
GAS FLOOR FRYER
Atosa Catering Equipment
Model ATFS-40

CookRite Heavy Duty Fryer, gas, floor model, 40 lb. capacity, (3) burners, standby pilots, 200°F-400°F temperature range, self-reset high temperature limiting device, oil cooling zone seated in the bottom of the tank, stainless steel structure, adjustable stainless steel legs, 102,000 BTU, cETLus, ETL



GAS FLOOR FRYER
Atosa Catering Equipment
Model ATFS-50

CookRite Heavy Duty Fryer, gas, floor model, 50 lb. capacity, (4) burners, standby pilots, 200°F-400°F temperature range, self-reset high temperature limiting device, oil cooling zone seated in the bottom of the tank, stainless steel structure, adjustable stainless steel legs, 136,000 BTU, cETLus, ETL



GAS FLOOR FRYER
Atosa Catering Equipment
Model ATFS-75

CookRite Heavy Duty Fryer, gas, floor model, 75 lb. capacity, (5) burners, standby pilots, 200°F-400°F temperature range, self-reset high temperature limiting device, oil cooling zone seated in the bottom of the tank, stainless steel structure, adjustable stainless steel legs, 170,000 BTU, cETLus, ETL



ELECTRIC FLOOR FRYER
Dean Industries
Model SR114E

Super Runner Value Fryer, electric, floor model, 40 lb. capacity, durable temperature probe, power switch, indicator light, includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 14.0 kW, NSF, cULus, TUV



RANGE, 36" 6 OPEN BURNERS
Atosa Catering Equipment
Model ATO-6B

CookRite Gas Range, 36", (6) 25,000 BTU open burners, (1) 26-1/2" wide oven, pilot light, legs, 177,000 total BTU, cETL, ETL-Sanitation



RANGE, 36" 2 BURNERS, 24" GRIDDLE
Atosa Catering Equipment
Model ATO-24G2B

CookRite Gas Range, 36", (2) 25,000 BTU open burners, 24" griddle on the LEFT, (1) 26-1/2" wide oven, pilot light, legs, 125,000 total BTU, cETL, ETL-Sanitation



RANGE, 36" GRIDDLE
Atosa Catering Equipment
Model ATO-36G

CookRite Gas Range, 36",
griddle, (1) 26-1/2" wide oven,
pilot light, legs, 102,000 total
BTU, cETL, ETL-Sanitation



RANGE, 60", 10 OPEN BURNERS
Atosa Catering Equipment
Model ATO-10B

CookRite Gas Range, 60", (10)
25,000 BTU open burners, (2)
26-1/2" wide ovens, pilot light,
legs, 304,000 total BTU, cETL,
ETL-Sanitation



RANGE, 60", 6 BURNERS, 24" GRIDDLE
Atosa Catering Equipment
Model ATO-24G6B

CookRite Gas Range, 60", (6)
25,000 BTU open burners, 24"
griddle on the LEFT, (2) 26-1/2"
wide ovens, pilot light, legs,
252,000 total BTU, cETL, ETL-
Sanitation



RANGE, 60", 4 BURNERS, 36" GRIDDLE
Atosa Catering Equipment
Model ATO-4B36G

CookRite Gas Range, 60", (4)
25,000 BTU open burners, 36"
griddle on the RIGHT, (2) 26-
1/2" wide ovens, pilot light,
legs, 229,000 total BTU, cETL,
ETL-Sanitation



RANGE, 60", 6 BURNERS, 24" GRIDDLE
Atosa Catering Equipment
Model ATO-2B48G

CookRite Gas Range, 60", (2)
25,000 BTU open burners, 48"
griddle on the RIGHT, (2) 26-
1/2" wide ovens, pilot light,
legs, 206,000 total BTU, cETL,
ETL-Sanitation



GAS COUNTERTOP GRIDDLE
Atosa Catering Equipment
Model ATMG-24

CookRite Heavy Duty Griddle,
gas, countertop, 24", (2)
stainless steel burners,
standby pilots, independent
manual controls, stainless
steel structure, adjustable
stainless steel legs, 60,000
BTU, cETLus, ETL



EQUIPMENT STAND
Atosa Catering Equipment
Model ATSE-2824

MixRite Equipment Stand, 24" x
28", stainless steel top &
adjustable undershelf, hemmed
edge around the sides and
back, bullet feet, ships
unassembled WITH CASTERS



GAS COUNTERTOP GRIDDLE
Atosa Catering Equipment
Model ATMG-36

CookRite Heavy Duty Griddle,
gas, countertop, 36", (3)
stainless steel burners,
standby pilots, independent
manual controls, stainless
steel structure, adjustable
stainless steel legs, 90,000
BTU, cETLus, ETL



EQUIPMENT STAND

Atosa Catering Equipment
Model ATSE-2836

MixRite Equipment Stand, 36" x 28", stainless steel top & adjustable undershelf, hemmed edge around the sides and back, bullet feet, ships unassembled WITH CASTERS



GAS COUNTERTOP GRIDDLE

Atosa Catering Equipment
Model ATMG-48

CookRite Heavy Duty Griddle, gas, countertop, 48", (4) stainless steel burners, standby pilots, independent manual controls, stainless steel structure, adjustable stainless steel legs, 120,000 BTU, cETLus, ETL



EQUIPMENT STAND

Atosa Catering Equipment
Model ATSE-2848

MixRite Equipment Stand, 48" x 28", stainless steel top & adjustable undershelf, hemmed edge around the sides and back, bullet feet, ships unassembled ON CASTERS



CHARBROILER, GAS, COUNTERTOP

Atosa Catering Equipment
Model ATRC-24

CookRite Heavy Duty Radiant Charbroiler, gas, countertop, 24", (2) stainless steel burners, standby pilots, stainless steel radiant plates, cast iron grill, independent manual controls, adjustable multi-level top grates, stainless steel structure, adjustable stainless steel legs, 70,000 BTU, cETLus, ETL



EQUIPMENT STAND

Atosa Catering Equipment
Model ATSE-2824

MixRite Equipment Stand, 24" x 28", stainless steel top & adjustable undershelf, hemmed edge around the sides and back, bullet feet, ships unassembled ON CASTERS



CHARBROILER, GAS, COUNTERTOP

Atosa Catering Equipment
Model ATRC-36

CookRite Heavy Duty Radiant Charbroiler, gas, countertop, 36", (3) stainless steel burners, standby pilots, stainless steel radiant plates, cast iron grill, independent manual controls, adjustable multi-level top grates, stainless steel structure, adjustable stainless steel legs, 105,000 BTU, cETLus, ETL



EQUIPMENT STAND

Atosa Catering Equipment
Model ATSE-2836

MixRite Equipment Stand, 36" x 28", stainless steel top & adjustable undershelf, hemmed edge around the sides and back, bullet feet, ships unassembled ON CASTERS



CHARBROILER, GAS, COUNTERTOP

Atosa Catering Equipment
Model ATRC-48

CookRite Heavy Duty Radiant Charbroiler, gas, countertop, 48", (4) stainless steel burners, standby pilots, stainless steel radiant plates, cast iron grill, independent manual controls, adjustable multi-level top grates, stainless steel structure, adjustable stainless steel legs, 140,000 BTU, cETLus, ETL



EQUIPMENT STAND
Atosa Catering Equipment
Model ATSE-2848

MixRite Equipment Stand, 48" x 28", stainless steel top & adjustable undershelf, hemmed edge around the sides and back, bullet feet, ships unassembled ON CASTERS



RANGE, STOCK POT, GAS
Atosa Catering Equipment
Model ATSP-18-1

CookRite Stock Pot Stove, gas, (1) three-ring cast iron burner, full width removable stainless steel drip pan, two manual controls operate inner & outer rings independently, stainless steel sides and front valve cover, 80,000 BTU, cETLus, ETL-Sanitation



HOTPLATE, COUNTERTOP, GAS
Atosa Catering Equipment
Model ATHP-12-2

CookRite Heavy Duty Hotplate, gas, counter model, 12", (2) 25,000 BTU burners, standby pilots, cast iron grates, independent manual controls, stainless steel structure, adjustable stainless steel legs, 50,000 BTU, cETLus, ETL



HOTPLATE, COUNTERTOP, GAS
Atosa Catering Equipment
Model ATHP-24-4

CookRite Heavy Duty Hotplate, gas, counter model, 24", (4) 25,000 BTU burners, standby pilots, cast iron grates, independent manual controls, stainless steel structure, adjustable stainless steel legs, 100,000 BTU, cETLus, ETL



HOTPLATE, COUNTERTOP, GAS
Atosa Catering Equipment
Model ATHP-36-6

CookRite Heavy Duty Hotplate, gas, counter model, 36", (6) 25,000 BTU burners, standby pilots, cast iron grates, independent manual controls, stainless steel structure, adjustable stainless steel legs, 150,000 BTU, cETLus, ETL



GAS CONNECTOR HOSE KIT
BK Resources
Model BKG-GHC-7548-SCK3
Packed: 1 kt

Gas Hose Connection Kit # 3, includes 48" long x 3/4" I.D. stainless steel hose with radial wrap & protective translucent coating, (1) shut off valve, (1) quick disconnect, (1) restraining cable & hardware, (2) male-to-female 90° elbows, cCSAus (packaged in point-of-purchase box)



EQUIPMENT STAND, REFRIGERATED BASE
Atosa Catering Equipment
Model MGF8450

Atosa Chef Base, one-section, self-contained refrigeration, 9.4 cu. ft., (2) drawers, recessed door handles, stainless steel interior & exterior, 5" casters, side-mounted refrigeration, 260 watts, 115v/60/1-ph, 3.2 amps, 1/6 hp, cETLus, ETL, CE



EQUIPMENT STAND, REFRIGERATED BASE
Atosa Catering Equipment
Model MGF8451

Atosa Chef Base, one-section, self-contained refrigeration, 10.4 cu. ft., (2) drawers, recessed door handles, stainless steel interior & exterior, 5" casters, side-mounted refrigeration, 260 watts, 115v/60/1-ph, 3.2 amps, 1/6 hp, cETLus, ETL, CE



EQUIPMENT STAND, REFRIGERATED BASE

Atosa Catering Equipment
Model MGF8453

Atosa Chef Base, two- section, self-contained refrigeration, 15.0 cu. ft., (4) drawers, recessed door handles, stainless steel interior & exterior, 5" casters, side-mounted refrigeration, 360 watts, 115v/60/1-ph, 4.2 amps, 1/4 hp, cETLus, ETL, CE

**REACH-IN REFRIGERATOR**

Atosa Catering Equipment
Model MBF8004

Atosa Reach-In Refrigerator, one-section, self-contained refrigeration, 22.6 cu. ft. capacity, 33° to 45°F temperature range, (1) locking hinged self-closing door, (3) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, air defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115v/60/1-ph, 4.0 amps, 1/6 HP, cETLus, ETL, ENERGY STAR®

**REACH-IN REFRIGERATOR**

Atosa Catering Equipment
Model MBF8005

Atosa Reach-In Refrigerator, two-section, self-contained refrigeration, 44.5 cu. ft. capacity, 33° to 45°F temperature range, (2) locking hinged self-closing doors, (6) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, air defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115v/60/1-ph, 6.5 amps, 1/3 HP, cETLus, ETL, ENERGY STAR®

**REACH-IN REFRIGERATOR**

Atosa Catering Equipment
Model MBF8006

Atosa Reach-In Refrigerator, three-section, self-contained refrigeration, 69.2 cu. ft. capacity, 33° to 45°F temperature range, (3) locking hinged self-closing doors, (9) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, air defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115v/60/1-ph, 7.6 amps, 1/3 HP, cETLus, ETL, ENERGY STAR®

**REACH-IN FREEZER**

Atosa Catering Equipment
Model MBF8001

Atosa Reach-In Freezer, one-section, self-contained refrigeration, 22.6 cu. ft. capacity, -8° to -0°F temperature range, (1) locking hinged self-closing door, (3) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, electric defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115v/60/1-ph, 7.5 amps, 1/2 HP, cETLus, ETL, ENERGY STAR®

**REACH-IN FREEZER**

Atosa Catering Equipment
Model MBF8002

Atosa Reach-In Freezer, two-section, self-contained refrigeration, 44.5 cu. ft. capacity, -8° to -0°F temperature range, (2) locking hinged self-closing doors, (6) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, electric defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115v/60/1-ph, 12.0 amps, 3/4 HP, cETLus, ETL, ENERGY STAR®

**REACH-IN FREEZER**

Atosa Catering Equipment
Model MBF8003

Atosa Reach-In Freezer, three-section, self-contained refrigeration, 69.2 cu. ft. capacity, -8° to -0°F temperature range, (3) locking hinged self-closing doors, (9) adjustable shelves, ventilated refrigeration, interior lighting, automatic evaporation, digital temperature control, electric defrost, stainless steel interior & exterior, galvanized steel back, castors, top mounted refrigeration, 115/208-230v/60/1-ph, 5.5 amps, 1 HP, cETLus, ETL, ENERGY STAR®

**SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8301

Atosa Sandwich/Salad Top Reach-In Refrigerator, one-section, self-contained refrigeration, 6.5 cu. ft. capacity, includes (8) 1/6 stainless steel pans, 33° to 45°F temperature range, (1) locking hinged self-closing door, (1) adjustable shelf, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, castors, rear mounted refrigeration, 390 watts, 115v/60/1-ph, 4.2 amps, 1/4 HP, cETLus, ETL, CE



SANDWICH / SALAD PREPARATION REFRIGERATOR

Atosa Catering Equipment
Model MSF8302

Atosa Sandwich/Salad Top Reach-In Refrigerator, two-section, self-contained refrigeration, 12.0 cu. ft. capacity, includes (12) 1/6 stainless steel pans, 33° to 45°F temperature range, (2) locking hinged self-closing doors, (2) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 560 watts, 115v/60/1-ph, 6.5 amps, 1/3 HP, cETLus, ETL, CE

**SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8303

Atosa Sandwich/Salad Top Reach-In Refrigerator, two-section, self-contained refrigeration, 18.2 cu. ft. capacity, includes (16) 1/6 stainless steel pans, 33° to 45°F temperature range, (2) locking hinged self-closing doors, (2) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 560 watts, 115v/60/1-ph, 6.5 amps, 1/2 HP, cETLus, ETL, CE

**SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8304

Atosa Sandwich/Salad Top Reach-In Refrigerator, three-section, self-contained refrigeration, 19.0 cu. ft. capacity, includes (18) 1/6 stainless steel pans, 33° to 45°F temperature range, (3) locking hinged self-closing doors, (3) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 630 watts, 115v/60/1-ph, 7.5 amps, 1/2 HP, cETLus, ETL, CE

**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8305

Atosa Mega Top Sandwich/Salad Reach-In Refrigerator, one-section, self-contained refrigeration, 7.9 cu. ft. capacity, includes (12) 1/6 stainless steel pans, 33° to 45°F temperature range, (1) locking hinged self-closing door, (1) adjustable shelf, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 390 watts, 115v/60/1-ph, 4.2 amps, 1/4 HP, cETLus, ETL, CE

**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8306

Atosa Mega Top Sandwich/Salad Reach-In Refrigerator, two-section, self-contained refrigeration, 14.7 cu. ft. capacity, includes (18) 1/6 stainless steel pans, 33° to 45°F temperature range, (2) locking hinged self-closing doors, (2) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 560 watts, 115v/60/1-ph, 6.5 amps, 1/3 HP, cETLus, ETL, CE

**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8307

Atosa Mega Top Sandwich/Salad Reach-In Refrigerator, two-section, self-contained refrigeration, 18.6 cu. ft. capacity, includes (24) 1/6 stainless steel pans, 33° to 45°F temperature range, (2) locking hinged self-closing doors, (2) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 560 watts, 115v/60/1-ph, 6.5 amps, 1/2 HP, cETLus, ETL, CE

**MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MSF8308

Atosa Mega Top Sandwich/Salad Reach-In Refrigerator, three-section, self-contained refrigeration, 22.6 cu. ft. capacity, includes (30) 1/6 stainless steel pans, 33° to 45°F temperature range, (3) locking hinged self-closing doors, (3) adjustable shelves, poly cutting board, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, rear mounted refrigeration, 630 watts, 115v/60/1-ph, 7.5 amps, 1/2 HP, cETLus, ETL, CE

**PIZZA PREPARATION REFRIGERATOR**

Atosa Catering Equipment
Model MPF8201

Atosa Refrigerated Reach-In Pizza Prep Table, one-section, self-contained refrigeration, 14.0 cu. ft. capacity, includes (6) 1/3 stainless steel pans, 33° to 38°F temperature range, (1) locking hinged self-closing door, (1) adjustable shelf, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, side mounted refrigeration, backsplash, 390 watts, 115v/60/1-ph, 4.2 amps, 1/3 HP, cETLus, ETL, CE



PIZZA PREPARATION REFRIGERATOR
Atosa Catering Equipment
Model MPF8202

Atosa Refrigerated Reach-In Pizza Prep Table, two-section, self-contained refrigeration, 20.0 cu. ft. capacity, includes (9) 1/3 stainless steel pans, 33° to 38°F temperature range, (2) locking hinged self-closing doors, (2) adjustable shelves, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, side mounted refrigeration, backsplash, 630 watts, 115v/60/1-ph, 7.5 amps, 2/3 HP, cETLus, ETL, CE



PIZZA PREPARATION REFRIGERATOR
Atosa Catering Equipment
Model MPF8203

Atosa Refrigerated Reach-In Pizza Prep Table, three-section, self-contained refrigeration, 26.0 cu. ft. capacity, includes (12) 1/3 stainless steel pans, 33° to 38°F temperature range, (3) locking hinged self-closing doors, (3) adjustable shelves, ventilated refrigeration, automatic lighting & evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, casters, side mounted refrigeration, backsplash, 650 watts, 115v/60/1-ph, 7.7 amps, 2/3 HP, cETLus, ETL, CE



FOOD SLICER, ELECTRIC
Serv-Ware
Model SLC-12

Food Slicer, manual, gravity feed, single speed, 12" diameter alloy knife, belt drive, safety guard, knife sharpener, adjustable thickness up to 9/16", fan-cooled, thermal overload protection, non-slip feet, anodized aluminum finish, 1/3 HP, cETLus, ETL-Sanitation



FOOD SLICER, ELECTRIC
Globe
Model G12

Food Slicer, manual, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of endweight, top mounted sharpener, belt-driven, ball bearing chute slide, attached knife ring guard, knob added to knife cover for installation and removal, knife cover interlock, removable slice deflector, power indicator light, motor overload protection with manual reset, anodized aluminum construction, 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cETLus, NSF (NSF/ANSI 8-2010)



FOOD SLICER, ELECTRIC
Globe
Model GC512

Chefmate™ Series Medium Duty Compact Slicer, manual, 12" diameter knife, top mounted sharpener, anodized aluminum base, gear-driven, knife ring guard, knife cover interlock, 1/3 HP, 115v/60/1-ph, 4.8 amps, NEMA 5-15P, ETLus, NSF (NSF/ANSI 8-2010)



MEAT SLICER
Omcan
Model 13654

(MS-IT-0300-A) Omas Meat Slicer, automatic, gravity feed, 12" dia. carbon steel blade, belt driven blade assembly, anodized aluminum body, removable slice deflector, blade cover & carriage, built-in blade sharpener, 1/2 HP (carriage) & 1/2 HP (blade), 110v/60/1, NEMA 5-15P, NSF, CE, cETLus, Made In Italy (shipped on pallet)



PLANETARY MIXER
Atosa Catering Equipment
Model PPM-10

PrepPal Planetary Mixer, 11 quart capacity, floor model, #12 hub, gear driven, (3) speed controls, side mounted controls, 30-minute timer, includes: stainless steel bowl & guard, wire whip, aluminum flat beater & dough hook, 1 HP, 115v/60/1-ph, NEMA 5-15P, cETLus, ETL-Sanitation



PLANETARY MIXER
Atosa Catering Equipment
Model PPM-20

PrepPal Planetary Mixer, 21 quart capacity, floor model, #12 hub, gear driven, (3) speed controls, side mounted controls, 30-minute timer, includes: stainless steel bowl & guard, wire whip, aluminum flat beater & dough hook, 1.5 HP, 115v/60/1-ph, NEMA 5-15P, cETLus, ETL-Sanitation



PLANETARY MIXER

Atosa Catering Equipment
Model PPM-30

PrepPal Planetary Mixer, 32 quart capacity, floor model, #12 hub, gear driven, (3) speed controls, side mounted controls, 30-minute timer, includes: stainless steel bowl & guard, wire whip, aluminum flat beater & dough hook, 2 HP, 115v/60/1-ph, NEMA 5-15P, cETLus, ETL-Sanitation

**PLANETARY MIXER**

Omcan
Model 19999

(MX-CN-0060) General Purpose Mixer, 60 qt. capacity, 4 speed, gear & belt drive, #12 power drive hub, 30 minute timer, bowl guard, safety inter-locks, includes stainless steel bowl, & wire whip, aluminum flat beater & dough hook, bowl dolly, metallic gray finish, 3-3/4 HP, 220v/60/3, QPS approved, cULus (shipped on pallet)

**CONVECTION OVEN, GAS**

Duke Manufacturing
Model E101-G

Convection Oven, gas, single-deck, standard depth, thermostatic controls, with 26" high legs, stainless steel front, painted cabinet, NSF, CSA STAR, CSA FLAME, ENERGY STAR® (Flyer)

**CONVECTION OVEN, GAS**

Duke Manufacturing
Model E102-G

Convection Oven, gas, double-deck, standard depth, thermostatic controls, with 8" high stainless steel legs & adjustable stainless steel feet, stainless steel front, painted steel cabinet, 50/50 stainless steel independent doors, (2) windows, (5) racks, (13) rack positions, porcelain interior, (200°-500°F), 60 minute dial timer with buzzer & (2) speed fan, ENERGY STAR® (Flyer)

**CABINET, ENCLOSED, BUN / FOOD PAN**

Winco
Model IFT-2

Food Carrier, full size, double, holds 1/3, 1/2 & full size pans 2-1/2" to 6" deep, insulated with polyurethane foam, adjustable vent cap, non-stackable, with casters, polypropylene, gray, NSF (Qty Break = 1 each)

**CABINET, ENCLOSED, BUN / FOOD PAN**

Winco
Model IFT-1

Food Carrier, full size, single, holds 1/3, 1/2 & full size pans 2-1/2" to 8" deep, insulated with polyurethane foam, adjustable vent cap, stackable & interlocking, polypropylene, gray, NSF (Qty Break = 1 each)

**WORK TABLE, STAINLESS STEEL TOP**

Atosa Catering Equipment
Model MRTW-3048

MixRite Work Table, 48"W x 30"D, 18 ga stainless steel top with a welded channel frame, galvanized tubular legs and under shelf, adjustable bullet feet & under shelf. , ships KD, NSF

**WORK TABLE, STAINLESS STEEL TOP**

Atosa Catering Equipment
Model MRTW-3060

MixRite Work Table, 60"W x 30"D, 18 ga stainless steel top with a welded channel frame, galvanized tubular legs and under shelf, adjustable bullet feet & under shelf. , ships KD, NSF



WORK TABLE, STAINLESS STEEL TOP
Atosa Catering Equipment
Model MRTW-3072

MixRite Work Table, 72"W x 30"D, 18 ga stainless steel top with a welded channel frame, galvanized tubular legs and under shelf, adjustable bullet feet & under shelf. , ships KD, NSF



WORK TABLE, 72" , STAINLESS STEEL TOP
John Boos
Model FBLGR5-7230-X

Economy Work Table, 72"W x 30"D, 18/430 stainless steel top with 5" backsplash & turndown, 1-1/2" Stallion Safety Edge front, 90° turndown on sides, galvanized legs & adjustable undershelf, adjustable 1" plastic bullet feet, NSF, CSA-Sanitation, KD (FLYER NET PRICING FOR EFFINGHAM AND NEVADA)



THREE (3) COMPARTMENT SINK
Serv-Ware
Model D3CWP16202-18

Economy Series Sink, three compartment, 84"W x 25-1/2"D x 45-1/2"H, 18/304 stainless steel, 16" wide x 20" front-to-back x 12" deep compartments, 18" drainboards on left & right, 10-1/2"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized legs with adjustable plastic bullet feet, NSF



THREE (3) COMPARTMENT SINK
Serv-Ware
Model E3CWP18182-18

Economy Series Sink, three compartment, 90"W x 23-1/2"D x 45-1/2"H, 18/304 stainless steel, 18" wide x 18" front-to-back x 14" deep compartments, 18" drainboards on left & right, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF



PRE-RINSE FAUCET ASSEMBLY
Component Hardware
Model KLP53-10L4-BR
Packed: 6 ea

Encore® Pre-Rinse Assembly with PowerPulse™, wall mount, 8" centers, 35-1/2" flexible gooseneck with spray head, chrome plated spring, with wall bracket, compression valve, 1/2" NPT female inlets, 1.05 gpm flow rate, PowerPulse spray valve with Kool Grip™ hose, ADA compliant, low lead, NSF US



WALL / SPLASH MOUNT FAUCET
Component Hardware
Model TLL13-8112-SE1Z

Top-Line® Faucet, wall mount, 8" (203mm) OC, 1/4 turn ceramic valves, lever handles, 12" (305mm) horizontal stainless steel swing spout, 2.2 gpm aerated stream aerator, built-in check valve, chrome plated brass body, low lead compliant, ADA Compliant, NSF (package)



PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET
Component Hardware
Model TLL13-1100-AF4Z

Top-Line® Pre-Rinse Assembly, with Add-on Faucet, wall mount, 8" (203mm) OC, 1/4 turn ceramic valves, lever handles, 1.6 gpm spray head with Kool Grip™, built-in check valve, wall bracket with compression fitting, add-on faucet with 12" (305mm) horizontal stainless steel swing spout, chrome plated brass body, low lead compliant, ADA Compliant, NSF (package)



SERVICE FAUCET
Component Hardware
Model K77-8106-BR

Encore® Service Sink Faucet, wall mount, 8" adjustable centers, 6-1/2" cast spout with pail hook, top mount wall bracket bracket, vacuum breaker, lever handles, ceramic valves, 3/4" garden hose thread, rough chrome plated brass, SaniGuard® antimicrobial treated, 1/2" female NPT, ADA compliant



ICE CUBER WITH BIN
Maxximum
Model MIM125H

Maxx Ice Ice Maker With Bin, cube-style (half dice), air-cooled, self-contained condense, approximately 125 lb. production/24 hours, 35 lb. built-in storage capacity, slab cube ice type, stainless steel construction, 4.7" to 7" adjustable legs, cETLus, ETL-Sanitation, CE, ENERGY STAR®



ICE CUBER WITH BIN
Maxximum
Model MIM250

Maxx Ice Ice Maker With Bin, cube-style (full dice), air-cooled, self-contained condense, approximately 260 lb. production/24 hours, 75 lb. built-in storage capacity, slab cube ice type, stainless steel construction, 4.7" to 7" adjustable legs, cETLus, ETL-Sanitation, CE



ICE CUBER
Maxximum
Model MIM500N

Maxx Ice Modular Ice Maker, cube-style (full dice), air-cooled, self-contained condenser, digital, approximately 521 lb. production/24 hours, slab cube ice type, stainless steel with black trim, NSF, cULus, CE



ICE BIN FOR ICE MACHINES
Maxximum
Model MIB580N

Maxx Ice Ice Storage Bin, 580 lbs. ice storage capacity, sloped front, for top-mounted ice maker, polyethylene-lined walls, stainless steel door & exterior, 6" legs (required bin adapter included)



ICE CUBER
Maxximum
Model MIM370NH

Maxx Ice Modular Ice Maker, cube-style (half dice), air-cooled, self-contained condenser, digital, approximately 361 lb. production/24 hours, slab cube ice type, stainless steel with black trim, NSF, cULus, CE



ICE BIN FOR ICE MACHINES
Maxximum
Model MIB400

Maxx Ice Ice Storage Bin, 400 lbs. ice storage capacity, sloped front, for top-mounted ice maker, polyethylene-lined walls, stainless steel door & exterior, 6" legs (required bin adapter included)



ICE DISPENSER
Maxximum
Model MID200

Maxx Ice Hotel Ice Dispenser, 30"W, 190 lbs. ice storage capacity, push-button dispensing, urethane foam insulation, overflow drain pan, 304 stainless steel exterior, cETLus, ETL-Sanitation



ICE & WATER DISPENSER
Hoshizaki
Model DCM-270BAH-OS

Opti-Serve Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 288 lb/24 hours at 70°/50° (220 lb AHRI certified at 90°/70°), 10 lb built-in storage capacity, counter model, LED sensor operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL



ICE & WATER DISPENSER
Hoshizaki
Model DCM-300BAH

Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 321 lb/24 hours at 70°/50° (232 lb AHRI certified at 90°/70°), 40 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 115v/60/1-ph, 10.25 amps, supplied without legs (optional stand sold separately), NSF, UL



ICE MACHINE & DISPENSER, NUGGET STYLE
Follett LLC
Model 15CI100A-IW-NF-ST-00

15 Series Ice & Water Dispenser, countertop, integral air-cooled ice machine, Chewblet® compressed nugget ice, 125 lb. production/24 hours, 15 lb. storage capacity, stainless steel exterior, push button dispensing, dispense-activated soft blue light, Agion® silver-based antimicrobial protection, no internal filter, drainless design, NSF, cETLus



FROZEN DRINK MACHINE, NON-CARBONATED, BOWL TYPE
Grindmaster-Cecilware
Model NHT2ULBL

FrigoGranita® NHT Series Frozen Beverage Dispenser, double, non-carbonated bowl type, self-contained refrigeration, (2) 2-1/2 gallon capacity clear bowls, manual fill, dual surface freezing chamber, suction cup compression seal system, 24-hour programmable defrost timer, reversible lids with single-sided lighted graphics, drip tray, black exterior, 1/2 HP, 115v/60/1-ph, 1.7 kW, 12.0 amps, NEMA 5-15P, cETLus, NSF (Cecilware)



FROZEN DRINK MACHINE, NON-CARBONATED, BOWL TYPE
Grindmaster-Cecilware
Model GIANT2BL

FrigoGranita® MT Giant Series Frozen Beverage Dispenser, double, non-carbonated bowl type, self-contained refrigeration, (2) 4 gallon capacity clear bowls, manual fill, magnetic drive system, 24-hour programmable defrost timer, reversible & locking lids with 360° wrap-around illuminated graphics, drip tray, black exterior, (2) 1/2 HP, 115v/60/1-ph, 2.3 kW, 16.0 amps, NEMA 5-20P, cETLus, NSF (Cecilware)



STEAMER, CONVECTION, BOILERLESS, COUNTERTOP
Southbend
Model EZ18-3

EZ Steam Convection Steamer, electric, countertop, boilerless, (1) compartment, (3) 12 x 20 pan capacity, manual fill & drain operation, electromechanical controls, stainless steel interior & exterior, 4" adjustable legs, 9.0 kW, CSF, NSF



STEAMER, CONVECTION, BOILERLESS, COUNTERTOP
Southbend
Model EZ18-5

EZ Steam Convection Steamer, electric, countertop, boilerless, (1) compartment, (5) 12 x 20 pan capacity, manual fill & drain operation, electromechanical controls, stainless steel interior & exterior, 4" adjustable legs, 15.0 kW, CSF, NSF



PROOFER CABINET, MOBILE
Cozoc
Model HPC7011-C9F9

Heater Proofer Cabinet, full size, 23.3"W X 32"D X 66.6"H, non-insulated, Universal rack system, (16) 18" x 26", 20"x24", 20"x12", 13"x18" or 14"x18" pan capacity, will hold up to 18" pizza box, storey protrude 3" from sides will hold hotel pans, base water pan provides moisture for proofing, clear polycarbonate door, zinc alloy magnetic handle, all digital adjustable controls, LED temperature, holding temperature 70°F - 185°F, removable racks and drawer for easy clean up, 5" high quality casters (2 locking), aluminum construction, 120v/60/1-ph, 1500 watts, ETL



PROOFER CABINET, MOBILE
Cozoc
Model HPC7101-C9F9

Heater Proofer Cabinet, full size, 23.3"W X 32"D X 66.6"H, insulated, Universal rack system, (32) 18" x 26", 20"x24", 20"x12", 13"x18" or 14"x18" pan capacity, will hold up to 18" pizza box, storey protrude 3" from sides will hold hotel pans, base water pan provides moisture for proofing, clear polycarbonate door, zinc alloy magnetic handle, all digital adjustable controls, LED temperature, holding temperature 70°F - 185°F, removable racks and drawer for easy clean up, 5" high quality casters (2 locking), aluminum construction, 120v/60/1-ph, 1500 watts, ETL



COMBI OVEN, ELECTRIC
UNOX
Model XACC-0513-EPR

ChefTop MIND.Maps™ Plus Compact Combi Oven, electric, countertop, (5) 1/1 GN or (5) 12"x20" hotel pan capacity, MIND.Maps™ technology, programmable menu, 2-5/8" shelf spacing, glass door, right-to-left door opening, stainless steel interior & exterior, 5.8-7.7 kW, NSF, cMETus, ENERGY STAR®



SERVING COUNTER, HOT FOOD, ELECTRIC
Klinger's Trading
Model SW-3H-120

Sealed Well Electric Table, stationary, 3-pan, 47-1/2"W x 30-5/8"D, (3) 12" x 20" hot wells, individual thermostatic controls, 18 gauge stainless steel undershelf, fiber glass insulated, manifold drain assembly, 650 watts, cord with NEMA 5-20P, 120v/60/1-ph, 20 amps, ETL



SERVING COUNTER, HOT FOOD, ELECTRIC
Klinger's Trading
Model SW-4H-208

Sealed Well Electric Table, stationary, 4-pan, 62-3/4"W x 30-5/8"D, (4) 12" x 20" hot wells, individual thermostatic controls, 18 gauge stainless steel undershelf, fiber glass insulated, manifold drain assembly, 720 watts, cord with NEMA L6-30P, 208v/60/1-ph, 30 amps, ETL



SERVING COUNTER, HOT FOOD, ELECTRIC
Klinger's Trading
Model SW-5H-240/208

Sealed Well Electric Table, stationary, 5-pan, 78"W x 30-5/8"D, (5) 12" x 20" hot wells, individual thermostatic controls, 18 gauge stainless steel undershelf, fiber glass insulated, manifold drain assembly, 825 watts, cord with NEMA L6-30P, 208/240v/60/1-ph, 30 amps, ETL



HOT DOG GRILL
Eurodib USA
Model SFE01610-120

Hot Dog Roller, roller type, (30) hot dog capacity, (11) chrome coated rollers, 120v/60/1-ph, 12 amps, 1.44 kw, ETL, NSF



HOT DOG GRILL
Eurodib USA
Model SFE01630-120

Hot Dog Roller, roller type, (50) hot dog capacity, (11) chrome coated rollers, 120v/60/1-ph, 14.7 amps, 1.76 kw, NEMA 5-20P, ETL, NSF



BOTTLE COOLER
Atosa Catering Equipment
Model MBC50

Atosa Bottle Cooler, horizontal chest, 50" W, 11.7 cu. ft. capacity, (2) sliding lids with locks, digital temperature control, (3) epoxy coated shelves, includes bottle opener & cap catcher, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation



BOTTLE COOLER
Atosa Catering Equipment
Model MBC65

Atosa Bottle Cooler, horizontal chest, 65" W, 16.4 cu. ft. capacity, (2) sliding lids with locks, digital temperature control, (4) epoxy coated shelves, includes bottle opener & cap catcher, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation



BOTTLE COOLER

Atosa Catering Equipment
Model MBC95

Atosa Bottle Cooler, horizontal chest, 95" W, 25.8 cu. ft. capacity, (3) sliding lids with locks, digital temperature control, (6) epoxy coated shelves, includes bottle opener & cap catcher, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.8 amps, cETLus, ETL-Sanitation



BACK BAR CABINET, REFRIGERATED

Atosa Catering Equipment
Model MBB69G

Atosa Refrigerated Back Bar Cooler, reach-in, two-section, self-contained side mount refrigeration, 21.5 cu. ft. capacity, digital temperature control, (4) epoxy coated shelves, (2) glass doors with locks, magnetic gaskets, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation



BACK BAR CABINET, REFRIGERATED

Atosa Catering Equipment
Model MBB90G

Atosa Refrigerated Back Bar Cooler, reach-in, two-section, self-contained side mount refrigeration, 30.1 cu. ft. capacity, digital temperature control, (6) epoxy coated shelves, (3) glass doors with locks, magnetic gaskets, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.8 amps, cETLus, ETL-Sanitation



DRAFT BEER COOLER

Atosa Catering Equipment
Model MKC58

Atosa Draft Beer Cooler, 58" W, (2) keg capacity (17.3 cu. ft.), (2) dual faucet towers, (2) solid doors with locks, magnetic gaskets, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation



DRAFT BEER COOLER

Atosa Catering Equipment
Model MKC68

Atosa Draft Beer Cooler, 68" W, (3) keg capacity (21.5 cu. ft.), (2) dual faucet towers, (2) solid doors with locks, magnetic gaskets, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation



DRAFT BEER COOLER

Atosa Catering Equipment
Model MKC90

Atosa Draft Beer Cooler, 90" W, (4) keg capacity (30.1 cu. ft.), (2) dual faucet towers, (3) solid doors with locks, magnetic gaskets, stainless steel interior & exterior, 4" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.8 amps, cETLus, ETL-Sanitation



CHEST FREEZER

Atosa Catering Equipment
Model MMF9109

Atosa Angle Curved Top Chest Freezer, 9.2 cu. ft., tempered glass arc sliding lid with lock, temperature range -10° to -1°F, white epoxy coated basket, white coated steel exterior, white coated aluminum interior, defrost drain, self-contained refrigeration, 2" castors, 115v/60/1-ph, 215 watts, cETLus, ETL-Sanitation



CHEST FREEZER

Atosa Catering Equipment
Model MMF9112

Atosa Angle Curved Top Chest Freezer, 12.7 cu. ft., tempered glass arc sliding lid with lock, temperature range -10° to -1°F, white epoxy coated basket, white coated steel exterior, white coated aluminum interior, defrost drain, self-contained refrigeration, 2" castors, 115v/60/1-ph, 310 watts, cETLus, ETL-Sanitation



CHEST FREEZER

**Atosa Catering Equipment
Model MWF9007**

Atosa Solid Top Chest Freezer, 7 cu. ft., solid hinged lid with lock, temperature range -10° to -1°F, white epoxy coated basket, white coated steel exterior, white coated aluminum interior, defrost drain, self-contained refrigeration, 2" casters, 115v/60/1-ph, 115 watts, cETLus, ETL-Sanitation



CHEST FREEZER

**Atosa Catering Equipment
Model MWF9013**

Atosa Solid Top Chest Freezer, 12.7 cu. ft., solid hinged lid with lock, temperature range -10° to -1°F, white epoxy coated basket, white coated steel exterior, white coated aluminum interior, defrost drain, self-contained refrigeration, 2" casters, 115v/60/1-ph, 130 watts, cETLus, ETL-Sanitation

