



FWE Heated Holding Shelves



- Helping operators keep up with the growing delivery and to-go demand by delivering precise and consistent heat keeping your food and containers at proper temperature.
- Grab 'N' Go - Shelving are naturally open, providing quick and easy access.
- Quick Heat Up Time - Heated shelves heat to a factory preset of 175°F in under 15 minutes.
- Several sizes for different applications and operations - countertop to full size.
- Ability to customize to your space, just let us know what you need and we will build it.

[See the Full FWE Catalog Here!](#)



FWE Clymate IQ



- Color coded controls and digital readings allow you to set relative humidity (10-90%) and temperature (90-200°F) for whatever environment the product needs.
- Heats Up Fast - Intuitive climate control technology reached the set humidity and temperature faster than the competition.
- Fast Recovery after opening, cabinet will bring temperature back quickly and keep your humidity at desired levels so you can keep up with peak service times
- Keep sensitive foods, like fried chicken and other proteins, moist on the inside and crispy on the outside until ready to serve.



Montague Heavy Duty



- Montague is proudly made in the USA, not just another assembler.
- Our Heavy-Duty Equipment is made to withstand 24/7 cooking under the harshest kitchen environments.
- World Class Team that can configure simple cook lines all the way to complex island cooking suites, able to fit any application or cooking needed.

[View the Montague Design Guide Here!](#)



Montague Convection Ovens



- Each Montague Convection Oven offers unmatched durability to withstand the intense demands of Foodservice.
- Our Vectaire Ovens featured a Muffled, Indirect-Fired design that not only seals in moisture by intensifies flavor and yields consistent results
- Additionally we don't combust the gas inside the cavity preventing it from being absorbed into the foods as well as when the door opens being forced into the kitchen.
- Superior cooking with our Sealed Oven Chamber and ingenious Heat Exchange System.

[Ask about our K-12 School Cash Back Rebate!](#)



Cambro Pro Cart Ultra Pan Carriers



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NSF

Excluding PCU2000 Cold Units

- The Pro Cart Ultra Pan Carriers provide the ability to hold both hot and cold food in the same cart, at the same time. Utilize hot, cold and passive modules to customize your Pro Cart Ultra to your ever changing menu.
- Constructed with CFC-free, polyurethane insulation, the Pro Cart Ultra is durable and able to retain hot or cold temperatures for at least 4 hours without electricity.
- Pro Cart Ultra can save up to 30% on energy costs versus other brands. Available in 3 sizes to hold 8, 10 and 20 4" deep GN 1/1 food pans, there is a Pro Cart Ultra to fit every foodservice operation.



Cambro Universal Storage Rack

HOLDS EVERYTHING
food pans, boxes, sheet pans, trays and even pizza dough boxes

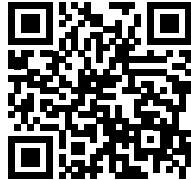


- The Cambro Universal Storage Rack is a unique tool to maximize your space.
- It consists of modular components, rail panels and brackets, that is effective in accessing top, middle, or bottom items individually
- Vertical storage between shelves eliminates unused space.
- Create "Drawer" Storage
- Check out Cambro's Brand New Interactive digital catalog!



[Click Here to See Our Full List of Brands](#)





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info@MarkeTeamnw.com



www.MarkeTeamnw.com

Cambro Vending Cart



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- The next generation in mobile food vending, the CVC75 Vending Cart configures for day-to-day menu changes and best safety practices with the 6" and 12" Sneeze Guard Extenders. Available with eye-catching graphics and colors for branding any operation.
- The POS station ready-cart is available with a 12" clear sneeze guard for protection against contamination with open base storage and draining wells. Ultra durable polyethylene material that resists dents, rust, and cracks, maintaining the highest standard of sanitation.



[Build your own CVC75 Cart](#)



Cambro GoBoxes



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- Gives you the ability to keep hot food hot and cold food cold for up to 4+ hours during holding or transport.
- A new light weight and extremely durable material.
- Different sizes to accommodate any Cambro Food Pan or To-Go Container.
- Chemically Inert material so it is unaffected by oil, grease and most chemicals.

[Which Cambro To-Go Container Solution Do You Need?](#)



Cambro Mobile Handwashing Station



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- Bring handwashing anywhere you need it with the Mobile Handwash Station. This handwashing unit requires no plumbing or electrical hookups to operate, and provides a completely touchless, sanitary experience.
- With a foot pump that activates the flow of water, the Mobile Handwash Station can provide approximately 200 handwashings per tank.
- Add a splash of color with an optional personalized graphic on the front of the unit.
- More features of this unit consist of: 18-Gallon Freshwater tank fills with a standard garden hose, sturdy casters make maneuvering easy, it has two automatic soap dispensers and a tri-fold paper towel dispenser.



Cambro Flex Stations



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- The Ultimate Grab-N-Go Solution for K-12 Schools that reduces serving time and gives kids more time to eat.
- 5 different configurations for Take-Out, Delivery and Curbside staging needs by using GoBoxes/GoBags, Food Boxes, Food Pans, and temperature maintenance systems to transport or stage hot/cold food.
- Easy to assemble, clean, and adjust to meet changing requirements and comes with a lifetime warranty against rust and corrosion. Shelf plates are embedded with antimicrobial Camguard and can be washed in the dishwasher.



Cambro GoBags



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- GoBags offer high density insulation to protect food temperature and quality from Kitchen to table.
- Constructed with heavy duty, sewn in straps and a clear ticket pouch, this delivery solution is engineered to perform and out last the competition.
- Personalize your GoBag for extra brand value with the option to embroider or heat transfer your custom logo.

[Find the right GoBag for your To-Go Containers!](#)



Edlund Edvantage #1 & BRAVO 160W



- The Edvantage #1 manual can opener has more features to make can opening easier with a new 4-sided knife that can open 10,000 cans before being replaced, ergonomic knob, tool-free disassembly.
- The BRAVO! BRV-160 is the new stainless steel, compact waterproof version, is completely submersible, features a larger, oversized platform as standard, allowing greater flexibility and weighing options in a smaller footprint.
- Can be easily re-calibrated on your kitchen line
- Talk to us about controlling cost with a portion control analysis



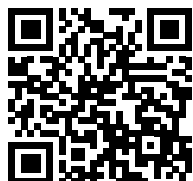
[Contact us to Schedule a Live or Virtual Demo!](#)

Edvantage #1



BRAVO! 160W





Nemco Easy Chopper 3



- The new Easy Chopper 3 has the same size and all-in-one chop, slice and wedge for even faster, easier operation and greater performance longevity.
- Push block's nylon-based resin is highly resilient and less prone to suffer impact damage
- Color-coded push block/blade set tandems simplify change out, greatly reducing operator error that can cause damaging mismatches

[Click Here for Nemco's Full Catalog!](#)



Global Solutions Cooker/Warmer



- Get reliable, uniform holding with this energy-efficient full-size cooker/warmer.
- Features a singular dial control and a power light to make operation super- simple.
- All stainless-steel construction maximizes durability and the pan's rounded edges and corners make food transfer and cleanup a breeze.
- Ask us today about Global Solutions great products for your food prep, cooking, and warming needs!



Cookshack Pellet Pizza Oven



- Cook a handcrafted pizza over real wood flames in just 3 minutes, delivering brick oven flavor.
- Running off of 120V, a temperature range of 170-900°F gives you the ability to cook calzones, quesadillas, stromboli and desserts.
- With the PZ400 there is no need to remodel a kitchen to add gourmet pizza up to 16" to your menu.

[Smoki USA is Your Solution for Wood-Fired Kitchen Emissions.](#)



[Contact us to Schedule a Live or Virtual Demo!](#)



Channel Manufacturing



- Channel Manufacturing is the American made leader in high quality storage and handling equipment.
- Our build to order protocol lets customers customize whatever specification they need with little or no additional cost or lead time.
- Whether it's carts, racks, shelves, or dollies, all items are built to last and meet the demands of your specific needs.

[See the Catalog for Channel's Full Product Offerings!](#)



Hoshizaki Reach Ins



- The Steelheart Series is known for it's uncompromising durability, make with a stainless steel exterior and interior with louvered ducted airflow panel for consistently cool temperatures throughout the cabinet.
- Standard top mounted air filter is removable keeping the condenser cleaner.
- Standard with our Thermal Expansion Valve for quick cool down during peak times.
- Large interior storage on the inside with the smallest footprint on the market.

[Click Here for the Full Catalog!](#)

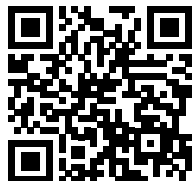


Hoshizaki Prep Tables



- Innovation air distribution system distributes air evenly to maintain product temperature throughout the entire table.
- Spring assisted self-closing doors with stay open feature and a stepped door design to protect the gasket.
- Engineered to maintain NSF-7 standards in temperature of 100°F ambient environment.
- Epoxy Electrocoated evaporator coil to fight corrosion for an extended life.
- Stainless steel exterior front, sides and top made of high-quality parts & materials insures a long, rugged life.





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Rational iCombi Pro



- iDensityControl will recognize the size of your loads and products inside to provide consistent temperature throughout the cabinet and perfect steam removal
- iProductionManager keeps chefs working on their day-to-day operations with flexible scheduling of mixed loads; setting finish times to cook chickens, roast potatoes and vegetable with no supervision necessary.
- iCareSystem makes for quick cleaning and lowered resources to achieve a hygienic system day in day out.
- With the iCombi Pro, expect 50% more productivity with up to 10% shorter cooking times as well as 10% less energy and water use.



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Rational iVario Pro



- iVarioControl can separate the pan into 4 zones. Precise temperature differences for hamburgers on high, bacon on medium and low heat for bun toast all in the same pan. No cold zones, no fluctuations, just complete operator control.
- AutoFill provides needed amount of water for your chosen dish at the touch of a button, Auto lift will automatically drop and remove baskets when finished. No water overflowing and no overcooked product.
- iVario Boost combines exceptional speed with uniform, efficient heat distribution.



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Thermo-Kool Walk-Ins



- Customizable panels; up to 1" increments of sizing provides the flexibility to place the walk-in exactly where you need it.
- Our UL Listed Door is reinforced with a steel u channel frame, providing extra support and eliminating wiggling, buckling or sagging that you normally see under long term use.
- HACCP Compliant tracking, temperature alerts and built in USB 2.0 connection is all taken care of under the Monitoring System controls.

[Click Here for Free Design Service!](#)



Thermo-Kool Blast Chillers



- Triple product shelf life, reduce waste, & stretch profits with blast chilling.
- Offers true shock freezing capabilities, not just "quick freezing", minimizing freezer burn and preserving product for months.
- Maintain food quality by preventing the loss of moisture and aroma thru the Blast chill/freeze process. Large ice crystals that damage food tissue is minimized thru Blast freezing.
- Sizes for all applications available from Countertop to Roll-ins.
- TK-5-1 is the ONLY 5 pan unit on the market in 115 volts.

[What are the Benefits of Blast Chilling & Shock Freezing?](#)



Fiero



- Rotating ovens allow for high-volume pizza making and consistent results delivering artisan-quality pizza.
- Are able to be delivered fully assembled or when space is an issue, constructed on-site with access through a standard 36" doorway.
- Monoblock floor for even heat distribution, and available in Gas or Wood/Gas fuel combinations.
- Perfect for high-volume pizza production to help you grow and expand your operation.
- Multiple sizes and models are available to fit any application and production volume.



[Contact us to Schedule a Demo!](#)



[Don't Forget to Visit Smoki USA for Pollution Control!](#)

Pratica's Forza STi



- Expand your menu - no vent required for operation.
- Reduced footprint and stackable.
- Intuitive control panel with pre-set menu items lets you plug in and start cooking.
- Capable of storing up to 1024 recipe settings allowing operators to run a cycle, stop, add new ingredients, and continue cooking cycle when needed.
- User friendly maintenance - easy to remove air filter for daily cleaning and removable catalytic converter saves the operator a \$1,200+ service call to keep the unit running.
- Available in double or single stack with or without legs.



[Live or Virtual Demos Available!](#)



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