2016

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

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 1/2" actual thickness
- Meets NFPA no. 96 criteria and requirements
- Height measurement is direction of baffles

### ALUMINUM

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### STAINLESS 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 1/8” x 19 1/4”.

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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 1/2” 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, 1¾" actual thickness
- Height measurement is direction of baffles

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, 1¾" actual thickness
- Height measurement is direction of baffles

Note: Dimensions for height and width are nominal—actual dimensions are approximately ¼" less. For example, a 20" x 20" filter is actually 19 ¼" x 19 ¼".

### TRINE BAFFLE GREASE FILTERS

<table>
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### GALVANIZED STEEL

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### KASON® TRAPPER GREASE FILTERS

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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**

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**KAIRAK® MESH FILTERS**

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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".
ENVELOPE-TYPE FRYER OIL FILTERS
BAR-B-Q KING/FRY KING
ITEM No. A B C D
133-1056 18 ¼" 9 ¼" 1 ½" 10 ¼"
• Sold in quantities of 100

HENNY PENNY®
ITEM No. A B C D
133-1055 22" 14" 1 ½" 12 ¼"
• Sold in quantities of 100

PITCO®
ITEM No. A B C D
133-1223 20 ½" 18 ½" 1 ¾" 11 ¼"
• For models 14UFM, 18UFM, SF50A
• Sold in quantities of 100
ITEM No. A B C D
175-1130 20 ½" 10" 1 ½" 10 ¼"
• For models SFSG 14 specific to SG series fryers
• Sold in quantities of 100

RECTANGLE-TYPE FRYER OIL FILTERS
PRINCE CASTLE®
ITEM No. A B C D
171-1149 30 ½" 14" 1 ½" –
• 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

ENVELOPE-TYPE FRYER OIL FILTERS
BAR-B-Q KING/FRY KING
A-CODE DESCRIPTION PACK SIZE MFR# 
1667208 FILTER,OIL (18.25" X 9.25") 100 133-1056

HENNY PENNY®
A-CODE DESCRIPTION PACK SIZE MFR# 
0518415 FILTER,OIL (22" X 14") 100 133-1055

PITCO®
A-CODE DESCRIPTION PACK SIZE MFR# 
6611719 FILTER,OIL (20.5"X 18.5") 100 133-1223
9880386 FILTER,OIL (20-1/2"X 10") 100 175-1130

RECTANGLE-TYPE FRYER OIL FILTERS
PRINCE CASTLE®
A-CODE DESCRIPTION PACK SIZE MFR# 
0645382 FILTER,OIL (30-5/8" X 14") 100 171-1149

FRYER OIL TEST STRIPS
A-CODE DESCRIPTION PACK SIZE MFR# 
5768478 STRIP,TEST 40 133-1232
**Filter Cones**

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

---

**Disc-Type Fryer Oil Filters**

*No. 133-1066*
- For Renu model A50
- 15¼" diameter
- 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

---

### Rectangle-Type Fryer Oil Filters

**Anets®**

*No. 133-1220*
- 12¼" 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*
- 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

---

### Filter Cones

**Prince Castle®**

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

---

### Disc-Type Fryer Oil Filters

*No. 133-1066*
- For Renu model A50
- 15¼" diameter
- 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

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### Rectangle-Type Fryer Oil Filters

**Anets®**

*No. 133-1220*
- 12¼" 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*
- 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

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### Filter Cones

**Prince Castle®**

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

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### Disc-Type Fryer Oil Filters

*No. 133-1066*
- For Renu model A50
- 15¼" diameter
- Sold in quantities of 100

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### 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

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### Rectangle-Type Fryer Oil Filters

**Anets®**

*No. 133-1220*
- 12¼" 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*
- 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

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### Filter Cones

**Prince Castle®**

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

---

### Disc-Type Fryer Oil Filters

*No. 133-1066*
- For Renu model A50
- 15¼" diameter
- Sold in quantities of 100

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### 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
Foodservice Parts, Accessories & Equipment

PRESENTING

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>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
</tr>
</thead>
<tbody>
<tr>
<td>4345575</td>
<td>POWDER,FRY FILTER (CASE OF 72)</td>
<td>72</td>
<td>133-1603</td>
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<tr>
<td>8631483</td>
<td>GUARD, SPLASH (FRYER, S/S)</td>
<td>1</td>
<td>133-1563</td>
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<tr>
<td>5645973</td>
<td>SCOOP, FRYER CRUMB</td>
<td>1</td>
<td>175-1081</td>
</tr>
</tbody>
</table>
DRAIN SCREEN
No. 173-1071
• For models MOD-100D to 500D
• Wells no. 21709

BASKET BORDER™
FRYER BASKET DIVIDER
No. 226-1132
• Fits 6½" H x 5⅜" W nominal basket size
• 5¼" H x 5⅞" W
• Nickel-plated

Note: Fryer basket not included.

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

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>
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<tr>
<td>3702636</td>
<td>SCREEN, DRAIN</td>
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<tr>
<td>9565326</td>
<td>FILTER,FRYER BAG (70LB CAP)</td>
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<tr>
<td>0598292</td>
<td>CART,OIL(SHORTSHUTTLE,68#,11.5)</td>
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<tr>
<td>8639049</td>
<td>DIVIDER,FRY BASKET(BSKT BORDER)</td>
<td>1</td>
<td>226-1132</td>
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</tbody>
</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

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

<table>
<thead>
<tr>
<th>A-CODE</th>
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<th>PACK</th>
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<tr>
<td>0669531</td>
<td>BASKET,CHIMICHANGA/BURRITO</td>
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<td>4294294</td>
<td>BASKET,TACO SHELL (6 SHELL)</td>
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<tr>
<td>8777815</td>
<td>SCREEN,DONUT FRYER(23X23,MESH)</td>
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<td>6665908</td>
<td>SCREEN,DONUT FRYER(23X33,MESH)</td>
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<td>0443226</td>
<td>SUPPORT,BASKET (13-1/2&quot;SQ)</td>
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</tbody>
</table>
**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**

- 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
- 6⅛” H x 3¼” 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. K5AWWC
  - **No. 163-1019** 7 qt
    - For model KSM7990WH
    - NSF Certified
    - KitchenAid no. KSMC7QEW

**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

**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

**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**

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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>
<td>1</td>
<td>163-1003</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>
<td>1</td>
<td>205-1031</td>
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<tr>
<td>1196666</td>
<td>WHIP,WIRE (60 QT)</td>
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**FLAT BEATERS**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>4210241</td>
<td>BEATER,FLAT (20 QT)</td>
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<td>205-1033</td>
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<tr>
<td>7490485</td>
<td>BEATER,FLAT (30 QT)</td>
<td>1</td>
<td>205-1043</td>
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<tr>
<td>0625145</td>
<td>BEATER,FLAT (60 QT)</td>
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<td>205-1044</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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</thead>
<tbody>
<tr>
<td>1210251</td>
<td>HOOK,DOUGH (20 QT)</td>
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<td>205-1027</td>
</tr>
<tr>
<td>0525782</td>
<td>HOOK,DOUGH (30 QT)</td>
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<td>205-1028</td>
</tr>
<tr>
<td>0922252</td>
<td>HOOK,DOUGH (60 QT)</td>
<td>1</td>
<td>205-1029</td>
</tr>
</tbody>
</table>
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>
</tr>
</thead>
<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, 3/16"
- 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
PORTABLE GRIDDLE TOP
- Heavy gauge ¼" steel
- Heat resistant handles
No. 133-1009  Covers 4 burners
- 22¼" x 22¼" 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>
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<tr>
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<tr>
<td>6224521</td>
<td>GRIDDLE,PORTABLE (4 BURNER)</td>
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REVERSIBLE GRIDDLE
<table>
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<tr>
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<td>0985390</td>
<td>GRIDDLE,REVERSIBLE (CAST IRON)</td>
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ADD-ON GRIDDLE TOP
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<tr>
<td>0480863</td>
<td>GRIDDLE,ADD ON (4 BURNER)</td>
<td>1</td>
<td>133-1003</td>
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</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>
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<tr>
<td>3298841</td>
<td>BRIQUETTES, CERAMIC (BAG OF 60)</td>
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<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>
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<td>280-1013</td>
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</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>
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<tr>
<td>6941499</td>
<td>STRAINER BOSS</td>
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<td>280-1979</td>
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**WRAP STATION**

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

**KNIFE SHARPENER**

<table>
<thead>
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<td>6289466</td>
<td>SHARPENER, KNIFE (ACCUSHARP)</td>
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**BAGEL BITER® BAGEL SLICER**

<table>
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<td>SLICER, BAGEL (BAGEL BITER)</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 1/4" diameter handles
- Stainless steel

No. 159-1139  Holds 2 cleaning tools
- 7 7/8" overall length

No. 159-1140  Holds 6 cleaning tools
- 23 7/8" 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
- 13 1/4" H x 10 1/2" W x 11 3/4" 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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<tbody>
<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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<td>159-1140</td>
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MINI AIR MOVER/DRYER

<table>
<thead>
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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>
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
- 6¼” x 2¾” viewing area
- Requires 3 C batteries (not included)
- Black plastic

3-IN-1 COUNTERFEIT DETECTOR

<table>
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<tr>
<th>A-CODE</th>
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<tbody>
<tr>
<td>6824157</td>
<td>DETECTOR,COUNTERFEIT (3-IN-1)</td>
<td>1</td>
<td>139-1141</td>
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</table>
**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
- 1 1/2" 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

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
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<tbody>
<tr>
<td>4797320</td>
<td>BEER FAUCET LOCK</td>
<td>1</td>
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### KEG ACCESSORIES

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>7808799</td>
<td>SPACER, KEG STORAGE (F.Stacking)</td>
<td>1</td>
<td>280-1971</td>
</tr>
<tr>
<td>2678645</td>
<td>DOLLY, SLIM KEG (12&quot; OD)</td>
<td>1</td>
<td>280-1974</td>
</tr>
<tr>
<td>2481025</td>
<td>DOLLY, BEER KEG (16&quot; OD)</td>
<td>1</td>
<td>280-1975</td>
</tr>
</tbody>
</table>
PRESENTING

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 ¼” high LED display
- RoHS compliant
- Includes universal mounting hardware
- 6’ oil resistant power cord
- 120 volt
- Stainless steel housing

**No. 151-1043** 4-product
- 6½” L x 3½” H x 2¾” D

**No. 151-1044** 8-product
- 10” L x 3½” H x 2¾” D

**No. 151-1045** 12-product
- 13¼” L x 3½” H x 2¾” D

**FMP ZAP TIMER™ MULTI-FUNCTION TIMERS**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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</thead>
<tbody>
<tr>
<td>8360653</td>
<td>TIMER,ZAP (4 PRODUCT, 120V)</td>
<td>1</td>
<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>
<td>1</td>
<td>151-1045</td>
<td></td>
</tr>
</tbody>
</table>

**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

**8-IN-1™ DIGITAL TIMER**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK</th>
<th>SIZE</th>
<th>MFR#</th>
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</thead>
<tbody>
<tr>
<td>6762736</td>
<td>TIMER,DIG(8-IN-1,PROGRAMMABLE)</td>
<td>1</td>
<td>151-8800</td>
<td></td>
</tr>
</tbody>
</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

FLOOR DRAIN STRAINER WITH DEEP LIP
No. 102-1110
• Fits the bottom of floor sinks
• 7¼" x 7¼" 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 2½" 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>
<th>PACK SIZE</th>
<th>MFR#</th>
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<tbody>
<tr>
<td>2309052</td>
<td>STRAINER,DRAIN (7-3/4X2&quot;,S/S)</td>
<td>1</td>
<td>102-1110</td>
</tr>
<tr>
<td>5628276</td>
<td>BASKET,PRE-RINSE (2-1/4&quot;D,S/S)</td>
<td>1</td>
<td>102-1125</td>
</tr>
<tr>
<td>0914556</td>
<td>BASKET,PRE-RINSE (4&quot;D, S/S)</td>
<td>1</td>
<td>102-1151</td>
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<tr>
<td>2992428</td>
<td>DIPPERWELL (RND,W/LONG FAUCET)</td>
<td>1</td>
<td>117-1130</td>
</tr>
<tr>
<td>3151487</td>
<td>STRAINER,KETTLE (3/16&quot;)</td>
<td>1</td>
<td>230-1000</td>
</tr>
</tbody>
</table>
PRESENTING

**Foodservice Parts, Accessories & Equipment**

**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 3 1/2" 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 1 1/2" NPS female connection
- 3 1/2" sink opening
- 4 3/4" flange diameter
- Can be used with or without 1 1/4" 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 1 1/2" NPS female connection
- 3 1/2" sink opening
- 4 3/4" flange diameter
- Can be used with or without 1 1/4" overflow head and elbow
- Stainless steel drain, flange, and handle
- Nickel-plated

**LEVER/TWIST WASTE TOOL**
Heavy-duty tool for removing or installing lever and twist wastes with 2 3/8" or 3 1/4" slots. Works for both 3" and 3 1/2" sink openings.

**No. 142-1113**
- Stainless steel

**PLUMBING ACCESSORIES**

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
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</thead>
<tbody>
<tr>
<td>5536050</td>
<td>WASTE,TWIST HANDLE (1.5&quot; &amp; 2&quot;)</td>
<td>1</td>
<td>100-2005</td>
</tr>
<tr>
<td>2877504</td>
<td>WASTE,TWT(1.5&quot;M&amp;F,2&quot;MX3-1/2&quot;SO</td>
<td>1</td>
<td>100-1031</td>
</tr>
<tr>
<td>6861710</td>
<td>WASTE REPAIR KIT</td>
<td>1</td>
<td>100-1011</td>
</tr>
<tr>
<td>8945413</td>
<td>TOOL,WASTE FLANGE</td>
<td>1</td>
<td>142-1113</td>
</tr>
</tbody>
</table>
Foodservice Parts, Accessories & Equipment

Presenting

Dome Strainer
No. 102-1148
- Used in floor drains
- 5½" OD, 2½" H
- Aluminum

Drain Strainer
No. 160-1237
- For warmers with ½" ID drains
- 1" OD drain screen
- APIW 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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</thead>
<tbody>
<tr>
<td>102-1031</td>
<td>Nickel-plated brass</td>
<td>7½&quot;</td>
</tr>
<tr>
<td>102-1032</td>
<td>Nickel-plated brass</td>
<td>9&quot;</td>
</tr>
<tr>
<td>102-1179*</td>
<td>Nickel-plated brass</td>
<td>10&quot;</td>
</tr>
<tr>
<td>102-1072*</td>
<td>Nickel-plated brass</td>
<td>12&quot;</td>
</tr>
</tbody>
</table>

*Fits drains with 1¼" inside diameter

Plumbing Accessories

<table>
<thead>
<tr>
<th>A-Code</th>
<th>Description</th>
<th>Pack Size</th>
<th>Mfr#</th>
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</thead>
<tbody>
<tr>
<td>0678912</td>
<td>Strainer, dome (floor drain)</td>
<td>1</td>
<td>102-1148</td>
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<tr>
<td>1916022</td>
<td>Strainer, drain (F/1/2&quot; drains)</td>
<td>1</td>
<td>160-1237</td>
</tr>
<tr>
<td>1398689</td>
<td>Strainer, floor drain (disp. 4&quot;)</td>
<td>1</td>
<td>102-1136</td>
</tr>
<tr>
<td>6250417</td>
<td>Control, faucet (leadfree, S/S)</td>
<td>1</td>
<td>117-1337</td>
</tr>
<tr>
<td>0653766</td>
<td>Overflow tube (F/1&quot;NPSX7.5, NP)</td>
<td>1</td>
<td>102-1031</td>
</tr>
<tr>
<td>5739529</td>
<td>Overflow tube (F/1&quot;NPSX9&quot;, NP)</td>
<td>1</td>
<td>102-1032</td>
</tr>
<tr>
<td>5418190</td>
<td>Overflow (F/1-3/4&quot;NPS, 10&quot;H, NP)</td>
<td>1</td>
<td>102-1179</td>
</tr>
<tr>
<td>3241825</td>
<td>Overflow (F/1-3/4&quot;NPS, 12&quot;H, NP)</td>
<td>1</td>
<td>102-1072</td>
</tr>
</tbody>
</table>
PRESENTING

Foodservice Parts, Accessories & Equipment

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 ⅜" width and 1⅝" to 2" diameter
- Includes 2 keys and ⅜" hex wrench
- Heavy-duty aluminum

THE HARDER LOCK FLUSH VALVE LOCK

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<th>MFR#</th>
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</thead>
<tbody>
<tr>
<td>9459005</td>
<td>PLUMBING LOCK FOR RESTROOM</td>
<td>1</td>
<td>141-2174</td>
</tr>
</tbody>
</table>
**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>
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<tbody>
<tr>
<td>8294290</td>
<td>WEDGE,WOBBLE (75/JAR,WHT HARD)</td>
<td>75</td>
<td>280-1234</td>
</tr>
<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>
</tr>
<tr>
<td>9575870</td>
<td>WEDGE,WOBBLE(300/JAR,BLK,HARD)</td>
<td>300</td>
<td>280-1710</td>
</tr>
<tr>
<td>8929820</td>
<td>WEDGE,WOBBLE(75/JAR,BLK,SOFT)</td>
<td>75</td>
<td>280-1635</td>
</tr>
<tr>
<td>2774116</td>
<td>WEDGE,WOBBLE(300/JAR,BLK,SOFT)</td>
<td>300</td>
<td>280-1709</td>
</tr>
</tbody>
</table>
PRESENTING

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
- ¼-20 thread
- 1½” base diameter
- Adjusts itself up to ¾”
- 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
- ¼-20 thread
- Safe for indoor and outdoor use
- 1½” base diameter
- Adjusts up to 1¼”
- 500 lb load capacity per set of 4
- Includes 18 packs of 4

Self-Adjusting Glides

<table>
<thead>
<tr>
<th>A-CODE</th>
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</thead>
<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>
</tr>
</tbody>
</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

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
</tr>
</thead>
<tbody>
<tr>
<td>3962362</td>
<td>BOTTLE,FIFO (16 OZ, NSF, STD) 3 PK</td>
<td>3</td>
<td>280-1819</td>
</tr>
<tr>
<td>3575362</td>
<td>CAP, LABEL (FIFO, ASSTD COLOR) (6)</td>
<td>6</td>
<td>280-1794</td>
</tr>
</tbody>
</table>
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>
<thead>
<tr>
<th>A-CODE</th>
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<th>PACK SIZE</th>
<th>MFR#</th>
</tr>
</thead>
<tbody>
<tr>
<td>6639439</td>
<td>CAP.DIS(FIFO,GREEN,THIN)(6PK)</td>
<td>6</td>
<td>280-1904</td>
</tr>
<tr>
<td>6713093</td>
<td>CAP.DIS(FIFO,YELLOW,STND)(6PK)</td>
<td>6</td>
<td>280-1905</td>
</tr>
<tr>
<td>7883267</td>
<td>CAP.DIS(FIFO,BLUE,THICK)(6PK)</td>
<td>6</td>
<td>280-1906</td>
</tr>
</tbody>
</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, ½, ½, 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 2½” OD
• Stainless steel

FIFO BOTTLES & ACCESSORIES

<table>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>2576072</td>
<td>DISPENSER(PORTION PAL.24OZ.KIT</td>
<td>1</td>
<td>280-1823</td>
</tr>
<tr>
<td>4858221</td>
<td>HOLDER.BOTTLE(8 BTTLS,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

### TEST STRIPS

**No. 142-1363**
- For quaternary ammonia compounds “QUAT”
- 0–400ppm
- 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>
<thead>
<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>5768478</td>
<td>STRIP, TEST (OIL, 40/VIAL)</td>
<td>1</td>
<td>133-1232</td>
</tr>
<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>
</tr>
<tr>
<td>3445301</td>
<td>TEST KIT, QUAT (0-400PPM, 15’)</td>
<td>1</td>
<td>142-1159</td>
</tr>
<tr>
<td>7846306</td>
<td>TEST KIT, QUAT (0-500PPM, 15’)</td>
<td>1</td>
<td>142-1576</td>
</tr>
<tr>
<td>4397477</td>
<td>TEST KIT, CHLOR (10-200PPM, 15’)</td>
<td>1</td>
<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>
PRESENTING

**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**

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<tr>
<th>A-CODE</th>
<th>DESCRIPTION</th>
<th>PACK SIZE</th>
<th>MFR#</th>
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<td>CLEAN-UP REFILL (BODY FLUID)</td>
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<td>5831896</td>
<td>GEL, BURN (1/8 OZ)(BOX OF 6)</td>
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<td>280-1535</td>
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