

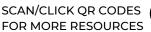
#### **EXCEEDING EXPECTATIONS FOR 55 YEARS**







OODSERVICE SOLUTIONS







- Industry leader in:
  - Steam Tables
  - **Hot Food Tables**
  - Work Tables
  - Other food-holding and serving equipment
- Explore all of Duke's offerings using the QR code!





- Premium selection of:
  - Stainless Steel Sinks & Tables
  - Wood Cutting **Boards**
  - Kitchen Carts
  - Countertops
- Discover more about the innovation coming from John Boos using the QR code!







### HOSHIZAKI

**PIZZA PREP TABLE** 



- Day & Night mode for overnight storing
- Dual Controller System for ideal temperatures in both rail and cabinet
- Unique airflow for even cooling





#### **HEATED HOLDING TRANSPORT CABINETS**

- Top mount heating system ensures elite recovery time for highvolume operations
- Dry air maintains crispy and coated products
- Bulk hot holding and transport applications
- Designed to absorb vibration and shock



### RATIONAL

#### **IKITCHEN**

- · 90% of all conventional cooking applications. 4x faster
- Maximize efficiency
- Minimize food & labor costs combine for greater yield



















#### ISHE **PRE-RINSE UNITS**

- Chem-Tee fits all brands, speeds up installation, and reduces plumbing labor
- Less obstruction, no need for longer hoses
- Includes flush mount 3/8" NPT plug



### nemco FOOD EQUIPMENT

- Versatile equipment for Chopping, Slicing and Wedging
- Color-coded push blocks simplify quick changeouts
- Many solutions for all your food prep needs







- Ventless, no hood needed
- 10x faster than a conventional oven
- Pratica's IOK utilizes wifi for easy programming & kitchen management
- Easy to remove catalytic converter & air filter



# **ONEW PRODUCTS**

#### FOOD PAN TROLLEYS **ULTIMATE SHEET PAN RACK**



- Long life, low maintenance
- Easy to maneuver and enhanced stability
- Quiet glide casters
- Avoid metal shavings
- Quick and easy assembly
- Ships knocked down flat



#### **PRO CART ULTRA**



- Versatile configurations for any need: Passive, Hot or Cold
  - Energy efficient hot electric module heats between 150°-165°F
  - Cold module powered by thermoelectric cooling that chills down to 32.5°F



#### **UNIVERSAL STORAGE RACK**



- Improved food rotation & organization
- Create individual storage sections
- Drawer storage system



























- Versatile dispensing cabinets to properly hold and store condiments and disposables
- Quick and easy interchangeable baffles to fit various cup sizes
- Efficient and food-safe work space

**SITE CONSULTATION & ASSESMENT** 



**EXCEEDING** 

**EXPECTATIONS** 



- Elevate your food & beverage presentation
- Modular design for endless presentation options
- Innovative and modern appeal for buffet lines
- Eco-friendly, durable, stackable, and quality products



#### OPERAPRIMA DOUGH **STRETCHER**

- One-touch machine for stretching pizza dough 10"-18"
- Can stretch up to 200 doughs per hour
- No skilled labor required for perfect crusts



### **ROLLING ROADSHOW**

profitability in your kitchen.

consultation today!

Call 360.696.3984 or email

The MarkeTeam Foodservice Demo Truck comes to you!

info@marketeamnw.com to set up your free site

Markeleam FOR 55 YEARS

Our equipment experts will identify areas that can

help increase efficiency, food quality, safety, and

**DID YOU KNOW?** 

- See the latest and greatest products from our superior lineup of manufacturers.
- Our Demo Truck can be outfitted to meet your needs!
- Set up a rolling roadshow visit today!

#### LIVE DEMO & TRAINING

Our state-of-the-art, fully operational commercial training facilities located in 6 states allows you to experience foodservice equipment at your pace, with your product:

Come cook with us!

#### **DESIGN SERVICES**

- Every kitchen is different and comes with unique challenges.
- We'll customize & maximize space within your kitchen.
- Contact us to get your kitchen to the next level!



#### **PRECISE HUMIDITY TEMPERATURE TECHNOLOGY**

- Extending the quality, life, and use of delicate foods
- Maximize hold time at top sellable quality
- Heat system adapts to realtime humidity and temperature









- Authentic wood-fired flavor with clean & efficient wood pellets
- Convection fan circulates smoke and heat for even cooking
- Trailer available for catering/go-anywhere events































#### **EXCEEDING EXPECTATIONS FOR 55 YEARS**

**2023 NEW PRODUCTS** 



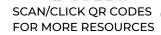




OODSERVICE SOLUTIONS



info@MarkeTeamnw.com





- Over 150 new innovative products
- From Melamine, and Barware, to **Riser Displays**
- Request a catalog today!









#### **PIZZA OVENS**

- Bake up to 250 pizzas/hr
- Up to 900° with top-inclass heat retention
- Rotating and stationary decks
- Gas, Wood, or Hybrid fired





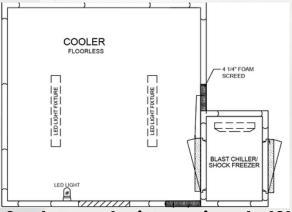
#### **SMOKE ZAPPER**



- Where there's smoke there should be SMOKI!
- Removes 90% particulate matter and greaseladen vapor
- Guarantees 50% odor reduction

## Thermo-Kool

#### **INTEGRATED BLAST CHILLER**



- Reduce food waste by increasing shelf life
- Maintain flavor and texture for longer periods of time
- Diversify your menu by preserving out of season produce



### HOSHIZAKI



### **REACH-INS**

- Uprights offer dynamic airflow with louvered ducts directing airflow evenly throughout the cabinet
- Refrigerator/Freezer **Uprights, Under Counters, Prep Tables, Dual Temps, Pass-thru,** and more!





Click/Scan for Full List of **Our Incredible Brands** 











