Products available through US Foods Culinary Equipment & Supplies®. To place an order, log on to your US Foods Online account, or contact your US Foods sales representative. Please allow up to 10 business days for delivery.
### FLAME GARD® TYPE VI BAFFLE GREASE FILTERS

**ALUMINUM**

<table>
<thead>
<tr>
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<th>DESCRIPTION</th>
<th>PACK SIZE</th>
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<td>9821307</td>
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**GALVANIZED STEEL**

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**STAINLESS STEEL**

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**UNIQUE ROUNDED BAFFLE DESIGN**

Maximizes grease impingement and easy cleaning.

**NOTE:** Dimensions for height and width are nominal—actual dimensions are approximately 1/8" less. For example, a 20" x 20" filter is actually 19 1/4" x 19 1/4".

**FLAME GARD® TYPE VI BAFFLE GREASE FILTERS**

Feature maximum protection against rust and corrosion and a seamless surface that allows constant grease run-off to flow into collection troughs. The safe and dependable positive flame barrier provides added protection against grease fires.

- Furnished with handles
- 2" nominal thickness,
  1/3" actual thickness
- Meets NFPA no. 96 criteria and requirements
- Height measurement is direction of baffles
**TRINE BAFFLE GREASE FILTERS**

Resist dents and bending—even if they’re dropped!

These heavy-duty filters include attached end baffles that provide greater efficiency and feature double framing.

- Furnished with handles
- Approved by the City of New York Department of Buildings MEA 142-05-E
- Meets NFPA no. 96 criteria and requirements
- 2" nominal thickness, 1 3/4" actual thickness
- Height measurement is direction of baffles

Note: Dimensions for height and width are nominal—actual dimensions are approximately 1/2" less. For example, a 20" x 20" filter is actually 19 1/2" x 19 1/2".

**KASON® TRAPPER GREASE FILTERS**

Patented two-piece construction combines baffle plates and frame into one solid metal unit—no loose baffles to rattle or fall out. Smooth, aerodynamic baffles pick up more airborne grease and promote better drain-off. Strong and lightweight, they’re easy to handle, install, and clean. Fully interchangeable with existing filters.

- Furnished with drop handles
- Approved by the City of New York Department of Buildings MEA 133-91-M
- Meets NFPA no. 96 criteria and requirements
- Patent nos. D328,334; D331,963; D336,678
- 2" nominal thickness, 1 3/8" actual thickness
- Height measurement is direction of baffles

Note: Dimensions for height and width are nominal—actual dimensions are approximately 1/8" less. For example, a 20" x 20" filter is actually 19 1/8" x 19 1/8".

### TRINE BAFFLE GREASE FILTERS

<table>
<thead>
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<tr>
<td>3590841</td>
<td>FILTER, BAFFLE GREASE(AL,16X16)</td>
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<td>145733</td>
<td>FILTER, BAFFLE GREASE(AL,16X25)</td>
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<td>129-2051</td>
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<tr>
<td>1720721</td>
<td>FILTER, BAFFLE GREASE(AL,20X20)</td>
<td>1</td>
<td>129-2053</td>
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<td>355174</td>
<td>FILTER, BAFFLE GREASE(AL,20X25)</td>
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<td>3598000</td>
<td>FILTER, BAFFLE GREASE(AL,25X20)</td>
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### KASON® TRAPPER GREASE FILTERS

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<td>8847105</td>
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<td>FILTER, BAFFLE(20X20,AL,KASON)</td>
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### GALVANIZED STEEL

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<td>8595488</td>
<td>FILTER, BAFFLE GREASE(GAL20X20)</td>
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<td>129-2065</td>
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<td>5070210</td>
<td>FILTER, BAFFLE GREASE(GAL20X25)</td>
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<td>129-2066</td>
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<td>3564945</td>
<td>FILTER, BAFFLE GREASE(GAL25X20)</td>
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<td>5872552</td>
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<td>9649678</td>
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<td>5742424</td>
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<tr>
<td>2815694</td>
<td>FILTER, BAFFLE(20X20,S/S,KASN)</td>
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<td>129-1119</td>
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</table>
These easy-to-clean filters are an investment in hood safety and efficiency.

FRANKLIN FILTER®
HINGED HOOD FILTERS

“Cleanliness is...”
- Hinged design allows for
  - easier cleaning
  - the most thorough cleaning possible—like new
  - reduced threat of fire

“A Penny Saved...”
- Unique, slotted baffles reduce static pressure, creating
  - less strain on fan motor
  - greater heat removal
  - quieter operation
- Approved by the City of New York Department of Buildings MEA 1-05-E
- Meets NFPA no. 96 criteria and requirements
- Patent nos. 7571721; 7581539
- ETL Listed to UL-1046 and UL-5649
- ETL Sanitation Listed to NSF standards
- Stainless steel
- Each filter individually boxed
- Height measurement is direction of baffles

STAINLESS STEEL
No. 129-1111 16” H x 20” W
No. 129-1112 20” H x 20” W

Note: Dimensions for height and width are nominal—actual dimensions are approximately 1/2” less. For example, a 20” x 20” filter is actually 19 1/2” x 19 1/2”.

KAIRAK®
MESH FILTERS

STAINLESS STEEL
A-CODE DESCRIPTION PACK SIZE MFR#
5450525 FILTER,BAFFLE (16X20",S/S,FMP) 1 129-1111
4639819 FILTER,BAFFLE (20X20",S/S,FMP) 1 129-1112

KAIRAK® MESH FILTERS
ALUMINUM
A-CODE DESCRIPTION PACK SIZE MFR#
7572635 FILTER,MESH(14-3/8X29X5/16,AL) 1 129-1238
2219298 FILTER,MESH(15-1/2X29X5/16,AL) 1 129-1239
### Presenting

**Foodservice Parts, Accessories & Equipment**

#### Envelope-Type Fryer Oil Filters

<table>
<thead>
<tr>
<th>Item No.</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>133-1056</td>
<td>18¾&quot;</td>
<td>9¾&quot;</td>
<td>1½&quot;</td>
<td>10¼&quot;</td>
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</tbody>
</table>

- Sold in quantities of 100

**Henney Penny®**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
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</thead>
<tbody>
<tr>
<td>133-1055</td>
<td>22&quot;</td>
<td>14&quot;</td>
<td>1½&quot;</td>
<td>12¾&quot;</td>
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</table>

- Sold in quantities of 100

**Pitco®**

<table>
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<tr>
<th>Item No.</th>
<th>A</th>
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<th>C</th>
<th>D</th>
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</thead>
<tbody>
<tr>
<td>133-1223</td>
<td>20½&quot;</td>
<td>18½&quot;</td>
<td>1¼&quot;</td>
<td>11¾&quot;</td>
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- For models 14UFM, 18UFM, SF50A
- Sold in quantities of 100

<table>
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<th>Item No.</th>
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</thead>
<tbody>
<tr>
<td>175-1130</td>
<td>20½&quot;</td>
<td>10&quot;</td>
<td>1¾&quot;</td>
<td>10¾&quot;</td>
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</table>

- For models SFSG 14 specific to SG series fryers
- Sold in quantities of 100

#### Rectangle-Type Fryer Oil Filters

**Prince Castle®**

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<th>Item No.</th>
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<tbody>
<tr>
<td>171-1149</td>
<td>30¾&quot;</td>
<td>14&quot;</td>
<td>1½&quot;</td>
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</table>

- For model 108
- Sold in quantities of 100

#### Fryer Oil Test Strips

Simply dip the paper test strip into heated fryer oil for 2 seconds, and 15 seconds later, the strip can be evaluated for shortening breakdown with the guide.

**No. 133-1232**

- Convenient and objective
- Includes guide
- 40 test strips in a plastic vial

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**Envelope-Type Fryer Oil Filters**

<table>
<thead>
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<th>A-Code</th>
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<td>1667208</td>
<td>Filter,Oil (18.25&quot;X 9.25&quot;)</td>
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**Henney Penny®**

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<td>0518415</td>
<td>Filter,Oil (22&quot; X 14&quot;)</td>
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**Pitco®**

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<tr>
<td>6611719</td>
<td>Filter,Oil (20.5&quot;X 18.5&quot;)</td>
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<td>9880386</td>
<td>Filter,Oil (20-1/2&quot;X 10&quot;)</td>
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**Rectangle-Type Fryer Oil Filters**

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<tr>
<td>0645382</td>
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**Fryer Oil Test Strips**

<table>
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<tr>
<td>5768478</td>
<td>Strip,Test</td>
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Foodservice Parts, Accessories & Equipment

**FILTER CONES**

No. 133-1086
- For 10" diameter filter holders
- Pack of 50

**RECTANGLE-TYPE FRYER OIL FILTERS**

**ANETS®**

No. 133-1220 12½" x 23¼"
- For Anets 14" built-in filters
- Sold in quantities of 100

**DEAN**

No. 133-1070 16¼" x 24¼"
- For models MF90BI, 18, 20
- Sold in quantities of 100

**FRYMASTER®**

No. 133-1215 11¼" x 20¼"
- For Filter Magic® II and Footprint II
- Sold in quantities of 100

No. 133-1216 16½" x 25½"
- For Filter Magic® II (after 3/1990)
- Sold in quantities of 100

**PITCO®**

No. 133-1215 13½" x 24"
- For models 7, 14, F7, F14, P14
- Sold in quantities of 100

No. 133-1216 17½" x 28"
- For models 18–34 BIF/Portable, F18, P18, P20, P24, P26, P34
- Standard paper
- Sold in quantities of 100

**DISC-TYPE FRYER OIL FILTERS WITH CENTER HOLE**

No. 133-1062
- For Mies model M-20 and Prince Castle® models PC102, PC105, PC107
- 21½" diameter
- 1¼" diameter hole
- Sold in quantities of 100

**FILTER CONES**

**PRINCE CASTLE®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1220
0025953 FILTER,OIL (CONE TYPE) 100 133-1086

**DISC-TYPE FRYER OIL FILTERS**

**ANETS®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1074
0518357 FILTER,OIL (20.25" X 11.25") 100 133-1215
4926945 FILTER,OIL (25.5" X 16.5") 100 133-1216

**DEAN**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1074
0496232 FILTER,OIL (24" X 13-1/2") 100 133-1075
5920228 FILTER,OIL (28"X17.5",STD) 100 133-1074

**FMP®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1066
5588488 FILTER,OIL (15-3/4"DIA) 100 133-1066

**DISC-TYPE FRYER OIL FILTERS**

**FRYMASTER®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1066
0518357 FILTER,OIL (20.25" X 11.25") 100 133-1215
4926945 FILTER,OIL (25.5" X 16.5") 100 133-1216

**PITCO®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1062
0025953 FILTER,OIL (CONE TYPE) 100 133-1086

**DISC-TYPE FRYER OIL FILTERS**

**ANETS®**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1074
0518357 FILTER,OIL (20.25" X 11.25") 100 133-1215
4926945 FILTER,OIL (25.5" X 16.5") 100 133-1216

**DEAN**

A-CODE DESCRIPTION PACK SIZE MFR# 133-1074
0496232 FILTER,OIL (24" X 13-1/2") 100 133-1075
5920228 FILTER,OIL (28"X17.5",STD) 100 133-1074
Fryer Oil Life Extending Powder by MIROIL®

No. 133-1603
- 72-pack of 8.47 oz of powder
- Used with fryer bag filters

Fryer Crumb Scoop

No. 175-1081
- Designed for use with most fryers
- 2½” H x 2” W x 6” D
- V-shaped scoop
- 20¼” overall length
- Stainless steel

Universal Splash Guard

Get your fryer up to code.

This one-size-fits-all splash guard works on most fryers and is within the NFPA No. 96 code. Designed for use on the left or right side of a fryer and is removable for easy cleaning.

No. 133-1563
- 17½” H x 20½” D
- Easy to install, no drilling or bolting on required
- Stainless steel

Fryer Accessories

<table>
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<tr>
<td>4345575</td>
<td>POWDER,FRY FILTER (CASE OF 72)</td>
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<td>8631483</td>
<td>GUARD,SPLASH (FRYER, S/S)</td>
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<td>133-1563</td>
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<tr>
<td>5645973</td>
<td>SCOOP,FRYER CRUMB</td>
<td>1</td>
<td>175-1081</td>
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PRESENTING

Foodservice Parts, Accessories & Equipment

DRAIN SCREEN
No. 173-1071
- For models MOD-100D to 500D
- Wells no. 21709

SHORTENING SHUTTLE®
WASTE OIL CONTAINER
No. 133-1328
- Model SS-611
- 40½" high
- 68 lb or 9 gal capacity
- Used on fryers with drain outlet 11½" or higher above floor
- Thick gauge aluminum with blue polycarbonate handles

BASKET BORDER™
FRYER BASKET DIVIDER
No. 226-1132
- Fits 6½" H x 5¾" W nominal basket size
- 5¾" H x 5¾" W
- Nickel-plated

Note: Fryer basket not included.

FRYER BAG FILTERS
No. 133-1605
- 40 qt/70 lb capacity
- 11" L x 9" W x 7" D
- Used with filter holder frame

FRYER ACCESSORIES

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
</tr>
</thead>
<tbody>
<tr>
<td>3702636</td>
<td>SCREEN, DRAIN</td>
<td>1</td>
<td>173-1071</td>
</tr>
<tr>
<td>9565326</td>
<td>FILTER,FRYER BAG (70LB CAP)</td>
<td>1</td>
<td>133-1605</td>
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<tr>
<td>0598292</td>
<td>CART,OIL(SHORTSHUTTLE,68#,11.5)</td>
<td>1</td>
<td>133-1328</td>
</tr>
<tr>
<td>8639049</td>
<td>DIVIDER,FRY BASKET(BSKT BORDER)</td>
<td>1</td>
<td>226-1132</td>
</tr>
</tbody>
</table>
CHIMICHANGA/ BURRITO BASKET
No. 226-1103
- Designed for chimichangas, burritos, corn dogs, or frozen pies
- 2 hinged fry shelves
- 11½" L x 6" W x 3¾" D
- Red vinyl-coated handle
- Nickel-plated

TACO SHELL BASKET
No. 226-1040
- 6 shells
- 9" L x 6½" W x 3" D
- Removable wire inserts
- Nickel-plated

DOUGHNUT FRYER SCREENS
- For large doughnut fryers
- ¼" mesh
- Nickel-plated
No. 226-1016 23" x 23"
No. 226-1017 23" x 33"

MESH-TYPE FRYER BASKET SUPPORTS
- Nickel-plated
No. 226-1053* 13½" x 13½"
No. 226-1055 17½" x 17½"
* Basket support has rounded corners for use in Keating fryers

FRYER ACCESSORIES
A-CODE   DESCRIPTION                                PACK SIZE  MFR#
0669531  BASKET,CHIMICHANGA/BURRITO                1          226-1103
4294294  BASKET,TACO SHELL (6 SHELL)                1          226-1040
8777815  SCREEN,DONUT FRYER(23X23,MESH)             1          226-1016
6665908  SCREEN,DONUT FRYER(23X33,MESH)             1          226-1017
0443226  SUPPORT,BASKET (13-1/2"SQ)                1          226-1053
8513251  SUPPORT,BASKET (17-1/2"SQ)                1          226-1055
INFRARED HEAT BULBS

- Medium base
- 120 volt, 250 watt

SAFETY-COATED SHATTER RESISTANT BULBS

- Withstands temperatures up to 500°F

  No. 253-1119  Red
  No. 253-1118  Clear
  No. 253-1287* Clear

UNCOATED STANDARD BULBS**

  No. 253-1122  Red
  No. 253-1285* Clear

  * 375 watt
  **Non-NSF, not UL listed

  Note: Coated bulbs are recommended for use in food warming equipment.

SHATTER RESISTANT LIGHT BULB

No. 204-1096

- 120 volt, 60 watt
- Clear, medium base
- Safety-coated

REPLACEMENT GLOBES

No. 253-1273  Shatterproof glass
- For use with 100 watt light bulbs
- Chemical resistant
- Will not yellow, crack, or flake
- 6¾" H x 3½" OD

No. 253-1225  Plain glass
- For use with 200 watt light bulbs
- 8" H x 4¼" OD

EQUIPMENT LIGHT BULBS

HIGH TEMPERATURE OVEN BULB

No. 253-1193  115/125 volt, 50 watt

SHATTER RESISTANT BULBS

- Plastic coating keeps broken glass contained

  No. 253-1143  115/125 volt, 25 watt
  No. 253-1145*  120/130 volt, 100 watt

  * Safety-coated with inside frosting

INFRARED HEAT BULBS

SAFETY-COATED SHATTER RESISTANT BULBS

A-CODE  DESCRIPTION  PACK SIZE  MFR#
5955067  BULB,INFRARED (RED, COATED)  1  253-1119
6112083  BULB,INFRARED (CLEAR, COATED)  1  253-1118
1388060  BULB,INFRARED (375W,SHATR RES)  1  253-1287

UNCOATED STANDARD BULBS

A-CODE  DESCRIPTION  PACK SIZE  MFR#
9818475  BULB,INFRARED (RED 250W)  1  253-1122
6468401  BULB,INFRARED (CLEAR, 375W)  1  253-1285

REPLACEMENT GLOBES

A-CODE  DESCRIPTION  PACK SIZE  MFR#
0454918  GLOBE,Glass (SHTRPRF, 100W)  1  253-1273
5867429  GLOBE,Glass (F/ 200W UNITS)  1  253-1225

SHATTER RESISTANT LIGHT BULB

A-CODE  DESCRIPTION  PACK SIZE  MFR#
4889135  BULB,LIGHT (120V,60W,TEARDROP)  1  204-1096

EQUIPMENT LIGHT BULBS

HIGH TEMPERATURE OVEN BULB

A-CODE  DESCRIPTION  PACK SIZE  MFR#
6732318  BULB,OVEN (125V,50W,HI TEMP)  1  253-1193

SHATTER RESISTANT BULBS

A-CODE  DESCRIPTION  PACK SIZE  MFR#
7776305  BULB,SHATTER RESISTANT (25W)  1  253-1143
4747002  BULB,SHATTER RESISTANT (100W)  1  253-1145
**WIRE WHIPS**
- Stainless steel
  - **No. 163-1002** 4½ qt
    - For models K4SS, KSM90
    - KitchenAid no. K45WW
  - **No. 163-1003** 5 qt
    - For models K5SS, KM25G0XWH, KSM5
    - NSF Certified
    - KitchenAid no. K5A4WWC
  - **No. 163-1019** 7 qt
    - For model KSM7990WH
    - NSF Certified
    - KitchenAid no. KSMC7QEW

**FLAT BEATERS**
- Cast aluminum
  - **No. 205-1033** For 20 qt mixers
    - Hobart nos. 23126, 275459
  - **No. 205-1043** For 30 qt mixers
    - Hobart nos. 23641-1, 275450
  - **No. 205-1044** For 60 qt mixers
    - Hobart nos. 24308-1, 275885
  - **No. 205-1041** For 80 qt mixers
    - Hobart nos. 23490, 275448

**STAINLESS STEEL WIRE WHIPS**
- **No. 205-1045** For 12 qt mixers
  - Hobart nos. 23527-2, 275895
- **No. 205-1031** For 30 qt mixers
  - Hobart nos. 23525-2, 275899
- **No. 205-1032** For 60 qt mixers
  - Hobart nos. 24900-2, 295154

**DOUGH HOOKS**
- Efficient spiral design saves energy and provides smoother mixer operation
- Cast aluminum
  - **No. 205-1027** For 20 qt mixers
    - Hobart nos. 23467, 119984, 275931, 477521
  - **No. 205-1028** For 30 qt mixers
    - Hobart nos. 119679, 275889, 478596
  - **No. 205-1029** For 60 qt mixers
    - Hobart nos. 121071, 295174

**WIRE WHIPS**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>4592234</td>
<td>WHIP,WIRE (4-1/2 QT, S/S)</td>
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<td>163-1002</td>
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<tr>
<td>0517359</td>
<td>WHIP,WIRE (5 QT, S/S, NSF)</td>
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<tr>
<td>2878890</td>
<td>WHIP,WIRE (7 QT, S/S, NSF)</td>
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<td>163-1019</td>
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**STAINLESS STEEL WIRE WHIPS**

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<tr>
<td>0420133</td>
<td>WHIP,WIRE (12 QT)</td>
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<tr>
<td>8198756</td>
<td>WHIP,WIRE (30 QT)</td>
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<tr>
<td>1196666</td>
<td>WHIP,WIRE (60 QT)</td>
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**FLAT BEATERS**

<table>
<thead>
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<tr>
<td>4210241</td>
<td>BEATER,FLAT (20 QT)</td>
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<tr>
<td>7490485</td>
<td>BEATER,FLAT (30 QT)</td>
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<tr>
<td>0625145</td>
<td>BEATER,FLAT (60 QT)</td>
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<tr>
<td>4592267</td>
<td>BEATER,FLAT (80 QT)</td>
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**DOUGH HOOKS**

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<tbody>
<tr>
<td>1210251</td>
<td>HOOK,DOUGH (20 QT)</td>
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<tr>
<td>0525782</td>
<td>HOOK,DOUGH (30 QT)</td>
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<td>0922252</td>
<td>HOOK,DOUGH (60 QT)</td>
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</tbody>
</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

STAINLESS STEEL MIXING BOWLS

• 14 gauge
• Type 304 stainless steel

<table>
<thead>
<tr>
<th>ITEM No.</th>
<th>FOR MODEL</th>
<th>BOWL SIZE</th>
<th>HOBART No.</th>
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<tbody>
<tr>
<td>205-1000</td>
<td>A200</td>
<td>20 qt</td>
<td>62104, A20SS</td>
</tr>
<tr>
<td>205-1021*</td>
<td>H600, P660</td>
<td>60 qt</td>
<td>66462, VMLH60</td>
</tr>
</tbody>
</table>

*Includes bottom ring to prevent tipping

PLASTIC MIXING BOWL

No. 205-1024
• For model A200
• 20 qt

DISC FOR #12 GRATER/SHREDDER

No. 205-1060
• Shredding disc, ¾”
• Hobart nos. VS12SD316

STAINLESS STEEL MIXING BOWLS

A-CODE  DESCRIPTION                PACK SIZE MFR#
0464222  BOWL,MIXING (20 QT, S/S)   1  205-1000
6160386  BOWL,MIXING (60 QT, S/S)   1  205-1021

PLASTIC MIXING BOWL

A-CODE  DESCRIPTION                PACK SIZE MFR#
2366979  BOWL,MIXER(20 QT PLST,W/BAND)  1  205-1024

DISC FOR #12 GRATER/SHREDDER

A-CODE  DESCRIPTION                PACK SIZE MFR#
0995175  PLATE,SHREDDER (3/16”)     1  205-1060
PRESENTING

Foodservice Parts, Accessories & Equipment

PORTABLE GRIDDLE TOP
- Heavy gauge ¾" steel
- Heat resistant handles
No. 133-1009  Covers 4 burners
- 22¾" x 22¾" x 1" lip

REVERSIBLE GRIDDLE
Reversible griddle offers 2 different grilling surfaces—flat and ribbed. Ideal for both indoor and outdoor cooking.
No. 243-1015
- Fits over 2 burners
- 21" x 11" x ¾"
- Cast iron

ADD-ON GRIDDLE TOP
No. 133-1003
- Covers 4 burners
- 23" x 23" grill surface
- Removable stainless steel grease drawer
- Specially designed rear flue
- 10 gauge nickel-plated steel

PORTABLE GRIDDLE TOPS
<table>
<thead>
<tr>
<th>A-CODE</th>
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<tbody>
<tr>
<td>6224521</td>
<td>GRIDDLE,PORTABLE (4 BURNER)</td>
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</table>

REVERSIBLE GRIDDLE
<table>
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<tbody>
<tr>
<td>0985390</td>
<td>GRIDDLE,REVERSIBLE (CAST IRON)</td>
<td>1</td>
<td>243-1015</td>
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</table>

ADD-ON GRIDDLE TOP
<table>
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<tr>
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</thead>
<tbody>
<tr>
<td>0480863</td>
<td>GRIDDLE,ADD ON (4 BURNER)</td>
<td>1</td>
<td>133-1003</td>
</tr>
</tbody>
</table>
CERAMIC BRIQUETTES

Ceramic briquettes burn hotter for better food flavor and to resist grease absorption. The ceramic material outlasts lava rocks and other broiler materials.

No. 133-1092
- 9 lb package (60 pieces)
- Covers approximately 2 square feet

SINGLE SLIDING POT RACK HOOK

No. 280-1013
- For 1/4" x 2" bar
- Stainless steel

CERAMIC BRIQUETTES

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>3298841</td>
<td>BRIQUETTES, CERAMIC (BAG OF 60)</td>
<td>1</td>
<td>133-1092</td>
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SINGLE SLIDING POT RACK HOOK

<table>
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<tr>
<td>4612883</td>
<td>HOOK, POT (SINGLE, S/S)</td>
<td>1</td>
<td>280-1013</td>
</tr>
</tbody>
</table>
**Strain more with less strain.**

**STRAIN SAFELY**
Securely holds straining tools so they don’t shift while in use. Safer straining reduces burns caused by splashed hot product; it also reduces potential slip and fall accidents caused by product that has splattered onto the floor. Hands-free operation means more control when processing gravies, sauces, and consommés.

**STRAIN PRODUCTIVELY**
Turn two-man tasks, such as rice milling and fine straining, into one-man operations. Greater control significantly reduces the time it takes to strain product.

**STRAIN ECONOMICALLY**
Since china caps and chinoises are cradled, stress applied to their handles and hooks is reduced, along with handle breakage. Strainers with broken handles can become useful tools once again.

**THE STRAINER BOSS™ STABILIZING CRADLE**
No. 280-1979
- Works with any size cone-shaped strainers
- Fits up to 22” OD openings for stock pots, steam kettles, mixing bowls, three bay sinks, and 35 gal receptacles
- Can also securely hold fryer filter cone onto stock pot for easy fryer oil filtration
- Heavy gauge stainless steel

**WRAP STATION**
Quickly and efficiently wrap sandwiches and other food items. Wrapping paper stays secure and weighted lever allows for single sheet dispensing.
No. 171-1210
- 12” x 12”
- 2¾” depth
- Stainless steel

---

**STRAINER BOSS**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<th>MFR#</th>
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<tr>
<td>6941499</td>
<td>STRAINER BOSS</td>
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<td>280-1979</td>
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</table>

**WRAP STATION**

<table>
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<tr>
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<tr>
<td>6993535</td>
<td>WRAP STATION (FOOD/SANDWICH)</td>
<td>1</td>
<td>171-1210</td>
</tr>
</tbody>
</table>
KNIFE SHARPENER

Give your knives a razor-sharp edge in seconds.

No. 280-1216

- Diamond-honed tungsten carbide sharpening blades for an excellent sharpened finish
- Reversible blades have a total expected life of 2 to 3 years under normal commercial use
- Durable plastic with tough, polypropylene, full finger guard

BAGEL BITER® BAGEL SLICER

This heavy-duty bagel slicer is great for commercial use. Easy and safe to use.

No. 133-1261

- Non-stick coated stainless steel blade with serrated edges
- Accommodates 2” thick bagels

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<table>
<thead>
<tr>
<th>A-CODE</th>
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<tr>
<td>6289466</td>
<td>SHARPENER, KNIFE (ACCUSHARP)</td>
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<td>280-1216</td>
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<table>
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<tr>
<td>3566270</td>
<td>SLICER, BAGEL (BAGEL BITER)</td>
<td>1</td>
<td>133-1261</td>
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</tbody>
</table>
PRESENTING
Foodservice Parts, Accessories & Equipment

MOP AND BROOM HOLDERS
Organize your closet quickly and easily with these wall mounted holders. Holders come in 2 sizes to fit in any closet.
• Maximum 1¼” diameter handles
• Stainless steel
No. 159-1139  Holds 2 cleaning tools
• 7⅝” overall length
No. 159-1140  Holds 6 cleaning tools
• 23⅝” overall length

MINI AIR MOVER/DRYER
Its small footprint makes this dryer ideal for crawl spaces, under counters, inside cabinets, and bathrooms. Motor generates up to 800 CFM and features 3 speed settings with a 3-hour timer. Interlocking design allows up to four units to be stacked for storage.

No. 159-1170
• 13⅜” H x 10⅜” W x 11⅝” D
• 115 volt, ½ horsepower motor
• Built-in cord wrap and power outlet
• Thermally protected
• Blue polypropylene housing

MOP AND BROOM HOLDERS

<table>
<thead>
<tr>
<th>A-CODE</th>
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<tr>
<td>3143415</td>
<td>HOLDER,MOP/BROOM(S/S,2-HANGER)</td>
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<tr>
<td>2638898</td>
<td>HOLDER,MOP/BROOM(S/S,6-HANGER)</td>
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MINI AIR MOVER/DRYER

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<tbody>
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<td>7880610</td>
<td>DRYER,AIR MOVER (MINI, 1/5 HP)</td>
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<td>159-1170</td>
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</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

3-IN-1 COUNTERFEIT DETECTOR

This portable counterfeit detector features a 3-way test for authenticating currency, credit cards, traveler’s checks, driver’s licenses, and passports. The UV light test reveals security threads, the white fluorescent backlight reveals watermarks, and the included classic counterfeit detector pen identifies counterfeit currency.

No. 139-1141
- 6½” W x 2½” H
- 6¾” x 2¼” viewing area
- Requires 3 C batteries (not included)
- Black plastic

3-IN-1 COUNTERFEIT DETECTOR

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<tr>
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<tr>
<td>6824157</td>
<td>DETECTOR,COUNTERFEIT (3-IN-1)</td>
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<td>139-1141</td>
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</tbody>
</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

TAP LOCK
No. 104-1072
• Special lock for beer faucets
• Includes 1 key*
* All tap locks are keyed alike. Key cannot be changed.

KEG SPACER
No. 280-1971
• For all tri-tap barrels
• 16” OD
• 1½” high
• Stacks up to 2 kegs
• Red plastic

SLIM BEER KEG DOLLY
Keep kegs off the floor and make transporting them easier.
No. 280-1974
• 12” OD
• Includes four 2” diameter wheels
• Red plastic

MULTI-PURPOSE BUCKET DOLLY
No. 280-1975
• For 5 gal pails
• 16” OD
• Includes five 2” diameter wheels
• Red plastic

TAP LOCK
A-CODE   DESCRIPTION   PACK SIZE   MFR#
4797320   BEER FAUCET LOCK   1   104-1072

KEG ACCESSORIES
A-CODE   DESCRIPTION                     PACK SIZE   MFR#
7808799   SPACER, KEG STORAGE(F/STACKING)   1   280-1971
2678645   DOLLY, SLIM KEG (12” OD)           1   280-1974
2481025   DOLLY, BEER KEG (16” OD)           1   280-1975
PRESENTING

Foodservice Parts, Accessories & Equipment

FMP ZAP TIMER™
MULTI-PRODUCT TIMERS
by (FAST.)®

These easy-to-use single-function, multi-product timers feature intuitive programming prompts and audible alerts. Can be monitored from a distance and used in conjunction with any appliance or menu type.

- 1-second to 99-hour countdown
- Large ⅜” high LED display
- RoHS compliant
- Includes universal mounting hardware
- 6' oil resistant power cord
- 120 volt
- Stainless steel housing

No. 151-1043 4-product
- 6¼” L x 3½” H x 2½” D

No. 151-1044 8-product
- 10” L x 3½” H x 2½” D

No. 151-1045 12-product
- 13⅛” L x 3½” H x 2¼” D

8-IN-1™ DIGITAL TIMER

Label Each Activity (Up to 7 Characters)!
Time 8 Activities at Once!

A portable and economical alternative to equipment mounted timers, the 8-in-1 timer has what it takes to time your whole kitchen. Its many unique features make it easy to use and easy to see what’s cooking or complete.

No. 151-8800
- 8 countdown timers with memory recall
- 20-hour countdown or count up
- Adjustable by the hour, minute, and second
- Water and grease resistant keypad and housing
- Soft-touch keypad buttons
- High/Low volume control
- Color-coded time cycle lights
- Low battery indicator light
- 7½” high
- Large LCD display
- Requires 9 volt battery (included) or AC adaptor (not included)
- Non-skid feet
- Can be wall mounted
- Antimicrobial housing
- RoHS compliant

FMP ZAP TIMER™ MULTI-FUNCTION TIMERS

<table>
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<th>A-CODE</th>
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<tbody>
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<td>8360653</td>
<td>TIMER,ZAP (4 PRODUCT, 120V)</td>
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<td>151-1043</td>
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<tr>
<td>6346027</td>
<td>TIMER,ZAP (8 PRODUCT, 120V)</td>
<td>1</td>
<td>151-1044</td>
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<tr>
<td>2545192</td>
<td>TIMER,ZAP (12 PRODUCT, 120V)</td>
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<td>151-1045</td>
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</tbody>
</table>

8-IN-1™ DIGITAL TIMER

<table>
<thead>
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<th>DESCRIPTION</th>
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<tr>
<td>6762736</td>
<td>TIMER,DIG(8-IN-1,PROGRAMMABLE)</td>
<td>1</td>
<td>151-8800</td>
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</tbody>
</table>
**FLOOR DRAIN STRAINER WITH DEEP LIP**

*No. 102-1110*
- Fits the bottom of floor sinks
- 7¾" x 7¾" with 2" high lip
- Stainless steel

**PRE-RINSE BASKETS**

Prevent garbage from going into the drain. Save money with fewer service calls for a clogged drain. Allow dishwasher racks to slide over basket.
- Fits standard 20" x 20" pre-rinse sink
- Stainless steel
  - **No. 102-1125** 2¼" deep
  - **No. 102-1151** 4" deep

**DIPPERWELL ASSEMBLY WITH FAUCET**

*No. 117-1130*
- Will fit a 5½" or 6" hole
- 7" OD of finished edge
- 5¾" overall height
- 1½" NPS stainless steel drain
- Stainless steel inner and outer can

**KETTLE STRAINER**

*No. 230-1000*
- For 1½" kettle faucets
- ¾" diameter strainer holes
- 9" overall diameter
- Stainless steel

**PLUMBING ACCESSORIES**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>2309052</td>
<td>STRAINER,DRAIN (7-3/4X2&quot;,S/S)</td>
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<tr>
<td>5628276</td>
<td>BASKET,PRE-RINSE (2-1/4&quot;D,S/S)</td>
<td>1</td>
<td>102-1125</td>
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<tr>
<td>0914556</td>
<td>BASKET,PRE-RINSE (4&quot;D, S/S)</td>
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<td>102-1151</td>
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<tr>
<td>2992428</td>
<td>DIPPERWELL (RND,W/LONG FAUCET)</td>
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<td>117-1130</td>
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<tr>
<td>3151487</td>
<td>STRAINER,KETTLE (3/16&quot;)</td>
<td>1</td>
<td>230-1000</td>
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</tbody>
</table>
PRESENTING

WASTE REPAIR KIT

Contains common replacement parts for all Franklin Machine Products, Barnett Premier, Chicago, Component Hardware Group, Standard Keil, and T&S Brass wastes.

No. 100-1011
• Kit includes: One of each: 3” and 3½” flange washers, Body bushing, Packing nut bushing, Plunger O-ring, Coupling nut washer, Handle O-ring, Twist handle snap rings, Washer

Note: Cannot be used on old style 3976 and 3979 series lever wastes

DIE-CAST BODY TWIST WASTE WITHOUT DRAIN REDUCER

No. 100-2005
• 2” NPS male connection and 1½” NPS female connection
• 3¼” sink opening
• 4¾” flange diameter
• Can be used with or without 1¼” overflow head and elbow
• Stainless steel drain, flange, and handle
• Nickel-plated

BRONZE BODY TWIST WASTE WITH DRAIN REDUCER

No. 100-1031
• 2” NPS male connection and 1½” NPS female connection
• 3¼” sink opening
• 4¾” flange diameter
• Can be used with or without 1¼” overflow head and elbow
• Includes nickel-plated brass reducer to convert the 2” male connection to 1½” male connection
• Stainless steel drain, flange, and handle
• Nickel-plated

LEVER/TWIST WASTE TOOL

Heavy-duty tool for removing or installing lever and twist wastes with 2½” or 3¼” slots. Works for both 3” and 3½” sink openings.

No. 142-1113
• Stainless steel

PLUMBING ACCESSORIES

<table>
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<th>DESCRIPTION</th>
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<tr>
<td>5536050</td>
<td>WASTE,TWIST HANDLE (1.5” &amp; 2”)</td>
<td>1</td>
<td>100-2005</td>
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<tr>
<td>2877504</td>
<td>WASTE,TWT(1.5”M&amp;F,2”MX3-1/2”SO)</td>
<td>1</td>
<td>100-1031</td>
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<tr>
<td>6861710</td>
<td>WASTE REPAIR KIT</td>
<td>1</td>
<td>100-1011</td>
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<tr>
<td>8945413</td>
<td>TOOL,WASTE FLANGE</td>
<td>1</td>
<td>142-1113</td>
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</table>
PRESENTING

**DOME STRAINER**
No. 102-1148
- Used in floor drains
- 5-1/4” OD, 2-1/4” H
- Aluminum

**DRAIN STRAINER**
No. 160-1237
- For warmers with 1/4” ID drains
- 1” OD drain screen
- APW no. 56655

**FLOOR DRAIN STRAINER**
No. 102-1136
- For 4” drains
- Used to capture solid particles, allowing waste water to pass through
- Disposable
- 9” long
- Perforated nylon bag with ring
- Metal ring
- Yellow

**QUIK-WASH™ HAND WASH FAUCET CONTROL**
Patented, antimicrobial control offers both automatic self-closing and a hands-free, full-on position, allowing for multi-purpose use.

No. 117-1337
- Reduces cross-contamination and water costs
- Includes universal adaptors that work with virtually any faucet
- Handle constructed from antimicrobial material
- Solid brass and stainless steel

**OVERFLOW TUBES**
- Durable
- Fits drains with 1” ID
- Rubber seat

<table>
<thead>
<tr>
<th>ITEM No.</th>
<th>MATERIAL</th>
<th>HEIGHT</th>
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<tbody>
<tr>
<td>102-1031</td>
<td>Nickel-plated brass</td>
<td>7-1/2”</td>
</tr>
<tr>
<td>102-1032</td>
<td>Nickel-plated brass</td>
<td>9”</td>
</tr>
<tr>
<td>102-1179*</td>
<td>Nickel-plated brass</td>
<td>10”</td>
</tr>
<tr>
<td>102-1072*</td>
<td>Nickel-plated brass</td>
<td>12”</td>
</tr>
</tbody>
</table>

*Fits drains with 1-1/4” inside diameter

**PLUMBING ACCESSORIES**

<table>
<thead>
<tr>
<th>A-CODE</th>
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<tbody>
<tr>
<td>0678912</td>
<td>STRAINER,DOME (FLOOR DRAIN)</td>
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<td>102-1148</td>
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<tr>
<td>1916022</td>
<td>STRAINER,DRAIN(F/ 1/2” DRAINS)</td>
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<td>160-1237</td>
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<tr>
<td>1398689</td>
<td>STRAINER,FLOOR DRAIN(DISP,4”)</td>
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<tr>
<td>6250417</td>
<td>CONTROL,FAUCET (LEADFREE,S/S)</td>
<td>1</td>
<td>117-1337</td>
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<tr>
<td>0653766</td>
<td>OVERFLOW TUBE(F/1&quot;NPSX7.5,NP)</td>
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<td>102-1031</td>
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<tr>
<td>5739529</td>
<td>OVERFLOW TUBE (F/ 1”NPSX9&quot;,NP)</td>
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<td>102-1032</td>
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<tr>
<td>5418190</td>
<td>OVERFLOW(F/1-3/4&quot;NPS,10&quot;H,NP)</td>
<td>1</td>
<td>102-1179</td>
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<tr>
<td>3241825</td>
<td>OVERFLOW(F/ 1-3/4&quot;NPS,12&quot;H,NP)</td>
<td>1</td>
<td>102-1072</td>
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</table>
PRESENTING

**THE HARDER LOCK FLUSH VALVE LOCK**

*Make flush valves harder to steal—help prevent the theft of your toilet and urinal flush valves.*

Its unique hinged collar closes securely around the compression nut, creating a barrier to tools. Its inconspicuous design helps the lock blend in with the fixture. Built-in key feature allows for easy installation and removal.

**No. 141-2174**

- Fits coupling nuts with $\frac{5}{8}$" width and $1\frac{3}{4}$" to 2" diameter
- Includes 2 keys and $\frac{5}{16}$" hex wrench
- Heavy-duty aluminum

<table>
<thead>
<tr>
<th>THE HARDER LOCK FLUSH VALVE LOCK</th>
</tr>
</thead>
<tbody>
<tr>
<td>A-CODE</td>
</tr>
<tr>
<td>9459005</td>
</tr>
</tbody>
</table>
Foodservice Parts, Accessories & Equipment

PRESENTING

WOBBLE WEDGES® TAPERED INSTALLATION SHIMS

A little cure for a big problem! Stop wobbly tables quickly and easily.

Great for use on tile and uneven floors. Use under equipment, furniture, and just about anything that wobbles or tilts.

- Interlocking and stackable
- Patent no. 7784751

TRANSLUCENT WEDGES
- Hard nylon
  1. No. 280-1234 Jar of 75
  2. No. 280-1176 Jar of 300

HARD BLACK WEDGES
- Hard polypropylene
  1. No. 280-1636 Jar of 75
  2. No. 280-1710 Jar of 300

FLEXIBLE BLACK WEDGES
- Soft vinyl
- Absorbs vibration
  1. No. 280-1635 Jar of 75
  2. No. 280-1709 Jar of 300

WOBBLE WEDGES® TAPERED INSTALLATION SHIMS

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
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</thead>
<tbody>
<tr>
<td>8294290</td>
<td>WEDGE,WOBBLE (75/JAR,WHT HARD)</td>
<td>75</td>
<td>280-1234</td>
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<tr>
<td>3480779</td>
<td>WEDGE,WOBBLE(300/JAR,WHT HARD)</td>
<td>300</td>
<td>280-1176</td>
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<tr>
<td>5935473</td>
<td>WEDGE,WOBBLE(75/JAR,BLK,HARD)</td>
<td>75</td>
<td>280-1636</td>
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<tr>
<td>9575870</td>
<td>WEDGE,WOBBLE(300/JAR,BLK,HARD)</td>
<td>300</td>
<td>280-1710</td>
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<tr>
<td>8929820</td>
<td>WEDGE,WOBBLE(75/JAR,BLK,SOFT)</td>
<td>75</td>
<td>280-1635</td>
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<tr>
<td>2774116</td>
<td>WEDGE,WOBBLE(300/JAR,BLK,SOFT)</td>
<td>300</td>
<td>280-1709</td>
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</table>

25
PRESENTING

Foodservice Parts, Accessories & Equipment

TABLE SHOX®
SELF-ADJUSTING GLIDES
POINT OF PURCHASE DISPLAY

*The automatic wobbly table solution.*

Hydraulics makes them 100% automatic so they readjust every time a table is moved. Fully enclosed design prevents crumbs and debris from hindering performance. Patented swivel increases stability and even works on grout lines. Safe on any floor surface, indoor or outdoor.

**No. 121-1148**
- \( \frac{3}{4} \)-20 thread
- 1 1/2” base diameter
- Adjusts itself up to 3/8”
- 400 lb load capacity per set of 4
- Easy installation—no tools required
- Includes 18 packs of 4

SUPERLEVEL®
SELF-ADJUSTING GLIDES
POINT OF PURCHASE DISPLAY

Guaranteed to keep tables and equipment steady without damaging floors. Automatically adjusts tables to uneven floors, even when a table is moved repeatedly. No manual adjustment is necessary.

**No. 121-1144**
- \( \frac{1}{4} \)-20 thread
- Safe for indoor and outdoor use
- 1 1/4” base diameter
- Adjusts up to 3/8”
- 500 lb load capacity per set of 4
- Includes 18 packs of 4

SELF-ADJUSTING GLIDES

<table>
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<tbody>
<tr>
<td>4341405</td>
<td>GLIDE,TABLE SHOX(1/4-20)(72)</td>
<td>72</td>
<td>121-1148</td>
</tr>
<tr>
<td>5184045</td>
<td>GLIDES,SUPERLEVEL(1/4-20)(72)</td>
<td>72</td>
<td>121-1144</td>
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</table>
MULTI-PURPOSE FIFO SQUEEZE BOTTLE MULTI-PACK
No. 280-1819
• 16 oz bottle
• Includes a point-of-purchase display box of 3 squeeze bottles

ASSORTED FIFO IDENTIFICATION LABEL CAPS
No. 280-1794
• 1 each of red, yellow, dark green, light green, dark blue, and light blue
• Pack of 6
• Plastic

FIFO BOTTLES & ACCESSORIES
A-CODE DESCRIPTION PACK SIZE MFR#
3962362 BOTTLE,FIFO(16 OZ,NSF,STD)3 PK 3 280-1819
3575362 CAP,LABEL (FIFO,ASSTD COLOR)(6) 6 280-1794
Foodservice Parts, Accessories & Equipment

PRESENTING

THIN PRODUCT FIFO DISPENSING CAPS
For thinner dressings, such as balsamic vinegar and sesame oil, or a thinner portion of most sauces.
No. 280-1904
• Translucent white plastic dispensing cap with green valve
• Includes a translucent white label cap
• Pack of 6

MULTI-PURPOSE FIFO DISPENSING CAPS
For the most popular condiment, sauce, and topping thickness.
No. 280-1905
• Translucent white plastic dispensing cap with yellow valve
• Includes a translucent white label cap
• Pack of 6

THICK PRODUCT FIFO DISPENSING CAPS
For thicker sauces with chunks and bits, such as relish and tartar sauce, or a thicker portion of most sauces.
No. 280-1906
• Translucent white plastic dispensing cap with blue valve
• Includes a translucent white label cap
• Pack of 6

FIFO BOTTLES & ACCESSORIES

<table>
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<tbody>
<tr>
<td>6639439</td>
<td>CAP.DISP(FIFO, GREEN, THIN)(6PK)</td>
<td>6</td>
<td>280-1904</td>
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<tr>
<td>6713093</td>
<td>CAP.DISP(FIFO, YELLOW, STND)(6PK)</td>
<td>6</td>
<td>280-1905</td>
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<tr>
<td>7883267</td>
<td>CAP.DISP(FIFO, BLUE, THICK)(6PK)</td>
<td>6</td>
<td>280-1906</td>
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</table>
PORTION PAL® PORTION CONTROL DISPENSER STARTER KIT

Easy-to-change rings make portion control a breeze. The silicone dispensing valve gives fast and consistent results while holding a 98% or more sauce yield. Ergonomic handle reduces fatigue.

No. 280-1823
- 24 oz
- Can be used with fixed portion rings or adjustable portion ring
- Dispenses fixed portions of condiments in ¼, ⅜, ⅜, and 1 oz increments
- Kit includes: 3 cartridges, 1 trigger, 1 set of portion control rings, 1 adjustable portion control ring
- Adjustable portion ring can adjust portion dispensing from ¼–1 oz
- Includes 4 interchangeable colored portion handle rings and adjustable portion ring
- Clear plastic sealable cartridge with trigger

BOTTLE HOLDER
No. 280-1605
- Fits on a third-size pan
- Holds 8 bottles
- For 12 to 16 oz bottles with a maximum 2⅛” OD
- Stainless steel

FIFO BOTTLES & ACCESSORIES

<table>
<thead>
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<tr>
<td>2576072</td>
<td>DISPENSER(PORTION PAL, 24 OZ. KIT)</td>
<td>1</td>
<td>280-1823</td>
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<tr>
<td>4858221</td>
<td>HOLDER, BOTTLE (8 BTTL, 1/3-SIZE)</td>
<td>1</td>
<td>280-1605</td>
</tr>
</tbody>
</table>
**Fryer Oil Test Strips**

Simply dip the paper test strip into heated fryer oil for 2 seconds, and 15 seconds later, the strip can be evaluated for shortening breakdown with the guide.

**No. 133-1232**
- Convenient and objective
- Includes guide
- 40 test strips in a plastic vial

**Test Strips**

**No. 142-1362**
- For chlorine
- 10–200ppm
- Includes color-coded test chart
- 100 strips per package

**Quaternary Test Kits**

Made of quality litmus paper that provides immediate results. These dispensers allow strips to be torn off at any length and protects the paper from moisture.

- For quaternary ammonia compounds “QUAT”
- Kit includes: Dispenser with color-coded test chart
  - ½” x 15” roll of test paper

1. **No. 142-1159** 0–400ppm
2. **No. 142-1576** 0–500ppm

**Chlorine Test Kit**

Uses quality paper that provides instant readings. The dispenser allows strips to be torn off at any desired length and protects the paper from moisture.

**No. 142-1158**
- For chlorine sanitizers
- 10–200ppm
- Kit includes: Dispenser with color-coded test chart
  - ½” x 15” roll of test paper

**Quaternary Sanitizing Tablets**

**No. 142-1572**
- For sanitizing non-porous food contact surfaces
- 1 tablet makes 1 gal of solution
- 150 tablets

**Chemicals & Cleaners**

<table>
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<td>5768478</td>
<td>STRIP, TEST (OIL, 40/VIAL)</td>
<td>1</td>
<td>133-1232</td>
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<tr>
<td>9965153</td>
<td>STRIP, CHLORINE TEST (PACK/100)</td>
<td>100</td>
<td>142-1362</td>
</tr>
<tr>
<td>4380994</td>
<td>STRIP, QUAT AMMONIA (100/PACK)</td>
<td>100</td>
<td>142-1363</td>
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<tr>
<td>3445301</td>
<td>TEST KIT, QUAT (0-400PPM, 15’)</td>
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<td>142-1159</td>
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<tr>
<td>7846306</td>
<td>TEST KIT, QUAT (0-500PPM, 15’)</td>
<td>1</td>
<td>142-1576</td>
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<tr>
<td>4397477</td>
<td>TEST KIT, CHLOR (10-200PPM, 15’)</td>
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<td>142-1158</td>
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<tr>
<td>2026810</td>
<td>TABLET, QUAT SANITIZING (150)</td>
<td>1</td>
<td>142-1572</td>
</tr>
</tbody>
</table>
**BODY FLUID CLEAN-UP KIT REFILL**

**No. 280-1551**

- Shrink-wrapped
- Kit refill includes:
  - 1 light-duty face mask,
  - 1 mini dustpan,
  - 2 biohazard bags
  - (1 red outer bag and 1 white inner bag),
  - 2 wire bag ties,
  - 1 pair vinyl gloves,
  - 1 fluid control solidifier,
  - 2 antiseptic towelettes,
  - 1 germicidal solution packet

**BURN GEL**

**No. 280-1535**

- For temporary relief of minor burns
- Pack of 6

---

**FIRST AID**

<table>
<thead>
<tr>
<th>A-CODE</th>
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<tr>
<td>2467042</td>
<td>CLEAN-UP REFILL (BODY FLUID)</td>
<td>1</td>
<td>280-1551</td>
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<tr>
<td>5831896</td>
<td>GEL, BURN (1/8 OZ)(BOX OF 6)</td>
<td>6</td>
<td>280-1535</td>
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