



NEW



**KOLD LOCKERTM
WALK-INS**



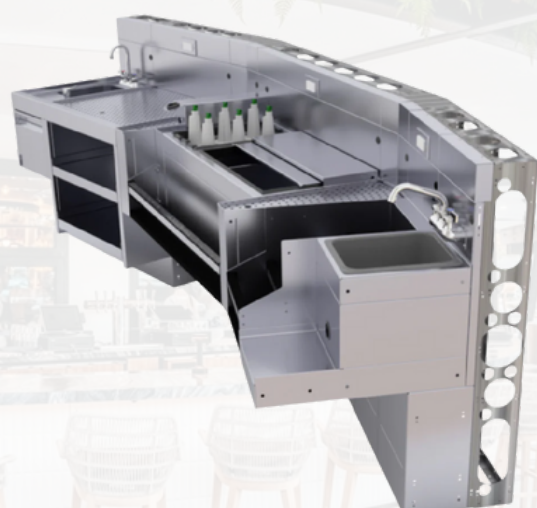
- Capsule Pak ECO™ refrigeration systems with R290 refrigerant for regulation-ready, low energy costs
- Most energy-efficient panel construction and insulation
- Nationwide installation and service program
- Industry-best 18-month parts and labor warranty



NEW



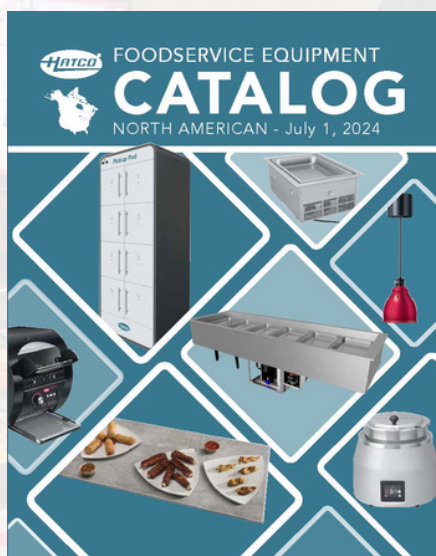
MODULAR BAR DIE



- Cleaner, premium look with utilities hidden inside the die
- Heavy-duty reliability—1,000 lb/ft steel frame easily supports all items
- Lower install cost and downtime with pre-assembled, drop-in sections
- Design your own bar!



CATALOG



- Extend food freshness and presentation with innovative holding solutions
- Maintain precise temperatures for consistent quality every time
- Cut energy costs with sleek, energy-efficient equipment
- Customize configurations to fit any kitchen layout and workflow
- Request a catalog!



CAMBRO
TRUSTED DURABILITY

PRO CART ULTRA

NEW

PCUL1000



- Versatile configurations for any need: Passive, Hot, or Cold
 - Energy efficient electric hot module heats between 150° - 165°F in only 15 minutes
 - Thermoelectric cold module chills down to 32.5°F



AMERICAN RANGE

A HATCO COMPANY

**CONVECTION
OVEN**



- Even heat means consistent results
- 24" chamber and 12 rack positions boost throughput
- Porcelain interior and 50/50 doors, allow for faster cleaning in tight spaces



A HATCO CORPORATION COMPANY

SHUTTLE



\$2000

- Fast, consistent, ventless cooking—no hood needed, saving installation and operation costs
- Closed cavity cooking function speeds up cooking time with advanced heat retention
- Multi-item cooking capability simplifies complex menu execution
- Request a demo!



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Our Incredible Brands**



CAMBRO
TRUSTED DURABILITY

NEW

**ELEVATION WALL
SHELVING**



- Take advantage of unused vertical space in your kitchen
- Keep essentials within arms reach, speeding up prep times and other duties
- Easy to clean, rust and corrosion-free guaranteed for life



CAMBRO
TRUSTED DURABILITY

NEW

**FRESHPRO
ROUND**

- Efficient cooling and clean pours
- Seal covers keep food fresh up to twice as long — less waste, safer product
- Drain shelves lift food out of juices—extend freshness up to 2 days
- Lid fits rounds & squares



**PROJECT MANAGEMENT &
INSTALLATION SERVICES**

- Expert installations nationwide minimize downtime with fast, precise setups
- Single point of accountability for seamless project execution
- Expert planning prevents costly delays in multi-location rollouts



DIPPING CABINETS

- Even, gentle cold preserves texture and flavor (no drying airflow)
- Quick cleanout via floor drain and garden-hose hookup
- R290 refrigerant for regulation-ready, low energy costs

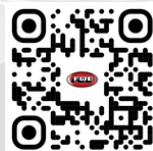


**UNIVERSAL HEATED
HOLDING CABINET**

- Even heat from top to bottom preserves quality
- Precise temperature control prevents drying or overholding
- Options and casters fit any operation and workflow



UHS-12

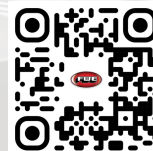


COOK & HOLD

- High yield with natural browning for great flavor
- Overnight cooking reduces labor and energy costs
- Recipe programming for push-and-go operation (Overnight Cooking)
- Gentle air circulation keeps food moist and tender
- Smoking option available



LCH-6-6-SK-G2



**STAINLESS STEEL
EQUIPMENT STANDS**

- Crafted for heavy use to minimize maintenance and replacements
- Manufacturing in Reno, NV, and Illinois speeds delivery nationwide
- Adjustable feet and undershelf maximize workspace



NEW

BUFFETBOOST

- Portable heating with AC adapter or lithium-ion battery —no more sterno cans
- Quick heat-up to 190°F in 7 minutes, keeping food at safe temps for over 3 hours
- Works with any flat-bottomed, heat-conductive vessel





NEW

VARICUT



- Versatile 7-in-1 adjustable blade with 30+ attachments
- Precision slicing and uniform dicing with counter-rotating chute
- Processes up to 500 lb/hr, boosting kitchen throughput



NEW

SMARTSTEAM PRO CONNECTIONLESS



- No water or drain lines: install anywhere, skip plumbing costs
- Boilerless design—no deliming; quick wipe-down cleaning
- Even convection & pan timers yield consistent results
- Uses <1 gal/hour—lower water and energy use



FX SERIES



- Consistent temperatures reduce food spoilage and waste
- Insulated tub locks in cold, preserving food quality
- Consistent starting temp means consistent (repeatable) finished product
- Convertible units offer flexibility to freeze or refrigerate as needed, maximizing utility



POWER SOAK



- Delivers a consistent clean, improved sanitation, and reduced labor
- Reduces strain with adjustable wash flow and easy ware handling
- Optional advanced wash insert provides quiet, gentle cleaning for delicate items



ROTISSERIE SMOKER



FEC300-18

- True wood smoke, no gas flavor transfer
- High capacity, handles banquets and rushes
- Fast heat recovery keeps service on schedule
- Trailer model adds mobility and different operation needs



OVERFIRED BROILER



- Trusted by steakhouses worldwide for superior sear
- Infrared heat to 1800°F for fast, flavor-locking cooking
- Adjustable grates for precise, multi-dish flexibility
- Even more design-driven options through Grills by Demant partnership



HOSHIZAKI

NEW

VALIANCE SERIES



- Rear-ducted airflow keeps even temps on every shelf
- Operates on R290 refrigerant for regulation-ready, low energy costs
- Self-closing, stay-open, reversible doors for speedy stocking
- 3-4-5 Warranty
3 years labor
4 years parts
5 years compressor



NEW

iHEXAGON



- Speed without sacrifice: steam, convection, and microwave work together for fast, top-quality results
- Multi-level, even cooking boosts throughput during rushes
- One compact unit replaces several—bake, steam, roast, grill & reheat to free space and capex
- Guided cooking + auto-clean cut training time and labor



HOSHIZAKI



JOHN BOOS & CO.





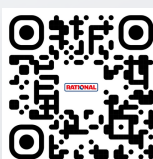
RATIONAL

iCOMBI PRO

NEW

AutoDose

- Simplified, high-yield, low-cost cooking with reliable, consistent results every time, reducing labor needs
- Overnight cooking and mixed loads deliver consistent quality
- Superior hygiene with **iCareSystem, HACCP documentation**, and AutoDose feature for autonomous cleaning
- **See our event schedule and sign up to experience the iCombi and iVario in-person!**



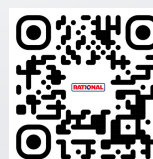
RATIONAL

iVARIO PRO

NEW

Pressure

- Intelligent contact cooking saves time, reduces food waste, simplifies batch cooking, and reduces labor
- Short preheating time, low energy consumption, easy cleaning
- **Pressure speeds up cooking by an additional 35%!**



HOSHIZAKI

STEELHEART REACH-INS



R1A-FS

- **TXV system quickly regulates refrigerant flow for faster temperature recovery**, ensuring food safety and energy efficiency during peak times or product overloads
- Uprights offer dynamic airflow with louvered ducts, maximizing air distribution
- **All 7's Warranty:**
7 years labor
7 years parts
7 years compressor



HOSHIZAKI

NEW

SPECIALTY ICE

- **Increase revenue per cocktail by producing ice in-house**



- 2x2 Cube Ice
 - Produces up to 189 cubes per day
- 1x1 Cube Ice
 - Produces up to 489 lbs. per day



- Sphere Ice
 - Produces up to 475 clear, clean 1.8" diameter spheres per day
 - A small footprint easily fits under a bar



NEW

Jackson

WAREWASHING SYSTEMS

DYNASTAR



- Interchangeable triple wash arm ensures thorough cleaning every cycle
- Ventless options eliminate the need for additional ventilation, saving on installation costs
- Single-hand operation streamlines loading and unloading, improving workflow
- Water and power saving features reduce operating costs with every load



NEW

Jackson

WAREWASHING SYSTEMS

FLIGHTSTAR



- **Turbo Rinse:** extra rinse when needed
- Reduce water consumption
- Dual water tank for water savings
- **Reach out to us to schedule an onsite consultation!**



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