. AC/DC control module.

ChekPoint
Electronic Faucets



MetroMax i™ and MetroMax Q™ shelves, posts, and most accessories are interchangeable making the iQ System adaptable to your specific application.

Corrosion proof MetroMax i™ has an innovative polymer design and the performance of stainless steel at half the cost. MetroMax Q™ has an advanced polymer and epoxy coated design that offers superior performance versus wire shelving. Shelves can be cleaned in a fraction of the time of wire for improved productivity and ROI. The iQ System shelves have removable polymer mats that are easily cleaned in sinks or dish machines. The iQ System accessories contain, compartmentalize, and organize your stored contents to maximize your storage space. Smooth polymer components protect fragile packaged items.



METRO MetroMax iQ™ Storage System
w/Microban® Antimicrobial Product Protection
We put space to work.™



METRO Heated cabinets protect you from the unpleasant effects of heat loss.
We put space to work.™

Exclusive cool-to-touch Insulation Armour™ insulates the cabinet and protects employees from hot surfaces. Built-in hand holds make cabinet easy to handle for mobile applications. Choice of combination holding/proofing, holding or proofing control modules. Also now available with the new moisture module. Three slide styles for maximum holding capacity: universal slides on 1 1/2" increments with SiteSelect™, fixed slides on 3" increments and lip-load slides for sheet pans. Removable water pan and easy-to-clean drip trough. New standard colors red, blue and grey. Custom colors also available.

C5™ 3 Series Heated Holding & Proofing Cabinet

The TrimLine™ design allows for the 23-gallon capacity containers to be placed neatly beside work tables and in narrow spaces.

Constructed with heavy duty plastic for easy cleaning, TrimLine™ Containers feature corner tabs to help keep trash bags secure and a helper handle on the bottom of container to makes lifting and dumping easier. New Wire Dolly (sold separately) make waste collection more efficient and safer for employees. Heavy-duty wire frame construction allows for a weight capacity of 100 lbs. Colors: Grey, Brown, Black and Beige. Optional swing lid conceals trash while providing easy touch-free access. Available flat lid for transport and to control odors.



CARLISLE Trimline™ Waste Containers
Foodservice Products

Larger 25" clearance accommodates oversized sheet pans and other large items.



Vision Series Conveyors
Jackson

Patented "Adjust-A-Peak" feature allows operator to adjust speed of conveyor system. Splash shields on both wash and rinse ends. "Energy Guard" system saves water by operating wash and rinse sections only when a rack is being washed or rinsed. Stainless steel frame, legs, adjustable bullet feet and front. Quiet self-draining stainless steel pump. Washes up to 287 racks per hour. Uses less than 1 gallon of water per rack. *AJX models are Energy Star® certified for both high and low temp operation!*

The perfect choice for value-conscious customers seeking a combination of resource efficiency, exceptional performance and ease of operation.

Features Sani-sure™ which ensures proper rinse-water sanitation temperature. Easy-to-use top-mounted controls with multi-cycle timer. Includes normal 58-second automatic cycle plus delimiting and extended wash cycles. Built-in booster heater, built-in pressure regulator. Durable 304 stainless steel construction. Door opening accepts 18" trays. Field convertible from straight-thru to corner operations. HH model accommodates larger trays and sheet pans. Energy Star® qualified, UL and NSF listed.

TempStar™ Dish Machines

Jackson





Please check with our Customer Service Department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Not responsible for typographical errors. ©2009 SEFA, Inc.



Champion

The Dishwashing Machine Specialists *Rack Conveyor Dishwasher*

ENERGY STAR® partner! Now you can save over 55% on water and utilities.

NEW Exclusive DualRinse Technology ensures all wares are fully rinsed with more than 300 gallons per hour while actual fresh water consumption is only 112 gallons per hour. Additional savings are found in the 40°F rise booster which only requires 12 kW (optional 70°F rise requires 22 kW). NEW Digital Control Panel for easy viewing. Greater vertical clearance accepts 18"x26" sheet pans. Rinse Saver activates rinse only when dishes are present. Stainless steel one-piece upper and lower spray arms provide excellent washing results and ease of cleaning. Internal removable scrap basket and two-piece scrap screen.



Point of Purchase Faucets

Designed to meet the rigorous needs of today's commercial kitchens.

All Fisher faucets have stainless steel seats guaranteed for life, with two part swivel stems for lower maintenance. EZ- Install adapters allow you to replace any major brand without removing the sink from wall, replace a faucet within minutes. Model 64769 shown.

Huskee™ SuperKan™ receptacles are known as the strongest, safest and smartest receptacles available on the market today.

Material Handler Receptacle is molded with engineered resins which are strong and long-lasting. Reinforced drag pads make it last longer and heavy-duty handles are reinforced at 5 points offering unequalled strength. BackSaver Receptacle has internal rib vents that allow user to easily remove a full polyliner reducing the vertical lift force required to remove a bag of trash by more than 50%. New Bag Cinch feature eliminates the need to tie knots in the polyliner to keep it secure around the receptacle's rim.



Huskee SuperKan™ Receptacles



4442BK