With US Foods®, you can expect more. We have great food to keep your menu fresh, simple business tools to make your restaurant easier to manage and always-on support from our team of industry experts, so you can take on any challenge with confidence.

Valerie Ortiz - Operations Support Manager
Liz Landeros - General Manager
L.A. Café
Los Angeles, CA
HERE TO SERVE

We take pride in providing the necessary equipment and supplies to the foodservice industry. Whether you’re looking for new ways to enliven your table settings or innovative ways to get more done in less time in the back of the house, we’ve brought together best-in-class solutions to help improve your bottom line.

Inside our 2020 catalog, you’ll find tens of thousands of equipment and supply products from both top national brands and our own exclusive, highly-respected brands, including Superior®, Monogram® and Valu+Plus®. All of it is supported by widespread distribution and our vast network of sales representatives.

With performance that measures up to the best in the industry — and remarkable affordability — Superior® stands ahead of the rest. For over 75 years, we’ve been equipping restaurants with the everyday essentials they count on, from contemporary glassware to heavy equipment. Created with chefs in mind, Superior products offer durability, ergonomic design and ease of maintenance. Your front- and back-of-house supplies should always come with the proven reliability and outstanding value of Superior.

Monogram® cleaning, disposable and sustainable products are designed with foodservice operators in mind, providing a wide selection and great value.

Valu+Plus® offers a wide range of value-priced products designed for cost-driven operators who want to manage their bottom line with confidence.
**Cutlery**

**V-Lo Cutlery by Dexter**
Patented, state-of-the-art handle design with distinctive Dex-T Armadillo texture offers soft comfort with solid handle control. Stain-free, high-carbon steel blade. Long-lasting, sharp edges.

- **0666198** Paring Knife 3 ½”
- **0103283** Cook’s Knife 10”
- **0466339** Roast Slicer 12”, Duo-Edge
- **0466706** Santoku Knife 7”, Duo-Edge
- **0539270** Sandwich Knife 9”, Scalloped Offset
- **0466854** Utility Knife 6”, Scalloped
- **0103283** 7 Piece Cutlery Set

**Fully Forged Knives**
Made with German steel, Superior® Fully Forged Knives bring precision handling and increased durability to your kitchen. The steel is high-carbon and stain-resistant. The blade is cryo-quenched and full tang—to add longevity to its edge retention and help maintain an easy balance when handling. Each knife is conveniently packaged with a protective guard.

- **8802103** 3½” Paring Knife
- **2290727** 5” Utility Knife
- **9172052** 6” Boning Knife
- **5320500** 7” Santoku Knife

**LEARN WHAT THESE PRODUCT CODE COLORS MEAN FOR ORDERING**

- **2775708** GREEN product codes identify US Foods® Exclusive Brand items that are stocked at a nearby US Foods location or US Foods Culinary Equipment & Supplies® distribution center and can be ordered through your US Foods sales representative, or online at www.USFoods.com/order.

- **1214410** BLACK product codes identify items that are stocked at a nearby US Foods location or US Foods Culinary Equipment & Supplies distribution center and can be ordered through your US Foods sales representative, or online at www.USFoods.com/order.

- **9680927** ORANGE product codes identify items that are shipped directly from the manufacturer and can be ordered through your US Foods sales representative, or online at www.USFoods.com/order. Please allow at least 10 business days for delivery.

- **8323495** BLUE product codes identify items that are shipped directly from the manufacturer. Please allow at least 10 business days for delivery, and in some cases, additional lead time is required.

---

**FOOD SAFETY**

The flow of food is the path that food takes through your operation. Food safety starts upon receipt of the product and ends with proper serving and cleanup. Ensure a safe food environment along each step of the way by following the nine steps to a food safe operation.

**9 STEPS TO A FOOD SAFE OPERATION**

Throughout this catalog you will find these icons placed next to products that relate to each food safety step.

- **Receive**
- **Store**
- **Prepare**
- **Cook**
- **Hold**
- **Cool**
- **Reheat**
- **Serve**
- **Clean**

Both food allergies and foodborne contamination can lead to serious and, in some cases, life-threatening illness. Taking safety precautions by incorporating allergen management into your operations goes hand-in-hand with implementing food safety practices.
EXPANDED SELECTION

In addition to the products featured in this catalog, we also offer more than 10,000 virtual products from our most popular suppliers. This expanded selection includes: dinnerware; unique catering and buffet products; disposable serveware; chef coats, pants, hats, and shoes; janitorial products; tabletop pieces and so much more.

Throughout the catalog you will find advertisements for a few key virtual suppliers. Within these advertisements are scannable QR codes. By scanning the code with your mobile device, you can view each supplier’s flyer and expanded offering. All products are ready to order, and will ship direct to your door (allow up to 10 business days for delivery). To order, simply log on to www.USFoods.com/order and search the appropriate product code(s), or contact your US Foods® sales representative.

Find all virtual catalogs on our website at usfoods.com/great-food/culinary-equipment-supplies.

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<td>JANITORIAL</td>
<td>498</td>
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<tr>
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<td>528</td>
</tr>
</tbody>
</table>
If you’re opening a new restaurant or remodeling your existing facility, we’ve got you covered! We’ve designed a special program for opening orders for US Foods customers. This program features special pricing, product staging and itemized pallet delivery.

Not a current US Foods customer? Call 888-909-2080 and allow our experts to help you make the best equipment and supply choices for your new location or remodel.

Many more products not listed in our catalog are available through our supplier partners. Contact your US Foods sales representative, or call 888-909-2080 for more information.

**4 CONVENIENT WAYS TO ORDER**

**Through Your US Foods® Sales Representative**
Simply place an equipment and supplies order with your US Foods® sales representative, and items stocked at your local US Foods Market will be delivered along with your food order. Other items will ship to you immediately from one of the US Foods Culinary Equipment & Supplies® four distribution centers, or direct from the manufacturer.

**Online**
Shop thousands of Culinary Equipment & Supplies products online and place your order with the click of a button at USFoods.com/order. Available in desktop or mobile versions.

**By Phone**
Call 888-909-2080. We can assist with product specifications, custom orders and more. Ask a sales representative about expedited shipping options. Bilingual sales and support is also available (Por favor de Llamar – Se Habla Español).

**In-Store**
Our three store locations allow you to shop closeout specials and stocked products at competitive prices. See the back of this catalog to find a store near you. For your convenience, we accept Visa, Mastercard, American Express and Discover over the phone and in-store.
ABOUT US

TRUCK SHIPMENTS

Checking & Unloading Instructions

We take great care in filling, checking and packing your order. On rare occasions, a package may be lost or damaged in transit.

Additional charges may apply for special services such as Lift Gate, Call for Delivery, etc. **Truck drivers provide delivery to the end of the truck and are not required to provide assistance unloading the truck when delivery arrives.**

Please be sure to have enough help and/or the proper equipment for unloading merchandise upon delivery, or ask about lift gate services when placing your order.

At the time shipment is received:

- Observe the entire shipment for visible damage and the correct number of pieces
- Make notation of shortage or damage on all copies of the freight bill
- Sign for the number of pieces, not the number of pallets
- Unpack cartons immediately to check their contents for possible damage
- If damage (hidden/concealed) is discovered, save the carton, immediately report the damage to the carrier and request an inspection. Damage must be reported to the carrier within five days.

Follow up the request in writing and call our Customer Support Department at 888-909-2080

FedEx ORDER RETURNS

You will receive a return label with your order. For returns, place the label on the carton then contact FedEx at **800-463-3339** to arrange a pick up. You may also drop off the package at a local FedEx (locations can be found at [fedex.com](http://fedex.com)). Retain the bottom of the label – it will provide you with tracking information on the package being returned. If you did not receive a label or need an extra label, please call **888-909-2080**.

The return must be completed within 30 days of product delivery/receipt by you, and may be subject to a restocking fee. Credit will be given to your US Foods account or your Credit Card account within 10 days of receipt of your product at US Foods Culinary Equipment & Supplies.

**Product must be new, unused and in the original carton, otherwise it is not returnable. Custom manufactured and made-to-order merchandise is not returnable.**

**Fast Delivery**

Widespread distribution and extensive inventory allow us to ship your order for in-stock merchandise within 24 hours of receipt.

Warranty & Repair

When you purchase equipment from US Foods® Culinary Equipment & Supplies®, you can depend on us to answer all your questions regarding warranty and repair. Call us at **888-909-2080** or contact your US Foods sales representative. Product warranties are null and void for residential applications and products shipped out of the U.S.

Availability Policy

As of the date of this publication (January 1, 2020), the content in this publication is accurate to the best of our abilities. Availability is subject to change without notice. For updated availability, please contact your US Foods representative. We reserve the right to correct all photographic, clerical, typographical and printing errors in this catalog. Not all items are in stock at all locations. Items you order may not be shipped together on the same day.
Your dinnerware has arrived

No matter where you’re located or what you’re serving, you have a unique vision and presentation style. Let us help you create the right mood and highlight the food you’ve so carefully prepared. Modern, classic, formal, casual – whatever your place setting needs, we’ll make sure you get the dinnerware that brings it all together.

Smart choices made easy

Choose a shape

Rim to center ratios affect presentation and food portions. Consider these carefully.
1. Wide rim plates with smaller centers showcase small portion sizes but require more tabletop space.
2. Medium rim plates are more versatile and balanced.
3. Narrow rim plates give you maximum serving space and a sense of portion value.
4. Coupe shapes have no rims and a contemporary look.

Choose a style

Simple and clean, or decorative and ornate, it’s a matter of opinion.
1. Plain rim plates allow the focus to be on the food.
2. Sculptured rim plates provide design and visual interest, and can be coordinated with flatware and other tabletop service items.

Choose a color

Subtle differences can have a big impact on your overall look; all of them good.
1. Porcelain dinnerware has a bright white color.
2. Stoneware is generally off-white or eggshell color.
3. American white refers to stoneware with an eggshell color.

did you know? All Superior® dinnerware is lead-free, microwaveable and oven safe to 350°F.

Front of house reminder: If you offer banquet or catering service, ask us about plate covers matched with your dinnerware selection to ensure a proper fit.

Back of house reminder: When purchasing your dinnerware, remember to consider dish caddies, lowerators, and warewashing racks.

How much do I need?

Here are some general suggestions. To determine quantities, multiply the number of table seats by the number given in the table below. Add up your table totals, then divide the total by the quantity sold per case to arrive at the number of cases you need.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>TYPICAL USE</th>
<th>CASUAL DINING</th>
<th>FINE DINING</th>
<th>BANQUET/CAFETERIA</th>
<th>CATERING</th>
<th>INSTITUTIONAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>5½&quot; - 6½&quot; Plate</td>
<td>Bread, dessert, underliner</td>
<td>1½</td>
<td>2</td>
<td>6</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>7&quot; - 8&quot; Plate</td>
<td>Sandwiches, salads, desserts</td>
<td>1½</td>
<td>2</td>
<td>-</td>
<td>2</td>
<td>-</td>
</tr>
<tr>
<td>8¼&quot; - 9¼&quot; Plate</td>
<td>Luncheon, small dinner plate</td>
<td>1½</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>9½&quot; - 10½&quot; Plate</td>
<td>Entrée plate</td>
<td>2</td>
<td>2</td>
<td>-</td>
<td>2</td>
<td>-</td>
</tr>
<tr>
<td>7&quot; - 9&quot; Platter</td>
<td>Sandwiches, vegetables</td>
<td>1</td>
<td>1½</td>
<td>-</td>
<td>1</td>
<td>-</td>
</tr>
<tr>
<td>11&quot; - 15&quot; Platter</td>
<td>Entrée platter</td>
<td>1</td>
<td>1½</td>
<td>1/2</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Coffee/Tea Cup</td>
<td>Hot beverages</td>
<td>3</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Bouillon Cup</td>
<td>Soups, puddings</td>
<td>1</td>
<td>1½</td>
<td>1½</td>
<td>1½</td>
<td>1½</td>
</tr>
<tr>
<td>Mug</td>
<td>Hot or cold beverages</td>
<td>3</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Saucer</td>
<td>Underliner for cups</td>
<td>3</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Fruit</td>
<td>Monkey dish, vegetables, desserts</td>
<td>2</td>
<td>3</td>
<td>6</td>
<td>2½</td>
<td>3</td>
</tr>
<tr>
<td>Grapefruit Bowl</td>
<td>Soup, cereal, salads</td>
<td>1</td>
<td>1</td>
<td>1½</td>
<td>1</td>
<td>1½</td>
</tr>
<tr>
<td>Rim Soup Bowl</td>
<td>Soup, pasta, salads</td>
<td>1/2</td>
<td>1/2</td>
<td>-</td>
<td>1/2</td>
<td>-</td>
</tr>
</tbody>
</table>
**Dresden**

Fine porcelain adorned with graceful embossment for a sophisticated look at a value.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6927636</td>
<td>Cup, 9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>6929426</td>
<td>Saucer, 6½” for 9 oz. Cup</td>
<td>3</td>
</tr>
<tr>
<td>6927842</td>
<td>Shaker Set, 2 Salt &amp; Pepper</td>
<td>2</td>
</tr>
<tr>
<td>6926422</td>
<td>Salad Bowl, 5½”, 18 oz.</td>
<td>2</td>
</tr>
<tr>
<td>6929855</td>
<td>Fruit Bowl, 4½”, 12 oz.</td>
<td>3</td>
</tr>
<tr>
<td>6929442</td>
<td>Soup Bowl, 8¾”, 10 oz.</td>
<td>2</td>
</tr>
<tr>
<td>6927297</td>
<td>Plate, 6¼”</td>
<td>3</td>
</tr>
</tbody>
</table>

**Dinnerware by Superior®**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>69297412</td>
<td>Plate, 8¾”</td>
<td>2</td>
</tr>
<tr>
<td>6927362</td>
<td>Plate, 10¾”</td>
<td>2</td>
</tr>
<tr>
<td>6927396</td>
<td>Plate, 11¾”</td>
<td>1</td>
</tr>
<tr>
<td>9384477</td>
<td>Narrow Rim Plate, 6¼”</td>
<td>3</td>
</tr>
<tr>
<td>3742048</td>
<td>Narrow Rim Plate, 8¾”</td>
<td>2</td>
</tr>
<tr>
<td>5635027</td>
<td>Narrow Rim Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>8301363</td>
<td>Narrow Rim Plate, 10¾”</td>
<td>2</td>
</tr>
</tbody>
</table>

Wide rim, lead-free, microwaveable and oven safe up to 350°F.

*Ships from OH.*
Dinnerware by Superior®

The unique shape, gentle sloping front edge and brilliant bright white body will add a touch of sophistication and elegance to any table setting.

**Vale**

<table>
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<th>Description</th>
<th>DZ/CS.</th>
<th>DZ/CS.</th>
</tr>
</thead>
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<tr>
<td>7323000</td>
<td>Platter, 12&quot; x 10¼&quot;</td>
<td>6 ea</td>
<td></td>
</tr>
<tr>
<td>7636439</td>
<td>Platter, 14½&quot; x 6½&quot;</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>6596104</td>
<td>Platter, 11&quot; x 5&quot;</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>4928034</td>
<td>Platter, 8&quot; x 3¼&quot;</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>9670660</td>
<td>Plate, 12&quot; x 10¼&quot;</td>
<td>6 ea</td>
<td></td>
</tr>
<tr>
<td>8815555</td>
<td>Plate, 10½&quot; x 9&quot;</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>3198416</td>
<td>Plate, 8&quot; x 7&quot;</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>3867388</td>
<td>Plate, 6&quot; x 5&quot;</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>6004955</td>
<td>Bowl, 36 oz, 12&quot; x 10¼&quot;</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>1407421</td>
<td>Bowl, 23 oz, 10&quot; x 8½&quot;</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

Lead-free, microwaveable and oven safe up to 350°F.

Ships from OH.
**Culinary Equipment & Supplies**

Smooth, coupe-shaped classically designed bright white porcelain enhances table settings.

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<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6976443</td>
<td>Round Sauce Dish, 3”, 2 oz.</td>
<td>4</td>
</tr>
<tr>
<td>6976039</td>
<td>Pasta Plate, 8”</td>
<td>1</td>
</tr>
<tr>
<td>6976054</td>
<td>Pasta Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>6976450</td>
<td>Pasta Plate, 10”</td>
<td>1</td>
</tr>
<tr>
<td>6976476</td>
<td>Ellipse Bowl, 5”, 10 oz.</td>
<td>1</td>
</tr>
<tr>
<td>6976500</td>
<td>Coupe Bowl, 6¾”, 20 oz.</td>
<td>1</td>
</tr>
<tr>
<td>6976559</td>
<td>Coupe Bowl, 8”, 32 oz.</td>
<td>1</td>
</tr>
<tr>
<td>6976583</td>
<td>Coupe Bowl, 10”, 60 oz.</td>
<td>1</td>
</tr>
<tr>
<td>6976633</td>
<td>Coupe Plate, 7”</td>
<td>3</td>
</tr>
<tr>
<td>6976641</td>
<td>Coupe Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>6976781</td>
<td>Coupe Plate, 10”</td>
<td>2</td>
</tr>
<tr>
<td>6976799</td>
<td>Coupe Plate, 12”</td>
<td>1</td>
</tr>
<tr>
<td>6976880</td>
<td>Deep Coupe Plate, 6”</td>
<td>3</td>
</tr>
<tr>
<td>6976898</td>
<td>Deep Coupe Plate, 7½”</td>
<td>3</td>
</tr>
<tr>
<td>6978415</td>
<td>Deep Coupe Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>6978423</td>
<td>Deep Coupe Plate, 10”</td>
<td>1</td>
</tr>
<tr>
<td>6978456</td>
<td>Coupe Platter, 9¾” x 7½”</td>
<td>1</td>
</tr>
<tr>
<td>6978514</td>
<td>Coupe Platter, 11¼” x 8”</td>
<td>1</td>
</tr>
<tr>
<td>6978555</td>
<td>Coupe Platter, 13¼” x 9¾”</td>
<td>1</td>
</tr>
<tr>
<td>6785976</td>
<td>Stacking Mug, 12 oz.</td>
<td>3</td>
</tr>
<tr>
<td>7383380*</td>
<td>Round Stacking Plate, 5”</td>
<td>3</td>
</tr>
<tr>
<td>2196455*</td>
<td>Round Stacking Plate, 7¼”</td>
<td>3</td>
</tr>
<tr>
<td>5908958*</td>
<td>Round Stacking Plate, 9”</td>
<td>1</td>
</tr>
<tr>
<td>4552589*</td>
<td>Round Stacking Plate, 10¼”</td>
<td>1</td>
</tr>
</tbody>
</table>

Lead-free, microwaveable and oven safe up to 350°F.

*Ships from OH.
**Dinnerware by Superior®**

**White White**
Traditional, bright white china in wide rim (WR) and narrow rim (NR).

<table>
<thead>
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<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5352679</td>
<td>Kona Mug, 8 1/2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>9352675</td>
<td>Tall Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1352681</td>
<td>Saucer for Low/Tall Cup, 5 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>8352668</td>
<td>Stacking Cup, 7 1/2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>2352680</td>
<td>Saucer for Stacking Cup, 6”</td>
<td>3</td>
</tr>
<tr>
<td>2352698</td>
<td>Fruit Bowl, NR, 4 1/4”, 4 1/4 oz.</td>
<td>3</td>
</tr>
<tr>
<td>6353163</td>
<td>Bouillon Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>4352696</td>
<td>Grapefruit, NR, 6 1/2”, 10 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8352692</td>
<td>Nappie, 5”, 10 oz.</td>
<td>3</td>
</tr>
<tr>
<td>2352706</td>
<td>Nappie, 5 1/2”, 15 oz.</td>
<td>3</td>
</tr>
<tr>
<td>5351986</td>
<td>Rim Soup, WR, 9”, 13 oz.</td>
<td>2</td>
</tr>
<tr>
<td>5462833</td>
<td>Pasta Bowl, WR, 12”, 20 oz.</td>
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</tr>
<tr>
<td>7353113</td>
<td>Plate, WR, 5 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>9353111</td>
<td>Plate, WR, 6”</td>
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</tr>
<tr>
<td>7353121</td>
<td>Plate, WR, 7 1/4”</td>
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</tr>
<tr>
<td>5353131</td>
<td>Plate, WR, 9”</td>
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</tr>
<tr>
<td>8353138</td>
<td>Plate, WR, 9 1/2”</td>
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<tr>
<td>4971271</td>
<td>Plate, WR, 10 1/4”</td>
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</tr>
<tr>
<td>4353140</td>
<td>Plate, WR, 12”</td>
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<tr>
<td>5353149</td>
<td>Platter, Coupe, 9 3/4” x 7 1/4”</td>
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</tr>
<tr>
<td>7353147</td>
<td>Platter, Coupe, 11 1/4” x 8”</td>
<td>1/2</td>
</tr>
<tr>
<td>3353158</td>
<td>Platter, Coupe, 15 1/2” x 11 3/4”</td>
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<tr>
<td>6353155</td>
<td>Plate, NR, 5 1/2”</td>
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<tr>
<td>7353154</td>
<td>Plate, NR, 6”</td>
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<tr>
<td>8353153</td>
<td>Plate, NR, 7 1/4”</td>
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<tr>
<td>9353152</td>
<td>Plate, NR, 9”</td>
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</tr>
<tr>
<td>1353168</td>
<td>Plate, NR, 9 1/2”</td>
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<tr>
<td>2353167</td>
<td>Plate, NR, 10 3/4”</td>
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<tr>
<td>3353166</td>
<td>Oval Platter, NR, 9 3/4” x 7 1/8”</td>
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<tr>
<td>4353165</td>
<td>Oval Platter, NR, 11 1/2” x 9”</td>
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<tr>
<td>5353164</td>
<td>Oval Platter, NR, 13 3/4” x 10”</td>
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</tr>
<tr>
<td>1344280*</td>
<td>Salad Bowl, 9 1/4”</td>
<td>1</td>
</tr>
<tr>
<td>7001376*</td>
<td>Salad Bowl, 10 1/2”</td>
<td>1</td>
</tr>
</tbody>
</table>

Lead-free, microwaveable and oven safe up to 350°F.

*Ships from OH.

**Duchess**
Casual, durable, unadorned American white china, in wide rim (WR) and narrow rim (NR).

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5329255</td>
<td>Low Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>6329254</td>
<td>Tall Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>7329261</td>
<td>Tiara Mug, 8 1/2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1329267</td>
<td>Suacer, NR, 5 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>4329264</td>
<td>Saucer, WR, 6”</td>
<td>3</td>
</tr>
<tr>
<td>9329293</td>
<td>Fruit Bowl, NR, 4 3/4”, 5 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3329257</td>
<td>Bouillon Cup, 7 1/4 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8329310</td>
<td>Grapefruit, NR, 6 1/2”, 13 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1329325</td>
<td>Nappie, 5 1/4”, 10 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8329328</td>
<td>Nappie, 5 1/2”, 12 1/2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3329331</td>
<td>Nappie, 5 3/4”, 16 oz.</td>
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</tr>
<tr>
<td>8329336</td>
<td>Rim Soup, WR, 8 1/4”, 12 oz.</td>
<td>2</td>
</tr>
<tr>
<td>4329348</td>
<td>Pasta Bowl, WR, 11 1/4”, 20 oz.</td>
<td>1</td>
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<tr>
<td>8329344</td>
<td>Plate, WR, 5 1/2”</td>
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<tr>
<td>5329354</td>
<td>Plate, WR, 6 1/4”</td>
<td>3</td>
</tr>
<tr>
<td>9329350</td>
<td>Plate, WR, 6 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>3329364</td>
<td>Plate, WR, 7 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>5908983</td>
<td>Plate, WR, 8 1/4”</td>
<td>3</td>
</tr>
<tr>
<td>4329363</td>
<td>Plate, WR, 9”</td>
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</tr>
<tr>
<td>8329369</td>
<td>Plate, WR, 9 1/2”</td>
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</tr>
<tr>
<td>2329373</td>
<td>Plate, WR, 11”</td>
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<tr>
<td>6329379</td>
<td>Plate, WR, 12”</td>
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<tr>
<td>1329382</td>
<td>Oval Platter, WR, 10 3/4” x 7 1/4”</td>
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<tr>
<td>3329380</td>
<td>Oval Platter, WR, 11 1/2” x 8 1/4”</td>
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<tr>
<td>7329386</td>
<td>Oval Platter, WR, 12 1/2” x 9”</td>
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</tr>
<tr>
<td>8329385</td>
<td>Plate, NR, 5 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>1329390</td>
<td>Plate, NR, 6 1/2”</td>
<td>3</td>
</tr>
<tr>
<td>7329394</td>
<td>Plate, NR, 7 1/4”</td>
<td>3</td>
</tr>
<tr>
<td>2329407</td>
<td>Plate, NR, 9”</td>
<td>2</td>
</tr>
<tr>
<td>6329403</td>
<td>Plate, NR, 9 1/2”</td>
<td>2</td>
</tr>
<tr>
<td>3518396*</td>
<td>Oval Platter, NR, 9 3/4” x 7”</td>
<td>2</td>
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<tr>
<td>9329400</td>
<td>Oval Platter, NR, 11 1/4” x 9 1/4”</td>
<td>1</td>
</tr>
<tr>
<td>3329414</td>
<td>Oval Platter, NR, 13 1/4” x 10 1/4”</td>
<td>1</td>
</tr>
<tr>
<td>8583053*</td>
<td>Oval Baker 10 x 7 x 2 1/4”</td>
<td>1</td>
</tr>
<tr>
<td>2887633*</td>
<td>Oval Baker 12 x 8 1/4” x 2 1/2”</td>
<td>1</td>
</tr>
</tbody>
</table>

Lead-free, microwaveable and oven safe up to 350°F. *Ships from OH.
**Newport**

Elegant pattern on wide rim with ivory body that’s ideal for banquet facilities and themed dining.

- **Cup, 7 oz.**
  - DZ./CS.: 3
  - 4734307

- **Saucer, 5 1/2”**, 4 oz.
  - DZ./CS.: 3
  - 4734299

- **Fruit Bowl, 6 1/4”, 4 oz.**
  - DZ./CS.: 3
  - 4734265

- **Bouillon Cup, 7 1/4 oz.**
  - DZ./CS.: 3
  - 4734208

- **Grapefruit Bowl, 6 3/8”, 11 1/2 oz.**
  - DZ./CS.: 3
  - 4734323

- **Bowl, 5”, 12 oz.**
  - DZ./CS.: 3
  - 4734281

- **Plate, 6 1/4”**
  - DZ./CS.: 3
  - 4733945

- **Plate, 7 1/4”**
  - DZ./CS.: 3
  - 4733994

- **Plate, 9”**
  - DZ./CS.: 2
  - 4734075

- **Plate, 9 1/4”**
  - DZ./CS.: 2
  - 4737996

- **Plate, 11 1/4”**
  - DZ./CS.: 1
  - 5572938

Wide rim, lead-free, microwaveable and oven safe up to 350°F.

**Amsterdam**

Super white porcelain with embossed smooth lines form a stunning pattern that adds sophistication.

- **Tall Cup, 7 oz.**
  - DZ./CS.: 1
  - 8595399

- **Saucer, 5 3/8”**
  - DZ./CS.: 3
  - 8583585

- **Stacking Cup, 9 oz.**
  - DZ./CS.: 3
  - 8583726

- **Low Tea Cup, 7 oz.**
  - DZ./CS.: 1
  - 8583684

- **Fruit Bowl, 5”, 5 oz.**
  - DZ./CS.: 3
  - 8584229

- **Bouillon Cup, 7 oz.**
  - DZ./CS.: 3
  - 8595415

- **Grapefruit Bowl, 6 3/8”, 10 oz.**
  - DZ./CS.: 1
  - 8583635

- **Plate, 6 1/4”**
  - DZ./CS.: 3
  - 8592354

- **Plate, 9”**
  - DZ./CS.: 2
  - 8594715

- **Plate, 9 1/4”**
  - DZ./CS.: 2
  - 8594996

- **Plate, 10 1/2”**
  - DZ./CS.: 1
  - 8583650

- **Plate, 11 1/4”**
  - DZ./CS.: 1
  - 8585119

Wide rim, lead-free, microwaveable and oven safe up to 350°F.
### Superior

**York**  
Creamy body with embossed design on wide rim, ideal for country clubs and steak houses.

<table>
<thead>
<tr>
<th>Code</th>
<th>Item Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4735478</td>
<td>Low Tea Cup, 7 oz.</td>
<td>1</td>
</tr>
<tr>
<td>4735437</td>
<td>Tall Cup, 7 oz.</td>
<td>1</td>
</tr>
<tr>
<td>4735460</td>
<td>Saucer, 5¾”</td>
<td>3</td>
</tr>
<tr>
<td>4735270</td>
<td>Fruit Bowl, 5”, 5 oz.</td>
<td>3</td>
</tr>
<tr>
<td>4734844</td>
<td>Bouillon Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>4734851</td>
<td>Grapefruit Bowl, 6¾”, 10 oz.</td>
<td>1</td>
</tr>
<tr>
<td>4734562</td>
<td>Rim Soup, 9”, 13 oz.</td>
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</tr>
<tr>
<td>4734497</td>
<td>Plate, 6¼”</td>
<td>3</td>
</tr>
<tr>
<td>4734505</td>
<td>Plate, 7¼”</td>
<td>3</td>
</tr>
<tr>
<td>4734513</td>
<td>Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>4734521</td>
<td>Plate, 9¼”</td>
<td>2</td>
</tr>
<tr>
<td>4734539</td>
<td>Plate, 10¾”</td>
<td>1</td>
</tr>
<tr>
<td>4734547</td>
<td>Plate, 12”</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim, lead-free, microwaveable and oven safe up to 350°F.

### Mojave

Brown flecks and banding accents on China with a narrow rim shape to increase plate surface.

<table>
<thead>
<tr>
<th>Code</th>
<th>Item Description</th>
<th>DZ/CS.</th>
</tr>
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<tbody>
<tr>
<td>4329439</td>
<td>Tall Mug, 8½ oz.</td>
<td>3</td>
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<tr>
<td>6329437</td>
<td>Saucer, 6”</td>
<td>3</td>
</tr>
<tr>
<td>8329443</td>
<td>Fruit Bowl, 4¾”, 4 oz.</td>
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</tr>
<tr>
<td>8329435</td>
<td>Bouillon Cup, 7¼ oz.</td>
<td>3</td>
</tr>
<tr>
<td>7329436</td>
<td>Nappie Bowl, 5¾”, 12½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>9329434</td>
<td>Grapefruit Bowl, 6¾”, 13 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1329440</td>
<td>Plate, 6½”</td>
<td>3</td>
</tr>
<tr>
<td>2329449</td>
<td>Salad Plate, 7¼”</td>
<td>3</td>
</tr>
<tr>
<td>3329448</td>
<td>Dinner Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>4329447</td>
<td>Dinner Plate, 9½”</td>
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</tr>
<tr>
<td>5329446</td>
<td>Oval Platter, 9½” x 7½”</td>
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</tr>
<tr>
<td>6329445</td>
<td>Oval Platter, 11½” x 9½”</td>
<td>1</td>
</tr>
<tr>
<td>7329444</td>
<td>Oval Platter, 13¼” x 10½”</td>
<td>1</td>
</tr>
</tbody>
</table>

Narrow rim, lead-free, microwaveable and oven safe up to 350°F.
## Elite

Sharp lines and great versatility in bright white porcelain with smooth, open plating surfaces for any tabletop.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
<th>Description</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>8585184</td>
<td>Tall Cup, 9 oz.</td>
<td>3</td>
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<tr>
<td>8584153</td>
<td>Low Cup, 7 oz.</td>
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</tr>
<tr>
<td>4736591</td>
<td>Sq. Plate, 8&quot;</td>
<td>2</td>
</tr>
<tr>
<td>4736583</td>
<td>Sq. Plate, 9½&quot;</td>
<td>1</td>
</tr>
<tr>
<td>8585242</td>
<td>Sq. Saucer w/Well Ring, 5½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>8585614</td>
<td>Sq. Soufflé, 2¾&quot;, 2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8583064</td>
<td>Sq. Fruit Bowl, 3¾&quot;, 8 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8583502</td>
<td>Sq. Grapefruit Bowl, 7&quot;, 11½ oz.</td>
<td>2</td>
</tr>
<tr>
<td>8583536</td>
<td>Sq. Rim Soup, 9&quot;, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8584724</td>
<td>Sq. Pasta Bowl, 9½&quot;, 32 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8585713</td>
<td>Sq. Plate, 6¼&quot;</td>
<td>3</td>
</tr>
<tr>
<td>8585796</td>
<td>Sq. Plate, 7¼&quot;</td>
<td>2</td>
</tr>
<tr>
<td>8583023</td>
<td>Sq. Plate, 9½&quot;</td>
<td>1</td>
</tr>
<tr>
<td>8583049</td>
<td>Sq. Plate, 10¾&quot;</td>
<td>1</td>
</tr>
<tr>
<td>8584716</td>
<td>Square Plate, 12&quot;</td>
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<tr>
<td>4736294</td>
<td>Rect. Platter, 7¾&quot; x 5¾&quot;</td>
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</tr>
<tr>
<td>8584187</td>
<td>Rect. Platter, 8&quot; x 5¾&quot;</td>
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</tr>
<tr>
<td>4736310</td>
<td>Rect. Platter, 9¾&quot; x 6&quot;</td>
<td>3</td>
</tr>
<tr>
<td>8583551</td>
<td>Rect. Platter, 11&quot; x 5¾&quot;</td>
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</tr>
<tr>
<td>4736302</td>
<td>Rect. Platter, 11¾&quot; x 6¾&quot;</td>
<td>1 ½</td>
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<tr>
<td>8584146</td>
<td>Rect. Platter, 12&quot; x 7¾&quot;</td>
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<tr>
<td>8584666</td>
<td>Rect. Platter, 14&quot; x 7&quot;</td>
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<tr>
<td>8583569</td>
<td>Rect. Platter, 14&quot; x 10¾&quot;</td>
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<tr>
<td>8584872</td>
<td>Rect. Platter, 16½&quot; x 5½&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim, lead-free, microwaveable and oven safe up to 350°F.
Elegant and Inspiring

To view additional products from ARC CARDINAL:
SCAN this QR Code, or
VISIT http://bit.ly/2qdgR5T

To order these additional Arc Cardinal products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
**Quad**

Classic, smooth, white porcelain with coupe profile and soft lines for upscale food presentations.

**DZ./CS.**

- 4735817  Sq. Stacking Cup, 8 oz.  3
- 5897020  Sq. Bowl, 6", 10 oz.  3
- 4735759  Sq. Bowl, 8½", 46 oz.  1
- 4735486  Sq. Plate, 7¼"  2
- 4735643  Sq. Soup Plate, 8 ½", 16 oz.  2
- 5897343  Sq. Plate, 6"  3
- 4735510  Sq. Plate, 9¼"  2
- 4735601  Sq. Plate, 11¾"  1
- 9576558*  Fruit Dish, 6 oz.  3
- 9806258*  Sauce Dish, 2 oz.  3
- 9806282*  Flat Rim Bowl 5¼", 16 oz.  2
- 9806290*  Flat Rim Bowl 6¼", 26 oz.  1
- 9806316*  Flat Rim Bowl 8¼", 42 oz.  1

Lead-free, microwaveable and oven safe up to 350°F. *Ships from OH.

---

**Chef’s Palette**

Bright white, cutting-edge dinnerware designed for the art of food, with plenty of space for creative expression.

**DZ./CS.**

- 9679093  Square Plate, 5½"  3
- 9679119  Square Plate, 7"  2
- 9679176  Square Plate, 9"  1
- 9679192  Square Plate, 11"  1
- 9679200  Square Plate, 12½"  1/2
- 9679226  Rectangle Platter, 12" x 4"  1
- 9679234  Rectangle Platter, 13" x 7"  1

Lead-free, microwaveable and oven safe up to 350°F. Ships from OH.
**Dinnerware by Superior®**

**Hilo Coffee Cup**
With a mix of color and style Hilo cups are perfect for a warm serving.

- **6214717** Cup, 14 oz. Wht/Blk Matte 1
- **5067717** Cup, 14 oz. Blk/Blk Matte 1
- **8941566** Cup, 14 oz. Purple/Blk Matte 1
- **8205032** Cup, 14 oz. Pink/Blk Matte 1
- **4785832** Cup, 14 oz. Grn/Blk Matte 1
- **3641039** Cup, 14 oz. Rye Grn/Blk Matte 1
- **7067097** Cup, 14 oz. Red/Blk Matte 1
- **3757169** Cup, 14 oz. Orange/Blk Matte 1

Ships from OH.

**Hilo Soup Bowls**
Mix of color for a warm and comforting serving of your food.

- **5794364** Bowl, 12½ oz. Blk/Blk 1
- **3904710** Bowl, 12½ oz. Cblt 1
- **8046593** Bowl, 12½ oz. Sky Blu 1
- **6801023** Bowl, 12½ oz. Cntry 1
- **2509969** Bowl, 12½ oz. Y ellow 1
- **4841354** Bowl, 12½ oz. Rye Grn 1
- **5082742** Bowl, 12½ oz. Red/Blk 1
- **5738995** Bowl, 12½ oz. Orange 1

Ships from OH.
### Paragon
Coupé shaped square and diamond shaped plates and bowls created in fine white porcelain.

<table>
<thead>
<tr>
<th>Square Plates</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4736450</td>
<td>Paragon, 8”</td>
</tr>
<tr>
<td>4736542</td>
<td>Paragon, 12¼”</td>
</tr>
<tr>
<td>4736385*</td>
<td>Paragon, 5¼”</td>
</tr>
<tr>
<td>4736484*</td>
<td>Paragon, 9”</td>
</tr>
<tr>
<td>4736518*</td>
<td>Paragon, 10”</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Square Bowls</th>
<th>DZ/CS.</th>
</tr>
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<tbody>
<tr>
<td>4736575*</td>
<td>Paragon 27 oz. 5½”</td>
</tr>
<tr>
<td>4736617</td>
<td>Paragon 7¾”, 73 oz.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Square Divided Plates</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9805490*</td>
<td>Paragon Divided Two Sect Plate 9¾” x 6”</td>
</tr>
<tr>
<td>9805888*</td>
<td>Paragon Divided Four Sect Plate 7¾”</td>
</tr>
<tr>
<td>9805896*</td>
<td>Paragon Divided Four Sect Plate 10”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Square Cups</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1635799*</td>
<td>Paragon Tall Cup, 8 oz.</td>
</tr>
<tr>
<td>6438036*</td>
<td>Paragon Saucer, 5½”</td>
</tr>
</tbody>
</table>

Lead-free, microwaveable and oven safe up to 350°F.

*Ships from OH.

### Other Than Round
Fine white porcelain with multipurpose designs, featuring flared lines and intriguing angles.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5891932</td>
</tr>
<tr>
<td>5891916</td>
</tr>
<tr>
<td>5896923</td>
</tr>
</tbody>
</table>

### Aspekt
An updated version of a rectangular plate in fine white porcelain, with artful and intriguing shape.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4736377</td>
</tr>
<tr>
<td>4736435</td>
</tr>
<tr>
<td>4736427</td>
</tr>
</tbody>
</table>

---

**did you know?**

All Superior® dinnerware is lead-free, microwaveable and oven safe to 350°F.
Granville™ Melamine Displayware

To view additional products from G.E.T.: SCAN this QR Code, or VISIT http://bit.ly/2PrWTTe

To order these additional G.E.T. products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
### Cancun

Colorful, vitrified and available in narrow rim, easy to mix and match for a unique style.

<table>
<thead>
<tr>
<th>Color</th>
<th>DZ/C.S.</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRIMSON</td>
<td>COBALT</td>
</tr>
<tr>
<td>4735312</td>
<td>4735338</td>
</tr>
<tr>
<td>4735544</td>
<td>4735536</td>
</tr>
<tr>
<td>4735429</td>
<td>4735403</td>
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<tr>
<td>4736153</td>
<td>4736120</td>
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<td>4736021</td>
<td>4736005</td>
</tr>
<tr>
<td>4735940</td>
<td>4735924</td>
</tr>
<tr>
<td>4735890</td>
<td>4735882</td>
</tr>
<tr>
<td>4735593</td>
<td>4735577</td>
</tr>
<tr>
<td>Toledo Mug, Vitrified, 8½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>Fruit Bowl, 4¾”, 4¾ oz.</td>
<td>3</td>
</tr>
<tr>
<td>Bouillon Cup, 7¼ oz.</td>
<td>3</td>
</tr>
<tr>
<td>Plate, 7¼”</td>
<td>3</td>
</tr>
<tr>
<td>Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>Plate, 10½”</td>
<td>1</td>
</tr>
<tr>
<td>Oval Platter, 11¾” x 9¼”</td>
<td>1</td>
</tr>
<tr>
<td>Oval Platter, 13¼” x 10¾”</td>
<td>1</td>
</tr>
</tbody>
</table>

Narrow rim, lead-free, microwaveable and oven safe up to 350°F.
### Savannah Khaki™
Rustic Embossed Pattern, Square & Rectangular.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2093308</td>
<td>Platter, 6¾” x 5” Spkld</td>
<td>1</td>
</tr>
<tr>
<td>3836839</td>
<td>Platter, 10½” x 8” Spkld</td>
<td>1</td>
</tr>
<tr>
<td>9420293</td>
<td>Platter, 12” x 7” Spkld Embs</td>
<td>1</td>
</tr>
<tr>
<td>1661712</td>
<td>Plate, 6” x 6” Spkld Embs Re</td>
<td>1</td>
</tr>
<tr>
<td>4951157</td>
<td>Plate, 8” x 8” Spkld Embs Re</td>
<td>1</td>
</tr>
<tr>
<td>9368736</td>
<td>Plate, 10” x 10” Spkld Embs</td>
<td>1</td>
</tr>
<tr>
<td>5425316</td>
<td>Platter, 12” x 12” Spkld Embs</td>
<td>6 ea</td>
</tr>
<tr>
<td>6675447</td>
<td>Bowl, 3½ oz. Srvg Oval</td>
<td>1</td>
</tr>
<tr>
<td>2255145</td>
<td>Bowl, 10 oz. Srvg Oval</td>
<td>1</td>
</tr>
<tr>
<td>4889784</td>
<td>Bowl, 20 oz. Srvg Oval</td>
<td>1</td>
</tr>
<tr>
<td>9338983</td>
<td>Bowl, 38 oz. Pasta Spkld</td>
<td>1</td>
</tr>
<tr>
<td>5491970</td>
<td>Saucer, 6” x 6” Spkld Embs</td>
<td>1</td>
</tr>
<tr>
<td>3911943</td>
<td>Mug, 14 oz. Cof Bstro</td>
<td>1</td>
</tr>
<tr>
<td>5297272</td>
<td>Cup, 12 oz. Cof Spkld</td>
<td>1</td>
</tr>
<tr>
<td>3506544</td>
<td>Cup, 8 oz. Cof Spkld</td>
<td>1</td>
</tr>
<tr>
<td>2343642</td>
<td>Shaker, 1½” x 2¼” S&amp;P</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from OH.

### Rotana Stone™
Hand-Crafted Dinnerware.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1242513</td>
<td>Platter, 12” x 9” Rec Stone</td>
<td>1</td>
</tr>
<tr>
<td>8098289</td>
<td>Platter, 14” x 9½” Rec</td>
<td>6</td>
</tr>
<tr>
<td>3989165</td>
<td>Plate, 5½” Coupe Rnd</td>
<td>3</td>
</tr>
<tr>
<td>5713502</td>
<td>Plate, 7” Coupe Rnd</td>
<td>3</td>
</tr>
<tr>
<td>59098852</td>
<td>Plate, 9” Coupe Rnd</td>
<td>2</td>
</tr>
<tr>
<td>9722360</td>
<td>Plate, 10½” Coupe Rnd</td>
<td>1</td>
</tr>
<tr>
<td>7849930</td>
<td>Bowl, 7½” Pasta Rnd</td>
<td>3</td>
</tr>
<tr>
<td>2321718</td>
<td>Bowl, 10” Pasta Rnd</td>
<td>1</td>
</tr>
<tr>
<td>2091807</td>
<td>Saucer, 6¼” Rnd Stone</td>
<td>3</td>
</tr>
<tr>
<td>6463705</td>
<td>Bowl, 6½” x 4½” Bstro</td>
<td>3</td>
</tr>
<tr>
<td>1307777</td>
<td>Bowl, 4” x 3” Bstro Oval</td>
<td>2</td>
</tr>
<tr>
<td>9219058</td>
<td>Cup, 8 oz. Cof Tall Stone</td>
<td>3</td>
</tr>
<tr>
<td>9510300</td>
<td>Cup, 15 oz. Bstro</td>
<td>1</td>
</tr>
<tr>
<td>6265324</td>
<td>Creamer, 6 oz. Stone</td>
<td>1</td>
</tr>
<tr>
<td>9505442</td>
<td>Bowl, 8 oz. Sugar Stone</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from OH.

Additional colors available.
Farmhouse® by World Tableware®
Organically crafted in durable cream-white porcelain with unique mismatched appearance adding warmth and appeal.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8565723</td>
<td>Mug, 12 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8565475</td>
<td>Fruit Bowl, 4¾&quot;, 5 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8565491</td>
<td>Bouillon Bowl, 4&quot;, 8 oz.</td>
<td>3</td>
</tr>
<tr>
<td>7973902</td>
<td>Bowl, 9&quot;, 27 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7973985</td>
<td>Bowl, 11&quot;, 30 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7973795</td>
<td>Plate, 6¾&quot;</td>
<td>3</td>
</tr>
<tr>
<td>7823321</td>
<td>Plate, 8&quot;</td>
<td>3</td>
</tr>
<tr>
<td>7973811</td>
<td>Plate, 10½&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7823271</td>
<td>Plate, 12&quot;</td>
<td>1</td>
</tr>
<tr>
<td>8565434</td>
<td>Pizza Plate, 13¼&quot;</td>
<td>1/2</td>
</tr>
</tbody>
</table>

NEW colors to collection

<table>
<thead>
<tr>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>3551290*</td>
<td>Plate, 6¾&quot; Rnd Red</td>
</tr>
<tr>
<td>2263067*</td>
<td>Plate, 12&quot; Rnd Red</td>
</tr>
<tr>
<td>1381530*</td>
<td>Bowl, 20 oz. Soup Rnd Red</td>
</tr>
<tr>
<td>3109919*</td>
<td>Bowl, 27 oz. Soup Salad</td>
</tr>
<tr>
<td>5096892*</td>
<td>Mug, 12 oz. Red</td>
</tr>
<tr>
<td>8399168*</td>
<td>Bowl, 20 oz. Soup Butr</td>
</tr>
<tr>
<td>6378858*</td>
<td>Mug, 12 oz. Butr</td>
</tr>
<tr>
<td>6241966*</td>
<td>Plate, 12&quot; Rnd Blu</td>
</tr>
<tr>
<td>6417458*</td>
<td>Bowl, 20 oz. Soup Blu</td>
</tr>
</tbody>
</table>

Wide rim. *Ships from West Chicago.
### Desert Sand by World Tableware®
Earth-tone bands with a dusting of speckles give tough-as-nails pattern the look of hand-made pottery.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4065876</td>
<td>Fruit Bowl, 4¾&quot; x 4 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3065836</td>
<td>Bouillon Cup, 7¼ oz.</td>
<td>3</td>
</tr>
<tr>
<td>1065846</td>
<td>Plate, 6½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>4065850</td>
<td>Plate, 9&quot;</td>
<td>2</td>
</tr>
<tr>
<td>2065860</td>
<td>Plate, 9½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>8065872</td>
<td>Oval Platter, 9½&quot; x 7½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>3065885</td>
<td>Oval Platter, 11½&quot; x 9½&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7083801</td>
<td>Oval Platter, 13¼&quot; x 10¼&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Narrow rim.

### Slate by World Tableware®
Dynamic lines and generous well-space perfect for bistros and fusion-themed restaurants, while versatile for other settings.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0171504</td>
<td>Tall Cup, 9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>0686857</td>
<td>Square Saucer, 5&quot;</td>
<td>3</td>
</tr>
<tr>
<td>5709696</td>
<td>Sq. Bouillon Cup, 8 oz.</td>
<td>3</td>
</tr>
<tr>
<td>0171843</td>
<td>Sq. Plate, 6½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>0110577</td>
<td>Sq. Plate, 7½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>0171884</td>
<td>Sq. Plate, 9&quot;</td>
<td>1</td>
</tr>
<tr>
<td>0171942</td>
<td>Sq. Plate, 10½&quot;</td>
<td>1</td>
</tr>
<tr>
<td>0171470</td>
<td>Rect. Plate, 8&quot; x 5½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>0110585</td>
<td>Rect. Plate, 11&quot; x 5&quot;</td>
<td>1</td>
</tr>
<tr>
<td>4705174</td>
<td>Rect. Plate, 12&quot; x 8&quot;</td>
<td>1</td>
</tr>
<tr>
<td>0133785</td>
<td>Rect. Plate, 16&quot; x 5½&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim.
**Cantina** by Syracuse

Colorful pattern on sculptured body shape inspired by the painted desert of the American southwest.

<table>
<thead>
<tr>
<th>BLUEBERRY</th>
<th>CAYENNE</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3254026</td>
<td>Mug, 10 oz</td>
<td>1</td>
</tr>
<tr>
<td>8254021</td>
<td>Bouillon Cup, 8 oz</td>
<td>1</td>
</tr>
<tr>
<td>2273290</td>
<td>Plate, 6¼”</td>
<td>1</td>
</tr>
<tr>
<td>8194961</td>
<td>Plate, 9”</td>
<td>1</td>
</tr>
<tr>
<td>6268817</td>
<td>Plate, 10¼”</td>
<td>1</td>
</tr>
<tr>
<td>8263659</td>
<td>Plate, 11¼”</td>
<td>1</td>
</tr>
<tr>
<td>1264803</td>
<td>Oval Platter, 11¾” x 9¼”</td>
<td>1</td>
</tr>
<tr>
<td>5264791</td>
<td>Oval Platter, 13¾” x 10¼”</td>
<td>1/2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SAFFRON</th>
<th>SAGE</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7264807</td>
<td>Mug, 10 oz</td>
<td>1</td>
</tr>
<tr>
<td>1254036</td>
<td>Bouillon Cup, 8 oz</td>
<td>1</td>
</tr>
<tr>
<td>3273299</td>
<td>Plate, 6¼”</td>
<td>1</td>
</tr>
<tr>
<td>1194984</td>
<td>Plate, 9”</td>
<td>1</td>
</tr>
<tr>
<td>9194960</td>
<td>Oval Platter, 13¾” x 10¼”</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Narrow rim. Warranty: lifetime no-chip.

**Eos** by Syracuse

- Highly polished foot enhances stackability to optimize storage
- Durable, fully vitrified, twice fired porcelain helps reduce replacements
- Pronounced underside rim makes dinnerware easier to grip

<table>
<thead>
<tr>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3713396</td>
</tr>
<tr>
<td>9734820</td>
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<tr>
<td>9734820</td>
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<td>3184788</td>
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<td>4220106</td>
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<td>3714053</td>
</tr>
<tr>
<td>5486937</td>
</tr>
<tr>
<td>5956273</td>
</tr>
<tr>
<td>3827668</td>
</tr>
</tbody>
</table>

Ships from West Chicago.

Warranty: lifetime no-chip.
Versatile styling and bold colors promote mixing and matching for variety in food presentation.

<table>
<thead>
<tr>
<th>SCARLET</th>
<th>TANGERINE</th>
<th>SHAMROCK</th>
<th>SUNFLOWER</th>
<th>TURQUOISE</th>
<th>COBALT</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5499652</td>
<td>5499629</td>
<td>5499546</td>
<td>5377496</td>
<td>8220477</td>
<td>5023320</td>
<td>1</td>
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<tr>
<td>9499658</td>
<td>2499630</td>
<td>5499546</td>
<td>5377510</td>
<td>6061063</td>
<td>4023271</td>
<td>1</td>
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<tr>
<td>1499656</td>
<td>3499621</td>
<td>5499512</td>
<td>5377494</td>
<td>1377480</td>
<td>7023302</td>
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<td>4499638</td>
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<td>8499543</td>
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<td>9340829</td>
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<td>7499643</td>
<td>9499542</td>
<td>2363257</td>
<td>4046025</td>
<td>9023243</td>
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<td>5023288</td>
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<td>9377508</td>
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<td>2023257</td>
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<td>4499547</td>
<td></td>
<td>6046437</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Mug, 10¼ oz. 1
Fruit Bowl, 5¾", 6¼ oz. 1
Bouillon Cup, 6¼ oz. 1
Bowl, 5¾", 14¼ oz. 1
Bowl, 6¾", 19 oz. 1
Soup Bowl, 9", 13¼ oz. 1
Plate, 6¾" 1
Plate 7-1¼" - Cobalt Blue 1
Plate, 9" 1
Plate, 10½" 1
Oval Platter, 9½" 1
Oval Platter, 11½" 1
Oval Platter, 13½" 1

Wide rim.
**RE-21** by The Homer Laughlin China Company® - A HLC Company

Wide rims with graceful upward slope accentuate rolled edge china pattern, in traditional ivory color. Made in USA.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>0405886</td>
<td>Stack Cup, 11 oz.</td>
<td>3</td>
</tr>
<tr>
<td>0407007</td>
<td>Saucer, 5⅞&quot;</td>
<td>3</td>
</tr>
<tr>
<td>0407072</td>
<td>Fruit Bowl, 5¼&quot;, 6⅜ oz.</td>
<td>3</td>
</tr>
<tr>
<td>0407684</td>
<td>Short Bouillon Cup, 9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>0407056</td>
<td>Grapefruit Bowl, 6¼&quot;, 11¼ oz.</td>
<td>3</td>
</tr>
<tr>
<td>0406488</td>
<td>Plate, 6½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>0406504</td>
<td>Plate, 7½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>0407502</td>
<td>Plate, 9&quot;</td>
<td>2</td>
</tr>
<tr>
<td>0407551</td>
<td>Plate, 9½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>0407601</td>
<td>Plate, 10¼&quot;</td>
<td>1</td>
</tr>
<tr>
<td>0406520</td>
<td>Plate, 12¼&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim.

**Gothic** by The Homer Laughlin China Company® - A HLC Company

Embossed “lattice” sculpting and detailed pointed-arch pattern on rim makes an excellent food frame. Made in USA.

<table>
<thead>
<tr>
<th>DZ/CS.</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>7043318</td>
<td>Cup, 7½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>8043283</td>
<td>Saucer, 5¾&quot;</td>
<td>3</td>
</tr>
<tr>
<td>8063240</td>
<td>Stack Mug, 9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>9051640</td>
<td>Fruit Bowl, 5&quot;, 2 oz.</td>
<td>3</td>
</tr>
<tr>
<td>9043290</td>
<td>Bouillon Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1131002</td>
<td>Grapefruit Bowl, 7¾&quot;, 10½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>3043296</td>
<td>Plate, 6¼&quot;</td>
<td>3</td>
</tr>
<tr>
<td>3062882</td>
<td>Plate, 9¾&quot;</td>
<td>2</td>
</tr>
<tr>
<td>4075925</td>
<td>Plate, 10¾&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim.
Brownfield by The Homer Laughlin China Company®

Coupe shape with variable peppery-speckled glaze embodies the renaissance of the urban “maker.” Beautiful deep-well pieces and handcrafted appearance lend an inviting and authentic vibe to your establishment, whether farm-to-table bistro or bustling neighborhood café. Rustic and inspiring design brings unique energy and creativity to every menu presentation. 100% lead-free with enhanced durability and heat retention. Limited lifetime no-chip warranty. Made in USA.

Pewter | Charcoal | Cobblestone
---|---|---
7929844 | 6962209 | 6955888 | Plate, 6½”, Round
1934739 | 1602425 | 1926254 | Plate, 7¾”, Round
1445641 | 8258060 | 8116142 | Platter, 6½” x 4½”, Oblong
2173100 | 5654985 | 4217400 | Platter, 10½” x 7¾”, Oblong
1299804 | 9481044 | 3853748 | Bowl, 24 oz., 6½”, Round
7745478 | 6473306 | 2312836 | Bowl, 12 oz., 9”, Butterfly
1295380 | 4021438 | 7930211 | Bouillon, 8½ oz., 3½”, Round
6080609 | | 3689008 | Bouillon, 11 oz., 4”, Round

Ships from WV.
**Arcadia™ by Oneida®**

European style white porcelain provides elegant background for beautiful food creations.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6206619</td>
<td>Low Cup, 7½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>2179026</td>
<td>Tall Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>9206442</td>
<td>Stack Mug, 10.9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3179025</td>
<td>Saucer, 5¾”</td>
<td>3</td>
</tr>
<tr>
<td>6206445</td>
<td>Fruit Bowl, 5¼”, 4½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>4206447</td>
<td>Bouillon Cup, 8.1 oz.</td>
<td>3</td>
</tr>
<tr>
<td>5206446</td>
<td>Grapefruit Bowl, 6½”, 10 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1243823</td>
<td>Rim Soup, 9”, 12 oz.</td>
<td>2</td>
</tr>
<tr>
<td>5179023</td>
<td>Plate, 6½”</td>
<td>3</td>
</tr>
<tr>
<td>8206443</td>
<td>Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>4179024</td>
<td>Plate, 10¾”</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim.

**Espree™ by Oneida®**

Mid-rim banquet weight with contemporary embossed rim design and glazed foot for themes or banquets.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5024948</td>
<td>Talisman Cup, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3024957</td>
<td>Lotus Cup, 7½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>7088917</td>
<td>Mug, 8 oz.</td>
<td>3</td>
</tr>
<tr>
<td>8024952</td>
<td>Saucer, 5½”</td>
<td>3</td>
</tr>
<tr>
<td>7024938</td>
<td>Fruit Bowl, 5¼”, 5½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>3024932</td>
<td>Bouillon Cup, 7½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>1024934</td>
<td>Bowl, 5”, 12 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3030459</td>
<td>Plate, 6¼”</td>
<td>3</td>
</tr>
<tr>
<td>4030458</td>
<td>Plate, 7¼”</td>
<td>3</td>
</tr>
<tr>
<td>8024945</td>
<td>Plate, 9”</td>
<td>2</td>
</tr>
<tr>
<td>9024951</td>
<td>Plate, 10¼”</td>
<td>1</td>
</tr>
<tr>
<td>7029804</td>
<td>Plate, 11”</td>
<td>1</td>
</tr>
</tbody>
</table>

Wide rim. Warranty: 3-year no-chip.
**Marble by Oneida®**

Blended tones of porcelain create an organic, layered and highly individualized aesthetic that we call Marble. Accepting and unifying food and nature, Marble offers a perfect surface to celebrate the farm and the table.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7881293</td>
<td>Plate, 6 1/4&quot; Coupe Cream White</td>
<td>4</td>
</tr>
<tr>
<td>5570750</td>
<td>Plate, 8 1/4&quot; Cream White</td>
<td>2</td>
</tr>
<tr>
<td>7356159</td>
<td>Plate, 9&quot; Coupe Cream White</td>
<td>2</td>
</tr>
<tr>
<td>1676715</td>
<td>Plate, 11&quot; Coupe Cream White</td>
<td>1</td>
</tr>
<tr>
<td>4098804</td>
<td>Plate, 11&quot; Cream White</td>
<td>1</td>
</tr>
<tr>
<td>6403040</td>
<td>Saucer, 5 1/2&quot; Cream White</td>
<td>4</td>
</tr>
<tr>
<td>6684845</td>
<td>Cup, 8 1/2&quot; Cream White</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Stacking Mug</td>
<td></td>
</tr>
<tr>
<td>4281649</td>
<td>Bowl, 4 1/4&quot; Serving Cream White</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Ships from GA.</td>
<td></td>
</tr>
</tbody>
</table>

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**Rustic by Oneida®**

Skilled artisans elevate the dining experience with their deliberate use of intense colors and a reactive two-toned glaze.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1028865</td>
<td>Plate, 11 1/4&quot; Rolled-Edge Chestnut</td>
<td>1</td>
</tr>
<tr>
<td>4542542</td>
<td>Dish, 3 oz. 3 Cmpt Chestnut</td>
<td>2</td>
</tr>
<tr>
<td>5124025</td>
<td>Dish, 3 oz. Baker Chestnut</td>
<td>4</td>
</tr>
<tr>
<td>9550339</td>
<td>Dish, 7 oz. Baker Chestnut</td>
<td>4</td>
</tr>
<tr>
<td>2743795</td>
<td>Dish, 17 oz. Baker Chestnut</td>
<td>1</td>
</tr>
<tr>
<td>9298574</td>
<td>Bowl, 39 oz. Soup Sama</td>
<td>6 ea</td>
</tr>
<tr>
<td>7358469</td>
<td>Dish, 3 oz. Baker Chestnut</td>
<td>1</td>
</tr>
<tr>
<td>5124025</td>
<td>Dish, 7 oz. Baker Sama</td>
<td>4</td>
</tr>
<tr>
<td>1144463</td>
<td>Dish, 17 oz. Baker Sama</td>
<td>6 ea</td>
</tr>
<tr>
<td>2413681</td>
<td>Plate, 11 1/4&quot; Rolled-Edge Crimson</td>
<td>1</td>
</tr>
<tr>
<td>6862704</td>
<td>Dish, 3 oz. Baker Crimson</td>
<td>4</td>
</tr>
<tr>
<td>9781058</td>
<td>Dish, 7 oz. Baker Crimson</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Ships from GA.</td>
<td></td>
</tr>
</tbody>
</table>
### Harmony Dinnerware by Front of the House

A fresh take on the traditional round; Harmony’s™ flat plating surface is framed by a modern raised edge.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9880592</td>
<td>Plate, 6¼”</td>
<td>12</td>
</tr>
<tr>
<td>7843469</td>
<td>Bowl, 10 oz. 6” x 1 ½”</td>
<td>12</td>
</tr>
<tr>
<td>2700698</td>
<td>Bowl, 34 oz.</td>
<td>6</td>
</tr>
<tr>
<td>1998772</td>
<td>Bowl, 64 oz.</td>
<td>4</td>
</tr>
<tr>
<td>1142810</td>
<td>Bowl, 48 oz.</td>
<td>6</td>
</tr>
<tr>
<td>7927486</td>
<td>Plate, 9” x 1”</td>
<td>6</td>
</tr>
<tr>
<td>2666519</td>
<td>Plate, 10½”</td>
<td>4</td>
</tr>
<tr>
<td>6922868</td>
<td>Plate, 11½” x 7½” x 1¼”</td>
<td>4</td>
</tr>
<tr>
<td>1853365</td>
<td>Plate, 11¼”</td>
<td>6</td>
</tr>
<tr>
<td>6084143</td>
<td>Plate, 15”</td>
<td>4</td>
</tr>
<tr>
<td>7938816</td>
<td>Plate, 9¼” x 6½”</td>
<td>6</td>
</tr>
<tr>
<td>9754195</td>
<td>Plate, 13” x 8½” x 1¼”</td>
<td>4</td>
</tr>
</tbody>
</table>

Ships from FL or CA.

### Kiln Dinnerware by Front of the House

Kiln’s® distinctively organic yet modern personality is paired with our proprietary superwhite glaze to serve up today’s earthy and clean culinary styles.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Color</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9017223</td>
<td>MOCHA</td>
<td>Ramekin, 1 ½ oz.</td>
<td>12</td>
</tr>
<tr>
<td>2459103</td>
<td>SAGE</td>
<td>Ramekin, 4 oz.</td>
<td>12</td>
</tr>
<tr>
<td>8089287</td>
<td>MUSHROOM</td>
<td>Bowl, 60 oz.</td>
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</tr>
<tr>
<td>5143766</td>
<td></td>
<td>Plate, 6”</td>
<td>12</td>
</tr>
<tr>
<td>6434437</td>
<td></td>
<td>Bowl, 7 oz.</td>
<td>12</td>
</tr>
<tr>
<td>8444401</td>
<td></td>
<td>Bowl, 10 oz.</td>
<td>12</td>
</tr>
<tr>
<td>1896732</td>
<td></td>
<td>Bowl, 21 oz.</td>
<td>12</td>
</tr>
<tr>
<td>2940725</td>
<td></td>
<td>Bowl, 34 oz.</td>
<td>6</td>
</tr>
<tr>
<td>7298541</td>
<td></td>
<td>Bowl, 28 oz.</td>
<td>6</td>
</tr>
<tr>
<td>4355917</td>
<td></td>
<td>Bowl, 42 oz.</td>
<td>4</td>
</tr>
<tr>
<td>7752748</td>
<td></td>
<td>Bowl, 48 oz.</td>
<td>6</td>
</tr>
<tr>
<td>3919832</td>
<td></td>
<td>Cup, 10 oz.</td>
<td>12</td>
</tr>
<tr>
<td>2209020</td>
<td></td>
<td>Plate, 10”</td>
<td>6</td>
</tr>
<tr>
<td>6300120</td>
<td></td>
<td>Plate, 11” x 7” x 1 ½”</td>
<td>6</td>
</tr>
<tr>
<td>6575048</td>
<td></td>
<td>Plate, 11” x 1 ¼”</td>
<td>6</td>
</tr>
<tr>
<td>3914893</td>
<td></td>
<td>Plate, 8” x 1½”</td>
<td>12</td>
</tr>
<tr>
<td>8852294</td>
<td></td>
<td>Plate, 8” x 6” x 1”</td>
<td>12</td>
</tr>
<tr>
<td>4086970</td>
<td></td>
<td>Plate, 14” x 9” x 1 ½”</td>
<td>2</td>
</tr>
</tbody>
</table>

Ships from FL or CA.
**Kiin™ Dinnerware** by Front of the House

Durable, high temperature porcelain with organic shapes and bright earth toned reactive glazes.

<table>
<thead>
<tr>
<th>CHILI</th>
<th>BLOOD</th>
<th>VANILLA</th>
<th>PEPPER</th>
<th>LEEK</th>
<th>EA/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9305500</td>
<td>5061625</td>
<td>3119829</td>
<td>2383847</td>
<td>5053082</td>
<td>12</td>
</tr>
<tr>
<td>4211996</td>
<td>2200182</td>
<td>5647376</td>
<td>4801240</td>
<td>3172393</td>
<td>12</td>
</tr>
<tr>
<td>1899839</td>
<td>4785701</td>
<td>1092109</td>
<td>8211077</td>
<td>9918761</td>
<td>12</td>
</tr>
<tr>
<td>2223532</td>
<td>9648293</td>
<td>9757785</td>
<td>6875830</td>
<td>372393</td>
<td>12</td>
</tr>
<tr>
<td>7655430</td>
<td>4599016</td>
<td>4791173</td>
<td>6065658</td>
<td>2636047</td>
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<td>2126004</td>
<td>9953319</td>
<td>5029823</td>
<td>9284822</td>
<td>8208488</td>
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<td>6116979</td>
<td>4758398</td>
<td>433821</td>
<td>9713468</td>
<td>7178704</td>
<td>12</td>
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<td>1283155</td>
<td>6029281</td>
<td>1268810</td>
<td>7713574</td>
<td>2045401</td>
<td>12</td>
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<tr>
<td>6921075</td>
<td>4134298</td>
<td>8771619</td>
<td>9934424</td>
<td>1282679</td>
<td>6</td>
</tr>
<tr>
<td>7103358</td>
<td>8585652</td>
<td>6474102</td>
<td>2272875</td>
<td>6837460</td>
<td>12</td>
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<tr>
<td>6838559</td>
<td>2478023</td>
<td>2174173</td>
<td>9828401</td>
<td>9107704</td>
<td>12</td>
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<tr>
<td>2550543</td>
<td>2330858</td>
<td>8014808</td>
<td>9828377</td>
<td>8125541</td>
<td>6</td>
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<tr>
<td>4098963</td>
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<td>9253422</td>
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<td>2</td>
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<tr>
<td>5872172</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Ships from FL or CA.
Artefact™ Dinnerware by Front of the House

Artefact™ beautifully combines the rawness, color, and han-thrown feel of one-of-a-kind pottery with the confidence, strength and durability of commercial-grade porcelain.

<table>
<thead>
<tr>
<th>ASH</th>
<th>WHITE</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2426188</td>
<td>4634610</td>
<td>Plate 6”</td>
</tr>
<tr>
<td>9013820</td>
<td>8498589</td>
<td>Plate 11”</td>
</tr>
<tr>
<td>1312613</td>
<td>3801720</td>
<td>Plate 9”</td>
</tr>
<tr>
<td>3953386</td>
<td>5450154</td>
<td>Plate 13” x 9”</td>
</tr>
<tr>
<td>1302373</td>
<td>3265621</td>
<td>Plate 7½”</td>
</tr>
<tr>
<td>2117826</td>
<td>3992167</td>
<td>Plate 11” x 5”</td>
</tr>
<tr>
<td>1708126</td>
<td>3140108</td>
<td>Bowl 8¼”</td>
</tr>
<tr>
<td>2969289</td>
<td>5217201</td>
<td>Bowl Low 9¼”</td>
</tr>
<tr>
<td>2749235</td>
<td>3599621</td>
<td>Bowl 7”</td>
</tr>
<tr>
<td>3169014</td>
<td>5775138</td>
<td>Bowl 11 oz.</td>
</tr>
<tr>
<td>2233642</td>
<td>9183743</td>
<td>Mug 11 oz.</td>
</tr>
<tr>
<td>5169720</td>
<td>1051926</td>
<td>Ramekin 3½ oz.</td>
</tr>
<tr>
<td>2844481</td>
<td>1254821</td>
<td>Ramekin 2 oz.</td>
</tr>
</tbody>
</table>

Ships from FL or GA.
**Melamine Dinnerware by Superior®**

Heavy weight, durable, dishwasher safe collections in white or tan.

<table>
<thead>
<tr>
<th>WHITE</th>
<th>TAN</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6330294</td>
<td>3330297</td>
<td>Stacking Cup, 7 oz.</td>
<td>2</td>
</tr>
<tr>
<td>6330252</td>
<td>4330254</td>
<td>Fruit Bowl, 4¾&quot;, 5 oz.</td>
<td>2</td>
</tr>
<tr>
<td>2330280</td>
<td>9330275</td>
<td>Bouillon Cup, 8 oz.</td>
<td>2</td>
</tr>
<tr>
<td>4808713</td>
<td>4808689</td>
<td>Cereal Bowl, 5¾&quot;, 10 oz.</td>
<td>2</td>
</tr>
<tr>
<td>4330239</td>
<td>5330238</td>
<td>Nappie Bowl, 5¼&quot;, 15 oz.</td>
<td>2</td>
</tr>
<tr>
<td>9330234</td>
<td>1330240</td>
<td>Plate, 5½&quot;</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WHITE</th>
<th>TAN</th>
<th>Description</th>
<th>DZ/CS.</th>
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</thead>
<tbody>
<tr>
<td>4330247</td>
<td>5330246</td>
<td>Plate, 6½&quot;</td>
<td>2</td>
</tr>
<tr>
<td>9330267</td>
<td>3330263</td>
<td>Plate, 7¾&quot;</td>
<td>2</td>
</tr>
<tr>
<td>5330279</td>
<td>6330278</td>
<td>Plate, 9&quot;</td>
<td>2</td>
</tr>
<tr>
<td>2330322</td>
<td>3330321</td>
<td>Plate, 10&quot;</td>
<td>2</td>
</tr>
<tr>
<td>7330236</td>
<td>6330237</td>
<td>Plate, 3-Compt., 10&quot;</td>
<td>2</td>
</tr>
<tr>
<td>8330284</td>
<td>7330285</td>
<td>Oval Platter, 11½&quot;</td>
<td>2</td>
</tr>
</tbody>
</table>

Not recommended for microwave use. NSF.
Mingle Melamine Dinnerware by Carlisle®

Swirl decoration with slightly embossed texture in heavy weight melamine safe for temperatures up to 212°F.

AQUA AMBER COPPER SMOKE JADE FIREBALL CREAM

1956337 1631034 7006655* 9176317 1746222 8747203 1070380 8593150*

Fruit Dish, 5", 4½ oz. 48
Bowl, 6" 12
Bowl, 27 oz. 12
Soup Bowl, 9", 28½ oz. 6
B/B Plate, 7" 12
Salad Plate, 9" 12
Dinner Plate, 11" 12
Cereal Bowl, 8", 35½ oz. 12

Dishwasher safe and stain resistant. Warranty: 1-year against chips and breakage.

*Ships from OK or NC.
To view additional products from CARLISLE:
SCAN this QR Code, or
VISIT http://bit.ly/2EMRnXr

To order these additional Carlisle products, log on to www.usfoods.com/order or contact your US Foods sales representative.
Allow up to 10 business days for delivery.
**Gathering Melamine Dinnerware & Buffetware** by Carlisle®

Charm of hand-thrown pottery with the price and durability of heavy weight melamine, safe up to 212°F.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS.</th>
<th>Item Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>7614038*</td>
<td>Bowl Dip 4¾&quot;, 10 oz.</td>
<td>12</td>
<td>2328018</td>
<td>Plate 9&quot; Salad</td>
</tr>
<tr>
<td>5817297</td>
<td>Bowl 6¼&quot;, 10 oz.</td>
<td>12</td>
<td>1058170</td>
<td>Plate 11&quot; Dinner</td>
</tr>
<tr>
<td>6730235</td>
<td>Bowl 8&quot;, 35.5 oz.</td>
<td>12</td>
<td>9755862*</td>
<td>Platter 12&quot; x 8&quot;</td>
</tr>
<tr>
<td>6522096</td>
<td>Plate 7&quot; B/B</td>
<td>12</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Dishwasher safe and stain resistant. Warranty: 1-year against chips and breakage. *Ships from OK or NC.

**Grove** by Carlisle®

Capture attention with this durable, heavy-weight square plate with gentle striped design, embossed texture and wide, lightened rim to highlight food. Has the look of ceramic with the long-lasting durability of melamine, making it stain resistant to any acidic food product.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS.</th>
<th>Item Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2493177</td>
<td>Dinner Plate, 11&quot;</td>
<td>12</td>
<td>9250914</td>
<td>Salad Plate, 9&quot;</td>
</tr>
<tr>
<td>3080156</td>
<td>Square Plate, 8½&quot;</td>
<td>12</td>
<td>7154003</td>
<td>Square Plate, 10½&quot;</td>
</tr>
<tr>
<td>8923087</td>
<td>Fruit Bowl, 4½ oz.</td>
<td>48</td>
<td>933387</td>
<td>Square Plate, 10½&quot;</td>
</tr>
<tr>
<td>9008008</td>
<td>Ice Cream Bowl, 27 oz.</td>
<td>12</td>
<td>9513034</td>
<td>Fruit Bowl, 4½ oz.</td>
</tr>
<tr>
<td>3883753</td>
<td>Soup Bowl, 28½ oz.</td>
<td>6</td>
<td>1350021</td>
<td>Ice Cream Bowl, 27 oz.</td>
</tr>
<tr>
<td>7766759</td>
<td>Oval Platter, 12&quot; x 8&quot;</td>
<td>12</td>
<td>4047201</td>
<td>Soup Bowl, 28½ oz.</td>
</tr>
<tr>
<td>5757017</td>
<td>Bread &amp; Butter Plate, 7&quot;</td>
<td>12</td>
<td>8333302</td>
<td>Oval Platter, 12&quot; x 8&quot;</td>
</tr>
<tr>
<td>2015578</td>
<td>5252099</td>
<td>12</td>
<td>6661346</td>
<td>5005116</td>
</tr>
</tbody>
</table>

Dishwasher safe and stain resistant. Warranty: 1-year against chips and breakage. Ships from OK or NC.
Ridge by Carlisle®
Inspired by Earth’s natural elements, this collection suggests the look and texture of stone with the benefits and durability of melamine. Modern, minimalist shapes offer a variety of plating options.

<table>
<thead>
<tr>
<th>CEMENT SLATE</th>
<th>SOAPSTONE</th>
<th>MARBLE</th>
<th>EA/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3409376</td>
<td>7055482</td>
<td>2144026</td>
<td>8012786</td>
</tr>
<tr>
<td>2165551</td>
<td>3154130</td>
<td>1000721</td>
<td>8940460</td>
</tr>
<tr>
<td>2619982</td>
<td>5813190</td>
<td>8099273</td>
<td>6820905</td>
</tr>
<tr>
<td>8194409</td>
<td>2978065</td>
<td>2195338</td>
<td>7669503</td>
</tr>
<tr>
<td>4709659</td>
<td>8801891</td>
<td>8450548</td>
<td>9195068</td>
</tr>
<tr>
<td>5941014</td>
<td>3606513</td>
<td>4496663</td>
<td>7764771</td>
</tr>
<tr>
<td>1686322</td>
<td>7431578</td>
<td>5106379</td>
<td>2761649</td>
</tr>
<tr>
<td>8785716</td>
<td>4505263</td>
<td>5127652</td>
<td>7399989</td>
</tr>
<tr>
<td>1720201</td>
<td>4423818</td>
<td>3561955</td>
<td>4357396</td>
</tr>
<tr>
<td>2087185</td>
<td>8958147</td>
<td>4847066</td>
<td>6884402</td>
</tr>
</tbody>
</table>

| Bullion Bowl, 8 oz. | 12 |
| Bowl, 52 oz.       | 12 |
| Platter, 18"       | 6  |
| Plate, 9" Salad    | 12 |
| Plate, 10½" Dinner | 12 |
| Plate, 10"         | 12 |
| Platter, 13"       | 6  |
| Bowl, 22 oz.       | 12 |
| Plate, 9" Rimless  | 12 |
| Plate, 11" Rimless | 12 |

Dishwasher safe and stain resistant. Warranty: 1-year against chips and breakage. Ships from OK or NC.

Stadia by Carlisle®
Organic shapes offer modern styling with a pleasing, eye-catching look. Neutral colors allow for mix-and-match customization by incorporating simple, classic designs into any event theme or color palette.

<table>
<thead>
<tr>
<th>WHITE</th>
<th>GREIGE</th>
<th>EA/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5734138</td>
<td>2685651</td>
<td>Dinner Plate, 10½&quot;</td>
</tr>
<tr>
<td>4724717</td>
<td>2914506</td>
<td>Salad Plate, 9&quot;</td>
</tr>
<tr>
<td>3514964</td>
<td>6695055</td>
<td>B/B Plate, 7¼&quot;</td>
</tr>
<tr>
<td>5902232</td>
<td>4083392</td>
<td>Pasta Plate, 8½&quot;</td>
</tr>
<tr>
<td>9098969</td>
<td>8154115</td>
<td>Pasta Plate, 9½&quot;</td>
</tr>
<tr>
<td>8876902</td>
<td>3305486</td>
<td>Pasta Plate, 11½&quot;</td>
</tr>
<tr>
<td>8493036</td>
<td>9120359</td>
<td>Bowl, 12 oz.</td>
</tr>
<tr>
<td>3653643</td>
<td>2008349</td>
<td>Bowl, 32 oz.</td>
</tr>
<tr>
<td>3106615</td>
<td>6894774</td>
<td>Bowl, 52 oz.</td>
</tr>
<tr>
<td>8855033</td>
<td>1219180</td>
<td>Sauce Cup, 2 oz.</td>
</tr>
<tr>
<td>4134333</td>
<td>8970616</td>
<td>Sauce Cup, 4 oz.</td>
</tr>
<tr>
<td>1281423</td>
<td>1152733</td>
<td>Platter, 13&quot; x 7&quot;</td>
</tr>
</tbody>
</table>

Ships from OK or NC.
## Melamine, Polycarbonate & Glass Dinnerware

### Petal Mist® by Carlisle®
Delicate design that's strong and durable with floral-shaped edge, textured exterior and smooth interior that's easy to clean.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6305577</td>
<td>Bowl, 6&quot;, 18 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1113901</td>
<td>Bowl, 15&quot;, 9.8 qt.</td>
<td>1/3</td>
</tr>
<tr>
<td>1249879</td>
<td>Plate, 7½&quot;</td>
<td>3</td>
</tr>
<tr>
<td>7305576</td>
<td>Soup/Salad Plate, 8&quot;, 24 oz.</td>
<td>3</td>
</tr>
<tr>
<td>3974425</td>
<td>Plate, 9&quot;</td>
<td>3</td>
</tr>
</tbody>
</table>

Break-resistant polycarbonate safe for use from freezer to 212°F. NSF Approved. Ships from OK or NC.

### Melamine Paper Plates by American Metalcraft
Designed to mimic a traditional paper plate from summer picnics, yet durable enough to stand up to heavy foods, and stronger than porcelain, china, and glass dinnerware. The extra small plate will help your colorful desserts or side dishes stand out. Sold each.

<table>
<thead>
<tr>
<th>Code</th>
<th>Diameter x Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>4137415</td>
<td>5⅞&quot; dia. x 5/8&quot;H</td>
</tr>
<tr>
<td>3539384</td>
<td>7⅝&quot; dia. x 5/8&quot;H</td>
</tr>
<tr>
<td>4890275</td>
<td>8⅞&quot; dia. x 5/8&quot;H</td>
</tr>
<tr>
<td>1103564</td>
<td>10¾&quot; dia. x 3/4&quot;H</td>
</tr>
</tbody>
</table>

Ships from IL.

### DuraTuff® Dinnerware by Libbey®
Elegant, affordable glass dinnerware, plain or with an etched petal design.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 2029387</td>
<td>Salad/Dessert Plate, 7⅛&quot; (LG15411)</td>
<td>3</td>
</tr>
<tr>
<td>6043962</td>
<td>Soup/Deep Salad Plate, 8&quot; (LG15412)</td>
<td>3</td>
</tr>
<tr>
<td>B 1035179</td>
<td>Salad Plate, 7½&quot; (LG15500)</td>
<td>3</td>
</tr>
<tr>
<td>C 8029373</td>
<td>Salad/Dessert Plate, 8&quot; (LG15427)</td>
<td>3</td>
</tr>
<tr>
<td>3024502</td>
<td>Ramekin, 1½ oz. (LG15445)</td>
<td>3</td>
</tr>
<tr>
<td>5024500</td>
<td>Ramekin, 3 oz. (LG15446)</td>
<td>3</td>
</tr>
<tr>
<td>4028528</td>
<td>Winchester Sugar Packet Holder (LG5460)</td>
<td>2</td>
</tr>
<tr>
<td>4024345</td>
<td>Sugar Packet Holder (LG5258)</td>
<td>2</td>
</tr>
</tbody>
</table>
**Glass Dinnerware by Arcoroc**

**Fleur by Arcoroc**
America’s most popular glass dinnerware with floral pattern and shaped edge, fully tempered and economically priced.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8009276</td>
<td>Plate, 7½”</td>
<td>3</td>
</tr>
<tr>
<td>2028363</td>
<td>Plate, 9”</td>
<td>3</td>
</tr>
<tr>
<td>7009277</td>
<td>Soup/Salad, 8”, 15 oz.</td>
<td>3</td>
</tr>
<tr>
<td>2057446</td>
<td>Compote, 5¼”, 10 oz.</td>
<td>4</td>
</tr>
<tr>
<td>7559644</td>
<td>Bowl, 7”, 32 oz.</td>
<td>1/2</td>
</tr>
<tr>
<td>4570909</td>
<td>Bowl, 9”, 70 oz.</td>
<td>1/3</td>
</tr>
<tr>
<td>9047630</td>
<td>Bowl, 10½”, 3½ qt.</td>
<td>1/2</td>
</tr>
</tbody>
</table>

**Opal Restaurant White by Arcoroc**
White opal glass with fire-glazed, 100% non-porous finish, fully tempered to resist breakage & thermal shock.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6045280</td>
<td>Fruit Bowl, 3½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>6045298</td>
<td>Grapefruit Bowl, 6¼”, 7 oz.</td>
<td>3</td>
</tr>
<tr>
<td>1047430</td>
<td>Narrow Rim Plate, 6”</td>
<td>2</td>
</tr>
<tr>
<td>2045268</td>
<td>Wide Rim Plate, 6”</td>
<td>2</td>
</tr>
</tbody>
</table>

Microwave safe.

**Roc Dinnerware by Arcoroc**
“Thumbprint” designed edge surrounding a clear glass body, fully tempered for hot or cold items.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5028360</td>
<td>Dinner Plate, 9½”</td>
<td>3</td>
</tr>
<tr>
<td>1025725</td>
<td>Dessert Plate, 6”</td>
<td>3</td>
</tr>
</tbody>
</table>
**Arcade Bowls** by Cardinal®
Fluted bowls with scalloped edge, fully tempered for long-lasting durability.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4''</td>
<td>5½</td>
</tr>
<tr>
<td>5''</td>
<td>11</td>
</tr>
<tr>
<td>7''</td>
<td>38</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Style</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>3027141</td>
<td>12</td>
</tr>
<tr>
<td>B</td>
<td>1242130</td>
<td>13</td>
</tr>
</tbody>
</table>

**Stack Bowls** by Cardinal®
Clear, stacking, break-resistant sauce bowls offer lower cost alternative to expensive glass bowls.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3''</td>
<td>2½</td>
</tr>
<tr>
<td>5''</td>
<td>5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3½</td>
<td>6</td>
</tr>
</tbody>
</table>

**Swirl Bowls** by Carlisle®
Clear SAN plastic with wavy, scallop-patterned edge perfect for salads and desserts. Dishwasher safe.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2⅓</td>
<td>1¼</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2¾</td>
<td>3</td>
</tr>
</tbody>
</table>

**Square Bowls** by Gessner
Asian flair in melamine adds accent without the normal breakage of ceramics.

**Square Bowl**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>13</td>
<td>2</td>
</tr>
</tbody>
</table>

**3 Compartment Server**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4½</td>
<td>3</td>
</tr>
</tbody>
</table>

**Square Ramekin**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2940039</td>
<td>2940336</td>
</tr>
</tbody>
</table>

**Stack Melamine Collection**

**Stacking Bowls** by Gessner
Clear, stacking, break-resistant sauce bowls offer lower cost alternative to expensive glass bowls.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>2½</td>
</tr>
<tr>
<td>5</td>
<td>5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3½</td>
<td>6</td>
</tr>
</tbody>
</table>

**Stack Bowls** by Cardinal®
Fully tempered and made to stack for additional storage. Perfect for sauces and desserts.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2½&quot;</td>
<td>1¼</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3&quot;</td>
<td>2¾</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3½&quot;</td>
<td>5</td>
</tr>
</tbody>
</table>
### Ramekins

**Melamine Ramekins** by Carlisle®
Perfect for condiments and sauces with the look and feel of china for less cost. Dishwasher safe.

<table>
<thead>
<tr>
<th>Fluted Sides</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5134093</td>
<td>Black</td>
<td>2</td>
</tr>
<tr>
<td>7087950</td>
<td>Bone</td>
<td>2</td>
</tr>
<tr>
<td>0085365</td>
<td>Cobalt Blue</td>
<td>2</td>
</tr>
<tr>
<td>5141155</td>
<td>White</td>
<td>2</td>
</tr>
<tr>
<td>1147859</td>
<td>Black</td>
<td>3</td>
</tr>
<tr>
<td>8103491</td>
<td>Bone</td>
<td>3</td>
</tr>
<tr>
<td>7294457</td>
<td>Black</td>
<td>4</td>
</tr>
<tr>
<td>2160265</td>
<td>Bone</td>
<td>4</td>
</tr>
</tbody>
</table>

**San Ramekins** by Carlisle®
Durable, affordable, impact-resistant SAN plastic. Dishwasher safe.

<table>
<thead>
<tr>
<th>Smooth Sided</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0084350</td>
<td>Black</td>
<td>2</td>
</tr>
<tr>
<td>0084764</td>
<td>White, Low</td>
<td>2½</td>
</tr>
<tr>
<td>4261772*</td>
<td>White</td>
<td>2</td>
</tr>
</tbody>
</table>

*Ships from NC and OK.*

<table>
<thead>
<tr>
<th>Fluted Sides</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0084707</td>
<td>White</td>
<td>1</td>
</tr>
<tr>
<td>7124076</td>
<td>Clear</td>
<td>2</td>
</tr>
<tr>
<td>4034989</td>
<td>White</td>
<td>2</td>
</tr>
<tr>
<td>2234854</td>
<td>Brown</td>
<td>4½</td>
</tr>
<tr>
<td>7031859</td>
<td>Clear</td>
<td>4½</td>
</tr>
<tr>
<td>3046513</td>
<td>White</td>
<td>4½</td>
</tr>
</tbody>
</table>

**Melamine Ramekins** by Carlisle®
Perfect for condiments and sauces with the look and feel of china for less cost. Dishwasher safe.

<table>
<thead>
<tr>
<th>Smooth Sided</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1066018</td>
<td>Bone</td>
<td>1½</td>
</tr>
<tr>
<td>8092165</td>
<td>Black</td>
<td>2</td>
</tr>
<tr>
<td>6536379</td>
<td>Bone</td>
<td>2</td>
</tr>
<tr>
<td>4200481</td>
<td>Cobalt Blue</td>
<td>2</td>
</tr>
<tr>
<td>5094578</td>
<td>Black</td>
<td>4</td>
</tr>
<tr>
<td>3141595</td>
<td>Bone</td>
<td>4</td>
</tr>
</tbody>
</table>

**Spouted Ramekins** by Gessner
Fluted 4 oz. melamine ramekins with rare pour spout to pour salad dressing and sauces.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8345829</td>
<td>Bone</td>
<td>4</td>
</tr>
<tr>
<td>7345820</td>
<td>Bone</td>
<td>4</td>
</tr>
<tr>
<td>8349938</td>
<td>Cobalt Blue</td>
<td>4</td>
</tr>
<tr>
<td>7345861</td>
<td>Cobalt Blue</td>
<td>4</td>
</tr>
</tbody>
</table>

**Melamine Ramekins** by Carlisle®
Perfect for condiments and sauces with the look and feel of china for less cost. Dishwasher safe.

<table>
<thead>
<tr>
<th>Smooth Sided</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2345775</td>
<td>1½&quot;H</td>
<td>2½</td>
</tr>
<tr>
<td>1345750</td>
<td>1½&quot;H</td>
<td>2</td>
</tr>
<tr>
<td>2345726</td>
<td>1½&quot;H</td>
<td>4½</td>
</tr>
</tbody>
</table>

**Square Ramekins** by Carlisle®
Unique square shape available in black or white, single or double shapes, for dipping sauces and condiments.

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>5631510</td>
<td>BLACK, WHITE</td>
<td>Single</td>
</tr>
<tr>
<td>5596242</td>
<td>DZ./CS.</td>
<td></td>
</tr>
<tr>
<td>2940229</td>
<td>Double</td>
<td>2</td>
</tr>
</tbody>
</table>

**Stainless Steel Sauce Cups**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½</td>
<td>2</td>
</tr>
<tr>
<td>2½</td>
<td>2</td>
</tr>
</tbody>
</table>

**Glass Sauce Cups**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2½</td>
<td>12</td>
</tr>
</tbody>
</table>

**Hammered Steel Sauce Cups**

<table>
<thead>
<tr>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½</td>
<td>1</td>
</tr>
<tr>
<td>2½</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>1</td>
</tr>
</tbody>
</table>
## Dinnerware Accessories

### Welsh Rarebits

<table>
<thead>
<tr>
<th>Superior</th>
<th>White</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>1345818</td>
<td>8 oz. 1</td>
</tr>
<tr>
<td>B</td>
<td>9345802</td>
<td>12 oz. 1</td>
</tr>
<tr>
<td>C</td>
<td>5345723</td>
<td>15 oz. 2</td>
</tr>
<tr>
<td>D</td>
<td>8345761</td>
<td>8 oz. 2</td>
</tr>
<tr>
<td>E</td>
<td>6345755</td>
<td>12 oz. 2</td>
</tr>
<tr>
<td>F</td>
<td>7345762</td>
<td>15 oz. 2</td>
</tr>
</tbody>
</table>

### Cook & Serve Ware

#### Fry Pans

**Undecorated**

<table>
<thead>
<tr>
<th>Superior</th>
<th>White Fluted</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>9346123</td>
<td>18 oz. 1</td>
</tr>
<tr>
<td>B</td>
<td>3346111</td>
<td>18 oz. 1</td>
</tr>
</tbody>
</table>

#### Au Gratin/Shirred Egg/Baker

**White**

<table>
<thead>
<tr>
<th>Superior</th>
<th>Au Gratin</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>2555009</td>
<td>10 oz. 2</td>
</tr>
<tr>
<td>B</td>
<td>9345745</td>
<td>9½ oz. 2</td>
</tr>
<tr>
<td>C</td>
<td>6656558</td>
<td>12 oz. 2</td>
</tr>
</tbody>
</table>

### Crème Brûlée

#### Crème Brûlée Dish

8 oz. ceramic, 5½"Dia. x 1¾"H.

<table>
<thead>
<tr>
<th>Superior</th>
<th>Bright White</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>9433796</td>
<td>2</td>
</tr>
<tr>
<td>B</td>
<td>5647223</td>
<td>2</td>
</tr>
</tbody>
</table>

### Soufflé Dishes by Oneida™

**White Fluted**

<table>
<thead>
<tr>
<th>Superior</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>7954324</td>
</tr>
<tr>
<td>B</td>
<td>7955057</td>
</tr>
</tbody>
</table>

### Soup Service

<table>
<thead>
<tr>
<th>Superior</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>4345757</td>
</tr>
<tr>
<td>B</td>
<td>4756296</td>
</tr>
<tr>
<td>C</td>
<td>6857975</td>
</tr>
<tr>
<td>D</td>
<td>4345807</td>
</tr>
<tr>
<td>E</td>
<td>9215353</td>
</tr>
<tr>
<td>F</td>
<td>7583976</td>
</tr>
</tbody>
</table>

### Onion Soup Bowls

<table>
<thead>
<tr>
<th>Superior</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>E</td>
<td>0234740</td>
</tr>
<tr>
<td>F</td>
<td>0234781</td>
</tr>
</tbody>
</table>
To view additional products from SUPERIOR®:
SCAN this QR Code, or
VISIT http://bit.ly/2q7uPq6

To order these additional Superior products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
Samplers
All fit in 9684176.

- 9680927 Bowl, 1 ¾ oz. w/Handle Round  2
- A 9680968 Bowl, 1 ½ oz. w/Handle Tear  2
- 9680976 Bowl, 3 ½ oz. w/Handle Round  2
- 9684093 Bowl, 3 oz. w/Handle White  1
- 9684192 Bowl, 1 ¾ oz. White  2
- B 9684200 Bowl, 1 ¼ oz. Oval White  3
- C 9684218 Bowl, 1 ¾ oz. Square White  3

3 Well Tray
DZ/CS.

- 9684176 13 ½” x 4 ¾”  1

Serving Plate with Well
Main dish: 36 oz. capacity / well: 6 oz. capacity. 10” Dia. x 1 ¾” H.

- 9792227 Deep plate with well

Sampling Cones
DZ/CS.

- 9792128 7 oz.  1
- 9792144 13 oz.  1

Ships from OH.
Sampling Spoons/Bowls

A 9680943  Bowl, 2 oz. w/Handle  2
B 9680984  Bowl, 4 oz. w/Handle Round Drop  2
C 9680992  Bowl, 2 oz. Skillet w/Handle  3
D 9681024  Spoon, China 3¼" Goldfish  3

Ships from OH.

4 Compartment Divided Bowls

9781279  4½" x 4½" x 2¾"  1
9781287  5" x 5" x 3½"  1
9781295  6½" x 6½" x 4½"  1

Ships from OH.

3 Compartment Plates

H 9781444  8¾" x 4¼", 4 oz. wells  2
I 9790411  5¾" x 2¾", 1 oz. wells  3
5895586  Triple Sqr Bowl 9" 2 oz. Brt Wht  3
5897392  Triple Sqr Bowl 12" 5 oz. Brt Wht  2

Ships from OH.
Ramekins & 4 Well Trays
All ramekins fit in both tray styles. Use of four similar sized ramekins is recommended.

<table>
<thead>
<tr>
<th>Ramekins</th>
<th>DZ/CS.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>9792185</td>
<td>1½ oz. Smooth Stacking Square</td>
<td>3</td>
</tr>
<tr>
<td>9792193</td>
<td>6 oz. Smooth Stacking Square</td>
<td>3</td>
</tr>
<tr>
<td>9792201</td>
<td>8 oz. Smooth Stacking Square</td>
<td>1</td>
</tr>
<tr>
<td>9792219</td>
<td>11 oz. Smooth Stacking Square</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from OH.

4 Well Serving Trays

<table>
<thead>
<tr>
<th>4 Well Serving Trays</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9689878</td>
<td>Tray, 11&quot; x 3¼&quot; x 1&quot;</td>
</tr>
<tr>
<td>9781261</td>
<td>Tray, 11¼&quot; x 3¼&quot;</td>
</tr>
</tbody>
</table>

Dinnerware Handling Tips

- Don’t overload bus bins
- Use plastic bus bins – separate flatware from plates when bussing
- Don’t use flatware to scrape dishes
- Don’t nest cups
- Load dishwasher racks properly
- Don’t scour with scrub pads
- Clean stainless tables can reduce metal marking
- Overworked dinnerware inventory can increase breakage
- Presoak dinnerware in water less than 160°F
- Use the proper detergent concentrations
- Don’t stack plates when hot and wet
- Don’t stack plates too high
Coffee Service

**Coffee House**

Allows the aroma of your guests’ favorite hot beverage to unfold from its comforting cup.

**HOT BEVERAGE CUPS IN DINNERWARE**

<table>
<thead>
<tr>
<th>Description</th>
<th>DZ./CS.</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso Cup, 3¾ oz.</td>
<td>3</td>
<td>9798695</td>
</tr>
<tr>
<td>Espresso Saucer, 5¾&quot;</td>
<td>3</td>
<td>9798711</td>
</tr>
<tr>
<td>Bistro Cup, 15 oz.</td>
<td>3</td>
<td>9799552</td>
</tr>
<tr>
<td>Latte Cup, 14 oz.</td>
<td>2</td>
<td>9799586</td>
</tr>
<tr>
<td>Cappuccino Set, 6 oz.</td>
<td>3</td>
<td>9799602</td>
</tr>
<tr>
<td>Funnel Cup, 12 oz.</td>
<td>3</td>
<td>9799644</td>
</tr>
<tr>
<td>C-Handle, 11 oz.</td>
<td>3</td>
<td>9799685</td>
</tr>
<tr>
<td>Classic Diner Mug, 10 oz.</td>
<td>3</td>
<td>9799693</td>
</tr>
<tr>
<td>Mocha Mug, 17 oz.</td>
<td>3</td>
<td>9800020</td>
</tr>
<tr>
<td>Stacking Cup, 12 oz.</td>
<td>3</td>
<td>9800053</td>
</tr>
<tr>
<td>Cappuccino Cup, 8 oz.</td>
<td>3</td>
<td>9800061</td>
</tr>
<tr>
<td>Cappuccino Saucer, 6¼&quot;</td>
<td>3</td>
<td>9800079</td>
</tr>
<tr>
<td>Cappuccino Cup, 12 oz.</td>
<td>3</td>
<td>9800087</td>
</tr>
<tr>
<td>Cappuccino Saucer, 6½&quot;</td>
<td>3</td>
<td>9800095</td>
</tr>
<tr>
<td>Cappuccino Cup, 16 oz.</td>
<td>2</td>
<td>9800178</td>
</tr>
<tr>
<td>Cappuccino Saucer, 7½&quot;</td>
<td>2</td>
<td>9800186</td>
</tr>
<tr>
<td>Black Classic Diner Mug, 10 oz.</td>
<td>3</td>
<td>9801655</td>
</tr>
<tr>
<td>Mocha Mug, 17 oz.</td>
<td>3</td>
<td>9801683</td>
</tr>
</tbody>
</table>

**Sugar Caddies**

Each holds 20 sugar packets unless specified. Durable and dishwasher safe.

<table>
<thead>
<tr>
<th>Description</th>
<th>DZ./CS.</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>China Creamer</td>
<td>4</td>
<td>7577192</td>
</tr>
<tr>
<td>Notched China Sugar Packet Holder</td>
<td>1</td>
<td>5346499</td>
</tr>
</tbody>
</table>

**Warranty:** 3-year no-chip.

**Ships from OH.**
Assorted Mugs and Saucers
Brand name fine china mugs great for hot chocolate, hot tea, dessert drinks, and soup.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 3330313</td>
<td>White (Navy) Mug, 9 ½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>B 2329639</td>
<td>Princess Caramel Mug, 8 oz.</td>
<td>3</td>
</tr>
<tr>
<td>C 2329001</td>
<td>White Mug, 10 oz.</td>
<td>3</td>
</tr>
<tr>
<td>D 6146534</td>
<td>Bright White Kona Mug, 8 ½ oz.</td>
<td>3</td>
</tr>
<tr>
<td>E 9345877</td>
<td>El Paso Mug, 9 oz.</td>
<td>3</td>
</tr>
<tr>
<td>F 7345721</td>
<td>Espresso Cup, 3 oz.</td>
<td>1</td>
</tr>
<tr>
<td>F 8345720</td>
<td>Espresso Saucer, 4½”</td>
<td>1</td>
</tr>
<tr>
<td>G 5898598</td>
<td>Seygo Mug, 12 oz.</td>
<td>1</td>
</tr>
<tr>
<td>H 5898606</td>
<td>Stretch Mug, 16 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

Sold per case only.

Warm Beverage Service by Libbey®
Caution: Before pouring “steaming” hot drinks, always preheat the glass or insert a metal spoon to absorb the heat.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>I 5017579</td>
<td>(LG5294) Irish Coffee, 8 ¼ oz.</td>
<td>2</td>
</tr>
<tr>
<td>J 3029279</td>
<td>(LG5293) Irish Coffee, 8 ½ oz.</td>
<td>2</td>
</tr>
<tr>
<td>K 2007516</td>
<td>(LG5295) Irish Coffee, 8 ½ oz.</td>
<td>2</td>
</tr>
<tr>
<td>L 6051304</td>
<td>(LG5304) Irish Coffee, 10 ½ oz.</td>
<td>1</td>
</tr>
<tr>
<td>M 4029278</td>
<td>(LG5292) Irish Coffee, 8 ½ oz.</td>
<td>2</td>
</tr>
<tr>
<td>N 2007466</td>
<td>(LG5201) Plain Mug, 10 oz.</td>
<td>1</td>
</tr>
<tr>
<td>O 8062218</td>
<td>(LG5213) Plain Mug, 13 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>
FLATWARE
Flatware to add your personal touch

Determining your flatware pattern begins with making the choice of traditional, formal, simple or contemporary style. The style and shine of the flatware you choose helps frame your place setting and set the mood for a great dining experience. The feel and weight of each piece connects your guests to your culinary creations in the most personal way. Whatever your preference and style, we’ll help you find the perfect flatware pattern to both complement and impact your tabletop presentation.

Handle with care

**Presoak in plastic containers** for a maximum of 15 minutes with a presoak solution that contains the proper amount of chlorine. Too much chlorine causes stains or corrosion. Change the presoak solution frequently.

**Wash** in an upright position to avoid spotting. High-temp washing with an approved detergent is best for flatware cleaning and life*. Rinse your flatware with clean hot water – about 180°F. Dry immediately after rinsing as extended exposure to moisture may cause rusting and pitting.

*Low temp dish machines (under 135°F) will not soften and remove fats and grease. They also use a sanitizing agent that can cause staining and corrosion.

**Detarnish** if your flatware becomes discolored from hard water deposits or extended contact with food soils. Scrub the flatware in a solution of 1/4 cup vinegar to 3/4 cup water to help remove buildups.

How much do I need?

The table below is based on pieces in active use. Your needs might vary. Allow for 25% more than this table recommends for reserve inventory. Multiply your number of seats by the number listed for each piece to determine what you will need for active service.

<table>
<thead>
<tr>
<th>Flatware Shapes</th>
<th>CASUAL DINING</th>
<th>FINE DINING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaspoon</td>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>Oval Bowl Spoon</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Tablespoon</td>
<td>*</td>
<td>1/4</td>
</tr>
<tr>
<td>Iced Teaspoon</td>
<td>1 1/2</td>
<td>1 1/2</td>
</tr>
<tr>
<td>Demitasse Spoon</td>
<td>*</td>
<td>2</td>
</tr>
<tr>
<td>Bouillon Spoon</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Dinner Fork</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Salad Fork</td>
<td>*</td>
<td>2</td>
</tr>
<tr>
<td>Cocktail Fork</td>
<td>*</td>
<td>1 1/2</td>
</tr>
<tr>
<td>Dinner Knife</td>
<td>3</td>
<td>2</td>
</tr>
<tr>
<td>Steak Knife</td>
<td>*</td>
<td>2</td>
</tr>
<tr>
<td>Butter Spreader</td>
<td>*</td>
<td>2</td>
</tr>
</tbody>
</table>

*Need for accessory items determined by your menu.
Dresden 18/8
Graceful weave design complements our Dresden dinnerware, or use as a distinctive standalone pattern.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7773914</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>7774011</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7773997</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7773971</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>7774417</td>
<td>Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>7774003</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>
Dominion 18/0
Graceful, sweeping lines reminiscent of fine architecture add a modern feel.

<table>
<thead>
<tr>
<th>Medium Weight</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4330379</td>
<td>Teaspoon 3</td>
</tr>
<tr>
<td>9330382</td>
<td>Bouillon Spoon 3</td>
</tr>
<tr>
<td>8330540</td>
<td>Oval Bowl Spoon 3</td>
</tr>
<tr>
<td>6330526</td>
<td>Iced Teaspoon 3</td>
</tr>
<tr>
<td>7330657</td>
<td>Oyster Fork 3</td>
</tr>
<tr>
<td>7330525</td>
<td>Salad Fork 3</td>
</tr>
<tr>
<td>3330388</td>
<td>Dinner Fork 3</td>
</tr>
<tr>
<td>5330527</td>
<td>Dinner Knife 1</td>
</tr>
</tbody>
</table>

Windsor 18/0
Simple, clean beauty is enhanced by smooth, gentle contours in this timeless pattern.

<table>
<thead>
<tr>
<th>Medium Weight</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1330653</td>
<td>Teaspoon 3</td>
</tr>
<tr>
<td>6330658</td>
<td>Bouillon Spoon 3</td>
</tr>
<tr>
<td>7330541</td>
<td>Oval Bowl Spoon 3</td>
</tr>
<tr>
<td>6330401</td>
<td>Iced Teaspoon 3</td>
</tr>
<tr>
<td>8330409</td>
<td>Oyster Fork 3</td>
</tr>
<tr>
<td>6330690</td>
<td>Salad Fork 3</td>
</tr>
<tr>
<td>2330652</td>
<td>Dinner Fork 3</td>
</tr>
<tr>
<td>9330655</td>
<td>Dinner Knife 1</td>
</tr>
</tbody>
</table>

What metal composition really means
Your stainless flatware contains varying levels of chrome and nickel, which is indicated by two numbers in each pattern. The first number is the amount of chrome, the second is the amount of nickel.

Most flatware in foodservice is labeled 18/0 (no nickel) or 18/8 (8% nickel content). Nickel adds luster to flatware. It also softens it to allow more intricate designs, and it resists corrosion. It will, however, prevent it from being caught by magnetic flatware catchers. Chrome alone offers a more muted, matte appearance.

Knives are usually made from 18/0 stainless to make them harder and more durable, although all types are extremely durable with minimal care.
Marissa® 18/0
Traditional flower design creates a casual feel. A popular pattern at a great value.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>5511571</td>
<td>Teaspoon 2</td>
</tr>
<tr>
<td>6511570</td>
<td>Bouillon Spoon 2</td>
</tr>
<tr>
<td>8511578</td>
<td>Oval Bowl Spoon 2</td>
</tr>
<tr>
<td>9511544</td>
<td>Iced Teaspoon 2</td>
</tr>
<tr>
<td>1511559</td>
<td>Oyster Fork 2</td>
</tr>
<tr>
<td>3511557</td>
<td>Salad Fork 2</td>
</tr>
<tr>
<td>2511558</td>
<td>Dinner Fork 2</td>
</tr>
<tr>
<td>5511555</td>
<td>Dinner Knife 1</td>
</tr>
</tbody>
</table>

Consul
Distinctive, geometric design ends in a soft, elegant triangle at the base of each handle.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>1330422</td>
<td>Teaspoon 1</td>
</tr>
<tr>
<td>3330412</td>
<td>Bouillon Spoon 1</td>
</tr>
<tr>
<td>5330410</td>
<td>Dinner Spoon 1</td>
</tr>
<tr>
<td>2330421</td>
<td>Dinner Knife 1</td>
</tr>
</tbody>
</table>

Atterbury® 18/0
Simple, elegant pattern with contrasting brushed lines and a brightly polished border.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>0978882</td>
<td>Teaspoon, US 1</td>
</tr>
<tr>
<td>1511567</td>
<td>Teaspoon, Large 1</td>
</tr>
<tr>
<td>8511552</td>
<td>Bouillon Spoon 1</td>
</tr>
<tr>
<td>3511565</td>
<td>Oval Bowl Spoon 1</td>
</tr>
<tr>
<td>7511553</td>
<td>Dinner Fork, US 1</td>
</tr>
<tr>
<td>7511561</td>
<td>Dinner Fork, EU 1</td>
</tr>
<tr>
<td>4511564</td>
<td>Salad Fork 1</td>
</tr>
<tr>
<td>3511573</td>
<td>Dinner Knife 1</td>
</tr>
</tbody>
</table>
Flatware by Superior®

**New Briton 18/0**
Popular design with slender satin-finished handle and mirror-finished bowls and tines.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8732133</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>8716730</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>8729345</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>8718579</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>8729733</td>
<td>Dinner Fork, US</td>
<td>3</td>
</tr>
<tr>
<td>8715336</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>

**Plymouth 18/0**
Slim satin-finished handles taper to slender shaft with mirror-polished bowls and tines.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8718694</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>8720377</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>8720401</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>8718660</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>8718611</td>
<td>Dinner Fork, US</td>
<td>3</td>
</tr>
<tr>
<td>8732539</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>

**Hightower® 18/0**
Brushed finish with distinctive pistol grip knives and three or four-tine forks.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8330185</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>7330442</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>1330588</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>5330451</td>
<td>Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>7330632</td>
<td>Tablespoon</td>
<td>1</td>
</tr>
<tr>
<td>7330459</td>
<td>Oyster Fork</td>
<td>1</td>
</tr>
<tr>
<td>3330545</td>
<td>Salad Fork, 3-Tine</td>
<td>1</td>
</tr>
<tr>
<td>9330515</td>
<td>Lunch Fork, 3-Tine</td>
<td>1</td>
</tr>
<tr>
<td>6330377</td>
<td>Dinner Fork, 3-Tine</td>
<td>1</td>
</tr>
<tr>
<td>1330679</td>
<td>Dinner Fork, 4-Tine</td>
<td>1</td>
</tr>
<tr>
<td>9330572</td>
<td>Dinner Knife, HH*</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Pistol Grip, Round End</td>
<td></td>
</tr>
<tr>
<td>4330460</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Pistol Grip</td>
<td></td>
</tr>
<tr>
<td>1330455</td>
<td>Steak Knife, HH*</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Pistol Grip, Pointed End</td>
<td></td>
</tr>
<tr>
<td>1330463</td>
<td>1-pc. Flat Handle Butter Knife</td>
<td>1</td>
</tr>
</tbody>
</table>

*Hollow handle.
Pacific Rim inspired fan design carved in the handle. Complements our Pacific dinnerware or use as standalone.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7773872</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>7773963</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7773864</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7773880</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>7773906</td>
<td>Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>7773922</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>
**Westchester® 18/0**
Detailed, beaded design around edge of flatware creates a standout, classic pattern.

- Teaspoon: 6551345
- Bouillion Spoon: 7551351
- Oval Bowl Spoon: 5551353
- Oyster Fork: 8551343
- Salad Fork: 2551356
- Dinner Fork: 7551344
- Dinner Knife: 9551342

**Dubois® 18/0**
Highly polished with outline accented by gentle curves, scrolls, and a floral design.

- Teaspoon: 1551365
- Bouillion Spoon: 5551361
- Oval Bowl Spoon: 6551360
- Iced Teaspoon: 8551368
- Salad Fork: 3551371
- Dinner Fork: 5551379
- Dinner Knife: 3551363

**Atlantis 18/0**
Smooth, prominent lines fan out symmetrically, cresting at the handle tip.

- Teaspoon: 4330536
- Bouillion Spoon: 7330558
- Oval Bowl Spoon: 2330538
- Oyster Fork: 5551353
- Salad Fork: 7551344
- Dinner Fork: 7551344
- Dinner Knife: 9551342
Pebbles® 18/0

Pebble pattern around edge of flatware creates exquisitely simple yet intricate design.

<table>
<thead>
<tr>
<th>Code</th>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4330387</td>
<td>Teaspoon</td>
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<tr>
<td>7330327</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7330384</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>1330414</td>
<td>Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>6330385</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>8330375</td>
<td>Dinner Fork</td>
<td>1</td>
</tr>
<tr>
<td>4330544</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>
**Superior Palm 18/0**
Seaside inspiration with exotically flared handle that ends in a fan-shaped flourish.

- 9330523 Teaspoon 1
- 3330438 Bouillon Spoon 1
- 7330574 Oval Bowl Spoon 1
- 2330447 Salad Fork 1
- 6330435 Dinner Fork 1
- 3330453 Dinner Knife 1

**Superior Riverside 18/0**
Classic upscale, heavy weight pattern with signature design at the base of each handle.

- 8733131 Teaspoon 1
- 8728669 Bouillon Spoon 1
- 8728685 Oval Bowl Spoon 1
- 8714537 Iced Teaspoon 1
- 8714933 Oyster Fork 1
- 8731937 Salad Fork 1
- 8732331 Dinner Fork, US 1
- 8706335 Dinner Knife, SH 1

**Superior Deville 18/0**
Balanced simplicity of colonial styling that will coordinate with any table setting.

- 3330651 Teaspoon 1
- 2330553 Bouillon Spoon 1
- 2330660 Oval Bowl Spoon 1
- 9330549 Dinner Spoon 1
- 4330551 Demitasse Spoon 1
- 4330643 Iced Teaspoon 1
- 5330642 Tablespoon 1
- 1330554 Oyster Fork 1
- 3330552 Salad Fork 1
- 2330694 Dinner Fork, US 1
- 1330760 Dinner Fork, EU 1
- 4330692 Dinner Knife 1
- 6330559 Butter Spreader 1
**Radianz®**

Simple edge design in heavyweight polished chrome. Versatile flatware at a great price.

**Radianz® 18/0**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3433752</td>
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<tr>
<td>4433751</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>6433932</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>2433753</td>
<td>Demitasse Spoon</td>
<td>1</td>
</tr>
<tr>
<td>2433761</td>
<td>Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>9433756</td>
<td>Oyster Fork</td>
<td>1</td>
</tr>
<tr>
<td>1433762</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>9433749</td>
<td>Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>8433757</td>
<td>Dinner Fork, EU</td>
<td>1</td>
</tr>
<tr>
<td>5433750</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>

**Radianz® II 18/8**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8717233</td>
<td>Teaspoon</td>
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</tr>
<tr>
<td>8717142</td>
<td>Bouillon Spoon</td>
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</tr>
<tr>
<td>8717183</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>8717134</td>
<td>Demitasse Spoon</td>
<td>1</td>
</tr>
<tr>
<td>8717175</td>
<td>Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>8717191</td>
<td>Oyster Fork</td>
<td>1</td>
</tr>
<tr>
<td>8717209</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>8717258</td>
<td>Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>8717167</td>
<td>Dinner Fork, EU</td>
<td>1</td>
</tr>
<tr>
<td>5433750</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>
**Shell® 18/0 Heavy Weight**
Elegant flourishes and shell motif at base of heavyweight handle for extravagant feel.

- 2331072 Teaspoon 1
- 4331062 Bouillon Spoon 1
- 6331060 Oval Bowl Spoon 1
- 7331069 Iced Teaspoon 1
- 1331073 Tablespoon 1
- 9331067 Oyster Fork 1
- 3331071 Salad Fork 1
- 5331061 Dinner Fork 1
- 9331083 Dinner Knife 1
- 8331068 Flat Butter Spreader 1

**Sena 18/8**
Geometric pattern follows handle edge with gentle taper that's classic in its simplicity.

- 9330648 Teaspoon 1
- 6330609 Bouillon Spoon 1
- 8330607 Tablespoon 1
- 7330616 Oyster Fork 1
- 5330618 Salad Fork 1
- 2330629 Dinner Fork, US 1
- 3330610 Dinner Fork, EU 1
- 1330638 Dinner Knife 1

**Fresco® 18/0**
Simple yet sophisticated whimsical swirl compliments its teardrop-shaped grip.

- 8330524 Teaspoon 1
- 5330436 Bouillon Spoon 1
- 9330432 Oval Bowl Spoon 1
- 8330433 Iced Teaspoon 1
- 5330444 Oyster Fork 1
- 3330446 Salad Fork 1
- 2330546 Dinner Fork 1
- 2330686 Dinner Knife 1
Baguette

Tapered handle with classic European design embodying old world charm and grace.

<table>
<thead>
<tr>
<th>Baguette 18/0</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9330531 Teaspoon</td>
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</tr>
<tr>
<td>9330614 Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>1330646 Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7330640 Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>1330620 Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>3330628 Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>8330664 Dinner Fork, EU</td>
<td>1</td>
</tr>
<tr>
<td>0208769 Dinner Knife</td>
<td>1</td>
</tr>
<tr>
<td>8330532 Dinner Knife, Plain Handle</td>
<td>1</td>
</tr>
</tbody>
</table>

Baguette II 18/8

<table>
<thead>
<tr>
<th>Baguette II 18/8</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8716953 Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>8712531 Bouillon Spoon</td>
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</tr>
<tr>
<td>8704538 Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>8713539 Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>8712333 Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>8711335 Dinner Fork, EU</td>
<td>1</td>
</tr>
<tr>
<td>0208769 Dinner Knife</td>
<td>1</td>
</tr>
<tr>
<td>8330532 Dinner Knife, Plain Handle</td>
<td>1</td>
</tr>
</tbody>
</table>

Interlace 18/0

Teardrop-shaped handle with architectural border for symmetry, grace and balance.

<table>
<thead>
<tr>
<th>Interlace 18/0</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6749733 Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>6747141 Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>6744536 Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>6743959 Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>6744734 Dinner Fork, US</td>
<td>3</td>
</tr>
<tr>
<td>6748156 Dinner Fork, EU</td>
<td>3</td>
</tr>
<tr>
<td>6748339 Dinner Knife</td>
<td>3</td>
</tr>
</tbody>
</table>

Columbia 18/0

Graceful pattern with sweeping lines and elegant form perfect for any tabletop.

<table>
<thead>
<tr>
<th>Columbia 18/0</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3428667 Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>4429320 Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>2429322 Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>7429327 Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>8429441 Dinner Fork, US</td>
<td>3</td>
</tr>
<tr>
<td>1429331 Dinner Fork, EU</td>
<td>3</td>
</tr>
<tr>
<td>3429339 Dinner Knife, Solid Handle</td>
<td>1</td>
</tr>
</tbody>
</table>
**Salem™ 18/0 by World Tableware®**

Slim handle elegantly tapered into a slender shaft for lasting beauty and comfortable use.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6045710</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>4063806</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>8045718</td>
<td>Dinner Fork</td>
<td>3</td>
</tr>
<tr>
<td>7045719</td>
<td>Dinner Knife, Solid Handle</td>
<td>1</td>
</tr>
</tbody>
</table>

**Elexa™ 18/0 by World Tableware®**

Highly-polished finish, squared-off, slim contemporary shape and extra heavy weight.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7572506</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>8902678</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>7728769</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>7728744</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>7572522</td>
<td>Dinner Fork</td>
<td>3</td>
</tr>
<tr>
<td>7571987</td>
<td>Dinner Knife</td>
<td>1</td>
</tr>
</tbody>
</table>
**Harbour™ 18/0 by World Tableware®**
Elegant beadwork follows handle edge for timeless highlights in shimmering stainless.

DZ/CS.

- 6041347 Teaspoon 3
- 7041346 Bouillon Spoon 3
- 8499618 Oval Bowl Spoon 3
- 4368080 Salad Fork 3
- 1342054 Dinner Fork 3
- 9257890 Dinner Knife, Solid Handle

**Reflections™ 18/0 by World Tableware®**
Rounded handle and concentric lines of Reflections pattern in extra heavy stainless.

DZ/CS.

- 9113473 Teaspoon 3
- 1113489 Bouillon Spoon 3
- 8113474 Oval Bowl Spoon 3
- 5113485 Salad Fork 3
- 4113486 Dinner Fork 3
- 5323183 Dinner Knife, Solid Handle

**Freya 18/0 by Walco**
This latest trend in flatware has forged handles, a mirror finish and stand up knives, for modern elegance with a heavy weight and feel.

DZ/CS.

- 3884277 Teaspoon 1
- 3884269 Bouillon Spoon 1
- 3884251 Oval Bowl Spoon 1
- 3884285 Iced Tea Spoon 1
- 3953163 Table Spoon 1
- 3952256 Salad Fork 1
- 3884236 Dinner Fork 1
- 3884244 Standing Dinner Knife 1
- 3904836 Flat Butter Spread Knife 1
**Semi™ 18/10 PVD Black by Walco**
Modern design, glossy black items adds great accent to dinnerware to make your tabletop a wow! Great for special events and occasions.

<table>
<thead>
<tr>
<th>Item</th>
<th>DZ/CS</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaspoon</td>
<td>1</td>
<td>Dinner Fork</td>
<td>4808125</td>
</tr>
<tr>
<td>Dinner Fork</td>
<td>1</td>
<td>Dinner Knife</td>
<td>2356283</td>
</tr>
<tr>
<td>Dinner Knife</td>
<td>1</td>
<td></td>
<td>2654321</td>
</tr>
</tbody>
</table>

Ships from NY.

**Semi™ 18/10 PVD Rose Gold by Walco**
Rose gold jewelry represents love, and you will love your tabletop accented by this tone. Modern shape is great for events and special occasions.

<table>
<thead>
<tr>
<th>Item</th>
<th>DZ/CS</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaspoon</td>
<td>1</td>
<td>Dinner Fork</td>
<td>2840901</td>
</tr>
<tr>
<td>Dinner Fork</td>
<td>1</td>
<td>Dinner Knife</td>
<td>1771137</td>
</tr>
<tr>
<td>Dinner Knife</td>
<td>1</td>
<td></td>
<td>2921119</td>
</tr>
</tbody>
</table>

Ships from NY.

**Cohasset™ 18/0 by Walco**
Hammered design helps decorate the tabletop and hides finger prints. Bright polish in an affordable style for casual or upscale dining.

<table>
<thead>
<tr>
<th>Item</th>
<th>DZ/CS</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teaspoon</td>
<td>3</td>
<td>Dinner Fork</td>
<td>5725030</td>
</tr>
<tr>
<td>Dinner Fork</td>
<td>2</td>
<td>Dinner Knife</td>
<td>4255339</td>
</tr>
<tr>
<td>Dinner Knife</td>
<td>1</td>
<td></td>
<td>5004566</td>
</tr>
</tbody>
</table>

Ships from NY.
New Rim 18/10 by Oneida®
Gently curving border and graceful elegance with the strength of heavy weight flatware.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2104487</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>7191760</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>3124039</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>1124031</td>
<td>Demitasse Spoon</td>
<td>1</td>
</tr>
<tr>
<td>6124010</td>
<td>Tablespoon</td>
<td>1</td>
</tr>
<tr>
<td>8124018</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>3119732</td>
<td>Dinner Fork, US</td>
<td>1</td>
</tr>
<tr>
<td>3129590</td>
<td>Dinner Fork, EU</td>
<td>1</td>
</tr>
<tr>
<td>7104482</td>
<td>Dinner Knife, Solid Handle</td>
<td>1</td>
</tr>
<tr>
<td>0187963</td>
<td>Butter Spreader, Solid Handle</td>
<td>1</td>
</tr>
</tbody>
</table>

Needlepoint 18/8 by Oneida®
A design that resembles a strand of pearls around a delicate border enhances any table.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8024903</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>2024909</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>3024916</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>9024886</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>2024883</td>
<td>Dinner Fork</td>
<td>3</td>
</tr>
<tr>
<td>8024879</td>
<td>Dinner Knife, Solid Handle</td>
<td>3</td>
</tr>
</tbody>
</table>

Unity 18/10 by Oneida®
Heavy weight stainless with sleek lines carved on the handles for added elegance.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5116413</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>7116403</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>3116415</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>4184313</td>
<td>Dinner Fork, US</td>
<td>3</td>
</tr>
<tr>
<td>1116417</td>
<td>Dinner Knife, Solid Handle</td>
<td>3</td>
</tr>
</tbody>
</table>
**Chateau 18/8 by Oneida®**
Charming, graceful scrolls and finely detailed flowers with a highly polished finish.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>5020110</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>7020118</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>2054633</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>4020160</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>9020140</td>
<td>Dinner Fork</td>
<td>3</td>
</tr>
<tr>
<td>1028471</td>
<td>Dinner Knife, Solid Handle</td>
<td>3</td>
</tr>
</tbody>
</table>

**New York 18/10 by Oneida®**
Elegant stainless with handle-tip flourishes for a distinctly downtown New York look.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1064088</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>6059554</td>
<td>Bouillon Spoon</td>
<td>1</td>
</tr>
<tr>
<td>3097623</td>
<td>Oval Bowl Spoon</td>
<td>1</td>
</tr>
<tr>
<td>5059555</td>
<td>Salad Fork</td>
<td>1</td>
</tr>
<tr>
<td>9064072</td>
<td>Dinner Fork</td>
<td>1</td>
</tr>
<tr>
<td>7064074</td>
<td>Dinner Knife, Solid Handle</td>
<td>1</td>
</tr>
</tbody>
</table>

**Arbor Rose 18/10 by Oneida®**
Warm, traditional design with smooth flowing scrolls accented with a delicate rose bud.

<table>
<thead>
<tr>
<th>DZ./CS.</th>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6047120</td>
<td>Teaspoon</td>
<td>3</td>
</tr>
<tr>
<td>7047129</td>
<td>Bouillon Spoon</td>
<td>3</td>
</tr>
<tr>
<td>4047122</td>
<td>Oval Bowl Spoon</td>
<td>3</td>
</tr>
<tr>
<td>1047133</td>
<td>Salad Fork</td>
<td>3</td>
</tr>
<tr>
<td>5047121</td>
<td>Dinner Fork</td>
<td>3</td>
</tr>
<tr>
<td>3047123</td>
<td>Dinner Knife, Solid Handle</td>
<td>3</td>
</tr>
</tbody>
</table>
Vasari by Oneida®

Vasari has a traditional feel with a modern edge. This beautiful polished stainless steel design balances a distinctive heavy weight with a delicate curved handle that will accent any traditional, formal, or contemporary table setting.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6267400</td>
<td>Salad/Dessert Fork</td>
<td>1</td>
</tr>
<tr>
<td>4598708</td>
<td>Dinner Fork US Size</td>
<td>1</td>
</tr>
<tr>
<td>6651712</td>
<td>Dinner Fork Euro Size</td>
<td>1</td>
</tr>
<tr>
<td>1731656</td>
<td>Oyster Fork</td>
<td>1</td>
</tr>
<tr>
<td>9018063</td>
<td>Butter Knife</td>
<td>1</td>
</tr>
<tr>
<td>9364586</td>
<td>Dinner Knife SH</td>
<td>1</td>
</tr>
<tr>
<td>3683352</td>
<td>Standup Steak Knive Serrated</td>
<td>1</td>
</tr>
<tr>
<td>6290196</td>
<td>A.D. Coffee Spoon</td>
<td>1</td>
</tr>
<tr>
<td>6538039</td>
<td>Oval Bowl Soup/Dessert Spoon</td>
<td>1</td>
</tr>
<tr>
<td>7863021</td>
<td>Iced Teaspoon</td>
<td>1</td>
</tr>
<tr>
<td>5471571</td>
<td>Round Bowl Soup Spoon</td>
<td>1</td>
</tr>
<tr>
<td>9814911</td>
<td>Tablespoon/Serving Spoon</td>
<td>1</td>
</tr>
<tr>
<td>9644940</td>
<td>Teaspoon</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from GA.
Chefs Table 18/0 by Oneida®
Full-bodied handle on long, narrow bowls made of 18/0 stainless steel with a bright, hi-luster finish. Perfect for the chef to complement culinary creations with affordable style. Dishwasher safe.

DZ./CS.
7994254 Teaspoon 1
6943120 Dessert Spoon 1
2546233 Salad Fork 1
6941264 Dinner Fork 1
6939151 Dinner Knife 1

Chefs Table Hammered 18/0 by Oneida®
Our popular 18/0 pattern sparkles with a hammered finish. Modern, hearty and versatile, this design is suited for multiple dining occasions.

DZ./CS.
3807848 Teaspoon 1
2202740 Salad Fork 1
4289523 Dinner Knife 1
5401226 Dinner Fork 1
1121353 Dessert Spoon 1

Chefs Table Satin 18/0 by Oneida®
Modern and Ultra sleek styling best describes this outstanding offering from Oneida. The Satin finish on this smooth silhouette is the perfect complement to culinary creations.

DZ./CS.
7971120 Salad Fork 1
6880539 Dinner Fork 1
6184400 Butter Knife 1
7971211 Bouillon Spoon 1
5374134 Teaspoon 1
Ships from GA.
**Sharp new thinking in steak knives**

Many are choosing to replace the dinner knife in their flatware assortment with a steak knife. This serves two purposes: it reduces the cost of the table setting; and it can help define your tabletop.

While some pair exceptionally well with existing flatware combinations, the right steak knife depends on your style preference and appetite for maintenance.

When deciding, consider the following:

- Steak knife proportions may differ from other pieces in your place setting, so check your sizes.
- Washing a wood handle in your dishwasher reduces its life.
- Not dishwasher safe.

---

**Premium Steak Knives**

These beautifully crafted steak knife handles are constructed of a pakkawood material which consists of hardwood veneers fused with plastic resins to provide a long lasting, strong, durable and moisture resistant finish. The forged stainless steel full tang blade is double riveted with a bolster to provide exceptional balance and substance.

<table>
<thead>
<tr>
<th>BLADE DZ/CS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1131949</td>
<td>Black 5” 1</td>
</tr>
</tbody>
</table>

---

**Steak Knives**

<table>
<thead>
<tr>
<th>BLADE DZ/CS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A 4331088</td>
<td>Economy 4½” 1</td>
</tr>
<tr>
<td>B 4331286</td>
<td>3⅛” 1</td>
</tr>
<tr>
<td>C 1330695</td>
<td>Black 4¾” 1</td>
</tr>
<tr>
<td>D 3331105</td>
<td>Jumbo Black 5” 1</td>
</tr>
<tr>
<td>E 6264154</td>
<td>Beef Baron 5” 1</td>
</tr>
<tr>
<td>F 8702334</td>
<td>Black 4⅜” 1</td>
</tr>
<tr>
<td>G 8687147</td>
<td>Black 5” 1</td>
</tr>
<tr>
<td>H 8709941</td>
<td>Black 4¼” 1</td>
</tr>
<tr>
<td>I 1330455</td>
<td>Pistol Grip 4⅞” 1</td>
</tr>
<tr>
<td>J 8070542</td>
<td>Beef Baron 5” 1</td>
</tr>
<tr>
<td>K 5318373</td>
<td>Rounded Tip 4⅛” 2</td>
</tr>
</tbody>
</table>
# Steak Knives

### Stainless Steel Steak Knife by Wüsthof®

Wüsthof quality 18/10 stainless steel steak knife. Solid one piece construction with a contemporary design.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Blade</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 7593502</td>
<td><strong>9&quot;L</strong></td>
<td></td>
<td>1</td>
</tr>
</tbody>
</table>

### Premium Steak Knives by Walco

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Blade</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 6571749</td>
<td>High Plains</td>
<td>5&quot;</td>
<td>1</td>
</tr>
<tr>
<td>C 0608380</td>
<td>Boston Chop</td>
<td>5&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

### Premium Steak Knives by World Tableware®

A good steak deserves a good knife to cut it with. Make a statement with these upscale knives.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>D 6555718</td>
<td>Yellow Bone Handle</td>
<td>1</td>
</tr>
<tr>
<td>E 5585864</td>
<td>Deluxe Chop House</td>
<td>1</td>
</tr>
<tr>
<td>F 5832514</td>
<td>Wood Chop House</td>
<td>1</td>
</tr>
</tbody>
</table>
The beauty of well-chosen glassware

There are a surprising number of things to consider when choosing glassware for your hungry and thirsty guests. For example, heat-treated glassware, though a bit more expensive, gives you a longer service life; beer mugs and specialty glasses, rather than pint glasses, can earn you slightly higher profits; and a wine glass with a larger bowl is more appealing and improves the taste of the vintage. While the choices are many, the goal is the same: set the right mood and improve the dining experience by presenting glassware well suited to the refreshment it contains. Allow us to help you sort through all the good choices you’re about to see.

**Tumblers** – From water goblets to beer glasses, tumblers have a flat bottom with no stem or handle. These will make up a large part of your glassware inventory.

**Stemware** – A bowl and a base separated by a long stem, the size and style of stemware you choose depends partly on personal preference and partly on how it will enhance the experience. For example, fluted stemware showcases the bubbles of champagne in a way other stemware cannot.

**Specialty** – These run the gamut, from glass coffee mugs with handles to small liqueur or shot glasses. The idea here is often smaller quantities and fanciful presentation.

Keeping glasses spotless and beer full-flavored

After washing, always allow your glassware to air dry and cool before putting it back in service. When bussing tables, don’t place flatware in glasses in the bus tub, as this stresses the glass and may cause chipping and breakage while the tub is carried. Also, unless pieces are specifically designed for it, avoid stacking glassware by nesting the pieces together. This will also reduce the life of your glass.

And for the best brew experiences, use your beer mugs and glasses strictly for beer. Any residue from other beverages will spoil the full flavor. Finally, when washing your beer glasses in automated glass washers, if too much sanitizer is used in the rinse cycle, the beer may go flat, and so might your draft beer profits.

Beverage service alternatives

Our glassware section also includes a variety of decanters and pitchers for serving and refilling beverages. These containers are available in different styles and capacities, made from glass or plastic. You can complement your outdoor patio dining plastic dinnerware collection with plastic tumblers and drinkware. Choose from stylish patterns and colors, and prevent the dangerous possibility of broken glass.

Dimension Guide

H-T-B dimensions are listed to the nearest 1/8”.

D dimension is listed to the highest 1/8”

H = Height

T = Top Diameter

B = Bottom Diameter

D = Maximum Diameter

Listed dimensions should not be viewed as specifications.
### Warewashing Systems

<table>
<thead>
<tr>
<th>Compartments</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>9 Compartment / 6” Square</td>
<td>6 1/8” Int. H 7 1/2” St. H</td>
</tr>
<tr>
<td>16</td>
<td>16 Compartment / 4 1/2” Square</td>
<td>3 1/4” Int. H 4” St. H</td>
</tr>
<tr>
<td>25</td>
<td>25 Compartment / 3 1/2” Square</td>
<td>3 1/4” Int. H 4” St. H</td>
</tr>
<tr>
<td>36</td>
<td>36 Compartment / 2 1/2” Square</td>
<td>3 1/4” Int. H 4” St. H</td>
</tr>
</tbody>
</table>

### Rack Max® Rack-Master®

Full-size system with better washing and drying protects expensive glassware and saves you money.

- Cleaner Glassware
- Easy Identification
- Stackability
- Increased Throughput
- Conceal Scratches
- 100% Extra Protection
- Convenient Handling
- Faster/Cleaner Drying
- Custom Fit

### Durable construction prevents breakage. Honeycomb design features 20%-33% more glassware compartments than standard 9, 16 and 25 compartment racks.

---

**Superior Warewashing Dolly & Rack Covers**

- **2510279**  Rack Dolly Base
- **4510277**  Rack Dolly Handle
- **5509252**  Vinyl Rack Cover, 4’
Full-Size Rack Sizing Template

To Determine Height of Rack:
Place glass on side with base of glass at floor of rack as indicated below. Read number of extenders needed to cover top of glass.

To Measure Proper Compartment Size
Place Glass Over Drawings Below

<table>
<thead>
<tr>
<th>Compartment Size</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Compartment</td>
<td>(3(\frac{3}{8})” x 4(\frac{1}{8})”)</td>
</tr>
<tr>
<td>49 Compartment</td>
<td>(2(\frac{1}{2})” x 2(\frac{1}{2})”)</td>
</tr>
<tr>
<td>36 Compartment</td>
<td>(2(\frac{1}{2})” x 2(\frac{1}{2})”)</td>
</tr>
<tr>
<td>42 Compartment</td>
<td>(2(\frac{3}{4})” Hexagon)</td>
</tr>
<tr>
<td>25 Compartment</td>
<td>(3(\frac{1}{8})” x 3(\frac{1}{8})”)</td>
</tr>
<tr>
<td>30 Compartment</td>
<td>(3(\frac{3}{16})” Hexagon)</td>
</tr>
<tr>
<td>20 Compartment</td>
<td>(3(\frac{1}{4})” Hexagon)</td>
</tr>
</tbody>
</table>

To Measure Proper Rack Height
Place Base of Glass Here
Glassware

Alboran™
This popular, durable design is crafted with heat-treated, fully-tempered glass to stand up to the challenges of everyday use. The ribbed panel design provides durability and easy gripping. Available in the most widely used oz. capacities.

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Height</th>
<th>Diameter</th>
<th>Depth</th>
<th>Quantity</th>
<th>Rack</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>4½ oz. Rocks</td>
<td>3” H x 2¾” T x 1¾” B</td>
<td>3 Dz.</td>
<td>RACK 5509062</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>9 oz. Rocks</td>
<td>3½” H x 3½” T x 2½” B</td>
<td>3 Dz.</td>
<td>RACK 0201699</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>12 oz. Beverage</td>
<td>4¼” H x 3¼” T x 2½” B</td>
<td>3 Dz.</td>
<td>RACK 1812122</td>
<td></td>
<td></td>
</tr>
<tr>
<td>D</td>
<td>14 oz. Beverage</td>
<td>5” H x 3½” T x 2½” B</td>
<td>3 Dz.</td>
<td>RACK 6509210</td>
<td></td>
<td></td>
</tr>
<tr>
<td>E</td>
<td>16 oz. Cooler</td>
<td>6½” H x 3½” T x 2” B</td>
<td>2 Dz.</td>
<td>RACK 6509210</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Glassware**

---

**Martini Glass**
Classic, timeless style with elegant, tapered shape, delicate stem and graceful foot. Fully tempered for outstanding durability.

**Superior**

- **6663197** 10 oz. Martini, 7⅛"H, 4⅛"T, 3"B, 4⅛"D, 1 Dz.
- **RACK 3509163**

---

**Pint Glass**

- **3598372** 16 oz. Heat Treated, 5⅜"H, 3½"T, 2½"B, 3½"D, 2 Dz.
- **RACK 6509210**

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**Craft Beer Glass**

- Flared rim accentuates beer's attributes and showcases aromas while the wide bowl accumulates and releases attributes of the hops. An etched bottom enhances carbonation through nucleation and the "hips" provide easy and comfortable holding. Designed with a stackable shape to eliminate pressure to glass rim.

**Superior**

- **1234349** 16 oz., 5⅛"H x 3⅛"T x 2⅛"B, 2 Dz.
- **RACK 6509210**

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**GUIDE YOUR CHOICE**

An easy industry cross reference to comparable patterns that are similar in size and capacity. If exact sizing is critical, please request a sample before ordering.

<table>
<thead>
<tr>
<th>Superior®</th>
<th>Cardinal®</th>
<th>Anchor</th>
<th>Libbey®</th>
<th>Hospitality Glass Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alboran™</td>
<td>Gotham</td>
<td>New Orleans</td>
<td>Gibraltar®</td>
<td>Casablanca</td>
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<tr>
<td>9114168</td>
<td>J4094</td>
<td>90004</td>
<td>15248</td>
<td>747123</td>
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<td>9067842</td>
<td>J4097</td>
<td>90008</td>
<td>15242</td>
<td>1074078</td>
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<tr>
<td>9271477</td>
<td>J4102</td>
<td>7732U</td>
<td>15238</td>
<td>1004676</td>
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<tr>
<td>1228484</td>
<td>J4103</td>
<td>7745U</td>
<td>15244</td>
<td>747187</td>
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<td>1098484</td>
<td>J4104</td>
<td>77746</td>
<td>15256</td>
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**GLASSWARE**

77
## Gibraltar® Glassware by Libbey®

A classic, pressed panel design for a "Big Drink" look with thick-walled, built-in durability for high traffic food operations.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Code</th>
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<th>Size</th>
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<tbody>
<tr>
<td>A 3024486</td>
<td>Rocks</td>
<td>4½ oz.</td>
<td>3⅜&quot;H, 3⅛&quot;T, 2¾&quot;B, 3⅜&quot;D</td>
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<td>RACK 5509062</td>
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<tr>
<td>A 3028610</td>
<td>Rocks</td>
<td>5⅜ oz.</td>
<td>3⅜&quot;H, 3⅛&quot;T, 2¾&quot;B, 3⅝&quot;D</td>
<td>3 Dz.</td>
<td>RACK 4460119</td>
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<tr>
<td>B 1007483</td>
<td>Rocks</td>
<td>7 oz.</td>
<td>3⅝&quot;H, 3⅛&quot;T, 2¾&quot;B, 3⅜&quot;D</td>
<td>3 Dz.</td>
<td>RACK 0201525</td>
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<tr>
<td>B 9007477</td>
<td>Rocks</td>
<td>8 oz.</td>
<td>3⅝&quot;H, 3⅛&quot;T, 2¾&quot;B, 3⅞&quot;D</td>
<td>3 Dz.</td>
<td>RACK 1509215</td>
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<tr>
<td>B 2024479</td>
<td>Rocks</td>
<td>10 oz.</td>
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<td>3 Dz.</td>
<td>RACK 1509215</td>
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<tr>
<td>B 9006511</td>
<td>Dbl. Rocks</td>
<td>12 oz.</td>
<td>4&quot;H, 3⅛&quot;T, 2¾&quot;B, 3⅞&quot;D</td>
<td>3 Dz.</td>
<td>RACK 7509136</td>
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<td>B 5038039</td>
<td>Dbl. Rocks</td>
<td>13 oz.</td>
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<td>3 Dz.</td>
<td>RACK 7509136</td>
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<tr>
<td>C 3038031</td>
<td>Tall Rocks</td>
<td>9 oz.</td>
<td>4⅛&quot;H, 3⅝&quot;T, 2¾&quot;B, 3⅝&quot;D</td>
<td>3 Dz.</td>
<td>RACK 7509136</td>
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<tr>
<td>C 4038030</td>
<td>Tall Rocks</td>
<td>7 oz.</td>
<td>3⅝&quot;H, 3⅝&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 0201699</td>
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<tr>
<td>C 1024488</td>
<td>Hi-Ball</td>
<td>7 oz.</td>
<td>4⅛&quot;H, 2¾&quot;T, 2⅝&quot;B, 3⅜&quot;D</td>
<td>3 Dz.</td>
<td>RACK 0961847</td>
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<tr>
<td>C 7007537</td>
<td>Hi-Ball</td>
<td>9 oz.</td>
<td>4⅝&quot;H, 3⅝&quot;T, 2¾&quot;B, 3⅞&quot;D</td>
<td>3 Dz.</td>
<td>RACK 9535774</td>
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<td>C 4024477</td>
<td>Beverage</td>
<td>10 oz.</td>
<td>4⅛&quot;H, 3⅝&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 9535774</td>
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<tr>
<td>C 8007483</td>
<td>Beverage</td>
<td>12 oz.</td>
<td>4⅛&quot;H, 3⅝&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 1812122</td>
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<tr>
<td>C 4006532</td>
<td>Beverage</td>
<td>14 oz.</td>
<td>5⅝&quot;H, 3⅝&quot;T, 2¾&quot;B, 3⅝&quot;D</td>
<td>3 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>D 2011823</td>
<td>Cooler</td>
<td>12 oz.</td>
<td>5⅝&quot;H, 3⅝&quot;T, 2⅝&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 3510260</td>
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<td>D 5306485</td>
<td>Cooler</td>
<td>16 oz.</td>
<td>6⅞&quot;H, 3⅝&quot;T, 2⅝&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>D 8306219</td>
<td>Cooler</td>
<td>20 oz.</td>
<td>6⅞&quot;H, 3⅝&quot;T, 2⅝&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 8509192</td>
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<tr>
<td>D 5054713</td>
<td>Iced Tea</td>
<td>22 oz.</td>
<td>7⅝&quot;H, 3⅝&quot;T, 2⅝&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 8509192</td>
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<tr>
<td>E 1017524</td>
<td>Goblet</td>
<td>11½ oz.</td>
<td>6⅞&quot;H, 3⅝&quot;T, 3⅝&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 4509212</td>
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</tbody>
</table>
Stackable Gibraltar® DuraTuff® by Libbey®
Same great style and durability as Gibraltar® with modified shape to make stacking easy.

A 2189215 7 oz. Rocks
3⅛"H, 3¼"T, 1¾"B, 3⅛"D, 3 Dz. (LG15661) RACK 4460119

B 5189212 9 oz. Rocks
3⅓"H, 3¼"T, 2¾"B, 3¼"D, 3 Dz. (LG15659) RACK 0201699
4245148 9 oz. Hi-Ball
4¾"H, 3½"T, 2¼"B, 3¾"D, 3 Dz. (LG15656) RACK 0201566
9189218 12 oz. Beverage
5"H, 3¾"T, 2¾"B, 3¾"D, 3 Dz. (LG15654) RACK 9535774

D 3306503 16 oz. Cooler
6¾"H, 3½"T, 2¾"B, 3½"D, 2 Dz. (LG15605) RACK 6509210

Dakota® DuraTuff® by Libbey®
Durable tumbler with a strong look and substantial feel that will stand the test of time.

C 7159411 12 oz. Beverage
4¾"H, 3½"T, 2¾"B, 3¾"D, 3 Dz. (LG15603) RACK 1812122

F 5209788 12 oz. Tumbler
5½"H, 3½"T, 2¾"B, 3¾"D, 3 Dz. (LG15641) RACK 3510260

F 4212551 16 oz. Cooler
6½"H, 3¾"T, 2¾"B, 3¾"D, 3 Dz. (LG15642) RACK 6609210

F 9223652 20 oz. Iced Tea
6¾"H, 3¾"T, 2¾"B, 3¾"D, 2 Dz. (LG15643) RACK 0201830

F 2262970 24 oz. Iced Tea
7½"H, 3¾"T, 2¾"B, 3¾"D, 1 Dz. (LG15645) RACK 8509192

Libbey’s exclusive DuraTuff® treatment is a special thermal after-process that produces durable glassware with a prolonged service life.
### Winchester DuraTuff® by Libbey®
Cut crystal appearance strong enough to take the abuse of the busiest bar and restaurant.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Quantity</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
<th>RACK Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 2029361</td>
<td>5½ oz. Rocks</td>
<td>3⅛ &quot; H, 2⅞ &quot; T, 2¼ &quot; B, 2⅞ &quot; D, 3 Dz.</td>
<td>(LG15453)</td>
<td>RACK 5509062</td>
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<tr>
<td>A 2024511</td>
<td>8 oz. Rocks</td>
<td>3¾ &quot; H, 3¾ &quot; T, 2½ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15454)</td>
<td>RACK 0201525</td>
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<tr>
<td>A 4024519</td>
<td>10 oz. Rocks</td>
<td>3¾ &quot; H, 3¾ &quot; T, 2½ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15457)</td>
<td>RACK 1509215</td>
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<tr>
<td>B 8024507</td>
<td>7 oz. Hi-Ball</td>
<td>4½ &quot; H, 3½ &quot; T, 1⅞ &quot; B, 2⅛ &quot; D, 3 Dz.</td>
<td>(LG15451)</td>
<td>RACK 0961847</td>
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<tr>
<td>B 3024510</td>
<td>9 oz. Hi-Ball</td>
<td>5⅝ &quot; H, 3¾ &quot; T, 2⅛ &quot; B, 2¾ &quot; D, 3 Dz.</td>
<td>(LG15456)</td>
<td>RACK 0201533</td>
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<tr>
<td>C 9038027</td>
<td>5 oz. Juice</td>
<td>2½ &quot; H, 2½ &quot; T, 1¼ &quot; B, 2½ &quot; D, 3 Dz.</td>
<td>(LG15453)</td>
<td>RACK 5509062</td>
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<tr>
<td>C 9024514</td>
<td>8 oz. Rocks</td>
<td>3¾ &quot; H, 3¾ &quot; T, 2½ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15453)</td>
<td>RACK 5509062</td>
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<tr>
<td>C 8017519</td>
<td>10½ oz. Juice</td>
<td>6½ &quot; H, 3¼ &quot; T, 2⅝ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15453)</td>
<td>RACK 5509062</td>
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<tr>
<td>D 6006530</td>
<td>12½ oz. Beverage</td>
<td>5⅝ &quot; H, 3¾ &quot; T, 2¼ &quot; B, 3¼ &quot; D, 3 Dz.</td>
<td>(LG15458)</td>
<td>RACK 3501260</td>
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<tr>
<td>E 7024516</td>
<td>16 oz. Cooler</td>
<td>5⅞ &quot; H, 3¼ &quot; T, 2¾ &quot; B, 3¼ &quot; D, 3 Dz.</td>
<td>(LG15459)</td>
<td>RACK 5509062</td>
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### Everest DuraTuff® by Libbey®
Space-saving tumblers that can be nested up or down, specially treated for durability.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Quantity</th>
<th>Height</th>
<th>Diameter</th>
<th>Capacity</th>
<th>RACK Code</th>
</tr>
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<tbody>
<tr>
<td>F 9028572</td>
<td>5 oz. Juice</td>
<td>2¾ &quot; H, 2¾ &quot; T, 1¾ &quot; B, 2¾ &quot; D, 3 Dz.</td>
<td>(LG15431)</td>
<td>RACK 5509062</td>
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<tr>
<td>G 1028588</td>
<td>7 oz. Rocks</td>
<td>3⅛ &quot; H, 3¼ &quot; T, 2¾ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15432)</td>
<td>RACK 4460119</td>
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<tr>
<td>G 1040369</td>
<td>8 oz. Rocks</td>
<td>3¾ &quot; H, 3¾ &quot; T, 2¼ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15433)</td>
<td>RACK 4460119</td>
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<tr>
<td>G 1026061</td>
<td>9 oz. Rocks</td>
<td>4⅝ &quot; H, 3¾ &quot; T, 3⅛ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15434)</td>
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<tr>
<td>G 2034627</td>
<td>12 oz. Rocks</td>
<td>5⅛ &quot; H, 3¾ &quot; T, 3⅛ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15435)</td>
<td>RACK 7509136</td>
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<tr>
<td>H 4010437</td>
<td>9 oz. Hi-Ball</td>
<td>4½ &quot; H, 3¾ &quot; T, 1¾ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15436)</td>
<td>RACK 9509217</td>
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<tr>
<td>I 8024481</td>
<td>12 oz. Beverage</td>
<td>4½ &quot; H, 3¾ &quot; T, 2¼ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15437)</td>
<td>RACK 1509215</td>
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<tr>
<td>I 2026052</td>
<td>14 oz. Cooler</td>
<td>4½ &quot; H, 3¾ &quot; T, 2¾ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15438)</td>
<td>RACK 1509215</td>
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### Inverness DuraTuff® by Libbey®
Extra heavy base, pentagon-shaped tumblers with a uniquely stable and hefty feel.

<table>
<thead>
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<th>Description</th>
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<th>Height</th>
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<td>J 6521520</td>
<td>7 oz. Rocks</td>
<td>3¼ &quot; H, 3¼ &quot; T, 2¾ &quot; B, 3⅜ &quot; D, 3 Dz.</td>
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<td>J 5058086</td>
<td>9 oz. Rocks</td>
<td>3¾ &quot; H, 3¾ &quot; T, 3¾ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15481)</td>
<td>RACK 1509215</td>
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<td>K 0035048</td>
<td>12½ oz. Double Old</td>
<td>5½ &quot; H, 3½ &quot; T, 2⅝ &quot; B, 3⅝ &quot; D, 2 Dz.</td>
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<tr>
<td>L 1061886</td>
<td>9 oz. Hi-Ball</td>
<td>5⅝ &quot; H, 3¾ &quot; T, 2¼ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15483)</td>
<td>RACK 5509210</td>
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<tr>
<td>M 3044427</td>
<td>12 oz. Beverage</td>
<td>5¼ &quot; H, 3¾ &quot; T, 2¼ &quot; B, 3¾ &quot; D, 3 Dz.</td>
<td>(LG15483)</td>
<td>RACK 5509210</td>
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<tr>
<td>N 2306504</td>
<td>15¼ oz. Cooler</td>
<td>6¾ &quot; H, 3¾ &quot; T, 2¾ &quot; B, 3¾ &quot; D, 2 Dz.</td>
<td>(LG15477)</td>
<td>RACK 6509210</td>
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**Endeavor™ DuraTuff®** by Libbey®
Sleek new stackable style with extra strength and stacking lugs that disappear when in use.

<table>
<thead>
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<th>Code</th>
<th>Item</th>
<th>Quantity</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
<th>Code</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
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<td>1545987</td>
<td>7 oz. Rocks</td>
<td>1 Dz.</td>
<td>(LG15709)</td>
<td>3¾&quot;H, 3¼&quot;T, 2½&quot;B, 3¼&quot;D</td>
<td>1 Dz.</td>
<td>(LG15709)</td>
<td>1 Dz.</td>
<td>(LG15709)</td>
<td>1 Dz.</td>
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<tr>
<td>A 1544055</td>
<td>9 oz. Rocks</td>
<td>1 Dz.</td>
<td>(LG15710)</td>
<td>3¾&quot;H, 3½&quot;T, 2¼&quot;B, 3¼&quot;D</td>
<td>1 Dz.</td>
<td>(LG15710)</td>
<td>1 Dz.</td>
<td>(LG15710)</td>
<td>1 Dz.</td>
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<tr>
<td>B 5544044</td>
<td>10 oz. Hi-Ball</td>
<td>1 Dz.</td>
<td>(LG15711)</td>
<td>6¼&quot;H, 2¼&quot;T, 2½&quot;B, 2¼&quot;D</td>
<td>1 Dz.</td>
<td>(LG15711)</td>
<td>1 Dz.</td>
<td>(LG15711)</td>
<td>1 Dz.</td>
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<tr>
<td>C 7545973</td>
<td>12 oz. Beverage</td>
<td>1 Dz.</td>
<td>(LG15713)</td>
<td>6¾&quot;H, 3&quot;T, 2¼&quot;B, 3&quot;D</td>
<td>1 Dz.</td>
<td>(LG15713)</td>
<td>1 Dz.</td>
<td>(LG15713)</td>
<td>1 Dz.</td>
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<tr>
<td>D 9545971</td>
<td>12 oz. Double</td>
<td>1 Dz.</td>
<td>(LG15714)</td>
<td>4¾&quot;H, 3¼&quot;T, 2½&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>(LG15714)</td>
<td>1 Dz.</td>
<td>(LG15714)</td>
<td>1 Dz.</td>
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<tr>
<td>E 4678348</td>
<td>16½ oz. Pub Glass</td>
<td>1 Dz.</td>
<td>(LG15720)</td>
<td>7¾&quot;H, 3¼&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>(LG15720)</td>
<td>1 Dz.</td>
<td>(LG15720)</td>
<td>1 Dz.</td>
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<td>G 3592862</td>
<td>16 oz. Cooler</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>6½&quot;H, 3¼&quot;T, 2½&quot;B, 3¼&quot;D</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>3 Dz.</td>
</tr>
</tbody>
</table>

**Embassy® Tumblers** by Libbey®
Durable and versatile with elegant, clean lines, thick, sturdy base and great balance.

<table>
<thead>
<tr>
<th>Code</th>
<th>Item</th>
<th>Quantity</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
<th>Code</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>F 3592748</td>
<td>8 oz. Hi-Ball</td>
<td>3 Dz.</td>
<td>(LG12261)</td>
<td>4½&quot;H, 2½&quot;T, 1¾&quot;B, 2½&quot;D</td>
<td>3 Dz.</td>
<td>(LG12261)</td>
<td>3 Dz.</td>
<td>(LG12261)</td>
<td>3 Dz.</td>
</tr>
<tr>
<td>G 3592854</td>
<td>12½ oz. Cooler</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>5¾&quot;H, 2¼&quot;T, 2¾&quot;B, 2¼&quot;D</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>3 Dz.</td>
<td>(LG12263)</td>
<td>3 Dz.</td>
</tr>
</tbody>
</table>

**Symmetry®** by Libbey®
Straight-sided design with tall, clean lines and heavy glass base for a modern, stylish look.

<table>
<thead>
<tr>
<th>Code</th>
<th>Item</th>
<th>Quantity</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
<th>Code</th>
<th>Accessories</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>H 4416243</td>
<td>9 oz. Rocks</td>
<td>1 Dz.</td>
<td>(LG9022)</td>
<td>3¾&quot;H, 3½&quot;T, 2½&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>(LG9022)</td>
<td>1 Dz.</td>
<td>(LG9022)</td>
<td>1 Dz.</td>
</tr>
<tr>
<td>I 2204332</td>
<td>12 oz. Rocks</td>
<td>3 Dz.</td>
<td>(LG9023)</td>
<td>3½&quot;H, 3¼&quot;T, 3&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>(LG9023)</td>
<td>1 Dz.</td>
<td>(LG9023)</td>
<td>1 Dz.</td>
</tr>
<tr>
<td>J 4643966</td>
<td>16 oz. Cooler</td>
<td>3 Dz.</td>
<td>(LG9024)</td>
<td>5¾&quot;H, 2¼&quot;T, 3¼&quot;B, 2¾&quot;D</td>
<td>1 Dz.</td>
<td>(LG9024)</td>
<td>1 Dz.</td>
<td>(LG9024)</td>
<td>1 Dz.</td>
</tr>
<tr>
<td>K 4659850</td>
<td>14 oz. Hi-Ball</td>
<td>1 Dz.</td>
<td>(LG9026)</td>
<td>6⅜&quot;H, 2¼&quot;T, 2⅛&quot;B, 2¾&quot;D</td>
<td>1 Dz.</td>
<td>(LG9026)</td>
<td>1 Dz.</td>
<td>(LG9026)</td>
<td>1 Dz.</td>
</tr>
</tbody>
</table>
Nob Hill® by Libbey®
Signature bumpy base with timeless, simple design and smooth exterior appearance.

A 0032367  7¾ oz. Old Fash.
3½"H, 2¼"T, 2¾"B, 2⅞"D, 4 Dz.
(LG23286) RACK 3509072

A 0032458  10¼ oz. Old Fash.
3¾"H, 3¼"T, 3⅛"B, 3⅜"D, 2 Dz.
(LG23386) RACK 6510390

B 1006527  12¼ oz. Old Fash.
3¾"H, 3¾"T, 3⅛"B, 3⅛"D, 3 Dz.
(LG23396) RACK 1509215

C 0032524  11¼ oz. Beverage
5"H, 2½"T, 2½"B, 2¾"D, 2 Dz.
(LG23596) RACK 5510250

D 0032417  9 oz. Hi-Ball
4¾"H, 2¾"T, 2¾"B, 2¾"D, 4 Dz.
(LG23256) RACK 3509072

E 5304431  10½ oz. Tall Hi-Ball
6¾"H, 2¾"T, 2¾"B, 2¾"D, 3 Dz.
(LG23106) RACK 5510250

Governor Clinton® by Libbey®
Swirled glass pattern adds a whimsical look to your drink presentation.

F 1017532  5 oz. Juice
3½"H, 2½"T, 1¾"B, 2¼"D, 6 Dz.
(LG633HT) RACK 6509087

G 4534921  8 oz. Beverage
3¾"H, 2¾"T, 2¾"B, 2¾"D, 4 Dz.
(LG618HT) RACK 3509072

G 3017522  9½ oz. Water
3¼"H, 2¾"T, 2¾"B, 2¾"D, 6 Dz.
(LG610HT) RACK 3509072

I 0032789  16 oz. Cooler
5½"H, 2¾"T, 2¾"B, 2¾"D, 2 Dz.
(LG29811HT) RACK 6509210

J 0032565  12 oz. Beverage
5¾"H, 2½"T, 2¾"B, 2¾"D, 2 Dz.
(LG2911HT) RACK 5510250

J 0032789  22 oz. Cooler
6¾"H, 3¾"T, 3¾"B, 3¾"D, 3 Dz.
(LG29911HT) RACK 6509210

Cascade by Libbey®
Heat-treated, spiral glass with appealing old-world charm and double flared base.

F 1007494  16 oz. Cooler
6¾"H, 3¾"T, 3¾"B, 3¾"D, 6 Dz.
(LG2911HT) RACK 5510250

I 0032789  16 oz. Cooler
6¾"H, 3¾"T, 3¾"B, 3¾"D, 6 Dz.
(LG29911HT) RACK 6509210

I 0032789  22 oz. Cooler
6¾"H, 3¾"T, 3¾"B, 3¾"D, 3 Dz.
(LG29911HT) RACK 6509210
Flashback by Libbey®
The streamlined cut-glass look of Flashback beautifully showcases any drink, from sophisticated cocktails to elevated non-alcoholic options.

A 3334139 12 oz. Double Old Fashion 1 Dz.
B 3849451 16 oz. Cooler 1 Dz.
C 4372289 25¼ oz. Mixing 6 Ea.

Chivalry® Glassware by Libbey®
Uniquely crafted hammered texture that mimics the look of ice and straight-paneled sides.

D 7007438 6 oz. Juice, 3¾"H, 2¼"T, 2⅛"B, 2⅝"D, 3 Dz. (LG2481) RACK 3509072
E 4028510 10 oz. Rocks, 3¾"H, 3¼"T, 2¾"B, 3⅛"D, 3 Dz. (LG2485) RACK 0201699
F 1026095 8 oz. Wine, 6¼"H, 2½"T, 2⅜"B, 3"D, 3 Dz. (LG3264) RACK 3510260
G 7024128 10 oz. Beverage, 4¾"H, 2¾"T, 2¾"B, 3½"D, 3 Dz. (LG2489) RACK 9535774
H 3017597 12 oz. Beer, 7½"H, 2½"T, 2¼"B, 3½"D, 3 Dz. (LG2488) RACK 3510260
I 0026302 10½ oz. Goblet, 5¼"H, 2¾"T, 2⅛"B, 3¾"D, 2 Dz. (LG3211) RACK 3510260
J 7017551 12 oz. Goblet, 6½"H, 3¼"T, 3"B, 3¾"D, 3 Dz. (LG3212) RACK 1810951
K 4024121 16 oz. Cooler, 6¼"H, 3⅛"T, 2⅛"B, 3½"D, 3 Dz. (LG2486) RACK 3510260
Impressions by Libbey®
Handcrafted dimples add design interest and make it easy to hold this touch of class.

A 8143703 8 oz. Old Fashioned
3¼"H, 3⅜"T, 3"B, 3⅛"D, 1 Dz.
(LG1767580) RACK 0201525

A 8085896 12 oz. Double Old Fashioned
4"H, 3¾"T, 3¾"B, 3¾"D, 1 Dz.
(LG1767591) RACK 1509215

B 9085895 13 oz. Beverage
5½"H, 3"T, 3"B, 3"D, 1 Dz.
(LG9860594) RACK 6509210

B 2154805 16 oz. Cooler
6¾"H, 3"T, 3"B, 3"D, 1 Dz.
(LG1767790) RACK 6509210

Lexington by Libbey®
Simple, straight-sided shape made with extra-strong, one-piece construction.

C 9037052 3 oz. Whiskey
2¾"H, 2"T, 2"B, 2"D, 3 Dz.
(LG2303) RACK 6509087

D 3013810 9 oz. Hi-Ball
4¼"H, 2½"T, 2½"B, 2½"D, 3 Dz.
(LG2325) RACK 0961847

E 5007430 10 oz. Tall Hi-Ball
6¾"H, 2½"T, 2½"B, 2½"D, 3 Dz.
(LG2310) RACK 4964003

F 1024124 7¾ oz. Old Fashioned
3½"H, 2½"T, 2½"B, 2½"D, 3 Dz.
(LG2328) RACK 3509072

F 1050826 10½ oz. Old Fashioned
3½"H, 3½"T, 3½"B, 3½"D, 3 Dz.
(LG2338) RACK 1509215

F 6007439 12½ oz. Double Old Fashioned
4¾"H, 4¾"T, 4¾"B, 4¾"D, 3 Dz.
(LG2339) RACK 4509212

G 3024122 14¼ oz. High Ball
6¾"H, 3½"T, 3½"B, 3½"D, 3 Dz.
(LG2358) RACK 5509176

Series V by Libbey®
Upscale flare adds a contemporary feel versatile enough for appetizer or dessert uses.

H 8520256 4¾ oz. Tall Rocks
4¾"H, 3½"T, 3½"B, 3½"D, 1 Dz.
(LG1711203) RACK 0961847

I 7525850 8½ oz. Rocks
4¾"H, 3½"T, 2¾"B, 2¾"D, 1 Dz.
(LG1105782) RACK 3509171

J 8511164 11¼ oz. Double Old Fashioned
4¼"H, 4¼"T, 4¼"B, 4¼"D, 1 Dz.
(LG1105821) RACK 7509136

K 3520244 11¼ oz. Beverage
6¾"H, 4¼"T, 4¼"B, 4¼"D, 1 Dz.
(LG1105821) RACK 4509212

L 4511168 14¼ oz. High Ball
6¾"H, 3½"T, 3½"B, 3½"D, 1 Dz.
(LG1106721) RACK 4509212
**Glassware by Libbey®**

**Satin Frost Tumblers** by Libbey®
Simple, elegant, medium-weight glass for a variety of uses on formal or casual tables.

- 10 oz. Collins
  - 5½"H, 2¼"T, 2¼"B, 2¾"D, 6 Dz.
  - (LG53F) RACK 4964003

- 12 oz. Zombie
  - 6"H, 2½"T, 2¼"B, 2½"D, 6 Dz.
  - (LG96) RACK 4964003

**Newton** by Libbey®
Straight sides converge with a recessed track around the middle, creating incredible stacking functionality and an effortless grip.

- 12 oz. Beverage
  - 6 Dz.
  - (LG95) RACK 4964003

- 16 oz. Cooler
  - 1 Dz.
  - (LG96) RACK 4964003

- 20 oz. Cooler
  - 1 Dz.
  - (LG96) RACK 4964003

**Straight Sided Tumblers** by Libbey®
Tall, thin, tumbler-style barware ideal for specialty drinks and more standard fare.

- 11 oz. Zombie
  - 5½"H, 2¼"T, 2¼"B, 2½"D, 6 Dz.
  - (LG95) RACK 4964003

- 12 oz. Zombie
  - 6"H, 2½"T, 2¼"B, 2½"D, 6 Dz.
  - (LG96) RACK 4964003

**did you know?**
Heat-treated glassware is a special heating and rapid cooling process after the glass is formed. It is performed on the upper portion of the glass where most abuse occurs and offers increased resistance to thermal and mechanical shock.
Modernist by Libbey®
Durable, beadless edge with thick-layered, clear-bottom barrier between table and beverage.
8456078 7 oz. Rocks
3¾”H, 2¼”T, 2¾”B, 2¼”D, 2 Dz. (LG9033) RACK 3509072
5619949 10½ oz. Rocks
4¼”H, 3¼”T, 2¾”B, 3¾”D, 2 Dz. (LG9035) RACK 1509215
4834668 12 oz. Hi-Ball
6¾”H, 2¾”T, 2¾”B, 2¾”D, 2 Dz. (LG9038) RACK 5510250

Catalina® by Libbey®
Angled sides, small foot and straight, fat stem for a dramatic dessert on any table.
A 2051530 7 oz. Rocks/Sherbet
4¾”H, 3¾”T, 3”B, 3¾”D, 3 Dz. (LG3824) RACK 1509215
B 6062202 10 oz. Dessert
3¾”H, 4¼”T, 3”B, 4¼”D, 3 Dz. (LG3825) RACK 3509171

Classic Colorings by Libbey®
Durable, vibrant cobalt blue glassware enhances the beauty of any bar or tabletop.
C 8171654 17 oz. Mixing
5¾”H, 3¼”T, 2¾”B, 3½”D, 1 Dz. (LG171B) RACK 6509210
D 9229477 16 oz. Iced Tea
7”H, 3¼”T, 3”B, 3½”D, 1 Dz. (LG4116SRB/UPC00) RACK 4509212

Glass Shapes
- Shooter
- Rocks
- Hi-Ball
- Double Rocks
- Collins
- Cooler
- Footed Pilsner
- Tall Cordial
- Whiskey Sour
- Cordial
Fountainware by Libbey®

Soda fountain glasses and retro ice cream sundae glassware with old time charm perfect for ice cream parlors, restaurants or diners.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Dimensions</th>
<th>Qty</th>
<th>Rack Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>11½ oz. Soda</td>
<td>7⅜&quot;H, 3⅛&quot;T, 3¼&quot;B, 3¼&quot;D</td>
<td>2 Dz</td>
<td>(LG5310) RACK 4509212</td>
</tr>
<tr>
<td>B</td>
<td>12 oz. Soda</td>
<td>7¼&quot;H, 3⅛&quot;T, 3⅛&quot;B, 3⅛&quot;D</td>
<td>2 Dz</td>
<td>(LG5110) RACK 4509212</td>
</tr>
<tr>
<td>C</td>
<td>18 oz. Supreme</td>
<td>4½&quot;H, 5⅛&quot;T, 4&quot;B, 4¼&quot;D</td>
<td>2 Dz</td>
<td>(LG5118) RACK 4509147</td>
</tr>
<tr>
<td>D</td>
<td>5¼ oz. Tulip Sundae</td>
<td>5⅞&quot;H, 4¼&quot;T, 3⅛&quot;B, 3⅛&quot;D</td>
<td>2 Dz</td>
<td>(LG5314) RACK 8509135</td>
</tr>
<tr>
<td>E</td>
<td>6½ oz. Tulip Sundae</td>
<td>4⅞&quot;H, 4&quot;T, 3&quot;B, 4&quot;D</td>
<td>3 Dz</td>
<td>(LG5115) RACK 8509176</td>
</tr>
<tr>
<td>F</td>
<td>3½ oz. Sherbet</td>
<td>2¼&quot;H, 3¾&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>4 Dz</td>
<td>(LG5102) RACK 6509137</td>
</tr>
<tr>
<td>G</td>
<td>4 oz. Sherbet</td>
<td>3¾&quot;H, 3⅝&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>6 Dz</td>
<td>(LG5162) RACK 6510390</td>
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<tr>
<td>H</td>
<td>5 oz. Supreme Liner</td>
<td>1¾&quot;H, 3¼&quot;T, 1¾&quot;B, 3¾&quot;D</td>
<td>6 Dz</td>
<td>(LG5119) RACK 6509137</td>
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<tr>
<td>I</td>
<td>9&quot; dia. Banana Split/Relish</td>
<td>1⅞&quot;H, 9&quot;T, 5&quot;B, 9&quot;D</td>
<td>2 Dz</td>
<td>(LG5317) RACK 5090900</td>
</tr>
<tr>
<td>J</td>
<td>8 oz. Embassy® Dessert</td>
<td>3¾&quot;H, 4¾&quot;T, 3&quot;B, 4¾&quot;D</td>
<td>1 Dz</td>
<td>(LG3803) RACK 3509171</td>
</tr>
</tbody>
</table>
Whiskey Service And Shooters by Libbey®

A variety of shapes and sizes, including tapered with thick bottoms, for a comfortable grip and attractive presentation.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Height</th>
<th>Diameter</th>
<th>Rack Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 3333853</td>
<td>Whiskey</td>
<td>1 oz.</td>
<td>2⅜&quot; H</td>
<td>1⅛&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>A 7333859</td>
<td>(LG5122/S0709) 5/8 oz. Line</td>
<td>1 oz.</td>
<td>2⅜&quot; H</td>
<td>1⅛&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>A 2358281</td>
<td>Whiskey</td>
<td>1⅜ oz.</td>
<td>2⅜&quot; H</td>
<td>1⅛&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>A 3333762</td>
<td>(LG5120/A0007) 1 oz. Line</td>
<td>1⅝ oz.</td>
<td>2⅜&quot; H</td>
<td>1⅛&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>A 4024295</td>
<td>Whiskey</td>
<td>1⅝ oz.</td>
<td>2⅜&quot; H</td>
<td>1⅛&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 6333868</td>
<td>(LG5127) Fluted Whiskey</td>
<td>1⅝ oz.</td>
<td>2⅞&quot; H</td>
<td>1⅜&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 7333867</td>
<td>(LG5127/S0710) 3/4 oz. Line</td>
<td>1⅝ oz.</td>
<td>2⅞&quot; H</td>
<td>1⅜&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 9333857</td>
<td>(LG5126) Fluted Whiskey</td>
<td>2 oz.</td>
<td>2⅛&quot; H</td>
<td>1⅝&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 2333862</td>
<td>(LG5126/S0711) 7/8 oz. Line</td>
<td>2 oz.</td>
<td>2⅛&quot; H</td>
<td>1⅝&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 4333860</td>
<td>(LG5126/A0007) Fluted 1 oz. Line</td>
<td>2 oz.</td>
<td>2⅛&quot; H</td>
<td>1⅝&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>B 1333871</td>
<td>(LG5127/S0711) 7/8 oz. Line</td>
<td>1⅝ oz.</td>
<td>2⅞&quot; H</td>
<td>1⅜&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>C 9029315</td>
<td>(LG5135) Fluted Whiskey</td>
<td>1⅝ oz.</td>
<td>2⅞&quot; H</td>
<td>1⅜&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>C 5333877</td>
<td>(LG5135/S0617) 1½ oz. Line</td>
<td>1⅝ oz.</td>
<td>2⅞&quot; H</td>
<td>1⅜&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>D 4333647</td>
<td>(LG5030) Tall Whiskey</td>
<td>3/4 oz.</td>
<td>2⅛&quot; H</td>
<td>1¼&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>D 6333645</td>
<td>(LG5031) Tall Whiskey</td>
<td>1 oz.</td>
<td>2⅛&quot; H</td>
<td>1¼&quot; B</td>
<td>RACK 6509087</td>
</tr>
<tr>
<td>E 6947331</td>
<td>(LG9031) Cordial</td>
<td>2⅜ oz.</td>
<td>4¼&quot; H</td>
<td>1⅝&quot; B</td>
<td>RACK 3509072</td>
</tr>
<tr>
<td>F 6244834</td>
<td>(LG9562269) Tequila Shooter</td>
<td>2 oz.</td>
<td>4¼&quot; H</td>
<td>1⅝&quot; B</td>
<td>RACK 3509072</td>
</tr>
</tbody>
</table>

Line Code for Pressed Whiskey Glasses

- 1/2 OZ.
- 5/8 OZ.
- 3/4 OZ.
- 7/8 OZ.
- 1 OZ.

1 U.S. fl. oz. = 29.5727 mL = 1.04084 Imp. fl. oz.
1 Imp. fl. oz. = 28.4123 mL = 0.96075 U.S. fl. oz.
### Miscellaneous Tumblers

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Dimensions</th>
<th>Quantity</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>H 0025270</td>
<td>Side Water</td>
<td>7 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2½&quot;D</td>
<td>4 Dz.</td>
<td>H 0025338</td>
</tr>
<tr>
<td>H 0025296</td>
<td>Hi-Ball</td>
<td>9 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>H 5154042</td>
</tr>
<tr>
<td>I 0025809</td>
<td>Beverage</td>
<td>12½ oz.</td>
<td>5½&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>I 0025874</td>
</tr>
</tbody>
</table>

### Heavy Base Tumblers

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Dimensions</th>
<th>Quantity</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>H 0025270</td>
<td>Side Water</td>
<td>7 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2½&quot;D</td>
<td>4 Dz.</td>
<td>H 0025338</td>
</tr>
<tr>
<td>H 0025296</td>
<td>Hi-Ball</td>
<td>9 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>H 5154042</td>
</tr>
<tr>
<td>I 0025809</td>
<td>Beverage</td>
<td>12½ oz.</td>
<td>5½&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>I 0025874</td>
</tr>
</tbody>
</table>

**GLASSWARE**

### Tumblers & Beer Backs by Libbey®

Tapered, flared glass with a thick sham for a contemporary look that's comfortable to hold.

**Heavy Base Tumblers**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Dimensions</th>
<th>Quantity</th>
<th>Code</th>
</tr>
</thead>
</table>

**Light Base Tumblers**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Dimensions</th>
<th>Quantity</th>
<th>Code</th>
</tr>
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<tbody>
<tr>
<td>H 0025270</td>
<td>Side Water</td>
<td>7 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2½&quot;D</td>
<td>4 Dz.</td>
<td>H 0025338</td>
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<tr>
<td>H 0025296</td>
<td>Hi-Ball</td>
<td>9 oz.</td>
<td>4¾&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>H 5154042</td>
</tr>
<tr>
<td>H 0025874</td>
<td>Hi-Ball</td>
<td>10½ oz.</td>
<td>5¼&quot;H, 2¾&quot;T, 2¾&quot;B, 2¾&quot;D</td>
<td>4 Dz.</td>
<td>H 5154042</td>
</tr>
<tr>
<td>I 1019926</td>
<td>Cooler</td>
<td>20 oz.</td>
<td>6¼&quot;H, 3¾&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>I 0025874</td>
</tr>
</tbody>
</table>

**Tumblers by Libbey**
Beer Glasses by Libbey®

Sampler Flight by Libbey®
Serving flight paddles with 4 recessed spaces 2¼" wide and handle hole for storage.
A 7582414  Serving Flight, 16⅞"L x 3¼"W x 1/2"H, 1 Dz. (LG96381)
B 2428258  2½ oz. Flare Shooter, 3¾"H x 2⅛"T x 1¾"B x 2⅛"D, 2 Dz. (LG243)
C 7061831  6 oz. Pilsner, 5"H x 2⅛"T x 2½"B x 2⅝"D, 6 Dz. (LG16)
Beer Glasses by Libbey®

From light American Ales to Belgian Whites, choose from styles designed to capture color, flavor, aroma and foam.

<table>
<thead>
<tr>
<th>Style Code</th>
<th>Description</th>
<th>Type</th>
<th>Size</th>
<th>Height</th>
<th>Diameter</th>
<th>Rim</th>
<th>Dz.</th>
<th>RACK</th>
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<tbody>
<tr>
<td>A 9315409</td>
<td>Pilsner</td>
<td>LG16429</td>
<td>14 oz.</td>
<td>7⅔&quot;H, 3¼&quot;B, 2¾&quot;T, 3⅓&quot;D</td>
<td>2 Dz.</td>
<td>RACK 4509212</td>
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<tr>
<td>A 9333477</td>
<td>Pilsner</td>
<td>LG15673</td>
<td>16⅓ oz.</td>
<td>8⅔&quot;H, 3⅔&quot;B, 2⅔&quot;T, 3⅔&quot;D</td>
<td>1 Dz.</td>
<td>RACK 4509212</td>
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<td></td>
</tr>
<tr>
<td>B 4204327</td>
<td>English Pub</td>
<td>LG14806HT</td>
<td>16 oz.</td>
<td>6⅔&quot;H, 3⅔&quot;T, 2¼&quot;B, 3⅓&quot;D</td>
<td>3 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>B 1164987</td>
<td>English Pub</td>
<td>LG14801HT</td>
<td>20 oz.</td>
<td>6⅔&quot;H, 3⅔&quot;T, 2¾&quot;B, 3⅔&quot;D</td>
<td>3 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>C 1396134</td>
<td>Beverage</td>
<td>LG15588</td>
<td>12 oz.</td>
<td>5⅜&quot;H, 3½&quot;T, 2¼&quot;B, 3⅜&quot;D</td>
<td>2 Dz.</td>
<td>RACK 1509215</td>
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<tr>
<td>D 2061844</td>
<td>Cooler</td>
<td>LG15141</td>
<td>14 oz.</td>
<td>5⅜&quot;H, 3¼&quot;T, 2⅞&quot;B, 3⅜&quot;D</td>
<td>2 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>D 6193890</td>
<td>Cooler</td>
<td>LG14801HT</td>
<td>16 oz.</td>
<td>5⅜&quot;H, 3⅔&quot;T, 2⅝&quot;B, 3⅛&quot;D</td>
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<td>RACK 6509210</td>
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<tr>
<td>D 2178390</td>
<td>English Pub</td>
<td>LG1632HT</td>
<td>16 oz.</td>
<td>6⅜&quot;H, 3⅔&quot;T, 2¼&quot;B, 3½&quot;D</td>
<td>3 Dz.</td>
<td>RACK 6509210</td>
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<tr>
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<td>LG14801HT</td>
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<tr>
<td>E 1501873</td>
<td>Mixing Glass</td>
<td>LG15722</td>
<td>22 oz.</td>
<td>7⅛&quot;H, 3⅜&quot;T, 2½&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 8509192</td>
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<tr>
<td>F 7247984</td>
<td>Catalina Tall Beer</td>
<td>LG3828</td>
<td>12 oz.</td>
<td>9⅛&quot;H, 2⅜&quot;T, 3⅛&quot;B, 3⅛&quot;D</td>
<td>2 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>F 3050259</td>
<td>Catalina Tall Beer</td>
<td>LG3823</td>
<td>14½ oz.</td>
<td>9⅝&quot;H, 2⅜&quot;T, 3¼&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>G 9036419</td>
<td>Footed Ale</td>
<td>LG3812</td>
<td>12 oz.</td>
<td>6⅞&quot;H, 2⅜&quot;T, 3⅛&quot;B, 3⅛&quot;D</td>
<td>3 Dz.</td>
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<tr>
<td>H 4077830</td>
<td>Pilsner</td>
<td>LG3815</td>
<td>15⅛ oz.</td>
<td>8⅛&quot;H, 2¼&quot;T, 3⅛&quot;B, 3⅛&quot;D</td>
<td>2 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>I 0689380</td>
<td>Pilsner</td>
<td>LG1604</td>
<td>16 oz.</td>
<td>8⅛&quot;H, 3⅛&quot;T, 2⅞&quot;B, 3¾&quot;D</td>
<td>2 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>J 3306495</td>
<td>Flare Pilsner</td>
<td>LG1240HT</td>
<td>10 oz.</td>
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<td>3 Dz.</td>
<td>RACK 3532306</td>
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<tr>
<td>J 6007431</td>
<td>Flare Pilsner</td>
<td>LG1610</td>
<td>16 oz.</td>
<td>8⅝&quot;H, 3½&quot;T, 2¾&quot;B, 3⅛&quot;D</td>
<td>3 Dz.</td>
<td>RACK 4509212</td>
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<tr>
<td>K 6024350</td>
<td>Flare Pilsner</td>
<td>LG6425</td>
<td>10 oz.</td>
<td>8⅛&quot;H, 2⅝&quot;T, 3½&quot;B, 2⅝&quot;D</td>
<td>2 Dz.</td>
<td>RACK 2509081</td>
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<td>L 4007431</td>
<td>Giant Beer</td>
<td>LG1610</td>
<td>23 oz.</td>
<td>9⅜&quot;H, 3¼&quot;T, 2⅝&quot;B, 3⅛&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>M 4307765</td>
<td>Giant Beer</td>
<td>LG1611</td>
<td>23 oz.</td>
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<td>1 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>N 0151167</td>
<td>Giant Beer</td>
<td>LG1623</td>
<td>23 oz.</td>
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<td>1 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>O 5188537</td>
<td>Giant Beer</td>
<td>LG247</td>
<td>16 oz.</td>
<td>8⅛&quot;H, 3½&quot;T, 2½&quot;B, 3⅛&quot;D</td>
<td>2 Dz.</td>
<td>RACK 7509219</td>
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<tr>
<td>P 4718011</td>
<td>Flare Pilsner</td>
<td>LG247</td>
<td>16 oz.</td>
<td>8⅞&quot;H, 3⅝&quot;T, 2⅞&quot;B, 3⅝&quot;D</td>
<td>3 Dz.</td>
<td>RACK 4509212</td>
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<tr>
<td>Q 3040094</td>
<td>Munique</td>
<td>LG920291</td>
<td>9 oz.</td>
<td>5⅛&quot;H, 2⅝&quot;T, 2¼&quot;B, 2¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 5510250</td>
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<tr>
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<td>Munique</td>
<td>LG920284</td>
<td>13½ oz.</td>
<td>7⅛&quot;H, 2⅝&quot;T, 2¾&quot;B, 3⅛&quot;D</td>
<td>1 Dz.</td>
<td>RACK 4509212</td>
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<td>Q 3028597</td>
<td>Munique</td>
<td>LG920284</td>
<td>16 oz.</td>
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<td>7⅛&quot;H, 2⅝&quot;T, 2¼&quot;B, 3⅛&quot;D</td>
<td>1 Dz.</td>
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<td>Q 0033506</td>
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<td>LG920284</td>
<td>16 oz.</td>
<td>7⅛&quot;H, 2¼&quot;T, 2⅞&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>RACK 8509192</td>
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<td>Q 7035363</td>
<td>Belgian Beer</td>
<td>LG3807</td>
<td>13 oz.</td>
<td>5⅛&quot;H, 2⅝&quot;T, 2¾&quot;B, 3¾&quot;D</td>
<td>1 Dz.</td>
<td>RACK 6509210</td>
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<tr>
<td>R 3592664</td>
<td>Belgian Beer</td>
<td>LG3808</td>
<td>16 oz.</td>
<td>6⅞&quot;H, 2¼&quot;T, 3⅝&quot;B, 3⅛&quot;D</td>
<td>1 Dz.</td>
<td>RACK 6509176</td>
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<td>S 1929132</td>
<td>Belgian Beer</td>
<td>LG3807</td>
<td>13 oz.</td>
<td>5⅛&quot;H, 2¼&quot;T, 2⅞&quot;B, 3¾&quot;D</td>
<td>3 Dz.</td>
<td>RACK 3510260</td>
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</tr>
</tbody>
</table>
# Beer Glasses

More whimsical, thick-walled durable styles that remind your customers it’s about having fun.

<table>
<thead>
<tr>
<th>Style</th>
<th>Description</th>
<th>Capacity</th>
<th>Height</th>
<th>Diameter</th>
<th>Dz.</th>
<th>Rack Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>12 oz. Mug</td>
<td>5¾&quot;H, 3¾&quot;D</td>
<td>2 Dz.</td>
<td></td>
<td></td>
<td>RACK 5510250</td>
</tr>
<tr>
<td>B</td>
<td>16 oz. Mug</td>
<td>7½&quot;H, 3¼&quot;D</td>
<td>2 Dz.</td>
<td></td>
<td></td>
<td>RACK 3509163</td>
</tr>
<tr>
<td>C</td>
<td>18 oz. Weiss</td>
<td>7¾&quot;H, 3¾”D</td>
<td>1 Dz.</td>
<td></td>
<td></td>
<td>RACK 4509162</td>
</tr>
<tr>
<td>D</td>
<td>23 oz. Football Tumbler</td>
<td>6¾&quot;H, 3¾”T, 3¾”D</td>
<td>2 Dz.</td>
<td></td>
<td></td>
<td>RACK 1811926</td>
</tr>
<tr>
<td>E</td>
<td>16 oz. Country Jar</td>
<td>5½&quot;H, 3⅛”T, 3⅛”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0201830</td>
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<tr>
<td>F</td>
<td>10 oz. Stein</td>
<td>5¾&quot;H, 3⅛”T, 3¼”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0201731</td>
</tr>
<tr>
<td>G</td>
<td>10 oz. Paneled Mug</td>
<td>5¾&quot;H, 3¾”T, 3¼”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0201731</td>
</tr>
<tr>
<td>H</td>
<td>14 oz. Paneled Mug</td>
<td>6¼&quot;H, 3¾”T, 3¾”B, 5⅛”D</td>
<td>1 Dz.</td>
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<td></td>
<td>RACK 0201731</td>
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<tr>
<td>I</td>
<td>16 oz. Tankard</td>
<td>6¾&quot;H, 3⅛”T, 3¾”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0201731</td>
</tr>
<tr>
<td>J</td>
<td>10 oz. Mug</td>
<td>5¾&quot;H, 3¾”T, 3¾”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0200576</td>
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<tr>
<td>K</td>
<td>16 oz. Paneled Mug</td>
<td>6¼&quot;H, 3¾”T, 3¾”B, 5⅛”D</td>
<td>1 Dz.</td>
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<td></td>
<td>RACK 0201731</td>
</tr>
<tr>
<td>L</td>
<td>12 oz. Paneled Mug</td>
<td>5¾&quot;H, 3¾”T, 3¾”B, 5⅛”D</td>
<td>1 Dz.</td>
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<td></td>
<td>RACK 0201731</td>
</tr>
<tr>
<td>M</td>
<td>10 oz. Mug</td>
<td>5¾&quot;H, 3¾”T, 3¾”B</td>
<td>4⅞”D</td>
<td>1 Dz.</td>
<td></td>
<td>RACK 0200576</td>
</tr>
</tbody>
</table>

![Beer Glasses Images](image-url)
Beer Glasses

J 9026063 12 oz. Mug
5¾"H, 3¾"T, 2¾"B, 4¾"D, 2 Dz.
(LG5309) RACK 0200576

K 3035128 16 oz. Plain Jar
5¾"H, 2½"T, 2½"B, 4¾"D, 1 Dz.
(LG97084) RACK 0200576

L 2617082 16 oz. Altitude
9¼"H, 2½"T, 2½"B, 2¾"D, 2 Dz.
(LG1690) RACK 2509081

M 6056808 12 oz. Scandinavia
Mug 5¾"H, 3½"T, 3¾"B, 4¾"D, 1 Dz.
(LG5297) RACK 0201731

N 30 17548 1 oz. Flared
Thumb Grip 5¾"H, 3½"T, 2¾"B, 5¾"D,
2 Dz. (LG5203) RACK 8509176

O 4250411 22 oz. Mug
8"H, 3¾"T, 3¼"B, 5¼"D, 1 Dz.
(LG5360) RACK 2991297

P 2163509 22 oz. Frankfurt
Mug 9¾"H, 3¾"T, 3¾"B, 4¾"D, 1 Dz.
(LG5001) RACK 1811967

Q 5153804 19½ oz. Dimple
Stein 4¾"H, 3¾"T, 2¾"B, 5¾"D, 2 Dz.
(LG5355) RACK 1812171

R 2152239 19½ oz. Thumbprint
Stein 5¾"H, 3¾"T, 2¾"B, 6¼"D, 2 Dz.
(LG5303) RACK 0201731

S 6007462 10 oz. Goblet
6⅝"H, 4"T, 3¾"B, 4¾"D, 1 Dz.
(LG5210) RACK 8509135

T 1300441 21 oz. Schooner
7¼"H, 4½"T, 4¼"B, 4¾"D, 1 Dz.
(LG1722471) RACK 2510261

U 5040365 25 oz. Super Mug,
Plain 7¼"H 3¾"T, 3¾"B, 5¾"D, 1 Dz.
(LG5272) RACK 1812189

7007461 34 oz. Paneled
Super Mug 8¾"H, 4"T, 4¾"B, 6¾"D, 1 Dz.
(LG5262) RACK 1812189

2252633 12 oz. Mug
5¾"H, 3¾"T, 3¼"B, 3¾"D, 1 Dz.
(LG5364) RACK 0201731

GLASSWARE 93
Glassware by Libbey®

**Aruba** by Libbey®
Hand-made with stunning and brilliant cobalt blue foot and rim. Bubble and dimensional imperfections add charm but are minimal for increased durability.

- **A 8955502** 12 oz. Rocks, 3¾"H, 3¾"T, 3¾"B, 3¾"D, 1 Dz. (LG92302) RACK 1509215
- **B 8890840** 16 oz. Cooler, 5½"H, 3¼"T, 3"B, 3¼"D, 1 Dz. (LG92303) RACK 6509210
- **C 8837502** 16 oz. Zombie, 7¼"H, 2¾"T, 2¾"B, 2¾"D, 1 Dz. (LG92304) RACK 8509217
- **D 8852238** 15 oz. Cocktail, 7½"H, 3¾"T, 3¾"B, 3¾"D, 1 Dz. (LG92305) RACK 3509163
- **E 9652314** 12 oz. Margarita, 6¾"H, 4¼"T, 3½"B, 4¼"D, 1 Dz. (LG92306) RACK 3509197
- **F 9652322** 16 oz. Round Cocktail, 7¼"H, 3¾"T, 3¾"B, 4¼"D, 1 Dz. (LG92307) RACK 4509212

**Fizzazz™** by Libbey®
Enhance carbonation and promote head retention with Fizzazz™, an after-process that laser-etches the inside bottom of the glass to accelerate the release of CO₂.

- **G 1684893** 6 oz. Embassy Flute 8¾", 2"T, 2¾"B, 2¾"D, 1 Dz. (LG3796/69292) RACK 2509081
- **H 1684505** 20 oz. Giant Beer 8¾"H, 3½"T, 3"B, 3¾"D, 1 Dz. (LG1629/69292) RACK 4509212
**Grand Sizes by Libbey®**

**Grande Drink** by Libbey®
Oversized and ready for any occasion to fill the plentiful, and graceful glass bowls.

- **A 8007460** 12 oz. Fiesta  
  6”H, 4½”T, 3⅛”B, 4½”D, 1 Dz.  
  (LG8423) RACK 8509176
- **A 9119520** 15¼ oz. Fiesta  
  6¼”H, 4¾”T, 3¼”B, 5”D, 1 Dz.  
  (LG8422) RACK 7509144
- **A 1011824** 16½ oz. Fiesta  
  6”H, 4¾”T, 3½”B, 5½”D, 1 Dz.  
  (LG8417) RACK 7509144
- **B 5007448** 10½ oz. Poco  
  7”H, 2⅝”T, 2⅞”B, 3⅛”D, 2 Dz.  
  (LG3715) RACK 5322096
- **B 6007447** 13⅛ oz. Poco  
  7½”H, 2⅝”T, 3”B, 3¼”D, 1 Dz.  
  (LG3715) RACK 4509212
- **C 8017527** 12 oz. Vino  
  7¾”H, 2⅝”T, 3½”B, 3¼”D, 1 Dz.  
  (LG8412) RACK 4509212
- **C 1024421** 16 oz. Vino  
  8¼”H, 3”T, 3½”B, 3¼”D, 1 Dz.  
  (LG8416) RACK 0201814

**Merchandisers** by Libbey®
Shapes and sizes for every season and appetite in an elegant, durable collection.

- **D 9501867** 8⅛ oz. Salud Grande Martini 6¾”H, 4½”T, 3”B, 4½”D, 1 Dz.  
  (LG8455) RACK 2510261
- **D 8024440** 10 oz. Salud Grande Martini 6¼”H, 4¼”T, 3½”B, 4¾”D, 1 Dz.  
  (LG8450) RACK 2510261
- **E 2017531** 14 oz. Round Wine  
  6¾”H, 3¼”T, 3”B, 4”D, 1 Dz.  
  (LG8415) RACK 3509197
- **F 4028544** 15½ oz. Napoli  
  8⅛”H, 3¼”T, 2½”B, 3½”D, 1 Dz.  
  (LG1619) RACK 0201772
- **G 8014540** 17½ oz. Bolla Grande  
  6¾”H, 3½”T, 3¼”B, 4”D, 1 Dz.  
  (LG8418) RACK 3509197
- **H 3024437** 19½ oz. Vino  
  8½”H, 3¼”T, 3”B, 3¼”D, 1 Dz.  
  (LG8420) RACK 0201814
- **I 8056293** 38 oz. Super Bowl  
  10⅛”H, 5¼”T, 4”B, 6¼”D, 1/2 Dz.  
  (LG3403) RACK 1811033
- **J 5040142** 51 oz. Super Globe  
  7⅜”H, 4½”T, 4”B, 6½”D, 1/2 Dz.  
  (LG3408) RACK 4995892

**Super Size Drinks** by Libbey®
Oversized bowls with thick, sturdy stems and stable feet perfect for fruit desserts or drinks.

- **I 8056293** 38 oz. Super Bowl  
  10⅛”H, 5¼”T, 4”B, 6¼”D, 1/2 Dz.  
  (LG3403) RACK 1811033
- **J 5040142** 51 oz. Super Globe  
  7⅜”H, 4½”T, 4”B, 6½”D, 1/2 Dz.  
  (LG3408) RACK 4995892
**Martini Collection** by Libbey®

Sleek, modern and attractive designs offer different signature styles customers will love.

- **A 8024465** 6 oz. Martini
  6”H, 4¼”T, 3”B, 4¼”D, 3 Dz.
  (LG8876) RACK 8509176

- **B 2355238** 12 oz. Midtown Martini
  7¾”H, 4¾”T, 3¼”B, 4¾”D, 1 Dz.
  (LG7507) RACK 2510261

- **C 1430016** 5½ oz. Martini Chiller
  3½”H, 4½”T, 4¼”B, 2½”D, 1 Dz.
  (LG70855) RACK 3509171

- **D 1396092** 6½ oz. Omega
  6¼”H, 4¼”T, 3¼”B, 4¼”D, 1 Dz.
  (LG8883) RACK 5509138

- **E 1377605** 6½ oz. Bravura
  6¾”H, 4½”T, 3⅜”B, 4¾”D, 1 Dz.
  (LG7700) RACK 5509138

- **E 5491857** 3 oz. Mini Martini
  3¾”H, 3¼”T, 2¼”B, 3½”D, 1 Dz.
  (LG3701) RACK 9509217

---

**Speakeasy** by Libbey®

Long, faceted stems for simple elegance and the look of crystal brings back early 20th century drink styles.

- **F 2668440** 8¼ oz. Retro Coupe Cocktail
  6”H, 3¾”T, 2⅛”B, 3¾”D, 1 Dz.
  (LG601602) RACK 6509210

- **G 2668424** 8½ oz. Cocktail
  7¾”H, 3”T, 2¼”B, 3”D, 1 Dz.
  (LG603064) RACK 4509212

- **H 2668457** 6½ oz. Martini
  6½”H, 3¾”T, 2⅛”B, 3¾”D, 1 Dz.
  (LG601404) RACK 7509219
**Specialty Drinks by Libbey®**

From Margarita to bamboo cooler designs, some with fanciful flourishes, others simple and classic.

- **A 9382029** 7½ oz. Martini
  6¾"H, 4¼"T, 3"B, 4¾"D, 1 Dz.
  (LG37339) RACK 8509176

- **B 1231307** 9½ oz. Cocktail
  6½"H, 4¾"T, 3"B, 4¾"D, 1 Dz.
  (LG37799) RACK 3509197

- **C 1007475** 9 oz. Margarita
  6¾"H, 4¼"T, 3"B, 4¾"D, 1 Dz.
  (LG8429) RACK 8509176

- **D 9017559** 15 oz. “Squall”
  8½"H, 3½"T, 3½"B, 3½"D, 1 Dz.
  (LG3616) RACK 7509219

- **E 7321110** 8¼ oz. Cosmopolitan
  3¾"H, 4"T, 2¼"B, 4½"D, 1 Dz.
  (LG400) RACK 3509171

- **F 7028624** 16 oz. Bamboo Cooler
  6¾"H, 2¾"T, 2¾"B, 2¾"D, 3 Dz.
  (LG32802) RACK 5510250

- **G 6164560** 12 oz. Cactus
  Margarita 6¾"H, 3¾"T, 3"B, 3¾"D, 1 Dz.
  (3619JS) RACK 8509176

- **H 3181948** 16 oz. Cactus
  Margarita 6¼"H, 4¾"T, 3¾"B, 4¾"D, 1 Dz.
  (LG3620JS) RACK 8509176

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**“Z” Stems by Libbey®**

Twisted stem shaped like the letter “Z” for a splash of creativity in drink presentations.

- **A**
  7½ oz. Martini
  6¾"H, 4¼"T, 3"B, 4¾"D, 1 Dz.
  (LG37339) RACK 8509176

- **B**
  9½ oz. Cocktail
  6½"H, 4¾"T, 3"B, 4¾"D, 1 Dz.
  (LG37799) RACK 3509197

- **C**
  9 oz. Margarita
  6¾"H, 4¼"T, 3"B, 4¾"D, 1 Dz.
  (LG8429) RACK 8509176

- **D**
  13 oz. Midtown Margarita
  7½"H, 4¾"T, 3¾"B, 4½"D, 1 Dz.
  (LG751) RACK 3509197

- **E**
  6 oz. Champagne
  7¾"H, 2¼"T, 2½"B, 2¾"D, 1 Dz.
  (LG8477) RACK 8509077

- **F**
  9 oz. Champagne
  8½"H, 2¼"T, 2½"B, 2¾"D, 1 Dz.
  (LG8476) RACK 2509081

- **G**
  9¾ oz. Cosmopolitan
  4½"H, 3⅛"T, 2½"B, 4½"D, 1 Dz.
  (LG401) RACK 3509171

- **H**
  10 oz. Cosmopolitan
  4¾"H, 3¾"T, 2¼"B, 4¾"D, 1 Dz.
  (LG402) RACK 2501061

- **I**
  10 oz. Cosmopolitan
  4¾"H, 4¾"T, 2½"B, 4¾"D, 1 Dz.
  (LG402) RACK 2501061

- **J**
  10 oz. Cosmopolitan
  4¾"H, 4¾"T, 2½"B, 4¾"D, 1 Dz.
  (LG402) RACK 2501061

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**Specialty Collection by Libbey®**
Embassy® Collection by Libbey®

Well-balanced, smooth, one-piece construction for elegance and durability, with a well-proportioned stem and foot for grace and stability.

4678355  2¾ oz. Sorbet
2¼”H, 3¼”T, 2¾”B, 3¾”D, 2 Dz.
(LG3801) RACK 9509217

A  0029538   10½ oz. Banquet
Goblet 5¼”H, 2⅞”T, 2¾”B, 3¾”D, 2 Dz.
(LG3712) RACK 6509210

0030064   10½ oz. Goblet
Heat Treated 5¼”H, 2¾”T, 2¾”B, 3¾”D,
2 Dz. (LG3752HT) RACK 6509210

0030072   10½ oz. Goblet
5¾”H, 3”T, 2¾”B, 3”D, 2 Dz.
(LG3756) RACK 3510260

B  5179098   5½ oz. Brandy
Snifter 4¼”H, 2½”T, 2¾”B, 2½”D, 1 Dz.
(LG3702) RACK 3509072

8103807   9 oz. Brandy Snifter
4¼”H, 2½”T, 2¾”B, 3¾”D, 2 Dz.
(LG3704) RACK 1509215

3014545   11½ oz. Brandy
Snifter 5”H, 2¼”T, 2¾”B, 3¾”D, 2 Dz.
(LG3705) RACK 6509210

5024146   17½ oz. Brandy
Snifter 5½”H, 2¼”T, 2¾”B, 4”D, 2 Dz.
(LG3708) RACK 8509176

7024144   22 oz. Brandy
Snifter 6”H, 2½”T, 2¾”B, 4¼”D, 1 Dz.
(LG3709) RACK 8509176

C  0029660   12 oz. Beer
7¼”H, 2½”T, 2¾”B, 2¾”D, 2 Dz.
(LG3728) RACK 8509077

0029710   14 oz. Beer
7¾”H, 2½”T, 2¾”B, 3”D, 2 Dz.
(LG3730) RACK 3532306

2180826   3 oz. Sherry
4¾”H, 2½”T, 2¾”B, 2½”D, 1 Dz.
(LG3788) RACK 1509108

2013803   5 oz. Cocktail
5¼”H, 3¼”T, 2¾”B, 3¾”D, 3 Dz.
(LG3771) RACK 8509135

D  4429239   7¼ oz. Cocktail
6¾”H, 4¼”T, 3¼”B, 4¼”D, 1 Dz.
(LG3733) RACK 3509197

4235479   9¼ oz. Martini
6½”H, 4¼”T, 3¾”B, 4¼”D, 1 Dz.
(LG3779) RACK 3509197

E  0030007   5½ oz. Footed Rocks
4¾”H, 3¼”T, 2¾”B, 3¾”D, 2 Dz.
(LG3746) RACK 9509217

0030049   7 oz. Footed Rocks
4¾”H, 3¼”T, 2¾”B, 3¼”D, 2 Dz.
(LG3747) RACK 9509217

0029777   8 oz. Footed Hi-Ball
5¼”H, 2¾”T, 2¾”B, 2¾”D, 2 Dz.
(LG3736) RACK 5510250

0029983   10 oz. Footed Hi-Ball
6”H, 2½”T, 2¾”B, 2½”D, 2 Dz.
(LG3737) RACK 5510250

F  5184510   4½ oz. Flute
7¼”H, 1¼”T, 2¾”B, 2¾”D, 1 Dz.
(LG3794) RACK 1811249
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<td>3 Dz.</td>
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<td>3 Dz.</td>
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<td>3 Dz.</td>
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<tr>
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<td>16 oz. Red Wine</td>
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<td>3 Dz.</td>
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<td>16 oz.</td>
<td>16 oz. Red Wine</td>
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<td>3 Dz.</td>
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<td>16 oz.</td>
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<td>3¾&quot;</td>
<td>3 Dz.</td>
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<td>16 oz.</td>
<td>16 oz. Red Wine</td>
<td>2⅝&quot;</td>
<td>2¾&quot;</td>
<td>3¾&quot;</td>
<td>3 Dz.</td>
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Embassy® Collection by Libbey®
**Stemless Glassware** by Libbey®

Uniquely modern twist on traditional stemware with excellent clarity to showcase beverages.

A 0266015  8½ oz. Flute, 5¾"H, 1¼"T, 1½"B, 2¼"D, 1 Dz. (LG228) RACK 1509108
B 0265942  13½ oz. Martini, 3¾"H, 4½"T, 1¾"B, 4½"D, 1 Dz. (LG224) RACK 1509132
C 0058750  16¼ oz. Red Wine, 3¾"H, 3¾"T, 1¾"B, 3¾"D, 1 Dz. (LG222) RACK 3509171
D 0265991  17 oz. White Wine, 4½"H, 2¾"T, 2"B, 3¾"D, 1 Dz. (LG221) RACK 1509215

**Teardrop™** by Libbey®

Suitable for red or white wine, an elegant design that works with any casual décor.

E 3180346  5¼ oz. Flute, 7¼"H, 2¼"T, 2½"B, 2¾"D, 1 Dz. (LG3996) RACK 3509077
F 9110073  6½ oz. White Wine, 6¼"H, 2½"T, 2¾"B, 2¼"D, 3 Dz. (LG3966) RACK 3510250
G 0030148  8½ oz. White Wine, 7½"H, 3¼"T, 1½"B, 3¾"D, 3 Dz. (LG3964) RACK 3510260
H 4164745  10¾ oz. Wine, 7¾"H, 2¼"T, 2½"B, 3¼"D, 3 Dz. (LG3957) RACK 4509212
I 8135410  10½ oz. Goblet, 5½"H, 3½"T, 2¾"B, 3¼"D, 3 Dz. (LG3914) RACK 3510260
J 5100185  12 oz. Goblet, 7¾"H, 2¾"T, 2½"B, 3¾"D, 3 Dz. (LG3911) RACK 4509212
K 8165193  14¼ oz. Beer, 7½"H, 2¾"T, 2½"B, 3¼"D, 3 Dz. (LG3915) RACK 4509212
### Citation by Libbey®

Classic elegance and exceptional clarity showcase any beverage the full line will hold.

<table>
<thead>
<tr>
<th>Style</th>
<th>Description</th>
<th>Dimensions</th>
<th>Quantities</th>
<th>Rack</th>
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<tr>
<td>A 1014554</td>
<td>4½ oz. Cocktail</td>
<td>5½”H, 3½”T, 2¾”B, 3½”D, 3 Dz.</td>
<td>(LG8454)</td>
<td>RACK 8509135</td>
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<tr>
<td>A 3007473</td>
<td>6 oz. Cocktail</td>
<td>5¾”H, 4¼”T, 2⅝”B, 4¼”D, 3 Dz.</td>
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<td>RACK 8509176</td>
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<td>B 0031252</td>
<td>10 oz. Goblet</td>
<td>7⅛”H, 2¾”T, 2¾”B, 3”D, 2 Dz.</td>
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<td>RACK 3532306</td>
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<table>
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<tr>
<td>C 4227468</td>
<td>16½ oz. Iced Tea</td>
<td>7”H, 3¾”T, 2⅛”B, 3⅛”D, 1 Dz.</td>
<td>(LG84391)</td>
<td>RACK 4509212</td>
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<tr>
<td>D 9183856</td>
<td>6 oz. Brandy</td>
<td>3⅛”H, 2”T, 2¾”B, 3”D, 1 Dz.</td>
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<td>D 9044116</td>
<td>12 oz. Brandy</td>
<td>4¾”H, 2⅛”T, 2¼”B, 3¾”D, 3 Dz.</td>
<td>(LG8405)</td>
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<td>E 6024434</td>
<td>6½ oz. Tall Wine</td>
<td>6½”H, 2⅛”T, 2¼”B, 2½”D, 3 Dz.</td>
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<td>F 0031310</td>
<td>8 oz. Wine/Beer</td>
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<td>G 5024419</td>
<td>12½ oz. Red Wine</td>
<td>5⅞”H, 3”T, 2¾”B, 3¾”D, 3 Dz.</td>
<td>(LG8414)</td>
<td>RACK 8509135</td>
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### Contour by Libbey®

Dura Temp™ Edge leaves extremely fine, beadless rim paired with elegant stem and wide foot.

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<td>8”H, 2⅛”T, 3”B, 3⅛”D, 1 Dz.</td>
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<tr>
<td>I 8291497</td>
<td>18 oz. Balloon Wine</td>
<td>8⅜”H, 2⅜”T, 3½”B, 3½”D, 1 Dz.</td>
<td>(LG9154)</td>
<td>RACK 9509209</td>
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<tr>
<td>I 7659159</td>
<td>16 oz. Goblet</td>
<td>7½”H, 2⅝”T, 3”B, 3⅛”D, 1 Dz.</td>
<td>(LG9156)</td>
<td>RACK 4509212</td>
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<tr>
<td>J 9189517</td>
<td>16 oz. Wine</td>
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<td>(LG9152)</td>
<td>RACK 7509219</td>
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<tr>
<td>J 1858023</td>
<td>19⅞ oz. Wine</td>
<td>9⅜”H, 2⅝”T, 3¾”B, 3¾”D, 1 Dz.</td>
<td>(LG9153)</td>
<td>RACK 9509209</td>
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**Napa Country** by Libbey®
Lovely faceted stems and graceful crystal bowls combine to make a statement of style.

- **G 9196858** 5½ oz. Flute, 7¾"H, 1½"T, 2¼"B, 2¼"D, Dz. (LG8795) RACK 8509077
- **H 3060852** 7¾ oz. White Wine, 6¼"H, 2¼"T, 2¼"B, 2¼"D, 3 Dz. (LG8764) RACK 8509077
- **I 3111010** 10¼ oz. Goblet, 7¾"H, 2¼"T, 2¾"B, 3"D, 3 Dz. (LG8756) RACK 3532306

**Domaine** by Libbey®
Long, sturdy stem and round base for stability with a rolled rim for easy sipping.

- **J 8180150** 6 oz. Flute, 8¾"H, 2½"T, 2¼"B, 2¼"D, 1 Dz. (LG8995) RACK 2509081
- **K 9246828** 8 oz. Martini, 7"H, 4½"T, 3"B, 4½"D, 1 Dz. (LG8978) RACK 3509197

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Check out our garnish organizers and bar tools, pages 133-139.

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**US FOODS® ONLINE**

US. WE HELP YOU MAKE IT
Wine by Libbey®

**did you know?**

Wine Glass 3624384 (Vino Wine) is unique. It has lines inscribed for a 6 and 9-oz. pour to offer more controlled and profitable pouring.

**Vina™ by Libbey®**

Your finest wines deserve just the right glass. Large, round bowls enhance bouquet. Long, graceful stems add beauty and elegance.

<table>
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<tr>
<th>Code</th>
<th>Item</th>
<th>Capacity</th>
<th>Dimensions</th>
<th>Weight</th>
<th>Rack</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 9411885 (LG7552)</td>
<td>Trumpet Flute</td>
<td>6½ oz.</td>
<td>9½&quot;H, 2¼&quot;T, 3¼&quot;B, 3¼&quot;D</td>
<td>1 Dz.</td>
<td>RACK 0209783</td>
</tr>
<tr>
<td>7320955 (LG7500)</td>
<td>Flute</td>
<td>8 oz.</td>
<td>9½&quot;H, 2&quot;T, 3¼&quot;B, 2¾&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>3396157 (LG7512)</td>
<td>Martini</td>
<td>8 oz.</td>
<td>6½&quot;H, 4&quot;T, 3¼&quot;B, 4&quot;D</td>
<td>1 Dz.</td>
<td>RACK 3509163</td>
</tr>
<tr>
<td>0432096 (LG7518)</td>
<td>Martini</td>
<td>10 oz.</td>
<td>7½&quot;H, 4¼&quot;T, 3¼&quot;B, 4&quot;D</td>
<td>1 Dz.</td>
<td>RACK 2510261</td>
</tr>
<tr>
<td>B 1483171 (LG7513)</td>
<td>Goblet</td>
<td>16 oz.</td>
<td>6½&quot;H, 2¼&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 4509212</td>
</tr>
<tr>
<td>2363596 (LG7509)</td>
<td>Balloon</td>
<td>16 oz.</td>
<td>7½&quot;H, 3¼&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 8509192</td>
</tr>
<tr>
<td>4320917 (LG7505)</td>
<td>Balloon</td>
<td>18¼ oz.</td>
<td>8½&quot;H, 3¼&quot;T, 3¼&quot;B, 4&quot;D</td>
<td>1 Dz.</td>
<td>RACK 9509209</td>
</tr>
<tr>
<td>C 7526775 (LG7515)</td>
<td>Diamond Balloon</td>
<td>18¼ oz.</td>
<td>8½&quot;H, 2¾&quot;T, 3¼&quot;B, 4&quot;D</td>
<td>1 Dz.</td>
<td>RACK 9509209</td>
</tr>
<tr>
<td>D 3624384 (LG7533/1358M)</td>
<td>Vino Wine</td>
<td>16 oz.</td>
<td>8½&quot;H, 2½&quot;T, 3½&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>6363592 (LG7508)</td>
<td>Wine Taster</td>
<td>12½ oz.</td>
<td>8½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>E 3624434 (LG7531)</td>
<td>Wine</td>
<td>10½ oz.</td>
<td>7½&quot;H, 2¼&quot;T, 2¾&quot;B, 3&quot;D</td>
<td>1 Dz.</td>
<td>RACK 4509212</td>
</tr>
<tr>
<td>F 3624467 (LG7532)</td>
<td>Wine</td>
<td>12¼ oz.</td>
<td>8½&quot;H, 2½&quot;T, 3 commemorative</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>2944517 (LG7533)</td>
<td>Wine</td>
<td>16 oz.</td>
<td>9½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>3592243 (LG7520)</td>
<td>Wine</td>
<td>18 oz.</td>
<td>8½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>3624483 (LG7534)</td>
<td>Wine</td>
<td>19½ oz.</td>
<td>9½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 2001814</td>
</tr>
<tr>
<td>8320954 (LG7502)</td>
<td>White Wine</td>
<td>12 oz.</td>
<td>8½&quot;H, 3&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 2001814</td>
</tr>
<tr>
<td>9363581 (LG7510)</td>
<td>Tall Wine</td>
<td>16 oz.</td>
<td>9½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 7509219</td>
</tr>
<tr>
<td>1320969 (LG7504)</td>
<td>Tall Wine</td>
<td>18½ oz.</td>
<td>9½&quot;H, 2½&quot;T, 3¼&quot;B, 3½&quot;D</td>
<td>1 Dz.</td>
<td>RACK 2001814</td>
</tr>
<tr>
<td>G 3618535 (LG96958S1A)</td>
<td>Decanter</td>
<td>60 oz.</td>
<td>10½&quot;H, 3¼&quot;T, 5¼&quot;B, 7¼&quot;D</td>
<td>2 Pc.</td>
<td>RACK 2001814</td>
</tr>
</tbody>
</table>
Perception by Libbey®

Durable, curved design elevates service while exceptional clarity complements beverages.
Master’s Reserve™ Renaissance by Libbey®

Coordinated stemware line including cocktail glassware with ClearFire™ glass for clarity and a refined flat foot for exquisite beverage presentations.

G 2169483 8½ oz. Flute, 9”H, 1¾”T, 3¾”B, 2¾”D,
1 Dz. (LG9332) RACK 2509081
H 6016420 13 oz. Wine, 8½”H, 2½”T, 3”B, 3¾”D,
1 Dz. (LG9322) RACK 0201814
I 3058053 16 oz. Wine, 8⅞”H, 2½”T, 3⅛”B, 3½”D,
1 Dz. (LG9323) RACK 7509219
J 1567143 20 oz. Wine, 9¼”H, 2¾”T, 3¾”B, 3⅞”D,
1 Dz. (LG9324) RACK 7509219
K 9107255 24 oz. Red Wine, 9”H, 2¾”T, 3”B, 4⅜”D,
1 Dz. (LG9326) RACK 9509209

Made in the USA.

Master’s Reserve™ Prism by Libbey®

Angular geometry provides a strong visual cue to control pour volume.
Made with ClearFire™ glass for maximum clarity and balance.

GLASSWARE
V. Juliette by Cardinal®

The angular design of the V. Juliette collection offers a distinctive shape that fits very well with all table styles.

A 6322817 Wine 13½ oz. 2 Dz.
B 7863504 Flute 7⅜ oz. 2 Dz.
C 1439681 Wine 10 oz. 2 Dz.
D 9133545 Wine 16⅜ oz. 2 Dz.
E 4627443 Hi Ball 13½ oz. 2 Dz.
F 5580032 DOF 11⅛ oz. 2 Dz.

Ships from NJ.

Romeo by Cardinal®

G 3001071 Wine 16 oz. 1 Dz.
H 9253452 Wine 19 oz. 1 Dz.
I 1708300 Wine 12 oz. 1 Dz.
J 6193493 Flute 5.75 oz. 1 Dz.
K 7581584 All Purpose / Beer 16 oz. 1 Dz.

Ships from NJ.
Glassware by Cardinal®

**Excalibur** by Cardinal®
Craftsmanship with clarity, Excalibur stemware increases profits by looking fuller and pouring less.

A 6029441 5½ oz. Flute, 7¾"H, 2¼"T, 2½"B, 2½"D, 3 Dz. (71086) RACK 8509077

5054978 10½ oz. Goblet, 7¼"H, 2¼"T, 2¾"B, 3½"D, 3 Dz. (71083) RACK 3532306

B 4029443 8½ oz. Tall Wine, 6⅛"H, 2¼"T, 2⅛"B, 2½"D, 3 Dz. (71084) RACK 3532306

2054971 12 oz. Grand Savoie, 7½"H, 3"T, 3"B, 3¼"D, 2 Dz. (71075) RACK 4509212

C 7054968 13 oz. Grand Balloon, 6¾"H, 3½"T, 3"B, 3¼"D, 2 Dz. (71076) RACK 8509192

D 3118007 16 oz. Iced Tea, 7½"H, 2⅝"T, 3¼"B, 3½"D, 2 Dz. (12926) RACK 4509212

E 1201219 7½ oz. Cocktail, 6¾"H, 4½"T, 3½"B, 4½"D, 1 Dz. (09232) RACK 3509163

F 1054980 13 oz. Petite Cuvee, 7½"H, 2¾"T, 3"B, 3½"D, 2 Dz. (71093) RACK 4509212

G 8054967 11 oz. All-Purpose Goblet, 6¼"H, 2½"T, 3½"B, 3½"D, 3 Dz. (71076) RACK 3510260

H 2029445 11½ oz. Banquet Goblet, 5¾"H, 3½"T, 2¾"B, 3½"D, 3 Dz. (71078) RACK 6509210

Fully tempered (unless otherwise noted).

**Cabernet** by Cardinal®
The look and feel of 24% lead crystal without the price point, featuring a sheer rim to enhance the tasting experience.

E 2349892 10½ oz. Tall Wine, 7¾"H, 2¼"T, 3½"B, 3½"D, 2 Dz. (50816) RACK 7509219

E 2321545 12 oz. Tall Wine, 8"H, 2½"T, 3½"B, 3½"D, 2 Dz. (46873) RACK 7509219

E 7320864 16 oz. Tall Wine, 8½"H, 2¼"T, 3½"D, 2 Dz. (46861) RACK 7509219

E 6320865 19½ oz. Tall Wine, 9½"H, 2¼"T, 3½"B, 3½"D, 2 Dz. (46888) RACK 0001814

F 1349893 16 oz. Iced Beverage, 7½"H, 2½"T, 3½"B, 3½"D, 2 Dz. (G3570) RACK 3532306

F 8322992 13½ oz. Beverage, 6¾"H, 2½"T, 3½"B, 3½"D, 2 Dz. (G3573) RACK 3532306

G 4857108 10½ oz. Rocks, 3¼"H, 3½"B, 3½"D, 3 Dz. (10007) RACK 6503990

Fully tempered (unless otherwise noted).
**Glassware by Cardinal®**

**Nonic by Cardinal®**
Lightweight but extremely durable and stackable tumblers for beer, soda, iced tea, juice, milkshakes and more.

- **A 6254155** 10 oz. Beverage  
  4½"H, 2½"T, 2¾"B, 2½"D, 4 Dz.  
  (43716) RACK 8510250
- **B 6337158** 16 oz. Beverage  
  5¾"H, 3½"T, 2½"B, 3¾"D, 4 Dz.  
  (E8792) RACK 3510260
- **C 9145061** 20 oz. Beverage  
  5½"H, 3¾"T, 2¾"B, 3¾"D, 4 Dz.  
  (49357) RACK 6509210

**Shetland by Cardinal®**
Narrow bases and slanted sides offer a classic cocktail shape that’s easy to hold.

- **C 5312210** 10½ oz. Old Fashioned  
  3⅛"H, 3¾"T, 2½"B, 3¾"D, 4 Dz. (E1907) RACK 7509136

**Artic Arcoroc by Cardinal®**
Resembling ring of ice crystals, a fully tempered, hospitality classic that’s built to last.

- **D 8135428** 6 oz. Juice  
  3¾"H, 2½"T, 1¾"B, 2¼"D, 4 Dz.  
  (53664) RACK 2509099
- **D 1027135** 8½ oz. Hi-Ball  
  4¾"H, 2¾"T, 2″B, 2¾"D, 4 Dz.  
  (75926) RACK 5510250
- **E 2025245** 10½ oz. Goblet  
  5⅝"H, 3½"T, 2¾"B, 3½"D, 4 Dz.  
  (57070) RACK 3510260
- **E 6009278** 12½ oz. Beverage  
  5½"H, 3¾"T, 2¼"B, 2¾"D, 4 Dz.  
  (57069) RACK 5510250

**Glass Shapes**
- Goblet
- Brandy Snifter
- Flute
- Balloon
- Wine
- Martini
- Margarita
- Hurricane
- Mug
- Pilsner
Pitchers

Metallic Finish Water Pitchers by Service Ideas
1282465  Dark Tungsten
4090457  Vintage Gold
9338789  Rose Gold
Ships from MN.

Stainless Steel Pitcher by Service Ideas
2 quart capacity with gadroon base, ice guard and hollow handle.
9329509  Sold each

Stainless Steel Pitcher
2 quart capacity with gadroon base, ice guard and hollow handle.
0105049  64 oz. 1.89 Liter with Ice Guard
2542581  64 oz. 1.9 Liter without Ice Guard
7865108  64 oz. 1.89 Liter without Ice Guard
8673006  64 oz. Liter with Ice Guard
Ships from MN.

Beverage Pitcher by Service Ideas
Lightweight, stainless steel water pitcher with a thick handle for a more comfortable grip.
9637626  2 Liter, Brushed
8112283  2 Liter, Polished
Ships from MN.

Stainless Steel Bell Pitcher by TableCraft
2½ quart capacity, timeless look with rounded handle, wide pouring lip and mirror finish.
5730932  Sold each
**Acrylic Pitchers** by Service Ideas
Clear with ice tube that keeps liquids cold for 3 hours without diluting contents.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>6531622</td>
<td>1.9 L Smooth</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>4029877</td>
<td>2.4 L Smooth</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>5555918</td>
<td>3.3 L Smooth</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>3938703</td>
<td>3.3 L Ribbed</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>1589019</td>
<td>Infuser</td>
<td>1 Ea.</td>
</tr>
</tbody>
</table>

**Pitcher with Lid** by Service Ideas
Thick plastic construction (1/4") eliminates condensation and is odor and stain resistant. Clear lid included. Dishwasher safe.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>8882177</td>
<td>1.9 L</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>8902177</td>
<td>2.4 L</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>8903177</td>
<td>3.3 L</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>8933177</td>
<td>3.3 L Ribbed</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>8904177</td>
<td>Infuser</td>
<td>1 Ea.</td>
</tr>
</tbody>
</table>

**Covered Pitcher** by Cambro®
34 oz. size and broad, stable base make it perfect for healthcare environments.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>7728918</td>
<td>34 oz.</td>
<td>6/Cs.</td>
</tr>
<tr>
<td>2062560</td>
<td>64 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>2166876</td>
<td>64 oz.</td>
<td>6/Cs.</td>
</tr>
</tbody>
</table>

**VersaPour™ Polycarbonate Pitcher**
by Carlisle®
60 oz. design with specially contoured lip for easy pouring from front or either side without splashing. Dishwasher safe.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1339746</td>
<td>Clear</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>3339744</td>
<td>Clear</td>
<td>6/Cs.</td>
</tr>
<tr>
<td>8199465</td>
<td>Amber</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>1585801</td>
<td>Amber</td>
<td>6/Cs.</td>
</tr>
</tbody>
</table>

**Crystalite™ Pitchers** by Carlisle®
Clear polycarbonate with contoured lip for better ice control. Dishwasher safe.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>2250223</td>
<td>48 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>2339752</td>
<td>48 oz.</td>
<td>6/Cs.</td>
</tr>
<tr>
<td>3339751</td>
<td>60 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>4339750</td>
<td>60 oz.</td>
<td>6/Cs.</td>
</tr>
</tbody>
</table>

**Camwear™ Pitcher** by Cambro®
Exclusive ice control lip & spout. Dishwasher Safe. Slotted base helps drain. 60 oz.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>6246243</td>
<td>60 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>7020860</td>
<td>60 oz.</td>
<td>6/Cs.</td>
</tr>
</tbody>
</table>

**Polycarbonate Pitchers** by Carlisle®
Clear with contoured lip for no-drip pouring.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>7339732</td>
<td>32 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>8155954</td>
<td>32 oz.</td>
<td>6/Cs.</td>
</tr>
<tr>
<td>9309519</td>
<td>48 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>2240034</td>
<td>48 oz.</td>
<td>6/Cs.</td>
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</tbody>
</table>

**Contemporary Pitcher** by Cambro®
60 oz. polycarbonate straight-sided with ice lip. Broad, slotted base prevents tipping and allows sanitary drying. Dishwasher safe.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1302850</td>
<td>60 oz.</td>
<td>1 Ea.</td>
</tr>
<tr>
<td>1112598</td>
<td>60 oz.</td>
<td>6/Cs.</td>
</tr>
</tbody>
</table>

**Laguna™ SAN Pitcher** by Cambro®
60 oz. SAN plastic with hammered texture to hide scratches and contoured lip for easy pouring.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Size</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>9289463</td>
<td>60 oz.</td>
<td>1 Ea.</td>
</tr>
</tbody>
</table>
Decanters & Carafes

**Glass Carafes & Decanters by Libbey®**
Upscale, versatile and attractive presentation for water, wine, and juice service in finely crafted glass.

A 5897822 1/4 Liter Carafe, 6"H, 2¾"T, 2¾"B, 2¾"D, 1 Dz.
C 5789367 1 Liter Carafe, 11"H, 3¼"T, 3⅛"B, 3⅛"D, 1 Dz.
D 5505383 34 oz. Water Bottle w/Wire Bale, 12½"H, 1¾"T, 3¼"B, 3⅛"D, 1/2 Dz.
F 3624350 10 oz. Decanter, 6½"H, 2½"T, 2¼"B, 2½"D (LG782) 1 Dz.
G 7024045 40 oz. Plain Elegance Decanter, 10¾"H, 3¾"T, 3¾"B, 3¾"D, (LG795) 1 Dz.

**Cascata Carafes by Carlisle®**
Stylish and contemporary shape is easy to hold with angled rim for a drip-free pour.
Shatterproof polycarbonate with fill marks for perfect portion control. Solid or hinged lids available.
Dishwasher safe. 1 Dz./Cs.

H 8958035 Quarter Liter
I 9638503 Half Liter
J 9638511 Full Liter
K 9638545 One and Half Liter
L 9638552 Flat Lid
M 8958084 Hinged Lid

**CamView® Camlitter® Decanters by Cambro®**
Shatter proof and light weight. Perfect for wine, juice, salsas and more. Includes spill free lid. Sold each.
H 7667273 Quarter Liter
I 7773289 Half Liter
J 6304787 Full Liter

**Camlitter® Pour Spout Lid by Cambro®**
Pour spout lid for Camlitter decanter shown above. Perfect for bar and salad dressings.
0269266
Replacement lid fits 1/2, 1 & 1-1/2 L., 1 Dz./Cs.
Stackable® SAN Tumblers by Carlisle®

Durable with tapered design and internal stacking lugs for easy storage. Textured exterior hides wear and tear. Dishwasher safe.

<table>
<thead>
<tr>
<th>CLEAR</th>
<th>AMBER</th>
<th>RED</th>
<th>OZ.</th>
<th>DZ./CS.</th>
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<tbody>
<tr>
<td>1087519</td>
<td>4125373</td>
<td>6299945</td>
<td>5</td>
<td>6</td>
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<tr>
<td>9276304</td>
<td>7125362</td>
<td>1219880</td>
<td>8</td>
<td>6</td>
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<td>7374887</td>
<td>4095790</td>
<td>2299949</td>
<td>9½</td>
<td>6</td>
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<tr>
<td>2215531</td>
<td>2086684</td>
<td>7190198</td>
<td>12</td>
<td>6</td>
</tr>
</tbody>
</table>

NSF Approved.

Crystalon® Stack-All™ Tumblers by Carlisle®

Clear upscale design with stacking lugs to prevent jamming when stored. 4 Dz./Cs.

<table>
<thead>
<tr>
<th>8022691</th>
<th>8 oz. Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>8087637</td>
<td>9 oz. Beverage</td>
</tr>
<tr>
<td>3044757</td>
<td>9½ oz. Beverage</td>
</tr>
<tr>
<td>4022737</td>
<td>12 oz. Beverage</td>
</tr>
<tr>
<td>3031846</td>
<td>16 oz. Iced Tea</td>
</tr>
<tr>
<td>8152183</td>
<td>20 oz. Iced Tea</td>
</tr>
</tbody>
</table>

Lorraine™ Tumblers by Carlisle®

Bistro style with glass-like appearance without the breakage. Convenient stacking feature saves storage space. 2 Dz./Cs.

<table>
<thead>
<tr>
<th>3380326</th>
<th>6 oz. Tumbler</th>
</tr>
</thead>
<tbody>
<tr>
<td>8380321</td>
<td>8 oz. Tumbler</td>
</tr>
<tr>
<td>1380336</td>
<td>9 oz. Tumbler</td>
</tr>
<tr>
<td>3380342</td>
<td>12 oz. Tumbler</td>
</tr>
<tr>
<td>5380340</td>
<td>16 oz. Tumbler</td>
</tr>
<tr>
<td>7380348</td>
<td>22 oz. Tumbler</td>
</tr>
</tbody>
</table>

Louris™ Tumblers by Carlisle®

Stackable, faceted body made from break-resistant SAN plastic with a heavy sham that mimics popular glassware patterns. 2 Dz./Cs.

<table>
<thead>
<tr>
<th>5961297</th>
<th>8 oz. Rocks</th>
</tr>
</thead>
<tbody>
<tr>
<td>5961560</td>
<td>10 oz. Rocks</td>
</tr>
<tr>
<td>5962931</td>
<td>12 oz. Tumbler</td>
</tr>
<tr>
<td>5961859</td>
<td>16 oz. Tumbler</td>
</tr>
<tr>
<td>5961917</td>
<td>20 oz. Tumbler</td>
</tr>
<tr>
<td>5961586</td>
<td>22 oz. Tumbler</td>
</tr>
<tr>
<td>5961610</td>
<td>32 oz. Tumbler</td>
</tr>
</tbody>
</table>

NSF Approved.
Plastic Drinkware by Carlisle®

**Alibi™ Drinkware** by Carlisle®
Sophisticated styling in break-resistant SAN plastic that’s great for outdoor and poolside beverage service.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Size</th>
<th>Dz./Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2833887</td>
<td>1 ½ oz. Shot</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>A 2833937</td>
<td>2 oz. Shooter</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>2835049</td>
<td>3 oz. Shooter</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>B 2834752</td>
<td>9 oz. Rocks</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>2835080</td>
<td>12 oz. Double Old Fashioned</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>C 2835411</td>
<td>14 oz. Beverage</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>2835098</td>
<td>16 oz. Pint</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>D 9615592*</td>
<td>6 oz. Flute</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>6604029*</td>
<td>8 oz. Wine</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>9615618*</td>
<td>15 oz. Water</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>E 9615626*</td>
<td>16 oz. Pilsner</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>9615634*</td>
<td>11 oz. Hurricane</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>9621764*</td>
<td>11 oz. Margarita</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>F 9622556*</td>
<td>16 oz. Margarita</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>7835820*</td>
<td>9 oz. Martini</td>
<td></td>
<td>2</td>
</tr>
</tbody>
</table>

* Ships from OK or NC.

Pebble Optic™ Plastic Tumblers by Carlisle®
Look and feel of glassware with the long life of plastic. 2 Dz./Cs.

<table>
<thead>
<tr>
<th>Code</th>
<th>OZ.</th>
<th>Description</th>
<th>Dz./Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1065432</td>
<td>5</td>
<td>6038764 5 oz.</td>
<td></td>
</tr>
<tr>
<td>9076456</td>
<td>8</td>
<td>2076461 8 oz.</td>
<td></td>
</tr>
<tr>
<td>9054495</td>
<td>9½</td>
<td>1133610 9 ½ oz.</td>
<td></td>
</tr>
</tbody>
</table>

Mingle Drinkware by Carlisle®
The look and feel of recycled glass in durable Tritan material that will not crack or craze. Perfect for outdoor and poolside dining. Withstands temperatures from -40°F to 180°F. Resistant to staining and clouding. Dishwasher safe.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>OZ.</th>
<th>Dz./Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8601918</td>
<td>Juice</td>
<td>6</td>
<td>1</td>
</tr>
<tr>
<td>9116897</td>
<td>Dbl. Old Fashioned</td>
<td>14</td>
<td>1</td>
</tr>
<tr>
<td>3229574</td>
<td>Highball</td>
<td>19</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from OK or NC.
Bahama™ by G.E.T.

Crystal-clear or blue tinted plastic drinkware combines the look of glass with the functionality of break-resistant SAN plastic. Wide tumbler with stylish grooves make gripping secure.

<table>
<thead>
<tr>
<th>CLEAR/BLUE TINT</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6606402</td>
<td>5.5 oz. (6.45 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>6979591</td>
<td>7 oz. (7.65 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>0265322</td>
<td>9 oz. (9.45 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>0697177</td>
<td>10 oz. (12.4 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>0697177</td>
<td>12 oz. (13.25 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>3439644</td>
<td>14 oz. (15.9 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>3603897</td>
<td>16 oz. (18.9 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>3862809</td>
<td>20 oz. (21.2 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>3930467</td>
<td>22 oz. (25.6 oz. rim-full)</td>
<td>6</td>
</tr>
<tr>
<td>4689048</td>
<td>32 oz. (35 oz. rim-full)</td>
<td>6</td>
</tr>
</tbody>
</table>

Ships from TX.

Cirq™ Tumblers by G.E.T.

From the ring leaders of plastic drinkware comes a new eye-catching collection made with crystal-clear plastic and textured with cascading concentric circles, helping operators upgrade their tabletops with the greatest of ease. NSF and BPA Free.

<table>
<thead>
<tr>
<th>CLEAR/BLUE TINT</th>
<th>OZ.</th>
<th>DZ./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2036590</td>
<td>10 oz. (12 oz. rim-full), Beverage Glass</td>
<td>2</td>
</tr>
<tr>
<td>3012475</td>
<td>9 oz. (9.8 oz. rim-full), Rocks</td>
<td>2</td>
</tr>
<tr>
<td>8836853</td>
<td>12 oz. (12.8 oz. rim-full), Rocks</td>
<td>2</td>
</tr>
<tr>
<td>3602397</td>
<td>16 oz. (17 oz. rim-full), Stackable Pint Glass</td>
<td>2</td>
</tr>
<tr>
<td>3439644</td>
<td>20 oz. (23 oz. rim-full), Stackable Glass</td>
<td>2</td>
</tr>
</tbody>
</table>

Ships from TX.
**Del Mar Tumblers** by Cambro®
Made of clear, break-resistant SAN material with thick sturdy base, rolled rim edge and unique “crackled” glass markings. 3 Dz./Cs.

- 3468121 8 oz. Tumbler
- 2399608 12 oz. Tumbler
- 1404813 14 oz. Tumbler
- 9387192 16 oz. Tumbler
- 8512030 24 oz. Tumbler

*Ships from CA.*

---

**Newport Tumblers** by Cambro®
Fluted tumbler brings a distinctive look to your tabletop in clear, impact-resistant plastic. Dishwasher safe. 3 Dz./Cs.

- 1041037 6½ oz. Juice
- 9704602 8 oz. Milk
- 4885919 9 oz. Water
- 9705138 10 oz. Beverage
- 4041034 12 oz. Beverage
- 3079159 16 oz. Iced Tea
- 9710187 22 oz. Tumbler

---

**Huntington Tumblers** by Cambro®
Stackable, clear polycarbonate tumblers that are virtually unbreakable and resistant to wear and tear. 3 Dz./Cs.

- 4188942 5 oz. Tumbler
- 2182756 8 oz. Tumbler
- 6165823 12 oz. Tumbler
- 3167285 14 oz. Tumbler
- 8165821 16 oz. Tumbler
- 8168007 22 oz. Tumbler

*Ships from CA.*

---

**Laguna Tumblers** by Cambro®
Lightweight and looks like glass, with better performance and lower cost. 3 Dz./Cs.

- 6247803 6 oz. Tumbler
- 1258185 8 oz. Tumbler
- 1247501 12 oz. Tumbler
- 9247495 16 oz. Tumbler
- 8247496 22 oz. Tumbler
Healthcare equipment and supplies you can feel good about

The implementation of Patient Protection and the Affordable Care Act has put a bigger spotlight on foodservice solutions for everything from acute care to senior residential living. You’re under pressure to come up with creative solutions for containing costs and generating revenue while providing responsive, high-quality patient care. There’s also a lot of movement toward wellness-focused initiatives, adding to the importance of finding more and better ways to improve the quality of your facility’s foodservice. In short, the importance of foodservice operations in healthcare facilities has never been greater.

Leading equipment and supplies

US Foods® is the market leader in healthcare foodservice. Our systems and resources are designed to meet the needs of healthcare organizations of all types, sizes and locations, from single facilities to large systems. Our healthcare equipment and supplies can support your efforts to improve your patient, resident and customer satisfaction levels while improving your foodservice bottom line.

As you continue to face challenges associated with healthcare reform, food-price inflation and reduced reimbursements, US Foods is there with industry-leading tools to help you reduce costs, increase revenues and expand operational efficiencies.

Serving the masses

The need to facilitate meals to a large volume of healthcare facility residents and visitors is a major consideration, and choosing the best option in equipment is key. From a serving line for cafeteria meals to a complete heating system with base chargers for heating and serving individual meals en masse, we help you make it. And we help you move it, with mobile tray delivery carts and dome drying racks that enable easy transport of both plated meals and the domed covers for those meals.

Choosing reusable or disposable

Our collection of healthcare products include both reusable trays, dinnerware, drinkware, and utensils, as well as disposable dishware and lids. Depending on the situation at your healthcare facility, we have the options you need.

We’re here to help

Inside this catalog, you’ll find many of the necessary items you need to continue running a successful healthcare foodservice business. If there are items you need that you cannot find, please contact your US Foods sales representative, or call 888-909-2080.
Non-Skid Trays by Dinex®
Super grip non-skid fiberglass trays eliminate the need for tray liners. Molded-in non-skid surface stays bonded to the surface and will not peel. Exclusive non-fading ink is also stain resistant. Reinforced edges resist chipping. Fits standard tray delivery equipment. Dishwasher safe. 12/Cs.

**BLACK MARBLE**
- 8606816 14" x 18"
- 8606856 15" x 20"

**GRAY MARBLE**
- 8606832 14" x 18"
- 8606873 15" x 20"

**LATTE MARBLE**
- 8606857 14" x 18"
- 8587271 15" x 20"

**QUARRY GRAY**
- 2498398 14" x 18"
- 7979406 15" x 20"

Warranty: 2-year. NSF Listed. Ships from IL.

Dinet™ Serving Trays by Dinex®
Fiberglass trays with reinforced edges for long life. Onyx, Gray, or Cranberry. Additional pieces and colors available as special order. Dishwasher safe. 12/Cs.

**ONYX**
- 4980910 14" x 18"
- 0481028 15" x 20"

**GRAY**
- 2263044 14" x 18"
- 2219392 15" x 20"

**CRANBERRY**
- 6220545 14" x 18"
- 5209499 15" x 20"

Ships from IL.

Tray Covers by Dinex®
Feature traditional, contemporary, children's or customized designs available in: *non-skid, recycled, and the familiar deep linen embossed. Also available are matching 2-ply, facial quality, dinner, and trimline napkins to complete the tray setting. Ask your US Foods representative about the complete line of Dinex® design coordinated tray covers and dinner napkins. 1,000/Cs.

**Iris Garden**
- 9159880
- 5264627 Iris Garden, Non-Skid

**Natural Wood**
- 7162708

*Dinex® non-skid tray covers are manufactured without using latex. *Ships from IL.

Non-Skid Versa Camtrays by Cambro®
World-class Camtrays with a non-skid surface eliminate the need for paper tray covers. Reduce waste, save money and provide a stable tray surface. Room service tray has handles. Dishwasher safe. 12/Cs. Additional colors available as a special order.

**BLACK PEARL GRAY**
- 2802866 14" x 18"
- 3651387 15" x 20"
- 2827137 14" x 18"
- 3557550 15" x 20"
- 6771992 1803543 Room Service 15" x 20"

Warranty: 2-year. Ships from CA.

Turnbury Bowls & Mugs by Dinex®
Distinctive sculptured design adds an air of refinement to patient service. Superior temperature retention. Onyx. Additional colors available as special order.

**Pedestal Mug, 8 oz.**
- 4565149 48/Cs.
- 2970820 48/Cs.

**Pedestal Bowl, 5 oz.**
- 3426905 48/Cs.
- 3633443 48/Cs.

**Pedestal Bowl, 9 oz.**
- 2970770 48/Cs.
- 2970770 12/Cs.

Ships from IL.
Shoreline Collection by Cambro®
Mugs and bowls to coordinate with your tray service. Black. Other colors available as special order. 48/Cs.

A 2803534 Bowl 5 oz
B 2853539 Bowl 9 oz.
C 2803583 Mug 8 oz.

Uses Lid
A 8634750
B 5663596
C 9855214 (sip) or 8634750 (solid)

Ships from CA.

Disposable Camlids by Cambro®
Tight-fitting lids prevent spills throughout delivery and use.

<table>
<thead>
<tr>
<th>QTY./CS.</th>
<th>Fits Newport NT5 Tumbler 1,500</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fits Newport NT8 Tumbler 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Newport NT10 Tumbler 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Newport NT12 Tumbler 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Laguna LT6 Tumbler 1,500</td>
</tr>
<tr>
<td></td>
<td>Fits Laguna LT10 Tumbler 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Laguna LT12 Tumbler 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Cambro 900P/900P2 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Cambro 950P/950P2 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits Cambro SRB5CW Swirl Bowl 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits 5 oz. Bowl/8 oz. Mug 1,500</td>
</tr>
<tr>
<td></td>
<td>Sip Lid Fits 5 oz. Bowl/8 oz. Mug 1,000</td>
</tr>
<tr>
<td></td>
<td>Fits 9 oz. Bowl 1,000</td>
</tr>
</tbody>
</table>

Fenwick Bowls & Mugs by Dinex®
Double wall insulated – perfect for hot or cold service. Onyx. Additional colors available as special order. 48/Cs.

A 3772886 Fenwick Mug, 8 oz.
B 2791242 Fenwick Bowl, 5 oz.
C 2919744 Fenwick Bowl, 9 oz.
D 3730348 Fenwick Dome, 12/Cs.

Ships from IL.

Disposable Entrée & Side Dishware by Dinex®
Disposable general purpose portioned side dishes and entrée service. Also fits Dinex® and Aladdin insulated tray systems.

<table>
<thead>
<tr>
<th>QTY./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Side Dish, 8 oz., 2,000/Cs.</td>
</tr>
<tr>
<td>Dessert Dish, 4 oz., 4,000/Cs.</td>
</tr>
<tr>
<td>Soup Rectangular, 6 oz., 1,000/Cs.</td>
</tr>
</tbody>
</table>
## Disposal Lids by Dinex®

Tight-fitting disposable lids for every application. Wide assortment of single-use, disposable lids to fit Dinex® and other manufacturers' products. Dinex® also offers a wide assortment of generic disposable healthcare lids, all manufactured from sturdy, high density material. Several popular styles feature stacking lugs and removal tabs to allow easy separation. Hot food lids are vented for safety. Dinex lids are AIB Certified (American Institute of Baking).

### Turnbury

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 5195912</td>
<td>EZ Sip</td>
<td>DX3000 8 oz. Mug, DX3200 5 oz. Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>B 1196872</td>
<td>Translucent</td>
<td>DX3000 8 oz. Mug, DX3200 5 oz. Bowl</td>
<td>1,500</td>
</tr>
<tr>
<td>D 2196871</td>
<td>Transparent</td>
<td>DX3300 9 oz. Bowl</td>
<td>1,000</td>
</tr>
</tbody>
</table>

### Fenwick

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 3732104</td>
<td>EZ Sip</td>
<td>DX5000 Mug, DX5200 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>B 3730363</td>
<td>Translucent</td>
<td>DX5000 Mug, DX5200 Bowl</td>
<td>1,500</td>
</tr>
<tr>
<td>D 3732120</td>
<td>Transparent</td>
<td>DX5300 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>1788462</td>
<td>w/straw slot</td>
<td>DXFT607</td>
<td>1,000</td>
</tr>
<tr>
<td>1788710</td>
<td>w/straw slot</td>
<td>DXFT907 &amp; DXFT1207</td>
<td>1,000</td>
</tr>
</tbody>
</table>

### Classic

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0541649</td>
<td>Clear</td>
<td>Dinex Tulip Dish, 5 oz.</td>
<td>1,000</td>
</tr>
<tr>
<td>8010290</td>
<td>Translucent</td>
<td>DX1187 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>9053406</td>
<td>Clearview Flat</td>
<td>DX1185 Bowl, DX4500 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>9010299</td>
<td>Translucent</td>
<td>DX1185 Bowl, DX4500 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>B 9052630</td>
<td>Translucent</td>
<td>DX1185 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>4830873</td>
<td>Clear</td>
<td>Dinex Tulip Dish, 12 oz.</td>
<td>1,000</td>
</tr>
<tr>
<td>0079145</td>
<td>Translucent</td>
<td>Cambro 500P, w/straw slot</td>
<td>1,000</td>
</tr>
<tr>
<td>6021158</td>
<td>Clearview Flat</td>
<td>DX1194 Mug, DX1197 Mug, DX1190 Tumbler, DX1105 Bowl, DX3615 Dish</td>
<td>2,000</td>
</tr>
<tr>
<td>C 1010305</td>
<td>Translucent</td>
<td>DX1194 Mug, DX1197 Mug, DX1190 Tumbler, DX1105 Bowl, DX3615 Dish</td>
<td>2,000</td>
</tr>
</tbody>
</table>

### Generic Healthcare

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7018880</td>
<td>Translucent</td>
<td>Swirl Tumbler, 6 oz.</td>
<td>1,000</td>
</tr>
<tr>
<td>3528258</td>
<td>Straw Slot</td>
<td>Swirl Tumbler, 6 oz.</td>
<td>1,000</td>
</tr>
<tr>
<td>B 5010293</td>
<td>Translucent</td>
<td>9, 9 1/2, 12 oz. Tumblers</td>
<td>1,000</td>
</tr>
<tr>
<td>B 8093387</td>
<td>Translucent</td>
<td>Cambro 8 oz. Newport Tumbler</td>
<td>1,500</td>
</tr>
<tr>
<td>5062468</td>
<td>Translucent</td>
<td>Aladdin 8 oz. Mug, 5 oz Bowl</td>
<td>2,000</td>
</tr>
<tr>
<td>6010292</td>
<td>Translucent</td>
<td>Cambro 8 oz. Squat Tumbler,</td>
<td>2,000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Degree 8 oz. Mug</td>
<td></td>
</tr>
</tbody>
</table>

### Heritage

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>F 3086451</td>
<td>Clearview Flat</td>
<td>DX4000 Mug, DX4200 Bowl, DX4000 Mug</td>
<td>2,000</td>
</tr>
<tr>
<td>F 1029016</td>
<td>Translucent</td>
<td>DX4200 Bowl</td>
<td>2,000</td>
</tr>
<tr>
<td>G 1086453</td>
<td>Clearview Flat</td>
<td>DX4300 Bowl</td>
<td>1,000</td>
</tr>
<tr>
<td>G 7029002</td>
<td>Translucent</td>
<td>DX4300 Bowl</td>
<td>1,000</td>
</tr>
</tbody>
</table>

### Other Lids

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Fits</th>
<th>Qty/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8168676</td>
<td>White</td>
<td>DXTT20 Rectangular Soup</td>
<td>1,000</td>
</tr>
<tr>
<td>4052411</td>
<td>Translucent</td>
<td>Dinex Tradition 8 oz. Bowls</td>
<td>1,000</td>
</tr>
<tr>
<td>2220705</td>
<td>Translucent</td>
<td>Swirl Tumbler 9, 12 oz. w/straw slot</td>
<td>1,000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pebble Tumbler 9 oz.</td>
<td></td>
</tr>
</tbody>
</table>
Sure Grip™ Bendable Utensils by Performance Health®
Spoons and fork feature twist in metal shaft that provides easy bending to any angle to accommodate reduced range of motion. Can be bent to the right or left to the position that provides the greatest comfort for the user. Angled rocker knife cuts with minimum effort. Comfortable 1½" wide built-up ribbed rubber handles improve grip. Stainless steel silverware with 4" long handle. Dishwasher safe up to 125°F. Latex free.

- Teaspoon: 0670885
- Tablespoon: 3623501
- Fork: 0670927
- Rocker Knife: 0671172

Weighted Utensils by Performance Health®
Plastic weighted utensils have 8 oz. of additional weight, with 1" diameter plastic handle, 4½" long. Dishwasher safe to 180°F. BPA, Phthalates and Latex free.

- Teaspoon, 8 oz.: 3621836
- Fork, 8 oz.: 3621844
- Serrated Knife, 8 oz.: 3621851

Economy Coated Bendable Built-Up Handle Utensils by Performance Health®
Lightweight, open-ended steel cylinder design makes it easier to assist self-feeders. Shaft can be bent to a right or left angle to fit individual needs. Coated with tough plastic for improved grasp. Dishwasher safe to 180°F. 4" long, 1" diameter handles. BPA, Phthalates and Latex free.

- Teaspoon: 3605243
- Fork: 6858492

Plastic Base Utensil Holder by Performance Health®
Half cone-shaped base directs utensil away from palm. Washable nylon and plastic. BPA, Phthalates and Latex free.

- Teaspoon: 3621885

Maroon Spoon by Performance Health®
Narrow, shallow bowl ideal for feeding therapy. Perfect for poor lip closure, oral hypersensitivity, or tongue thrust. Not for clients with severe bite reflex. Dishwasher safe up to 180°F, no heated drying. 5¾" x 1". 10/Cs. BPA and Phthalate free.

- Teaspoon: 5758818

Foam Tubing by Performance Health®
Use to build up tool and utensil handles. Closed-cell foam has slip-resistant coating, does not absorb water. Dishwasher safe up to 180°F. Easily cut 12" long tubing with scissors. Red. 3/8" bore. Latex Free. 6/Cs.

- Foam Tubing: 4888350
Food Guards & Dishes

**Dining Scarf** by Dinex®
Dining scarves are the easiest way to stay clean during a meal. Made from signature spun polyester fabric, designed to wrap around the neck and attach with a button. Each scarf measures 34” from the neck and 25” across to provide complete coverage. Excellent color consistency and COLORSEAL soil-releasing technology to protect against bleach and shrinkage.

<table>
<thead>
<tr>
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</tr>
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<tbody>
<tr>
<td>4782150</td>
<td>34” x 25” red</td>
<td></td>
</tr>
<tr>
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<td>34” x 25” navy</td>
<td></td>
</tr>
<tr>
<td>3233861</td>
<td>34” x 25” black</td>
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</tr>
<tr>
<td>6483034</td>
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<td></td>
</tr>
<tr>
<td>8150463</td>
<td>34” x 25” sandw</td>
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</tr>
<tr>
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<td>7132289</td>
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**Inside Edge Plates** by Performance Health®
Nine-inch diameter plates feature a 1” rim and special ½” inside edge that keeps food from sliding off plate, making self-feeding easier. Microwave safe and dishwasher safe to 180°. BPA, Phthalates and Latex free.

<table>
<thead>
<tr>
<th>Item Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>5555016</td>
<td>Polypropylene, T'D</td>
</tr>
</tbody>
</table>

**Partitioned Scoop Dish** by Performance Health®
White melamine, 8¾” diameter dinner plate with 3/4” high dividers and nearly vertical sides. Two sections have a 4 oz. capacity; the third holds 8 oz. Not recommended for microwave or heavy institutional use. Dishwasher safe to 180°F. Latex Free.

<table>
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<tbody>
<tr>
<td>6672190</td>
<td></td>
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**Invisible™ Food Guard** by Performance Health®
Sturdy plastic ring is formed to snap onto plate. 1¼” high, crystal clear plastic is easy to keep clean. Dishwasher safe to 125°F. Latex and Phthalates free.

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<td>3621869</td>
<td>Large</td>
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**Round Scoop Dish** by Performance Health®
Molded low in front and high in back. 8” round scoop dish has a nonskid rubber-padded bottom for control when scooping. Top rack dishwasher safe. Not recommended for microwave. Latex free.

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<tbody>
<tr>
<td>3623774</td>
<td>8” Ivory</td>
<td>9764184</td>
</tr>
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</table>

**High-Side Dish with Rim** by Performance Health®
Nine-inch diameter plate features a 1¾” high side for easier scooping and ¾” rim around the outer edge for easy handling. Textured eating surface resists scratching and staining. Stackable. Dishwasher safe to 180°. Not recommended for microwave or heavy institutional use. Contains BPA.

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**Clip-On Food Guard** by Performance Health®
Three hooks securely attach guard to plates 9”–11” in diameter. 1¼” high guard curves slightly to aid scooping and keep food on plate. Sturdy, attractive white plastic with light gray specks. Dishwasher safe to 180°F. BPA, Phthalates and Latex free.

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**3-Compartment Plates** by Carlisle®
Tough enough for use in heavy-duty foodservice applications with finish that reduces chipping, scratching and staining. 8¾” diameter. Dishwasher safe. 12/Cs.

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<tr>
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</tr>
<tr>
<td>6031793</td>
<td></td>
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**High-Sided Divided Dishes** by Performance Health®
Durable polypropylene dish with lid. Sides are 1¾” high for easy scooping; section dividers are 7/8” high. Freezer-to-microwave safe, and top-rack dishwasher safe. 10” diameter. BPA, Phthalates and Latex free.

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Tumblers, Cups & Bowls

Swirl Tumblers by Dinex®
Looks nice with Tulip cups and bowls, in clear SAN plastic that's durable and BPA-free. Dishwasher safe.
4498648 6 oz., Clear, 72/Cs.
8386260 9 oz., Clear, 72/Cs.
4402087 12 oz., Clear, 72/Cs.

Lido Tumbler by Cambro®
Classic diamond point design tumblers offer the look of glass without the risk. Easy-to-clean internal stacking ring promotes stable and space-efficient storage. Tight fitting disposable Camlids® prevent spills. Made of durable SAN material that resists chips and breaks. *6 oz. and 9 oz. tumblers feature subtle graduation markings intended for use in healthcare operations. Capacity is to the top fill-line. High temperature dishwasher safe, 36/Cs.
7155041 6 oz.
4891938 9 oz.

Insulated Weighted Cup by Performance Health®
Keeps food and drink warm or cold. Weight has been added internally to the base to reduce tremors of the hand. Holds up to 8 oz. Comes with lid. BPA, Phthalates and Latex free.
3622982

Mug/Tumbler Lid by Performance Health®
Mug/Tumbler Lid will fit Insulated Weighted Cup (3622982) and Transparent Mug (5908058). Both lids can regulate flow. Dishwasher safe to 180°F. 6/Cs. BPA, Phthalates and Latex free.
5911177

Clear Cup with Snorkel Lid by Performance Health®
A clear polypropylene 8 oz. cup with a snorkel lid that regulates flow of liquids. With hole covered, the liquid must be sucked out; uncovered, liquid flows. Can also be used with Mug/Tumbler Lid (5911177). Dishwasher safe up to 180°F. BPA, Phthalates and Latex free.
3621877

Tulip Cups & Bowls by Dinex®
Pairs nicely with matching swirl tumblers. Made of clear SAN plastic that's break-resistant and stackable. Dishwasher safe.

5 Oz. Cups
CLEAR BLACK
0559229 9710146 96/Cs.

12 Oz. Bowls
CLEAR BLACK
4818621 9707530 48/Cs.

Clear 2-Handle Mug by Performance Health®
12 oz. Mug. Made from plastic with an extra-large base and two large handles. Holds 12 ounces of cold or warm beverage. Volume markings show capacity and are easily viewable from the outside. Comes with two different lids—both accommodate a straw. The anti-splash lid helps prevent spilling, and has both a high-flow and low-flow feature. Mug and lids are institutional dishwasher safe.
3623691

Transparent Mug with Two Handles by Performance Health®
Clear, high-strength plastic with dual handles for a secure grip. Wide base helps prevent tipping. 10 oz. capacity. White spouted lid. Dishwasher safe to 125°F. Latex and Phthalates free.
5908058 Mug w/Lid
6993430 10 oz. Repl. Lid

Clear Cup with Snorkel Lid by Performance Health®
A special cutout helps maintain proper head and neck positioning when swallowing, making drinking even easier. Transparent polypropylene cup enables instant monitoring of liquid intake. Institutional dishwasher safe to 228°F. BPA and Latex free.
5657655 Tumbler, 4 oz.
2938348 Glass, 12 oz.
5662218 Cup, 8 oz.
Duratherm™ Induction Charger
by Dinex®
Duratherm induction unit charges bases up to a temperature of 240°F, and keeps hot food hot up to 90 minutes without compromising food quality. Bases heat in 15 seconds. Perfect solution for facilities needing a longer meal delivery time. 208V 3 phase 20 Amps. 2 Year Limited Warranty. Bases come in 6 colors as special order.
3594712
Ships from IL.

Smart Therm® Induction Charger
by Dinex®
Induction unit works on all 208V, 220V, and 240V systems. Base cycle time ranges from 14 to 19 seconds dependent on supply voltage. Space efficient 15.3” x 18.3”.
System
2907285 208-240V
Smart-Therm Bases
3953858 Midnight Blue, 12/Cs.
3689437 Cranberry, 12/Cs.
3984465 Sage, 12/Cs.
3652039 Onyx, 12/Cs.
3785102 Latte, 12/Cs.
Ships from IL.

Camshelving® Dome Drying Rack
by Cambro®
Securely holds 100 meal deliver domes. Provides sanitary drying and storage with efficient space utilization. Rust-free and break-resistant ABS. Easy to clean.
6471757
Ships from CA.

Drying and Storage Carts
by Dinex®
Keep your tray line and warewashing area organized with these TMP drying racks.
Dome Carts LBS.
5187851 50 cap. 151
9106592 80 cap. 151
4106605 100 cap. 151
Induction Base Carts LBS.
5520184 90 cap. 158
Ships from IL.

Tray Delivery Carts
by Dinex®
The TQ Supreme Carts by Dinex are engineered to be quiet, lightweight, and compact. Standard are stainless steel panels, but choose from 3 woodgrain options or customize to your choosing. Supremey quiet, featuring a sound dampening design. Standard accessories include 4-sided top rail, push handle, drain, and perimeter bumper. Fits 14” x 18” and 15” x 20” trays with 5¼” tray height spacing. 6, 8, 10, 12, 16 and 20 tray capacity.
Ask your US Foods® sales representative for more information. NSF Listed. Ships from IL.
Camduction™ Complete Heat System by Cambro®
Base chargers provide 60 minutes of heat retention when used with insulated dome. A heated base is ready every 12 seconds and stays cool to the touch. Base chargers are resistant to chips and cracks. Revolutionary technology eliminates errors and voltage spike issues. 20-base capacity. 208-240V, single phase. Dishwasher safe.

A 9829649 Camduction™ Base Charger
B 8668436 Camduction™ Cart for Charger
C 6950764 Camduction™ Base Drying Rack

Ships from CA.

Bases. 12/Cs.
E 1793843 Black
1794148 Speckled Gray
1794098 Navy Blue
3702842 Cranberry

Domes. Insulated, 12/Cs.
1794478 Black
5752647 Speckled Gray
5638820 Navy Blue
D 3901634 Cranberry

Mealtime Express™ by Dinex®
Versatile bulk service unit creates a great dining experience. Two models: one hot and one cold compartment, or two hot compartments. Serves up to 40 meals. Heated top surface. Prepare bulk food in remote location, load portable cassettes with pans onto our transfer dolly, and slide into cart bays. Four, 6” swivel casters. Plug in anywhere with 120V plug. Customization available.

Ask your US Foods® sales representative for more information. Ships from IL.
Bar equipment that will serve you well

Carefully chosen, high-quality equipment and accessories for your bar area will give you years of reliable and efficient service. Be sure to consider how much space you have for additional equipment, how much mobility and portability you'll need, what types of drinks you plan to prepare most, and whether or not you plan to add more specialty drinks to your menu. These often take additional gadgets and prep time, but the higher price these drinks command will pay you dividends over time.

Adding the right blender to the mix

One piece of equipment that gives you a lot to choose from is your bar blender. For the right type, consider what kinds of drinks you'll be mixing, then pay close attention to features like blender jar capacity, blender material, blender power and programmability. Each of these will help you make a smart choice for a piece of equipment that will perform well for a long time.

Capacity

To save valuable time during peak hours, be sure your container capacity is large enough to fill two or more orders of your most popular blended or frozen drinks, and remember that containers shouldn't be filled more than three-quarters full, to avoid splattering.

Power

Blenders range from 1/2 to 3 HP. For most applications, something between 1 and 2 HP is sufficient. To mix solid or thick ingredients, such as frozen fruit, 2 HP or higher is recommended to avoid overheating.

Programmability

Some of the more expensive blenders offer programmability, which can be helpful for more complicated blending recipes. However, most blended drink recipes are easily mixed by a well-made, manual blender with a quality motor.

Drinks per Day

<table>
<thead>
<tr>
<th>Drinks per Day</th>
<th>Use in bars for light beverage prep</th>
<th>Use in bars, small restaurants &amp; smoothie shops for light to medium beverage prep</th>
<th>Use in bars, restaurants &amp; smoothie shops for medium to heavy beverage prep</th>
<th>Use in heavy applications for fruit smoothies, iced coffee drinks, frozen cocktails</th>
</tr>
</thead>
<tbody>
<tr>
<td>I-24</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
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<tr>
<td>75+</td>
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The B & B Recipe

Servings: 1

Ingredient List:
4 oz. Rykoff Sexton Bloody Mary Mix: 8463711 | 6/.5 GA/CS
2 oz. Vodka
Pepper Encrusted Bacon Swizzle Stick

Directions:
Rim glass, pack with ice, add vodka and fill with Bloody Mary mix. Garnish with bacon.

Superior:
16 oz. HT Pint Glass
3598372 | 24/Cs.
Libbey:
16 oz. Drinking Jar
6104210 | 12/Cs.
Eclipse Blender by Hamilton Beach®
Free up conversation during operation with New QuietBlend™ technology and advanced Quiet Shield™ enclosure. Select from over 100 pre-programmed cycles or create your own custom programs, all powered by a 3-peak HP motor. 120V.
- 8703407 48 oz. Blender
- 8828006 48 oz. Polycarbonate Container
- 1583917* 64 oz. Blender
- 6192937* 64 oz. Polycarbonate Container
Warranty: 3-year parts & labor, 2-year expresscare replacement, lifetime warranty on motor drive coupling and blades. UL Listed, NSF Approved. *Ships from MS.

Commercial Bar Blenders
Designed for lighter-duty use (up to 14 frozen drinks per day), 2-speed ½ HP motor & durable stainless steel blades, yet capable of blending a 16 oz. daiquiri in 25 seconds. Parts and accessories are easy to service, with a flexible neoprene clutch assembly designed to increase motor life. 120V.
- A 9687112 Blender w/44 oz. Polycarbonate Container
Warranty: 2-year parts & labor. UL Listed. NSF Approved.

Commercial Bar Blenders by Hamilton Beach®
- 3347382 44 oz. Polycarbonate Container w/Blades
- B 8757379 Blender, w/32 oz. Stainless Steel Container
- 4347381 32 oz. Stainless Steel Container
- 4873527 Repair Kit
- 7347388 Gasket
Warranty: 1-year parts & labor. ETL Listed. NSF Approved.
Blenders

**Superior Blenders**
Heavy-duty unit with two-speed ¾ HP motor, pulse option and Wave~Action™ system that continually forces mixture down into the blades for smooth results every time. Designed to mix 15-24 frozen drinks per day. Comes with Sure Grip™ feet, and blade assembly unit fitted with stainless steel blades. 120V.

A 9687120  Blender, w/44 oz. Polycarbonate Container
Warranty: 3-year parts & labor. UL Listed. NSF Approved.

**Rio™ Blenders** by Hamilton Beach®

0211128  44 oz. Polycarbonate Container
B 0090753  Blender, w/32 oz. Stainless Steel Container
Warranty: 2-year parts & labor. UL Listed. NSF Approved.

**Fury™ Blender** by Hamilton Beach®
Two-speed, 3 HP motor with pulse and Wave~Action™ system for super-smooth drink profile every time. Includes paddle switches for easy On/Off and a timer with automatic shutoff. 120V.

6938500  Blender w/Stackable 64 oz. Polycarbonate Container
Warranty: 3-year parts & labor, 2-year expresscare replacement, lifetime warranty on motor drive coupling and blades. ETL Listed. NSF Approved.
Blenders

Tango™ Blender by Hamilton Beach®
Two-speed 1 HP motor with pulse option and Wave~Action™ system that continually forces mixture down into the blades for smooth results every time. Includes timer with automatic shutoff for precision blending of every drink type. Designed to mix 25-49 frozen drinks per day. Sure Grip™ feet and all-metal drive coupling built to last. 120V.

0090746 Blender w/48 oz. Polycarbonate Container
0211243* Add’tl Polycarbonate Container

Warranty: 2 years parts & labor Expresscare Replacement Warranty. ETL Listed. NSF Approved. *Ships from MS.

Tempest Blender by Hamilton Beach®
High and low speeds, jump cycle (starts in low, then ramps up to high), or pulse operation of 3 HP motor designed for 50+ drinks per day. Wave~Action™ system pulls contents down into the blades for smooth results every time. Includes timer with automatic shutoff and jar pad sensor. 120V.

4641833 Blender w/64 oz. Stackable Polycarbonate Container
4728820 Additional 64 oz. Polycarbonate Container

Warranty: 3-year parts & labor, 2-year expresscare replacement, lifetime warranty on motor drive coupling and blades. ETL Listed, NSF Approved.

XPREP® HI-POWER Variable-Speed Food Blender by Waring
Get smooth, consistent results every time with the Waring® XPREP® HI-POWER Blender. This heavy-duty, 3.5 HP blender teams up with The Raptor® blade and jar assembly for maximum power and efficiency. Rev it up with variable speed controls from 1,500 to 20,000 RPM and a max pulse of 30,000 RPM. Perfect for a busy bar, health facility, school or coffee shop. 120 V. Made in the USA

2700235 Blender w/64 oz. stackable, unbreakable, dishwasher-safe, BPA-free copolyester container

Limited three-year motor warranty and two-year parts & labor warranty. ETL Listed, NSF Approved. Ships from CT.
Blenders by Vitamix

The Quiet One® Blender by VitaMix
The Quiet One with 48 oz./1.4 L BPA-Free, clear and stackable Advance Container complete with Advance Blade Assembly and lid, removable compact cover, and 34 programs.

1627256* Blender w/48 oz./1.4 L BPA-Free Clear Standard Container
2762128 48 oz./1.4 L BPA-Free Advance Container

Warranty: 3-year limited on motor base parts, 1-year limited on parts & labor on the full unit. UL and cUL Listed. NSF Approved. *Ships from OH.

Commercial Drink Machines by VitaMix
For heavy-duty commercial applications with a 2.3 HP motor that will crush 1/2 gallons of cubed ice in 3 seconds. Ideal for specialty coffee drinks, juice bars, blended drinks, and ice creams. 120V.

6 Program Smoothie Machine Drink Machine Advance with red base, 48 oz./1.4 L BPA-Free clear and stackable Advance Container complete with Advance Blade Assembly and lid. Includes 6 pre-loaded programs. Also comes in black.

A 9560949 Blender w/48 oz./2.0 L BPA-Free Clear Advance Container - Red
7385282 Blender w/48 oz./2.0 L BPA-Free Clear Advance Container - Black

2-Speed Drink Machine Drink Machine 2 Speed with 64 oz./2.0 L BPA-Free clear standard container complete with wet blade assembly and lid. NSF Certified.

B 2773493 Blender w/64 oz./2.0 L BPA-Free Clear Standard Container
2427169 Replacement 64 oz./2.0 L BPA-Free Clear Standard Container

Warranty: 3-year limited on motor base parts, 1-year limited on parts & labor on the full unit. UL and cUL Listed.
Blenders & Drink Mixers

**Drink Mixers by Hamilton Beach**
Heavy-duty die-cast construction, each spindle features three-speed power switch, pulse switch, cup guide, and independent 1/3 HP motor. Motors activate automatically via pulse switch or cup guides, which remove easily for quick cleaning. Ideal for mixing shakes, bar cocktails, eggs, batters, ice cream drinks, and more. Includes one 30 oz. mixing cup per spindle. 120V.

- **0540856** Single, 6½”W x 6¾”D x 20½”H, 14 lbs.
- **0540971** Triple, 12½”W x 9”D x 20½”H, 37 lbs

**Revolution™ Ice Shaver/Blender by Hamilton Beach**
Powerful 3 HP blender motor and 1/4 HP shaver. Designed for 100+ drinks per day with ice portioning system and Wave~Action™ that continually forces mixture down into the blades for smooth results. Includes base, ice chute, two-piece hopper with lid, stackable container with measurement marks and leveling feet. Insulated double-wall hopper reduces noise and keeps ice cold. 120V.

- **8889370** Blender w/64 oz Polycarbonate Container
- **4728820** Additional 64 oz. Container Only

Warranty: 2-year parts & labor or 25,000 cycle, whichever comes first. Lifetime warranty on motor drive and coupling blade. UL Listed, NSF Approved. *Ships from TN.

**Drink Mixers by Waring**
Enjoy hands-free operation and consistent results with the Waring® Heavy-Duty Spindle Drink Mixer with Timer. Make classic milkshakes and malts your customers will love. Power through the coldest, hardest ice cream with ease, thanks to a 1 HP, high-performance motor. A large, easy-to-read LCD display lets you program the timer before or during use to maximize efficiency. 120V.

- **5648507** Single 7”W x 19¾”H x 8”D
- **1062825** Double 10¼”W x 19¾”H x 9¾”D
- **8845368** Triple 13”W x 19¾”H x 10½”D

Warranty: 1-year limited. NSF Approved. *Ships from PA.

**Container Rinser by Hamilton Beach**
Save time, save water and eliminate the need for manual rinsing with an easy, compact rinser that requires no electricity. Cleans a variety of pitchers and jars up to 64 oz. Suction cup feet hold it securely in place.

- **6941454** 6¼”W x 6½”D x 5¼”H

Warranty: 1-year parts & labor. NSF Approved. *Ships from TN.
Bar Supplies

**Fruit Squeezers** by Focus Foodservice
Squeeze limes, lemons, and oranges fast and easy with no seeds or pulp. Enamelized surface resists pitting and corrosion; color-coding makes sizes quickly identifiable.
- 2656643  Lime Squeezer
- 2655884  Lemon Squeezer
- 2655611  Orange Squeezer

**Plastic Shot Glasses** by WNA
Disposable plastic shot glasses great for drink specials.
- 9060443  2 oz., 2,500/Cs.

**Disposable Bomber Shots** by Magnuson
Easy to keep clean & economical 1-oz. shot glass and 4-oz. chaser all in one.
- 7776941  Neon Green, 500/Cs.
- 7777535  Clear, 500/Cs.

**Heavy-Duty Shelf Liners** by San Jamar®
12” x 12” interlocking mats can be trimmed to fit. 1/2” thick, permits drainage.
- 6345490  Wine, each
- 5345491  Black, each
- 1345503  Wine, 24/Cs.
- 8426942  Black, 24/Cs.
NSF Approved.

**Shelf Liners** by San Jamar®
24” wide soft, thick, pliable ultraliner lays flat and contours to the surface. Improves hygiene, reduces chipping, speeds drying.
- 3264900  White, 10’ roll
- 4571030  Black, 10’ roll
- 1347699  Clear, 40’ roll

**Store ‘N Pour®** by Carlisle®
**Bar Service Pack** Convenient pack includes:
- 6 complete one-quart units (container, neck, color-coordinated spout and cap);
- 18 one-quart backup units (container and cap only);
- one-gallon backup unit for mixing (container and cap only).
Spouts and caps delivered in assorted colors.
- 5148465  Bar Service Pack
- 8026312  1 Quart Complete
- 5309364  1/2 Gallon Complete
- 3339892  Pint Backup
- 4309365  Quart Backup
- 6300586  Gallon Backup
- 1339894  Lid Only
- 9339888  Neck Only
- 2339893  Spout Only

**Kleen Plug™** by San Jamar®
Why spend time wrapping beer taps when not in use, as required by health codes? This durable little brush helps clean taps, removing yeast and sediment for fresher, better tasting beer. Innovative stepped design fits into a variety of beer tap openings. Sold 5/Pack.
- 6951743  "Kleen Plug™" 5 Pack

**Wrist Bands** by Magnuson
Color-coded age ID made of stretch-resistant vinyl with locking snaps, to help reduce liability of underage drinking.
- 2545655  500/Box
Ships from IL.
Domed Bar Center by San Jamar®
Innovative, domed cover increases capacity and seals upon closing to keep garnishes fresh while keeping out bugs and other contaminants. Includes 1 two-quart insert, 4 one-pint chillable inserts and two snap-on caddies. 24"W x 8"D x 8"H when open.
7479132 Domed Bar Center
9479106 1 pint Insert, 1 Ea.
8479123 2 quart Insert, 1 Ea.
Dishwasher, refrigerator, and freezer safe. NSF Approved.

Dome Stacker by San Jamar®
Combine chilled and unchilled storage while doubling capacity in a small footprint. Conversion kit may be used with any two Mini Domes. Dishwasher safe. Includes (4) 1-pint trays and (2) 2-quart trays.
6837256 4 pint/2 compartments
NSF Approved.

Mini Dome® by San Jamar®
Compact, chillable, and modular design connects to standard Dome® or Mini Dome®. Comes with 1 connector and two end-caps. 1-quart is chillable with ice or 4358503 refreezable packs.
Perfect for beverage stations.
4963153 1 qt, Chillable
5592340 2 qt,
Replacement Ice Packs
4358503 6 Pack
NSF Approved.

Roll Top Garnish Dispenser by Focus Foodservice
Clear roll back lid provides easy access to condiments from both sides. Features 4 one-quart supersized and 1 two-quart supersized inserts. Customize with replacement inserts below.
9654104 Black Dispenser
8333684 Replacement 1 pt. Inserts
1345479 Replacement 1 qt. Inserts

Domed Bar Center
9479106 1 pint Insert, 1 Ea.
8479123 2 quart Insert, 1 Ea.

Black Napkin Holder by Focus Foodservice
Upgrade back bar look with deluxe, two piece holder for napkins and bar supplies.
9653916 Deluxe

Dishwasher, refrigerator, and freezer safe. NSF Approved.
Garnish & Napkin Dispensers

Chrome Garnish Dispenser by Focus Foodservice
Open bottom design with clear, rollback lid provides easy access to condiments from both sides. Features 4 one-quart inserts and 1 two-quart insert. 6"W x 18"L x 5"H.
7879083 1 qt., Chillable

Hazelwood Garnish Dispenser by Focus Foodservice
Clear, rollback lid provides easy access to condiments from both sides. 6 one-pint inserts. 6"W x 18"L x 5"H.
7879026

First In, First Out Garnish Dispenser by Tablecraft
Patent Pending first in, first out stackable design. Keeps your condiments cool and fresh; perfect for craft cocktails! Extra large capacity 1 ¼ pint or 1 ¼ quart options. Constructed of durable ABS plastic. Chillable design for food safety standards.

2971314 Holder, Condiment 6 Cmpt 1 ¼ Pint Abs Plastic Black 1
2220435 Holder, Condiment 20½" x 6 ⅞" x 6½” Abs Plastic Black 1
Ships From IL.

Napkin Holder by Focus Foodservice
Stylish, triangular option for holding napkins and bar supplies.
A 7879067 Hazelwood 7”W x 7”L x 6”D
B 7879091 Chrome 6½”W x 6½”L x 5½”H
Liquor Pourers

**Liquor Savers 2000™ by Magnuson**
Streamlined control pourer that looks like a free pourer to measure pours without offending customers and eliminate over pouring, spillage and waste.

**Red Spout**
12/CS.
- 9347709 1 oz.
- 1347715 1¼ oz.
- 8347734 1½ oz.

**Liquor Saver™**
- 7347727 1 oz.
- 9347725 1¼ oz.
- 2347730 1½ oz.

**Free Flow Pourer by Magnuson**
Free flow pourer made with same materials as portion control pourers. Sold without collar. White cork fits all standard size liters and quarts.
9875105 12/Cs.

**Liquor Savers 2000™**
- 8347718 1 oz.
- 1347723 1¼ oz.
- 3347721 1½ oz.

**Posi-Pour™ by Magnuson**
Easy-to-clean classic control pourers end over pouring and boost profits. Other sizes and spout colors available as special order.

**Red Spout w/Black Collar**
12/CS.
- 8347718 1 oz.
- 1347723 1¼ oz.
- 3347721 1½ oz.

**Posi-Pour 2000 w/Black Collar**
- 3347713 1 oz.
- 4347712 1¼ oz.
- 7347735 1½ oz.

**Free Flow Pourers by Magnuson**
Free flow pourer made with same materials as portion control pourers. Sold without collar.

**Free Flow Oversized Pourer by Magnuson**
Free flow pourer fitted with oversized cork for unusually large necks, 1.75 liter and half gallon bottles. Sold without collar.
9875113 12/Cs.

**Free Pour Liquor Pourers by Focus Foodservice**
Made from strong plastic for long life, with soft, flexible fins that attach securely.
12/CS.
- A 8502817 Flexible Universal Dust Cap
- B 4346581 Medium Flow Tapered
- C 0061630 Medium Flow Tapered w/Flitop Lid
- D 3378262 Jet Fast Flow
- E 1378264 Slow Flow
- F 6378251 Clear Spout with Collar
- G 0061671 Chrome Spout with Collar
- H 8346579 Clear Spout w/o Collar
- I 6346613 Clear Spout w/Black Collar
- J 6637029 Chrome Spout with Screen
- K 9346578 Chrome Spout w/Black Collar
- L 3346582 Fluorescent Red Plastic

**did you know?**
Measured pourers allow for portion control. Easily pour your choice of ounce shots perfectly, each and every time, eliminating expensive overpouring.
Bar Supplies
Ready for anything tools to keep drinks moving.

A 2329910 Cocktail Strainer Rocks
B 5347737 Stainless Steel Bar/Cocktail Spoon, 11"
C 7867435 Cocktail Shaker, Red
7958804 Cocktail Shaker, Black
5791249 Tray, Display 14" S/S Round Non Slip
D 5963723 Stainless Steel Tray, 14" dia. Rubber Surface

Stainless Steel Jiggers
12/CS.
E 1346584 1/2, 1 oz.
4346656 3/4, 1 1/4 oz.
2346583 1, 1 1/2 oz.
3346657 1, 2 oz.

Bar Accessories

Long Neck Bottle Openers
Maximum leverage that takes up minimum space.

Stainless Steel 7"L.
F 4347746 S/S
S/S Vinyl Coated 7"L.
G 0453332 Red
H 9654310 Pink
I 5440855 Orange
J 9300075 Green
K 3897812 Yellow

Bottle Openers by TableCraft
Nickel Plated Can Punch/Bottle Opener Combos
L 4735411 Each
Two-Way Can Punch
M 6700850 1 Dz./Cs.

Metallic Non-Slip Trays
by Service Ideas
18/8 stainless steel construction, stackable with non-slip rubber insert.
N 1692638 Vintage Gold
O 8453442 Rose Gold
P 1377367 Dark Tungsten
Ships from MN.
Bar Accessories

Stainless Steel Shakers
Simple and clean in various finishes.

- Plastic Scoop: 13.5"L x 6"W
  - 4347696: 15 oz.
  - 3329455: 30 oz.
  - 9654518: 28 oz, Pink

- Stainless Steel Scoop: 5.5"L x 2½"W
  - 4331054: 3 oz.

- 3-Piece Cocktail Shakers by Magnuson
  Stainless steel in three sizes, with built-in strainer and cup.
  - OZ. EACH: 6/CS.
  - 8 oz: 3347697, 7930886
  - 16 oz: 2347748, 7930902
  - 24 oz: 3347747

Muddlers by Focus Foodservice
Perfect for mashing herbs, spices, fruits and bitter sugar cubes.

- Plastic, 8" long:
  - A 5502794
- S/S, 8" long:
  - B 8857401

Plastic Rimmers by Focus Foodservice
Add just the right rim flavor to mixed drinks.

- 2 Tray 6½"
  - 4346623
- 3 Tray 5½"
  - 3346624
- Replacement Sponges
  - 2346625: 6½"
  - 1346626: 5½"

Chrome Rimmer by Focus Foodservice
3-tray rimmer puts a quick, neat rim of salt or sugar on glasses.

- 7878929: Rimmer
- 1346626: Replacement Sponge

Olive Express™ by Focus Foodservice
Olive stuffer made with dishwasher safe, high impact polystyrene.

- 706757

Funnels
Neatly fill bottles and containers.

- Plastic, 16 oz, 5¼" dia.
  - 6481550
- Aluminum w/Drain
  - 9048547

Stainless Steel Tong by Vollrath®
Easily handle ice and condiments.

- 2092070: 6½"L
Mats
Protect the bar from spills and ensure easy cleanup.

**Bar Mat** Black. 5/8" x 3¼" x 24".
A 0545640

**Service Mat** Ideal change mat at cashier’s counter. Black. 1/2" x 12" x 18".
B 3285764

---

**Ashtrays**
Variety of shapes and sizes.

<table>
<thead>
<tr>
<th>Size</th>
<th>DZ/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round</td>
<td></td>
</tr>
<tr>
<td>C 1014547</td>
<td>Safety 5&quot;D 3</td>
</tr>
<tr>
<td>7061047</td>
<td>Round 4¼&quot;D 4</td>
</tr>
<tr>
<td>D 2632784</td>
<td>Black 4&quot;D 1</td>
</tr>
<tr>
<td>E 8017501</td>
<td>Square 3¼&quot;D 3</td>
</tr>
</tbody>
</table>

**“Kwik-Stor” Bottle Rack**
Hanging straps not included.
F 1348697 23"L

**Cap Catcher**
Stainless steel wall mount. 5¼" x 3¼" x 13"H.
G 4429700 Bottle Opener

**Stainless Steel Speed Rails** by Magnuson
Create a professional look and easy drink preparation.

<table>
<thead>
<tr>
<th>Size</th>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single</td>
<td></td>
</tr>
<tr>
<td>6429724</td>
<td>22&quot;L</td>
</tr>
<tr>
<td>8429722</td>
<td>32&quot;L</td>
</tr>
<tr>
<td>H 2429736</td>
<td>42&quot;L</td>
</tr>
<tr>
<td>Double</td>
<td></td>
</tr>
<tr>
<td>I 1429745</td>
<td>22&quot;L</td>
</tr>
<tr>
<td>8429748</td>
<td>32&quot;L</td>
</tr>
</tbody>
</table>
**Wine Accessories**

**Versatile Glass Rack** by American Metalcraft
Sturdy construction with 3/4” slats and oak finish. Can be hung from ceiling with brass plated chains (included) or mounted under bar or countertop. Holds 28 glasses. 35”W x 14”D.
7429764

**Wire Glass Holders** by American Metalcraft
4” wide to fit anywhere. Available in brass or chrome.
| Size | CHROME | BRASS | L
|------|--------|-------|---
| 10”  | 2349850| 8349847| 10”
| 16”  | 3349859| 9349846| 16”
| 24”  | 4349858| 1349851| 24”

**Vacuum Wine Saver** by International Innovation Company
Pump air out of open bottles to prevent oxidation and allow a shelf life of up to 14 days.
8349128 Pump/Stopper
9349127 Extra Stoppers 10/Cs.

**Champagne Saver and Pourer** by International Innovation Company
Keep champagne fresh for days. Pour without spills and reseal by lowering and raising the lever.
7349129

**Corkscrews**
Varying combinations of ease and portability.
A 4717633 Winged/Chrome
B 8329450 Waiter’s/Stainless Steel
5329453 Waiter’s/Black Plastic
C 1401447 Pocket/Yellow Handle
D 9654153 Dual Action Corkscrew
**Stainless Steel Wine Server**
Ideal for upscale wine presentations. 4¾”W x 7¼”H.
3331022 price/each

**Hammered Collection Wine Buckets** by American Metalcraft
Each piece is individually hammered, heavy-duty, nickel-plated brass to add a touch of elegance.
A 5349857 Bucket
B 6349856 Stand

**Marble Wine Cooler**
Pre-chill the and keep chilled wine at proper serving temperature for 60 minutes. Allows customer-pours to increase sales.
9329475 Natural price/each
1329481 Black price/each

**Clear Acrylic Wine Chiller**
by American Metalcraft
Keeps chilled wine cold with no ice using double-wall construction as an insulator.
1336999 price/each

**Stainless Wine Cooler**
by American Metalcraft
Double-wall insulation keeps wine chilled for up to 4 hours. Brushed stainless suitable for wine and champagne. 9¼”H x 5¼”D.
0523092 Ships from IL.

**Ice Buckets** by Service Ideas
Double-wall construction in brushed stainless steel. 3.0 liter capacity.

**Square**
3856127 Dishwasher safe

**Round**
2938769 w/Tong, Drain Plate and 3/4” polished band, Hand wash only

**Champagne Buckets**
Satin finish, 8-quart bucket and bright chrome plated classic service for wine and champagne. 30”H x 17” base.
C 7329543 Bucket
D 9329541 Stand
Duchess Series Portable Bar
by Advance Tabco
Organize and save space with 5’ long portable bar with black laminate cabinet. Stainless steel sink and drainboard. Twin speed racks and glass storage. Holds up to 100 lbs. of ice. Includes casters for mobility. 60"L x 24½"D x 44½"H.
4429635
Ships from GA.

Maximizer Portable Bar by Carlisle®
Loaded with features including: bar mat well, sliding storage drawer for easy access, 22" speed rail with transport strap to protect bottles, large 15 gallon ice bin with drain, built-in cutting board, molded in rails to accommodate 12" x 18" food storage boxes and a large lower storage area. Black countertop and supports.
56¼"L x 26¾"D x 47¼"H.
SIDES & FRONT FINISH
2520203 Black
1370824 Cherry wood
7406515 Stainless Steel
Ships from OK.
Premium disposable solutions for every occasion

To view additional products from Hoffmaster®, SCAN this QR Code, or VISIT http://bit.ly/2Phvls5

To order these additional Hoffmaster® products, log on to www.usfoods.com/order or contact your US Foods sales representative.
Allow up to 10 business days for delivery.
Serving Units by Advance Tabco®

Cocktail Units/Ice Bins by Advance Tabco®
Underbar Basics series cocktail units have a 2¾" rear deck, 4"H backsplash and durable, galvanized legs. Includes bottle racks.
29" working height, 33" H.O.A.

**Underbar Series, 21"D, 24"L Bin**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Ice Capacity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 5447347</td>
<td>77</td>
<td>12&quot; Ice Depth</td>
</tr>
<tr>
<td>6348700</td>
<td>77</td>
<td>Circuit Sealed 12&quot; Ice Depth</td>
</tr>
</tbody>
</table>

**Underbar Series, 21"D, 36"L Bin**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Ice Capacity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0092411</td>
<td>119</td>
<td>12&quot; Ice Depth</td>
</tr>
<tr>
<td>9056482</td>
<td>119</td>
<td>Circuit Sealed 12&quot; Ice Depth</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from GA.

Steel Sliding Covers by Advance Tabco®
Two-piece stainless. Fits Underbar Basics Series units.

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Dimensions</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>7240484</td>
<td>24&quot;L, 16¼&quot;W x 21½&quot;L</td>
<td>Fits</td>
</tr>
<tr>
<td>0096347</td>
<td>30&quot;L, 16¾&quot;W x 27½&quot;L</td>
<td>Fits</td>
</tr>
<tr>
<td>9361346</td>
<td>36&quot;L, 16¾&quot;W x 33½&quot;L</td>
<td>Fits</td>
</tr>
</tbody>
</table>

Ships from GA.

Service Units by Advance Tabco®
Easy access to most popular pours. Available as liquor displays or glass rack units. Liquor display has five tiered steps, each holding five bottles. Glass rack unit holds three - 20" x 20" x 5½" racks. Available with flat top or corrugated drain board top with 1" drain in center. Units are 21"D with a 4"H backsplash and stainless steel legs. (Glass racks not included - order separately.)

**24"W Glass Storage Racks**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>5363254</td>
<td>w/Flat Top, 34 lbs.</td>
</tr>
<tr>
<td>8511461</td>
<td>w/Corrugated Top &amp; 1&quot; Drain</td>
</tr>
</tbody>
</table>

**24"W Liquor Display Racks**

<table>
<thead>
<tr>
<th>Part No.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8361693</td>
<td>Open Unit, 34 lbs.</td>
</tr>
</tbody>
</table>

Ships from GA.
Electric Glass Washers by BarMaid
Because nothing cleans glasses faster or better. For nearly 60 years Bar Maid Corporation has manufactured the best quality bar products in the USA. Our Glass Washers are specified by many chains world-wide while being cost effective enough for the local tavern. Saves time... Fits any bar sink in seconds requiring no special plumbing or electrical. 5 rotating brushes quickly scrub tough stuff like lipstick and fruit pulp. Ultra low cost of use significantly reduces water and chemical use while providing cleaner glassware. A properly cleaned glass will produce higher profits through more customer satisfaction and more glass yield per barrel. Bar Maid is the only glass washer brand that includes ETL certification to UL electrical safety certification, NSF sanitary certification and electrical ground fault protection built in. Soft bristle brushes available for Poly Drinkware. 1/3 HP. 115v-60 Hz, available in 220v. Ship weight 27 lbs. 12"H x 12"L x 8"deep fits all standard bar sinks.

Glass Polisher by BarMaid
Sparkling glasses, Virtually no breakage and HUGE labor savings! Removes water spots and streaks at a rate of 350+ glasses an hour while providing better, more consistent and more sanitary results. The 5 gentle, highly absorbent polishing heads polish inside and out simultaneously. Significantly reduces the potential for liability costs from cut fingers and saves your expensive stemware. Constant flow of hot air keeps polishing heads dry for optimal efficiency. Recommended by high end stemware manufacturers and specified by many of America's Hotels and Chains.

Manual Glass Washer by Sparta®
Double tip full trim nylon bristles secured by flexible vinyl plastic base with super suction grip.

MONOGRAM™ Powder Packet Blue Bar Glass Detergent
Specifically formulated for glasses, does not leave behind any detergent film. 100/.5 oz. 7911373

Overflow Sockets by Advance Tabco®
Lock nut included. Fits bar sinks. 2348704 1½"

Overflow Pipes
Plastic with dual rubber seals. For bar sinks or cocktail units. For 1½" Drain. Fits 1½"-1¾". 0038141 10"H For 1" Drain. Fits 1"-1⅛" 0038059 7½"H

Cleaning glasses at the bar instead of sending them back to the kitchen maintains a ready supply of clean glasses. Remember to always air dry after washing.
Catering to you

Catering large parties, such as weddings, anniversary parties and holiday gatherings is a great way to boost sales. It’s also a lot of work. It demands the right organizational skills and the right equipment, but if done properly, it’s one of the best ways to get the word out about your place of business. We can help you get set up with all the necessary equipment, and to make things even easier, here are a few reminders to ensure a successful event.

Private hospitality done right

1. Put it on paper. Create a document that summarizes the food and service. Be sure clients review it and sign off on it.
2. Run the numbers. Compare budgets with what you order to avoid underpricing an event. Check with the back of the house for food and labor costs and the front of the house for staffing and tableware.
3. Know your vibe. Every element can convey ambiance, from the shape of glasses and serving pieces to flowers and lighting.
4. Be smart about the small things. Renting equipment can spruce things up, but going the high-end disposable route with napkins and tablecloths can serve you better for events with a holiday theme.
5. Think green. Environmental stewardship may dictate where diners spend their money. Consider eco-friendly disposables. They still have the requisite high style to dazzle private events.
6. Be prepared for music. Always double-check equipment, music or presentations in advance.
7. Know your guest list. Ask your client to describe the guests and give you specific information about where they’re coming from, what they do and whether or not they know each other. A little familiarity goes a long way.
8. Be flexible, but also true to your brand. All events should be an expression of what you do in the restaurant.
9. Follow the Golden Rule. Make your clients’ priorities your priorities, whether that means food quality or event end time.

Choosing the right chafer

The variety of chafing dishes and pans available for catering and buffets can be overwhelming. To keep things simple, consider the shape and capacity you want, whether or not you’ll need electric or a canned heat source, if you’d like a removable, hinged or rollout lid, and what material and detail embellishments you’d like based on your budget. Whatever you decide, you’ll find all your choices right here.

Common Chafer Shapes

- Rectangle
- Round
- Oval
Durable everyday essentials

With performance that measures up to the best in the industry, and remarkable affordability – Superior® stands ahead of the rest. For over 75 years, we’ve been equipping restaurants with the everyday essentials they count on, from contemporary glassware to heavy equipment. Created with chefs in mind, Superior products offer durability, ergonomic design and ease of maintenance. Your front and back-of-house supplies should always come with the proven reliability and outstanding value of Superior.

Soup Warmer
7-quart stainless steel tripod stand with notched cover and standard fuel holder. For delicate cream soups, create a water bath by nesting two insets.
6968705  Warmer
6330872  Inset for Water Bath

Folding Chafer Frame
Create your own chafing dish by placing any standard 2½” steam table pan and 4” water pan into this folding frame. Includes banner plate (support tray that holds fuel holders) and two side handles.
1330141

Marquis Rolltop Chafer
8-quart chafer with welded legs and handles. Comes with water pan, food pan, and two fuel holders.
7330913  25”W x 14”D x 15”H

Royalty Chafer
Full-size chafer with beautiful satin finish and ornate styling. Includes water pans with polished finish, 2 fuel holders, food pans and covers.
2328979
Chafers by Superior®

**Economy Chafer**
- 8-quart rectangular chafer in mirror-polished stainless steel for a simple style at an affordable price.
- 4783395

**Gold Accent Chafers**
- Mirror-polished stainless steel accents with gold legs and handles to create a rich buffet look at an affordable price.
- A 5783527 Oblong 8 qt.
- B 5783477 Round 4 qt.
- C 5783394 Rectangular 4.5 qt.
- D 5783493 Oval 6 qt.

**Continental Chafer**
- Full-size chafer with bolted chrome-plated handles and legs. Includes 4 ½” deep water pan, 2 ½” dome cover, food pan, and two fuel holders.
- 1344282

**Heavy Duty Folding Chafer**
- Full-size chafer with mirror-polished cover and pan. Legs fold into frame, reducing storage space by 33%. Parts are interchangeable with any continental chafer.
- 1328996
Chafers

Madison Heavyweight Chafers
18/10 high-polished stainless steel chafers with rolltop covers featuring 180° and 90° intermediate stop options.
A 4765970   Full Size, 8 qt.  
B 4766309   Round, 6 qt.

**did you know?**
By establishing service on each side of the buffet table, 180° rolltop chafers provide faster guest flow and a better guest experience.

Panacea Chafer by Vollrath®
24K gold accents on mirror-finished 18/8 stainless steel. 9-quart rectangular chafer features Super Pan 3 food pan and cover holder.
9429135   Rectangular, 9 qt.
**New York, New York® Chafers** by Vollrath®
Brilliantly-polished stainless steel chafers with 90° lids that are vented to keep food from getting soggy. Comes with food pan, water pan and welded frame with cover and fuel holders.

A 4054235  Rectangular, 9 qt.

B 2054757  Round, 6 qt.

Ships from WI.

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**Window Chafers** by TableCraft®
- Quick-View Chafing Dishes glass window allows guests to view contents without lifting lid, keeping contents hotter, longer. Versatile design allows for multiple heating options.
- Use with Fuel Chafer or with an Induction Range.
- Stainless Steel polished exterior adds elegance to any buffet line. Improved design increases hot holding while making it more operator friendly.

C 8848913  Soup Server, 11 qt.

D 8848871  2/3 Size, 5 qt.

E 8848822  Full Size, 7 qt.
Chafer Accessories & Alternatives

**MONOGRAM** Chafing Fuel
Your all-important source of heat. Use gel fuel if there isn’t enough space for a wick between the pan and heat source. Wick fuels need more space, but can be relit for 100% fuel use.

**Safe Heat Power Pad.** Wick fuel, reusable screw cap.
A 2912038 6 Hour 24/Cs.

**Heat-It Power Pad.** Wick fuel, pop off cap.
B 2912061 4 Hour 24/Cs.

**Power Heat.** Ethanol gel fuel, pop off cap.
C 8771119 2 Hour 72/Cs.

Only chafing fuel packaged under 200 pounds can ship via UPS and FedEx Ground.

**Safe Heat Green™ Chafing Fuel**
First to be approved by the Green Restaurant Association, the 100% bio-based liquid performs similar to other liquid wick chafing fuels for heat output and burn time.

D 2165183 4 Hour 24/Cs.

E 7632902 2 Hour 72/Cs.

F 2910693 6 Hour 24/Cs.

Only chafing fuel packaged under 200 pounds can ship via UPS and FedEx Ground.

**Menu Tags**
Easily identify items on buffet tables, in deli cases and other display locations. Lead-free glaze.
4346490 1 Dz./Cs.
Ships from OH.

**Butane Torch**
by Sterno Products®
Finishing torch for crème brûlée and more. Uses standard butane canisters. The portable stoves and torch use standard butane canisters which are available through your local US Foods market (#2917771).
Sold each.
7822984

**Chafing Fuel Opener and Snuffer**
by Sterno Products®
“Snoppener”, the perfect tool for opening and snuffing out all types of twist-cap and pop-top chafing fuel cans. This lightweight and lanyard-ready tool can help create a safer work environment in any foodservice operation. Sold each.
9830977

**Chafing Fuel**
by Sterno Products®

**Safe Heat.** Wick fuel, reusable screw cap.

D 2165183 4 Hour 24/Cs.

**Power Heat.** Methanol gel fuel, pop off cap.

E 7632902 2 Hour 72/Cs.

**Power Wick.**
F 2910693 6 Hour 24/Cs.

Only chafing fuel packaged under 200 pounds can ship via UPS and FedEx Ground.

**Safe Heat.** Wick fuel, reusable screw cap.

G 2342004 2 Hour 48/Cs.

**Heat-It Power Pad.** Wick fuel, pop off cap.

H 4357158 2 Hour 72/Cs.

**Power Heat Room Service.** Gel fuel, pop off cap.

I 7686710 45 Min. 144/Cs.

Only chafing fuel packaged under 200 pounds can ship via UPS and FedEx Ground.

**Safe Heat Green™ Chafing Fuel**
by Sterno Products®
First to be approved by the Green Restaurant Association, the 100% bio-based liquid performs similar to other liquid wick chafing fuels for heat output and burn time.

J 2759058 4 Hour Wick 24/Cs.

2759074 6 Hour Wick 24/Cs.

Only chafing fuel packaged under 200 pounds can ship via UPS and FedEx Ground.

**Chafing Fuel**
by Sterno Products®

8771119 2 Hour 72/Cs.
Butane Range by Sterno Products®
9,000 BTU portable butane range with solid brass burner, auto piezo electronic ignition switch with safety lock, and simmer to boil heat range. Durable black enamel finish.
9766989  12½"W x 11½"D x 4"H.
UL Listed.

High Output Portable Butane Range by Sterno Products®
15,000 BTU burner with greater flame range and wind-block attachment for outdoor cooking. Includes piezo electronic ignition with safety lock and automatic safety shut-off sensor. Perfect for catering and action stations. Comes with plastic carrying case. Black.
8330735  11"L x 13"W x 4½"H
CSA-Certified.

Chafer Alternatives by Cal-Mil
Square. 12" x 12" x 7½" metal frame with chromed wire grill and fuel cell rail. Wind guard included. Sold each.
A 1573021  Bridge
Cook N Serve. 14" x 12" x 7"H platform with slot for butane burner. Sold each.
B 1582014  Bridge

SPEEDHEAT Flameless Food Warming System
by Sterno Products®
An instant, flameless food warming system designed for a safer, simpler and faster catering solution. Ideal for dining lasting under 1 hr., i.e. *quick serve* events, office lunches, business catering and home parties.
4234309

SPEEDHEAT Flameless Food Warming System Refills
by Sterno Products®
SPEEDHEAT Flameless Refills for use in the SPEEDHEAT Flameless Food Warming System. Heat lasts approximately 45 mins per refill. 8 pack.
3601020

Chafer Alternatives & Accessories

Chafer Accessories
Keep your chafer systems in working order.
C 7329469  Water Pan, 4½"D, full size
D 2329480  Fuel Holder w/ Snuffer
E 3329182  Divided Pan, 2½"D, full size
F 3329935  Chafer Clip Cover Holder, 2 clips required. Sold each.
**Chafer Accessories**

**Windguard Foldable Chafer** by Sterno Products®
Ideal for outdoor catering; designed to keep fuel lit and retain heat. Holds 12" x 20" standard size water pans, food pans, and covers. Collapsible design saves space. Durable baked enamel finish.

COPPER 8865560 8865602 Guard
4719084 Chafer Lid

**Windguard Stackable Chafer** by Sterno Products®

7821341* Single Pack
4719084 Chafer Lid
*Ships from CA.

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**did you know?**

Wind guards ensure optimum heat for warming food during outdoor events. They can also help increase fuel burn time by 10%.

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**Chafer Windscreen**
Covers two sides of most standard chafing dishes. Heat-resistant polycarbonate. Folds flat for storage.

8347411 Smoke

**Wire Chafer Stands**
Carry your warm chafers safely and securely. 10/Cs.

For Standard Stainless Pans 5897103
For Aluminum Foil Pans 5895297

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**Universal Chafer Heater** by Vollrath®
Electric alternative fits standard fuel cup openings. Spring-loaded element makes continuous contact with water pan. Lighted switch with 2 power settings. 2 chafer heaters required for a full size chafer. 6' long grounded cord. 6 amps, 120V.

9214065 (price/each)
UL Listed.
Beverage Dispensers

**Idol™ Coffee Urns** by Walco
3 and 5-gallon stainless steel coffee urns with elegant mirror finish and a distinctively modern style. Fuel holders are included.
- **1903301** 3 gal.
- **2676708** 5 gal.
Ships from NY.

**Insulated Vacuum Urn** by Service Ideas
Innovative vacuum urn provides consistent temperatures for up to six hours with no external heat source.
- **2659089** 1.5 gal.
- **9480790** 1.5 gal.
- **8918413** 3 gal.
- **6180414** 3 gal.
- **7574863** 5 gal.
- **1913062** 5 gal.
Ships from MN.

**New York, New York® Coffee & Soup Service** by Vollrath®
Mirror finish stainless steel with welded frame, hinged cover, lift out food inset on sauce and soup chafers, and fuel holder.
- **6147946** Sauce Chafer, 2½ qt.
- **5054234** Coffee Urn, 3 gal.
- **5174891** Coffee Urn, 5 gal.
- **4140604** Soup Chafer, 7 qt.
Ships from NY.

**New York, New York® Cold Beverage Server** by Vollrath®
Mirror finish stainless steel base and cover with gold accents. 2-gallon polycarbonate container with fill line. Stainless steel ice tube with handle for sanitary removal.
- **1503010**
Ships from WI.
Beverage Dispensers

Metallic Cold Beverage Dispensers & Drip Trays by Service Ideas
Dispensers feature a BPA-free Tritan™ body that offers the appearance of glass and the durability of plastic. These elegant finishes enhance any presentation and are perfect for high-end buffets and beverage stations.

- 3 gal., Dark Tungsten
- 3 gal., Rose Gold
- 3 gal., Vintage Gold

Drip Trays
- Dark Tungsten
- Rose Gold
- Vintage Gold

Ships from MN.

Stainless Steel Beverage Dispenser by TableCraft
Stainless steel and polycarbonate dispenser is BPA-free and holds 2½ gallons of your favorite beverage. Center core holds ice for chilling and is removable for easy clean up. Do not freeze ice chamber.

- 2½ gal.
- 5 gal.

Infuser 3 Gallon Beverage Dispensers by Service Ideas
Saves space with a footprint of 11” in a distinctive circular design. Available in black plastic or stainless steel with a built-in infuser tube for drink customization.

- 1 1/2 gal.
- 5 lbs., BPA Free

Stainless Steel Base
- 3 gal.

Black Base
- 3 lbs.

Beverage Dispenser by Cambro®
6-gallon polyethylene dispenser with standard and metric graduation aid make it perfect for mixing and serving concentrates. Includes drip-proof spigot, snap tight lid, and six labels. NSF Approved.

- 2½ gal.
- 5 gal.
- 10 gal.

Infuser 3 Gallon Beverage Dispensers by Service Ideas
Saves space with a footprint of 11” in a distinctive circular design. Available in black plastic or stainless steel with a built-in infuser tube for drink customization. 11” x 12” x 21½”.

- 5 lbs., BPA Free

Stainless Steel Base
- 2605475

Black Base
- 2819423

Glass Beverage Dispenser by Cal-Mil
Recycled green glass octagon shape tank with faucet. Includes ice chamber, wire base, drip tray, and spigot. Do not freeze ice chamber.

- 2 gal.

Ships from CA.

Original Camtainers by Cambro®

- 2½ gal.
- 5 gal.
- 10 gal.

NSF Approved. Ships from CA.
**Beverage Dispensers**

**Cateraide™ XT Series Insulated Beverage Server** by Carlisle®
Durable, textured, scratch-resistant polyethylene exterior with smooth and easy-to-clean interiors. Stackable. XT servers feature large leak-proof Sure-Latch™ system.

- **4349890** Black, 5 gal. XT Server
- NSF Approved.

**Ultra Camtainers™** by Cambro®
Maintains serving temperatures longer. Nylon latch can be opened and sealed securely with one hand. Ultra Camtainers™ will stack with the original model. Black.

- **1237411** 2½ gal.
- **3289634** 5 gal.
- **9500075** 10 gal.
- NSF Approved. Ships from CA.

**CamServers®** by Cambro®
Contemporary design with side latches for easy opening and closing, front loading refill cap and high spigot for easy fill of cups, glasses, and carafes. Two interchangeable brass beverage plates – Coffee/Decaf, Hot Water/Tea. Black.

- **1137744** 3 gal., 23½” H
- **3137742** 5 gal., 28” H
- NSF Approved. Ships from CA.

**Cateraide IT Series Beverage Servers** by Carlisle®
Hold temperatures in the safe zone for over 6 hours. Extra wide sure grip handles make it easier to lift, spring-action faucet provides no-drip service and latches are field-adjustable for a secure seal. Stackable. Onyx.

- **8963233** 2½ gal., 21”H
- **8963241** 5 gal., 26¾”H
- **8963258** 10 gal., 28”H
- NSF Approved. Made in the USA. Ships from OK or NC.

**Beverage Carriers**
Charcoal gray servers with thick insulation for superior temperature retention, durable polyethylene exterior for scratch resistance and molded-in handles for easy transport. Includes drip-proof faucet and Nylex™ latches that are virtually unbreakable.

- **2355105** 2½ gal.
- **3355104** 5 gal.
- NSF Approved.
Pan Carriers

**Insulated End Loaders**

Rugged, stain-resistant polyethylene exterior and extra thick foam insulation provides maximum temperature retention for transporting up to five, full-size, 2½" deep food pans with covers. Coved interior corners and smooth inside walls for easy cleanup.

- Black: 4151361
- NSF Approved.

**S-Series Pan Carriers** by Cambro®

Built-in seal with no removable gasket maintains safe temperatures for hours. Carriers are lightweight, have molded handles on all four sides and stack with Cambro top-loading food pan carriers. Easy to clean. Dark Brown. Dishwasher safe.

- 4"D: 2337129*
- 6"D: 2960706
- 8"D: 6337125*
- *Ships from CA.

**Ultra Pan Carrier** by Cambro®

Thick polyurethane foam insulation retains temperatures and keeps food fresh and safe for hours without electricity. Unbreakable, molded-in handles provide comfortable, two-person carrying. Single, 9" nylon latch opens and closes door quickly and securely. Door removes for easy cleaning. Speckled Gray. Casters and dolly sold separately.

- 0903096

**Ultra Pan Carrier** by Cambro®

Thick polyurethane foam insulation retains temperatures and keeps food fresh and safe for hours without electricity. Unbreakable, molded-in handles provide comfortable, two-person carrying. Single, 9" nylon latch opens and closes door quickly and securely. Door removes for easy cleaning. Speckled Gray. Casters and dolly sold separately.

**Metro MightyLite Food Pan Carriers** by Metro®

Attractive, ultralight, and durable pan carriers insulated for transporting and delivering hot and cold food pans to off-site locations. Keeps food safe for 5+ hours. Weighs 60% less than traditional polymer molded, urethane foam-filled containers.

- 3449197: MightyLite ML180 Insulated Top-Load Food Carrier, Red/Black
- 6555150: MightyLite ML180XL Insulated Top-Load Food Carrier with BigBoy Multifunctional Lid, Red/Black
- 5010985: MightyLite ML300 Insulated Front-Load Pan Carrier, Red/Black
- 1311069: MightyLite ML400 Insulated Front-Load Pan Carrier, Red/Black
- 5042393: MightyLite Thermal Partition, Black
- 4431313: MightyLite Dolly, Gray

*Ships from CA, PA, TN.
**Slide n’ Seal™ Pan Carriers by Carlisle**
Tough polyethylene-constructed insulated pan carriers have lids and doors that slide shut and stay closed without hinges, latches or gaskets. An integrated seal keeps food hot or cold longer while self-venting lids and doors keep food fresher longer. Comes with molded-in tag slot and lock holes for easy identification and security. Black.

- 6742704 Top Loader Holds (1) 4”D Pan
- 2970366 Top Loader Holds (1) 6”D Pan
- 6742837 Top Loader Holds (1) 8”D Pan
- 6742951 End Loader Holds (5) 2½”D Pans

Ships from OK or NC.

**Ultra Camcarts® by Cambro**
One-piece polyethylene outer shell with thick foam insulation, airtight gaskets, and nylon door latches for unmatched heat retention. Doors open 270° for easy access. Includes 5” casters for easy maneuverability. Optional ThermoBarriers® allow storage of hot and cold foods in same compartment. Black.

- C 6402028 Capacity: 8 - 2½”D Full Size Pans
- 2960755 Capacity: 12 - 2½”D Full Size Pans
- 2325652 Capacity: 24 - 2½”D Full Size Pans
- 2161024 ThermoBarrier® for 2960755
- 3243276 ThermoBarrier® for 2325652

Ships from CA.

**Camcarriers® by Cambro**
Thick foam insulation, airtight nylon latches and tough molded handles. Shown here on dolly with Thermobarrier®, which allows Camcarrier to operate as a combination hot/cold unit. Black.

- 8215931* Capacity: 3 - 2½”D Full Size Pans
- A 2960722 Capacity: 5 - 2½”D Full Size Pans
- B 8179418 Camdolly® for 2960722
- 2161024* Thermobarrier® for 2960722

8215931 is top loading. NSF Approved.*Ships from CA.

**Cateraide™ IT Series End Loader by Carlisle**
Double hinge opens a full 270° for easy loading and can be removed for easy cleaning. Holds temperatures in the safe zone over 6 hours. Extra wide sure grip handles provide stable, two-person lift. Available dolly has 4 rotating wheels for easy maneuverability. Holds up to (6) 2½” deep food pans. Onyx.

- D 8963266 End Loader, 6 Pan
- 8963217 Dolly w/Casters

NSF Approved. Made in the USA. Ships from OK or NC.
Pan Carriers & Heated Carts

Cateraide™ Pan Carriers by Carlisle®
Single-compartment end or side-loading carriers with Nylex™ nylon latches that won’t rust or bend. Included aluminum dollies with corner bumpers feature 4” casters for easy maneuverability. Holds up to five full size 2½” deep food pans or combinations. Sheet pan carrier holds up to seven full size sheet pans. Black. Additional colors available as special order.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1273382</td>
<td>End Loader</td>
</tr>
<tr>
<td>4287033</td>
<td>Sheet Pan Carrier</td>
</tr>
<tr>
<td>A 4236584</td>
<td>Twin Compt. End Loader with Casters</td>
</tr>
<tr>
<td>2545457</td>
<td>Dolly for End Loader</td>
</tr>
<tr>
<td>7463839</td>
<td>Dolly for Sheet Pan Carrier</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from OK or NC.

Electrically Heated Carts by Cambro®
Maintain safe food temperatures. Gentle, 150° - 165°F heat will not cook food and maintains food moisture. 45-minute preheat time starting from room temperature. Three-minute recovery after door is opened and closed. Uses less energy than 3 standard 100-watt light bulbs. Inside compartment measures 13⅛” x 21” x 19⅛”. 110V. Black. Additional colors available as special order.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4782298</td>
<td>1-Compartment, 18⅛” x 26¼” x 24¾”</td>
</tr>
<tr>
<td>B 5677604</td>
<td>2-Compartment, 20½” x 27¾” x 54”</td>
</tr>
</tbody>
</table>

*Comes with 5” casters – two fixed, two swivel, one w/brake. NSF Approved, ETL, CE. Ships from CA.
To view additional products from CAL • MIL:
SCAN this QR Code, or

To order these additional Cal-Mil products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
## Six Star Food Bars by Carlisle®

Open or enclosed-style portable food bars with full sneeze guard.

- Fully insulated food well holds ice for hours and will accommodate Coldmaster® standard food pans. 6' models hold five full-size pans; 4' models hold three full-size pans. Comes with easy-rolling 5” casters. Black. Additional colors available as special order.
- Optional tray slides and end shelf must be ordered separately. Some assembly required.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Color Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>7303811</td>
<td>4’ with Legs</td>
<td>Black, gray, teal, red, blue</td>
</tr>
<tr>
<td>1322262</td>
<td>6’ with Legs</td>
<td>Black, gray, teal, red, blue</td>
</tr>
<tr>
<td>9484833</td>
<td>6’ with Storage</td>
<td>Black, gray, teal, red, blue</td>
</tr>
<tr>
<td>6450720</td>
<td>6’ Tray Slide</td>
<td>Black, gray, teal, red, blue</td>
</tr>
<tr>
<td>0121210</td>
<td>End Shelf</td>
<td>Black, gray, teal, red, blue</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from OK or NC.

## Maximizer™ Food Bars by Carlisle®

Upscale European look molded from durable polyethylene and filled with insulating foam to keep food at proper serving temperature longer. Holds up to six full-size food pans. Two built-in insulated pan carriers eliminate extra trips to the kitchen. Three built-in wells drain into center compartment. Perfect as an iced buffet server or as an iceless system with Carlisle's Coldmaster® pans, found on pages 176-177. Optional tray slides and end shelf available. Black. Additional colors available as special order.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Color Options</th>
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</thead>
<tbody>
<tr>
<td>4236196</td>
<td>6’ Food Bar</td>
<td>Black, gray, teal, red, blue</td>
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<tr>
<td>6236194</td>
<td>6’ Tray Slide</td>
<td>Black, gray, teal, red, blue</td>
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<tr>
<td>9255746</td>
<td>End Shelf</td>
<td>Black, gray, teal, red, blue</td>
</tr>
</tbody>
</table>

Ships from OK or NC.

## Carving Station by Carlisle®

Spun aluminum drill shade and 24” Flexiglow arm with switch located away from heat source. Includes 250-watt red bulb, 18” x 26” drip pan and 16” x 24” maple cutting board.

1137306

NSF Approved.

## Mobile Breath Guards by Vollrath®

Durable and contemporary acrylic panel is height adjustable from 14¼” to 25¼” and works with most counter-top serving pieces, chafers, and warmers. Rugged steel base with powder coating. Ideal for single-sided or double-sided buffets. Works individually or back-to-back in three sizes for standard banquet tables. Shipped knocked-down with easy to assemble instructions and tools.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>5717509</td>
<td>36” Food Bar</td>
<td>571506560”</td>
</tr>
<tr>
<td>5721840</td>
<td>48” Food Bar</td>
<td></td>
</tr>
</tbody>
</table>

Ships from WI.

## Tabletop Buffet Bars by Cambro®

Three food bars in one. Use as a complete unit for buffet service; the sneeze guard only as a showcase for desserts; or the insulated base as an iced merchandiser. Available in two lengths. Black.

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>1105576</td>
<td>4’ L</td>
<td>31335016’ L</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from CA.
Buffetware & Tableware by American Metalcraft

**Isabella** by American Metalcraft Inc
Fine elegant designs, our Isabella Collection is exceptionally stunning and crafted from durable melamine so you can create an intimate atmosphere without sacrificing practicality.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8928303</td>
<td>Rect Platter, 14&quot; L</td>
<td>1</td>
</tr>
<tr>
<td>4911349</td>
<td>Plate, 6½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>4137723</td>
<td>Plate, 8¾&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>3118343</td>
<td>Plate, 11&quot; Dia.</td>
<td>1</td>
</tr>
</tbody>
</table>

**Bowls**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>3864471</td>
<td>Coupe Bowl, 6 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

NSF and BPA Free. Ships from IL.

**Blue Rim Melamine** by American Metalcraft Inc
Made from nearly indestructible melamine, these platters and bowls also pair the look of trendy enamelware.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7503575</td>
<td>Rect, 10 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7896083</td>
<td>Rect, 20 oz.</td>
<td>1</td>
</tr>
<tr>
<td>4013149</td>
<td>Sq, 28 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8190272</td>
<td>Rec, 36 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

**Platter & Plates**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>8928303</td>
<td>Rect Platter, 14&quot; L</td>
<td>1</td>
</tr>
<tr>
<td>4911349</td>
<td>Plate, 6½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>4137723</td>
<td>Plate, 8¾&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>3118343</td>
<td>Plate, 11&quot; Dia.</td>
<td>1</td>
</tr>
</tbody>
</table>

**Bowls**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>3864471</td>
<td>Coupe Bowl, 6 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

NSF and BPA Free. Ships from IL.

**Crave** by American Metalcraft Inc
Beautiful break resistant melamine.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6334746</td>
<td>Coupe B&amp;B Plate, Round, 6½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>4359434</td>
<td>Coupe Plate, Round, 7½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>1186670</td>
<td>Coupe Plate, Round, 9&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>2565137</td>
<td>Coupe Plate, Round, 11½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>5913591</td>
<td>Platter, Rectangular, 12&quot;L</td>
<td>1</td>
</tr>
<tr>
<td>5913591</td>
<td>Serving Platter, Oval, 12&quot;L</td>
<td>1</td>
</tr>
<tr>
<td>7447010</td>
<td>Fruit Bowl, Round, 4½ oz.</td>
<td>1</td>
</tr>
<tr>
<td>4415317</td>
<td>Bouillon Cup, Round, 7 oz.</td>
<td>1</td>
</tr>
<tr>
<td>2376020</td>
<td>Coupe Bowl, Round, 8 oz.</td>
<td>1</td>
</tr>
<tr>
<td>9606961</td>
<td>Nappy Bowl, Round, 12 oz.</td>
<td>1</td>
</tr>
<tr>
<td>3394833</td>
<td>Coupe Bowl, Round, 13 oz.</td>
<td>1</td>
</tr>
<tr>
<td>3140283</td>
<td>Soup/Salad Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>2776529</td>
<td>Coupe Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8112776</td>
<td>Coupe Bowl, Round, 20 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

NSF Approved. BPA Free. Ships from IL.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7503575</td>
<td>Rect, 10 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7896083</td>
<td>Rect, 20 oz.</td>
<td>1</td>
</tr>
<tr>
<td>4013149</td>
<td>Sq, 28 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8190272</td>
<td>Rec, 36 oz.</td>
<td>1</td>
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</tbody>
</table>

**Shadow**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>4013149</td>
<td>Coupe Plate, Round, 9&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>2191945</td>
<td>Coupe Bowl, Round, 8 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7391647</td>
<td>Nappy Bowl, Round, 12 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7093881</td>
<td>Soup/Salad Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>5691250</td>
<td>Coupe Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8112776</td>
<td>Coupe Bowl, Round, 20 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>EA/CS</th>
</tr>
</thead>
<tbody>
<tr>
<td>4874819</td>
<td>Coupe B&amp;B Plate, Round, 6½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>8246329</td>
<td>Coupe Plate, Round, 7½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>8610299</td>
<td>Coupe Plate, Round, 9&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>1732028</td>
<td>Coupe Plate, Round, 11½&quot; Dia.</td>
<td>1</td>
</tr>
<tr>
<td>1588341</td>
<td>Platter, Rectangular, 12&quot;L</td>
<td>1</td>
</tr>
<tr>
<td>2037111</td>
<td>Serving Platter, Oval, 12&quot;L</td>
<td>1</td>
</tr>
<tr>
<td>6213035</td>
<td>Fruit Bowl, Round, 4½ oz.</td>
<td>1</td>
</tr>
<tr>
<td>1346099</td>
<td>Bouillon Cup, Round, 7 oz.</td>
<td>1</td>
</tr>
<tr>
<td>2191945</td>
<td>Coupe Bowl, Round, 8 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7391647</td>
<td>Nappy Bowl, Round, 12 oz.</td>
<td>1</td>
</tr>
<tr>
<td>1744129</td>
<td>Coupe Bowl, Round, 13 oz.</td>
<td>1</td>
</tr>
<tr>
<td>7093881</td>
<td>Soup/Salad Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>5691250</td>
<td>Coupe Bowl, Round, 16 oz.</td>
<td>1</td>
</tr>
<tr>
<td>8112776</td>
<td>Coupe Bowl, Round, 20 oz.</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from IL.
Buffetware

_Barnwood_ by Tablecraft
Enhance your casual dining experience with our new melamine buffet and serving collection with exclusive “barnwood” pattern. Ideal for rustic buffets, farm-to-table restaurants or pool side meal. Durable, lightweight melamine

<table>
<thead>
<tr>
<th>Paddle QTY./CS.</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6030250 Serving 12 x 10 Rectangle 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8891740 Serving 16¾” Round 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tray QTY./CS.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5014941 Serving 10” Square 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4466505 Serving 10 x 7¾ Rectangle 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4348540 Serving 11¾” Square 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7934679 Serving 11 x 5¾ Rectangle 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1872075 Serving 15” Square 1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4379068 Serving 5¾” Square 1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

_Ships from IL._

_Osslo, Siciliano_ by G.E.T.
Italian-themed buffetware made of durable dishwasher safe melamine showcases your food presentations.

<table>
<thead>
<tr>
<th>Osslo QTY./CS.</th>
<th>Siciliano QTY./CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8231766 Serving 2 qt White Oval 6</td>
<td>9766924 Serving 3¾ qt White Square 3</td>
</tr>
<tr>
<td>3185328 Serving 4 qt White Deep-Rim 3</td>
<td>7489975 Serving 12¾ qt White Square 1</td>
</tr>
<tr>
<td>1144050 Serving 6 qt American White Oval 3</td>
<td>1559665 Serving 12¾ qt White Square 3</td>
</tr>
<tr>
<td>6612683 Serving 14 oz White Square 1</td>
<td>6958839 Serving 14 oz White Square 1</td>
</tr>
<tr>
<td>4114414 Serving 15” x 8” White Oval 6</td>
<td>5558648 Dinner 10” x 10” White Square 1</td>
</tr>
<tr>
<td>3708680 Serving 16” x 9” White Oval 6</td>
<td>7824080 Serving 18” White Rimless 1</td>
</tr>
<tr>
<td></td>
<td>8993099 Display 18” x 1½” White 3</td>
</tr>
<tr>
<td></td>
<td>6938344 Display 28” x 16” White Rectangle 1</td>
</tr>
</tbody>
</table>

_Osslo buffet pictured._

_Siciliano pictured._

Ships from TX.
Buffetware

Epicure Acacia Wood Grain Deliware by Carlisle®

The organic wood grain look of Acacia with the ease and durability of melamine in sizes to fit every serving need. Safe for temperatures up to 212°F. Stain resistant. Dishwasher safe.

- Dip Bowl, 5 oz. 12 2328298
- Bowl, 34 oz. 12 3289993
- Bowl, 4.8 qt. 6 6932678
- Oval Platter, 18” x 15” 6 5013381
- Round Platter, 18” 6 8771816
- Round Platter, 19.25” 2 7718773
- Flight Tray, 13” 6 2564245
- Rectangle Tray, 13.88” x 7.75” 12 7797527
- Rectangle Tray, 14.75” x 6.75” 12 7706953

Settlement by G.E.T.

<table>
<thead>
<tr>
<th>WHITE</th>
<th>BLACK</th>
<th>MANILLA</th>
<th>EA/CS.</th>
</tr>
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<tr>
<td>3612002</td>
<td>5002155</td>
<td>4295402</td>
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<tr>
<td>3506513</td>
<td>3705694</td>
<td>2681798</td>
<td></td>
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<td>1059939</td>
<td>2463969</td>
<td>7081644</td>
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<td>7523205</td>
<td>4728565</td>
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<td>8343087</td>
<td>2274782</td>
<td>300572</td>
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<td>2083256</td>
<td>2247547</td>
<td>8020012</td>
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<td>7585711</td>
<td>6013029</td>
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<td>1972329</td>
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<td>7747631</td>
<td>6955170</td>
<td>8462502</td>
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</tr>
<tr>
<td>7629837</td>
<td>8003217</td>
<td>8930942</td>
<td></td>
</tr>
</tbody>
</table>

Ships from TX.

Warranty: 2-year against chips and breakage. Ships from OK or NC.
**Faux Slate Melamine Bowls** by American Metalcraft

Durable, break-resistant melamine bowl for salads, sides and appetizers adds the contemporary look and feel of slate to your catering event, buffet or restaurant. Sold each.

- **7611882** 23 oz., 5" Sq. x 2¾"H
- **7612252** 58 oz., 7" Sq. x 3¼"H
- **7598691** 125 oz., 9½" Sq. x 4"H
- **7598600** 228 oz., 12" Sq. x 4½"H

Ships from IL.

**Coldmaster CoolCheck™ Food Pans** by Carlisle®

To reduce waste, color-changing pans "tell" you if food temperature is safe. Blue means safe, white means above safe temperature. One overnight charge in your freezer keeps food safely below 41°F for 6-8 hours. Dishwasher safe. Sold each.

- **8962656** Full Size, 6" Deep
- **8962664** Half Size, 6" Deep
- **8962672** Third Size, 6" Deep
- **8962680** Third Size with Divider, 6" Deep
- **8962698** Sixth Size, 6" Deep

NSF and FDA Approved.

**Antique White Melamine Bowls** by American Metalcraft

Organic edges, textured surfaces and dark brown mottled accents make these very attractive and durable bowls. Dishwasher safe. Sold each.

- **3782825** 23 oz., 5" Sq. x 2¾"H
- **8330751** 58 oz., 7" Sq. x 3¼"H
- **6243314** 125 oz., 9½" Sq. x 4"H
- **7310990** 228 oz., 12" Sq. x 4½"H

Ships from IL.

**Antique White Melamine Platters** by American Metalcraft

Organic edges, textured surfaces and dark brown mottled accents make these very attractive and durable platters. Dishwasher safe. Sold each.

- **9821155** 14¼"L x 7½"W x 1½"H
- **1271135** 18"L x 8¼"W x 2"H
- **9239919** 21"L x 13"W x 2"H

Ships from IL.

**Antique White Melamine Bowls** by American Metalcraft

Organic edges, textured surfaces and dark brown mottled accents make these very attractive and durable bowls. Dishwasher safe.

- **3782825** 23 oz., 5" Sq. x 2¾"H
- **8330751** 58 oz., 7" Sq. x 3¼"H
- **6243314** 125 oz., 9½" Sq. x 4"H
- **7310990** 228 oz., 12" Sq. x 4½"H

Ships from IL.
**Food Containers**

**Coldmaster® Standard Food Pans** by Carlisle®

No ice, no electricity! Easy-to-use food pans that freeze overnight and work anywhere you serve cold foods, condiments or dressings. Just fill with prechilled foods and they'll hold food temperatures at or below 41°F for eight hours. Compatible with standard food pan templates. Available in Black or White. All pans are 6” deep.

Snap-on hinged clear lid available.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>QTY./CS.</th>
<th>BLACK</th>
<th>WHITE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Size</td>
<td></td>
<td>3193844</td>
<td>3199999</td>
</tr>
<tr>
<td>Half Size</td>
<td></td>
<td>8192072</td>
<td>6199996</td>
</tr>
<tr>
<td>Third Size</td>
<td></td>
<td>4193843</td>
<td>A 6199988</td>
</tr>
<tr>
<td>Third Size Divided</td>
<td></td>
<td>5193842</td>
<td>5199989</td>
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</tbody>
</table>

Clear Lids

<table>
<thead>
<tr>
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<th>QUANTITY</th>
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</thead>
<tbody>
<tr>
<td>Half Size w/Notch</td>
<td>2 ea.</td>
</tr>
<tr>
<td>Half Size w/Dual Notch</td>
<td>1 ea.</td>
</tr>
<tr>
<td>Third Size w/Notch</td>
<td>2 ea.</td>
</tr>
<tr>
<td>Sixth Size</td>
<td>2 ea.</td>
</tr>
</tbody>
</table>

*Ships from NC or OK.

**Camwear® Rectangular & Round Ribbed Bowls** by Cambro®

Made with polycarbonate for unbreakable good looks. Smooth interior for fast clean-up. Black.

<table>
<thead>
<tr>
<th>DIM.</th>
<th>QTY./CS.</th>
<th>DIM.</th>
<th>QTY./CS.</th>
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</thead>
<tbody>
<tr>
<td>Rectangular</td>
<td>0973867</td>
<td>10&quot; x 14&quot;</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>0430835</td>
<td>10&quot; x 14&quot;</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>0432070</td>
<td>14&quot; x 19&quot;</td>
<td>4</td>
</tr>
<tr>
<td>Round</td>
<td>C 1106285</td>
<td>10&quot;</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td>0432179</td>
<td>15&quot;</td>
<td>4</td>
</tr>
</tbody>
</table>

**Salad Bar Crocks** by Carlisle®

Stylish crockery in durable plastic that chills quickly, nests, stacks, and comes complete with snap-tight lids. Fits all standard salad bar templates. Sold each.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>QTY./CS.</th>
<th>BLACK</th>
<th>WHITE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.2 qt. Crocks w/Lids</td>
<td></td>
<td>B 6309793</td>
<td>Reddish Brown 8309791</td>
</tr>
<tr>
<td></td>
<td></td>
<td>7309792</td>
<td>Black D 3102647</td>
</tr>
<tr>
<td>1.5 qt. Crocks w/Lids</td>
<td></td>
<td>E 9056417</td>
<td>Black 1325133</td>
</tr>
<tr>
<td>2.7 qt. Crocks w/Lids</td>
<td></td>
<td>3309790</td>
<td>Reddish Brown 6046874</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1309806</td>
<td>Black 3325107</td>
</tr>
</tbody>
</table>

**Plastic Crocks with Lids** by Cambro®

Stylish look of crockery with durability of plastic. Sized to fit most standard cut-outs. Available in clear and black, with additional colors available as special order.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>QTY./CS.</th>
<th>BLACK</th>
<th>SIZE</th>
<th>QTY./CS.</th>
<th>Black</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.2 qt.</td>
<td>12</td>
<td>6212294</td>
<td>2 ea.</td>
<td>6199996</td>
<td>1 ea.</td>
</tr>
<tr>
<td>1.5 qt.</td>
<td>6</td>
<td>7324609</td>
<td>2 ea.</td>
<td>6199996</td>
<td>1 ea.</td>
</tr>
<tr>
<td>2.7 qt.</td>
<td>6</td>
<td>8212292</td>
<td>2 ea.</td>
<td>6199996</td>
<td>1 ea.</td>
</tr>
</tbody>
</table>

*Ships from CA.*
Best in Premium Disposable Plastic Servingware

To view additional products from EMI YOSHI:
SCAN this QR Code, or

To order these additional EMI Yoshi products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
Condiment Dispensing

**Olive Oil Bottles & Rack Sets**
Green glass bottles with pourers elevate your salad service. Available individually or in chrome rack sets.

**A Square** by Winco
- 2539717  8 oz., Each
- 7870561  8 oz. Set
  (2 Bottles & Rack)
- 5603944  16 oz., Each
- 6109657  16 oz. Set
  (2 Bottles & Rack)

**B Curved** by Tablecraft®
- 0690032  8½ oz. Set (2 Bottles)
- 0654426  8½ oz. Set with Rack

**Salad Dressing Servers** by G.E.T.
Also perfect for bar juice applications. Made from break-resistant and dishwasher safe polycarbonate. Each case contains 6 bottles, 6 storage lids, 6 large spouts, 6 small spouts, and 6 juice pour lids. Label clips include Blue Cheese, House, 1000 Island, Italian, French, Ranch, & 2 blank labels.
- 6597264  16 oz. Servers
- 6618615  32 oz. Servers
- 4576245  Label Clips, 8/Cs.

**Oil/Vinegar Rack & Cruets**
Keeps tables organized and clean.
- 5330725  Chrome Rack Only, holds two cruets, 6/Cs.
- 7329501  5 oz. Cruet Only w/stainless steel tops, 12/Cs.

**Stainless Salad Server** by Vollrath®
Adds visual appeal with self-service. 12 oz. bowls. Sold each.
- 2112498  3 Bowls, Fixed

**Cruet & Condiment Set** by Libbey®
Three-piece set features two elegant 6 oz. cruets with stoppers and a stainless steel holder.
- 4111019  1 Set
- 5024559  Cruets Only, 12/Cs.

**Oil & Vinegar Set** by Winco
Three-piece set includes wire rack with handle.
- 9173160
Deli Service

Clear Pebbled Polycarbonate Round Bowls
by Carlisle®
Exterior resists scratches, smooth interior is unaffected by salad oils, food acids, or dressings.
- 1556075 6" Dia. x 1½"D 12/Cs.
- 4837092 8" Dia. x 2"D 12/Cs.
- 8115362 8" Dia. x 2"D Ea.
- 7115363 10" Dia. x 3" Ea.
- 9115361 12" Dia. x 4"D Ea.
- A 8026890 15" Dia. x 5"D Ea.
- 6316376 18" Dia. x 6"D Ea.
- 9026907 23" Dia. x 8"D Ea.

Woven Wood Flat Bottom
Parquet Bowls
Extra heavy, four-ply stain and acid resistant bowls with look of woven wood. Will not absorb oils and odors. Perfect for salads and side orders or nuts and pretzels. Mahogany color. Not dishwasher safe.
- B 8329823 6" Bowl 12/Cs.
- 2329837 8" Bowl 12/Cs.
- 4329835 10" Bowl 12/Cs.

Spoons & Forks Set
C 7329907 12" Spoon & Fork Set

Salad Bowls by Cambro®
Impact-resistant. Dishwasher safe. Sold each.
- BIRCH BLACK
- D 7086077 2337103 6"
- 8337107 E 6337109 8"

Tongs by Cambro®
Withstands temperatures up to 300°F. Available in Flat Grip, redesigned Scallop (with a more secure and comfortable hold), Angled, or Easy-Grasp (which combines a fork and spoon for hard to hold items). Black.

Flat Grip 12/Cs.
- F 5187695 6"
- 6187694* 9"

Angled 12/Cs.
- G 0244434* 10½"x6"

Scalloped 2/CS.
- 2244077* 6"
- 4276606* 9½"
- 4297065* 12"

Easy-Grasp 2/CS.
- 2803674* 6"
- 2961225* 9½"

Warranty: 2-year on colored tongs. NSF Approved. *Ships from CA.

Scalloped Utility Tongs by Carlisle®
Made for strength and durability, and withstands heat up to 300°. NSF, Dishwasher safe.

9"
- RED-BROWN BEIGE BLACK CLEAR WHITE
- 7339625 1204718 7309354 9309881 6338776

12"
- 1317791 H 7123078 8309353 5123088 9339623

NSF Approved.
### Deli Service

#### Pasta Fork
Break-resistant polycarbonate with perforated bowl. 9". Black. Sold each. 2339547

#### Serving Spoons
Withstand heat up to 212°F. Notched handle to rest on edge of food pan. Hole for hanging. Black. Additional colors available as special order. Sold/Dz. SOLID | PERFORATED | 11" | 13" | 15" | NSF Approved. *Ships from OK or NC.*
---|---|---|---|---|---
6364681 | 6483044 | | | | 78122897 | 4418968 | | | | 6371860 | | | | | **NSF Approved.**

#### Serving Spoons
Versatility at a value. 13". Sold each. SOLID | PERFORATED | Beige | Clear | Black | NSF Approved. 4339552 | 1218031 | 3339553 | 8195372 | **NSF Approved.**

#### Small Salad Tongs
All-purpose tongs in various colors. 6". Sold each. 4151155 | Reddish-Brown | 2309904 | Beige | 1309905 | Black | 5290200 | Clear | 4338737 | White | **NSF Approved.**

#### Large Salad Tongs
All-purpose tongs in choice of colors. 9". Sold each. 9058850 | Reddish-Brown | 6309355 | Beige | 3309903 | Black | 1075688 | Clear | 4339628 | White | **NSF Approved.**

#### Small Salad Tongs
All-purpose tongs in choice of colors. 6". Sold each. 2309904 | Beige | 1309905 | Black | 5290200 | Clear | 4338737 | White | **NSF Approved.**

#### Perforated Buffet Spoons
3/4 oz. drain-through spoons. 10". Sold each. 9072745 | Beige | 2076727 | Black | 7337116 | Clear | NSF Approved.**

#### Buffet Spoons
1/2 oz. solid spoons. 8". Sold each. 9339599 | Beige | 4309894 | Black | 1518679 | Clear | 2339877 | White | **NSF Approved.**

#### Ladles
All-purpose ladles in various sizes. Sold each. 9339599 | Beige | 4309894 | Black | 1518679 | Clear | 2339877 | White | **NSF Approved.**

#### Imprinted Ladles
One-piece ladles with popular dressings imprinted on the handle. 13½" Black. Sold each. 2339299 | Bleu Cheese | 5339296 | Ranch | 2339539 | Italian | 5339767 | 1000 Island | **NSF Approved.**

#### Large Salad Tongs
All-purpose tongs in choice of colors. 9". Sold each. 9058850 | Reddish-Brown | 6309355 | Beige | 3309903 | Black | 1075688 | Clear | 4339628 | White | **NSF Approved.**
Buffet Utensils

**Stainless Steel Hollow Handle Serving Pieces**
Substantial grip tapers to a variety of elegant serving shapes. Sold each.

- **A 1145655** Spout Ladle, 1 oz.
- **B 6330857** Spout Ladle, 2 oz.
- **C 6329460** Deep Ladle, 11¼”, 4 oz.
- **D 1329523** Cold Meat Fork, 10”
- **E 6330807** Pastry Server, 11”
- **F 9330853** Pie Server, 11½”

**Spoons**
- **A 6330864** Slotted, 9½”
- **B 9330804** Solid Serving, 9¼”
- **C 4330759** Serving, 10½”
- **D 9330730** Solid Serving, 13”
- **E 7330814** Slotted Serving, 13”
- **F 6330809** Slotted, 11½”
- **G 4330809** Slotted, 11 ½”
- **H 5329461** Notched Salad, 11½”

**Luxor Deluxe Serving Pieces**
Polished 18/8 stainless steel for equal parts elegance and utility. Sold each.

- **Spoon**
  - **A 6330864** Slotted, 9½”
  - **B 9330804** Solid Serving, 9¼”
  - **C 4330759** Serving, 10½”
  - **D 9330730** Solid Serving, 13”
  - **E 7330814** Slotted Serving, 13”

**Pastry Server**
- **F 6330809** Slotted, 11½”
- **G 4330809** Slotted, 11½”
- **H 5329461** Notched Salad, 11½”

**Luxor Louvre Matching Utensils**

- **F 2074110** Punch Ladle, 4 oz.
- **G 3118346** Carving Fork, 10½”
- **H 1058098** Carving Knife, 11”
- **I 1074111** Sauce Ladle, 3/4 oz.

**Buffet Tongs**
Attractive and durable 18/8 stainless steel one-piece tongs complement buffet presentations. Sold each.

- **R 5225297** Pastry Tong, 9½”
- **S 4330874** Buffet/Pastry, 8”
- **T 2253094** Scalloped Tong, 10”
- **U 1253095** Serving Tong, 9¾”
- **V 7330848** Ice Tong, 6”
- **W 4330817** Serving Tong, 8”
Buffet Utensils

**Windsor Deluxe Stainless Steel Servingware**

Polished stainless steel serving pieces will enhance any tabletop. Sold each.

- **F 7146566** Slotted Spoon
- **G 9146564** Solid Spoon
- **H 1146570** Buffet Fork, 2-Tine

**Kool-Touch™ Buffetware by Vollrath®**

Insulated handles stay cool at hot buffets and in chafing dishes at temperature up to 180°F. Sold each.

- **F 7658826** Serving Tong, 8”
- **A 7658859** 1 oz. Ladle, 9”
- **7566003** Spoon, 9½”
- **B 6997852** Two-Tined Fork, 11”
- **C 6997399** Cold Meat Fork, 11”
- **7658834** Pie Server, 12”
- **D 7611924** Slotted Spoon, 12”
- **E 7612286** Solid Spoon, 12”

**Hammered Buffetware by American Metalcraft**

Hammered stainless steel handles dress up any buffet setting. Sold each.

- **7658826** Serving Tong, 8”
- **A 7658859** 1 oz. Ladle, 9”
- **7566003** Spoon, 9½”
- **B 6997852** Two-Tined Fork, 11”
- **C 6997399** Cold Meat Fork, 11”
- **7658834** Pie Server, 12”
- **D 7611924** Slotted Spoon, 12”
- **E 7612286** Solid Spoon, 12”

**Windsor Deluxe Stainless Steel Pastry Server**

Polished stainless steel will enhance any tabletop. Matches Windsor Deluxe Servingware. Sold each.

- **F 7331051** Pastry Server, 10½”

**Spoon Rest by TableCraft**

Brushed stainless steel spoon rest is 5” square. Sold each.

- **8833311**
Hammered Double Wall Insulated Bowls by American Metalcraft
Hammered stainless steel with insulated double wall. Heat or chill for hot and cold applications. Sold each.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>7660962</td>
<td>17 oz. Bowl</td>
<td>1⅛ qt.</td>
<td>9 ¼&quot; x 5 ¾&quot; x 2 ¾&quot;</td>
</tr>
<tr>
<td>7660970</td>
<td>34 oz. Bowl</td>
<td>3¾ qt.</td>
<td>10 ½&quot; x 7 ¼&quot; x 3 ¼&quot;</td>
</tr>
<tr>
<td>7660996</td>
<td>156 oz. Bowl</td>
<td>11½ qt.</td>
<td>11 ⅝&quot; x 9 ¼&quot; x 5 ½&quot;</td>
</tr>
</tbody>
</table>

Double Wall Insulated Bowls by Vollrath®
Heavy gauge, double wall stainless steel construction maintains proper food temperature (hot or cold) without affecting taste or color of food. Requires no pre-heating or chilling and will not sweat. Mirror-finished exterior looks upscale, satin-finished interior hides scratches and wear. Sold each.

**Round**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Beehive</th>
<th>Capacity</th>
<th>Diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td>9510769</td>
<td>1⅛ qt.</td>
<td>7 ½&quot; Dia.</td>
<td>4 ½&quot; H</td>
</tr>
<tr>
<td>7510779</td>
<td>3¾ qt.</td>
<td>9 ½&quot; Dia.</td>
<td>5&quot; H</td>
</tr>
<tr>
<td>6510770</td>
<td>6⅞ qt.</td>
<td>11 ¼&quot; Dia.</td>
<td>6 ½&quot; H</td>
</tr>
<tr>
<td>2510782</td>
<td>1 qt.</td>
<td>7 ¾&quot; Dia.</td>
<td>5 ½&quot; H</td>
</tr>
<tr>
<td>9510819</td>
<td>3¾ qt.</td>
<td>11 ¼&quot; Dia.</td>
<td>5&quot; H</td>
</tr>
</tbody>
</table>

**Square**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Beehive</th>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>4680021</td>
<td>¾ qt.</td>
<td>5 ¼&quot; x 5 ½&quot; x 2 ¾&quot;</td>
<td></td>
</tr>
<tr>
<td>4680351</td>
<td>1⅛ qt.</td>
<td>7 ¼&quot; x 7 ¼&quot; x 3 ¼&quot;</td>
<td></td>
</tr>
<tr>
<td>4680310</td>
<td>1½ qt.</td>
<td>8 ¼&quot; x 8 ¼&quot; x 4 ¼&quot;</td>
<td></td>
</tr>
<tr>
<td>4680013</td>
<td>5¾ qt.</td>
<td>9 ¼&quot; x 9 ¼&quot; x 5 ¼&quot;</td>
<td></td>
</tr>
<tr>
<td>0261842</td>
<td>8¼ qt.</td>
<td>11 ¾&quot; x 11 ¾&quot; x 5 ¾&quot;</td>
<td></td>
</tr>
</tbody>
</table>

Wrought Iron Griddle & Stand by American Metalcraft
Crafted of beautiful black wrought iron. Perfect for breakfast stations, fajita stations, and buffets. Sold each.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td>3857638</td>
<td>Griddle</td>
<td>18&quot;</td>
</tr>
<tr>
<td>2755601</td>
<td>Stand</td>
<td>17&quot;</td>
</tr>
</tbody>
</table>

Paella Pan & Stand by American Metalcraft
Long-lasting carbon steel non-stick finish and stainless steel handles. Pairs well with ornate wrought iron stand for remarkable station presentations. Sold each.

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>2747178</td>
<td>Paella Pan</td>
<td>21 ¼&quot;</td>
</tr>
<tr>
<td>2755601</td>
<td>Stand</td>
<td>17&quot;</td>
</tr>
</tbody>
</table>

Tri-Ply Stainless Steel Induction Cookware by TableCraft
Tri-ply construction (18/8 stainless steel interior, 18/0 aluminum, stainless steel exterior), with brushed interior and exterior finish and loop handles. Safe for stove top, hot plate, gas, steam, induction and oven use. Sold each.

**Oval**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>8844706</td>
<td>3⅛ qt.</td>
<td>9&quot; x 12&quot; x 2 ½&quot;</td>
</tr>
<tr>
<td>8844755</td>
<td>5¾ qt.</td>
<td>10&quot; x 16&quot; x 2 ½&quot;</td>
</tr>
</tbody>
</table>

**Roast Pan**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>8842320</td>
<td>3½ qt.</td>
<td>12&quot; x 10&quot; x 2 ½&quot; (Not Induction Ready)</td>
</tr>
<tr>
<td>8842361</td>
<td>6 qt.</td>
<td>14½&quot; x 11½&quot; x 3 ½&quot;</td>
</tr>
<tr>
<td>8844607</td>
<td>11¾ qt.</td>
<td>16¾&quot; x 13¾&quot; x 3 ½&quot; (Not Induction Ready)</td>
</tr>
</tbody>
</table>

**French Oven Lid**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Fits Item Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 8844664</td>
<td>8844607</td>
</tr>
</tbody>
</table>

Ships from IL.
Display

**Portion Control Cereal and Snack Dispensers** by Rosseto®
Frosted sides showcase product but conceal fingerprints, smudges, and dust. Patented silicone dispensing wheel keeps product fresh and dispenses the right amount every time. 1 oz. portion control ideal for cereals and toppings like raisins, nuts, candy, and other dry goods. 1 gallon capacity. Sold each.

- **One Cylinder**
  - 2703049 4¾” Dia. x 6⅝” H
  - 7673395 4¾” Dia. x 9” H

**Countertop Swing Waste Bins**
by American Metalcraft
Perfect size for counters, table, and buffet placement, in brushed stainless steel. Sold each.

- **7683055**
  - 4¾” Dia. x 6¾” H

**Flexible Bowls**
by American Metalcraft
Virtually unbreakable high-impact polystyrene bowls with espresso-textured surface that's antibacterial. For use in both hot and cold environments. Hand wash only. Sold each.

- **7683048**
  - 17 oz., 5” Sq. x 2½” H
- **7684343**
  - 5 1 oz., 7½” Sq. x 3½” H
- **7684327**
  - 85 oz., 9½” Sq. x 4½” H
- **7684442**
  - 172 oz., 11½” Sq. x 4½” H

**Option Dispenser Set** by TableCraft
Includes (6) 48 oz. durable clear Triton® polycarbonate dispensers with black, easy-to-clean top, 10 polypropylene dressing name tags and white or black tray. Fits standard 12” x 20” opening. Sold each.

- **4865854** Stainless Steel
- **8786741** with White Tray
- **A 8836975** with Black Tray

**Vertical Fruit Holder** by TableCraft
Designed with chrome-plated metal, a smart, stylish and sanitary way to serve fruit on your buffet. Sold each.

- **7564727** 17½”H x 3¾”W

**Template Tray Only**
Stainless Steel 48 oz. Dispensers & Tray Set
- **8786741** with White Tray
- **A 8836975** with Black Tray

NSF Approved. BPA Free. Ships from IL.
Display Beverage Tubs by American Metalcraft

Stainless Steel Tubs by American Metalcraft
Trendy stainless steel tubs in different sizes for different uses, from serving seafood on ice to holding flatware, napkins, and other necessities at food stations. Made of long-lasting stainless steel with two free-hanging handles that look attractive and make transportation easier. Sold each.

<table>
<thead>
<tr>
<th>Tub</th>
<th>Pail</th>
</tr>
</thead>
<tbody>
<tr>
<td>5718891</td>
<td>6⅛&quot; Dia. x 3&quot;H</td>
</tr>
<tr>
<td>2313991</td>
<td>8½&quot; Dia. x 7¾&quot;H</td>
</tr>
<tr>
<td>1085617</td>
<td>8&quot; Dia. x 3¼&quot;H</td>
</tr>
<tr>
<td>4147600</td>
<td>8¾&quot; Dia. x 3¼&quot;H</td>
</tr>
</tbody>
</table>

Shipping from IL.

Natural Galvanized Pails & Tubs by American Metalcraft
Round galvanized metal tubs with a rustic galvanized metal finish easily adapt to any setting and purpose, from storing and organizing condiment containers at a catered event to serving your signature seafood, soups, stews, sandwiches and sides at a party. Sold each.

<table>
<thead>
<tr>
<th>Tub</th>
<th>Pail</th>
</tr>
</thead>
<tbody>
<tr>
<td>7487689</td>
<td>6⅛&quot; x 3&quot;</td>
</tr>
<tr>
<td>2487692</td>
<td>8&quot; x 3½&quot;</td>
</tr>
</tbody>
</table>

Shipping from IL.

Beverage Tubs by American Metalcraft
A convenient and visually appealing alternative to traditional coolers, serve beer, wine coolers, or water bottles in this stylish, full-size black or copper rectangular beverage tub that features a sleek, hammered surface and free-swinging decorative handles. Fill a 12 x 20 compatible full pan insert (sold separately) with ice, place it in the tub, and you’re ready for service. Sold each.

<table>
<thead>
<tr>
<th>Tub</th>
<th>Pail</th>
</tr>
</thead>
<tbody>
<tr>
<td>0011015</td>
<td>Black Tub, 20½&quot; x 12½&quot; x 8&quot;</td>
</tr>
<tr>
<td>0010991</td>
<td>Copper Tub, 20½&quot; x 12½&quot; x 8&quot;</td>
</tr>
</tbody>
</table>

Shipping from IL.
Display Risers by TableCraft

**Black Metal** 4-piece Square Riser Set, black with non-slip top surface. Sizes; 7" x 6" x 2", 7" x 6" x 3", 7" x 6" x 4", 7" x 6" x 6". Use alone or as a set, this simple design allows your food to take center table.

- **A** 2586121  Set of 4

**Black/Chrome Plated** 3 piece Riser Set, 6" x 6", square includes: (1) 2"H, (1) 3"H, (1) 4"H, with non-slip rubber tops, black powder coated metal.

- **B** 7721632  Set of 3

Ships from IL.

**Brushed Stainless Steel**

- **C** 3852969  Set of 3, Round 8" dia. x 9"H, 7" dia. x 6"H, 6" dia. x 3"H
- **D** 2993632  Set of 3, Square 9", 7", 5"

Ships from IL.

---

Stainless Steel Hammered Tub by American Metalcraft

Open tub design is perfect for your next catered event, buffet, or party. Just fill it with ice and keep your canned or bottled drinks cold for guests. Each party tub is individually crafted with a ball-peen hammer, for a one-of-a-kind look. Handles on each side allow easy transport. Sold each.

- **4487708**  19¾"L x 14"W x 9½"H

Ships from IL.

---

Write-On™ Bamboo Risers by TableCraft

Add height and dimension to any table or store ingredients in the kitchen. Eco-friendly bamboo with convenient hollow storage and a chalkboard label. Sold each.

**Round**

- **6545574**  5" x 5" x 5"
- **1865487**  6" x 6" x 8"
- **2112364**  9" x 9" x 10"

**Square**

- **4887967**  13" x 8" x 7"
- **2501080**  4" x 4" x 5½"
- **1906267**  6" x 6" x 7"

Ships from IL.
Melamine Serving Boards

Rustic Melamine Wood Boards by American Metalcraft
Stain resistant and easy-to-clean melamine serving boards bring rustic farm charm to your buffet line or table tops. Ample size makes it perfect for serving freshly-baked bread or displaying hors d'oeuvres. Sold each.

Round
2556057 13½" Dia. x 1⅛"H
8210173 21½" Dia. x 1¼"H

Oval
8201440 25½"L x 10¼"W x 1⅛"H

Ships from IL.

Bamboo Melamine Serving Boards by American Metalcraft
The look of real bamboo with the long-lasting durability of melamine in a light finish that provides a perfect backdrop to showcase your signature appetizers or meat and cheese spreads. Sold each.

Square
3134439 11⅛" Sq. x 3/8"H

Rectangular
7860028 20½"L x 12½"W x 3/8"H

Ships from IL.
Melamine Serving Boards

**Elm Melamine Serving Boards** by American Metalcraft
Attractive, wood-grain appearance enhances any setting. Ample size makes it perfect for serving freshly-baked bread or displaying hors d’oeuvres. Melamine construction makes it stain resistant and easy to clean. Sold each.

<table>
<thead>
<tr>
<th>Shape</th>
<th>Code</th>
<th>Size Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Square</td>
<td>6762837</td>
<td>11 ¼&quot; Sq. x 3/8&quot;H</td>
</tr>
<tr>
<td>Rectangular</td>
<td>9478089</td>
<td>20¾&quot;L x 12½&quot;W x 3/8&quot;H</td>
</tr>
</tbody>
</table>

Ships from IL.

**Walnut Melamine Serving Boards** by American Metalcraft
Attractive, wood-grain appearance with ample size for freshly-baked bread or displaying hors d’oeuvres. Stain resistant and easy to clean melamine for busy, high-volume establishments and outdoor dining venues. Sold each.

<table>
<thead>
<tr>
<th>Shape</th>
<th>Code</th>
<th>Size Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Square</td>
<td>3030812</td>
<td>11 ¼&quot; Sq. x 3/8&quot;H</td>
</tr>
<tr>
<td>Rectangular</td>
<td>7245808</td>
<td>20¾&quot;L x 12½&quot;W x 3/8&quot;H</td>
</tr>
</tbody>
</table>

Ships from IL.

**Acacia Melamine Serving Boards** by American Metalcraft
Serving pieces that look like beautiful wood but are actually durable, washable, stain and oil-resistant melamine! Sold each.

<table>
<thead>
<tr>
<th>Shape</th>
<th>Code</th>
<th>Size Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round</td>
<td>2869446</td>
<td>13½&quot; Dia. x 1½&quot;H</td>
</tr>
<tr>
<td></td>
<td>9593851</td>
<td>21½&quot; Dia. x 1½&quot;H</td>
</tr>
<tr>
<td>Oval</td>
<td>8860020</td>
<td>25½&quot;L x 10¼&quot;W x 1½&quot;H</td>
</tr>
</tbody>
</table>

Ships from IL.

**Faux Slate Melamine Platters** by American Metalcraft
Rustic yet refined, platter looks like slate but is made of break-resistant melamine. Perfect for displaying appetizers or hors d’oeuvres. Just add cheese, crackers, fruits, or veggies! Sold each.

<table>
<thead>
<tr>
<th>Shape</th>
<th>Code</th>
<th>Size Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round</td>
<td>2804987</td>
<td>14¾&quot; Sq. x 8¼&quot;W x 1/4&quot;H</td>
</tr>
<tr>
<td></td>
<td>9799818</td>
<td>14½&quot; Sq. x 1/4&quot;H</td>
</tr>
<tr>
<td></td>
<td>9799826</td>
<td>18&quot;L x 8½&quot;W x 1/4&quot;H</td>
</tr>
<tr>
<td></td>
<td>2874568</td>
<td>21½&quot;L x 13&quot;W x 1/4&quot;H</td>
</tr>
</tbody>
</table>

Ships from IL.
3-Tier Wrought Iron Stand & Platters by American Metalcraft
Perfect for banquet and buffet service that needs versatile displays. Sold each.

**Stands**
- A 2827632  Stair Step
- B 9801747  Fan Out
- **Platters.** 14¼"L x 7½".
  - 4727616  Melamine
  - 6883730  Ceramic

**Oval Platters** by Focus Foodservice
Heavyweight, highly polished stainless steel with rolled edge.
- 9349093  8½" x 11¾"
- 1349109  8½" x 13¾"
- 3349107  10¾" x 15¼"
- 2349108  14½" x 21¾"

Need Bar Trays?
Look in the Bar section on pages 185-186
**Festival Trays** by Carlisle®
Molded-in pattern with etched crystal appearance. Excellent alternative to glass, crystal, or disposables. SAN material resists staining and is safe to use from 0°F to 180°F. Clear. Dishwasher Safe.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>13&quot; Round</td>
<td>5234703</td>
<td>9372145</td>
</tr>
<tr>
<td>16&quot; Round</td>
<td>5198601</td>
<td>3158342</td>
</tr>
<tr>
<td>10¾&quot; x 15&quot;</td>
<td>2339778</td>
<td>7168487</td>
</tr>
<tr>
<td>7&quot; x 12¾&quot;</td>
<td>8339764</td>
<td>1168491</td>
</tr>
<tr>
<td>16&quot; x 22&quot; w/ Handles</td>
<td>1289727</td>
<td>4158341</td>
</tr>
<tr>
<td>13&quot; x 19½&quot; w/ Handles</td>
<td>1339779</td>
<td>3167608</td>
</tr>
</tbody>
</table>

**Celebration Trays** by Carlisle®
Tasteful, intricately embossed and highly polished selection of value-priced chrome-plated serving trays for buffet or serving use.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round with Gadroon Border</td>
<td>4249546</td>
</tr>
<tr>
<td>Rectangular with Gold Border</td>
<td>3228079</td>
</tr>
<tr>
<td>Rectangular with Ornate Border</td>
<td>1336080</td>
</tr>
<tr>
<td>Oval with Gold Border</td>
<td>3239951</td>
</tr>
<tr>
<td>Octagon with Beaded Border</td>
<td>8228066</td>
</tr>
</tbody>
</table>

**Serving Trays** by Vollrath®
Contrasting satin-finished rim and mirror-finished interior made of heavy-gauge, 18/8 type 304 stainless steel. Integrated handles. Dishwasher safe. 3/Cs.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oval</td>
<td>0904326</td>
</tr>
<tr>
<td>Rectangular</td>
<td>0904250</td>
</tr>
<tr>
<td>Square</td>
<td>0904318</td>
</tr>
<tr>
<td>Round</td>
<td>8546202</td>
</tr>
<tr>
<td>Rectangle</td>
<td>9546201</td>
</tr>
<tr>
<td>Octagonal</td>
<td>1545961</td>
</tr>
</tbody>
</table>

**Oval Hammered Trays** by American Metalcraft
Individually crafted from heavy-duty stainless steel with a ball-peen hammer making every piece literally one-of-a-kind. Sold each.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>11&quot; x 15&quot;</td>
<td>3880986</td>
</tr>
<tr>
<td>13¼&quot; x 17¼&quot;</td>
<td>3881018</td>
</tr>
<tr>
<td>15½&quot; x 20&quot;</td>
<td>3881067</td>
</tr>
</tbody>
</table>

**Elegant Reflections Trays** by Vollrath®
Durable 18/8 stainless steel with mirror-like finish and delicate engraving to add a touch of elegance to any buffet setting.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round, 12¾&quot;</td>
<td>5193438</td>
</tr>
<tr>
<td>Round, 18¾&quot;</td>
<td>2190866</td>
</tr>
</tbody>
</table>

**Esquire Fluted Trays** by Vollrath®
Attractive, fluted design with embossing on durable, heavy-duty 18/8 stainless steel. Dishwasher safe.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>12½&quot; x 18¼&quot;</td>
<td>2376671</td>
</tr>
<tr>
<td>14¼&quot; x 21&quot;</td>
<td>7371347</td>
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<tr>
<td>Oval</td>
<td>9407073</td>
</tr>
<tr>
<td>Round</td>
<td>6414197</td>
</tr>
<tr>
<td>Rectangular</td>
<td>3407103</td>
</tr>
</tbody>
</table>
Accessorize your tabletop

From molded trays to condiment and napkin dispensers, the tabletop items you keep on hand and display on your tables can help set the right mood and make every dining experience go more smoothly for both the customers and the servers. Our vast selection of products allow for you to create a tabletop setting that is both aesthetically pleasing and highly functional for all.

The key to many tabletop and service items is the ingenuity they use to make mundane dining tasks seamless and easy. For example, serving trays with quiet, non-slip bottom liners prevent breakage and keep the clamor of glasses and dishes to a minimum. Accessories such as salt and pepper refillers, and squeeze dispenser funnels ensure that your tabletop condiment holders are full when your customer uses them, preventing additional trips to the kitchen.

Add pizzazz

Sometimes tabletop accessories are eye-catching items that can add color, texture and visual appeal to your table presentations. Look for whimsical ways to present both formal and less formal foods. Appetizer and side dishes can be served in a variety of ways, and we have many decorative and functional options from which to choose. Foodserver tools that enhance tabletop service presentation include crumb sweepers, cheese graters, and tip trays. These tools can add a smile to the dining experience, which is welcome at any table.

From beginning to end

The tabletop setting and table presentation is one of the first thing that catches your customer’s eye, either just before receiving menu in hand, or just after. As your menu is an integral part of the first impression you make when seating diners, it is essential that you choose the menu cover that best complements the décor and ambiance of your establishment. Once the meal is complete, our stylish check presenters and tip trays will help make lasting final impressions on diners.

Keep the line moving

Diners in busy cafeteria style settings expect to move through the line quickly and efficiently. Being organized with supplies to make this happen is a must. Fast food and Café trays, flatware holders, and napkin and straw dispensers are all key components necessary in keeping the line moving. Dispensers designed specifically for certain condiments come in different shapes, sizes, and colors, made from both glass and plastic alike.

did you know?

The size, shape and positioning of your table-tent marketing pieces greatly affects how eyes naturally fall on them. Position your most profitable or newest items in the center of your other table-tent marketing pieces.
Trays

**Cafe Trays** by Carlisle®

Economical, lightweight polypropylene trays with skid-resistant, textured surface and stacking lugs for air flow to improve drying time. Additional colors available as a special order.

- **12” x 17”** Handled. 24/Cs.
  - Black: 2968105
  - Blue: 2962330
  - NSF Approved. Ships from OK or NC.

- **14” x 18”** Trapezoid. 12/Cs.
  - Black: 6199145
  - Blue: 9216243

**Fast Food Trays** by Carlisle®

Economical polypropylene trays are durable and stain resistant with a textured surface for skid resistance and stacking lugs for quick drying. Dishwasher safe. Other colors available as special order.

- **10” x 14”**
  - Red: 5339874
  - Brown: 8339871
  - Forest: 6339873
  - Black: 4339875
  - Slate: 1347020
  - Gray: 9347014
  - **12” x 16”**
    - Red: 1339886
    - Brown: 3339884
    - Forest: 2339885
    - Black: 9339870
    - Slate: 8347015
    - Gray: 7347016
  - Each: 24/CS.

- **14” x 18”**
  - Red: 5339882
  - Brown: 7339880
  - Forest: 6339881
  - Black: 4339883
  - Slate: 6347017
  - Gray: 5347018
  - Each: 12/CS.

**Carlisle® Tray Colors**

- Red
- Brown
- Forest
- Black
- Slate
- Gray
- Kelly Green
- Orange
- Mauve
- Blue
- Burgundy
- Chocolate
- Blue/Green
- Beige
- Gold

**6 Compartment Trays** by Carlisle®

Left or right hand flatware compartments. Right hand trays measure 14¾” x 10”. Left hand trays measure 13¾” x 9¾”. ABS plastic trays are safe from 0° to 180°F, poly trays are safe from 30° to 180°F. Dishwasher safe. Other colors available as special order. 24/Cs.

**ABS Plastic**

<table>
<thead>
<tr>
<th>Color</th>
<th>Code</th>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>Black</td>
<td>6319685</td>
<td>1386747</td>
</tr>
<tr>
<td>Red</td>
<td>1514892</td>
<td>9303702</td>
</tr>
<tr>
<td>Right</td>
<td>LEFT</td>
<td>LEFT</td>
</tr>
<tr>
<td>Polypropylene</td>
<td>9478355</td>
<td>9303181</td>
</tr>
</tbody>
</table>

FDA and NSF Approved. Ships from OK or NC.
**Griptite™2 Trays** by Carlisle®

Griptite™2 trays are stain resistant, and their heavy duty fiberglass construction eliminates warping. The new non-skid surface helps to prevent spills and grips plates better than any existing tray. Additional coating on the sides of the tray reduces wear and separation of fiberglass due to drops. Tray color will stay like new, even after numerous washings. 5-year limited warranty. NSF. Dishwasher Safe.

<table>
<thead>
<tr>
<th>Size</th>
<th>B 9760248</th>
<th>9272643</th>
</tr>
</thead>
<tbody>
<tr>
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<td>4780865</td>
<td>4263050</td>
</tr>
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<td>14&quot; Round</td>
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<td>25&quot; Oval</td>
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</tr>
<tr>
<td>31&quot; Oval</td>
<td>6094750</td>
<td>8305766</td>
</tr>
</tbody>
</table>

*Extra height reduces fatigue.

**Round Cork Trays** by Carlisle®

Natural cork surface bonded to tray recess holds glassware in place. Brown. Sold each. 5339320 14" 7339328 16"

**Deluxe Steel Tray Stand**

1" tubular steel reinforced legs, sturdy rivet-hinge joints, wide washable webbing and non-marking plastic feet. 18½"W x 17¾"D x 31"H. A 9329988

**Plastic Tray Stand** by Central Specialties Ltd

Sanitary, non-porous surface will not rust, pit or scratch. Stands on its own when folded. Replaceable straps. Dishwasher safe. 3365830 Black, 18½"W x 30"H

**Hardwood Tray Stand**

B 9331018 32"H Mahogany

**Wooden Tray Stands** by Central Specialties Ltd

Walnut finish. Legs reinforced with rivet-hinged cross braces for extra strength. Withstands large, heavily loaded trays. 18½"W x 17"D. 53204567 38"H 5343256 30"H

*Extra height reduces fatigue.
Trays

**Polytread Trays** by Cambro®
General purpose, non-skid trays help reduce spills, breakage and messes. Special non-skid surface is bonded directly into a polypropylene tray. Includes Dri-Stack separators that circulate air freely for fast drying.

**Round**
- BROWN: 3232386 7395841 11” Round
- 7211071 5395843 14” Round
- 8271298 6395818 16” Round

**Rectangle**
- 3395811 2395812 10” x 14”
- 4395802 12” x 16”
- 8519175 14” x 18”

**Griplite Trays** by Carlisle®
Safety, weight, and balance of our Sure-Grip fiberglass trays with the economy of an injection molded tray. Rubber liner is molded into the tray and provides a stain and odor-resistant surface for glassware and dinnerware. Available in 3 sizes and 2 popular colors. Hand wash only.

**Round**
- TAN: 7783061 7783053 11” Round
- 7783095 3789997 14” Round
- 7783152 7777303 16” Round

**Camtread Trays** by Cambro®
Rugged fiberglass with textured rubber surface permanently bonded to the tray for superior grip to minimize spills. Reinforcement rods help prevent warping. Dishwasher safe.

**TAN**
- 7246283 4302873 11” Round
- 5246285 7107014 14” Round
- 4246286 7105653 16” Round
- 2218741 6123921 25” Oval
- 6246284 8302861 27” Oval

5-year guarantee. NSF Approved.
**Endurance Bowls** by American Metalcraft
Melamine bowls look just like porcelain, but with lighter weight and more durability. Sold each.

- 5607908 5”
- 5607957 9½”
- 5607932 7”
- 5607973 12”

---

**Stainless Steel Wire Baskets** by Service Ideas
Round and oval heavy-duty wire baskets in polished stainless steel. Also available in distinct, wavy design. Sold each.

- 2819613 Round Polished, 7”
- A 2819456 Round Polished, 9”
- 2819852 Oval Polished, 9”
- 2819290 Wavy Brushed, 7”
- B 2819399 Wavy Brushed, 9”

---

**Regent Baskets** by TableCraft
Durable, beautiful 18/10 stainless steel baskets. Hand washing recommended. Sold each.

- **Oval**
  - C 2299931 9½” x 7½” x 3½”
- **Bread Stick Holder**
  - D 2442317 3½” x 5½”

---

**Tall Bread Basket** by Service Ideas
Unique new shapes for your tabletop or buffet tables. 10” x 11” x 12”. Sold each.

4596391
## Grande Baskets by TableCraft
Versatile rectangular polypropylene baskets great for large servings or appetizers. 11¾” x 8½” x 1½”H. 36/Cs.
- **Black**: 2348845
- **Brown**: 9348780
- **Forest Green**: 7348840
- **Red**: 1348796

Microwave and dishwasher safe.

## Jumbo Platter Baskets by TableCraft
Durable oval polypropylene baskets accommodate extra-large servings or an array of appetizers less expensively than china platters. 12¾” x 9½” x 1½”H. 36/Cs.
- **Black**: 1348853
- **Red**: 4348850
- **Forest Green**: 6348858

Microwave and dishwasher safe.

## Jumbo Oval Baskets by TableCraft
Polypropylene baskets with traditional lace design. For large servings. Stackable. 11¼” x 8¾” x 1¾”H. 36/Cs.
- **Black**: 2348829
- **Red**: 4348827
- **Forest Green**: 6348825

Microwave and dishwasher safe.

---

### Classic Oval Baskets by TableCraft
Add variety with color with unbreakable and stackable high density polyethylene oval baskets. 9½” x 6” x 2”H. 36/Cs.
- **Brown**: 5348792
- **Red**: 6348775
- **Yellow**: 2348795
- **Green**: 4348793
- **Black**: 6348833
- **Forest Green**: 5245626

Microwave and dishwasher safe.

### Fast Food Baskets by TableCraft
Unique oval shape baskets. Polypropylene constructed. 10½” x 7” x 1 ½”H. 36/Cs.
- **Red**: 2348803
- **Yellow**: 8348856
- **Brown**: 6348791
- **Black**: 1348861
- **Forest Green**: 4348868

Microwave and dishwasher safe.

### Ridal Collection by TableCraft
Hand-woven baskets made with durable polypropylene and solid cord construction for longer lasting shape.
- **Black**: 9920976
- **Brown**: 9920943
- **Red**: 9920539

Microwave and dishwasher safe.
**Natural Woven Baskets** by TableCraft
Handmade from polypropylene cord. Will not absorb oils or odors. Wipes clean with a damp cloth. Ideal for sandwiches or rolls.

<table>
<thead>
<tr>
<th>Shape</th>
<th>Measurement</th>
<th>Item No.</th>
<th>Unit Price</th>
<th>Case Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oval</td>
<td>6½” x 10” x 3”H</td>
<td>4348819</td>
<td>5348818</td>
<td>36/Cs.</td>
</tr>
<tr>
<td>Rect.</td>
<td>6” x 9” x 2½”H</td>
<td>6348817</td>
<td>9348798</td>
<td>36/Cs.</td>
</tr>
<tr>
<td>Round</td>
<td>8¼” Dia. x 2¼”H</td>
<td>7348816</td>
<td>8348815</td>
<td>36/Cs.</td>
</tr>
<tr>
<td>Oblong</td>
<td>5” x 13” x 3”H</td>
<td>9348814</td>
<td>3348794</td>
<td>36/Cs.</td>
</tr>
</tbody>
</table>

**Vinyl “Reed” Baskets** by TableCraft
Simulated reed baskets. Dark cedar blend. Hand washing recommended. 12/Cs.

- A 9712381 Cracker Basket, 3½” x 9” x 2”
- B 3348802 Round Willow, 9” x 3½”
- C 2348787 Oval Willow, 6” x 9” x 3”
- C 1348804 Black/Gold Oval, 6” x 9” x 2¼”

**Vinyl “Rattan” Baskets** by TableCraft

- A 1372168 Oval, 6” x 9” x 2¼”
- B 1573682 Round, 9” x 3”
- C 7348790 Round, 7” x 2”
- D 6030076 Oval, 7” x 5” x 2”

**Garden Jars with Clamp Lid** by Libbey®
Create rustic and unique food presentations with jars that have a large opening for easy access and a white BPA-free rubber gasket for an airtight seal. 6 Ea./Cs.

- 8558645 6½ oz, 3¼”H x 4½”D
- 7994031 17 oz, 3½”H x 5½”D
- 8576498 25¼ oz, 5¼”H x 5½”D

**Cast Iron** by American Metalcraft
Mini cast iron pots and pans perfect for individual heated servings. Hand wash only. Sold each.

- 8990376 Rectangle Serving Pot w/Handles, 9½ oz.
- 8986291 Round Serving Pot w/Handles, 19 oz.
- 8989337 Round Serving Pot w/Handles, 27 oz.
- E 8984742 Oval Serving Pot w/Handles, 27 oz.
- 8986499 Oval Serving Pot w/Handles, 36½ oz.
- F 8985590 Round Pot, 9 oz.
- 8990277 Oval Fry Pot, 11½ oz.
- 8984932 Fry Pot, 3½”, 3½ oz.
- G 8990319 Fry Pot, 5”, 8½ oz.
- 8993081 Fry Pot, 6”, 15½ oz.

**Kiln™ Ovenware** by Front of the House
Bake and serve in the same dish with rustic, chic stoneware that’s tough, vitrified and heat resistant up to 500°F. Smoothly glazed white interior is easy to clean. Rough, textured exterior resembles cast iron.

- 9565052 7 oz. Round w/Lid 12/Cs.
- H 9565060 8 oz. Square w/Lid 12/Cs.
- 9565029 16 oz. Round w/Lid 12/Cs.
- I 9614215 16 oz. Rectangle without/Lid 12/Cs.
- 8663793 21 oz. Round w/Lid 4/Cs.
- J 6294628 56 oz. Round w/Lid 2/Cs.
Baskets

Meranda Serving Baskets by TableCraft
Holds 2 and 3 oz size ramekins. Chrome and black wire baskets. Ramekins not included.

- **Chrome**
  - 7309965 Oval, 13” x 7” x 2” 1
  - 1054346 Square, 11” x 7” x 2” 1
  - 4578808 Oval, 13” x 7” x 2” 1

- **Black**
  - 8349715 Square, 11” x 7” x 2” 1
  - 8873329 Oval, 13” x 7” x 2” 1
  - 1642916 Round, 11” x 8” x 2” 1

Ships from IL.

Artisan Baskets by TableCraft
Holds 2 and 3 oz ramekins. Cool and contemporary design that accommodates large portions while ensuring that all the food stays inside. Stackable for space-saving storage. Ramekins not included.

- **Black**
  - 8349715 Square, 11” x 7” x 2” 1
  - 8873329 Oval, 13” x 7” x 2” 1
  - 1642916 Round, 11” x 8” x 2” 1

Ships from IL.

Stainless Steel Baskets by TableCraft
Constructed of durable stainless steel with circle cut-outs, these baskets have a sleek, silver look that will last through multiple services in busy kitchens. Dishwasher safe.

- **Cut-Out Circles**
  - 8833170 7⅝” x 7⅝” x 2⅞” 1
  - 8833204 Off-Set 9½” x 9⅜” x 2⅜” 1

Ships from IL.
Baskets & Bags

Canvas Bags by American Metalcraft
Round cream and brown canvas bread baskets are machine washable, saving the hassle of trying to clean it by hand like many other bread serving options.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>EA/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7887243</td>
<td>Cream/Brown 6¼&quot; Dia. x 4¼&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887276</td>
<td>Cream/Brown 7½&quot; Dia. x 5&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887193</td>
<td>Cream/Brown 7½&quot; x 5¼&quot; x 4&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887383</td>
<td>Cream/Brown 9¼&quot; x 6¾&quot; x 5&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887235</td>
<td>Cream/Gray 6¼&quot; Dia. x 4¼&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887250</td>
<td>Cream/Gray 7½&quot; Dia. x 5&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887292</td>
<td>Cream/Gray 7½&quot; x 5¼&quot; x 4&quot;</td>
<td>1</td>
</tr>
<tr>
<td>7887375</td>
<td>Cream/Gray 9¼&quot; x 6¾&quot; x 5&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from IL.

Tapered Birch Bread Baskets by American Metalcraft
Attractive natural wood that blends with most décor with slotted sides and a tapered design. Lightweight for easy carry.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>EA/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7887417</td>
<td>5&quot; Sq. x 3&quot;H</td>
<td>1</td>
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<tr>
<td>7887433</td>
<td>7&quot; Sq. x 3¼&quot;H</td>
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</tr>
<tr>
<td>7887441</td>
<td>9½&quot; Sq. x 4&quot;H</td>
<td>1</td>
</tr>
<tr>
<td>7887409</td>
<td>12&quot; Sq. x 4½&quot;H</td>
<td>1</td>
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<tr>
<td>7887466</td>
<td>9¼&quot;L x 6¼&quot;W x 3&quot;H</td>
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</tbody>
</table>

Ships from IL.
### Angular Olive Wood Serving Boards with Handles

*by American Metalcraft*

Earthy look accented with funky cut handles for a distinctive design. For optimal performance and longevity, handwashing is recommended.

<table>
<thead>
<tr>
<th>EA/C.S.</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
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<td>9 1/8&quot; x 5 3/8&quot; x 5/8&quot;H</td>
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</tr>
<tr>
<td>7876527</td>
<td>12 1/4&quot; x 5 3/8&quot; x 5/8&quot;H</td>
<td>1</td>
</tr>
<tr>
<td>7876592</td>
<td>14&quot; x 9&quot; x 5/8&quot;H</td>
<td>1</td>
</tr>
<tr>
<td>7876550</td>
<td>16 5/8&quot; x 5 3/8&quot; x 5/8&quot;H</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from IL.

### Angular Olive Wood Serving Boards

*by American Metalcraft*

Now available in larger sizes, these earthy boards look great on any table. For optimal performance and longevity, handwashing is recommended.

<table>
<thead>
<tr>
<th>EA/C.S.</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8946220</td>
<td>18&quot;L x 8 3/4&quot;W x 3/4&quot;H</td>
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<tr>
<td>9715632</td>
<td>20&quot;L x 8&quot;W x 3/4&quot;H</td>
<td>1</td>
</tr>
<tr>
<td>8946246</td>
<td>22&quot;L x 13&quot;W x 3/4&quot;H</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from IL.

### Olive Wood Bread Crates

*by American Metalcraft*

Hard and strong olive wood crates are the perfect accent for rolls, small bread loaves, biscuits or muffins. Small enough for portion control and interesting enough to dress up a table. For optimal performance and longevity, handwashing is recommended.

<table>
<thead>
<tr>
<th>EA/C.S.</th>
<th>Size</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7877103</td>
<td>8 1/2&quot;L x 4&quot;W x 2 1/2&quot;H</td>
<td>1</td>
</tr>
<tr>
<td>3384801</td>
<td>7 3/4&quot;L x 6&quot;W x 2 1/2&quot;H</td>
<td>1</td>
</tr>
</tbody>
</table>

Ships from IL.
Wavy Olive Wood Serving Boards with Handles by American Metalcraft

Olive wood is especially hard and strong, with an earthy tone that makes it striking as a serving board. Use for bread, vegetables, pizza, appetizers or hors d’oeuvres. For optimal performance and longevity, handwashing is recommended.

<table>
<thead>
<tr>
<th>EA/CS.</th>
<th>14¾&quot;L x 7&quot;W x 3/4&quot;H</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>7876865</td>
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</tr>
<tr>
<td>7692254</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ships from IL.

Oval Olive Wood Serving Boards by American Metalcraft

A natural and earthy alternative to traditional serving and displayware, the sturdy, solid Olive wood is the perfect natural backdrop for displaying freshly baked bread and desserts behind the counter or serving charcuterie and cheese selections, sandwiches, or even sushi. Features a built-in hanging slot to keep it clean and out of the way when not in use. Clean with damp cloth and seal with mineral oil for long-lasting use.

<table>
<thead>
<tr>
<th>EA/CS.</th>
<th>16⅛&quot;L x 7⅛&quot;W</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>2149556</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9548184</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ships from IL.

Oblong Olive Wood Boats by American Metalcraft

Earthy appeal of the rich wood patterns and long shape of this wood serving boat is an excellent choice for presenting breads and appetizers. The raised sides safely contain all food items as you serve meat and cheese, appetizers, desserts or other farm to table selections. For optimal performance and longevity, handwashing is recommended.

<table>
<thead>
<tr>
<th>EA/CS.</th>
<th>12&quot;L x 4½&quot;W x 1&quot;H</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>4418864</td>
<td></td>
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</tr>
<tr>
<td>5790692</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4316635</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ships from IL.
Poplar Wood Baskets by American Metalcraft
Brings a natural, rustic look to bakeries, bars and more. Use it at hostess stations for holding essentials, or the back bar for dry storage. Great for serving fresh fruits, veggies, baked products, and other dry goods. Ample interior and natural poplar wood construction make it incredibly versatile. Sold each.

Rectangular
9576067 8½"L x 5¾"W x 2¾"H
Ships from IL.

Card Holders by American Metalcraft
Sold each.
Square Block
9577032 1⅛" Olive
9577081 1⅛" Walnut
Clothespin, 1/2 L x 1⅜"W x 3¼"H
9568114 Natural Wood
8771982 Black Wood
Ships from IL.

Glass Milk Bottles by American Metalcraft
Classic, days-gone-by way to serve condiments, salad dressings, or syrups at breakfast and lunch bars. Clear glass allows you to see when contents need to be refilled. Also works wonderfully as a flower bud vase accent piece. Sold each.
8760209 3 oz, 1¾" Dia. x 4"H
9570516 6 oz, 2" Dia. x 5"H
8794562 8 oz, 2¼" Dia. x 5½"H
9569005 16 oz, 2¾" Dia. x 6½"H
Ships from IL.

Square Glass Jars by American Metalcraft
For drink garnishes, salad bar selections or use as a centerpiece. Simply add potpourri! Easy-to-clean clear glass jar makes it easy to see when contents need to be refilled. Durable material won't bend after repeated use. Sold each.
8895669 6 oz, 2½" Sq. x 2½"H
9568908 8 oz, 3" Sq. x 3"H
8794570 24 oz, 4" Sq. x 4"H
8805210 40 oz, 4¾" Sq. x 4¾"H
8887085 72 oz, 5¾" Sq. x 6"H
Ships from IL.

Mason Jars by American Metalcraft
A foodservice trend made of sturdy, crystal clear glass to showcase its contents and add a rustic touch to any setting. Serve and present ketchup, mustard, relish, mayonnaise, and other garnishes or toppings. Hold lemon and lime wedges or maraschino cherries at your bar. Even use for serving specialty drinks, snacks, desserts, fruit, and more. It's versatility includes an available compatible lid (sold separately) for fresh storage. Sold each.
9574013 8½ oz, 3" Dia. x 4"H
8797755 16 oz, 4¾" Dia. x 4¾"H
9573890 17 oz, 3¾" Dia. x 5½"H
9573916 22 oz, 4¾" Dia. x 5½"H
Ships from IL.

Ships from IL.
Serving Pieces

Porcelain Serving Stands by American Metalcraft
Prominently displays your finest confectionary creations with white porcelain construction with an elevated stance. Also great for display cases, buffets, bakeries, appetizers and side dishes.
Sold each.
9575390 4" Dia x 3"H
8805269 8" Dia. x 3¼"H
Ships from IL

3-Ply Stainless Steel Mini Casseroles by TableCraft
Sold each.
Oval with Two Handles
8844805 16 oz., 6"
8844813 24 oz., 6½" x 5" x 2"
8844672 38 oz., 9" x 7" x 2"
Round with Handle
8844763 5 oz., 2½" x 1½"
Round with Two Handles
8844789 16 oz., 5⅜" x 2¼"
8844797 Lid for 16 oz.
Ships from IL

Serving Dishes by Lodge
This 10 ounce rectangular server is perfect for a seafood hors d’oeuvre or a hot side of french fries. Made in the USA.
A 9700311 Pan, Baking 10 oz.

This 14 ounce round server is perfect for anything from tapas to tiramisu.
B 9674102 Dish, Baking 14 oz.

This 9 ounce oval server is perfect for roasted vegetables or a unique sundae.
C 9583022 Skillet, Mini Serving 6¾" x 3⅜"

This 12 ounce serving bowl is perfect for serving hot soups or chilled desserts.
D 9659517 Dish, Baking 12 oz.

This 10 ounce square server is perfect for baked mac and cheese or a brownie and ice cream combo.
E 9697236 Server, Mini Casserole 10 oz.
### Fajita Serving Items

**Fajita Sizzle Platters** by Service Ideas
Cast aluminum skillets hold heat like traditional cast iron models but will not rust. Black insulated underliners stop heat transfer from ruining tabletops and provide safety to patrons and servers. Designed to fit most manufacturers’ skillets. Dishwasher safe.

<table>
<thead>
<tr>
<th>Skillet</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4347886</td>
<td>7¼” x 9½”, 1 Ea.</td>
<td></td>
</tr>
<tr>
<td>5347885</td>
<td>7¼” x 9½”, 12/Cs.</td>
<td></td>
</tr>
<tr>
<td>Wood Underliner</td>
<td>1347970</td>
<td>9” x 12”, 1 Ea.</td>
</tr>
</tbody>
</table>

**Fajita Griddles** by Lodge
Legendary Lodge offers cast iron heat retention and unmatched durability. Sizes ideal for sizzling table-side presentations. They also make excellent steak platters. Underliners are walnut-stained and heat resistant to 450°F. Handwashing is recommended. Sold each.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9” Round Griddle</td>
<td>7”W x 10”L Oval</td>
<td></td>
</tr>
<tr>
<td>4347969</td>
<td></td>
<td>1 Ea.</td>
</tr>
<tr>
<td>5347966</td>
<td></td>
<td>12/Cs.</td>
</tr>
<tr>
<td>Griddle w/Handle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0045468</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0045427</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lacq. Birch Underliner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0017855</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Sizzler Platter** by Service Ideas
Popular individual sizzler platter ideal as hot or chilled food server. Made of heavy gauge aluminum with brushed finish. Goes from broiler or oven to table. Black holder protects hands and table tops. Overall: 13¾”L x 8½”W.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>9” Round Griddle</td>
<td></td>
<td></td>
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<tr>
<td>4347969</td>
<td></td>
<td>1 Ea.</td>
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<tr>
<td>5347966</td>
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<td>12/Cs.</td>
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<tr>
<td>Griddle w/Handle</td>
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<td>0045427</td>
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<tr>
<td>Lacq. Birch Underliner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0017855</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Steak Platter Sets** by Service Ideas
Heavy gauge stainless keeps meats sizzling from broiler to table. Snug black base protects table surfaces and ensures easy serving. Separate pieces available.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rectangle, 12½” x 8”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3347911</td>
<td></td>
<td>12/Cs.</td>
</tr>
<tr>
<td>4347951</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rectangle, 14” x 9½”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5347950</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oval, 13¾” x 10”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9347949</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Round, 9½” Dia.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7347958</td>
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<td></td>
</tr>
</tbody>
</table>

**Handle Holders**
The quilted exterior wipes clean with damp cloth. 1 Dz./Cs.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Pyrotex, 6”</td>
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<td></td>
</tr>
<tr>
<td>4383303</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silver Silicone, 6”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1032101</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Silicone Skillet Holder** by Lodge
When paired with a cast iron griddle, these durable, non-slip silicone underliners add safety and style to your service. Fits only. Dishwasher safe.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Underliner, Sizzle Platter</td>
<td>13” x 8¼” Silicone Black Oval</td>
<td></td>
</tr>
<tr>
<td>0045468</td>
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</tr>
<tr>
<td>8730574</td>
<td></td>
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</tr>
</tbody>
</table>

**Silicone Trivet** by American Metalcraft
Black silicone trivet is heat, scratch, and slip-resistant to protect tables, countertops, and plates. Sold each.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Measurement</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6¼” Diameter x ¼”H</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7636426</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Silicone Trivet** by American Metalcraft
Black silicone trivet is heat, scratch, and slip-resistant to protect tables, countertops, and plates. Sold each.
Taco & Tortilla Serving Items

Molcajetes by H.S. Inc.
Great for salsa, small salads and shrimp cocktails. Authentic charcoal color.
4347332 4 oz., 3” Dia. x 1½”D
9119066 8 oz., 4” Dia. x 1½”D
7347339 10 oz, 4” Dia. x 2½”D

Melamine Molcajetes by Gessner
Serving dishes will not absorb flavors and odors. Not intended for microwave use.
48/Cs.
6703771 4 oz., 5 lbs.
0545186 8 oz., 9 lbs.
Ships from PA.

Salsa Bowl by Carlisle®
8 oz. SAN plastic bowl perfect for serving salsa, cheese, soups, and sauces.
Dark Brown.
1339621 1 Ea.
1045608 36/Cs.

Taco Taxi™ by TableCraft
The Taco Taxi™ can be used to both prepare and serve tacos. Made of stainless steel, it will keep tacos upright so the delicious ingredients won’t fall out. Sold each.
Solid Stainless Steel
4187362 1-2 Tacos
A 4843243 2-3 Tacos
8959753 3-4 Tacos
Solid Pattern Stainless Steel
6842131 1-2 Tacos
B 5519281 2-3 Tacos
2920611 3-4 Tacos
Wire Stainless Steel
9210538 1-2 Tacos
C 6924858 2-3 Tacos
4002859 3-4 Tacos
Ships from IL.

Hinged Tortilla Servers by Carlisle®
Stackable hinged servers for 7” tortillas keeps tortillas warm for table service. Sold each.
0440180 Black
0440388 Terra Cotta
Microwave and dishwasher safe.

Tortilla Servers by H.S. Inc.
Nearly unbreakable servers are thermally insulated to keep tortillas warm. Comes with lid. Paprika color. Stackable. Sold each.
2347342 7” Dia. x 1”H
3347333 8” Dia. x 2”H
Microwave and dishwasher safe.

Tortilla Servers by Carlisle®
Polypropylene tortilla servers with easy-grip recessed handle and lids. Stackable. 7 1/8” base diameter x 1¾”H. Dishwasher safe.
EACH 24/CS.
Brown 3337227 6070361
Bone 7337223 1257849
Red 8337214 5034624

Wire Stainless Steel
9210538 1-2 Tacos
C 6924858 2-3 Tacos
4002859 3-4 Tacos
Ships from IL.

Taco & Tortilla Serving Items

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Stackable hinged servers for 7” tortillas keeps tortillas warm for table service. Sold each.
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0440388 Terra Cotta
Microwave and dishwasher safe.

Tortilla Servers by H.S. Inc.
Nearly unbreakable servers are thermally insulated to keep tortillas warm. Comes with lid. Paprika color. Stackable. Sold each.
2347342 7” Dia. x 1”H
3347333 8” Dia. x 2”H
Microwave and dishwasher safe.

Tortilla Servers by Carlisle®
Polypropylene tortilla servers with easy-grip recessed handle and lids. Stackable. 7 1/8” base diameter x 1¾”H. Dishwasher safe.
EACH 24/CS.
Brown 3337227 6070361
Bone 7337223 1257849
Red 8337214 5034624

Wire Stainless Steel
9210538 1-2 Tacos
C 6924858 2-3 Tacos
4002859 3-4 Tacos
Ships from IL.
**Serving Items**

**Conical Basket** by American Metalcraft

**Stainless Steel.** Show off your appetizers in stainless steel. Sold each.

- **0693499** 1 Cone Basket

**Conical Baskets** by American Metalcraft

**Black Wrought Iron.** Black wrought iron versions of popular cone baskets. Great for appetizers or French fries. 1-cone basket. Sold each.

- **0012252** 1 Cone Basket
- **5578752** w/1 Ramekin
- **0012120** w/2 Ramekins

**Stainless Steel Mini Fry Baskets**

by American Metalcraft

Create a playful presentation every time. Sold each.

**Rectangle.** 4¼"L x 3½"W x 2¾"H.

- **A 8999568**

**Square.** 4"L x 3"W x 3¾"H

- **B 8999162**

**Round.** 3½"D x 2¼"H

- **C 8990194**

**Stainless Steel Fry Cups**

by American Metalcraft

Serve your French fries or appetizers in style. 3¾”D x 3¾”H. Sold each.

- **D 8935637** Satin
- **E 8968695** Hammered

**Angled Fry Cups** by American Metalcraft

Angled edge in both brushed stainless & hammered stainless finishes. 2¾” Dia. x 4½”H. Sold each.

- **2620433** Satin
- **2620425** Hammered

**Stainless Steel Fry Cups** by TableCraft

Durable stainless steel and classic round design for serving individualized portions of your most popular appetizers. Even use it to display silverware, straws, and more. Reusable and easy to clean, 3¾” x 3¾”. Sold each.

- **8835845** Rice Pattern
- **8835878** Satin Finish

Ships from IL.
**Seafood Display** by American Metalcraft

**Aluminum Seafood Trays**
Elegant, brushed aluminum with smooth, rounded edges. Sold each.
- 3844966  12”
- 3846763  13¾”
- 3856283  16”

**Stainless Steel Seafood Display Rack**
Simple rack design elevates food presentations. Flip for a different look. 12”, Sold each.
- 3844529

---

**Cone Basket Paper**
Wax paper liner sheets ideal for baskets and cones.
- **White Deli Paper.** 12” x 12”, 1,000/Cs.
  - 8674780
- **Newsprint Paper.** 12” x 12”, 1,000/Cs.
  - 4716890

---

**Butter Warmer & Shrimp Server**
by Vollrath®
Sold each.
- **A** 7332745  Butter Warmer
- **B** 6358493  Shrimp Server

**Seafood Service**
Further the enjoyment of your seafood with modern conveniences.
- **C** 1331024  Lobster Deluxe
  - Forged Cracker, 12/Cs.
- **D** 7329998  Snail/Oyster Fork,
  - Stainless Steel, 12/Cs.
- **E** 6329452  Nut Cracker, 12/Cs.
- **F** 5331020  Butter Dish Only, 1 Ea.
- **G** 1330968  Butter Warmer
  - (Includes Candle, Glass Holder & Pan), 1 Ea.
- **H** 9329616  Lobster Cracker
  - 12/Cs.
- **I** 8105843  Yellow Lemon Wrap
  - w/Green Ties, 1,000/Cs.
- **J** 9112707  Regency Stretch Wraps

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*Looking for Frying Baskets? Go to the Cooking Section pg. 408*
Teapots & Servers

**Ceramic Tea Servers** by Service Ideas
Infuser basket for loose leaf tea that can be removed for tea bags. Clip on/off flip lid for convenience and easy cleaning. Ideal 16 oz capacity in traditional teapot design. Choose from black or white. Dishwasher safe.

<table>
<thead>
<tr>
<th></th>
<th>Each</th>
<th>6/cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black</td>
<td>4683595</td>
<td>4596557</td>
</tr>
<tr>
<td>White</td>
<td>4683652</td>
<td>0330787</td>
</tr>
</tbody>
</table>

**Tea Server** by Service Ideas
Infuser basket allows tea made to order for the freshest cup. 20 oz. Black.
1347996 20 oz, 1 ea.

**Creamer**
Simple, classically-shaped 4 oz. china creamer. 12/Cs.
7577192

**Standard Gooseneck Teapot**
Pour tea simply and elegantly.
8329765 10 oz, 1 Ea.

**Hottle** by Libbey®
3024247 (LG5065)

**Individual Beverage Server**
by Service Ideas
16 oz. durable ABS plastic servers with dripless, flow control spouts and tether attachment to prevent lid loss. 1-2 hr. heat retention. Stackable to save space. Other colors available as special order. Dishwasher safe. 6/Cs.
4619227 Black

**Bell Creamers**
Fanciful bell-shaped creamers. 12/Cs.
4329751 3 oz.
9329756 5 oz.
Servers

18/8 Stainless Steel Squat Teapot
Dress your table for success with servers that look and work wonderfully.
7330863 11 oz., 1 Ea.

Stainless Steel Creamer/Server with Footed Gadroon Base
Dress your table for success with servers that look and work wonderfully.
4329454 5 oz., 12/Cs.

18/8 Stainless Steel Creamer/Server with Knob & Closed Handle
Dress your table for success with servers that look and work wonderfully.
7330905 10 oz., 1 Ea.

The Belle Collection by World Tableware®
The finest 18/8 stainless steel welded together for durability and many years of service. Surfaces polished to a high mirror luster with double strap handles filled with black resin to insulate and create a contrasting accent. Sold each.

Water Pitcher without Guard
A 1320050 70 oz.
Sauce Boat
B 1342245 10 oz.
2274496 4 oz.

Hand Hammered Creamers by Vollrath®
Dress up your table with the pleasing affect of our new hand-hammered bell creamers. Stainless steel. Dishwasher safe. 12/Cs.
3857141 3 oz.
3855335 5 oz.

Stainless Steel Creamer/Server with Knob & Closed Handle
Dress your table for success with servers that look and work wonderfully.
7083959

Creamer
Crystal-like glass for an elegant 2½ oz. glass creamer. 2⅜"H x 2"D. 24/Cs.
4347647 (AH07008)

Footed Sherbet
3½ oz. stylish server in stainless steel. 12/Cs.
2329779

Gravy Boats
Gentle contours form a perfect shape. 12/Cs.
3939725 3 oz.
6329981 5 oz.
Condiment & Syrup/Sauce Dispensers

Syrup Dispensers by TableCraft
Classic, dripless syrup dispensers with plastic tops. Sold each.
6332605  8 oz.
4093373  12 oz.

Syrup Dispenser by Service Ideas
Stylish 16 oz. server with self-locking flow control, almond-colored lid and dripless spout. Dishwasher safe. Sold each.
7347933

I2 Oz. Squeeze Bottles by TableCraft
Polyethylene bottles with a standard opening. 6/Cs.
0464107  Ketchup
0464248  Mustard

Silicone BBQ Brush by TableCraft
Dispenses and brushes at the same time, so there's no need for messy sauce brushes. Sold each.
3989316
NSF Approved.

Condiment Dispensers
Natural, go-to shape and functionality. 12/Cs.
4329736  8 oz.
6330831  12 oz.
3330743  24 oz.

Squeeze Dispensers by TableCraft
Widemouth™ bottles are easy to clean. NSF, Made in USA. 6/Cs.
0465146  Clear, 8 oz.
0465161  Clear, 12 oz.
0465112  Clear, 16 oz.
0465138  Clear, 24 oz.
0464230  Clear, 32 oz.
0464180  Ketchup, 12 oz.
0464578  Mustard, 12 oz.
NSF Approved.

NSF Approved.

12 Oz. Squeeze Bottles by TableCraft
Polyethylene bottles with a standard opening. 6/Cs.
0464107  Ketchup
0464248  Mustard

Condiment & Syrup/Sauce Dispensers
**Condiment Dispensers & Accessories**

**Cheese and Hot Pepper Shakers**
by TableCraft
Sprinkle on the flavor with classic shakers.
12/Cs.
- 0544155 Cheese, Perforated
- 9173063 Hot Pepper, Slotted

**Shakers with Stainless Steel Tops**
Classic shapes with classic stainless steel tops.
- Plastic Cheese Shaker
  A 3330925 12 oz., 1 Ea.
  B 4349007 4 oz., 12/Cs.

**Pourers with Stainless Steel Tops**
Classic shapes with classic stainless steel tops.
- Plastic Sugar Pourer
  C 8331019 12 oz., 1 Ea.
  D 7305527 12 oz., 1 Ea.

**Condiment Jars and Rack**
Glass or polycarbonate jars with lids. Spoons not included. Sold each unless noted.
- Jar with Lid
  8021081 Plastic, 8 oz.
  8324071 Glass, 6 oz., 12/Cs.
- Chrome Rack
  0256859 Holds (3) jars

**Condiment Jar Set**
by TableCraft
Beautiful 18/10 stainless steel condiment set with 6 oz. glass jar and matching spoon. Perfect for parmesan cheese, sugar, relish, mustard, and more. Sold each.
- 3348810

**Tabletop Holders**
Keeps items organized and presentable. Sold each.
- 0403576 4 Compartment Wire
- E 6953798 4 Compartment Strap

**Squeeze Dispenser Funnel**
by Vollrath®
New 16 oz. condiment funnel makes loading squeeze bottles easier than ever.
- 8720138

**Drip Tray**
by Cal-Mil
Prevent messy drips from pitchers on your tables and on your customers. 6” length. Sold each.
- 1344209 Black/Silver

**NeWave™ Drip Trays**
by Carlisle®
Open grid pattern dissipates spills evenly and promotes quicker drying than square grid drip trays. Easy to clean. Octagon shape. Black. Sold each.
- 7315484 4”
- 7339286 6”
  NSF Approved.
A. Peppermills
Style and elegance handcrafted in Maine from the finest solid cherry and maple. Fitted with a U.S. made stainless steel mechanism that offers the widest range of grinds available. 6” salt mills have a nylon mechanism for variable granularity. Both mechanisms pop-out for easy cleaning.

Cherry Peppermills
- 7557341 8”
- 7557358 10”
- 7557366 12”

Pepper/Salt Mill Set
- 3563293 6” Walnut

Walnut Peppermills
- 3563285 10”
- 3563277 12”
- 3563251 17”

Guaranteed for life.

B. European Expressions Pueblo Series Pepper Mills by Chef Specialties
Sleek with precision grinding mechanisms. Rich chocolate color accented by a brushed stainless steel band. Sold each.

- 5662374 11”
- 5655097 17”

Ships from PA.

C. European Expressions Roma Series Black Mahogany/Brass Pepper Mill
by Chef Specialties
Polished black mahogany finish with gleaming brass accents. Sold each.

- 6696843 11”

Ships from PA.

Pepper Pusher
18/8 stainless steel salt or peppercorn mill. Thumb operated. 6” long. Includes funnel for easy filling. Sold each.

- 8507006

Salt & Pepper Refillers by TableCraft
Translucence and spring operated spout make shaker refills easy. Half gallon capacity. Sold each.

- 2348779 Pepper
- 1348770 Salt
**Olde Thompson Pepper Mills**
Update your tabletop with a creative variety of pepper mills and sets.

**Columbia Brushed Sets**
- A 1531367 Silver Set, 4½”
- B 4531364 Copper Set, 4½”

**Del Norte Acrylic Mills**
- C 1531383 Salt Mill, 7”
- C 9531377 Pepper Mill, 7”

**Sunset Acrylic Set**
- D 5202809 5¼”

**Citation 5½” Acrylic Mills**
Salt mill and peppermill in easy-care acrylic.
- 4830899 Salt Mill
- 4831624* Pepper Mill
  *Ships from PA.

**Glass Shakers** by Vollrath® and TableCraft
Enough designs and sizes to use in nearly any setting.

**Metal Tops** by Vollrath®
- E 8019952 Nostalgic 2 DZ/CS.
- F 4349015 Continental 2 DZ/CS.

**Chrome Tops** by TableCraft
- G 3348786 Bullet 1½ 2
- H 3329810 Tower 1 2
- I 1054659 Mini Cube 1/2 2
- J 6952733 Classic Flat Top 2 1
- K 8961732 Salt/Pepper Shaker 2 1

**Stainless Steel Tops**
- L 0013037 Panel, Mushroom Top 1 1
- L 0013003 Panel, Mushroom Top 2 1
- L 0012948 Panel, Mushroom Top 3 1
- M 0013177 Nostalgia 1½ 1
- N 0013243 Round, Mushroom Top 3 1
- O 0013227 Square, Mushroom Top 2 1

**Shakers** by Libbey®
- P 8033516 Winchester 1½ 2
- Q 9007519 Shaker 1½ 2

*Ships from PA.
Tabletop Accessories

**Cheese Grater** by American Metalcraft
White plastic cheese grater with stainless steel mechanism. Sold each.
4499570

**Deluxe® Crumb Sweeper**
ABS plastic handle with pocket clip. Gold aluminum blade. 5 ½”, 12/Cs.
0032425

**Bread Board**
Hardwood bread board 5½” x 11” with knife slot. Sold each.
9329459

**Flatware and Condiment Holder**
by Vollrath®
Cutlery holders may also be used for packaged straws, sugar, ketchup, and other condiments.
8072688

**Flatware Holder**
Lightweight plastic is strong and durable. Stainless steel or white poly cylinders sold separately. 15¾”W x 10¾”D x 11”H.
9063231 Gray Holder
9329731 White Poly, 12/Cs.
1073659 Stainless, 1 Ea.

**Versa Line Organizers** by Cambro®
Simplify dispensing condiment packets, napkins and flatware. Can be wall mounted or used on your counter. 5”W x 12”D x 4¼”H. Black.
5457536* 6 Bins
1423482* 8 Bins
2312395* 9 Bins
7322795 12 Bins
*Ships from CA.

**Glass and Cup Keepers** by Cambro®
Stack ‘em and stow ’em. 14” x 18”. Beige. Dishwasher safe. Sold each.
4716544 12 Cup
3054152 20 Glass

**Stainless Steel Napkin Dispenser**
Polished stainless steel holds 150 standard fast food napkins. 7”H x 3½”W.
4329678

**Toothpick Dispensers**
Convenient, compact, appreciated. Sold each.
1330927 12 Acrylic
7348824 Stainless
Napkin & Straw Dispensers

**Venue™ Napkin Dispenser** by San Jamar®
- Countertop Model. 8”W x 153/4”D x 71/4”H
- 450 Napkin Cap.
- NSF Approved.

**Venue™ Tabletop Napkin Dispensers** by San Jamar®
- Interfold Dispenser. 8” x 63/4” x 7”
- 200 Napkin Cap.
- NSF Approved.

**MONOGRAM™ Napkin Dispensers**
- Black Plastic Interfold Tabletop Napkin Dispenser. 8”H x 8”W x 6”D.
- 200 Napkin Cap.
- NSF Approved.

**Oak Straw Dispenser** by Vollrath®
- Single-sided dispensers in oak finish.
- Holds 200 wrapped straws.
- 200 Napkin Cap.

**Walnut Straw Dispenser** by Vollrath®
- Single-sided dispensers in oak or walnut finish.
- 250 bulk capacity.

Turn to the Beverage section pages 222-239.
Menu & Card Holders
Enable patrons to identify their tables at a glance. Ideal for banquet service. 12/Cs.

Heavy-Duty
Polished stainless steel clip retains tension indefinitely. 2½"H x 2¼" base.
A 8329492

Wire Loop
Stainless steel spring wire loop, welded to dome. 2½"H.
B 5330964

Nickel Plated
Weighted, nickel-plated base with stainless steel clip in stylish, compact design. 1⅞"H x 1¼" base.
C 5331038

Wall Mount Check Minders
by TableCraft
Aluminum ball bearing slide order-racks hold checks firmly without tearing.
2672590 24"L
2671444 36"L
2671469 48"L

Call Bell
Classic stainless steel dome design. 3" diameter. Sold each.
D 9739111

Check Spindle
Eliminates check loss and improves efficiency. Gold-tone finish. Sold each.
E 7431653 3½" x 6"

Tip Trays
Encourage gratuity and keep top money straight.
Brown
F 7325301 4½" x 6½", 1 Ea.
Black with Check Holder
G 1325315 4¾" x 7¾", 1 Ea.

Money Maid
H 5325298 Brown, 1 Ea.

Wood Menu Holders by American Metalcraft
Attractive, unobtrusive espresso color holders suited for full service, bar service, check presentation and more. Durable metal clip allows you to attach or switch out your menus with ease, or use it to attach a receipt for guest check presentation. Replace expensive menu pages with single sheets that showcase your offerings and boost impulse sales. 12⅜"H. Sold each.
9568080 Clip, 4¼"W
9568098 Bands, 4½"W
9568049 Clip, 9"W
Ships from IL.

Make sure all your servers stand out!
See our Server Apparel, starting on page 245.
**Checks & Menu Covers**

**MONOGRAM™ Order Pads**

Many options to fit your ordering routines.

<table>
<thead>
<tr>
<th>Single Paper</th>
<th>LINES SIZE CASE PACK</th>
</tr>
</thead>
<tbody>
<tr>
<td>0445940</td>
<td>16 3½&quot; x 6¼&quot; 100 Cks./50 Bks.</td>
</tr>
<tr>
<td>1401942</td>
<td>13 3½&quot; x 5¼&quot; 100 Cks./100 Bks.</td>
</tr>
</tbody>
</table>

**Single Cardboard**

| 0446641      | 16 3½" x 6¼" 50 Cks./50 Bks. |
| 0445247      | 15 3½" x 6¼" 50 Cks./50 Bks. |
| 0449884      | 13 4¼" x 7¼" 50 Cks./50 Bks. |
| 1016302      | 15 4¼" x 9" 2M Sets Loose |

**Duplicate Paper with Carbon Insert**

| 0445601      | 16 4¼" x 8¼" 2.5M Sets Loose |
| 0446708      | 17 3½" x 6¼" 50 Sets/50 Bks. |

**Duplicate Paper**

<table>
<thead>
<tr>
<th>LINES SIZE CASE PACK</th>
</tr>
</thead>
<tbody>
<tr>
<td>0445270 (G7000)</td>
</tr>
</tbody>
</table>

**Carbonless 2 & 3 Part, 2 pt. Lines**

| 1543552 (T4797SP)   | 12 4¼" x 7¼" 2M Sets Loose |
| 0445205 (G4797SP)   | 13 4¼" x 7¼" 2M Sets Loose |
| 8024267 (G4797BK)   | 13 4¼" x 7¼" 50 Sets/40 Bks. |
| 3016300 (T4892SP)   | 14 4¼" x 8¼" 50 Sets/40 Bks. |
| 0445148 (T4997SP)   | 15 4¼" x 8¼" 2M Sets Loose |

**Carbonless 2 & 3 Part, 3 pt. Lines**

| 3342664 (G4797-3SP) | 11 4¼" x 7¾" 2M Sets Loose |
| 5061650 (T4997-3SP) | 15 4¼" x 8¼" 2M Sets Loose |

**Clear Heat Sealed Jackets**

Durable, vinyl menu jackets are an affordable choice. Accommodates 8½" x 11" insert printed on both sides. Other sizes available. Ask for details. 12/Cs.

| 8042749 | 8½" x 11", 1 Pocket |
| 6041677 | 8½" x 11", 2 Pocket |
| A 9050576 | 8½" x 11", 3 Pocket Foldout |

**Black Menu Covers**

Vinyl, two-pocket menu covers with gold "Menu" embossed on front. 8½" x 11".

Sold each.

B 4725792

**Sewn Menu Covers**

Leatherette is turned under and double stitched to clear 10-gauge vinyl. Decorative gold metal corners, leatherette binding. 12/Cs. unless noted.

<table>
<thead>
<tr>
<th>Single Pocket Two View</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black 4598868 4598728</td>
</tr>
<tr>
<td>Green 4599056</td>
</tr>
<tr>
<td>Maroon 4598694 4599288</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Double Pocket Four View</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black 4600243 4600268</td>
</tr>
<tr>
<td>Green 4599880</td>
</tr>
<tr>
<td>Maroon 4600227 4600292</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Triple Pocket Six View</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black 4600433 4601035</td>
</tr>
<tr>
<td>Green 4600441 4600466</td>
</tr>
<tr>
<td>Maroon 4600458 4600474</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Four Pocket 6/Cs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black 1713536 1713619</td>
</tr>
<tr>
<td>Green 1714518</td>
</tr>
</tbody>
</table>

**MONOGRAM™ Register Rolls**

Keep clear and readable records for proof of payment or your own records with these thermal paper rolls.

| 0446021 | 44mm x 165’ Register Tape |
| 1Ply Bond Paper, 50 Rolls |

| 0445072 | 2.25" x 80’ Thermal Pos Register Tape 1Ply, 50 Rolls |
| 0445098 | 3.13" x 200’ Thermal Register Tape 1Ply, 50 Rolls |
| 0445493 | 3" x 165’ Thermal Register Tape 1Ply |
| 0445015 | 3" x 100’ Register Tape 2Ply No Carbon, 50 Rolls |

**Cash Register Tape & Ribbons**

by National Checking

| 2510956 | Cash Register Ink Ribbon, 6 Casets |
| 1010804* | 2.25”, 1 Ply Thermal Credit Card Tape, 50 Rolls |
| 3358405 | 2.25”, 1 Ply Cash Register Tape, 40 Rolls |
| 2206498 | 2.25”, 2 Ply Cash Register Tape, 40 Rolls |

*Ships from MN.
Table Displays & Check Holders

Clear Acrylic Table Displays
Highlight menu items or display custom messaging. Inserts not included.

<table>
<thead>
<tr>
<th>Single</th>
<th>EACH</th>
<th>48/CS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 4&quot;W x 5&quot;H</td>
<td>1346386</td>
<td>5346440</td>
</tr>
<tr>
<td>4&quot;W x 7&quot;H</td>
<td>7346448</td>
<td>8346447</td>
</tr>
<tr>
<td>4½&quot;W x 6½&quot;H</td>
<td>2346351</td>
<td>4346458</td>
</tr>
<tr>
<td>B 5½&quot;W x 8½&quot;H</td>
<td>3346350</td>
<td>3346541</td>
</tr>
<tr>
<td>8½&quot;W x 11&quot;H</td>
<td>5346358</td>
<td>4346441</td>
</tr>
<tr>
<td>3 Wing C 6&quot;W x 6&quot;H</td>
<td>9346446</td>
<td>1346451</td>
</tr>
</tbody>
</table>

Table Tents
Two-sided black tent with album style corners. 4" x 6" insert.

D 5787106 4/Cs.

Table Display by American Metalcraft
Create custom messages with double-sided table top boards. Removable blackboard included.

MAHOGANY NATURAL

F 3801248 3800091 4" x 6"
3800075 6" x 9"
3001468 9" x 12"

Chalk Markers. Assorted chalk markers. 4/Pk.
3802261

Roll Stand
Graphite colored stand holds up to 12 vinyl pockets (sold separately).

E 5787197 Roll Stand, Ea.
5784194 Vinyl Pockets, 4½" x 6½"

Vinyl Server Pad Holder by Risch
Commercial grade vinyl pad holder designed to hold order pads or guest checks up to 5" x 9". Includes two inside pockets and a pen loop. Wide, reinforced spine holds pen and resists splitting when overstuffed. 6/Cs.
9876152

Check Presentation Covers
Padded covers with gold embossed "Thank You". Credit card pocket and two rounded corner inside pockets for checks and receipts. 5" x 9". 6/Pkg.
4848586 Wine
4982823 Black

Reservation Books
Padded 1/2" 3-ring binder. "Reservations" stamped in gold foil on bottom right corner. 8½" x 11" page size. Order insert sheets separately.
1713890 Black
3330339 Refill Sheets, 50/Pk.
To view additional products from CAMBRO:
SCAN this QR Code, or

To order these additional Cambro products, log on to www.usfoods.com/order or contact your US Foods sales representative.
Allow up to 10 business days for delivery.
Establishing your Dining Room setting

Special occasion dinners; informal lunches; Sunday brunch buffets – there are an infinite number of ways to set a table ranging from the most formal to the most casual. However, in every case, standard rules apply. Clean, high-quality linens, tablecloths and tabletop pieces can make a real difference in presentation when used as the foundation of settings that include all the essentials of a pleasant and relaxing dining experience.

Table skirting: how to order the right amount

The sizes shown below are the most common table sizes and offer the widest range of applications. To determine the proper size for your tables, measure the outer dimensions of the table. For a fully dressed banquet table, measure all four sides of the table. For a head table, measure three sides and add a 6” return on each side. Table skirting is ordered by the running foot. Any horizontal length may be ordered. We suggest a maximum length of 22 to 24 feet for easy handling. Standard height is 29”. While we have tried to provide the most accurate color representations, if color is critical, request a swatch before placing your order. This can be done through your US Foods sales representative, or over the phone at 1-888-909-2080.

Suggested Skirting Applications For Round & Rectangular Tables

- Indicates skirting coverage

<table>
<thead>
<tr>
<th>Skirting Length</th>
<th>Skirting Coverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>13’</td>
<td>30” x 72”</td>
</tr>
<tr>
<td>17½’</td>
<td>30” x 72”</td>
</tr>
<tr>
<td>21½’</td>
<td>30” x 72”</td>
</tr>
</tbody>
</table>

Choosing the best lighting option

Whether you’re outfitting a fine restaurant or casual eatery, neighborhood bar or nightclub, attractive lamps help enhance your décor, reflect your personality, enrich your cuisine, and most importantly, make your guests feel warm and welcome. Effective table lighting is an affordable way to turn a delicious meal into a memorable experience. Choose from a multitude of styles, colors and designs – and create whatever ambience your heart desires.

Handling lamps with care

Lamp bases, globes and shades are not dishwasher safe. Instead, wipe with a clean damp cloth. If necessary, wash with mild soap and water. Dry immediately with a clean, soft cloth to prevent water spotting. Do not use harsh chemicals, abrasive cleansers or metal polishing agents when cleaning. Fabric shades have been treated with a flame retardant for your safety. Each shade has also been treated with a stain-repelling agent, however they are not “stain proof.” When cleaning, wipe with a clean, damp cloth only. When attempting to remove spills, blot the area until the spill is removed.
Skirting & Accessories by Snap Drape

Table Skirting by Snap Drape
An affordable way to offer the perfect backdrop to display your food creations. If color is critical, request samples before ordering. Clips included for standard 3/4" tables. All 29"H. Measurements are necessary for a proper fitting.

Shirred Wyndham Skirts with Snap-On Clips
3348042 White, 17 1/2'
Shirred Wyndham Skirts with Snug-Tight Clips
2348035 White, 13'
7348048 White, 21 1/2'

Custom Table Skirts by Snap Drape
Machine washable/dryable, flame retardant skirts with box or accordion pleats. Choose patented snap-on clips or snug-tight clips for easy attachment. Standard skirt size is 29"H. Clips fit a 3/4" table edge. Clips are positioned every 8"-12". Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

Box Pleat
WHITE BLACK
2965713 17 1/2' Snap On Clip
5565775 21 1/2' Snap On Clip
2965770 3382081 17 1/2' Snug Tight Clip
5579719 8910241 21 1/2' Snug Tight Clip

Accordion Pleat
WHITE BLACK
2965754 9391667 17 1/2' Snap On Clip
5576012 5488435 21 1/2' Snap On Clip

Linen and vinyl products made to order are nonreturnable. Ships from TX.

Skirt Mate Hanger by Snap Drape
Holds skirting up to 24"L. Sold each.
4348033

Skirting Clips by Snap Drape
Sold in packages of 100.
9348038 AV Clip, Snug-Tight, 3/8" to 1/2" Tables
7348030 B Clip, Snap-On, 3/4" Tables
8348039 BV Clip, Snug-Tight, 3/4" Tables
1348036 C Clip, Snap-On, 1" Tables
9348020 D Clip, Snap-On, 1 1/8" to 1 1/2" Tables
8348021 DV Clip, Snug-Tight, 1 1/8" to 1 1/2" Tables
4819403 Clip, 3/4" To 1 1/2" Hook
4838524 Clip, 1 1/2" To 2" Hook

Table Signage Clips by Snap Drape
Easily display signs at the head of every table.
6795367 Signage Clip/Sign Set
1560805 Clip Skirt Sign, 3/4" To 1 1/4"
5596667 Sign Holder for Skirt Clip
Nouveau Windsor Linens by Snap Drape
100% spun polyester damask pattern with the look and feel of cotton and durability, colorfastness, and shrink resistance of filament polyester. All items are hemmed. Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

White
Black
Ivory
0213678 2967081 2967073 52” x 52” Tablecloth
0214783 2967065 2967057 17” x 17” Napkin, 12/Cs.
Linen and vinyl products made to order are nonreturnable. Ships from TX.

Softweave™ Aspen Damask Napkins and Tablecloths by Marko Carlisle
Spun filament polyester provides the look and feel of cotton without fading or shrinking. High-definition damask offers a contemporary look and bolder contrast ideal for napkins, tablecloths, overlays and skirting. Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

Sold each unless noted.

White
Black
3492550 3433646 52” x 52” Tablecloth
3553807 3553856 52” x 90” Tablecloth
3599685 3553732 52” x 108” Tablecloth
2997294 2997302 72” Round Tablecloth
3001930 3553815 17” x 17” Napkin, 1 Dz./Cs.
Linen and vinyl products made to order are nonreturnable. Ships from OK or NC.

Softweave™ Table Linens and Napkins by Marko Carlisle
Spun filament polyester napkins and tablecloths combine a soft luxurious feel with durability and color retention that surpasses cotton, blends, and spun linen. Tablecloths and napkins resist pilling and linting, hold their shape, and fold even after repeated washings. Finished with a merrowed edge. Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

White
Black
Burgundy
Ivory
Navy
3553666 2863215* 52” x 52” Tablecloth
3610946* 3610953* 52” x 90” Tablecloth
2869196* 2873107* 52” x 108” Tablecloth
3610987* 3610995* 72” Round Tablecloth
3611019* 3611035* 17” x 17” Napkin, Each
Linen and vinyl products made to order are nonreturnable. *Ships from OK or NC.
Linens

Bistro Striped Linen Napkins by Marko Carlisle
The absorbency and feel of cotton with the benefits of 100% spun filament polyester. Soft weave fabric gives you minimal linting and shrinking with great soil release properties. Yarn-dyed striping stays true to color without fading or bleeding. Designed to be washed with bleach. 18” x 22” pre-cut with hemmed edge. 12/Cs.

821189* Yellow 5805038* Lime Green
5719130 Sage 9040871* Kelly Green
1148364 Red 7162164 Gold
2862541* Raspberry 9679246 Chocolate
5395228* Purple 2408289 Blue
2347542* Orange 4245046 Black
5872886 Metallic Gray 5111443* Belize Blue
5062531* Maroon

*Ships from OK or NC.

Chambray Napkin by Snap Drape
Spun filament polyester chambray cloth with stripe. Hemmed napkin can be washed with whites, has the soft feel of cotton with minimal lint, excellent color retention and does not bleed color. Ideal napkin for a more casual look.

BLACK BLUE
9791106 1665714 Stripe 18” x 22”
5155001 7533753 Solid 17” x 17”
7484027 4240034 Solid 20” x 20”

Cityscape Placemats by Snap Drape
Cityscape placemats are made from durable PVC vinyl with heat sealed edges to prevent fraying. Rinse with soap and water to clean.

A 9684905 Chico 12”x16” Navy
2086432 Taos 12” x 18” Charcoal
3573905 Taos 12” x 18” Beige
5304304 Reno 12” x 18” Chocolate
6612243 Reno 12” x 18” Ivory
2929672 Cairo 12” x 16” Bronze
5806339 Pisa 12” x 16” Brown
6038816 Beijing 12” x 16” Mocha
6215482 Pompeii 12” x 16” Pistachio

Milan Napkin by Snap Drape
Milan napkins are made from a combination of spun double-twisted micro staple fiber yarn and spun polyester yarn woven together to achieve the softest linen. Have the look and feel of cotton, but the longevity and performance of polyester. The birds eye pattern is a small diamond shape woven pattern that provides a contemporary or casual look.

Birdseye 20” x 20” Hemmed
WHITE CREAM STONE NAVY CHARCOAL SANDLEWOOD
8725642 9193981 5982309 4422880 8847213 7524695
Brdeye Band 22” x 22” Hem
WHITE CREAM STONE
1041807 9964142 A 9425229
Satin Band 22” x 22” Hem
WHITE CREAM BLACK
5934787 9109432 8681142
Linen 20” x 20” Miter Hem
WHITE CREAM STONE BLACK
9656659 7588616 4025949 5643811

Milan Tablecloth by Snap Drape
Milan linen tablecloths are made from a combination of spun double-twisted micro staple fiber yarn and spun polyester yarn woven together to achieve the softest linen. Have the look and feel of cotton, but the longevity and performance of polyester. Classic linen look fabric provides a classic presentation.

BLACK WHITE CREAM STONE
8658391 7549170 44” x 44” Hem
6008124 9509323 7591755 7950182
2378171 2396582 7815812 7477977
2971628 1409966 7616579 2315857
7781780 9949591 2731477 9011992

*Ships from OK or NC.
Vinyl Tablecloths by Marko Carlisle

Commercial, flame retardant table covers with skid-resistant polyester flannel back and protective coating that preserves high-quality appearance. To order recommended 8” drop, add 16” to length and width of the tabletop when sizing. A 15-yard roll can be cut to yield ten 52” x 52” tablecloths. Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

**Designer Series**
- **Diamond Head** - 54” x 15 yd.
  - 3630704 Burgundy, Roll
  - 3620242 Navy, Roll
  - 5347794 Forest Green, Roll
- **Ultra Solid** - 54” x 15 yd.
  - 3630712 Beige, Roll
  - 3631934 Navy, Roll
  - 3631975 Forest Green, Roll
- **Mascara** - 54” x 15 yd.
  - 3632007 Blue, Roll
  - 3632023 Cranberry, Roll

Linen and vinyl products made to order are nonreturnable.

**Fashion Series**
- **Nova** - 54” x 15 yd.
  - 3632049 White, Roll
  - 3633377 Forest Green, Roll
- **Fiesta** - 54” x 15 yd.
  - 3633419 Royal Blue, Roll
- **Crossweave II** - 54” x 15 yd.
  - 3642154 Navy, Roll
  - 3599701 Forest Green, Roll

Linen and vinyl products made to order are nonreturnable.

**Classic Series**
- **Moire** - 54” x 15 yd.
  - 3599750 Cranberry, Roll
  - 3599727 Forest Green, Roll
- **Gavin Check** - 54” x 15 yd.
  - 3599776 Red, Roll
  - 3599768 Blue, Roll
  - 3599784 Black, Roll
- **Check** - 54” x 15 yd.
  - 6347777 Red/White, Roll
  - 2347771 Blue/White, Roll
  - 3599800 Black/White, Roll
- **Damask Lace** - 54” x 15 yd.
  - 3599826 White, Roll
- **Damask Lace** - 52” x 52”
  - 8347775 White, 1 Ea.
- **Waffle** - 54” x 15 yd.
  - 3599834 Almond, Roll
  - 3602844 Cranberry, Roll
  - 3610870 Hunter Green, Roll

Linen and vinyl products made to order are nonreturnable.

*Ships from OK or NC.

**did you know?**
Linen and vinyl products are made to order and non-returnable. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

Measurements are necessary for a proper fitting.
Contour Covers & Lighting

Contour Covers by Snap Drape
Hide-all black covers for many different item shapes. Other sizes and colors available as special order. If color is critical, request samples before ordering. Measurements are necessary for a proper fitting.

Tablecover. Black.
A 2967990 6’ x 30”
2968014 8’ x 30”

Trash Can Cover. Black.
B 2967917 35 gal.
2967941 44 gal.
C 2968121 Slim Jim, Trimline & Superior

Beverage Dispenser Cover. Black.
2967875 5 gal.
D 2967891 10 gal.

Bistro Table.
E 5250050 Cocktail Contour
Linen and vinyl products made to order are nonreturnable. Ships from TX.

MONOGRAM™ Soft Light Liquid Wax

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>9555013</td>
<td>10 Hour, 1 ½” x 1 ¼”</td>
<td>12</td>
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<tr>
<td>5539880</td>
<td>15 Hour, 2 ½” x 1 ¼”</td>
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<tr>
<td>3984202</td>
<td>24 Hour, 2 ¾” x 2”</td>
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<td>2072633</td>
<td>36 Hour, 2 ¼” x 2 ¼”</td>
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<tr>
<td>5358240</td>
<td>50 Hour, 3 ¼” x 2 ¼”</td>
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by Sterno Products®

<table>
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<tr>
<td>5822537</td>
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<td>7821770</td>
<td>29 Hour, 5 ½” x 1 ¾”</td>
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<tr>
<td>7745181</td>
<td>30 Hour, 2 ¼” x 2 ¾”</td>
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<tr>
<td>4346326</td>
<td>80 Hour, 3 ¾” x 3 ¾”</td>
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Votive Candles, Tapers, Cartridge Refills by Sterno Products®

<table>
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<tr>
<th>Code</th>
<th>Description</th>
<th>Sets/Pack</th>
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<tr>
<td>F 2929297</td>
<td>5 Hour Tea Lights</td>
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<tr>
<td>G 5341698</td>
<td>8 Hour Votive</td>
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<tr>
<td>7686850</td>
<td>10 Hour Votive</td>
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<td>H 4600896</td>
<td>Birthday Candles, Asst. Colors</td>
<td>12/36 Cl Bx</td>
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<tr>
<td>I 7821408</td>
<td>15 Hour Votive</td>
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<tr>
<td>7822380</td>
<td>10” Taper White</td>
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</table>

Petite Lites by Sterno Products®
Clear glass cups with efficient five-hour candles. Economical, disposable and perfect for buffets, banquets, or anywhere extra candle light is needed. 48/Cs.
J 7686751
Your source for unique and creative serving

To view additional products from AMERICAN METALCRAFT:
SCAN this QR Code, or
VISIT http://bit.ly/2RtLMKI

To order these additional American Metalcraft products, log on to www.usfoods.com/order or contact your US Foods sales representative.
Allow up to 10 business days for delivery.
WE’RE (RE)DEFINING
DROP-OFF CATERING

STERNO SPEEDHEAT™
DELIVERS INSTANT FLAMELESS HEAT

Speed Heat™

To view additional products from Sterno:
SCAN this QR Code, or
VISIT http://bit.ly/2O5i4tV

To order these additional Sterno products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
Casual Candle Lamps
by Sterno Products®
Lighten up your tabletop mood with these warm, festive lamps. All lamps are packed 6/Cs. and accommodate Soft Light liquid wax fuel cells.

A 7994668 Green Glass Lantern, 4½"H Fuel Cell 2908861
B 7994700 Glass Lamp Frost, 4½"H Fuel Cell 2909604
C 7994718 Kelly Clear, 4"H Fuel Cell 2909232
D 7994767 Kelly Red, 4"H Fuel Cell 2909232
E 7994726 Kelly Frosted, 4"H Fuel Cell 2909232
F 7994742 Kelly Orange, 4"H Fuel Cell 2909232
G 7995020 Krystle Clear, 4"H Fuel Cell 2909232
H 7995038 Marquee Clear, 4½"H Fuel Cell 2909232
I 7995061 Mosaic, 4½"H Fuel Cell 3346327
J 7994650 Earthtone Votive, 4½"H Fuel Cell 2908861
K 7995087 Paragon Blue, 5"H Fuel Cell 2909604
L 7995103 Paragon Frost, 5"H Fuel Cell 2909604
M 7995095 Paragon Clear, 5"H Fuel Cell 2909604
N 7995319 Twist Votive, Clear, 4"H Fuel Cell 2908846
O 7995293 Red Square Lamp, 4"H Fuel Cell 2909232
P 7995285 Frost Square Lamp, 4"H Fuel Cell 2909232
Q 7994684 Glass Lamp w/Shade, 3½"H Fuel Cell 2908861
R 7995129 Pub Lamp, 4½"H Fuel Cell 3346327
S 6939225 Orla Glass Table Lamp, 5"H Fuel Cell 16357352
T 8448944 Votive Smoke Bronze Holder 4" x 3" Fuel Cell 16357352
U 2008836 Silver Liquid Wax Candle Lamp 5" Fuel Cell 16357352

Ships from CA.

Liquid Wax by Hollowick, Inc.
2500379  8 Hour  15 Dz./Cs.
9147760  17 Hour  4 Dz./Cs.
6030753  36 Hour  2 Dz./Cs.

Euro Venetian Candles
by Sterno Products®
45 hours of burn time. 4"H. 12/Cs.
AMBER  FROST
7686819  6341994
GREEN  RED
5346333  7822323

Bud Vase by Libbey®
 Beautify your ambiance with flowers.
7½"H, 1¾"T, 1¾"B, 1⅞"D. 2 Dz./Cs.
5057203 (LG2824) Cylinder

Candle Holders by Libbey®
Accent with light using 2908861 (10 Hour Liquid Wax Cell), 2929297 (Tea Lights) or 7686850 (10 Hour Votives). 3 Dz./Cs.

V  2059673 (LG1965)  4½ oz.
W  6054886 (LG763)  3½ oz.
Beverage service equipment keeps things flowing

Whether you run a café, hotel, coffee shop, restaurant, banquet hall or cafeteria, the equipment and supplies you have on hand for your beverage service will give your guests access to the drinks they like to enjoy. And quite often, the equipment is self-serve, which means your staff will be freed up to help your guests in other ways, which can help workflow. From dispensers to organizers, you’ll find this section filled with products designed to help you quench your guest’s thirst and keep your operation running smoothly.

Wake up to additional profits from coffee

Coffee is one of the perfect offerings for any foodservice business. It can give your guests a pick-me-up just when they need it, it’s inexpensive to make and it’s a customizable option that allows you to cater to individual customers. Choose from a large variety of commercial dispensers and brewers, from portable large capacity makers to those requiring a hard water line. Serve coffee in one of our durable, decorative servers. They’re available in many different styles and colors and keep coffee hot for hours. For meetings and cafeteria settings, try our airpots. They retain hot or cold beverage temperatures for as long as 8 hours. Whatever setup you want to wake up to, it’s probably here.

Finish off the perfect dinner

The perfect dining experience often ends with a light dessert and hot beverage. A hearty cup of regular coffee, a relaxing cup of decaf, or an uplifting Irish coffee made at the bar makes an impact on the meal. Cappuccino and espresso drinks add sophistication and can even serve as stand-alone dessert options. All are great meal finishers for your customers and great upsell products to build up check averages and profits for your business. Whether you need coffee brewing equipment or espresso machines and equipment, we help you make it.

Don’t get caught out of the cold

Visuals help sell products, and our array of cold beverage dispensers and frozen drink machines will make your chilled beverages as appealing to the eye as they are to the palate. Cold and frozen beverages are uniquely refreshing and colorful. Display them in a way that your customers can’t resist, and you’ll add to your profit margin. From our basic plastic dispensers to our upscale stainless steel models, we offer many dispenser options to help you attractively display your cold drinks.
Coffee Servers

**Thermo-Serv® Original Beverage Servers**

Sturdy ABS plastic, leak-proof, one-piece inner shells with urethane foam insulation retain temperatures up to three hours to protect flavor and freshness of hot and cold liquids. Metalized outer shells hold color for years. Flip lids. Dishwasher safe. Choose 1 or 2 Liter.

<table>
<thead>
<tr>
<th>Each</th>
<th>LITER</th>
<th>COPPER W/</th>
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<tbody>
<tr>
<td>7347917</td>
<td>1</td>
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<tr>
<td>8347916</td>
<td>2</td>
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<td>5347927</td>
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<table>
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<td>5347901</td>
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<tr>
<td>9347972</td>
<td>2</td>
<td>Black</td>
</tr>
</tbody>
</table>

**Insulated Swirl Beverage Servers**

by Service Ideas

BPA-free servers feature a polyurethane interior and exterior with foam insulation to keep beverages hot for up to 2 hours. Each server comes with Orange, Brown, and Green tabs for identification. Lid is ABS Plastic. Hand washing recommended. Available in white or black in 20 oz., 42 oz., or 64 oz.

| 1460499 | 20 oz. White | Each |
| 1393774 | 20 oz. Black | Each |
| 8059661 | 42 oz. White | Each |
| 8254961 | 42 oz. Black | Each |
| 7753923 | 64 oz. White | Each |
| 4748412 | 64 oz. Black | Each |

**Replacement Lids**

| 8912272 | Lid 20 oz. White | 6/Pk |
| 3436279 | Lid 20 oz. Black | 6/Pk |
| 4606623 | Lid 42 oz. White | 6/Pk |
| 3918439 | Lid 42 oz. Black | 6/Pk |
| 9822060 | Lid 64 oz. White | 6/Pk |
| 1834063 | Lid 64 oz. Black | 6/Pk |

**Superior Metallic Luster™**

Quality features of the original Thermo-Serv® with the look of polished chrome. Retains cold or hot beverage temperatures for up to three hours. Flip top lid. 1 liter.

| 8347957 | Sold each |
| 9347956 | 6/Cs. |

**Eco-Serv™** by Service Ideas

1-2 hour temperature retention. Faceted styrene body with pedestal base, polyurethane foam insulation, and ABS plastic inner liner. Push-button dispensing and dripless spout. Not recommended for heavy use.

<table>
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<tr>
<th>Each</th>
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<tbody>
<tr>
<td>6347991</td>
<td>20 oz., Black</td>
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<td>5347992</td>
<td>20 oz., White</td>
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<tr>
<td>6347934</td>
<td>44 oz., White</td>
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<td>12/Cs.</td>
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</tr>
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<td>8347940</td>
<td>44 oz., Black</td>
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<tr>
<td>4347993</td>
<td>20 oz., White</td>
</tr>
<tr>
<td>6347942</td>
<td>44 oz., White</td>
</tr>
</tbody>
</table>

Warranty: 1-year against manufacturing defects.
**Coffee Carafes & Servers**

**Classic Glass Carafes** by Service Ideas
Carafe with stopper style lid, curved dripless spout, and glass vacuum liner. 8 hour heat retention. 1 liter. Sold each.
- 2347995 Stainless/Black
- 3347994 Copper/Brown

**SteelVac™ Carafes** by Service Ideas
Unbreakable stainless steel liner and up to 6 hour thermal retention. Perfect for hot or cold beverages. Wide base for stability. Sold each.
- 3347945 23 oz., Stainless/Black
- 6347926 32 oz., Stainless/Black

**SteelVac™ Carafes** by Service Ideas
Unbreakable stainless steel liner and up to 6 hour thermal retention. Perfect for hot or cold beverages. Wide base for stability. Sold each.
- 4039969 1 Liter Half & Half Etched
- 9970922 1 Liter Skim Milk Etched

**Flow Control Carafe** by Service Ideas
 Functional and durable vacuum servers made from brushed stainless steel for rugged good looks. Push button dispensing. Sold each. Other sizes available.
- 6696041 1.2 Liter Server
- 6695993* .6 Liter Server
- 6696025* 1.6 Liter Server
- 6696074* 2 Liter Server

**SteelVac™ Etched Creamers Carafes** by Service Ideas
Unbreakable stainless steel liner and up to 6 hour thermal retention. Perfect for hot or cold beverages. Sold each.
- 5724869 1 Liter Half & Half Etched
- 9970922 1 Liter Skim Milk Etched

**Thermal Carafe**
2 liter vacuum-insulated carafe with brew-thru lid. Up to 6 hour temperature retention. Stainless steel exterior and interior protects against breakage. Includes colored, printed labels for Regular, Decaf, or Tea. Hand wash only. 12¾"H x 4¾" dia. 7¾"W at handle. Sold each.
- 5601802

**Brew N’ Carafe**
1.9 liter low profile stainless steel vacuum carafe with brew-thru lid extends life and flavor of coffee. 6 hour heat retention, no heat source required. Replaces glass decanters. 6½"W x 7"D x 9"H.
- 1331677 w/Reg. Lid Only, each
- 9331679 Repl. Decaf. Lid, 2/pkg.

**Ergo-Serv® Beverage Servers** by Service Ideas
Practical, durable and stylish design provides six hours of thermal retention with Ferrostat™ double wall stainless steel vacuum insulation. Ergonomic grip for a balanced pour. No drip lip. Cleancoat fingerprint resistant finish. Dishwasher safe. Sold each.
- 1 Liter Dairy content indicators for skim, soy, whole, and cream.
- A 3982444
- 1.9 Liter Condensation free. Perfect for water or iced tea, now with lid.
- B 4854559

**Stylish Coffee Service Pitcher.** Up to 6 hour heat retention.
- 387701* .6 Liter
- C 5724869 1 Liter
- 5725098 1½ Liter

**Ergo-Serv®**
- NSF Approved. Warranty: 5-year. *Ships from MN.

---

**BEVERAGE** 225
Coffee Carafes & Servers

**Stainless Steel Server**
Durable, vacuum-insulated 18/10 stainless steel servers add elegance to your tabletop as they keep beverages hot or cold for up to 6 hours. Not recommended for carbonated beverages or dairy products. Sold each.

- **9508979** 1 Liter (33⅓ oz.)

**Stainless Steel Vacuum Airpots**
Stainless steel vacuum pot with double wall construction and stainless steel liner keeps hot beverages hot and cold beverages cold. Pump dispensing. Easy to clean. 15" H. Sold each.

**Push Button Style**
- **6331029** 2.0 L, Reg.
- **A 8331027** 2.5 L, Reg.
- **7331028** 3.5 L, Reg.
- **1331669** 3.5 L, Decaf

**Lever Style**
- **3331634** 2.5 L, Reg.

**Double Wall Stainless Press** by Service Ideas
Made from 18/8 stainless steel with a brushed or polished finish, the Double Wall Stainless Press keeps the exterior cold, while your coffee stays warm. Dishwasher safe body; hand wash screen.

- **7402186** 0.8 Liter

Ships from MN.
**HPS Glass Vacuum** by Service Ideas
Clear-coat finish eliminates water spots and finger prints. Stainless steel exterior and glass interior with vacuum insulation. Heat retention up to 8 hours. Hand wash. Sold each.
- 6696066 1 Liter
- 6697726 1.6 Liter
- 6697767 1.9 Liter

**Eco-Air Airpots With Sight Glass** by Service Ideas
Exterior sight glass to view content level. Stainless exterior and glass interior with vacuum insulation for up to 6 hour heat retention. Hand wash. Sold each.
- 2991003 2.2 L Lever
- Ships from MN.

**Eco-Airpots** by Service Ideas
Affordable, 2.2 liter glass-lined airpots with satin stainless steel exterior provide up to 8 hours of flavor and heat retention. Convenient brew-thru suction tube, swivel base and carrying handle. Sold each.
- 3348000 Pump
- 4348009 Lever

**Stainless Lined Airpots** by Service Ideas
No more broken glass liners. Stainless steel inside with stainless steel wrap and black accents. Up to 6 hour thermal retention. Pump style dispensing. Sold each.
- 5348008 2.5 Liter
- 6348007 3.0 Liter
- 7348006 3.75 Liter

**Vacuum Airpots** by Service Ideas
3.0 liter glass-lined, low profile stainless steel wrap airpots provide up to 8 hours of heat and flavor retention. Feature removable lids, swivel bases, brew-thru suction tube, and fold-down handles. Choose from pump-style or lever-style dispensing. Sold each.
- A 2348027 Pump
- 2502185 Lever

**Chrome Signa-Air Stainless Lined Airport** by Service Ideas
The stainless vacuum keeps contents warm for 4-6 hours—great for holding coffee for a long period of time. The easy-to-use lever lid is designed with convenient snap-on flavor indictors to hang under the pour spout. Keep track of them with the snap-on storage area on the back of the collar.
- 3815426 2.2 Liter Lnd Chrome
- Ships from MN.
**Adjustable Polystyrene Cup Cabinet Dispensers** by Dispense-Rite

Counter top cup towers dispense 6 to 44 oz. paper, plastic, or foam cups with rim diameters ranging from 2⅞" to 4⅞". Features simple and fast E-Z twist adjustment mechanism. Optional lid chute accommodates lid sizes up to 44 oz. 5½”W x 20”D.

- **0088724** 3 Section, 16⅛”H
- **5545361** 4 Section, 21½”H

48 HR QUICK SHIP. Ships from IL.

---

**Wall or Counter Mount Lid Organizers** by San Jamar

Keep your counters clear. Organize lids, straws, and stirrers with wall or counter-mount stainless steel organizers using adjustable dividers.

- **A 7084496** 3 Lid w/Straw Holder, Stainless Steel
- **7358518** Straw/Stirrer Holder, Black Plastic

---

**Compact Vertical Dispensers** by Dispense-Rite

Vertical design provides ideal storage with minimal counter space. Durable polystyrene construction. Ideal for use with packaged condiments or lids. Black sides, clear front. 5¼”W x 6¾”D.

- **4690160** 3 Section, 16”H
- **4690186** 4 Section, 21”H

---

**Vertical Cup Dispensers** by Dispense-Rite

Long-lasting, trouble-free dispensing for 8 to 44 oz. paper, plastic, or foam cups. Each dispensing tube is adjustable for rim diameters from 3⅛” to 4⅞”. Choose black polystyrene or stainless steel construction. 8⅜”W x 23”D.

- **Triple**
  - **B 5815535** Black, 24”H, 37 lbs.
  - **5817382** Black, 47 lbs.
  - **5816590** Stainless Steel, 47 lbs.

- **Quad**
  - **5349915** 3 Cup/Lid, 14¼”W
  - **6349914** 4 Cup/Lid, 18½”W
  - **6322507** 5 Cup/Lid, 23”W
  - **7349913** Stand, 11” x 5¾” x 15”
  - **8349912** Straw, 4¾” x 3½”

48 HR QUICK SHIP. Ships from IL.

---

**Wire Racks** by Dispense-Rite

Keep your hot and cold drink serving areas organized. 8½”H x 5”D.

- **5349915** 3 Cup/Lid, 14¼”W
- **6349914** 4 Cup/Lid, 18½”W
- **6322507** 5 Cup/Lid, 23”W
- **7349913** Stand, 11” x 5¾” x 15”
- **8349912** Straw, 4¾” x 3½”

---

**Adjustable Black Wire Cup Dispensers** by Dispense-Rite

Countertop towers dispense 6 to 44 oz. paper, plastic, or foam cups with rim diameters ranging from 2⅞” to 4⅞”. Simple and fast E-Z twist adjustment mechanism. Optional lid chute provides capacity for lid sizes up to 44 oz. 7½”W x 20”D.

- **0088682** 3 Section, 19¼”H
- **3516051** 4 Section, 24¾”H
- **4516860** 1 Section Lid Chute, 6½”W x 3¼”H

---

**Compact Vertical Dispensers** by Dispense-Rite

Vertical design provides ideal storage with minimal counter space. Durable polystyrene construction. Ideal for use with packaged condiments or lids. Black sides, clear front. 5¼”W x 6¾”D.

- **4690160** 3 Section, 16”H
- **4690186** 4 Section, 21”H

---

**Adjustable Black Wire Cup Dispensers** by Dispense-Rite

Countertop towers dispense 6 to 44 oz. paper, plastic, or foam cups with rim diameters ranging from 2⅞” to 4⅞”. Simple and fast E-Z twist adjustment mechanism. Optional lid chute provides capacity for lid sizes up to 44 oz. 7½”W x 20”D.

- **0088682** 3 Section, 19¼”H
- **3516051** 4 Section, 24¾”H
- **4516860** 1 Section Lid Chute, 6½”W x 3¼”H
## Lid/Condiment Dispensers

**by Dispense-Rite**

Adjustable dividers to fit lids, sugar packets, condiments, and more.

| Narrow | Width: 8” x 20⅜"D x 16¼"H | E 2358737 | Black |
| Wide   | Width: 15” x 20⅜”D x 16¼”H | 9301540   |       |

**Stainless Steel**

- 1503564 6⅝” dia.
- 0909258 7⅜” dia.
- NSF Approved.

**Black ABS Plastic**

- 0909325 7⅛” dia.

## Airpot Stations

**by Service Ideas**

Heavy duty organizer keeps airpots, condiments, stir sticks, and other items together for quick and easy service.

| Single   | 6716377 |
| Double   | 6716385 |

## Airpot Drip Tray

Large airpot drip tray accommodates airpots up to 6¾” in diameter. Heavy duty scratch-resistant ABS plastic construction with removable 2½” x 6¾” grate. Airpot not included. 7¼”W x 11”D x 1¾”H. Dishwasher safe.

- 1484260

## Adjustable Cup Dispensers

**by Dispense-Rite**

Dispenses 8-44 oz. paper, plastic, and foam cups. Adjusts quickly and easily without removing from counter. Ensures one-at-a-time dispensing in horizontal, angled, or vertical mounts. 22¾”L.

- Stainless Steel
  - 1503564 6⅝” dia.
  - 0909258 7⅜” dia.
  - NSF Approved.

<table>
<thead>
<tr>
<th>Black ABS Plastic</th>
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</thead>
<tbody>
<tr>
<td>0909325 7⅛” dia.</td>
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</tbody>
</table>

## Sentry® Beverage & Lid Dispenser Cabinets

**by San Jamar®**

Attractive all in one countertop dispenser has one cup, one lid & straw dispenser. Dispenses paper, plastic and foam cups one-at-a-time. Lid rim 2¼”-3¼”. Approx cup size 8-24 oz. Adjustable lifetime levers prevent marring of cups. Black trim rings. No wear parts to replace. 22¾” x 7¼” x 25¾”D.

| Cup, Lid, Straw   | 5622600 |
| Lid & Cup 8-24 oz. | 2993756 |
| Lid & Cup 24-46 oz. | 2993582 |

Ships from WI.

## Wall or Stand Mount Dispensers

**by San Jamar®**

Gravity fed, adjustable collar dispensers for all cup types. Can be wall mounted or attached to our four station rotating chrome counter stand. Lid dispensers are divided to hold two sizes. Match cup top diameter to dispenser sizes shown below.

<table>
<thead>
<tr>
<th>Cup, 6-10 oz., 2½” - 3½”D</th>
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</thead>
<tbody>
<tr>
<td>4065421 5-10 oz.</td>
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<tr>
<td>7064280 12-24 oz.</td>
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<tr>
<td>Lid, 6-24 oz.</td>
</tr>
<tr>
<td>Rotating Stand</td>
</tr>
</tbody>
</table>
Tea Brewers, Dispensers & Signs

**Black Wood Signs** by American Metalcraft

3” wide x 1¾” high triangular wood blocks with sleek silver labels.

- 5612965 “Hot Tea”
- 5607296 “Iced Tea”
- 5613401 “Coffee”
- 5607346 “Decaf”
- 5607379 “Hot Water”
- 5784145 “Reserved” 2 Sided

**Infusion Series® Tea and Coffee Brewer** by Bunn

Back-to-back brewing capacity. Up to 26.7 gallons of tea or 7.5 gallons of coffee/hour. Brewer and dispensers sold separately. 1/4” water line required (in-line water filter recommended). 10”W x 24”D x 34½”H.

Dual voltage adaptable, can operate at 120V or 120/208, or 120/240V. (cord and plug not included). Shown with optional airpot.

5714068

Warranty: 3-year parts & labor on electronics, 2-year parts, 1-year labor on balance of machine.

UL Listed. NSF Approved. Ships from IL.

**Iced Tea Dispensers** by Bunn

Stainless steel body with side handles and solid lid.

- 3 Gallon Capacity. Round with stainless steel lid. 13½”W x 13”D x 20½”H.
  - 4641700
- 3½ Gallon Capacity. Narrow with plastic lid.
  - 6¼”W x 16¾”D x 21¼”H.
  - A 5773809
  - 9017138

UL Sanitation Approved.

**Beverage Tents** by Cal-Mil

3”W x 1½”H.

GOLD SILVER

- 2344190 3344199 Coffee
- 4344198 5344197 Decaf
- 6344196 7344195 Hot Water

Need Coffee Cups?

Turn to the Dinnerware Section on pages 47-48.
Coffee Urns & Warmers

Stainless Steel Coffee Urn by Hamilton Beach®
Classic, polished stainless steel exterior with smooth, stainless steel interior that resists stains and buildup for easy cleaning. Cup trip handle for one-hand dispensing. Keep warm heater maintains optimal temperature for better-tasting coffee. Ready light indicates when brew cycle is complete. Water/coffee window makes filling easy and shows coffee level at a glance. 12¾"W x 18½"H.
0450577 60 Cup cap.
Warranty: 1-year parts & labor. UL Listed.

Aluminum Coffee Urns by Proctor Silex
Brushed finish, dual element brews coffee and holds it at proper serving temperature for hours. Features simple one-handed dispensing faucet, shielded level indicator tube, boil-free safety feature (shuts off automatically if unit runs dry) and extra high base to accommodate tall cups. 12¼"W. 120V.
7920121 40 Cup cap., 14¼"H
8857334 60 Cup cap., 17¼"H
1161166 100 Cup cap., 23½"H
Warranty: 1-year limited. ETL Listed. NSF Approved.

Double Electric Warmer by Bunn
Stainless steel cabinet with porcelain warmer surfaces. Each plate has a separate On/Off switch. 14"W x 7"D x 2½"H. 120V.
7017130
Warranty: 1-year parts & labor. UL Listed. NSF Approved.
Coffee Brewers

**Automatic Brewer** by Bloomfield
Three warmers with separate lighted switches. Low profile design fits under standard cabinets. Durable stainless steel construction with hot water faucet and pour-over capability. Requires 1/4” water line for automatic operation. Decanters sold separately. Uses 6343362 filter. 16¼”W x 17”D x 17”H. 120V.

- **2 Warmer.** 16¼”W x 20¼”H.
- **3 Warmer.** 23”W x 19¼”H.

2350020
Warranty: 2-year parts & labor. UL Listed. NSF Approved. Ships from MO.

**Pour Over Brewers** by Bunn
No plumbing and completely portable. Just pour cold water in top and coffee brews immediately. Separately controlled warmers with lighted On/Off switches. Easy-to-clean stainless steel and black finish. Uses 6343362 filter. Decanters sold separately. 8”D. 120V.

- **2 Warmer.** 16¼”W x 20¼”H.
- **3 Warmer.** 23”W x 19¼”H.

5350020
Warranty: 1-year parts & labor. UL Listed. NSF Approved.
Coffee Brewers & Decanters

Pour-O-Matic Brewers by Bunn
Vertical water tank for consistent brew temperatures – the key to perfect, consistent coffee. Stainless steel and black vinyl exterior. No plumbing needed. Decanters sold separately. Uses 6343362 filter. 8½”W x 17¾”D. 120V.
A 9375627 1 Warmer, 17¾”H
6093389 2 Warmer, 19”H
Warranty: 1-year parts & labor. UL Listed. NSF Approved. Ships from IL.

C-Model Automatic Brewers by Bunn
Hot water faucets, all stainless steel construction, and a pour-over option. Lower warmer styles are 17”H, upper/lower warmer units are 19”H. All models are 18” deep. 1/4” flared water line needed for installation. Decanters sold separately. Uses 6343362 filter. 120V. Note: 0045666 is 120/240V and does not include a cord & plug.
B 1345537 8¼”W
1 Lower, 2 Upper Warmers
9131608 16”W
3 Lower Warmers
0045666 24¼”W
5 Lower Warmers
Warranty: 3-year parts & labor on electronics, 2-year parts, 1-year labor on balance of machine. UL Listed. NSF Approved. Ships from IL.

Airpot Brewers by Bunn
Consistently brew perfect coffee, keep coffee hot and fresh for hours and allow for easy transport to remote service areas. Automatic models feature a hot water faucet and require a 1/4” water line. Twin model incorporates independently controlled brew heads and tank heaters. Airpots not included (see page 227). 120V. Note: 5927520 is 120/240V and does not include cord & plug.

Single Pour Over. 9”W x 18¼”D x 23½”H.
1250745
Single Automatic. 9”W x 18¼”D x 23½”H.
9194879
Twin Automatic. 16”W x 22¼”D x 23½”H.
C 5927520
Warranty: 3-year parts & labor on electronics, 2-year parts. 1-year labor on balance of machine. Ships from IL.

US Foods® Branded Decanters
Glass. 64 oz. Carton of three.
1784396 Regular, Black Handle
1784487 Decaf, Orange Handle

Decanters
Hostess Stainless Steel. 64 oz. Sold each.
D 9830670
Stainless Steel Bottom. 60 oz. Durable plastic body with black handle. Removable orange decaf rubber grip. Sold each.
E 5799143

Decanters
Glass. 64 oz. Carton of 3.
7350010 Regular, Black Handle
1350024 Decaf, Orange Handle
Synchro Espresso Machines by Rosito Bisani

Easy-to-operate with microprocessor technology, touch pad controls and LED display. Automatic dispensing of single or double espresso, 1 or 2 cups at a time, or choice of manual continuous flow. Dual pressure gauge provides readouts for the dispensing water pressure and boiler steam pressure. Sight glass allows monitoring of water level. Includes stainless steel dual boiler and hot water dispensing valve. 1/2” water line required for installation. Cord and plug included. 21¾”D x 21½”H.

- 2944551 1 Group, 120 cups/hr. 20½”W, 120V.
- 2944577 2 Group, 240 cups/hr. 28⅓”W, 240V.
- 6681373 3 Group, 360 cups/hr. 36¼”W, 240V.

Warranty: 1-year parts & labor (note: in-line water filter must be installed for warranty to be in effect). ETL Listed. NSF Approved. Ships from CA.

Espresso Grinder by Rosito Bisani

Cast aluminum casing, hardened steel burrs, micrometric grind adjustment and adjustable doser with manual timer. 9”W x 13”D x 23”H. 120V.

- 2949501 Warranty: 1-year parts & labor. ETL Safety and Sanitation. Ships from CA.

Frothing Pitchers by Service Ideas

18/8 stainless steel construction with opening to hold a thermometer (sold separately) and internal content level lines. Dishwasher safe.

- 3502192 Pitcher, 20 oz. cap.
- 5502190 Pitcher, 32 oz. cap.

Hot Beverage Thermometer by Lifetime Brands

1” dial, 5” stem. Includes pan clip & sleeve with built in calibration wrench. Use in frothing pitcher.

- 4686960 70°-190°F

ESP® Espresso Machine Cleaner by National Chemical

Remove coffee oils and stains from espresso and cappuccino machines. Perfect for group head cleaning, and back flushing. Powdered concentrate. 16 oz. Jar. 12/Cs.

- 7572704
**Espresso Machine** by Nouva Simonelli

Perfect for operators who are just starting an espresso program or who desire a portable machine. Features one group semi-automatic, 2.2 liter pour-over water reservoir and chrome swivel steam wand. Heat exchanger technology assures constant supply of steam. Will produce up to 25 shots per hour. Stainless/Black case. Specify configuration: Espresso Pods or Fresh Ground Coffee. 12”W x 16”D x 16”H. 110V.

3154814

Warranty: 2-year parts. UL Listed. ETL Sanitation. Ships from MN.

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**In-Line Beverage Filter** by Everpure


6752497

Ships from MN.

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**Decanter Brushes**

A 6174056 Decanter, 18”L
B 5309794 Curved

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**Coffee Filters**

6343362 12 Cup, 1,000/Cs.
3343373 1½ gal., 500/Cs.
2343374 3 gal., 250/Cs.
Drink Machines & Dispensers

Frozen Drink Machines by Grindmaster-Cecilware
Take advantage of the booming smoothie, cocktail, iced coffee, cappuccino, and fruit slush business. Features 2½ gallon capacity bowls with independent temperature controls, programmable defrost timer, welded steel frame, and black exterior. 18¾" D x 27¾" H, 115V.
A 4774808 14½" W, 1/2 H.P.
Triple Bowl 5695564 21¼" W, 3/4 H.P.
Warranty: 2-year parts & labor, 5-year compressor. UL Listed. NSF Approved. Ships from KY.

Frozen Drink Machines by Bunn
Patented reversing auger design reduces freeze time and minimizes air mixing with product. Easy-to-use touchpad provides quick and easy front-of-machine calibration and timer setting. Includes two large, 3 gallon hoppers with lighted lids that attract attention to the product. 16" W x 25" D x 32" H, 1/4 H.P. 120V.
B 6782973 White & Stainless
2675122 Black & Stainless
9757675 Black
Warranty: 2-year parts & labor, 3-year electronics, 5-year compressor. ETL Listed. ETL Sanitation. Ships from IL.

Beverage Dispensers by Grindmaster-Cecilware
Refrigerated dispenser for non-carbonated juices, drinks, and teas. Consistent temperature down to the last serving. Stainless front panel. Dripless faucets and nearly unbreakable polycarbonate bowls. 15" D. 120V.
Double 5 Gallon Bowls.
C 8347320 17½" W x 27½" H, 1/5 H.P.
Full Size 5 Gallon Bowls.
2372456 Single, 9¼" W x 27¼" H, 1/6 H.P.
8211302 Triple, 25½" W x 27½" H, 1/3 H.P.
Mini 2.4 Gallon Bowls.
3145323 Twin, 11 ¼" W x 23¼" H, 1/6 H.P.
7144926 Quad, 20½" W x 23¼" H, 1/5 H.P.
Warranty: 2-year parts & labor, 5-year compressor. UL Listed. NSF Approved. Ships From KY.

Real Fruit Gourmet Mixes by All Season Beverage
No better mix on the market for cocktail freezers or bar blenders. Premium flavors are packed with real fruit juices and fruit purée. Mixes at a 1:3 ratio. Requires no refrigeration. Packed 6 - 1/2 gallon jugs/Cs.
6344626 Raspberry
8344624 Lemonade
5344627 Margarita
7344625 Orange Cream
9344623 Strawberry
1344639 Pina Colada
Ships from FL.
Drink Dispensers

**Hot Chocolate/Cappuccino Dispenser** by Grindmaster-Cecilware
Ideal for dispensing hot chocolate, flavored cappuccinos, gourmet cacaoa and much more. Contemporary design with bold front-lit graphics helps increase impulse sales. Generous cup clearance will accommodate most cup sizes. Cup placement is made easy with guides marked on drain tray. Individual whipper chambers consistently produce perfect blended drinks. 5 lb. clear view hoppers provide fast product level visibility. 1/4” water line required for installation (in-line water filter recommended). Ships standard with “Cappuccino” sign. Additional signs available, call for details.
12”W x 22”D x 26½”H. 120V.
5321716  3 Flavors

Warranty: 2-year parts & labor. UL Listed. NSF Approved.
Ships from KY.

**Slimline Dispensers** by TableCraft
Almond bases with translucent 3 gallon graduated polypropylene reservoirs. Molded handles for easy transport. Drip trays and product labels included. 15¾”D x 21¼”H.
8348757  Single
A 7348873  Double

**Iced Tea & Lemonade Dispensers** by TableCraft
Popular choice with graduated, translucent polypropylene reservoirs and Tomlinson faucets. Iced tea dispensers have brown bases; lemonade dispensers have yellow bases. 11”W x 12½”D.
3 Gallon
2348761  Iced Tea, 17”H
B 6348874  Lemonade, 17”H
1053214  Black Base, 17”H
5 Gallon
8348864  Iced Tea, 24”H

**Cold Brew ‘N’ Serv System** by Service Ideas
Enhance your cold brew presentation. It includes a simple yet innovative brew basket that turns our Cold Beverage Dispenser into an all-in-one cold brew coffee maker and dispenser. Easy to use with minimal handling makes this cold brew system sanitary and mess-free.
6664545  3 gal (Dispenser and Brew Basket)

Ships from MN.

**Stainless Steel Beverage Dispenser** by Service Ideas
Perfect for serving cold beverages. BPA-free container constructed of Tritan CoPolyester material gives the appearance of glass with the durability of plastic. 18/0 stainless steel base and lid. Container markings indicate content levels. Includes drip tray, freezeable ice tube for chilling, and flavor infuser for drink customization. Bonus storage in base for all contents when not in use. Dishwasher safe container. Hand wash recommended for base. Capacity: 3 gallons (384 oz.)
Comes with labels for Iced Tea, Water, Iced Coffee, and Lemonade. Sold each.
6698880  3 gal.
Beverage Dispensers by Cal-Mil

Add a twist to beverages by filling the infusion chamber with any fruit. Infusion chamber, base and spigot are easily removable for cleaning. Includes 4” x 4” drip tray. Non-alcoholic beverages only. Sold each.

A. Bamboo
- Ice, 1½ gal. 7570738
- Ice, 3 gal. 7641582
- Infusion, 3 gal. 6971246

B. Darkwood
- Ice, 1½ gal. 6908507
- Ice, 3 gal. 6971220

Midnight Bamboo
- Ice, 3 gal. 7316349

BPA Free. Ships from CA.

Square Clear Beverage Dispensers by Cal-Mil

Showcase beverages with this elegant, crystal clear glass or acrylic dispenser with removable ice or infusion chamber. Sold each.

Glass
- 1½ gal. Ice, 2843506
- 3 gal. Ice, 2827004

Acrylic
- 1½ gal. Ice, 8962714
- 3 gal. Ice, 8962763

Write-On Sign for Square Beverage Dispensers
- 9880098

BPA Free. Ships from CA.

Bamboo Crate Beverage Dispensers by Cal-Mil

Create rustic food presentations with a new twist on the classic bamboo beverage dispenser. Available with an ice chamber to create unique beverages. Sold each.

- 3 gal. 8969487

BPA Free. Ships from CA.

Vintage Glass Beverage Dispensers by Cal-Mil

Blue-tinted glass dispenser sits atop unique block of wood for rustic, chic vibe. Spigot is removable for easy cleaning. Removable lid for quick refills. Available ice chamber keeps beverages cold without diluting them. 11 ⅜”L x 10¾”W x 22¾”H. 2 gallon capacity. Sold each.

- Ice Chamber 2137589
- Infusion Chamber 5466747

BPA Free. Ships from CA.
Beverage Dispensers by Cal-Mil

**Squared Beverage Dispensers**
by Cal-Mil
Lightweight, durable, clear acrylic dispenser displays colorful punch, water, iced tea and more, with black or stainless steel base with geometric cutouts. Choice of removable ice or infusion chamber to keep beverages cold. Spigot, lid, drip tray and base removable for easy cleaning. 9½"L x 7½"W x 25¾"H. 3 gallon. Sold each.
BLACK STAINLESS STEEL
2683654  2941334  Ice
7724966  8967317  Infusion
BPA Free. Ships from CA.

**Square Acrylic Beverage Dispensers**
by Cal-Mil
Shatter-resistant, mission-style dispenser for beautiful display of punches, water, iced tea and more. Features ice chamber to keep beverages cold without diluting them. Stylish black, removable metal base. Spigot is removable for easy cleaning. 7"L x 7"W x 26½"H. Sold each.
6645600  Black Base, 3 gal.
BPA Free. Ships from CA.

**Union Square Beverage Dispensers**
by Cal-Mil
Durable clear acrylic provides upscale look of glass without risk of breakage. Sturdy, wrought-iron style black base creates a high-end modern look perfect for any setting. Available with ice chamber or infuser, streamlined removable lid, no-drop spigot and drip tray that removes for easy cleanup. 8½"L x 9"W x 23½"H. 3 gallon capacity. Sold each.
5102690  Ice
2214553  Infusion
BPA Free. Ships from CA.

**Stainless Steel/Acrylic Beverage Dispensers**
by Cal-Mil
Crystal-clear, break-resistant acrylic with shining stainless steel base and lid. Low-maintenance, removable ice chamber keeps beverages cold without diluting them. Removable spigot for easy cleaning. 14"L x 10"W x 23½"H. 2 gallon capacity. Sold each.
0673780
BPA Free. Ships from CA.

**Tall Stainless Steel/Acrylic Beverage Dispensers**
by Cal-Mil
Sleek, lightweight, clear acrylic dispenser with stainless steel base and thin, geometric design. Features removable ice chamber to keep beverages cold. Spigot, lid and base are removable for easy cleaning and transportation. Ideal for catering, parties, banquets and buffets. 12"L x 7"W x 30"H. 1.5 gallon capacity. Sold each.
9571514
BPA Free. Ships from CA.

**Urban Stainless Steel Beverage Dispensers**
by Cal-Mil
Tall, space-saving stainless steel dispenser with ice chamber or infuser to keep beverages cold. Line up several together for a more cost-effective, environmentally friendly way to serve. 8"L x 8"W x 24¼"H. 3 gallon capacity. Sold each.
3802580  Ice
4186294  Infusion
BPA Free. Ships from CA.
SMALLWARES
A large selection of Smallwares

The foodservice business can become a little complex when it comes to the range of equipment, clothing and supplies it takes to bring it all together. But what a feeling when everything clicks! From a small corner deli to a popular bakery to the hottest pizzeria in town, you’ll find this section loaded with indispensable items, including some gadgets that could make your next full night easier to run. Whatever you need to keep things humming, remember this: the most important items are often the ones you forgot to order. Happy Smallwares hunting!

Wearables that fit, and function, flawlessly

Professional uniforms and accessories are an integral part of preparing and serving up great dining experiences. The right style and fit will help protect the wearer as well as the food being prepped. Whether you’re looking for chef coats, shirts, pants, aprons, hats, caps or necessary accessories, you’re in the right section. To get started with sizing, take a look at the chart below:

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>36-38</td>
</tr>
<tr>
<td>Medium</td>
<td>40-42</td>
</tr>
<tr>
<td>Large</td>
<td>44-46</td>
</tr>
<tr>
<td>XL</td>
<td>48-50</td>
</tr>
<tr>
<td>2XL</td>
<td>52-54</td>
</tr>
<tr>
<td>3XL</td>
<td>56-58</td>
</tr>
</tbody>
</table>

All chef’s coats, shirts, and pants are made of 65% polyester/35% cotton, have a stain release finish, and are machine washable.

The right tool for the right job

Finding the right kitchen tool for the job at hand is not always easy, especially when there are so many products to choose from. Top-rated cutlery, tongs, dishers, ladles, and serving spoons are all available in a variety of sizes, shapes, capacities, and colors. Many of our smallwares products are color-coded for food safety and allergen awareness (see pages 331-335). Handles and ends on some products are designed to create firmer grips or withstand higher temperatures. Scales differ in portion gradation and designation, depending on what products are being weighed. To help you sort through it all, our smallwares section is divided into product groups to pinpoint what works best.

Sharpening your skills

A good set of cutlery is a chef’s best friend in the kitchen. US Foods Culinary Equipment and Supplies leads the way with a large assortment of cutlery options, including Dexter and Wüsthof. Our exclusive Superior line of commercial cutlery is another high performer that’s durable and affordable. Refer to the knife shape chart on page 268 for more information on choosing the best cutlery for you and your establishment.

So very much more...

Smallwares is the largest section in our catalog, so in addition to the items already mentioned, take a look at our top selection of pots and pans, baking supplies, measuring tools, and an assortment of pizza supplies. You’ll also find cookware, steam table accessories, bakeware, innovative kitchen gadgets, and much more, all ready to help you make it.
Display Cases & Trays

Camwear Display Covers & Trays by Cambro®
Clear durable polycarbonate covers show off your baked goods. Trays optional.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>9045691</td>
<td>12” x 20” Rectangular</td>
<td>5064795</td>
<td>12” x 20” Black display tray</td>
</tr>
<tr>
<td>5044789</td>
<td>12” x 20” Rectangular with center hinge</td>
<td>9071499</td>
<td>12” x 20” Clear display tray</td>
</tr>
<tr>
<td>4041182</td>
<td>12” x 20” Dome</td>
<td>8040966</td>
<td>18” x 26” Rectangular</td>
</tr>
<tr>
<td>6048581</td>
<td>12” x 20” Dome with open end</td>
<td>5073200</td>
<td>18” x 26” Rectangular with center hinge</td>
</tr>
<tr>
<td>2068179</td>
<td>12” x 20” Dome with open side</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Full Size Pastry Case by Aubright Inc.
For high volume pastry sales. 19”W x 17”D x 18”H. Includes three large 18¼” x 13¾” trays.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2346807</td>
<td>Self-Service</td>
</tr>
</tbody>
</table>

did you know?
Harsh detergents can dull acrylics and some cleaners can scratch and mar the surface. Keep your plexi clean with the right cleaners to best showcase your products.
**Display Cases & Accessories by Aubright Inc.**

**Four Shelf Case** by Aubright Inc.
Large capacity for high-volume applications. Sloped front for easy viewing and selection. Double hinged rear doors. Four 13” x 15½” trays included. 14"W x 18"D x 21½”H.

**Replacement Trays** by Aubright Inc.
Use as serving platters or as a back-up for your pastry case. Fits all full-size cases on this page. Two sizes.

- 5346432  13” x 15½”
- 8346439  13¾” x 18¼”

**Self-Serve Pastry Case** by Aubright Inc.
Medium-sized pastry case with sloped front and self-service front door. Includes doors on backside for restocking. Three 13” x 15½” trays. 14"W x 17½”D x 17”H.

**Cookie Case** by Aubright Inc.
Help merchandise your baked goods. Easy access with hinged, lift-type rear door. 10"W x 12”D.

- 7346794  2 Tray, 10”H
- 7346414  Replacement Tray

**Bulk Bins** by Aubright Inc.
False back keeps bin looking full to help product rotation.

- 1346808  8”W x 11”D x 9”H

**Novus Polish** by Aubright Inc.
The best way to clean, polish and protect your acrylic cases and bins. Easy to use – just spray on and buff shine. 8 oz.

- 7345606
**Disposables**

**Steak Markers**  
Differentiate your steaks according to their cooking temperatures. 5,000/Cs.  
A 2026623 Rare-Red  
B 7026610 Medium Rare-Pink  
C 8026619 Medium-White  
D 4026621 Medium Well-Yellow  
E 5641279 Well-Black

**Sword Picks**  
Add a decorative touch to your food presentations. Assorted Colors. 500/Cs.  
5301881 2¾”

**Wood Skewers**  
Holds many food presentations together.  
11/64” dia.  
9064122 4½”, 10,000/Cs.  
8114225 10”, 3,000/Cs.

**Toothpicks & Frill Picks**  
A variety of ways to touch up sandwiches or samples.  
**Toothpicks.** Individually wrapped. 12,000/Cs.  
H 7012248  
4111308 Mint  
**Round Hotel Toothpicks.** Fits most dispensers. 19,200/Cs.  
9183203  
**Frill Picks.** Assorted Colors. 10,000/Cs.  
I 9004888 Regular, 3”  
1000454 Club, 4”

**Bamboo Fork Picks by TableCraft**  
For appetizers, finger food, and drinks. Healthier and more natural than plastic.  
1,200/Box.  
1639772 3½”

**MONOGRAM™ Disposable Gloves**  
Perfect for food handling and cleanup.  
**Vinyl Gloves**  
6969505 Large, 1,000/Cs.  
6969521 XL, 1,000/Cs.  
**Latex Gloves**  
6969729 Large, 1,000/Cs.  
6969703 Medium, 1,000/Cs.  
**Nitrile Gloves**  
7821457 Large, 1,000/Cs.  
7821424 Medium, 1,000/Cs.

**MONOGRAM™ Bamboo Picks**  
Eco-friendly alternative to wood and plastics.  
12/100 EA  
6202201 Knotted Pick 4½”  
6398995 Knotted Pick 3½”

**MONOGRAM™ Sip Stirrers**  
For safe sipping or stirring both cold and hot beverages. Assorted Colors.  
F 8913592 5½”L Black, 10,000/Cs.  
G 8913568 5½”L Red & White, 10,000/Cs.

**MONOGRAM™ Allergen Bamboo Pick by TableCraft**  
Bamboo pick to assist in the critical identification of dishes prepared in an allergen-free environment. 1,200/Box.  
9573460 Paddle Pick 4½”
**Textiles by Superior®**

**Smallwares**

**Four Way Waist Aprons**
Folds over + reverses = 4 clean fronts. 21½”L (when folded), 32” waist, and 35” strings.
- **0422931** White
- **2948230** Black

**Wide Bodice Aprons**
Bigger extra-coverage bib apron. 34”L, 1¼” neckline, 36” waist, and 35” strings.
- **1493311** White
- **2948149** Black
- **2948156** Red

**Bistro No Pocket Aprons**
Extra-long bar/bistro waist apron. 29½”L, 32” waist, and 35” strings.
- **5769716** White
- **2948164** Black
- **B 2948172** Red

**Economy Bib Aprons**
Extra-coverage bib apron with pen/thermometer pocket. 32½”L, 1½” neckline, 32” waist, and 35” strings.
- **9399056** White
- **2948115** Black
- **A 2948131** Red

**Kitchen Aprons**

**Bib Aprons**
Extra-protective bib apron with tapered side pocket, pen/thermometer pocket and adjustable neck. 32½”L, 11½” neckline, 32” waist, and 35” strings.
- **7772379** White
- **2948180** Black
- **2948198** Red
4 Pocket Bib Aprons

3 pockets and a pen pocket. Ties in front. Square corners. Smooth finish. Sold each.

26”W x 23”L
9503038 Burgundy
5503032 Black
2503043 Hunter Green
6503031 Navy Blue
8503039 Red
3503042 White

Extra Long, 26”W x 31”L
0453076 Burgundy
0453084 Black
0452946 Hunter Green
0453035 Navy Blue
0453068 Red
0452664 White

Pouch Apron

DuraServe™ two pocket pouch waist apron attaches to a waist belt to hold bill books, pens and cash. Black. Sold each.

Bib Aprons

DuraServe™ 100% polyester. One front pocket and pen pocket. Ties in front. Adjustable neck. Square corners. 26”W. Sold each.

23”L, 1 Pkt. Burgundy
7503022

23”L, 1 Pkt. Black
9503012

31”L, No Pkt. Black
1649219

did you know?

Apron color choices vary; check details for available colors in each apron style.
**Reversible Waist Apron**
DuraServe™ 100% polyester. Three pocket black waist apron with pockets on both sides. 20½” x 12” with matching ties. Sold each.
7382237

**Waist Aprons**
DuraServe™ 100% polyester. Three front pockets with pen pocket. Ties in front. 25”W x 11”L. Sold each.
- 8503047 Black
- 9503046 Hunter Green
- 2503050 Navy Blue
- 1503051 Red

**Economy Waist Apron**
Black 65/35 poly/cotton blend three-pocket waist apron. Sold/Dz.
5769831

**Tuxedo Aprons**
DuraServe™ 100% polyester. Two front pockets. Ties in front. Adjustable neck. 26”W x 31”. Sold each.
5503065 Black

**Extra Long Waist Aprons**
A DuraServe™ apron that's a little more upscale, shorter than the Bistro but longer than the Waist apron. 100% Polyester. 26½”W x 18½”L. Sold each.
- 4735148 Black
- 4735106 Burgundy

**2-Pocket Bistro Waist Aprons**
DuraServe™ 100% polyester with extra-long strings that tie in front for up to 44” waists. 33”W x 30”L. Sold each.
- 0210450 Black
- 0210336 White
Textiles

**Economy Chef Coats**
White, eight-button, double-breasted coats with breast and arm pocket. Sold 2/Pack.
- 1503085 Medium
- 2503084 Large
- 3503083 XL
- 4503082 2XL

**Cook’s Shirts**
White with six snaps and breast pocket.
- 6433668 Small
- 6086219 Medium
- 8433666 Large
- 6431464 XL
- 9431479 2XL
- 2431484 3XL

**Classic Black Chef Coats**
by RITZ Foodservice
Versatile, durable, classic ten-button coat constructed of premium 65/35 poly cotton twill. Black. 7.5 oz.
- 7783996 Medium
- 7783970 Large
- 7784036 XL
- 7784051 2XL

**Short Sleeve Chef Coats**
White, 10-button, double-breasted coats with breast and arm pocket.
- 7432222 Small
- 4432233 Medium
- 6432231 Large
- 7432230 XL
- 8432239 2XL
- 5432240 3XL

**Napa Women’s Chef Coats**
by RITZ Foodservice
Comfortable, ten-pearl-button chef coat designed for a woman’s physique with flared bottom and side vents that provide freedom with style. White. 65/35 poly cotton twill. 7.5 oz.
- 7784176 Small
- 7784168 Medium
- 7784192 Large

**Relaxed-Fit Chef Pants**
Baggy style with elastic waist and drawstring, tapered legs, one back and two side pockets. Hemmed.
- 8431660 Small (28-30)
- 1431675 Medium (32-34)
- 3431673 Large (36-38)
- 5431671 XL (40-42)
Ritz® Kitchen Wears Diamond Collection Coats
by RITZ Foodservice
RITZ® Kitchen Wears Diamond Collection brings together classic streamlined kitchen apparel with modern fashion-forward touches. 3/4 sleeve chef coat in a soft cotton/spandex denim blend with modern contrast stitching. Comes with one breast and one thermometer pocket. Double-breasted and unisex sized. Navy only.

<table>
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<tr>
<th>Size</th>
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<tr>
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<td>XL</td>
<td>1206323</td>
</tr>
<tr>
<td>2XL</td>
<td>9789541</td>
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</table>

Ritz® Kitchen Wears Diamond Collection Waist Aprons
by RITZ Foodservice
Extra-thick ties, modern contrast stitching, 3 double-stitched pockets and 1 pen pocket. Available in navy and black cotton/spandex denim.

<table>
<thead>
<tr>
<th>Color</th>
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Ritz® Kitchen Wears Diamond Collection Bistro Aprons
by RITZ Foodservice
Extra-thick ties, modern contrast stitching, and 2 double-stitched pockets. Available in navy and black cotton/spandex denim.

<table>
<thead>
<tr>
<th>Color</th>
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</tr>
<tr>
<td>Black</td>
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</tbody>
</table>

Ritz® Kitchen Wears Diamond Collection Bib Aprons
by RITZ Foodservice
Self-adjusting extra-thick ties, modern contrast stitching, 3 double-stitched pockets and 1 pen pocket. Available in navy and black cotton/spandex denim.

<table>
<thead>
<tr>
<th>Color</th>
<th>Code</th>
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<tr>
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</tr>
<tr>
<td>Black</td>
<td>5138556</td>
</tr>
</tbody>
</table>

Textiles by Ritz Foodservice
Textiles and Footware

Monterey Chef Coats by RITZ Foodservice
Durable, knotted short sleeve chef coat with inset buttons for a clean, stylish finish.

**White - 25**
- **CUST OMBRERY**
- **SIZE**
  - 6684849 XS
  - 6684851 SM
  - 6684859 MD
  - 6684871 LG
  - 6684906 XL
  - 6684917 2XL
  - 6684922 3XL
  - 6684948 4XL
  - 6684955 5XL
  - 6684963 6XL

**Black - 01**
- **CUST OMBRERY**
- **SIZE**
  - 6681571 XS
  - 6681654 SM
  - 6681662 MD
  - 6681670 LG
  - 6681704 XL
  - 6681712 2XL
  - 6681720 3XL
  - 6681753 4XL
  - 6681779 5XL

Ships from PA.

South Beach Chef Coats by RITZ Foodservice
Stay cool with comfortable yet hard working short sleeve chef coat with ten pearl buttons. Easy care 65/35 poly cotton twill - 7.5 oz. Sold each.

**White - 25**
- **CUST OMBRERY**
- **SIZE**
  - 1707249 XS
  - 1707256 SM
  - 6648547 MD
  - 7816671 LG
  - 6648653 XL
  - 1707264 2XL
  - 1707272 3XL
  - 1707280 4XL

**Black - 01**
- **CUST OMBRERY**
- **SIZE**
  - 1706415 XS
  - 9821414 SM
  - 6765937 MD
  - 8608333 LG
  - 8610149 XL
  - 1706431 2XL
  - 1706605 3XL
  - 1706613 4XL

Ships from PA.

Forza Slip-Resistant Shoes by Mozo

**Men’s**
- Width: 7.0
  - **6737167**
- Width: 7.5
  - **6737282**
- Width: 8.0
  - **6737308**
- Width: 8.5
  - **6737290**
- Width: 9.0<br>  - **6737316**

**Women’s**
- Width: 5.0
  - **6742811**
- Width: 6.0
  - **6742829**
- Width: 6.5
  - **6742795**
- Width: 7.0
  - **6742803**
- Width: 7.5<br>  - **6742787**

Ships from FL. *Available in wide.
To view additional products from RITZ FOODSERVICE:
SCAN this QR Code, or
VISIT http://bit.ly/2sOjPCA

To order these additional RITZ Foodservice products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
Textiles

Chef Skull Caps
Blended cotton hats. One size fits all. Sold each.
5503107  White
3503109  Black

Chef Caps
A bit more casual look. Sold each.
8431777  Black/White Check
7432263  Black

Kool Beanie with Mesh by RITZ Foodservice
Generous fit with mesh insert top that allows heat to escape for cooler comfort. 100% premium cotton twill - 7.5 oz. One size. Sold each.
9996588  White
9996554  Black
Custom Embroidery Orders
1898022  White
1898006  Black
Ships from PA.

Beanie by RITZ Foodservice
Cool, comfortable alternative to a traditional chef hat, with elastic back that fits everyone. 100% premium cotton twill - 7.5 oz, solids. Yarn dyed 65/35 poly cotton twill - 7 oz., patterns. One size. Sold each.
9992686  White
9965674  Black
9992637  Houndstooth
9992553  Chalk Stripe
Custom Embroidery Orders
1897644  White
1897602  Black
1897651  Houndstooth
1897636  Chalk Stripe
Ships from PA.

Uncommon Beanie by RITZ Foodservice
Go head over heels for this beanie. Recycled 65/35 poly cotton twill - 7.5 oz. Embroidery not available. One size. Sold each.
1838325  Black
1839349  Slate
1839364  Stone
1839331  Red
1839315  Navy
1839356  Olive
1839307  Burgundy
1839299  Brown

Scull Cap by RITZ Foodservice
Hip alternative to the conventional chef hat, with elastic back and ties for a comfortable fit. 100% premium cotton twill - 7.5 oz., solids. Yarn dyed 65/35 poly cotton twill - 7 oz., patterns. One size. Sold each.
9965666  White
6650493  Black
9948746  Houndstooth
9948332  Chalk Stripe
Custom Embroidery Orders
1897412  White
1897008  Black
1897420  Houndstooth
1897214  Chalk Stripe
Ships from PA.

Chef Caps
Blended cotton hats. One size fits all. Sold each.
6433676  13”

Pleated Chef Hats
Blended cotton hats. One size fits all. Sold each.
1503101  10”

Disposable Chef Hats
No fuss, one size fits all. 12/Cs.
5521281  10”
Textiles & Gloves

Ribbed Bar Mop Towels
Extra absorbent and durable. 100% cotton. Sold/Dz.
2382240 24 oz., 16” x 19”
7400138 28 oz., 16” x 19”
9382235 32 oz., 16” x 19”

Striped Terry Glass Towels
Dry faster without streaks. 100% cotton. Sold/Dz.
3382249 15” x 25”

Overseas Bleached Flour Sack Towels
High thread count and extra absorbent. 100% cotton. Sold/Dz.
A 6278063 22” x 38”
Herringbone Towel, Red Stripe
B 0422980 14½” x 25½”
4382248 Multi Stripe Towel, 20” x 28” (not pictured)

Cut Resistant Gloves by Dexter®
0087981 Small
0088179 Medium
0088286 Large
0088336 XL

Heat and Freezer Glove
Heat or freezer protection up to 350°F and down to 0°F. Exterior is made from fire resistant fibers that won’t melt or catch fire. More flexible than a conventional oven mitt with improved grip. Lining is 100% cotton. One size fits all. Machine washable. Sold each.
1629906

Heat and Freezer Glove
Heat or freezer protection up to 350°F and down to 0°F. Exterior is made from fire resistant fibers that won’t melt or catch fire. More flexible than a conventional oven mitt with improved grip. Lining is 100% cotton. One size fits all. Machine washable. Sold each.
1629906

Flour Sack Towels
High thread count and extra absorbent. 100% cotton. Sold/Dz.
A 6278063 22” x 38”
Herringbone Towel, Red Stripe
B 0422980 14½” x 25½”
4382248 Multi Stripe Towel, 20” x 28” (not pictured)

Pot and Sink Gloves
Cotton interlock lining for additional protection. Sold/pair.
9503095 14”L
8503096 18”L

Heavy-Duty Dishwashing Gloves
Flock lined with textured grip. Heavy-duty green gloves. Sold/Dz. pairs.
0125690 Medium
0125757 Large

Light Duty Dishwashing Gloves
Flock lined with textured grip. Light duty yellow latex gloves. Sold/Dz. pairs.
9216071 Small
6226817 Medium
1113031 Large
4411212 XL

Heavy-Duty Dishwashing Gloves
Flock lined with textured grip. Heavy-duty green gloves. Sold/Dz. pairs.
0125690 Medium
0125757 Large

Neoprene Supported Gloves
Coated with heat resistant and liquid proof Neoprene rubber. Rough grip. One size fits all. Sold/pair. 17”L.
7503097

SMALLWARES
253
Textiles

**Vinyl Aprons**
Institutional strength vinyl. Brown apron is cloth backed. Sold each.

- **0.2mm Thick**
  - 9330192  White, 36” x 36”
  - 5330220  Clear, 34” x 34”

- **1.0mm Thick**
  - 8330227  Brown, 26” x 29”

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**Dishwashing Apron**
Light duty, chemical resistant and wipes clean. Fixed neck in clear vinyl. No pockets. Ties in front. 34”W x 47”L. Sold each.

- 0423020

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**Neoprene/Rubber Aprons**
Light duty, chemical resistant and wipes clean. No pockets. Ties in front. Sold each.

- 1503093  Black Rubber, 34”L
- 8503088  Neoprene, 43”L
Heat Protection by Superior®

Oven mitts, pot holders and pan grabbers protect up to the indicated temperature.

**Oven Mitts**
- A 4311643 15” Black Pyrotex, Pair 450°F
- 7025968 17” Black Pyrotex, Pair 450°F
- 4730206 24” Black Pyrotex, Each 450°F
- B 3300381 16” Yellow Kevlar, Each 450°F

**Oven Mitts - Terry with Steam Barrier**
- C 2107985 17” Pair 500°F
- D 7040215 16” Silver Silicone, Pair 350°F
- E 1789650 13” Terry Cloth Glove, Pair 350°F

**Pot Holders**
- F 0200683 7” Square Silicone, 12/Bag 350°F
- G 8173015 8” Square Terry, 12/Bag 350°F
- H 1789676 8” Round Terry Cloth, 6/Bag 350°F

**Pan Grabber**
- I 0422956 8” x 11” Terry, 12/Cs. 450°F

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**Superior®**

Oven mitts, pot holders and pan grabbers protect up to the indicated temperature.
**Heat Protection & Thermometers**

- **Silicone Puppet Oven Mitts** by RITZ Foodservice
  RITZ® 685° Silicone products protect up to 685°F. Bleach resistant. Dishwasher safe or machine washable.
  Food safe and FDA Approved.

- **Silicone Oven Mitts** by RITZ Foodservice
  RITZ® 685° Silicone products protect up to 685°F. Bleach resistant. Dishwasher safe or machine washable.
  7783228 10" Oven Mitt
  7783251 13" Oven Mitt
  7771017 15" Oven Mitt
  7718497 17" Oven Mitt
  Food safe and FDA Approved.

- **DuraServe™ Plus Oven Mitt**
  Innovative, seamless thumbguard keeps heat out of grip point and prevents tearing at thumb seam. Pyrotex® coating is flame-resistant and heat-resistant up to 450°F.
  16", Black. Sold/Pair.

- **Silicone Trivet** by RITZ Foodservice
  RITZ® 685° Silicone products protect up to 685°F. Bleach resistant. Dishwasher safe or machine washable.
  6455218 Trivet
  Food safe and FDA Approved.

- **Silicone Handle Holders** by RITZ Foodservice
  RITZ® 685° Silicone products protect up to 685°F. Bleach resistant. Dishwasher safe or machine washable.
  6809425 6" Handle Holder
  Food safe and FDA Approved.

- **Silicone Oven Mitts** by RITZ Foodservice
  RITZ® 685° Silicone products protect up to 685°F. Bleach resistant. Dishwasher safe or machine washable.
  6809425 6" Handle Holder
  Food safe and FDA Approved.

- **DuraServe™ Oven Sleeve**
  DuraServe™ oven sleeve protects the forearm from heat up to 450°F, leaving the hands free for secure holding.
  9½"L x 7"W tapering to 5½"W. Sold/Pair.

- **HACCP Wall Thermometers** by Lifetime Brands
  Easy to read dial face alerts you when the temperature is approaching the danger zone as well as when it is in the danger zone per HACCP guidelines. Cooler thermometer range is 0°F to 80°F; dry storage range is 0°F to 100°F. Both are available in 6" or 13¼".
  COOLER  DRY STORAGE
  9597127 7561432 6"
  4802911 4609428 13¼"

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**Atomic Wall Clock with Thermometer** by Lifetime Brands
Features 9½" atomic clock with indoor thermometer. Extra large 3¼" LCD. Monitors indoor temperate in °F or °C. Atomic time and date with manual setting. Displays month, date, day. Requires 1 AA battery, not included.

6373182
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Temperature Range</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dial Refrigerator/Freezer Thermometer</strong></td>
<td>-20° to 60°F. Hangs or stands. 2/Cs.</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Digital Pocket Test Thermometer</strong></td>
<td>-40° to 302°F. Clip and battery included.</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Meat/Poultry Thermometer</strong></td>
<td>120° to 210°F. 2&quot; Dial, 4½&quot; Stem.</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Dial Oven Thermometer</strong></td>
<td>100° to 600°F. Hangs or stands. 2/Cs.</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Digital Dishwasher Thermometer</strong></td>
<td>-20° to 194°F (0°C to 90°C) with accuracy to +/-1.8°F (+/- 1°C).</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Pocket Test Thermometer</strong></td>
<td>0° to 220°F. 1&quot; dial with sheath and clip. Bi-metallic, recalibrateable.</td>
<td>2/Cs. NSF Approved.</td>
</tr>
<tr>
<td><strong>Freezer/Refrigerator Tube Clip Thermometer</strong></td>
<td>-20° to 80°F. Suction cup. 2/Cs.</td>
<td>NSF Approved.</td>
</tr>
<tr>
<td><strong>Waterproof Thermocouple</strong></td>
<td>Easy-to-read, dual LCD display with state-of-the art advanced microprocessor and 2-second response time. For use in high-humidity environments. Wide temperature range: -40° to 500°F or -40° to 260°C. Rugged, impact-resistant construction, -6' drop tested.</td>
<td>NSF listed and IP65 rated. Includes (2) AAA batteries.</td>
</tr>
<tr>
<td><strong>Type K Thermocouple Thermometer With Probe</strong></td>
<td>Compact size with oversized 1.1&quot; LCD readout. Temperature range: -58 to 392°F and -50 to 200°C. Hold function and C/F switch. Includes 1.5mm stepdown k-type probe with quick response time. NSF listed and IP65 rated.</td>
<td>Includes (2) AAA batteries.</td>
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</table>
Thermometers

Pocket Thermometers by Lifetime Brands
Instant read 1" dial. Shatterproof plastic lens. Exclusive Safe-T-Set™ recalibration feature.
- 4677944 -40° to 160°F
- A 4691135 0° to 220°F
- B 4686937 50° to 550°F
NSF Approved.

Antibacterial Thermometer by Lifetime Brands
Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. It also doubles as a calibration wrench. Dial models feature a 5” stem and a 0°F to 220°F range.
- C 4313938 1" Dial Pocket Test
- D 5348883 1¾" Dial Pocket Test
NSF Approved.

Waterproof Digital Thermometer
Compact pen-style thermometer has large LCD display. On/Off switch and Hold feature. Automatic shut off after 10 minutes conserves battery life. -40°F to 450°F or -40°C to 230°C. Dishwasher safe.
- E 8029302
NSF Approved.

Infrared Thermometer With Laser by Lifetime Brands
Non-contact temperature measurement eliminates cross-contamination. Range: -50° to 750°F/-45° to 399°C. LCD display with bright easy-to-read backlight display. Registers surface temperature in half a second. Resolution: 0.1°F or 0.1°C; accuracy +/- 2°F; +/- 1°C. Distance spot 6:1. 9 volt battery included.
- F 1595636

Allergen Folding Thermometer
Fits perfectly in a coat or an apron pocket. It’s also magnetic and includes a convenient lanyard. With quick precision, a large digital display and a purple hue, it’s easy to read and identify as an allergen-safe utensil. For hot or cold items, it’s your new favorite food-safety tool.-40°F to 450°F.
- G 9723966

Thermocouple With Folding Probe
Digital thermocouple thermometer with folding probe. Splash resistant with 1.50mm diameter stepdown probe. -40°F/572°F range. Field recalibrateable with Hold and °F & °C selectable features. Batteries included.
- H 3612736
NSF Approved.

Waterproof Digital Thermometer
Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. -40°F to 450°F (-40°C to 232°C) +/- 1°F in HACCP temperature ranges. On/Off switch with auto shut off. Dishwasher safe. Lanyard included.
- I 0442996
NSF Approved.
### Thermometers & Accessories by Lifetime Brands

#### Color Coded Pocket Thermometers by Lifetime Brands
Color coded dial and sleeves for use in food safety and HACCP Programs. Dial has shatterproof lens, sleeve has patented built-in calibration wrench. Temperature range: 0°F to 220°F / -10°C to 100°C. Sold each.
- 7379528 Purple (Allergen)
- 7724530 Yellow (Poultry)
- 5724600 Red (Raw Meat)
- 3715238 Brown (Cooked Meat)
- 5510164 Blue (Fish)

#### Antibacterial Digital Pocket Test Thermometer by Lifetime Brands
Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. Digital model has a 5” stem and -40°F to 450°F. Waterproof and dishwasher safe.
- 6348882

#### Allergen Economy Digital Thermometer by Lifetime Brands
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. Easy to read extra large LCD. -40°F to 302°F (-40°C to 150°C).
- 6799043 NSF Approved.

#### Allergen Waterproof Digital Thermometer by Lifetime Brands
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. 1.5mm FDA step-down probe tip. Waterproof and dishwasher safe. -40°F to 500°F (-40°C to 260°C). Field recalibrateable.
- 6799035 NSF Approved.

#### Antibacterial Probe Wipes by Lifetime Brands
70% Isopropyl alcohol. 100 single-use wipes/box.
- 4688636

#### Probe Wipes In Pop-Up Dispenser by Lifetime Brands
Single-use design for prevention of cross contamination and spread of bacteria. 70 wipes/Dispenser.
- 6996514

#### Temp-Rite Dishwasher Strips by Lifetime Brands
Attach strip to a utensil or rack and wash. Color changes when 180°F temp is reached. 25/Cs.
- 1431998

#### Antibacterial Digital Pocket Test Thermometer by Lifetime Brands
Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. Digital model has a 5” stem and -40°F to 450°F. Waterproof and dishwasher safe.
- 6348882 NSF Approved.

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**Notes:**
- Allergen Economy Digital Thermometer: Purple for allergy programs and kits. EASY TO READ EXTRA LARGE LCD. (-40°F to 302°F (-40°C to 150°C)).
- Antibacterial Probe Wipes: 70% Isopropyl alcohol. 100 single-use wipes/box.
- Allergen Waterproof Digital Thermometer: Purple color for allergy programs and kits. Safe-T-Guard™ case includes EPA registered product that inhibits the growth of bacterial odor and mold on the product case. 1.5mm FDA step-down probe tip. Waterproof and dishwasher safe. (-40°F to 500°F (-40°C to 260°C)). Field recalibrateable.
- Antibacterial Digital Pocket Test Thermometer: Safe-T-Guard™ case incorporates EPA registered product that inhibits the growth of bacterial odor and mold on the product case. Digital model has a 5” stem and -40°F to 450°F. Waterproof and dishwasher safe.
Thermometers & Accessories

Glycol Refrigerator/Freezer Thermometer by Lifetime Brands
Simulates food for more accurate temperature readings and is not affected by opening and closing of doors. -20°F to 60°F (-30° to 30°C).
Hangs or stands on shelf.
1592559

Wall Thermometer by Lifetime Brands
Quick, dependable check of your walk-in cooler or freezer temperature. -60° to 120°F.
2545937

cleanTEMP™ Sanitizing Thermometer System
Make best practices part of the uniform with this alternative to probe wipes that’s filled with standard sanitizing solution. Protect sensitive diners with the Allergen-Free Purple version. Sold each. (Thermometers not included)
9906918  Green
9906926  Purple

Dual Temperature Thermocouple & Infrared by Lifetime Brands
Waterproof thermometer. -67/572°F. Includes HACCP temperature zone safety indicator lights, an antimicrobial case, and a step down probe. Carrying case and 2 AAA batteries included.
1595453

Digital Instant Read Thermometer by Lifetime Brands
3" LCD display accurate from -40°F to 500°F. Comes with protective rubber sleeve to prevent shock, pocket case with clips and On/Off switch. Battery included.
1595693
NSF Approved.

Waterproof Digital Thermometer by Lifetime Brands
Slim Line, top-read digital thermometer. Waterproof and dishwasher safe with max/min memory. 5¼” S/S stem with FDA recommended 1.5mm probe. Field recalibratable with Auto/Off. -40°F to 500°F. Battery included.
3612520
NSF Approved.

Glycol Refrigerator/Freezer Thermometer
Simulates food for more accurate temperature readings and is not affected by opening and closing of doors.
-20°F to 60°F (-30° to 30°C).
Hangs or stands on shelf.
1592559

Floating S/S 2" Stem Thermometer by Lifetime Brands
No pot clip required. Place thermometer into cooking pot for constant temp monitoring. Food-safe stainless steel design floats at the top of the liquid and doesn’t interfere with cooking. 120°F to 240°F. Key temp ranges for poach, scald, simmer, and boil.
7798990

Hot Beverage Thermometer by Lifetime Brands
1” dial, 5” stem. Includes pan clip and sleeve with built in calibration wrench. Range 70° to 190°F.
4686960

CleanTEMP Sanitizing Thermometer System
Make best practices part of the uniform with this alternative to probe wipes that’s filled with standard sanitizing solution. Protect sensitive diners with the Allergen-Free Purple version. Sold each. (Thermometers not included)
9906918  Green
9906926  Purple

Sanitizer Jar
Thermometers slide through lid to become sanitized. 10 oz. capacity. Sold each.
7800899

Glycol Refrigerator/Freezer Thermometer
Simulates food for more accurate temperature readings and is not affected by opening and closing of doors.
-20°F to 60°F (-30° to 30°C).
Hangs or stands on shelf.
1592559

Wall Thermometer
Quick, dependable check of your walk-in cooler or freezer temperature. -60° to 120°F.
2545937

CleanTEMP Sanitizing Thermometer System
Make best practices part of the uniform with this alternative to probe wipes that’s filled with standard sanitizing solution. Protect sensitive diners with the Allergen-Free Purple version. Sold each. (Thermometers not included)
9906918  Green
9906926  Purple

Dual Temperature Thermocouple & Infrared by Lifetime Brands
Waterproof thermometer. -67/572°F. Includes HACCP temperature zone safety indicator lights, an antimicrobial case, and a step down probe. Carrying case and 2 AAA batteries included.
1595453

Digital Instant Read Thermometer by Lifetime Brands
3" LCD display accurate from -40°F to 500°F. Comes with protective rubber sleeve to prevent shock, pocket case with clips and On/Off switch. Battery included.
1595693
NSF Approved.

Waterproof Digital Thermometer by Lifetime Brands
Slim Line, top-read digital thermometer. Waterproof and dishwasher safe with max/min memory. 5¼” S/S stem with FDA recommended 1.5mm probe. Field recalibratable with Auto/Off. -40°F to 500°F. Battery included.
3612520
NSF Approved.

Glycol Refrigerator/Freezer Thermometer
Simulates food for more accurate temperature readings and is not affected by opening and closing of doors.
-20°F to 60°F (-30° to 30°C).
Hangs or stands on shelf.
1592559

Floating S/S 2" Stem Thermometer by Lifetime Brands
No pot clip required. Place thermometer into cooking pot for constant temp monitoring. Food-safe stainless steel design floats at the top of the liquid and doesn’t interfere with cooking. 120°F to 240°F. Key temp ranges for poach, scald, simmer, and boil.
7798990

Hot Beverage Thermometer by Lifetime Brands
1” dial, 5” stem. Includes pan clip and sleeve with built in calibration wrench. Range 70° to 190°F.
4686960

Sanitizer Jar
Thermometers slide through lid to become sanitized. 10 oz. capacity. Sold each.
7800899
THERMOMETERS & TIMERS

HANGING REFRIGERATOR/FREEZER DIGITAL THERMOMETER
0.8" bold LCD readout display converts between F/C. -4° to 140°F. Magnetic back with foldable hanger that can be used as a stand. Battery included. 1804355

DIGITAL COOKING THERMOMETER/TIMER
Digital thermometer and timer includes stainless steel 1.5mm stepdown probe tip and non-slip nylon clip on probe to prevent moisture from entering the probe. Dual temperature with timer functions. 8464710

4-IN-1 DIGITAL TIMER BY FMP
Four 10 hour countdown time cycles adjustable by hour, minute, and second, with memory recall feature. 7" water resistant housing. Distinctive beeping sound. Low battery indicator and high/low volume control. 9V battery included. 1171917

DUAL EVENT DIGITAL TIMER/CLOCK BY LIFETIME BRANDS
1½” LCD readout displays two events simultaneously. Hour/minute timing. Clock and date features. Clip/magnet/stand positioning choices. AAA battery included. 5782974

LOUD RING TIMER BY LIFETIME BRANDS
Each timer counts up to 9 hours 59 minutes 59 seconds. Times 4 events simultaneously. 100 decibel alarms with a distinctive ring for each timer. Adjustable volume control knob. Lights flash when timer reaches zero. Stand or wall mount. (4) AA batteries included. 8525904

4 EVENT TIMER BY LIFETIME BRANDS
Four timers with individual beeps. LED lights indicate when time is up. 99 hour, 59 minute, 59 second timing. 12/24 hour clock. Fold out stand and magnet. Memory recalls previous timer event. Count up/count down. Includes button cell battery. 8818817

DIGITAL HAND HELD TIMER BY LIFETIME BRANDS
Professional, easy-to-read timer with recall feature. 3/8” LCD display shows minutes & seconds. Includes lanyard & battery. 0444265

60 MINUTE LONG RING TIMER BY LIFETIME BRANDS
Heavy-duty stainless steel construction. Soft-touch rubber turn knob. No-slip rubberized base. 0443531
Food Safety

**Food Rotation Labels**
Dissolve completely away in your dishwasher or sink and can be used on any food storage container. 3"W x 2"H with “Item” and “Use By” lines.
- 3642410 Roll of 100 Labels
- 3642436 Case of 20/100 Rolls
- 3642444 Roll of 250 Labels
- 3642626 Case of 24/250 Rolls
- 3642485 Half Size Bulk Dispenser Pack, 250 Labels/Roll, 1¼" x 2"
- 3642550 Half Size Bulk Dispenser Pack, Case of 24/250 Rolls

**Label Tape by 3M**
Preprinted with “item, time, date” and “prepared by” information. Can be used from -10°F to 160°F. 540 Labels/Roll.
- 8412082 1”
- 8404071 2”

**Day Of The Week Dissolvable Labels**
2” x 2” labels ensure compliance with FDA Food Code and HACCP Food Management System. In English, Spanish, Mandarin, and French. 250 labels/roll. Sold/Roll.
- 7878564 Monday
- 7878598 Tuesday
- 7878630 Wednesday
- 7878655 Thursday
- 7878671 Friday
- 7878697 Saturday
- 7878713 Sunday
- 8767089 1 of Each

**Label Dispenser**
Organize and dispense up to (11) 1” wide label rolls or (5) 2” labels. Easily separates labels from backing paper and protects label rolls from kitchen messes. Break-resistant plastic holds up to commercial kitchens, commercial-grade suction-cup feet hold securely to countertops. Stows away with integrated brackets on back to hang on wire shelving or with the included wall-mount bracket.
- 3578406 NSF Approved.

**Saf-T-Wrap Stations by San Jamar®**
Combines safe dispensing of film and foil with an integrated dating label dispenser. Side caddies store pens, cutters, and other tools. Holds all roll sizes. Capacity: Date label rolls: from 3/4”-3” (1.9-7.6 cm) wide; 3¼” (8.25 cm) Dia. Film/Foil rolls: from 12”-18” (30.48-45.7 cm).
- 4883229 Saf-T-Wrap®
- A 1564970 Saf-T-Wrap® with Slide Cutter

**Kenkut™ Dispenser by TableCraft**
Eliminate cross-contamination from unsanitary cardboard cutter boxes. Accommodates 12” or 18” film or foil rolls. Offers choice of safety blade or slide cutter with integrated blade storage on lid. Integrated handles for easy transportation. Dishwasher safe. Made in the USA.
- 4081055 NSF Approved.
FOODBORNE ILLNESS IS COMMON, COSTLY AND PREVENTABLE

An outbreak of foodborne illness occurs when a group of people consume the same contaminated food and two or more of them contract the same illness.

- The CDC estimates that each year, one in six Americans (48,000,000 people) get sick, 128,000 are hospitalized and 3,000 die from foodborne illness

- Survivors of food poisoning can experience long-term health consequences

- The following actions are most commonly responsible for foodborne illness: purchasing food from unsafe sources, failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment and maintaining poor personal hygiene

- Using a food thermometer enables you to confirm, rather than guess, when your food has reached a safe temperature

- Foodborne diseases are largely preventable, though there is no one-step prevention measure. Instead, contamination must be prevented and limited at each step from the farm to the table

- It is estimated that foodborne illnesses in the US cost a total of $15.6 million annually

- Salmonella, a bacteria that commonly causes foodborne illnesses, results in more hospitalizations and deaths than any other bacteria found in food and incurs $365 million in direct medical costs annually*

- 97% of consumers fail to properly wash their hands, which increases the chance of cross-contamination**

* Source: CDC Foundation, 2018
** US Dept of Agriculture, 2018
**Culinary Equipment & Supplies®**

**Brushes**

**Utility Scrub Brushes by Carlisle®**
- White poly block, white poly bristles.
  - A 1066232  8" Handle
  - B 6339410  20" Handle

**Scrub Brushes by Carlisle®**
- White poly block, white poly bristles.
  - C 9047176  Bake Pan Lip Brush 6" 
  - D 5318506  Hand & Nail Brush 
  - 8084105  Hand & Nail Brush Kit

**Block Brushes by Carlisle®**
- Palmyra bristles for extra cleaning power.
  - Wood Block 
  - E 2300200  8½" Handle
  - Brown Poly Block 
  - 8026189  8½" Handle
  - F 6339428  20" Handle

**Kitchen Bench Brush by Carlisle®**
- Keeps work counter area free of food scraps, baking flour and more. White nylon bristles, white plastic handle. 8" brush. 14"L
  - 2025385

**Basting Brushes**
- Boar bristles withstand temperatures up to 500°F. Lacquered hardwood handles for durability.
  - J 1032242  12"L, 2"W Bristles
  - K 4019568  9"L, Round 1"W Bristles

**Utility Scrub Brushes by Carlisle®**
- White poly block, white poly bristles.
  - A 1066232  8" Handle
  - B 6339410  20" Handle

**Bottle Brushes by Carlisle®**
- Perfect for steam kettles, beverage containers, pitchers and much more. Poly bristles.
  - G 3289592  12"L 
  - 6032247  16"L

**Food Prep Tools by Carlisle®**
- Round Firm Bristle Vegetable Brush
  - L 2339364 
- Potato, Medium Bristle Brush
  - M 5047402

**Fryer/Kettle Brushes by Carlisle®**
- Flexible nylon bristle brushes for cool fryer cleaning.
  - Fryer Brushes 
  - N 3751443  28" Straight
  - O 1164078  23" L-Tipped
  - Tank & Kettle Brushes 
  - P 3135662  5½" x 7½" Brush 
  - 7113509  36" Handle

**Waffle & Griddle Brush by Carlisle®**
- Ideal for hot griddles and waffle irons. Stiff nonstick bristles are safe up to 500°F and will outlast nylon or boar bristles. Cool-touch plastic handles.
  - H 2047181  Flat
  - I 1327931  Round

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**Block Brushes by Carlisle®**
- Palmyra bristles for extra cleaning power.
  - Wood Block 
  - E 2300200  8½" Handle
  - Brown Poly Block 
  - 8026189  8½" Handle
  - F 6339428  20" Handle

**BKCservice**
- Palmyra bristles for extra cleaning power.
  - Wood Block 
  - E 2300200  8½" Handle
  - Brown Poly Block 
  - 8026189  8½" Handle
  - F 6339428  20" Handle

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  - 2025385

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  - J 1032242  12"L, 2"W Bristles
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- Perfect for steam kettles, beverage containers, pitchers and much more. Poly bristles.
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  - 6032247  16"L

**Food Prep Tools by Carlisle®**
- Round Firm Bristle Vegetable Brush
  - L 2339364 
- Potato, Medium Bristle Brush
  - M 5047402

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- Flexible nylon bristle brushes for cool fryer cleaning.
  - Fryer Brushes 
  - N 3751443  28" Straight
  - O 1164078  23" L-Tipped
  - Tank & Kettle Brushes 
  - P 3135662  5½" x 7½" Brush 
  - 7113509  36" Handle
**Brushes & Scrapers**

**Broiler Brush** by Carlisle®
Rust-proof bristles, stainless steel scraper.
30” hardwood handle.
6026371

**Broiler King-5 Brush**
by The Malish Corporation
4 x 12 rows of heavy-duty butcher wire for tough cleanup. Similar to the Groovy Grill brush but with side-mounted handle. Includes a hang-a-blade scraper and 27” wooden handle.
6283998

**Groovy Grill Brush** by The Malish Corporation
4 x 12 rows of chisel-like steel, butcher-wire bristles for tough clean up. Includes a hang-a-blade scraper and 27” top-mounted wooden handle.
5108451

**Redi-Grill Scraper** by Redi Gril LLC
Keeps your grills free from carbon build-up quickly and safely. Heavy-gauge aluminum construction. 13” handle.
1258934
7973696  Replacement Blade

**Economy Heavy-Duty Broiler Brush**
by The Malish Corporation
6 x 9 rows of chisel-like flat steel bristles for tough clean up of any grill. Ideal for fish and chicken grills. Includes a hang-a-blade scraper and 27” side mounted wooden handle.
7283997

**Redco Grill Scraper** by Vollrath®
Cleans hot grills quickly and safely. Splash and hand guards protect user. 19” handle.
9019811  Scraper
7019821  Replacement Blade

**Wire Brush & Scraper** by Carlisle®
Tempered steel tufts effectively remove grease and deposits from grills and griddles.
A 1246602 Plastic
B 5064456 Hardwood

**Butcher Block Brush** by Carlisle®
Rugged hardwood block and oversized handle. Stiff, tempered steel wire bristle.
9075706

**Broiler Brush** by The Malish Corporation
Coarse wire with 23” metal handle. 7¼” x 2¼”.
2332047
4411302  Replacement Brush
Cutting Boards

What use is a cutting board without a good knife? See our knife selection, starting on page 268. With hundreds of combinations of shapes, sizes, materials, and costs; whatever your needs, we’ve got you covered.

**Custom Cutting Boards** by San Jamar®
Made to your exact dimensions. Heat resistant to 185°F without warping. Sold by the square foot.

- 1/2” THICK: 7380744
- 3/4” THICK: 7087901

NSF Approved. Ships from WI.

**Board-Mate®** by San Jamar®

- 10” x 16”: 3135290
- 13” x 18”: 4135299

NSF Approved.

**White Cutting Boards**
Economical, non-absorbent, odorless — thermoplastic cutting boards for general use.

<table>
<thead>
<tr>
<th>1/2” THICK</th>
<th>3/4” THICK</th>
<th>SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>4330890</td>
<td>1330745</td>
<td>12” x 18”</td>
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<tr>
<td>2330845</td>
<td>8330839</td>
<td>15” x 20”</td>
</tr>
<tr>
<td>4135299</td>
<td>3330891</td>
<td>18” x 24”</td>
</tr>
</tbody>
</table>

NSF Approved.

**Flexible Cutting Mats** by TableCraft
Color-coded to reduce risk of cross-contamination. Lightweight, flexible design great for off-site events. Assorted pack contains one of each color: blue, yellow, green, white, brown, and red. Dishwasher safe. 6/Pk.

<table>
<thead>
<tr>
<th>ASSORTED</th>
<th>WHITE</th>
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<tbody>
<tr>
<td>1748862</td>
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<td>5704358</td>
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<tr>
<td>7677156</td>
<td>12” x 18”</td>
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<tr>
<td>15” x 20”</td>
<td></td>
</tr>
<tr>
<td>18” x 24”</td>
<td></td>
</tr>
</tbody>
</table>

NSF Approved.

**Cutting Board Brush** by Carlisle®
White poly block, white poly bristles.

- 6”: 5130208

See our knife selection, starting on page 268.
Cutting Boards by San Jamar®

Integrated anti-slip grips keep boards in place without using the unsanitary "wet towel" method. Embossed ruler for easy portioning and cost control. Features a patented Cut-N-Carry® food safety storage hook. Stain-resistant copolymer material will not warp, and resists knife grooves. Dishwasher safe.

<table>
<thead>
<tr>
<th>Size</th>
<th>Color</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>6&quot; X 9&quot; X 3/8&quot;</td>
<td>White</td>
<td>5809967</td>
</tr>
<tr>
<td>9&quot; X 12&quot; X 3/8&quot;</td>
<td>White</td>
<td>6938013</td>
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<tr>
<td>12&quot; X 18&quot; X 1/2&quot;</td>
<td>Brown</td>
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</tr>
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<td>Red</td>
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<tr>
<td>18&quot; X 24&quot; X 1/2&quot;</td>
<td>Yellow</td>
<td>0943613</td>
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Allergen Saf-T-Zone™ by San Jamar®

Protect your customers from food allergens with color-coded cutting board and tools. Purple color alerts staff to follow special food allergy procedures. Contains 12" x 18" x 1/2" Saf-T-Grip® cutting board, 10" chef’s knife with purple handle, 12" S/S tongs with purple rubberized dipped handle, and 13" S/S turner with purple rubberized dipped handle. Thermometer sold separately. Durable case securely protects system tools from contamination during storage.

1672583
NSF Approved.

Cut-N-Carry™ by San Jamar®

Segregate prep by food group to protect against bacteria cross-contamination. Six different colored 1/2" thick boards for key food groups. Unique cut out for carrying or hanging. Non-absorbent, stain-resistant and won’t warp, peel, chip, or crack. Dishwasher safe.

<table>
<thead>
<tr>
<th>Size</th>
<th>Color</th>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>12&quot; X 18&quot;</td>
<td>Red</td>
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</table>

Rack & Board Sets

<table>
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<th>Color</th>
<th>Code</th>
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<tr>
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<td>Board Set</td>
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</tr>
<tr>
<td>2493153 12&quot; X 18&quot; X 1/2&quot; Set: White, Red, Green, &amp; Yellow</td>
<td>Board Set w/Rack</td>
<td>9345463</td>
</tr>
<tr>
<td>6079107 Storage Rack</td>
<td>White</td>
<td>8345464</td>
</tr>
</tbody>
</table>

NSF Approved.

Saf-T-Grip® Cutting Boards by San Jamar®

NSF Approved.
Knife shapes and their intended use

- **Tourne Knife**: Food Presentation: make decorative garnishes
- **Boning Knife**: Meat Prep: cut around bones
- **Cimeter Knife**: Meat prep: precise cutting of brisket, sirloin or shank

- **Paring Knife**: Food Prep: peel & core or mince small items
- **Fillet Knife**: Fish Prep: slice filets of fish
- **Chinese Chef’s Knife**: Thick Cuts: chop harder materials

- **Clip Point Paring Knife**: Shellfish Prep: built for better grip to pry open shells
- **Slicer**: Meat Presentation: smooth cuts of roast meat, no tearing
- **Vegetable Produce Knife**: Food Presentation: make decorative garnishes

- **Oyster Knife**: Shellfish Prep: built for better grip to pry open shells
- **Offset Slicer**: Deli Prep: easier slicing
- **Cleaver**: Thick Cuts: chop harder materials

- **Utility Knife**: Food Presentation: make decorative garnishes
- **Cook’s Knife**: All Purpose: general uses
- **Twin Handle Cheese Knife**: Cheese Prep: cut cheese easily

- **Utility Knife, Scalloped**: Food Prep: peel & core or mince small items
- **Cook’s Knife, Scalloped**: All Purpose: well balanced and precise for vegetables & meats
- **Fork**: Shellfish Prep: built for better grip to pry open shells

- **Bread Knife**: Meat Presentation: smooth cuts of roast meat, no tearing
- **Santoku Knife**: All Purpose: well balanced and precise for vegetables & meats
- **Clam Knife**: Shellfish Prep: pry open shells

- **Utility Knife, Scalloped**: Meat Prep: cut around bones
- **Cook’s Knife, Scalloped**: All Purpose: general uses
- **Thick Cuts**: chop harder materials

- **Slicer**: Meat Presentation: smooth cuts of roast meat, no tearing
- **Santoku Knife**: All Purpose: well balanced and precise for vegetables & meats
- **Clip Point Paring Knife**: Food Prep: peel & core or mince small items

- **Utility Knife**: Food Presentation: make decorative garnishes
- **Boning Knife**: Meat Prep: cut around bones
- **Utility Knife**: Food Presentation: make decorative garnishes

- **Utility Knife, Scalloped**: Food Prep: peel & core or mince small items
- **Slicer**: Meat Presentation: smooth cuts of roast meat, no tearing
- **Santoku Knife**: All Purpose: well balanced and precise for vegetables & meats

- **Bread Knife**: Meat Presentation: smooth cuts of roast meat, no tearing
- **Santoku Knife**: All Purpose: well balanced and precise for vegetables & meats
- **Clip Point Paring Knife**: Food Prep: peel & core or mince small items

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**Sofgrip™ Professional Cutlery**

Non-slip, ergonomically designed handles have a soft feel that helps reduce hand and wrist stress. Black color hides staining and keeps knives looking newer, longer. Hand-ground, hand-honed, high-carbon stain-free blades provide a durable and perfectly formed edge that’s easy to use and maintain. Dishwasher safe.

- **9380387** Paring Knife 3¼" - 2 Pack
- **3380441** Paring Knife 3¼”, Scalloped - 2 Pack
- **5380464** Cook’s Knife 10”
- **5380466** Paring Knife 3¼”, Curved
- **1380476** Slicer 12”, Duo-Edge
- **4380457** Boning Knife 6”, Flex
- **7380447** Boning Knife 6”, Flex Point
- **7380449** Paring Knife 3¼”, Clip Point
- **7380446** Slicer 9”, Scalloped
- **1830461** Diamond Sharpener 12”, Black
- **9380457** Boning Knife 6”, Curved
- **7380447** Boning Knife 6”, Flex Point
- **7380449** Paring Knife 3¼”, Clip Point
- **7380446** Slicer 9”, Scalloped
- **1830461** Diamond Sharpener 12”, Black
- **9380457** Boning Knife 6”, Curved
- **7380447** Boning Knife 6”, Flex Point
- **7380449** Paring Knife 3¼”, Clip Point
- **7380446** Slicer 9”, Scalloped
- **1830461** Diamond Sharpener 12”, Black
- **9380457** Boning Knife 6”, Curved
- **7380447** Boning Knife 6”, Flex Point
- **7380449** Paring Knife 3¼”, Clip Point
- **7380446** Slicer 9”, Scalloped
- **1830461** Diamond Sharpener 12”, Black
- **9380457** Boning Knife 6”, Curved

NSF Approved.
### Choosing and caring for cutlery

Good knives are personal and subjective. Pick up the knife and see how it feels in your hand. It should be comfortable to grasp and it should feel balanced. Once you’ve found some good ones, take good care of them by hand washing your knives and drying them immediately to extend their life. Allowing knives to soak in water damages the blade and handle. And when storing knives with carbon steel blades, lightly coat the blades with flavor-free vegetable oil to help prevent discoloration and rust. Store knives in a cutlery case, knife block, or with a knife guard.

### Sani-Safe® Commercial Cutlery

Complete line designed with the operator in mind. Quality, stain-free high-carbon steel blades are hand-ground and honed for the ultimate edge. High-impact “Grip-Tex” handles offer superior slip resistance and safety. Handle and blades are fused to create an impervious seal, keeping food and bacteria out. Dishwasher safe.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Item Number</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>5380506</td>
<td>Paring Knife 3¼&quot; - 2 Pack</td>
<td>5380415</td>
<td>Cook's Knife 6&quot;, Scalloped</td>
</tr>
<tr>
<td>8380503</td>
<td>Paring Knife 3¼&quot;, Scalloped - 2 Pack</td>
<td>6380414</td>
<td>Cook's Knife 10&quot;, Scalloped</td>
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<td>3345972</td>
<td>Paring Knife 3¼&quot;, Clip Point</td>
<td>8380412</td>
<td>Offset Slicer 7&quot;, Scalloped</td>
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<td>Bread Knife 8&quot;, Scalloped</td>
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<td>Oyster Knife 4&quot;, Boston</td>
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<td>Diamond Sharpener 12&quot;</td>
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<td>3-Piece Knife Set</td>
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<td>Cook's Knife 12&quot;</td>
<td>6380521</td>
<td>7&quot;-Piece Knife Set</td>
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NSF Approved.
**Fully Forged Knives**

Made with German steel, Superior® Fully Forged Knives bring precision handling and increased durability to your kitchen. The steel is high-carbon and stain-resistant. The blade is cryo-quenched and full tang—to add longevity to its edge retention and help maintain an easy balance when handling. Each knife is conveniently packaged with a protective guard.

- 8802103 3½” Paring Knife
- 2290727 5” Utility Knife
- 9172052 6” Boning Knife
- 5320500 7” Santoku Knife
- 1465893 8” Chef Knife
- 2933172 8” Bread Knife

**Colored Handle Cutlery by Dexter®**

Sani-Safe® knives from Dexter® reduce the risk of cross-contamination. Use colored handles to segregate your knives by food group: Red for meat, Yellow for poultry, Blue for fish and Green for fruits/vegetables. Stain-free high-carbon steel blades and high-impact, slip-resistant polypropylene handles.

- 2304640 Paring Knife, Red
- 4304648 Paring Knife, Yellow
- 6304646 Paring Knife, Blue
- 6346050 Paring Knife, Green
- 4536138 Paring Knife, Purple
- 5346051 Boning Knife 6”, Red
- 4304556 Chef’s Knife 10”, Red
- 8304529 Chef’s Knife 10”, Yellow
- 7304553 Chef’s Knife 10”, Blue
- 6304554 Chef’s Knife 10”, Green
- 4577385 Chef’s Knife 10”, Purple

**V-Lo® Cutlery by Dexter®**

Patented, state-of-the-art handle design with distinctive Dex-Tex® Armadillo texture offers soft comfort with solid handle control. Stain-free, high-carbon steel blade. Long-lasting, sharp edges.

- 0666198 Paring Knife 3½”
- 0666321 Cook’s Knife 8”
- 0103283 Cook’s Knife 10”
- 0666339 Roast Slicer 12”, Duo-Edge
- 0466706 Santoku Knife 7”, Duo-Edge
- 0539270 Sandwich Knife 9”, Scalloped Offset
- 0466854 Utility Knife 6”, Scalloped
- 0512251 7 Piece Cutlery Set

**Cleavers & Specialty Cutlery by Dexter®**

Versatile choices for a variety of cutting needs.

- 7974736 Cleaver 7”, Sani-Safe®
- 2380314 Cleaver 7”, Wood Handle
- 6045439 Cheese Knife 14”, Twin Handle
- 2304426 Vegetable Produce Knife 6”
- 7962731 Chinese Chef’s Knife 8” x 3¼”
- 9137456 Chinese Chef’s Knife 7” x 2”

NSF Approved.
I-Cut Pro® by Dexter®
Soft Santoprene handle and forged blades of high quality German stainless steel, for chefs who prefer an affordable forged line with a contemporary look.

5880869  Paring Knife 3½"
3855046  Boning Knife 6", Narrow
3855020  Santoku Knife 7"
3855012  Chef's Knife 8"
1745736  Chef's Knife 10"
1558113  Slicer Knife 10"
5880877  Bread Knife 8", Scalloped
5881321  Butcher Steel 10"

NSF Approved.

Wood Handle Cutlery by Dexter®
Hand-ground, stain-free high-carbon steel blades. Traditional shaped wood handles for comfort. Brass rivets keep handles secure to blades.

5304639  Paring Knife 3¼"
6380810  Bread Knife 9", Scalloped Offset
6380356  Bread Knife 10", Scalloped
9345992  Steel 12", Butcher
9468117  Steel 12", Sharpening

Connoisseur® Cutlery by Dexter®
For hotels, restaurants and institutions, the finest professional cutlery designed and made with traditional Dexter-Russell® craftsmanship. Stain-free, high-carbon steel blades stone ground by hand and honed to perfect sharpness. Sanitary, laminated rosewood handles are secured with large brass rivets.

9137449  Paring Knife 3"
6191480  Bread Knife 8", Scalloped
5047600  Slicer 12", Duo-Edge
3220357  Slicer 14", Duo-Edge Wide
8047607  Slicer 14", Duo-Edge Narrow
7380850  Steel 12", Chef's

Warranty: limited lifetime.

360 Series by Dexter®
With this series of knives, Dexter has gone 360; back to our roots. We’re combining our famous Green River hollow-ground blades with a modern, ergonomic handle made specifically for foodservice. This complete line includes all of the necessary knives to outfit today’s commercial kitchen.

6991681  Offset Slicer Knife, 9" Scalloped, Black
7783636  Offset Slicer Knife, 9" Scalloped, Purple
6338268  Cook’s Knife, 8” Straight Edge, Black
1317548  Cook’s Knife, 8” Straight Edge, Green
8082181  Cook’s Knife, 10” Straight Edge, Black
4820698  Cook’s Knife, 10” Straight Edge, Red
8755454  Paring Spear Point Knife, 3.5” Polypropylene, Black
7543851  Santoku Knife, 7” Straight Edge, Black
2513731  Santoku Knife, 7” Straight Edge, Blue
1700865  Boning Narrow Flexible Knife, 6” Polypropylene, Yellow

NSF Approved.
Other Colors Available

International Cutlery by Dexter®
The highest quality at the lowest price, with features typically found on higher priced lines. Blades are 400 series stain-free high-carbon, hollow-ground for easy edge maintenance and resharpening. High-impact polypropylene handles are textured for slip resistance.

5380845  Paring Knife 3”, Tapered
1346121  Paring Knife 3”, Scalloped
4380846  Paring Knife 3”, Clip Point
8345969  Boning Knife 6”, Flexible
4345898  Boning Knife 6”, Narrow Stiff
5346002  Boning Knife 6”, Wide
9345968  Boning Knife 6”, Curved
6346001  Cook’s Knife 8”
7346000  Cook’s Knife 10”
1345974  Cook’s Knife 10”, Wide
2345973  Cimeter Knife 10”
6380844  Slicer 8”, Utility Scalloped
9346008  Sandwich Slicer 8”, Scalloped Offset
8346009  Bread Knife 8”
1346014  Slicer Knife 10”, Scalloped
2346013  Slicer Knife 12”, Scalloped

NSF Approved.
Cutlery By Wüsthof®

**Bolster Knives by Wüsthof®**
Wustof-Trident quality demi bolster knives.
- **9447195**  Chef's Knife 6”
- **6201384**  Butchers Knife 8”
- **9866082**  Chef's Knife 9”
Ships from CT.

**Classic Cutlery by Wüsthof®**
Hot drop forged from a single blank of high carbon, no-stain, specially alloyed surgical steel, made of exacting proportions of carbon, chromium, molybdenum, and vanadium. Classic three rivet handles.
- **6349302**  Paring Knife 3½”
- **7349285**  Chef's Knife 8”
- **1349315**  Chef's Knife 8”, Wide
- **5349287**  Chef's Knife 10”
- **8349284**  Chef's Knife 12”
- **1349281**  Boning Knife 5”
- **3349313**  Steel 10”
- **7349293**  Steel 12”
- **8427213**  Japanese Cook's Knife 7”
NSF Approved.

**Classic Santoku Knife by Wüsthof®**
10° razor-sharp cutting edge is thinner than a traditional cleaver to easily chop larger vegetables and effortlessly slice, dice and julienne all types of other vegetables, as well as cleanly cut the thinnest slices of fruit, fish and meat.
- **5543815**  8”

**Gourmet Cutlery by Wüsthof®**
Wüsthof-Trident quality with affordable stamped blades. Classic three rivet handles.
- **9349283**  Boning Knife 6”, Flexible
- **9349275**  Chef's Knife 10”
- **4349288**  Bread Knife 9”
- **2349314**  Paring Knife 3”
Manual Knife Sharpener

**Superior Knife Sharpener**
Two stages: sharpening and honing. 100% diamond abrasives for the fastest manual sharpening. Compact, easily stores in any drawer or pocket. Use right or left handed.

7526338

**Pronto Knife Sharpener** by Chef’s Choice
For straight edge and serrated knives. Two stages – sharpening and honing/polishing. Creates razor-sharp, arch-shaped edge that is stronger and more durable. Comfortable non-slip handle with rubber feet for a secure hold.

3497904

**4 Stage Knife Sharpener** by Wüsthof®
Coarse and fine sharpening for standard (European) fine edges. Coarse and fine sharpening for Asian style (sharper angle) fine edges. Carbide plates remove steel to create a new edge on a dull knife. Ceramic rods polish the new edge for smooth, long lasting sharpness. Also effective for honing and sharpening scalloped (serrated) edge knives.

3563541

**Manual Knife Sharpeners** by Chef’s Choice®
Serrated Knife Sharpener – precision guides and 100% diamond abrasives turn dull serrated teeth into ultra-sharp “micro-blades”. Non-Serrated Knife Sharpener – two-stages, 100% diamond abrasives with precision guides to restore razor edge.

9341728 Serrated
2343309 Non-Serrated

**3-Way Sharpener** by Dexter®
Ceramic rods with three different grades of coarseness. The coarsest rod sharpens even the dullest knives quickly. The fine rod hones edges that are already sharp. No oil or water needed. Easily cleaned with soap and water.

5380563

**Tri-Stone Knife Sharpener** by Wüsthof®
Wetstones are a gentle and effective way to carefully sharpen knives. Like other sharpening techniques, wetstones use a fine grit (honing) and a coarse grit (sharpening). The coarse grit is used to grind away material from the knife to reset the edge. The fine grit can be used for regular maintenance or after sharpening to realign the microscopic teeth on the blade.

9725516
Electric Sharpeners & Cutlery Accessories

EdgeSelect Pro Knife Sharpener by Chef's Choice®
Revolutionary, 3-stage sharpener for both straight edge and serrated blades. Diamond Strop® system creates astonishing sharpness in just seconds. Trizor-Plus™ edges, unique Ultra Strop® stropping/polishing stage and 100% diamond abrasives guaranteed to never detemper. Easy-to-use PowerSteel® system maintains incredibly sharp edges. Includes built-in cleaning system for abrasive disks and precision angle-guides eliminate guesswork.

5349311

Electric Diamond Hone® 2 Stage Knife Sharpeners by Chef's Choice®
Diamond abrasives and ultra-fine honing disks create hair-splitting sharpness in seconds. Precision angle-guides eliminate guesswork. Also sharpens serrated blades.

6429468    Sharp-n-Hone® Professional #325
1194000*   Commercial #2000
*Ships from PA.

Gourmet 5 Piece Set by Wüsthof®
Highest quality Wüsthof-Trident Gourmet stamped cutlery. Set includes: 3½” paring knife, 6” boning knife, 8” cook’s knife, 9” steel and knife roll.

5349311

Back Pack Cutlery Case by Wüsthof®
Newly-designed and perfect for chefs on the go who want to safely store or move knives from place to place. Ample space for a traveling office, chef attire or miscellaneous culinary tools. The included semi-rigid knife briefcase fits nicely and makes it easy to find knives.

5954662
Knives not included with Cutlery Case.
Knife Racks

Magnetic Knife Racks
One-piece molded construction is soft and non-scratching. Easily wall-mountable. Provides secure magnetic attachment for knives.

- **9318312** 13" Black Plastic
- **8330896** 18" Black Plastic
- **7318314** 24" Black Plastic
- **1329507** 18" Wood, Heavy-duty

Knives not included with Knife Racks.

Knife Racks by Edlund®
Attractive stainless steel with hard, black rubber insert that will not dull knives. Full size rack holds 10 knives and 2 steels. Half size rack holds 9 knives and 1 steel. 2½"D x 12"H. Dishwasher safe.

- **0996173** Full Rack, 12"W
- **9366550** Half Rack, 6"W

Knives not included with Knife Racks. NSF Approved.

Saf-T-Knife® Station by San Jamar®
Enclosed, sanitary container protects knives from contamination. A clear door offers visibility to see which knife to select, and it's easy to clean. Full size measures 15"H x 15"W x 4¾"D; half size measures 8.3"H x 14½"W x 4"D. Optional color coded lids are available for HACCP Systems. Dishwasher safe.

- **6605364** Saf-T-Knife® Station
- **8991994** Saf-T-Knife® Station Jr.
- **8991325** Saf-T-Knife® Station JR. Replacement Lid
  - Red
  - Yellow
  - Green
  - Purple

Knives not included with Saf-T-Knife® Stations. NSF Approved.
**Utensils & Cases**

**Firm Grip™ Utensils** by TableCraft
Ergonomic, soft grip handles are non-slip for comfort and safety.
- 6317986 Zester/Lemon Peeler
- 3314333 Apple Corer
- 2497832 Grater, Medium Hole
- 1305192 Melon Baller
- 2305191 Straight Peeler
- 7514425 Straight Peeler, Serrated
- 5317987 Y Peeler
- 5514427 Y Peeler, Serrated
- 7318025 Pizza Cutter 4” Wheel

**Microplane Zesters & Graters** by Microplane®
Extract the best flavor from food with edges that stay sharp. Dishwasher safe. Sold each.
- A 6531150 Classic Spice Grater
- 7562002 Classic Grater/Zester
- B 7562028 Premium

**Graters** by Matfer
Stainless steel blades provide neater, thinner, and more even cuts. Elastomer handle adds stability. Zester is for lemon, ginger, etc. Medium grater is for fruits. Large grater is for chocolate, hard cheeses, etc. Dishwasher safe.
- 2637775 Zester 2mm
- 2637866 Medium 4mm

**Decorating Knives & Set**
Convenient rolled case holds perfect assortment of decorating tools. Knife and zester also available separately.
- 1380864 Channel Knife 6”
- 2380863 Lemon Zester
- 8289951 Garnish Set, 7-Piece

**Zest 3 Piece Knife Sets** by Wüsthof®
Designed with Wüsthof quality for extremely sharp and long-lasting knives at an entry-level price. Each set includes a 2” peeling knife, a 3” spear-point paring knife, and a 5” serrated paring knife. Dishwasher safe.
- 1458417 Black
- 8126063 Multi Colored
- 8526575 Red
- 3347730 Green
- 7298173 Orange

**7 Slot Cutlery Roll** by Dexter®
Cutlery case holds up to seven pieces of cutlery.
- 2380558
Knives not included with Cutlery Roll.
Can Openers & Knife Guards

Commercial Can Openers by Edlund®
Original Edlund can opener sets the foodservice standard. Delrin spool reduces friction, Melonite arbor provides greater rust resistance and the replaceable base insert reduces shaft wear. Tough plated cast iron construction. USA made.

8025827 #1 With Plated Base, 50 Cans/Day
1026293 #1 No Base, 50 Cans/Day
6026249 #2 With Plated Base, 25 Cans/Day

Replacement Kit for #1 includes: 1 Gear, 1 Knife Support, 2 Screws & 1 Washer. Kit for #2 includes: 1 Gear, 1 Knife & 2 Screws.

5722874 For #1
5379832 For #2

NSF Can Openers by Edlund®
Quick-change gears, stainless steel shafts, pull-pin for easy blade replacement and a plastic base insert to reduce shaft wear. The U-12 is recommended for up to 50 cans per day, the G-2 for up to 25 cans per day.

7265234 U-12 Opener
4270369 G-2 Opener

Replacement Kit includes: 1 Gear, 1 Knife, 1 O-Ring & 1 Screw

1585329 For U-12
3899256 For G-2

NSF Approved.

Knife Guards by Dexter®
One-piece molded construction with a soft, non-scratching lining. Offset cutout for easy blade insertion. Textured exterior for easy cleaning. Accommodates narrow blades in 4”, 6”, 8”, 10”, and 12” lengths and wide blades in 8” and 10” lengths.

4889663 4” x 1”
4889671 6” x 1”
4889770 8¾” x 1¼”
4891503 8¾” x 2”
4889796 10¾” x 1 ¼”
4889853 10¾” x 2½”
4889895 12¾” x 1½”

Electric Can Opener by Edlund®
Single speed, heavy-duty can opener will open all can sizes and most shapes. Spring loaded to smooth out dented cans. Even heavy #10 cans slide into position without lifting for easy opening. 4¾”W x 7½”D x 12¼”H. 115V. Replacement kit includes 1 gear, 1 knife and 1 eco knife stud.

6070320 Complete
2269407 Replacement Kit

Can Opener Cleaning Tool
Brush away grime for a better working opener.

A 2038941

Bucket Openers
Cuts, lifts and seals. Sturdy all-metal tool.

B 1348747 Junior Size
C 2348746 Senior Size

Manual Can Opener
The best Swing-A-Way® can opener ever. A large crank makes opening cans effortless. Longer handles provide greater leverage.

D 8681967

Manual Can Opener
Popular Swing-A-Way® hand clamp manual can opener. Gear driven mechanism. Light duty use only.

E 7297054
Turners

Turners with Purple Handle by Vollrath®
Heavy-duty stainless steel with Ergo Grip™ handle.

- 2023923  6" x 3" Solid, Beveled
- 9061182  8¼" x 2½" Solid

NSF Approved.

Cool Blue™ Heat Resistant Turners by Dexter®
Easy-to-clean, slip resistant, polypropylene handle withstands temperatures up to 500°F. Precision ground blade has just-right flexibility and beveled edges for easy flipping.

- A 5975776  Perforated 8" x 3"
- B 5976170  Solid 6" x 3"
- C 5976360  Steak 8" x 4"
- D 5975792  Solid 5" x 4"
- E 5941232  Solid 8" x 3"

NSF Approved.
Wood Handle Turners by Dexter®
The right turner or spatula for every task. These heavy-duty wood handle utensils will give you the long life you expect at a price you can afford. American made quality.

- **5380316**  Spread 3½”
- **4047635**  Spread 3½”, Scalloped
- **8345993**  Pie Knife 4¼”
- **6380828**  Pie Knife 5”
- **1380923**  Turner 4” x 2½”, Square end
- **6345995**  Turner 5” x 3”, Square end
- **4380820**  Turner 8” x 3”, Square end
- **4380838**  Turner 8” x 4”, Square end
- **5345996**  Turner 5” x 4”, Heavy-duty
- **1000280**  Fish Turner 6½” x 3”, Slotted
- **3345956**  Turner 8” x 3”
- **8380818**  Turner 8” x 3”, Perforated
- **3047768**  Turner 8” x 3”, Long handle
- **4345989**  Dough Cutter 6” x 3”
- **3345907**  Bakers Spatula 6½”
- **9380825**  Bakers Spatula 10” x 1¼”, Offset
- **3346061**  Cooks Fork 13¼”
- **6380836**  Fork 22”, Forged Broiler

International Poly Handle Turners
Premium performance at a value price. Stainless steel blades are precision ground for proper flexibility. Slip resistant poly handles offer a firm grip.

- **2346005**  Pie Knife 4”
- **5346010**  Pie Knife 5”
- **4346011**  Turner 4” x 2½”, Square end
- **6346019**  Turner 4” x 3”, Square end
- **7346018**  Turner 6” x 3”, Square end
- **1346022**  Turner 5” x 4”, Heavy-duty
- **8346017**  Turner 8” x 3”, Perforated
- **9346016**  Turner 8” x 3”, Perforated
- **3346012**  Griddle Scraper 4”

NSF Approved.

Sani-Safe® Turners NSF certified
Flexibility for any task, a complete line of commercial turners and tools with the balance of stain-free, high-carbon steel blades and the slip resistance of “Grip-Tex” handles. Handles and blades are fused, eliminating any bacteria traps. Dishwasher safe.

- **6345870**  Spreader 3½”
- **8345878**  Spreader 3½”, Scalloped
- **7345986**  Mini Turner 2½”
- **1346006**  Turner 6” x 3”, Square end
- **4380531**  Cake Turner 8” x 3”
- **5380530**  Cake Turner 8” x 3”, Perforated
- **6380539**  Slotted Turner 4” x 2½”
- **4715678**  Slotted Fish Turner 6½” x 3”
- **8345985**  Dough Cutter 6” x 3”
- **9345984**  Bakers Spatula 6½”
- **9900101**  Bakers Spatula 10”
- **2345999**  Bakers Spatula 8”, Offset
- **7380538**  Pie Knife 4½” x 2¼”
- **9380536**  Pie Knife 5”
- **1380542**  Griddle Scraper 4”
- **9902305**  Cooks Fork 13”
- **2380566**  Fork 14”, Heavy-duty. Not NSF

International Wood Handle Turners
Functional and affordable, these turners have stainless steel blades and riveted wood handles.

- **4380879**  Spreader 3½”
- **7380868**  Pie Knife 4”
- **8380867**  Pie Knife 5”
- **9380866**  Turner 6” x 3”, Square end
- **3380870**  Turner 8” x 3”, Square end
- **1380872**  Turner 8” x 3”
- **2380871**  Turner 8” x 3”, Perforated

NSF Approved.
Heavy-Duty Large Capacity Scale by Lifetime Brands
Capacity 50 lbs. x 2 oz. 9” x 9” food grade stainless steel platform. Shatterproof lens. Exacting, corrosion-resistant weighing mechanism. Internal stop mechanism. 5618442

Legal For Trade Scale by Escali
Price computing scale. 12½” x 9” Stainless steel platform. NTEP certified for trade. Stores up to 40 programmable prices. Front and rear digital display with rechargeable battery. 30 lb x 0.01 lb./15 kg x 0.005 kg increments. 12¼”H x 13”W x 4¼”D. 1878455

Digital Scale With Tower Readout by Lifetime Brands
6½” square, stainless steel platform. Tower with 1½” LCD backlight display. Capacity: 10 lbs. x .005 lbs.; 5 kg x .0002 kg; 160 oz. x .1 oz. Tare, low battery and auto off features. Uses four AA batteries (not included) or an AC adapter (included). 5780820

Dial Portion Control Scale with Dashpot by Lifetime Brands
32 oz. analog mechanical portion control scale. Rugged stainless steel construction with angled dial design, protective, shatterproof lens, and removable platform. Internal dashpot and adjustable knob for tare feature. 32 oz. x 1/4 oz. 6752098

Analog Portion Control Scales
Rugged, stainless steel construction, rotating angled dial designs, protective shatterproof lenses, and removable platforms. 3674694 32 oz. x 1/4 oz. 3674777 5 lbs. x 1/2 oz. 3674785 25 lbs. x 2 oz.

Digital Portion Control Platform Scale by Lifetime Brands
Digital 50 lbs. portion control scale x 1/2 oz. 13½” x 11½” stainless steel platform. 1” LCD digits in a 1¼” blue backlit display. Includes calibration feature for in-field adjustment, counting feature for exact measurements, tare and hold functions and auto off. 1623876

NSF Approved.
Digital Portion Control Scales
by Lifetime Brands
Easily cleaned, removable stainless steel platform weighs in ounces or grams. Powered by two AAA batteries or AC adapter (included). On/Off button, low battery indicator.

7658503 2 lbs./2 kg.
7658867 11 lbs./5 kg.
7658818 22 lbs./10 kg.
Warranty: 1-year. NSF Approved.

Compact Digital Colored Scales
by Lifetime Brands
11 lbs. / 5 kg. capacity with 0.1 oz./1 g increments. Portable and easy to store. 0.9” LCD. Auto shut-off and tare functions. CR2032 lithium battery included. Available in white or red.

8996522 White
8996548 Red

Digital Portion Control Scale
by Lifetime Brands
Digital 1 1 lb scale x 0.1 oz. 6” diameter removable stainless steel platform. 0.5” LCD digits in a 0.6” readout. Includes tare function, low battery and overload indicators. Operates on 2 AAA batteries (included).

9153713 NSF Approved.

Waterproof Digital Scale
by Lifetime Brands
Stainless steel 6½” x 7” platform and cover with waterproof plastic sub-housing. 10 lbs./5 kg capacity. Reads in ounces and grams. Large LCD display for easy reading. Rechargeable battery and AC adapter included.

1589647 NSF Approved.

Receiving Scale
by Lifetime Brands
Engineered for accuracy. Dual powered - 120V with AC adapter or use 6 AA batteries (not included). Easy to read 1” LCD remote display with mounting bracket. 12¼” x 12” stainless platform removes for cleaning. Non-skid feet for stability. 150 lbs. x 0.20 lbs. Advanced features: lbs./kg. conversion, auto tare, auto hold, low battery indicator, and auto shut off. 115V.

9348871

Receiving Scale
by Lifetime Brands
Rugged design receiving scale with 13” x 18” stainless steel ribbed platform. Press down “Lock & Hold” feature with easy-to-read dial. 250 lbs. capacity h/p(+/− 1 lbs.). Built in carrying handle.

5593817 Warranty: 1-year limited.
**Scales & Kitchen Tools**

**Compact Portion Control Scales**
by Lifetime Brands
These compact scales with stainless steel platforms feature Safe-T-Guard, a bacteria inhibiting compound to minimize cross-contamination risks.

- **8382301** 16 oz. x 1/4 oz. Platform Scale
- **4382313** 16 oz. x 1/2 oz. French Fry/Taco
- **6382303** 32 oz. x 1/4 oz. Ice Cream

**Four Star Scales** by Edlund®
Durable and easy to use. 30° offset dial for easy viewing. Stainless steel springs for consistent accuracy. Large stainless steel platforms for portioning flexibility. Removable face-cover for easy cleanup. All stainless construction for sanitation and durability.

- **2206878** 32 oz. x 1/8 oz. NSF Approved.

**Heavy-Duty Mechanical Scale**
by Lifetime Brands
Features corrosion-resistant weighting mechanisms, dual measurement, NSF food grade platform, internal stop mechanism with dashpot, shatterproof lenses, and bold dials. 32 oz. x 1/8 oz. with 9" x 9" platform.

- **3674652**

**Deluxe Egg Ring**
Heavy chrome-plated on half-round wire. Perfect for eggs on the grill. 4" x 3/8".

- **6342802**

**Egg Ring**
Cook perfectly round eggs, pancakes, burgers and more.

- **8818833** 6" NSF Approved.

**Basting Cover**
Mirror finish stainless steel basting cover comes with black bakelite knob. Ideal for eggs, burgers, onions, etc. 9¼" x 2".

- **9215492**

**Box Cutter**
Baked enamel finish, 4" steel razor blade.

- **1708046** 1 Dz./Cs.
- **8153426** Replacement Blades 100/Bx.

**Klever Kutter™**
Features a recessed blade that prevents damage to carton contents. Durable ergonomic design. Red. Dishwasher safe.

- **0699587** 3/Cs.
- NSF Approved.
**Stainless Steel Tongs**
Versatile, no-nonsense tool for every kitchen. Dishwasher safe.

<table>
<thead>
<tr>
<th>STANDARD</th>
<th>HEAVY-DUTY</th>
<th>SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1331040</td>
<td>9331034</td>
<td>9½&quot;L</td>
</tr>
<tr>
<td>3331048</td>
<td>4331047</td>
<td>12&quot;L</td>
</tr>
<tr>
<td>3331055</td>
<td>2331049</td>
<td>16&quot;L</td>
</tr>
</tbody>
</table>

**One-Piece Color Coded Kool Touch Tongs** by Vollrath®
Handles are heat resistant up to 180°F (82°C). Measures 12"L. Dishwasher safe.

<table>
<thead>
<tr>
<th>SCALLOPED</th>
<th>VERSAGRIP</th>
<th>COLOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>2240844</td>
<td>2301091</td>
<td>Plain</td>
</tr>
<tr>
<td>3301082</td>
<td>5301098</td>
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<tr>
<td>5260450</td>
<td>8301095</td>
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<tr>
<td>4301081</td>
<td>4240842</td>
<td>Tan</td>
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<tr>
<td>7248271</td>
<td>5240841</td>
<td>Blue</td>
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<tr>
<td>9318502</td>
<td>7236789</td>
<td>Red</td>
</tr>
<tr>
<td>8259137</td>
<td>3301090</td>
<td>Black</td>
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</table>

**Locking Tongs** by Edlund®
Heavy-duty, American-made kitchen tongs lock in closed position for easy storage. Dishwasher safe.

<table>
<thead>
<tr>
<th>SCALLOPED</th>
<th>GRIPPER</th>
<th>SIZE</th>
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</thead>
<tbody>
<tr>
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<td>10&quot;L</td>
</tr>
<tr>
<td>5341649</td>
<td>8341646</td>
<td>16&quot;L</td>
</tr>
</tbody>
</table>

**High Temperature Nylon End One-Piece Tongs** by Vollrath®
High-temperature nylon is heat-resistant up to 450°F and will not scratch or mar non-stick surfaces. Black, plastisol-coated handle provides a cool, comfortable grip that’s heat-resistant up to 180°F. Dishwasher safe.

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>0904888</td>
<td>9½&quot;L</td>
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<td>0905703</td>
<td>12&quot;L</td>
</tr>
<tr>
<td>0905398</td>
<td>16&quot;L</td>
</tr>
</tbody>
</table>

**Tender Touch Pastry Tong**
Unique ribbed gripping surface holds firmly without tearing food. Ideal for chicken, fish and pastry. Dishwasher safe.

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>9300963</td>
</tr>
</tbody>
</table>

**Stainless Steel 6” Tongs** by Vollrath®
Shorter utility tong for tight spaces or delicate food applications. Dishwasher safe.

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6861702</td>
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<tr>
<td>6869226</td>
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<p>| | |</p>
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<thead>
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</thead>
<tbody>
<tr>
<td>7101579</td>
<td>6” Kool-Touch Pom Tong</td>
</tr>
<tr>
<td>7278823</td>
<td>9” Kool-Touch Pom Tong</td>
</tr>
<tr>
<td>8301061</td>
<td>12” Kool-Touch Pom Tong</td>
</tr>
</tbody>
</table>
**Mixing Master by Carlisle**
One gallon durable, polypropylene container ideal for mixing drinks, batters and dressings. US and Metric measurements printed on side panels. Comes with tight sealing lid and four assorted color toggles for quick access and identification. Dishwasher safe. 2577062 2/Cs.

**Pancake Batter Dispenser**
Make perfect pancakes every time without messy spatters or wasted batter. Just pour the batter into the dispenser, set the portion control and press the metal plunger down. Eight portion control dial settings – 1/2 oz. to 3 oz. Use with a variety of mixes to create a uniform product, time and again. 7502347

**48 Oz. Dispensers by TableCraft**
Ideal for juices, batters, dressings and oils with graduation on sides in ounces and milliliters. Color-coded lids. Integral handles for easy pouring. Containers are dishwasher and microwave safe. 1093614 Beige Top 8036637 Orange Top 6945081 Yellow Top 2582083 Gray Top 3643480 Red Top

**Dripcut® Servers by Vollrath®**
Ideal way to store and dispense salad dressings, sauces, etc. 48 oz. polyethylene jar. Easy slide action. 2348993 Almond Top, 1 Ea. 2349017 Chrome Top, 6/Cs.

**Batter Boss®**

**Dress Up® Butter Spreader**
Deposits butter or dressing on buns prior to grilling or toasting. Stainless steel. Submersible for easy cleaning. Exclusive perforated roller. Holds up to 48 oz. of liquid. 7068604

**Polycarbonate Dredges by Cambro®**
Unbreakable with easy snap-on lid and ergonomic handle. 10 oz. capacity. Sold each. 5043393 Cheese, Large Holes 4012050 Salt, Small Holes

**Metal Dredges**
Secure, easy screw-on top in a classic style. Sold each. 10 oz. capacity.

- **Aluminum**
  - 1329556 Without Handle
  - 2329555 With Handle

- **Stainless Steel**
  - 3329554 Without Handle
  - 7329550 With Handle
  - 1330885 16 oz. without Handle

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  - 1329556 Without Handle
  - 2329555 With Handle

- **Stainless Steel**
  - 3329554 Without Handle
  - 7329550 With Handle
  - 1330885 16 oz. without Handle
**Pasta Grabber** by TableCraft
Mirror-polished stainless steel round bowl with drain hole ready to take on any pasta dish with ease. Dishwasher safe.
4348751  13”

**Oval Serving Tong**
Perfect for everything from pasta to salads with handy non-mechanical hinge that’s easy to clean. Dishwasher safe.
8820383  7½”

**Spaghetti Tongs**
One-piece stainless steel with blunt tips. Made for spaghetti or other pasta, but also perfect for serving bakery items. Dishwasher safe.
2330876  8”

**Herb Scissors** by Matfer
2637692

**Kitchen/Poultry Shears** by Dexter®
Stain-free, high-carbon blades with soft-to-the-touch Sofgrip® handles.
0088963

**Take Apart Kitchen Shears** by Wüsthof®
Kitchen shears with bottle opener. Come apart for easy cleaning.
4349296

**2-Way Egg Slicer**
Stainless steel wires provide two-way slicing.
4345419

**Egg Slicers**
Commercial-grade slicer with stainless steel cutting wires.
6329494

**3-n-1 Egg Slicer**
This 3-n-1 egg slicer has two slicing discs to create picture perfect round or oval slices as well as wedges.
8680597
Kitchen Supplies

**Mushroom Slicer**
Easy-to-clean stainless steel blades in a contemporary design.
5318845

**Cheese Slicer**
Beautiful, classic mirror-finish kitchen tool with adjustable thickness.
3342607

**Potato Peeler**
Stainless steel swivel blade for a classic peeler that keeps working.
2596500

**Steak Weight**
Speed cooking with heavy steel and a wood handle.
9" x 4½".
7047954

**Serrated Garnisher**
Crinkle your way to fancier food presentations.
4342606

**Grater/Shredder**
Box shredder with different size grating slots for a variety of different foods.
7329816

**Plating Tweezers by Wüsthof®**
Ideal for delicately decorating serving plates and plating most vegetables, proteins and pastries.
3760461

**Microplane Herb Mill by Microplane®**
Fresh zest and herbs add flavor without adding salt, fat, or sugar. Microplane’s easy-to-use herb mill uses hundreds of tiny scissors to cut fresh herbs without bruising or blemishing them. Dishwasher safe.
7561947

**Rapi-Kool® Plus by San Jamar®**
Rapid cooling of hot liquids in the "danger zone" has never been easier. Simply fill with water, cap, and freeze. Wide mouth also allows filling with cubed ice for immediate use. Integrated hanging hook for sanitary storage. Extended handle for easy stirring and handling. Constructed of durable polycarbonate for long life.

5786447 64 oz.
5786611 128 oz.

**Bracket** Black plastic bracket to hang Rapi-Kools. Sold 2/Pk.
0939918 NSF APPROVED.

**Avocado Slicer/Pitter by Focus Foodservice**
Easily pit and slice avocados with this safe and easy tool. The nylon loop end removes the pit without damaging the fruit. The stainless steel wire end scoops the fruit and creates uniform slices for a beautiful presentation. Dishwasher safe.
7982408
Kitchen Supplies

**Tomato Corers**
Save valuable kitchen prep time and reduce food waste.
A 5032768 Tomato King Scooper, 2 Ea.
B 6340020 Tomato Corer

**Silicone Basting Brushes** by Carlisle®
Unique bristle design carries and spreads liquid better than ordinary silicone basting brushes. Withstands temperatures up to 500°F. Convenient molded-in hanging hook grabs pan edges to keep brush from sliding in. Stain and odor resistant. Dishwasher safe.
C 5565379 2"W
D 4973541 3"W

**Lettuce Accessories**
Plastic serrated knife cuts cleanly without causing lettuce to brown. Suitable for right-handed and left-handed personnel. Dishwasher safe.
A 6939355 Lettuce Korer™ - 2" 
B 7793557 Lettuce Knife
NSF Approved.

**Potato Mashers**
Chrome Plated. Poly handle. 5" x 24".
F 6747083

**Tenderizers**
Two faces provide different degrees of tenderizing.
G 1246149 13"L, Wood Handle
H 4329488 10"L, Aluminum Handle

**Meat Tenderizer**
Tenderizes meat naturally, without use of chemicals. Triple action tenderizer with 48 stainless steel saber blades set in three parallel rows of 16.
8190764

**Commercial Spice Grinder** by Waring
Finely grinds cinnamon sticks, nutmeg, peppercorns, and much more in seconds. Features high performance 19,000 RPM commercial grade motor, heavy-duty brushed stainless steel housing with safety interlock lid, pulse actuation – to easily manage consistency of grind, durable stainless steel blades, and three fully removable dishwasher-safe stainless steel grinding bowls with storage lids. 10½"W x 7¼"D x 9¾"H. 120V.
6554919
ETL, NSF Approved.
**Dishers & Spoodles**

**Triangular Handle Dishers**
Superior® disher with plastic easy-grip triangular shaped handle that extends to the disher bowl.

<table>
<thead>
<tr>
<th>Size</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 ½</td>
<td>White</td>
</tr>
<tr>
<td>3 ¼</td>
<td>Ivory</td>
</tr>
<tr>
<td>2 ½</td>
<td>Green</td>
</tr>
<tr>
<td>1 ½</td>
<td>Yellow</td>
</tr>
<tr>
<td>1</td>
<td>Black</td>
</tr>
<tr>
<td>3/4</td>
<td>Orchid</td>
</tr>
</tbody>
</table>

**EZ to Grip Dishers**
Innovative disher features new lever spring mechanism that is truly ambidextrous.

<table>
<thead>
<tr>
<th>Size</th>
<th>Color</th>
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<tbody>
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<td>5 ½</td>
<td>White</td>
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<tr>
<td>3 ¼</td>
<td>Ivory</td>
</tr>
<tr>
<td>2 ½</td>
<td>Green</td>
</tr>
<tr>
<td>1 ½</td>
<td>Red</td>
</tr>
<tr>
<td>3/4</td>
<td>Orchid</td>
</tr>
</tbody>
</table>

**Deluxe Squeeze-Type Dishers**
18/8 stainless steel. Works well for left or right-handed people.

<table>
<thead>
<tr>
<th>Size</th>
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<tbody>
<tr>
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<td>4 oz.</td>
</tr>
<tr>
<td>#10</td>
<td>3 ½ oz.</td>
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<tr>
<td>#12</td>
<td>2 ½ oz.</td>
</tr>
<tr>
<td>#16</td>
<td>2 oz.</td>
</tr>
<tr>
<td>#20</td>
<td>1 ½ oz.</td>
</tr>
<tr>
<td>#24</td>
<td>1 ⅛ oz.</td>
</tr>
<tr>
<td>#30</td>
<td>1 oz.</td>
</tr>
<tr>
<td>#40</td>
<td>3/4 oz.</td>
</tr>
<tr>
<td>#50</td>
<td>2/3 oz.</td>
</tr>
<tr>
<td>#60</td>
<td>1/2 oz.</td>
</tr>
<tr>
<td>#70</td>
<td>3/8 oz.</td>
</tr>
<tr>
<td>#100</td>
<td>3/8 oz.</td>
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**One-Piece Heavy-Duty Spoodles**
by Vollrath®
Time-tested in kitchens to improve serving efficiency and reduce food waste.

**Perforated**

<table>
<thead>
<tr>
<th>Size</th>
<th>Color</th>
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</thead>
<tbody>
<tr>
<td>2 oz.</td>
<td>Blue</td>
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<tr>
<td>3 oz.</td>
<td>Ivory</td>
</tr>
<tr>
<td>4 oz.</td>
<td>Gray</td>
</tr>
<tr>
<td>6 oz.</td>
<td>Teal</td>
</tr>
<tr>
<td>8 oz.</td>
<td>Orange</td>
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</table>

**Solid**

<table>
<thead>
<tr>
<th>Size</th>
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</thead>
<tbody>
<tr>
<td>2 oz.</td>
<td>Blue</td>
</tr>
<tr>
<td>3 oz.</td>
<td>Ivory</td>
</tr>
<tr>
<td>4 oz.</td>
<td>Gray</td>
</tr>
<tr>
<td>6 oz.</td>
<td>Teal</td>
</tr>
<tr>
<td>8 oz.</td>
<td>Orange</td>
</tr>
</tbody>
</table>

**18/8 Type 304 Ergonomic Stainless Steel Dishers**
Full color coded handles. Size stamped on bowl ring. Comfortable and secure grip.

<table>
<thead>
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<th>Size</th>
<th>OZ.</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>#06</td>
<td>5 ½</td>
<td>White</td>
</tr>
<tr>
<td>#08</td>
<td>4</td>
<td>Gray</td>
</tr>
<tr>
<td>#10</td>
<td>3 ¼</td>
<td>Ivory</td>
</tr>
<tr>
<td>#12</td>
<td>2 ½</td>
<td>Green</td>
</tr>
<tr>
<td>#16</td>
<td>2</td>
<td>Blue</td>
</tr>
<tr>
<td>#20</td>
<td>1 ½</td>
<td>Yellow</td>
</tr>
<tr>
<td>#24</td>
<td>1 ⅛</td>
<td>Red</td>
</tr>
<tr>
<td>#30</td>
<td>1</td>
<td>Black</td>
</tr>
<tr>
<td>#40</td>
<td>3/4</td>
<td>Orchid</td>
</tr>
</tbody>
</table>

NSF Approved.

**Oval Nylon Spoodle® by Vollrath®**

<table>
<thead>
<tr>
<th>Size</th>
<th>Perforated</th>
<th>Size</th>
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<tbody>
<tr>
<td>3 oz.</td>
<td>0213306</td>
<td>6 oz.</td>
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<tr>
<td>4 oz.</td>
<td>0213447</td>
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<td>6 oz.</td>
<td>0205278</td>
<td>8 oz.</td>
</tr>
<tr>
<td>8 oz.</td>
<td>0213470</td>
<td>10 oz.</td>
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<td></td>
<td>0213264</td>
<td>12 oz.</td>
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<tr>
<td></td>
<td>0213470</td>
<td>16 oz.</td>
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</table>

**Triangle Handle Dishers**
Superior® disher with plastic easy-grip triangular shaped handle that extends to the disher bowl.

**Oval Nylon Spoodle® by Vollrath®**
Spoons & Spatulas

**Spoons with Purple Handle** by Vollrath®
Stainless steel with Ergo Grip™ handle.
- 1316385 Solid
- 4304876 Perfomed
NSF Approved.

**One-Piece Heavy-Duty Spoodles® with Purple Handle** by Vollrath®
Unique bowl design fits easily into corners of pans to reduce waste and maximize serving efficiency.
- 5378440 4 oz. Perforated
- 6894995 4 oz. Solid
- 7725253 5 oz. Solid
NSF Approved.

**Nylon Utensils with Ergonomic Handles** by Vollrath®
- Nylon Spoons
  - 0205492 13¼” Solid
  - 0205302 13¼” Slotted
- Nylon Turner
  - 0113415 13½”

**High Temp Spatulas** by Vollrath®
Silicone blade is heat resistant up to 500°F and resists staining.
- 3246246 10”
- 5216676 13½”
- 3219235 16½”
NSF Approved.

**All-Purpose 11½” Silicone Switchit 2 In 1 Spatula** by Taylor
The Chef’n Switchit is great for stirring, scooping, spreading, and mixing. Includes two functional heat and stain resistant ends.
- 8599188 Cherry

**Superior SoftSpoon™ Spoon-Shaped Spatulas**
Spoon, scrape and spread with one easy tool.
- 2520195 9½”
- 8520181 13½”
- 6520183 16½”
NSF Approved.

**Plastic Scrapers**
Multiple sizes for multiple tasks.
- 9520149 9½”
- 2520153 13½”
- 4520151 16½”
NSF Approved.

**Wooden Spoons**
- 3329877 11½”
- 4329496 14”

**Wooden Spatula**
Made of beechwood. 16” long.
- 6347132

**Wooden Turner**
- 6347131
**Spoons & Ladles**

**Heavy-Duty Stainless Steel Spoons**
Long-lasting mirror finish serving spoons in three useful varieties.

<table>
<thead>
<tr>
<th>Type</th>
<th>Size</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Solid</td>
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<tr>
<td></td>
<td>13&quot;</td>
<td>1330703</td>
</tr>
</tbody>
</table>

**Standard Weight Stainless Steel Spoons**
Utilitarian serving spoons at a value price.

<table>
<thead>
<tr>
<th>Type</th>
<th>Size</th>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>Solid</td>
<td>11&quot;</td>
<td>2329746</td>
</tr>
<tr>
<td></td>
<td>13&quot;</td>
<td>6329742</td>
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<tr>
<td>Perforated</td>
<td>11&quot;</td>
<td>2329795</td>
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<td>7329790</td>
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<tr>
<td>Slotted</td>
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<td>3329786</td>
</tr>
<tr>
<td></td>
<td>13&quot;</td>
<td>6329783</td>
</tr>
</tbody>
</table>

**Condiment Ladles**
Mirrored stainless, diminutive serving tools with 5" handles.

- **1/2 oz.**
  - 1900621
- **1 oz.**
  - 1226627

**Triple Edge Plastic Handled Spoons**
by Vollrath®
Molded plastic handles are heat resistant to 375°F.

<table>
<thead>
<tr>
<th>Code</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>0028712</td>
<td>Perforated 13&quot;</td>
</tr>
<tr>
<td>0028605</td>
<td>Solid 13&quot;</td>
</tr>
</tbody>
</table>

**Nylon Prep Spoons**
by Vollrath®
High temperature nylon heat-resistant to 475°F (246°C). Will not scratch or mar non-stick cookware surfaces.

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>4680724</td>
<td>8 1/2&quot;L</td>
<td>Tan</td>
</tr>
<tr>
<td>4680112</td>
<td>12&quot;L</td>
<td>Blue</td>
</tr>
<tr>
<td>4680138</td>
<td>12&quot;L</td>
<td>Red</td>
</tr>
<tr>
<td>4680047</td>
<td>12&quot;L</td>
<td>Tan</td>
</tr>
<tr>
<td>4680096</td>
<td>15&quot;L</td>
<td>Tan</td>
</tr>
</tbody>
</table>
One-Piece Ladles
18/8 stainless steel with capacity stamped on the ladle. Black vinyl-insulated handle.
- 0131615 1/2 oz.
- 0131557 1 oz.
- 0131599 1½ oz.
- 0131565 2 oz.
- 0131532 3 oz.
- 0131490 4 oz.
- 0131474 6 oz.
- 0131441 8 oz.
- 0131433 12 oz.

Kool-Touch™ One-Piece Ladles by Vollrath®
Mirror stainless steel with coated, heat-resistant handle to protect from burns.
- 7501778 1 oz. Black
- 1501782 2 oz. Blue
- 8501777 3 oz. Ivory
- 1501774 4 oz. Gray
- 4501771 6 oz. Teal
- 3501772 8 oz. Orange

One-Piece Heavy-Duty Ladles with Purple Handle by Vollrath®
Plastic-coated hooked handle is heat resistant up to 180°F. One-piece construction allows easy cleaning.
- 2200637 2 oz.
- 4938887 4 oz.
NSF Approved.

Wire Whips
Piano whips are perfect for light whipping. Stiffer French whips are for heavy use. Made with stainless ring for reinforcement.
Sold each.
- A. PIANO
  - 9329889 10"L
  - 3329893 12"L
  - 4329892 14"L
  - 5329891 16"L
  - 7329899 18"L
- B. FRENCH
  - 2329472 10"L
  - 3329471 12"L
  - 4329470 14"L
  - 5329479 16"L
  - 6329478 18"L
  - 7329477 20"L
  - 8329476 24"L

Nylon Handled Whips by Vollrath®
18/8 stainless steel to resist corrosion and rusting. One-piece ergonomic handle is completely sealed from food or bacteria and heat resistant to 475°F (246°C). Center reinforcement wire eliminates bending, twisting, and deforming of wires.
- D. PIANO
  - 9479874 10"L
  - 2479889 12"L
  - 3479888 14"L
  - 4479887 16"L
  - 5479886 18"L
- C. FRENCH
  - 2479939 10"L
  - 3479938 12"L
  - 4479934 14"L
  - 8479933 16"L
  - 3479946 18"L
  - 6479943 20"L
  - 1479955 22"L
  - 6479950 24"L

NSF Approved.
Strainers, Colanders & Scoops

**Polycarbonate Scoops**
6 oz. scoop is tapered to make pouring of ice into glasses easy and to reduce glass chipping. All scoops feature a hole for hanging or tying to a counter.
- 8339533 6 oz.
- 2265148 32 oz.
- 6318810 64 oz.
NSF Approved.

**Stainless Steel China Cap Strainers**
Different sizes and coarseness to strain anything from stocks to bisques.
- 1329929 10” Fine
- 4329926 12” Fine
- 9330705 10” Coarse
- 6330880 12” Coarse

**Heavy-Duty Double Mesh Strainers**
Rigid tin mesh construction with outer reinforcing bands. Heavy wooden handle.
- 9286741 10” Dia.
- 5859574 12” Dia.
- 5859327 14” Dia.

**Stainless Steel Skimmer**
A versatile reinforced skimmer of all-welded construction. Quickly and safely removes food from fryers.
- 4500294 6” Dia., 12½” Handle

**Mixing Bowl Assembly**
Easy-roll saves back strain and goes anywhere it’s needed, from prep to table-side to cooler. One 30-quart polymer bowl included.
- 6403976 Assembly, 35”H
- 7403975 Extra 30 qt. Bowl
USDA, NSF Approved. Ships from MN.
**Stainless Steel Mixing Bowls**

Choose the size and weight you need to mix all your recipes to perfection.

<table>
<thead>
<tr>
<th>Standard Weight</th>
<th>Heavy-Duty</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>QT.</strong></td>
<td><strong>DIA.</strong></td>
</tr>
<tr>
<td>3/4  7 ¼&quot;</td>
<td>8829533</td>
</tr>
<tr>
<td>1 ½  8 ¼&quot;</td>
<td>9330838</td>
</tr>
<tr>
<td>3  11&quot;</td>
<td>5330717</td>
</tr>
<tr>
<td>4  11 ¾&quot;</td>
<td>2330736</td>
</tr>
<tr>
<td>5  12 ½&quot;</td>
<td>2330736</td>
</tr>
<tr>
<td>8  14 ¼&quot;</td>
<td>8330888</td>
</tr>
<tr>
<td>13  16 ¾&quot;</td>
<td>4330833</td>
</tr>
</tbody>
</table>

**Non-Skid Mixing Bowls**

Black molded-on silicone bottoms provide a non-skid grip to keep bowls in place during use without scratching or marking work surfaces.

| **3452790** | 1 ½ qt. | 2709624 | 5 qt. |
| **2707867** | 3 qt. | **2135007** | 8 qt. |

**Stainless Steel Colanders**

Equipped with easy-grip handles and a full ring base for stability and easy handling.

| **9545922** | 3 qt. | 8 ¼" Dia. x 3 ¼"H |
| **2342434** | 5 qt. | 11 ¼" Dia. x 3 ¾"H |
| **3956929** | 13 qt. | 15 ½" Dia. x 5 ¼"H |

**Heavy-Duty Commercial Aluminum Colanders**

Perforated with 3/16” holes. Wide base is firmly fitted to bowl with 8 spot welds.

| **8068736** | 11 qt., 15" Dia., 5 ¼"D |
| **7096035** | 16 qt., 16 ½" Dia., 7 ¾"D |

**Kettle Whips & Paddles**

Long handles fit deep mixer bowls. Tough enough for all whipping scenarios in kitchen.

- **40” Mayo Whip, S/S**
  - **A 5329495**
- **40” Nylon Paddle**
  - **B 6032270**
- **48” Stainless Paddle**
  - **C 3329661**
Camwear Measuring Cups by Cambro®
Labeled with both standard and metric graduations.
8025579 Cup
7246242 Pint
1174036 1 Quart
3025442 2 Quart
4014734 4 Quart
NSF Approved.

Measuring Cups by Carlisle®
Overhead view of inside measuring lines for a faster, more accurate measurement. Oval shape aids pouring from non-spouted side. Nest for storage. Polycarbonate. Sold each.
5977046 Cup
5978820 Pint
5977644 Quart
5978598 Half Gallon
5978614 Gallon
NSF Approved.

Superior Measuring Cups
Liquid measures with pouring lip and riveted handles.
6329643 16 oz.
5329638 32 oz.
9329653 64 oz.
2329647 128 oz.

Superior Aluminum Measuring
Cups

Superior Stainless Steel Measuring Spoon Set
Heavy-duty stainless steel. Capacities: U.S. standard 1/4, 1/2, 1 teaspoon, and 1 tablespoon.
8330854

Superior Stainless Steel Measuring Cup Set
Extra heavy-duty 18/8 stainless steel. Capacity is stamped on bottom of cups.
7330855

Superior Stainless Steel Measuring Cup Set
4 piece measuring cup set includes 1/4 cup, 1/3 cup, 1/2 cup, and 1 cup.
2342244

Superior Stainless Steel Measuring Spoon Set
by Vollrath®
Heavy-duty 18/8 stainless steel measuring spoons with 14” long handle. Designed for commercial-sized spice jars.
8430894 1/4 tsp.
9430943 1/2 tsp.
9430968 1 tsp.
2430973 1 Tbsp.
4430971 2 Tbsp.

Stainless 14” Measuring Spoons by Vollrath®
Pastry Brushes & Baking Accessories

**“Meteor” Pastry Brushes**
Avoid bristle damage when brushes are allowed to rest on the bottom of hot pots and pans. An exclusive hook lets you hang the brush on the lip of food pans or Bain Marie pots. Bristles are molded directly into the plastic handle for added strength and to eliminate voids and air pockets where bacteria can form.

**Nylon Bristle**
Temperature maximum 350°F.
- 4069415 2"W
- 2077576 3"W
**Boar Bristle**
Temperature maximum 500°F.
- 9339862 2"W
- 4034047 3"W

**“Galaxy” Pastry Brushes**
Great for preparing pastry pans, applying frosting, basting meats and poultry, and buttering toast. 100% “Soak proof” plastic handle and ferrule. Welded construction prevents bacteria buildup.

- 8031007 1½"W
- 9246596 2"W
- 4026183 3"W
- 5031018 4"W

**Baker’s Blade** by Mafter
- 2637650

**“Chef Series” Brushes**
Sterilized, bleached boar bristles are durable, water resistant and withstand temperatures up to 500°F. Bristles are firmly embedded in epoxy to withstand heavy use without loosening. Ideal for basting over griddles, grills, and ovens where heat is a factor.

- 6339865 1"W
- 1062488 1½"W
- 1026350 2"W
- 4026225 3"W
- 8339863 4"W

**Natural Bristle Pastry Brushes**
Sterilized, bleached boar bristle brush. Hardwood handle with plastic band.
- 3330768 2"W
- 4330767 3"W

**Breaded Roller Docker**
Removes air pockets from dough. White ABS.
- 1676907

**Wood Rim Sieve**
Double wood rim with galvanized 16 mesh wire. Two cross bar wire reinforcements. 4"H, 16” diameter.
- 2341758

**Flour Sifter**
18/8 stainless steel construction, including sifting screen. 8 cup capacity.
- 6952758

**MONOGRAM™ Cheese Cloth**
36” x 70” YD 100% Cotton White.
- 9879214
Cream Profi And Thermo Whipper by iSi North America
Whip up to five times the amount of cream, desserts, and more in seconds! Easily portable from prep to service areas. Thermo Whip keeps recipes hot or cold for hours. Ideal for restaurant and foodservice operations.
A 2993566 1 Pint Stainless Steel Whipper
B 3695707* Thermo Whip
8969850 Professional Chargers, 24 Each
C 9864706 Charger, Nitro Gas N2 2.4 Gr S/S Metallic Bronze
D 7870685 Dispenser, Nitro Whip 1 Quart Brushed S/S W/ Brown Silicone Grip
* Ships from NJ.

Large Decorating Set
55 of our most popular stainless steel tubes. Includes rose, leaf and drop flower tubes, two flower nails, a plastic coupling, and trilingual instructions all in a hinged covered plastic box.
5120126

Standard Cake Ornament Set
Includes: plastic coupler, 12" decorating bag, 14 assorted stainless steel decorating tubes, trilingual instructions.
2339869

Pastry Tube Set
12 various blue plastic tips.
1676980

Bowl/Pan Scraper
Handy kitchen tool made of flexible polyethylene. Comes with hanger hole. 5¾" x 3¾".
8348971 1 Dz./Cs.

Stainless Steel Dough Scraper
Chop and divide dough for rolls and loaves, cut pasta and pastry dough. 5¼" x 4¼".
8331043

Rolling Pins
Choose your preferred size and construction material.
7723646 Aluminum, 13" x 3½"

Cake Decorating
### Cake Decorating

**Pastry Bags** by August Thomsen

The economical plastic-coated bags are easy to clean and never get slippery. Canvas bags feature shelter duck material and double seammed ends. The Wunderbag is made with polyurethane coated cotton felt with a double reinforced tip end and seamed hem.

<table>
<thead>
<tr>
<th>Plastic</th>
<th>9120114</th>
<th>12&quot;</th>
<th>6098065</th>
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<tr>
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<td>3098068</td>
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<td></td>
<td>4107710</td>
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<td><strong>Canvas</strong></td>
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<tr>
<td><strong>Wunderbag</strong></td>
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<td>4339859</td>
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<td>6282784</td>
<td>24&quot;</td>
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</table>

**Pastry Tubes** by August Thomsen

Add beautiful complexity and detail to your desserts with these stainless steel pastry tubes.

<table>
<thead>
<tr>
<th>Size</th>
<th>Opening</th>
<th>STAR</th>
<th>PLAIN</th>
<th>SIZE</th>
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<td>4265633</td>
<td>2</td>
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<tr>
<td>5/16&quot;</td>
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<td>6265631</td>
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<td>7265630</td>
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<td>3265709</td>
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<td>5</td>
</tr>
<tr>
<td>1/2&quot;</td>
<td>6</td>
<td>4265690</td>
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<td>11/16&quot;</td>
<td>9</td>
<td>8265696</td>
<td></td>
<td>9</td>
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</tbody>
</table>

**MONOGRAM™ 21” Plastic Pastry Bag**

Clear bag makes it easy to track the color of icing inside each bag.

1714217

**Plastic Tube Coupling**

Interchange standard size tubes without emptying the bag.

6032676

**Multi-Purpose Spreaders** by Dexter®

Add texture, shapes or smooth surfaces with this essential tool.

<table>
<thead>
<tr>
<th>Size</th>
<th>Remarks</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>3½&quot;, Sold Ea.</td>
<td>7345879</td>
<td></td>
</tr>
<tr>
<td>4½&quot;, 3 Pack</td>
<td>5380878</td>
<td></td>
</tr>
</tbody>
</table>
**Revolution Cake Decorating Stand**
1/8” aluminum alloy top mounted on white enamel heavy cast iron base. Precision machined pivot and bearing for smooth, steady rotation. 12” Dia. x 4¾/”H.
6099600

**Silicone Baking Mats**
Non-stick makes clean up a breeze. No pretreatment required. High temperature performance for applications up to 500°F. Thin and flexible for easy storage.
3809753 Full Size
3809779 Half Size

**Cutters**
Heavy-duty 3” inner diameter stainless steel cutters with sanitary one-piece construction designed for commercial use.
7796854 Biscuit Cutter
6892217 Doughnut Cutter

**Exoglass Cutters** by Maifer
Use to precisely cut dough or as a mold. Set of 7. Sizes from 1⅜” to 3¾”. Non-porous composite material. Non-deformable, extra durable. Can be sterilized.
0668004

**Pie Cutter**
Cut perfect, uniform slices every time with this easy-to-clean slicer. Works for cheesecakes as well.
8329500 6-Cut

**Pie Markers**
Mark top of cakes or pies for portion control. Sturdy cast aluminum.
5792353 6-Cut
4174017 12-Cut

**Cake Stand/Cover**
13” diameter chrome stand with available Lucite cover. 12” Dia. x 6¾/”H with handle. Sold separately.
8807331 Clear Cover
1701374 Chrome Stand

**Cake Markers**
Premark cut lines for equal portions. White poly material. Reversible style gives you two markers for the price of one.
1676881 10/12 Piece
1676899 14/16 Piece

**Cake Stand/Cover**
13” diameter chrome stand with available Lucite cover. 12” Dia. x 6¾/”H with handle. Sold separately.
8807331 Clear Cover
1701374 Chrome Stand

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0668004
Sheet Pans by Vollrath®
Constructed from 3003 & 3004 aluminum alloys for durability with a coated galvanized bead wire for added strength. All pans are 1" deep.

**Full Size.** 17¾" x 25¾".
- 7045651 Medium duty, 18 Gauge, Perforated
- 6048672 Heavy-duty, 14 Gauge
- 9202680 Extra heavy-duty, 12 Gauge, NSF

**Two Thirds Size.** 15" x 21".
- 3330387 Half Size. 12¾" x 17¾".
- 2310845 Heavy-duty, 13 Gauge

**Quarter Size.** 9½" x 13".
- 8115461 Medium duty, 16 Gauge

Sheet Pans
Designed for medium to heavy-duty use with a coated galvanized bead wire for added strength and built-in concavity for a more even cooking surface. 3003 natural finish aluminum. 1" deep.

**Full Size.** 17¾" x 25¾".
- 9339896 18 Gauge, Medium duty
- 8339897 16 Gauge, Heavy-duty
- 3625447 Perforated

**Half Size.** 12¾" x 17¾".
- 7339898 18 Gauge, Medium duty

Muffin Pans
Standard weight aluminum. Cup size is 2¾”W x 1”D.

<table>
<thead>
<tr>
<th>CUPS</th>
<th>DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7329667</td>
<td>12 10½&quot;W x 14&quot;L</td>
</tr>
<tr>
<td>1329671</td>
<td>24 14&quot;W x 20½&quot;L</td>
</tr>
</tbody>
</table>

Don’t forget Pan liners, talk to your US Food Sales Representative or order online.

Sheet Pan Covers by Vollrath®
Clear polypropylene provides great food visibility. Top ridge allows secure stacking. Designed for 90-degree stacking rotation. Dishwasher safe.

- 1858508 Full Size
- 8799355 Half Size
- 7568234 Quarter Size

NSF Approved.

Economy Sheet Pan
19 gauge thickness for versatility and value.

- 2875235 Full Size
- 1653070 Half Size

NSF Approved.
Bakeware by Chicago Metallic

All muffin, cup cake and bread pans are coated, aluminized steel.

**Mini Muffin Pans**

<table>
<thead>
<tr>
<th>CAP.</th>
<th>VOLUME</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>2⅛ oz.</td>
<td>12⅞&quot; x 17⅞&quot;</td>
</tr>
<tr>
<td>48</td>
<td>1⅜ oz.</td>
<td>17⅞&quot; x 25⅝&quot;</td>
</tr>
</tbody>
</table>

**Cup Cake Pans**

<table>
<thead>
<tr>
<th>CAP.</th>
<th>VOLUME</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>3⅓ oz.</td>
<td>14 1/4&quot; x 20 1/4&quot;</td>
</tr>
<tr>
<td>35</td>
<td>3⅔ oz.</td>
<td>17⅜&quot; x 25⅝&quot;</td>
</tr>
</tbody>
</table>

**Muffin Pans**

<table>
<thead>
<tr>
<th>CAP.</th>
<th>VOLUME</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>12</td>
<td>7 oz.</td>
<td>12⅛&quot; x 17⅝&quot;</td>
</tr>
<tr>
<td>12</td>
<td>7⅜ oz.</td>
<td>13⅜&quot; x 17⅝&quot;</td>
</tr>
<tr>
<td>12</td>
<td>8 oz.</td>
<td>13⅜&quot; x 17⅝&quot;</td>
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</table>

**Bread Pan**

<table>
<thead>
<tr>
<th>CAP.</th>
<th>VOLUME</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>1 lb. Loaf</td>
<td>9⅞&quot; x 21⅞&quot;</td>
</tr>
</tbody>
</table>

**Baguette Pan** (16 gauge perforated aluminum)

- 9628998 Half Size
- 4371392 Full Size

**Pie Pans**

Measurement is taken from inside of the top rim.

- 9463828 8"
- 2105172 9"
- 1860556 10"
- 4974421 11"
- 7320948 Silverstone Half Size Sheetpan
- 4703972 Pan, Cake Springform 8 x 2½
- 4032645 Pan, Cake Springform 9 x 2½
- 3032646 Pan, Springform Cake Tin 10"
- 3890662 Pan, Cake Springform 11 x 2½

**Round Cake Pans**

Straight sided aluminum cake pans with rolled rim. 2" deep pans are 18-gauge 1.01 mm aluminum. 3" deep pans are 16-gauge 1.27 mm aluminum.

- 2" DEEP
  - 5814416
  - 9839630 1902741 8"
  - 3913621 1902782 10"
- 3" DEEP
  - 9839598 1902774 12"

**Spring Form Pans**

Tin-plated steel. Removable bottom. 2½" deep.

- 4703972 8"
- 4032645 9"
- 3032646 10"
- 3890662 11"

**Angel Food Cake Pan**

Aluminized carbon steel with removable bottom. Non-stick, dishwasher safe.

- 1218193 10" x 5"

**Pan Extenders**

Heavy-duty stainless steel with single weld construction – no corner welds to loosen. Full-size 13 gauge extender measures 16" x 23¾" x 2". Half size 18 gauge extender measures 10¾" x 15½" x 2¾".

- 9628998 Half Size
- 4371392 Full Size
Bakeware

**Bake & Roast Pans** by Vollrath®

Heavy-duty impact-resistant 3004 aluminum. Solid, welded aluminum handles for durability and easy cleaning.

**Satin Finish, Tapered Sides**
- 9076357  25⅞" x 17¼" x 2¼"

**Satin Finish, Tapered Sides with Handles**
- 8145476  17¾" x 11¼" x 2½"
- 3279064  25⅞" x 17¼" x 3¾"
- 4753638  16¼" x 13" x 3¾"

**Polished/Natural Finish, Straight Sides with Handles**
- 4076360  18½" x 12¾" x 2½"

---

**Loaf Pans** by Vollrath®

Sanitary and easy to clean. Natural finish.

- 6085468  3 lbs. capacity, 4¾" x 8½" x 3¾"
- 8068256  5 lbs. capacity, 5" x 10" x 4"
- 5111422  9¼" x 5¼" x 2¾", 6/Cs.

---

**Pan Grates**

Heavy-gauge chrome-plated wire racks for full or half size pans. Drip screens allow more even cooking of oily foods. Icing grates also serve as cooling racks.

- **Full Size**
  - 3329505  Drip Screen 17" X 25"  **4329504** Icing Grate 16½" X 24½"

- **Half Size**
  - 5342233  Drip Screen 16½" X 12"

---

**Aluminum Bakeware** by Vollrath®

Heavy gauge 3004 aluminum with satin finish. Extra thick bottom transmits heat evenly to prevent scorching, burning or hot spots. Sturdy riveted handles.

- 7071947  Roaster Bottom, 20" x 11½" x 5"

NSF Approved.

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**Heavy-Duty Roaster** by Vollrath®

Stainless steel with handles on all four sides.

- 4128450  20½" x 17¾" x 7", 42 qt.
Pizza Pans & Accessories

Aluminum Pizza Pans
Deliver great pizzas time and again. Outside diameter shown — subtract approximately 2” for inside diameter.

<table>
<thead>
<tr>
<th>DIA.</th>
<th>7&quot;</th>
<th>8&quot;</th>
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<th>16&quot;</th>
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<tbody>
<tr>
<td>7972275</td>
<td>5043290</td>
<td>9518343</td>
<td>9683782</td>
<td>9616236</td>
<td>5034383</td>
<td>8821827</td>
<td>4898228</td>
<td>4423395</td>
<td>8326042</td>
<td>7925361</td>
</tr>
<tr>
<td>10&quot; Diameter</td>
<td>10&quot; Diameter</td>
<td>8&quot; Diameter</td>
<td>9&quot; Diameter</td>
<td>10&quot; Diameter</td>
<td>11&quot; Diameter</td>
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<td>14&quot; Diameter</td>
<td>15&quot; Diameter</td>
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</tr>
</tbody>
</table>

Aluminum Pizza Pans
Deliver great pizzas time and again. Outside diameter shown — subtract approximately 2” for inside diameter.

<table>
<thead>
<tr>
<th>DIA.</th>
<th>7&quot;</th>
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<td>9840554</td>
<td>1877786</td>
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<td>1877810</td>
<td>3914223</td>
<td></td>
</tr>
<tr>
<td>7&quot;</td>
<td>8&quot;</td>
<td>9&quot;</td>
<td>10&quot;</td>
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<td>12&quot;</td>
<td>13&quot;</td>
<td>14&quot;</td>
<td>15&quot;</td>
<td>16&quot;</td>
<td></td>
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</tbody>
</table>

Ultra Pizza Commercial Food Processor™ by Robot Coupe
The CL50 Ultra Pizza Package is a comprehensive solution for making all your favorite pizzas. Includes a metal Veg. Prep. Machine with lateral ejection and is equipped with 2 hoppers: 1 kidney shaped hopper (L×W - 6½" x 3") and a cylindrical hopper (2½”). Also included with the pizza package is: 28064 (3mm) ⅛ slicing disc for mushrooms, onions, etc., 28164 (7mm) ⅙ grating disc for mozzarella or pizza cheese blend, 28065 (5mm) ⅛ slicing disc for tomatoes, eggplants, etc., 28112 (10mm) ⅝ dicing kit for bruschetta, etc., 39881 dicing grid cleaning kit and 107812 wall mount disc racks (2).

5160326
Warranty: 1-year parts & labor. Ships from MS.

Deep Dish Pizza Pans
Aluminum pans with rolled edges. 2” deep with tapered sides.

- 5043290: 10” Diameter
- 5468413: 12” Diameter
- 7788436: 14” Diameter
- 4971574: 16” Diameter

Pan Grippers
For grasping pizza pans. Nickel plated tempered steel. Self-locking design with clamping action activated by pan load.

- A 3864622: Flat Pan Model
- B 0864777: Deep Dish Model

Anodized Pizza Pans
14-gauge aluminum with hard coat finish to cook quickly and evenly with a long service life. Inside diameter shown.

- 1388436: 10” Diameter
- 1782454: 16” Diameter
- 1931098: 14” Diameter

Sicilian Pizza Pan
Tapered design and fully nesting. Non-stick coating provides even heat transfer. Durable heavy weight cold rolled steel.

- 8210047: 12” x 18” x 1”

Aluminum Pizza Screens
Produces a more evenly-baked pizza.

<table>
<thead>
<tr>
<th>DIA.</th>
<th>7&quot;</th>
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<th>10&quot;</th>
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<td>1877810</td>
<td></td>
</tr>
<tr>
<td>7&quot;</td>
<td>8&quot;</td>
<td>9&quot;</td>
<td>10&quot;</td>
<td>11&quot;</td>
<td>12&quot;</td>
<td>13&quot;</td>
<td>14&quot;</td>
<td>15&quot;</td>
<td></td>
</tr>
</tbody>
</table>

Anodized Pizza Screens
14-gauge aluminum with hard coat finish to cook quickly and evenly with a long service life. Inside diameter shown.

- 7972275: 7” Diameter
- 9683782: 9” Diameter
- 9616236: 10” Diameter
- 5034383: 11” Diameter
- 8821827: 12” Diameter
- 4898228: 13” Diameter
- 4423395: 14” Diameter
- 8326042: 15” Diameter
- 7925361: 16” Diameter
- 1365936: 17” Diameter
- 9426296: 18” Diameter
- 2918699: 19” Diameter

Anodized Pizza Screens
14-gauge aluminum with hard coat finish to cook quickly and evenly with a long service life. Inside diameter shown.

- 7972275: 7” Diameter
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- 7925361: 16” Diameter
- 1365936: 17” Diameter
- 9426296: 18” Diameter
- 2918699: 19” Diameter
Pizza Accessories

**Pizza Peels**
Pizza friendly rustic charm in wood or easy to clean convenience in metal. Your choice.

<table>
<thead>
<tr>
<th>Wood</th>
<th>BLADE</th>
<th>HANDLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1613942</td>
<td>12&quot; x 14&quot;</td>
<td>22&quot;L</td>
</tr>
<tr>
<td>1613975</td>
<td>14&quot; x 16&quot;</td>
<td>36&quot;L</td>
</tr>
<tr>
<td>1617778</td>
<td>16&quot; x 18&quot;</td>
<td>42&quot;L</td>
</tr>
<tr>
<td>1256526</td>
<td>18&quot; x 18&quot;</td>
<td>42&quot;L</td>
</tr>
<tr>
<td>3554730</td>
<td>20&quot; x 20&quot;</td>
<td>21&quot;L</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Aluminum</th>
<th>9&quot;W x 8&quot;D x 6½ &quot;H</th>
</tr>
</thead>
<tbody>
<tr>
<td>7999788</td>
<td>12&quot; x 14&quot; 26&quot;L</td>
</tr>
<tr>
<td>2165418</td>
<td>12&quot; x 14&quot; 34&quot;L</td>
</tr>
<tr>
<td>2186916</td>
<td>12&quot; x 14&quot; 52&quot;L</td>
</tr>
<tr>
<td>8070241</td>
<td>14&quot; x 16&quot; 10&quot;L</td>
</tr>
<tr>
<td>8251708</td>
<td>14&quot; x 16&quot; 19½&quot;L</td>
</tr>
<tr>
<td>5628290</td>
<td>16&quot; x 18&quot; 18&quot;L</td>
</tr>
</tbody>
</table>

**Polycarbonate Pizza Dough Boxes**

| 8082059    | 18" x 26" x 3" |
| 3104544    | 18" x 26" x 6" |
| 1104546    | 18" x 26" Cover|

6 per Case

| 8265662    | 18" x 26" x 3" |
| 2337046    | 18" x 26" x 6" |
| 3265600    | 18" x 26" Cover|

NSF Approved.

**Dough Retarding or Proofing Pan**
Constructed of heavy-duty hard aluminum with a nesting “bubble” that permits dough to retard easily, allows easy cleaning and uses minimum storage space. Pans will nest securely while in use with cover needed for top pan only.

<table>
<thead>
<tr>
<th>9872680 Pan</th>
<th>9035034 Cover</th>
</tr>
</thead>
</table>

**The Perfect 10 Spatula**
Empty a #10 can in less than 10 seconds! Reduces labor and saves on product waste by quickly and efficiently grabbing thick and viscous product, such as sauces, pastes, puddings and pie fillings, using its unique flexible curved blade edges. Fits snugly into a #10 can.

| 7134767    |

Ships from NJ and LV.

**Universal Stand**
Add room on tables and keep hot pans from burning tablecloths. Sturdy units made with 5/16" chrome plated steel rod. 9"W x 8"D x 6½"H.

| 6206983    |
Pizza Accessories

**Pizza Cutters** by Dexter®
Durable construction for everyday use. 4" blade.
- 7961048 Sani-Safe®
- 7380843 Black Handle
- 4345906 Blade Only

**Pizza Rack**
Store your premade pizzas, ready for the oven, as well as to-go orders. Frees up work area. 15 tiers with 1½" between each level. For pans up to 2¼" deep, 10" to 17" in diameter. Constructed of 3/16" chrome plated steel. 12" square base, 27" overall height.
- 6450848

**Disposable Pizza Liners**
The Perfect Crust™ Pizza Liner™ is a unique, patent pending product that absorbs grease and allows moisture to escape, leaving a crispier, warmer pizza. Solves the soggy crust problem and prevents pizza from sticking to the delivery box. 250/Cs.
- 7968266 8"
- 7968274 10"
- 7968290 12"
- 7968308 14"
- 7968324 16"

**Pizza Knife** by Dexter®
Perfect for chopping with full rocker motion ideal for cutting. Stainless steel blade.
- 3380565 20" Twin Handle Rocker

**Oven Brush Scraper**
Stainless steel scraper and brush remove deposits. 40" handle extends reach.
- 8356602

**Pizza Accessories**

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![Pizza Cutters](image1)
![Pizza Rack](image2)
![Disposable Pizza Liners](image3)
![Pizza Knife](image4)

---

![Oven Brush Scraper](image5)
**Pizza Bags & Accessories**

**GoBag™ Pizza Delivery Bags** by Cambro
Cambro® GoBags’ high-density insulation keeps temperature in the safe zone during both holding and transport to the customer, whether it's picked up curbside or delivered to their door. Thick, sturdy 600-denier polyester fabric makes for breathable material. High-density insulation keeps food hot. Heavy-duty, sewn-in straps and ticket pouch. Black

<table>
<thead>
<tr>
<th>L x W x H</th>
<th>PIZZA CAP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>16½” x 18” x 6½”</td>
<td>(2) 16”</td>
</tr>
<tr>
<td>17 ½” x 20” x 7½”</td>
<td>(3) 18”</td>
</tr>
<tr>
<td>19½” x 19½” x 12½”</td>
<td>(5) 18”</td>
</tr>
</tbody>
</table>

**Ships from CA.**

**GoBag™ Folding Catering Bags** by Cambro
Cambro® GoBags™ help protect the signature items your customers crave. Your recipes, your quality, and your brand are delivered to your customer — safe and sound. High-density insulation keeps temperature in the safe zone during both holding and transport. Thick, sturdy nylon fabric makes for breathable material. High-density insulation keeps food hot. Heavy-duty, sewn-in straps and ticket pouch. Black

<table>
<thead>
<tr>
<th>L x W x H</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small 10” x 10” x 11”</td>
</tr>
<tr>
<td>Medium 12” x 15” x 15”</td>
</tr>
<tr>
<td>Large 21” x 14” x 17”</td>
</tr>
</tbody>
</table>

**Ships from CA.**

**Multi Pizza Carriers** by A+ Bags
Why carry multiple pizza delivery bags when 1 large bag will carry them all? Semi Rigid Large Pizza Bag constructed of heavy-duty synthetic nylon and easy to clean nylon PVC interiors. 2-Way # 10 Heavy Duty Industrial Zippers on both top and side openings, 1 Stationary Hardboard Shelf, Top & Side Carrying Handles. Top Loader carries up to eight 16” x 2” boxes. Side Loader holds ten to twelve 14-16” Pizzas.

<table>
<thead>
<tr>
<th>L x W x H</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Loader, 19½”L x 10½”W x 16”H</td>
</tr>
<tr>
<td>Side Loader, 17”L x 17”W x 23”H</td>
</tr>
</tbody>
</table>

*Ships from MN.

**Pizza Dough Docker, Aluminum Handle**
Cylindrical handle holds special roller to prevent over-rising and blistering of thin crust by decreasing the number of air bubbles that form while cooking. 8½”L. 5”W

2447976

**Pizza Dough Docker, Stainless Handle**
Molded, ergonomic handle with roller that leaves evenly spaced holes with six independently-spinning wheels to create flawless crusts. The ideal utensil for any pizza and pastry lover. 8¾”L.

2328810

**Pizza Dough Docker, Stainless Steel**
Commercial restaurant graded, spiked docker looks like a small spiked rolling pin but functions like the stainless-steel pinned, dough-saving gadget it is. Use for thick crust. 8½”L.

5437543

5”W
**Fry Pans**

Heavy-duty 3004 aluminum pans with triple rivets, angled handles for easier sautéing and consistent thickness for even heating. In natural, standard and anodized aluminum. Quantum II coatings available on standard and anodized pans. Silicon grip, available on anodized pans, can withstand heat up to 400°F only.

A. **Natural**
   - 3329562 7” Dia.
   - 6329569 8” Dia.
   - 8329567 10” Dia.
   - 1329572 12” Dia.
   - 3329570 14” Dia.

B. **Quantum II**
   - 7330723 7” Dia.
   - 6330849 8” Dia.
   - 8330714 10” Dia.
   - 2330728 12” Dia.
   - 4330841 14” Dia.

C. **Anodized**
   - 3330677 8” Dia.
   - 5330675 10” Dia.
   - 6330674 12” Dia.
   - 6485411 14” Dia.

**NSF Approved.**

**Black Silicone Pan Handles**
Fits most fry pans or sauce pans. Will withstand heat up to 400°F.
- 7330764 For 7” & 8” Fry Pans, 4¼”L Handle
- 8330763 For 10” Fry Pans, 5”L Handle
- 9330762 For 12” & 14” Fry Pans, 6¼”L Handle

**Fry Pans by Vollrath®**
Crafted from 3004 aluminum for long life and even heating. TriVent™ handle is comfortable and cool to the touch. EverTite™ Riveting System offers lifetime warranty against loose rivets. SteelCoat X3™ fry pans provide exceptionally durable non-stick cooking at an affordable price. Natural finish pans feature a satin aluminum finish preferred by some professionals.

D. **Natural**
   - 5122700 7” Dia.
   - 1301274 8” Dia.
   - 8122707 10” Dia.
   - 2113546 12” Dia.
   - 9105602 14” Dia.

E. **SteelCoat X3™**
   - E. SteelCoat X3™ Non Coated Handle
   - 8134736 7” Dia.
   - 2206480 8” Dia.
   - 4206488 10” Dia.
   - 1185636 12” Dia.
   - 2084051 14” Dia.

F. **PowerCoat 2™**
   - 4122701 8” Dia.
   - 7301260 10” Dia.

G. **Covers**
   - 8301269 12” Dia.
   - 1295476 14” Dia.

**NSF Approved.**
Fry Pans

**EverSmooth Fry Pans by Vollrath®**
Completely smooth interior ensures easier cooking with no interference from rivet heads. Available in Natural or Ceramiguard II non-stick interior coating. The exclusive blue "Cool Handle" can withstand up to 600°F for oven finishing.

<table>
<thead>
<tr>
<th></th>
<th>A. Natural</th>
<th>B. Ceramiguard II</th>
</tr>
</thead>
<tbody>
<tr>
<td>5608476</td>
<td>8” Dia.</td>
<td>0776104 8” Dia.</td>
</tr>
<tr>
<td>5783154</td>
<td>10” Dia.</td>
<td>5778162 10” Dia.</td>
</tr>
<tr>
<td>5781174</td>
<td>12” Dia.</td>
<td>5781216 12” Dia.</td>
</tr>
</tbody>
</table>

**Steel French-Style Fry Pans by Bluebird**
Easy-to-clean, heavy-duty 18-gauge carbon steel. Commonly known as "black fry pans". Once seasoned, they distribute heat evenly for a fast, uniform cook, making them a favorite for high-temperature cooking.

<p>| | | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>9344326</td>
<td>8” Dia.</td>
<td>1⅛” top depth</td>
</tr>
<tr>
<td>2344331</td>
<td>9” Dia.</td>
<td>1⅛” top depth</td>
</tr>
<tr>
<td>1344332</td>
<td>11” Dia.</td>
<td>1¾” top depth</td>
</tr>
<tr>
<td>4344321</td>
<td>12” Dia.</td>
<td>1¼” top depth</td>
</tr>
</tbody>
</table>

**Wear-Ever® Fry Pans with Purple Handle by Vollrath®**
Natural aluminum pan features curved side wall that make sliding food out easy, and a rivetless cool handle. The SteelCoat X3™ non-stick coating version offers long life, superior durability and advanced release.

<table>
<thead>
<tr>
<th></th>
<th>C. Natural</th>
<th>D. SteelCoat X3™</th>
</tr>
</thead>
<tbody>
<tr>
<td>2155350</td>
<td>7” Dia.</td>
<td>8043434 7” Dia.</td>
</tr>
<tr>
<td>7445573</td>
<td>8” Dia.</td>
<td>5515120 8” Dia.</td>
</tr>
<tr>
<td>4417635</td>
<td>10” Dia.</td>
<td>4233702 10” Dia.</td>
</tr>
</tbody>
</table>

**Stainless Steel Clad Fry Pan by Carlisle®**
The presence of aluminum throughout the entire pan (sidewalls and base) evens heat distribution while the 18/8 stainless steel food surface prevents discoloration and flavor changes in delicate sauces. Removable safety handle. 10” diameter.

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<tbody>
<tr>
<td>9304759</td>
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</table>

**6” Cast Iron Fry Pan by Lodge**
Ideal pan for blackened foods. Cast iron surface reduces or even eliminates the need for cooking oils. 6½” Dia. x 1¼”D.

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<table>
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<tbody>
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<td>0238378</td>
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</table>

**SteelCoat X3™ Aluminum Griddle by Vollrath®**
Heavy-duty aluminum distributes heat quickly and evenly. SteelCoat X3™ finish keeps pancakes, eggs, etc. from sticking. 12” diameter.

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<table>
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<tbody>
<tr>
<td>8062069</td>
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</table>
Sauce Pans

Professional quality. Tapered style with chrome plated handles. Thickness gauge: 3.0 mm.

<table>
<thead>
<tr>
<th>Pans</th>
<th>QT.</th>
<th>Covers</th>
<th>QT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8329682</td>
<td>1½</td>
<td>6329700</td>
<td>1½</td>
</tr>
<tr>
<td>4329694</td>
<td>2¼</td>
<td>7329717</td>
<td>2¼</td>
</tr>
<tr>
<td>6329692</td>
<td>3¼</td>
<td>3329729</td>
<td>3¼</td>
</tr>
<tr>
<td>7329691</td>
<td>4½</td>
<td>5329727</td>
<td>4½</td>
</tr>
<tr>
<td>8329690</td>
<td>5½</td>
<td>6329726</td>
<td>5½</td>
</tr>
<tr>
<td>3329703</td>
<td>7</td>
<td>1329739</td>
<td>7</td>
</tr>
<tr>
<td>2329696</td>
<td>10</td>
<td>4329710</td>
<td>10</td>
</tr>
</tbody>
</table>

Stainless Steel Sauce Pans by Vollrath™
The seamless 18/8, type 304 18-gauge stainless steel construction is easy to clean and stain resistant. Resists scratches, pitting, and corrosion.

<table>
<thead>
<tr>
<th></th>
<th>QT.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3149846</td>
<td>2 qt.</td>
<td>6063234</td>
</tr>
<tr>
<td>3149847</td>
<td>4½ qt.</td>
<td></td>
</tr>
</tbody>
</table>

Anodized Sauce Pans

These hard, anodized aluminum sauce pans feature a Quantum II non-stick surface on the inside for easy cleanup and pour spouts on either side for easy pouring. The triple-riveted handle comes with a black silicone grip.

<table>
<thead>
<tr>
<th></th>
<th>QT.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8519357</td>
<td>3 qt.</td>
<td>7519358</td>
</tr>
<tr>
<td>7519358</td>
<td>5 qt.</td>
<td></td>
</tr>
</tbody>
</table>
Cookware by Vollrath®

Tapered Sauce Pans by Vollrath®
Precisely constructed of 11-gauge, 3004 aluminum with tapered sides for easy, controlled pouring. Full range of sizes. TriVent™ handle is comfortable and cool to the touch. EverTite™ Riveting System offers lifetime warranty against loose rivets. Available with plated or silicone handle.

<table>
<thead>
<tr>
<th>Plated Handles</th>
<th>QT.</th>
<th>Silicone Handles</th>
<th>QT.</th>
<th>Torgard™ Covers</th>
<th>QT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7074644</td>
<td>1½</td>
<td>6282180</td>
<td>1½</td>
<td>4122701</td>
<td>2¼</td>
</tr>
<tr>
<td>4074639</td>
<td>2¾</td>
<td>8122715</td>
<td>2¼</td>
<td>1282193</td>
<td>5½</td>
</tr>
<tr>
<td>1084052</td>
<td>5½</td>
<td>7200694</td>
<td>3¼</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3105467</td>
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<tr>
<td>2105468</td>
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<td>3252871</td>
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<td></td>
<td></td>
<td>4124301</td>
<td>8½</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Egg Poacher by Vollrath®
8” pan comes complete with cover, Cool Handle® and four quick release SilverStone® poaching cups.

| 5051214        | Poacher    |
| 6051213        | Replacement Cup, Sold Each |

Non-Stick Stir Fry Pan by Vollrath®
Made of 3004 aluminum and coated with a premium SteelCoat X3™ for no-stick cooking and no-scour cleaning. New cool and comfortable TriVent™ handle design. EverTite™ Riveting System offers lifetime warranty against loose rivets. 11 ¼” diameter.

1137553
Aluminum Stock Pots by Vollrath®
Energy-efficient 8-gauge 3004 aluminum spreads heat evenly along base and sidewalls. Double-thick rims remain round for a better cover fit. Double thickness on bottom helps resist denting.

**Stock Pots**
- 2038701  8½ qt., 10" Dia., 6½"H
- 3150661  12 qt., 10" Dia., 9"H
- 5059076  16 qt., 10" Dia., 12"H
- 6179998  20 qt., 12" Dia., 10½"H
- 6063937  24 qt., 12" Dia., 12½"H
- 8106387  32 qt., 13" Dia., 14"H
- 8038697  40 qt., 14" Dia., 15"H
- 8106379  60 qt., 16" Dia., 17"H

**Covers, Torogard™ Handles**
- 6106355  32 qt.
- 8078420  60 qt.

NSF Approved.

Aluminum Heavy-Duty Stock Pots by Vollrath®
Heavy gauge impact-resistant 3004 aluminum. Double-thick bottom heats evenly and eliminates hot spots. Smooth surface ensures easy cleaning.

**Stock Pots**
- 5437413  20 QT.
- 9501958  25 QT.
- 7501950  32 QT.
- 1323450  40 QT.
- 8323446  60 QT.

**Covers**
- 8301269  20 or 25 QT.
- 8301269  20 or 25 QT.
- 1295476  40 QT.
- 8078420  60 QT.

*With Faucets. Designed for preparing stocks, soups, and liquids.*

**Covers, Torogard™ Handles**
- 1501964* 32 QT.
- 4501961* 60 QT.

NSF Approved. *Ships from WI.*

Aluminum Braziers by Vollrath®
Heavy-duty 2-gauge, 3004 aluminum alloy braziers ensure excellent heat distribution and retention so your meats brown quickly and evenly.

**Pans**
- 8119653
- 6501951

**Covers**
- 8078420 18 QT.
- 1106301 24 QT.

Warranty: lifetime.
Stainless Steel Stock Pots by Vollrath®
Made of 20-gauge (7½ qt. is 24-gauge), 18/8 type 304 stainless steel for greater resistance to pitting and corrosion. Heat conductive base saves energy. Flat covers allow stacking to save space.

<table>
<thead>
<tr>
<th>Stock Pots</th>
<th>Covers</th>
<th>QT.</th>
<th>Stock Pots</th>
<th>Covers</th>
<th>QT.</th>
</tr>
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<tbody>
<tr>
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<td>7269277</td>
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<tr>
<td>2079218</td>
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<td>3301322</td>
<td>24</td>
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<td></td>
<td></td>
<td>20</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

NSF Approved.

Pasta Cooker by Vollrath®
Heavy-duty pot with four individual, handle-equipped inserts allows you to cook up to four different pastas or vegetables at the same time. Each insert holds up to four portions. Perfect for seafood, too.

<p>| | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
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<tr>
<td>8156317</td>
<td>Cooker</td>
<td></td>
<td>5156849</td>
<td>Additional Inserts</td>
<td></td>
</tr>
</tbody>
</table>
**Intrigue® Professional Cookware by Vollrath®**

18/8 stainless steel cookware is designed for use on gas, electric, ceramic and induction cooktops. The bottom layer of aluminum provides even heat distribution. Stainless steel through the remainder provides beauty and durability. Additional sizes available as special order. Ask your sales representative for more details.

**Fry Pans**
- 3291663 7½" Dia.
- 6284749 9⅖" Dia.
- 1316884 11" Dia.

**Non-Stick Fry Pans**
- 1380740 7¾" Dia.
- 2380749 9¾" Dia.
- 7411929 11" Dia.
- 6284756 12¼" Dia.

**Sauce Pans**
- 5280276 2½ qt., 7⅛" Dia.
- 1276039 4½ qt., 8⅛" Dia.

**Stock Pots**
- 1291665 12 qt., 9¾" Dia.

**Sauce Pot**
- 4276028 7 qt., 9½" Dia.

**Cover**
- 1294016 11" Dia.

NSF Approved. Warranty: 6-month limited on non-stick pans. Lifetime warranty on non-coated items.

**Optio™ Cookware by Vollrath®**

High quality stainless steel construction will not pit or discolor or carry flavors. Brushed stainless steel surface distributes heat quickly. Large radius corners minimize food waste and permit easy cleaning. Aluminum-clad bottom provides quick and even distribution of heat. Bottom is protected by a thin wafer of stainless steel to prevent denting and scratching. Sauce pans, sauce pots, and stock pots include cover. For use with induction, electric, and gas. Sold each.

**Covers Sold Separately**
- 2786523 Fry Pan, 8" Natural
- 3941077 Fry Pan, 9½" Natural
- 2782886 Fry Pan, 11" Natural
- 2782720 Fry Pan, 12½" Natural
- 2786523 Fry Pan, 8" Non-Stick
- 3941077 Fry Pan, 9½" Non-Stick
- 2782886 Fry Pan, 11" Non-Stick
- 2782886 Fry Pan, 12½" Non-Stick

**Includes Cover**
- 2786465 Sauce Pan, 1 qt.
- 4789905 Sauce Pan, 2¼ qt.
- 5598388 Sauce Pan, 4 qt.
- 3943677 Sauce Pan, 6¼ qt.
- 4789921 Sauce Pot, 6¾ qt.
- 5684584 Sauce Pot, 10 qt.
- 3750601 Stock Pot, 11 qt.
- 5584321 Stock Pot, 18 qt.
- 0895052 Stock Pot, 27 qt.

NSF Approved.
Aluminum Double Boilers by Vollrath®

Heavy-duty 8-gauge, 3004 aluminum double boilers provide careful, even heat distribution.

- **6062772** 10 qt. 3-Piece Set Includes 10 qt. Water pot, 8½ qt. Inset & Cover
- **8105256** 20 qt. 3-Piece Set Includes 20 qt. Water pot, 17½ qt. Inset & Cover

NSF Approved.

Aluminum Sauce Pots by Vollrath®

The brushed satin finish of these 8-gauge, 3004 alloy sauce pots absorbs and distributes heat more efficiently than reflective surfaces. Heat spreads evenly from base up through sidewalls to simmer at a constant temperature. Double-thick rims and bottoms for added strength.

- **9110651** Sauce Pot, 14 qt., 12” Dia., 7½”H
- **7126709** Sauce Pot, 20 qt., 13” Dia., 9”H
- **8301269** Cover, Toroguard™ handle, 14 qt.
- **6106355** Cover, Toroguard™ handle, 20 qt.

NSF Approved.

Boiler and Fryer by Vollrath®

Boil lobster, clams, shrimp and fish; or steam-cook vegetables and deep-fry turkeys. Baskets with bails can also be used for draining foods. Set includes pot, basket and cover.

- **5174842** 32 qt. Stock pot, 13” Dia. x 14½”H, 8-gauge, 19 qt. Steamer, 11 ¼” Dia. x 11 ½”H

Aluminum Sauté Pans by Vollrath®

Designed thicker and heavier than fry pans, with large, flat bottom cooking surfaces, making them ideal for stove-top browning and simmering. Vollrath’s 8-gauge, 3004 aluminum sauté pans deliver unequaled heat distribution. TriVent™ handle is comfortable and cool to the touch. EverTite™ Riveting System offers lifetime warranty against loose rivets.

<table>
<thead>
<tr>
<th>PAN</th>
<th>COVER</th>
<th>QT.</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3122710</td>
<td>8301269</td>
<td>5</td>
<td>12&quot;</td>
</tr>
<tr>
<td>8332835</td>
<td>1295476</td>
<td>7½</td>
<td>14&quot;</td>
</tr>
</tbody>
</table>
Steam Table Accessories

**Stainless Steel Bain Maries** by Vollrath®
Corrosion-resistant 18/8 stainless steel with slotted covers for non-slip stacking. Order pans and covers separately.

<table>
<thead>
<tr>
<th>PANS</th>
<th>COVERS</th>
<th>QT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4178000</td>
<td>1 ¾</td>
<td></td>
</tr>
<tr>
<td>5178009</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>6301329</td>
<td>3 ½</td>
<td></td>
</tr>
<tr>
<td>7301328</td>
<td>4 ¼</td>
<td></td>
</tr>
<tr>
<td>9026477</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>8301327</td>
<td>8 ½</td>
<td></td>
</tr>
<tr>
<td>9301326</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

**NSF Approved.**

**False Bottoms**
For use with steam table pans. Prevents ingredients from standing in juices at the bottom of the pan.
- 7329204 For Full Size
- 6967301 For Half Size
- 2329241 For Third Size

**Hinged Notched Covers for Insets**
Features integrated handle and notched rim for ladle handle.
- 6331037 For 6330872, 7 qt.
- 7331036 For 2329589, 11 qt.

**Inset Pans**
Vegetable inset pans. 18/8 mirror-polished stainless steel.

<table>
<thead>
<tr>
<th>PANS</th>
<th>QT.</th>
<th>DIA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3330826</td>
<td>4</td>
<td>7 ¼</td>
</tr>
<tr>
<td>6330872</td>
<td>7</td>
<td>9 ½</td>
</tr>
<tr>
<td>2329589</td>
<td>11</td>
<td>11 ¼</td>
</tr>
</tbody>
</table>

**Slotted Covers**
- 6330823 4 7 ¼
- 9330820 7 9 ½
- 2330835 11 11 ¼

**Spillage Pans**
Recommended for use with food warmers. Add water and hotel pans to convert it to a double boiler. Fits standard 12” x 20” opening. 6 ½”D.
- 9097916 Aluminum
- 8041113 Stainless Steel, for Hard Water Areas

**Adapter Plate**
20½” x 12¾”. Stainless two-hole adapter fits full-size openings in steam tables to make them adaptable for round insets. Insets not included.
- 6967905 (2) 8¾” Inset holes, Holds (2) 7 qt. Insets

**Stainless Adapter Bars**
Use to combine pans of varying sizes in one 20” opening. Needed for combinations using 1/4, 1/6, or 1/9 size pans.
- 9329103 12” Bar
- 4329108 20” Bar
### Stainless Steel Steam Hotel Pans

18/8 stainless steel steam table pans are an affordable choice for cooking, serving and storing. 22-gauge with sanitary open bead. Anti-jamming.

<table>
<thead>
<tr>
<th>Size</th>
<th>Width x Height</th>
<th>Depth</th>
<th>Qts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Size</td>
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<td>1½&quot;</td>
<td>4¼</td>
</tr>
<tr>
<td>6329189</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4329082</td>
<td></td>
<td>2½&quot;</td>
<td>7½</td>
</tr>
<tr>
<td>6329080</td>
<td></td>
<td>4&quot;</td>
<td>14½</td>
</tr>
<tr>
<td>8329088</td>
<td></td>
<td>6&quot;</td>
<td>22</td>
</tr>
<tr>
<td>Two-Thirds Size</td>
<td>12¼&quot; x 13¾&quot;</td>
<td>2½&quot;</td>
<td>6¼</td>
</tr>
<tr>
<td>1329119</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half Size</td>
<td>10¾&quot; x 12¾&quot;</td>
<td>2½&quot;</td>
<td>4½</td>
</tr>
<tr>
<td>1329093</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3329091</td>
<td></td>
<td>4&quot;</td>
<td>6½</td>
</tr>
<tr>
<td>9329194</td>
<td></td>
<td>6&quot;</td>
<td>11</td>
</tr>
<tr>
<td>Half Size Long</td>
<td>6¾&quot; x 20¾&quot;</td>
<td>2½&quot;</td>
<td>4½</td>
</tr>
<tr>
<td>6329106</td>
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<tr>
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<td>6&quot;</td>
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NSF Approved.

### Economy Pans 25 Gauge

<table>
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<th>Qts.</th>
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<tbody>
<tr>
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<tr>
<td>5852991</td>
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<td>2½&quot;</td>
<td>D</td>
</tr>
<tr>
<td>5853064</td>
<td></td>
<td>4&quot;</td>
<td>D</td>
</tr>
<tr>
<td>5862719</td>
<td></td>
<td>6&quot;</td>
<td>D</td>
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<tr>
<td>Half Size</td>
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<td></td>
</tr>
<tr>
<td>5862669</td>
<td></td>
<td>2½&quot;</td>
<td>D</td>
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<td>5859400</td>
<td></td>
<td>4&quot;</td>
<td>D</td>
</tr>
<tr>
<td>5864269</td>
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<td>D</td>
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<tr>
<td>NSF Approved</td>
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### Third Size

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<tbody>
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<td>5848692</td>
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<td>4&quot;</td>
<td>D</td>
</tr>
<tr>
<td>5848684</td>
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<td>5867700</td>
<td></td>
<td>4&quot;</td>
<td>D</td>
</tr>
<tr>
<td>5848668</td>
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<td>6&quot;</td>
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<td>5848676</td>
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<td>4&quot;</td>
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<tr>
<td>5855408</td>
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<tr>
<td>5852975</td>
<td>2½&quot; x 12¾&quot;</td>
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</tr>
<tr>
<td>5853981</td>
<td></td>
<td>4&quot;</td>
<td>D</td>
</tr>
</tbody>
</table>

NSF Approved.

### Stainless Steel Inset Pans by Vollrath®

Top quality 18/8 stainless steel. Capacity is stamped on the bottom for easy reference. Covers are slotted.

<table>
<thead>
<tr>
<th>Pans</th>
<th>Covers</th>
<th>Qt.</th>
<th>Dia.</th>
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</thead>
<tbody>
<tr>
<td>9026162</td>
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<td>5&quot;</td>
</tr>
<tr>
<td>2189652</td>
<td>5246269</td>
<td>4</td>
<td>6½&quot;</td>
</tr>
<tr>
<td>6246250</td>
<td>5246269</td>
<td>7</td>
<td>8½&quot;</td>
</tr>
<tr>
<td>5026208</td>
<td>9026113</td>
<td>11</td>
<td>10½&quot;</td>
</tr>
</tbody>
</table>
Steam Table Pans by Vollrath®

Stainless Steel Super Pans by Vollrath®
The exclusive Reinforcer™ grooved corner design withstands more than twice the impact of ordinary pans. Seamless construction. 22-gauge 18/8 Type 304 stainless steel resists tarnishing and corrosion.

**EACH 6/CS. DEPTH**

**Full Size. 12¾”W x 20¾”L.**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Code</th>
<th>Depth</th>
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</thead>
<tbody>
<tr>
<td>1143098</td>
<td>5184130</td>
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<td>3246279</td>
<td>7129752</td>
<td>2¼”</td>
</tr>
<tr>
<td>5025820</td>
<td>7014301</td>
<td>4”</td>
</tr>
<tr>
<td>7025919</td>
<td>1129766</td>
<td>6”</td>
</tr>
</tbody>
</table>

**Two-Thirds Size. 12¾”W x 13⅞”L.**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Code</th>
<th>Depth</th>
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</thead>
<tbody>
<tr>
<td>3057957</td>
<td>6211163</td>
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<td>8281198</td>
<td>1191600</td>
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</tr>
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<td>2088722</td>
<td>1332519</td>
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</table>

**Half Size. 10¼”W x 12⅝”L.**

<table>
<thead>
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<th>Code</th>
<th>Depth</th>
</tr>
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<tr>
<td>9063934</td>
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<tr>
<td>6246276</td>
<td>2129765</td>
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<tr>
<td>4025771</td>
<td>3129764</td>
<td>4”</td>
</tr>
<tr>
<td>4025797</td>
<td>8129793</td>
<td>6”</td>
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</table>

**Half Size Long. 6¾”W x 20¾”L.**

<table>
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<th>Item Number</th>
<th>Code</th>
<th>Depth</th>
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<tbody>
<tr>
<td>6026595</td>
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<tr>
<td>6374888</td>
<td>7332513</td>
<td>4”</td>
</tr>
<tr>
<td>9055161</td>
<td>6305981</td>
<td>6”</td>
</tr>
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</table>

**Third Size. 6¾”W x 12⅝”L.**

<table>
<thead>
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<th>Code</th>
<th>Depth</th>
</tr>
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<tbody>
<tr>
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<td>9129792</td>
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<tr>
<td>8025801</td>
<td>3129806</td>
<td>4”</td>
</tr>
<tr>
<td>5025838</td>
<td>4129805</td>
<td>6”</td>
</tr>
</tbody>
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**Fourth Size. 6¼”W x 10¼”L.**

<table>
<thead>
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<tr>
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<td>5129804</td>
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<tr>
<td>6025910</td>
<td>6129803</td>
<td>4”</td>
</tr>
<tr>
<td>3246287</td>
<td>8129801</td>
<td>6”</td>
</tr>
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</table>

**Sixth Size. 6¾”W x 6¾”L.**

<table>
<thead>
<tr>
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<th>Code</th>
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<tbody>
<tr>
<td>3026259</td>
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</tr>
<tr>
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<td>3129814</td>
<td>6”</td>
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**Ninth Size. 4¾”W x 6¾”L.**

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<td>6129811</td>
<td>4”</td>
</tr>
</tbody>
</table>

NSF Approved.
Steam Table Pans by Vollrath®

**Super Pan 3™ by Vollrath®**

A system approach that takes you from freezer to oven to serving line. Pans are stackable and incorporate a unique, angled ramp that makes it easy to remove from the steam table well. Stainless pans are polished to enhance food presentation. Flattened pan edges create a tight seal. Reinforced corners add strength and anti-jam lugs enable easy stacking. Sold each.

**Full Size.** 12¾"W x 20¾"L.
- 7316896 2½" Depth
- 6318661 4" Depth
- 2316909 6" Depth
- 1333137 Cover Notched
- 8316903 Cover Solid

**Half Size.** 10¼"W x 12¾"L.
- 7316912 2½" Depth
- 8316911 4" Depth
- 9316910 6" Depth
- 2323293 Cover Notched
- 5316906 Cover Solid

**Third Size.** 6½"W x 12¾"L.
- 2333086 2½" Depth
- 8333080 4" Depth
- 5317706 6" Depth
- 4333134 Cover Notched
- 6317705 Cover Solid

**Fourth Size.** 6¼"W x 10¼"L.
- 2316925 2½" Depth
- 4316923 4" Depth
- 5316922 6" Depth
- 1333145 Cover Notched
- 6333124 Cover Solid

**Sixth Size.** 6¾"W x 6¾"L.
- 6316921 2½" Depth
- 7316920 4" Depth
- 8316929 6" Depth
- 2333144 Cover Notched
- 7317704 Cover Solid

**Ninth Size.** 4¼"W x 6¾"L.
- 9316928 4" Depth
- 3317708 Cover Solid

NSF Approved.
Steam Table Accessories

PanSaver®
PanSaver® Ovenable Pan Liners can deliver all of these benefits at temperatures up to 400°F. PanSaver® increases productivity in the kitchen. PanSaver® eliminates the direct food-to-hot metal contact which prevents the moisture in the food from "scalding-off". The PanSaver® patented Contour-Fit® eliminates folds in the liner from trapping servings. And since food doesn't stick to the PanSaver® surface, there is virtually no waste. PanSaver® eliminates clogged drains and is better for the environment.

7358237  Fits 1/3 & 1/4 Pan, 4"-6"D, 6½" x 12½" x 6"
1357672  Fits 1/2 Pan, 4"-6"D, 10½" x 12½" x 6"
7353238  Fits Hotel Pan, 2½"-4"D, 20¾" x 12½" x 4"
9369083  Fits Hotel Pan, 6"D, 20¾" x 13½" (50/Cs.)
2367639  Fits Bun Sheet Pan, 25½" x 17½"
5373089  Fits 6 & 7 qt. Round (8½"D), 9½" Dia.
4373072  Fits 9 & 11 qt. Round (8½"D), 11" Dia.

NSF Approved.

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NSF Approved.
Steam Table Pans & Accessories

**Super Pan® Super Shapes** by Vollrath®
Super Shapes features upscale food presentation with minimal investment. Easy to use and easy to change. Full and half-size units fit with Super Pan 3® covers and flexible lids. 300 Series stainless provides great durability, cleanability, and thermal transfer. Reinforced edges and corners reduce potential for dents, dings, or energy escaping from the well. Pans nest neatly for easy storage. 22-gauge.

<table>
<thead>
<tr>
<th>L x W x H</th>
<th>CAP. (QT)</th>
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<tbody>
<tr>
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<tr>
<td>Full Oval 20¼” x 12½” x 4”</td>
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<tr>
<td>Full Kidney 20¼” x 12½” x 2½”</td>
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<td>Half Oval 10¼” x 12½” x 2½”</td>
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<tr>
<td>Half Kidney 10¼” x 12½” x 4”</td>
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<td>Wild Pan 20¼” x 12½” x 2½”</td>
<td>3.7</td>
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<tr>
<td>Wild Pan 20¼” x 12½” x 4”</td>
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</table>

Flexible Pan Lids by Vollrath®
Translucent lids allow stacking for easy storage. Safe from -20°F to 190°F.

<table>
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<tr>
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<td>Fourth Size</td>
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Kool Touch® Clip-On Handle
Clips on recessed handle on stainless steel stockpot covers and steam table pan covers. Provides sure and comfortable grip.

<table>
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Super Pan Covers by Vollrath®
Reinforced edges provide added strength to the perimeter of cover.

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**Superior** Wire Grates
For use with steam table pans.

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<tr>
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### Food Storage by Superior®

<br>

**Clear Food Pans**

Polycarbonate pans resist acids, oils and can withstand temperatures of -40°F to 212°F. Capacity indicators in liters and quarts are marked on the sides. Reinforced corners provide extra strength. A textured bottom hides scratches. Universal lids in polycarbonate are available in solid or notched, handled or flat, and fit all major-brand food pans on the market. Dishwasher safe.

<table>
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<td>8978561</td>
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<td></td>
</tr>
</tbody>
</table>

NSF Approved.
**Hi-Heat Food Pans** by Carlisle®

Pans resist acids, oils, and can withstand temperatures of -40°F to 400°F. Capacity indicators in liters and quarts are marked on the sides. Reinforced corners provide extra strength. Textured bottom hide scratches. Dishwasher safe.

<table>
<thead>
<tr>
<th>AMBER</th>
<th>BLACK</th>
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<tbody>
<tr>
<td><strong>Full Size. 12¾&quot;W x 20¾&quot;L.</strong></td>
<td><strong>Fourth Size. 6¾&quot;W x 10¼&quot;L.</strong></td>
</tr>
<tr>
<td>6605208 6605224</td>
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<td>578824 6667786</td>
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</tr>
<tr>
<td>648342</td>
<td>6667349</td>
</tr>
<tr>
<td><strong>Half Size. 10¾&quot;W x 12¾&quot;L.</strong></td>
<td><strong>Sixth Size. 6¾&quot;W x 6¾&quot;L.</strong></td>
</tr>
<tr>
<td>5778980 5778964</td>
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<td>5731872 5731856</td>
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<tr>
<td>6667349 3943420</td>
<td><strong>Solid Cover</strong></td>
</tr>
<tr>
<td><strong>Third Size. 7&quot;W x 12¾&quot;L.</strong></td>
<td><strong>Drain Grate</strong></td>
</tr>
<tr>
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<td>5731906 57731849</td>
<td>5780697</td>
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<td>5731856</td>
<td>5780713</td>
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<tr>
<td><strong>Solid Cover</strong></td>
<td><strong>Drain Grate</strong></td>
</tr>
</tbody>
</table>

BPA Free. NSF Approved. *Ships from OK or NC.

---

**EZ Access Lids** by Carlisle®

Retain food freshness with these clear, hinged tops with notch for hands-free container access without holding the lid. Polycarbonate construction resists staining, breaking and chipping. Larger sizes available with two notches to support multiple portion control choices. Dishwasher safe.

<table>
<thead>
<tr>
<th><strong>Clear</strong></th>
<th><strong>High Heat (Amber)</strong></th>
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</thead>
<tbody>
<tr>
<td>3310048 3518284 2965553 9340648 7202994</td>
<td>2716725 4540708 2432195 8476626 7390377</td>
</tr>
<tr>
<td>Half Size Notched  Third Size Notched  Third Size Double Notched  Sixth Size Notched  Ninth Size Notched</td>
<td>Half Size Notched  Third Size Notched  Third Size Double Notched  Sixth Size Notched  Ninth Size Notched</td>
</tr>
</tbody>
</table>

NSF Approved.
Food Storage by Cambro®

Camwear® Food Pans by Cambro®

Perfect choice for all storage and serving needs between -40°F and 210° F. Several advantages over stainless steel hotel pans – they stack neatly, no jamming or sticking; the non-stick surface increases yields; they are virtually unbreakable, no bending or denting; and they won’t produce banging metal sounds. Feature textured bottoms with molded-in graduations. Available in Clear or Black. Clear covers in flat, notched, solid with handle, and hinged style. White seal covers and grip lids to keep food fresh also available. Sold each.

NSF Approved.

Camwear® Food Pans

GripLid® by Cambro®

Reduce the risk of cross-contamination during food transport. Molded-in polyurethane gasket on the lid grips the side of the food pan, reducing spills.

<table>
<thead>
<tr>
<th>Clear</th>
<th>Black</th>
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<tr>
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<td><strong>Full Size.</strong> 12¾&quot;W x 20⅞&quot;L.</td>
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<tr>
<td>1360712</td>
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<td><strong>Half Size Long.</strong> 6⅜&quot;W x 20⅞&quot;L.</td>
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<td><strong>Ninth Size.</strong> 4¾&quot;W x 6⅛&quot;L.</td>
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</table>

Camwear® Food Pans by Cambro®

Perfect choice for all storage and serving needs between -40°F and 210° F. Several advantages over stainless steel hotel pans – they stack neatly, no jamming or sticking; the non-stick surface increases yields; they are virtually unbreakable, no bending or denting; and they won’t produce banging metal sounds. Feature textured bottoms with molded-in graduations. Available in Clear or Black. Clear covers in flat, notched, solid with handle, and hinged style. White seal covers and grip lids to keep food fresh also available. Sold each.

GripLid® by Cambro®

Reduce the risk of cross-contamination during food transport. Molded-in polyurethane gasket on the lid grips the side of the food pan, reducing spills.

<table>
<thead>
<tr>
<th>GripLid® by Cambro®</th>
<th>GripLid® by Cambro®</th>
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</thead>
<tbody>
<tr>
<td><strong>Full Size</strong></td>
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<tr>
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<td>0263624</td>
<td>5532445</td>
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</table>

CULINARY EQUIPMENT & SUPPLIES®
**Food Storage by Cambro®**

**H-Pans™ by Cambro®**

High-heat food pans made of durable, heat-resistant plastic built to withstand temperatures from -40°F to 375°F. Perfect for microwave ovens, steam tables, ovens and hot holding. Smooth, non-stick interior cleans easily and helps pans stack neatly without sticking. Available in Black and Amber (some items not available in Amber). Camwear® seal covers fit H-Pans™ as well. Dishwasher safe. Sold each.

<table>
<thead>
<tr>
<th>BLACK</th>
<th>AMBER</th>
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<tbody>
<tr>
<td><strong>Full Size. 12¾”W x 20¾”L.</strong></td>
<td><strong>Full Size. 12¾”W x 20¾”L.</strong></td>
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<td>7099252</td>
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<tr>
<td>9116732</td>
<td>6106249</td>
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<tr>
<td>9302522</td>
<td><strong>Half Size. 10¾”W x 12¾”L.</strong></td>
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<tr>
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<td>9099250</td>
<td>1063437</td>
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<tr>
<td>2302487</td>
<td>5302484</td>
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<tr>
<td><strong>Half Size Long. 6¾”W x 20¾”L.</strong></td>
<td><strong>Half Size Long. 6¾”W x 20¾”L.</strong></td>
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<tr>
<td>5136585</td>
<td>6063325</td>
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<tr>
<td>6184808</td>
<td>6302855</td>
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<td><strong>Third Size. 6⅜”W x 12¾”L.</strong></td>
<td><strong>Third Size. 6⅜”W x 12¾”L.</strong></td>
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<tr>
<td>7099245</td>
<td>5197256</td>
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<td>5099254</td>
<td>2140408</td>
</tr>
<tr>
<td>2098697</td>
<td>7302888</td>
</tr>
<tr>
<td><strong>Fourth Size. 6⅜”W x 10¾”L.</strong></td>
<td><strong>Fourth Size. 6⅜”W x 10¾”L.</strong></td>
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<tr>
<td>2150431</td>
<td>5197256</td>
</tr>
<tr>
<td>7108939</td>
<td>2140408</td>
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<tr>
<td>7302524</td>
<td>7302888</td>
</tr>
<tr>
<td><strong>Sixth Size. 6⅜”W x 6⅜”L.</strong></td>
<td><strong>Sixth Size. 6⅜”W x 6⅜”L.</strong></td>
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<td>7101363</td>
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<tr>
<td>9101361</td>
<td>5302401</td>
</tr>
<tr>
<td><strong>Ninth Size. 4¼”W x 6⅜”L.</strong></td>
<td><strong>Ninth Size. 4¼”W x 6⅜”L.</strong></td>
</tr>
<tr>
<td>3242336</td>
<td>7101363</td>
</tr>
<tr>
<td>3230646</td>
<td>5302401</td>
</tr>
</tbody>
</table>

**H-Pan Colanders by Cambro®**

Cook, drain, hold and serve all in one pan with these high-heat colanders ideal for use in steamers and ovens. Steam vegetables, seafood, or dim sum in colander pan. Liquids drip directly into the H-Pan below for easy disposal. 1” depth between colander and food pan for ample drainage. Withstands temperatures from -40°F to 300°F (-40° to 191°C). Compatible with flat covers, covers with handles, and notched covers with handles.

- **Ninth Size. 4¼”W x 6⅜”L.**
  - Drain Shelf
  - Solid Cover w/Handle
  - Flat Cover
  - Hinged Cover
  - Notched Cover

- **Sixth Size. 6⅜”W x 6⅜”L.**
  - Drain Shelf
  - Solid Cover w/Handle
  - Flat Cover
  - Hinged Cover
  - Notched Cover

- **Third Size. 6⅜”W x 12¾”L.**
  - Drain Shelf
  - Solid Cover w/Handle

- **Half Size. 10¾”W x 12¾”L.**
  - Drain Shelf
  - Solid Cover w/Handle
  - Hinged Cover
  - Flat Cover

- **Full Size. 12¾”W x 20¾”L.**
  - Drain Shelf
  - Solid Cover w/Handle

**NSF Approved.**
Food Storage

Black Pans by Carlisle®
Ideal for chilled or frozen storage and warming applications. Chip, crack and stain-resistant polycarbonate pan resists acids and oils, and can withstand temperature of -40°F to 212°F. Reinforced edges and corners endure daily stacking and bangs of professional use. Textured bottom hides scratches. Molded-in capacity indicators in liters and quarts marked on the sides. Stackable for easy storage. Dishwasher safe.

- **Full Size.** 12¾" W x 20¾" L
  - 5689179: 2½" D
  - 5690755: 4" D
  - 5775853: 6" D
- **Half Size.** 10¾" W x 12¾" L
  - 5778899: 2½" D
  - 5778907: 4" D
  - 5778915: 6" D
- **Third Size.** 7" W x 12¾" L
  - 5778923: 2½" D
  - 5776026: 4" D
  - 5776042: 6" D
- **Fourth Size.** 6⅜" W x 10¼" L
  - 5776067: 2½" D
  - 5776091: 4" D
  - 5776117: 6" D
- **Sixth Size.** 6⅜" W x 6¾" L
  - 5778774: 2½" D
  - 5778766: 4" D

NSF Approved.

Translucent Food Pans by Cambro®
Economical choice for cold serving in prep tables and food bars, and for storing food. Translucent polypropylene pans will handle temperatures from -40°F to 160°F and offer high chemical resistance. Non-stick interior increases yields and eases cleaning. Uniform ½-inch flange ensures the right fit in prep tables and food bars. Meets Gastronorm GN specifications.

- **Full Size.** 12¾" W x 20¾" L
  - 2395853: 4" D
  - 3395852: 6" D
  - 5395850: Cover
- **Half Size.** 10½" W x 12¾" L
  - 6395859: 4" D
  - 7395858: 6" D
  - 8395857: Cover
- **Sixth Size.** 6⅜" W x 6¾" L
  - 9395856: 4" D
  - 1395862: 6" D
  - 2395861: Cover
- **Third Size.** 6⅜" W x 12¾" L
  - 3395868: 4" D
  - 7395866: 6" D
  - 9395864: Cover
- **Fourth Size.** 6⅜" W x 10¼" L
  - 5395865: 4" D
  - 7395868: 6" D
  - 9395864: Cover
- **Sixth Size.** 6⅜" W x 6⅜" L
  - 6395879: 4" D
  - 3395878: 6" D
  - 4395877: Cover
- **Ninth Size.** 4¼" W x 6⅜" L
  - 8395880: 4" D
  - 1395888: Cover

NSF Approved.

SlidingLid™ by Cambro®
Fits on Camwear® food storage boxes to help operators work more efficiently. Made of clear polycarbonate, lid slides open on food storage boxes for easy access to contents. No more lid lifting. Ideal for fruit, vegetable, and bread storage. For use with clear food storage boxes only.

- 2300424: 12" x 18" 3297934: 18" x 26"

Food Box Colander
18" x 26" x 8" deep colander for food boxes. Aids in draining, thawing and storing perishable food products. Kit consists of an 18" x 26" x 9" deep food box, an 8" deep colander and an 18" x 26" sliding lid.

- 1412097: 8" Deep Colander
- 7412091: Colander Kit
- 7412091: Colander Kit
Food Storage

Food Storage Boxes
Organize your food inventory and keep it fresh! Boxes stack securely and fit standard racks. Their smooth surfaces are easy to clean and resist stains, acids, and odors. Available in clear, tough polycarbonate for instant food recognition or in affordable white polyethylene. Dishwasher safe.

Clear. 18” x 12”

<table>
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<tr>
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<th>PACK</th>
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Clear. 18” x 26”

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NSF Approved.

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Storplus™ Food Storage Boxes by Carlisle®

Clear polycarbonate material provides exceptional durability, clear viewing of contents and withstands temperatures from -40° to 212°F. Reinforced top and bottom corners on box and lid help prevent chipping. Easy-grip handles have structural rib reinforcement for extra support of heavy loads. Boxes have date indicators to help promote organized food storage. Stacks with other boxes on the market. Dishwasher safe.

Clear

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NSF Approved.

White

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Drain Shelf

7264617

Lid

4190484

Colander

2190486

Drain Shelf

1112531
### CamSquare™ Food Containers by Cambro®

Square shape uses up to 33% less space than round containers. Graduations on containers match the lid colors for easy identification. Stain, acid and odor resistant. Clear polycarbonate models allow you to identify contents at a glance. Economical white polyethylene models stack like their clear counterparts. Translucent seal lids fit clear containers only. Dishwasher safe.

<table>
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<tr>
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<th>6/CS.</th>
<th>Quantity</th>
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<table>
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<th>Quantity</th>
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<td>9168758</td>
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<table>
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<td>3307337</td>
<td>6, 8 qt. Rose</td>
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<td>9296021</td>
<td>5307335</td>
<td>12, 18, 22 qt. Blue</td>
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</tbody>
</table>

**Seal Covers**

SINGLE - Fit clear containers only

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</thead>
<tbody>
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<tr>
<td>5977087</td>
<td>Sq. Seal, 12, 18, 22 qt. Translucent</td>
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</tr>
</tbody>
</table>

**Freshworks™ Produce Saver** by Rubbermaid

The Freshworks™ Produce Saver keeps produce fresher longer. Patented filter regulates the flow of oxygen and ethylene, keeping lettuce fresh up to 2X longer. Filters never need to be changed or replaced. Built-in drain tray elevates produce from any residual moisture to promote air flow. Air tight lid helps create the perfect environment within the container.

<table>
<thead>
<tr>
<th>EACH</th>
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<tbody>
<tr>
<td>8877954</td>
<td>3 Gallon Produce Base</td>
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<tr>
<td>6207074</td>
<td>5 Gallon Produce Base</td>
</tr>
<tr>
<td>2503525</td>
<td>8 Gallon Produce Base</td>
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<tr>
<td>8393201</td>
<td>12 Gallon Produce Base</td>
</tr>
<tr>
<td>4109078</td>
<td>Small Produce Lid For 3 and 5 Gallon Base</td>
</tr>
<tr>
<td>2783746</td>
<td>Large Produce Lid For 8 and 12 Gallon Base</td>
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</tbody>
</table>

NSF Compliant.
Food Storage

Storplus™ Square Food Storage Containers by Carlisle®
Innovative, versatile and durable, with wide, easy-grip handles for a secure grip. Reinforced stacking lugs add strength and rigidity and prevent containers from getting stuck together. Textured exterior on bottom and edges hide wear. Clear polycarbonate containers are safe for use in all temperatures from -40° to 212°F. Integrated capacity indicators match lid colors. Dishwasher safe.

<table>
<thead>
<tr>
<th>Clear Containers</th>
<th>6/CS.</th>
<th>QT.</th>
<th>Lids</th>
<th>6/CS.</th>
<th>QT.</th>
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<tr>
<td>2287506</td>
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<td>5320494</td>
<td>6339279</td>
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</tbody>
</table>

Storplus™ Round Containers by Carlisle®
Identify contents at a glance thanks to super-tough, durable clear polycarbonate that withstands temperatures from -40°F to 212°F. Exclusive Carlisle Spoonable™ bottom enables increased yield and less food waste. Tight double-sealing lids protect against spills and extend freshness. Easy opening design eliminates frustration. Molded-in capacity indicators in gallons and liters offer simple portion and inventory control. Stacking shoulder prevents jamming and stacks with other major brands for convenient storage. Dishwasher safe.

<table>
<thead>
<tr>
<th>Clear Containers</th>
<th>6/CS.</th>
<th>QT.</th>
<th>Lids</th>
<th>6/CS.</th>
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<tbody>
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<td>For 1 qt. Container, Translucent</td>
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<tr>
<td>0671834</td>
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<td>0672501</td>
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<tr>
<td>0671800</td>
<td>4 qt.</td>
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<td>0671339</td>
<td>For 6, 8 qt. Containers, Red</td>
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<tr>
<td>0671776</td>
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<td>0672592</td>
<td>For 12, 18, 22 qt. Containers, Blue</td>
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<tr>
<td>0672022</td>
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</tbody>
</table>
Round Storage Containers

For hot and cold food storage. Easy to keep clean. Molded-in handles provide ease of transport. Imprinted, red graduation marks make inventory control accurate and easy. Optional covers seal tightly, include tabs for easy removal and make containers stackable. Clear polycarbonate models will not crack, chip or break under normal use and will withstand temperatures from -40° to 210°F. Seal covers fit clear containers only.

### Clear Containers

<table>
<thead>
<tr>
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<th>PACK</th>
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NSF Approved.

### White Containers

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NSF Approved.

### Lids

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<td>4112652</td>
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<td>6, 8</td>
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</tr>
<tr>
<td>4030763</td>
<td>6154371</td>
<td>6</td>
<td>12, 18, 22</td>
</tr>
</tbody>
</table>
Food Storage

**Ingredient Bins** by Cambro®

Designed to fit under standard worktables to efficiently store bulk dry ingredients. Available in two sizes, all with slant top slide-back lid for easy access. Bin body, made of FDA Accepted poly, requires no liners. Easily identify contents through clear, polycarbonate lids. Smooth internal and external surfaces are easy to clean. Includes convenient S-hook on front edge for hanging a scoop. 29½"L x 28"H.

- **Capacities:** 170 lbs. Sugar/140 lbs. Flour
  - 9501990  13"W, 21 gal.
- **Capacities:** 226 lbs. Sugar/150 lbs. Flour
  - 4309308  16½"W, 27 gal.

**Triple Bin Assembly**

Heavy-duty bins feature seamless construction and can withstand steam cleaning and freezer temperatures with no chipping, cracking or rusting. Nickel plated tubular steel frame with casters provides excellent mobility. Each bin holds 75 lbs. with a 12-gallon capacity. Specify color for bins: White, Blue, Yellow, Green, Orange, or Brown. 33"W x 16½"D x 28¼"H.

- **3045697**  Replacement Bin
- **0172601**  Clear Lids Only

USDA, NSF Approved. *Ships from MN.*

**Big Pail and Cover** by Cambro®


- **3063179**  Pail w/Bail ONLY
- **4030763**  White Cover ONLY

**Ingredient Bins** by Carlisle®

Unique design with clear sliding lids helps prevent breakage from misused lid handles (bin must be pushed rather than picked up by the handle, the most common cause of breakage). 3" casters and wide size allow easier access to ingredients. Bin is made of durable polyethylene. Lid is made of super tough PETG. Fits under most counters. 29"D x 29"H.

- **3237773**  27 gal., 12½"W
- **7107477**  36 gal., 15½"W
- **8212078**  44 gal., 18½"W

Ships from OK or NC.

**Perforated Drain Box Kit** by Vollrath®

Same outstanding features as dish boxes, with drain holes for sanitary thawing of fish, poultry, fruits and vegetables. Can be used with ice inside a 7" deep dish box to keep prepared foods chilled. Includes bus box, drain box and lid. Freezer safe. Dishwasher safe. 20"W x 7"D x 15"L.

- **5082045**

**SMALLWARES**
Learning more about allergens

Both food allergies and foodborne contamination can lead to serious and, in some cases, life-threatening illness. Taking safety precautions by incorporating allergen management into your operations goes hand-in-hand with implementing food safety practices.

Fifteen million Americans have food allergies and account for 200,000 emergency room visits per year.

Allergen safety tips

Ensure Safe Equipment, Supplies and Storage
- Label equipment and supplies that are to be used solely for allergen-free ingredients. This includes but is not limited to shelving, storage containers, reach-in refrigerators, mixing bowls, cutting boards, utensils, measuring cups and thermometers.
- Require kitchen staff to use clean aprons, uniforms and gloves when handling allergen-free foods.
- Require that staff change into clean chef coats, aprons and hats before preparing allergen-free foods.
- Use separate workspaces and tools to prepare foods containing allergens and allergen-free foods.
- If you absolutely cannot avoid using common workspaces and/or tools, thoroughly clean and sanitize them with commercial cleaning products and commercial dishwashing systems. A simple wipe-down or rinse won’t get the job done.
- Store allergen- and gluten-free ingredients in clearly labeled, tightly sealed containers in an area reserved solely for allergen-free items.

Manage Your Ingredients
- Ensure that your food vendors declare food allergens on package labels, so you know exactly what you’re getting.
- Do not purchase from manufacturers who change or substitute ingredients without notice, especially if your restaurant is labeled allergen-friendly.
- Prohibit your kitchen staff from running to the local grocery store to purchase to cover shorts, outs or small quantities.
- Take the time to get this right. More mistakes happen when time is short.

8 foods account for 90 percent of all food-allergy reactions: Peanuts, Tree Nuts, Soy, Fish, Milk, Crustacea, Eggs, Wheat.

Tree Nuts  Fin Fish  Shellfish  Peanuts  Wheat  Milk  Eggs  Soy
Allergen Folding Thermometer
Fits perfectly in a coat or an apron pocket. It’s also magnetic and includes a convenient lanyard. With quick precision, a large digital display and a purple hue, it’s easy to read and identify as an allergen-safe utensil. For hot or cold items, it’s your new favorite food-safety tool. -40°F to 450°F.
9723966

Allergen Bamboo Pick by TableCraft
Assists in the critical identification of dishes prepared in an allergen-free environment. 1,200/Box.
9573460 Paddle Pick 4½”

Allergen Bamboo Pick by TableCraft
Assists in the critical identification of dishes prepared in an allergen-free environment. 1,200/Box.
9573460 Paddle Pick 4½”

Allergen Bamboo Pick by TableCraft
Assists in the critical identification of dishes prepared in an allergen-free environment. 1,200/Box.
9573460 Paddle Pick 4½”

Allergen Economy Digital Thermometer by Lifetime Brands
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. Easy to read extra large LCD. -40°F to 302°F (-40°C to 150°C).
6799043
NSF Approved.

Allergen Waterproof Digital Thermometer by Lifetime Brands
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. Includes Safe-T-Guard™ antimicrobial additive in the case and sleeve. 1.5mm FDA step-down probe. Waterproof and dishwasher safe. -40°F to 450°F (-40°C to 230°C). Field recalibrateable.
6799035
NSF Approved.

Allergen Waterproof Digital Thermometer by Lifetime Brands
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. Includes Safe-T-Guard™ antimicrobial additive in the case and sleeve. 1.5mm FDA step-down probe. Waterproof and dishwasher safe. -40°F to 450°F (-40°C to 230°C). Field recalibrateable.
6799035
NSF Approved.

cleanTEMP™ Sanitizing Thermometer System
Make best practices part of the uniform with this alternative to probe wipes that’s filled with standard sanitizing solution. Sold each. (Thermometer not included)
9906926 Purple

Color Coded Allergen Pocket Thermometers by Lifetime Brands
For use in food safety and HACCP Programs. 1” color coded dial with shatterproof lens. Color coded pocket sleeve with patented built-in calibration wrench. Temperature range: 0°F to 220°F / -10°C to 100°C. Sold each.
6995492

Color Coded Allergen Pocket Thermometers by Lifetime Brands
For use in food safety and HACCP Programs. 1” color coded dial with shatterproof lens. Color coded pocket sleeve with patented built-in calibration wrench. Temperature range: 0°F to 220°F / -10°C to 100°C. Sold each.
6995492
Purple One-Piece Utility Tongs by Vollrath®
Springless design eliminates bacteria-prone food traps. Scalloped grip.
6670623  6”  4749336  12”
6590613  9½”  2072414  16”
NSF Approved.

Turners with Purple Handle by Vollrath®
Heavy-duty stainless steel with Ergo Grip™ handle.
2023923  6” x 3” Solid, Beveled
9061182  8¼” x 2½” Solid
NSF Approved.

Spoons with Purple Handle by Vollrath®
Stainless steel with Ergo Grip™ handle.
1316385  Solid
4304876  Perforated
NSF Approved.

One-Piece Heavy-Duty Spoodles® with Purple Handle by Vollrath®
Unique bowl design fits easily into corners of pans to reduce waste and maximize serving efficiency.
5378440  4 oz. Perforated
6894995  4 oz. Solid
7725253  5 oz. Solid
NSF Approved.

One-Piece Heavy-Duty Ladles by Vollrath®
Plastic-coated hooked handle is heat resistant up to 180°F. One-piece construction allows easy cleaning. Contains all-natural antimicrobial.
2200637  2 oz.
4938887  4 oz.
NSF Approved.
Colored Handle Cutlery by Dexter®
Sani-Safe® knives from Dexter® reduce the risk of cross-contamination. Stain-free high-carbon steel blades and high-impact, slip-resistant polypropylene handles.
4536138 Paring Knife, Purple
4577385 Chef's Knife 10", Purple
NSF Approved.

Allergen Saf-T-Zone™ by San Jamar®
Protect your customers from food allergens with color-coded cutting board and tools. Purple color alerts staff to follow special food allergy procedures. Contains 12" x 18" x 1/2" Saf-T-Grip® cutting board, 10" chef's knife with purple handle, 12" S/S tongs with purple rubberized dipped handle, and 13" S/S turner with purple rubberized dipped handle. Thermometer sold separately. Durable case securely protects system tools from contamination during storage.
1672583

Saf-T-Zone™ Cutting Board by San Jamar®
Integrated anti-slip grips keep boards in place and provide a safe, slip-resistant cutting surface without using the unsanitary "wet towel" method. Embossed ruler offers easy portioning and cost control. Includes patented Cut-N-Carry® food safety storage hook. Stain-resistant copolymer material will not warp, and resists knife grooves. Dishwasher safe.
9717539 Purple
NSF Approved.

Saf-T-Knife® Station Replacement Lid by San Jamar®
Enclosed, sanitary container protects knives from contamination.
1273181 Purple
NSF Approved.

Allergen-Free Measuring Cups by Cambro®
Keeping separate allergen-free, color coded measuring cups in your kitchen can reduce the risk of cross-contact and accidental exposure to allergens during the preparation process. Externally marked purple graduations and allergen-free logo are imprinted in allergen purple for easy identification.
3193393 Cup
4412279 Pint
9261535 1 Quart
3723572 2 Quart
7473791 4 Quart
**Wear-Ever® Fry Pans with Purple Handle by Vollrath®**

Natural aluminum pan features curved side wall that make sliding food out easy, and a rivetless cool handle. The SteelCoat X3™ non-stick coating version offers long life, superior durability and advanced release.

- **Natural**
  - 2155350 7" Dia.
  - 7445573 8" Dia.
  - 4417635 10" Dia.
  - NSF Approved.

- **Ceramiguard II**
  - 8043434 7" Dia.
  - 5515120 8" Dia.
  - 4233702 10" Dia.

**Mobile Allergen Workstation by Metro®**

Use as a designated cart to prepare and serve food for allergen sensitive customers when used with appropriate cutting boards and other tools. 20" x 30" top offers plenty of space for cutting board, knives, and other tools. Three shelves with an adjustable middle shelf give you increased flexibility.

- 4180841 35½"H

**Allergen-Free Storage Containers by Cambro®**

Designate allergen-free ingredients using Camsquare food storage containers. Feature easy-to-identify purple graduations and allergen-free imprint on the opposite side. Purple seal-covers have an inner and outer seal to help keep ingredients safe from cross-contamination, even during transport.

<table>
<thead>
<tr>
<th>Containers</th>
<th>EACH</th>
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<th>QT.</th>
</tr>
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<td>6 &amp; 8</td>
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SIGNS & OFFICE
Stay organized with Signs & Office equipment

Running a tight ship in the food service business means dealing with a lot of movement – with food, customers, money and staff. Keep things looking professional and running smoothly with the right equipment for the right task. You’ll be glad you did. And so will your bank.

Manage money

Handling frequent and large amounts of cash and checks requires specially designed storage options for security. Here you’ll find a number of drop safe choices that allow you to make regular “drops” of house receivables. Sizes and styles vary, but all give you the security you need to keep your money and other valuables safe and out of sight. Our cash registers with locking drawers also provide security with the added benefit of extensive reporting options. Analyzing sales reports can unlock trends that help create future sales and profits.

Manage guests

Busy times can also mean chaotic times for an eatery. Keep people and important information flowing just right with our signs and rope guidance systems. Lots of commotion usually means lots of business. Being prepared for high numbers and booming business is the smartest approach for any food service business. Having a handle on seating guests helps maintain control over the customer flow, and host stands and podiums are a prime location for the host/hostess or manager to centralize these efforts. Check out our furniture section on (p. 342) to see some great choices.

Merchandise your menu

Our assortment of signs, bulletin boards, and write-on boards allow you to merchandise your offerings, whether that means posting the entire menu or highlighting featured specials of the day. Get creative and use markers for colorful messaging, or display your full printed menu for a meal period. Either way, your customers will have a preview of your items, helping them to expedite ordering choices at busy times.

Keep the communication lines open

In any operation, communication between team members and guests is crucial. Giving customers the freedom to do a little roaming while they wait for their table can reduce anxiety and enhance the dining experience. Our wireless guest paging systems and server paging systems keep the lines of communication flowing. The technology is also useful to expedite fresh food pickup, as servers can be notified by the kitchen when their customers’ meals are ready for pickup.
The Americans with Disabilities Act (A.D.A.) requires public facilities to install signage to assist the visually impaired. Braille/Tactile signs meet these specifications. 6” x 9” signs are black with white lettering and have an adhesive back.

- Women/Accessible: 4349056
- Men/Accessible: 5349055

Readable and universal with image-aided messaging. White on black plastic. Adhesive back, 3” x 9”.

- Men: 4349023
- Women: 9349028
- Restrooms: 6349021
- No Smoking: 5349022
- Employees Only: 3349024
- Employees Must Wash Hands Before Returning to Work: 8349052

The Director by Aarco Products
Unobtrusive in any restaurant environment; includes twelve 11”H x 14”W interchangeable signs with important directional messages for your customers. (signs store conveniently inside frame) This sturdy and attractive sign is constructed with an extruded aluminum post and 10” weighted base with rubberized floor guards. Overall height 59”. Sign Frame 12”H x 15”W.

- Sign, Director 12” x 15”, Blk Frame: 6947691

Ships FedEx oversize rate.
Write On Board Kit by Aarco Products
Kit includes easel, markerboard, and neon markers. Easy to use, portable easel is 64" tall with an attractive oak finish. Neon markerboard is ideal for creating signs, menu boards, or other announcements. Board is black, frame is solid red oak with high-gloss finish. Neon markers come in 6 colors: blue, red, yellow, green, white, and pink.

<table>
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</tr>
<tr>
<td>8618217</td>
<td>24&quot;H x 36&quot;W</td>
</tr>
</tbody>
</table>

Colored Chalk
Have fun with assorted colors.

<table>
<thead>
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<th>Quantity</th>
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</thead>
<tbody>
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Neon Markers
Includes 6 colors: Blue, Red, Yellow, Green, White, and Pink.

<table>
<thead>
<tr>
<th>Product Code</th>
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</thead>
<tbody>
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</tbody>
</table>

Dry Erase Markers
Includes 4 colors: Blue, Red, Green, Black.

<table>
<thead>
<tr>
<th>Product Code</th>
<th></th>
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<tbody>
<tr>
<td>2791580</td>
<td></td>
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</tbody>
</table>

Vivid White Markers
Stunning against black boards.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7709637</td>
<td>2/Pk.</td>
</tr>
</tbody>
</table>
To order these additional Date Code Genie products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.

The Date Code Genie® is an innovative system that streamlines food packaging and prep labeling processes, and dramatically increases efficiency and accuracy in kitchens.

Visit ncco.com or call 1-800-774-0478
Wireless Server Paging System by Long Range Systems

Increase check averages, improve service and increase your efficiency. Economical starter kit includes a rechargeable transmitter, 5 rechargeable server pagers (including belt clips) and a pager charger with all necessary power supplies. The transmitter features one touch paging for up to 12 pagers and includes a dry erase board. The system is plug and play and scalable to add pagers as your server staff grows. You may also expand your system with additional pager kits (5/set). Replacement pagers are available separately. Please contact your sales representative.

2995066 Server Pager Starter Kit – Complete with Transmitter, 5 Pagers and a Charger
2995363 Server Pager Expansion Kit – Additional 5 Pagers with Belt Clip Cradles and Charger (Consists of Pager #s 6-10 only)

Warranty: 2-year on complete systems. Ships from TX.

Wireless Guest Paging System by Long Range Systems

Increase table turns, seat guests more quickly and reduce hostess-stand chaos. The starter kit includes a rechargeable transmitter, rechargeable coaster call pagers, a coaster pager charger, and all the necessary power supplies. The transmitter can accommodate up to 999 pagers as your needs grow. Durable coaster pagers have shock-absorbing rubber bumpers. Replacement pagers are available separately. Please contact your sales representative.

9844225 Guest Pager Pro Starter Kit – Complete with Transmitter, 15 Pagers and a Charger
1664328 Guest Pager Pro Starter Kit – Complete with Transmitter, 45 Pagers and a Charger

Warranty: 2-year on complete systems. Ships from TX.

Labor Law Posters

State and federal law requires that employers post mandatory labor law postings as part of an obligation to their workforce. Now you can meet those requirements and stay up-to-date with future changes using this modern electronic update service. When a change happens you’ll be notified and emailed a PDF of the updated poster. You’ll then receive updated posters, laminated on both sides. Price includes 1 year E-Update Service with an activation certificate included in package. All 50 states available. Contact your US Foods Representative for details.

<table>
<thead>
<tr>
<th>State</th>
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<tr>
<td>California</td>
<td>6814404</td>
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<tr>
<td>Florida</td>
<td>9805235</td>
</tr>
<tr>
<td>New York</td>
<td>9805243</td>
</tr>
<tr>
<td>Texas</td>
<td>9805250</td>
</tr>
<tr>
<td>Washington</td>
<td>9805268</td>
</tr>
</tbody>
</table>

1 Year E-Update Service activation required.

Ships from CA.
A variety of Furniture, for a variety of experiences

Your seating layout and general furniture setting has a lot to do with establishing your desired ambience and mood. You must also pay attention to regulations, customer capacity and what sort of guest traffic you’re prepared to manage. Other considerations include whether or not you want your guests to get comfortable and linger on soft, cozy selections, or if you prefer quicker table turn aided by harder seating surfaces. While these may seem like small details, furniture styles and characteristics can help create and support the business approach that feels right for your establishment.

Planning use of space

To start the process, always check local codes and be sure to comply with the Americans with Disabilities Act (ADA). Then, to determine potential seating capacity, measure the square footage of your available space. Divide this number by the space per seat as outlined in the chart below. Allow 48” between square tables where seating is arranged back to back. Allow 24” between corners of tables where seating is arranged diagonally for no aisle access, or expand to 30” for aisle access. If you’re coming up short or you’d like to add some variety, consider incorporating booth seating. At only 8 sq. ft. per seat, this will maximize space capacity and provide some additional visual interest and variety. If you’re lucky enough to have usable space outside, additional outdoor seating will increase seating capacity and ease inside traffic.

Dividing up your space

To make the best use of your space, use this chart as a guide:

<table>
<thead>
<tr>
<th>TYPE OF FACILITY</th>
<th>SPACE ALLOWANCE (SQUARE FT./SEAT)</th>
<th>2</th>
<th>4</th>
<th>6</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cafeteria (School - Corporate)</td>
<td>10 - 15</td>
<td>24” x 24” or 24” x 32”</td>
<td>32” x 32” or 32” x 48”</td>
<td>32” x 48” next to 24” x 32”</td>
<td>32” x 48” next to 32” x 48”</td>
</tr>
<tr>
<td>Banquet or Institutional</td>
<td>10 - 11</td>
<td>24” x 24”</td>
<td>32” x 32”</td>
<td>32” x 48” next to 24” x 32”</td>
<td>32” x 48” next to 32” x 48”</td>
</tr>
<tr>
<td>Bar or Restaurant</td>
<td>15 +</td>
<td>24” x 32”</td>
<td>32” x 32”</td>
<td>48” Round</td>
<td>32” x 48” next to 32” x 48”</td>
</tr>
</tbody>
</table>

Choosing the right style

When looking for an approach to seating and interior setup, the difference is in the details. Here are a few general principals to help give you some direction for designing the look and feel of your space:

- Identify the facility type and theme
- Connect the design with the target market and customer demographic
- Use open spacing, soft lighting, and comfortable seating to encourage longer stays
- Use tighter spacing, bright lighting, and harder seating to increase turns
- Maintain a symmetrical floor layout for a formal appeal
- Space the layout randomly for a more visual experience
- Consider lounge seating to add comfort in lobbies & bars
- Keep table and seating height consistent throughout each area
- Use partitioning to create separate spaces for bar height and dining height
- Limit the height of partitioning to maintain an open atmosphere
Youth Seating

Value Youth Chairs by Winco®
Constructed of durable hardwood with your choice of finish. 18½”W x 19½”D x 27”H. 15 lbs.
4735072 Natural
2776011 Mahogany
5070137 Walnut
7556626 Rep’l. Straps

Deluxe Youth Chairs by Old Dominion Furniture Co.
High-quality youth chair carefully crafted from solid oak in your choice of finish. 18¼”W x 19¼”D. 18 lbs. Meets ASTM F404-18 compliance.
7559874 Walnut
9860572 Natural
4985171 Mahogany
5054459 Brown & Black

Infant Carrier Stands by Old Dominion Furniture Co.
Durable hardwood construction. Accommodates most infant carriers. 30 lb. capacity. 18”W x 21”D x 24”H. 5 lbs.
1340439 Mahogany

Kid Sitter by Koala Kare Products
Multi-use high chair. For 2098625, seat rotates under frame to create infant seat carrier. Stackable. 17 lbs.
2098625 Rotating, Gray

Infant Seat Kradle by Koala Kare Products
Seat rests snugly in the mesh sling while straps hold the seat in place. 24”W x 21”D x 28½”H when opened. 8 lbs.
9211301 Warranty: 5-year limited.

Sturdy Chair™ by Rubbermaid®
2602407 With Wheels
7988362 Without Wheels
9757733 Rep’l. Strap

Booster Seat with Safety Strap by Carlisle®
Polyethylene seats have non-skid surfaces and wide bases to minimize tipping. Stackable. 2¾ lbs.
5455863 Brown
1769124 Black

Dual Height Booster Seat by Carlisle®
Polyethylene seats have non-skid surfaces and wide bases to minimize tipping. Stackable. 2¾ lbs.
9026899 Brown
4920674 Beige
2435675 Red
Stack Chairs & Accessories

**Value Black Frame Stack Chair** by The Inn Crowd®
These portable yet sophisticated stacking chairs come with comfortable padded seats and are made with a rear support bar and side stacking bars, 13/16” steel frames.
17⅜”W x 21”D (leg spread) x 34¾”H.O.A. 17 lbs.
A 3649647 Square Back, Black Upholstery
3648292 Square Back, Wine Upholstery
3647971 Dome Back, Black Upholstery
B 3649415 Dome Back, Wine Upholstery
1686757 Replacement Glide for 13/16” Frames, Dz.

**Premium Black Frame Stack Chairs** by National Public Seating
Durable and classy enough to use in your busiest social setting. Stacking bars and plastic bumpers protect the powder-coated paint finish from scratches when stacked. Comes with rocker style non-marring floor glides.
19 Gauge Steel
C 8708832 1.5” Cushion Square Back, Black Vinyl
18 Gauge Steel
D 8480463 2” Cushion Dome Back, Navy Fabric
2779449 2” Cushion Silhouette Back, Navy Fabric
4846845 2” Cushion Silhouette Back, Chocolatier Fabric
3111207 2” Cushion Silhouette Back, Graystone Fabric
Ships from NJ.

**Airflex Stack Chair** by National Public Seating
Using air technology, the AirFlex design contours to each individual, making for the perfect balance of comfort and strength. Built on an 18-gauge steel frame with 11-gauge seat braces, along with ultra-durable industrial grade 3.8mm polypropylene seat and back. Allows for a 1,000 lbs. weight capacity. With an oversized 18” seat pan and ventilated design to provide comfort for all-day use. Leg plugs allow for easy stacking and nesting. It’s the ideal chair for any indoor or outdoor event.
2193065 Poly Fold Chair
Additional models are available. For more information, please contact your US Foods® representative or Non-Foods Specialist. Ships from NJ.

**Stack Chair Dolly** by National Public Seating
Holds up to 10 chairs. 8” diameter x 2” wide wheels. Safety strap included. Brown. 34”W x 18”D x 54”H. 26 lbs.
8785735
Ships from NJ, CA.
Folding & Banquet Chairs

Banquet Chairs by National Public Seating

9100 Series Vinyl Upholstered Stack Chair
Fine seating at a fantastic price when you compare this value stacker to any venue. This affordable stack chair brandsishes a 1.5” thick, pullover-style, foam-padded cushion covered with easy-to-clean vinyl. A mighty 19-gauge square tubular steel frame includes under-seat bars to provide excellent support along with plastic glides to avoid marring floor surfaces.

6907640 Burgundy
A 8708832 Black

9200 Series Premium Vinyl Upholstered Stack Chair
This dome-back stack chair is durable and classy enough to use in your busiest social setting, be it a dining room or corporate banquet hall. It features a strong square 18-gauge steel frame plus an under-seat H-shaped brace for extra support. The seat features supremely comfortable and spacious 2” thick high-density foam padding with institutional grade vinyl upholstery or fabric, and a waterfall-style edge.

8718795 French Beige
9036266 Panther Black
B 3279820 Midnight Blue

9300 Series Deluxe Vinyl Upholstered Stack Chair
This stack chair is durable and classy enough to use in your busiest social setting, be it a dining room or corporate banquet hall. It features a strong square 18-gauge steel frame plus an under-seat H-shaped brace for extra support. The seat features supremely comfortable and spacious 2” thick high-density foam padding with institutional grade vinyl upholstery or fabric, and a waterfall-style edge. MDF core within both the seat and crownstyle backrest which has a built-in handle for easy moving and stacking.

2994243 Midnight Blue
4261808 Black Fabric
C 3111207 Natural Greystone Fabric

Warranty: 10-year on metal folding chairs. Ships from CA, NJ, or TN, depending on fabric and/or color options.

Blow Molded Folding Chair by Midas Event Supply
Lightweight for easy set-up and tear down. Frames have a textured dark gray finish and tops are light gray. Sold in cartons of 4, priced per chair (no broken cartons).

9906595 11 lbs.
Ships from CA.

Folding Chairs by Midas Event Supply

Resin. 100% polypropylene, U.V. stabilized resin surface. No paint to chip or crack. Features a steel seat bar and a lock-tight design for safety. Ideal for heavy special event applications. Removable seat pad. Sold in cartons of 4, priced per chair (no broken cartons). White with white pad. 17½”W x 17½”D x 30¼”H. 12¼ lbs.

D 4733804

Wood. Lacquer paint finish. Removable seat pad. Sold in cartons of 4, priced per chair (no broken cartons). White with white pad. 15”W x 17½”D x 30½”H. 11 lbs.

4733911
Ships from CA.
Folding Chairs & Accessories

**Premium Lightweight Folding Chair**
by National Public Seating
Perfect for indoor or outdoor events. Incorporates the strengths of a metal with the benefits of a plastic. Powder-coated 7/8" steel frame, polypropylene plastic seat and back. U-shaped double riveted cross braces for extra strength. Specify frame/seat and back: White/White, Black/Black, Gray/Gray, Black/Burgundy, or Gray/Blue. Sold in cartons of 4, priced per chair (no broken cartons). Seat is 15½"W x 16¼"D x 29¼"H.O.A. 9 lbs.

**Standard Folding Chairs**
by National Public Seating
Temporary seating that stores efficiently. Y-frame structure with double-riveted cross braces and rounded "waterfall" seat design to help reduce pressure on back of knees. 19-gauge frames. 15¼"W x 16"D, 29½"H.O.A. Sold in cartons of 4, priced per chair (no broken cartons). Specify: Beige or Gray, Black. 10 lbs.

**Economy Poly Chairs**
by Midas Event Supply

**Hanging Chair Dolly**
by National Public Seating
Heavy duty tubular design with 4" x 1¼" swivel wheels for easy gliding. Brown. 67"W x 33¼"D x 70"H, 105 lbs.

Warranty: 10-year. Ships from TN, CA, N.J.

Ships from NJ, CA.

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**Chair Dolly**
0069682 Stacks 36 High
Ships from NJ, CA.

**Poly Chair, Each**
5516927

**Chair Dolly**
5516927
Ships from CA.
Barstools by The Inn Crowd

**Standard Swivel Barstools**
Standard bucket seats are 16¼"W x 16"D x 16¼"H. 15" square footprint base. 30" seat height, 43½"H.O.A. 25 lbs.

- **Black Frame**
  - A 3683117 Black Vinyl
  - 3683133 Wine Vinyl
  - 9080728 Red Vinyl
  - 6290189 Green Vinyl

- **Chrome Frame, Double Ring**
  - 3683406 Black Vinyl

**Backless Swivel Barstools**
14½" diameter seat with standard 15" square footprint base. 30" seat height. 17 lbs.

- **Black Frame**
  - 3683299 Stool, Black Vinyl
  - B 3683331 Stool, Wine Vinyl
  - 4884873 Stool, Red Vinyl
  - 5184925 Stool, Green Vinyl

**Swivel Club Black Frame Barstool**
Oversized seats (18½"W x 17"D x 18½"H) for extra comfort. Standard 15" square footprint base. 30" seat height, 45½"H.O.A. 29 lbs.

- 3683091 Black Vinyl
- 8576036 Red Vinyl
- 2601660 Green Vinyl
- 8921272 Wine Vinyl

**Swivel Club Chrome Double Ring Barstool**
Oversized seats (18½"W x 17"D x 18½"H) for extra comfort. Standard 15" square footprint base. 30" seat height, 45½"H.O.A. 29 lbs.

- 3683406 Black Vinyl
- 7697393 Red Vinyl
- 4764829 Green Vinyl
- 9617414 Wine Vinyl

**Chrome Single Ring Barstools**

- C 3683554 Black Open Back
- 3683547 Black Backless
- 3683562 Wine Backless
- 7379860 Red Backless

**Chrome Double Ring Barstools**
14½" diameter swivel seats. Chrome frames with 15" footprint base. 30"H.O.A. 16½ lbs.

- 3683349 Black Vinyl
- 3683489 Wine Vinyl
- 8836211 Red Vinyl
- 9244647 Green Vinyl
Oversized Swivel Club Barstool
Before you buy any furniture, carefully consider the design and construction when making comparisons. Our products are built to last using sturdy MDF seat board, T-Nut construction and contoured plywood for the seat back. Oversized seats (20"W x 17"D x 18½"H) for extra comfort. Standard 15" square footprint base. 30" seat height, 45½"H.O.A. 29 lbs.

Complete Barstools with Heavy Duty Base
A 5837104  20" Black Seat
3810052  20" Wine Seat

Replacement Seats
9446008  20" Black Seat Only
3083389  20" Wine Seat Only

Cut Out Seat Barstools
Swivel style with seat backs that feature a little added flair.

Complete Barstools with Heavy Duty Base
6572023  20" Black w/Heavy Duty Base
B 3350119  20" Wine w/ Heavy Duty Base

Replacement Seats
3527365  20" Black Seat Only
2876247  20" Wine Seat Only

Standard & Club Bucket Seats
C 3649290 Standard Bucket Seat, Black Vinyl
3649894 Standard Bucket Seat, Wine Vinyl
2852826 Standard Bucket Seat, Red Vinyl
5046598 Standard Bucket Seat, Green Vinyl
3648425 Club Bucket Seat, Black Vinyl
8318977 Club Bucket Seat, Red Vinyl
5836039 Club Bucket Seat, Green Vinyl
3649282 Club Bucket Seat, Wine Vinyl

D 3649803 Round Seat, Black Vinyl
3648904 Round Seat, Wine Vinyl
1307512 Round Seat, Red Vinyl
6218886 Round Seat, Green Vinyl

Barstool Frames
Black Frame. 3° pitch swivel for seats with backs. 13 lbs.
E 3647104 Square Tube
8801813 Heavy Duty Square Tube

1" Tubular Chrome Frames. Flat swivel for seat w/no back. 13 lbs.
F 3646775 Double Ring
3647195 Single Ring
**Rustic Industrial Chair and Barstool** by MTS Seating®

The Rustic Industrial chair and barstool offer a simple angular aesthetic with all the features you’ve come to expect from MTS. The unique rough sawn texture on the birchply seat and back adds to the rustic feel of these chairs. Available in your choice of standard powdercoat frame and wood stain finishes, these minimalistic chairs and stools are ready to handle your high-volume foodservice environment.

**Dimensions:**
- **Chair:** 18¼"D x 20½"W x 33½"H
- **Barstool:** 18¼"D x 17½"W x 43¼"H

**Warranty:** 5-year structural frame. Ships from MI.

---

**Stained Metal Chair & Backless Bar Stool** by The Inn Crowd®

Features metal steel construction and is painted in durable powder coat finish. Stackable, which offers space saving capability, cross brace under seat adds stability and features plastic caps to protect from scratching when stacked. Glides on feet to protect floor surface. One year warranty against defect in material and workmanship.

**Dimensions:**
- **Chair:** 19¼"D x 15½"W x 33"H
- **Bar Stool:** 18¼"D x 17½"W x 44"H

---

**Diner Chair & Diner Bar Stool** by The Inn Crowd®

Trendy design features welded metal steel construction and is painted in a durable powder coat finish. Glides on feet to protect floor surface. 16" seat width.

**Dimensions:**
- **Chair:** 18¼"D x 20½"W x 33½"H
- **Bar Stool:** 18¼"D x 20¼"W x 43¼"H

**Warranty:** 5-year structural frame. Ships from MI.
Seating & Accessories

**Height Adjustable Swivel Stool** by National Public Seating
This all-new designer stool is ideal for any setting with its fashionably crafted curved leg design built with 18 gauge steel, this will hold up under rugged and intensive usage. The adjustable height pole is concealed with a premium steel center sleeve for an elegant appearance, and even features a convenient footrest to add to the overall comfort.

<table>
<thead>
<tr>
<th>Model</th>
<th>Seat Style</th>
<th>Frame Style</th>
<th>Height Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Wooden Seat &amp; Grey Frame</td>
<td>19&quot; - 25&quot;</td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>Wooden Seat &amp; Black Frame</td>
<td>19&quot; - 25&quot;</td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>Blueberry Seat &amp; Grey Frame</td>
<td>18&quot; - 24&quot;</td>
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<td>D</td>
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<td>I</td>
<td>Persian Blue Seat &amp; Grey Frame</td>
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<tr>
<td>J</td>
<td>Persian Blue Seat &amp; Black Frame</td>
<td>18&quot; - 24&quot;</td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 5-year structural frame. Ships from MI.

**Cafetorium Bar Stool** by National Public Seating
Perfect for bars and café’s, this gorgeous, modern looking seat is mounted to a taller four legged frame with a 31" high seat.

<table>
<thead>
<tr>
<th>Model</th>
<th>Seat Style</th>
<th>Frame Style</th>
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<tbody>
<tr>
<td>D</td>
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</tr>
<tr>
<td>E</td>
<td>Plastic Seat, Black</td>
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</tr>
</tbody>
</table>

Warranty: 5-year structural frame. Ships from MI.

**Bolt-On Stool Swivels**
Add or repair swivel motion. 5 lbs.

<table>
<thead>
<tr>
<th>Model</th>
<th>Pitch</th>
<th>Description</th>
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</thead>
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<tr>
<td>1686773</td>
<td>No Pitch, without back</td>
<td>No Pitch, without back</td>
</tr>
<tr>
<td>1686781</td>
<td>3° Pitch, with back</td>
<td>3° Pitch, with back</td>
</tr>
</tbody>
</table>

**Barstool Glides**
Protect floors and move stools more quietly. Heavy-duty. Fits 1” diameter stool frames. 12/Cs.

<table>
<thead>
<tr>
<th>Model</th>
<th>Frame Style</th>
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<tbody>
<tr>
<td>1686849</td>
<td>For Chrome Frame</td>
</tr>
<tr>
<td>3988540</td>
<td>For Black Frame</td>
</tr>
</tbody>
</table>
Wood Seating by BFM Seating

**Lincoln Series** by BFM Seating
The Lincoln Series is constructed of stamped heavy gauge steel with a clear-coat distressed finished frame. Pairs well with the autumn ash solid wood seat and back. Each leg is fitted with a durable plastic cover over a swivel steel glide to protect floors from scuff marks and allow for a smooth glide.

- 4890644  Arm Chair, Clear Coat
- 9359850  Barstool, Clear Coat
- 8703477  Backless Barstool, Clear Coat

**Henry Series** by BFM Seating
The Henry Series cross back side chair and barstool feature a timeless design constructed of bent flat and tube frame steel for durability. This series has a sand black powder-coat frame, solid wood seat and back in autumn ash finish to complete its distinct look. Also available in backless stool with round wood seat. Includes swivel glide with plastic cover for protection.

- 4203192  Arm Chair, Black
- 5096879  Barstool, Black
- 7042801  Backless Barstool, Black

**NV Series** by BFM Seating
The NV Series features welded and bent rebar-type black steel frame with durable powder-coat finish. This chair and barstool have an autumn ash wood seat and back finish for an industrial look with a touch of modern flair – with plastic glides to protect floor.

- 3526731  Arm Chair, Black
- 6995006  Barstool, Black

**Lima/Trent Clear Series**
These chairs and barstools feature a clear-coat finish over polished steel frames and brass welds for strength and character. With a solid autumn ash wood seat finish. Choose from classic ladder-back design chair or barstool, or backless square seat barstool. With plastic glides for stability and floor protection.

- 6549480  Lima Series Arm Chair, Clear Coat
- 2069101  Lima Series Barstool, Clear Coat
- 5339385  Trent Clear Series Backless Barstool, Clear Coat

Additional models are available. For more information, please contact your US Foods® representative or Non-Foods Specialist.
Deluxe Wood Seating by Holsag

Attractive styling at an affordable price. Sturdy beechwood construction. Barstools include a brass footrest. Specify wood finish. For upholstered models specify Gr. A or C upholstery.

<table>
<thead>
<tr>
<th>Chairs</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>A 0204255</td>
<td>Bulldog Chair, Wood</td>
<td>18&quot;</td>
<td>19¼&quot;</td>
<td>35&quot;</td>
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<tr>
<td>B 9545435</td>
<td>Carole Chair, Uph.</td>
<td>17¼&quot;</td>
<td>19¼&quot;</td>
<td>34¼&quot;</td>
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<tr>
<td>C 2613369</td>
<td>Bulldog Chair, Wood</td>
<td>18&quot;</td>
<td>19¼&quot;</td>
<td>35&quot;</td>
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</table>

<table>
<thead>
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<tbody>
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<td>0184143</td>
<td>Bulldog Stool, Wood</td>
<td>18&quot;</td>
<td>19¼&quot;</td>
<td>46¾&quot;</td>
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<tr>
<td>D 4545422</td>
<td>Carole Stool, Uph.</td>
<td>17¼&quot;</td>
<td>19¼&quot;</td>
<td>44&quot;</td>
</tr>
<tr>
<td>E 9692823</td>
<td>Denver Stool, Uph.</td>
<td>17¼&quot;</td>
<td>19½&quot;</td>
<td>43½&quot;</td>
</tr>
<tr>
<td>F 5731193</td>
<td>Bulldog Barstool, Wood</td>
<td>18&quot;</td>
<td>19¼&quot;</td>
<td>46¾&quot;</td>
</tr>
</tbody>
</table>

Ships from Canada.
Chairs & Barstools

**Modern Barstool** by Plymold
Here’s proof that comfort and cool are not mutually exclusive. This barstool is the perfect perch for a cold drink and people-watching. 3.5” Commercial Vinyl Upholstered Seat. Manufactured and Tested for Commercial Use. Made to Order.

- **5763423** Pub Stool
- Ships from MN.

**Vertical Back Chair and Stool** by Florida Seating
European beechwood barstools and chairs with a contemporary vertical back. Constructed with specially designed hardware for long-lasting commercial grade seating. Specify your choice of stain and upholstery.

- **1928793** Chair 21”D x 18”W x 35”H
- **6151380** Barstool 20”D x 16½”W x 44¼”H
- Ships from FL.

**Memphis Series** by BFM Seating
The Memphis Series features a curved seat design to ensure comfort and a high back that provides optimal support. This series sports a modern industrial look with its solid wood seat and back in autumn ash finish. With a welded tube steel frame powder-coated in sand black or clear coat distressed look finish – and plastic glides for floor protection.

- **4729826** Arm Chair, Clear Coat Distressed
- **9762442** Barstool, Clear Coat Distressed
- **4545704** Arm Chair, Black
- **1133311** Barstool, Black
- Ships from PA.
**Chairs & Barstools**

**Calais Series** by Plymold

Our version of the classic French design can be painted in a variety of colors to meet your décor needs. Constructed with a steel frame. Available in five standard powder-coat finishes. Manufactured and tested for commercial use.

- **9379435** High Back Barstool, Clear Metal
- **1248364** High Back Barstool, Orange
- **8536749** High Back Barstool, Green
- **6283046** High Back Barstool, Blue
- **6885591** High Back Barstool, Black
- **7461310** Arm Chair, Clear Metal
- **7786870** Arm Chair, Orange
- **3565499** Arm Chair, Green
- **1615395** Arm Chair, Blue
- **9163766** Arm Chair, Black

**Aspen Series** by Plymold

Rugged, modern and elegant – that’s how to describe the Aspen Chair. It’s a sophisticated blend of metal and wood that’s hard not to notice. The dark stain and red frame make for a striking contrast. 1” solid beech wood seat and back. Manufactured and tested for commercial use.

- **9599763** Chair, Red
- **8151685** Chair
- **5731230** Barstool, Red
- **6560870** Barstool

**Stackable Wood Chairs** by Holsag

Attractive, contemporary bentwood chairs that stack and stow unusually fast. Quick ships in 10 working days or less.

- **A 8396343** Two-Tone. Dark Cherry/Black.
- **B 0445296** Two-Tone. Wild Cherry/Black.
- **4399135** Natural/Natural. (Not Shown.)

Ships from MN.

**FURNITURE** 355
Custom Tables by Plymold

### Vinyl Edge
1¼" thick with a rounded durable vinyl edge. Radius corners. Specify edge color and laminate.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>24&quot; x 24&quot;</td>
<td>5972781</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>24&quot; x 30&quot;</td>
<td>7787385</td>
<td>1¼&quot; thick with a rounded durable vinyl edge. Radius corners.</td>
</tr>
<tr>
<td>30&quot; x 30&quot;</td>
<td>4597118</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>36&quot; x 36&quot;</td>
<td>7787435</td>
<td>1¼&quot; thick with a rounded durable vinyl edge. Radius corners.</td>
</tr>
<tr>
<td>42&quot; x 42&quot;</td>
<td>8001661</td>
<td>1¼&quot; thick with a rounded durable vinyl edge. Radius corners.</td>
</tr>
</tbody>
</table>

### Dura Edge
Injection molded edge withstands use better than any tabletop on the market. Does not chip or peel. Bullnose Edge, 1.5" Radius Corners.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>24&quot; x 24&quot;</td>
<td>7787385</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>24&quot; x 30&quot;</td>
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<tr>
<td>30&quot; x 30&quot;</td>
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<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
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<tr>
<td>36&quot; x 36&quot;</td>
<td>7787435</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>42&quot; x 42&quot;</td>
<td>8001661</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
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</table>

### Solid Beech
1¾" thick solid beech, wide edge grain 1¾" staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.

<table>
<thead>
<tr>
<th>Size</th>
<th>Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>24&quot; x 24&quot;</td>
<td>9941980</td>
<td>1¾&quot; thick solid beech, wide edge grain 1¾&quot; staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.</td>
</tr>
<tr>
<td>24&quot; x 30&quot;</td>
<td>9941915</td>
<td>1¾&quot; thick solid beech, wide edge grain 1¾&quot; staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.</td>
</tr>
<tr>
<td>30&quot; x 30&quot;</td>
<td>9944711</td>
<td>1¾&quot; thick solid beech, wide edge grain 1¾&quot; staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.</td>
</tr>
<tr>
<td>36&quot; x 36&quot;</td>
<td>9944794</td>
<td>1¾&quot; thick solid beech, wide edge grain 1¾&quot; staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.</td>
</tr>
<tr>
<td>42&quot; x 42&quot;</td>
<td>9716432</td>
<td>1¾&quot; thick solid beech, wide edge grain 1¾&quot; staves. Extremely durable high solids conversion varnish with a low gloss sheen. Square corners. Eased edge style. Specify wood stain.</td>
</tr>
</tbody>
</table>

### Table Top Sizes
Our table tops are constructed with 1” thick industrial grade particle board and edged with high quality extruded vinyl T-mold. They also feature a bullnose edge profile and melamine finishes on each side. Follow the easy steps below to create the perfect style table or tables to go with your décor.

<table>
<thead>
<tr>
<th>Table Size</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>24” x 24”</td>
<td>5972781</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>24” x 30”</td>
<td>3325867</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>30” x 30”</td>
<td>7625833</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
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<tr>
<td>30” x 42”</td>
<td>9716291</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
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<tr>
<td>30” x 48”</td>
<td>9716348</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
<tr>
<td>36” x 36”</td>
<td>9716366</td>
<td>1¼&quot; thick, 1&quot;W beechwood laminate inlay. Square corners. Bullnose style. Specify laminate color and wood stain.</td>
</tr>
</tbody>
</table>

### Did you know?
You can select custom wood edge profiles for wood tops. “A” Bullnose profile is for the 1” Wood Edge table top. “E5” Eased profile is for the solid wood tabletop.
Custom & Complete Tables by The Inn Crowd®

Dual Sided Table Tops by The Inn Crowd®
Sturdy and versatile table shapes to fit a variety of seating setups.

<table>
<thead>
<tr>
<th>WALNUT/OAK</th>
<th>BLACK/MAHOGANY</th>
</tr>
</thead>
<tbody>
<tr>
<td>3663655</td>
<td>3661188</td>
</tr>
<tr>
<td>3662426</td>
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<td>3662988</td>
<td>3662780</td>
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<td>3663390</td>
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<td>3666807</td>
<td>3666328</td>
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<tr>
<td>3665841</td>
<td>3665866</td>
</tr>
<tr>
<td>3666336</td>
<td>3666872</td>
</tr>
</tbody>
</table>

- 24" Round: 36"x36" 22" x 30"
- 30" Round: 30"x30" 22" x 30"
- 36" Round: 36"x36" 30" x 30"
- 24" Square: 24"x24" 24" x 24"
- 30" Square: 30"x30" 30" x 30"
- 36" Square: 36"x36" 36" x 36"
- 24" x 42": 36" x 36" 22" x 30"
- 30" x 42": 30"x30" 30" x 30"
- 30" x 48": 30"x30" 30" x 30"

Complete Tables by The Inn Crowd®
For table accessories see pages 358-359.

<table>
<thead>
<tr>
<th>OAK/WALNUT</th>
<th>MAHOGANY/BLACK</th>
<th>TOP</th>
<th>BASE</th>
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</thead>
<tbody>
<tr>
<td>4432696</td>
<td></td>
<td>24&quot; x 42&quot;</td>
<td>22&quot; x 30&quot;</td>
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<tr>
<td>5432695</td>
<td>6520308</td>
<td>30&quot; x 42&quot;</td>
<td>22&quot; x 30&quot;</td>
</tr>
<tr>
<td>2842383</td>
<td>2843522</td>
<td>30&quot; x 48&quot;</td>
<td>22&quot; x 30&quot;</td>
</tr>
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<td>6432694</td>
<td>2526143</td>
<td>24&quot; x 24&quot;</td>
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<td>9432691</td>
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<td>2432706</td>
<td>2520310</td>
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<td>30&quot; x 30&quot;</td>
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<tr>
<td>3432705</td>
<td>3520319</td>
<td>24 dia.</td>
<td>22&quot; x 22&quot;</td>
</tr>
<tr>
<td>4432704</td>
<td>4520318</td>
<td>30 dia.</td>
<td>22&quot; x 22&quot;</td>
</tr>
<tr>
<td>6432702</td>
<td>5520317</td>
<td>36&quot; dia.</td>
<td>30&quot; x 30&quot;</td>
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</tbody>
</table>

Table Height Bases by The Inn Crowd®
Quick and easy one bolt assembly. 16-gauge steel column with 6-gauge steel plate welded to inside for strong attachment to cast iron base.

<table>
<thead>
<tr>
<th>FOR TOPS</th>
<th>BASE PLATE</th>
<th>ROUND OR SQUARE</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 3708559</td>
<td>22&quot; x 22&quot;</td>
<td>24&quot; - 30&quot;</td>
</tr>
<tr>
<td>3708849</td>
<td>30&quot; x 30&quot;</td>
<td>36&quot; - 42&quot;</td>
</tr>
<tr>
<td>3708856</td>
<td>22&quot; x 30&quot;</td>
<td>24&quot; - 42&quot;</td>
</tr>
<tr>
<td>B 3713476</td>
<td>36&quot; x 36&quot;</td>
<td>48&quot; - 51&quot;</td>
</tr>
<tr>
<td>C 3708872</td>
<td>5&quot; x 22&quot;</td>
<td>2 per Table</td>
</tr>
<tr>
<td>D 3708906</td>
<td>18&quot; Round</td>
<td>24&quot; - 30&quot;</td>
</tr>
<tr>
<td>3708948</td>
<td>22&quot; Round</td>
<td>30&quot; - 36&quot;</td>
</tr>
<tr>
<td>3708971</td>
<td>30&quot; Round</td>
<td>42&quot; - 60&quot;</td>
</tr>
</tbody>
</table>

Bar Height Bases by The Inn Crowd®
Same quick and easy one bolt assembly and 16-gauge steel column to provide plenty of strength for tall base heights.

<table>
<thead>
<tr>
<th>FOR TOPS</th>
<th>BASE PLATE</th>
<th>ROUND OR SQUARE</th>
</tr>
</thead>
<tbody>
<tr>
<td>NO FOOTREST</td>
<td>22&quot; x 22&quot;</td>
<td>24&quot;</td>
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<tr>
<td>3708997</td>
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</tr>
<tr>
<td>3709029</td>
<td>36&quot; x 36&quot;</td>
<td>42&quot;</td>
</tr>
<tr>
<td>C 3711298</td>
<td>5&quot; x 22&quot;</td>
<td>2/Table</td>
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<tr>
<td>3711413</td>
<td>18&quot; Round</td>
<td>24&quot;-30&quot;</td>
</tr>
<tr>
<td>D 3711918</td>
<td>22&quot; Round</td>
<td>30&quot;-36&quot;</td>
</tr>
<tr>
<td>3713278</td>
<td>30&quot; Round</td>
<td>42&quot;</td>
</tr>
</tbody>
</table>
Blow Molded Folding Tables by Midas Event Supply

“Rental elite” tables adapted for churches, restaurant service, and other applications. In other words, the same rugged leg assemblies with gravity locks combined with a high quality resin blow mold top, so they’re lighter and more manageable.

Conference Tables
A 9906348 18” x 60”, Light Gray
9906355 18” x 72”, Light Gray
9906371 18” x 96”, Light Gray
Ships from CA.

Banquet Tables
B 9906397 30” x 60”, Light Gray
9906405 30” x 72”, Light Gray
9906504 30” x 96”, Light Gray
9906512 48” Round, Light Gray
C 9906520 60” Round, Light Gray
9906587 71” Round, Light Gray

Superlevel® Self-Adjusting Table Glides
Eliminates table wobble. Adjusts to fit floor surfaces uneven by up to 1/4” by using the table’s own weight. 1/4” - 20 screw.
4531182 Set of 4 glides

Nylon Glides
Rubber cushioned glides for table bases.
1686831 Set of 4 glides

Table Shox® Adjustable Glides
Hydraulic shock absorber design automatically adjusts up to 5/16”. Readjusts when table is moved. Indoor or outdoor use. 1/4” - 20 screw.
1531193 Set of 4 glides
Furniture

**Folding Tables & Accessories**

### Laminate Top Folding Tables by Midas Event Supply

Walnut laminate over particle board top has popular gravity lock legs and extra thick bullnose molding. Also comes with hardwood runners and a backing sheet for a table that's attractive to your bottom line and to your most upscale customer.

- **9913500** 18” x 72”
- **9913906** 18” x 96”
- **9913914** 30” x 60”

Ships from CA.

### Solid Plywood Top Tables by Midas Event Supply

Heavy duty 3/4” solid plywood top in blonde color. UV poly coat on top and bottom. Extra thick brown bullnose edge. 100% bolt thru legs and runners. Gravity lock folding mechanism for secure setups.

- **7906951** 18” x 96”
- **7906993** 30” x 72”
- **A 7906373** 30” x 96”
- **7907017** 48” Round
- **B 7907033** 60” Round
- **7907058** 72” Round

Ships from CA.

### Flat Table Dollies by National Public Seating

Flat storage of up to 12 tables. Two swivel and two locking casters. Brown.

- **8780777** Holds 4’, 5’ or 6’ Tables 60 lbs.
- **8779027** Holds 8’ Tables 66 lbs.

Ships via truck from CA, NJ, TN.

### Vertical Table Dollies by National Public Seating

Vertical storage of 8-10 round folding tables. Two swivel and two stationary casters. Brown.

- **8779076** Holds 48” or 60” Round Tables 55 lbs.
- **8782831** Holds 72” Round Tables 75 lbs.

Ships from NJ, CA.

### Wobble Wedge® Tapered Installation Shims

For quick fixes of table wobble anywhere, anytime.

- **6547137** Sold 30/Box

### Flat Table Shims by National Public Seating

Flat storage of up to 12 tables. Two swivel and two locking casters. Brown.

- **8780777** Holds 4’, 5’ or 6’ Tables 60 lbs.
- **8779027** Holds 8’ Tables 66 lbs.

Ships via truck from CA, NJ, TN.
Upholstered Booths by American Tables & Seating
These economical booths come standard with the base upholstered in black vinyl. Single booths include finished backs; singles and doubles have finished ends. Call for pricing and available color options. Specify vinyl or upholstery. Wall benches, 1/2 circle, and 3/4 circle booths also available. If color matching is important, request swatches before ordering.

<table>
<thead>
<tr>
<th></th>
<th>W</th>
<th>D</th>
<th>H</th>
<th>LBS.</th>
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<tbody>
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<td>Single</td>
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<td>0167627</td>
<td>46&quot;</td>
<td>24¾&quot;</td>
<td>42&quot;</td>
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<table>
<thead>
<tr>
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<th>W</th>
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<td>46&quot;</td>
<td>47&quot;</td>
<td>42&quot;</td>
<td>125</td>
</tr>
</tbody>
</table>

Ships from GA.
*Prices vary depending on color/upholstery option selected. Additional upgrades and add-ons also available.

Modern Lectern by National Public Seating
The Greystone Lectern from Oklahoma Sound is far more than just a basic lectern. This elegantly designed unit offers an all-in-one presentation experience. Its large reading surface (22¾" x 18¼"), two side pull-out shelves (14¾" x 12") and sliding keyboard tray (17½" x 9¼") provide for a complete multimedia presentation platform. Designer curved grey plywood adds a sophisticated look. The cabinet includes three large shelves plus an oversized front drawer for ample storage. Its 2½” hooded twin wheel matching casters makes for easy mobility. Here’s elegance and functionality for all your presentation needs.

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
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<th></th>
<th></th>
</tr>
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<p>| | | | |</p>
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<td>0459636</td>
<td>46&quot;</td>
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<td>42&quot;</td>
</tr>
</tbody>
</table>

Ships from NJ, CA.

Power Dining Counter by Plymold
Provide the convenience of device charging for your customers. Power receptacles are UL Listed. Thin profile DuraEdge top with five-year edge and frame warranty. Made in the USA.

6534324  Powered Dining Counter
Ships from MN.
Booths by Plymold

Apex Booth by Plymold
The only booth on the market with interchangeable components AND flexible finish options that allow you to tailor the booths to your exact specifications. Detachable components allow easy cleaning and replacement of parts that get damaged. Booths are perfectly pitched with seat cushions of high-density foam and webbing to provide guest comfort for years. Bases are constructed of furniture grade OSB with keyed joint construction for increased strength and durability. Comes standard with 2 FE and Finished Outside Back.

<table>
<thead>
<tr>
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<th>H</th>
<th>LBS.</th>
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</table>

Ships from MN.

Southcross Booth by Plymold
Our Southcross booths highlight the everlasting beauty of natural solid wood. This booth is accentuated with a straight end design and beadboard insert. Beech veneer on outside back standard. Specify stain color.

<table>
<thead>
<tr>
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</table>

Ships from MN.

Contour Booths by Plymold
Molded Seats are 5/8” thick. Seat Edges are standard brown core color. Table tops have a Vinyl Edge. Specify Black or Brown. The Wall Unit Features a 3” Adjustable Frame. With a 24” Table Top frame opening adjusts 61”-66”. 1½” Square Tubing Steel Frame is Free Standing.
All Units need to be Floor Attached.

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<th>Wall Units</th>
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Warranty: 5-year frame. Ships from MN.
Indoor/Outdoor Furniture by BFM Seating

**Monterey Series** by BFM Seating
Durable weather resistant java synthetic weave design. All welded, lightweight aluminum frame. Protective end caps and replaceable glides. Stackable.

- 1861443 Arm Chair
- 9588238 Bar Stool
- 9413943 Side Chair

Ships from PA.

**Largo Series** by BFM Seating

- 3604107 Arm Chair - Aluminum Frame w/Black Finish
- 4757916 Bar Stool - Aluminum Frame w/Black Finish
- 4881530 Side Chair - Aluminum Frame w/Black Finish
- 1978264 Arm Chair - Aluminum Frame w/Silver Finish
- 4401620 Bar Stool - Aluminum Frame w/Silver Finish
- 7343319 Side Chair - Aluminum Frame w/Silver Finish

Ships from PA.

**Seaside Table Top** by BFM Seating
Climate and fade resistant weathered gray synthetic teak composite. Powder coat aluminum frames. Umbrella hole drilled upon request. Choose bali or margate base in dining or bar heights.

- 5667523 30" x 30" Seaside Table Top Soft Grey Finish
- 3497193 34" x 34" Seaside Table Top Soft Grey Finish

Ships from PA.

**Bali Table Base** by BFM Seating
Powder coat outdoor base of cast aluminum for longport or seaside tops. Weighted 4-leg base plate. Dining or bar height, choose black or silver gray finish. Cannot be used with umbrella.

- 8842635 26" x 26" Table Base Standard Height Black Finish
- 8842627 26" x 26" Table Base Bar Height Black Finish
- 1297254 26" x 26" Table Base Standard Height Silver Finish
- 8007949 26" x 26" Table Base Bar Height Silver Finish

Ships from PA. Table bases work with Longport Series and Seaside Series.

**Margate Table Base** by BFM Seating
Powder coat zinc plated outdoor base for longport or seaside tops. Attractive flat cast iron base. Dining or bar height, choose black or silver gray finish. Column with heavy base will accept umbrella.

- 3140758 19.7" Round Base Standard Height Black Finish
- 5602274 19.7" Round Base Bar Height Black Finish
- 1466638 19.7" Round Base Standard Height Silver Finish
- 8673420 19.7" Round Base Bar Height Silver Finish

Ships from PA. Table bases work with Longport Series and Seaside Series.

**Longport Table Top** by BFM Seating
Weather and fade resistant longport synthetic teak composite. Powder coat aluminum frames in black or silver gray. Umbrella drilled upon request at time of order. Works well with largo seating. Choose bali or margate outdoor bases.

- 8842593 24" x 24" Table Top Black Finish
- 6851692 32" x 32" Table Top Black Finish
- 8803824 35" x 35" Table Top Black Finish
- 9728047 24" x 24" Table Top Silver Finish
- 7825775 32" x 32" Table Top Silver Finish
- 9791636 35" x 35" Table Top Silver Finish

Ships from PA.

**Table bases work with Longport Series and Seaside Series.**
**Madrid Series** by BFM Seating

Anodized aluminum tube frame with stainless steel hardware. Weather resistant synthetic wicker weave seat and back, chair also has matched arm wrap. Stackable. Choose black or tan.

- 9912246 Arm Chair - Black Wicker
- 7958767 Bar Stool - Black Wicker
- 5772341 Arm Chair - Tan Wicker
- 5608024 Bar Stool - Tan Wicker

Ships from PA.

**Spectra Table Top**

by BFM Seating

Classic design table top with one piece stainless steel rolled edge over moisture resistant wood core. Scalloped finish protects appearance. Choose round or square, works with stiletto series bases.

- 8312833 24” Diameter Table top
- 3480781 32” Diameter Table top
- 3065459 24” x 24” Square Table top
- 3741202 32” x 32” Square Table top

Ships from PA.

**Stiletto Table Base**

by BFM Seating

Moisture resistant, particle board core, stainless steel.

- 6804911 25” x 25” Standard Height
- 4693211 25” x 25” Bar Height

Ships from PA.

**Parma Series** by BFM Seating

Classic industrial design series works well with spectra tables. Durable anodized aluminum construction with riveted seat slats. Stackable.

- 2666877 Arm Chair
- 7496161 Barstool
- 4754760 Side Chair

Ships from PA.

**Cancun Bench** by BFM Seating

Durable weather resistant java synthetic weave design. Cancun bench works great as booth seating or standalone bench seat. Coordinates well with aruba and monterey series.

- 2677011 Cancun Bench Java Finish

Ships from PA.

**Barnegat Series** by BFM Seating

Premium galvanized steel with black powder coat finish. Durable 16-gauge micro mesh top is weather and wind resistant. Top includes umbrella hole and hole cover. Avalon and Chesapeake chairs are stackable for storage.

- A 6682039 36” x 36” Square Mesh Table Top
- B 6947686 Barnegat Table Base Standard Height
- C 2374511 Avalon Stacking Arm Chair
- D 5306353 Chesapeake Stacking Arm chair

Ships from PA.
Indoor/Outdoor Furniture by BFM Seating

**Aruba Series** by BFM Seating

Durable weather resistant java synthetic weave design. All welded, powder coat aluminum frame with connecting system for securing multiple pieces together. Large glides with aluminum accent finish. 4" thick sunbrella canvas cushions feature hidden zippers and wedge back design. Tables feature tempered glass tops for shatter resistance. Java, specify cushion color.

<table>
<thead>
<tr>
<th>Style Number</th>
<th>Item Description</th>
<th>Style Number</th>
<th>Item Description</th>
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<td>End Table</td>
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<td>8795971</td>
<td>Corner Sofa</td>
<td>5500667</td>
<td>Coffee Table</td>
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<tr>
<td>4039526</td>
<td>Middle Sofa</td>
<td>1200608</td>
<td>Ottoman</td>
</tr>
</tbody>
</table>

Ships from PA. *Cushions sold separately. Prices vary depending on color/upholstery option selected.*

---

**Longport Series** by BFM Seating

Weather and fade resistant longport synthetic teak composite. Powder coat aluminum frames in black or silver gray. Works well with largo seating. 4 leg base in dining height for complete outdoor table solution, with option to bolt legs to floor surface.

<table>
<thead>
<tr>
<th>Style Number</th>
<th>Item Description</th>
<th>Style Number</th>
<th>Item Description</th>
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<td>3282339</td>
<td>35&quot; x 71&quot; Dining Height Black Finish</td>
<td>6013341</td>
<td>35&quot; x 71&quot; Dining Height Silver Finish</td>
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<tr>
<td>4473175</td>
<td>35&quot; x 35&quot; Dining Height Black Finish</td>
<td>9195054</td>
<td>35&quot; x 35&quot; Dining Height Silver Finish</td>
</tr>
</tbody>
</table>

Ships from PA.
Antigua by Plantation Prestige
Sophisticated design featuring an all-aluminum frame with comfortable seat and back of black Textilene®, an open-weave, highly durable outdoor fabric with built in UV stabilizers that enable it to “breathe” the sunlight. As a result, the material stays cool and stands the test of time. Chairs are stackable. Stools sold 2/Cs., chairs sold 4/Cs. Offered in Cappucino with Black Textilene®.

**Antigua Bar Stool**
A 6374066  26”D x 22½”W x 45”H

**Antigua Side Chair**
B 7113967  26”D x 21½”W x 33”H

**Antigua Dining Chair**
C 1564696  26”D x 22½”W x 33”H

Ships from IL.

Cayman by Plantation Prestige
Timeless design great for any outdoor area. Features a variegated coffee and brown resin weave. The all-aluminum frame has a hand-applied finish, giving it the appearance of wood with the durability of metal to withstand the elements. Chairs are stackable. Stools sold 2/Cs., chairs sold 4/Cs. Offered in Cappucino finish.

**Cayman Bar Stool**
D 9319173  26”D x 21½”W x 45”H

**Cayman Side Chair**
E 2031194  26”D x 21½”W x 33”H

**Cayman Dining Chair**
F 4515246  26”D x 22”W x 33”H

Ships from IL.
Commercial Outdoor Furnishings by Plantation Prestige

Powder-coated steel frames for long-lasting beauty & durability. Chairs are stackable for easy, off-season storage. See color swatches below listing.

### Chairs & Stools

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
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<td>Montauk Chair without Arms</td>
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<tr>
<td>6926695</td>
<td>Montauk Chair with Arms</td>
<td>B</td>
</tr>
<tr>
<td>6926661</td>
<td>Barkley Chair without Arms</td>
<td>B</td>
</tr>
<tr>
<td>1590074</td>
<td>Barkley Chair with Arms</td>
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<td>Barkley Stool</td>
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<td>3619863</td>
<td>Newport Chair with Arms</td>
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<td>7736605</td>
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### Mesh Table Tops

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<td>30” Round</td>
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### Table Bases

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<td>3621299</td>
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### Umbrellas

Specify Fabric Color.

<table>
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<td>1749589</td>
<td>7’ Octagon w/Black Pole</td>
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<tr>
<td>3619681</td>
<td>Umbrella Base</td>
<td>B, C</td>
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</table>

### Chair Cushions

Fits Newport, Manhattan, and Terrace.

Specify Fabric Color.

Warranty: 3-year on chairs, stools, tops, and bases; 1-year on umbrellas and fabric seat cushions. Ships from IL.

*Market umbrellas have an aluminum pole, fiberglass ribs and a manual lift (for commercial use).
Patio Heaters by Plantation Prestige
Pyramid design patio heaters with 4-foot dancing flame for a natural ambiance. Comes in bronze and stainless steel finishes to fit any décor. Arrives fully assembled with a wheel kit for easy moving. Equipped to handle propane gas tank not included.
9350555 Patio Heaters, Stainless Steel
3325451 Patio Heaters, Hammered Bronze
Ships from TX or AZ.
Outdoor Furniture

Essenza Stacking Armchair by Grosfillex
This armchair is crafted from technopolymer and air molding technology for durability and true quality. Stackable for storage, this chair has nylon footpads to resist abrasive surfaces and is easy to clean with soap and water, plus it will not get hot when left out in the sun.

A 1888004 Red
B 1035033 Fern Green
C 4270537 Orange
D 6607848 Taupe

Ships from PA.

Sanibel Dining Armchair by Grosfillex
Easy to clean and resists chlorine, salt air and most common food stains. Stackable for easy storing. Sold in Full Masterpacks only (12/Cs.), priced per chair. 25"W x 25"D x 35"H, 13 lbs.

4747747 Teakwood
Warranty: 3-year. Ships from PA.

South Beach Series by BFM Seating
Modern and comfortable, for outdoor durability. Stackable seating for space-saving storage. Tables complete with bases. Titanium silver powder-coat aluminum.

2134200 Arm Chair
8086487 Barstool
6630382 Side Chair
6285458 24" x 32" Dining Height, Complete
8681816 30" Square, Dining Height, Complete
7778008 32" Square, Bar Height, Complete
1997003 24" x 32" Bar Height, Complete

Additional models are available. For more information, please contact your US Foods® representative or Non-Foods Specialist.

Ships from PA.
Outdoor Furniture

Havana Armchair by Grosfillex
Wicker patterned resin chairs are UV resistant to resist fading and stackable for easy storage. Sold in Full Masterpacks only (4/Cs.), priced per chair. Specify Charcoal or Taupe.
4754826
Warranty: 3-year. Ships from PA.

Hampton Series by BFM Seating
5233082  Arm Chair
4865338  Barstool
4488848  Side Chair
4730308  24” x 32” Standard Height, Complete
2955700  24” x 32” Bar Height, Complete
7301911  32” Square, Standard Height, Complete
4600719  32” Square, Bar Height, Complete
9248962  36” Square, Standard Height, Complete
6663155  36” Square, Bar Height, Complete
Ships from PA.

Molded Melamine Tabletops by Grosfillex
Resist burns, scratches, staining and fading, with trendy colors and styles to match your chairs and other décor. Sold each. Specify Tokyo Stone, Granite Green, Catalan, White, Wicker, Aged Oak, Teak, Barn White, White Oak, Granite.
6545388  24” Square, 11 lbs.
A 0173179  30” dia. Round, 19 lbs.
4545398  24” x 32”, 19 lbs.
B 2545408  32” Square, 25 lbs.
Warranty: 2-year. Ships from PA.

Windmaster Umbrella by Grosfillex
Built to better sustain the unpredictable abuses of the wind. Heavy duty 1½” aluminum pole for extra strength. Replaceable fiberglass ribs to bend but not break. Bases and umbrellas sold separately. Additional colors available upon request. 76.5’H
9709576  6’5” Square  Black
8344131  7’5” Round  Black
8929478  9’ Round  Black
Umbrella Base
6507534  20” Flat Round, 50 lbs.  Black
Warranty: 5-year Limited Fade Warranty on Fabric; 3-year Replacement. Ships from PA.
Prep duties such as slicing, dicing, blending and mixing are labor intense. High quality, dependable prepping equipment can be a valuable and time-saving investment, allowing your staff to work quickly and efficiently, yet still provide a consistent quality product. Here are just a few of the items you'll find in our catalog, along with some tips for making the right choices to make food prep easier.

**What slicers make the cut?**

Commercial slicers are essential in many foodservice operations for cutting a variety of items in different thicknesses. The right slicer for you and your operation will depend on a number of things, including how long you'll use it each day, the types of products to be cut, and the amount of thickness requirements needed. Options such as blade size, horsepower, power type and extra cutting features can become confusing if you've never invested in a commercial slicer before. The chart below highlights some key points to consider along with some suggested models based on your particular needs.

<table>
<thead>
<tr>
<th>SERIES</th>
<th>PRODUCT CODE</th>
<th>SLICING VOLUME</th>
<th>AUTOMATIC*</th>
<th>CHEESE SLICING</th>
<th>MOTOR H.P.</th>
<th>BLADE DIAMETER</th>
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<td>All Day</td>
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<td></td>
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<tr>
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<td>All Day</td>
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<td>1/2</td>
<td>14&quot;</td>
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<tr>
<td>Globe &quot;G&quot; (Automatic)</td>
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<td>1/2</td>
<td>12&quot;</td>
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<td>2 Hr.</td>
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<td>1/2</td>
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<tr>
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<td>1/3</td>
<td>12&quot;</td>
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<td>&lt; 30 Min.</td>
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<td></td>
<td>1/4</td>
<td>9&quot;</td>
</tr>
</tbody>
</table>

*SELECT MODELS ONLY*

**Is Vacuum Packing right for you?**

Whether your business need requires the use of an In-Chamber, Out-Of-Chamber, or smaller hand held unit, vacuum packing serves up an inventory advantage. Here are a few of the benefits vacuum packing offers:

- Extend the life of foods and reduce waste.
- Protect the flavor, aroma and overall quality of prepared foods.
- Allow for portion cooking and reduce prep time.
- Quickly marinate meats, as vacuum packing opens the pores in foods.

**Immersion Mixers. A must-have?**

Immersion mixers provide a quick and effortless way to blend several types of foods without having to transfer contents back and forth from separate containers. An immersion mixer can be immersed in water or other liquids to perform a variety of mixing tasks, from blending salsas and creaming soups, to emulsifying dressings and whipping cream. They’re portable, easy to store and easy to clean, making them one of the most versatile tools in any foodservice operation.
Value Line Slicers

Compact, light to medium duty manual slicers provide dependable performance at an affordable price for operators with smaller needs. Features hardened hollow ground knife and powerful knife motors with oversized positive traction belt-drive system for precise, consistent slicing up to a maximum thickness of 5/16”. Anodized aluminum base with rounded edges and bottom cover are easy to clean. Also includes permanent ring guard, attached sharpener, removable slice deflector, and enhanced pusher handle.

27”W x 24”D x 19”H. 115V.

Value Line Slicers by Berkel

2880060 10” Blade, 1/4 HP
2880078 12” Blade, 1/3 HP


Mid-Tier Slicers by Berkel

Designed for higher volume demands. Hollow ground chrome plated carbon steel knife and built-in sharpener, 9/16” maximum cut thickness, anodized aluminum body, permanent knife guard, suction cup feet, precision belt-drive system, and high-torque motor. 115V.

Mid-Tier Slicers

BLADE DIMENSIONS HP
6750822* 10” 17½”W x 21⅛”D x 15”H 1/3
6750830 12” 20”W x 25½”D x 16¾”H 1/2
6750848 14” 21”W x 26½”D x 19¼”H 1/2


*Ships from KY.

“G” Series Slicers by Globe

Medium to heavy-duty slicers designed with smooth gliding carriages, permanently attached ring guards, and rugged motors for demanding customers. Top mounted sharpener keeps a razor sharp edge on hardened, hollow ground knife, 9/16” maximum slice thickness and large chute for consistent performance. Extra features include knife cover interlock and no-volt release. 6792428 automatic slicer runs at 40 slices per minute. 115V.

“G” Series Slicers

Manual BLADE DIMENSIONS HP
6793525 10” 21”D x 16½”H x 19¼”W 1/3
6794887 12” 24”D x 17”H x 19¼”W 1/2
3985637 14” 27½”D x 19¼”H x 19¼”W 1/2

Manual Gear

7258668 12” 25”D x 19½”H x 19¼”W 1/3

Automatic

6792428 12” 24”D x 19½”H x 19¼”W 1/2

Warranty: 2-year parts & labor. ETL, Certified to NSF/ANSI Standard 8-2010.

Ships from OH.

Value Line Slicers by Berkel

Designed for smaller volume kitchens, bars and operators that slice a smaller range of products. Hollow ground knife and built-in sharpener, 9/16” maximum cut thickness, anodized aluminum body, permanent knife guard, suction cup feet, and a precision belt-drive system. 115V.

Value Line Slicers

BLADE DIMENSIONS HP
6750103 9” 15½”W x 18¼”D x 14½”H 1/4
6750806 10” 17½”W x 21½”D x 14¼”H 1/4
6750814 12” 17¼”W x 22”D x 16”H 1/3

**Premier Slicers** by Berkel

Molded parts with reduced seams make this the easiest slicer to clean. Slice thickness ranges from wafer thin up to 15/16". 13" hollow ground knife, 1/2 HP motor, and product table geometry allow large products to be sliced effortlessly. Precision belt-drive system and high torque motor. Automatic unit features three speeds and three stroke lengths, 28"W x 29"D x 25½"H. 115V.

**X13E-PLUS Slicers**
- 6751341 Manual
- 6751366 Automatic

**X13-PLUS Slicers.** Same as X13E-PLUS slicers, plus a gauge plate interlock safety function.
- 6751390 Manual
- 6751465 Automatic

Warranty: 1-year parts, labor & travel. ETL, Certified to NSF/ANSI Standard 8-2010. Ships from KY.

---

**Premium Slicers** by Globe

Innovation and precision engineering combine to create the first slicer of its kind. The industry’s only Clear-Text graphic user interface provides unmatched clarity and ease of use while the patent-pending indexing system delivers the finest control on the thinnest cuts. Large 13" German Steel knife. 1/2 HP continuous use knife motor, high efficiency knife drive. Anodized aluminum, one-piece base for easy cleaning. Extended tilt carriage accommodates larger product. Top mounted removable sharpening system. Advanced meat grip design increases yield. No voltage release prevents restart after interruption. Knife cover interlock. Kickstand on manual models, lift lever on automatic models.

**Standard Models**
- A 2998171 Manual 36½"W x 29½"D x 25½"H
- 3447582 Automatic 36½"W x 29½"D x 25½"H

**Table Lockout Models.** Features home position start and table interlock (so the knife isn’t exposed during cleaning).
- 3953125 Manual 36½"W x 29½"D x 25½"H
- 2664776 Automatic 36½"W x 29½"D x 25½"H

Warranty: 2-year parts, labor and travel. ETL, Certified to NSF/ANSI Standard 8-2010. Ships from OH.

---

**Commercial 10 Tray Food Dehydrator** by Proctor Silex

This commercial food dehydrator comes equipped with 10 trays which equates to 16 sq. ft. of drying area. High performance heater with 1200 watts of power. Horizontal airflow fan system for thorough, even drying. Precise temperature and time settings provide consistent results. Auto shutoff timer offers up to 15 hours of drying time.

8928289
Ships from VA.

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**Lubri-Film Lubricant**

FDA Approved and NSF rated food grade lubricant. 4 oz.
8901233

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**Slicer Cleaning Tool** by Carlisle®

Keeps hands and fingers away from slicer blade and enables easy cleanup without disassembling slicer. Single use scrub pads wrap around the slicer cleaning tool for thorough cleaning with a scraper on one end for hardened foods. Tool and scrub pads are sold separately.

9964248 Slicer Cleaning Tool Ea.
9964537 Scrub Pads 60/Pk.
**Out-Of-Chamber Vacuum Packaging Machine** by Vollrath®

For light duty applications (not designed for liquids). Stainless steel construction with 10” sealing bar. 115V. 14”W x 6”D x 11”H.

Bags sold 100/Cs.
- **3961828** Vacuum Sealer
- **8866014** Bags, 6” x 12”
- **7668775** Bags, 8” x 12”
- **7684947** Bags, 10” x 14”

Warranty: 1-year limited. ETL.

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**In-Chamber Vacuum Packaging Machines** by Vollrath®

High-quality vacuum packing in a tabletop machine with a small footprint. Packs wet or dry products and provides an excellent way to quickly marinate meats. Vacuum time and seal time are set with an easy-to-use control panel. Packing cycle begins when the lid is closed and ends when the lid automatically opens. Double sealing makes bags extra secure. Sealing bar easily removes without tools for cleaning and maintenance. Includes two insert plates for packing small products. 120V.

**Medium Chamber Machine.** 12” Sealing bar. Chamber size: 14⅝”W x 17”D x 4”H. Overall size: 17⅜”W x 21⅝”D x 14⅛”H. NEMA 5-15P plug.
- **3404328**

**Large Chamber Machine.** Dual 16” sealing bars. Chamber size: 16⅜”W x 16⅝”D x 5”H. Overall size: 18¾”W x 20⅝”D x 18”H. NEMA 5-20P plug.
- **2469129**

**Bags.** In-chamber vacuum pack bags, available in regular style (3.5mm thick), or boil-in style designed for Sous-Vide Cooking (4.0mm thick, maximum cooking temperature 212°F). 100/Cs.
- **REGULAR**
  - **1589035** 8” x 12” 2704583 6” x 8”
  - **6949382** 10” x 15” 2704666 8” x 12”
  - **6949473** 18” x 14” 2862308 12” x 16”

Warranty: 2-year limited. ETL Safety & Sanitation Listed.

*Ships from WI.

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**Chamber Vacuum Sealing System** by Waring

Package liquids and liquid-rich foods like fresh meats, soups, marinades and stews. 11” Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure. 2 gallon chamber measures: 11.8”W x 12.6”L x 3.19”H. Marinating function intensely infuses meats, fruits and veggies. User-friendly, easy-to-clean touchpad controls. Stainless steel housing chamber. Includes fifty 1-quart bags and fifty 2-quart bags. 120V, 380W. Limited One Year Warranty.
- **4300245** Chamber Vacuum Sealing System

Ships from CT.
Immersion Mixers

**Immersion Mixer**
Compact food mixer for small batch blending. Lightweight and comfortable to operate. Hi/Low speeds and high efficiency motor. 16”L x 4⅜” diameter. 115V.

*Immerison Mixer.*
Warranty: 1-year limited. UL, NSF Approved.

**Heavy-Duty Immersion Mixers**
by Waring
Completely sealed stainless steel shafts that are easily removable (except for **0061598**) and dishwasher safe. The rubberized comfort grip and second handle provide safe and controlled operation. 5”W x 5½”D. 115V.

**750 Watt, Variable Speed Motor.** 5,000 - 18,000 RPM.
- 6498398 14” 29”
- 5691639 18” 33”
- 6481311* 12” 27”
- **A 6483937** 16” 31”
- 2502441* 21” 36”

**350 Watt, 2 Speed Motor.** 5,700 and 14,000 RPM. Fixed shaft.
- **0061598** 10” 23”

Warranty: 1-year limited. ETL, NSF Approved.

*Ships from CT.

**Heavy Duty Commercial Power Mixers**
by Robot Coupe
Features automatic speed regulating system, all stainless steel knife, shaft, bell and blade, stainless steel wall support, and ergonomically shaped handle. 120V.

**Compact Mixer.** 16” shaft, 73 Liter capacity. Features disassembly tool and splashguard. Variable speed 5,000 - 10,000 RPM. 420 Watts.

**B 0600361**

**Heavy-Duty Single Speed Mixers.**
Features watertight sealed foot with a removable three-blade configuration and easy plug system.

Single speed - 12,000 RPM.

**50 Liter Capacity SHAFT HP WATTS**
- 5657200* 14” 1 660
- **100 Liter Capacity 0941773** 18” 1.1 720
- **200 Liter Capacity C 2308658** 21” 1.2 840
- **300 Liter Capacity 0327940** 24” 1.6 100

Warranty: 1-year replacement. ETL Sanitation and Electrical. *Ships from MS.*
**Meat Choppers** by Globe
Made with stainless steel construction for easy cleaning and features direct gear-drive transmission for greater reliability and durability. Standard accessories include knife, tray, pusher, and two plates; 1/4” and 5/16”. Voltage: 115/60/1.

- **8189306** #12 Head - 250 lbs/hr., 1 HP
- **4881020** #22 Head - 450 lbs/hr., 1 ½ HP

Warranty: 1-year parts & labor. ETL, ETL Sanitation. Ships from OH.

**Patty Press** by Globe
Load pre-portioned product into the press and pull the handle. In seconds, patties consistently come out perfectly formed, ready to cook evenly and quickly. Works for both meat and grain patties. Each press comes with 500 wax paper dividers.

- **Presses**
  - 8786212 4” diameter, up to 5 oz. patties
  - 8786287 5” diameter, up to 8 oz. patties
- **Replacement Dividers, 5,000/Box**
  - 8786352 4” Waxed Paper Dividers
  - 8786360 5” Waxed Paper Dividers

Warranty: 1-year parts & labor. NSF Approved. Ships from OH.

**Dynacube Vegetable Dicer/Cuber** by Dynamic
Simple and easy to operate as it quickly processes fruits and vegetables into sticks or cubes, even with soft products like tomatoes. Features fixed supports for permanent mounting or suction cups for temporary use. Disassembles for easy cleaning.

- **7716517** 1/8” Grid Set
- **5402102** 1/4” Grid Set
- **6717102** 3/8” Grid Set
- **2627115** 1/2” Grid Set
- **2660975** 3/4” Grid Set

Ships from CA.

**Salad Dryers** by Dynamic
Electric salad spinner includes stabilizing base and timer; dries up to eight heads of lettuce in less than one minute to improve salad quality and reduce food costs. The manual dryers feature a simple design with lasting maintenance-free service. 5-gallon manual units include stainless steel base for stability. Also works for various vegetables.

- **Manual Dryer**
  - 7293970 2½ gal.
  - A 3197530 5 gal.
- **120V Electric Dryer**
  - 0058230 5 gal.

ETL Sanitation Certified.*Ships from CA.
Manual Slicers & Cutters

Insta-Cut™ Food Processing System by Vollrath® Redco
Save time, space, and money. Produces perfectly cut fruits and vegetables 2½ times faster than cutting by hand. Switch from one prep style to another with Insta-Cut™ 3½" Blade and Handle Pack which includes the blade set, pusher block, and T-handle.

Insta-Cut™ Dice

<table>
<thead>
<tr>
<th>MACHINE</th>
<th>SIZE</th>
<th>BLADE &amp; HANDLE PK. SIZE</th>
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<tbody>
<tr>
<td>4340014</td>
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<td>8282766 1/4&quot;</td>
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<td>9244559 3/8&quot;</td>
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<td>5339999</td>
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<td>9298241 1/2&quot;</td>
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<tr>
<td>8339996</td>
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<td>5313598 1/4&quot; x 1/2&quot;</td>
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Insta-Cut™ Wedge

<table>
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</thead>
<tbody>
<tr>
<td>5340005</td>
<td>8</td>
<td>3234903 8</td>
</tr>
</tbody>
</table>

NSF Approved.

Insta-Cut™ 5.0 Processors by Vollrath® Redco
Produce perfectly diced vegetables and fruits 3 times faster than cutting by hand. One-stroke operation provides quick, clean cuts, without the bruising and waste of other methods. A 5" square cutting area processes large fruits and veggies. The new base design allows use of containers up to 6"H x 6\(\frac{1}{2}\)"W unit. 9" Sq. x 18"H cutter.

A 5269547 Food Processor, Manual 1/4" Dice Cast Aluminum Base Instacut 5.1
5600859 Food Processor, Manual 3/8" Dice Cast Aluminum Base Instacut 5.

NSF Approved.

Potato Cutters by Vollrath® Redco
Easily cuts large volumes of potatoes, up to 5\(\frac{1}{4}\)" x 3\(\frac{1}{2}\)". Cast iron, nickel-plated frame with stainless steel "V" trough assures straight slicing. Extra cutting dies and pusher blocks are available for size changeover.

Potato Cutter
0240507 9/32"
6047047 3/8"
Wall Bracket
9150178

Cutting Grid
7043680 9/32"
6043681 3/8"
Pusher Block
5047048 9/32"
6043663 3/8"

Mandoline Slicer
Heavy-duty hand-operated slicer can be adjusted to slice vegetables in many different ways – from french fries and waffle chips to julienne and shoestring. Includes slide, safety holder, and five blades.

6576441

Superior
Manual Wedgers & Slicers

**Wedgers**
One-stroke manual operation is three times faster than cutting by hand. Consistent results with lemons, limes, oranges, tomatoes, onions, potatoes, and other fresh vegetables. Durable, dishwasher safe polycarbonate material.

- Superior
- 4612917 6 Section
- 4612453 8 Section
- NSF Approved.

**Wedgemaster**
One easy motion wedges lemons, limes, oranges, apples, potatoes, and other fresh vegetables.

- 4216958 6 Section
- 2040905 8 Section
- NSF Approved.

**SafeHands™ Mandolin**
Experience fewer injuries with patented SafeHands™ food holder to keep fingers away from razor sharp blades. Features adjustable stainless steel slicing deck, slip resistant legs that fold away after use and 7 slicing blades with plastic storage case. Dishwasher safe.

- 4971370

**Adjustable Easy Slicer™**
Produces mounds of uniformly sliced fresh vegetables and fruits for salad bars, sandwiches, and pizza toppings in seconds! Slicer is adjustable from 1/8” to 1/2” in 1/16” increments. Mounting base attaches easily to countertops. Stainless steel and cast aluminum construction.

- 6373708
- NSF Approved.

**Onion King®**
Gain greater yield and portion control with more exact slice thickness. Shreds lettuce and slices squash, lemons, limes, oranges, and other firm fruits and vegetables in one stroke. Also great for slicing cooked chicken breasts for salads.

- 5062955 Onion King
- 3063807 Rep’l. Blade Assembly
- NSF Approved.

**Tomato Pro™ Slicers**
Prepares perfect tomato slices quickly and safely. Ideal for high-volume food prep.

- 3038049 1/4” Slicer
- 8065278 3/16” Slicer
- Replacement Blades
- 1019835 1/4”
- 9037839 3/16”
- NSF Approved.
FOOD PROCESSORS & ACCESSORIES

**Combination Food Processors** by Robot Coupe®
Save on costly labor with high-speed machines that prepare up to 850 servings in three hours. Includes continuous feed attachment, 3-liter work bowl with handle, On/Off switch and pulse button. 5/64” grating disc and 5/32” slicing disc come standard. 21 other discs are available. Choose from gray or clear polycarbonate bowl models. 1 HP, 120V.

- 6056972 R2N - Gray Bowl
- 2372688 R2N - Clear Bowl

**Replacement Accessories**
- 1072487 Bowl - Gray
- 5069067 S-Blade
- 9639733 Clear Lid
- 6315154 Discharge Plate

Warranty: 1-year parts & labor on the unit of the machine. ETL Electrical and Sanitation.

**Food Mill** by Paderno World Cuisine

- 4315073

**Commercial Bagel Biter®** by Larien Products
Heavy-duty commercial guillotine reduces risk of injury and increases production. Tough ABS plastic frame with polycarbonate shields to protect hands. Coated non-stick blade slices any bagel up to 5” in diameter and 2” thick. Dishwasher safe.

- 1526657

**Warranty:** 2-year parts & labor, 5-year motor. ETL Safety and Sanitation Listed.

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**King Kutter** by Vollrath® Redco
High capacity manual food processor transforms vegetables and fruits into appetizing cuts. Suction base holds tight to any non-porous surface for easy operation. Large food hopper and easily changed cones process large vegetables like cabbages. Includes three cones: shredder, stringer, and thin slicer.

- 8033961 NSF Approved.

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**Dicing Combination Food Processor** by Waring
Prepare 850 servings in three hours. Includes a clear 4-qt LiquiLock sealed batch bowl for large volume processing, black continuous feed attachment and heavy-duty die cast housing. Also comes with pulse control, sealed S-Blade, adjustable slicing disc (16 different thicknesses), shredding disc, sealed whipping disc, and 3/8” dicing assembly. 2 HP, 120V.

- 7644081

Warranty: 2-year parts & labor, 5-year motor. ETL Safety and Sanitation Listed.
Food Processors

**Dicing Combination Food Processor** by Robot Coupe®
The R2Dice mixes, slices, dices, grates, and julienne's up to 850 servings in three hours. Features a 3-liter bowl with handle, continuous feed attachment, and large opening. Also includes a 2mm grating disc, 4mm slicing disc, and a 10mm dicing kit. Accommodates 23 different optional discs plus 3 dicing kits. 2 HP, 120V.

- **Gray** 8827719
- **Clear** 8827727

Warranty: 1-year parts & labor on the unit of the machine.
ETL Sanitation and Electrical. Ships from MS.

**Batch Bowl Food Processors** by Robot Coupe®
Prepare up to 400 servings in three hours. This light-duty food processor comes with a 2.5 liter mixing bowl, stainless steel cutting blade, special feed chute, with five processing discs included, they are 2mm (5/64") and 6mm (1/4") grating disc, 6mm (1/4") julienne disc, 1mm (1/32") & 4mm (5/32") slicing discs. Accommodates 21 different optional discs. 3/4 HP single speed (1725 RPM). 120V.

- **A** 5367670 R-101P
- **B** 4699681 R-101P-Plus, Incl Pulse Switch, 2962801 1.9 Liter Bowl Only Processor

Warranty: 1-year parts & labor. ETL Electrical and Sanitation. Ships from MS.

**Economy Batch Bowl Food Processor** by Waring
Great performance in an affordable package. Chops, mixes, slices, shreds, grates, and purées up to 125 servings in one hour. Includes S-Blade, 5/32" slicing, 5/32" shredding, and 5/64" grating discs with detachable disc stem. Sealed, clear view 2½ quart polycarbonate batch bowl makes it easy to process soups, sauces, marinades, and more without leaks. Sealed S-Blade locks in bowl while pouring. Features On/Off switch and pulse controls with safety interlock. 3/4 HP, 120V.

- **3709037**

Warranty: 2-year parts & labor, 5-year motor. UL, ETL Sanitation.

**Vegetable Preparation Machine** by Robot Coupe®
Prepares up to 1,200 servings in three hours or less. Comes with 3mm slicing and 3mm grating discs. 50+ additional processing discs are available. Uses only 14¾" x 12½½" of counter space. 1½ HP. 120V.

- **5788963**

Warranty: 1-year parts & labor. ETL Electrical and Sanitation. Ships from MS.
**Heavy-Duty Bench Mixer**

Mix large quantities quickly with a powerful 1/2 HP motor, cast iron body, and three fixed speeds. Features a gear-driven transmission, side mounted controls, 15-minute timer, thermal overload protection, stainless steel easy-to-open bowl guard with handle, stainless steel bowl, aluminum flat beater, stainless steel wire whip and front mounted #12 hub for attachments, 20-quart capacity. 22½”W x 21”D x 34½”H. 120V.

**2943561**

Warranty: 2-year parts, labor & travel. ETL, NSF Approved. Ships from OH.

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**Attachments For #12 Power Take-Off Hubs** by Globe

Stainless steel and aluminum construction. Easily dismantled for cleaning.

- **Meat Grinder Assembly.** Includes stainless steel pan, cylinder, worm gear and ring, knife, 3/16” plate, and pusher.
  - **A 4812459**
- **Shredder/Grater Assembly.** Includes housing, plate holder, and 3/16” shredding plate.
  - **B 9565144**
- **Slicing Assembly.** Includes housing and adjustable knife.
  - **C 9570730**

Warranty: 1-year replacement. Ships from OH.
Mixers by Globe

Choosing the right mixer

High volume mixers are a necessity for any foodservice operation that mixes large quantities of dough or other ingredients. Your main options in this category are countertop (“bench”) models or floor models. Countertop models are more affordable but usually offer lower volume capacity. Floor models allow you to mix very large quantities of ingredients at one time. Make sure to choose the right size to suit your business. By selecting a model that is too small, you run the risk of slowing down your output. On the other hand, choosing a model larger than you need is inefficient and it will take longer to clean.

CAPACITIES BASED ON LOWEST SPEED. IF HIGHER SPEEDS ARE USED OR CAPACITIES EXCEEDED, OVERLOAD CONDITIONS WILL RESULT. FIGURES MAY VARY DEPENDING ON LOCAL CONDITIONS.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>20 QT.</th>
<th>30 QT.</th>
<th>60 QT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Whites</td>
<td>1 qt.</td>
<td>1½ qts.</td>
<td>2 qts.</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>15 lbs.</td>
<td>23 lbs.</td>
<td>40 lbs.</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>10 qts.</td>
<td>12 qts.</td>
<td>18 qts.</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>4 qts.</td>
<td>6 qts.</td>
<td>12 qts.</td>
</tr>
<tr>
<td>Cakes</td>
<td>20 lbs.</td>
<td>30 lbs.</td>
<td>50 lbs.</td>
</tr>
<tr>
<td>Cup Cakes</td>
<td>22 dz.</td>
<td>33 dz.</td>
<td>70 dz.</td>
</tr>
<tr>
<td>Bread/Roll Dough</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>60% AR*</td>
<td>25 lbs.</td>
<td>45 lbs.</td>
<td>80 lbs.</td>
</tr>
<tr>
<td>55% AR*</td>
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<td>70 lbs.</td>
</tr>
<tr>
<td>Pizza Dough</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Thin 40% AR*</td>
<td>9 lbs.</td>
<td>14 lbs.</td>
<td>40 lbs.</td>
</tr>
<tr>
<td>Med. 50% AR*</td>
<td>10 lbs.</td>
<td>20 lbs.</td>
<td>70 lbs.</td>
</tr>
<tr>
<td>Thick 60% AR*</td>
<td>20 lbs.</td>
<td>40 lbs.</td>
<td>70 lbs.</td>
</tr>
</tbody>
</table>

*AR=Absorption Ratio=water weight divided by flour weight

Heavy-Duty Mixers by Globe

Rigid cast iron body, powerful high torque motors, hardened steel alloy gears/shafts, and a permanently lubricated transmission provide years of unsurpassed performance. Front mounted controls offer easy operation. All models include 60-minute digital timer, (15 minutes on 8 qt.), stainless steel bowl, flat beater, wire whip, spiral dough hook and bowl guard with ingredient chute. All units are single phase (unless noted).

**Bench Mixers**

<table>
<thead>
<tr>
<th>QTS</th>
<th>HP</th>
<th>VOLTS</th>
<th>LBS.</th>
</tr>
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<tbody>
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<td>115</td>
</tr>
<tr>
<td>A 0644096</td>
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<td>1/2</td>
<td>115</td>
</tr>
<tr>
<td>5705736</td>
<td>25</td>
<td>3/4</td>
<td>115</td>
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</table>

**Floor Mixers**

<table>
<thead>
<tr>
<th>QTS</th>
<th>HP</th>
<th>VOLTS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0639146</td>
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<td>1</td>
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</tr>
<tr>
<td>9495631</td>
<td>60</td>
<td>3</td>
<td>Specify*</td>
</tr>
</tbody>
</table>

*Specify 220V/1 Phase or 208V/3 Phase.

Warranty: 2-year parts and labor. ETL, NSF Approved.

Ships from OH.

5 Qt. Countertop Mixer by Globe

Features rigid cast aluminum body, 800W variable speed motor, hardened steel alloy gears/shafts, a permanently lubricated transmission and ball bearings. 10 speeds from 30 to 200 RPMs. Attachment hub speeds from 50 to 450 RPMs. Includes stainless steel bowl, spiral dough hook, flat beater, wire whip, and bowl guard with ingredient chute. 13½"W x 15½"L x 17¼"H. 115V.

7956352

Warranty: 2-year parts and labor. ETL, NSF Approved.

Ships from OH.
Mixers

**Legacy Bench Mixer** by Hobart
Combine, mix and blend confidently with a high torque motor, permanently lubricated hardened alloy gear transmission, fixed speed selection, sturdy column and bowl support. Includes fully enclosed cast housing and bowl guard for safety, stainless steel bowl, beater, whip and #12 power takeoff hub. 20-qt. capacity. 19¾”W x 23½”D x 29”H. 1/2 HP. 120V, single phase. 214 lbs.

**8 Qt. Countertop Mixer** by KitchenAid®
Professional model that provides thorough and fast mixing with its unique planetary action. Ten speeds for ultimate control. White enameled steel finish for durability and easy wipe down cleaning. Includes 8-quart stainless steel bowl, stainless steel wire whip, aluminum dough hook and flat beater. 13¾”W x 14¾”D x 16¾”H. 115V, 500 Watts, 1.3 HP.

**8 Qt. Planetary Stand Mixer** by Hamilton Beach®
With all metal gears, this 8 qt. tilt mixer is robust enough for any mixing job. Includes base, stainless steel bowl with handles, bowl guard, heavy duty dough hook, flat beater, and wire whisk.

**Replacement Accessories**
- 8 qt. Bowl
- Dough Hook
- Flat Beater
- Wire Whip

UL. NSF Approved. "Ships from NJ.

**Warranty:** 2 year ExpressCare Replacement. NSF Approved.

**Ships from MS.
### Choosing a food blender

From preparing salsas and dips to puréeing soups and emulsifying dressings, food blenders are an integral part of any kitchen. This chart can help you decide which unit may be the best fit for your operation based on the type of product being prepared and/or the level of anticipated use.

<table>
<thead>
<tr>
<th>Food Applications</th>
<th>3520321</th>
<th>1785104</th>
<th>1785849</th>
<th>1785716</th>
<th>5050432</th>
<th>5694682</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chunky Salsas &amp; Compotes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purées: Soups &amp; Sauces (cooked)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purées: Raw Vegetables &amp; Fruit</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauces</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
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<tr>
<td>Emulsifications</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grinding Beans, Nuts, Rice</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thick Recipes w/ Little Liquid</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large Batches</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Food Service**

- Restaurant/Institution-High Use
- Healthcare
- Education/College/University

---

### One-Gallon Blender by Waring

Heavy-duty 3¾ HP direct-drive three speed motor. Easy-to-clean electronic keypad. One-gallon stainless steel container with two handles and easy-off rubberized lid. Dishwasher-safe one-piece jar pad for easy cleaning. 120V, 60 Hz. 3382223 Blender w/48 oz. Stainless Steel Container

Warranty: Limited 3-year motor. NSF approved.

### Food Blender by Vitamix

Vita-Prep Blender with 64 oz./2.0 L BPA-Free, clear container complete with wet blade assembly, lid, tamper, and black base. 8”W x 9”D x 20.3”H 120V. 7770416

Warranty: 3-year parts, 1-year labor. UL, NSF Approved.
**Food Blenders by Hamilton Beach®**

### High Performance 3 HP Food Blenders by Hamilton Beach®

Loading features, including speed and chop customization: dial speed Up/Down manually with variable button or use automatic chop function with selected speed; Temperature Gauge: alerts operator if motor overheats to prevent unnecessary burnout; and Patented Jar Pad Sensor: 4 magnetic connections that ensure container is on correctly.

- **Polycarbonate Jar**
  - 2871358 64 oz., 18"H.
- **Stainless Steel Jar**
  - 1785716 64 oz., 19½"H.

Warranty: 3-year parts & labor, 2-year ExpressCare Replacement. Lifetime warranty on motor drive & blades. UL Listed, NSF Approved. Ships from MS.

### Culinary Blenders by Hamilton Beach®

Extra large capacity for high-volume applications. Features a 3.5 HP motor, custom program buttons, variable speed dial, four preset timer buttons, interlock lid safety feature, and a low profile design. One-touch chop function cycles between low speed and preselected high speed. 14"W x 23"D x 16"H. 120V.

- **Polycarbonate Jar**
  - 5050432 1 Gallon Stainless Steel Container
- **Stainless Steel Jar**
  - 1785716 64 oz., 19½"H.

Warranty: 3-year parts & labor, 2-year ExpressCare Replacement. Lifetime warranty on motor drive & blades. ETL Listed, NSF Approved. Ships from TN.

### Culinary Blender by Hamilton Beach®

Extra large capacity for high-volume applications. Perfect for salsa, purees, emulsifications. Features a 3.5 HP motor, 3 speeds with pulse, interlock lid safety feature, and a low profile design. 1 Gallon Stainless Steel Container with see through lid and dosing cup.

- **Polycarbonate Jar**
  - 3520321 64 oz., 18½"H.
- **Stainless Steel Jar**
  - 1785849 64 oz., 19"H.

Warranty: 3-year parts & labor, 2-year ExpressCare Replacement. Lifetime warranty on motor drive & blades. ETL Listed, NSF Approved. Ships from MS.

### High Performance 1 HP Food Blenders by Hamilton Beach®

Grind, purée, emulsify, blend, and chop ingredients quickly and easily. Features an adjustable speed dial for a variety of speed options. Patented design keeps ingredients circulating through the blades to ensure contents are well-emulsified. 7"W x 8"D. 120V.

- **Polycarbonate Jar**
  - 1785104 48 oz., 18½"H.
- **Stainless Steel Jar**
  - 1785049 64 oz., 19"H.

Warranty: 2-year ExpressCare Replacement Warranty. ETL Listed, NSF Approved.
Juicers

**Jupiter™ Juice Press** by Focus Foodservice
Highly efficient three-pinion design exerts maximum pressure with minimal effort. Enamel finish resists citrus acids, pitting, and corrosion. Opening between base legs enables larger containers to be used for juice collection. 18/8 stainless steel perforated strainer cone and funnel cup remove for easy cleaning. 7¼"W x 8¾"D x 27½"H (with handle in upright position).

6622682
NSF Approved.

**Premium Manual Juice Extractor** by Hamilton Beach®
Great for lemons, limes, oranges, grapefruits and pomegranates. 7½" spout height, enamel finish, rack-and-pinion gearing. Juice press handle arm lowers in a vertical motion, exerting up to 2,000 pounds of pressure for maximum juice extraction. Collector cup is pivoted to swing out for easy, mess-free removal. Strainer cone and funnel are also removable. 7¼"W x 9¼"D x 29"H (with handle up). 14 lbs.

2347391
NSF Approved.

**Heavy-Duty Juicers** by Robot Coupe®
Features a patented auto-feed system with 3" opening for fast processing of up to 120 liters/hour. Stainless steel motor base, magnetic safety switch and push button On/Off controls. 120V.

1 HP 6.5 liter waste container.
9¼"W x 19¾"D x 19¾"H.

9734427
1½ HP 7 liter waste container.
Features a continuous ejection chute.
9¼"W x 21¼"D x 28¾"H.

6748651
Warranty: 1-year parts & labor. ETL Electrical and Sanitation Listed. Ships from MS.

**Citrus Juicer** by Waring
Juices at a rate of over 120 oranges per hour. Reamer fits all citrus fruits. Heavy die-cast base mounted on vibration dampening feet for smooth, quiet operation. Juice bowl and reamer lift off for easy cleaning. Includes 1-liter plastic container (not shown). 9¼"H x 7¼" dia. 100 RPM. 120V.

5073473
Warranty: 1-year limited. UL.

**Medium Duty Citrus Juicer** by Proctor Silex
Features a quiet, long-lasting induction motor, heavy-duty die cast aluminum housing, 3 sizes of stainless steel reinforced reamers, removable bowl, strainer, and splash guard. Offers 6"-high cup clearance with removable tray for taller juice glasses. 8.6"W x 12.5"D x 16.1"H. 120V.

9875235
Warranty: 1-year parts & labor. ETL. NSF Approved.
Ships from TN.

**Centrifugal Juice Extractor** by Hamilton Beach®
Optimized to maximize flavor and juice yield. Dual cooling fans prevent overheating, even during continuous use. Includes strainer basket, pulp bin, food pusher, drip tray and cleaning brush.

9621435
Warranty: 2 year ExpressCare Replacement. NSF Approved. Ships from MS.
To order these additional Waring Commercial products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
COOKING
Equip yourself for Cooking and Concessions

Starting a restaurant? Looking to expand your menu, or add concessions for a captive audience? Our vast collection of cooking and concessions equipment and supplies will outfit you with everything from countertop griddles and popcorn poppers to full-size, heavy-duty gas ranges that are the heart of a high-volume food service business. You’ll also find heavy or light equipment for specialty items like chip warmers and crêpe makers, as well as tools to make everything run better, including water filtration systems. Look over the following pages for some foundational cooking equipment to turn the heat up at your operation.

Helpful how-to's

To help you choose the equipment that fits your needs, we’ve added equipment descriptions and suitability guides at the beginning of some sections. For quicker access, refer to this index:
1. Choosing countertop cooking equipment (below)
2. Choosing a commercial toaster, page 396
3. Warmers vs. cookers/warmers, page 400
4. Choosing a range, page 411
5. Ordering a heated cabinet, page 419
6. Choosing a steam cooker, page 423

Choosing Countertop Cooking Equipment

Electric or gas is just one of the many things to consider when ordering countertop griddles, broilers and hotplates. Cooking and heat capacity also weigh in, and so does size to some extent. Follow the chart below to get started in the right direction.

<table>
<thead>
<tr>
<th>OPERATION TYPE</th>
<th>MEALS/DAY</th>
<th>VOLUME</th>
<th>GRIDDLES Crisp/Sear/Brown/Fry</th>
<th>BROILERS Broil/Sear/Brand/BBQ</th>
<th>HOTPLATES Pan Fry/Boil/Sauté</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heavy-duty</td>
<td>400 - 800</td>
<td>Moderate to High, Varied Menu</td>
<td>Vulcan MSA Series page 392</td>
<td>Vulcan Achiever Charbroilers page 393</td>
<td>Superior® Countertop Line pages 390-391</td>
</tr>
<tr>
<td>Banquet Kitchen, Hospital, Catering Hall, Commercial Cafeteria, Chain Applications</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Vulcan Med. Duty Countertop Line page 392</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Vulcan VHP Hotplates page 393</td>
</tr>
<tr>
<td>High Performance</td>
<td>600 - 1,500</td>
<td>High Requiring Consistency &amp; Fast Turns</td>
<td>Vulcan VTEC Infrared Charbroilers page 393</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chain Applications, Small Space with High Production Requirements, Max. Product Consistency</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

did you know? Before making any large equipment purchase, please be sure to consult with your local facility or building manager. All installations should be performed by licensed professionals only.
**Countertop Cooking by Superior®**

**Countertop Gas Hot Plates**
Stainless steel top skirt and front panel, aluminized steel sides and back panel, welded construction, and 4” adjustable legs. Infinitely adjustable manual controls. Ship configured for Natural but are field convertible to LP (includes orifices and adjustable gas regulator). 32”D x 13¾”H. BTU ratings noted for Natural, ratings for LP vary (call for details).

<table>
<thead>
<tr>
<th>W</th>
<th>BURNERS</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7701998</td>
<td>12”</td>
<td>2</td>
<td>56,000</td>
</tr>
<tr>
<td>7702012*</td>
<td>24”</td>
<td>4</td>
<td>112,000</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace. AGA, UL Sanitation Listed. *Ships from TX.

**Countertop Electric Hot Plates**
Gas and electric hot plates and broilers designed to offer years of dependable and versatile cooking. Stainless steel top skirt and front panel, aluminized steel sides and back panel, welded construction, and 4” adjustable legs. Broilers feature stainless steel grease trough and grease collection drawer. Manual high-low controls. Ship configured for Natural but are field convertible to LP (includes orifices and adjustable gas regulator). BTU ratings noted for Natural, ratings for LP vary (call for details). Lava Rock Broilers. Lava rock briquettes vaporize drippings and provide even heat distribution. 26¾”D x 15⅝”H.

<table>
<thead>
<tr>
<th>W</th>
<th>PLATES</th>
<th>KW</th>
<th>AMPS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7702095</td>
<td>12”</td>
<td>2-Coil</td>
<td>4</td>
<td>19.3</td>
</tr>
<tr>
<td>7702111</td>
<td>12”</td>
<td>2-Solid</td>
<td>4</td>
<td>19.3</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace. UL, Certified to NSF Standard 4. Ships from TX.

**Countertop Gas Broilers**
Stainless steel top skirt and front panel, aluminized steel sides and back panel, welded construction, and 4” adjustable legs. Broilers feature stainless steel grease trough and grease collection drawer. Manual high-low controls. Ship configured for Natural but are field convertible to LP (includes orifices and adjustable gas regulator). BTU ratings noted for Natural, ratings for LP vary (call for details).

<table>
<thead>
<tr>
<th>W</th>
<th>BURNERS</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7701543</td>
<td>18”</td>
<td>1</td>
<td>60,000</td>
</tr>
<tr>
<td>7701600</td>
<td>24”</td>
<td>2</td>
<td>80,000</td>
</tr>
<tr>
<td>7701618</td>
<td>36”</td>
<td>3</td>
<td>120,000</td>
</tr>
<tr>
<td>7701626*</td>
<td>48”</td>
<td>4</td>
<td>160,000</td>
</tr>
</tbody>
</table>

Replacement Lava Rock
2445294 | 1 Bag for every 24” in Width

**Lava Rock Broilers.** Lava rock briquettes vaporize drippings and provide even heat distribution. Radiants vaporize drippings to prevent the burners from clogging and reduce the likelihood of flareups. 26¼”D x 15¾”H.

<table>
<thead>
<tr>
<th>W</th>
<th>BURNERS</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7700289*</td>
<td>18”</td>
<td>1</td>
<td>60,000</td>
</tr>
<tr>
<td>7700297</td>
<td>24”</td>
<td>2</td>
<td>80,000</td>
</tr>
<tr>
<td>7700305</td>
<td>36”</td>
<td>3</td>
<td>120,000</td>
</tr>
<tr>
<td>7700313*</td>
<td>48”</td>
<td>4</td>
<td>160,000</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace, 90-day on broiler grates. AGA, UL Sanitation Listed. *Ships from TX.
## Countertop Gas Griddles

Cook foods quickly and efficiently with easy take off on these countertop griddles with welded construction and 4" adjustable legs. Each features a 1" polished steel griddle plate, a stainless steel top skirt and front panel, aluminized steel sides and back panel, a stainless steel grease trough, and a grease collection drawer. Shipped configured for Natural gas but are field-convertible to LP (includes orifices and adjustable gas regulator). 26⅜"D x 15½"H. BTU ratings noted for Natural, ratings for LP vary (call for details).

### Manual Control

<table>
<thead>
<tr>
<th>W</th>
<th>BURNERS</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7701659*</td>
<td>18&quot;</td>
<td>1</td>
<td>37,500</td>
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<tr>
<td>7701691</td>
<td>24&quot;</td>
<td>2</td>
<td>50,000</td>
</tr>
<tr>
<td>7701717</td>
<td>36&quot;</td>
<td>3</td>
<td>75,000</td>
</tr>
<tr>
<td>7701782</td>
<td>48&quot;</td>
<td>4</td>
<td>100,000</td>
</tr>
</tbody>
</table>

### Thermostat Control

Thermostat controls sense temperature on griddle plate and regulate heat for increased energy savings.

<table>
<thead>
<tr>
<th>W</th>
<th>BURNERS</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7701816*</td>
<td>18&quot;</td>
<td>1</td>
<td>37,500</td>
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<tr>
<td>7701824*</td>
<td>24&quot;</td>
<td>2</td>
<td>50,000</td>
</tr>
<tr>
<td>7701865*</td>
<td>36&quot;</td>
<td>3</td>
<td>75,000</td>
</tr>
<tr>
<td>7701923*</td>
<td>48&quot;</td>
<td>4</td>
<td>100,000</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace. AGA, UL Sanitation Listed. *Ships from TX.

## Countertop Electric Griddles

Cook foods quickly and efficiently with easy take off on these countertop griddles with welded construction and 4" adjustable legs. Each features a 1" polished steel griddle plate, a stainless steel top skirt and front panel, aluminized steel sides and back panel, a stainless steel grease trough, and a grease collection drawer. Equipped with thermostat controls. Ship 208V, 1PH but are field-convertible to 3PH. 24⅞"D x 15½"H. 240V units available as special order. Cord and plug not included.

### W KW AMPS LBS.

<table>
<thead>
<tr>
<th>W</th>
<th>KW</th>
<th>AMPS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7700008</td>
<td>24&quot;</td>
<td>6.75</td>
<td>32.5</td>
</tr>
<tr>
<td>7700065</td>
<td>36&quot;</td>
<td>10</td>
<td>48.7</td>
</tr>
<tr>
<td>7700081*</td>
<td>48&quot;</td>
<td>13.5</td>
<td>65</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace. UL, Certified to NSF Standard 4. *Ships from TX.
Countertop Cooking by Vulcan

Countertop Gas Griddles by Vulcan
High-quality, energy efficient equipment designed for commercial use by one of the world’s largest restaurant equipment manufacturers. Features fully welded stainless and aluminized steel chassis. Natural Gas, field convertible to LP with included kit. 3/4” rear gas connection. 1” thick polished steel griddle plate, fully top seam welded to 3¼” stainless steel back, tapered side splashes, and stainless steel grease trough. One 25,000 BTU/hr. “U” shaped burner for every 12” of griddle width. High capacity 4½ quart grease can. 27”D x 16”H (12½” cooking height on 4” adjustable legs).

Manual Controls. Standing pilot ignition system.

<table>
<thead>
<tr>
<th>Model</th>
<th>BTU/HR</th>
<th>Width</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6680383</td>
<td>50,000</td>
<td>24”</td>
<td>243</td>
</tr>
<tr>
<td>6680417</td>
<td>75,000</td>
<td>36”</td>
<td>340</td>
</tr>
<tr>
<td>1961242</td>
<td>100,000</td>
<td>48”</td>
<td>408</td>
</tr>
</tbody>
</table>

Thermostatic Controls. One embedded, mechanical snap action thermostat per burner for precise control, adjustable from 200° to 450°F. One pilot safety valve for every two burners. No electrical connection required.

<table>
<thead>
<tr>
<th>Model</th>
<th>BTU/HR</th>
<th>Width</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2811503</td>
<td>50,000</td>
<td>24”</td>
<td>243</td>
</tr>
<tr>
<td>3845104</td>
<td>75,000</td>
<td>36”</td>
<td>340</td>
</tr>
<tr>
<td>6680441</td>
<td>100,000</td>
<td>48”</td>
<td>408</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. CSA, NSF. Ships from KY.

MSA Series Heavy-Duty Griddles by Vulcan
Features 1” thick, 24” deep steel griddle plates with recessed mechanical snap-action thermostats every 12” for quick response to cooking loads. 200°- 550°F thermostat. One U-shaped 27,000 BTU/hr. aluminized steel burner every 12”. Heavy-duty 4” adjustable legs and 3/4” rear gas connection. 33”D x 15½”H (11½” working height). Specify Natural or LP gas and altitude (if over 2,000’).

<table>
<thead>
<tr>
<th>Model</th>
<th>BURNERS</th>
<th>W</th>
<th>TOTAL/BTU HR</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>4675195</td>
<td>2</td>
<td>24”</td>
<td>54,000</td>
<td>285</td>
</tr>
<tr>
<td>4675203</td>
<td>3</td>
<td>36”</td>
<td>81,000</td>
<td>400</td>
</tr>
<tr>
<td>4675229</td>
<td>4</td>
<td>48”</td>
<td>108,000</td>
<td>480</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model</th>
<th>BURNERS</th>
<th>W</th>
<th>TOTAL/BTU HR</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>4675260</td>
<td>5</td>
<td>60”</td>
<td>135,000</td>
<td>650</td>
</tr>
<tr>
<td>4675302</td>
<td>6</td>
<td>72”</td>
<td>162,000</td>
<td>790</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. Ships from KY.
Countertop Gas Hotplates by Vulcan
High-quality, energy efficient equipment designed for commercial use by one of the world's largest restaurant equipment manufacturers. Features fully welded stainless and aluminized steel chassis. Natural Gas, field convertible to LP with included kit. 3/4" rear gas connection. Individual 25,000 BTU cast iron burners with heavy-duty cast iron grate and aeration bowl. Lift-off burner heads and covered pilots (one for every two burners). 29⅓" D x 13⅓" H.

<table>
<thead>
<tr>
<th>BURNER Width</th>
<th>BTU/HR.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3892304 2&quot;</td>
<td>50,000</td>
<td>140</td>
</tr>
<tr>
<td>3853686 4&quot;</td>
<td>100,000</td>
<td>207</td>
</tr>
<tr>
<td>2696474 6&quot;</td>
<td>150,000</td>
<td>250</td>
</tr>
</tbody>
</table>

*Front-To-Back.

Warranty: 1-year parts & labor. CSA, NSF. Ships from KY.

Countertop Gas Charbroilers by Vulcan
High-quality, energy efficient equipment designed for commercial use by one of the world's largest restaurant equipment manufacturers. Features fully welded stainless and aluminized steel chassis. Natural Gas, field convertible to LP with included kit. 3/4" rear gas connection. Features heavy-duty cast iron burners, radiants and reversible grates with one 14,500 BTU burner every 6". Radiants protect burners and convert the burners' flame into searing infrared heat. Comes with durable chromed metal knobs with set screws. 27" D x 13" H.

<table>
<thead>
<tr>
<th>BURNER Width</th>
<th>BTU/HR.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
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<tr>
<td>3931961 6 36&quot;</td>
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</table>

Warranty: 1-year parts & labor. CSA, NSF. Ships from KY.

VTEC Series Infrared Charbroilers by Vulcan
Cooks food with true infrared heat, not convection, using patented IRX technology. Stainless steel front, sides, and splash guards. Burners are independent, offering true zone control. Emitter panel vaporizes grease into powder, making cleanup extremely simple. 35" D x 16⅜" H (12½" working height). 3/4" gas connection.

Specify Natural or LP gas and altitude (if over 2,000').

<table>
<thead>
<tr>
<th>BURNER</th>
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<th>LBS.</th>
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<td>1815158</td>
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<tr>
<td>1815182</td>
<td>58⅝&quot;</td>
<td>110,000</td>
<td>309</td>
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</tbody>
</table>

Warranty: 1-year parts & labor. CSA, NSF. Ships from KY.

Achiever Charbroilers by Vulcan
Features one 16,000 BTU cast iron burner every 6" so all cooking grate surfaces operate within the "sweet spot" of 550°F to 700°F for maximum production and cooking efficiency. Features full width front grease drawer, stainless steel sides, control panel, top trim, backsplash, and grease trough. 33" D x 17½" H (11 ½" working height on 4" adjustable legs). 3/4" gas connection.

Specify Natural or LP Gas and altitude (if over 2,000').

<table>
<thead>
<tr>
<th>BURNER</th>
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<th>BTUS</th>
<th>LBS.</th>
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<td>4901724</td>
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<td>4901740</td>
<td>8 46⅝&quot;</td>
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<td>4901591</td>
<td>11 60⅝&quot;</td>
<td>176,000</td>
<td>525</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. Ships from KY.
Backsplash Extension Systems by Grill Advantage

Designed and developed by restaurant owners with over 30 years experience, this innovative system significantly reduces the likelihood of grease fires and prevents food from falling behind the cook-line, improving the safety and profitability of your operation. Instantly extends the 3½ - 5” backsplash on existing griddles to a height of 13½”. Designed to fit most griddle makes and models with no drilling or special tools required. Removes easily at the end of the day for cleaning. Heavy-duty stainless steel construction. Systems are not designed for use with broilers. Pan holder accessory accommodates an inset pan for butter or sauces. Grill shelf accessory stores tongs, steak weights and more, to increase usable cooking space on griddle surfaces.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>9726167</td>
<td>Backsplash</td>
<td>24”W x 13½”H</td>
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<tr>
<td>9726191</td>
<td>Backsplash</td>
<td>36”W x 13½”H</td>
</tr>
<tr>
<td>9741745</td>
<td>Backsplash</td>
<td>48”W x 13½”H</td>
</tr>
<tr>
<td>9726134</td>
<td>Shelf</td>
<td>20”W x 10½”D x 1½”H</td>
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<tr>
<td>6155605</td>
<td>1/3 Pan Holder</td>
<td>6¾”W x 12½”D</td>
</tr>
<tr>
<td>9726530</td>
<td>1/6 Pan Holder</td>
<td>7½”W x 8”D</td>
</tr>
</tbody>
</table>

UL Sanitation Listed.

Griddle Plates by Ernst Full Line Inc

7-gauge, lightweight and portable. Just set the steel plate on top of your burners and start cooking. Designed for occasional, light-duty use.

6263053  4 Burner, 14” x 24”
6816419  4 Burner, 24” x 24”

NSF Approved.

Hood Filters by Kason

Patented two-piece construction. Easy-to-clean baffle system extracts more grease. Provides an effective flame barrier.

Aluminum

- 9347584  20”W x 16”H x 2”D
- 2347599  20”W x 20”H x 2”D
- 1347590  25”W x 16”H x 2”D
- 3347598  25”W x 20”H x 2”D

Stainless

- 5347588  20”W x 16”H x 2”D
- 7347586  20”W x 20”H x 2”D
- 8347585  25”W x 20”H x 2”D

Sizes listed are nominal. UL, NSF Approved.

The Baffle Boss® Hood Filter Lifting Tool

Designed to be used with most major brand hood filters; lifting prongs adjust from 9¼” to 15”, 10¼” x 14¼” fork insures stable handling. Folds flat for easy storage.

6483713
Grill & Broiler Accessories

Grill Thermometer by Taylor
2” easy-to-read dial with enclosed design to protect the coil from dirt and grease. Monitors grill or any surface temperature 100°F to 700°F.
5795463

Horseshoe Flat Top Griddle Scraper by Malish
Removes charred food residue and grease from flat tops/griddles. Ergonomically designed construction for left or right hand use. Constructed of heavy duty cast aluminum and comes with a sharp stainless steel blade for long-lasting service. Features a long handle to keep operator’s hands away from the hot griddle. Easy blade replacement using hand screws. 33” handle allows for added reach to make cleaning the entire flat top quick, easy and safe.
Horseshoe Scraper
1841381
Replacement Blade
4800632
Ships from OH.

Broiler Brush
Coarse wire with 23” metal handle. 7½” × 2½”.
2332047
Replacement Brush
4411302

Cedar Grilling Planks
100% cedar wood planks for cooking over open flames. Simply soak them in water for 30 minutes and they’re ready for the grill. ¼” thick. 12/Cs.
0642504  3½” × 6½”
0876136  5½” × 8”
Choosing a Commercial Toaster

The type of toaster you need depends on how much you need to produce and how much available space you have. Compare the Pop-up and Conveyor models to see what best meets your needs.

Pop-up Models
Toast up to a maximum of 380 slices of bread or bagels an hour. Ideal for areas with limited counter space and self-serve breakfast buffets.

Conveyor Models
Toast 300 to 1,050 slices of bread an hour. Conveyor toasters can accept several slices end to end, and can toast each slice in a fraction of the time. Their ability to continuously toast product during peak periods makes them ideal for breakfast establishments, cafés, and delis.

Medium Duty Toasters

Toasts 300+ slices per hour. In heavy-duty brushed steel with electronic browning control, four 1⅛" regular toast slots and carriage control lift lever. 11¾"W x 10½"D x 9¾"H.

A 8544728  300 Slices/hr., 120V, NEMA 5-20P, ETL
B 1552058  380 Slices/hr., 208V, UL, NEMA 6-15P

Warranty: 1-year parts & labor. NSF Approved.

Light Duty Toasters

Extra wide 1½" slots accommodate bagels, waffles, and gourmet breads. Durable brushed chrome finish resists fingerprints. Comes with front crumb tray. 120V.

A 6604763  2 Slot, 51 Slices/hr., 8¾"W x 13½"D x 9¾"H
B 5971163  4 Slot, 77 Slices/hr., 14"W x 14"D x 14"H

Warranty: 1-year parts & labor. UL, NSF Approved.

Medium Duty Toaster

Toasts 225 slices per hour. In brushed chrome with electronic browning control, self-centering bread racks for even toasting and four extra wide 1½" slots. 12½"W x 10½"D x 7¾"H. 120V.

A 1762731


Light Duty Toasters by Hatco

Bagel selector switch enables single or double-sided toasting (excludes 120 V model). Durable stainless steel construction, individual progressive color controls, and four self-centering extra wide 1¼" slots.

120 V models also available in Red or Black finish. Includes 6' cord with plug. 13¾"W x 12½"D x 8½"H.

Stainless Steel

A 4779252  120V NEMA 5-15P
B 4786794  208V NEMA 6-15P
B 2736247  240V NEMA 6-15P

Red

A 9271710  120V NEMA 5-15P
B 1454599  120V NEMA 5-15P

Warranty: 1-year replacement. UL, UL-EPH. Ships from WI.
**Superior Standard Production Conveyor Toaster**

300 slices per hour. Variable conveyor speed control with extended super feeders, cool to the touch exterior sides and top, fan cooled controls and metal sheathed elements. Airflow system directs heat to help pre-dry product before it enters the toaster cavity. 1½” opening. 15¼"W x 17¾"D x 13½"H. 35 lbs. 120V. 0632547

Warranty: Exclusive 2-year repair/replace. NEMA 5-15P. UL, UL Sanitation.

---

**Contact/Bun Grill Toaster** by APW Wyott

Unique, self-leveling conveyor and platen technology delivers high internal temperatures to quickly produce a perfectly toasted bun. For buttered/caramelized bun (wet operation), simply touch your product to the easy rolling butter drum and place on the entry shelf - the toaster will take care of the rest. For dry operation, optional Teflon® sheets must be used. Produces 865 bun halves/hr.

Nickel coated stainless steel griddle plate. Shown with Superfeeder attached. 21⅝”W x 16½”D x 28½”H. 97 lbs. 208V. 4585790

Optional Teflon Sheet Kits, Set of 10

Warranty: 1-year on-site. UL, UL Sanitation. Ships from TX.

---

**Superior High Production Conveyor Toasters**

Designed for high output and flexibility, these radiant toasters feature independent top and bottom temperature controls and a power saver/single-side toasting switch. Also includes variable conveyor speed control, extended super feeders, cool to the touch exterior sides and top, fan cooled controls and metal sheathed elements. Airflow system directs heat to help pre-dry product before it enters the toaster cavity. 208V.

10"W Conveyor. 15¼"W x 19¼"D.

<table>
<thead>
<tr>
<th>OPENING</th>
<th>SLICES/HR.</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 4733903</td>
<td>1½” 800 Slices/hr.</td>
<td>15”</td>
<td>50</td>
</tr>
<tr>
<td>4733879*</td>
<td>3” 600 Slices/hr.</td>
<td>16½”</td>
<td>55</td>
</tr>
<tr>
<td>13&quot;W Conveyor. 18½&quot;W X 21¾&quot;D.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5790159*</td>
<td>1½” 1050 Slices/hr.</td>
<td>15”</td>
<td>56</td>
</tr>
<tr>
<td>5773155*</td>
<td>3” 1050 Slices/hr.</td>
<td>16½”</td>
<td>62</td>
</tr>
</tbody>
</table>

Warranty: Exclusive 2-year repair/replace. UL, UL Sanitation. NEMA 6-20P.

*Ships from TX.

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**Conveyor Toasters** by Hatto

Reliable and consistent toasting with durable, black powder-coated steel construction blends into any décor. Independent controls for upper and lower elements allow single or double sided toasting. Patented ColorGuard system to assure uniform toasting. Units rated at 400 slices hourly and higher include programmable touch screen control and USB port for program transfer and updates. Power-save mode conserves energy during non-peak serving times. Aluminum toast collector tray prevents condensation. Toast opening 2¼”H. Units include cord and plug. Other models available.

<table>
<thead>
<tr>
<th>Slices/hr</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Voltage</th>
<th>NEMA Plug</th>
<th>Weight</th>
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<tr>
<td>8098608</td>
<td>250</td>
<td>1½”</td>
<td>14¼”</td>
<td>16¼”</td>
<td>120V*</td>
<td>5-15P</td>
</tr>
<tr>
<td>5057964</td>
<td>400</td>
<td>14¼”</td>
<td>17¼”</td>
<td>17¼”</td>
<td>120V</td>
<td>5-15P</td>
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<tr>
<td>2646641</td>
<td>480</td>
<td>14¼”</td>
<td>24”</td>
<td>240V</td>
<td>6-15P</td>
<td>54 lbs.</td>
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<tr>
<td>6017204</td>
<td>900</td>
<td>14¼”</td>
<td>24”</td>
<td>240V</td>
<td>6-20P</td>
<td>54 lbs.</td>
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<tr>
<td>9189781</td>
<td>2000</td>
<td>18¾”</td>
<td>24”</td>
<td>240V</td>
<td>6-30P</td>
<td>67 lbs.</td>
</tr>
</tbody>
</table>

*additional voltage levels available

Warranty: 1-year parts & labor, 2-year parts on heating elements. UL, UL-EPH. Ships from WI.
Microwaves by Amana

**AMSO Series Microwave Steamer** by Amana
1.6 cubic foot capacity. 4x faster than traditional steamers while still retaining food quality and nutrition. Accepts two full size 4” deep high heat pans. Shelf is removable to accommodate other pan configurations. 100 programmable menu items with 4 stage cooking and 11 microwave power levels. Easy to maintain, saves on energy and plumbing. No water or drain connections required. No vent required. Front magnetic, cleanable air filter with reminder keeps components operating efficiently. Stackable. Equipped with USB Port for managing and updating programming. Applications include Schools, Healthcare, Buffets, Cafeterias, Stadiums, Casual and Fine Dining, Seafood, Supermarkets. Exterior: 25½”W x 23¼”D x 18 ¾”H. Interior: 21”W x 13”D x 9¾”H. 208/240V, single phase. Includes 5’ Cord.

**Batch/Uninterrupted Cooking**
8404969 2,200 Watts, 20 amp. NEMA 6-20P

**Speed/Interrupted (à la cart) Cooking**
2487154 3,500 Watts, 30 amp. NEMA 6-30P

Warranty: 3-year parts & labor. ETL Safety and Sanitation Listed. Ships from MN.

**High Speed Combination Ovens** by Amana
Designed for high-volume applications, these ovens combine both convection and microwave cooking modes for production up to 15 times faster than conventional ovens, so you can turn tables faster, increase throughput and maximize sales and profit. Call for complete details on the following models.

8391805 ACE14N. Ideal for Cafés, Country Clubs, Supermarkets, Kiosks, Pubs, and Wine Bars.

**Ventless**
Ideal for Convenience Stores, Healthcare, Hotel Room Service, Stadiums, and Theaters.

3704458 ACE14V.
6560191 AXP22T.

*Consult your local inspector prior to purchase for verification of approval in your area. Ships from MN.

**RC Series Microwaves** by Amana
Full-size microwaves for heavy volume applications. 1.0 cubic foot capacity accommodates two microwave safe 4”D half size pans. Stainless steel interior/exterior for easy cleaning inside and out. Lift and pull handle. See through door and lighted interior. Exclusive sealed-in shelf. Eleven variable power levels. Program up to 100 menu items. Exterior: 19¾”W x 25¼”D x 18½”H. Interior: 15”W x 15”D x 8½”H. 208/240V.

2477396 1,700 Watt
0038166 2,200 Watt

Warranty: Full 3-year. NEMA 6-20P. ETL Safety & Sanitation Listed. Ships from MN.

**Compact Combination Oven** by Amana
Commercial Xpress IQ™ Combination Oven, ARX Speed Oven. Appropriate for front-of-house display. Sleek, contemporary styling with large 7” smart-phone-like display. Catalytic converter built-in for ventless operation. Quiet operation: fan speeds auto-adjust based on operation mode. Narrow footprint fits 15½”W space with maximized cavity design. 3,000W forced convection power that enhances toasting and browning. 1,000 or 2,000W microwave power to heat quickly and reduce cooking time. 208-240V/60/1-Ph.*

3568369 1,000 watt microwave, NEMA 6-20P
4305236 2,000 watt microwave, NEMA 6-30P

Warranty: 1-year parts & labor. 3-year magnetron tube. Ships from MN.

*Consult your local inspector prior to purchase for verification of approval in your area.
Microwaves by Amana

RCS Series Microwaves by Amana
1,000 watt full-size microwaves for medium volume applications. 1.2 cubic foot capacity. Stainless steel interior/exterior for easy cleaning. See through door and lighted interior. Exterior: 22"W x 19"D x 13¾"H. Interior: 14½"W x 15"D x 8½"H. 120V.
Dial Timer. 10 minute illuminated dial timer. Applications: Coffee Shops, Ethnic Restaurants, Concessions, & Dessert Stations.

RFS Series Microwaves by Amana
Full-size for medium volume applications. 1.2 cubic foot capacity. Stainless steel interior/exterior with see through door and lighted interior. Exclusive sealed-in shelf. Five variable power levels. Programmable up to 100 menu items. Exterior: 21¾"W x 20¼"D x 14¾"H. Interior: 14¼"W x 16¾"D x 9"H.

RMS Series Microwaves by Amana
1,000 watt compact size microwaves for low volume applications, commercially rated entry level oven. 0.8 cubic foot capacity holds 1/2 size microwave-safe pans. Consistent microwave distribution inside cavity assures even cooking. Stainless steel exterior and interior with see through door and lighted interior. Fits on 14" deep overshelf. Exterior: 20½"W x 15½"D x 12½"H. Interior: 13"W x 13"D x 7¾"H. 120V. 5'L cord and plug. Made in USA.
Dial Control. 6 minute light up dial timer, resets to zero when door is opened. Applications: Vending, Break Rooms, Espresso Bars, and Nurses Stations.

HDC Series Microwaves by Amana
1,200-2,100 watt compact size microwaves for high volume applications. 0.6 cubic foot capacity accommodates one microwave safe 6"D half size pan. Stainless steel interior/exterior for easy cleaning inside and out. Grab and Go door handle. See through door and lighted interior. Exclusive sealed-in shelf. Eleven variable power levels. Programmable up to 100 menu items. Stackable to save valuable counter space. Exterior 16½"W x 21¾"D x 13½"H. Interior: 13"W x 12"D x 6¾"H.

Applications: Prep Stations, Pubs, Family Restaurants.

Warranty: Full 3-year. ETL Safety & Sanitation Listed. *Ships from MN.
**CULINARY EQUIPMENT & SUPPLIES**

**Cookers/Warmers by Superior®**

**Warmers vs. Cookers/Warmers**
Foodservice operators use countertop warmers both in the front and back-of-house to keep foods at a safe holding temperature (above 140°F) until they are served. Countertop warmers are also a great way to add side dishes and entrées to existing menus quickly and easily. All countertop units are designed to be used with a stainless steel insert pan (sold separately). The type of warmer you need depends on the starting state of the product that needs to be kept warm.

**Warmers**
Designed to hold product that has already been brought to serving temperature and to maintain it at the proper serving temperature.

**Cookers/Warmers**
Designed to take pre-cooked product from a refrigerated state to serving temperature and to maintain it at the proper serving temperature. NSF Standard 4 (6.3.1 performance requirement) requires cookers to take a 40°F product to 165°F within a period of two hours.

**Foodservice operators use countertop warmers both in the front and back-of-house to keep foods at a safe holding temperature (above 140°F) until they are served. Countertop warmers are also a great way to add side dishes and entrées to existing menus quickly and easily. All countertop units are designed to be used with a stainless steel insert pan (sold separately). The type of warmer you need depends on the starting state of the product that needs to be kept warm.**

**Twin Well Warmer**
Unique heating-element design provides even distribution to prevent hot spots. Twin warmers have separate thermostats and balanced heat systems for maximum control and convenience. Stainless-steel construction ensures durability, prevents pitting and staining, and stands up to detergents, hard water and corrosion.

**Cookers/Warmers & Warmers**
Add side dishes and entrees to existing buffet lines or create entirely new temporary buffet lines quickly and easily with countertop warmers. You’ll enjoy greater menu flexibility and the ability to respond efficiently to changing menu requirements. Plus the reliable adjustable thermostat helps ensure that food held in serving lines is always within your food-safety temperature guidelines. Unique heating-element design provides even heat distribution to prevent hot spots. Heavy-duty stainless-steel well.

**Rectangular.** 10¾"H.  7485411 Fits 3 - 1/3 Sz. 22 qt. 14½"W X 22½"D 1,500
1682143 Warmer
2189652 4 qt. Inset
3316689 Slotted Lid
Warranty: Exclusive 2-year repair/replace. NEMA 5-15P. UL, UL Sanitation.

**Round.** 10"H.
4498098 Fits 1 - 7 qt. 7 qt. 10¾” dia. 1,000
2707202 Fits 3 - 1/3 Sz. 22 qt. 22½"D x 9”H 1,200
4531355 Fits 1 - 10 qt. 11 qt. 12½” dia. 1,200
3446146 Fits 4 - 1/3 Sz. 28 qt. 291/2"D x 9”H 1,500
Warranty: Exclusive 2-year repair/replace. NEMA 5-15, UL Safety and Sanitation Listed.

**Optional Round Pan Kits.** Includes inset, cover and ladle.
3594983 Round Pan Kit 7 qt.
3594967 Round Pan Kit 11 qt.
Warranty: Exclusive 2-year repair/replace. NEMA 5-15, UL Safety and Sanitation Listed.
Cookers/Warmers & Heat Lamps

**Soup Kettle Cooker/Warmer**
Great for rethermalizing, cooking and holding soups and light sauce type products in buffets, serving stations, prep areas, etc. Will retherm refrigerated product from 35°F to 160°F in approximately 50 minutes. 10 1/2 quart capacity. Features adjustable temperature control, black powder coated body, removable stainless steel inset, stainless steel hinged lid assembly, metal base and generic product cards. 14 1/4"H x 13 1/4" Dia. 800W. 120V. Includes power cord with NEMA 5-15 plug.

3839644

Warranty: Exclusive 2-year replacement. ETL Safety and Sanitation Listed.

**Retro Stock Pot Kettle Rethermalizers** by Vollrath®
Colorful, retro-style kettles designed to rethermalize refrigerated product from 35°F to 165°F in less than 90 minutes. Snap action thermostat for accurate temp control +/- 5°F, ceramic base mounted heating element, dial control w/power indicator light, bullet style rubber feed, and bottom center exit cord. Includes inset, cover with hinge, cards and cardholder (Note: ladle shown in picture is not included). 16 1/2" Dia. x 13 1/2"H. 120V, 1450W.

11 Quart Capacity

6755961 Stainless 2714640 Red
7787906 Green 7582109 Black
7787922 White

Warranty: 1-year. NEMA 5-15P. UL, NSF (excludes cover). Ships from WI.

**Warmers by Vollrath®**
Uses 25% less energy than competitive models. Self-insulating thermoset fiber-reinforced resin interiors cannot rust, pit or crack. Features cool-to-the-touch exteriors and thermostatic controls for precise temperature control. Has twice the water capacity of competitive models and a huge no-drip lip to keep counters clean. Made in USA. 120V.

A 5171194 7 qt. Round, 10%" dia.
6172704 11 qt. Round, 12%" dia.

**Rectangular Warmer.** 13 3/4"W x 21 1/4"D x 9"H. 700 Watts. Brushed stainless steel housing with black base.
B 2151280 22 1/2 qt. Rectangular


**Decorative Heat Lamps by Hatco**
Two-fold benefit of food warmer and attractive design element. Provides radiant heat to briefly hold food warm at kitchen work areas, server pickup stations, or customer serving points while enhancing your décor. Call for complete product details.

C 7788920 400 Series, 8 1/2"H x 6 1/4"D Shade
D 7788987 500 Series, 8 1/2"H x 6 1/4"D Shade
E 7788995 750 Series, 8 1/2"H x 11"D Shade

Ships from WI.
Heat Lamps & Strip Warmers

**Glo-Ray Infrared Heaters by Hatco**

The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface. Safely keeps all hot foods at ideal serving temperatures longer without continuing to cook the food. Even the most delicate dishes hold that “just-prepared” look. Sturdy continuous aluminum housings eliminate sagging. Includes built-in switch, chain with S-Hooks, cord and plug. White bulbs. Pan sold separately. 120V, 500 Watts.

<table>
<thead>
<tr>
<th>Model</th>
<th>Bulb Configuration</th>
<th>Wattage</th>
</tr>
</thead>
<tbody>
<tr>
<td>7788375</td>
<td>24&quot;W</td>
<td>500 Watts</td>
</tr>
<tr>
<td>7788573</td>
<td>36&quot;W</td>
<td>800 Watts</td>
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<tr>
<td>7788664</td>
<td>48&quot;W</td>
<td>1,100 Watts</td>
</tr>
<tr>
<td>2581502</td>
<td>60&quot;W</td>
<td>1,400 Watts</td>
</tr>
</tbody>
</table>

**Strip Warmers**

Hold foods at optimum serving temperature without drying or overcooking to ensure better-tasting foods and better-looking presentations. Hanging, base-mounted and pass-through designs fit most locations, as well as permanent and temporary requirements. Durable aluminum shell for easy cleanup. Available with infinite temperature control for varying low-, medium- and high-heat settings. 9275775 is 208V.

<table>
<thead>
<tr>
<th>Model</th>
<th>Length (in)</th>
<th>Wattage</th>
</tr>
</thead>
<tbody>
<tr>
<td>1132941</td>
<td>24&quot;L</td>
<td>575 Watts</td>
</tr>
<tr>
<td>6538313</td>
<td>36&quot;L</td>
<td>920 Watts</td>
</tr>
<tr>
<td>7580402</td>
<td>48&quot;L</td>
<td>1,265 Watts</td>
</tr>
</tbody>
</table>

**Accessories**

- Portable Leg Kit; 1 Pair of “T-shaped” Tubular Legs and Accessories
- Chain Supports, 4 - 4’ Lengths w/Hooks
- Cord and Plug for 120V Strip Warmers

Warranty: Exclusive 2-year repair/replace. UL Safety and Sanitation Listed.
**Sandwich Grills** by Waring

Choose the grill that works best for you. Cast-iron plates, brushed stainless steel body and removable drip tray. Hinged, auto-balancing top plate suits foods up to 3” thick. Adjustable thermostat to 570°F. Power ON and Ready indicator lights. Heat-resistant handles.

- **10” x 9” Cooking Surface.** 11½”W x 15¼”D x 9½”H. 54 lbs.
  - 0688887 Panini/Grooved Plates - 120V
  - 6617476 Smooth Plates - 120V
- **14” x 11” Cooking Surface.** 16”W x 17½”D x 9½”H. 80 lbs.
  - 4741062 Panini/Grooved Plates - 120V
  - 6617765 Panini/Grooved Plates - 208V
  - 0885111 Smooth Plates - 120V
  - 5689245 Panini/Grooved Top/Smooth Bottom Plates - 120V

**Dual Grill.** Features two 9” top plates and one 17” bottom plate. 18¾”W x 15½”D x 9¼”H. 82 lbs.

- 0885160 Panini/Grooved Plates - 240V

Warranty: 1-year limited. UL, NSF Approved. Ships from CT.

---

**Belgian Waffle Makers** by Waring

Heavy-duty design delivers 1¼” thick, fluffy Belgian waffles. Features 180° rotary feature, embedded heating elements and triple-coated, nonstick plates. Includes power lights, independent ready lights, and an audible beep to signal when waffles are ready. 120V.

- **Single.** Produces up to 25 waffles per hour.
  - B 3856754 1,200 Watts 10¼”W x 20”D x 9¼”H
- **Double with Independent Controls.** Produces up to 50 waffles per hour.
  - C 5149219 2,400 Watts 18¼”W x 20½”D x 8”H

**Double.** Produces up to 50 waffles per hour. Space-saving vertical design.

- 3856663 1,400 Watts 10⅝”W x 17”D x 9½”H

Warranty: 1-year limited. NSF. ETL.

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**Sandwich Grills**

Ideal for anything from paninis and sandwiches to burritos and quesadillas. Stainless steel construction, heavy-duty cast iron griddle plates and removable drip tray. Temperature settings from 150°- 570°F. Durable, easy-lift hinge system with adjustable tension. Models with 14” x 14” cooking surface feature a digital timer with 4 programmable settings. Panini/Grooved plate models come with a grooved scraper for cleaning. 120V.

- **10” x 10” Cooking Surface.** 13½”W x 15½”D x 8¼”H.
  - 1700236 Panini/Grooved Plates, 47 lbs.
  - 1700244 Smooth Plates, 53 lbs.
- **14” x 14” Cooking Surface.** 22”W x 21½”D x 9”H.
  - 1699743 Panini/Grooved Plates, 88 lbs.
  - 1699884 Smooth Plates, 93 lbs.

**Fryers**

**Electric Countertop Fryers**  
Entry to medium-duty applications. Thermostats feature thermal limit controls (75°-375°F). Stainless steel construction, removable swivel head and element for easy cleaning/maintenance, adjustable feet, baskets with insulated handles, removable oil pan and 48” cord/plug set (unless noted). Baskets mount in the rear on a heavy-duty rack for easier pot cleaning. Pots have handles for easy removal. 17¾”D.  
10 lbs. Capacity. Produces up to 11½ lbs. of fries per hour (frozen to finish).  
11¾”W x 14½”H. 208-240V. NEMA 6-20P.  
**0885772**  
16 lbs. Capacity. Produces up to 25 lbs. of fries per hour (frozen to finish).  
11¾”W x 16½”H. 208-240V. NEMA 6-20P.  
**0887604**  
32 lbs. Capacity. Produces up to 50 lbs. of fries per hour (frozen to finish). Two pots. Separate controls, thermostats and NEMA 6-20P plug sets. 21¾”W x 16½”H. 208-240V.  
**A 0885996**  

**Gas-Fired Tube Fryers**  
Stainless steel tank, front, top and reinforced door. 6” tube heat exchangers for maximum heat transfer. Large “V” shaped cold-zone design to prolong the life of your oil.  
1¼” full port ball-type drain valve. Snap-action thermostat controls adjust from 200° to 400°F with standing pilot and hi-limit shut-off protector. Controls require no electric hook-up.  
30¼”D x 36¼”H. 3/4” gas connection. Shown with optional casters.  
35-40 lbs. Capacity. 90,000 BTU, 3 heat exchanger tubes. Produce 63 lbs. of fries per hour (frozen to done). 15¾”W, 210 lbs.  
**6748719** Natural Gas  
**6748727** LP Gas  
45-50 lbs. Capacity. 120,000 BTU, 4 heat exchanger tubes. Produce 85 lbs. of fries per hour (frozen to done). 15½”W, 210 lbs.  
**6748743** Natural Gas  
**6748776** LP Gas  
65-70 lbs. Capacity. 150,000 BTU, 5 heat exchanger tubes. Produce 120 lbs. of fries per hour (frozen to done). 21”W, 270 lbs.  
**6748800** Natural Gas  
**6748826** LP Gas  
**6748834** Casters, Set of 4  
Warranty: 1-year parts & labor, 5-year tank. CSA Design Certified. NSF Approved.

**GR Series Fryers** by Vulcan  
Stainless steel fry tank and all stainless steel cabinet with full door liner. Snap action thermostat controls adjust from 200° to 400°F with standing pilot. Features hi-limit shut off protector and combination gas shut-off valve/pilot ignition system. Millivolt controls require no electric hook-up. Includes casters. 30¼”D x 36¼”H. 3/4” gas connection.  
45-50 lbs. Capacity. 120,000 BTU, 15½”W. 215 lbs.  
**6749238** Natural Gas  
**6749253** LP Gas  
65-70 lbs. Capacity. 150,000 BTU, 21”W. 275 lbs.  
**6749287** Natural Gas  
**6749295** LP Gas  
Warranty: 1 year parts & labor, 10 year limited tank. CSA Design Certified, NSF Approved.  
Ships from KY.

**GR Series Fryer Battery with Built-In Filter**  
Call for complete product details.  
**6749311** Natural Gas  
**6749667** LP Gas  
Ships from KY.
TR Series Fryers by Vulcan
Vulcan’s ThreePass™ heat transfer technology provides faster recovery, shorter cook times and better tasting food. It also requires less oil top-off and carries an Energy Star qualified cooking efficiency to lower the cost of ownership even more. Comes standard with a sealed combustion system to extend tank life, solid-state analog, behind-the-door knob controls, two melt cycles, and casters. Requires no adjustments for altitude up to 10,000 feet. 45-50 lbs. capacity – 70,000 BTU. 15½”W x 30¾”D x 36¼”H. 220 lbs. 3/4” Gas Connection. 6752661 Natural Gas 6752679 LP Gas Warranty: 1-year parts & labor, 10-year limited tank. CSA Design Certified, NSF Approved. Ships from KY.

Solstice Series Fryer by Pitco
High Production Gas tube fryers with patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat and high temperature safety limit switch. The patented self cleaning burner and down draft protection keeps your fryer tuned up for peak daily performance. Two fry baskets included. 40-50 lbs. capacity, 14” x14” fry area, 110,000 BTU. 15½”W x 34½”D x 46¾”H. 3/4” gas connection. 5364443 Natural Gas 0180208 LP Gas 0472720 Casters, Set of 4 Warranty: 1-year parts & labor. Ships from NH.

Gas-Fired Open Pot Fryers by Frymaster
Stainless steel pot, door, and cabinet. Open pot design with large heat transfer area to fry more product per load. Best suited for preparing lightly breaded foods. Cold zone at the bottom of the pot traps crumbs and sediment, making it easier to clean. Millivolt controller and centerline thermostat provide reliable cooking control and require no electric hook-up. 15½”W x 30¾”D. 3/4” gas connection. Shown with optional casters. 40 lbs. Capacity. 100,000 BTU. 41¾”H. 3346830 Natural Gas 2346831 LP Gas 4544151 Casters, Set of 4 50 lbs. Capacity. 122,000 BTU. 46¾”H. 2126175 Natural Gas 9457184 LP Gas 4544151 Casters, Set of 4 Warranty: 1-year parts & labor, 5-year limited frypot. CSA Design Certified, NSF. Ships from LA.
**Gas-Fired High Efficiency Tube Fryers by Frymaster**

This 35-lbs. value fryer has the same cooking capacity as a 45-lbs. fryer, saving 10 lbs. of oil, and the energy to heat it, every time the frypot is filled. Requires only 70,000 BTU/hr, 33% less than comparable standard models. The 6" heating tubes have proprietary baffles and painted interiors that deliver super heat transfer, reducing flue heat loss by 27%. A wide cold-zone keeps crumbs and sediment away from the cooking area, keeping oil fresh longer. Millivolt system, no electrical required. Qualifies for energy rebates where available. 15½"W x 29½"D x 44"H. 70,000 BTU. 3/4" gas connection. Shown with optional casters. 

- **5689888** Natural Gas
- **8718178** LP Gas
- **4544151** Casters, Set of 4

Warranty: 1-year parts & labor, 5-year limited tank. ETL, NSF Approved. Ships from LA.

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**Master Jet Gas-Fired Open Pot Fryers by Frymaster**

World recognized masters of open pot frying due in part to their signature Master Jet burner technology that has earned a legendary reputation for durability, reliability, and even heat distribution around the frypot. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking, and recovery. All units feature a stainless steel frypot, door, and cabinet. Millivolt system, no electrical required. 3/4" gas connection. Shown with optional casters.

**40 lbs. Capacity Fryer.** 110,000 BTU. 
15½"W x 31½"D x 41"H.

- **A 6228303** Natural Gas
- **8688968** LP Gas

**50 lbs. Capacity Fryer.** 122,000 BTU.
5½"W x 31½"D x 46"H.

- **6168879** Natural Gas
- **9972291** LP Gas

**80 lbs. Capacity Chicken and Fish Fryer.** 150,000 BTU. 
20¾"W x 39¾"D x 46½"H.

- **B 5378233** Natural Gas
- **3754191** LP Gas
- **4544151** Casters, Set of 4

Warranty: 1-year parts & labor, lifetime limited tank. CSA Design Certified, NSF Approved. Ships from LA.
**Fryer Accessories**

**Shortening Filtration Supplies by Disco**

**Filter Paper.** Automatic filter paper helps maintain food quality. Made with FDA Approved material without fillers or additives. Meets manufacturer filtration and flow rate specifications. 100/Cs.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS BRAND</th>
<th>STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>3112075</td>
<td>16½&quot; x 25½&quot;</td>
<td>Frymaster</td>
</tr>
<tr>
<td>2135614</td>
<td>12½&quot; x 17¼&quot;</td>
<td>Frymaster</td>
</tr>
<tr>
<td>6866925</td>
<td>12¾&quot; x 22¾&quot;</td>
<td>Frymaster/Dean</td>
</tr>
<tr>
<td>2061307</td>
<td>16¾&quot; x 24¾&quot;</td>
<td>Frymaster/Dean</td>
</tr>
<tr>
<td>4584884</td>
<td>22&quot; x 34&quot;</td>
<td>Frymaster</td>
</tr>
<tr>
<td>1209220</td>
<td>14&quot; x 22&quot;</td>
<td>Henny Penny</td>
</tr>
<tr>
<td>6870232</td>
<td>11¼&quot; x 19¼&quot;</td>
<td>Pitco</td>
</tr>
<tr>
<td>6870554</td>
<td>13½&quot; x 24&quot;</td>
<td>Pitco</td>
</tr>
<tr>
<td>6866974</td>
<td>13½&quot; x 24&quot;</td>
<td>Pitco</td>
</tr>
<tr>
<td>6871404</td>
<td>17½&quot; x 28&quot;</td>
<td>Pitco</td>
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<tr>
<td>1090372</td>
<td>18½&quot; x 20½&quot;</td>
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<td>8933160</td>
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<td>RF Hunter</td>
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<td>1144971</td>
<td>14¼&quot; x 18¼&quot;</td>
<td>RF Hunter</td>
</tr>
<tr>
<td>0402750</td>
<td>17¼&quot; x 18½&quot;</td>
<td>RF Hunter</td>
</tr>
</tbody>
</table>

**Filter Powder and Oil Purifier.** Use with filter paper to improve automatic filtration of deep fryer oil. Removes more solid particles than paper or other media alone, resulting in longer oil life. Filter Brite® purifier also removes free fatty acids and other soluble contaminants, further improving oil and food quality (portion control scoop included, one scoop for up to 50 pounds of oil). Approved for use in edible oil.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS BRAND</th>
<th>STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>7946353</td>
<td>Powder, Portion Pack - 80 Portions</td>
<td></td>
</tr>
<tr>
<td>3162468</td>
<td>Powder, Bulk - 166 Portions</td>
<td></td>
</tr>
<tr>
<td>7122633</td>
<td>Filter Brite®, Purifier, Bulk - 60 Portions, Includes Measure</td>
<td></td>
</tr>
</tbody>
</table>

**Filter Cones & Holder**

Efficient, high-flow, non-woven material removes more particles from the shortening than a china cap or cheesecloth. Each 10" filter cone handles 35 to 50 lbs. of cooking fat. 157 square inches of total filtering area.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS BRAND</th>
<th>STYLE</th>
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<tbody>
<tr>
<td>9329558</td>
<td>Holder, 1 Ea.</td>
<td></td>
</tr>
<tr>
<td>3343803</td>
<td>Filters, 50 per box</td>
<td></td>
</tr>
</tbody>
</table>

**Shortening Monitor Kit by 3M**

Strips are dipped into hot shortening. Change in color bands indicates level of shortening degradation. Measures Free Fatty Acid (FFA) concentrations from 2 - 7%. Starter kit includes 40 strips and wall chart with instructions.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS BRAND</th>
<th>STYLE</th>
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</thead>
<tbody>
<tr>
<td>9032350</td>
<td>Starter Kit</td>
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<tr>
<td>4961181</td>
<td>Replacement Strips</td>
<td></td>
</tr>
<tr>
<td>40 Ea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Bagging Scoops**

Using a bagging scoop controls french fry portions and saves time. Right handle.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>FITS BRAND</th>
<th>STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1925262</td>
<td>Aluminum</td>
<td></td>
</tr>
<tr>
<td>4348967</td>
<td>Poly-Sulfone Material</td>
<td></td>
</tr>
</tbody>
</table>

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*Filter Powder and Oil Purifier.*
Culinary Equipment & Supplies

**Frying Baskets**

**Taco Shell Frying Baskets**
Nickel-plated steel. Holds up to eight shells at a time. Fries 6" tortillas into taco shapes in individual sections to prevent shells from sticking to each other. Sturdy handle and convenient hanger adds to ease of use.

5855309

**Tostada Shell Frying Basket**
Heavy-duty nickel-plated steel tostada shell frying basket holds up to 18 tortillas in individual vertical slots to prevent shells from sticking to each other. Fry tortillas up to 6" in diameter. Includes sturdy hanging hook. 19"L x 7"W x 7¾"H.

5855291

**Taco Salad Frying Baskets**
These taco salad fryer baskets fry 8" to 16" tortillas into salad shells. A simple way to create perfect baskets for taco salads.

5855317 Bowl

5855333 Slanted

**Wire Mesh Skimmers**
A versatile reinforced skimmer of all-welded construction that quickly and safely removes food from fryers.

<table>
<thead>
<tr>
<th>Wide Mesh</th>
<th>Fine Mesh</th>
<th>Square Wire Mesh</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 5329776</td>
<td>D 7329451</td>
<td>8285744</td>
</tr>
<tr>
<td>Round, 7&quot;, 20&quot;L</td>
<td>5&quot; x 5&quot;, 18½&quot;L</td>
<td>6¾&quot; Square, 18¾&quot;L</td>
</tr>
<tr>
<td>1329788</td>
<td>7329451</td>
<td></td>
</tr>
<tr>
<td>Round, 9&quot;, 21½&quot;L</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Fry Baskets**
Cook foods quickly while keeping hands away from heat.

**Non-Coated Handles**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>E 0297820</td>
<td>0297846</td>
</tr>
<tr>
<td>12&quot; x 6¾&quot; x 5¼&quot;</td>
<td>13¼&quot; x 5¼&quot; x 5¼&quot;</td>
</tr>
<tr>
<td>by Clipper Corp.</td>
<td>13¼&quot; x 6½&quot; x 5¾&quot;</td>
</tr>
<tr>
<td>0297796</td>
<td>6330740</td>
</tr>
<tr>
<td>13¼&quot; x 6½&quot; x 5¾&quot;</td>
<td>9½&quot; Round by Superior</td>
</tr>
<tr>
<td>1329986</td>
<td>11½&quot; Round</td>
</tr>
</tbody>
</table>

**Silicone Coated Handles**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>F 3898772</td>
<td>3900230</td>
</tr>
<tr>
<td>12&quot; x 6¼&quot; x 5½&quot;, Orange</td>
<td>13¼&quot; x 5¾&quot;, Blue</td>
</tr>
<tr>
<td>3900222</td>
<td>3900230</td>
</tr>
<tr>
<td>13¼&quot; x 6½&quot;, Green</td>
<td></td>
</tr>
</tbody>
</table>
Deep Fry Thermometers by Lifetime Brands

Dial Thermometer. Easy-to-read 2” dial. Range 50° to 550°F and 50° to 285°C. Adjustable temperature indicator. Stainless steel 12” stem with adjustable pan clip.

NSF Approved.
Insulated Handle Thermometer. Large, easy-to-read temperature zones. 12” length. Accurate from 100° to 400°F. Dishwasher Safe.

C Candy/Deep Fry Thermometer. Temperature range of -40° to 450°F and -40° to 232°C. 9” stainless steel stem with adjustable pan clip. Oversized 1” LCD display with Auto-Off feature.

Fryer Tank Accessories

Fryer drain rod is 5/8” diameter. Brushes feature flexible nylon bristles for cool fryer cleaning.

Fryer Tank Accessories

Fryer drain rod is 5/8” diameter. Brushes feature flexible nylon bristles for cool fryer cleaning.

E 3135662 5 1/2” x 7 1/2” Tank & Kettle Brush
7113509 36” Handle for 3135662
F 9632217 Fryer Drain Rod, 24”L
G 3751443 28” Straight
H 1164078 23” L-Tipped
Filtration Systems & Fryer Accessories

Filtrators by R.F. Hunter
Designed for fryers with underside drain, pumps handle high temperature edible oils. Equipped with oil-proof lead wire cord and molded three-prong grounding plug. Includes 5 lbs. of filtrator compound and paper filters. Call for product details. 1/2 HP. 120V.
- 8345688 65 lbs. capacity
- 7345689 80 lbs. capacity
Warranty: 1-year parts & labor. Ships from NH.

Portable Oil Filters by Frymaster
Designed to support routine oil filtration which preserves oil life and maintains consistent fried-food quality. The filters’ powerful 4 GPM, 1/3 HP heavy-duty pump circulates the used oil through the filter media to trap the crumbs, sediment, and by-products that compromise flavor profiles and reduce useful oil life. The pump then returns the clean filtered oil back to the frypot. For easy cleanup, simply remove the filter media. The 5’ hose returns filtered oil, easily reaching the frypot to wash crumbs from the walls and the bottom of the frypot. Stainless steel pan & pump housing. Comes with casters and filter starter kit.
- 50 lbs. Oil Capacity. Reversible pump, cover and fold down handle. Pan height is 11¾”. Fits under the drain of all Frymaster fryers.
  - A 7045990 13¼"W x 30"D x 13¼"H
  - B 4858288 18½"W x 33¼"D x 24¾"H
Warranty: 1-year parts & labor. UL, NSF Approved. Ships from LA.

Mobile Filter System by Vulcan
System rolls up to any fryer to drain and filter oil. 1/3 HP motor and pump circulates hot frying compound at 8 gallons per minute. Filter pan, removable primary crumb tray, and mesh screen are constructed of stainless steel (additional filtration paper not required). Includes casters and high temperature flushing/discard hose. 110 lb maximum filter shortening capacity. 20"W x 39½"D x 20¼"H. 120V. Cord and plug not included.
- 1991629
- 5811302 Fabric filter envelopes, 6 Pk.
Warranty: 1-year parts & labor. Ships from KY.

Premium oils can extend your fryer life with better quality, more value, and increased profit.
Choosing a Range

There’s a lot to consider when choosing a range. Think about your menu and cooking process. Think about all the zones you’ll need. Include grill plates, pan storage and warming for easy prep. Then, use the checklist below as a guide to narrowing your choice for the perfect heart of your operation:

- Determine your volume requirements. How many portions do you serve per hour?
- What is your available floor and door space? Be sure to allow for adequate access.
- Check ventilation/safety requirements with special attention to proper hood sizing and fire suppression.
- Check work flow/efficient production line-up. Who’s doing what, where?
- Determine your available power/connection requirements. Gas or electric? Front or rear hookups? Voltage and phase capacity?
- Select your range top configuration. How many open burners or griddle tops do you need?

<table>
<thead>
<tr>
<th>Cooking Process</th>
<th>Top Configuration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Fry &amp; Sauté</td>
<td>Open</td>
</tr>
<tr>
<td>Crisp/Sear/Brown</td>
<td>Griddle Top</td>
</tr>
<tr>
<td>Broil/Griddle/BBQ</td>
<td>Broiler</td>
</tr>
<tr>
<td>Broil/Finish</td>
<td>Salamander</td>
</tr>
</tbody>
</table>

### Recommendations for Operation Types

<table>
<thead>
<tr>
<th>OPERATION TYPE</th>
<th>MEALS/DAY</th>
<th>BURNER BTUS/HR.</th>
<th>RANGE TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short Order Cook Station, Limited</td>
<td>200 - 1000</td>
<td>26,000 - 30,000</td>
<td>Medium Duty</td>
</tr>
<tr>
<td>Menu, Family Style Restaurant, Church</td>
<td>33,000</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**RANGE SUGGESTIONS**

- Superior® Value Line
- Vulcan Endurance
- Garland G Series

<table>
<thead>
<tr>
<th>OPERATION TYPE</th>
<th>MEALS/DAY</th>
<th>BURNER BTUS/HR.</th>
<th>RANGE TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banquet Kitchen, or Catering Hall</td>
<td>400 - 2,000+</td>
<td>32,000 - 42,000</td>
<td>Heavy Duty</td>
</tr>
<tr>
<td></td>
<td>35,000</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**RANGE SUGGESTIONS**

- Vulcan V-Series

### Value Line Ranges

30,000 BTU non-clogging burners with individual pilots and lift-off burner heads, stainless steel construction and 12” x 12” heavy-duty cast iron top grates. Oven features: 30,000 BTU burner with a 150°- 500°F thermostat and cavity that accommodates full size sheet pans both left to right & front to back. Griddles (where applicable) feature manual controls and are positioned on the right. 33½”D x 57½”H on 6” chrome plated adjustable legs.

3/4” gas connection.

**36”W Ranges**

- 3707676  6  1 - Natural  610
- 3707718  6  1 - LP  610
- 3730355  Caster Set for 36”W Ranges

**60”W Ranges**

- 3707759* 10  2 - Natural  995
- 3707775* 10  2 - LP  995
- 3707783* 6  2 24” - Natural  1,100
- 3730389*  Caster Set for 60”W Ranges


*Ships from TX.
RANGES & ACCESSORIES

Endurance Ranges by Vulcan
30,000 BTU open top burners. Heavy-duty cast grates. Ovens feature two oven racks and four rack positions, thermostat adjustability from 250° to 500°F and BTU’s ranging from 20,000 to 35,000 per cavity. Griddles (where applicable) feature manual controls and are positioned on the right. 34¾” D x 58” H. 3/4” gas connection (1” on 60” models). Specify Natural or LP gas and altitude (if over 2,000’).

Shown with optional casters.

<table>
<thead>
<tr>
<th>W</th>
<th>BURNER</th>
<th>GRIDDLE</th>
<th>OVENS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8947335</td>
<td>36”</td>
<td>6</td>
<td>1</td>
<td>520</td>
</tr>
<tr>
<td>8935207</td>
<td>60”</td>
<td>10</td>
<td>-</td>
<td>890</td>
</tr>
<tr>
<td>8947616</td>
<td>60”</td>
<td>4</td>
<td>36”</td>
<td>2</td>
</tr>
<tr>
<td>8947665</td>
<td>60”</td>
<td>6</td>
<td>24”</td>
<td>2</td>
</tr>
<tr>
<td>8947731</td>
<td>60”</td>
<td>6</td>
<td>24”</td>
<td>2</td>
</tr>
<tr>
<td>9352204**</td>
<td>Caster Set for 36” Ranges</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

** 2 sets are required for 60” models.

Ships from KY.

G Series Ranges by Garland
33,000 BTU cast iron burners. Ovens feature one oven rack and three rack positions, thermostat adjustability from 250° to 500°F and 38,000 BTUs per cavity. Will accommodate 18” x 26” sheet pans in both directions. Griddle tops feature 5/8” thick steel plate with thermostatic control. Griddles come standard on right but can be placed on left if specified at the time of the order. 34½” D x 57” H. 3/4” gas connection (1” on 60” models). Specify Natural or LP gas and altitude (if over 2,000’).

<table>
<thead>
<tr>
<th>W</th>
<th>OVENS</th>
<th>BURNER</th>
<th>GRIDDLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5795356</td>
<td>36”</td>
<td>1</td>
<td>6</td>
<td>430</td>
</tr>
<tr>
<td>5804992</td>
<td>36”</td>
<td>1</td>
<td>2</td>
<td>24”</td>
</tr>
<tr>
<td>4987707</td>
<td>60”</td>
<td>2</td>
<td>10</td>
<td>-</td>
</tr>
<tr>
<td>5804794</td>
<td>60”</td>
<td>2</td>
<td>4</td>
<td>36”</td>
</tr>
<tr>
<td>5803911</td>
<td>Casters, Set of Four, Two Locking</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. CSA, NSF Approved. Ships from PA.

Add-On Griddles/Broilers
Convert your range top to a broiler or griddle with ease. No range modification required. Simply lift it onto your gas range and you’re ready to cook. All units include grease tray. 7-gauge plate designed for lighter duty and occasional use applications.

<table>
<thead>
<tr>
<th>BURNER</th>
<th>DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>0069203</td>
<td>2 Burner Griddle 12” x 22”</td>
</tr>
<tr>
<td>0069187</td>
<td>4 Burner Griddle 24” x 22”</td>
</tr>
<tr>
<td>0078287</td>
<td>2 Burner Broiler 12” x 24”</td>
</tr>
<tr>
<td>0070268</td>
<td>4 Burner Broiler 24” x 24”</td>
</tr>
</tbody>
</table>

Warranty: 5-year limited. NSF Approved. Ships from MT.

Gas Connector Kits by Dormont
All the components required for an installation to be in compliance with American National Standards. Each kit includes 48” long Blue Hose, SnapFast one-handed quick disconnect fitting, coiled restraining device with installation hardware, installation instructions, full port gas ball valve and two 90° elbows.

| 4346037 | 1/2” Dia., 68,000 max BTU |
| 3346038 | 3/4” Dia., 180,000 max BTU |
| 9346032 | 1” Dia., 334,000 max BTU |

Ships from MT.
Open Burner/Charbroiler Ranges by Vulcan

All stainless steel gas ranges with 6” adjustable legs. Fully-welded frame adds durability. Extra deep stainless steel crumb tray with welded corners holds liquid spills. Heavy-duty cast grates are easy to remove for cleaning. Ovens come with two oven racks and four rack positions; thermostat adjustability from 250° to 500°F and BTUs ranging from 23,000 to 35,000 per cavity. Holds an 18” x 26” sheet pan front to back. Oven door is exceptionally heavy-duty with an integrated hinge/spring mechanism requiring no adjustments. 34”D x 58”H. 3/4” gas connection (1” on 60” models).

Shown with optional casters.

<table>
<thead>
<tr>
<th>W</th>
<th>GAS</th>
<th>BURNER</th>
<th>CHARB.</th>
<th>OVENS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>36”</td>
<td>Nat.</td>
<td>2</td>
<td>24”</td>
<td>1</td>
<td>570</td>
</tr>
<tr>
<td>36”</td>
<td>L.P.</td>
<td>2</td>
<td>24”</td>
<td>1</td>
<td>570</td>
</tr>
<tr>
<td>60”</td>
<td>Nat.</td>
<td>6</td>
<td>24”</td>
<td>2</td>
<td>1,045</td>
</tr>
<tr>
<td>60”</td>
<td>L.P.</td>
<td>6</td>
<td>24”</td>
<td>2</td>
<td>1,045</td>
</tr>
<tr>
<td>9352204</td>
<td>Caster Set for 36” Ranges</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2881480</td>
<td>Caster Set for 60” Ranges</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. NSF, CSA Approved. Ships from KY.

Stock Pot Range

Accommodates stock pots up to 18” in diameter. Stainless steel front, cabinet and bottom. Three-ring burner with three adjustable gas valves that provide a maximum of 105,000 BTU/hr. Burner is equipped with two continuous pilots for instant ignition. Chrome plated 6” legs with adjustable feet. Orifices included for both Natural and LP gas configurations. 18”W x 21”D x 24”H. 3/4” gas connection. 1720325

Warranty: 1-year parts & labor. ETL Safety and Sanitation Listed.

V Series Heavy-Duty Range Line

by Vulcan

The performance to tackle today’s demands. The flexibility to meet tomorrow’s. The V Series is Vulcan’s line of intelligently designed heavy-duty ranges on the leading edge of durability, innovation and true versatility. V Series ranges are modular from top to bottom and side to side, giving you maximum freedom for your kitchen, and your menu. Best of all, the unique design of the V Series enables total customization as your needs change. Call for product details.
Conveyor Ovens

**Matchbox Series Ovens** by Ovention

The Matchbox Ovens use a technology called Precision Impingement™, allowing for adjustable cook time, temperature, and independent blower speeds for each menu item’s unique needs. With auto-loading and unloading from a closed cavity, operators get the benefit of a cool, quiet and comfortable work environment with maximum operational efficiencies. The Matchbox ovens are also approved for installation without a hood*.

Call for complete product details on the following models.

- **7908593** Holds 16” round or 1/2 size sheet pan
- **7908635** Holds 12” round or 1/4 size sheet pan

*Consult your local inspector prior to purchase for verification of approval in your area.

Ships from WI.

---

**Ultra-Max Impingement Conveyor Ovens** by Star

Prepares fresh and blanched dough pizzas, sandwiches, cookies, or other menu items to perfection. Features stainless steel cabinet and belt, factory preset programmable LED control panel, precise digital control of conveyor belt speed for consistent and accurate cook time, and front access hinged door for products requiring manual placement inside bake chamber. Call for complete product details and specifications.

- **A 6447031** 37½“W, 208V
- **0142778** 50”W, 240V

Ships from TN.

---

**Ventless Electric Countertop Conveyor Ovens** by Lincoln

Small enough to fit on most commercial countertops, but with enough capacity to replace a half-sized convection oven or up to five microwave ovens. Units use a 16” wide conveyor belt and 20” baking chamber, and can be stacked up to two high. Internal catalytic converter eliminates the need for costly ventilation systems*. Call for complete product details and specifications.

- **Oven with 31” Belt, Standard Conveyor**
  - **B 7139406** 208V/1PH
  - **1707031** 240V/1PH

- **Oven with 50” Belt, Extended Conveyor**
  - **7511825** 208V/1PH
  - **9854175** 240V/1PH

*Consult your local inspector prior to purchase for verification of approval in your area.

Ships from TN.
Countertop Electric Pizza Ovens by Bakers Pride

Designed for fresh dough pizza, par baked pizza, pretzels, flat breads, and bakery products baked directly on either the hearth deck, on screens, or on baking sheets (not pan baked pizzas). Feature ceramic hearth baking decks, stainless steel exteriors, one independently controlled thermostat and one 15-minute timer with continuous ring alarm and manual shut-off. Thermostat range is 284°F-680°F.

1000892 and 3369154 feature brick lined ceilings and are designed for quicker recovery and additional top heat immediately - ideal for thin crust pizza in high volume operations. Overall dimensions are 26"W x 28"D with a deck size of 20½" x 20½".

Two decks per chamber. Specify 208V or 220/240V and 1 or 3 phase.

<table>
<thead>
<tr>
<th>CHAMBERS</th>
<th>DECK HT.</th>
<th>UNIT HT.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7219728</td>
<td>3¼&quot;</td>
<td>17&quot;</td>
<td>160</td>
</tr>
<tr>
<td>1000892</td>
<td>2¾&quot;</td>
<td>17&quot;</td>
<td>165</td>
</tr>
<tr>
<td>0194282</td>
<td>3¼&quot;</td>
<td>28½&quot;</td>
<td>296</td>
</tr>
<tr>
<td>3369154</td>
<td>2¼&quot;</td>
<td>28½&quot;</td>
<td>306</td>
</tr>
</tbody>
</table>

UL, NSF Approved. Ships from TX.

Countertop Gas Pizza Ovens by Bakers Pride

Great for full-service restaurants, pizzerias, or catering. Features two 1" thick hearths and a 650°F thermostat. Center deck is easily removed. Heat control baffles allow fine tuning of heat flow inside oven. Capacity: four - 12” or two - 20” pizzas. Interior surfaces are 16-gauge high-heat aluminum steel. Exterior finish is 22-gauge, 430 stainless steel. 31¼"D x 29⅛"H. 3/4” gas connection. Specify Natural or LP gas and altitude (if over 2,000’). 40,000 BTU. 32½"W, 400 lbs., Deck Size: 20¼" x 26½" 9357021

45,000 BTU. 41½"W, 490 lbs., Deck Size: 29¾" x 26½" 0041582

NSF, AGA. Ships from TX.

Gas Deck Pizza Oven by Bakers Pride

Designed for high volume, quality pizza baking. Features stainless exterior with ceramic hearth decks, unique microslide heat controls and 120,000 BTUs per deck with 650°F thermostat. 8” deck heights. Deck size: 60” x 36”. Call and ask about quick-ship program. 78”W x 43”D. 3/4” gas connection. Specify Natural or LP gas and altitude (if over 2,000’). *Casters as shown in picture are not included, add on item only.

3364908 2 Deck, 66"H, 2,641 lbs.

AGA, NSF Approved. Ships from TX.
**Convection Ovens – Standard Depth**

Perfect for restaurants, hotels, country clubs, and convenience stores for applications ranging from roasting and cooking to holding and re-therming. Each deck features: 60,000 BTUs (gas models); 1/4 HP, 2-Speed motor; 11 rack positions with 5 racks; stainless steel construction; and 60/40 split synchronized doors with single handle and door interlock switch which automatically turns the fan and blowers off when the oven door is open. 120V required for control panels. 39"W x 41⅜"D. Single Deck ovens are 64"H (with legs & casters) and Double Deck ovens are 73"H (with casters). 1/2" gas connection. **Shown with optional casters.**

<table>
<thead>
<tr>
<th>DECK</th>
<th>GAS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3707296</td>
<td>Single Natural Gas</td>
<td>565</td>
</tr>
<tr>
<td>3707320*</td>
<td>Single LP Gas</td>
<td>565</td>
</tr>
<tr>
<td>3707338*</td>
<td>Double Natural Gas</td>
<td>1,130</td>
</tr>
<tr>
<td>3707353*</td>
<td>Double LP Gas</td>
<td>1,130</td>
</tr>
<tr>
<td>6753909*</td>
<td>Stacking Kit with casters for double deck ovens (gas only)</td>
<td></td>
</tr>
<tr>
<td>3730017</td>
<td>Caster set for single deck ovens (gas or electric)</td>
<td></td>
</tr>
</tbody>
</table>


**Convection Ovens – Bakery Depth by Blodgett**

Blodgett’s Zephaire Series ovens feature full angle iron frame construction, dependent glass doors and an extra depth baking compartment that accepts five 18” x 26” full-sized sheet pans in left to right or front to back positions. Additional features include stainless steel front, top and sides, solid “Blodgett Block” insulation, triple mounted doors, 3/4 HP fan, and lights. 38⅝"W x 37"D. 45,000 BTU, 120V controls. 3/4” gas connection. Specify Natural or LP gas and altitude (if over 2,000’).

<table>
<thead>
<tr>
<th>DECK</th>
<th>inha</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8675237</td>
<td>Single Deck, 57&quot;H, 617 lbs.</td>
<td></td>
</tr>
<tr>
<td>6026763</td>
<td>Double Deck, 70¾&quot;H, 1,193 lbs.</td>
<td></td>
</tr>
</tbody>
</table>

Optional Casters

<table>
<thead>
<tr>
<th>DECK</th>
<th>inha</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0194324</td>
<td>For Single Oven, adds 4½&quot; to Height</td>
<td></td>
</tr>
<tr>
<td>5275813</td>
<td>For Double Oven, adds 2½&quot; to Height</td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 2-year parts & labor, 3-year limited door warranty. UL, NSF, AGA. Ships from VT.

**Drawer Warmers by Hatco**

Recognized as the leading drawer warmer, these are ideal for a variety of hot foods. Kitchen tough full stainless steel construction featuring heavy 12-gauge frame and stainless steel glides with reliable nylon rollers for long service. Each cavity is fully insulated with individual thermostatic control, heating element, lighted power switch, temperature display, humidity control and 6"D full size food pan. Drawers notched to securely hold half and third size pans. Shielded heat element for protection and even heat. Recessed controls and positive closing drawer with chrome handle for durability. 4” legs. Other sizes and configurations available. 29⅛"W x 24"D. 6'L cord and NEMA 5-15P plug. 120V. Made in USA.

<table>
<thead>
<tr>
<th>DECK</th>
<th>inha</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8117665</td>
<td>1 Drawer 15½&quot;H 3.8 amps 97 lbs.</td>
<td></td>
</tr>
<tr>
<td>4257440</td>
<td>2 Drawer 25¼&quot;H 7.5 amps 168 lbs.</td>
<td></td>
</tr>
<tr>
<td>0580480</td>
<td>3 Drawer 35¼&quot;H 11.3 amps 232 lbs.</td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 1 year parts & labor. UL Safety & Sanitation Listed, Certified to NSF Standard 4. Ships from WI.

**Drawer Warmers by Vulcan**

These stainless steel food-warming cabinets are fully insulated to hold and keep moist or crisp foods hot. Steel drawer slides are removable for easy cleaning. Each self-closing drawer includes one 12” x 20” x 6” stainless steel pan, recessed thermostat adjustable to 190°F, humidity control slide and 475 watt (4 amp) heating element. Free standing with 4" adjustable legs. 27¾"W x 22¼"D. 120V.

<table>
<thead>
<tr>
<th>DECK</th>
<th>inha</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3616539</td>
<td>1 Drawer, 16½&quot;H, 100 lbs.</td>
<td></td>
</tr>
<tr>
<td>5628243</td>
<td>2 Drawer, 25½&quot;H, 142 lbs.</td>
<td></td>
</tr>
<tr>
<td>2938611</td>
<td>3 Drawer, 33¾&quot;H, 208 lbs.</td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 1 year parts & labor, lifetime on heating elements & drawer slides. UL, ULc, UL-EPH. Ships from KY.
Convection Ovens & Warmers

Convection Ovens – Standard Depth by Vulcan
Stainless steel front with lighted porcelain interior. Independent doors need no adjustments – left door is flanged to pull right door open. Easy to operate manual controls. Electronic ignition and auxiliary fan switch. 60-minute timer. Oven thermostat ranges from 150° to 500°F. Equipped with 1/2 HP two-speed blower. Exterior measurements: Single deck units are 56¾"H (on 25¾" legs); Double deck units are 70"H (on 8" legs). 40"W x 42¼"D. Shown with optional casters.

Gas Ovens. 50,000 BTU/hr. per cavity. Specify Natural or LP gas and altitude (if over 2,000'). 3/4" gas connection.
8268401 Single Deck, 50,000 BTU/hr., 502 lbs.
8323495 Single Deck, 100,000 BTU/hr., 1,004 lbs.

Electric. Specify 208V or 240V, 60 Hz., 1 or 3 phase. 120V for controls.
3355880 Single Deck, 11 kW, 502 lbs.
1314863 Double Deck, 22 kW, 1,000 lbs.

Optional Casters. Prices only good when ordered with ovens.
0221101 Casters for Single Deck Ovens
0221283 Casters for Double Deck Ovens
UL, AGA, NSF Approved. Ships from KY.

Medium-Duty Countertop Convection Ovens
Perfect for restaurants, concessionaires, caterers and food trucks for preparing appetizers, small pizzas, cookies, and other baked goods as well as rethermalizing foods. Heavy-duty stainless steel construction. Advanced airflow design with rounded chamber corners. Manual time and temperature controls. Heat settings from 175°-500°F. 60-minute timer or continuous on. Three removable wire rack shelves with 2½" spacing. “Cool-touch” double wall glass door with interlock switch that turns off blower fan when door is opened. 120V.
6753305 1/4 size, 19"W x 24"D x 16½”H
6753313 1/2 size, 23½"W x 26½"D x 16½”H
Warranty: Carry in service, 1-year parts & labor, 2-year Parts Only (Excluding Motor & Fan), 1-year Motor & Fan, 30 Days Glass, 90 Days Light Bulbs & Gaskets.

Vector® Multi-Cook Ovens with Structured Air Technology® by Alto-Shaam
Alto-Shaam exclusive Structured Air Technology provides faster and more even cooking than traditional convection without microwaves.
Vector Multi-Cook Ovens can cook twice as much food in the same amount of time as convection ovens. Vector ovens have up to four separate oven chambers with completely independent temp, time, and fan speed controls. This allows high-quality, simultaneous cooking of different types of foods with no flavor transfer. Vector ovens replace traditional convection ovens, microwave and speed ovens, combis, grills and more. All Vector ovens are waterless, and Countertop models don't require a hood. Full Size Vector Ovens can combine chambers to cook taller foods and cook by probe. One Full Size Vector oven can replace two convection ovens. Call for complete details and additional models.
1662830 Vector Countertop, 2 chambers, 2 half-size sheet pan capacity.
7149540 Vector Countertop, 3 chambers, 3 half-size sheet pan capacity.
6233714 Vector Countertop, 4 chambers, 4 half-size sheet pan capacity.
7989436 Vector Full Size, 3 chambers, 3 full-size sheet pan capacity.
6906649 Vector Full Size, 4 chambers, 4 full-size sheet pan capacity.
Warranty: 1-year parts & labor. Ships from WI.
Cook & Hold Ovens by Alto-Shaam

Gently cooks and safely holds meat, fish, potatoes, casseroles and vegetables. Also braise, roast, bake, proof, reduce, infuse, ferment, sous vide, can, temper and make soups and stocks. Reduces product shrinkage and tenderizes meat while it cooks. Exterior: stainless steel sides and door with magnetic door latch. Interior: non-magnetic stainless steel. Includes casters. Specify left or right-hand hinge. Specify voltage (unless noted): 120V (NEMA 5-20P plug) or 208/240V (No cord and plug.). Call for complete product offerings and details.

40 lbs. Product Capacity. Single section, four full sized pan capacity, two shelves standard. 19"W x 32"D x 33½"H. 130 lbs.

100 lbs. Product Capacity. Single section, ten full sized pan capacity, three shelves standard. 27"W x 32"D x 33½"H. 194 lbs.

240 lbs. Product Capacity. Two section model, four full sized pan capacity per section, three shelves standard per section. 24"W x 32"D x 70"H. 346 lbs.

Warranty: 1-year parts & labor, 5-year on cook/hold heating elements, lifetime on Halo Heat™ heating elements. UL, NSF Approved. Ships from WI.

Heated Holding Cabinets by Alto-Shaam

Featuring Halo Heat™, a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life without the need to add humidity. Two compartment models feature individually controlled, insulated warming compartments. Digital control senses temperature drops fast, for quick heat recovery time. Door venting holds crispy food more effectively. Features stainless steel interior, casters and antimicrobial handles. Specify voltage: 120V or 208/240V. Call for complete product offerings and details.

120 lbs. Product Capacity. Single compartment, 10 full sized pan capacity, three shelves standard. 31¾"H x 26¾"W x 31¾"D.

240 lbs. Product Capacity. Two compartments, 4 full sized pans per compartment, shelves not included. 75¾"H x 32¾"W x 32¼"D.

Warranty: 1-year parts & labor, lifetime on Halo Heat™ heating elements. Ships from WI.

Banquet Carts by Alto-Shaam

Mobile banquet carts with Halo Heat™ keeps plated food warm without steam or fans. Adjustable, electronic thermostat with digital display monitors the inside temperature to ensure food is being held at safe and precise temperatures. Superior insulation ensures the cavity will only lose 3°F for every 30 minutes it is held without power (with door closed). Specify voltage: 120V or 208/240V. Call for complete product offerings and details.

<table>
<thead>
<tr>
<th>PLATES*</th>
<th>H X W X D</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8094310</td>
<td>96 68&quot; x 38&quot; x 31&quot;</td>
<td>322</td>
</tr>
<tr>
<td>3895307</td>
<td>128 68&quot; x 46&quot; x 31&quot;</td>
<td>370</td>
</tr>
<tr>
<td>4646055</td>
<td>192 68&quot; x 69&quot; x 31&quot;</td>
<td>618</td>
</tr>
</tbody>
</table>

*Capacity based on 10" stacked plates with covers. Other pan and plate capacities depend on optional rack use.

Warranty: 1-year parts & labor. Ships from WI.
Holding Cabinets

Ordering a Heated Cabinet
There are many designs and features to choose from when planning your heated cabinet purchase. Consider your current and future applications, keeping in mind that your operational needs may change in the future. Here are specifications and terminology that will help you make the best choice:

<table>
<thead>
<tr>
<th>Cabinet Type</th>
<th>Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Insulated Cabinets</td>
<td>Holding Cabinets</td>
</tr>
<tr>
<td></td>
<td>Lower up front cost</td>
</tr>
<tr>
<td>Insulated Cabinets</td>
<td>For hot food holding only</td>
</tr>
<tr>
<td></td>
<td>Deliver long term savings in the form of reduced energy usage</td>
</tr>
<tr>
<td></td>
<td>Proof Cabinets</td>
</tr>
<tr>
<td></td>
<td>For proofing (dough) only</td>
</tr>
<tr>
<td></td>
<td>Proof/Hold Cabinets</td>
</tr>
<tr>
<td></td>
<td>For both proofing and holding</td>
</tr>
<tr>
<td></td>
<td>Provides the most flexibility</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Slides</th>
<th>Door Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lip Load (1½” Spacing)</td>
<td>Dutch Style (split)</td>
</tr>
<tr>
<td>18” x 26” sheet pans only</td>
<td>vs. Full Length Doors</td>
</tr>
<tr>
<td>Fixed Wire (3” Spacing)</td>
<td>Dutch Style Doors help save energy</td>
</tr>
<tr>
<td>18” x 26” sheet pans &amp;</td>
<td>Full Length Doors cost less</td>
</tr>
<tr>
<td>12” x 20” x 2½” inset pans</td>
<td>Clear vs. Solid</td>
</tr>
<tr>
<td>Universal (Adjustable)</td>
<td>Clear Doors allow product to be easily seen</td>
</tr>
<tr>
<td>18” x 26” sheet pans &amp;</td>
<td>Solid Doors save energy</td>
</tr>
<tr>
<td>12” x 20” inset pans</td>
<td>(any depth)</td>
</tr>
<tr>
<td>(any depth)</td>
<td>Offers the most flexibility</td>
</tr>
</tbody>
</table>

| Lip Load (1½” Spacing)| Dutch Style (split)                     |
| 18” x 26” sheet pans only | vs. Full Length Doors                   |
| Fixed Wire (3” Spacing)| Dutch Style Doors help save energy      |
| 18” x 26” sheet pans &| Full Length Doors cost less             |
| 12” x 20” x 2½” inset pans | Clear vs. Solid                         |
| Universal (Adjustable)| Clear Doors allow product to be easily seen |
| 18” x 26” sheet pans &| Solid Doors save energy                 |
| 12” x 20” inset pans | (any depth)                              |
| (any depth)           | Offers the most flexibility              |

<table>
<thead>
<tr>
<th>Slides</th>
<th>Door Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lip Load (1½” Spacing)</td>
<td>Dutch Style (split)</td>
</tr>
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<td>18” x 26” sheet pans only</td>
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</tr>
<tr>
<td>(any depth)</td>
<td>Offers the most flexibility</td>
</tr>
</tbody>
</table>

There are many designs and features to choose from when planning your heated cabinet purchase. Consider your current and future applications, keeping in mind that your operational needs may change in the future. Here are specifications and terminology that will help you make the best choice:

<table>
<thead>
<tr>
<th>Cabinet Type</th>
<th>Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Insulated Cabinets</td>
<td>Holding Cabinets</td>
</tr>
<tr>
<td></td>
<td>Lower up front cost</td>
</tr>
<tr>
<td>Insulated Cabinets</td>
<td>For hot food holding only</td>
</tr>
<tr>
<td></td>
<td>Deliver long term savings in the form of reduced energy usage</td>
</tr>
<tr>
<td></td>
<td>Proof Cabinets</td>
</tr>
<tr>
<td></td>
<td>For proofing (dough) only</td>
</tr>
<tr>
<td></td>
<td>Proof/Hold Cabinets</td>
</tr>
<tr>
<td></td>
<td>For both proofing and holding</td>
</tr>
<tr>
<td></td>
<td>Provides the most flexibility</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Slides</th>
<th>Door Style</th>
</tr>
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<td>12” x 20” inset pans</td>
<td>(any depth)</td>
</tr>
<tr>
<td>(any depth)</td>
<td>Offers the most flexibility</td>
</tr>
</tbody>
</table>

Non-Insulated Holding Cabinet by Vulcan
Polished stainless steel cabinet and glass door with heavy-duty hinges, door latch mechanism, and gaskets. Top mounted, panel includes power “On” indicator lights, dial thermostat that adjusts from ambient to 190°F and temperature read-out dial. Accepts eighteen 18” x 26” pans or thirty-six 12” x 20” pans (2½”D). Includes set of four 5” casters, two with brakes. 25¼”W x 30¾”D x 71”H. 120V. 6591184
Warranty: 1-year parts & labor. UL, UL-EPH.

Insulated Half Height Cabinets by Metro®
Brushed aluminum exterior with stainless interior for easy cleaning. Features an exterior thermometer, casters and a kick latch that provides “hands-free” opening. Equipped with a travel latch for transport (7952666 features an aluminum interior and has a removable water pan for optional humidity but does not include a kick latch or travel latch). 120V. 2324895
Holds 9 Each 12” x 20” Steam Table Pans, 21¼”W x 24¼”D x 37”H
2119485
Holds 9 Each 18” x 26” Bun Pans, 27¼”W x 30¼”D x 37”H
7952666
Holds (5) 18” x 26” Bun Pans or (10) 12” x 20” x 2½” Steam Table Pans 29¼”W x 32¼”D x 32¼”H
Warranty: 1-year parts & labor. UL, NSF Approved. Ships from PA.
**Countertop Cooking**

**Buffet Ranges**
Perfect for restaurants, bars, buffet lines, etc. Solid element units provide direct heat great for pasta stations, omelet stations, and keeping liquids at a boiling stage. Includes one infinite heat control and power indicator light per burner. 120V.

| Single burner: | 14\"W x 12\"/D x 4\"H. |
| Double burner: | 21\"W x 12\"/D x 4\"/\"H. |

**Compact Fryer by Waring**
Stainless steel construction, 8½ lbs. total capacity. Features twin steel wire baskets with 3-lbs. food capacity each. Drains and cleans quickly and easily with a hinged heating element and easily removable, dishwasher-safe stainless steel tank. Unit includes adjustable thermostat and 30-minute timer. 12\"W x 16\"/D x 11\"H. 120V, 1,800 Watts.

For occasional, light duty frying applications only. 0458422

Warranty: 1-year limited. UL. NSF Approved.

**Buffet Ranges**

<table>
<thead>
<tr>
<th>ELEMENT BURNERS</th>
<th>BURNER</th>
<th>TOTAL SIZE</th>
<th>WATTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>9734385</td>
<td>Coil 1</td>
<td>8&quot;</td>
<td>1,500</td>
</tr>
<tr>
<td>9734443</td>
<td>Coil 2</td>
<td>6&quot;</td>
<td>1,650</td>
</tr>
<tr>
<td>9732579</td>
<td>Solid 1</td>
<td>7½&quot;</td>
<td>1,500</td>
</tr>
<tr>
<td>9719931</td>
<td>Solid 2</td>
<td>7½&quot;</td>
<td>1,800</td>
</tr>
</tbody>
</table>

Warranty: 2-year parts & labor. UL Safety & Sanitation Listed.

**Portable Griddles by Cadco**
Heavy-duty cast cooking area: 21" x 12". Non-stick cooking surface. Removable stainless splash guard and grease tray. 120V.

Note: Designed for light-duty, not for constant use.

**Medium Duty Griddle**
Even heat up to 450°F. High Performance for Buffet Lines, Concessionaires, Catering. A 3891876 24½"W x 17¾"D x 9¼"H

**Light Duty Griddle**
Even heat up to 400°F. Excellent performance for short time periods (no more than 2 hours of continuous use is recommended). B 4679205 29"W x 12½"D x 5½"H

Warranty: 1-year limited. UL Safety and Sanitation.

**Electric Crêpe Maker by Waring**
16" cast-iron cooking surface with durable stainless base and heat-resistant carrying handle. Features adjustable thermostat to 570°F and power and ready indicator lights. Includes stainless steel batter spreader and spatula. 22"W x 22"D x 9"H. 120V. 3838000

Warranty: 1-year limited. UL. NSF Approved. Ships from CT.

**Roaster Oven/Warmer by Proctor-Silex**
Cooks, warms, roasts and bakes with adjustable temperature from 200°-450°F. 18-quart capacity (holds up to a 24 lb. turkey). Stainless steel construction. Includes removable rack. 24"W x 15"D x 11½"H. 120V. 2658282

Warranty: 1-year parts & labor, ETL.
Heated Cabinets by Metro®

1½" cabinet slides are lip load which hold (35) 18" x 26" sheet pans. 3" slides are fixed wire which hold (17) sheet pans or (34) 12" x 20" x 2½" deep pans, two per level. Adjustable slides allow for combinations of 18" x 26" pans and various depths of 12" x 20" pans. Combination proof/hold cabinets allow the change from holding mode to proof mode with the flip of a switch. All units include casters (two with brakes). 120V.

A. C5™ 3 Series Insulated Cabinets by Metro®
Features Insulation Armour™, a cool-to-the-touch polymer insulation with built-in handholds for mobility. Also includes Dutch-style (split) doors, exterior digital thermometer, magnetic door latches, drip trough, and removable water pan. 27¾"W x 31½"D x 71¾"H.

Insulated Solid Doors

<table>
<thead>
<tr>
<th>CABINET TYPE</th>
<th>SLIDE SPACING</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4857322*</td>
<td>Holding</td>
<td>1½&quot;</td>
</tr>
<tr>
<td>4733432</td>
<td>Holding</td>
<td>3&quot;</td>
</tr>
<tr>
<td>4733457*</td>
<td>Holding</td>
<td>Adjustable</td>
</tr>
<tr>
<td>5763628*</td>
<td>Proof/Proof</td>
<td>3&quot;</td>
</tr>
<tr>
<td>5763711*</td>
<td>Proof/Proof</td>
<td>Adjustable</td>
</tr>
</tbody>
</table>

Clear Polycarbonate Doors

<table>
<thead>
<tr>
<th>CABINET STYLE</th>
<th>SLIDE SPACING</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5770599*</td>
<td>Holding</td>
<td>3&quot;</td>
</tr>
<tr>
<td>5771535*</td>
<td>Proof/Proof</td>
<td>3&quot;</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, NSF Approved. *Ships from PA.

B. C5™ 1 Series Non-Insulated Cabinets by Metro®
Cabinets feature a brushed aluminum exterior, full-length clear polycarbonate doors, exterior digital thermometer, magnetic door latches, drip trough and removable water pan. 25¾"W x 30¾"D x 69¾"H.

<table>
<thead>
<tr>
<th>CABINET TYPE</th>
<th>SLIDE SPACING</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5794839*</td>
<td>Proof</td>
<td>1½&quot;</td>
</tr>
<tr>
<td>5794851*</td>
<td>Proof</td>
<td>3&quot;</td>
</tr>
<tr>
<td>4733036*</td>
<td>Proof/Proof</td>
<td>1½&quot;</td>
</tr>
<tr>
<td>4732988*</td>
<td>Proof/Proof</td>
<td>3&quot;</td>
</tr>
<tr>
<td>4733131*</td>
<td>Holding</td>
<td>1½&quot;</td>
</tr>
<tr>
<td>4733077*</td>
<td>Holding</td>
<td>3&quot;</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, NSF Approved. *Ships from PA.

C. C5™ 4 Series Insulated Cabinets by Metro®
Cabinets feature Insulation Armour™ Plus, a cool-to-the-touch foamed-in-place polymer insulation. Also includes user-friendly top-mounted controls, air-forced convection for improved temperature consistency and exterior analog thermometer that displays the cabinet temperature even when the cabinet is unplugged & being moved. 33"W x 30"D x 69½"H (undercounter cabinets measure 30½" high to slide under most work surfaces).

<table>
<thead>
<tr>
<th>CABINET TYPE</th>
<th>SLIDE SPACING</th>
<th>DOOR STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8677737</td>
<td>Full Size</td>
<td>Adjustable</td>
<td>Full</td>
</tr>
<tr>
<td>5791607</td>
<td>Full Size</td>
<td>1½&quot;</td>
<td>Full</td>
</tr>
<tr>
<td>1982397</td>
<td>Full Size</td>
<td>Adjustable</td>
<td>Dutch</td>
</tr>
<tr>
<td>2600466</td>
<td>Full Size</td>
<td>1½&quot;</td>
<td>Dutch</td>
</tr>
<tr>
<td>3867093</td>
<td>Undercounter</td>
<td>Adjustable</td>
<td>Full</td>
</tr>
<tr>
<td>5035305</td>
<td>Undercounter</td>
<td>1½&quot;</td>
<td>Full</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, NSF Approved. Ships from PA.

D. C5™ E Series Heated Holding Proofing Cabinets by Metro®
This value driven C5 E-Series design provides the right mix of features to economically hold and proof in the same cabinet. Universal slides accommodate a variety of pans and higher power output assures food stays hot, safe, and appetizing. 25¾"W x 29¾"H x 71¾"H.

<table>
<thead>
<tr>
<th>CABINET TYPE</th>
<th>SLIDE SPACING</th>
<th>DOOR STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7037558</td>
<td>Full Size</td>
<td>Adjustable</td>
<td>Full</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, NSF Approved. Ships from PA.
**Induction Range**
Perfect for the front of the house and back of the house in buffet lines, small kitchen spaces, large kitchens, and catering operations. Stainless steel construction with polycarbonate base housing, digital LED display, 6 power levels, 10 temperature settings, empty pan shutoff, and safety auto shutoff. Temperature range is 150°-450°F. Easy-to-clean touchpad controls and timer with repeat time selection. 13"W x 15"D x 2½"H. 120V. 1800W.

2943546


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**Mirage® Pro Countertop Induction Range by Vollrath®**
This ultra-low profile, portable induction range is designed for light to medium-duty front-of-house cooking, with 90% energy efficiency and 100 power levels with a temperature range of 80°-450°F (lower range is for chocolates). Includes knob control with digital readout, digital troubleshooting display to indicate “Add Pan, Bad Pan or Hot”, overheat protection, small-article detection, pan auto-detection function and empty-pan shut-off. Made with stainless case top and aluminum bottom. Optimized for use with a wider range of induction-ready cookware and service pieces. 14” maximum pan size. 15¼"W x 14"D x 3"H. 120V, 1,800W.

3729449

Warranty: 2-year parts & labor. UL, NSF Approved.

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**Sous Vide Immersion Circulator by Vollrath®**
Sous vide is a cooking method in which food is vacuum sealed in a plastic pouch and then cooked at a preset temperature in a water bath. This cooking method provides more control and perfect, repeatable results. Features a protective stainless steel cage, two-speed pump, and three program settings to produce precise temperature control and consistent circulation. LED temperature readout in °C and °F. 120V. 1,100 watts.

**Immersion Circulator Head**
Clamps on to existing pots or containers. 5"W x 10"D x 12½"H.

2900058

**Immersion Circulator Head, Tank & Cover**
7.9 gallon capacity tank includes drain. 14"W x 31"D x 14½"H.

2724359

Warranty: 1-year limited. ETL, NSF Approved. Ships from WI.

---

**Mirage® Induction Rethermalizers by Vollrath®**
Improve food quality and minimize food waste while using a fraction of the energy. Uses innovative induction technology to run dry without a water bath. Features advanced push button controls with white LED display, temperature control in °F and °C, three soup presets, rethermalize mode, stirring indicator and a locking function. Also includes induction-ready inset & inset cover (ladle shown in picture is not included). Stainless steel finish. 120V, 800W.

**Rethermalizers.**

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 qt. capacity, 11½&quot; D x 13½&quot;H</td>
<td><strong>7787484</strong></td>
</tr>
<tr>
<td>11 qt. capacity, 13½&quot;D x 13½&quot;H</td>
<td><strong>7787528</strong></td>
</tr>
</tbody>
</table>

**Induction ready insets. (Sold each.)**

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 qt.</td>
<td><strong>7790686</strong></td>
</tr>
<tr>
<td>11 qt.</td>
<td><strong>7787682</strong></td>
</tr>
</tbody>
</table>

Warranty: 1-year. NOTE: Requires use of induction-ready inset. Failure to use may damage the unit and will void the warranty. NEMA 5-15P. UL, NSF Approved. *Ships from WI.*
Choosing a Steam Cooker

There are several different types of steamers, each with specific uses and strengths. Here’s a general rundown of the basics:

Convection Steamers Deliver high velocity dry steam for cooking vegetables, rice, fish, hard boiled eggs, pasta, poultry, shellfish, brisket, and ribs. Boilerless units work best for batch/uninterrupted cooking. Standard models (i.e. with steam generators) feature a faster recovery time and are great for speed and interrupted (à la cart) cooking.

Kettles Use low to maximum temperature and operating pressure for stocks, soups, stews, sauces, roasting meats and cooking vegetables.

Braising Pans Used to braise, sauté, simmer, fry, grill, and more. Sample menu applications include steaming vegetables, pan-fried chicken, scrambled eggs, sauces/roux, chicken fried steak, chili, stews, and soups.

Combi Ovens Three methods of cooking in one unit: pressureless steam, convection heat, or a combination of both. While typically more expensive to purchase than a steamer or convection oven alone, combi ovens can be bought in place of both units, lowering the total cost of an operation’s equipment package and equipment footprint requirement.

Countertop Convection Steamer by Vulcan
High performance, 8.5kW, self-contained, stainless steel steam generator. Features easy-access deliming port. Stainless Steel exterior/interior and heavy-duty door. Ideal for speed and interrupted (à la cart) cooking applications. Requires drain and water hookup. 24”W x 33”D. Units ship 208V/3PH but are field convertible to single phase or 240V. Cord and plug are not included. Call for complete product specifications and details.

Warranty: 1-year parts & labor. UL Safety and Sanitation Listed. Ships from KY.

Fresh-O-Matic Countertop Steamer by Nemco
Instantly thermalizes precooked and frozen baked goods, meats, seafood, veggies, and pasta. Illuminated power, heater, and water-level indicators. Easy to operate – just plug it in, add distilled water and push the button to actuate and deliver precisely the right measure of steam. 16½”W x 12”D x 11½”H. 120V, 1,500 Watts.

Warranty: 1-year parts & labor.

Superior Rice Cooker/Warmer
Completely automated cooking process with one-button control. 26-cup product capacity. Stainless steel exterior and cover. Removable pot with non-stick surface. Coated surface on inner chamber for ease of cleaning. Over-heat protection with manual reset. 17”W x 17”D x 12”H. 120V, 1,600W.

Warranty: Exclusive 2-year replacement. UL Safety and Sanitation Listed.

Rice Cookers/Warmers by Proctor-Silex
Designed for cooking rice, grits, oatmeal, and mac & cheese. One-step operation, automatically shifts to warm mode when food has finished cooking. Insulated double-wall stainless steel construction. Heated lid holds in heat to keep contents moist and warm for hours. Easy-to-clean non-stick pot. Moisture cup collects water so it won’t drip on counter. Measuring cup and paddle included. 16⅜” Dia. x 15”H.

Warranty: 1-year parts & labor, ETL, NSF Approved. *Ships from VA.

Rice Cookers/Warmers
9637463 40 Cup
9638834 60 Cup
4788025* 90 Cup

*Ships from VA.

Choosing a Steam Cooker

There are several different types of steamers, each with specific uses and strengths. Here’s a general rundown of the basics:

Convection Steamers Deliver high velocity dry steam for cooking vegetables, rice, fish, hard boiled eggs, pasta, poultry, shellfish, brisket, and ribs. Boilerless units work best for batch/uninterrupted cooking. Standard models (i.e. with steam generators) feature a faster recovery time and are great for speed and interrupted (à la cart) cooking.

Kettles Use low to maximum temperature and operating pressure for stocks, soups, stews, sauces, roasting meats and cooking vegetables.

Braising Pans Used to braise, sauté, simmer, fry, grill, and more. Sample menu applications include steaming vegetables, pan-fried chicken, scrambled eggs, sauces/roux, chicken fried steak, chili, stews, and soups.

Combi Ovens Three methods of cooking in one unit: pressureless steam, convection heat, or a combination of both. While typically more expensive to purchase than a steamer or convection oven alone, combi ovens can be bought in place of both units, lowering the total cost of an operation’s equipment package and equipment footprint requirement.

Countertop Convection Steamer by Vulcan
High performance, 8.5kW, self-contained, stainless steel steam generator. Features easy-access deliming port. Stainless Steel exterior/interior and heavy-duty door. Ideal for speed and interrupted (à la cart) cooking applications. Requires drain and water hookup. 24”W x 33”D. Units ship 208V/3PH but are field convertible to single phase or 240V. Cord and plug are not included. Call for complete product specifications and details.

Warranty: 1-year parts & labor. UL Safety and Sanitation Listed. Ships from KY.

Fresh-O-Matic Countertop Steamer by Nemco
Instantly thermalizes precooked and frozen baked goods, meats, seafood, veggies, and pasta. Illuminated power, heater, and water-level indicators. Easy to operate – just plug it in, add distilled water and push the button to actuate and deliver precisely the right measure of steam. 16½”W x 12”D x 11½”H. 120V, 1,500 Watts.

Warranty: 1-year parts & labor.
Steam Tables

Electric models feature individual infinite switch heat controls and indicator light that remains on while control is in ON position. All models feature 3/8" thick poly cutting board mounted on stainless steel shelf with support brackets, stainless steel legs and under shelf. Standard 12" x 20" well openings. 30%"D x 34%"H. Cord and plug included on all electric models.

**Electric Open Well Steam Tables**

Heavy-duty stainless steel with die stamped top and galvanized steel liner. Each well features a high-output heating element (500 Watts each on 120V units and 750/1,000 Watts each on 208/240V units). Designed for use with spillage pans (sold separately).

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>VOLTS</th>
<th>PLUG</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 2940202</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>120</td>
<td>5-20P 180</td>
</tr>
<tr>
<td>1081708*</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>208/240</td>
<td>6-20P 180</td>
</tr>
<tr>
<td>4890548</td>
<td>4</td>
<td>62⅝&quot;</td>
<td>208/240</td>
<td>L6-30P 215</td>
</tr>
<tr>
<td>1313670</td>
<td>5</td>
<td>77¾&quot;</td>
<td>208/240</td>
<td>L6-30P 240</td>
</tr>
</tbody>
</table>

**Electric Sealed Well Steam Tables**

Ideal for educational, healthcare, and long-term care applications. Individual wells are constructed of stainless steel, fully coved and sealed, eliminating the need for spillage pans. Each well features a high-output heating element (640 watts at 120V and 825/1,100 watts at 208/240V) and drain.

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>VOLTS</th>
<th>PLUG</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3215538*</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>120</td>
<td>5-20P 190</td>
</tr>
<tr>
<td>9648855</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>208/240</td>
<td>6-20P 190</td>
</tr>
<tr>
<td>8388388</td>
<td>4</td>
<td>62⅝&quot;</td>
<td>208/240</td>
<td>L6-30P 235</td>
</tr>
<tr>
<td>2541945*</td>
<td>5</td>
<td>77¾&quot;</td>
<td>208/240</td>
<td>L6-30P 270</td>
</tr>
</tbody>
</table>

Warranty: 2-year parts & 1-year labor. UL, NSF Listed. *Ships from GA.

**Wet Bath Tables.** Features single well with stainless liner for water, no need for spillage pans. Includes drain and hi-med-low adjustable gas valve.

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>VOLTS</th>
<th>PLUG</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 8590237*</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>120</td>
<td>5-20P 190</td>
</tr>
<tr>
<td>8083852*</td>
<td>4</td>
<td>62⅝&quot;</td>
<td>208/240</td>
<td>L6-30P 235</td>
</tr>
<tr>
<td>4617162*</td>
<td>5</td>
<td>77¾&quot;</td>
<td>208/240</td>
<td>L6-30P 270</td>
</tr>
</tbody>
</table>

**Gas Steam Tables**

Heavy-duty stainless steel with die stamped top and stainless steel liner. Open well units feature individual infinite switch heat controls. Wet bath units feature single control. Natural Gas (field convertible to LP). 1/2" NPT rear gas connection. CSA, NSF Listed. 

**Open Well Tables.** Designed for use with spillage pans (sold separately).

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8122924*</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>10,500</td>
</tr>
<tr>
<td>9136902*</td>
<td>4</td>
<td>62⅝&quot;</td>
<td>14,000</td>
</tr>
<tr>
<td>6991181*</td>
<td>5</td>
<td>77¾&quot;</td>
<td>17,500</td>
</tr>
</tbody>
</table>

**Wet Bath Tables.** Features single well with stainless liner for water, no need for spillage pans. Includes drain and hi-med-low adjustable gas valve.

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>TOTAL BTUS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8590237*</td>
<td>3</td>
<td>47⅛&quot;</td>
<td>15,000</td>
</tr>
<tr>
<td>8083852*</td>
<td>4</td>
<td>62⅝&quot;</td>
<td>25,000</td>
</tr>
<tr>
<td>4617162*</td>
<td>5</td>
<td>77¾&quot;</td>
<td>25,000</td>
</tr>
</tbody>
</table>

**Gas Conversion Kit (Natural Gas to LP)**

**Gas Conversion Kit available at no charge with the purchase of a steam table.**

---

**Steam Table Accessories**

- **6916326** Field Installable Caster Kits compatible with gas and electric models.
- **9097916** Aluminum Spillage Pans. Sold each.
- **Cafeteria Style Breath Guards**
  - **C 2740709** For 3 Well Models
  - **5674809** For 4 Well Models
  - **4844825** For 5 Well Models
- **D 8785690** End Guard (for one end)

*Ships from GA.

---

**Self Serve Style Breath Guards**

- **E 1154595** For 3 Well Models
- **2949816** For 4 Well Models
- **3879940** For 5 Well Models
- **F 5675113** End Guard (for one end)

Ships from GA.
Steam Tables & Steamers

**Electric Steam Tables** by Vollrath®
Thermoset fiber-reinforced resin wells with dome heating elements for improved energy efficiency. Feature built-in drains, stainless steel body, legs and base, plate shelf and polycarbonate cutting board. Standard 12" x 20" well openings. 32"D x 34"H. **Note: Items are made to order and are not returnable.**

**Standard Tables.** 480 Watts per well, 120V.

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>VOLTS</th>
<th>PLUG</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>2189637</td>
<td>46½&quot;</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>8220139</td>
<td>61¼&quot;</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>2194702</td>
<td>7&quot;</td>
<td>-</td>
</tr>
</tbody>
</table>

**High Wattage Tables.** 700 Watts per well.

<table>
<thead>
<tr>
<th>WELLS</th>
<th>W</th>
<th>VOLTS</th>
<th>PLUG</th>
</tr>
</thead>
<tbody>
<tr>
<td>5294236</td>
<td>3</td>
<td>46½&quot;</td>
<td>120</td>
</tr>
<tr>
<td>6294235</td>
<td>4</td>
<td>61¼&quot;</td>
<td>120</td>
</tr>
<tr>
<td>3488400</td>
<td>3</td>
<td>46½&quot;</td>
<td>208/240</td>
</tr>
<tr>
<td>1507862</td>
<td>5</td>
<td>7&quot;</td>
<td>208/240</td>
</tr>
</tbody>
</table>

**Low Water Energy Convection Steamers** by Vulcan
The first Energy Star® qualified counter-top, generator-based convection steamer uses 90% less water without sacrificing cooking quality. Ideal for speed and interrupted (à la cart) cooking applications. Requires drain and water hookup. 24"W x 33"D. Units ship 208V/3PH but are field convertible to 240V/60-50/3PH. Cord and plug are not included. Call for complete product specifications and details.

| 9591738 | 3 pan capacity | 19½"H |
| 1694683 | 5 pan capacity  | 26"H  |
| 3581725 | Scaleblocker™ Steam Filtration System |

UL Safety and Sanitation Listed. Ships from KY.

**Floor Convection Steamers** by Vulcan
Two-compartment steamers with cabinet base and stainless steel interiors. Standard models heat to 212°F. "Powersteam" Super Heated™ Steam models heat to 235°F with a high efficiency steam generator and staged filling for faster cooking time & continuous high volume steam. All models include stainless steel cabinet base, easy-to-use deliming port, separate manual controls with 60 minute timer buzzer, constant steam feature and heavy-duty doors. Requires drain and water hookup.

**Gas.** 24"W x 35½"D, 125,000 BTU. 3/4" gas connection. Specify Natural or LP gas and elevation (if over 2,000').

| 0151407 | 6 Pan capacity, Standard, 64"H |
| 1622430 | 6 Pan capacity, Powersteam, 64"H |
| 0151894 | 10 Pan capacity, Standard, 73½"H |
| 3680105 | 10 Pan capacity, Powersteam, 73½"H |

**Electric.** 24"W x 35½"D. Ships 208/60/3 phase, field convertible to 1 phase or 240V. Note: Cord and plug not included.

| 3659695 | 6 Pan capacity, Powersteam, 64"H |
| 2349858 | 10 Pan capacity, Powersteam, 71.3"H |

UL, NSF Approved. Ships from KY.
A. Affordable Portable™ Servers by Vollrath®
Hot food tables with (4) standard 12” x 20” well openings heated by a 525 watt element and insulated by glass fiber that concentrates and retains heat under pans. Units feature an enclosed base, clear acrylic breath guard, 4” casters (two with brakes) and carbon steel construction. Designed for use with spillage pans (sold separately). Additional configurations available. 60”W x 24”D x 35”H to work surface. 120V, includes cord and NEMA 5-30P plug. 182 lbs.
7092141 Hot Food Table, Woodgrain Vinyl Exterior.
0150995 Hot Food Table, Black Vinyl Exterior
8051393 Plate Rest with Mounting Kit
Accessories. Available only when ordered with units.
4858502 46” Tray Slide
4858536 60” Tray Slide
Warranty: 1-year parts & labor. UL, NSF Approved. Ships from WI.

B. Cafeteria Style Portable Servers
Hot food tables with (4) standard 12” x 20” well openings heated by a 525 watt element with infinite controls and insulated by glass fiber that concentrates and retains heat under pans. Units feature an enclosed base, cafeteria-style breath guard with stainless steel top, 4” casters (two with brakes) and carbon steel body. Designed for use with spillage pans (sold separately). 24”D x 35”H to work surface. 120V, includes cord and NEMA 5-30P plug.
4857975 46”, 3 Well, 258 lbs.
4858023 60”, 4 Well, 348 lbs.
Accessories. Available only when ordered with units.
4858502 46” Tray Slide
4858536 60” Tray Slide
Warranty: 1-year parts & labor. UL, Certified to NSF Standard 4. Ships from WI.
**Quickchiller™ Blast Chiller** by Alto-Shaam

Increase food safety and production by rapidly cooling food through the danger zone. Save labor with downloadable HACCP data and a USB port. Touch screen control with 20 preset menu options. Quick freeze, soft chill, hard chill and holding modes with an automatic defrost cycle. 115V or 220V.

<table>
<thead>
<tr>
<th>Pan Cap</th>
<th>W</th>
<th>D</th>
<th>H</th>
<th>HP</th>
<th>PHS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2703784</td>
<td>3</td>
<td>27&quot;</td>
<td>30&quot;</td>
<td>0.5</td>
<td>1</td>
</tr>
<tr>
<td>6800672</td>
<td>5</td>
<td>57&quot;</td>
<td>36&quot;</td>
<td>0.75</td>
<td>1</td>
</tr>
<tr>
<td>1226990</td>
<td>20</td>
<td>40&quot;</td>
<td>39&quot;</td>
<td>1.5</td>
<td>1</td>
</tr>
</tbody>
</table>

Warranty: 5-Year Limited Warranty on self-contained compressor effective from date of shipment. (Excludes labor). Shipment from WI.

---

**Tilting Braising Pans** by Vulcan

Perhaps the most versatile piece of commercial cooking equipment available, it can braise, boil, simmer, griddle cook, pan fry, steam, thaw, poach, blanch, heat canned foods, sauté, act as a proof box or oven and store hot bakery products. Call for complete product specifications and details.

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>WIDTH x DEPTH x HEIGHT</th>
<th>BTU</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>045665</td>
<td>30 gal. 36&quot; x 15½&quot; x 30½&quot;</td>
<td>90,000</td>
<td>630</td>
</tr>
<tr>
<td>6377147</td>
<td>40 gal. 46&quot; x 19½&quot; x 33½&quot;</td>
<td>120,000</td>
<td>760</td>
</tr>
</tbody>
</table>

**Gas Models.** Specify Natural or LP and elevation (if over 2,000').

**Electric Models.** Specify 208V or 240V and 1 or 3 Phase.

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>WIDTH x DEPTH x HEIGHT</th>
<th>BTU</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2703784</td>
<td>3 gal. 27&quot; x 30&quot; x 38&quot;</td>
<td>600</td>
<td>135</td>
</tr>
<tr>
<td>6800672</td>
<td>5 gal. 57&quot; x 36&quot; x 42&quot;</td>
<td>720</td>
<td>185</td>
</tr>
<tr>
<td>1226990</td>
<td>20 gal. 65&quot; x 39&quot; x 71½&quot;</td>
<td>1,500</td>
<td>225</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. Ships from KY.

---

**Electric Steam Kettles** by Vulcan

High-production kettles for kitchens that need to prepare large volumes of soups or sauces. Self-contained design installs easily. Double-wall stainless steam jacket extends over 2/3 of the kettle and operates at 50 PSI for fast heat-up. Kettle has a smooth rounded bottom and tilts for safe dispensing. Temperature range is 90° to 298°F. Jacket contains water, rust inhibitor, and antifreeze. Elements are removale for serviceability. Ships 208/60/3 phase, field convertible to 1 phase or 240V.

<table>
<thead>
<tr>
<th>CAPACITY x WIDTH x DEPTH x HEIGHT</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5883012 6 gal. 21¼&quot; x 15½&quot; x 30½&quot;</td>
<td>135</td>
</tr>
<tr>
<td>5883087 12 gal. 25½&quot; x 19½&quot; x 33½&quot;</td>
<td>185</td>
</tr>
<tr>
<td>6653166 20 gal. 35¼&quot; x 25½&quot; x 53½&quot;</td>
<td>225</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, NSF Approved. Ships from KY.
**Combi & Convection Ovens**

**Combi/Steamer Ovens** by Vulcan

Cook, Steam, Bake, Roast, Proof, Grill, Braise, Retherm, and more. Controlled with just 3 simple knobs: Temperature, Time and Humidity, so operator training takes just minutes. Units are boilerless with auto-reversing fan for exceptional cooking results. Max capacity of (7) racks for a total of (7) 18" x 26" or (14) 12" x 20" pans. 3/4" water connection and drain required for installation (note: water filtration required). 35"H (63.1"H with Stand) x 42.2"W x 43.3"D. Electric models do not include cord and plug.

**Natural Gas, 80,000 BTU**

- **6590100** 120V required for controls.
- **4165008** 208V. Specify 1 or 3 phase.
- **8086189** 240V. Specify 1 or 3 phase.

Warranty: 1-year parts & labor. UL, NSF Approved. Ships from KY.

**Combitherm® Ovens** by Alto-Shaam

Steam, bake, brown, braise, and even smoke foods in our most popular all-in-one combination oven. Zero clearance design allows placement next to any equipment anywhere on the line. Removable cooking probe for quick and easy replacement. Boilerless steam and 5-speed auto-reversing fan. Uses 35% less water than other combs. Automatically vents heat and steam during final 60 seconds of cooking to prevent operator injury. Optional integrated smoker. Call for complete specifications and additional models and sizes. Cord and plug not included on electric models.

- **16 pan capacity**, 38"H x 43¾"W x 46½"D.
  - **9979402** 208/240V, 3PH
  - **9981648** 208/240V, 3PH
  - **9842436** Specify Gas type

- **11 pan capacity**, 45½"H x 35¾"W x 41½"D.
  - **9979626** 208/240V, 3PH
  - **9842220** Specify Gas type

- **7 pan capacity**, 35½"H x 35½"W x 41¼"D.
  - **9981127** 208/240V, 3PH
  - **9842428** Specify Gas type

**Countertop Boilerless Convection Steamers**

Designed specifically for batch/uninterrupted cooking applications. No water or drain connection required. Stainless steel construction with heavy-duty door and latch mechanism. Features 60-minute timer with constant steam feature, easy-to-clean stainless steel reservoir and simple-to-use controls, including On/Off switch with ready & low water light. 24"W x 33"D. 208V/3Ph (field convertible to 1 phase).

- **3 pan capacity**, 19½"H, 190 lbs.
  - **7900285**
  - **7900293**

- **5 pan capacity**, 26½"H, 220 lbs.
  - **7900295**

Warranty: 2-year parts & labor. UL Safety & Sanitation Listed. Ships from KY.
Pizza Ovens & Merchandisers

**Fusion Pizza & Snack Merchandiser® by Tomlinson**

Each of three 17” x 17” heated shelves hold up to a 16” pizza. Also perfect for holding and merchandising other foods. Each shelf includes a raised rack to help keep the shelves clean and the food fresh. Also features an adjustable thermostat (80°F to 160°F), front and back doors for easy accessibility, tempered glass side panels with polycarbonate doors, stainless steel corner posts and an inside thermometer. Comes with sign kit with “Hot Fresh Pizza” magnet set. 19”W x 19”D x 19”H. 120V.

*A 2588358*

Warranty: 1-year limited. UL Safety and Sanitation Listed.

**Fusion Pizza Oven® by Tomlinson**

Bakes most regular and thin crust frozen pizzas up to 12” in diameter in 8-12 minutes. Durable Calrod® heating elements provide even heating throughout the oven. Features a 15-minute automatic timer, removable crumb tray and brushed stainless steel exterior. 22”W x 20”D x 7½”H. 120V.

*B 3140782*

Warranty: 1-year limited. UL, NSF Approved.

**Flav-R-Savor® by Hatco**

One-door cabinet balances heat and humidity to maintain food quality for longer salability. Provides even temperatures for hold times up to four hours. Features fluorescent lights, tempered glass, a 1-gal. water reservoir, low-water warning light, field reversible doors and motorized four-tier rack. Holds up to 19” pizzas. 22½”W x 24”D x 32½”H. 120V. 120 lbs.

*9268459*

Warranty: 1-year parts & labor. Plus 1-year additional year parts-only on Flav-R-Savor metal sheathed air heating elements. UL, NSF Approved. Ships from WI.

**Double-Deck Pizza Oven - Dual Chamber by Waring**

Make fresh, delicious baked pizza or other hot snacks with the Waring® WPO750 double-deck, dual chamber pizza oven. Two independent chambers with their own deck controls can operate at different temperatures simultaneously. Each ceramic pizza deck holds an 18” diameter pizza and accommodates standard half-size sheet pans. Fully insulated stainless steel exterior with a consistent interior temperature. 28”W x 27”H x 25”D. 240V.

*4737798*

Warranty: 1-year limited. NSF Approved. Ships from PA.
6 Oz. Popper by Star
Produces (135) 1-oz. servings of popcorn per hour. Heated stainless steel deck helps keep product fresh and crisp. Features 1/8" thick clear tempered glass panels with aluminum corner posts for easy cleaning and excellent merchandising. Two clear Lexan doors have full-length aluminum hinges with magnetic catch to stand up to consistent use. Clear Lexan serving drop panel provides great visibility and removes easily for cleaning.
19½"W x 14¼"D x 25½"H.
7724537
Warranty: 2-year parts & labor. UL, NSF Approved.

Mini JetStar Popper by Star
Requires only 16" of counter space yet pops (115) 1-oz. servings per hour. 4 oz. aluminum kettle with stainless exterior shell. Clear one-piece polycarbonate wrap construction. Stainless steel drop-down panel for easy access and removal of old maids. Heated stainless steel corn pan. Cabinet holds (20) 1-oz. servings.
15¼"W x 14½"D x 23¾"H. 120V.
3395936
UL, UL Sanitation. Ships from TN.

High Production Poppers by Star
Nickel-plated kettle with stainless steel shell and twin hanger arms provide maximum popcorn expansion, excellent cleanability and the safest operation of any high production kettle on the market. Stainless steel cabinet is designed for long, trouble-free service life with tempered glass panels, full-length door hinges and rugged aluminum alloy corner posts. Heated deck and infrared heat lamp keep popped corn fresh.
35½"H x 21½"W x 21½"D. 120V.
(0096990 is 240V, 28¼"W x 24¼"D and includes a NEMA 6-15P plug).

<table>
<thead>
<tr>
<th>KETTLE SERVINGS</th>
<th>SIZE / HOUR</th>
<th>WATTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2103513</td>
<td>8 oz.</td>
<td>170</td>
</tr>
<tr>
<td>6103212</td>
<td>12 oz.</td>
<td>240</td>
</tr>
<tr>
<td>0096990</td>
<td>18 oz.</td>
<td>360</td>
</tr>
</tbody>
</table>
UL, NSF Approved. Ships from TN.

JetStar Poppers by Star
Made with four-corner post construction and easy-clean nickel-plated popping kettle. Durable, tempered glass panels are three times thicker than competitive models. 1,000 watt element provides excellent popping performance, even from a cold start. One-piece kettle lid with magnet catch makes loading kettle easy and safe. Heated corn deck and stainless steel old maid drawer keeps maintenance to a minimum. Graphics included.
19½"W x 14¼"D. 120V.
8 oz. Antique Style 135 servings/hr.
25½"H.
8068280
6 oz. Contemporary Style 170 servings/hr.
30¼"H.
4182630 Standard Model
4302196 Self-Serve Model
Warranty: 2-year parts & labor. NSF Approved. Ships from TN.

Popcorn Pack
It’s a triple play for convenient popping! The Mega Pop® Corn/Oil Kit with Coconut Oil includes all your corn, oil and salt ingredients ready to go in one neat little package. Coconut oil blend is standard. Zero trans fat. All in one pack - just add to the machine!
Available in 4 oz, 6 oz. and 8 oz. sizes.
7265712 36 - 4 oz. packs
8573077 36 - 6 oz. packs
8242276 24 - 8 oz. packs
Hot Dog Concessions

**Roller Grill**

Stainless steel construction with 11 non-stick rollers. Each roller features individual heating elements and individual 360° rotation. Includes removable drip tray, non-slip rubber feet and 4' power cord. 20½"D x 13½"H. 120V.

0885863 30 Dogs, 23½"W


---

**Grill-Max™ Roller Grills** by Star

“Stadium seating”, the unique slanted roller design, provides the best hot dog presentation. Bun box design saves space while using the ambient temperature from the roller grill to gently warm buns. Two surfaces available: Star Grill-Max™ with chrome rollers, and Star Grill-Max Pro™ with Duratec™ coated rollers. 30 hot dog/32 bun capacity. 23¾"W x 20¾"D x 12½"H. 120V.

1267210 Roller Grill - Chrome
0215459 Roller Grill - Duratec™
9267204 Sneeze Guard - 1 Door

UL. NSF Approved. Ships from TN.

---

**Hot Dog Steamer**

You can’t beat the money making magic of a classic ballpark hot dog. This countertop hot dog steamer cooks ’em up plump and juicy, and adds merchandising appeal to attract hungry customers. Smart design uses steam to keep buns on the upper bun rack moist and fresh. User-friendly features minimize the need for operator attention. Best of all, hot dogs can be ready to serve in as few as 10 minutes!

2316390 30 Dogs, 23½"W

Warranty: Exclusive 2-year repair/replace. NSF Approved.

---

**Refrigerated Rail** by Arctic Air

Compact countertop refrigerated prep/toppings rail, s/s exterior and interior, cold-wall thermal temperature exchange, no defrost cycle. Front row accepts up to 4"D pans and back row accepts up to 6"D pans. Adjustable plastic feet, designed to meet and/or exceed NSF 7 requirements, 115V, 8' cord and NEMA 5-15P plug, ETL Safety & Sanitation certified.

4 pan 115V | 4 Amp
Outfitted with: 4 – 1/6th size pans with lids | 65 lbs.
6050131

8 pan 115V | 4 Amp
Outfitted with: 8 – 1/6th size pans with lids | 80 lbs.
5878583

Warranty: Limited 1-year parts & labor. Ships from MN.

---

**Roller Grill**

“Stadium seating”, the unique slanted roller design, provides the best hot dog presentation. Bun box design saves space while using the ambient temperature from the roller grill to gently warm buns. Two surfaces available: Star Grill-Max™ with chrome rollers, and Star Grill-Max Pro™ with Duratec™ coated rollers. 30 hot dog/32 bun capacity. 23¾"W x 20¾"D x 12½"H. 120V.

0885863 30 Dogs, 23½"W


---

**Grill-Max™ Roller Grills** by Star

“Stadium seating”, the unique slanted roller design, provides the best hot dog presentation. Bun box design saves space while using the ambient temperature from the roller grill to gently warm buns. Two surfaces available: Star Grill-Max™ with chrome rollers, and Star Grill-Max Pro™ with Duratec™ coated rollers. 30 hot dog/32 bun capacity. 23¾"W x 20¾"D x 12½"H. 120V.

1267210 Roller Grill - Chrome
0215459 Roller Grill - Duratec™
9267204 Sneeze Guard - 1 Door

UL. NSF Approved. Ships from TN.

---

**Hot Dog Steamer**

You can’t beat the money making magic of a classic ballpark hot dog. This countertop hot dog steamer cooks ’em up plump and juicy, and adds merchandising appeal to attract hungry customers. Smart design uses steam to keep buns on the upper bun rack moist and fresh. User-friendly features minimize the need for operator attention. Best of all, hot dogs can be ready to serve in as few as 10 minutes!

2316390 30 Dogs, 23½"W

Warranty: Exclusive 2-year repair/replace. NSF Approved.
**Chip Warmers** by Vulcan

Fully removable front panel and bottom baffle allows full access to interior for quick and easy cleaning. Top-filled doors open wide for easy chip loading. Front door serves as a shelf when scooping chips. Sloped front allows secure closure and easy opening. Unit comes with illuminated On/Off switch and adjustable rear-mounted thermostat (90°-190°F). 26½”W x 30½”D.

- **7993648** 26 Gallon Capacity, 30½”H. 115 lbs.
- **9807506** 46 Gallon Capacity, 38”H. 153 lbs.

Warranty: 1-year parts & labor, lifetime on heating elements & drawer slides. UL, NSF Approved.

Ships from KY.

---

**Lighted Nacho Warmers** by Star

Stainless steel bodies with colorful lighted signs. Portion control stainless pump delivers 3/4 oz. of cheese per stroke. Adjustable thermostat provides accurate temperature control. Designed for use with a #10 can. 3½ qt. capacity. Heated spout model prevents cheese from hardening inside pump nozzle. Includes Nacho, Fudge, Chili, Chili Dog, and BBQ signs. Cabinet: 9”W x 15½”D x 15½”H. 120V.

- **A 4348538** Standard Pump
- **B 2348522** Heated Spout
- **5082920** 3½ Quart Insert

UL, NSF Approved. *Ships from TN.

---

**Condiment Pump Boxes** by San Jamar®

High-capacity boxes for 1 gallon jars or #10 cans. Boxes include Ultra pump to dispense right from jars or cans. No caps or adapters needed. Both units measure 7⅛”W x 7⅛”D.

- **C 6236814** #10 Can, 14½”H
- **8236812** 1 gal. Jar, 17½”H

---

**Frontline Dispensing Systems**

by San Jamar®

Pumps are NSF clean-in-place listed, which means no disassembly is needed for daily cleaning. Metal finish.

**Countertop Box System.** High capacity box can be placed where needed. For use with gallon jars, #10 cans, or pour directly into food safe liner. Includes tamper-resistant spring latch. Box measures 7”W x 7”D x 11”H.

- **D 2501427** 7 qt. Round Cover & Pump System. Fits standard 7 qt. inset pans for high-capacity condiment dispensing (container not included). Includes tamper resistant spring latch.
- **E 3501426**

---

**Coldmaster® Crock**s by Carlisle®

Easy-to-use crocks hold up to 2 quarts of salad dressings or condiments. Simply freeze overnight and crocks will keep their contents at 40°F or lower for up to eight hours. Optional lids and pumps are available to enhance your condiment service. Add organizers to create a condiment or topping station.

- **1164672** White Crock
- **7339781** Clear Solid Lid
- **1104694** Clear Slotted Lid
- **9339789** Clear Pump Lid
- **1339795** Condiment Pump
- **7199433** 3 Hole Organizer

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**Pump Dispenser Kits** by San Jamar®

Conveniently packaged pump with 38, 39, 110 mm plastic screw caps and 110, 160 mm plastic snap caps. Choose from adjustable economy model, durable 1 oz. Ultra pump, or 1 oz. Mega pump for thick sauces like tartar sauce and salsa.

- **F 4345484** Adjustable, 5” Tube
- **G 1209097** Ultra, 9” Tube
- **H 1312990** Mega, 4” Tube

**EZ-Chill® Refreezable Ice Pack**

Keeps your condiments chilled without the mess and hassle of ice. 6/Cs.

- **4358503**
**Hot Merchandisers**

**Cayenne® Hot Food Merchandisers** by Vollrath®
Present and keep warm an endless variety of food products. Thermostatically controlled heat with a temperature range of 85°-175°F. Internal humidifying system keeps food looking fresh longer. Three adjustable tiered shelves provide versatile displays. Front and rear sliding doors offer easy loading and customer self-serve convenience. Illuminated display features separate light control - lights can be used without heating the merchandise. 19”D x 25”H, 120V.

- **5617469** 26”W, 85 lbs.
- **2754612** 35½”W, 108 lbs.
- **2751733** 47”W, 156 lbs.

Warranty: 1-year limited. NSF Approved. Ships from WI.

**Electric Rotisserie Ovens** by Vollrath®
Maximize your merchandising with clear glass front and rear. Features full stainless steel construction with chrome plated wire baskets and removable drip tray for easy cleaning. Unique circulation fan ensures consistent heat is distributed throughout the chamber for even cooking and browning. Oven is thermostatically controlled, making it suitable for continuous use. Capacities noted are in terms of 3 lbs. chickens. 220V. (8865594 is NEMA 6-15P, 8861528 must be hard wired).

- **8865594** 8 Bird capacity, 30”W x 24”D x 26”H
- **8861528** 15 Bird capacity, 38”W x 24”D x 26”H

Warranty: 1-year limited. NSF Approved. Ships from WI.

**Glo-Ray® Merchandising Warmers** by Hatco
Dual slant shelf units designed for showcasing wrapped or boxed food, keeping hot food safely at proper serving temperatures. Offering the convenience of self-serve impulse purchases, also great as pass-thru from kitchen to server. Thermostatically controlled hardcoat heated base with Glo-Ray® infrared top heat focused to outer edges where heat loss is greatest. Includes divider rods, shatter-resistant lighting, open front and back, tempered glass sides and 4” legs. Gray exterior finish. Other sizes and configurations available. 24¼”D x 32½”H. 6'L cord and plug. 120V. Made in USA.

- **0252031** 24”W 11.3 amps NEMA 5-15P 115 lbs.
- **8166761** 36”W 15.1 amps NEMA 5-20P 160 lbs.

Warranty: 1 year parts & labor, 2 year parts on metal sheathed air element. UL, UL-EPH. Ships from WI.

**Hot Food Merchandisers** by Hatco
Curved tempered glass accentuates the food displayed inside. Units combine the exclusive Glo-Ray® infrared heating pattern with a heated base, to help products stay at that “just made” temperature longer. Aluminum “cool base” construction uses less energy than competitive units. Pans not included. Units are not humidified. 26”D x 31¾”H, 120V.

- **7376569** 32½”W, 174 lbs.
- **0062315** 45½”W, 222 lbs.

Stainless Exterior
- **7902273** 32½”W, 174 lbs.
- **7902281** 45½”W, 222 lbs.

Black Exterior
- **790273** 32½”W, 174 lbs.
- **7902711** 45½”W, 222 lbs.

UL Sanitation. Ships from WI.
AGENCIES

NSF International National Sanitation Foundation
In the foodservice industry, NSF International’s primary function is to create sanitation safety standards for testing products. In most instances, restaurants will be required to have NSF Listed equipment and supplies to pass health inspections.

UL Underwriter’s Laboratories, Inc.
UL’s primary focus is on equipment safety standards. UL tests both electrical and gas fired food service equipment. In many instances, UL Listed products are acceptable alternatives to NSF Listed items during health inspections. Consult your local regulatory offices for further information.

The UL – EPH symbol is given to restaurant equipment that has been evaluated and passed Environmental and Public Health standards. The UL-EPH CLASSIFIED version is given to products that have met other food equipment environmental safety standards, like NSF.

ETL Electronic Testing Laboratories – a Division of Intertek
ETL tests electrical and gas equipment to a variety of other national safety standards including UL, CSA, ANSI, ASTM, and NFPA. The ETL Listed Mark is recognized by local inspectors and Authorities Having Jurisdiction (AHJs) throughout North America.

Energy Star
Although not normally required by local regulatory commissions, using Energy Star Certified equipment in your restaurant or foodservice operation can save thousands annually on energy bills. Using Energy Star Certified equipment can also qualify you for a variety of tax credits. Energy Star standards are set by both the E.P.A. (Environmental Protection Agency), and the Department of Energy.

EXCLUSIVE WARRANTIES

As an added value, several Superior® label products offered throughout this catalog carry enhanced warranties. The following is a summary of these warranties:

2 Year Replacement In the event of product failure, product will be replaced for a period of twenty-four (24) months from date of original purchase.

2 Year Repair/Replace In the event of product failure, a service appointment will be made to repair the unit on site at no charge for the service call, parts or travel. In the event of a second failure on the same product, product will be replaced at no charge. Total warranty period is twenty-four (24) months from date of original purchase.

Warranty Details
• Any product that requires replacement/service under the terms of these exclusive warranties will be rectified by calling 888-909-2080.
• The use of service agencies other than those approved by US Foods® Culinary Equipment & Supplies® will void the warranty and any charges incurred associated with the product will be the responsibility of the end user.
• Warranty is effective from the original purchase order date and is not continuous (i.e. warranty does not restart if a replacement unit is sent out).
• Warranty is not transferable to a subsequent purchaser.
• Replacements are limited to one unit per original owner and only covers products shipped into the contiguous United States, Hawaii, Alaska and Canada.
• US Foods® Culinary Equipment & Supplies® reserves the right to deny warranty claims based on the following:
  • Equipment failure relating to improper installation, utility connection or supply and problems due to ventilation.
  • Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
  • Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation.
  • Equipment that has the model number or serial number removed or altered.
  • Equipment that has been installed in other than a commercial application.
ELECTRIC EQUIPMENT

Commercial foodservice equipment powered by electricity comes in many different voltage and phase configurations and are noted in the product copy in this publication. Most products noted as 110V, 115V or 120V are single phase and include a NEMA 5-15P or 5-20P plug. Higher voltage products do not always include a cord and plug and may require a hard-wire installation by a licensed electrician. Specification sheets are available for each of these products. We recommend reviewing this information with your facility manager prior to equipment purchase to ensure proper installation. The illustration below displays the most common NEMA plug configurations referenced in electrical equipment product copy in this publication.

NEMA PLUG CONFIGURATIONS

Not to scale. Receptacle side shown; plug is a mirror image.

<table>
<thead>
<tr>
<th>Ground</th>
<th>Neutral</th>
<th>Hot/Line</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1" alt="Ground" /></td>
<td><img src="image2" alt="Neutral" /></td>
<td><img src="image3" alt="Hot/Line" /></td>
</tr>
</tbody>
</table>

5-15P  5-20P  5-30P  6-15P
6-20P  6-30P  14-20P  14-30P

Please note:

All commercial foodservice equipment is for commercial use only and is not coded for residential use. Use of this equipment in non-commercial settings voids all warranties. All equipment installation including adjustments, calibrations, leveling, tightening of fasteners, utility connections, safety devices, etc. are the responsibility of the installer and not that of US Foods®, Inc., or its subsidiaries, affiliates or locations.

GAS EQUIPMENT

Commercial foodservice equipment powered by gas is either configured for Natural Gas or Liquid Propane (LP) Gas. Products shipped from our inventory are configured for standard elevations. Locations with elevations over 2,000’ require a different configuration for products and need to be ordered directly from the manufacturer. All gas equipment should only be installed by a licensed professional.

ENERGY EFFICIENCY

According to industry experts, the annual energy bill for commercial food service is $10 billion. 80% of this is squandered by the use of inefficient equipment. Through placement of our ‘Green’ logo, US Foods® Culinary Equipment & Supplies® is committed to help easily identify more energy efficient equipment product offerings as defined by our manufacturing partners.

EQUIPMENT 435
REFRIGERATION
What’s hot in Refrigeration?

Keeping ingredients, leftovers, prepped sauces and frozen meals cold takes a lot of help from thermal dynamics. On the next few pages, you’ll find the latest in everything from full walk-in coolers and commercial freezers to small undercounter prep units. You’ll also find choices in beer equipment as well as merchandising storage to help you showcase your specialty foods while keeping them fresh.

Food safety tips

1. Food has to be kept within certain temperature ranges to be in the safety zone for serving. Most refrigerators set to 40°F or lower will protect food from harmful bacteria.
2. Reach-in and walk-in coolers are not designed to cool large quantities of hot food quickly.
3. The storage location of your food products in your reach-in refrigerator is critical to food safety, so place your foods in this top-to-bottom order to help prevent cross-contamination: Ready-to-Eat Food, Seafood, Whole Cuts of Beef and Pork, Ground Meat and Fish, Whole and Ground Poultry.

Chillin’ at the bar

Suds sell; cold beer should be served cold; and proper refrigeration equipment is a must. Direct draw equipment allows you to refrigerate kegs and serve the latest and greatest craft brews. Draft beer can lead to big profits. We have the right equipment to help you make it. For serving bottles of beer, wine and soda at the correct temperature, start with the right back bar or bottle cooler. Glass door models are available to merchandise your cold beverage options and make selling them that much easier.

Now serving: ice cream

Ice cream can be traced back to 17th century France. Today, Americans each consume an average of 20 quarts per year, according to the International Dairy Foods Association. Whether served in a cup, dish, or cone, ice cream needs to be stored at proper temperatures with the right equipment. We offer full service ice cream cabinets, dipping cabinets and freezers for storing and serving. Glass merchandiser freezers and accessories such as dippers, cone holders and ice cream servers are also available.

Why buy

Great value and savings are only the beginning with the Superior® refrigeration line. You’ll also notice premium features like stainless steel exterior finishes with rounded corners, heavy-duty recessed pocket door handles and stainless steel interiors that provide long-lasting durability and easy maintenance. No matter what area of your operation needs refrigeration equipment, Superior is your choice for solid performance and proven reliability.

Please note

Commercial refrigeration equipment is for commercial use only and is not coded for residential use. Use of this equipment in non-commercial settings voids all warranties.
**Bottom Mount Refrigeration**

Stainless steel interior and exterior with electronic controls and digital thermometer. Features four shelves per section, self-closing doors with recessed handles, easy-to-remove door gaskets, automatic condensate defrost and locking swivel casters. Freezers operate at 0° and include doorframe heaters. 33"D × 83¾"H. 115V.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2774305</td>
<td>Refrig. 1</td>
<td>23.0</td>
<td>27½&quot;*</td>
<td>3/8</td>
</tr>
<tr>
<td>2775708</td>
<td>Refrig. 2</td>
<td>49.0</td>
<td>55½&quot;*</td>
<td>3/8</td>
</tr>
<tr>
<td>2997260</td>
<td>Refrig. 3</td>
<td>72.0</td>
<td>78&quot;*</td>
<td>1/2</td>
</tr>
<tr>
<td>2775765*</td>
<td>Freezer 1</td>
<td>23.0</td>
<td>27½&quot;*</td>
<td>1/2</td>
</tr>
<tr>
<td>2775799</td>
<td>Freezer 2</td>
<td>49.0</td>
<td>55½&quot;*</td>
<td>3/4</td>
</tr>
<tr>
<td>2997286**</td>
<td>Freezer 3</td>
<td>72.0</td>
<td>78&quot;*</td>
<td>1</td>
</tr>
</tbody>
</table>

**115V/208V-230V.**

Warranty: 3-year parts & labor, 5-year compressor. UL, CUL. Certified to NSF Standard 7.

*Energy Star does not apply to single door freezer APN: 2775765
Refrigerated Prep & Storage by Superior®

**Pizza Prep Table**
Stainless steel interior and exterior with two shelves per section and self-closing doors with recessed handles. Features adjustable temperature control from 32°F to 40°F, insulated cover with hold open hinges, 19”D poly reversible cutting board, (9) 1/3 size - 4”D insert pans, easy-to-remove door gaskets, automatic defrost, automatic condensate vaporizer and 6” swivel casters (two locking). 67”W x 36½”D x 42½”H. 548 lbs. 3/8 HP. 115V.

**DOORS CU. FT. W HP LBS.**
5601381 Refrigerator 1 7.2 27½” 1/5 190
5799357 Refrigerator 2 13.4 48” 1/5 255
3047257 Freezer 1 7.2 27½” 1/3 195
8253747 Freezer 2 13.4 48” 1/2 265

Warranty: 3-year parts & labor, 5-year compressor. UL, CUL and ETL Sanitation. Certified to NSF Standard 7.

**Undercounter Refrigeration**
Features stainless steel interior and exterior with one shelf per section, self-closing doors with recessed handles, adjustable temperature control from 32°F to 40°F (-1°F to -11°F on freezers), easy-to-remove door gaskets, automatic defrost, automatic condensate vaporizer and 6” swivel casters (two locking). 30”D x 36”H. 115V.

**DOORS CU. FT. W HP LBS.**
5601381 Refrigerator 1 7.2 27½” 1/5 190
3047257 Freezer 1 7.2 27½” 1/3 195
8253747 Freezer 2 13.4 48” 1/2 265

Warranty: 3-year parts & labor, 5-year compressor. UL, CUL and ETL Sanitation. Certified to NSF Standard 7.

**Refrigerated Chef Bases**
Stainless steel interior and exterior equipped with heavy-duty drawers supported on telescoping slides with stainless steel roller bearing wheels. Features self-contained refrigeration system with temperature range of 34°F to 38°F, adjustable temperature control, automatic condensate evaporator and digital temperature indicator. Includes full 3/4” marine top edge to prevent spills*, full-size pan adapter bars (holds full size pans – not included) and casters. 31”D x 25½”H. 115V.

**LOAD CAP. DRAWERS W LBS. HP PAN CAP. LBS.**
3955540* 2 36” 1,040 1/5 2 182
3565272 2 53” 1,040 1/5 6 230
7590904 4 72” 1,560 1/5 8 340

Warranty: 3-year parts & labor, 5-year compressor. UL, C-UL and ETL Sanitation Listed.

*Not applicable on 3955540 model.
Sandwich Prep Tables by Superior®

Loaded with features, including stainless steel interior and exterior, one shelf per section, self-closing doors with recessed handles and adjustable temperature control from 32°F to 40°F. Also includes insulated cover with hold open hinges (one per unit, unless noted), 9½"D poly reversible cutting board, 1/6 size - 4"D insert pans (unless noted), easy-to-remove door gaskets, automatic defrost, automatic condensate vaporizer and 6"H swivel casters (two locking), 115V.

**Standard Prep Tables.** 30"D x 43½"H

<table>
<thead>
<tr>
<th>DOORS</th>
<th>C.U. FT.</th>
<th>W</th>
<th>HP</th>
<th>PANS</th>
<th>LBS</th>
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<tr>
<td>6621602</td>
<td>1</td>
<td>4.2</td>
<td>27½&quot;</td>
<td>1/5</td>
<td>8</td>
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<tr>
<td>A 4900914</td>
<td>2</td>
<td>13.4</td>
<td>48&quot;</td>
<td>3/8</td>
<td>12</td>
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<tr>
<td>7116811</td>
<td>2</td>
<td>16.2</td>
<td>60&quot;</td>
<td>3/8</td>
<td>16</td>
</tr>
<tr>
<td>9476657</td>
<td>3</td>
<td>20.4</td>
<td>72&quot;</td>
<td>3/8</td>
<td>18</td>
</tr>
</tbody>
</table>

**Mega Top Prep Tables.** Designed to maximize pan capacity with a third row for insert pans. 8185063 & 2711009 feature two hinged lids. 33"D x 44½"H.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>C.U. FT.</th>
<th>W</th>
<th>HP</th>
<th>PANS</th>
<th>LBS</th>
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<tr>
<td>2830831</td>
<td>1</td>
<td>7.2</td>
<td>27½&quot;</td>
<td>1/5</td>
<td>12</td>
</tr>
<tr>
<td>1758006</td>
<td>2</td>
<td>13.4</td>
<td>48&quot;</td>
<td>3/8</td>
<td>18</td>
</tr>
<tr>
<td>8185063</td>
<td>2</td>
<td>16.2</td>
<td>60&quot;</td>
<td>3/8</td>
<td>24</td>
</tr>
<tr>
<td>B 2711009</td>
<td>3</td>
<td>20.4</td>
<td>72&quot;</td>
<td>3/8</td>
<td>30</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, CUL and UL, EPH Sanitation. Certified to NSF Standard 7.
**Glass Door Merchandiser**

Maintain attractive displays with a black powder coated exterior, white interior and stainless steel floor. These merchandisers feature triple pane glass doors with a layer of patented thermal insulation film between layers of glass for superior insulation. Interior LED lights illuminate product while the customizable backlit signage displays your promotional message. Self-closing doors have magnetic gaskets and hold-open feature. One and three door models include swing/hinged doors and standard lock. Two door model includes self-closing sliding doors. Comes with four adjustable heavy-duty vinyl-coated shelves with product label strips per door that can hold up to 125 lbs. Powered by an air-cooled condensing unit with automatic condensate evaporator and automatic defrost that exceed all DOE and EPA energy requirements. Temperature range is 34°F to 38°F. 80"H. 115V.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>W X D</th>
<th>CU.FT.</th>
<th>HP</th>
<th>LBS.</th>
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<tbody>
<tr>
<td>6238839</td>
<td>1 27&quot; x 32&quot;</td>
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<td>3216792</td>
<td>2</td>
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<tr>
<td>5193441</td>
<td>3</td>
<td>81&quot; x 32&quot;</td>
<td>72</td>
<td>3/4</td>
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</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, C-UL and ETL Sanitation Listed.

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**Premium Glass Door Merchandisers**

Slide door models have double pane safety glass doors with auto-close feature. Swing door models have triple pane safety glass doors with 90° hold-open feature. All models include four adjustable heavy-duty epoxy coated cantilever shelves per door, double row LED interior lighting and adjustable legs for leveling. 32¼"D x 79"H. 115V.

**Refrigerators.** Temperature range: 34°F to 41°F.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>STYLE</th>
<th>CU.FT.</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
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<tr>
<td>7900723</td>
<td>1 Swing</td>
<td>22.1</td>
<td>27&quot;</td>
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<td>330</td>
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<tr>
<td>7900772</td>
<td>1 Swing</td>
<td>25.0</td>
<td>30&quot;</td>
<td>1/5</td>
<td>345</td>
</tr>
<tr>
<td>7900780</td>
<td>2 Swing</td>
<td>45.7</td>
<td>52&quot;</td>
<td>1/3</td>
<td>530</td>
</tr>
<tr>
<td>7902711</td>
<td>2 Slide</td>
<td>45.7</td>
<td>52&quot;</td>
<td>1/3</td>
<td>530</td>
</tr>
</tbody>
</table>

**Freezers.** Temperature range: +5°F to -15°F. Feature programmable electronic controller.*

<table>
<thead>
<tr>
<th>DOORS</th>
<th>STYLE</th>
<th>CU.FT.</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
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<tbody>
<tr>
<td>7900681</td>
<td>1 Swing</td>
<td>22.1</td>
<td>27&quot;</td>
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<tr>
<td>7900707</td>
<td>1 Swing</td>
<td>25.0</td>
<td>30&quot;</td>
<td>3/4</td>
<td>380</td>
</tr>
<tr>
<td>7900715</td>
<td>2 Swing</td>
<td>45.7</td>
<td>52&quot;</td>
<td>1</td>
<td>575</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL Safety, UL Sanitation Listed.

Ships from WI.

*Applies to freezer only.

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**Countertop Merchandiser**

7.0 cu. ft. capacity. Black exterior and white interior with LED lighting. Includes two adjustable epoxy coated shelves, self-closing door, magnetic gasket and four adjustable levelers. 21¼"W x 25¾"D x 38¾"H. 115V.

<table>
<thead>
<tr>
<th>W</th>
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<th>HP</th>
<th>LBS.</th>
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<td>22.1</td>
<td>27&quot;</td>
<td>365</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. NEMA 5-15P. ETL Safety and Sanitation Listed.

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**Ships from WI.**
Reach In Refrigeration

**Bottom Mount Refrigeration** by True
Stainless steel interior models include stainless steel sides and back. All models constructed with stainless steel floor & doors, external solar temperature gauge, three shelves per door, self-closing doors and removable door gasket. Comes with set of four casters, two locking. Depth: 29½". 120V. Contact US Foods for complete product details.

**Refrigerators**

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>W X H</th>
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<tbody>
<tr>
<td>4026263</td>
<td>1</td>
<td>23.0</td>
<td>27&quot; x 83¼&quot;</td>
<td>1/3</td>
</tr>
<tr>
<td>5728839</td>
<td>2</td>
<td>35.0</td>
<td>39½&quot; x 83½&quot;</td>
<td>1/2</td>
</tr>
<tr>
<td>A 5445602</td>
<td>2</td>
<td>49.0</td>
<td>54&quot; x 83¼&quot;</td>
<td>1/2</td>
</tr>
<tr>
<td>7344906</td>
<td>3</td>
<td>72.0</td>
<td>78&quot; x 84¼&quot;</td>
<td>1/2</td>
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</tbody>
</table>

**Freezers**

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
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<th>HP</th>
<th>LBS.</th>
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</thead>
<tbody>
<tr>
<td>9290715</td>
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<td>23.0</td>
<td>27&quot; x 83¼&quot;</td>
<td>1/3</td>
</tr>
<tr>
<td>0939850</td>
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<td>35.0</td>
<td>39½&quot; x 83½&quot;</td>
<td>3/4</td>
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<tr>
<td>9428445</td>
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<td>49.0</td>
<td>54&quot; x 83¼&quot;</td>
<td>3/4</td>
</tr>
<tr>
<td>1272426</td>
<td>3</td>
<td>72.0</td>
<td>78&quot; x 84¼&quot;</td>
<td>1</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MO.

**Economy Reach-In Refrigeration** by Kelvinator
Designed specifically for entry level, light-duty applications. Features a stainless steel door with a gray painted cabinet exterior and a white poly-coated steel interior. Comes with frost-free stainless steel door-edge guard, toe-plate, handle and three heavy-duty epoxy coated adjustable shelves. Models have 18 cu. ft. of storage and include lock. Units ship with a right-hand hinge. All models include casters. 32"W x 29"D x 75"H with casters. 120V.

- B 9636259 Refrigerator 1/4 HP. 288 lbs.
- 9636697 Freezer 1/3 HP. 279 lbs.

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved.

**Single Door Economy Reach-in Refrigerators and Freezers** by Arctic Air
Economy medium-duty white single door reach-in refrigerator or freezer, 25.0 cu. ft. with digital micro-processing temp. control with LED temp display, field reversible doors with lock, outfitted with (3) epoxy coated adjustable shelves and clips, bottom mounted self-cont. refrigeration system, white epoxy coated aluminum exterior and white ABS plastic interior, casters (2) locking, 115V, 9’ cord and NEMA 5-15P plug, ETL Safety & Sanitation certified.

- 7515820 Refrigerator 115V. 1/4 HP. 4 Amp. 310 lbs.
- 3597665 Freezer 115V. 3/4 HP. 7 Amp. 325 lbs.

Warranty: Limited 1-year parts & labor, 5-year compressor only. Ships from MN.

**Dual Temp Refrigerators/Freezers** by True
Dual temperature model provides storage for both frozen and refrigerated food in a single cabinet. Features bottom mount compressor, incandescent interior lighting, stainless steel front and doors, anodized aluminum ends, white aluminum interior and stainless steel floor. Outfitted with 2 swing doors. 29½"D x 78¼"H. 120V. Contact US Foods for complete product details.

- 27"W. (Refrigerator: 11 cu. ft., 1/5 HP Freezer: 8 cu. ft., 1/3 HP)
- C 5765088 3 shelf, 315 lbs.
- 54"W. (Refrigerator: 23 cu. ft., 1/3 HP Freezer: 23 cu. ft., 1/2 HP)
- D 1840500 6 shelf, 510 lbs.

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MO.
Refrigerated Prep & Storage

Sandwich Prep Tables by True
Exterior: Stainless steel front, top and sides with aluminum finished back.
Interior: White aluminum sides and top, covered corners and stainless steel floor. Units feature foamed-in-place polyurethane insulation and a foam-insulated stainless steel telescoping roll-back cover. Forced-air refrigeration uses guided airflow and recessed pan design to hold food at the NSF specified 41°F. Includes two adjustable vinyl-coated wire shelves per door, standard 1/6 size 4" deep plastic insert pans, 11/4" deep removable plastic cutting board and casters.
30½”D x 43”H.O.A. 120V. Contact US Foods for complete product details.

Standard Prep Tables.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>W</th>
<th>HP</th>
<th>PAN CAP.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2519883</td>
<td>1</td>
<td>6.5</td>
<td>27¾”</td>
<td>1/5</td>
<td>8</td>
</tr>
<tr>
<td>8047914</td>
<td>2</td>
<td>12.0</td>
<td>48½”</td>
<td>1/3</td>
<td>12</td>
</tr>
<tr>
<td>2798148</td>
<td>3</td>
<td>19.0</td>
<td>72¼”</td>
<td>1/2</td>
<td>18</td>
</tr>
</tbody>
</table>

Megatop Prep Tables. Designed to maximize capacity with a third row for insert pans. 34”D x 46½”H.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>W</th>
<th>HP</th>
<th>PAN CAP.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5884479</td>
<td>2</td>
<td>12.0</td>
<td>48½”</td>
<td>18</td>
<td>1/3</td>
</tr>
<tr>
<td>5948724</td>
<td>2</td>
<td>15.5</td>
<td>60¼”</td>
<td>24</td>
<td>1/3</td>
</tr>
<tr>
<td>A 5673298</td>
<td>3</td>
<td>19.0</td>
<td>72¼”</td>
<td>30</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, Certified to NSF Standard 7.
Ships from MO.

Pizza Prep Table by True
Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).

High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).

All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
Interior - attractive, NSF approved, clear coated aluminum liner.
Stainless steel floor with coved corners.
Extra-deep 19½” (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
Heavy duty PVC coated wire shelves.
Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP) 67¾”W x 33½”D x 38¾”H, 115/60 voltage.

2776606 4 shelves
3228512 4 drawers
Warranty: 3-year warranty on all parts and labor and an additional 2-year warranty on compressor (USA only). NSF/ANSI Standard 7 compliant for open food product.
Ships from MO.

Worktop, Undercounter & Drawer Storage Refrigeration
by True
Stainless steel front, top, sides with an anodized aluminum finished back. Interior has clear coat aluminum sides and top, covered corners, stainless steel floor, and adjustable vinyl coated wire shelves. Features recessed handles. Standard with casters, two with brakes. Freezers are ideal for both frozen foods and ice cream at -10°F. All models 30½”D. 120V. Contact US Foods for complete product details.

B Worktop Models. 39¾”H. Includes backsplash.

Refrigerators

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5110494</td>
<td>1</td>
<td>6.5</td>
<td>2</td>
<td>27¾”</td>
<td>1/6</td>
</tr>
<tr>
<td>7027312</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48½”</td>
<td>1/5</td>
</tr>
<tr>
<td>6344873</td>
<td>2</td>
<td>15.5</td>
<td>4</td>
<td>60¼”</td>
<td>1/4</td>
</tr>
</tbody>
</table>

Worktop Refrigerators are Energy Star Listed.

Freezers

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>2</td>
<td>27¾”</td>
<td>1/3</td>
</tr>
<tr>
<td>3217186</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48½”</td>
<td>1/2</td>
</tr>
<tr>
<td>7200126</td>
<td>1</td>
<td>6.5</td>
<td>2</td>
<td>27¾”</td>
<td>1/3</td>
</tr>
<tr>
<td>9490825</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>60¼”</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Undercounter Models. 36”H. No backsplash included.

Refrigerators

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8234422</td>
<td>1</td>
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<td>2</td>
<td>27½”</td>
<td>1/6</td>
</tr>
<tr>
<td>8445364</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48¼”</td>
<td>1/5</td>
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</table>

Undercounter Refrigerators are Energy Star Listed.

Freezers

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7200126</td>
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<td>27½”</td>
<td>1/6</td>
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<tr>
<td>9490825</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48¼”</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Megatop Refrigeration Models. 36”H. No backsplash included.

Refrigerators

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5884479</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48¼”</td>
<td>18</td>
</tr>
<tr>
<td>5948724</td>
<td>2</td>
<td>15.5</td>
<td>60¼”</td>
<td>24</td>
<td>1/3</td>
</tr>
<tr>
<td>A 5673298</td>
<td>3</td>
<td>19.0</td>
<td>72¼”</td>
<td>30</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Undercounter Refrigerators are Energy Star Listed.

Freezers

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7200126</td>
<td>1</td>
<td>6.5</td>
<td>2</td>
<td>27½”</td>
<td>1/6</td>
</tr>
<tr>
<td>9490825</td>
<td>2</td>
<td>12.0</td>
<td>4</td>
<td>48¼”</td>
<td>1/2</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, Certified to NSF Standard 7.

Ships from MO.

A Pizza Prep Table by True

Worktop Refrigerator Models. 39¾”H. Includes backsplash.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W X D X H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6786121</td>
<td>2</td>
<td>12.0</td>
<td>48¼” x 30⅛” x 39¾”</td>
<td>1/6</td>
<td>210</td>
</tr>
<tr>
<td>5948724</td>
<td>2</td>
<td>15.5</td>
<td>60¼” x 30⅛” x 39¾”</td>
<td>1/3</td>
<td>385</td>
</tr>
</tbody>
</table>

Undercounter Refrigerator Models. 36”H. No backsplash included.

<table>
<thead>
<tr>
<th>DOORS</th>
<th>CU. FT.</th>
<th>SHELVES</th>
<th>W X D X H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2354654</td>
<td>2</td>
<td>12.0</td>
<td>48¼” x 30⅛” x 36”</td>
<td>1/6</td>
<td>210</td>
</tr>
<tr>
<td>7747560</td>
<td>4</td>
<td>12.0</td>
<td>48¼” x 30⅛” x 36”</td>
<td>1/5</td>
<td>315</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MO.
Merchandisers

**Air Curtain Merchandisers** by Nor-Lake

NOVA™ vertical open-air refrigerator merchandisers are equipped with base mount systems and are available in various heights and widths, all with a black interior and exterior. Standard features include adjustable shelves, audible and visual temperature alarm, LED lighting in canopy, retractable vinyl night curtain, and stainless steel floor pans. Temperature range is 34°-41°F. 34”D x 60”H. 115V. Designed to operate in an environment where temperature and humidity do not exceed 75°F and 55% respectively. Do not place by active air vents or in direct sunlight.

<table>
<thead>
<tr>
<th>W</th>
<th>SLEEVES</th>
<th>HP</th>
<th>AMPS</th>
<th>NEMA</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2242613</td>
<td>35½”</td>
<td>2</td>
<td>1/2</td>
<td>8.0</td>
<td>5-15P</td>
</tr>
<tr>
<td>7439036</td>
<td>47½”</td>
<td>2</td>
<td>3/4</td>
<td>11.5</td>
<td>5-20P</td>
</tr>
<tr>
<td>4971871</td>
<td>59½”</td>
<td>4</td>
<td>1</td>
<td>14.5</td>
<td>5-20P</td>
</tr>
<tr>
<td>3703580</td>
<td>71½”</td>
<td>4</td>
<td>1</td>
<td>14.5</td>
<td>5-20P</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, C-UL, UL Sanitation and Department of Energy (DOE) listed. Ships from WI.

**Economy Countertop Merchandiser** by Ernst Full Line

5 cu. ft. capacity with triple pane glass, 1½” foamed-in-place insulation and self-closing doors for energy efficiency. Interior lighting illuminates white ABS plastic interior. Comes with three adjustable epoxy-coated shelves. 19”W x 19”D x 33”H. 120V. Units are not designed for use in a cook-line or to bring product down to temperature.

6952303

Warranty: 1-year parts & labor, 5-year compressor. ETL Safety and Sanitation Certified. Ships from MN.

**Glass Door Refrigerated Merchandisers** by True

Unless noted, all units feature vinyl exterior and anodized aluminum interior. Units also feature a stainless steel floor with clean-out drain, positive seal self-closing double pane glass doors, four adjustable epoxy coated wire shelves per door and single-row LED interior lighting. Merchandiser is powered by a self-contained system, with no plumbing required. Choose Door Style: Swing (SW) or Slide (SL). Unless otherwise specified at time of order, units will ship with “Stripes” top panel. Contact US Foods for complete product details.

### 1 Door Merchandisers

<table>
<thead>
<tr>
<th>BLACK</th>
<th>WHITE</th>
<th>DOOR STYLE</th>
<th>CU. FT.</th>
<th>W x D x H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9889494</td>
<td>3344801</td>
<td>SW</td>
<td>12.0</td>
<td>25” x 23½” x 62⅜”</td>
<td>1/5</td>
<td>220</td>
</tr>
<tr>
<td>5513164</td>
<td>1892011</td>
<td>SW</td>
<td>23.0</td>
<td>27” x 29½” x 78¼”</td>
<td>1/3</td>
<td>312</td>
</tr>
<tr>
<td>4765246</td>
<td>8450544</td>
<td>SW</td>
<td>26.0</td>
<td>30⅛” x 29½” x 78¼”</td>
<td>1/3</td>
<td>325</td>
</tr>
</tbody>
</table>

*Ships with 3 shelves and “Stripes” decal

### 2 Door Merchandisers

<table>
<thead>
<tr>
<th>BLACK</th>
<th>WHITE</th>
<th>DOOR STYLE</th>
<th>CU. FT.</th>
<th>W x D x H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3117377</td>
<td>6750038</td>
<td>SL</td>
<td>33.0</td>
<td>39½” x 29½” x 78¼”</td>
<td>1/2</td>
<td>410</td>
</tr>
<tr>
<td>3949297</td>
<td>6680987</td>
<td>SL</td>
<td>37.0</td>
<td>43½” x 29½” x 78¼”</td>
<td>1/2</td>
<td>440</td>
</tr>
<tr>
<td>6681290</td>
<td>4030441</td>
<td>SL</td>
<td>45.0</td>
<td>51” x 29½” x 78¼”</td>
<td>1/2</td>
<td>490</td>
</tr>
<tr>
<td>7344922</td>
<td>6368547</td>
<td>SL</td>
<td>47.0</td>
<td>54” x 29½” x 78¼”</td>
<td>1/2</td>
<td>495</td>
</tr>
<tr>
<td>9847142</td>
<td>9156053</td>
<td>SW</td>
<td>49.0</td>
<td>54” x 29½” x 78¼”</td>
<td>1/2</td>
<td>490</td>
</tr>
</tbody>
</table>

### 3 Door Merchandisers

<table>
<thead>
<tr>
<th>BLACK</th>
<th>WHITE</th>
<th>DOOR STYLE</th>
<th>CU. FT.</th>
<th>W x D x H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8319974</td>
<td>9095256</td>
<td>SL</td>
<td>69.0</td>
<td>78¼” x 29½” x 79¼”</td>
<td>1/2</td>
<td>698</td>
</tr>
<tr>
<td>6092475</td>
<td>2876210</td>
<td>SW</td>
<td>72.0</td>
<td>78¼” x 29½” x 79¼”</td>
<td>1/2</td>
<td>680</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MO.
Merchandisers

Milk Dispensers by Silver King
Stainless steel exterior and interior with temperature indicator on door front and adjustable temperature control. Door features heavy-duty hinges and easily removable doorgasket for easy cleaning. Equipped with spring-loaded lift-type dispenser valve for dripless operation and optimum sanitation. Accommodates 3, 5, and 6-gallon containers. Includes 6-gallon crate(s) and platform(s). 17¾”D x 39½”H. 115V.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Single Valve</th>
<th>Double Valve</th>
<th>Triple Valve</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 8810335</td>
<td>36” x 30¾” x 44”</td>
<td>15½” 1/10 80</td>
<td>26½” 1/10 110</td>
<td>37½” 1/6 140</td>
</tr>
<tr>
<td>8797334</td>
<td>48” x 30¾” x 44”</td>
<td>15½” 1/10 80</td>
<td>26½” 1/10 110</td>
<td>37½” 1/6 140</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MN.

Italian Glass Display Cases by Federal
Rich, up-scale Italian styling for maximum visual appeal that will drive product sales. Adjustable glass shelves up and down, can also be tilted in two positions. LED lighting with tilt out glass front and removable rear sliding doors. Stainless steel interior floor. Exterior base in Black, White, Beige, Cherry, Oak or Walnut laminates. Refrigerated models for 36° to 40°F or dry models for ambient temperature. 52H” models have 3 tiers of shelves; 44”H models have 2 tiers of shelves. Cases are available in lengths of 36”, 48”, and 60”. UL Safety and Sanitation listed.

<table>
<thead>
<tr>
<th>Refrigerated</th>
<th>L x D x H</th>
<th>Non-Refrigerated</th>
<th>L x D x H</th>
</tr>
</thead>
<tbody>
<tr>
<td>4672155</td>
<td>36” x 30¾” x 44”</td>
<td>3854224</td>
<td>37½” x 30¾” x 44”</td>
</tr>
<tr>
<td>7257740</td>
<td>48” x 30¾” x 44”</td>
<td>7549758</td>
<td>49½” x 30¾” x 44”</td>
</tr>
<tr>
<td>1964583</td>
<td>60” x 30¾” x 44”</td>
<td>8273244</td>
<td>60” x 30¾” x 44”</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL Safety and Sanitation listed. Ships from WI.

Milk Coolers by Beverage Air
Self service milk coolers in single side or double side dispensing. Stainless steel doors come with lock for added security when not in use. Choose white exterior cabinet with galvanized interior walls, or full stainless steel in and out. One piece stainless steel interior floor with drain. Self contained refrigeration system with cold wall evaporator maintains 36-38° F with electronic control. 30¾"D x 41½”H. 120 V. 8’L cord with NEMA 5-15P plug. Made in USA.

<table>
<thead>
<tr>
<th>Single Door</th>
<th>White</th>
<th>Stainless</th>
<th>W</th>
<th>CRATE CAP</th>
<th>AMPS</th>
<th>CUFT.</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>9464296</td>
<td>34”</td>
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<td>2.2</td>
<td>127</td>
<td>277</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2366328</td>
<td>49”</td>
<td>12</td>
<td>2.2</td>
<td>18.9</td>
<td>336</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3250330</td>
<td>58”</td>
<td>16</td>
<td>2.2</td>
<td>22.6</td>
<td>376</td>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Double Door</th>
<th>White</th>
<th>Stainless</th>
<th>W</th>
<th>CRATE CAP</th>
<th>AMPS</th>
<th>CUFT.</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>3170496</td>
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<td>8</td>
<td>3.7</td>
<td>127</td>
<td>277</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6221202</td>
<td>49”</td>
<td>12</td>
<td>3.7</td>
<td>18.9</td>
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<td></td>
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<tr>
<td>6831550</td>
<td>58”</td>
<td>16</td>
<td>3.7</td>
<td>22.6</td>
<td>376</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor. Culus, UL Safety, UL Sanitation certified. Ships from PA.

Elements™ Curved Glass Refrigerated Deli Cases by Federal
Curved-glass styling with presentation and value in mind without sacrificing performance. Tempered thermopane glass ends, rear doors, and tilt out front glass for easy cleaning. Adjustable full-length stainless steel lighted mezzanine shelf, can also be tilted. Removable sliding rear doors, shelf light, shelf supports, and shelf. Powder coat steel base. Stainless steel top and sides. Self contained refrigeration with condensate evaporator, on demand defrost and cord/plug. Average case temperature of 36° to 38° F.

<table>
<thead>
<tr>
<th>Refrigerated</th>
<th>L x D x H</th>
<th>Non-Refrigerated</th>
<th>L x D x H</th>
</tr>
</thead>
<tbody>
<tr>
<td>3692340</td>
<td>50” x 35” x 48”H</td>
<td>3854224</td>
<td>37½” x 30¾” x 44”</td>
</tr>
<tr>
<td>3692373</td>
<td>59”W x 35”D x 48”H</td>
<td>7549758</td>
<td>49½” x 30¾” x 44”</td>
</tr>
<tr>
<td>3692381</td>
<td>77”W x 35”D x 48”H</td>
<td>8273244</td>
<td>60” x 30¾” x 44”</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL Safety and UL Sanitation Listed. Ships from WI.
Ice Cream

Commercial Ice Cream Maker by Waring
This electric ice cream maker makes up to 2 quarts of ice cream, frozen yogurt, or gelato in as little as 30 minutes. NO pre-freezing. Easy to clean stainless steel exterior with touch controls. Mix-ins can be added easily and the batch bowl is removable for easy cleaning. 120V/1800 watts. 

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>W</th>
<th>D</th>
<th>H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7060008</td>
<td>6 7/8&quot; x 11 11/16&quot; x 10 3/4&quot;</td>
<td>1/6</td>
<td>101</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor.
ETL Sanitation. Ships from PA.

Oblong Dipperwell
Stainless steel with rubber rim permits users to tap off excess water. Running water to remove food residue from dishers and spades. 10"W x 3"D x 6"H. 2 1/2 lbs. Installation kit includes all the components to connect dipperwell to a water line, including a tailpiece to help connect it to a drain.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1846302 Dipperwell</td>
<td>1/5 198</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5278866 Installation Kit</td>
<td>1/5 198</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Chest Freezers by Kelvinator
White textured steel exterior and white poly-coated steel interior with 2 1/2" of insulation. Includes convenient temperature control with seven setting adjustments, one epoxy coated wire basket, heavy-duty lock and casters. 120V.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2454179</td>
<td>37 9/16&quot; x 22 1/4&quot; x 32 1/4&quot;</td>
<td>1/6</td>
<td>101</td>
</tr>
<tr>
<td>5599108</td>
<td>51 1/4&quot; x 29 3/4&quot; x 36&quot;</td>
<td>1/5</td>
<td>150</td>
</tr>
<tr>
<td>2451510</td>
<td>58 1/2&quot; x 29 3/4&quot; x 36 1/2&quot;</td>
<td>1/5</td>
<td>170</td>
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<tr>
<td>9495324</td>
<td>70 3/4&quot; x 29 3/4&quot; x 36 1/2&quot;</td>
<td>1/5</td>
<td>198</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved (for Packaged Foods). Ships from MN.

Horizontal Dipping Cabinets by Nor-Lake
Textured exterior white finish with seamless stainless steel top and "flip lids". Galvanized steel interior with cold wall evaporator. Includes leveling legs, floor drain with hose fitting and anti-condensate door heaters under stainless steel top cap. Temperature range: -10°F to +10°F. Can capacities are based on 9 1/2" dia., 3 gal. cans. Additional sizes available - call for details. 34 1/2"H. 115V.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6705081</td>
<td>31 7/8&quot;</td>
<td>1/4</td>
<td>195</td>
</tr>
<tr>
<td>6705057</td>
<td>54&quot;</td>
<td>1/4</td>
<td>280</td>
</tr>
</tbody>
</table>

Warranty: 2-year parts & labor, 5-year compressor. UL, NSF Listed. Ships from WI.
Ice Cream Accessories

**Cone Dispensers** by Modular
Revolutionary design holds cones snugly, yet gently, to prevent breakage and waste. Self-adjusting rubber openings dispense cake, waffle and sugar cones 2½" to 3½" in diameter. Dispensers can be wall mounted or attached to "Z" stand as shown. 4" diameter.

A 2256154 Stainless Steel Dispenser, 24"L
B 2346252 Tinted Plastic Dispenser, 31"L
C 4346284 "Z" Stand, 11"W x 24"D x 29"H

**Box Cone Dispenser** by Dispense-Rite
Counter top boxed cone dispenser is designed to dispense all sizes of boxed cones with minimal cone flaking or damage. Interchangeable baffle plates (included) ensure compatibility with all manufacturers’ boxed cone sizes. Hinged door keeps unit closed when not in use for cone freshness. Crumb tray keeps areas clean. 9"W x 11¼"D x 15½"H.

D 5240726

**Ice Cream Servers** by Carlisle®
Freeze the server for 8 hours, insert a 3-gallon ice cream container and enjoy up to 10 hours of perfect-consistency serving time with product at 32°F or below. Dress up your server with the optional stainless steel shroud. Cover included with black or white server.

E 0311241 Black Ice Cream Server
5572490 White Ice Cream Server
F 4908588 S/S Shroud

**Double Wall Ice Cream Server** by Vollrath®
Attractive hammered stainless steel with double wall design that prevents "sweating" on the outside of the server. Keeps ice cream cold for hours.

F 9963950 Ships from WI.

**Dippers**

G 8329575 #12 Dipper
1329580 #16 Dipper
H 5329818 Ice Cream Spade

**Ice Cream Saver**
Prevents ice formation and oxidation! See-through plastic cover rests directly on ice cream, with angled edges to scrape and clean off inside edges of barrel.

5347414

**Hot Topping Warmers** by Star
Stainless steel design great for dispensing and serving hot fudge, butterscotch, and caramel. Also well suited for barbecue sauce, chili sauce and cheese. Features 600W wrap around element and adjustable thermostat. Use #10 can or optional S/S insert. Warmer: 8½” dia. 120V.

5348529 w/Pump, 16½”H
0097824* Warmer Only, 10”H
5082920 3½ qt. Insert
UL, UL Sanitation. *Ships from TN.
Warranty: 1-year parts & labor.
Kold Locker™ Walk-Ins by Nor-Lake

Fast, easy installation method using 4" panels foamed-in-place with CFC free HFC-134a polyurethane insulation. Features a stucco-embossed coated steel exterior finish, smooth aluminum floor (where applicable), 26" x 78" self-closing door with deadbolt locking handle for security and spring-loaded adjustable door hinge. Capsule Pak™ refrigeration system features a flush coil that makes the interior space 100% usable, and an automatic condensate vaporizer that requires no plumbing. Condensing units are air-cooled. Refrigeration system voltage: 115/60/1 (*), 208-230/60/1 (all other systems). Specify door location and right or left hinge. Note: For 4' x 6' walk-ins, door location is centered on 6' wall. Measurements listed are exterior dimensions.

A. Floorless Models. 7’4”H. Refrigeration system not included - requires ceiling cutout. Call for quotation.

<table>
<thead>
<tr>
<th>W x D</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6879969</td>
<td>6’0” x 6’0”</td>
<td>696</td>
</tr>
<tr>
<td>6879977</td>
<td>6’0” x 8’0”</td>
<td>825</td>
</tr>
<tr>
<td>6879985</td>
<td>6’0” x 10’0”</td>
<td>953</td>
</tr>
<tr>
<td>6880132</td>
<td>8’0” x 8’0”</td>
<td>965</td>
</tr>
<tr>
<td>6880173</td>
<td>8’0” x 10’0”</td>
<td>1,106</td>
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<tr>
<td>6880272</td>
<td>8’0” x 12’0”</td>
<td>1,247</td>
</tr>
<tr>
<td>6880348</td>
<td>10’0” x 10’0”</td>
<td>1,260</td>
</tr>
<tr>
<td>6880389</td>
<td>10’0” x 12’0”</td>
<td>1,413</td>
</tr>
</tbody>
</table>

With Floor Models. 7’7”H. Refrigeration system not included - requires ceiling cutout. Call for quotation.

<table>
<thead>
<tr>
<th>W x D</th>
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<th>LBS.</th>
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</thead>
<tbody>
<tr>
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</tr>
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<td>6880702</td>
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<td>6880769</td>
<td>6’0” x 10’0”</td>
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<td>6881130</td>
<td>8’0” x 8’0”</td>
<td>1,188</td>
</tr>
<tr>
<td>6881742</td>
<td>8’0” x 10’0”</td>
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<tr>
<td>6881957</td>
<td>8’0” x 12’0”</td>
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</tr>
<tr>
<td>6882138</td>
<td>10’0” x 10’0”</td>
<td>1,614</td>
</tr>
<tr>
<td>6882344</td>
<td>10’0” x 12’0”</td>
<td>1,841</td>
</tr>
</tbody>
</table>

B. Coolers. 35°F w/floor. 7’7”H. Refrigeration system included.

<table>
<thead>
<tr>
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<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
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<td>1/2</td>
</tr>
<tr>
<td>6882591</td>
<td>6’0” x 6’0”</td>
<td>1/2</td>
</tr>
<tr>
<td>6883805</td>
<td>6’0” x 8’0”</td>
<td>1/2</td>
</tr>
<tr>
<td>6883821</td>
<td>6’0” x 10’0”</td>
<td>3/4</td>
</tr>
<tr>
<td>4658969</td>
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<tr>
<td>6883946</td>
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<td>3/4</td>
</tr>
<tr>
<td>6884035</td>
<td>8’0” x 12’0”</td>
<td>1</td>
</tr>
<tr>
<td>6884100</td>
<td>8’0” x 14’0”</td>
<td>1</td>
</tr>
</tbody>
</table>

Freezers. -10°F w/floor. 7’7”H. Refrigeration system included.

<table>
<thead>
<tr>
<th>W x D</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6882989</td>
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</tr>
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<td>6882997</td>
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</tr>
<tr>
<td>6884175</td>
<td>6’0” x 8’0”</td>
<td>1</td>
</tr>
<tr>
<td>6884225</td>
<td>6’0” x 10’0”</td>
<td>1 1/2</td>
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<tr>
<td>6884258</td>
<td>8’0” x 8’0”</td>
<td>1 1/2</td>
</tr>
<tr>
<td>0332569</td>
<td>8’0” x 10’0”</td>
<td>1 1/2</td>
</tr>
<tr>
<td>6884365</td>
<td>8’0” x 12’0”</td>
<td>1 1/2</td>
</tr>
<tr>
<td>6884373</td>
<td>8’0” x 14’0”</td>
<td>1 1/2</td>
</tr>
</tbody>
</table>

Warranty: 15-year panel, 18-month parts & labor, 5-year compressor. UL Listed, CSA Approved, NSF Certified, U.S. DOE Compliant. Ships Within 24 Hours. Ships from WI.
Walk-In Refrigeration

**Capsule Pak™ Refrigeration Systems by Nor-Lake**
Available for cooler or freezer applications. Capsule Pak™ refrigeration system features a flush coil to allow 100% usable interior space and an automatic condensate vaporizer that requires no plumbing.
Condensing units are air-cooled. Refrigeration system voltage: 115/60/1 (1), 208-230/60/3 (1, 2), 208-230/60/1 (all other systems). All models listed are designed for indoor applications. Cutout is required in walk-in ceiling for installation. Call for quotation on this or systems for -20°F, wall mount or outdoor applications.

**Remote Refrigeration Systems by Nor-Lake**
Built to fit remote refrigeration needs and applications. Pre-assembled remote system is pre-piped with shut off valves installed. Systems are low profile and include evaporator(s) and condensing unit(s). Condensing units are air-cooled. Refrigeration systems are R448A/R449A. System voltage: 115/60/1 (1), 208-230/60/3 (1, 2), 208-230/60/1 (all other systems). Available options: All weather housing for outdoor units, pre-charged systems with line sets, low ambient controls, accessible hermetic, welded hermetic, or scroll systems. Call for quotation.

**Vinyl Strip Curtains by Kason**
Easiest mounting system on the market, with pre-cleated slide-in strips for quick installation. Strong, lightweight aluminum track also installs easily and accepts vinyl strips in a wide range of widths and materials. Curtains shown are for walk-in coolers with temperature ranges of 0°F to 160°F. Units designed for freezer applications below 0°F and additional custom sizes are also available. Call for quotation. All units listed feature a wall mount header. 84"H.

**Air Curtains by Yoshimasa USA**
Designed to keep the clean air inside from being contaminated by outside air, bugs, dust, smoke, odor, etc. Helps lower heating and cooling costs by preventing loss of cool or warm air. Easy and simple installation. Includes automatic on/off micro door switch (activated when doors open and close), two air-speed control settings, remote control and hardware kit for easy installation. White exterior.

**Warranty:** 18-month parts & labor, 5-year compressor. Ships from WI.

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**Outdoor Cooler. 35°F.**
- HP LBS: 1/2 263
- 3/4 320
- 1 427

**Indoor Cooler. 35°F.**
- HP LBS: 1/2 263
- 3/4 320
- 1 427

**Indoor Freezer. -10°F.**
- HP LBS: 3/4 335
- 1 404
- 1 ½ 446
- 2 446

**Indoor Freezer. -10°F.**
- HP LBS: 3/4 335
- 1 404
- 1 ½ 446
- 2 446

---

**Outdoor Freezer. -10°F.**
- HP LBS: 3/4 335
- 1 404
- 1 ½ 446
- 2 446

**Indoor Freezer. -10°F.**
- HP LBS: 3/4 335
- 1 404
- 1 ½ 446
- 2 446

---

**Indoor Cooler. 35°F.**
- HP LBS: 1/2 263
- 3/4 320
- 1 427

**Indoor Cooler. 35°F.**
- HP LBS: 1/2 263
- 3/4 320
- 1 427

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**Capacities**

- Indoor Cooler. 35°F.
  - HP LBS: 1/2 263
  - 3/4 320
  - 1 427

- Indoor Freezer. -10°F.
  - HP LBS: 3/4 335
  - 1 404
  - 1 ½ 446
  - 2 446

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**Warranty:** 18-month parts & labor, 5-year compressor. Ships from WI.

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**Warranty:** 18-month parts & labor, 5-year compressor. UL Listed, CSA Approved, NSF Certified, U.S. DOE Compliant. Ships from WI.
Glass Top Freezers by Kelvinator
White textured steel exterior and polycrusted steel interior. Features tempered glass sliding doors with heavy-duty metal locks, temperature control with seven setting adjustments including manual defrost, and one epoxy coated wire basket (additional baskets and dividers are also available, call for listings). Provides quiet, energy-efficient operation. Includes casters. 120V.

<table>
<thead>
<tr>
<th>CU. FT.</th>
<th>W x D x H</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 6797615</td>
<td>70 x 37¾&quot; x 20¾&quot;</td>
<td>1/6</td>
<td>88</td>
</tr>
<tr>
<td>5469113</td>
<td>16.0 x 59½&quot; x 27¾&quot;</td>
<td>1/5</td>
<td>176</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from MN.

Soft-Serve Machines by Carpigiani
A reputation for the smoothest, creamiest soft-serve is proven with these powerful models. Works great for a variety of frozen desserts including frozen yogurt, sorbet, gelato, ice cream and more. One-piece beater and fewer parts for quick easy cleaning. Patented freezing cylinders for faster freeze down with patented Hard O'Tronic consistency control for quality results. Gravity feed 18-quart hoppers, air-cooled, touchpad controls, standby mode. Choose single flavor or two flavor with twist. Includes start up and support by Carpigiani nationwide network. Other sizes and configurations available. 208-230 V/60/1 phase.

4330996 Countertop 1 Flavor 20"W x 26½"D x 28"H, 30 amps
3027235 Countertop 2 Flavors with Twist 22"W x 34"D x 36"H, 50 amps
1186850 Floor with Casters 2 Flavor with Twist 22"W x 34"D x 61"H, 40 amps

Warranty: 90 days labor, 1-year parts, 5-year compressor only. UL, NSF. Ships from NC.

Gelato Dipping Display Case by Carpigiani
Professional display case for ice cream and gelato. Contemporary curved front tempered glass, lifts up for easy cleaning. LED lighting highlights product displayed in 12 pans. Front and sides in grey, bright stainless steel interior, with energy saving night curtain. Air cooled with auto-defrost and electronic control. Includes 4 casters (2 locking), 1 hermetic compressor, 230V/60/1-ph, NEMA 6-15P cord/plug included. 45½"L x 41¾"D x 54½"H, 551 lbs.

5820041

Warranty: 90 days labor, 1-year parts, 5-year compressor only. ETL Safety and Sanitation listed. Ships from NC.

Frozen Dessert Batch Freezers by Carpigiani
Ideal for small spaces, these professional countertop batch freezers are compact and efficient for ice cream, gelato, sorbet and other frozen desserts. Unique cylinder design provides fast production and smooth, custom frozen desserts in minutes. Offers the same quality, durability, and production standards as larger models in small footprint. Electronic control delivers consistent results. Minimal parts for easy cleaning and reliability. Welded construction with stainless steel outer panels. Factory start up included. Air cooled, 208-230V/60/1-ph, NSF, cULus.

6585573 Two speed, 10 Qt capacity, 40 Amp, 2HP, 19"W x 35"D x 28"H, 341 lbs.
7693667 Single speed, 4 Qt capacity, 20 Amp, 1HP, 15"W x 28"D x 27½"H, 210 lbs.

Warranty: 90 days labor, 1-year parts, 5-year compressor only. Ships from NC.
Beer Refrigeration

Keep your beer and beverages at the appropriate temperature with our beer equipment refrigeration systems that have adjustable thermostats that maintain 35° - 38°F temperatures. These self-contained systems are low maintenance when it comes to set up, as no plumbing or condensate heaters are required. The units are protected from excess condensation by plastic breaker strips around door openings. We stand by our quality assurance for your new Superior® beer refrigeration unit by offering a 3 years parts & labor, 5 years compressor warranty. All units are ETL Safety and Sanitation listed.

Direct Draw Equipment

Heavy-duty stainless steel top and reinforced steel floors to take the weight of full kegs when loading. Features 3” diameter, insulated stainless steel draft towers with 3/16” stainless steel down tube cooled by cold air circulation. Includes faucets, drain pan, gas manifold and keyed locks. Taps and fittings sold separately. Capacities measured in terms of 1/2 barrel kegs.

**Direct Draws.** Includes interior lighting. 28½”D x 37”.

<table>
<thead>
<tr>
<th>Model</th>
<th>Number of Towers</th>
<th>Height</th>
<th>Capacity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>3258729</td>
<td>2 Single</td>
<td>59”</td>
<td>276</td>
<td>1/5 HP</td>
</tr>
<tr>
<td>5321324</td>
<td>2 Single</td>
<td>69¼”</td>
<td>298</td>
<td>1/3 HP</td>
</tr>
<tr>
<td>6437828</td>
<td>2 Double</td>
<td>95¼”</td>
<td>460</td>
<td>3/8 HP</td>
</tr>
</tbody>
</table>

*Holds (2) 1/2 barrel kegs and (1) slim quarter barrel.

Back Bar Coolers

Features heavy-duty stainless steel top, glass doors with locks, magnetic door gaskets and interior LED lighting. Comes with two epoxy-coated shelves per door section. 29¾”D x 37”H.

**Glass Door**

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>CAN CAP</th>
<th>BOTTLE CAP</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5037043</td>
<td>2</td>
<td>59”</td>
<td>1,084</td>
<td>498</td>
<td>1/5</td>
</tr>
<tr>
<td>7060339</td>
<td>2</td>
<td>69⅝”</td>
<td>1,299</td>
<td>594</td>
<td>1/3</td>
</tr>
<tr>
<td>2284934</td>
<td>3</td>
<td>95¼”</td>
<td>1,875</td>
<td>858</td>
<td>3/8</td>
</tr>
</tbody>
</table>

Bottle Coolers

Includes removable bottle opener cap catcher, integrated glass rail on rear top, easy-glide sliding lids, adjustable product dividers, automatic defrost and condensate evaporator. 26⅜”D x 33¼”H.

**Dividers**

<table>
<thead>
<tr>
<th>Model</th>
<th>W</th>
<th>CAN CAP</th>
<th>BOTTLE CAP</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2125692</td>
<td>3</td>
<td>50”</td>
<td>857</td>
<td>377</td>
<td>3/8</td>
</tr>
<tr>
<td>1523861</td>
<td>4</td>
<td>64⅝”</td>
<td>1,191</td>
<td>539</td>
<td>3/8</td>
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<tr>
<td>6202400</td>
<td>6</td>
<td>95”</td>
<td>1,893</td>
<td>877</td>
<td>3/8</td>
</tr>
</tbody>
</table>
Beer Refrigeration by True

**Direct Draw Equipment** by True
Features apply to all units unless noted – 3” diameter insulated draft tower with 3/16” stainless steel down tube. Galvanized walls and reinforced stainless steel floors that take the weight of full kegs when loading. Refrigeration system that maintains 33°- 38°F. Includes faucets, drain pans, keyed locks, 7” cord set, and interior lighting. Drain pans require access to a floor drain. Taps, fittings, legs, levelers and casters sold separately. 1/3 HP. 120V. Contact US Foods for complete product details.

**Deluxe Tapster**. Black vinyl exterior. No interior lights. Holds 1/2 or 1/4 barrel and CO2 cylinder (not included). Includes two swivel and two locking casters. 23⅛"W x 31⅝"D x 39½"H. 1/6 HP. 180 lbs.

8362051

**Direct Draws**. Black vinyl exterior. Two single faucet draft arms. Club style units feature an easy to reach refrigerated storage area with one shelf under slide top for chilled product or glasses. Accommodates all types of beer kegs 27½”D x 38½”H.

3822673  58½”W, holds 2 Half Kegs, 305 lbs.
7406815  69½”W, holds 3 Half Kegs, 331 lbs.
0364430  90½”W, holds 4 Half Kegs, 441 lbs.

**Direct Draws, Club Style**

5992045  58½”W, holds 2 Half Kegs, 340 lbs.
9489028  69½”W, holds 3 Half Kegs, 375 lbs.
2023524  90½”W, holds 4 Half Kegs, 455 lbs.

Warranty: 3-year parts & labor, 5-year compressor. UL, Certified to NSF Standard 7. Ships from MO.

**Bottle Coolers** by True
Features stainless steel countertop with flush-fit, easy-glide lids and rust-resistant galvanized steel interior. Cooling system creates circular air pattern that cools the top bottles first. Self-contained simple plug-in installation, no plumbing or condensate heater required. Includes removable bottle cap opener(s) and cap catcher(s). 26½”D x 33½”H. 120V. Contact US Foods for complete product details.


<table>
<thead>
<tr>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4801264</td>
<td>1 Lid, 3 Compartments</td>
<td>36¾”</td>
</tr>
<tr>
<td>4185429</td>
<td>2 Lids, 4 Compartments</td>
<td>50”</td>
</tr>
<tr>
<td>5543712</td>
<td>2 Lids, 5 Compartments</td>
<td>65”</td>
</tr>
<tr>
<td>2741035</td>
<td>3 Lids, 6 Compartments</td>
<td>80½”</td>
</tr>
<tr>
<td>7547465</td>
<td>3 Lids, 8 Compartments</td>
<td>95”</td>
</tr>
</tbody>
</table>


<table>
<thead>
<tr>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1475976</td>
<td>2 Lids, 4 Compartments</td>
<td>50”</td>
</tr>
<tr>
<td>3337217</td>
<td>2 Lids, 5 Compartments</td>
<td>65”</td>
</tr>
<tr>
<td>1100418</td>
<td>3 Lids, 6 Compartments</td>
<td>80½”</td>
</tr>
<tr>
<td>2682430</td>
<td>3 Lids, 8 Compartments</td>
<td>95”</td>
</tr>
</tbody>
</table>

**Glass & Plate Chillers/Frosters**. Black vinyl exterior. Refrigeration system designed to hold product at 0°F and below. Includes adjustable, vinyl-coated wire shelves. Split-shelf design allows rotation of chilled glassware on one side while chilling dry product on the other. Automatic defrost.

<table>
<thead>
<tr>
<th>W</th>
<th>HP</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8705363</td>
<td>1 Lid, 2 Shelves</td>
<td>24¾”</td>
</tr>
<tr>
<td>1741486</td>
<td>1 Lid, 3 Shelves</td>
<td>36¾”</td>
</tr>
<tr>
<td>5831607</td>
<td>2 Lids, 5 Shelves</td>
<td>50”</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL, Certified to NSF Standard 7. Ships from MO.
Beer Refrigeration by True

Glass Door Back Bar Coolers by True
Black vinyl front and sides with stainless steel top and reinforced stainless floors with galvanized walls. Simple and self-contained plug-in installation with no plumbing or condensate heater required. Includes two vinyl coated wire shelves per door, keyed locks, 7’ cord set and interior LED lighting. Refrigeration system maintains 33°-38°F. Legs, levelers or casters sold separately. Capacities listed based on number of kegs or 12 oz. cans (6 packs). 120V. Contact US Foods for complete product details.

Narrow Depth Glass Door Cooler. Slide door style. 24”D x 35½”H. No door locks. Designed specifically for straight wall style kegs.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Qty/Type</th>
<th>W</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1419547</td>
<td>2 Keg/82 6-Pack cap.</td>
<td>49”</td>
<td>1/3</td>
<td>280</td>
</tr>
</tbody>
</table>

Glass Door Coolers. Swing door style. 27”D x 37”H. No door locks on 5191500.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Qty/Type</th>
<th>W</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5919500</td>
<td>2 Keg/134 6-Pack cap.</td>
<td>59”</td>
<td>1/3</td>
<td>360</td>
</tr>
<tr>
<td>6200358</td>
<td>3 Keg/161 6-Pack cap.</td>
<td>69”</td>
<td>1/3</td>
<td>410</td>
</tr>
<tr>
<td>9516729</td>
<td>4 Keg/209 6-Pack cap.</td>
<td>91”</td>
<td>1/3</td>
<td>520</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL Certified to NSF Standard 7. Ships from MO.

Solid Door Back Bar Coolers by True
Reinforced stainless steel floors with galvanized walls. Simple, self-contained plug-in installation with no plumbing or condensate heater required. Includes two vinyl coated wire shelves per door, keyed locks, 7’ cord set and interior lighting. Refrigeration system maintains 33°-38°F. Legs, levelers or casters sold separately. 120V. Contact US Foods for complete product details.

Solid Door Coolers. Swing door style, 27”D x 37”H.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Qty/Type</th>
<th>W</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2360299</td>
<td>2 Keg/134 6-Pack cap.</td>
<td>59”</td>
<td>1/3</td>
<td>325</td>
</tr>
<tr>
<td>7335337</td>
<td>3 Keg/161 6-Pack cap.</td>
<td>69”</td>
<td>1/3</td>
<td>365</td>
</tr>
<tr>
<td>0367219</td>
<td>4 Keg/209 6-Pack cap.</td>
<td>91”</td>
<td>1/3</td>
<td>460</td>
</tr>
</tbody>
</table>

Narrow Depth Underbar Coolers. Swing door style. 34½”H.
Galvanized steel top and back for custom underbar installation. Glass door models include LED lighting. Designed specifically for straight wall style kegs.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Qty/Type</th>
<th>W X D</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7236916</td>
<td>Solid Doors,</td>
<td>48” x 23¼”</td>
<td>1/3</td>
<td>265</td>
</tr>
<tr>
<td>2 Keg/82 6-Pack cap.</td>
<td>2 Keg/82 6-Pack cap.</td>
<td>8316111</td>
<td>Glass Doors,</td>
<td>48” x 24¼”</td>
</tr>
<tr>
<td>5624757</td>
<td>Solid Doors,</td>
<td>72” x 24½”</td>
<td>1/3</td>
<td>365</td>
</tr>
<tr>
<td>3 Keg/150 6-Pack cap.</td>
<td>3 Keg/150 6-Pack cap.</td>
<td>2198154</td>
<td>Glass Doors,</td>
<td>72” x 24¼”</td>
</tr>
<tr>
<td>3 Keg/150 6-Pack cap.</td>
<td>3 Keg/150 6-Pack cap.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor, 5-year compressor. UL Certified to NSF Standard 7. Ships from MO.
ICE
Ice equipment that keeps it coming

No matter what kind of foodservice or hospitality business you’re in, chances are you need ice, and lots of it, for everything from keeping food chilled during transport to keeping drinks cool for guests. Here you’ll find an industry-leading selection of ice machines and other ice-making equipment to keep you well-supplied with cubed or crushed ice.

To help you find the commercial ice maker that’s right for you, take a look at the ice-volume guide below. It will give you a sense of how much ice you can expect to need on hand, so you know how much capacity your ice machine will need to have. It is always a good idea to bump up the production numbers below slightly to ensure that you never run out of ice.

Your ice machine choices include one-piece undercounter models with smaller production capacities and ice-producing cuber heads and storage bins of varying capacities. Make your ice storage bin choice based on maximum ice usage during your busy peak times.

### Ice Usage Guide

<table>
<thead>
<tr>
<th>Foodservice</th>
<th>Convenience Store</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant</td>
<td>Beverage</td>
</tr>
<tr>
<td>Bar</td>
<td>1½ lbs. per person/seat</td>
</tr>
<tr>
<td>Salad Bar</td>
<td>3 lbs. per person/seat</td>
</tr>
<tr>
<td>Fast Food</td>
<td>5 oz. per 7-10 oz. drink</td>
</tr>
<tr>
<td></td>
<td>8 oz. per 12-16 oz. drink</td>
</tr>
<tr>
<td></td>
<td>12 oz. per 18-24 oz. drink</td>
</tr>
<tr>
<td>Lodging</td>
<td>Healthcare</td>
</tr>
<tr>
<td>Guest Ice</td>
<td>Cafeteria</td>
</tr>
<tr>
<td>Catering</td>
<td>1 lbs. per person</td>
</tr>
<tr>
<td></td>
<td>Patient Ice</td>
</tr>
<tr>
<td></td>
<td>7 lbs. per person</td>
</tr>
</tbody>
</table>

### Ice Styles

Ice machines throughout this section have different capabilities and produce different ice styles. Below is an illustration of the different ice styles that are available.

- Dice, Medium
- Half-Dice, Small
- Gourmet
- Octagon
- Nugget
- Flaked

Production figures of all Ice Machines in this catalog are listed in terms of maximum production capacity within a 24 hour period based on 50°F water and 70°F air temperature. Ice machine production will vary according to ambient air and water temperatures. (Ask your salesperson for details.)
Neo™ Undercounter Cubers by Manitowoc

Stainless steel exterior cubers and storage bins all in one compact machine. Available in a variety of sizes to suit small demand ice needs. Receive feedback from intelligent controls with full-bin and service indicators and a delay function that allows you to pause your machine for slow periods or days when you’re closed. Design is front breathing with no side or top clearance needed. Self-contained storage bins equipped with easy slide up and in bin door. 90 lbs. bin storage capacity. Air cooled. 26”W x 28½”D x 38½”H (on 6” legs). 115 V.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Production Yield</th>
</tr>
</thead>
<tbody>
<tr>
<td>8525667*</td>
<td>Dice Cubes</td>
<td>215 lbs.</td>
</tr>
<tr>
<td>8212745</td>
<td>Half Dice Cubes</td>
<td>219 lbs.</td>
</tr>
<tr>
<td>2031630*</td>
<td>Dice Cubes</td>
<td>135 lbs.</td>
</tr>
<tr>
<td>8184923*</td>
<td>Half Dice Cubes</td>
<td>137 lbs.</td>
</tr>
<tr>
<td>7688781*</td>
<td>Dice Cubes</td>
<td>198 lbs.</td>
</tr>
<tr>
<td>7688807*</td>
<td>Half Dice Cubes</td>
<td>193 lbs.</td>
</tr>
</tbody>
</table>

PRODUCTION YIELD

Ice Dispensers by Manitowoc

Automatic-fill, floor-standing ice dispensers meet the strict sanitary needs of the lodging, foodservice, and healthcare industries. Feature patented rocking chute dispense mechanism to reduce in-flight ice and ice spillage with quick On/Off activation, efficient built-in agitator ensuring 100% dispensing, and oversized drain pan to collect larger quantity of ice overflow. 22” wide models accept 22” wide ice machines (ice machine sold separately in dice or half dice). 30” wide models accept 22” wide (with separate adapter kit) or 30” wide ice machines. 115 V. Includes adjustable legs. SFA models accept large container up to 10½” high and have built in water valve. SPA models designed for ice bucket filling in hotels, motels, resorts. Ice machines sold separately - see page 480.

SPA Series.
- 0439281 22”W x 31”D x 48”H, 165 lbs. (ship weight)
- 0363747 30”W x 32”D x 54½”H, 209 lbs. (ship weight)

SFA Series.
- 4779310 22”W x 31”D x 48”H, 168 lbs. (ship weight)
- 4817375 30”W x 32”D x 54½”H, 214 lbs. (ship weight)

Warranty: 3-year parts & labor. UL, NSF Approved. Ships from WI.
Ice Machines

**Neo™ Compact Cubers by Manitowoc**

Manitowoc’s smallest ice machines satisfy any small volume ice need. Stores up to 31 lbs. in the self-contained storage bin. Attractive stainless and black design can be used as an undercounter cuber or free-standing. Easy bin access door that slides up and out of the way. Produces Dice Style cubes. 19¾”W x 22¾”D x 36”H (with legs). Air cooled. 115 V.

<table>
<thead>
<tr>
<th>MAX. YIELD/DAY</th>
<th>SHIP WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1438280</td>
<td>57 lbs. 109 lbs.</td>
</tr>
<tr>
<td>1413972</td>
<td>102 lbs. 114 lbs.</td>
</tr>
</tbody>
</table>

Warranty: 3-year parts & labor. UL, NSF Approved.
Ships from WI.

**Office/Suite Cuber by Manitowoc**

Designed to be installed into standard cabinet dimensions or stand alone with stainless steel top and sides standard. Perfect for conference rooms, suites, or any place where a small volume of ice is needed. Produces up to 53 lbs. Octagon style Ice cubes per day, storing up to 25 lbs. of it. Equipped with internal water filter and a control panel with filter replacement warning light, cleaning mode, and delayed start options. 14¾”W x 22¾”D x 33½”H. Air Cooled. 115 V. 114 lbs. (ship weight)

0102228
Warranty: 3-year parts & labor (in commercial applications only). UL Listed.
Ships from WI.

**Nugget Ice Maker - Dispensers by Manitowoc**

These small footprint dispensers make up to 315 lbs. of Nugget Style ice per day. Activation arm supplies three dispense options; ice only, water only, or ice and water. 10 lb. model dispenses over 400 - 2 oz. vends per hour. 20 lb. model dispenses over 500 - 2 oz. vends per hour. Manitowoc’s patented cleaning technology manages the cleaning process from start to finish. 16¼”W x 24”D. 115 V. Height shown is without legs.

<table>
<thead>
<tr>
<th>BIN CAPACITY</th>
<th>H</th>
<th>LBS. (SHIP WEIGHT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2186590</td>
<td>10 lbs. 35”</td>
<td>184</td>
</tr>
<tr>
<td>7142529</td>
<td>20 lbs. 42”</td>
<td>198</td>
</tr>
<tr>
<td>0534339</td>
<td>Optional Leg Kit</td>
<td></td>
</tr>
</tbody>
</table>

Shown with Optional Leg Kit. Warranty: 2-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from WI.

**Ice Maker/Dispensers by Scotsman**

The Meridian™ series nugget ice makers/dispensers are loaded with new features to make operators’ lives simpler. Stainless steel evaporator and greaseless bearings, larger sink opening and dispensing area to handle large pitcher, contoured sides for enhanced breathability and an easy to remove ice bin for sanitation. Also features removable front panels, air filter, sink and grill, all accessed from the front for easier maintenance. All models listed are air cooled. 115V.

<table>
<thead>
<tr>
<th>PRODUCT STORAGE</th>
<th>LBS.</th>
<th>LBS.</th>
<th>W X D X H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3936752</td>
<td>260</td>
<td>12</td>
<td>16.25” x 24.38” x 35”</td>
<td>183</td>
</tr>
<tr>
<td>4395865</td>
<td>500</td>
<td>25</td>
<td>21.25” x 24.38” x 35”</td>
<td>208</td>
</tr>
<tr>
<td>9065728</td>
<td>500</td>
<td>40</td>
<td>21.25” x 24.38” x 41”</td>
<td>215</td>
</tr>
<tr>
<td>4302076</td>
<td>Optional Leg Set</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Shown with Optional Leg Set. Warranty: 3-year parts & labor, 5-year compressor. UL Safety & Sanitation. Ships from closest Scotsman distributor.
Indigo® NXT Series Ice Machines by Manitowoc

Indigo® NXT includes the new easyTouch display and are the most efficient cube machines on the market today and are the easiest to clean. The duratech exterior provides superior corrosion resistance and the stainless steel finish is finished with a layer of clear-coat to resist fingerprints and dirt. Unless otherwise noted all ice machines are air cooled and single phase. Cord and plug not included. Ice Machines and bins are sold separately.

30” Wide Cubers.

<table>
<thead>
<tr>
<th>YIELD</th>
<th>STYLE</th>
<th>H</th>
<th>D</th>
<th>VOLTS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7929664</td>
<td>Dice</td>
<td>26¼”</td>
<td>24½”</td>
<td>208/230 V</td>
<td>218</td>
</tr>
<tr>
<td>7863723</td>
<td>Half Dice</td>
<td>26¼”</td>
<td>24½”</td>
<td>208/230 V</td>
<td>218</td>
</tr>
<tr>
<td>8649817</td>
<td>Dice</td>
<td>21½”</td>
<td>24”</td>
<td>115 V</td>
<td>159</td>
</tr>
<tr>
<td>5021918</td>
<td>Half Dice</td>
<td>21½”</td>
<td>24”</td>
<td>115 V</td>
<td>157</td>
</tr>
</tbody>
</table>

Storage Bins

| 5535221     | 17.9 cu ft capacity, 34”D x 50”H, 115 lbs. (ship weight) |

22” Wide Cubers. Same features as the 30” Indigo® NXT Series ice machines but in a smaller footprint.

<table>
<thead>
<tr>
<th>YIELD</th>
<th>STYLE</th>
<th>H</th>
<th>D</th>
<th>VOLTS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8456289</td>
<td>Dice</td>
<td>21½”</td>
<td>24½”</td>
<td>115 V</td>
<td>137</td>
</tr>
<tr>
<td>4649768</td>
<td>Half Dice</td>
<td>21½”</td>
<td>24½”</td>
<td>115 V</td>
<td>136</td>
</tr>
<tr>
<td>7963209</td>
<td>Dice</td>
<td>21½”</td>
<td>24½”</td>
<td>115 V</td>
<td>143</td>
</tr>
<tr>
<td>5800026</td>
<td>Half Dice</td>
<td>21½”</td>
<td>24½”</td>
<td>115 V</td>
<td>145</td>
</tr>
</tbody>
</table>

22” Wide Storage Bins

| 1238853     | 8.9 cu ft capacity, 34”D x 38”H, 75 lbs. (ship weight) |
| 2507975     | 12.9 cu ft capacity, 34”D x 50”H, 108 lbs. (ship weight) |

Warranty: 3-year parts & labor, 5-year compressor & evaporator. Ice Machines: UL, NSF Approved. Storage Bins: NSF Approved. *Ships from WI.

Applies to all cuber heads except where noted by *
Ice Machines by Scotsman

Prodigy Plus™ Ice Machines by Scotsman

Uses less energy and water than traditional ice machines thanks to a unique accelerated harvest assist that pushes ice off the evaporator plate. Watersense Adaptive Purge control adjusts to your water conditions automatically. Air filters are removable without opening the machine. Aglon lifetime antimicrobial protection is molded in. Features stainless steel exterior and insulated storage bins to preserve the ice supply for long periods. Bins include a convenient, built-in scoop holder and a baffle that's removable with no tools for easy cleaning. All machines are air cooled, 24"D and single phase. Cord and plug not included. Storage bins are 33"D. Ice machines and bins are sold separately.

30" Wide Cubers.

<table>
<thead>
<tr>
<th>PROD.</th>
<th>STYLE</th>
<th>H</th>
<th>VOLTS</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4965794</td>
<td>350 lbs. Med.</td>
<td>23&quot;</td>
<td>115</td>
<td>160</td>
</tr>
<tr>
<td>4966321</td>
<td>350 lbs. Small</td>
<td>23&quot;</td>
<td>115</td>
<td>160</td>
</tr>
<tr>
<td>0457804</td>
<td>525 lbs. Med.</td>
<td>23&quot;</td>
<td>115</td>
<td>175</td>
</tr>
<tr>
<td>0457838</td>
<td>525 lbs. Small</td>
<td>23&quot;</td>
<td>115</td>
<td>175</td>
</tr>
<tr>
<td>0457846</td>
<td>776 lbs. Med.</td>
<td>23&quot;</td>
<td>208/230</td>
<td>190</td>
</tr>
<tr>
<td>0457879</td>
<td>776 lbs. Small</td>
<td>23&quot;</td>
<td>208/230</td>
<td>190</td>
</tr>
<tr>
<td>0457887</td>
<td>905 lbs. Med.</td>
<td>29&quot;</td>
<td>208/230</td>
<td>220</td>
</tr>
<tr>
<td>0457895</td>
<td>905 lbs. Small</td>
<td>29&quot;</td>
<td>208/230</td>
<td>220</td>
</tr>
<tr>
<td>0457903</td>
<td>1,077 lbs. Med.</td>
<td>29&quot;</td>
<td>208/230</td>
<td>235</td>
</tr>
<tr>
<td>0457929</td>
<td>1,077 lbs. Small</td>
<td>29&quot;</td>
<td>208/230</td>
<td>235</td>
</tr>
</tbody>
</table>

Storage Bins. 30"W (unless noted).

<table>
<thead>
<tr>
<th>PROD.</th>
<th>STYLE</th>
<th>H</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4729273</td>
<td>Rotocast Poly</td>
<td>344 lbs. cap., 30&quot;H</td>
<td>90 lbs.</td>
</tr>
<tr>
<td>4728804</td>
<td>Rotocast Poly</td>
<td>536 lbs. cap., 44&quot;H</td>
<td>110 lbs.</td>
</tr>
<tr>
<td>4728812</td>
<td>Stainless</td>
<td>536 lbs. cap., 44&quot;H</td>
<td>150 lbs.</td>
</tr>
<tr>
<td>4729604</td>
<td>Stainless</td>
<td>778 lbs. cap., 42&quot;W x 44&quot;H</td>
<td>185 lbs.</td>
</tr>
<tr>
<td>0988758</td>
<td>Adapter Kit to Fit 30&quot; Cuber on 42&quot;W Bin</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Ice Valet Dispensers. Dispenser with storage designed for lodging, easy to use dispensing chute. 33½"D x 53¼"H w/6"H legs. 120V.

<table>
<thead>
<tr>
<th>PROD.</th>
<th>STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7889918</td>
<td>For 22&quot;W cubers</td>
<td>120 lbs. ice storage capacity</td>
</tr>
<tr>
<td>4507422</td>
<td>For 30&quot;W cubers</td>
<td>180 lbs. ice storage capacity</td>
</tr>
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</table>

22" Wide Cubers. 23"H, 115V.

<table>
<thead>
<tr>
<th>PROD.</th>
<th>STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0454801</td>
<td>356 lbs. Med.</td>
<td>145</td>
</tr>
<tr>
<td>0456103</td>
<td>356 lbs. Small</td>
<td>145</td>
</tr>
<tr>
<td>0455444</td>
<td>475 lbs. Med.</td>
<td>160</td>
</tr>
<tr>
<td>0456830</td>
<td>475 lbs. Small</td>
<td>160</td>
</tr>
</tbody>
</table>

22" Wide Flaker & Nugget Machines. Flaked ice cools more quickly than other forms of ice and is ideal for seafood and produce displays. Scotsman nugget machines create "The Original Chewable Ice™", soft ice ideal for fountain beverages and blended drinks. All units feature the same great features of the rest of the Scotsman Prodigy lineup (with the exception of Energy Star Approval). 23"H, 115V.

<table>
<thead>
<tr>
<th>PROD.</th>
<th>STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8718140</td>
<td>450 lbs.</td>
<td>Flaked</td>
</tr>
<tr>
<td>8686230</td>
<td>800 lbs.</td>
<td>Flaked</td>
</tr>
<tr>
<td>8737736</td>
<td>420 lbs.</td>
<td>Nugget</td>
</tr>
<tr>
<td>8641110</td>
<td>643 lbs.</td>
<td>Nugget</td>
</tr>
</tbody>
</table>

22" Wide Storage Bin. Stainless Steel

<table>
<thead>
<tr>
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<th>STYLE</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4728408</td>
<td>370 lbs. cap., 44&quot;H</td>
<td>140 lbs.</td>
</tr>
<tr>
<td>0960054</td>
<td>Adapter Kit to Fit 22&quot;W Cuber on 30&quot;W Bin</td>
<td></td>
</tr>
</tbody>
</table>

Ice Machines & Filtration

Prodigy Undercounter Cubers
by Scotsman
Same primary features as the Prodigy® Plus modular ice machines on page 481 with the addition of an easily-removed door, top panel, and storage bin to allow clear access to all internal components. Also features a recessed front panel, On/Off switch and front removable air filter. 150 lbs. production, 80 lbs. storage. 26”W x 27¾”D x 39”H on 6” legs. Air cooled. 115V. 150 lbs.
5697933  Medium Cube
5721998*  Small Cube
Warranty: 3-year parts & labor, 5-year compressor & evaporator. UL, NSF Approved. *Ships from closest Scotsman distributor.

Undercounter Nugget & Flaked Ice Makers
by Scotsman
With the more compact Essential Nugget and Flake ice machines, you get the ice you need where you need it. The Original Chewable Ice™ in nugget form is slow-melting, ideal for beverages and healthcare. Flake ice is a smart choice for applications such as salad bars, therapeutic care, and produce, seafood and meat displays. 80 lbs. ice storage with easy access to internal components and external front air filter. Meets new US federal energy efficiency requirements and US Safe Drinking Act low lead requirements. Includes scoop, 5’L cord and plug. Made in USA. 24”W x 28½”D x 39”H on 6” legs. Air cooled. 115V. 210 lbs.
6182775  Nugget ice  340 lbs. yield
2689629  Flaked ice  440 lbs. yield
Warranty: 3-year parts & labor, 5-year compressor. UL, NSF Approved. Ships from closest Scotsman distributor.

Self-Contained Under Counter Cuber with Storage
by Scotsman
 Produces crystal-clear, gourmet ice. 15” cabinet width for placement in tight spaces.
Energy Saving Systems that optimizes cycle efficiency and ice quality, while reducing energy consumption and cutting operation costs. Ideal for an under counter or bar application. 6” legs included, ice scoop included.
8768400  58 lb production capacity, 36 lb bin storage capacity 1
8768574  80 lb production capacity, 36 lb bin storage capacity 1
8768590  100 lb production capacity, 57 lb bin storage capacity 2
5670008  Triple Store
Warranty: 3-year parts & labor. UL, NSF Approved. Ships from closest Scotsman distributor.

Ice Machine Filtration
Filtered water improves the taste of ice and dramatically reduces service costs. Superior® filters remove tastes, odors, and chlorine while inhibiting costly scaling. For areas with high iron, dirt or sand, select models with pre-filters. For optimum system performance change pre-filter cartridges at least once every 3 months and primary cartridges at least once every 6 months. 1 year warranty on hardware. Systems assembled with NSF Certified cartridge(s) and housing component(s).

Primary Filter System
ICE MACHINE SIZE
A 7345663  Up to 600 lbs.
B 8345662*  w/Pre-Filter  Up to 800 lbs.
Dual Primary Filter System
9345661*  Up to 1,300 lbs.
1345677*  w/Pre-Filter  Up to 1,800 lbs.
Triple Primary Filter System
0058008*  Total Store
Quick Change Replacement Cartridges -5 Micron
6345664  10” Graded Density Poly Pre-Filter
6346258  20” Graded Density Primary Filter
*Ships from MN.

Ice Machine Filtration Systems
3M’s single cartridge water filtration systems effectively reduce sediment and chlorine taste and odor for better equipment protection and clearer, better tasting ice. Valve-in-head design simultaneously shuts off and vents water, allowing simple cartridge change-outs without the need to shut off the upstream feed water. 3/8” FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines. Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the ice machine evaporator plates as hard scale.

Filter Systems
ICE MACHINE SIZE
4573036  Up to 750 lbs.
5764709  Up to 1,000 lbs.
4973657  Up to 1,450 lbs.
5587324  1,450 to 2,000 lbs.
Replacement Filter Cartridges
For optimum system performance, change cartridges at least once every six months.
REPLACEMENT FOR
6588842  4573036
8856692  5764709
0883280  4973657
9643180  5587324
Ships from MN.
Ice Machine Accessories

Ice Machine Accessories

Ice Machine Cleaner and Sanitizer by Manitowoc
Keep your machines running smooth and help prevent service calls.

Nickel Safe Cleaner. Removes lime-scale deposits (Note: not for use with Manitowoc's SN, RNS, RNF, UNF and CNF series machines).
0485086 16 oz. bottles. 6/Cs.

Ice Machine Sanitizer. Sanitize and disinfect Manitowoc ice machines, refrigerated storage equipment, food processing equipment and other hard surfaces. No rinse is required after application of the sanitizing solution.
0492280 16 oz. bottles. 6/Cs.
Ships from MN.

Ice Machine Cleaner and Sanitizer Kit by Yes Group
Ice is food and should be treated as such. Clean and sanitize ice makers and ice bins regularly for reliable, trouble-free performance. Ice machine cleaner features scale remover, and is nickel-safe for all types of ice makers. No-rinse sanitizer leaves no toxic residue and is FDA approved. Kits contains 2-16oz bottles of cleaner and 4 sanitizer portion packs, enough for 4 regular cleaning processes.
7952040 Ships from MN.

Ice Tote by Carlisle®
10 gallon white ice tote makes transporting small loads of ice easy. NSF Standard 2 rating for food contact and cleanliness. Imprinted on two sides in English and Spanish.
5889662

Ice Scoop Holders
Type 304 stainless steel scoop holders with pre-drilled mounting holes. Scoops sold separately.

C 1746866 6-16 oz. Scoops, 3" W x 2½" D x 4" H
D 1746072 24-50 oz. Scoops, 5" W x 4" D x 5½" H
E 1746841 64 oz. & up Scoops, 7" W X 4½" D X 7" H

Ice Bagging System
Stainless steel unit designed to stand alone or rest on your ice machine bin. Unique funnel system deposits ice directly into bag. ‘Hog-nose’ staples seal bags quickly and securely. ‘Hog-nose’ stapler features rugged all-metal heavy-duty construction and reloads in seconds. 20 lbs. bagger and bags also available.

‘Starter’ Kit. Includes (1) 8 lbs. Bagger, (250) 8 lbs. Bags, (1) ‘Hog-Nose’ Stapler and (250) ‘Hog-Nose’ Staples
5678867*

 Bags & Accessories
5684618 8 lbs. Bags, 1,000 on Plastic Wicket
5684592* ‘Hog-Nose’ Stapler
5684709 ‘Hog-Nose’ Staples, 2,500/Box

*Ships from MN.
Ice Accessories by San Jamar®

Saf-T-Ice® Totes by San Jamar®
Clearly marked, dedicated, sanitary containers for ice transporting. They will not stack, keeping dirt and bacteria from being transferred. The 0412171 features a shorter size for lighter carrying and easier washing in dishwashers. Tri-Grip™ feature provides grab points for secure pouring at any level. Clean Pour™ design keeps hand contact points raised off the floor for more sanitary use. Made of durable dishwasher safe polycarbonate. 11” dia.
0412171  5 gal./20 lbs., 14½”H
7311632  6 gal./25 lbs., 17”H
NSF Approved.

Saf-T-Ice® Carts by San Jamar®
Dedicated system transports up to two Saf-T-Ice® Totes, carrying up to 50 lbs. of ice safely and securely (totes sold separately). Base and secure lids fit only Saf-T-Ice® totes, preventing cross-contamination risks. Support-stand on bottom of cart provides stability when filling totes. Large wheels glide smoothly across all floor surfaces. Cart conveniently folds for quick and easy storage.

Carts
8871865  for 5 gal. Totes
8871857  for 6 gal. Totes
Replacement Lids
9880105  Top Lid
9880303  Middle Lid
NSF Approved.

Saf-T-Ice® Scoop Caddy by San Jamar®
Hinged-lid caddy may be mounted to the outside of your ice machine with screws or self-adhesive strips. Easily removed for cleaning. For scoops up to 86 oz. 7”W x 6”D x 11”H. Order scoop separately.
8206468

Saf-T-Scoop® by San Jamar®
Hand guards protect ice from hand contact while scooping.
6-10 oz.
8745762

Buffet/Banquet Ice Scoop by San Jamar®
Hand guards protect ice from hand contact while scooping.
4-6 oz. Plastic with Holes
8760639

Saf-T-Scoop® and Guardian Systems by San Jamar®
Prevent ice contamination by eliminating hand contact and providing a sanitary holder for scoop. Systems include Saf-T-Scoop®, Guardian Holder and set of mounting accessories. Made of durable, dishwasher safe polycarbonate.

Systems
9429929  6-10 oz.
0880757  12-16 oz.
8222010  64-86 oz.
Ice Tote
2797175  6 gal./25 lbs.
NSF Approved.

Saf-T-Ice® Totes
Saf-T-Ice® Carts
Saf-T-Ice® Scoop Caddy
Saf-T-Scoop®
A SINGLE PLATFORM TO POWER RESTAURANTS

Take control of your restaurant operations and get set up for success with the POS and Restaurant Management platform powered by Toast. Cloud-based software, payment processing and beautiful hardware help you:

- **Grow revenue** by turning tables faster, improving ordering efficiency and strengthening customer loyalty
- **Improve operations** by empowering staff with profit-boosting menu details and adopting a paperless, seamless order-routing system
- **Impress guests** with real-time SMS alerts, digital receipts and more digital solutions that compare to the biggest brands

US FOODS® CUSTOMERS NEW TO TOAST POINT-OF-SALE RECEIVE SPECIAL PRICING FOR TOAST HARDWARE AND SOFTWARE!

To learn more, contact a Toast representative by visiting usfoods.com/check.
Much more than Shelving

Carefully selecting some of the hardest working equipment in your kitchen or storage area will serve you well for years to come. Here you'll find some of our best picks for worktables, shelving and storage racks to help you prep well, stay organized and keep your foodservice operation running smoothly in all the right places. You'll also find the latest in equipment stands designed to take up less space. These help free up room for additions to your kitchen while offering the strength and support needed for heavy equipment placement.

Worktables that work

From prepping entrées, sides and desserts to rolling out dough, a well-constructed worktable will keep things moving. Choose from stainless steel or wood laminate tops to suit your application, and choose the series that matches your budget and workload:

Premium Series
14-gauge (.078 thick), type 304 stainless steel (most corrosion resistant). Best for heavy use and where vibrating equipment (mixers/slicers) or chopping is conducted.

Regular Duty
16-gauge (.063 thick), type 430 stainless steel (slightly less resistant to corrosion items). Good combination of value and durability.

Value Series
18-gauge (.050 thick), type 430 stainless steel. Ideal for light to medium-duty applications. A great value for the price and our best seller.

A shelf for everything

Keep your food and equipment essentials organized and easy to find. Whether you need more controlled use of your walk-in cooler and freezer or better storage for your dry goods, you’ll find individual shelves, shelving systems or custom build ideas to make the best use of every inch of space in your operation.

Racks make light work

Keep supplies better organized; keep food-based items off the ground; transport supplies, dishware and food from one place to another; it's all made possible by our carefully chosen selection of storage racks, including pot racks in ceiling or wall mount applications, to better utilize overhead space for storage of pots and pans. Take a look at these and other very useful ways to keep your foodservice business moving.

Lock up valuable supplies

Security cages provide peace of mind and promote loss control for items subject to theft, including alcoholic beverages. These cages are available as stationary structures or mobile units, both designed to help protect you from losses.
Worktables by John Boos & Co.

For over 125 years, John Boos & Co. has been a premier custom equipment manufacturer for the foodservice industry, with the capability to fabricate custom stainless steel and UL Listed chef counters and tables. John Boos continues to be the only company in the USA to have both stainless steel and wood manufacturing facilities on location. The BOOS BLOCK® name is recognized for its high-quality craftsmanship and fabrication.

**Flat Top Value Worktables** by John Boos & Co.

<table>
<thead>
<tr>
<th>Width (W)</th>
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<th>Length (L)</th>
<th>Code</th>
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<td>5479397 6518578</td>
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<td>30&quot;</td>
<td>30&quot;</td>
<td>60&quot;</td>
<td>3403660 5529578</td>
</tr>
<tr>
<td>48&quot;</td>
<td>30&quot;</td>
<td>72&quot;</td>
<td>4829754 2787651</td>
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</tbody>
</table>

**Value Worktables with 1.5" Backsplash** by John Boos & Co.

<table>
<thead>
<tr>
<th>Width (W)</th>
<th>Depth (D)</th>
<th>Length (L)</th>
<th>Code</th>
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</thead>
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<td>30&quot;</td>
<td>144&quot;</td>
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**Hardwood Top Worktables** by John Boos & Co.

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<td>2357730 0283440</td>
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<td>30&quot;</td>
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<tr>
<td>48&quot;</td>
<td>30&quot;</td>
<td>72&quot;</td>
<td>1847975 8916694</td>
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**Value Worktables with Stainless Steel Undershelf**

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<thead>
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<th>Depth (D)</th>
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</thead>
<tbody>
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<td>8185556 8266193</td>
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<tr>
<td>30&quot;</td>
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<td>2857564 1223950</td>
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<td>60&quot;</td>
<td>30&quot;</td>
<td>72&quot;</td>
<td>3024740 96&quot;</td>
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<td>72&quot;</td>
<td>30&quot;</td>
<td>96&quot;</td>
<td>8729005 96&quot;</td>
</tr>
</tbody>
</table>

**Ships from IL.**
Worktables by Advance Tabco®

### Regular Duty Worktables by Advance Tabco®
16-gauge 430 series stainless steel top. 35½"H, NSF Certified. Additional sizes and configurations available upon request.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>60&quot; - 96&quot;</td>
<td>2</td>
</tr>
<tr>
<td>36&quot; - 48&quot;</td>
<td>1</td>
</tr>
<tr>
<td>24&quot; - 30&quot;</td>
<td>0</td>
</tr>
</tbody>
</table>

Ships from GA, KY, TX.

### Premium Series Worktables with 5" Backsplash by Advance Tabco®
14-gauge 304 series stainless steel top. 35½"H, NSF Certified. Additional sizes and configurations available upon request.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>60&quot; - 96&quot;</td>
<td>2</td>
</tr>
<tr>
<td>36&quot; - 48&quot;</td>
<td>1</td>
</tr>
<tr>
<td>24&quot; - 30&quot;</td>
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Ships from GA, KY, TX.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>24”W 30”W L</td>
<td>5326376 36&quot;</td>
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<tr>
<td>2401172</td>
<td>5401138 36&quot;</td>
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<tr>
<td>7361892</td>
<td>8358616 48&quot;</td>
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<tr>
<td>4395372</td>
<td>4366860 60&quot;</td>
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<tr>
<td>3400413</td>
<td>4043162 72&quot;</td>
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<tr>
<td>2395374</td>
<td>4369484 96&quot;</td>
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</tbody>
</table>

### Premium Series Worktables with Flat Top by Advance Tabco®
14-gauge 304 series stainless steel top. 35½"H, NSF Certified. Additional sizes and configurations available upon request.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>60&quot; - 96&quot;</td>
<td>2</td>
</tr>
<tr>
<td>36&quot; - 48&quot;</td>
<td>1</td>
</tr>
<tr>
<td>24&quot; - 30&quot;</td>
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</table>

Ships from GA, KY, TX.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
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</thead>
<tbody>
<tr>
<td>24”W 30”W L</td>
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<td>7344708 72&quot;</td>
</tr>
<tr>
<td>0034801</td>
<td>2399731 96&quot;</td>
</tr>
</tbody>
</table>

### Casters by Advance Tabco®
Easy-rolling with locking wheels.

<table>
<thead>
<tr>
<th>Type</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>(4) 5&quot;</td>
<td>6224620 8'L</td>
</tr>
<tr>
<td>(6) 5&quot;</td>
<td>0192393 8'L</td>
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</tbody>
</table>

Ships from GA, KY, TX.

### Adding a Drawer

<table>
<thead>
<tr>
<th>Drawer Size</th>
<th>Table Length</th>
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</thead>
<tbody>
<tr>
<td>20&quot;W x 15&quot;D x 5&quot;H</td>
<td>Premium or Regular Worktables</td>
</tr>
</tbody>
</table>

**Drawers** by Advance Tabco®
Add drawers to your table for extra storage. Here's a chart to determine the number of drawers your table can accommodate. 20"W x 15"D x 5"H. Premium or Regular Worktables.

<table>
<thead>
<tr>
<th>Table Length</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>60&quot; - 96&quot;</td>
<td>2</td>
</tr>
<tr>
<td>36&quot; - 48&quot;</td>
<td>1</td>
</tr>
<tr>
<td>24&quot; - 30&quot;</td>
<td>0</td>
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</tbody>
</table>

**Casters** by Advance Tabco®
Easy-rolling with locking wheels.

<table>
<thead>
<tr>
<th>Type</th>
<th>No. of Drawers</th>
</tr>
</thead>
<tbody>
<tr>
<td>(4) 5&quot;</td>
<td>6224620 8'L</td>
</tr>
<tr>
<td>(6) 5&quot;</td>
<td>0192393 8'L</td>
</tr>
</tbody>
</table>

Ships from GA, KY, TX.
Closed Base Worktables by Advance Tabco®
14-gauge, type 300 stainless steel top with rolled rim front and square sides, an 18-gauge body, and standard fixed stainless steel mid shelf. Available with flat top, 1 1/2” backsplash, or 5” backsplash and enclosed base. Tables with sliding, removable doors feature a heavy-duty integral track to make doors easy to open. All units are 30"W with a 35 1/2"H working height. Additional sizes and configurations available upon request.

<table>
<thead>
<tr>
<th>Backsplash Type</th>
<th>48&quot;L</th>
<th>60&quot;L</th>
<th>72&quot;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flat Top</td>
<td>8361875</td>
<td>8343600</td>
<td>72&quot;L</td>
</tr>
<tr>
<td>1 1/2&quot; Backsplash</td>
<td>0076927</td>
<td>0076174</td>
<td>96&quot;L</td>
</tr>
<tr>
<td>5&quot; Backsplash</td>
<td>0076950</td>
<td>0077362</td>
<td>72&quot;L</td>
</tr>
<tr>
<td></td>
<td>0077149</td>
<td>0077453</td>
<td>96&quot;L</td>
</tr>
</tbody>
</table>

Ships from TX.

Adjustable Work Surface System by Eagle
Flexible system includes a 16-gauge type 304 stainless steel top with two adjustable zinc wire undershelves and four zinc posts with clear epoxy coating. Shelves adjustable at 1” increments. Available with or without 14” wide wire overshelf.

<table>
<thead>
<tr>
<th>With Overshelf</th>
<th>24&quot; x 48&quot;</th>
<th>30&quot; x 48&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>0055517</td>
<td>0088344</td>
<td></td>
</tr>
<tr>
<td>8240707</td>
<td>0211029</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Without Overshelf</th>
<th>24&quot; x 48&quot;</th>
<th>30&quot; x 48&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>3400678</td>
<td>9232042</td>
<td></td>
</tr>
<tr>
<td>0056762</td>
<td>8407025</td>
<td></td>
</tr>
</tbody>
</table>

Ships from DE.

Wall Shelf with Pot Rack by Advance Tabco®
Heavy-duty stainless steel shelf with support brackets welded to each side. Stainless steel, flat-bar 2” x 1/4” pot rack is welded to shelf for heavy-duty use. Six pot hooks supplied per unit. 48"W x 12"D.

| Wall Mount, 48"L | 4891286 | 8139792 | 2360659 |
| Wall Mount, 60"L | 8139792 | 8139792 | 2360659 |

Ships from GA, KY, TX.

Pot Hooks
Sold each.

| Stainless Steel | 0675850 | 6876478 |
| Zinc Plated     | 0675850 | 6876478 |

Wall Shelf with Pot Rack
Heavy-duty stainless steel shelf with support brackets welded to each side. Stainless steel, flat-bar 2” x 1/4” pot rack is welded to shelf for heavy-duty use. Six pot hooks supplied per unit. 48"W x 12"D.

| Ceiling Mount, 48"L | 8370355 | 8370355 |
| Ceiling Mount, 60"L | 8370355 | 8370355 |

Ships from GA, KY, TX.

Ceiling and Wall Mount Pot Racks by Advance Tabco®
Galvanized steel with light gray enamel finish. Ceiling mounted racks are equipped with 24” chain hangers. 48” units have 12 pot hooks and 60” units have 18 pot hooks. Wall mounts are secured by bolts.

A 8370355 Wall Mount, 48"L
4091286 Wall Mount, 60"L
8139792 Ceiling Mount, 48"L
2360659 Ceiling Mount, 60"L

Ships from GA, KY, TX.
Equipment Stands by Advance Tabco®

Stainless steel top with a galvanized undershelf & legs. Heavy-duty models have a 1,000 lb. weight capacity; standard duty models have a 600 lb. weight capacity. All units have a 24” working height, 1 ¼” lip on three sides, adjustable undershelf, and 1” adjustable bullet feet.

**Heavy-Duty.** With Casters.
- 1671924  30” x 36”

**Heavy-Duty.** Casters Optional.
- 0203489* 30” x 36”
- 4163242* 30” x 60”

**Standard Duty.** Casters Optional.
- 0032730* 24” x 36”
- 8116956* 24” x 48”
- 8381980* 24” x 60”
- 0034843* 24” x 72”

**Optional Casters.** 4 Casters/Set.
- 6224620* Standard duty
- 1240282* Heavy-duty

NSF Approved. *Ships from GA, KY, TX.

Aluminum Equipment Stands by New Age Industrial

Designed for counter-top cooking equipment. Marine edge provides easy cleaning and stability for equipment. 1,000 lb. weight capacity. Available with or without casters. 24” working height.

<table>
<thead>
<tr>
<th>MOBILE</th>
<th>STATIONARY</th>
<th>WXDP</th>
</tr>
</thead>
<tbody>
<tr>
<td>5799978</td>
<td>5799853</td>
<td>36” x 24”</td>
</tr>
<tr>
<td>5799960</td>
<td>5799754</td>
<td>48” x 24”</td>
</tr>
<tr>
<td>5798822</td>
<td>5808779</td>
<td>60” x 24”</td>
</tr>
<tr>
<td>5799952</td>
<td>5800768</td>
<td>72” x 24”</td>
</tr>
<tr>
<td>5799507</td>
<td>5799523</td>
<td>36” x 30”</td>
</tr>
<tr>
<td>5799440</td>
<td>5799820</td>
<td>48” x 30”</td>
</tr>
<tr>
<td>5799465</td>
<td>5799648</td>
<td>60” x 30”</td>
</tr>
<tr>
<td>5800727</td>
<td>5799572</td>
<td>72” x 30”</td>
</tr>
</tbody>
</table>

NSF Approved. Ships Knock Down from KS.

Value Equipment Stands by Advance Tabco®

16-gauge stainless steel. No-drip countertop edge with galvanized undershelf. 24”H.

- 8344707  24”W x 24”D
- 9344706  30”W x 24”D
- 1344712  36”W x 30”D

Value Filler Tables

18-gauge 430 series stainless steel top. 1 ½” backsplash. Galvanized legs and adjustable undershelf. 1” adjustable bullet feet. 35½” working height.

- 1671445  15”W x 30”D
- 1671437  18”W x 30”D

NSF Approved. Ships from GA, KY, TX.
Security & Keg Storage

**MetroMax Q® Security** by Metro®
Lock up valuable beverages, proteins, and materials while keeping them visible. Offers the best protection against rust and corrosion with shelves that clean easily. Mobile units have 5" casters, two with brakes. Two shelves included. Shipped Knock Down, easy to assemble. NSF Approved.

Stationary
- **6238011** 27" x 51" 9692955
- **2365500** 38"W 0055384

Mobile
- **6238091** 28" x 41" 9692997
- **0088229** 50"W 50088229

Ships from CA, PA, TN.

**MetroMax Q® Security Cages** by Eagle
Safely store and transport costly materials and items that have a tendency to “disappear”. Heavy-gauge open wire construction keeps contents visible for quick inventory checks. Mobile units have 5" poly casters, two with brakes. Comes with two shelves standard. Available with a chrome finish (for dry storage only) or green epoxy finish (for coolers, freezers, etc.), 26"D x 66"H. Units ship Knock Down. Easy to assemble.

Stationary
- **6238011** 27" x 51" 9692955
- **3511219** 28" x 53" 9693045

Mobile
- **6238091** 28" x 41" 9692997
- **0088229** 50"W 50088229

Ships from DE.

**Keg Stackers** by Advance Tabco®
Stable, adjustable aluminum cooler shelving for 1/4 and 1/2 barrel kegs, with a top shelf for general storage. 20"D x 76"H.

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Stationary</th>
<th>Mobile</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Kegs</td>
<td>5795497</td>
<td>60&quot;</td>
</tr>
<tr>
<td>8 Kegs</td>
<td>0536177</td>
<td>80&quot;</td>
</tr>
<tr>
<td>10 Kegs</td>
<td>5767645</td>
<td>93&quot;</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from GA, KY, TX.

**Keg Dolly** by New Age Industrial
Heavy-duty, low profile construction is easy to maneuver. Base is constructed of 0.125" sheet metal with four caster plates welded into place. Four 3" platform type, non-marking casters ensure easy maneuvering.

- **7909674**

Warranty: Lifetime against rust and corrosion, 5-year against material defects and workmanship. Ships from KS.
Superior Shelving

Green Epoxy shelving is approved for all environments, including walk-in coolers and freezers. Chrome shelving is recommended for dry storage applications. Shelf capacities are 800 lbs. for 48’’ and under, 600 lbs. for 60’’ and over.

Complete Shelving Sets, 18’’D x 74’’H

Sets include four shelves, four posts, and split sleeves.

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
<th>36’’</th>
<th>48’’</th>
<th>60’’</th>
<th>72’’</th>
</tr>
</thead>
<tbody>
<tr>
<td>9515578</td>
<td>9515560</td>
<td>95155574</td>
<td>1515519</td>
<td>6515571</td>
<td>9515552</td>
<td>6518492</td>
</tr>
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</table>

Complete Shelving Sets, 24’’D x 74’’H

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
<th>36’’</th>
<th>48’’</th>
<th>60’’</th>
<th>72’’</th>
</tr>
</thead>
<tbody>
<tr>
<td>4515565</td>
<td>1515501</td>
<td>5515554</td>
<td>5515507</td>
<td>3518495</td>
<td>7518483</td>
<td></td>
</tr>
</tbody>
</table>

Individual 18’’D Shelves

Shelves include 4 split sleeves for easy attachment to posts.

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>1498989</td>
<td>1498955</td>
<td>1498987</td>
</tr>
<tr>
<td>6498943</td>
<td>6498984</td>
<td></td>
</tr>
<tr>
<td>3498987</td>
<td>3498953</td>
<td></td>
</tr>
<tr>
<td>9517384</td>
<td>4517389</td>
<td></td>
</tr>
</tbody>
</table>

Individual 24’’D Shelves

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4498986</td>
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<tr>
<td>7498942</td>
<td>5498951</td>
<td></td>
</tr>
<tr>
<td>2517381</td>
<td>5517370</td>
<td></td>
</tr>
</tbody>
</table>

Individual Posts

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>1517366</td>
<td>8517351</td>
<td></td>
</tr>
<tr>
<td>5498985</td>
<td>8498958</td>
<td></td>
</tr>
<tr>
<td>6517353</td>
<td>9517343</td>
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</tr>
</tbody>
</table>

Warranty: 5-year against rust on Green Epoxy. NSF Approved.

Wire Shelving by Advance Tabco®

Available in Chrome or Green Epoxy. Shelves include four split sleeves for attachment to posts. Posts are numbered for easy shelf adjustment.

14’’D Shelves

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
<th>36’’</th>
<th>48’’</th>
<th>60’’</th>
</tr>
</thead>
<tbody>
<tr>
<td>0010488**</td>
<td>0007500**</td>
<td>0008235**</td>
<td>0007484**</td>
<td>7365414**</td>
<td>0007476**</td>
</tr>
</tbody>
</table>

21’’D Shelves

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
<th>36’’</th>
<th>42’’</th>
<th>48’’</th>
</tr>
</thead>
<tbody>
<tr>
<td>0008201**</td>
<td>0007468**</td>
<td>0008185**</td>
<td>0007450**</td>
<td>0008177**</td>
<td>0007427**</td>
</tr>
<tr>
<td>0008144**</td>
<td>0007419**</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Posts. With Adjustable Foot.

<table>
<thead>
<tr>
<th>CHROME</th>
<th>GREEN EPOXY</th>
<th>W</th>
<th>36’’</th>
<th>42’’</th>
<th>48’’</th>
<th>74’’</th>
<th>86’’</th>
</tr>
</thead>
<tbody>
<tr>
<td>1344688**</td>
<td>2344695**</td>
<td>2344687**</td>
<td>3344694**</td>
<td>5365366*</td>
<td>8344632*</td>
<td>3344686**</td>
<td>4344909**</td>
</tr>
</tbody>
</table>

*No adjustable foot, use with casters.

Warranty: 3-year against rust on Green Epoxy. NSF Approved.

**Ships from GA, KY, TX.

Caster Sets by Advance Tabco®

Includes 4 swivel casters (2 w/brakes) and 4 donut bumpers.

<table>
<thead>
<tr>
<th>RUBBER</th>
<th>POLY</th>
<th>7344633</th>
<th>0014522*</th>
</tr>
</thead>
<tbody>
<tr>
<td>7344633</td>
<td>0014522*</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

For use only with post without adjustable foot.

*Ships from GA, KY, TX.
Super Erecta® Pro by Metro®

Ideal for walk-in coolers or freezer storage, each shelf includes a wire frame with polymer shelf mat. Mats can be easily removed and washed in your dishwasher or by hand. Shelves and mats include Microban® protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation. Shelves and posts are sold separately.

Complete Shelving Sets - MetroSeal 3
Sets include four shelves, four posts, and split sleeves.

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>9643453</td>
<td>9643867</td>
<td>36&quot;</td>
</tr>
<tr>
<td>9643461</td>
<td>9643883</td>
<td>42&quot;</td>
</tr>
<tr>
<td>9643487</td>
<td>9643966</td>
<td>48&quot;</td>
</tr>
<tr>
<td>9643545</td>
<td>9644048</td>
<td>60&quot;</td>
</tr>
<tr>
<td>9643594</td>
<td>9644055</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Individual Shelves - MetroSeal 3

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>1725902</td>
<td>1725571</td>
<td>36&quot;</td>
</tr>
<tr>
<td>1725928</td>
<td>1725795</td>
<td>42&quot;</td>
</tr>
<tr>
<td>1725951</td>
<td>1725845</td>
<td>48&quot;</td>
</tr>
<tr>
<td>1725969</td>
<td>1725860</td>
<td>60&quot;</td>
</tr>
<tr>
<td>1725977</td>
<td>1725878</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Individual Posts - MetroSeal 3

<table>
<thead>
<tr>
<th>H</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6116743</td>
<td>62¾&quot;</td>
</tr>
<tr>
<td>2104628</td>
<td>74¾&quot;</td>
</tr>
<tr>
<td>5164678</td>
<td>86¾&quot;</td>
</tr>
</tbody>
</table>

Casters. 5" diameter. When using casters, order posts (on next page) with no footplate.

4102372 Swivel Caster
5102371 Caster w/Brake

Accessories

- 5009840 *S* Hooks, Use for 2 Corner Joined Shelves
- 8026023 Plastic Split Sleeves, 4 Pair/Bag
- 6103022 Plastic Bin Marker, Holds 3" x 1¼" Label

Warranty: 12-year against rust formation. NSF Approved.
Super Erecta® Shelving by Metro®

Available in Metroseal 3 Green Epoxy (recommended for walk-in coolers or freezers) or Brite Plate (recommended for dry storage). Metroseal 3 incorporates Microban® advanced antimicrobial product protection to help shelves stay cleaner between cleanings by inhibiting the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation. The shelving styles listed below are interchangeable to fit your needs.

Super Erecta® Shelving - MetroSeal 3

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>2464279*</td>
<td>0072397*</td>
<td>24&quot;</td>
</tr>
<tr>
<td>0091827*</td>
<td>1484831*</td>
<td>30&quot;</td>
</tr>
<tr>
<td>7125644*</td>
<td>0090969*</td>
<td>36&quot;</td>
</tr>
<tr>
<td>4342507*</td>
<td>2512317*</td>
<td>42&quot;</td>
</tr>
<tr>
<td>1125657*</td>
<td>6125652*</td>
<td>48&quot;</td>
</tr>
<tr>
<td>3125655*</td>
<td>7125651*</td>
<td>60&quot;</td>
</tr>
<tr>
<td>7342504</td>
<td>3118668*</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Super Erecta® Shelving - Brite Plate

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>4102653*</td>
<td>4079158*</td>
<td>24&quot;</td>
</tr>
<tr>
<td>5079157*</td>
<td>4064283*</td>
<td>30&quot;</td>
</tr>
<tr>
<td>2026078*</td>
<td>4026027*</td>
<td>36&quot;</td>
</tr>
<tr>
<td>5089249*</td>
<td>6061642*</td>
<td>42&quot;</td>
</tr>
<tr>
<td>8026015*</td>
<td>1026087*</td>
<td>48&quot;</td>
</tr>
<tr>
<td>2026029*</td>
<td>2026045*</td>
<td>60&quot;</td>
</tr>
<tr>
<td>6342505</td>
<td>1029404*</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Super Adjustable Super Erecta® Shelves - MetroSeal 3

The ideal system for shelf spacing that needs to change frequently. Shelves adjust up or down by simply pulling a lever.

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>0072611*</td>
<td>0072371*</td>
<td>24&quot;</td>
</tr>
<tr>
<td>0072470*</td>
<td>0070813*</td>
<td>30&quot;</td>
</tr>
<tr>
<td>0072892*</td>
<td>0070789*</td>
<td>36&quot;</td>
</tr>
<tr>
<td>0072546*</td>
<td>0070771*</td>
<td>42&quot;</td>
</tr>
<tr>
<td>0072561*</td>
<td>7509094*</td>
<td>48&quot;</td>
</tr>
<tr>
<td>0072447*</td>
<td>0070714*</td>
<td>60&quot;</td>
</tr>
<tr>
<td>0072405*</td>
<td>8350837*</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Super Adjustable Super Erecta® Shelves - Brite Plate

<table>
<thead>
<tr>
<th>18&quot;D Shelves</th>
<th>24&quot;D Shelves</th>
<th>W</th>
</tr>
</thead>
<tbody>
<tr>
<td>0072611*</td>
<td>0661108*</td>
<td>24&quot;</td>
</tr>
<tr>
<td>0072470*</td>
<td>8569642*</td>
<td>30&quot;</td>
</tr>
<tr>
<td>0072892*</td>
<td>0439398*</td>
<td>36&quot;</td>
</tr>
<tr>
<td>0072546*</td>
<td>4951299*</td>
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<td>0072561*</td>
<td>4591624*</td>
<td>48&quot;</td>
</tr>
<tr>
<td>0072447*</td>
<td>4595831*</td>
<td>60&quot;</td>
</tr>
<tr>
<td>0072405*</td>
<td>6342505</td>
<td>72&quot;</td>
</tr>
</tbody>
</table>

Casters

5" dia. polyurethane.

<table>
<thead>
<tr>
<th>Casters</th>
<th>0167452</th>
<th>0167528</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ship from CA, PA, TN.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Posts without Footplate

Use with Super Erecta®, Super Adjustable Super Erecta®, & Super Erecta® Pro Shelves. Posts with no footplate are for use with casters.

<table>
<thead>
<tr>
<th>METROSEAL 3</th>
<th>CHROME</th>
<th>H</th>
</tr>
</thead>
<tbody>
<tr>
<td>2253623</td>
<td>2109429</td>
<td>34½&quot;</td>
</tr>
<tr>
<td>0072553</td>
<td>4109427</td>
<td>54%16&quot;</td>
</tr>
<tr>
<td>0071902</td>
<td>4188215</td>
<td>62%16&quot;</td>
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<tr>
<td>0071894</td>
<td>1108869</td>
<td>74%</td>
</tr>
<tr>
<td>0072504</td>
<td>3246006</td>
<td>86%</td>
</tr>
</tbody>
</table>

Warranty: 12-year against rust formation on Metroseal 3. NSF Approved.

Ships from CA, PA, TN.

Posts with Footplate

Use with Super Erecta®, Super Adjustable Super Erecta®, & Super Erecta® Pro Shelves.

<table>
<thead>
<tr>
<th>METROSEAL 3</th>
<th>CHROME</th>
<th>H</th>
</tr>
</thead>
<tbody>
<tr>
<td>1511401*</td>
<td>8049496*</td>
<td>14½&quot;</td>
</tr>
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<td>4979530*</td>
<td>9060740*</td>
<td>34½&quot;</td>
</tr>
<tr>
<td>9464272*</td>
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<tr>
<td>6116743</td>
<td>7035967*</td>
<td>62%16&quot;</td>
</tr>
<tr>
<td>2104628</td>
<td>8009839*</td>
<td>74%</td>
</tr>
<tr>
<td>5164678</td>
<td>9009838*</td>
<td>86%</td>
</tr>
</tbody>
</table>

Warranty: 12-year against rust formation on Metroseal 3. NSF Approved.

*Ships from CA, PA, TN.
Shelving by Metro®

**MetroMax Q® Storage Systems by Metro**
Create storage and transport systems that are quick to assemble, adjust, and clean. Simple Corner Lock Release™ system allows you to relocate the wedge connectors for easy shelf adjustment. Shelves lift off for easy cleaning. All MetroMax Q® shelves and posts come standard with Microban® antimicrobial product protection built into the shelf mats to inhibit bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation. Ideal for coolers or freezers. Shelf capacities: 800 lbs. for 48” and shorter, 600 lbs. for over 48”, 74”H.

**Complete Shelving Sets.** Sets contain 5 shelves and 4 - 74” posts.

<table>
<thead>
<tr>
<th>Set Number</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7909211</td>
<td>36”W</td>
<td>18”D</td>
<td>127cm</td>
<td>800 lbs.</td>
</tr>
<tr>
<td>1997352</td>
<td>48”W</td>
<td>18”D</td>
<td>127cm</td>
<td>600 lbs.</td>
</tr>
<tr>
<td>8915399</td>
<td>60”W</td>
<td>18”D</td>
<td>127cm</td>
<td>800 lbs.</td>
</tr>
</tbody>
</table>

**Shelves.** Complete with Frame, Shelf Grid, and Wedge Connectors.

<table>
<thead>
<tr>
<th>Set Number</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6601363</td>
<td>36”W</td>
<td>18”D</td>
<td>127cm</td>
<td>800 lbs.</td>
</tr>
<tr>
<td>6601249</td>
<td>48”W</td>
<td>18”D</td>
<td>127cm</td>
<td>600 lbs.</td>
</tr>
<tr>
<td>6601256</td>
<td>60”W</td>
<td>18”D</td>
<td>127cm</td>
<td>800 lbs.</td>
</tr>
</tbody>
</table>

**Standard Posts**
6601033 54”H
6601074 63”H

**Posts for Stem Casters**
6601041 54”H
6601140 63”H

**Polyurethane 5” Swivel Casters.** Use with above posts.
4082434 3082435 w/Brake

**Tray Drying Racks, 24”D**

<table>
<thead>
<tr>
<th>Tray Capacity</th>
<th>TRAY CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>2578409</td>
</tr>
<tr>
<td>14</td>
<td>2809028</td>
</tr>
</tbody>
</table>

**TRAY CAPACITY**

<table>
<thead>
<tr>
<th>TRAY CAPACITY</th>
<th>TRAY CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>48”W</td>
<td>1573096</td>
</tr>
<tr>
<td>42</td>
<td>2766079</td>
</tr>
</tbody>
</table>

**Accessories**

<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4238204</td>
<td>S-Hooks (Right Angle)</td>
</tr>
<tr>
<td>9766718</td>
<td>S-Hooks (End to End)</td>
</tr>
<tr>
<td>0409573</td>
<td>Label Holder, Fits Metro® Max Q/Pro</td>
</tr>
</tbody>
</table>

Warranty: 15-year against rust and corrosion on frames and posts, lifetime on polymer mats. NSF Approved. Ships from CA, PA, TN.

---

**MetroMax I® Drying Rack Units by Metro**
The MetroMax I® Drying Rack combines the corrosion resistance and strength of MetroMax Q® with the convenience of a drying rack unit that holds pots, pans, and trays. Provides superior air circulation to promote faster drying and food safety. Interchangeable shelves adapt to all environments and efficiently organized drying areas. Mobile unit allows for easy floor cleanup and transportability. 7908080 Four Cutting Board/Tray Rack
6686273 Two Drop In & One Cutting Board/Tray Rack
Ships from CA, PA, TN.

**did you know?**

Metromax Q® has Microban® antimicrobial product protection built into the shelf mats to inhibit bacteria, mold, mildew and fungi that cause odors, stains and product degradation.
Camshelving™ Elements Series Kits by Cambro®

Strong, hygienic, non-corrosive storage. Great for all areas, withstands temperatures from -36°F to 190°F. 36” & 48” shelves hold up to 800 lbs., 60” shelves hold up to 600 lbs. Shelf plates remove easily for washing. Shelf kits and Post kits are sold separately. Image shown includes (4) shelf kits and (2) post kits.

**Shelf Kits.** Includes (2) traverses and (1) vented shelf.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>6345493</td>
<td>36” W x 18” D</td>
<td>36” W x 24” D</td>
</tr>
<tr>
<td>5181954</td>
<td>48” W x 18” D</td>
<td>48” W x 24” D</td>
</tr>
<tr>
<td>3661629</td>
<td>60” W x 18” D</td>
<td>60” W x 24” D</td>
</tr>
</tbody>
</table>

**Post Kit.** Includes (2) posts, (1) set of post connectors, and (8) post connector wedges. 72” H.

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>3599347</td>
<td>18” D x 24” D</td>
</tr>
</tbody>
</table>

Warranty: Lifetime against rust and corrosion. NSF Approved.

Camshelving™ Basics Series Starter Units by Cambro®

Designed for light to medium storage needs (deliveries of 2-5 times per week) in a multi-use environment (-36°F to 190°F). Light-weight, high-strength with corrosion and chemical resistance. Ability to adjust traverse height without disassembling the entire shelving unit. Removable slotted shelf plates – easy to clean. Not available in mobile.

Sets include four shelves, four - 72” posts, and connectors. Gray.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>9594762</td>
<td>36” W x 24” D</td>
<td>36” W x 18” D</td>
</tr>
<tr>
<td>4009136</td>
<td>48” W x 24” D</td>
<td>48” W x 18” D</td>
</tr>
</tbody>
</table>

Warranty: Lifetime against rust and corrosion. NSF Approved. *Ships from CA.

Ultimate #10 Can Rack by Cambro®

A better way to store canned foods by ensuring first in, first out is followed. Ergonomic pads on the front provide for easy removal of cans reducing the risk of injury or spill. Fits all 24” deep Premium Series and Elements Series Camshelving.

1952016 Brushed Graphite

Camshelving™ Premium Starter Units by Cambro®

Designed for heavy storage needs (daily deliveries) in a multi-use environment (-36°F to 190°F). Easy to clean, steel core, and can be used in wet, cold, or dry areas. Shelf capacities are 800 lbs./shelf on 36” and 48”, 600 lbs./shelf on 60”. Sets include four shelves, four - 72” posts, and connectors. Gray.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>6962114</td>
<td>36” W x 18” D</td>
<td>36” W x 24” D</td>
</tr>
<tr>
<td>5518696</td>
<td>48” W x 18” D</td>
<td>48” W x 24” D</td>
</tr>
<tr>
<td>5311943</td>
<td>60” W x 18” D</td>
<td>60” W x 24” D</td>
</tr>
</tbody>
</table>

Warranty: Lifetime against rust and corrosion. NSF Approved. *Ships from CA.

Mobile Camshelving™ Premium Starter Units by Cambro®

Designed for heavy storage needs (daily deliveries) in a multi-use environment (-36°F to 190°F). 750 lb. weight capacity. If sets are to be used in a wet environment, call for pricing on units with premium non-corrosive casters. Sets include four vented shelves, four - 72”H posts with swivel chrome casters (two standard, two with brakes), and connectors. 75” high. Gray.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>6343682</td>
<td>36” W x 18” D</td>
<td>36” W x 18” D</td>
</tr>
<tr>
<td>8488018</td>
<td>36” W x 24” D</td>
<td>36” W x 24” D</td>
</tr>
</tbody>
</table>

Warranty: Lifetime against rust and corrosion. NSF Approved.
Shelves

Erecta Shelf™ by Metro®
Includes two chrome wire shelves, shelf supports and mounting brackets. Rated for up to 200 lbs./shelf, not to be exceeded. Wall bolts and screws (not included) should be selected based on type of wall. Kit packaged in one box.

<table>
<thead>
<tr>
<th>Assembled</th>
<th>Assembled</th>
<th>Width</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>5303862</td>
<td>26 1/4&quot;</td>
<td>13&quot;</td>
<td>21&quot;</td>
</tr>
<tr>
<td>0638999</td>
<td>38 1/4&quot;</td>
<td>13&quot;</td>
<td>21&quot;</td>
</tr>
<tr>
<td>0638940</td>
<td>50 1/4&quot;</td>
<td>13&quot;</td>
<td>21&quot;</td>
</tr>
</tbody>
</table>

Microwave Shelf by Advance Tabco®
18-gauge stainless steel shelf with brackets welded above working surface to reduce wall area required. Mounting hardware not included. 24"W shelf.

2344638 18"D

NSF Approved.

Snap-N-Slide Wall Shelves by Eagle
Great flexibility - simply mount the brackets directly to the wall studs and position the shelf anywhere on the brackets without the use of fasteners. Heavy 16-gauge type 304 stainless steel construction with rolled front edge and 1 1/2" upturn on rear and ends of shelf.

<table>
<thead>
<tr>
<th>12&quot;W</th>
<th>15&quot;W</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>5561493</td>
<td>5561477</td>
<td>24&quot;</td>
</tr>
<tr>
<td>5561188</td>
<td>5561436</td>
<td>36&quot;</td>
</tr>
<tr>
<td>4974812</td>
<td>5561428</td>
<td>48&quot;</td>
</tr>
<tr>
<td>4974846</td>
<td>5561402</td>
<td>60&quot;</td>
</tr>
</tbody>
</table>

NSF Approved. Ships from DE.

Camshelving™ Wall Shelves by Cambro®
Virtually indestructible wall shelf or small table that supports up to 150 lbs. Features smooth polypropylene surface. Removable for washing with adjustable supports to fit wall studs. For indoor or outdoor locations. 18"W. Speckled Gray.

0456954 36"L

Stainless Auxiliary Shelves by Advance Tabco®
Constructed from heavy-duty stainless steel. 11 1/2"D.

1380328 24"W
7156946 36"W

Warranty: Lifetime against rust and corrosion. NSF Approved.

Aluminum Wall Shelves by New Age Industrial
Priced to fit your budget and made to fit your environment. 12"D.

1346212 36"W
2346211 48"W

Warranty: Lifetime against rust and corrosion. NSF Approved.
Shelving Accessories & Dunnage Racks

Chrome Wall Shelf Brackets
Convert unused wall space into extra storage. Fits Advance Tabco® or Superior® shelves.
A 8512881 18”W, End, Pair
B 1512870 18”W, Middle
0079020* 14”W, End, Pair
0078980* 14”W, Middle
*S” Hooks Use for 2 Corner Joined Shelves.
4344693
Ships from CA, PA, TN.

Shelf Dividers by Metro®
Keep shelf contents orderly with these 8"H, pressure-fit chrome dividers.
2045714 18”
2303048 24”
Ships from CA, PA, TN.

Can Rack by Metro®
Sturdy front-loading, front-dispensing can rack holds eight #10 cans or twelve #5 cans. Epoxy-coated rack fits 24”D shelves. 10 lbs.
2080000
Ships from CA, PA, TN.

Color Shelf Markers by Metro®
3401163 Blue
6401160 Tan
4401162 Green
7401169 White
0091553 Red
8401168 Yellow
Ships from CA, PA, TN.

Label Holder® by Metro®
Fits Metro® Wire
6103022
Fits Metro® Max Q/Pro
0409573
*Ships from CA, PA, TN.

Plastic Split Sleeve
5344692 4/Bag

Dunnage Racks by Advance Tabco®
All welded, aluminum tube construction. Available with 6” plate casters (two swivel, two stationary).

<table>
<thead>
<tr>
<th>W x L x H</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>0469569 20” x 36” x 12”</td>
<td>1,500 lbs.</td>
</tr>
<tr>
<td>0469767* 20” x 36” x 7¾”, w/Casters</td>
<td>2,000 lbs.</td>
</tr>
<tr>
<td>0469726 20” x 48” x 12”</td>
<td>1,500 lbs.</td>
</tr>
<tr>
<td>0469197* 20” x 48” x 7¾”, w/Casters</td>
<td>2,000 lbs.</td>
</tr>
<tr>
<td>0469759 20” x 60” x 12”</td>
<td>1,500 lbs.</td>
</tr>
<tr>
<td>0469841* 20” x 60” x 7¾”, w/Casters</td>
<td>2,000 lbs.</td>
</tr>
</tbody>
</table>


Don’t forget to check out our Core Essentials Items – products stocked in every market, all year!

Dunnage Racks
Durable one-piece seamless polyethylene construction will not corrode. Super sanitary, impervious to chemicals, lightweight and easy to clean with no sharp edges. 10-year guarantee against chipping or cracking. Slotted for air circulation. Use in coolers, freezers, dry area, indoors, and outdoors. Manufactured in Elkhart, Indiana USA.

<table>
<thead>
<tr>
<th>W x L x H</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>7742794 18” x 22” x 12”, 1,000 lbs.</td>
<td></td>
</tr>
<tr>
<td>7742802 36” x 22” x 12”, 1,500 lbs.</td>
<td></td>
</tr>
<tr>
<td>7742810 48” x 22” x 12”, 1,500 lbs.</td>
<td></td>
</tr>
</tbody>
</table>

NSF and USDA Approved.
Racks

Bun Pan Racks by Advance Tabco®
End load racks for trays, pans and tote boxes. Excellent as a freezer rack, or use aluminum top model as portable worktop. Made of corrosion-resistant, rustproof aluminum. Sized for 18” x 26” pans. 20¼”W x 26”D. Shipped unassembled.

<table>
<thead>
<tr>
<th>SLIDE SPACING</th>
<th>CAPACITY</th>
<th>H</th>
</tr>
</thead>
<tbody>
<tr>
<td>A 0469148*</td>
<td>3”</td>
<td>10 Pan</td>
</tr>
<tr>
<td>B 0469031</td>
<td>5”</td>
<td>12 Pan</td>
</tr>
<tr>
<td>3344702</td>
<td>3”</td>
<td>20 Pan</td>
</tr>
</tbody>
</table>

*Aluminum Top Model. (Ships assembled via truck.) NSF Approved.

Bun Pan Rack by Advance Tabco®
Heavy-duty all welded construction. 1” square tubing with curved top, 6 cross supports, 1 ½” heavy-duty ribbed angles and 5” poly stem-bolted casters. 3” slide spacing for 18” x 26” pans. 20-pan capacity. 20¼”W x 26”D x 69¼”H, 29 lbs.
0469056
Ships by truck (assembled) from GA, KY, TX.

Portable Wire Prep Racks by Metro®
Holds (8 or 16)18” x 26” pans. Features 1/2” food-grade polyethylene cutting board on top and 5” casters. Ships unassembled. Easy assembly, no special tools. 21¼”W x 27”L x 38½”H.
5765656 16 Pans, 1½” Spacing
5768668 8 Pans, 3” Spacing
Ships from TN.

Bun Pan Dolly by New Age Industrial
5” plate swivel casters. 1,000 lb. weight capacity. 21”W x 27” D x 33½”H.
4737409
Warranty: 5-year. NSF Approved. Ships from KS.

Pan Rack Covers by Advance Tabco®
Preserve sanitary conditions even during off-site transportation. Fits standard racks. Not recommended for freezers.
Heavy-duty. White reinforced vinyl with clear front.
3371622
Economy. Clear vinyl.
1364421
Enclosed Cabinet  by Advance Tabco®
Strong, durable, fully welded 14-gauge aluminum cabinet. Features double panel top, 270° swing door and 5" poly plate casters (two with brakes). 1 1/2" tray spacing with 37-pan capacity.
201/2"W x 271/2"D x 661/4"H
5562392
NSF Approved. Ships from GA, KY, TX.

Heavy-Duty Can Racks  by New Age Industrial
Inclined-angle guides provide easy access for product selection and convenient inventory control. Holds 162 #10 or 216 #5 cans. 25"W x 36"D.

- Without Casters, 71"H
  2045946
- With 6" Platform Casters, 78¼"H
  9076209
Warranty: 5-year. NSF Approved. Ships assembled via truck. *Ships from KS.

Economy Can Rack  by New Age Industrial
Provides easy access to cans and rotates stock when loaded from the rear. Holds 162 #10 or 216 #5 cans. 25"W x 35¼"D x 71"H.

5799994

Portable Can Racks  by New Age Industrial
Available with stainless steel or poly top. Holds 54 #10 or 72 #5 cans. 5" platform casters. 25"W x 35"D x 36"H.

- Stainless Steel Top
  3128279
- Poly Top
  5798954
Warranty: 5-year. NSF Approved. Ships from KS.

Universal Cart  by New Age Industrial
Ideal for transporting various size platters, trays, boxes and lugs. 6 shelves with 10½" shelf spacing. 5" stem casters. 20½"W x 27"D x 67"H.

5799895
Warranty: 1-year. NSF Approved. Ships assembled via truck from KS.

SHELVING
Good, clean choices in Warewashing

Keeping your foodservice operation spotless is not only required by law, it’s great for business. Take a look in this section for many of the main tools you’ll need to do everything from deliver room service to move your flatware around for washing. To store your clean dishes, we offer dish dollies and glass racks in many different sizes. You’ll also find outstanding washing stations and wash basins that turn some of the most down and dirty work into a quick and clean solution.

Smart carts and dollies

Make the most of your kitchen areas and keep the bussing staff moving productively every minute with just the right wheeled options to move dishes, trays, glassware and flatware from place to place. Find great money-saving tools such as food prep lug carts and lug tubs that are great for preparing and processing food products so they can be stored properly in bulk, and utility carts that enable easy transport of all your heavy loads from point A to point B. You’ll also find bus box options, for even quicker movement of your dirty items.

Hi-tech dish machines and systems

No matter what size your foodservice operation, a commercial dishwasher is a must. Consider the space you have, the volume of dishes you’ll go through during busy times and the workflow pattern in your kitchen washing area. Choose from high-temp and low-temp models with chemical sanitizer pumps. Depending on your incoming water temperature, booster heaters may be necessary to reach the proper sanitizing temperature during the clean/rinse/sanitize process. From smaller corner units to wider, all-inclusive dishtables, you’ll find the perfect size and configuration for your busiest times.

Hardworking sinks and faucets

Attention to safe sanitation and industry regulations are paramount when choosing your warewashing sinks and faucets, so carefully consider how and where these important stations will be used. Starting on page 512, you’ll find a variety of faucet configurations and sink choices. Faucets range from stationary swing nozzles to hanging pre-rinse nozzle hose assemblies and gooseneck nozzles. Sinks vary from long, three-well sinks with integrated work surfaces to smaller, stand-alone sinks designed to fit in a corner or under a bar. Drop-in units and mop sinks and basins are also part of our sink collection. It’s all here.

did you know?

Grease interceptors are used to reduce the amount of grease, fats, and oils that enter the sewer system. If they aren’t removed, the elements will congeal in the sewer and cause costly blockages and back-ups.
Utility Carts
Perfect for front of the house and room service applications. 300 lbs. capacity. Raised edges on shelves keep contents secure.

- **Superior**
  - **Utility Carts**
  - Heavy-duty welded stainless steel with satin finish to resist food stains and scratches.
  - Shown with optional silverware and refuse bins. Shelf dimensions listed below.
  - **300 lbs. Capacity**
    - **7028020**
      - 5½”W x 24”L x 32½”H
    - **7028999**
      - 1”W x 35”L x 33¼”H
  - **500 lbs. Capacity**
    - **5301262** Silverware Bin
    - **5522628** Refuse Bin
  - *Ships from WI.

- **Service/Bussing Cart**
  - Black cart with brushed aluminum uprights and four swivel casters. 400 lbs. capacity (200 lbs/shelf). 31¼”L x 16¼”W x 36⅜”H. Use the optional silverware and refuse bins to convert it to a bussing cart.
  - **2181907** Cart
  - **3273836** Refuse Bin
  - **8502213** Silverware Bin

- **Utility System** by Vollrath®
  - Heavy-duty welded stainless steel with satin finish to resist food stains and scratches.
  - Shown with optional silverware and refuse bins. Shelf dimensions listed below.
  - **300 lbs. Capacity**
    - **7028020**
      - 15⅛”W x 24”L x 32½”H
  - **500 lbs. Capacity**
    - **2029999**
      - 21”W x 35”L x 33¼”H
    - **5301262** Silverware Bin
    - **5522628** Refuse Bin

- **Service Cart** by Cambro®
  - Twin-handle cart has a 300 lbs. capacity. Three 24¼” x 15¼” shelves with ledges keep contents on the cart. Four swivel casters. Gray.
  - **3402005**
    - 16¼”W x 32⅜”L x 38”H

- **MyCart™ Polymer Utility Carts** by Metro®
  - Ergonomic handle and increased legroom puts more distance between the shelves and you. Three shelves feature twice the amount of space of traditional utility carts. Each cart comes with two labels for easy identification. 400 lbs. & 500 lbs. capacity. Ships knocked down.
  - **Black, 35½”H**
    - **7909146** 23½”W x 34¾”L
    - **7908676** 18½”W x 31½”L
    - **7909120** 23½”W x 34¾”L
  - **Gray, 36½”H**
    - **7909161** 27½”W x 40¼”L
  - NSF Approved.

- **Heavy Duty Utility Cart** by Continental®
  - Features 5” heavy-duty, non-marking casters and shelves with turned up edges. Shelves measure 30½”L x 16½”W x 3”H on top, 2⅛”H on bottom. 400 lbs. capacity (200 lbs./shelf).
  - **2187771**
    - 17½”W x 34½”L x 33”H
To view additional products from HOBART
VISIT www.HobartCorp.com

To order these additional Hobart products, log on to www.usfoods.com/order or contact your US Foods sales representative. Allow up to 10 business days for delivery.
Carts

**Heavy-Duty Service Carts** by Carlisle®
Excellent for heavy loads. Tall edges keep items more secure. Polypropylene construction. Gray. 500 lbs. capacity.

- 3988623  26"W x 45"L x 33"H
- 3877743  17¼"W x 40"L x 33½"H

**MyCart™ Utility Cart with Microban** by Metro®
The blue MyCart™ has built-in Microban® product protection to inhibit the growth of bacteria mold, mildew, and fungi that cause odors, stains, and product degradation. 400 lbs. & 500 lbs. capacity.

- 7909179  20½"x 34½" x 35½"H
  NSF Approved.

**Utility Carts** by Advance Tabco®
Carts include chrome wire shelves, tubular handles, and four swivel casters. 800 lbs. capacity. 18”D x 37”H.

- 7888274  2 Shelf, 30”W
- 7888290  2 Shelf, 36”W
- 7888308  3 Shelf, 30”W
- 3735677  3 Shelf, 36”W
Ships from GA, KY, TX.

**Heavy-Duty Utility Carts** by Vollrath®
Heavy-duty chrome plated 1” tubular steel cart frame with three 1-piece die drawn 20-gauge stainless steel shelves. 4” swivel casters. 36¼”H.

- 16” x 24” Shelves
- 2074235*  400 lbs. capacity
- 21” x 33” Shelves
- 2122776  500 lbs. capacity
*Ships from WI.
Food Prep/Lug Carts by Prairie View Industries
All-aluminum construction, will not rust. Holds lug tubs. Perfect for preparing, transporting and processing food products.

**0083675** 6 High, holds 6 lug tubs on slides
20”W X 27”L X 70½”H

**A 5400734** 3 High, 16”W x 29”L x 44”H

**B 0084780** 1 High, holds up to 3 cross stacked
16½”W X 24½”L X 20”H

Optional Gray Lug Tubs & Lids*

**9402009** Lug Tub, 13”W x 22”D x 8½”H (ID), 15½”W X 25”D X 8¼”H (top OD)

**0083790** Lug Lid, allows stacking

NSF Approved. *FDA Approved. Ships from NE. 0083675 Ships knocked down.

Heavy Duty Adjustable Cart by Rubbermaid®
Variable handle adjusts to four positions for comfortable handling and easier transport of awkward loads. Flip-up shelf eliminates the need to clear top shelf contents for work space. Two Snap-in hooks provide additional storage options. Durable structural foam construction can hold up to 500 lbs (250 lbs per shelf) and won’t leak, rust, chip, dent, or peel. Black

**1590114** Small
6761834 Medium

Deep Ledge Utility Carts by Metro®
Durable injection-molded shelves won’t chip, peel, or dent. Features 3” deep edge to contain spills, resilient rubber swivel casters and three shelves. 400 lbs. capacity. Blue models have built-in Microban antimicrobial product protection.

**BLACK**

**BLUE**

2296622 4691762 20”W x 30”L x 41½”H

7369770 7228905 26”W x 36”L x 41½”H

NSF Approved. Ships from TN.

Cambox
Durable and affordable bus box. Light Gray. 15¾”x 20¾”x 7”. Sold each.

**5336912**

Value Bus Box
Durable enough for most applications at a value price. 15” x 20” x 7”D.

**1214410** Black

Flatware/Condiment Holder.
Cutlery holders may also be used for packaged straws, sugar, ketchup and other condiments.

**8072688**
Bus Boxes & Dollies

Heavy-Duty Bus Boxes by Vollrath®
Tough, impact-resistant bus boxes feature extra wide handles for a sure grip. Vollrath's unique rounded handles won't dig into your hands when carrying a full load.

<table>
<thead>
<tr>
<th>Size (inches)</th>
<th>Color</th>
<th>Code</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 x 15 x 5</td>
<td>Black</td>
<td>A 9066861</td>
<td>6176622</td>
</tr>
<tr>
<td>20 x 15 x 5, White</td>
<td>B 1066877</td>
<td>9332750</td>
<td></td>
</tr>
<tr>
<td>20 x 15 x 7, Black</td>
<td>9124306</td>
<td>6332753</td>
<td></td>
</tr>
<tr>
<td>20 x 15 x 7, Gray</td>
<td>8332769</td>
<td>5176623</td>
<td></td>
</tr>
<tr>
<td>20 x 15 x 7, White</td>
<td>5066865</td>
<td>3176625</td>
<td></td>
</tr>
<tr>
<td>20 x 17 x 5</td>
<td>Gray</td>
<td>B 150977</td>
<td>1217645</td>
</tr>
<tr>
<td>20 x 17 Cover, Gray</td>
<td>7074149</td>
<td>1332766</td>
<td></td>
</tr>
<tr>
<td>20 x 15 Cover, White</td>
<td>2124311</td>
<td>3179876</td>
<td></td>
</tr>
<tr>
<td>20 x 15 Cover, Gray</td>
<td>1124312</td>
<td>6614028</td>
<td></td>
</tr>
</tbody>
</table>

Fixed & Adjustable Dish Dollies by Metro®
Molded polymer dolly eliminates costly edge chipping. Features access from two sides for easy loading and unloading, recessed handgrips on all four sides, built-in Microban® antimicrobial product protection, 5" swivel casters (two with brakes) and a vinyl dust cover. Holds approximately 40-60 plates per column. 32”H. Gray/Blue.

<table>
<thead>
<tr>
<th>Size (inches)</th>
<th>Code</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>6&quot; x 9 27/36</td>
<td>C 9056318</td>
<td>4198008</td>
</tr>
<tr>
<td>8¼ x 4 21½</td>
<td>D 1057413</td>
<td>2072262</td>
</tr>
</tbody>
</table>

Divided Bus Boxes
Protects dishes and silverware by keeping them separate. 23" x 17 1/2" x 6".

<table>
<thead>
<tr>
<th>Size (inches)</th>
<th>Color</th>
<th>Code</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>23 x 17 1/2 x 6</td>
<td>Black</td>
<td>A 5224415</td>
<td>9326661</td>
</tr>
<tr>
<td></td>
<td>Gray</td>
<td>B 7233968</td>
<td>5323762</td>
</tr>
</tbody>
</table>

Dish Dollies by Cambro®
Open access for easy loading. Molded-in handles on both ends. Polyethylene exterior. 10" rear wheels and 5" front swivel casters with brakes. Each column holds 45-60 plates. Speckled Gray, with vinyl cover included.

<table>
<thead>
<tr>
<th>Size (inches)</th>
<th>Code</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>27&quot;W x 30½&quot;L x 31¼&quot;H</td>
<td>E 6607279</td>
<td>7806987</td>
</tr>
</tbody>
</table>

Adjustable Caddy
Dividers can be adjusted to hold dishes from 4½” to 13”.

<table>
<thead>
<tr>
<th>Size (inches)</th>
<th>Code</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>28½&quot;W x 37&quot;L x 31¼&quot;H</td>
<td>F 0009449</td>
<td>5176623</td>
</tr>
</tbody>
</table>
Warewashing Systems

Innovative open profile design provides thorough washing and drying action. Features double wall co-polymer construction for strength and durability and racks that stack with other competitive brands. 19¾” square. Just a small selection is shown here. Ask your salesperson for full line details.

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Inside HT.</th>
<th>Stacking HT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Size Racks. 18⅛” sq.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A 1509090</td>
<td>Plate &amp; Tray Rack</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>B 6509061</td>
<td>Flatware Rack</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>8509085</td>
<td>Open Rack</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>5509096</td>
<td>Open End Plate &amp; Tray</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>3509106</td>
<td>Combo Rack, 1/2 Open, 1/2 Peg Rack</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>Cup Racks, Compt. Base</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9510389</td>
<td>16 Base 4⅜” sq.</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>0201731</td>
<td>16 w/2 Extenders</td>
<td>6⅛”</td>
<td>7⅛”</td>
</tr>
<tr>
<td>2510394</td>
<td>20 Base 3⅜” x 4⅜” sq.</td>
<td>3¼”</td>
<td>4”</td>
</tr>
<tr>
<td>0200576</td>
<td>20 w/2 Extenders</td>
<td>6⅛”</td>
<td>7⅛”</td>
</tr>
<tr>
<td>Miscellaneous Racks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2509222</td>
<td>Half Rack, 8¾” x 18”</td>
<td>1½”</td>
<td>2½”</td>
</tr>
<tr>
<td>C 5532312</td>
<td>Flatware Cylinder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>D 6500953</td>
<td>Flatware Basket w/handles</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

CamRacks™ by Cambro®

Cambro’s unique closed-wall design and protective splash guard ensure that hot water and costly dishwasher solutions stay inside the CamRack™ to clean your dishes and glassware completely. Four-way tracking for machine loading from any direction. Easy to grip handles for safe and comfortable handling. Will stack with your existing racks. Peg, cup, and flat racks are gray; glass and stemware racks have a cranberry base with gray risers. 19¾” square.

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Inside HT.</th>
<th>Stacking HT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Size Racks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>E 8300386</td>
<td>Flatware 18” sq.</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>F 4337036</td>
<td>Open 18” sq.</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>F 2335264</td>
<td>Peg Dish 18” sq.</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>2411965</td>
<td>Peg Rack 5” x 9”</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>5220330</td>
<td>Open End Tray Rack</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>Cup Racks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9511270</td>
<td>16 Cup 4½” sq.</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>6336903</td>
<td>20 Cup 4½” x 3”</td>
<td>2½”</td>
<td>4”</td>
</tr>
<tr>
<td>Glass Racks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4336939</td>
<td>25 Medium 3½” sq.</td>
<td>6½”</td>
<td>7½”</td>
</tr>
<tr>
<td>5535786</td>
<td>25 Tall 3½” sq.</td>
<td>7½”</td>
<td>8½”</td>
</tr>
<tr>
<td>5336953</td>
<td>36 Medium 2½” sq.</td>
<td>6½”</td>
<td>7½”</td>
</tr>
<tr>
<td>Stemware Racks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1336866</td>
<td>16 Medium 4⅜” sq.</td>
<td>6½”</td>
<td>8½”</td>
</tr>
<tr>
<td>4336863</td>
<td>16 Tall 4⅜” sq.</td>
<td>8½”</td>
<td>10½”</td>
</tr>
<tr>
<td>7336936</td>
<td>25 Short 3½” sq.</td>
<td>5½”</td>
<td>7½”</td>
</tr>
<tr>
<td>G 3259702</td>
<td>25 Medium 3½” sq.</td>
<td>6½”</td>
<td>8½”</td>
</tr>
<tr>
<td>8336935</td>
<td>25 Tall 3½” sq.</td>
<td>8½”</td>
<td>10½”</td>
</tr>
<tr>
<td>6336994</td>
<td>36 Short 2½” sq.</td>
<td>5½”</td>
<td>7½”</td>
</tr>
<tr>
<td>8336992</td>
<td>36 Medium 2½” sq.</td>
<td>6½”</td>
<td>8½”</td>
</tr>
<tr>
<td>2337004</td>
<td>36 Tall 2½” sq.</td>
<td>8½”</td>
<td>10½”</td>
</tr>
<tr>
<td>Additional Racks and Covers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8274615</td>
<td>Full Rack Cover</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8223653</td>
<td>Flatware Rack 1/2 Size</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### AMI5-I Warewasher by Hobart
Loaded with features, including microcomputer driven solid-state controls with digital status indicator, stainless steel pump and impeller (capable of forcing 160 gallons of water through the upper and lower wash arms), anti-clogging nozzles, automatic drain closure, de-lime cycle, auto fill and door-actuated cycle start. Touch pad control panel has adjustable settings for 1, 2, 4, or 6-minute cycles (for different soil levels). Handles 58 racks per hour (as a hot water sanitizer machine). Can be used for corner or straight-through applications. Standard Door Height. 27”W x 28½”D x 66½”H. 420 lbs. Specify 208-240/60/3 V. 

**0068296** Without Booster Heater

Warranty: 1-year parts & labor. **Ships from OH.**

### TempStar® Dishmachines by Jackson WWS, Inc.
Cleans up to 58 racks per hour using only 0.89 gallons of water per rack. High temperature sanitizing and fully automatic, including auto-fill. Standard features include four selectable timed cycles, large door opening that accepts 18” trays, de-lime/manual switch, door safety switch and built-in water pressure regulator. Also includes a built-in 70°F rise booster heater with Sani-Sure™ final rinse system that ensures proper rinse water temperature. TempStar is field convertible from straight-through to corner and vice versa, with field-phase conversion capability. 25¼”W x 25¼”D x 64⅜”H. ENERGY STAR® rated.

**3115974** Standard height w/Ventless & Energy Recovery, 39 racks/hr, 0.89 gal/rack

**0072694** Standard height, 58 racks/hr, 0.89 gal/rack

**4601661** Tall chamber, 55 racks/hr, 0.72 gal/rack

**6352634** Tall chamber w/Ventless & Energy Recovery, 37 racks/hr, 0.72 gal/rack

**Ships from KY.**
Warewashers & Accessories

Steam Elimination & Energy Recovery (SEER)

**DishStar® Undercounter Dishmachine** by Jackson WWS, Inc.
The Steam Elimination and Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water. Cleans 20 racks per hour using just 0.65 gallons of water per rack. Operates on a single cold water connection. Simple to operate with automatic fill, push button start, and three selectable cycles. Other standard features include delime cycle, digital LED control panel with service diagnostics, automatic pumped drain, and built-in chemical pumps and priming switches. Also includes a built-in 70°F rise booster heater with Sani-Sure™ final rinse system that ensures proper rinse water temperature. ENERGY STAR® rated.

<table>
<thead>
<tr>
<th>FLOW RATE</th>
<th>GREASE CAPACITY</th>
<th>FLOW CONTROL</th>
<th>DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>661654</td>
<td>10 gal.</td>
<td>20 lbs.</td>
<td>2½” x 16” x 24” x 13”H</td>
</tr>
<tr>
<td>6622112</td>
<td>15 gal.</td>
<td>30 lbs.</td>
<td>3” x 17” x 24” x 14”H</td>
</tr>
<tr>
<td>6624878</td>
<td>20 gal.</td>
<td>40 lbs.</td>
<td>3” x 17” x 25” x 15”H</td>
</tr>
<tr>
<td>6624860</td>
<td>25 gal.</td>
<td>50 lbs.</td>
<td>3” x 18” x 27” x 17”H</td>
</tr>
<tr>
<td>6614010</td>
<td>35 gal.</td>
<td>70 lbs.</td>
<td>3” x 18” x 31” x 20”H</td>
</tr>
<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>100 lbs.</td>
<td>4” x 23” x 34” x 22”H</td>
</tr>
</tbody>
</table>

Ships from KY.

**Grease Interceptors**
Helps reduce problems with clogged drains. Constructed of fabricated steel with epoxy coating inside and out. For on-floor or recessed applications.

<table>
<thead>
<tr>
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<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>100 lbs.</td>
<td>4” x 23” x 34” x 22”H</td>
</tr>
</tbody>
</table>

Ships from MN.

Disposers by Salvajor
Casing is heat-treated, corrosion resistant, polished aluminum alloy. Cutting elements, shredder, and rotor are machined water resistant, hardened carbide alloy. The water-cooled dual-direction motor is totally enclosed for long life. Includes rubber adaptor above the grind chamber and a rubber drain outlet to isolate sound and eliminate vibration. Drain accepts 2” or 3” piping. Available with sink mounting kits and adapters to fit any size sink collar.

<table>
<thead>
<tr>
<th>HPS</th>
<th>CAPACITY</th>
<th>DRAIN</th>
<th>VIBRATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>8304453</td>
<td>1 HP</td>
<td>9650698</td>
<td>9650797</td>
</tr>
<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>3”</td>
<td>17”H</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, CSA. Ships from MO.

Steam Elimination & Energy Recovery (SEER)

**Delta® Glasswashers** by Jackson WWS, Inc.
The Steam Elimination and Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water. Cleans 20 racks per hour using just 0.65 gallons of water per rack. Operates on a single cold water connection. Simple to operate with automatic fill, push button start, and three selectable cycles. Other standard features include delime cycle, digital LED control panel with service diagnostics, automatic pumped drain, and built-in chemical pumps and priming switches. Also includes a built-in 70°F rise booster heater with Sani-Sure™ final rinse system that ensures proper rinse water temperature. Delta SEER models include Soft Start to help protect glassware from damage. ENERGY STAR® rated. 24.25”W x 26.88”D x 33.25”H. Vertical Clearance

<table>
<thead>
<tr>
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<td>6624878</td>
<td>20 gal.</td>
<td>40 lbs.</td>
<td>3” x 17” x 25” x 15”H</td>
</tr>
<tr>
<td>6624860</td>
<td>25 gal.</td>
<td>50 lbs.</td>
<td>3” x 18” x 27” x 17”H</td>
</tr>
<tr>
<td>6614010</td>
<td>35 gal.</td>
<td>70 lbs.</td>
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<td>6614036</td>
<td>50 gal.</td>
<td>100 lbs.</td>
<td>4” x 23” x 34” x 22”H</td>
</tr>
</tbody>
</table>

Ships from KY.

Disposers by Salvajor
Casing is heat-treated, corrosion resistant, polished aluminum alloy. Cutting elements, shredder, and rotor are machined water resistant, hardened carbide alloy. The water-cooled dual-direction motor is totally enclosed for long life. Includes rubber adaptor above the grind chamber and a rubber drain outlet to isolate sound and eliminate vibration. Drain accepts 2” or 3” piping. Available with sink mounting kits and adapters to fit any size sink collar.

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<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>3”</td>
<td>17”H</td>
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</table>

Warranty: 1-year parts & labor. UL, CSA. Ships from MO.

Steam Elimination & Energy Recovery (SEER)

**DishStar® Undercounter Dishmachine** by Jackson WWS, Inc.
The Steam Elimination and Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water. Cleans 20 racks per hour using just 0.65 gallons of water per rack. Operates on a single cold water connection. Simple to operate with automatic fill, push button start, and three selectable cycles. Other standard features include delime cycle, digital LED control panel with service diagnostics, automatic pumped drain, and built-in chemical pumps and priming switches. Also includes a built-in 70°F rise booster heater with Sani-Sure™ final rinse system that ensures proper rinse water temperature. ENERGY STAR® rated.

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<td>6622112</td>
<td>15 gal.</td>
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<td>3” x 17” x 24” x 14”H</td>
</tr>
<tr>
<td>6624878</td>
<td>20 gal.</td>
<td>40 lbs.</td>
<td>3” x 17” x 25” x 15”H</td>
</tr>
<tr>
<td>6624860</td>
<td>25 gal.</td>
<td>50 lbs.</td>
<td>3” x 18” x 27” x 17”H</td>
</tr>
<tr>
<td>6614010</td>
<td>35 gal.</td>
<td>70 lbs.</td>
<td>3” x 18” x 31” x 20”H</td>
</tr>
<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>100 lbs.</td>
<td>4” x 23” x 34” x 22”H</td>
</tr>
</tbody>
</table>

Ships from KY.

Disposers by Salvajor
Casing is heat-treated, corrosion resistant, polished aluminum alloy. Cutting elements, shredder, and rotor are machined water resistant, hardened carbide alloy. The water-cooled dual-direction motor is totally enclosed for long life. Includes rubber adaptor above the grind chamber and a rubber drain outlet to isolate sound and eliminate vibration. Drain accepts 2” or 3” piping. Available with sink mounting kits and adapters to fit any size sink collar.

<table>
<thead>
<tr>
<th>HPS</th>
<th>CAPACITY</th>
<th>DRAIN</th>
<th>VIBRATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>8304453</td>
<td>1 HP</td>
<td>9650698</td>
<td>9650797</td>
</tr>
<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>3”</td>
<td>17”H</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, CSA. Ships from MO.

Disposers by Salvajor
Casing is heat-treated, corrosion resistant, polished aluminum alloy. Cutting elements, shredder, and rotor are machined water resistant, hardened carbide alloy. The water-cooled dual-direction motor is totally enclosed for long life. Includes rubber adaptor above the grind chamber and a rubber drain outlet to isolate sound and eliminate vibration. Drain accepts 2” or 3” piping. Available with sink mounting kits and adapters to fit any size sink collar.

<table>
<thead>
<tr>
<th>HPS</th>
<th>CAPACITY</th>
<th>DRAIN</th>
<th>VIBRATION</th>
</tr>
</thead>
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<tr>
<td>8304453</td>
<td>1 HP</td>
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<tr>
<td>6614036</td>
<td>50 gal.</td>
<td>3”</td>
<td>17”H</td>
</tr>
</tbody>
</table>

Warranty: 1-year parts & labor. UL, CSA. Ships from MO.
**Undercounter Warewasher**

Cleans up to 24 racks per hour using as little as 1.1 gallons of water per rack. Features universal timer with customized cycle times, pumped drain that connects to the wall or floor for easy installation, push button instant start and free Start-Up Program – an authorized service agent will verify the installation as well as check and adjust the machine for optimal performance. Includes one dish and one combination rack. 24 ¾"W x 25 ¾"D x 33 ½"H. Both models are ENERGY STAR® Qualifi ed. NSF Certifi ed.

<table>
<thead>
<tr>
<th>High Temp w/ Built-In 70°F Booster</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Model</strong></td>
<td><strong>208-230/60/1 Phase</strong></td>
</tr>
<tr>
<td>7037529</td>
<td>Low Temp w/ Built-In Chemical Sanitizer</td>
</tr>
<tr>
<td>8243572*</td>
<td>115/60/1 Phase</td>
</tr>
</tbody>
</table>

*Ships from KY.

**Booster Heaters by Hatco**

6-gallon storage capacity with stainless steel front panel and silver-gray hammertone body. Factory pre-plumbed and pre-wired. Standard heater features include cast-iron-lined tank, temperature/pressure relief valve, pressure reducing valve and temperature/pressure gauge. Specify 6" legs or slide brackets for attaching unit to dish table. 13"W x 20 ¾"D x 19 ½"H. (Height does not include legs.) Specify voltage and phase: 208V - 1 ph., 208V - 3 ph., 240V - 1 ph., 240V - 3 ph., or 480V - 3 ph.

<table>
<thead>
<tr>
<th>Booster Heaters</th>
<th><strong>Temp</strong></th>
<th><strong>KW</strong></th>
<th><strong>Phase</strong></th>
<th><strong>LBS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>1031913</td>
<td>92 gal./hr.</td>
<td>40°</td>
<td>9 kW</td>
<td>1 or 3</td>
</tr>
<tr>
<td>6140511</td>
<td>123 gal./hr.</td>
<td>40°</td>
<td>12 kW</td>
<td>1 or 3</td>
</tr>
<tr>
<td>7156037</td>
<td>154 gal./hr.</td>
<td>40°</td>
<td>15 kW</td>
<td>1 or 3</td>
</tr>
</tbody>
</table>

NOTE: 208V OR 240V 1 or 3 phase units with legs will ship within 24 hours of factory receipt.

Ships from WI.

**14” Deep Regular Scullery Sinks by Advance Tabco®**

16-gauge type 300 stainless steel. Faucet holes drilled on 8” centers (faucet not included). 16-gauge stainless steel legs with cross braces. Adjustable, stainless steel bullet feet. 14” water level. 37” working height, 43”H.O.A.

<table>
<thead>
<tr>
<th>Model</th>
<th>Tubs</th>
<th>Tub Size</th>
<th>DRBD.</th>
<th>LBS.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7344732*</td>
<td>1</td>
<td>18” x 18”</td>
<td>None</td>
<td>50</td>
</tr>
<tr>
<td>8355091*</td>
<td>1</td>
<td>18” x 18”</td>
<td>1-18”LH</td>
<td>65</td>
</tr>
<tr>
<td>9355090*</td>
<td>1</td>
<td>18” x 18”</td>
<td>1-18”RH</td>
<td>65</td>
</tr>
<tr>
<td>2512325*</td>
<td>1</td>
<td>24” x 24”</td>
<td>None</td>
<td>73</td>
</tr>
<tr>
<td>8344731*</td>
<td>2</td>
<td>18” x 18”</td>
<td>None</td>
<td>81</td>
</tr>
<tr>
<td>4484184*</td>
<td>2</td>
<td>18” x 18”</td>
<td>2-18”</td>
<td>105</td>
</tr>
<tr>
<td>6344733*</td>
<td>2</td>
<td>18” x 18”</td>
<td>None</td>
<td>120</td>
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<tr>
<td>9438243*</td>
<td>3</td>
<td>18” x 18”</td>
<td>1-18”</td>
<td>128</td>
</tr>
<tr>
<td>5344734</td>
<td>3</td>
<td>18” x 18”</td>
<td>2-18”</td>
<td>143</td>
</tr>
<tr>
<td>5506415*</td>
<td>3</td>
<td>24” x 24”</td>
<td>2-24”</td>
<td>350</td>
</tr>
</tbody>
</table>

†Specify Left or Right Drainboard on 9438243.

*2 Faucets Required, Not Included on 5506415.

NSF Approved.

*Ships from GA, KY, TX.
Dishtables by Advance Tabco®

Dishtable Package by Advance Tabco®
Complete package constructed of 16-gauge type 304 stainless steel. Includes 4’ soil table, 4’ clean table, pre-rinse basket and slide bar, pre-rinse faucet and 42” tubular wall shelf. Specify left or right application as well as brand and model of machine. Dishmachine not included.

A 6088108 44½”H, 180 lbs.
Ships from GA, KY, TX.

Dishtable Options by Advance Tabco®
Pre-Rinse Baskets. Prevents scraps and food debris from clogging drains.
B 0411553 Welded Slide Bar, 19½” x 19½” x 4”

Dishtable Options by Advance Tabco®
Pre-Rinse Baskets. Prevents scraps and food debris from clogging drains.
B 0411553 Welded Slide Bar, 19½” x 19½” x 4”

Dishtables by Advance Tabco®
Constructed of heavy, 16-gauge type 304 series stainless steel. Soil section is equipped with standard 20”L x 20”W x 5”D sink. Combine straight or corner units to fit your installation needs. Specify left or right application as well as brand and model of dish machine to be used. (Dishmachine not included). 44½”H.

Straight Clean
8260861 3’L, 45 lbs.
9429465 4’L, 60 lbs.
9535030 5’L, 70 lbs.
0184770 6’L, 85 lbs.
0184866 8’L, 110 lbs.
Ships from GA, KY, TX.

Straight Soil
7510746 3’L, 70 lbs.
9260860 4’L, 85 lbs.
1424043 5’L, 100 lbs.
5366034 6’L, 115 lbs.
4383196 8’L, 135 lbs.

Dishtables by Advance Tabco®
Complete package constructed of 16-gauge type 304 stainless steel. Includes 4’ soil table, 4’ clean table, pre-rinse basket and slide bar, pre-rinse faucet and 42” tubular wall shelf. Specify left or right application as well as brand and model of machine. Dishmachine not included.

A 6088108 44½”H, 180 lbs.
Ships from GA, KY, TX.
**Faucets by Fisher**

Durable Fisher faucets have stainless steel seats with a lifetime warranty and two-part swivel stems for lower maintenance costs. Pre-rinse units with mixing faucet include a spring action gooseneck measuring 35"H with 8" wall clearance and a stabilizing wall bracket. Pre-rinse hoses are genuine 3-ply "aircraft" hydraulic hose. Spray valves are solid brass with no "O" rings to leak. Faucets are mounted on 8" centers.

- **A 8346116** Pre-rinse Unit, Water Saver, Deck Mount
- **B 4132932** Pre-rinse Unit, Water Saver, Wall Mount
- **C 8066151** Repl. Water Saving Spray Valve, 1.6 GPM (Fits All Brands)
- **D 5386644** Add on Faucet w/14" Spout, Fits B or C
- **E 4020236** 44" Repl. Hose (Fits Fisher and T&S)
- **F 1642040** Splash Mount Faucet w/12" Spout
- **G 1641992** Splash Mount Faucet w/14" Spout

Warranty: Lifetime on seats, 1-year on remainder of unit.

**Faucets by Component Hardware**

Encore® pre-rinse faucets feature a Kool Grip™ insulated handle that stays up to 30° cooler than competitors’ grips. The patented strain relief coil protects the hose from excessive wear, greatly extending its life. Faucets feature quarter-turn full volume valves and a double O-ring washer-less design for leak-proof performance. SANIGUARD® anti-microbial product protection is incorporated on all handles and other touch points. Heavy-duty faucet bodies are cast brass; all spouts are stainless steel. All Encore products are low-lead compliant.

Wall/Splash mount faucets are mounted on 8" centers.

- **F 7913023** Faucet Pre-Rinse Deck Mount
- **G 7913049** Faucet Pre-Rinse Wall Mount, 8" Centers
- **H 7913684** Add-on Faucet for Pre-Rinse, 14" Swing Spout
- **I 7911761** Universal Replacement SS Spray Hose 44"
- **J 7912918** Replacement Spray Valve
- **K 7913551** Faucet, Splash Mount, 8" OC, 8" Gooseneck Spout, Lever Handles
- **L 7913411** Faucet, Splash Mount, 8" OC, 12" Spout, Lever Handles
- **M 7913486** Faucet, Splash Mount, 8" OC, 18" Double Jointed Spout, Lever Handles
- **N 7912645** Faucet Base Only, 8" Centers
- **O 7912967** Double Jointed Swing Nozzle, 18"
- **P 7913742** Glass Filler, Pedestal

Warranty: 2-year NSF Approved.
Scullery Sinks by Advance Tabco®

10” and 12” Deep Space Saver Units by Advance Tabco®
Reduced depth NSF 3-compartment stainless steel sink with tile edge splash and galvanized legs.

<table>
<thead>
<tr>
<th>10” Deep</th>
<th>L</th>
<th>Tub</th>
<th>Tub Size</th>
<th>Drbd.</th>
<th>Lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2999480</td>
<td></td>
<td>60”</td>
<td>3 10” x 14”</td>
<td>2-15”</td>
<td>85</td>
</tr>
<tr>
<td>1671452</td>
<td></td>
<td>66”</td>
<td>3 14” x 16”</td>
<td>2-12”</td>
<td>95</td>
</tr>
</tbody>
</table>

Ships from GA, KY, TX.

3 Compartment Bar Sink by Advance Tabco®
Underbar Basics Series bar sinks are 21”D and feature a 2¾” rear deck with deck mounted faucet, 7”H backsplash and 10” x 14” x 10” sink bowls. Sinks also feature stainless steel overflows and stainless steel legs. 29” Working Height, 33” H.O.A. Additional sizes available upon request.

| 7348709  | 5’ Sink with (2) 12” drainboards |
| 8348708  | 6’ Sink with (2) 18” drainboards |

NSF Approved. Ships from GA.

12” Deep Value Scullery Sinks by Advance Tabco®
18-gauge type 304 series stainless steel construction. Faucet holes drilled on 8” centers (faucet not included). 18-gauge galvanized legs with 1” adjustable bullet feet. 12” water level. 37” working height, 43½”H.O.A. Additional sizes available upon request.

<table>
<thead>
<tr>
<th>L</th>
<th>Tub</th>
<th>Tub Size</th>
<th>Drbd.</th>
<th>Lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6949721</td>
<td>23”</td>
<td>1 18” x 18”</td>
<td>None</td>
<td>40</td>
</tr>
<tr>
<td>6948459†</td>
<td>38½”</td>
<td>1 18” x 18”</td>
<td>1-18”</td>
<td>54</td>
</tr>
<tr>
<td>6946131</td>
<td>72”</td>
<td>2 18” x 18”</td>
<td>2-18”</td>
<td>90</td>
</tr>
<tr>
<td>2999340</td>
<td>59”</td>
<td>3 18” x 18”</td>
<td>None</td>
<td>90</td>
</tr>
</tbody>
</table>

†Specify Left or Right Drainboard on 2999845 & 6948459. NSF Approved.
Ships from GA, KY, TX.

14” Deep Scullery Sink (Not shown). Requires two faucets.

<table>
<thead>
<tr>
<th>L</th>
<th>Tub</th>
<th>Tub Size</th>
<th>Drbd.</th>
<th>Lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2999845†</td>
<td>74½”</td>
<td>3 18” x 18”</td>
<td>1-18”</td>
<td>102</td>
</tr>
<tr>
<td>7572282</td>
<td>120”</td>
<td>3 24” x 24”</td>
<td>2-24”</td>
<td>300</td>
</tr>
</tbody>
</table>

†Specify Left or Right Drainboard on 2999845 & 6948459. NSF Approved.
Ships from GA, KY, TX.

Did you know? Some local codes require 14” deep sinks. Be sure to check with your local health inspector prior to ordering.
Hand Sinks

Hand Sink by Advance Tabco®
Stainless steel hand sink with side splashes (for extra sanitation) and faucet. Sink bowl is 14"W x 10"D x 5"H. Overall size is 17¼"W x 15¼"D x 13"H. 18 lbs. 6948517 1½" Drain

Hand Sink with Knee Valve Faucet by Advance Tabco®
Heavy-duty stainless steel wall mount hand sink with knee valve operated faucet for true hands-free operation. Apron conceals plumbing on all 3 sides. Sink bowl is 10" x 14" x 5"H. Overall size is 17¼"W x 15¼"D x 17¼"H.O.A. 31 lbs. 3198140
Ships from GA, KY, TX.

Hand Sink with Electronic Faucet by Advance Tabco®
Stainless steel “hands free” wall mount sink with welded 7¼" side splashes. Gooseneck faucet comes with AC/DC control module, sensor, 4 “AA” batteries, and spout. Sink bowl is 14"W x 10"D x 5"H. Overall size is 17¼"W x 15¼"D x 13"H. 19 lbs. 1671882
Ships from GA, KY, TX.

A.D.A. Compliant Sink by Advance Tabco®
One-piece deep drawn sink bowl design features large radii with a minimum dimension of 2”. Rectangular design increases capacity. Includes keyhole wall-mount bracket, 1½" stainless steel drain with strainer plate, extended deck mounted gooseneck faucet with wrist handles and deck mounted liquid soap dispenser. Sink bowl is 16"W x 14"D x 5"H. Overall size is 20"W x 24"D x 13"H. 4825485
Ships from GA, KY, TX.

Hand Sink by Advance Tabco®
Ideal handwash station. Stainless steel wall mount sink with faucet. 14"W x 10"D x 5"H. Overall size is 17¼"W x 15¼"D x 21½"H. 13 lbs. 9425893 3½" Drain
0933374 1½" Drain

Drop-In Sinks by Advance Tabco®
Sink package is self-rimming for counter installation. Ideal for server stations, cocktail waste sinks or a home wet bar. Cutouts have 1¼" radius corners. Sink bowl is 10"W x 14"D x 5"H. Overall size is 13"W x 16"D x 5"H. 1344738
NSF Approved.
Ships from GA, KY, TX.
Side Splash Hand Sink with Paper Towel & Soap Dispenser by Advance Tabco®
One-piece deep drawn sink bowl design. Keyhole wall-mount bracket. Stainless steel basket drain 1 1/2" IPS. Splash mounted 4" O.C. gooseneck faucet with aerator. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. Includes C-fold paper towel holder and soap dispenser. Sink bowl is 10" x 14" x 5". Overall size is 17 1/4"W x 15 1/4"D x 17"H. 7897291
Ships from GA, KY, TX.

Pedestal Base Hand Sink by Advance Tabco®
Flush-to-wall, one-piece deep drawn sink bowl design has a large radius with a minimum dimension of 2". Rectangular in design for increased capacity. Includes wall mount bracket, stainless steel basket drain 1 1/2" IPS, “Hands-Free” splash mounted gooseneck faucet with aerator, Foot Pedal Valve for water operation and easily removable panel to access hidden plumbing. Sink bowl is 10" x 14" x 5". Overall size is 17 1/4"W x 15 1/4"D x 42"H. 7444664
Ships from GA, KY, TX.

Drop-In Sinks by Advance Tabco®
Complete package includes deep drawn self-rimming sink, faucet and 1 1/2" drain baskets. Tub size: 10"W x 14"L x 10"D. (Cut only after sink is received to assure proper fit.)

<table>
<thead>
<tr>
<th>TUBS</th>
<th>OVERALL SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>7087182*</td>
<td>13&quot;W x 19&quot;D x 10&quot;H</td>
</tr>
<tr>
<td>A 8145088</td>
<td>38&quot;W x 19&quot;D x 10&quot;H</td>
</tr>
</tbody>
</table>

*Ships from GA, KY, TX.
Water Station by Fisher
Features stainless steel pan, pedestal glass filler with 1/4" tailpiece and 8" spout. 10⅛"W x 8½"D. 9 lbs.
3346269
Ships from CA.

Drop-In Water Filler/Ice Combo Unit by Advance Tabco®
Ideal for server stations or existing counters. Ice bins are insulated with a stainless steel removable cover. 23 lbs. ice capacity. Cutout size: 15¼"L x 20¾"W. Flange size: 18"L x 21¼"W. Units are self-rimmed. (Cut only after item is received to assure proper fit.)
1219237
Ships from GA.

Drop-In Ice Bin Unit by Advance Tabco®
Ideal for server stations or existing counters. Ice bins are insulated with a stainless steel removable cover. 50 lbs. ice capacity. 14"W x 19"L x 10"D.
Cutout size: 15¼"L x 20¾"W. Flange size: 18"L x 21¼"W. Units are self-rimmed. (Cut only after item is received to assure proper fit.)
7476815
Ships from GA.

Permanent Sink Labels
These wash, rinse, sanitize, and water level sink labels are made from waterproof, glossy stock and have a permanent, clear adhesive backing. Health inspectors love to see these in use! Sold by the sheet (five 8” x 2” labels). The sheet includes one wash, rinse, and sanitize label, and two water level labels.
5788492

Economy Mop Sink by Advance Tabco®
One compartment 18” x 18” sink. Faucet holes drilled on 8” centers (faucet not included). 21”W x 21”D x 41”H.O.A. For applications that do not require NSF approval.
2344703 Sink
Mop Sinks

Mop Service Basin
0472019 24"W x 24"D x 10"H, Mop Sink
0471607 Wall Mount Faucet, 3/4" hose thread, 8" spout, 8" centers
0471995 36"W x 24"D x 10"H, Mop Sink
0467928 24"L Mop hanger w/three tool grips
0467936 5/8" Rubber Hose, 30'L w/hose bracket
Ships from MN.

Mop Sink Cabinet by Advance Tabco®
Louvered side panels for ventilation. Single left-hinged door. Fixed stainless steel utility shelf. 2 mop holders, all TIG welded. Welded areas blended to match adjacent surfaces and satin finish. 16" x 20" x 12" sink bowl with drain. Optional right-hand door swing (please specify when ordering). Does not include faucet.
7897325 Double width Mop Sink Cabinet. Opening for mop bucket to roll in. Hinged double doors. 4 fixed intermediate shelves. 16" x 20" x 12" sink bowl with drain.
7897408 Right side mop sink location
Ships from GA, KY, TX.

Economy Faucets by Component Hardware
Economical, high-quality faucets with a heavy-duty low-lead compliant cast body, horizontal swing spout, and lever handles.
8804452 12"
8804486 14"
8804502 16"

Upgraded Wrist Handles
Add on wrist handles to convert regular faucet to wrist action faucet. Fits 9425893 sink faucets.
4344701

Rotary Waste Valve
A 7911753
Duo Drain Basket
For 3½" Sink Opening.
B 7911712
# Top to bottom Janitorial supplies

Keeping your foodservice areas clean and health code compliant is much easier and more effective when you have exactly what you need exactly where you need it. From vacuuming and mopping floors to scrubbing corners with high-strength detergents, here you'll find the equipment and supplies you need to turn your successful business into a model of cleanliness. We’ve even included some great tools to keep your staff more comfortable and more productive during long shifts. Refer to the chart below for a large selection of floor mats designed to help keep things tidy and help ease long periods of standing.

## Mat suitability chart

<table>
<thead>
<tr>
<th>Mat Type</th>
<th>Entrance</th>
<th>Cassier</th>
<th>Prep Area</th>
<th>Bar</th>
<th>Cookline</th>
<th>Dish Wash</th>
<th>Salad Bar</th>
<th>Fountain</th>
<th>Walk-In</th>
<th>Wait Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOOD CATALINA</td>
<td></td>
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<tr>
<td>GOOD NEEDLE-RIB/CHEVRON RIB</td>
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<td>GOOD BUBBLE EZE*</td>
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<td>GOOD NI-RIB</td>
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<tr>
<td>GOOD TREDLITE SPONGE</td>
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<td>GOOD REVERS-A-MAT</td>
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<tr>
<td>GOOD COMFORT ZONE</td>
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<tr>
<td>GOOD VIP-DURALOK BLACK</td>
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<tr>
<td>GOOD VIP-DURALOK RED</td>
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<tr>
<td>GOOD VIP-GUARDIAN</td>
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<tr>
<td>GOOD VIP-LITE BLACK</td>
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<tr>
<td>GOOD VIP-LITE RED</td>
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<tr>
<td>GOOD VIP-DELUXE BLACK</td>
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## Caring for your mats

Mats not cared for properly or used improperly may not provide the service you require and may void any warranty. Use red mats for grease and fry areas. Black mats are for no or very low grease areas only. Be sure to clean mats daily using a mild detergent, warm water, and a deck brush to remove all grease.

Any mat that is worn, damaged, or presents a tripping hazard should be removed from service right away. Do not fold mats, use bleach or chlorine solutions, wash in the dishwasher, or steam clean (power wash) more than once per week.
**Mats by Cactus Mat**

**NI-RIB Runners by Cactus Mat**
Temperature-tolerant to -30°F; perfect for walk-in coolers and freezers. Solid knob-top runner provides traction in light duty, dry work areas. Slotted runner for non-skid protection where wet/greasy conditions exist. Open slots for drainage. 1/4” thick and reversible for extended life. Sold per linear foot.

**Revers-A-Mat by Cactus Mat**
High-quality, rubber anti-fatigue mat. Round drainage holes and raised knob undersurface for flow-through drainage. Knob design enables mat to be used on both sides for easier handling and cleaning. Black, 3/8” thick. 36”W. Sold per linear foot.

**VIP-Guardian Mat by Cactus Mat**
VIP-Guardian Mat is made of 100% nitrile compound for superior performance, comfort, and durability. Greaseproof rubber is light weight, easy to clean and handle, and ideal in a variety of applications including kitchens, cooklines, and bars. Low profile 1/4” thick with drain holes for use in wet areas. Reversible for extended life. Approximate size is 3’ x 5’.

**Comfort Zone Interlocking by Cactus Mat**
Ideal anti-fatigue mat for bars, restaurants, and counters. Eliminates most glass and bottle breakage. Black, full 1/2” thick interlocking sections. Sold per section.

**VIP-Duralock by Cactus Mat**
Built-in interlocking system allows several mats to be connected for extended areas. 3/4” thick for anti-fatigue and comfort. Large holes for excellent drainage. Black mats are for general-purpose applications in no-grease areas*. Red mats are grease-resistant for kitchen use**. Choose from straight or beveled edge. 3’ x 5’.

**VIP-Guardian Mat by Cactus Mat**
VIP-Guardian Mat is made of 100% nitrile compound for superior performance, comfort, and durability. Greaseproof rubber is light weight, easy to clean and handle, and ideal in a variety of applications including kitchens, cooklines, and bars. Low profile 1/4” thick with drain holes for use in wet areas. Reversible for extended life. Approximate size is 3’ x 5’.

---

*Warranty: 1-year. **Warranty: 3-year limited.

Ships from CA.

---

**Tredlite Sponge Vinyl Matting by Cactus Mat**
Fatigue relief for dry areas, cash stations, and counter areas. 3/8” thick cushioned sponge matting. Insulates against cold. Reduces noise and breakage. Black, 36”W. Sold per linear foot.

**End Section**
- 3095510 28”W x 36”L
- 6350037 36”W x 24”L

**Center Section**
- 9095506 28”W x 36”L
- 1079441 36”W x 24”L

**Single Section Comfort Mat.** 1/2” thick, beveled on all four sides. Provides comfort for the stationary employee.
- 3344249 28”W x 36”L

---

Ships from CA.
### Janitorial Mats

#### VIP-Lite & VIP-Deluxe Floor Matting
by Cactus Mat

Anti-fatigue/anti-slip in two thicknesses and two colors for both grease and no-grease areas.

**VIP-Lite Black: 1/2" Thick**
- 6344220 29" x 39"
- 3344223 39" x 58"

**VIP-Lite Red: 1/2" Thick**
- 4344248 29" x 39"
- 1344258 39" x 58"

**VIP-Deluxe Black: 7/8" Thick**
- 2344257 29" x 39"
- 7344229 39" x 58"

**VIP-Deluxe Red: 7/8" Thick**
- 8344228 29" x 39"
- 9344227 39" x 58"

**Connector Hooks** 4/Pkg (2 Req./Joint)
- 2344224 For VIP-Deluxe

"Warranty: 2-year." **Warranty: 5-year.**

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#### Flexible Raised Rubber FingerTop™ Mats
by Cactus Mat

Heavy-duty outside entrance matting. Flexible rubber fingers scrape shoes clean. Beveled edges increase safety. Dirt is concealed in base until cleaned. 5/8" thick. Black.
- 7429566 24" x 32"
- 2429579 32" x 39"
- 5228010 36" x 72"

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#### Ridge-Scraper Safety Mat
by Cactus Mat

Heavy-duty rubber safety mat. Raised rib surface provides positive traction in areas where extra safety is desired. 3/8" black molded rubber. Easily cleaned by shaking or hosing off. Great for behind counters, entryways, workstations or salad bars.
- 3' x 5'.
- 8344210

---

#### VIP-Cloud Matting
by Cactus Mat

Grease-resistant nitrile formula with antimicrobial additive to prevent mold, mildew, and bacterial growth. 3/4" thick, closed-cell foam. Non-absorbent. Tapered on all sides for safety. Anti-slip textured surface. Light weight and easy to clean. Red for heavy grease areas. Available with perforated drainage holes for wet/greasy areas or solid for dry non-grease areas.
- 0418111 2’ x 3’, Black, Solid
- 8502601 3’ x 5’, Black, Solid
- 4752374 3’ x 5’, Black, Perf.
- 2502615 3’ x 5’, Red, Perf.

Warranty: 5-year limited against grease breakdown.

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#### VIP-Prima Connector Mats
by Cactus Mat

The “built-in” connectors on one end are designed to permit the connection of one or more sections to cover larger areas. Light weight for easy handling.
- 3’ x 3’ x 3/8”.

**Black, General Purpose**
- 4419636

**Red, Light Grease**
- 4372744

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#### Newlife® Eco-Pro™ Anti-Fatigue Floor Mats
by Let’s Gel Inc.

5 to 10 times more effective than other mat constructions. Designed to prevent leg, foot, and lower back discomfort. Best-in-class 3/4" thick commercial grade, one-piece polyurethane foam. Not recommended for use in heavily wet areas or with stiletto type heels. Proudly made in the USA. Black.
- 20" x 32".

**Black, General Purpose**
- 5190191

**Black, General Purpose**
- 7813183

**Black, General Purpose**
- 3475543
**Catalina Mats** by Cactus Mat

100% continuous filament olefin pile. Will not fade. Traps 1.2 gallons of water per square yard and dries four times as fast as conventional nylon. Cleans easily. 5/16” thick.

**VIP-Topdek Jr** by Cactus Mat

Light duty anti-fatigue/anti slip mats reduce employee leg and back fatigue while providing a secure footing. 3’ x 5’. 1/2” thick.

**VIP-Topdek Sr** by Cactus Mat

Medium duty anti-fatigue/anti slip mats reduce employee leg and back fatigue while providing a secure footing. Beveled edge molded right into the mat for easy cart access. 3’ x 5’. 1/2” thick.

**V-Groove Corrugated Runners** by Cactus Mat

The dependable standard-duty runner. Corrugated rib surface improves safety and traction. Protects floor and reduces maintenance costs. Not recommended for wet areas. 1/8” thick. Sold per linear foot.

**Bubble Eze™ Mats** by Cactus Mat

Raised bubble safety and anti-fatigue mat provides slip resistance. For use in dry areas to promote safety and comfort. Durable molded 3/8” rubber with beveled edges on all four sides. Underside bubble pattern helps prevent mat creeping. Black.

**Portamat** by Cactus Mat

Portable wash rack for kitchen and industrial mats. Speeds up the handling, cleaning, and drying of kitchen or bar mats. Holds up to ten 39” x 58” mats. 500 lbs. capacity. 28”W x 42”L x 40”H.

**Waste Container**

Designed to fit neatly beside worktables or in narrow spaces. Corner tabs help keep trash bags secure. Bottom helper handle makes lifting and dumping easier. 100 lbs. weight capacity.

5881203 23 gal., Black

---

**Trimline™ Waste Containers by Carlisle®**

Trimline™ design fits neatly beside worktables or in narrow spaces. Corner tabs help keep trash bags secure. Bottom helper handle makes lifting and dumping easier. Optional swing lid conceals trash while providing easy touch-free access. Flat lid also available for transport and to control odors. Wire dolly fits on either narrow or wide side of can. 100 lbs. weight capacity.

COLOR

4700340 23 gal. Trimline™ Container Gray
0896829 23 gal. Trimline™ Container Brown
0901884 23 gal. Trimline™ Container Black
0896662 23 gal. Trimline™ Container Beige
3668316 Trimline™ Handled Lid Gray
3590635 Trimline™ Swing Top Lid Black
0896803 Trimline™ Swing Top Lid Beige
3556800 Trimline™ Swing Top Lid Gray
0897975 Trimline™ Swing Top Lid Brown
6608655 15-23 gal. Trimline™ Dolly Black
4740346 Trimline™ Dolly

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**Bronco™ Waste Containers & Lids by Carlisle®**

Heavy-duty construction with double-reinforced stress ribs and drag skids for durability. Comfort Curve™ handles provide easy handling. Deep handholds on base enable controlled tipping or overhead lifting. Reinforced lids have snap down tab locks with a simple press and pull release system for easy removal. All Bronco rounds are NSF Standard 2 for Food Contact and Cleanability.

COLOR

5647888 10 gal. Bronco™ Lid Gray
6734479 10 gal. Bronco™ Lid White
3674314 10 gal. Bronco™ Container Gray
6747018 10 gal. Bronco™ Container White
3674074 20 gal. Bronco™ Lid Gray
3673274 20 gal. Bronco™ Lid White
3674157 20 gal. Bronco™ Container Gray
3674058 20 gal. Bronco™ Container White
4700332 32 gal. Bronco™ Lid Gray
3668290 32 gal. Bronco™ Lid Red
4700316 32 gal. Bronco™ Lid White
3668233 32 gal. Bronco™ Container Gray
4700308 32 gal. Bronco™ Container White
3671427 32 gal. Bronco™ Dome Lid Black
4700084 44 gal. Bronco™ Lid Gray
3668308 44 gal. Bronco™ Lid Red
4700019 44 gal. Bronco™ Lid White
4699948 44 gal. Bronco™ Container Gray
3668266 44 gal. Bronco™ Container Red
4699401 44 gal. Bronco™ Container White
8556946 55 gal. Bronco™ Lid Gray
6722029 55 gal. Bronco™ Container Gray
4740346 Dolly for Bronco™
Waste Containers

**Wastebaskets by Carlisle®**
Economical polypropylene cans are built for everyday use. Smaller rectangular sizes are designed to fit in tight spaces.

- **3600012** 13 qt., Black
- **3673936** 28 qt., Black
- **3673977** 41 qt., Black

**Slim Jim Wastebasket by Rubbermaid®**
Save time, reduce worker strain, and lower labor costs. Venting channels dramatically reduce the force required to remove a full can liner. Four molded-in can liner cinches improve liner retention and eliminate the need to tie knots in can liners. Molded base grips offer better control during emptying. Slim shape ideal for behind bar counters.

**Slim Jim Containers**

- **A 6406587** Brown
- **5269880** Beige
- **9101092** Black
- **4649471** Gray
- **B 8371532** Blue Recycle
- **4660719** Green Recycle

**Slim Jim Top**

- **C 5402500** Swing Lid Black

**Step-On Waste Container by Carlisle®**
Sturdy construction and attractive appearance is ideal for environments where waste collection is mandated. Easy access foot pedal minimizes contact with waste and holds up to extensive use. Constructed of non-metallic polypropylene that’s chemical-resistant and corrosion-proof. Assists in complying with OSHA Regulation 29CFR 1910.1030 “Occupational and Bloodborne Pathogens”. Beige.

- **5414450** 18 gal.

**Wastebasket by Rubbermaid®**
All-plastic construction won’t chip, rust or dent. Rolled rim adds strength. Easy to clean. Great for conference rooms, offices, and housekeeping. Made in the USA.

- **6796380** 14 qt. Black

**Slim Jim Recycling Station by Rubbermaid®**
Sort recyclables with ease using the Rubbermaid Commercial Products Slim Jim Recycling Station. This recycling solution features a modular, easy-to-assemble design that can be adapted to suit any commercial facility’s recycling needs. Equipped with color-coded lids, signage, stream-specific openings, and labeling, each recycling bin offers consistent visual cues to help patrons and staff sort waste effectively.

- **4270860** 2 Stream (Landfill/Mixed Recycling)
- **9491175** 3 Stream (Landfill/Mixed Recycling)

**Centurian™ Waste Containers by Carlisle®**
Attractive and functional design reduces bag vacuum issues for easier liner removal. Integrated liner cinches prevent liners from slipping into the container. Ergonomic handles and bottom helper handles on base make lifting and dumping easier. Swing top lid available for some containers.

**Containers - Gray**

- **3671468** 21 gal. Half Round
- **D 3672516** 23 gal. Tall Square
- **Swing Top Lid**
- **E 3672524** 23 gal. Black
Recycling Waste Containers by Carlisle®

Use these sturdy cans to support community recycling programs or your own green initiatives. Available in high-capacity round containers, sturdy for handling heavy loads of bottles or papers, or convenient TrimLine™ style that tucks neatly into tight spaces. Two-sided “Recycle” imprint on all containers.

| A 3674199 | 32 gal. Round Container | Blue |
| B 2794055 | Recycling Lid for 32 gal. Container | Blue |
| C 3674231 | 23 gal. Trimline™ Container | Blue |
| 3674249 | 23 gal. Trimline™ Container | Green |
| 3930211 | Lid for Bottles | Blue |
| 3689007 | 28 qt. Wastebasket | Blue |

KatchAll® Flatware Retrievers by San Jamar®

Don't let your valuable flatware end up in the trash! Flatware retriever lid features strong durable ceramic magnets, with no electric or technical parts to fail or jam. Lid is made of rugged polyethylene with corrosion resistant metal. Easy-to-clean by hosing down or in dishwasher.

Note: Do not use with non-magnetic 18/8 or 18/10 flatware.

| D 2287217 | Fits 23 gal. rectangular containers, Red |
| E 8031635 | Fits 32 gal. round containers, Red |
| 1672443 | Fits 44 gal. round containers, Burgundy |

Low Profile Flatware Retriever by San Jamar®

Great for under scrap tables, the high-impact plastic top fits both 32 & 44 gal. containers. Magnetic assembly is completely enclosed. Easy to clean. Note: Do not use with non-magnetic 18/8 or 18/10 flatware.

F 4232765
Waste Containers by Rubbermaid®

Brute Trash Cans by Rubbermaid®

LLDPE has greater resistance to dents, cracks, punctures, and ultraviolet (UV) rays than low-density polyethylene (LDPE). Features injection-molding with reinforced rim for added strength, built-in non-slip handles to allow nesting of multiple containers without jamming and a double-ribbed base for stability. Venting channels make removing liners up to 50% easier. These are Poultry Equipment Group Listed and also help in complying with HACCP guidelines. Certified to NSF Std. #2 (Gray, White and Yellow) and to Std. #21 all colors. Made by Rubbermaid in the USA.

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<tr>
<th>Code</th>
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<td>5044252</td>
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<td>A 4126751</td>
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<td>1090514</td>
<td>32 gal. Brute Container Red</td>
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<td>B 2675254</td>
<td>32 gal. Brute Recycle Container Blue</td>
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<td>C 2800872</td>
<td>32 gal. Brute Lid Recycle Bottle/Can</td>
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<td>D 9837732</td>
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<td>E 4983104</td>
<td>44 gal. Brute Vented Container Gray</td>
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<td>44 gal. Brute Dome Top Lid Gray</td>
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<td>7699572 55 gal. Brute Container Gray</td>
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Brute Trash Can Dolly by Rubbermaid®

Features twist-lock to keep trash cans secure during transport with quick, easy release, and five rugged, non-marking casters for stability on rough or uneven surfaces. Supports up to 250 lbs.

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<td>6851959</td>
<td>Heavy Duty Brute Dolly</td>
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Waste Containers & Smoking Receptacles

**Slim Jim Front Step-On**
by Rubbermaid®
Small footprint fits tight spaces with internal hinge design to prevent wall damage. Features quiet and controlled lid closure. Beige.
- 5857018  18 gal.
- 4607395  24 gal.

**King Kan® Indoor/Outdoor Receptacles**
by Continental®
Impact, abrasion, and corrosion resistant. Won’t dent, crack, chip, or warp even under extreme weather conditions. Steel hinged top prevents loss or abuse of top when emptying. Brown.
- 35 Gallon
  - 1122761  20” Sq. x 39½”H
- 50 Gallon
  - 9109596  23¾” Sq. x 40½”H

**Metallic Series**
by Rubbermaid®
The Metallic decorative refuse containers have a sleek design that blend nicely with upscale interiors. A protective vinyl trim is applied on the disposal opening to help withstand the rigors of everyday use.
- 12 gal. Ash/Trash, Chrome Trim. 15” dia. x 28”H.
  - BLACK  7574629
  - ANTHRACITE  8518220
  Ships from VA.

**Space Saving Half Round**
by Rubbermaid®
Features wall-hugging design ideal where space and aesthetics are important. Constructed of heavy gauge fire-safe steel. Protective vinyl trim on disposal openings. Bottom rim is carefully designed to protect floors. ADA Compliant. Includes leak-proof rigid plastic liner. 9 gallon capacity.
- 18”W x 32”H x 9”D.
  - 0093070
  Ships from VA.

**Brute Rollouts**
by Rubbermaid®
Easy mobility for material handling, general refuse, and bulk waste collection. Heavy duty wheels with high performance treads are optimized for indoor and outdoor use. Reinforced rim for superior structural integrity and robust lid designed for added strength. Rollout lids open fully and stay in place to prevent swinging during transport. Smooth contours and seamless construction make cleaning easier and quicker, improving staff productivity.
- Compliant with ANSI standard Z245.60 (Types B and G) for compatibility with auto-lifters.
  - 7031059  50 gal., Gray
  - 2211782  50 gal., Blue
  - 7031059

**Dome Top Receptacle**
by Rubbermaid®
Made of heavy-gauge, fire-safe steel. Features a self-closing door, which complies with OSHA standards, and recessed handgrips for easy lift-off emptying. 15” dia. x 36” H. 15 gallon. Black steel.
- 3868890
  - UL Listed. Ships from VA.

**Grounds Keeper™ Cigarette Waste Receptacles**
by Rubbermaid®
Attractive, all-weather solution to an unsightly problem. Galvanized metal inner canister requires no sand and fewer cleanings than traditional ashtrays. 12¼”W x 12¼”D x 39¾”H.
- 1365832  Black

**Tuscan Groundskeeper® Smoking Receptacle**
by Rubbermaid®
Combines clean appearance and easy maintenance for unsightly cigarette waste disposal. Stainless steel snuff plate minimizes smoldering, while inner galvanized steel canister holds large quantity of cigarettes. Steel base plate for stability with anchor holes for added security.
- 13”Sq. x 38⅝”H.
  - 7485139  Black
Material Handling

**Tilt Trucks** by Continental®
Extra-strong seamless polyethylene construction. Will not leak, dent, pit, corrode or absorb moisture. 12-gauge, 7/8" reinforced, tubular steel frame for maximum strength and load capacity. Easily cleaned with steam or high-pressure hot water. Exposed metal treated with rust-preventative black enamel. 3/4" outside diameter solid tempered steel axle.

5/8 Cu. Yd. Utility Truck. 300 lbs. cap., (2) 10" inset rubber wheels, ball bearings w/grease fittings & (2) 3½" swivel casters.
9254137 28½"W x 63¼"D x 38"H
6254148* Hinged Cover for 9254137, Black
*Ships from MO.

1.1 Cu. Yd. Utility Truck. 800 lbs. cap., (2) 12" rubber wheels, 2½" wide, ball bearings w/grease fittings & (2) 5" solid rubber swivel casters.
2134930** 33½"W x 71½"D x 39½"H
**Ships from MO.

**Ultra-Lite Aluminum Hand Truck** by Harper Trucks
Lightweight aluminum hand truck is easy to handle yet holds up to 500 lbs. Riveted construction makes it easy to repair and add on or replace accessories. Base plate made of high strength extruded aluminum. Pneumatic 10" dia. x 3½" wheels. Continuous handle with frame extension. 52"H.
9347402

**Platform Trucks** by Continental®
Heavy-duty 24" x 48" platform trucks to fit transport needs up to 1,200 lbs. Tough structural plastic will not rust, dent, crack, or splinter. No bumpers required. Withstands temperatures down to -40°F. Dark Gray.
3228731 700 lbs. capacity
3236486 1,200 lbs. capacity
Ships from MO.
Light Bulbs & Janitorial Accessories

Shat-R-Shield® Shatterproof Light Bulbs
Protected lighting is required in food service operations by the FDA. Shat-R-Shield® lamps are USDA Approved and meet OSHA and FDA Standards for Work Site Safety.

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<td>100 Watt Frosted Appliance for Walk-Ins</td>
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<tr>
<td>B 6803928</td>
<td>40 Watt Fluorescent (48”), Clear</td>
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<td>C 6602122</td>
<td>250 Watt Infrared Heat Lamp, Clear</td>
<td>2/Pk.</td>
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<td>D 6602189</td>
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<td>8866428</td>
<td>100 Watt Frosted Standard</td>
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Rubber Hot Water Hoses by Cactus Mat
All-rubber hose for hot water use up to 160°F. Resists abrasion. Ideal for commercial and industrial applications. 5/8” inner diameter.

- 7122255  50’ Hose, Red
- 5296511  25’ Hose, Red
- 3071926  Spray Gun Nozzle

Step Stool by Continental®
This structural plastic, step stool is rugged enough to hold up to 350 lbs. The molded-in no-slip surface prevents falls. Four retractable, non-marking casters and an anti-skid bottom make it easy to maneuver and hold in place during use.

- 3100211  Black

Floor Fan by Bissell®
Heavy-duty polyethylene housing, open-flow air intake design. 9½” diameter blower with 3 speeds up to 2,400 CFM. Includes 25’ 16/3 gauge safety cord with hospital plug. 17¼”W x 17¾”D x 18”H.

- 1532803  Warranty: Exclusive 6-month rapid replacement. Ships from MA.
Vacuums & Sweepers

Superior® Sweeper cleans up almost everything wet or dry. Cleans carpet or bare floors, including tile, brick, concrete, terrazzo, and vinyl. For use at hotels, clubs, churches, schools, lounges, even at the restaurant salad bar. Easy-open dustbins stay secure while sweeping and open easily for emptying. Rotoblade® wipers rinse easily with water.

1592797 7½”W

12” Commercial Vacuum with Quick Kleen™
Dust Cup
by Sanitaire Commercial
Designed with a chrome hood for added durability in the toughest environments. Lowers cost of ownership with 2,000 hour, 7 amp motor, bagless dirt cup and chrome brush roll with replaceable bristle strips. Quick Kleen™ fan chamber helps diagnose and clear clogs. Designed for easy maintenance with quick-release access for emptying the dirt cup and tool-free brush roll and belt replacement. Looped handle for added comfort and maneuverability and a 50 foot quick-change, pigtail cord. 2305365

12” Commercial Vacuum
with Shake Out Cloth Bag
by Sanitaire Commercial
Shake out bag improves your cost of ownership. Lightweight yet durable to meet the demands of commercial cleaning, built with a 5 amp motor. Increase productivity with less downtime from a large-capacity, 18 qt. shake out bag and 30 foot cord. 2357143

12” Commercial Vacuum
by Sanitaire Commercial
Designed with a chrome hood for added durability in the toughest environments. Lowers cost of ownership with a 2,000 hour, 7 amp motor, bag and chrome brush roll with replaceable bristle strips. Quick Kleen™ fan chamber helps diagnose and clear clogs for easy maintenance. Increase productivity with less downtime from a large-capacity, 18 qt. shake out bag and 50 foot quick-change, pigtail cord. Looped handle for added comfort and maneuverability and a pigtail cord for easier and cost-effective maintenance. 3143948
Vacuums & Sweepers

15" Commercial Vacuum with Quiet Clean Dust Cup by Sanitaire Commercial
Dirt cup model with 15" cleaning path provides an exceptional clean certified with the CRI Bronze Seal of Approval. Includes on-board tools and stretch hose for above-the-floor cleaning. Lower your cost of ownership with a bagless dirt cup. Featuring a washable HEPA filter to capture 99.97% of particles for cleaner emissions. Ideal for daytime cleaning with a sound level of 70.6 dBA.
3566734
Warranty: 2-year. UL, CSA and OSHA Approved.

Pro 14 Commercial Dual Motor Vacuum by Bissell®
Versatile upright vacuum, only 12 lbs. Washable dirt cup is perfect for those who prefer a bag-less option. Cleans both carpets and hard floors. Onboard tools, wand, and hose allow user to reach even the toughest spots.
4792788
Ships from TN.

BackPack Vacuum by Bissell®
Backpack style vacuum, ideal for all-around use, lightweight and ergonomic design. More freedom of movement means an increase in productivity and reduced labor costs.
6 qt. Capacity Vacuum
2370361
6 qt. Bags, 6/Pk.
3760357
10 qt. Capacity Vacuum
9537718
10 qt. Bags, 6/Pk.
7255950
Warranty: 1-year motor.

Cord-Free Electric Sweeper by Bissell®
Surprisingly light weight and powerful for its size. Rechargeable system with revolving agitator brush and geared belt drive for superior quick pickup cleaning on all surfaces. Includes a wall mount for out of sight storage and compact power adapter for charging. One full battery charge is usually sufficient for 20 cleans. 10" cleaning width.
9717588
Warranty: 1-year limited.
Brooms & Dust Pans

**Natural Corn Broom** by Rubbermaid®
100% natural corn broom fibers for long life and effective pick up. Removes fine dirt from even or rough surfaces. Hand-selected, heavy-duty lacquered pine handles.
2234258 31 lbs.

**Rubberized Dust Pan** by Carlisle®
Hugs the floor for easy pickup and hangs for easy storage.
6502017 12”W

**Extra Large Dust Pan** by Rubbermaid®
Heavy-duty plastic construction. Extra-large size accommodates large jobs. Made in the USA.
9036259 8¼”W

**Executive Angle Broom - Vinyl Handle** by Rubbermaid®
Angle-cut bristles for easy sweeping in and around corners. Vinyl-coated metal broom handle is sturdy yet comfortable to hold. Flagged polypropylene bristles are tough, but still able to collect the finest particles. Ideal for cleaning hard-to-reach areas. Permanent fused bristles stay securely in place for longer broom life. 10½” Sweep.
9333944

**Corn Broom**
Blended corn brooms have high bristle fill count for easy use and long life. Kitchen-Maid brooms provide excellent durability.
8072032 Kitchen-Maid

**Metal Dust Pan** by Carlisle®
Hugs the floor for easy pickup and hangs for easy storage.
5502018 12”W

**Duo-Sweep® Angle Brooms**
Features two handle holes – upright hole for general purpose sweeping and angle hole for reaching into corners, along walls and other hard to reach areas. Use flagged broom to sweep fine particles. 12”W x 56”L.
A 1950772 Flagged
8870871 Unflagged

**Corn Broom**
Blended corn brooms have high bristle fill count for easy use and long life. Heavy-duty warehouse brooms have metal retaining bands and strong synthetic stitching.
4502050 Warehouse
3123890 Whisk Broom

**Duo-Sweep® Brooms** by Carlisle®
Two handle holes molded into the same block offer two convenient ways to sweep: straight for general purpose sweeping, or angle broom for reaching into corners, along walls, or into hard to reach areas. Flagged bristles sweep fine debris. Complete with handles.
B 3502051 Lobby, 7”W x 36”L
7502032 Light Industrial, 11”W x 53”L
C 4495099 Warehouse, 13”W x 56”L

**Angle Broom** by Rubbermaid®
Features polypropylene bristles and a metal handle. The bristles have been fused to the head to keep them securely in place. Use for sweeping along baseboards and reaching under furniture and into corners. For indoor or outdoor use.
6951442 Black
4927637 Gray

**Rubberized Dust Pan** by Carlisle®
Hugs the floor for easy pickup and hangs for easy storage.
502017 12”W

**Extra Large Dust Pan** by Rubbermaid®
Heavy-duty plastic construction. Extra-large size accommodates large jobs. Made in the USA.
9036259 8¼”W
### Lobby Broom & Dust Pan
Dust pan pivots for easy storage and locks into place for secure debris collection. Serrated edge on dustpan combs out broom without leaving a mess.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>6595737</td>
<td>12” Plastic Dust Pan</td>
<td></td>
</tr>
<tr>
<td>3904592</td>
<td>Broom 7”W x 36”L</td>
<td></td>
</tr>
</tbody>
</table>

### Floor Sweeps by Carlisle®
The unique Omni Sweep™ patent pending design combines features of fine, medium and heavy floor sweeps. Synthetic bristles have pitched angles for fast, effective sweeping on all types of floor surfaces. Uses any 15/16” threaded handle (order separately).

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>9316373</td>
<td>18” Plastic Block</td>
</tr>
<tr>
<td>9502006</td>
<td>24” Plastic Block</td>
</tr>
</tbody>
</table>

### Lobby Pro Broom by Rubbermaid®
Ideal for one-handed cleaning under tables and fixtures. Stiff, synthetic bristles sweep hard-to-move debris and will not stain, discolor or absorb odors.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>5119617</td>
<td></td>
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</tbody>
</table>

### Floor Scrub Plastic Block by Rubbermaid®
Polypropylene bristles are resistant to stains, odors, bacteria, fungi, and wear. Can be used in wet or dry conditions to remove heavy dirt and debris. Ideal for commercial, medical, and industrial applications. Accepts handle with threaded tip.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>1756767</td>
<td></td>
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</tbody>
</table>

### Hi-Lo™ Floor Scrubs by Carlisle®
Heavy-duty brushes designed to get under ranges, tables, and other kitchen equipment. Also clean well in open areas. Structural foam block. Brushes use 2246601 handle (order separately).

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 9254293</td>
<td>Extra Bristles added for thorough baseboard &amp; floor cleaning</td>
</tr>
<tr>
<td>D 4076063</td>
<td></td>
</tr>
</tbody>
</table>

### Floor Scrubs/Deck Brushes by Carlisle®
2502052 features a unique plastic “swivel-head”, DuPont Tynex® nylon filament and low profile design that gets into places that would be impossible with a normal floor brush. Handles sold separately. Use 5339361 or any 15/16” handle for 8” swivel scrub.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10” Wood Block, Plastic Bristles A 6339600</td>
<td>10” Wood Block, Palmyra Bristles B 2502052</td>
</tr>
</tbody>
</table>

### Broom & Brush Holder by Carlisle®
Ideal for convenient storage and air-drying brushes and brooms. Includes three holders, one 1/8” mounting bar and wood screws. Anchor holes on 16” centers. Broom and brushes sold separately.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>5106505</td>
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</tbody>
</table>

### 10” Deck Brush by Rubbermaid®
The broom head has brown Palmyra fiber bristles and a plastic structural foam block that won’t crack or warp and resists bacteria growth. It can be used indoors or outdoors to remove heavy dirt and debris from rough surfaces. Resists stains, odors and fungi. Ideal for commercial, medical, and industrial environments. Accepts handle with threaded tip.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2845244</td>
<td></td>
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</tbody>
</table>
Mop Buckets & Accessories

**WaveBrake Down Press Wringer**
by Rubbermaid®
WaveBrake technology reduces splashing up to 40% for a safer environment, cleaner floors, and more efficient mopping. Made from structural web-molded plastic and premium tubular steel. Arm has a contoured comfort handle for a better grip. Down-press wringer efficiently presses water down into bucket, has contoured comfort grip, and is the system preferred by floor techs. Color-coded for zoned cleaning systems. Helps earn LEED credits. Made in the USA. Capacity: 16-32 oz. Approximately 27"H x 13"W x 14"D.

- 6027613 Yellow 35 Qt.

**WaveBrake Side Press Wringer**
by Rubbermaid®
WaveBrake technology reduces splashing up to 40% for a safer environment, cleaner floors, and more efficient mopping. Made from structural web-molded plastic and premium tubular steel. Arm has a contoured comfort handle for a better grip. Helps earn LEED credits. Made in the USA. Capacity: 16-32 oz. Approximately 27"H x 13"W x 14"D.

- 6081515 Yellow 26 Qt.
- 6772792 Yellow 35 Qt.

**Dirty Water Bucket**
by Rubbermaid®
Separates dirty water from clean water, preserves the quality and cleaning power of cleaning solution, reduces water and chemical usage. Helps produce cleaner, less slippery floors. Divides liquid weight; less lifting power needed when emptying buckets.

**Janitor’s Cart**
by Continental®
Structural plastic cart is nearly indestructible and much quieter than metal carts. Comes with a 25 gallon heavy-duty vinyl zippered bag. Accommodates a mop bucket with wringer. Non-marking 8" rear wheels, and 3" ball bearing swivel front casters. Gray.

- 4564845

**“Wet Floor” Sign**
by Continental®
Yellow sign is 26”H when closed. Lettering in English, French, and Spanish.

- 4564787

**Pop-up Caution Cone**
by Carlisle®
Pop-up caution cone provides 360 degree visibility for increased safety. It is portable, lightweight, and ideal for use in any environment. Caution message appears in English, Spanish and French.

- 2820983

**Quad Cone**
by Continental®
Yellow sign with red imprint alerts people to hazards.

- 3821444 26”H
- 3821451 35”H
Mop Buckets & Accessories

**CycloMop Spin Mop** by Bissell®
The first commercial grade spin mop. Contains a heavy duty, dual-action mop handle with 2 microfiber mop heads and a stainless steel spinner. Double gear drive system allows for hand or foot cleaning. May be used with or without dolly. Includes a drain and caution/wet floor signage built in for convenience.

- **#5881703**
- Ships from TN.

**Hurricane** by Bissell®
Cordless rechargeable floor dryer which runs up to 8 hours on a replaceable battery pack. This unit dries floor 360 degrees around unit and up to 15’ in diameter decreasing your floor drying time by up to 90%. Can be stacked for easy storage and transport. 1 year warranty.

- **#8338880**
- Ships from TN.

**Heavy-Duty Combo Pack**
Heavy-duty 35 qt. bucket and wringer has the same features as 4751624 but with greater capacity and a down press wringer that accommodates 16-32 oz. mops.

- **#8313306**

**Splash Guard™ Mop Bucket**
by Continental®
35 qt. splash guard mop bucket with 3” non-marking gray casters, embossed graduations and universal “caution” logo.

- **#9100025**

**Splash Guard™ Wringer** by Continental®
Accommodates 12-32 oz. mops for small to medium jobs.

- **#4751673**

**Splash Guard™ Side Press Wringer**
by Continental®
Accommodates 16-32 oz. mops for heavy-duty jobs.

- **#7440324**

Ships from TN.
Wet Mop & Mop Handle Color Match System
This color coded system allows for easy selection of the proper handle for each of our wet mops.

- S: For use with narrow band mops
- S: For use with wide band mops

**Looped-End Antimicrobial Mops**
Antimicrobial Mops. Cotton/rayon/polyester 4-ply blend provides good absorption Looped-end. Sold 2/Cs.
- S A 2957249 Medium, Green
- S 3924066 Medium, Blue

**Looped-End Economy Mops**
Narrow band is 1¼”. Wide band is 5”. Blended 4-ply yarn. Sold 2/Cs.
- S 2957322 Medium, Natural
- S 2957165 Large, Natural
- S B 2957306 Medium, Blue
- S 2957157 Large, Blue

**Looped-End Finish Mops**
Economical finish mop made from 4-ply rayon blend that releases more liquid for smoother finish. White yarn w/blue band. 1¼” head band. Large. Sold 2/Cs.
- S 2957108

**Screw-On Mops**
Pinnacle mops lie flat on the floor and utilize a screw-on attachment that provides fast, efficient changing of mop heads. Economical cut-end mop constructed with 4-ply yarn. Use with 6935209 mop handle. Natural color. Sold 2/Cs.
- S 2950947 #24

**Super Jaws Handles**
Durable nylon head with jaws clamps to hold mop firmly in place. Use with wide bands. Fiberglass handle. Sold each.
- S E 6934657 60”

**Swivel Snap™ Dust Mop Handle**
6934608 60” wood handle
6935217 18”L frame
6935225 24”L frame

**Dust Mops**
Conventional. Constructed of 4-ply cotton sewn to synthetic backing. Natural color.
- D 6974265 18” x 5”
- D 6974257 24” x 5”

Disposable. 4-ply cotton/synthetic green yarn with Tyapar backing. Blue color.
- 6974232 24” x 5”

**Rough Surface Mops**
Designed specifically for food service environments with rough textured floors such as non-slip, quarry tile, and concrete. Made from synthetic material for abrasion resistance that outlasts conventional yarn mops. The utility fan design has a retainer cord at the tail of the mop to hold the strands together and prevent gaps when mopping. Wide 5” head band. White color. Sold 2/Cs.
- S 2956746 Medium

**Looped-End Antimicrobial Mops**
Antimicrobial Mops. Cotton/rayon/polyester 4-ply blend provides good absorption Looped-end. Sold 2/Cs.

**Cut-End 4-Ply Rayon Mops**
Economical cut-end mop constructed with high-grade 4-ply white yarn. Rayon yarn is ideal for floor finish. 1¼” head band. White color. Sold 3/Cs.
- S 2950996 #24

**Speed Change Handles**
Plastic head and thumbwheel adjustment. Mops slide off without touching. Fiberglass handle. Sold each.
- S F 6934624 60”

**Swivel Snap™ Dust Mop Handle**
6934608 60” wood handle
6935217 18”L frame
6935225 24”L frame

**Stirrup Quick Change Handle**
Metal head and thumbwheel adjustment on 60” pine handle. Sold each.
- S G 6934616

**Cut-End Industrial 8-Ply Cotton Mops**
Economical industrial 8-ply cotton yarn that is durable for cleaning rough floors. 1¼” head band. Natural color. Sold 3/Cs.
- S C 2951127 16 oz.
- S 2951150 24 oz.
- S 2951168 32 oz.

**Cut-End 8-Ply Cotton Mops**
Economical cut-end mop constructed with 4-ply yarn. 1¼” head band. Natural color. Sold 3/Cs.
- S 2950640 #16
- S 2950673 #20
- S 2950699 #24
- S 2951044 #32

**Disposable. 4-ply cotton/synthetic green yarn with Tyapar backing. Blue color.**
- 6974232 24” x 5”
**Premium Mops** by Rubbermaid®
The unchallenged leader in washable wet mops, Web Foot wet mops contain antimicrobial product protection which inhibits the growth of bacteria that cause odors and stains. Made with a balanced blend of cotton and synthetic fibers that deliver up to five times the absorbency of cotton mops. Loop-end, open-twist yarn reduces lint while the tail band allows the mop to cover more floor area per stroke. Ideal for kitchens and hospitals. Made in the USA. Sold each.

- 1056089 Medium Blue Band
- 7788903 Medium Green Band
- 5736885 Large Green Band

**Economy Screw-On Mops** by Rubbermaid®
Cut-end mop with screw-on head. LEED-point qualified. For general purpose cleaning. Made in the USA. Sold each.

- 5800498 32 oz. White

**Standard Mops – White** by Rubbermaid®
The Swinger Loop wet mop has a 4-ply, balanced blend of cotton and synthetic yarn for greater absorbency and strength. Its looped-end, tail banded design offers greater floor coverage, and it’s washable to help it last longer. Ideal for conference rooms, stadiums, banquet rooms, or meeting rooms. Made in the USA. Sold each.

- 6945078 Small
- 9976843 Medium

**Economy Mops** by Rubbermaid®
Economical, 8-ply cut-end mop. LEED-point qualified. For general purpose cleaning. Made in the USA. Sold each.

- 1030894 16 oz.
- 1632985 24 oz.
- 8072623 32 oz.

**Standard Mops – Blue** by Rubbermaid®
Blend of post-industrial cotton and synthetic fibers for higher absorbency and longer life. Designed with looped ends and a woven tail band to reduce tangling and fraying for better performance. Headband is a PVC-coated mesh that resists moisture retention and chemicals. Color-coded for general purpose cleaning in low-risk areas. Sold each.

- 7071431 Small
- 4479889 Medium
- 4729292 Large

**Microfiber Towels** by John Ritzenthaler
Highly absorbent, streak-free, lint-free, reusable towels.

**Light Duty** 16” x 16”
- 4097931 Blue/Blue
- 9969702 Mint/Mint

**Heavy Duty** 16” x 16”
- 2089840 Blue/White
- 8230940 Mint/White

Ships from PA.
**Wood Handles** by Carlisle®

Sold each.
- **15/16” Threaded, Lacquered**: A 0423566 Metal Tip  
  B 2246601 Nylon Tip  
  C 8038531 Wood Tip
- **1 1/8” Tapered, Sanded**: D 5339361

**60” Fiberglass Handle**

Features 15/16” threaded self-locking Flex-Tip™ for greater flexibility that reduces handle stress.

E 8133183

**Squeegees** by Carlisle®

From streak-free windows to industrial strength cleanups.

Order 5339361 handle separately.

**Window Squeegees**

F 3189248 12” Double Blade  
6339527 Refill, 12” Double Blade

**Straight Floor Squeegees**

G 1038538 18”  
7309883 24”  
H 4199857 30” Steel, Double Foam

**One Piece Squeegee** by Carlisle®

Sanitary, solid one-piece plastic construction minimizes possible contamination areas. Hygienic and rustproof. 24”. Uses any 15/16” threaded handle.

I 0106955

**Heavy-Duty Handles** by Rubbermaid®

For broom heads, floor sweeps and scrub brushes. 60” wood.

J 8809592 15/16” threaded wood tip  
K 4813507 15/16” threaded metal tip  
L 4055936 1 1/8” tapered

**Tile & Grout Brushes** by Carlisle®

Stiff-crimped nylon bristles remove dirt, grime, and residue. 5506969 has bevel cut bristles that get into grout lines from a standing position. The pivoting head lets the brush glide along grout lines, in corners, and other hard-to-reach areas. 2507143 is a dual purpose brush with a molded-in scraper. It can be held in your hand or used with a handle. Both brushes use any 15/16” threaded handle (order separately).

**Pivoting Head Brush**

M 5506969 7 1/2”  
**Brush with Molded-in Scraper**

N 2507143 9”

**Invader Wet Mop Handle** by Rubbermaid®

Side-gate style connection with tightening thumb wheel for firm grip. Use with 1” headband mops only. Made in the USA. Sold each.

2447081 60”L Wood  
9819266 60”L Fiberglass  
O 5305153 60”L Vinyl

**E-Z Change Wet Mop Handle** by Rubbermaid®

Thumb wheel on side-gate handle clamps the mop firmly in place. Use with 1” headband mops only. Made in the USA. Sold each.

P 6009338 60”L Wood Handle
Janitorial Buckets

**MONOGRAM™ Detergent and Sanitizer Buckets**
Reduce cross contamination risks. Green Monogram™ buckets are meant for detergent and cleaning solutions. Red Monogram™ buckets are meant for sanitizing solutions.

- **9168331** 6 qt. Red
- **5234244** 3 qt. Red
- **6583349** 3 qt. Green
- **1407023** 6 qt. Green

**Write-In Panel Kleen-Pails®**
by San Jamar®
Reduce cross-contamination risks by keeping your cleaning solutions and food storage containers separate. Customizable with write-in panel.

- **YELLOW** 7633241 6 qt.
- **BLUE** 7958549 6 qt.

**Huskee® Bucket**
by Continental®
Durable steel handle and built-in pour spout. Graduations molded inside.

- **6309389** 10 qt., Gray

**Kleen-Pails Caddy™**
by San Jamar®
Portable cleaning system comes with a durable pail, integrated spray bottle holder and specially labeled spray bottle. Pail includes a pour spout, comfort-grip stainless steel handle, engraved fill-marks, and instructions for use in English and Spanish.

- **4429940**
Dispensers & Hand Dryers

**XLERATOR® Hand Dryer** by Excel Dryer
XLERATOR represents a 95% cost savings versus paper towels. XLERATOR has an adjustable speed and sound control, variable heat settings (i.e., High, Medium, Low and Off) and a service LED to streamline maintenance. High-velocity air stream dries hands in 8 seconds, three times faster than conventional hand dryers. 11¼"W x 61¼"D x 12¼"H.
Specify voltage: 110-120V or 208-277V

- 7545106 White Metal
- 7613664 White BMC Polymer
- 6709331 Brushed Stainless

Warranty: 5-year. Meets OSHA and UL Standards. Ships from MA.

**ThinAir® Hand Dryer** by Excel Dryer
Surface mounted, ADA compliant and dries hands in 14 seconds, using only 950 watts or less and has a slim 4” profile to meet ADA guidelines. ThinAir has adjustable speed, sound, and heat controls and a service LED for streamlining maintenance.
Specify voltage: 110-120V or 208-277V

- 5149081 White Polymer
- 6048180 Brushed Stainless

Warranty: 5-year. Meets OSHA and UL Standards. Ships from MA.

**Universal Hand Soap Dispenser** by San Jamar®
Versatile, decorative plastic dispenser features a break-resistant bottle for dispensing bulk soap, or use with most 800 ml. bag-in-box cartridges.
Mounts easily with adhesive or screws.

- 1661669

**Multi-Fold/C-Fold Towel Cabinet** by San Jamar®
1 1⅝”W x 5”D x 14½”H

- 5830575 Polished Chrome

**Soap Dispensers** by Continental®
Simple value design and easy dispensing technology.

- A 8641177 16 oz. Plastic
- B 3379336 40 oz. S/S Push button

**Plastic Bulk Hand Soap Dispenser** by San Jamar®
Attractive translucent black pearl design of durable, break resistant plastic provides years of service.

- 4501276 30 oz.
Dispensers

**MONOGRAM™ Towel Dispensers**
Wall Mount Center-Pull Towel Dispenser. 12"H x 9.57"W x 9.45"D.
1188575

**MONOGRAM™ Towel Dispensers**
Black Plastic Wall Mount Touchless Towel Dispenser. 16"H x 12"W x 9"D.
5745417

**MONOGRAM™ Towel Dispensers**
Black Plastic Wall Mount Multifold Towel Dispenser. 14"H x 11"W x 4"D.
8975433

**MONOGRAM™ Towel Dispensers**
Black Plastic Automatic Wall Mount Towel Dispenser. 16"H x 12"W x 9"D.
9862024

**MONOGRAM™ Towel Dispensers**
Black Plastic Wall Mount Towel Dispenser. 17"H x 11"W x 9"D.
5593906

**MONOGRAM™ Toilet Tissue Dispensers**
Black Jumbo Toilet Tissue Dispenser. 17"H x 14"W x 5"D.
2809143

**MONOGRAM™ Toilet Tissue Dispensers**
Black Wall Mount Plastic Standard Toilet Dispenser. 14"H x 7"W x 6"D.
4810877

**MONOGRAM™ Toilet Tissue Dispensers**
Black Plastic Twin Junior Jumbo Toilet Tissue Dispenser. 20"H x 12"W x 5"D.
7868920

**Jumbo Tissue Dispensers by San Jamar®**
Universal dispensers for any 9" diameter jumbo bath tissue. Translucent black pearl design of durable, break resistant plastic provides years of service. 12"H x 5½"D.

*Single Roll Dispenser* 1661545 10¼"W
*Double Roll Dispenser* 1661503 19"W

**Standard Tissue Dispenser by San Jamar®**
Universal dispenser for any standard bath tissue with 1½" core. Continual availability of tissue ensured by the Infinity® System, eliminating stub roll waste. Attractive translucent black pearl design of durable, break resistant plastic provides years of service. 12¾"H x 7"W x 7½"D.
1661792

**Multi/C-Fold Dispenser by San Jamar®**
50% more capacity than typical C-Fold or multifold dispensers for fewer refills. Touchless, smooth towel presentation. Translucent black pearl design of durable, break resistant plastic provides years of service. 11⅓"W x 6½"D x 18"H.
3358512
## Restroom Accessories

**Urinal Screen** by Big D Industries
With 30 day built-in deodorant.
Lemon scent.
- **9344334** Each
- **1344340** Box of 12

**MONOGRAM** Urinal Screen w/ Block
Screen contains non-para block which cleans and deodorizes. Dissolves with use so it's easy to know when to replace.
Evergreen fragrance.
- **4736314** Box of 12

**Urinal Screen by Big D Industries**

**Toilet Bowl Brushes** by Carlisle®
Two ways to keep bowls spotless.
- **A 7502206** 16” Plastic Bowl Brush w/Holder (arrives in assorted colors)
- **B 9339359** 17” No-Splash Bowl Brush w/Polyester Bristles

**Ergonomic Power Plunger** by Carlisle®
Easy, long-lasting design maximizes applied force. 21” over-molded rubber handle is easy to grip and is non-absorbent and more sanitary than wood handles.
Black.
- **9972936**

**Odor Control** by Big D Industries
Dispenser auto sprays at 15-minute intervals to control up to 6,000 cu. ft., 24 hrs./day.
- **A 8509036** Dispenser
- **4454591** Sunburst
- **7912629** French Buttercreme
- **1580778** Cinnamon
- **1580844** Mango Bay
First Aid & Safety

Spill Mop Kit by Rubbermaid®

Spills happen unexpectedly, creating hazards for patrons and staff. Spill Mop makes it easy to quickly remove liquid spills, leaving the floor dry faster.

Absorbed liquid is locked inside to prevent drips or leaks during disposal. The spill mop kits consist of a wall mountable storage cabinet, one box of 10 spill mops and a telescoping handle. Each spill mop absorbs up to 32 ounces of water.

A 7933147 Spill Mop Kit
9891067 Spill Mop Pads 10 Ct.
1513517 Spill Mop Handle
B 9220023 Biohazard Spill Mop Kit
8381182 Biohazard Spill Mop Pads 10 Ct.

First Aid Kit by Service Ideas

Includes: Non-aspirin tablets (12); Antacid tablets (6); Insect sting pads (10); Burn cream packets (10); Thermal blanket (1); Sheer strip bandages (16); Fingertip bandages (10); Knuckle bandages (8); Designer bandages (10); Gauze rolls (2); Trauma pad, large (2); Gauze pads, 3” x 3” (3); Gauze pads, 4” x 4” (2); Non-adherent pad, 2” x 3” (2); Alcohol swabs (10); Antibiotic packets (10); Hydrocortisone cream packets (10); Corabine pad, 5” x 9” (1); Eye pad (1); Eye wash (1); Finger splints (10); Finger guards (2); Latex gloves (1 pair); Instant cold pack (1); Reusable hot/cold pack (1); Triangular bandage (1); Scissors (1); Tweezers (1); Adhesive waterproof tape (1); First aid guide (1).
9506965

Ecolab First Aid Burn Kit with Metal Case - Medium by Ecolab

Meets ANSI standards. OSHA Compliant. Can render first aid for up to 24 people. Kit includes (Refill Items): 2 x 6 Water Jel Burn Dressing (2); Burn Ointment Box/10; 3 x 3 Gauze Pads; 1 x 5 yds. Blue Adhesive Tape; Triangular Bandage; Eye Dressing Box/4; CPR Protector w/one way valve; PVP Iodine Wipes Box/10; Blue Riptex; Regular Ice Pack; Scissors; 4 oz. Eye Wash; First Aid Handbook; 2 Pair Nitrile Gloves; Abdominal Pad 5 x 9; 25 Blue Finger Cots; Blue Fabric Knuckle Bandages Box/40; Blue Fabric 1 x 3 Strip Bandages Box/100; Blue Fabric Fingertip Bandages Box 25; Elastic Strip Bandages ¾ x 3 Blue Box 50; Roller Bandage 2 x 5 yds.
4780498

Mani-Kare® Bandages by San Jamar®

Specifically designed for minor wounds that can contaminate foods during preparation. Bright blue. Kit contains 200 strip bandages, 40 small fingertip bandages, 40 knuckle bandages, 25 large fingertip bandages, and 25 2” x 3” patch bandages.
3961067 Mani Kare Assortment Kit
6492376 Mani Kare Dispenser
3063980 Blue Strip Bandage Refill (3 cartridges of 15)
5396629 Blue Knuckle Bandage Refill (3 cartridges of 10)
6225284 Blue Large Bandage Refill (3 cartridges of 10)
2959732 Blue Strip Bandage 1” x 3” Refill (6 boxes of 50)
4742011 Blue Small Fingertip Bandage 1¾” x 2” Refill (6 boxes of 40)
7898802 Blue Knuckle Bandage 1” x 3” Refill (6 boxes of 40)
4683207 Blue Large Fingertip Bandage 1¾” x 3” Refill (6 boxes of 25)
<table>
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<th><strong>Safety Accessories &amp; Grill Cleaning</strong></th>
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**Biohazard Response Spill Kit** by EcoLab  
Mounting hardware included. OSHA Compliant. Kit includes the necessary supplies for two biohazard spills. Supplies include: TB Disinfectant Cleaner Ready-to-Use (1 bottle); Trigger spray nozzle (1 nozzle); Nitrile gloves (2 pair); 2 oz. bag of absorbent material # Red Z (2 each); Scoop (1 each); Black disposal bags (2 each); Red disposal bags (2 each); Twist ties (2 each); Face mask (1 each); Shoe covers (1 each); Bonded wipes (5 each); Apron (1 each); MSDS for Red Z (1 each); Biohazard instruction sheet (1 each).  

**Quick Clean Griddle System** by 3M  
Griddle cleaning liquid is safe for use on food contact surfaces. Kit contains (10) packets of cleaner in pre-measured 3.2 oz. portions, (1) pad holder with 12” handle, (10) standard surface griddle pads and (1) squeegee. Pads included in the 5274949 kit are for standard surface griddles only. 2432391 pad for polished surface griddles may be ordered separately.  

2922409

| **Diaper Changing Station** by Continental®  
Concave bed and deep sidewalls provide a safe surface for changing. Interior dispenser stores sanitary bed liners. Bilingual user-friendly instructions. Includes door sign to indicate change station locations. White, ADA Compliant. |
|-----------------------------------------------|
| **Safety Poster** by Daymark Food Safety System  
First aid for choking. Laminated on both sides. 11” x 17". |
| **Spray Bottle** by Delta Industries  
All-purpose industry standard. Adjustable from a fine mist to a steady stream. 3/Bag. |
Grill Cleaning Supplies

**MONOGRAM™ Griddlestone**
Black, soft synthetic fiber. 8" x 4" x 3 1/2".
6933212 Sold each
2948859 12/Cs.

**MONOGRAM™ Griddle Cleaning Screens**
Flexible, synthetic material designed to take the elbow grease out of grease removal. 4" x 5 1/2".
6933832 20/Pk.
2950293 10 pks. of 20

**Griddle Pad Holder**
Grips and holds cleaning pads and screens for more efficient cleaning. High heat resistant handle.
0223826 Sold each
6411755 10/Cs.

**MONOGRAM™ Griddle Pads**
Non-rusting fibers with open pad construction to resist clogging and rinse clean. 4" x 6".
2948875 20/Pk.

**MONOGRAM™ Stainless Steel Sponges**
Fast and easy cleaning of grills, griddles, ovens, pans, and pots.
6935274 12/Cs.
2950335 72/Cs.
2950368 72/Cs.
2950343 72/Cs.

**MONOGRAM™ Steel Wool Soap Pads**
Powerful combination of steel wool and grease cutting detergents for greater cleaning power. Multi use pads increase efficiency.
2958791

**MONOGRAM™ Scrubbing Pads**
Antimicrobial, medium duty, hand-size scouring pad for everyday cleaning jobs. Green.
2950319 3 1/2" x 6", 60/Cs.
2949105 6" x 9", 20/Cs.
2949121 3 1/2" x 6", 20/Ea.
2951572 6" x 9", 20/Ea.

**MONOGRAM™ Scrubber Sponge**
Use on Stainless Steel, Glass, Ceramic, Utensils, Porcelain and counters. Thicker, more absorbant sponge.
2950376

**MONOGRAM™ No Scratch White Pad**
Gently cleans most surfaces without scratching or dulling finishes. Safe for use on Stainless steel, chrome, copper, fine china, porcelain, and other surfaces.
2950327

**MONOGRAM™ Griddlestone**
Black, soft synthetic fiber. 8" x 4" x 3 1/2".
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2950376

**MONOGRAM™ No Scratch White Pad**
Gently cleans most surfaces without scratching or dulling finishes. Safe for use on Stainless steel, chrome, copper, fine china, porcelain, and other surfaces.
2950327
**Steramine™ Sanitizing Tablets**
Sanitize after hand-washing glasses, or tableware. Use only 1 tablet per 1 1/2 gallons of water. Creates odorless blue solution. 100 tablets/jar.
8345605 6/Cs.

**Fryer Puck™** QuestSpecialty Corporation
Low foaming concentrated fryer boil-out tablets. Specially formulated to clean fryers. Heavy-duty high alkaline detergent for the toughest jobs. 4 oz. tablets. 7366446 30/Cs.

**Mr. Muscle® Oven Cleaner**
Self-scouring action means less scrubbing. Long-lasting foam penetrates, absorbs, and lifts away burnt-on grease and grime. 19 oz. aerosol can.
5345590 6/Cs.

**Saf-Check™ by San Jamar™**
All-in-one system for thermometer (not included) & sanitizer strips (sold separately).
4972634 Chlorine
4972675 Quaternary
4963500 Chlorine Refill Strips, 2 Rolls/Pk.
4963211 Quat. Refill Strips, 2 Rolls/Pk.
NSF Approved.

**Sanitizer Test Papers by La Motte Chemical**
Chemically treated paper strips change to indicate sanitizer level.
8347635 Chlorine Solution (200/Tube)
7347636 Quat. Solution (100/Tube)
9978777 Quat. High Range (50/Tube)

**Mop Bucket Deodorizers**
by Big D Industries
Instantly deodorizes surfaces in restrooms, bars, kitchens, etc. 1 gallon.
1580877 Apple
1580737 Lemon
1580869 Sunburst
1580752 Cinnamon

**Drain-Tame Plus by Big D Industries**
Safe, non-acid, non-caustic yet effective way to treat drain systems, grease traps and septic systems. Can also be mixed with water for removal of grease and oil on floors.
3974136 6 qt./Cs.

**Carpet Freshener** by Big D Industries
Quickly remove stubborn odors such as pet odors, tobacco, and food with one easy application and no vacuuming!
14 oz. cans.
5371620 12/Cs.

**Chlor-Tab® by National Chemicals**
Non oil-base tablet for sanitizing beer glasses. Requires only one tablet for standard bar rinse tank. 100 tablets/jar.
6345631 12/Cs.
Janitorial Supplies

Adios Drain Fly Repellent by QuestSpecialty Corporation
A thick, clinging natural fly repellent gel that clings to pipes and drains to rid them of drain fly infestations with Citronella. Product is biodegradable, non-toxic and non-caustic. 5938889 12/Cs.

Carbon Off by QuestSpecialty Corporation
Powerful gel dissolves carbon buildup. Safe to use on metal surfaces. Works quick and easy saving time and labor for operators. 4349254 6/Cs.

Fruit Fly BarPro Fly Strips by FFAway
Small plastic strips release time controlled vapors that are clean and odorless, killing unwanted insects upon contact and providing continuous 'round the clock' protection for up to 4 months. Use near drains, beer taps, soda dispensers, mop sinks, compartment sinks and more. Product is EPA Approved for use in foodservice. 7905383 10 strips/Box

Dumpster Pro by FFAway
Dumpster Pro is a maximum strength-absorbing granule that is easily applied to the bottom of any sized trash receptacle. As the receptacle is filled with trash, it will aggressively absorb any liquid that reaches the bottom and neutralize the odor causing bacteria that attract flies, all while releasing an extremely pleasant cherry fragrance. 7 lbs. carton. 6782838

Fly-Bye™ by Bar Maid
Fruit Flies are not just a nuisance, they are a major sanitation issue for bars and restaurants. FLY-BYE is the only commercial grade fruit fly control product designed specifically for foodservice applications. No potentially dangerous VOCs or nerve agents as in some sprays or strips which are typically labeled not to be used in restaurants. With FLY-BYE, insects won’t die in your ice bin, condiment tray or cutting boards. Its powerful, virtually odor free food grade attractant attracts fruit flies to the trap where they fly in and can’t get back out. Its low profile, spill resistant container will go virtually unnoticed anywhere. New specified by major chains. Covers approximately 800 square feet. 2 part virtually odor free food based attractant entices fruit flies into trap where they can’t escape. Non-Toxic, 24 hour use anywhere. Lasts 30+ days. Made in the USA. 5835140 12/Cs.

Brite Shine Aerosol Spray & Wipes by QuestSpecialty Corporation
Stainless steel cleaner and polish is an oil-based, non-chlorinated formula that cleans, restores, and prolongs luster. Safe for use on stainless steel, nickel steel, copper, metal surfaces, aluminum and brass. A 3130944 6/Cs. B 5346925 6/Cs.

Metered Insect Control by Big D Industries
Dispenser auto sprays at 15-minute intervals to control up to 6,000 cu. ft., 24 hrs./day. Dispenser C 8509036 Insecticide 12/Cs. D 1473933
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