

FOR **CULINARY** PROFESSIONALS

Refrigeration
Cooking Equipment
Kitchen Prep
Dining
Beverage Supplies
+ More



JOHNSON-LANCASTER
AND ASSOCIATES, INC.

johnson-lancaster.com



EQUIPMENT & SUPPLIES



Volume 25
2024-2025

The Proven Food Service Equipment Team

Johnson-Lancaster and Associates Inc. is one of the premier food service equipment contractors in the United States and the Caribbean. Since its 1980 launch, Johnson-Lancaster and Associates, Inc. has grown to become one of the nation's leading food service equipment specialists. Today our projects include dining halls at major universities, hospitals with complex specifications, schools, luxury resorts, stadiums, small facilities, public safety facilities, and other major facilities with commercial kitchen equipment needs.

Johnson-Lancaster's four decades of industry experience, combined with our extensive team of knowledgeable professionals, enables our organization to skillfully handle even the largest and most complex commercial kitchen equipment or food service projects. We provide exceptional service to customers across the United States and the Caribbean; our regional offices are located in California, Florida, Maryland, Massachusetts, Ohio, Tennessee, and Texas, with various project management offices throughout the country. Johnson-Lancaster belongs to an elite network of leading supply and equipment dealers and manufacturers. We are positioned to negotiate favorable pricing from industry manufacturers, which enables us to provide our customers with high quality products and competitive pricing.

Our chief areas of expertise include project management, engineering, design, purchasing, and commercial kitchen equipment installation. We carefully see our projects through each phase of development to ensure our customers receive timely and superior service from start to finish. All Johnson-Lancaster team members take great personal interest and pride in their work and relationships with our customers. Providing the very best service and value to the enduser is our commitment to you.

What We Do

Project Management

Each project has a specific project management team that takes pride in working with the design and engineering team, the general contractor, sub-contractors and the owner on each and every project to ensure that the project is a success.

Engineering

Our engineering department reviews all elements of a project while working closely with the architect and engineers. Drawings are produced in-house on AutoCAD by our team of CAD operators. We strive for accuracy and excellence in this important planning stage.

Purchasing

In addition to the timely purchasing of equipment, our purchasing department also participates in the coordination process. This ensures a smooth transition from the design phase to the installation process. Johnson-Lancaster is a proud member of the Supply and Equipment Foodservice Alliance (SEFA), the premier foodservice equipment buying group, which assists in enabling us to purchase the highest quality equipment at the lowest possible price.

Installation

The installation phase is handled by the project management team. They coordinate equipment delivery and installation. We use our own installation crews, as well as reputable local and national sub-contractors.

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REACH-INS

Choosing the Right Model

- Will the capacity be adequate for your current meal volume and also accommodate future growth?
- Will the unit fit in the available space of your operations kitchen layout?
- Does the model have the proper width of doors or sections for the different items you need to store?
- Is the unit low maintenance?
- Is the unit covered by an adequate warranty?



**REACH-IN
REFRIGERATORS
& FREEZERS**



True
REFRIGERATION

**REACH-IN
REFRIGERATORS
& FREEZERS**



MADE WITH
INNOVATION
IN THE USA

5 YEAR 6 YEAR 7 YEAR
LABOR PARTS COMPRESSOR
WARRANTY



centerline
by Traulsen

**REACH-IN
REFRIGERATORS
& FREEZERS**



REFRIGERATOR MANUFACTURER
Turbo air

**M3 SERIES REACH-IN
REFRIGERATORS
& FREEZERS**



5 YEAR 7 YEAR
LABOR PARTS COMPRESSOR
WARRANTY
(U.S.A. only)





TOP MOUNT REACH-IN REFRIGERATORS & FREEZERS



Delfield

6000XL® REACH-IN REFRIGERATORS



CARE OF YOUR REFRIGERATION

Location will vary the frequency of cleaning, but it is recommended that the condenser on all your refrigeration equipment be cleaned once a month.

TIPS FOR BETTER REFRIGERATION

- Always turn off the power before leaving the door open to load or clean the refrigerator. Propping the door open for extended periods of time will make the condenser ice up and cause problems with operations.
- Do not lower the thermostat below the recommended temperature setting. Most commercial coolers should be set at 38°F to keep foods at 40°F or below.
- Safely cool hot items before placing them in the refrigerator. This not only conserves energy, it also ensures food stays in the safe temperature zone.
- Use several trays so that cold air can circulate well over all the products. Choose trays that are 4" deep or less so food chills quicker.
- Always cover acidic foods like onions and tomatoes, the acid will circulate through the cabinet and settle onto the coils, causing deterioration.
- Do not store food in a way that it blocks circulation within the refrigerator.
- Position the refrigeration equipment away from sources of heat such as ovens and grills.



PASS-THRU REFRIGERATORS



The Industry's Longest Warranty Coverage



EVEREST

DUAL-TEMP REACH-INS



The Industry's Longest Warranty Coverage



MERCHANDISERS

Refrigerated cases filled with “meal-friendly” beverages like bottled sodas, iced teas, and fruit juices are the perfect addition to any grab-and-go hot food displays. Enhance convenience, spark impulse buying, and boost revenue for your business.

VISION SERIES REFRIGERATED DISPLAY CASES



The Signature of Quality

UNDERCOUNTER REFRIGERATED DISPLAY CASE





OPEN AIR MERCHANTISERS



REFRIGERATOR MANUFACTURER
Turbo air

SUPER DELUXE SERIES GLASS DOOR MERCHANTISERS



GRAVITY COIL vs. FORCED AIR

Refrigerated Display Cabinets are most often available as gravity coil or forced air refrigeration. This is an important factor to consider when determining the type of food you want to display.

Gravity Coil Systems are Best for Seafood, Raw Meat, Deli Meat, Cheese and Salads.

These systems allow the air to drop down naturally via gravity. A gravity coil system is ideal in places where you may not have the room for the high level of airflow that a forced air system requires. Because there are no fans constantly circulating the air, food on display does not dry out.

Forced Air Systems are Best for Pies, Cakes and Pastries.

Forced Air Display Cabinets depend on fans to circulate cold air throughout the cabinet. This constant air flow passes over the food to keep it constantly cooled. The lack of moisture with this type of refrigeration can dry out some foods. Because there are no coils at the top, these cases are best for viewing items through a glass top, commonly found on bakery cabinets.

Structural Concepts®
DELIVERING FRESH. ALWAYS.™

OASIS® SELF-SERVICE UNDERCOUNTER MERCHANTISERS



PREP TABLES

- Pizza, sandwich, and general use prep tables typically feature a work surface and easily accessible food pans in a cold rail on top.
- The primary difference between pizza prep tables and sandwich or general use prep tables is the width of the work surface.
- Sandwich and general use prep tables typically feature two rows of food pans running along the top rear of the unit, and a 10" to 12" wide work surface running along the front.
- Pizza prep tables usually have a raised rail for the food pans, and feature a wider work area that is large enough for a pizza, or about 20". The work surface may overhang the front edge of the unit a few inches. Mega top prep tables typically feature three rows of food pans.
- Rails are kept cold with cold wall technology, forced air technology, or both to maintain proper temperatures per NSF standards (33° to 41°F).
- The refrigerated cabinet can be fitted with doors or drawers, and is basically the same as a counter height reach-in cooler.



Turbo air M3 SERIES MEGA TOP PREP TABLES



STANDARD & MEGA TOP SANDWICH PREP TABLES



SALAD TOP PREP TABLES





SANDWICH/SALAD PREP TABLES

true
REFRIGERATION

5 YEAR 6 YEAR 7 YEAR
WARRANTY

MADE WITH
INNOVATION
IN THE USA

PIZZA PREP TABLES



FORCED AIR PIZZA PREP TABLES



PARTS & LABOR
3 YEAR
WARRANTY

COMPRESSOR
2 YEAR
WARRANTY

MADE IN
USA



Continental
Refrigerator



PARTS & LABOR
3 YEAR
WARRANTY

COMPRESSOR
2 YEAR
WARRANTY

MADE IN
USA

MIGHTY TOP SANDWICH PREP TABLES



REFRIGERATED EQUIPMENT CARE

- All refrigeration requires constant cleaning to help it perform at peak levels and maintain food safety.
- Wipe interiors as often as possible and wipe the exteriors daily.
- Clean the condensers monthly to help prolong the life of the compressor.
- Wipe down the door gaskets daily by using a mild detergent and soft cloth or sponge. Dirty gaskets lead to loss of refrigerated air, increased electricity cost, and premature failure of the gaskets.



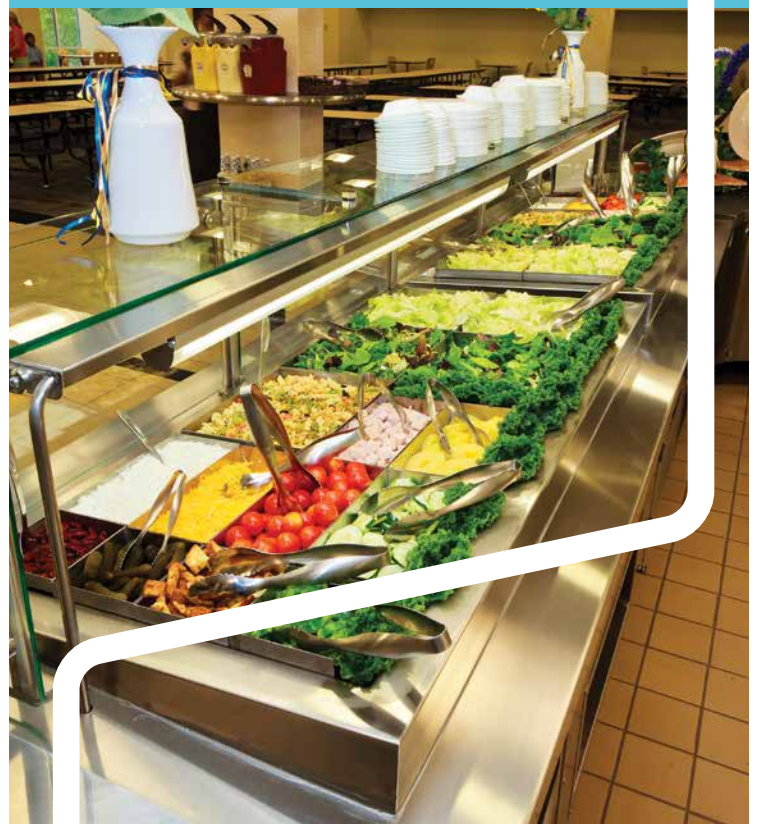


CHEF BASES


Continental
Refrigerator
GRIDDLE STAND
REFRIGERATORS
True
REFRIGERATION

5 YEAR 6 YEAR 7 YEAR
WARRANTY
UNDERCOUNTER & WORKTOP
REFRIGERATORS & FREEZERS
Delfield eCOMARK

ECOMARK CUSTOM FABRICATION



SPECIALTY PRODUCTS

Why Use A Blast Chiller?

Over 50% of all foodborne illnesses are caused by time/temperature abuse: Extreme danger exists between 140°F and 41°F. FDA code requires that foods be chilled to 41°F within 6 hours. Yet, typical cooling in a refrigerator can take up to 36 hours. A Blast Chiller can be indispensable when dealing with large batches of food to help ensure it is cooled safely.



HURRICHILL™ BLAST CHILLERS & SHOCK FREEZERS

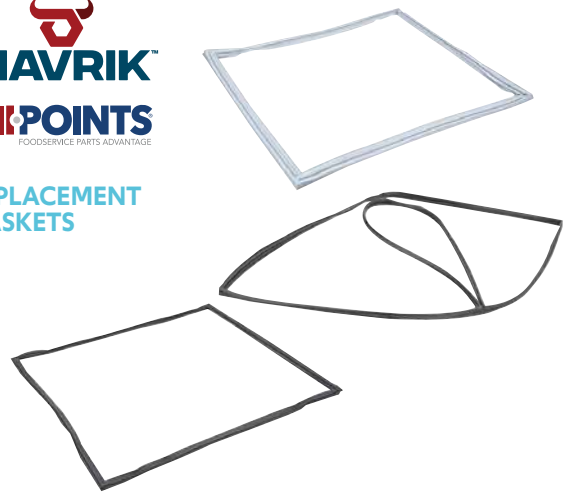


centerline
by **Faulstich**

UNDERCOUNTER BLAST CHILLERS



REPLACEMENT
GASKETS



Admiral Craft
Equipment Corp.

U-STAR DELUXE ICE CREAM
DIPPING CABINETS

SPACEMAN
SOFT SERVE
MACHINES



CONSERVING ELECTRICITY WITH YOUR WALK-IN

You can help conserve electricity and control your costs by following a few simple practices in the use of your walk-ins.

- Use the proper operating temperature recommended by your dealer.
- Organize stored products for fewest door openings.
- Never prop doors open.
- Keep evaporator coils clear of stored product.
- Turn off inside lights when unoccupied.
- Eliminate unnecessary packaging material.
- Leave air space between stored products.
- Cool hot foods to safe food temperature before placing them in the walk-in.
- Use proper defrost cycles in freezers.
- Keep the compressor clean of dirt and debris and vacuum it regularly.



WALK-IN COOLERS & FREEZERS



PACKAGED REFRIGERATION SYSTEMS



CUSTOM WALK-INS





ICS®
BY EVERIDGE

**ONE-PIECE
CONSTRUCTION
WALK-IN**

NSF



WALK-INS

Choosing the Right Size

A general rule of thumb for estimating walk-in refrigeration needs is to allow ½ cu. ft. of usable space per meal served. Be aware that small walk-ins with only one door and a single aisle can have from 50% to 60% usable space. Larger walk-ins with multiple aisles and doors can drop usable space to 35%-45%. Your sales representative can help guide you through finding what works best for you and your space.

IB Imperial®
BROWN

**WALK-IN COOLERS
& FREEZERS**

NSF
UL
LISTED

PARTS & LABOR
1 YEAR
WARRANTY
(U.S.A. ONLY)

COMPRESSOR
4 YEAR
WARRANTY
(U.S.A. ONLY)

MADE IN
USA



MORE ABOUT WALK-INS

Customers can choose between prefabricated or built-in type walk-ins. Prefabricated walk-ins are built from pre-made insulated, urethane panels. Built-in models utilize the building's existing walls and floors then insulation is added and is covered by structural tiles. Prefabricated units are generally less expensive and can be relocated if needed. Built-in units can be customized to fit a customer's needs, but cannot be moved as easily as a prefabricated walk-in. When choosing a prefabricated walk-in, there are a few options to consider:

Panel Metals

Exterior panels keep the walk-in cold and consist of insulation that is sandwiched between thin metal layers. The choices for metals include aluminum, stainless steel, galvanized steel, aluminum-coated steel, painted steel and other exterior finishes.

Panel Insulation

For insulation, customers have a choice of foamed-in-place or slab-built panels. Foamed-in-place is the process of blowing insulation between the metal layers. Slab-built panels are made by gluing the insulation to the metal.

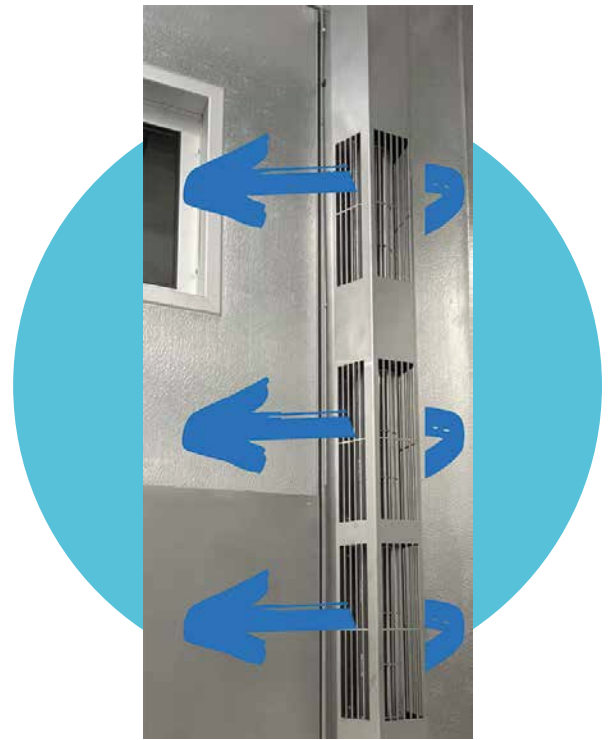
Temperature Range

The temperature range will depend on the types of food being stored. Walk-in coolers have a temperature range of 38° to 41°F and walk-in freezers have a temperature range of 0°F.

Refrigeration Location

Depending on your needs, the refrigeration can be top mount, side mount or remotely located. The layout of your establishment will determine which option works best. Walk-in coolers require a compressor size of about ½ horsepower but walk-in freezers will usually need a 1 or greater horsepower compressor.

KOLPAK AIR SHIELD



KOLPAK

CUSTOM WALK-INS





BAR AND BEVERAGE EQUIPMENT

How do you help keep profits up? It's not just about food. It's also about the drinks you serve. And if you're looking to increase sales, both alcoholic and non-alcoholic beverages are a great money-maker, provide a good ROI, and can even attract new customers.

When it comes to planning beverage service and outfitting your bar, you have a lot of options. You can buy everything from mixology tools to pre-configured mixology stations and a large variety of ice machine types. If you're looking for a way to increase drink sales and make more money, we offer a variety of high-quality products designed to help you do just that.

We can help you create an exceptional experience for your customers with the proper beverage equipment you need to serve customers hot or cold drinks when they want them. Whether it's coffee brewers, frozen drink dispensers and blenders, portable bars or cup and lid dispensers, we have what you need for serving up all the tried-and-true staples to crafting exciting upsell opportunities.



COOL PROFITS WITH FROZEN DRINK MACHINES

Frozen beverages are a popular favorite that provides a convenient option for a quick, delicious treat. From slushies to frozen cocktails, these beverages can offer a high-profit margin that requires only a few ingredients with little labor needed for operation. Venues can build brand loyalty by tailoring the frozen drinks to their menu offerings. Options can include sweet, savory, healthy or alcohol based drinks. Frozen beverage machines make it easy to set up your own frozen drink program. These units are available in a variety of sizes and styles to fit most any venue. The cost of ownership is low and the return on investment can mean cool profits for your establishment.

CAFÉ DECO® POUR-OVER COFFEE BREWER



WARING
COMMERCIAL



XTREME® HI-POWER BLENDERS



HAMILTON BEACH
COMMERCIAL

THE SUMMIT® EDGE HIGH-PERFORMANCE BLENDER



Intertek



SPACEMAN
FORTE

FROZEN DRINK MACHINES



Intertek

Intertek



PORTABLE BARS

For events and catering, bars that can be easily moved just where you need them are a must-have. You can set up different stations for beer, wine, and cocktails, or have multiple places guests can order your full menu for the night. Either way, strategically placed mobile bars will help keep lines moving and keep people happy.

HEAVY-DUTY PORTABLE BARS



PEDESTAL BASE BARS



CAMBRO
TRUSTED DURABILITY
CAMBAR® PORTABLE BARS



LAKESIDE
PORTABLE BARS



BACK BAR

Glassware Handling Tips

- Keep adequate supplies of glass to prevent recently washed glasses from going directly into service.
- Never put cold water or ice into a warm or hot glass.
- Replace worn glass washer brushes.
- Always use plastic scoops in ice bins; metal scoops sometimes chip the glassware.
- Never scoop ice with a glass itself.
- Ideally, bus glassware directly into racks, or use divided bus trays with flatware baskets.
- Color code your racks for different glassware types.
- Any severely abraded glass must be removed from service.



ELECTRIC GLASS WASHERS

UNDERBAR
MIXOLOGY STATIONSBOLT-ON 45°
UNDERBAR DRAINBOARDS

BeerFlex[®]

BY KROWNE



Fully immerse yourself in the design process



Complex algorithms utilize your inputs to maximize efficiency



Augmented reality integration

- BeerFlex by Krowne is an innovative tool which allows users to build and configure beverage dispensing systems.
- This cutting-edge configuration tool uses complex algorithms to instantly provide a 3D layout and quote for the most efficient system tailored to your establishment.
- Personalize your system by specifying trunk line length, tower style and finish, counter top finish, bar layout, and even the selection of products for each tap.
- The real-time ROI calculator offers valuable insights into the potential profitability of investing in a high-quality Krowne system.
- Integration with augmented reality enables users to seamlessly explore their designs and gain visual clarity like never before.



KROWNE[®]

BEERFLEX[®] BEVERAGE DISPENSING SYSTEM CONFIGURATOR

BAR DESIGN 101

Equipment

Once the budget has been determined, you will want to decide on the type of equipment that will be housed in your bar area. The type of drinks you serve will dictate the equipment needed. This could include both dry and refrigerated storage such as shelves, liquor displays and bar coolers. Counter equipment, such as blenders and drink mixers will need to be included as well.

Construction

The first option for bar design includes standard construction, which features equipment mounted on legs. The second option is the modular bar die, which features paneling that is flush to the floor to enclose and conceal the equipment's electrical, plumbing and beverage lines. These lower panels keep trash and debris from falling under the equipment, offering a cleaner look to the back bar area.

Beer Systems

If you intend to serve draft beer on tap there are a few things to keep in mind. Equipment choices for draft beer systems include direct draw unit, in which the kegs are stored under the area where the beer is dispensed. These units are perfect for lower volume applications. Another choice is the remote draw unit, which means the kegs are stored remotely and beer lines are installed that run to the dispenser. These units offer greater flexibility on the number of taps and faucets that can be added to expand your bar offerings.



KROWNE[®]

THE TAFFER COMMAND STATION



TOBIN ELLIS SIGNATURE COCKTAIL STATIONS



BARTENDER PREP SINKS



ICE MACHINE BUYING GUIDE

MACHINE TYPES

Modular – The ice machine head and a separate ice storage bin (both sold separately).

Undercounter – Includes the ice machine head and storage bin in one unit that is short enough to fit under counters and behind bar areas.

Countertop Ice Dispenser – Ice machine and bin storage/dispensing are combined into one unit. Sits on top of the counter and dispenses ice and water. Typically found at self-service counters.

ICE OPTIONS

Full Cube – Large cube with slow-melting properties. Perfect for cocktails and craft beverages.

Half Cube – The smaller size provides a colder surface area allowing these cubes to chill drinks faster.

Nugget – The perfect type for ice dispensers, this ice is popular for those who enjoy chewable ice. Ideal for blended or frozen drinks.

Flake – Commonly used for keeping food and beverage displays chilled. This ice is easy to mold around fish, fruit, vegetables or drinks. Also used in healthcare settings.

Gourmet Cube – The largest ice cubes, gourmet cubes have the slowest melting time of any ice in the industry. Perfect for craft cocktails and specialty drinks.

ICE PRODUCTION

Most machines produce from about 200 to over 1000 pounds of ice in a 24-hour period. Select the one that best matches the needs of your establishment.

Restaurant – 1.5 lb of ice per customer

Bar – 3 lb of ice per customer

Hotel – 5 lb of ice per room

COOLING OPTIONS

Air-Cooled – Fans, enclosed within the machine, move fresh air over the condenser to provide refrigerated air to the equipment.

Water-Cooled – Pumps cool water over the condenser coils to provide refrigeration to the equipment. Requires constant cool water.

Remote Condenser – Can operate as air-cooled or water-cooled, remote condensers are located away from the ice machine. The refrigerant is piped from the machine to the condenser and returned back to the machine.



Manitowoc

INDIGO NXT
ICE MODULAR
MACHINES



MODULAR &
UNDERCOUNTER ICE
MACHINES



ENERGY STAR®

Did you know that ENERGY STAR® certified commercial ice makers annually save, on average: 5,300 gallons of water, 800 kWh of energy, and \$130 in utility costs? By choosing a model with this certification, you can help decrease your energy usage and increase your overall ROI. To learn more, visit energystar.gov/cfs.



**LUNAR ICE™
UNDERCOUNTER
ICE MACHINES**



Ice-O-Matic™
Ice. Pure and Simple

**UCG SERIES UNDERCOUNTER
ICE MACHINES**



**PRODIGY™
ELITE
Scotsman®**

**PRODIGY ELITE®
MODULAR ICE MACHINES**



ICE MACHINE CLEANING & MAINTENANCE

5 SIGNS YOU NEED TO CLEAN YOUR ICE MACHINE

1. Ice looks cloudy rather than clear
2. Ice has a strange odor
3. Ice tastes bad
4. Ice production decreases
5. Ice is small or malformed

Care and maintenance of your commercial ice machine is simple—if you follow your manufacturer's recommendations. In addition to keeping the ice bin clean, there are other components of the ice machine that are equally important to ensuring optimum performance and good tasting ice. Consider these when cleaning your machine and maintaining it in top working order:

- All elements of the water system
- Air filters
- Evaporator plates
- Condenser coil
- Condenser fan blades
- Change water filter every 6 months



True®
REFRIGERATION

**BAR REFRIGERATORS
& DRAFT BEER DISPENSERS**



BAR SMALLWARES

A well-stocked bar includes all the tools you need to keep serving up drinks and turning profit. Outfit bartenders with everything they need to measure, stir, shake and pour with precision and flair. This includes common mixology tools like jiggers and cocktail shakers, as well as must-have basics like storage and organization for disposables.

Smallwares Pro Tip

After removing a pourer from an empty bottle, place it in warm water for a few minutes. This allows the sealing rings to straighten out, ensuring a tight fit on the next bottle.



winco®

AFTER 5™ BARWARE


BARFLY®
— MIXOLOGY GEAR —

DIAMOND LATTICE BARWARE


DISPENSE-RITE® CUP, LID & CONDIMENT DISPENSERS

SPILL-STOP® MFG. CO.

METAL POURERS



BAR SERVICE CHECKLIST

Assumes 100 people served.

	Bars & Lounges	Restaurants
Blender	2	1
Ice Scoop	2	1
Cocktail Shakers	6	3
Jiggers	2	2
Pourers	6 dz.	4 dz.
Cutting Board	2	1
Towel Holders	3	1
Julep Strainer	1	1
Wire Bar Strainer	2	1
Fruit Knife	2	1
Fruit Peeler	2	1
Mixing Spoons	4	2
Muddler	2	1
Sugar Caddy	2	1
Bar Fruit Caddy	2	1
Cork Removers	3	2
Speed Racks	3	1
Stirrers	10m	10m
Ice Buckets	2	4
Water Pitchers	3	3
Beer Pitchers	3	6

COOKING EQUIPMENT

A Range of Options

In addition to gas and electric options, restaurant ranges come in different sizes, performance strengths and number of burners to meet your menu requirements.

- Sizes - 12" to 72" widths
- Strengths - 20,000 to 40,000 BTU per burner (gas models)
- Number of Burners - 1 to 12

SOUTHBEND Since 1888

PLATINUM RANGES



VULCAN

ENDURANCE™
GAS RANGES



IMPERIAL

PRO SERIES
GAS RANGES



HEAVY-DUTY
GAS RANGES

GARLAND

HEAVY-DUTY
INDUCTION
RANGES

ATOSA

COOKRITE
GAS
RANGES

SOUTHBEND

STEAKHOUSE BROILERS



RANGE BUYING GUIDE

With so many options available, you will want to consider a few options when choosing the best range for your business.

RANGE TYPES

First, choose the type of range best suited to the foods you will be cooking. Below are different types of ranges in the industry.

Restaurant Range – Most common and easy to operate with widths ranging from 12" – 72".

Heavy-Duty Range – Heavy gauge construction designed for high-volume use.

Specialty Range – A wok or stock pot range used for specialty applications.

RANGE TOPS

What will you be cooking on your range? Your choice of range tops will depend on your menu offerings.

Open Gas Burner – Great for boiling or frying with a pot or pan.

Hot Top – Smooth surface allows pots and pans to move easier.

Electric – Heats up fast, good for sauteing or other applications.

Griddle – Ideal for breakfast items or any foods that taste better on a griddle.

Induction – Utilizes electromagnetic currency to heat the pan on the stove and not the surrounding area. Requires induction-compatible cookware.



CONVECTION OVENS

Best Tips For Convection Cooking

- Lower the temperature by at least 25°F.
- Reduce cooking time by up to 25%.
- Monitor the food. Smaller batch cookies may only take a few minutes less, but larger cuts of meat may take up to an hour less depending on size.
- Low-sided baking pans provide better air circulation.
- Lower the fan speed or use the pulse fan for delicate items like muffins and souffles.

BLODGETT

PREMIUM GAS & ELECTRIC
CONVECTION OVENS


SOUTHBEND

SL-SERIES GAS & VENTLESS ELECTRIC
CONVECTION OVENS



MOFFAT**30 SERIES TURBOFAN®
CONVECTION OVENS****Admiral Craft**
Equipment Corp.**BLACK DIAMOND
GAS CONVECTION OVENS****VULCAN****GAS CONVECTION OVENS**

MORE ABOUT CONVECTION OVENS

Save time, labor, and product inventory with a convection oven. A wide variety of units are available to fit nearly every application. From full-size floor models to compact countertop units, choose the best oven for your business.

The efficiency of a convection oven is one of the reasons it is such a popular piece of equipment. Reducing cooking time and providing extreme versatility, these units can be used to cook, warm, bake, roast and rethermalize.

Convection ovens use fans to circulate the hot air in the oven. This creates a uniform blanket of heat that reduces hot and cold spots, which can result in undercooked or burnt food. Convection ovens provide better consistency in menu offerings.

Any foods cooked in a standard radiant oven can be cooked in a convection oven. Meats cook faster, allowing them to retain their juices while remaining crispy. You will have less shrinkage with a convection oven, helping to boost profits.

One final consideration to make is choosing the fan speed. Convection ovens are available with one-speed, two-speed, intermittent or reverse fans. The type of fan and its speed will have an effect on the way it cooks certain foods. Make sure the oven you choose is the best for your particular menu offerings.

Lincoln[®] APERION™ IMPINGER CONVEYOR OVENS



WF SERIES WAVE GAS PIZZA OVENS



GAS SUPER DECK PIZZA OVENS



SPECIALTY OVENS

Choosing the Right Oven

Both deck ovens and conveyor ovens are used to make pizzas, sandwiches, and more. A deck oven lends itself to a wide variety of menu items but often requires experienced operators. Deck ovens are most suitable for formal or casual seated dining venues. Conveyor ovens reduce bake times by using forced air, offering increased consistency with less monitoring. These ovens are best for high-volume, take-out, and quick-service venues.



FRYERS

Fryer Placement

The location of the fryer is important for many reasons. It must be installed in an area that makes it easy to use without interfering with other equipment. Place fryers at least 12" away from open burners, griddles or broilers. Regularly filtering the oil will keep it cleaner and prolong the quality.

THE OIL

Recovery Time Equals Efficiency: Recovery time is the amount of time it takes the fryer to return to its optimum temperature after adding food to the oil. The faster the recovery time, the more efficient your operation will be.

Frying Oil Life: The life of the frying oil can be indefinitely prolonged by filtering the fat twice every day and then adding 10% new oil, which is enough to rejuvenate the original oil. For example, for a 35 lb. fryer, 3½ pounds of fresh oil must be added. Following this method will reduce your oil costs.

Oil Breakdown: Water is one of the major causes of rapid breakdown of cooking oil. Ideally, if a balance can be maintained between the frying of dry items such as breaded foods and wet items like frozen French fries, the life of the cooking oil can be considerably extended. When this is not possible, and most or all the fried items are wet, several slices of dried bread can be nested between the twin baskets periodically, and fried to absorb the excess water.

**SOLSTICE
SUPREME™
GAS & ELECTRIC
REDUCED OIL
VOLUME FRYERS
WITH FILTRATION**



Pitco

**SOLSTICE SUPREME
GAS FRYERS**



**GAS & ELECTRIC
PASTA COOKER
& RINSE STATIONS**



SIZE MATTERS

Determining the Right Size for Demand

Fryer productivity is usually measured by pounds of product per hour. The general rule is that a fryer can produce up to 2 times its weight in oil. For instance, a 40 lb fryer will produce 65 to 80 pounds of fries per hour.

Choosing the Correct Size Frying Area

If you fry large pieces of fish or meat, you want to make sure your frying area can accommodate the food without compromising its shape. Select a fryer with a frying area big enough to handle the foods you fry.



KROWNE GAS CONNECTOR KITS 



VULCAN QUICKFRY™ COMMERCIAL DEEP FRYER



Frymaster DEAN POWERRUNNER® SPV GAS FRYER



FISHER
MANUFACTURING COMPANY
Commercial Fitters Since 1936

GAS CONNECTOR KITS



COMMERCIAL GAS HOSE BUYING GUIDE

All commercial gas equipment, such as fryers, ranges and ovens should use a commercial gas hose to ensure proper connections and to prevent safety issues. These hoses should be installed by a licensed professional and should adhere to proper instructions set forth by the manufacturer. Residential gas hoses are designed for a one-time connection. These are not made for commercial use.

Gas equipment that is mounted on casters will require a flexible gas hose. Selecting a hose with adequate length makes it easy to roll equipment away from the wall for cleaning and servicing.

Selecting the right size gas hose and connector will require a few considerations. Gas hoses are measured in 12" increments and come in a range of lengths from 12" to 72" long. You will want to measure the distance between the equipment and the wall to calculate the proper length.

Coupling sizes for the connection range from $\frac{1}{2}$ " to $1\frac{1}{4}$ " in diameter. The inside diameter of the connector will determine the amount of gas that flows through. Considerations must be made for the maximum BTUs each piece of equipment uses during peak times. Check your manufacturer's installation instructions for proper sizes and fittings.

Dormont
A WATTS Brand

**BLUE HOSE® GAS
CONNECTOR KITS**



Dormont
A WATTS Brand

**RELIAGUARD® GAS
CONNECTOR KITS**



**VULCAN****PRECIPAN™ ELECTRIC TILTING
BRAISING PANS**

SPECIALTY COOKING

Menu Expanders

Specialty equipment can help to expand menu offerings by offering versatility and ease of operation. Braising pans, tilting skillets, and steam kettles provide an all-in-one solution for boiling, roasting, frying, braising, simmering and more.

Highly efficient, these pieces of equipment provide better consistency and quality by maintaining specific temperatures with less monitoring required.

Tilting skillets are the ideal space-saving solution. You can cook a variety of foods from one location. Heat soup, saute meat, scramble eggs, or cook chili in the same unit.

Steam kettles are ideal for stock pot type cooking. These units are perfect for cooking soups, sauces and pastas. The steam provides a consistent cooking method for the best results.

**POWER PAN™ SERIES
MANUAL TILTING SKILLETS**

**DURAPAN™ SERIES
POWER TILTING
SKILLETS**

Cleveland™
**GAS-FIRED STATIONARY
& TILTING KETTLES**


COMBI OVENS

Convenient Versatility

Whether you need dry heat, steam, or a combination of both, a combi oven can provide all three methods of cooking. Dry heat is achieved through convection cooking and is often used to bake or roast. The steam mode is perfect for poaching fish, steaming rice, and preparing vegetables with the ideal texture. A combination of convection and steam results in moist, flavorful foods with minimal shrinkage.



VULCAN

**GAS & ELECTRIC BOILERLESS
TCM COMBI OVENS**



CONVOTHERM

MAXX PRO 6.10 COMBI OVENS



**BLODGETT
COMBI**

INVOK COMBI OVENS

STEAMERS

Get Steamed Up

Pressure Steamers - Use pressurized steam for high output and fast cooking at up to 250 degrees Fahrenheit.

Connectionless Steamers - Generate steam and do not require an additional steam generator.

Convection Steamers - Use convective steam to cook food at up to 212 degrees Fahrenheit.

CROWN

**ECOTECH PLUS®
GAS & ELECTRIC
ATMOSPHERIC
STEAMERS**



**Cleveland™ STEAMCUB™ BOILERLESS
GAS & ELECTRIC STEAMERS**



VULCAN

**ELECTRIC COUNTERTOP
CONVECTION STEAMERS**



groen

**SMARTSTEAM® PRO
BOILERLESS STEAMERS**





 **ACCUREX**
KITCHEN VENTILATION SYSTEMS



KITCHEN VENTILATION SYSTEMS

Tips for the selection and use of your kitchen ventilation system.

- Know your local code requirements for ventilation.
- Determine your needs for now and later. It is easy to buy a little extra now but difficult to add on later.
- Understand how the ventilation system is designed to perform for optimum comfort and safety.
- Use UL or ETL listed products.

When Operating & Maintaining:

- Always service your fans and check for loose belts.
- Keep the exhaust duct clean.
- Clean the grease filters often, they are made to be cleaned in most commercial dishwashers or the pot sink.
- Coat all exterior stainless surfaces with a light covering of mineral oil, then wipe dry. This soaks into the pores of the metal and makes clean-up easier.



avtec SIMPLESPEC HOOD SYSTEMS

MAVRIK™
ALLPOINTS
FOODSERVICE PARTS ADVANTAGE
HOOD FILTERS



**WELLS VENTLESS
 COOKING SYSTEMS**



MICROWAVES

Choose Efficiency

Microwaves are a highly efficient and energy-saving option when it comes to defrosting, rethermalizing, reheating, or cooking food. With a microwave, you can easily go from refrigerator to microwave to serving in a matter of minutes. By utilizing a microwave, you not only save time but also reduce energy consumption compared to other cooking equipment—all without adding extra heat to the kitchen.



AMANA
COMMERCIAL



HEAVY-VOLUME COMMERCIAL MICROWAVES



Panasonic



SONIC STEAMER®
CONNECTIONLESS STEAMER MICROWAVE OVEN

HIGH SPEED OVENS

Rapid cook microwave ovens are a great solution for small spaces like food kiosks, convenience stores, and delis that have limited space and cannot accommodate a full-size commercial oven. These versatile ovens can be used for various tasks such as melting cheese on sandwiches, reheating entrees, and cooking chicken breasts.

One of the key advantages of these high-speed hybrid microwave ovens is their rapid preheating and cooking times, which are much faster compared to traditional ovens. This allows you to serve your customers more efficiently, getting them in and out the door quickly while ensuring the quality of the food.

XPRESSCHEF® HIGH
SPEED OVENS

XpressChef®



CIBO+ HIGH SPEED OVENS



**SPEED-X™ COMBI
SPEED OVEN**



SPEED OVEN BUYING GUIDE

Speed ovens, also known as rapid cook ovens, expedite the cooking process while reducing customer wait times. These ovens work fast by using two or more heat transfer methods, such as microwave and convection cooking.

Speed ovens work faster than microwave cooking by combining microwave technology with additional heat sources to cook quickly and with better consistency. These ovens allow operators the versatility and flexibility to expand their menu offerings.

Depending on your menu, you will want to choose the best combination of heat sources for your speed oven:

Impingement Heat – Best for pizza, sandwiches, and roasted vegetables.

Microwave & Convection Heat – Best for nachos, cheese sticks, chicken wings, and breakfast sandwiches.

Microwave, Impingement & Radiant Heat – Most versatile, great for everything from pizza to fish to baked goods.

Choosing the right size will depend on the space you have available, the items you wish to cook and the electrical requirements of the unit.

Smaller, compact units can feature an oven cavity with .4 to 1.2 cubic feet capacity. These units generally have a wattage range of 2990 to 5300 watts.

Larger units may feature an oven cavity with .54 to 2.2 cubic feet capacity and a wattage range of 5616 to 11,500 watts.



MERRYCHEF™

CONNEX® 12 HIGH SPEED OVENS



Panasonic

**SONICCHEF HIGH
SPEED OVEN**





INDUCTION

Keep Cool With Induction

Cook quicker, more precise, and with less ambient heat when you cook on an induction range. An induction range uses electromagnetism to directly heat pots and pans on its surface. The magic of induction is that it only heats the area in direct contact with the pan; if there is no pot or pan on the stove, the stove will not come on. Induction ranges require induction-compatible cookware that contain enough magnetic metal to generate an electrical current.



4-SERIES INDUCTION RANGES



MIRAGE® DROP-IN & COUNTERTOP INDUCTION RETHERMALIZERS & WARMERS



PALLETTI® DROP-IN & COUNTERTOP INDUCTION WARMERS



People who serve, products that solve.®




Admiral Craft
Equipment Corp.

CONVEYOR TOASTER


People who serve, products that solve.™

TOAST-QWIK®
CONVEYOR TOASTERS

CONVEYOR TOASTER

SPECTRUM™
CONVEYOR TOASTERS


CONVEYOR TOASTERS

Whether toasting bread, bagels or English muffins, a conveyor toaster can toast up to 2,400 slices per hour. Designed for fast-paced, high-volume venues, conveyor toasters are perfect for busy restaurants and catering companies. Available with specific opening sizes of 1½" to 3", operators will want to consider the size of foods to be served before making a final selection.



COOKLINE

Griddle Cleaning Tips

- At the end of service, allow griddle to cool down to 300° to 350°F and apply room temperature water.
- Use a griddle scraper to remove debris from the surface.
- Apply oil and use a griddle brick on the surface.
- Rub with the grain of the metal while the griddle is still warm.
- You can use griddle specified detergent on the plate surface, but be sure the detergent is thoroughly removed by flushing the cooking surface with room temperature water.



ULTRA-MAX®
GRIDDLES



ULTRA-MAX®
CHARBROILERS



PRO-MAX® 2.0
SANDWICH GRILLS





HEAVY-DUTY GAS GRIDDLES



HEAVY-DUTY
GAS CHARBROILERS



VULCAN MSA SERIES HEAVY-DUTY
GAS GRIDDLES



MODULAR GAS
COOKLINE EQUIPMENT



HOLDING CABINETS

Insulated vs. Non-Insulated

Insulated holding cabinets heat up quicker and use less energy than non-insulated cabinets, but cost more upfront. Uninsulated cabinets are a lower investment and may contribute to kitchen temperatures, but are still a solid choice for low-volume operations.

Pro Tip:

The U.S. Department of Energy reports that holding cabinets are frequently left on overnight. Implement a shut-down schedule to include your holding cabinet.

C5™ 3 SERIES COMBINATION HEATED HOLDING & PROOFING CABINETS



METRO

C5 9 SERIES CONTROLLED HUMIDITY HEATED HOLDING & PROOFING CABINETS





**HOTBLOX™
HOLDING CABINETS**



NON-INSULATED HEATER PROOFER CABINETS 



**EVEREO® SERVICE TEMPERATURE
FOOD PRESERVERS**

HOLDING EQUIPMENT SAFETY TIPS

Food warmers and holding equipment allow you to prepare food in advance and hold it until ready for service. This is a perfectly acceptable practice if safety guidelines are followed.

- Never use hot-holding equipment to reheat food.
- Ensure your hot-holding equipment can keep food at an internal temperature of 135°F.
- Check internal food temperatures every 2 hours.
- Keep food covered.
- Stir food regularly to prevent hot spots.

WARMERS

Warmer Maintenance

Extend the life of your food warmer with these simple tips:

- Avoid hard water and remove water spots as they can leave mineral deposits that can lead to rusting.
- Keep your stainless steel warmers clean and free from calcium buildup.
- Use alkaline, alkaline chlorinated or non-chloride cleanser.
- Use citric acid-based cleaners to remove calcium deposits.



**TOASTMASTER® FREESTANDING
DRAWER WARMERS**



**CRISP 'N HOLD
FRIED FOOD STATIONS**



People who serve, products that solve.®

**FREESTANDING
WARMING DRAWERS**





PASS & GO COUNTERTOP WARMERS



winco® FOOD WARMERS



HEATED DISPLAY CASES



nemco® | FOOD EQUIPMENT HOT HOLD® DRY/MOIST FOOD WARMERS

Pans sold separately



THE HEAT IS ON

Helpful hints on getting the most out of your hot holding equipment.

When Holding Moist Foods Hot:

- Pans or containers in hot holding should be covered to maintain both food temperatures and moisture.
- Keep fresh pans rotated and never add fresh food to pans already in holding.
- Equipment that uses humidity during holding is perfect for hot cooked foods such as stews or potatoes or for reheating foods such as breads, pastries and soups.

When Holding Crispy Foods Hot:

- Pans or containers should not be covered nor stacked.
- Food should be in shallow pans and arranged in a single layer to maintain crispness.
- Provide heat from above as well as below the container to prevent loss of heat.

SERVING LINE

Hold The Line

From holding to serving, there's a range of equipment that can provide the versatility and flexibility to keep your operation running smoothly. Serving lines can be configured to meet your needs and can include equipment such as steam tables, cold stations, microwaves and more. Available in different sizes, serving lines allow you to expand your menu while increasing storage and cooking capacity to improve productivity and efficiency.



HOTCOLDFREEZE™ DROP-INS



PMG
INNOVATING FOOD SHIELDS & DISPLAYS

COUNTERTOP FOOD SHIELDS



MODULAR DROP-INS



ADVANCE TABCO
SMART FABRICATION

HOT FOOD TABLES



CUSTOM SERVING LINES



STAINLESS INNOVATIONS

Brilliant Design. Exceptional Value



THURMADUKE SERVING COUNTERS



Your Solutions Partner

AEROHOT STEAM TABLES



Delfield

SHELLEY® SERVING LINES



TRAY TRAC TRAY MAKEUP SYSTEM

STAY SHARP!

Maintaining a sharp blade on your slicer creates an optimal output.

- Ensure that the slicer is clean before starting the sharpening process.
- Loosen the bolt on the built-in sharpener.
- Rotate the sharpener 180° so that it sits directly over the blade, and then secure it tightly.
- Turn on the slicer to start the blade spinning.
- Press and hold the rear sharpening button on the sharpening assembly. It is important to sharpen the blade in short intervals, no longer than one minute at a time. Release the button after each sharpening session.
- Briefly press the front finishing button on the sharpener to remove any burrs or imperfections from the blade's edge and create a smooth finish.
- Turn off the slicer when you have finished sharpening. Put the sharpening assembly back in its original position and fasten it securely.
- It may be necessary to clean any residue left from the sharpening process.



PREMIUM HEAVY-DUTY MANUAL & AUTOMATIC SLICERS



Admiral Craft
Equipment Corp.

**MANUAL GRAVITY
FEED SLICERS**



Berkel

**PREMIER MANUAL &
AUTOMATIC SLICERS**



MIXER TYPES

When comparing a planetary mixer to a spiral mixer, there are some key differences to consider.

A planetary mixer is known for its versatility, thanks to the removable wire whip, dough beater, and dough hook attachments. This flexibility allows for various mixing applications, making it an all-purpose option. Additionally, many planetary mixers are compatible with standard #12 attachments such as meat grinders and food processors, enabling further customization and versatility.

On the other hand, a spiral mixer is specifically designed for mixing and kneading dough efficiently and gently. Its primary focus is on dough preparation. The spiral mixer provides operators with enhanced control over the mixing process, making it highly suitable for handling large quantities of pizza or bread dough.

Considering these differences, the choice between a planetary mixer and a spiral mixer depends on your specific needs. If you are looking for a mixer that offers versatility and can handle a range of mixing tasks beyond dough preparation, a planetary mixer may be the better option. However, if your primary focus is on dough mixing, particularly in high-volume scenarios such as pizza or bread production, a spiral mixer is the preferred choice for its efficiency and dough-control capabilities.



**INDUSTRIAL & HEAVY-DUTY
SPIRAL MIXERS**



HOBART

**LEGACY+® MAXIMUM HEAVY-DUTY
PLANETARY MIXERS**





PLANETARY MIXERS



DL SERIES COUNTERTOP DOUGH SHEETERS



ROLL OUT EFFICIENCY WITH A DOUGH SHEETER

An investment that pays off by saving time and reducing labor costs, dough sheeters roll dough up to 6 times faster than when done by hand. Make sure the one you choose passes these tests.

Quality Construction – Choose one with a stainless steel body for long lasting durability.

Large Capacity – Select a high-capacity dough sheeter.

Adjustable Thickness – Make sure the model you choose has an adjustable dough thickness setting.

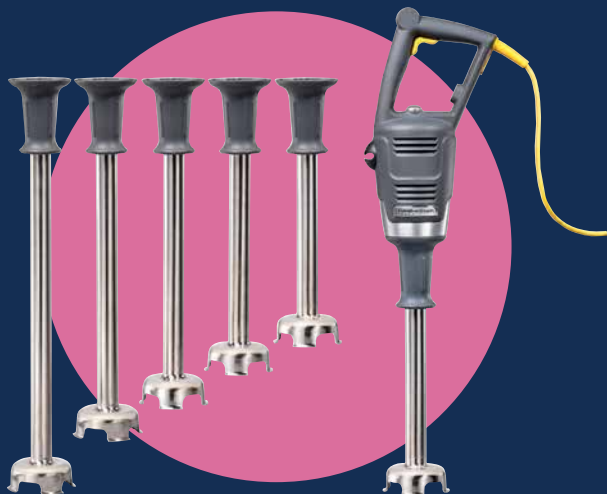
Belts & Rollers – Ensure your unit has a food-grade Teflon belt and plastic rollers to prevent dough buildup.

Heavy-Duty Motor – Strive for trouble-free operation with sealed motors and lubricated ball bearings.



robot coupe IMMERSION BLENDERS

BIG STIK[®]
IMMERSION BLENDERS

BIGRIG[™]
IMMERSION BLENDERS


IMMERSION BLENDERS

Immersion blenders are a highly efficient option not just for blending, but also pureeing, emulsifying, whipping, chopping, and more. However, if not used carefully, you can easily create a mess or even scratch your cookware. Here are some ways to make sure you're getting the most out of these powerful prep tools.

Stopping Splatters

To help avoid splattering food around your work area, remember to always keep the blending head completely submerged. Using a container, like a stock pot, with high sides makes this a little easier. If your model has different speed settings, start on the lowest one and slowly increase to help maintain control.

Protecting Your Cookware

Make sure your container is the correct capacity for the model you are using. Too small or too large of a vessel can make it easier to handle incorrectly. Just like with avoiding splatters, maintaining control of the blender is important. Be sure to always keep the blades elevated just above the bottom and sides of your container so they won't scratch it.



KEEPING BLENDERS CLEAN & READY

Food blenders allow you to create hearty soups, chop vegetables, make frozen desserts or puree sauces. These prep tool essentials reduce labor and increase speed of service. Keeping them clean and ready for the next job is easy when you follow these guidelines.

- Always unplug the blender before cleaning.
- Wipe down the unit with warm, soapy water, cleaning all accessible surfaces.
- Routinely examine the container for cracks and check that the blades turn easily with minor resistance.
- Keep extra containers on hand for busier service periods.

Hamilton Beach
COMMERCIAL

EXPEDITOR™
CULINARY BLENDERS



robot coupe

**COMBINATION
FOOD PROCESSOR**



WARING
COMMERCIAL

**BATCH BOWL & COMBINATION
FOOD PROCESSORS**





CHEESE SHREDDERS



ELECTRIC CAN OPENERS



SAFETY PROCEDURES

Food preparation and processing equipment can help operators save a significant amount of time in the kitchen. The blades on these units are very sharp and some automatic models operate with 1 to 3 horsepower motors. Proper training of staff and a list of safety precautions can help to prevent accidents around this equipment.

- Always follow the manufacturer's instructions for operation.
- Do not wear loose clothing or jewelry that could get caught in the machine.
- Place food to be processed close to the equipment.
- Monitor equipment closely when in operation.
- Keep fingers away from sharp cutter blades.
- Use a rubber spatula to free food from the blades, if necessary.
- Turn off equipment and unplug before cleaning or servicing the unit.
- Completely clean and sanitize after each use according to the manufacturer's suggestions.

WORK TABLES

Choosing the Right Model

Base Types & Backsplashes:

The choice between an open base work table and one with an undershelf depends on your specific needs. An open base table is convenient if you want to keep rolling ingredient bins nearby, as they can easily fit underneath. On the other hand, a work table with an undershelf provides a handy space for small appliances or food storage containers.

If you're interested in a work table with an undershelf, you have the option of a galvanized steel or stainless steel undershelf. Galvanized undershelves are commonly paired with galvanized steel legs and plastic bullet feet, making them a more popular choice due to their slightly lower cost. However, for environments with high humidity, it is recommended to opt for an all stainless steel table.



PREMIUM SERIES WORK TABLES



METRO

TABLEWORX™ PREMIUM CUSTOMIZABLE
WORK TABLES



nemco® | FOOD EQUIPMENT
EASY CHOPPER 3™



TITAN SERIES MAX-CUT™



VOLLRATH®

INSTA CUT® 5.1



MANUAL FOOD PROCESSORS

Fruit and vegetable cutters are versatile machines that can process different types of produce effectively. However, there are also models that are specialized for unique applications, such as processing large items like lettuce heads or creating blooming onions.

Various fruit and vegetable cutters can produce multiple sizes of slices, dices, and wedges, while others offer specialized cuts like coring and peeling. The amount of produce a cutter can process depends on the speed at which it can load, push, and reload.

For choosing between a wall-mounted or countertop cutter, assess your operation's layout, production volume, and space restrictions. Countertop cutters typically feature non-skid rubber or suction cup feet, while others are fixed directly to the counter to prevent movement while processing. Wall-mounted cutters are useful in high-volume applications since they don't occupy valuable countertop or storage space, and the base style allows for the use of extra-large containers to catch the product.

THE PERFECT SLICE

Paring Knife – Similar to a chef's knife but on a smaller scale, the paring knife blade measures 2 to 4 inches long. Perfect for delicate tasks like peeling and garnishing, is also useful for coring tomatoes and strawberries.

Chef's Knife – Usually 6 to 10 inches long, it has a wide blade and is primarily used for chopping. French Chef Knives curve upward, while the Japanese Santoku Knife has a tip that curves downward and features a granton (or hollow) edge.

Serrated Slicing Knife – Used for a variety of slicing options, the serrated edge makes it easy to cut through multi-textural foods like soft tomatoes or crusty bread. Choose a blade that is at least 10 to 12 inches long to reduce the amount of sawing necessary to slice through meat.



DEXTER

SANI-SAFE® CUTLERY



DEXTER

V-LO® PROFESSIONAL CUTLERY



MILLENNIA® COLLECTION CUTLERY



5600 SERIES CUTLERY



WInco®

ACERO FORGED CUTLERY



VICTORINOX

FIBROX® CUTLERY

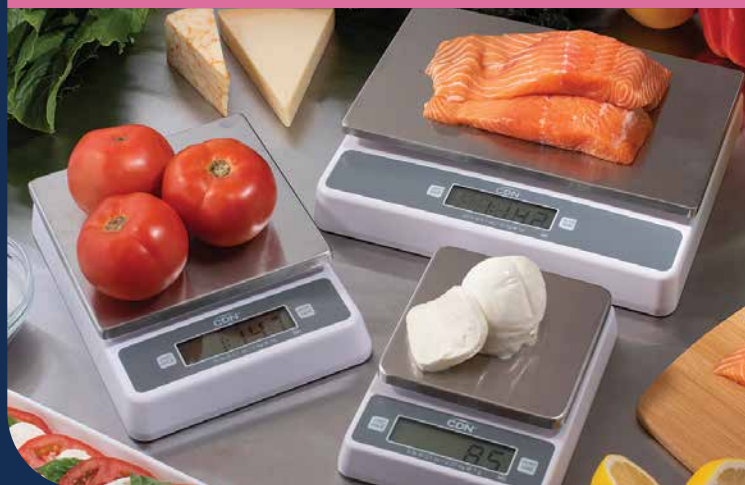


TAYLOR

DIGITAL PORTION
CONTROL SCALES

CDN

MASTER SCALES

BLUETOOTH® WIRELESS DIGITAL
PIZZA & SPECIALTY SCALES

WEIGHING IN

An investment that is well worth its cost, portion-control scales provide the most accurate way to measure ingredients. These scales save time, labor and money by ensuring every portion is measured and each menu offering is prepared with consistency and accuracy. Capacities vary, depending on the type of scale.

Portion control scales typically have measurement capacities that range from 2 to 20 pounds. Digital models can store data to provide better consistency between menu offerings.

New technological advances include solar-powered, touchscreens, and scales that measure the weight of multiple items separately and combined.



TEMPERATURE MATTERS

Food thermometers help to ensure food is cooked, held, served and stored at safe temperatures. Using a thermometer is the only reliable method to determine if food is done.

Digital types, such as thermocouple thermometers reach and display temperatures quickly, utilizing sensors that are located in the tip of the probe.

Food thermometers give accurate readings within 2 to 4 degrees Fahrenheit when inserted correctly into the food.

CDN

DIGITAL THERMOMETERS



DIGITAL POCKET THERMOMETERS



COOPER-ATKINS

TAYLOR

DIGITAL THERMOMETERS
& THERMOCOUPLES



STEAK GENIUS FOLDING
THERMOCOUPLE



LOOK WHAT'S COOKING

Cookware Basics

Construction Materials

Depending on your needs, choices include standard or induction materials. Standard materials include aluminum, stainless steel, copper and cast iron however, stainless steel is commonly preferred for its long lasting durability. Induction cookware must be magnetic to be used on an induction cooktop. This type of cooking method uses electromagnetic currents to transfer heat directly to the induction-compatible cookware being used.

Usage Type

Invest in the type of cookware that will suit your menu offerings. Below are common pots and pans and what they are typically used for.

Fry Pan - a shallow pan with sloped sides. It is used for frying, searing, sauteing, roasting and baking. Sizes range from 7" to 14" dia.

Stock Pot - a large pot with a flat base and tall sides. It is used for cooking large volumes of soups and stews. Sizes range from 8 to 100 qt.

Sauce Pan - a small pot with a flat bottom and straight or curved sides. It is used for small volumes of sauces. Sizes range from 1 to 10 qt.

Options Available

Customers can choose the metal thickness of their cookware from 8 gauge, which is the thickest for heavy-duty use, to a thin 22 gauge for light-duty cooking.

Handles can be hollow or solid construction. Hollow handles stay cooler. Handles can be welded onto the cookware vessel with no rivets for a smooth interior, or can be attached with rivets for a sturdy hold.





PROFESSIONAL STAINLESS STEEL COOKWARE



STAINLESS STEEL COOKWARE



TRIBUTE® 3-PLY COOKWARE



TUXCLAD™ PRO COOKWARE
STAINLESS STEEL - TRIPLY



BLACK CARBON STEEL FRY PANS




Winco®

TRI-GEN STAINLESS STEEL COOKWARE


Winco®

 FIREIRON™ MINI
CAST IRON SERVERS

 Designed
To Serve

 HEISS™ CAST
ALUMINUM COOKWARE

Admiral Craft
Equipment Corp.

 HYPERION3 PROFESSIONAL
ALUMINUM COOKWARE

Winco®

 FIREIRON™ MINI
CAST IRON SERVERS

VOLLRATH®

SUPER PAN V® STEAM TABLE PANS



FOOD STORAGE CONTAINERS 101

With the right material, shape, size, and lid, food storage containers can help safely store and organize ingredients, reduce waste, and maximize storage space in any kitchen.

Materials

Food storage containers can be made of different materials, such as polyethylene (white), which is solid white in appearance and BPA-free. They are resistant to impacts, stains, and chemicals, and can even withstand temperatures from -40° to 160°F. Clear and translucent containers have the added benefit of at-a-glance inventory management.

Shapes

Containers come in different shapes, with each shape having its own advantages. For example, round containers allow for faster cooling times and help minimize food waste, while square containers can maximize storage space, holding more product in a smaller area.

Sizes

There are also various sizes of containers available, from small ones that can hold as little as 8 ounces to large containers with capacities as high as 12 gallons. Containers can be stacked safely and generally feature graduations to help with accurate measurements.

Lids

Using compatible lids with your food storage containers is essential to keep food fresh and safe from harmful contaminants. There are different types of lids available, such as snap-on lids that are easy to remove, airtight, cheap, and spill-resistant. Seal covers are tight fitting, spill-resistant, and come with an inner and outer seal for superior protection. Color-coded lids can be used for fast lid identification, but are not liquid-tight.





5 STEPS TO FIFO

FIFO refers to the First In, First Out system of storing and rotating food. With this method, the food that has been stored for the longest time is used first. Food labeling allows operators to see at a glance how long a food has been stored. Follow these 5 simple steps for a safe FIFO system.

1. Check storage and use-by dates on food stored.
2. Remove items that are damaged or have expired use-by dates.
3. Place items with the soonest dates in the front.
4. Store new items behind older ones.
5. Use stock in the front first.

CAMBRO
TRUSTED DURABILITY

CAMWEAR®
FOOD PANS



CAMBRO
TRUSTED DURABILITY

H-PAN™ HIGH-HEAT
FOOD PANS



CAMBRO
TRUSTED DURABILITY

CAMSQUARES®
FRESHPRO SERIES
FOOD STORAGE SYSTEM





EZ-KLEEN®
SAUCE BOTTLES



STORPLUS™ PERMALABEL™ FOOD PANS
WITH INTEGRATED LABEL



STORPLUS™ ROUND
FOOD STORAGE
CONTAINERS



TEXTILES

Keep Your Clothes and Aprons Looking Fresh!

Here are some tips on removing common soils:

Alcoholic Beverages

Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

Blood

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

Candle Wax

Use a dull knife to scrape off as much as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

**ONESAFE™
DISPENSING
DISPOSABLE
GLOVES**



FoodHandler®
risk nothing.®

**THINSENSE™ NITRILE
DISPOSABLE GLOVES**

CTC | foodservice textiles & supplies

**OVEN MITTS &
PAN GRABBERS**



**BIB & WAIST
APRONS**



Champion
The Dishwashing Machine Specialists

**UNDERCOUNTER
HIGH-TEMP DISHWASHERS**



CAMBRO
TRUSTED DURABILITY

**COMPACT ADJUSTABLE
DISH CADDIES**



HOBART

**LXN SERIES UNDERCOUNTER
COMMERCIAL DISHWASHERS**



DISHWASHERS

High-Temp vs. Chemical Sanitizing

High-Temperature Machines

- Operate by washing dishware at temperatures ranging from 150° to 160°F and rinsing them at 180°F.
- Sanitize wares through the high heat of the water.
- Offer faster drying capabilities.
- Ideal for visibly soiled dishes and those with fat/grease buildup.

Chemical Sanitizing/Low Temperature Machines

- Operate by washing and rinsing at temperatures ranging from 120° to 140°F.
- Require the use of dishwashing chemicals to sanitize.
- Dishes must be pre-scrubbed before being put into the machine.
- Have a lower energy requirement.





HIGH-TEMP DOOR-TYPE DISHWASHERS



DYNASTAR® HIGH-TEMP DOOR-TYPE DISHWASHERS



HIGH-TEMP DOOR-TYPE DISHWASHERS



POWER SOAK SYSTEM





CONVEYOR DISHWASHERS



RACKSTAR® CONVEYOR DISHWASHERS



HIGH-TEMP CONVEYOR DISHWASHERS



CHOOSING THE BEST GARBAGE DISPOSAL

When it comes to disposing of food waste, a commercial garbage disposal is one of the most efficient and sustainable methods. Disposers help keep food waste out of landfills, and they also help improve kitchen efficiency by reducing staff trips to the dumpster. When selecting a garbage disposal for your foodservice operation, there are a few things to consider.

Size

The size of the garbage disposal will depend on the size of the operation and how much horsepower is needed. If you have a limited need for a garbage disposal (like in a small cafe or limited service restaurant), then a light duty unit of about 1 hp should work. For larger venues, such as cafeterias, a 5+ hp disposal may be needed. Most full-service restaurants will require a unit with 2-5 hp.

Options

Operators can customize systems by choosing a switch or control center, a sink or trough collar mounting, or sink bowl assembly. A control center featuring an auto-reverse option changes the direction of the grind to clear jams and extend the life of the disposer. To make your disposal more sustainable, water-saving models are available that reduce the amount of water that goes down the drain. In areas where disposers are not an option, a pulper or food waste reduction system can be used to support composting programs or minimize the amount of food waste going to landfills.

DISPOSERS



inSinkErator

WASTEXPRESS® FOOD WASTE REDUCTION SYSTEM





FAUCET FACTS

There are many types of commercial faucets available for foodservice kitchens. Here's a few facts to help you determine the type of faucet you need.

Pre-Rinse Faucets

Great for pre-rinsing wares before washing. This faucet uses a high-powered spray nozzle to remove food from dishes. The gooseneck style is the most popular and features a hose wrapped in a large spring for easy movement and flexibility.

Swing Faucets

These faucets are used with compartment sinks and feature a straight nozzle that can swing from left to right. The swing faucet is available in different nozzle lengths.

Gooseneck Faucets

This faucet is commonly found at handwashing sinks or one-compartment sinks. Gooseneck nozzles are curved and can swing or be fixed in place. The curved nozzle makes filling pots easier.

Pot Filler Faucets

Installed over a range, pot filler faucets save time and labor when filling pots with water. These types of faucets are typically double-jointed for easy folding when not in use.



3-COMPARTMENT SINKS





Bissell®
BigGreen Commercial™

FLOOR MACHINES

DUO-SWEEP® FLAGGED & UNFLAGGED BROOM HEADS



CARLISLE
FOODSERVICE PRODUCTS

OMNIFIT™ MOP BUCKET & WRINGER COMBOS



CLEAN SWEEP

Designate different brooms for specific tasks in your establishment. Color-coded systems are an excellent way to segregate cleaning tools for different areas such as kitchens, restrooms and dining areas.

Choose flagged or unflagged brooms depending on the type of debris you need to sweep. Flagged bristles are frayed at the end for sweeping small particles, such as crumbs or dust. Unflagged bristles are straight with stiff ends for sweeping larger, heavier debris. These brooms work better in larger areas.



SLENDER TRASH CANS & LIDS



TRASH TALK

No matter where you need it, there's a perfectly-sized trash can to fit your needs. From heavy-duty round or square styles to slender containers with a reduced footprint, many styles are available.

If a cover or lid is needed, there are many types on the market. Customers can choose solid, swing, recycle and more.



BRONCO™ ROUND WASTE CONTAINERS & LIDS



Cans also come in a variety of colors that can make it easy to designate a color-coded system for specific areas of your establishment.



KLEEN-PAIL® PRO™ CLEANING & SANITIZING PAILS

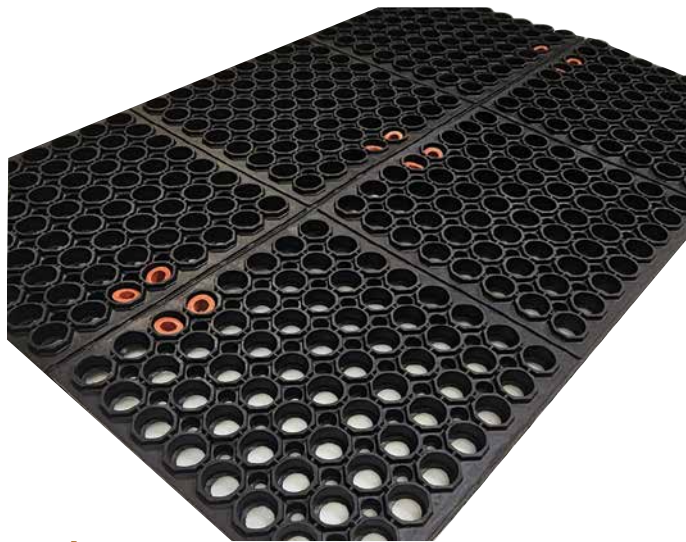


SAFETY & COMFORT

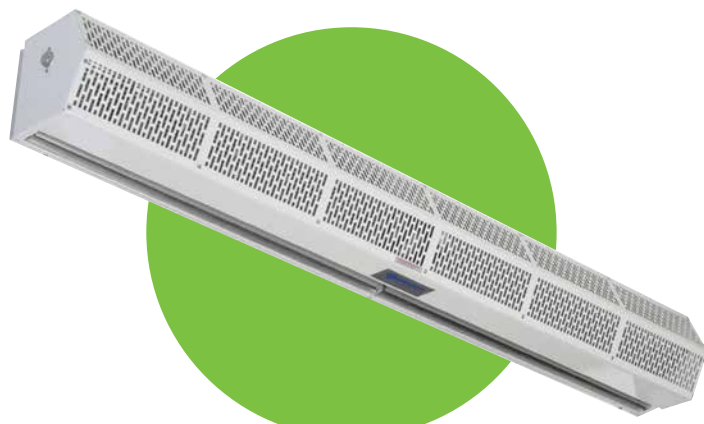
Mats help reduce fatigue and provide a safe working environment for your staff. They are ergonomically designed to alleviate foot pressure and relieve stress and strain on the body.

Grease-resistant mats are available for areas of the kitchen where food oil and grease might accumulate. Wet area mats will be useful near sinks and cleanup areas. Both of these types of mats may be perforated to easily release soils and moisture and prevent slipping.

You'll need to consider the size, material, and design before making a purchase. Figure out the size of the space you need to cover and the amount of use the mats will get. Typically a three-quarter inch thick to one inch thick mat will provide the most comfort.



**SANITATION CERTIFIED
LOW PROFILE 7 AIR CURTAINS**



Cactus Mat
MANUFACTURING COMPANY
Quality and Safety since 1970

ICE MACHINE MATS

SHELVING

Choosing the Right Material

When selecting restaurant shelving units, material choice is crucial to ensure longevity and cost-effectiveness based on your establishment's environment and storage space.

Stainless Steel

- Durable and versatile.
- Withstands wear and tear in wet or dry conditions.
- Corrosion resistant.
- Suitable for various settings including food storage, walk-in coolers, and warehouses.

Antimicrobial

- Coated with antimicrobial agents like Microban®.
- Protects against bacteria, mold, mildew, and fungi between cleanings.
- Helps reduce food contamination and unpleasant odors.
- Base material varies.

Chrome Wire

- Best for dry or heated environments.
- Promotes visibility and ventilation.
- Prone to rust in humid environments.
- Ideal for stockrooms, warehouses, and retail applications.

Polymer (Polypropylene)

- Corrosion-resistant and non-rusting, even in saltwater or around sea air.
- Features a thick outer coating of polypropylene or polymer around metal.
- Durable and easy to clean by hand or dishwasher.
- Longer manufacturer warranties available.

Drop Mats

- Combines epoxy-coated wire shelving and removable polymer drop mats.
- Provides extra spill protection.
- Mats can be detached and conveniently cleaned in a dishwasher.
- Ideal for frequently cleaned, busy storage areas.

Epoxy-Coated

- Offers additional protection in humid and damp environments.
- Prevents rusting.
- Suitable for warewashing areas, walk-in coolers, or moist storage.
- Available in black for retail settings or green for foodservice settings.



**METROMAX 4™
POLYMER SHELVING**



**SUPER ERECTA EZ-ADD
WIRE SHELVES**



METROMAX Q® SECURITY UNITS



**SUPER ERECTA PRO™
EPOXY-COATED SHELVING**



CAMBRO
TRUSTED DURABILITY

ELEMENTS® XTRA SERIES
POLYMER SHELVING



QUANTUM
FOODSERVICE

MILLENNIA™ POLYMER
SHELVING

NEWAGE
INDUSTRIAL

KEG STACKER SHELVING



CHANNEL

ADJUSTABLE ALUMINUM SHELVING



NEWAGE
INDUSTRIAL
NEWAGE**HEAVY-DUTY SHEET PAN RACKS****CAMBRO**
TRUSTED DURABILITY**CAMSHELIVING® GN FOOD
PAN TROLLEYS****PAN RACKS & TROLLEYS**

Pan racks and trolleys are a handy storage solution for restaurants, bakeries, catering businesses, and supermarkets. They help save space by taking advantage of a relatively small footprint, allowing multiple sheet pans or food pans to be stored in one compact location, rather than cluttering countertops. They also facilitate proper cooling for freshly baked bread and pastries.

These mobile multi-taskers are valuable in various areas of your establishment, from prep areas to walk-in freezers. Having these racks accessible allows you to prepare large quantities of sides and desserts ahead of a rush and keeps them within reach during meal service.



LAKESIDE**STAINLESS STEEL
UTILITY CARTS**

MEAL DELIVERY

The biggest challenge to meal delivery in healthcare settings is ensuring the food arrives at the optimum temperature. Streamline your delivery process from the kitchen to the patients' rooms with quiet carts that are ergonomically designed for better efficiency. Delivering healthy and appetizing meals is the key to increasing patient satisfaction scores.

CAMBRO
TRUSTED DURABILITY**MEAL
DELIVERY
CART****Alluserv™**
Redefining Healthcare Food Service**TRAY DELIVERY CARTS**

CAMBRO
 TRUSTED DURABILITY

**CAM GOBOX® INSULATED
 PAN CARRIERS**

NSF

MADE IN
USA
winco® WINGO BAG™ DELIVERY BAGS

CAMBRO
 TRUSTED DURABILITY

**PRO CART ULTRA®
 HOLDING & TRANSPORT
 CABINETS**

NSF

ETL

Intertek

MADE IN
USA

CATERING & DELIVERY

Maintaining food temperature and quality during transport is the key to higher customer satisfaction. Operators have a lot of choices, from insulated carriers and delivery bags to specialty cabinets. Depending on your menu, your space requirements, and your budget, there is an option for everyone. You can also purchase accessories to upgrade and extend your holding and transport capabilities. Thermal barriers allow both hot and cold foods to be kept together, and hot or cold packs can allow you to hold food at safe temperatures for a longer period of time.



CHINA DINNERWARE

A Guide to Common Shapes

The shape of the china pattern contributes to its strength, resistance to chipping and the aesthetic presentation of food. There are four basic china shapes: narrow rim, wide rim/rolled edge, coupe shape and scalloped edge. Pattern shape plays a vital role for the foodservice operator because it helps to determine the size of food portions served and the number of supplemental serving pieces required.

Narrow Rim

Provides more usable plate space and conserves table space. Often used for tray service, banquet service and high-volume chains.

Wide Rim/Rolled Edge

A wide rim conserves the usable plate surface, showing off smaller portions better than other shapes. It is also the most durable. Creating a more stylish, elegant appearance, this shape offers plenty of room for decoration along the rim but requires ample tabletop space.

Mid-Rim

The most versatile size, it allows flexibility in portion control. Mid-rim plates can be used effectively almost anywhere.

Coupe

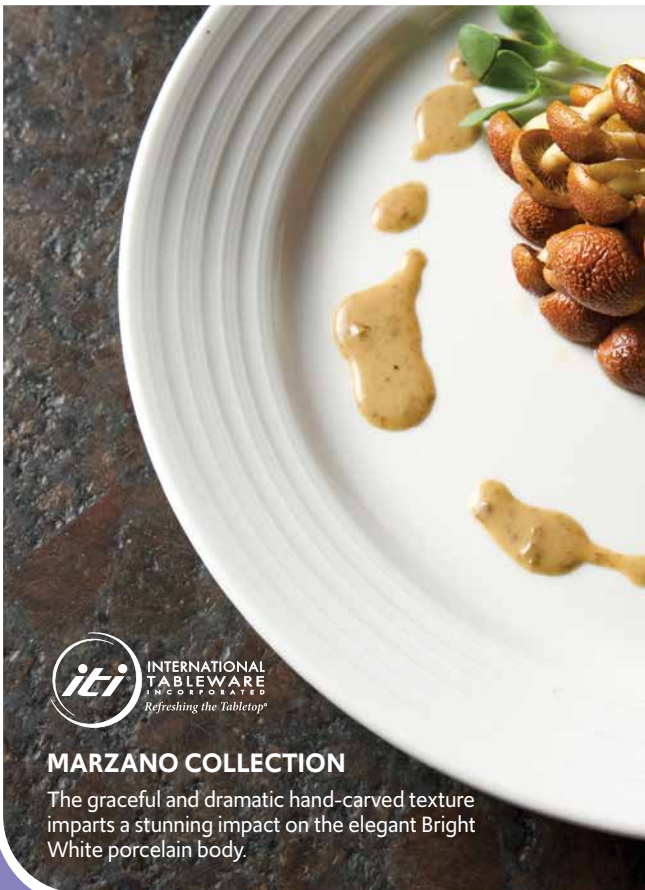
With virtually no rim, the coupe shape provides the most usable surface area. It also creates a contemporary image. Coupe shape patterns are popular for buffets and banquet service.

Scalloped Edge

Available in narrow rim, wide rim or coupe shapes, graceful scallops add a complementary accent. Scalloped edge dinnerware creates an elegant appearance and is often used to enhance period decors.

STORING DINNERWARE

Always stack restaurant dinnerware plates properly and store cups in cup racks to ensure optimal organization. It's helpful to keep plates and bowls close to the serving areas for effortless plating. Additionally, provide sufficient shelving or cabinet space to store dinnerware to promote its longevity.



MARZANO COLLECTION

The graceful and dramatic hand-carved texture imparts a stunning impact on the elegant Bright White porcelain body.



TORINO™ COUPE & BISTRO COLLECTIONS

The cool and sleek coupe design of this collection is a sophisticated upgrade to the traditional round dinner plate. A superb choice for Italian or upscale family-style dining, it is available in European White, Matte Grey, Matte Black, and European White with Black or Blue bands.



FOUNDATION
COLLECTION

Style, design, strength and flexibility: Foundation offers a wide range of styles and shapes to match a variety of decors from traditional to contemporary. Mix and match rimmed and coupe bodies, all in White.

This design is based on the simple rusticity and functionality of Nordic craftsmanship. The minimal radial lines have the appearance of hand-carved marks and are enhanced by hand glazing to create the rustic look and feel of crafted pottery.



DUDSON HARVEST NORSE
WHITE COLLECTION

Tuxton®
COLUMBIA COLLECTION

This rolled edge dinnerware pattern lends itself to any kind of décor or restaurant venue, in a neutral Eggshell body that complements any culinary presentation with a traditional yet elegant look.

MELAMINE DINNERWARE

Melamine dinnerware and accessories shouldn't be overlooked as a great option for high-volume, casual restaurants—especially for service outside. Break-resistant and shatter proof, it's an investment that will save you both money and time. It naturally retains heat and is cold insulated, making it more versatile than other materials. While it is not to be used in ovens or microwaves, melamine is dishwasher safe, and dries quickly. Premium melamine pieces are heavyweight just like their porcelain counterparts, and often look just as upscale as other less durable options.



THUNDER GROUP INC.

CLASSIC STONE GREY MELAMINE COLLECTION

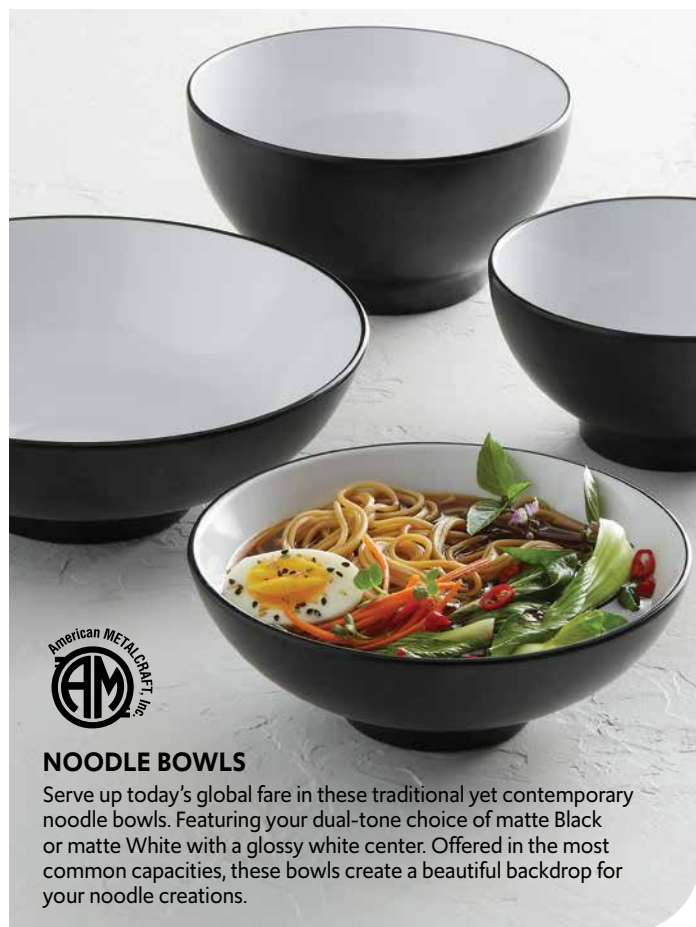
With its understated elegance and versatility, these Stone Grey pieces are timeless. The neutral tone allows any food or meal to take center stage, making them an ideal choice for showcasing a variety of culinary creations.



CAL·MIL

HUDSON DINNERWARE COLLECTION

Perfect for poolside, this cheerful collection boasts a beautifully crafted raised rim for a contemporary look. Made of premium melamine, this design is sure to help draw focus to beautiful plating and styling. Available in Ash, Matcha, Terracotta, Stone Blue, Blush, Black, and White.



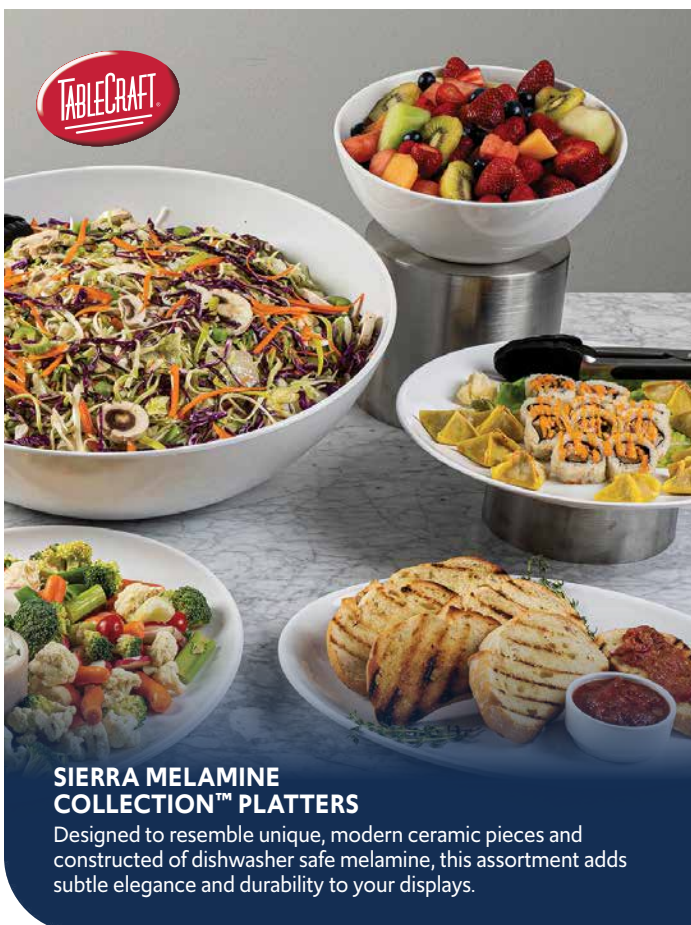
NOODLE BOWLS

Serve up today's global fare in these traditional yet contemporary noodle bowls. Featuring your dual-tone choice of matte Black or matte White with a glossy white center. Offered in the most common capacities, these bowls create a beautiful backdrop for your noodle creations.


CAL·MIL

HUDSON DISPLAYWARE COLLECTION

Elevate your buffet with these premium melamine platters and bowls that provide a clean and modern look. The platters have a raised rim to keep sauces contained. Available in matte Black and White, and in several interesting shapes to mix and match.



SIERRA MELAMINE COLLECTION™ PLATTERS

Designed to resemble unique, modern ceramic pieces and constructed of dishwasher safe melamine, this assortment adds subtle elegance and durability to your displays.

DISPLAYWARE

From family-style dining to setting up the perfect buffet, displayware is the ideal choice. Most collections include a variety of plates, platters, and bowls, all in larger formats than standard dinnerware. If you're new to catering or buffets, melamine pieces are a great budget-conscious choice. Just like melamine dinnerware, melamine displayware is durable enough to withstand frequent use and resistant to breakage. Dress up your displays and add visual interest by accenting with items in different materials, and don't forget to use risers too. Risers take your buffet to new heights, allowing you to display a variety of menu items using minimal space. Accessories like tiny cocktail glasses and small plates are a smart choice to hold perfectly portioned desserts, drinks or appetizers.

PULITO COLLECTION™ MELAMINE

Designed to resemble ceramic pieces, this melamine collection in natural White features a textured rim for a beautiful "hand thrown" look.

**LUNARA COLLECTION™ MELAMINE**

A unique, textured matte Brown finish with Copper flecks resembles upscale ceramic pieces that can be dressed up or down. This collection is great for both casual dining and upscale settings.

**ACACIA COLLECTION™
SERVING TRAYS & BOARDS**

Bring warm, rustic charm to your table setting with these handcrafted wood serving pieces.

HEALTHCARE DINING

Improve satisfaction scores and elevate the dining experience by adopting a patient-centric approach to your in-room dining program. Allowing patients and residents choices over where, when, and who they eat with can be easy using eco-friendly products that cut down on waste. A well thought-out presentation can transform a patient's appetite and influence their enjoyment of the meal. Elevate expectations with elegant china and accessories, matching traytop ware, quality flatware and real cloth napkins that make hospital dining as enjoyable as their favorite restaurant.

DINEX®

BAGASSE DISPOSABLE TRAY

Designed for single-use meal delivery and ideal for times when dishwashing equipment is down. Strong and durable enough to be used as stand-alone trays in meal delivery carts, these 14" x 18" trays can hold up to 5 pounds.

DINET® CHINA

Enhance meal presentation and delivery with this reusable china that is specially designed for use in microwaves and rethermalization systems. Contemporary shapes in Bright White for a clean, modern look.



GLASSWARE 101

How to Choose Glassware

Menu

Consider what types of food and drinks your operation serves. Full-menu restaurants and lounges will need a complete line of glassware with everything from water goblets to cordials.

Décor

Glassware should complement the appearance of the tabletop. It should blend with the décor and be suitable for any special style, such as ethnic, period, colored, formal or casual.

Durability

High-volume and family restaurants with heavy breakage should buy strong, heat-treated glassware. More elegant dining requires more attractive, less durable patterns.

Comfort – The glassware should feel comfortable in your hand.

Transportability

Short, stout tumblers with heavily shammed bottoms are the most stable for tray service use.

Environment

For outdoor and poolside service, plastic beverageware is the best choice. There are many collections available that look just like items made from glass, from stemware to tumblers. Plastic also has the added option of fun colors and textures for an on-theme look.





THE PARKER COLLECTION

With the look of crystal but the durability of plastic, this line of stemware and heavy-based drinkware will certainly turn heads. Available in a variety of popular shapes, capacities and styles.



ARCOROC ROMEO STEMWARE

The perfect blend of function and style, Romeo is an extensive line of glasses with fine, sheer rims for strength and beauty.

ANCHOR HOCKING®



LUCARIS CRYSTAL COLLECTION

Meticulously designed and crafted to the smallest details, to ensure the highest in functionality and aesthetic quality that evoke all senses.



CHEF & SOMMELIER SYMÉTRIE STEMWARE

The soft vertical lines create a stunning backdrop for the beverage being served. Made with Krysta for superior strength, long lasting brilliance, complete transparency and perfect acoustics. This extensive collection offers options in wine, cocktail and sparkling wine/Champagne.





LEARNING MORE ABOUT YOUR FLATWARE

Here are important facts you might not know about your flatware.

FLATWARE FACTS

- 18/10 stainless means the product contains 18% chrome, 10% nickel, and 72% steel.
- 18/8 stainless means the product contains 18% chrome, 8% nickel, and 74% steel.
- 18/0 stainless means the product contains 18% chrome, 0% nickel, and 82% steel. 18/0 is the only flatware that is compatible with magnetic flatware retrievers but lacks the luster and shine of 18/8 or 18/10.

From modern designs to traditional settings, there are many flatware patterns available to match your style and budget. Consider the weight and balance as well as the style and finish when choosing your flatware. The dinner fork is the most used utensil and should be your guide when comparing one pattern to another.



TABLETOP ACCESSORIES

Table lamps and candles may be functional but they are purchased more to create a mood than they are to provide light. They create a warm, inviting atmosphere for your customers. Tabletop lighting creates a quiet, intimate atmosphere and is the most cost effective way to change your restaurant décor and give it a fresh, new look. Check averages will increase: Customers tend to stay longer and order dessert and after-dinner drinks. Other thoughtful details like custom check presenters and metal accessories provide a beautiful contrast to dinnerware and glassware. Finishing your tabletop presentations with these small touches are an excellent way to ensure a memorable experience that will keep customers coming back.

GENUINE LEATHER CHECK PRESENTER & MENU



Risch
Menus & More Since 1935



TABLE LAMPS & SOFTLIGHT® LIQUID WAX CANDLES



LASER-CUT STAINLESS STEEL FRY BASKETS

BUFFET SOLUTIONS

Ready, Set, Action!

Buffets can be completely self-serve, but crowds also love an action station. Advances in portable equipment have made it possible to put a wide range of foods into action. The opportunities are limited only by your creativity. With the proper equipment you can set up a variety of action stations throughout your dining area. This set up allows more control over traffic flow and helps to alleviate long lines at the buffet table.



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While our catalog offers a comprehensive selection, it does not depict all the products carried by a given manufacturer. However, we have a team of specialists dedicated to finding the perfect product to fit your needs.

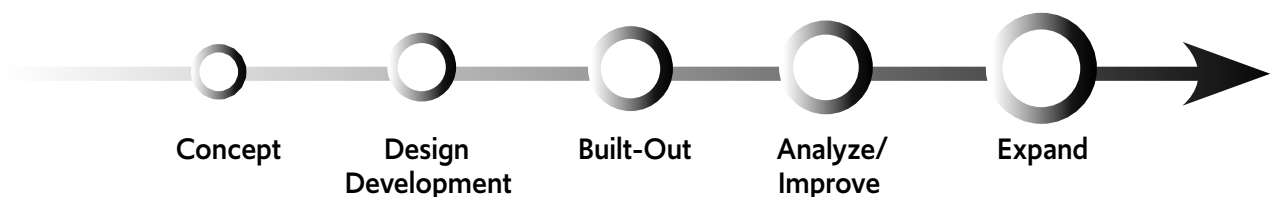
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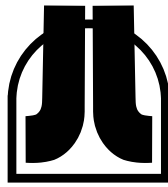
Projects include commercial kitchen and food service equipment for the following:

- Hospitality industry
- Correctional institutions
- Government facilities
- Military facilities
- Entertainment theme parks
- Hospitals/medical centers
- Educational institutions
- Sports stadiums
- Corporate centers
- Casinos

Our Process

Our most important goal is to be an asset to your company and facilitate the development of your concept. Our integrated team of experts carefully see our projects through each phase of development to ensure each stage is completed on time and to specification.





JOHNSON-LANCASTER AND ASSOCIATES, INC.

The Proven Food Service Equipment Team

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