



 TriMark®

The Great(est) Assortment of

New Trends

Set the Scene and Serve to Perfection

Volume 3



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Handcrafted Beverages

A UNIQUE BLEND OF FLAVORS

Craft beers and artisanal cocktails are as popular as ever, with restaurants creating their own signature drinks, as well as non-alcoholic offerings like house-made sodas, teas and coffees. Prepared with fresh juices and garnished with locally sourced fruits and veggies, these drinks can boost your profit margin and give guests a variety of beverage choices.

Release the flavors of your homemade brews by choosing the right glass for the right beer and consider updating your bar with vintage classics like mixology tools that mimic the mid-century style.

*Amplifies the aromatics and flavors,
bringing out the true personality of
each beer.*



MASTER'S RESERVE

Features Libbey's exclusive HD2 rim for high definition and durability, and purely radiant shine with ClearFire™ glass.

		PK
9175	Circa Pilsner, 16 oz	1 dz
9170	Circa Belgian Ale, 13 oz	1 dz
9173	Circa Stacking Pub, 16 oz	1 dz
440102	AnDer Beer Taster, 8½ oz	½ dz

Master's
RESERVE®
COLLECTION



PILSNER



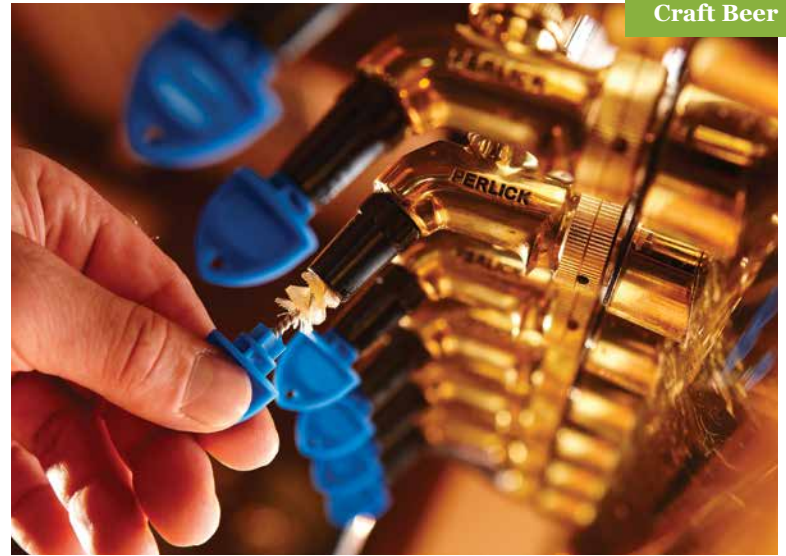
BELGIAN ALE



STACKING PUB



BEER TASTER



MIXOLOGY TASTER DISPLAYS

Constructed of reclaimed wood, each display features a write-on board for fun labeling.

- 3480-99** Taster Caddy, 13"w x 4"d x 2½"h
- 2063** Beer Sampler Tray, 12"w x 6"d x ½"h
- 3058** Tasting Crate, 10¼"w x 3¼"d x 2¾"h

Melamine Wood Taster Displays Also Available.



KLEEN PLUG™ BEER TAP PLUGS

Eliminates the time and waste of wrapping beer taps when not in use and keeps out fruit flies overnight. Durable brush removes yeast and sediment for better tasting beer. Stepped design fits all tap sizes. Dishwasher safe.

KLP200 Blister Pack of 5



Craft Beer Makes History

2017 marks the first time in history that handcrafted beer has surpassed a 10% share of the overall U.S. beer industry. Innovation is at the forefront and the rise of small, independent craft brewers is proof that the craft beer trend is here to stay. To keep the trend moving, brewers are experimenting with new ingredients and flavors to give their batch a distinctive taste. To keep up with the trend, restaurants and bars are increasing the number of beer taps to accommodate the different varieties of beer.

Craft beer is especially popular with Millennials who love to experiment with new tastes. There's a sense of personal pride in drinking locally brewed beer, with a large majority of Americans living within 10 miles of a craft brewer. Brewers cultivate a loyal following by offering free or low-cost tastings, take-home growlers or distinctive serving flights of their newest brews to keep their customers coming back for more.



ANTIQUE COPPER COLLECTION

Mix, stir, shake and toast with this on-trend bar collection in eye-catching antique copper.

SATIN FINISH

		PK
AC4	Mini Cup, 4 oz	1 dz
ACC	Cup, 12 oz	6 ea
ACM	Moscow Mule Mug, 14 oz	6 ea
ACT	Moscow Mule Tumbler, 14 oz	6 ea
ACS	Shaker w/Lid, 24 oz	1 dz
ACJ	Jigger, 1 oz x 2 oz	1 dz

HAMMERED FINISH

		PK
ACH4	Mini Cup, 4 oz	1 dz
ACCH	Cup, 12 oz	6 ea
ACMH	Moscow Mule Mug, 14 oz	6 ea
ACTH	Moscow Mule Tumbler, 14 oz	6 ea
ACSH	Shaker w/Lid, 24 oz	1 dz



Celebrating the Cocktail Craze

Create the perfect cocktail with vintage tools and accessories that complement the latest trend of the mid-century bar. Characterized by clean, simple lines combined with interesting elements like metal and wood, the mid-century style is a nod to past times while maintaining a forward-moving trend. This retro-inspired style is sweeping the USA with simple, informal, functional and fuss-free components that echo the minimalist movement.

MID-CENTURY BEVERAGE CART

Features 2 walnut shelves, a durable metal frame and removable liner. Available in Brass (46), Chrome (49). 27" w x 16" d x 36" h.

CAL·MIL

3719

Carafes & Mid-Century Easels Also Available.



ACCESSORIES SOLD SEPARATELY.

FRESHFORCE™ JUICERS

Produces up to 20% more juice than conventional juicers. Innovative dual-gear mechanism offers more pressing power. Durable nylon and zinc construction. Strains pulp and seeds while juicing. Top-rack dishwasher safe.

- 102-415-011 Lime
- 102-159-017 Lemon
- 102-408-008 Orange



metrokane
A DIVISION OF
TAYLOR PRECISION PRODUCTS



RABBIT MOJITO MUDDLER

Polished, corrosion-free stainless steel is heavy duty and durable. The long handle reaches the bottom of the glass. 5 year warranty. Dishwasher safe.

W9955

INSULATED S/S GROWLER

Double walled stainless steel with a brushed finish. The large handle is convenient for transporting and pouring.

R5-01701

64 oz



san jamar
smart. safe. sanitary.

THE DOME® GARNISH CENTER

All-in-one garnish solution features a semi-transparent, patented rotating dome lid for easy access and increased capacity when closed. Seals upon closing keeping garnishes chilled while keeping out bugs and other contaminants. Includes (1) 2 qt deep tray, (4) 1 pt standard chillable trays, (2) snap-on caddies; handles. NSF.

BD4005S

4 qt Capacity

SILICONE ICE TRAYS

Made of durable silicone for easy release. Black. Packed 6 ea.

- BSCT2 Jumbo Ice Cubes, (4) 1 1/4" Cubes
- BSRT2 Jumbo Ice Cubes, (4) 2" Spheres
- BSST Shot Glasses, (4) 1 oz Shots



SHOT GLASSES

SPHERES





GLASS POLISHER

The key to sparkling glassware! Polishing heads simultaneously polish glassware inside and out. Emits warm air from the blower to gently dry glasses. Soft microfiber twine material minimizes stress on glassware reducing potential for breakage. cETLus.

GP-100



Wine Pairing

A critical aspect of drinking wine is the glass. Using a Bar Maid GP-100 Polisher allows operators to polish up to 5 times faster than by hand. The delicate polishing head virtually eliminates breakage and associated injuries. Operators save money and customers enjoy sparkling glassware.



LOSUDS® LIQUID GLASSWARE DETERGENT

LoSUDS Detergent quickly dissolves lipstick and grease leaving glasses to dry spot and film free. No other product gets glasses cleaner faster. Excellent results in all types of water. Uses only one ounce per three gallons of water. Packed 4/1 gallon bottles.

DET-200



UPRIGHT ELECTRIC GLASS WASHER

Five brushes simultaneously scrub inside and out, removing even lipstick and fruit pulp. Installs in seconds. Quiet 1/8 hp GFCI protected motor and stainless construction. Tested to UL, CSA, NSF standards by ETL. Made in USA.

A-200



WINE AERATOR

Easy to use design aerates wine as you pour. Fits into any size bottle. Cleans quickly and easily. Made in USA. Packed 2 ea.

BMP-600AR



THE QUIET ONE™ DRINK BLENDER

Patented noise reducing sound enclosure. 6 program buttons and 34 pre-programmed recipe settings. ≈3 peak hp motor. 120V. UL. CE. NSF.

BLENDER

36019 48 oz Advance® Container, No Drip Spout

AERATING CONTAINER

62947 32 oz BPA-Free Plastic Container



**STOELTING® SERIES
FROZEN BEVERAGE GRANITA MACHINES**

Designed for cold or frozen slush and milk based drinks. The large range of capacities offers the flexibility to dispense a variety of flavors and beverages from one machine. 115V. cETLus, ETL Sanitation.

AIR COOLED

CBD117-37 (1) 1.6 Gallon Bowl

CBD127-37 (2) 1.6 Gallon Bowls

CBE117-37 (1) 3.2 Gallon Bowl

CBE127-37 (2) 3.2 Gallon Bowls

CBE167-37 (3) 3.2 Gallon Bowls

WATER COOLED

CBE127-17 (2) 3.2 Gallon Bowls

To view Vollrath's larger capacity frozen beverage dispensers, visit vollrath.com or stoeltingfoodservice.com





Enhancing Your Presentation

CREATE AN IRRESISTIBLE IMAGE

Enhance your presentation with picture-perfect plating techniques sophisticated enough to impress any crowd. With guests sharing photos on social media of every serving from appetizers to desserts, you want your food to look as good as it tastes. Make a bold move by using colorful stoneware and charcuterie boards for serving appetizers to main dishes.

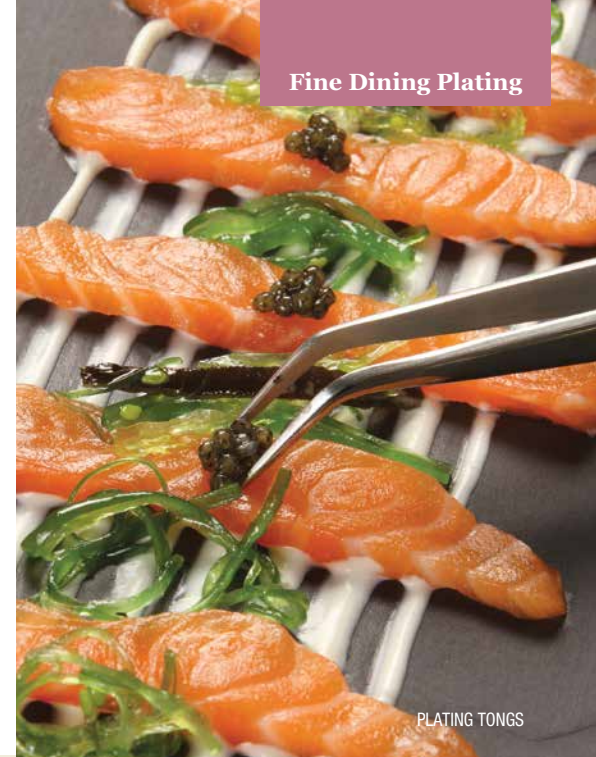
But don't stop at the tabletop, many times those camera shots capture the dining room interior, too. Industrial chic is a photogenic favorite that can be incorporated with small touches. Think weathered wood, stainless steel, concrete, exposed brick, and no-frills furnishings with raw, unfinished surfaces and clean lines to mimic this modern style.



SILICONE BRUSH



SLOTTED SPOON



PLATING TONGS

Fine Dining Plating

PLATING BRUSHES

480°F food-safe silicone brush head is flexible to keep perfect contact with plate. Color-coded for easy identification.

M35601	60° Angle
M35602	Comb
M35603	Saw Tooth
M35604	5 mm Round Arch
M35605	3 mm Lancet Arch
M35616	9 mm Square Notch
M35617	2 mm Square Notch
M35618	Dual 4 mm Round Arch

PLATING SPOONS

18/8 stainless steel with satin finish handles hide wear. Dual micro-serrations on the handle offer better stability.

M35142	Saucier, 1 oz, 8½"
M35143	Petite Saucier, 0.4 oz, 7⅝"
M35138	Solid Bowl, 1.3 oz, 9"
M35140	Solid Bowl, 0.7 oz, 7⅞"
M35139	Slotted Bowl, 9"
M35141	Slotted Bowl, 7⅞"
M35160	Perforated, 9"
M35161	Perforated, 7⅞"
M35162	Spherification, 6⅞"

PRECISION PLUS™ PLATING TONGS

18/8 stainless steel. Designed with less tension to provide for greater control with more delicate foods.

M35232	Straight, 11¼"
M35230	Straight, 9⅞"
M35235	Straight, 6⅞"
M35233	Curved Tip, 11¼"
M35231	Curved Tip, 9⅞"
M35234	Curved Tip, 6⅞"
M35244	Fine Point w/Curved Tip, 6⅞"
M35245	Fine Point, Straight, 6⅞"
M35237	Offset, 7⅞"
M35236	Offset, 6½"
M35238	Flat Oval, 6⅞"

PLATING WEDGES

Provides the right amount of flexibility to keep the wedge tip firmly against the plating surface for precise lines and patterns.

M35606	3 mm Graduated Lancet Arch
M35607	Saw Tooth
M35608	5 mm Round Arch
M35609	4 mm Horseshoe Arch
M35610	45° Angle
M35611	Plain
M35612	4 mm Square Notch - 3 Gaps
M35613	5 mm Square Notch - 5 Gaps
M35630	Graduated Square Notch
M35631	5 - 15 mm Round Arch
M35632	Graduated Saw Tooth



MERCER
CULINARY®

Charcuterie



*Carrara Marble Pattern Plate
Stands Also Available.*

SIERRA MELAMINE SERVING BOARDS

Melamine serveware combines the cool appeal of marble with the warm look of wood. Designed to plate your signature charcuterie. Hickory Wood/Carrara Marble.

M127RCM-HWC Rectangular, 12" x 7", w/4½" Handle

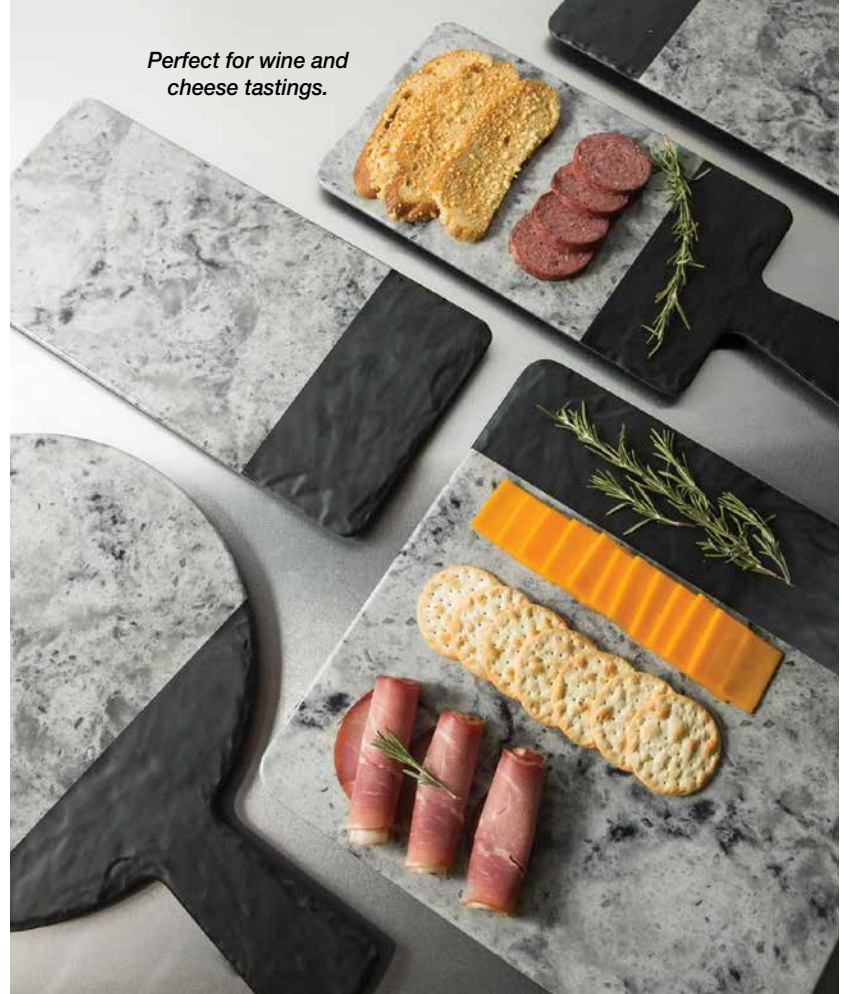
M12RWM-HWC Round, 12" dia, w/5" Handle

M13M-HWC Square, 13" sq

M714RCM-HWC Rectangular, 14¼" x 7"

*Also Available in
Alderwood/Carrara Marble.*

*Perfect for wine and
cheese tastings.*



HORIZON SLATE MELAMINE SERVING BOARDS

Lustrous marble combined with sleek black slate.

M12RWSM-BH Round, 12" dia, w/5" Handle

M127RCSM-BH Rectangular, 12" x 7", w/4½" Handle

M13SM-BH Square, 13" sq

M714RCSM-BH Rectangular, 14¼" x 7"

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Simply Elegant Charcuterie

An easy way to make a great impression, serving boards provide the perfect platform for a charcuterie platter. Marble and wood boards make an elegant display. Slate provides a dramatic backdrop and allows you to write the names of the meats and cheeses in chalk for easy identification.

- 1) Start with a variety of meats, something hard like salami, thinly sliced on the bias, and something soft and rich like a paté.
- 2) Make a pretty display by removing the casing and thinly slicing the meat.
- 3) Combine with several types of cheeses both hard and soft, spreadable varieties that provide different tastes and textures.
- 4) Add crackers, breads or crisps, enjoy!

Create a dynamic presentation with the striking appearance of Carrara Marble.



CAL·MIL

CARRARA MARBLE MELAMINE TRAYS

Dishwasher safe.

3629-712-81M 7" w x 12" d x 1/2" h

3629-1511-81M 14 3/4" w x 10 3/4" d x 1/2" h

3629-1813-81M 18" w x 13" d x 1/2" h

Food Presentation for Social Media



BAMBOO FLIGHT & SERVING BOARDS

Warm wood-like tones keep these bamboo products on the casual side and fit settings from breakfast buffets to catering to hotel foodservice.

BWF3 3 Tasting Wells + Pairing Well, 13 7/8" l x 6 7/8" w x 1 1/4" h

BWF4 4 Tasting Wells, 13 3/8" l x 3 3/8" w x 1 1/4" h

PK

8 ea

16 ea

Round Butcher Block Serving Boards Also Available.



Rosenthal
sambonet

Also Available in Bronze.

JUNTO STONEWARE

The exceptional charm of Junto's reactive glaze lies in the unique appearance of each piece.

SLATE GREY

21540-405251-60256

Plate, 6 1/8" x 6"

21540-405251-60265

Plate, 9 7/8" x 9 1/2"

21540-405251-60267

Plate, 10 5/8" x 10 1/4"

21540-405251-60352

Deep Plate, 8 3/8" x 8 1/4"

21540-405251-60715

Bowl, 6 5/8" x 6 1/4" x 1 3/4", 9 7/8 oz

21540-405251-62725

Oval Platter, 9 7/8" x 6 1/4"

21540-405251-64742

Cup, 3" x 3 1/8", 8 oz

21540-405251-64771

Saucer, 6" x 5 3/4"





Day or night, candlelight makes any setting more intimate and magical.

VINTAGE METAL LAMP BASES & GLOBES

Weathered, ruggedly chic and distinctly industrial lamps represent a fusion of style and personality. Gear™ base uses HD30 or HD36 fuel cells and 48C globe; Weld™ base uses HD17 or HD 26 fuel cells and 64C globe.

BASES

2817VM Weld™ Base, 2¾" dia x 2⅛"h

2800VM Gear™ Base, 3¾" dia x 2¾"h

CLEAR GLASS GLOBES

64C 2⅞" dia x 4½"h, Fits Weld™ Base

48C 3" dia x 5"h, Fits Gear™ Base

DISPOSABLE LIQUID WAX FUEL CELLS

Disposable cells are simple to use and labor saving. Made in USA. Clear plastic.

		PK
HD17	17 Hour, 2" dia x 2¼"h	48 ea
HD26	26 Hour, 2" dia x 2¼"h	60 ea
HD30	30 Hour, 2⅞" dia x 2¼"h	48 ea
HD36	36 Hour, 2⅞" dia x 2¾"h	24 ea





Casual Family-Style Dining

PROMOTE SOCIAL GATHERING

Featuring community style tables in a casual family dining restaurant creates a sense of togetherness that enhances the appeal of the neighborhood diner. Whether using long country style tables or several high tops along a common banquet-type seating, you can create an intimate family-style environment where everyone helps themselves to bountiful platters of shared main dishes and sides.

Good food, comfortable seating, ample table space and affordable prices continue to be the hallmarks of successful casual dining. Handcrafted beverages are a big hit, both alcoholic and non-alcoholic mixes, served in unconventional vessels or pared down to sampler sizes arriving on a flight. Whether simple or more complex, all of the elements of the tabletop tie together to create a cozy dining experience.



FIELDSTONE™

Walco Fieldstone is an application that gives flatware and select holloware items a unique burnished finish. Once applied, the result is a satin antique farm or industrial chic appearance.



Change any Walco upscale 18/10 flatware pattern or beverage server with this process.



BEFORE



AFTER

SWIRL MELAMINE DINNERWARE

Classic white melamine dinnerware featuring a captivating swirl embossment that catches the light and draws attention to your presentation. Dishwasher safe. Packed 6 each.

- DS8-W** Round Plate, 8" dia
- DS10-W** Round Plate, 10" dia
- DS45-W** Oblong Sauce Dish, 4 oz, 4½" x 3½"
- DS5-W** Oblong Bowl, 6 oz, 5" x 4"
- DS63-W** Oblong Bowl, 12 oz, 6¼" x 5"
- DS725** Oblong Bowl, 20 oz, 7¼" x 6½"
- DSM-W** Mug, 17 oz, 4" dia x 4¼"h
- DS85PB-W** Pasta / Soup Bowl, 12 oz, 8½" dia
- DS105PB-W** Pasta / Soup Bowl, 21 oz, 10½" dia

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Classic Tabletop



For More Marble Items,
Check Out Page 14.

SALT & PEPPER MILLS

2¼" dia x 6¼"h.

- C1437P-BH** Pepper, Black/Marble
- C1437S-WH** Salt, White/Marble

elite
Global Solutions



DIVERSIFIED
SERAMIC
CORPORATION

OVENWARE

Store, cook and serve in the same dish! Beautiful and durable serving pieces that survive extreme temperatures - freezer, oven and microwave! All products are oven and microwave safe. Fully vitrified. Lead free. Made in USA.

		PK
DC619	Round Pasta Bowl, 24 oz, 9¼" dia	1 dz
DC554	Oval Baker, 64 oz, 7½"w x 12½"l	1 dz
DC880	Rectangle Platter, 6¼"w x 13¾"l	6 ea
DC893	Square Dish, 24 oz, 7⅞"	2 dz
DC646	Coupe Bowl, 60 oz	1 dz
DCI-897-UW*	Square Plate, 10" sq	1 dz

* AVAILABLE IN ULTRA WHITE ONLY

*Available in a Wide
Range of Colors.*



CUBIC DISPLAY SYSTEM

A modern sleek design offers limitless versatility with multiple configuration options. Vertical height options maximize the serving area. Lightweight and portable. Black wood components enhance all decors.

- V904600** Stackable Support Cube, 9¹/₁₆"w x 9¹/₁₆"l x 6¹/₂"h
- V904975** Template for (6) Bowls, 29¹/₂"w x 19¹/₁₆"l
- V904680** Shelf, 7"w x 31¹/₂"l
- V904980** Display Crossbar, 4⁷/₈"w x 31¹/₂"l
- V22161** Melamine Slate/Granite Display Platter, 20⁷/₈" x 12³/₄"
- V904200** Full Size Wood Base, 22⁷/₁₆"l x 14⁹/₁₆"w x 5¹/₁₆"h
- V904300** Full Size Acrylic Roll Top Lid, 22⁷/₁₆"l x 14⁹/₁₆"w x 6⁷/₈"h
- V904800** Beverage Dispenser, 6³/₄ qt

To view Vollrath's additional configurations, visit vollrath.com/cubic.

Feed A Crowd

Communal dining isn't just about the furniture. You can promote an air of unity by serving food buffet style. Akin to a family reunion, guests can help themselves to their favorite foods and sample flavors they may not have tried without the convenience of your buffet offering. Innovative buffet components integrate seamlessly with your decor, making today's buffet a modern move to feed a hungry crowd.



Menu-Specific Trends

MENU MAKE-OVERS

Many of the trends of the past few years are making it onto menus as standard fare. Pickled and fermented vegetables and other foods can transform a once boring recipe into a flavorful discovery. Many other foodie trends such as Locavore (menus that consist mainly of locally grown or sourced food), Meals in a Bowl (including mains and side dishes, because everything just tastes better in a bowl), Taco Fever (because regional tastes and authentic flavors are popular year-round), Veg-Forward (the vegetable-centric movement, where veggies take center stage) and Bar Bites (from sophisticated classy bites to down-home, deep-fried cheesy bites) are anticipated to grow in 2017.

TACO TAXI™ SERVERS

Make your presentation stand up in style. Perfect for prep and presentation; keeps your tacos upright without rolling. Works with soft shell and hard shell tacos. Stainless steel. Dishwasher safe. Packed 12 ea.

SOLID	WIRE	PATTERNED	
TRS12	TRW12	TRSP12	Holds 1-2 Tacos
TRS23	TRW23	TRSP23	Holds 2-3 Tacos
TRS34	TRW34	TRSP34	Holds 3-4 Tacos



WIRE

SOLID



PATTERNED

Hot For Tacos

With over four and half billion tacos sold in the USA last year, it looks as if Taco Fever is a hot trend that is quickly becoming a staple. Keeping food hot and ready makes serving tacos to hungry customers quick and easy.

The portability of induction rethermalizers make them a great choice for keeping ingredients at their optimum temperature. Whether from a food truck, food court or casual style restaurant, taco fever is at high demand.

TACO HOLDERS

Brushed stainless steel taco holders improve food presentation and reduce mess. These holders will not bend or rust. Stands can be inverted to add versatility.

TH-2/SS	Holds 1 to 2 Tacos
TH-3/SS	Holds 2 to 3 Tacos



SAF-T-KNIFE® STATION JR.

Sanitary, safe and secure storage for kitchen knives is easy to disassemble and clean. Protects knives from contamination and accidents. Clear-view door makes selecting the right knife easy. Dishwasher safe. Holds 4 to 6 knives and a sharpener. NSF.

STK1006 8.3" x 14.5" x 4"

san jamar
smart. safe. sanitary.

EASY CHOPPER 3™

Minimize prep time for taco toppings. Color-coded blade assemblies and push blocks simplify change-outs. Revolutionary push-block "gaskets" reduce cleaning time. Tall, sprawling base allows room for a 1/6 or 1/3 size pan. Commercial-grade aluminum construction with a weighted ergonomic handle and high-tension stainless steel blades. 9 3/4" w x 12" d x 19 1/2" h. Made in USA. NSF.

57500-1 1/4" sq Cut

57500-2 3/8" sq Cut

57500-3 1/2" sq Cut

57500-4 1" sq Cut

Slicing Models Also Available.



nemco | FOOD EQUIPMENT

COLD CONDIMENT CHILLERS

Keep toppings chilled with thermoelectric technology that effectively holds at required temperatures. Compact enough to adapt to virtually any counter space. Cast aluminum and stainless steel construction is durable and easy to clean. Stainless steel pans come with clear hinged lid. NSF. 15" w x 9 1/4" d x 11 3/4" h.

9020 Chiller Only

9020-1 Chiller w/(1) 1/2 Size Stainless Pan

9020-2 Chiller w/(2) 1/2 Size Stainless Pans

9020-3 Chiller w/(3) 1/2 Size Stainless Pans

**SAF-T-GRIP® 4-BOARD SYSTEM**

HACCP color grip corners allow color-coding to minimize cross-contamination. Food safety hook for sanitary transport and storage. Integrated ruler for efficient portioning. Includes four white boards with one each of the colored grips: Green, Yellow, Red, and White. NSF.

CBGW152012QS 15" x 20" x 1/2"

MUDDLERS

Helps break through fruits, herbs and other ingredients to add a burst of flavor.

STAINLESS STEEL

- M630** 7", Stainless Steel w/Serrated End
 - M640** 8½", Stainless Steel w/Serrated End
- PLASTIC**
- M700** 8½", Black Plastic
 - M800** 9¾", Black Plastic w/Serrated End

WOODEN

- M888** 8", Brown Wood
- M1111** 8", Blond Wood w/Serrated End
- M1010** 10", Brown Wood



Pair your tacos with a fresh mojito.

CONDIMENT HOLDERS

Fits on standard mixing rails or prep tables.

HOLDS (6) 1 PINT INSERTS

- CHD003** Black Tray w/Hinged Lid, Ice Cooled

HOLDS (6) 1 QUART INSERTS

- CD0260** White Tray w/Roll-Top Lid



Our condiment holders can be used for a variety of items ideal for keeping your taco condiments fresh.



MOLCAJETES

Authentic looking black molcajetes in break-resistant resin. Packed 4 each.

- MOL-10** 4 oz, 4" dia
- MOL-4** 10 oz, 5½" dia

MIRAGE® INDUCTION RETHERMALIZERS

Great for refried beans and melted cheese. No water required, faster retherm times and better temperature control. Digital controls set temperatures in °F and °C, or use presets available. 120V. Available in Red (40) or Natural (10). NSF, cULus, and FCC.

- 74701** 7 qt, 11⅞" x 13½"
- 741101** 11 qt, 13⅞" x 13½"



Unique stirring indicator reminds operators when to stir.



Outperform every day.™

To view Vollrath's complete line of rethermalizers, visit vollrath.com/induction.

nemco® | FOOD EQUIPMENT



EASY-SLICER™ VEGETABLE SLICERS

Simplify slicing and reduce bruising of vegetables and fruits. Unique, adjustable, stainless steel blade provides a full range of slicing options for extra versatility and convenience. NSF. 12½" w x 11" d x 16½" h.

- 55200AN** Adjustable Cut
 - 55200AN-B** Adjustable Cut w/Base
 - 55200AN-4** ¼" Cut
 - 55200AN-6** ⅜" Cut
 - 55200AN-8** ½" Cut
- Shredder Models Also Available.**



Quickly turn zucchini and other firm vegetables into low-carb noodles.

EASY VEGETABLE NOODLER

Super fast and labor efficient. Easy to use and clean. Sand-cast aluminum construction. NSF.

- 55050AN-P** 5½" w x 22" d x 9" h



Eat Your Vegetables

There's been a shift in consumer's eating habits, opting for veg-centric plates of fresh-from-the-farm produce, seasoned and cooked to perfection. Chefs use the complete produce from root-to-stem, and throwaways like carrot tops and parsley stems are transformed into sauces or become part of the flavor-layering build. These culinary techniques are changing expectations of what produce can look and taste like, offering menu flexibility such as bar snacks, shareables, sandwiches, sides and center-of-the-plate dishes.

REDCO® INSTACUT™ 5.0

Pop-in pop-out thermoset blade is easy to clean, never needs adjustment and will never corrode. Tall base designed to fit containers up to 6" high. A full 5" square cutting area fits large fruits and vegetables. 2-year limited warranty (excludes Redco® blades). NSF.

- 55000** ¼" Dice
- 55001** ⅜" Dice
- 55002** ½" Dice

To view Vollrath's complete collection of food processing tools and equipment, visit vollrath.com.



Outperform every day.™





5-BLADE MANDOLINE SLICER

Made of ABS plastic with stainless steel blades. Features an oversized hand guard for safety. The versatile body can be used upright, extended or over a bowl. Adjustable slice thickness from $\frac{1}{16}$ " to $\frac{3}{16}$ ". Includes three rotating julienne blades ($\frac{1}{8}$ ", $\frac{1}{4}$ ", and $\frac{1}{2}$ "), serrated blade, and straight blade.

A4982171 5"w x 12 $\frac{3}{4}$ "l x 5 $\frac{1}{2}$ "h



MANDOLINE/GRATER WITH CONTAINER

Made of ABS plastic with stainless steel blades. Oversized hand guard. SAN container base has non-slip feet and can be used to store hand guard. Includes two straight blades ($\frac{3}{8}$ " and $\frac{1}{16}$ "), serrated blade, julienne blade and two-way coarse shredding blade.

A4982176 4 $\frac{3}{4}$ "w x 12"l x 4"h



SPIRAL VEGETABLE SLICER

Includes straight blade, angel hair shredder blade, shredding blade, chipping blade and a metal pin that creates accordion-type cuts when used with the straight blade.

A4982800 5 $\frac{5}{8}$ "w x 9 $\frac{3}{8}$ "l x 5 $\frac{5}{8}$ "h



MANUAL TOMATO CRUSHER & BERRY ATTACHMENT

Made of heavy-duty tin, this classic tomato squeezer is used to extract juices and pulp from tomatoes. The stainless steel hopper will accommodate a substantial amount of tomatoes at one time and the clamp base can be used with most work surfaces. Optional berry crusher attachment interchanges with the worm and sieve to keep out smaller seeds.

A4982150 Manual Tomato Crusher

A4982151 Berry Crusher Attachment



Hamilton Beach
COMMERCIAL

NUTRIFRESH™ VACUUM PACKAGING MACHINE

Durable stainless steel housing. One-touch operation. Extra-long seal bar fits wide bags or two smaller bags at once. Transparent lid for easy bag alignment. 120V. cETLus.

HVS400 19"w x 12¼"d x 6"h



Perfect for pickling
and ferments!

APOTHECARY JARS

Perfect glass jars for presentations, displays and storage. Packed 12 ea.

HMMJ2 2½ oz, 1¼" dia x 3½"h

HMMJ4 4 oz, 1¼" dia x 3¼"h

HMMJ5 5 oz, 2¼" dia x 3"h

HMJ4 16 oz, 3½" dia x 4"h

Other Sizes Available.



Tickled For Pickles & Ferments

Popular food trends of 2017 include the art of pickling and fermenting. Fermenting is an ancient food preparation technique that offers a salty-savory flavor to complement a variety of dishes, including cheeses, breads and vegetables. Fermented foods, which are rich in good bacteria, play an important role in a healthy and balanced diet. They help us better digest our food, and even synthesize nutrients, such as vitamin K, in our intestines. Kimchee, a Korean staple that is becoming increasingly popular in the West, has been linked to a decreased risk of obesity and cancer as well as a reduction in cholesterol levels.

Benefits of Pickling & Fermenting

- 1) Enhances the vitamin content of the food.
- 2) Preserves and sometimes enhances the enzyme content of the food.
- 3) Improves nutrient bio-availability in the body.
- 4) Improves the digestibility of the food and even cooked foods that are consumed along with it!

Veg-Forward



XL® VARIABLE SPEED BLENDER

VITA-PREP™ 3

Newly designed 3 peak output HP motor features improved thermal capabilities. Variable speed control and advanced cooling fan. 3 year warranty on motor base parts and a 1 year warranty on labor. NSF, cULus.

62826 64 oz BPA-Free Container



XL® VARIABLE SPEED BLENDER

Powerful 4.2 hp motor with pulse function. Includes an accelerator tool. Made in USA. 3 year warranty on motor base parts and 1 year warranty on labor. NSF, cULus, CE.

5201 192 oz and 64 oz Containers



VITA-PREP™ 3

HIGH PERFORMANCE BLENDER

Stainless steel blade. Powerful 2.4 peak motor. Variable speed dial, 4 timed settings and pulse function. 120V. cETLus, NSF.

55000 64 oz BPA-Free Container

Excellent for both drinks and food.



Includes tamper for preparing spreads and frozen desserts.



Step up your sandwich making game by pressing breads, wraps and tortillas.



PANINI PRESSES

Stainless steel bases offer long lasting service. Detachable front drip tray. Even heat distribution on top and bottom plates. Control top and bottom heat separately with the Panini XL model. Thermostatically controlled up to 570°F. Choose from grooved, smooth or mixed cast iron plates. 1 year parts and labor warranty. cULus.

SAVOY	13"w, 10" x 9½" Work Surface, 120V, 1 Head
PANINI	17"w, 14" x 9½" Work Surface, 120V or 208/240V, 1 Head
PANINI XL*	16"w, 14" x 14" Work Surface, 120V or 208/240V, 1 Head
MAJESTIC	24"w, 21" x 9½" Work Surface, 208/240V, 2 Heads
DIABLO	33"w, (2) 14" x 9½" Work Surfaces, 208/240V, 2 Heads

*Includes 4" legs

Create unique appetizers & desserts with broiling feature.



TEMPEST COUNTERTOP CONVECTION OVEN WITH BROILER

All stainless steel. Insulated exterior and door. Rear fan and heater assembly ensures quick and uniform baking. Thermostatically controlled up to 480°F. Turboquartz® high speed quartz heating elements for melting and browning. Includes 3 shelves and 1 bake pan. 120 minute timer. Insulated body with double glass door. 22"w x 22"d x 14"h. 1 year parts and labor warranty. cULus.

FC-33/1	120V
FC-33	208/240V

Half Size Convection Ovens Also Available.

EQUIPEX LTD.



Demonstrate crepe making right in front of your customers.

ELECTRIC CREPE MACHINES

Cast iron plates with protective ceramic finish. Equipped with batter spreader. Thermostatically controlled up to 570°F. 1 year parts and labor warranty. cULus.

Crepe Kits and Topping Warmers Also Available.

350FE	17" dia x 6¼"h, 13¾" dia Work Surface, 120V
350E	18"w x 19"d x 9½"h, 13¾" dia Work Surface, 208/240V
400E	18"w x 19"d x 9½"h, 15¾" dia Work Surface, 208/240V
400FE	17"w x 6¼"h, 15¾" dia Work Surface, 208/240V
400ED	34"w x 19"d x 9½"h, (2) 15¾" dia Work Surfaces, 208/240V



PROFESSIONAL INDUCTION COOKERS

Stainless steel casing. Superior airflow and cooling fans for all day use. Easy-to-clean capacitive touch controls. Removable grease filter. 25½"w x 16"d x 3¾"h. Front to back models available. 208/240V. 2 year parts and labor warranty. ETL, cETLus.

GL2-3500	3.5KW, 15/17 Amps
GL2-5000	5.0KW, 15/18 Amps
GL2-6000	6.0KW, 25/29 Amps

Great for everything from breakfast to stir-fry to pasta.



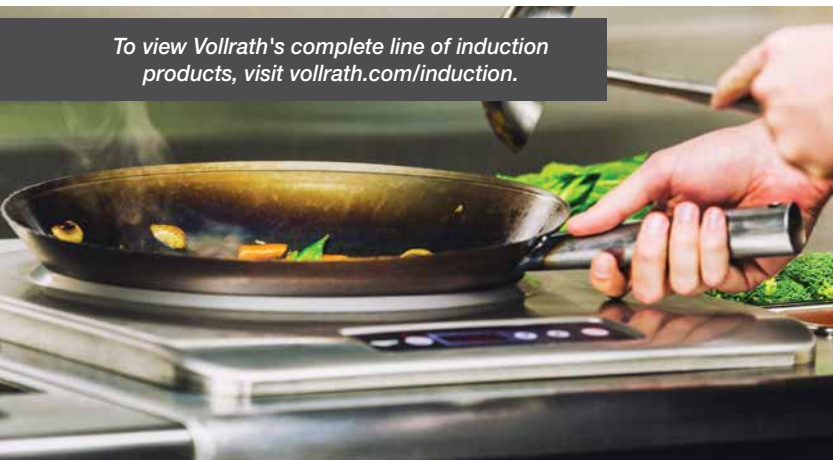
RIBBED BOWLS

Satisfy your guests craving for meals in bowls. These beautiful ribbed bowls are the perfect size to savor all the flavors and textures with every bite. Oven and microwave safe. Made in USA. Packed 1 dz.

DC792 20 oz, 6" dia
DC795 42 oz, 7³/₈" dia

Available in a Wide Range of Colors.

To view Vollrath's complete line of induction products, visit vollrath.com/induction.



COUNTERTOP INDUCTION WOK RANGE

A safe, flameless and highly efficient induction range that has the power to heat to true wok temperatures. Range includes one 14" carbon steel wok, additional wok is also available. NSF, cULus, FCC. USA Made.

6958301 Range, 17"w x 20¹/₈"d x 8¹/₄"h
58814 Carbon Steel Wok Pan, 14"
69584 S/S Template for Drop-In Induction Range, 22"w x 19"d



Outperform every day.™

Lick The Bowl

Perfect for driving profits, meals in bowls take less time to plate and can be completely customized to each individual's taste. There are plenty of benefits that come with bowls, such as portability, versatility, and healthy eating. Meals include a base of grains such as rice, quinoa or greens and topped with ingredients like roasted sweet potatoes, slices of avocado, nuts and seeds. Delicious and nutritious, the ingredients are prepared separately and then combined according to color, textures and flavor.

The Homer Laughlin China Co.



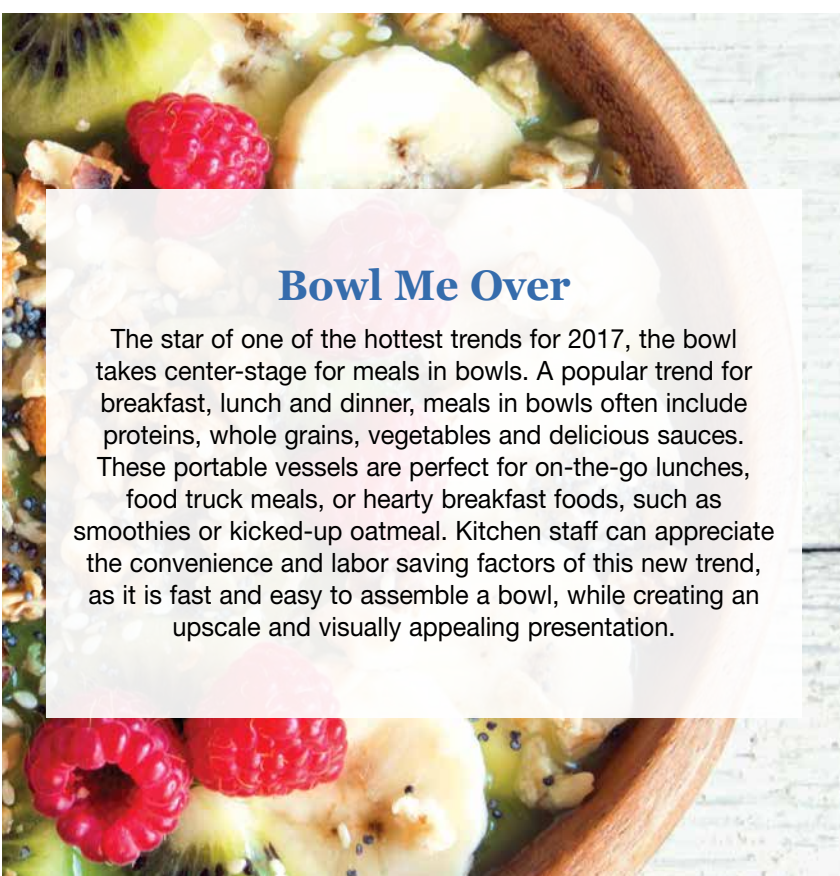
Trending Now: The Everything Bowl!

BOWLS ON A ROLL

The new trend in dining is the allure and convenience of meals in bowls. Fill big, deep bowls with whole grain and vegetable combos. Use the wide, shallow bowls for salads and pasta. These thick-walled rustic bowls are perfect for hearty soups. Arctic White.

		PK
18910000	Mediterranean Pasta Bowl, 24 oz, 12"	1 dz
08010000	Options Bowl, 48 oz, 10 $\frac{5}{8}$ "	1 dz
25610000	Bravo Bowl, 13 oz, 5 $\frac{3}{8}$ "	3 dz
44110000	Large Venetian Pasta Bowl, 19 oz, 11"	1 dz
55910000	Bistro Bowl, 38 oz, 7 $\frac{1}{2}$ "	1 dz
110610000	Medium Coronet Bowl, 8 oz, 8"	1 dz
112810000	Small Rice Bowl, 14 oz, 5 $\frac{1}{8}$ "	3 dz
112910000	Large Rice Bowl, 23 oz, 6"	1 dz

Many More Shapes and Sizes Available. Ask Your HLC Representative for Details.



Bowl Me Over

The star of one of the hottest trends for 2017, the bowl takes center-stage for meals in bowls. A popular trend for breakfast, lunch and dinner, meals in bowls often include proteins, whole grains, vegetables and delicious sauces. These portable vessels are perfect for on-the-go lunches, food truck meals, or hearty breakfast foods, such as smoothies or kicked-up oatmeal. Kitchen staff can appreciate the convenience and labor saving factors of this new trend, as it is fast and easy to assemble a bowl, while creating an upscale and visually appealing presentation.

Also cooks oats, grits, mac & cheese and other similar foods.



RICE COOKER/WARMER

Insulated, double-wall, stainless steel construction. Digital control panel. Has simmer feature and keep warm mode. Evenly cooks and keeps rice warm up to 8 hours. Heavy duty nonstick inner pot with handles. Measuring cup and paddle included. 2 year parts and labor. 240V. cETLus, ETL.

37590 90 Cup Capacity





CAL·MIL

Additional Accessories
Also Available!

MADERA CRATE SYSTEM & ACCESSORIES

Create a charming farm-to-table feel with this crate system and accessories. Each piece features Madera reclaimed wood.

3628-4-99	Riser, 12"w x 12"d x 4"h	PK	3714-99	Jar Organizer, 13½"w x 4½"d x 4¾"h	PK
3628-10-99	Riser, 12"w x 12"d x 10"h	1 ea	3593-10-99	Chalkboard Bowl, 10" sq x 5"h	1 ea
1435-1224-99	Shelf, 24"w x 12"d x ½"h	1 ea	3489-46-99	Chalkboard Signs, 4"w x 6"h	1 ea
3723-13	Black Shelf Brackets	2 ea			

SEPIA™ DINNERWARE

This richly pigmented dinnerware is manufactured with a glazing process that ensures a handmade look, with slight color variations from piece to piece.

25641439	Bravo Bowl, 13 oz, 5½"	PK	3 dz
104441439	Flipside Oil Dish, 5"		3 dz
104541439	Flipside Rectangle Tray, 11¼" x 6¾"		1 dz
131041439	Flipside Plate, 10½"		1 dz
131341439	Flipside Pasta, 62 oz, 11¼"		1 dz
131941439	Flipside Triangle Plate, 8¾"		1 dz
132241439	Flipside Mug, 14 oz		1 dz
131641439	Flipside Grapefruit, 17 oz, 6½"		2 dz
133041439	Flipside Square Plate, 8¾"		1 dz

Other Shapes Available.

The Homer Laughlin China Co.





HALCYON DINNERWARE

A dinnerware collection that is perfect for a variety of cuisines and food styles. Durable bone white melamine provides artful plating choices. Resistant to staining, breaking and chipping. Safe for temperatures up to 212°F. Dishwasher safe. 2 year warranty. NSF.

		PK
HAL0202	Flared Rim Appetizer Cup, 5½", 18 oz	1 dz
HAL0402	Round Pasta Bowl, 12", 6 oz	1 dz
HAL0502	Angled Appetizer Cup, 5", 11 oz	1 dz
HAL1002	Square Rim Plate, 10½"	1 dz
HAL1302	Small Lily Bowl, 7¾" x 7" x 3", 3 oz	1 dz
HAL1702	Serving Platter, 11½"	1 dz
HAL2102	Handled Sauce Bowl, 4½", 2 oz	2 dz
HAL2302	Oval Low Bowl, 12", 5 oz	1 dz
HAL2402	Small Serving Plate, 10½" x 6½"	1 dz
HAL2602	Sleigh Tray, 13" x 6½"	1 dz
HAL3102	Spoon Bowl, 2½", 1 oz	4 dz

Other Shapes and Sizes Available.

CARLISLE
FOODSERVICE PRODUCTS

A person is shown from a high-angle perspective, sitting on a sandy beach. They are holding a clear plastic container filled with a salad of green beans, cherry tomatoes, and leafy greens. They are using a black plastic fork to eat. In the background, another person is partially visible, holding a black plastic container with a salad. The overall scene is bright and sunny, suggesting an outdoor dining experience.

Carry-Out & Delivery

CATERING TO THE MASSES

Delivery and carry-out are popular dining options that can add convenience and simplicity to an otherwise hectic day. Solving the problem of, “what’s for dinner?”, carry-out and delivery make it easy for everyone in the household to eat what they like and not be bothered with cleaning up afterwards. In addition to the popularity of carry-out, a recent 2016 survey found that 20% of consumers use food delivery at least once a week.

Even if you don’t have the labor force to provide your own delivery, there are outside companies that can provide this valuable service. Third party delivery companies have seen an upswing in the number of customers requesting food deliveries in 2017. These organizations work with a variety of venues making it easy for any restaurant, no matter the size and number of employees, to offer food delivery to their customers at a relatively low cost. This gives restaurants the added opportunity to service a larger demographic of customers, whether or not they live close by.



FAST CASUAL CATERING SET

Increase your revenue with express catering for luncheons, gatherings, parties and more. Fast casual catering set delivers every serving element in one convenient, cost-effective package. 9 complete sets include: 9 chafing dish wire racks, 9 aluminum water pans, 18 half-size aluminum food pans, 18 half-size aluminum food pan lids, 9 serving sporks and 9 serving tongs.

70168
70152

Fast Casual Catering Set, Pk 9 Sets
Wire Racks Only, Pk 18 ea



GREEN ETHANOL GEL CHAFING FUEL

Made from renewable resources. Clean burning, biodegradable formula endorsed by the Green Restaurant Association. Packed 72 ea.

20108 2 Hour Burn Time



POWER HEAT® CHAFING FUEL

Methanol gel. High power heat for short events that allow for little set-up time. Most economical gel fuel. Ideal for meats, poultry, appetizers, soups, stews. Packed 72 ea.

20102 2 Hour Burn Time



PROSERVE® LIGHTWEIGHT INSULATED CARRIERS

Eliminate the headaches and backaches of transporting food and beverages. Lightweight and stylish design. Rigid construction allows carriers to be stacked. Durable nylon exterior resists tearing and staining. Dishwasher safe. Aluminum runners for pan support on end loader carriers.

END LOAD CARRIERS

FG9F1200CGRAY Full, (3) 2½" or (2) 4"d Pans

FG9F1300CGRAY Full, (5) 2½" or (3) 4"d Pans

FG9F1400CGRAY Full, (7) 2½" or (4) 4"d Pans

TOP LOAD CARRIERS

FG9F1500CGRAY Half, (3) 2½" or (2) 4"d Pans

FG9F1600CGRAY Full, (5) 2½" or (3) 4"d Pans

DOLLY W/RETENTION STRAP

FG9F1900BLA 325 lb Capacity



Large identification window allows for easy labeling of orders, dates, and temperatures.

PROSERVE® PROFESSIONAL DELIVERY BAGS

Durable, commercial-grade nylon exterior will not deteriorate with use and offers years of performance. Commercial-grade zippers and hook and loop closures protect food while metal grommets release excess steam to maintain food quality. Commercial dishwasher safe, with hanging loop for proper drying.

- FG9F3500** Pizza Bag, Holds (2) 16" Pizzas
- FG9F3600** Pizza Bag, Holds (4) 12" or (3) 14" Pizzas
- FG9F3700** Pizza Bag, Holds (4) 16" or (3) 18" Pizzas
- FG9F3800** Pizza/Catering/Sandwich Bag, Holds (6) 12" to 14" Pizzas
- FG9F3900** Pizza/Catering/Sandwich Bag, Holds (6) 16" Pizzas
- FG9F4000** Sandwich Bag, Holds (15) 12" Sub Sandwiches

CONVERTIBLE UTILITY CART

Ideal for catering—innovative design converts from a utility cart to a platform truck in just seconds. Recessed top helps keep items secure during transport. Ergonomic handle. Foot pedal to fold cart for storage. Four 5" non-marking casters, 2 fixed and 2 swivel.

FG430000BLA 45.2"l x 23.8"w x 34.4"h



Narrow profile easily navigates through doorways and hallways.



C5 4 SERIES INSULATION ARMOUR™ PLUS HEATED HOLDING CABINETS

Patented insulation technology replaces traditional sheet metal exterior with foamed-in-place polyurethane polymer panels. Forced convection design gently circulates hot air for improved temperature consistency. Thermostatically controlled, 200°F maximum operating temperature. cULus, NSF, ENERGY STAR®. 30" w x 33" d x 69½" h.

C549-ASFS-U Universal Slides
C549-ASFS-L Lip Load Slides



*Ultra lightweight with
8 convenient handles!*



MIGHTYLITE™ INSULATED FRONT-LOAD PAN CARRIERS

Attractive, ultra-light advanced polymer foam construction. Keeps food safe for 5+ hours. 270° swing door with flexible integrated seal snaps shut and helps retain temperature. Label holder / whiteboard for identifying carrier contents and destination. Includes one wire caddy with every carrier to help organize and hold common temperature maintenance tools and other odd shaped items such as quart containers.

CARRIERS - 17¼" w x 27" d

ML300 Holds (3) 4" d Full-Size Pans, 19¼" h

ML400 Holds (4) 4" d Full-Size Pans, 25¼" h

OPTIONAL ACCESSORIES

MLD1 Dolly w/Strap, 20¾" w x 29¼" d x 9½" h

MLP1 Thermal Partition, 13" x 21" x 1½"

MLC1 Wire Caddy, 13" x 21" x 1"

A commercial kitchen with stainless steel counters, shelves, and a sink. In the foreground, there are several recycling bins: a blue one on the left, a black one in the middle, and a green one on the right. A white text box is overlaid on the center of the image.

Zero Waste

THE HASTE FOR ZERO WASTE

Discovering innovative solutions for diverting waste streams is a challenge faced by many operators in the foodservice industry. Setting up recycling stations for organic waste and other materials can benefit your restaurant, your community and the environment. One of the main goals is to reduce the amount of food waste generated, by doing a better job of equalizing the supply and demand factors associated with the preparation, cooking, serving and storage of food. This also includes providing safe transportation for temperature-sensitive food during off-site service to avoid spoilage and waste.

Consider adding a recycling station for aluminum, plastic and paper recyclables. Train your staff in ways to reduce waste, by utilizing entire portions of meats and vegetables not only as main dishes and sides but also for garnishes and toppings. Keep foods safely stored with the use of proper labeling and be sure to monitor how long food has been holding by using timers and thermometers.

UR-CUT™ KNIVES

Moldable handle forms to the user's grip making the knife more comfortable to use. Blades are proprietary DEXSTEEL™ stain-free, high-carbon steel and are individually ground and honed to the ultimate edge. Hand wash only. Made in USA. NSF.

- 25443** Cook's Knife, 8"
25433 Cook's Knife, 10"

DEXTER
 THE EDGE SINCE 1818

The handle you make your own!



IMAGE 1



IMAGE 2

CREATE UR CUSTOM GRIP!

1. Remove your knife from the package.
2. Use oven mitt or pliers to hold the blade. **DO NOT HOLD BLADE WITH YOUR BARE HAND.** Dip the handle in boiling water to just cover the handle without the knife touching the sides or bottom of the pot. (See Image 1.)
3. Hold it in the water for 2 minutes.
4. Remove from the water and dip in cold water for 1 second. Grip the handle as you would if using it and squeeze.
5. Dip the handle in cold water for 10 seconds to maintain shape. Let cool before using. (See Image 2.)





SAFE ICE HANDLING

Double up on ice protection with these essential ice handling tools. The Saf-T-Ice® Tote features a Tri-Grip™ design for controlled handling at any level. Saf-T-Scoop® & Guardian™ System with removable drainage cap and mounting accessories features two Germ Guards™ to prevent hand contact with ice. Easily mounts on inside or outside of bins for convenient storage. NSF.

- SI6000** Saf-T-Ice® Tote, 6 Gallon Capacity
- SI7000** Saf-T-Scoop® & Guardian™ System, 12-16 oz Capacity

SAF-T-LABEL™ DISPENSER

Organize and dispense up to (11) 1" wide or (5) 2" labels. The dispenser easily separates labels from paper backing while protecting label rolls from messes. Features integrated storage for a writing utensil and brackets for hanging. NSF.

STL511 19.96"w x 5.13"d x 7.02"h

Commercial-grade suction cup feet hold securely to countertop.



KLEEN-PAIL® CLEANING & SANITIZING PAILS

Meets HACCP dedicated use guidelines for cleaning and sanitizing cloths used to wipe down surface areas. Durable, robust handle design prevents handle from coming off. Specify Green (GN) pail for cleaning solutions and Red (RD) pail for sanitizing solutions.

KP196 6 qt Capacity

DIGITAL SCALES

Portion control is essential for the foodservice professional. These scales are designed for durability in a busy commercial kitchen and engineered for accuracy.

- 1020NFS** Precision Measurement Scale,
11 lb x 0.1 oz / 5 kg x 1 g / 175 fl oz x 0.1 fl oz / 5000 ml x 1 ml
- TE10CSW** Waterproof Portion Control Scale,
Dry: 10 lb x 0.05 oz / 10 lb x 0.002 lb / 160 oz x 0.05 oz / 5000 g x 1 g
Liquid: 160 fl oz x 0.05 fl oz / 5000 ml x 1 ml
- TE10T** Portion Control Scale with Tower Readout,
Dry: 10 lb x 0.002 / 160 oz x 0.05 oz / 5000g x 0.001 kg /
Liquid: 169 fl oz x 0.05 fl oz / 5000 ml x 1 ml

WATERPROOF
PORTION SCALE



PORTION CONTROL SCALE
WITH TOWER READOUT



PRECISION
MEASUREMENT SCALE



DIGITAL THERMOMETERS

From delivery truck to dining table, Taylor's precision thermometers are the best way to ensure temperature safety standards. Each features a 1½ mm FDA recommended step down probe and includes batteries. NSF.

- 9877FDA** Compact Waterproof Thermometer, -4°F to 450°F
- 9867FDA** Thermocouple Thermometer, -40°F to 572°F
- 9878E** Slimline Pocket Thermometer, -58°F to 500°F

TAYLOR.

THERMOCOUPLE
THERMOMETER



COMPACT WATERPROOF
THERMOMETER



SLIMLINE POCKET
THERMOMETER



VACUUM PACK MACHINES

In-chamber vacuum packing is excellent for marinating, food safety and food storage. Vollrath units use Busch vacuum pump. 40831 and 40833 include a desired time control feature. Sensor control and liquid control available on some units. ETL, cETLus.

40831
17¹/₁₆" x 21³/₁₆" x 14³/₁₆".
12" seal bar.

40833
19⁷/₁₆" x 20³/₁₆" x 15¹/₁₆". Dual
16" seal bars. 10 programs.

40834
19⁷/₁₆" x 20³/₁₆" x 18". Dual 16" seal
bars. 20 customizable programs.

VOLLRATH®

Outperform every day.™



To view Vollrath's complete line of vacuum pack machines and accessories, visit vollrath.com.

REACH-INS

Standard stainless steel front, with aluminum end panels and interior. Features magnetic snap-in door gaskets, hinge-activated interior lighting, and electronic controller with digital display and hi-low alarm. (3) heavy-duty epoxy coated steel shelves per section. Casters included. 35 $\frac{3}{8}$ "d x 82 $\frac{1}{4}$ "h. Made in USA. 115V. ETLus, NSF.

REFRIGERATOR

2R 52"w, (2) Section, (2) Full Doors

FREEZER

1F 26"w, (1) Section, (1) Full Door

Continental
Refrigerator



GRIDDLE STAND REFRIGERATOR

Stainless steel interior and exterior. Heavy-duty drawer track with built-in safety clips holds up to 250 lb. 4" casters with support plates. 600 lb top weight capacity. 115V. cETLus, NSF.

DL48G

48"w x 34 $\frac{1}{4}$ "d x 26 $\frac{3}{8}$ "h

(2) Drawers



PIZZA PREP TABLE

Heavy gauge stainless steel top, front and end panels and aluminum interior. Expansion valve for quick recovery, optimum coil defrost with a built-in, off-cycle defrost system. Includes extra-wide 19" high density, full length nylon cutting board and 5" high swivel casters with brakes. Made in the USA. cETLus, NSF.

CPA68-D

68"w x 36 $\frac{1}{4}$ "d x 39 $\frac{7}{8}$ "h

(4) Drawers, (1) $\frac{1}{2}$ Door



MIGHTY TOP SANDWICH UNIT

Cabinet construction consisting of stainless steel front, top and end panels and aluminum interior. Field rehingable doors. Maintains 33° to 41°F. 10" deep full length nylon cutting board. Comes with (24) $\frac{1}{8}$ size, 4" deep pans. Can accommodate up to 6" deep pans. 115V. 5" casters. Made in USA. ETLus, NSF.

SW60-24M

60"w x 35"d x 42 $\frac{1}{4}$ "h,

(2) Doors, (2) Shelf



CAMWEAR® POLYCARBONATE FOOD PANS

Withstands temperatures from -40° to 210°F. Has both standard and metric graduation markings. Non-stick smooth interior. Stacks without wedging or sticking. Color: Clear (135) or Black (110). NSF. Packed 6 ea.

FULL SIZE PANS - 20⁷/₁₆" X 12³/₄"

12CW 2"d, 8.9 qt

14CW 4"d, 13.7 qt

16CW 6"d, 20.6 qt

18CW 8"d, 27 qt

HALF SIZE PANS - 12³/₄" X 10⁷/₁₆"

22CW 2"d, 4.1 qt

24CW 4"d, 6.3 qt

26CW 6"d, 9.4 qt

28CW 8"d, 12.4 qt

Other Sizes Available.

SEAL COVERS

Designed exclusively to fit Camwear® Polycarbonate Food Pans. Translucent Seal Covers feature an inner seal that provides superior spill resistance. Packed 6 ea.

10PPCWSC Full Size

20PPCWSC Half Size

Other Sizes Available.



Store, transport & serve with these versatile pans.



*Indoor Model with Stainless Steel
Exterior Also Available.*

CONFIGURE™

Decorative indoor and outdoor containers with sleek, smooth surfaces and contoured edges. Lockable, easy-access front door. Internal door hinge helps maintain a neat, clean appearance. Rigid plastic liners with handles have built-in venting channels to make liner removal easier. Outdoor containers feature a rain hood to protect against natural elements. Grey Stenni exterior.

INDOOR	OUTDOOR	
1961620	1961718	15 Gallon
1961627	1961725	25 Gallon
1961506	1961742	33 Gallon
1961683	1961749	45 Gallon



BRUTE® RECYCLING CONTAINERS & DOLLY

Innovative venting channels take the strain out of liner removal. Rounded, reinforced handles resist tearing or damage from even the heaviest loads. Reinforced base is specifically engineered to be dragged over rough surfaces, extending life and overall durability even in the toughest environments.

- 1926828 20 Gallon Container, Dark Green
- 1788472 32 Gallon Container, Green
- FG264000BLA Dolly, Black, 250 lb Capacity, Fits 20 & 32 Gallon BRUTE® Containers

UNTOUCHABLE® SQUARE RECYCLING CONTAINER

Durable and crack resistant, even under tough indoor / outdoor conditions. Stationary containers provide convenient collection sites for multiple work stations or areas.

- FG356907GRN 23 Gallon, Green

SLIM JIM® CONTAINERS, LID & DOLLY

Patented integrated venting channels take the strain out of liner removal. The space-saving profile fits virtually anywhere. Molded-in handles and base grips make lifting and emptying containers easier.

- 1955960 16 Gallon Container, Green
- 1956186 23 Gallon Container, Green
- FG267400BLA Hinged Lid, Black
- 1968468 Stainless Steel Dolly, Fits 15 & 23 Gallon Slim Jim Containers



Workspace Recycling Containers also available.





Foodie Forecasting

A FORKFUL OF PREDICTIONS

Looking ahead to what's coming next on the foodservice horizon is a trend that will help you stay relevant in this ever-changing industry. Which dishes, ingredients and practices will take center-stage in the foodservice kitchen for 2017?

Every year, chefs and culinary professionals weigh in on what's trending in restaurants around the country. Examining what's hot and what's not, what foods Americans are clamoring for and what foods are yesterday's fare, are just some of the criteria used for their research.

This doesn't mean you should change the way you serve your customers if what you are doing is working for you. But examining the year's trends will give you a true insight on what diners are demanding and which foods your competition might be cooking up for them.

According to several sources, diners in the U.S. are following the trends of wanting healthier, more convenient and more attractive foods. Still opting for locally sourced meats and vegetables, Americans are becoming more daring when it comes to trying new tastes and textures. Fresh, healthy and flavorful foods will always top the list, but proper preparation and artistic presentations will give your cuisine a modern twist.

To keep up with this year's trends, give your restaurant an instant boost with new tabletop accessories, dinnerware and flatware. Trendy tools that provide innovative solutions for prepping, cooking and storing are also available to help you meet the everyday challenges that face the professionals of the foodservice industry.

TriMark

Foodservice Equipment, Supplies and Design

R.W. SMITH



Allow 2-4 weeks delivery on special order items.

Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

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