

EMERGING CULINARY TRENDS

2024



11932 Centre St.
Chester, VA 23831





VALYR™

BY STRATA GPO

REFRIGERATION



Freezer, Reach-In,
2-door, 48cuft
VALFZ-2D

DISCOVER THE
VALYR DIFFERENCE:

Elevate Your Kitchen
with Uncompromised
Freshness & Efficiency!



Prep Table, Salad,
2-door, 47" w
VALSL-2D



Refrigerator, Merchandiser,
2-door, glass slide,
47cuft, Black
VALRFS-2D-B

	Valyr Part #	Description
\$1,405	VALRFS-1D-B	Refrigerator, Merchandiser, 1-door, glass, 24cuft, Black
\$1,988	VALRFS-2D-B	Refrigerator, Merchandiser, 2-door, glass slide, 47cuft, Black
\$1,645	VALFZ-1D	Freezer, Reach-In, 1-door, 23cuft, Stainless Steel
\$2,681	VALFZ-2D	Freezer, Reach-In, 2-door, 48cuft, Stainless Steel
\$1,488	VALRF-1D	Refrigerator, Reach-In, 1-door, 23cuft, Stainless Steel
\$2,101	VALRF-2D	Refrigerator, Reach-In, 2-door, 48cuft, Stainless Steel
\$1,662	VALSL-2D	Prep Table, Salad, 2-door, 47" w, Stainless Steel
\$1,984	VALSLM-2D	Prep Table, Salad Mega, 2-door, 47" w, Stainless Steel

www.valyr-equipment.com | Call Your Dealer for Pricing!





amerikooler[®]

TAKING COOL FURTHER[™]



EXPERIENCE THE DIFFERENCE

For over 35 years, Amerikooler has been a growing name in the refrigeration industry, setting new standards with an unwavering commitment to speed, reliability, quality, value, and service. With Amerikooler you're not just a customer; you're a part of the extended family. So, why choose Amerikooler? Because when you commit to Kool, they are committed to you. Join the ranks of satisfied customers who've experienced the Amerikooler difference firsthand.



AK SERIES 3 QUICK SHIPS

Available in a selection of standard sizes for indoor, outdoor, remote, and self contained models. Fast quotes, fast lead-times, and quality accessories come included; Deluxe Performer[™] hinges, automatic door closer, LED door light, and AK-XPS insulation. Upgrade options are also available.

COMBO KOOL[®]

Need a versatile cooling solution that combines a cooler and Freezer? Say farewell to one-size-fits-all solutions. Amerikooler combo Walk-Ins are designed with precision climate control, leading energy efficiency, and unprecedented configuration options to fit your business's exact requirements.



CONVENIENCE KOOL[®]

Amerikooler understands that presentation matters. That's why they offer top-of-the-line custom Walk-Ins designed to display your products with style. Available in a variety of finishes, styles, layouts, and customization options, including beer and wine coolers.



**CONTACT YOUR LOCAL SALES
REPRESENTATIVE FOR MORE
INFORMATION**

GET A QUOTE TODAY!



COLD STORAGE EXPERTS

Norlake, Inc. has grown to be a leader in designing and manufacturing quality refrigeration products and has earned one of the most respected names in the refrigeration industry.

Please Call For Pricing



KL2 & KL10 Model Indoor Walk-Ins

KL2 model walk-in coolers and freezers ship in 2 days when order is received before noon EST on the previous business day. Indoor models feature a 26" wide door (left or right hand).

KL10 models are for indoor use only. Both coolers and freezers are available with floors, while coolers are available without a floor. Standard heights are 7'4" for coolers and 7'7" for coolers and freezers. Door options include 26", 30" or 36" widths (left or right hand).

Both KL2 and KL10 models feature:

- Matching Capsule Pak™ or Capsule Pak ECO™ refrigeration systems in ½, ¾, 1 and 1½ hp.
- Capsule Pak ECO systems charged with R290 refrigerant which provides many additional benefits, including a significantly reduced Global Warming Potential of 3
- Freezer equipped with a pressure relief port

Kold Locker™ Walk-Ins

Kold Locker walk-in coolers and freezers are designed for fast and easy installation with a cord and plug electrical connection. Additionally, indoor models don't require a drain line. Matching Capsule Pak™ or Capsule Pak ECO™ refrigeration systems feature a flush coil to allow 100% usable interior space.

Many configurations and sizes available—ask your sales representative for more information.



AMERICAN RANGE®

A **Hatco** Company

TIME-TESTED PERFORMANCE

American Range® commercial cooking equipment has been outfitting commercial kitchens worldwide for over 40 years. Made in America with the highest quality materials and highly skilled employees, they are a top choice among professionals.

Restaurant Range w/Griddle Top

Durable stainless steel body construction with a 35,000 BTU standard oven base. Top features a griddle with a 1" thick plate and 20,000 BTU burners every 12" of width, manually controlled by cool-to-touch knobs. Oven has a spring-assisted door and includes two racks.

\$4,750



AR-36G
36"w x 28½"d x 36"h (working height),
56"h Including Riser



Heavy-Duty Gas Fryer

With all stainless steel construction, including the heavy-gauge fry tank, this fryer is built to last. Features include a millivolt control system with 100% safety shut off, and thermostatic controls with a range of 200° to 400°F. A large 18" x 18" fry area accommodates a high volume of food.

\$2,850



Shown with
optional casters

AF-75
75 lb Oil Capacity,
160,000 BTU



Majestic Double-Deck Gas Convection Oven

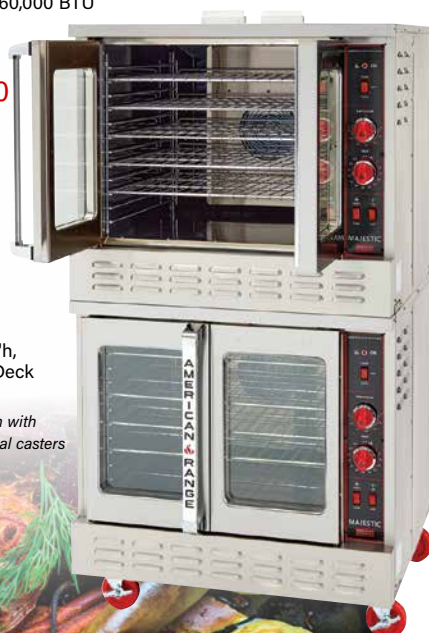
Durable stainless steel construction with an easy-to-clean, porcelainized oven cavity includes a 10-position rack guide to accommodate five chrome-plated racks (included). A ½ hp fan offers low and high speed fan options for baking and roasting, with temperatures from 200° to 500°F. 50/50 dependent doors in your choice of glass (GG), solid (standard), or glass left (GL) or glass right (GR).

\$11,067.50



MSD-2
40"w x 38"d x 68"h,
60,000 BTU per Deck

Shown with
optional casters





VALYR™

BY STRATA GPO

GAS EQUIPMENT



VALYR delivers unrivaled quality, innovative design, and cost-effective solutions.

Valyr Part #	Description
VALGF-120LPG	Fryer, Gas, 50lb, 120kBTU, LP
VALGF-120NG	Fryer, Gas, 50lb, 120kBTU, NG
VALGR-36NG	Range, Gas, 36in, 6-burner, 210kBTU, NG



\$1,395

Range, Gas, 36in, 6-burner, 210k BTU, NG
VALGR-36NG

- Stainless steel front, back riser and shelf
- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch s/s handle
- Removable crumb tray for easy cleaning
- 6" stainless steel adjustable legs
- ¾" rear NPT gas connection

Fuel Your Success with Gas-Powered Excellence:
Elevate Efficiency, Precision, and Flavor!



\$850

Fryer, Gas, 50lb, 120k BTU, NG
VALGF-120NG

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed with a stainless steel front and door with galvanized sides and back

www.valyr-equipment.com | Call Your Dealer for Pricing!



Texican™

· SINCE 1987 ·

THE ORIGINAL COUNTERTOP CHIP WARMER

From the debut of the Texican Tostada Dispenser during the Texas Restaurant Association Exposition of 1989, to the inclusion of a variety of serving cabinets for chips and other foods, Texican products are sold and enjoyed nationwide by foodservice operators.

Handwoven Tortillero

These beautiful handmade tortilleros were crafted by Jose Artesano. This product is made out of Ocozal, an ancestral method to create handicrafts that reflect the latent and close contact with Mexican rural communities have with their natural surroundings, the Pine Forest.

HANDWOVEN TORTILLERO — \$29.50



"Chip-Pala" Chip Scoop & Holder

The last essential piece to your chip serving needs! This scoop is the perfect pair to any of the chip warmer cabinets and provides you with seamless serving. It is lightweight and easy to clean.

TSP 140
Chip Scoop

\$36.95



TSP 165A
Scoop Holder

\$33.15



Tortilla Chip Serving Cabinets & Stand

Serve up warm, appetizing chips with these cabinets. The convection-style, thermostatically controlled heating system maintains constant temperatures by moving heated air throughout the interior. Rugged stainless steel construction with high density insulation means years of trouble-free service. The entire front door assembly swings open for cleaning to help ensure fresh chips every day.

CD-45
"Chip Master" Cabinet,
22 gal Capacity

\$2,780



TCD-1
"El Primo" Cabinet,
44 gal Capacity

\$4,127

TSS
Mobile Stand,
29" w x 19" d x 32" h

\$719



Shown with optional
anodized aluminum
loading doors

BIZERBA

TIME-TESTED EXCELLENCE

Bizerba was founded over 150 years ago producing handmade scales, and over the next several decades expanded their market. Led now by the fifth-generation of the same founding family, they remain committed to quality and innovation.

Heavy-Duty Automatic Gravity Feed Meat Slicer

A reliable ½ hp motor rotates the razor-sharp hard alloy blade at 319 RPM, allowing you to quickly and efficiently slice up fresh deli meats, cheeses, fruits, and vegetables for the perfect signature menu items. Chromium-coated with 60-62 Rockwell hardness at the edge, this blade is the hardest, thinnest, largest, and straightest blade in the industry. The slicer's sophisticated design uses high-end materials and will endure prolonged operation in commercial kitchens without overheating.

GSP HD
13" dia Blade

\$7,033.17



Manual Gravity Feed Meat & Cheese Slicer

This slicer provides a ½ hp motor with a blade speed of 255 RPM for complete control. Its razor-sharp blade allows you to quickly slice up your own meats for the perfect signature sandwiches, pizzas, and appetizers. Chromium-coated with a hollow ground, this blade is the hardest, thinnest, largest, and straightest blade in the industry. The belt-driven slicer maintains a large distance between the blade and motor housing to make cleaning the unit an easy process. Its simple design allows for the quick disassembly of the machine's parts. With a sturdy carriage, non-slip rubber feet, and a space-saving design, this slicer is ideal for tight spaces.

GSE
12" dia Blade

\$1,888.00

Rocket Express Speed Oven

This rapid cook oven utilizes a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to reduce cook times by more than 80% with chef-quality results. Rocket Express ovens are equipped with a removable catalytic converter, which break down grease-laden vapors, allowing for ventless operation. Features a programmable menu for up to 80 recipes with six steps each, and a USB port. Temperature range: 86° to 530°F.

BIZ-ROCKET EXPRESS
21" w x 31¼" d x 25½" h

\$8,948.99



CHEF APPAREL

Want a style that stands out? Creating a unique look for your business is easy and affordable with KNG. Find the perfect combination of affordability and fabrics with KNG's state-of-the-art printing capabilities and customizations.



As an industry leader in restaurant apparel, you can trust KNG to deliver.



LG Men's Chef Coat Black, Short Sleeve Product No. 10-53L



5XL Men's Chef Coat, Long Sleeve Product No. 105-05XL



XL Baggy Chef Pants, Striped Product No. 10-59XL



LG Baggy Cooks Pants, Black Product No. 14-21L



SM Baggy Chef Pants, Checkered Product No. 10-56S



2XL Active Chef Shirt, Men's Red/Black, SS Product No. 2126RDBK2XL



LG Active Chef Shirt, Men's Black, SS Product No. 2126BKBKL



Chef Hat, 25/pk, White Product No. KNG-1152



Pill Box Chef Hat, Checkered Product No. 1168-BKWC



19in Bistro Apron, White, 2 Pockets Product No. 104-2WHT



27in Bib Apron, 3 Pocket, Black Product No. 257-6BLK



30in Cobbler Apron, Black, 2 Pocket Product No. 116-3BLK

Call For Pricing

THE HEART & SOUL OF THE KITCHEN

As the last stop before serving, expediting station design relies on efficiency, speed and space.



The design of an expediting station, considered the central switchboard of the back of the house, can make or break an operation.

"As the heart of the operation, it sets the pace, energy, flow and communication among the various other stations," says Arlene Spiegel, president, Arlene Spiegel & Associates, New York.

"A good expo station enables the expeditor, who serves as a traffic cop, to make sure the food is exactly how the restaurant wants it."

With speed of service and production timing critical elements of any successful back-of-the-house, an expo station's design can either be a help or a hindrance.

THE MAIN OBJECTIVE

Efficiency:

The expeditor helps guide both front- and back-of-the-house staff through busy meal services without either group having to leave their stations or the floor, thus helping ensure a smooth flow of food from the kitchen to the guests. *"We don't want the expeditor to take many steps since that's the control person..."* says Matt Schuler, director of culinary development at SCOPOS Hospitality Group, Ephrata, PA.

FOH/BOH DIFFERENCES

Visibility & Purpose:

The primary differentiator in expo station design is whether it's exposed to the dining room or relegated to the back of the house. *"When opening an expo station to the front, we'll build soffits and use screens and shelves as shields to mute the lights,"* says Schuler.

In some operations, these stations have been further delineated as handling either on-premises or takeout orders. *"Some restaurants divide the expo station in two, so there is both a dine-in and to-go expediter,"* says Steve Starr, AIA, FCSI, president and chief at StarrDesign, Charlotte, N.C. *"Typically, there would be one station with two employees, with dine-in orders going to the station on the right and to-go orders to the station on the left."*



To read the full article,
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or visit:

FESmag.com/heartandsoul

Foodservice
equipment & supplies



SPARKLE AND SHINE EVERY TIME

CMA is committed to the design, engineering, and manufacturing of high quality equipment. Their dishmachines produce sparkling clean and sanitized dishes and glassware, assuring excellent results and years of trouble-free operation.

Conveyor Dishwasher w/Booster Heater

Economical to operate, this machine uses only 0.46 gallons of water per rack and wash up to 249 racks/996 covers per hour. An automatic soil purging system filters wash water and traps plate debris into an external tray that can be easily removed for cleaning. The large 19" opening accommodates taller items and utensils. All stainless steel construction offers durable performance and years of trouble-free operation. Also includes E-Temp, a fully integrated booster heater perfectly sized for compatibility and engineered to handle both 40° and 70° rise in temperatures. Secured within the footprint of the dishmachine, the heater will not take up valuable floor space.

EST-44 w/ET
44" Conveyor,
16 gal Wash Tank
\$17,557.00



High-Temp Dishwasher

High temperature, straight-through design that can be converted to a corner application. Features an external scrap trap accumulator with stainless scrap drawer, electrical wash tank heater and auto fill, and a 17½" maximum clearance for dishes. Includes a booster heater with Safe-T-Temp feature that assures a 180° final rinse. Safe-T-Temp locks the machine in the wash cycle until the booster heater thermostat has been satisfied.

180S/C w/B
60 Racks, 240 Covers
per Hour, Uses 0.96 gal
Water/Rack
\$11,306.00



180S/C w/B
60 Racks, 240 Covers
per Hour, Uses 0.96 gal
Water/Rack
\$11,306.00

Ventless Upright High-Temp Dishwasher

The unique soil purging system filters wash water and plate debris into an external tray, and a large maximum dish clearance allows for easy loading and unloading. A heat recovery system captures water vapor from the wash and rinse cycles, and condenses it to heat the incoming cold water and evacuate the steam from the wash chamber. The Door Safety Interlock feature prevents this process from being interrupted. Three-door design for straight or corner use. Built-in "booster heater" assures proper wash and rinse temperatures.



180-VL
40 Racks per Hour,
Uses 0.89 gal
Water per Rack
\$13,909.00





SMART STORAGE SOLUTIONS

Transform the way you store, organize, and transport with Quantum Foodservice. This selection of NSF-listed shelving was designed for the reliability and durability you need, and is all packed in one box for your convenience.



Millenia™ 4-Tier Vented Shelving Kits

Extremely versatile and suitable for wet, humid, and/or dry environments, this shelving guarantees a premium storage option. The system combines easy clean and cost-efficient technologies, multi-functional design and lifetime warranty against rust and corrosion. Its polymer composition makes it resistant to abrasive chemicals and salt water. Shelf plates are easily removable and dishwasher safe. The shelving system can withstand temperatures from -36° to 190°F, making it suitable for most environments. Additionally, when evenly loaded, shelves can hold up to 1000 lb and units holds up to 2000 lb.

QP183674VS-4
36"w x 18"d x 74"h
\$305.61

QP184874VS-4
48"w x 18"d x 74"h

QP243674VS-4
36"w x 24"d x 74"h
\$338.35

QP244874VS-4
48"w x 24"d x 74"h



\$354.47

\$400.88

Wire & Wire/Plastic Mat Hybrid Shelving Kits

Wire shelving allows for air circulation and minimal dust buildup. Wire/Plastic Mat Hybrid shelving is a great option for storage of small items that might normally fall through wire shelves, and offers excellent corrosion resistance. Each shelf is adjustable on 1" centers providing a convenient, custom storage solution. Packed conveniently all in one box, including posts, shelves, and split sleeves for easy assembly with no tools required. Wire kits are available in Green Epoxy (LDP), Black Epoxy (LDBK), and Chrome finish (LD), Hybrid kits are Green Epoxy only.



WIRE KITS

RWR72-1836
36"w x 18"d x 72"h

RWR72-1848
48"w x 18"d x 72"h

WIRE/PLASTIC MAT HYBRID KITS

RWR72-2436
36"w x 24"d x 72"h

RWR72-2448
48"w x 24"d x 72"h
\$206.91



WIRE/PLASTIC MAT HYBRID KITS

WR74-1836WPM
36"w x 18"d x 74"h

WR74-1848WPM
48"w x 18"d x 74"h

WR74-2436WPM
36"w x 24"d x 74"h

WR74-2448WPM
48"w x 24"d x 74"h

\$150.62

\$169.89

\$178.32

\$345.65

\$384.59

\$368.23

\$419.39



A SENNECA COMPANY

HIGH QUALITY PRODUCTS, AFFORDABLE PRICES

Curtron offers a complete line of restaurant doors and products designed to streamline workflow and reduce operating expenses within the foodservice industry. Their products are available in a wide variety of styles and finishes to match your décor, and are made with the highest quality materials that are designed to last.



Service-Pro® Series 80 Swinging Door

This attractive and durable traffic door fills the need for a medium priced door that delivers good looks and durability in a lightweight door panel. It can be used in a wide variety of applications, including grocery, restaurant, retail, institutional and light industrial. The 5/8" thick door panel is constructed with a honeycomb polymer core and full perimeter internal expanded PVC framework. It's clad with textured, impact resistant ABS face sheets and features scratch-resistant acrylic 14' x 16' vision panels that are available in both standard and flush styles. These attractive, durable door panels are textured on both sides and operate on the Easy Swing Hinge System, pioneered by Eliason more than 50 years ago, and still the smoothest operating and most reliable hinge system on the market today.



Protecto® Rack Cover

Fits comfortably over standard full-size bakery-style racks, protecting food from exposure to adverse environmental factors during storage and transport. Translucent White.

SUPRO-20-TW
23"w x 28"d x 62"h



Caser® Reach-Thru Display Cooler Curtains

Designed specifically for reach-in cooler display cases, these curtains help to lower cooling costs by eliminating the escape of conditioned air from the cooler. Products within the cooler will be kept fresher and colder with a Caser® cooler cover in place. A properly installed curtain will reduce cooling costs and compressor running time. Beveled edges on the PVC strips allow for safe and easy reach through. 48" wide overall, strips are each 6"w. **Additional sizes available.**

C-55
55" long

C-68
68" long



EMERGING CULINARY TRENDS 2024



STATA
GROUP PURCHASING ORGANIZATION

PLEASE REFERENCE CODE **V1Q2024** WHEN INQUIRING WITH THE DEALERSHIP

WE ARE NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS OR OMISSIONS. NOT ALL ITEMS ARE IN STOCK AND MAY NOT BE AVAILABLE. SOME ITEMS ARE SPECIAL ORDER AND ARE SUBJECT TO CASE PACK QUANTITIES ONLY. PLEASE INQUIRE WITH YOUR SALESPERSON. IMAGES MAY NOT ACCURATELY REPRESENT ITEMS AND ARE MEANT FOR ILLUSTRATIVE PURPOSES ONLY. Freight, if applicable, will be added



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your favorite brands!



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