

FOODSERVICE EQUIPMENT & SUPPLIES '26

WHAT'S NEW?

*FOR CULINARY
PROFESSIONALS*

*Fresh Products. Smarter
Solutions. Better Results.*

*Connect with us today and
discover what's new!*



WIN DEPOT
RESTAURANT EQUIPMENT CENTER

STORE LOCATION

📍 42-38 Northern Blvd, Long Island City, NY 11101

🕒 Monday-Saturday: 9 AM - 6 PM

📞 718-433-1999

✉ order@windepot.com

SHOP ONLINE!
windepotstore.com



NEW!



The Signature of Quality

VISION SERIES

FLEX™

3-IN-1 MULTIFUNCTIONAL MERCHANDISER™

HEATED | REFRIGERATED | AMBIENT

Serve more with less. When you're juggling limited space, tight staffing, and the pressure to serve more students quickly, Federal Industries' 3-in-1 Multifunctional Grab-and-Go Merchandiser gives you the flexibility you've been missing. With the ability to switch between refrigerated, heated, or ambient modes, you can confidently handle shifting menus, changing student traffic patterns, and evolving meal service with a single merchandising unit.



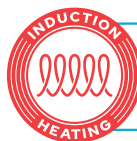
LEARN MORE

NEW

FOUR & SIX HOBS INDUCTION RANGES

- ✓ Four or six independently controlled hobs provide **built-in redundancy** helping kitchens stay productive
- ✓ Over **90% energy efficient**, outperforming traditional gas and electric burners
- ✓ **Safer operation** with no open flames

 **CookTek®**



Induction technology heats cookware directly rather than the cooking surface, delivering faster heat-up times, greater efficiency, and precise temperature control.

 **CookTek®**

SIMPLIFYING LIFE
THROUGH INNOVATION

COOKTEK.COM



Ready for Today. Built for Tomorrow.

Foodservice manufacturers are engineering the future of foodservice right now. Watch for game-changing restaurant equipment designed to meet today's intense operational demands while effortlessly evolving with tomorrow's trends.

Stay ahead of the curve and discover the tools that will redefine your kitchen.



THE TORQTM DIFFERENCE

Forced Convection Heating &
Continuous Filtration

The unique combination of continuous in-line filtration and forced convection heating makes a significant impact on labor, cost, safety, and oil use. And with a dependable output of consistently delicious, crispy fried foods, your customers reap the benefits too.



10%

Up to 10% reduction
in cook times
compared to standard fryers

60%

Lower flue temperatures
compared to standard fryers

0

Downtime

with continuous filtration during cooking compared
to 5-7 minutes for standard fryers

1

Minute for filter changeover

compared to 30 minutes for standard fryers, resulting
in a 70% reduction in filter maintenance time

CONTINUOUS IN-LINE FILTRATION

TorQ automatically filters oil anytime heat demand is called for, eliminating undesirable manual filtration and the downtime that goes with it.

- Tank wash-and-drain system swiftly sweeps crumbs away onto the crumb screen, making it easy to remove crumbs and resulting in clean, hot, ready to use oil
- Pivoting, in-tank filter arm and cartridge-style filter make filter changeover fast, easy, and safe
- Continuous filtration results in cleaner oil and lower total polar materials (TPM) over multiple cooks

FORCED CONVECTION HEATING

Hot oil is forced through a cross-flow heat exchanger located on the back of the fryer, resulting in faster cook times and a more consistent cook.

- Flue exhaust temperatures stay at 400 degrees or less, compared to up to 1,000 degrees on a standard fryer
- Lower flue temperatures reduce the strain on your HVAC system
- Keeping heating tubes out of the tank allows for optimized tank washing and crumb localization

The Art of the First Impression

What do you want your guests to feel, anticipate, and remember from the moment they step through your doors and throughout their entire meal? Your tabletop is where that story comes to life.

Explore the latest trends in tabletop supplies, unleash your creativity, and ensure that every single touchpoint feels deliberate, memorable, and uniquely yours.



**QUICK
TIPS**



TABLECRAFT - SERVING SOLUTIONS SINCE 1946

BEVERAGE DISPENSERS

SERVING PADDLES

DECORATIVE PICKS

NEW

**3-WELL
RETHEMALIZER**

CREATING BETTER FOODSERVICE EQUIPMENT

See what's new in our family of innovative, high-quality products, and find your next great inspiration.

SCAN ME

To learn more about Vollrath's new products, scan the QR code or visit VollrathFoodservice.com

VOLLRATH

NEW

**VERTICAL CONTACT
BUN TOASTERS**

The background features abstract geometric shapes in shades of orange and red. A large orange shape is on the left, and a red shape is on the right, both with diagonal edges. The text is centered within the red shape.

Explore new kitchen equipment designed for ultimate menu and space flexibility. With compact, ventless cooking systems and multi functional combi-ovens, you can maximize your floor plan and pivot your menu effortlessly—all without costly, time-consuming renovations.

Hot Blox™

Building blocks to better holding.

Customize your holding with Metro HotBlox™ holding cabinets. Improve quality & productivity by holding different foods, different ways...even in different, more efficient places.



Watch to
Learn More



Countertop,
Undercounter,
Stackable,
Transport



Small
Footprint



Vents to
Hold Crispy
or Moist



Visit www.metro.com or call 1-800-992-1776.

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We put space to work.

Maximum Reliability. Tailored Success.

Today's foodservice equipment is built tough for high-performance durability—meaning fewer operational downtimes and total peace of mind for your business.

By exploring equipment packed with smart customization features, you can configure the perfect workflow for your unique kitchen layout. Choose solutions that actively work for you by reducing operational overhead and boosting your profitability.



**QUICK
TIPS**

EASY TO CLEAN. EASY TO USE.



THE NEW LXn Undercounter Dishwasher



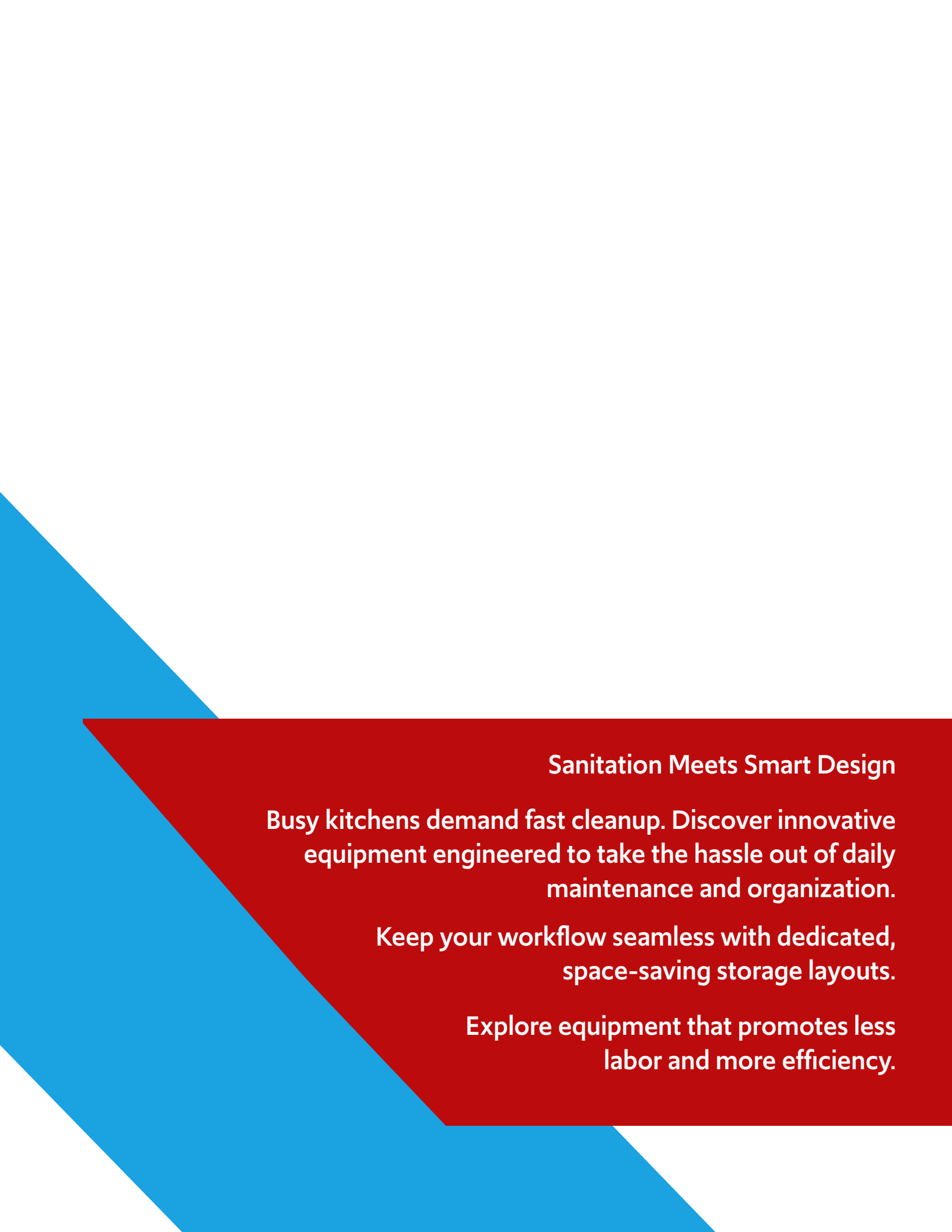
Hobart LXn Undercounter Dishwashers deliver our legendary Hobart Clean & durability with easy operation & easy cleaning, making dishwashing feel as easy as it does at home.

Let's Talk!



www.HobartClean.com





Sanitation Meets Smart Design

Busy kitchens demand fast cleanup. Discover innovative equipment engineered to take the hassle out of daily maintenance and organization.

Keep your workflow seamless with dedicated, space-saving storage layouts.

Explore equipment that promotes less labor and more efficiency.



THUNDER GROUP®

NEW ITEMS

Portion Controllers

**Various Colors
Various Sizes**

www.ThunderGroup.com

TAYLOR®

TOOLS THE PROS TRUST



5328695
11 LB WATERPROOF
DIGITAL SCALE

5329438
DIGITAL 8-EVENT
TIMER



5337808FS
DIGITAL MINI
THERMOMETER



5340402FS
DIGITAL INFRARED
MINI THERMOMETER



5282002
30 LB WATERPROOF
DIGITAL SCALE



www.taylorusa.com

Two New Product Innovations



Lang

Keep Your Griddle. Elevate Your Game.

Add a **NEW Lang® Universal Clamshell™ Top Press** to your existing equipment and get all the speed and versatility of two-sided cooking at a cost that makes sense!

Fits Virtually Any Griddle on the Market!

MagiKitch'n (shown), Lang, Imperial, South Bend, Star Vulcan, AccuTemp, Atosa and More!



WELLS

High-Capacity Ventless Frying in a WHOLE NEW LIGHT

Introducing the Wells® Twin Turbo™!
Shift your ventless operation into overdrive by combining next-level frying capacity with smart innovation, so you can offer more menu options, increase sales, and optimize peace of mind.

Arm your kitchen with modern ergonomic tools and advanced food safety supplies that will do the heavy lifting.

By putting the right tools in your staff's hands, you lock in perfect portion control, eliminate food waste, achieve consistent results with every meal, and guarantee total food safety compliance.

The result? Faster ticket times, culinary consistency, healthier profit margins, and a much happier team and more enhanced guest experience.



**QUICK
TIPS**

NEW

Sterno®

FRONT-OF-HOUSE REFILLABLE **BUTANE TORCH**

Create those **WOW** moments your guests photograph, share, and remember.



SEE TORCH
IN ACTION!



Small Compact Design • Dual Flame Functionality • Elegant and Sophisticated

Counter Revolution

Get more money-making productivity out of your kitchen space
with Nemco's latest innovations in compact food equipment.

NEW!



Bagel Slicer | Fast and versatile—
halves breads and produce too!

NEW!



ToasterPro | Heat-shield
design keeps it cool to the touch!

NEW!



Roma Plus Tomato Slicer | Now
with a new locking mechanism!

NEW!



Fried Food Holders | Keeps the
'hot' and the 'crispy'—for hours!

nemco® | **FOOD
EQUIPMENT**



SMARTER ICE STARTS HERE

INDIGO NXT® ICE MACHINES
WITH NATURAL REFRIGERANT

Pair Your Indigo NXT and
Access Tools at Your
Fingertips – Get the App!



BIOFILM PROTECTION
Optional LuminIce II helps
inhibit viruses and bacteria.



CONTAMINATION CONTROL
A tightly sealed food zone
helps reduce exposure.



UPDATED OPERATING SYSTEM
The new system helps reduce
water consumption.



BLUETOOTH® CONNECTIVITY
For quick setup and instant
machine information.



INTUITIVE DISPLAY
The touchscreen
provides guided setup.



MANITOWOC BRAND
Hardworking performance.
Lasting quality.

M1100008

*Keep ice at your fingertips for all
your needs and inspirations.*





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FOODSERVICE EQUIPMENT & SUPPLY

NEW PRODUCTS 2026



NEW INDUCTION & MERCHANDISER SOLUTIONS

Programmable 6-Burner Countertop Induction Range



IRNG-PHC6-24-3



Innovation, simplified.

Joining Hatco's award-winning induction line, the new Programmable 6-Burner Countertop Induction Range brings advanced, multi-stage cooking control to a single, integrated system. As the only six-burner programmable induction range of its kind, it allows operators to execute recipes using time, power level, or temperature setpoints, helping deliver consistent results during even the busiest service.

STANDARD FEATURES:

- Repeatable Results
- Intuitive LCD Interface
- Independently Controlled Burners
- Multi-Stage Programmability

Flav-R-Savor® Heated Display Merchandiser

Drive impulse sales while keeping packaged foods hot and ready to serve with Hatco's Flav-R-Savor® Heated Display Merchandiser. The floor-standing unit utilizes patented Heat Dome technology that circulates heated air evenly throughout each shelf cavity, delivering the holding power of a cabinet with the functionality of a merchandiser. The open, all-glass design with LED lighting keeps products highly visible in busy grab-and-go environments, helping operators maintain product quality while encouraging impulse purchases.

STANDARD FEATURES:

- Even Heat Distribution
- Heat-Retaining Design
- Eye-Catching Visibility
- Streamlined Operation



FSDMH-48