

**360.696.3984**

**www.marketeamnw.com**



## A FWE Heated Holding Cabinet



The most versatile and best performing heated bulk food cabinet on the market today for school's holding and transport is FWE's **UHS-12**.

- Keep your food fresh and hot for hours with the ability to add humidity and precise temperature setting
- May be modified to fit your individual school's needs
- Built for transport – designed to absorb vibration and shock during the rigors of delivery



## B FWE Heated Holding & Serving



Make lunch time a breeze with the **heated 3-well tray line and heated holding compartments** making refills efficient and close at hand.

- Control each well separately with individual heated compartments
- Magnetic work flow door handles eliminate the need for latches
- Make your service line fit your style with optional accessories such as a sneeze guard, tray slides and more



## C Cambro Elements Shelving



**Camshelving Elements Series** is made from strong composite plastic that is designed to withstand the harsh conditions and in any storage environment. Configure your Camshelving Elements Series exactly the way you need it to fit any space.

- Easy to clean
- Free design and consultation
- Lifetime warranty against rust and corrosion



## D Cambro Pro Cart Ultra®



With Cambro's **Pro Cart Ultra**, schools now have one piece of equipment that can keep everything at its proper temperature, whether hot or cold.

**NEW**

- Stretch your budget dollars with removable and replaceable hot or cold 110V modules
- Unplugged electric models hold hot or cold food for 4+ hours
- Standard casters included
- Magnetic doors



## E Cambro Ultimate Sheet Pan Rack



Cambro's new **Ultimate Sheet Pan Rack** is a reliable, long-lasting solution for your school's transport and holding needs. The unique molded-in rails promote airflow for effective cooling and thawing.

**NEW**

- Made from extremely strong, durable composite material with a lifetime warranty
- Can accept sheet pans straight from a 350°F oven
- Lifetime warranty against rust and corrosion
- Three sizes to fit your needs



## F Bizerba Illuminated Safety Manual Slicer



This **Manual Slicer** uses gravity and is easy to operate (even when slicing heavy products) thanks to its ergonomic, inclined carriage and Bizerba precision.

**NEW**

- The 2018 Kitchen Innovations Award winning safety illumination allows operators to see when the gauge plate is open (red light) and when gauge plate is closed and safe for cleaning (green light)
- K-12 school two-year warranty, installation, start-up and training all included from Bizerba





## G Edlund Manual Can Opener



Edlund's **Universal Series Manual Can Opener** is NSF certified and includes many design features such as quick change gear, stainless steel slide bar and pull pin for easy blade replacement.

- Stainless steel blade and gear
- Base options include: plated screw down, stainless screw down or stainless clamp down base
- Easily disassemble with no tools required for easy cleaning and blade exchange



## H Edlund Titan Max Cut



Edlund's **Titan Max Cut** is the first and only all-in-one stainless steel dicer, wedger, corer, and french fry cutter replacing products that leave you wanting more. This cutter makes quick work for your cafeteria line-up.

**NEW**

- Move easily from wall to table mounting
- Heavy duty dishwasher safe construction
- Choose from 1/4", 3/8", or 1/2" dice or fries
- Cuts 6 or 8 section wedges, slices oranges, and even cores apples



## I Rational Live Cooking Events



[Click here](#) for our live cooking demo schedule and RSVP today!

Our **state-of-the-art, fully operational commercial test kitchens** allow you to experience foodservice equipment for yourself, at your pace, in a location convenient for you.

- 30% faster and 20% greater yield
- Self-cleaning, even overnight with no need to descale
- Share information and ideas with colleagues and get tips from Rational master chefs



## J Rational Combination Oven



The **Self Cooking Center** oven isn't just used by restaurants. It is revolutionizing the way schools produce lunch for students. It's technology helps make lunches healthier, better tasting, easier to make and more efficient.

- 30% faster
- 20% greater yield
- School promotion includes free fry baskets and training with a Rational Certified Chef
- Self Cooking Center
- Cleans itself



## K Sharp Microwave Ovens



Sharp's medium-duty **Commercial Microwave Ovens**

**NEW**

are the industry's most durable 1000 watt microwaves. Perfect for the self-serve areas in your cafeteria with its speed, consistency and reliability.

- Easy-to-use features along with one-touch controls
- Ideal for defrosting, heating up or cooking food items
- Perfect for all areas



## L G.A. Systems "Speedee-Serv"



This **Speedline** is the grab-and-go student self-serving mobile serving line that you need.

- Choose from a variety of cabinets: heated, refrigerated, freezers and cashier stands
- Eliminate long lines and serve up to 400 people in 15 minutes without replenishing
- Present attractively displayed meals
- MarkeTeam Foodservice can help you design the perfect serving solution

