

2024

REINVENT YOUR KITCHEN



11932 Centre St.
Chester, VA 23831

Hamilton Beach COMMERCIAL

TIME-TESTED DEPENDABILITY

Since 1911, businesses have relied on Hamilton Beach Commercial® for top-performing, durable equipment. They design products with the end user in mind, focusing on quality, durability, and innovation.

BigRig™ Immersion Blenders

The BigRig™ family of immersion blenders offers portability and versatility to create large batches of your favorite recipes without sacrificing time or quality. With an 800W motor—the most powerful in its class—these blenders power through soups, sauces, salsas, and salad dressings with ease. 2-year ExpressCare replacement warranty.



HMI012
12" long Shaft

HMI018
18" long Shaft

HMI014
14" long Shaft

HMI021
21" long Shaft

HMI016
16" long Shaft



MixStation™ Heavy-Duty Drink Mixer

This drink mixer creates smooth shakes and delicious frozen treats. It uses a heavy-duty motor for fast and efficient mixing of hard and soft-serve ice cream and tough mix-ins. Choose between six pre-programmed cycles or variable speed control. Programs provide consistent results every time and custom cycles can be uploaded via USB. Includes removable magnetic splash shield for easy cleanup.



HMD1000
¾ hp Motor

Expeditor™ Culinary Blender

Ideal for high-volume kitchens, this blender features a large one-gallon capacity. A powerful 3.5 hp motor delivers more servings per blend, maximizing blending efficiency. Three speeds plus a PULSE option provide precision results. The stainless steel blade and motor drive coupling are warranted to be free from defects in material and workmanship for the life of the product.



HBF900S
w/1 gal
Stainless Steel
Container





From mixing, dividing & rounding, to food prep Univex has been making labor saving solutions for over 75 years and counting.

Introducing the DF1.5 and DF3 floor model shredders



Process a full 5lb block

Non-stick coating makes cleanup a breeze

Double safety interlock

Easy adjust table to fit your container

Wheels for easy maneuverability

SEE IT IN ACTION
NRA 2024
Booth #1831
May 18-21

Contact your local sales representative for more information

EFFICIENT FOOD SOLUTIONS

Expand your menu, widen your margins, and make more money with Nemco equipment. Their innovations are about bringing your signature menu ideas to life, maximizing your operation's efficiency and boosting your sales and profits.

Popcorn Poppers

Produce buckets of freshly popped popcorn in minutes and keep up with the rush! These poppers are compact, lightweight, and simple to use without sacrificing quality or speed. They feature an easy-clean stainless steel kettle with a stirring function for even popping. Integrated heating elements ensure even cooking and warming.

GS1735
6 oz Kettle

GS1736
12 oz Kettle



GLOBAL
solutions



Cotton Candy Machines & Covers

Produce 120 cones per hour and keep your customers' sweet tooth satisfied. These machines feature a high-quality stainless steel bowl for durability and ease of cleaning. With simple, quiet operations and minimal vibrations, they are perfect for use at any venue—indoors or out. A quick 2-minute preheat gets you serving delicious treats in no time. The built-in storage drawer is perfect for storing scoops, cones, sugar and more.

MACHINES
GS1730
20" dia Bowl

GS1731
28" dia Bowl

OPTIONAL COVERS
GS1730-C
For 20" Machine

GS1731-C
For 28" Machine



GLOBAL
solutions



DEPENDABLE KITCHEN STAPLES

Klinger's Trading, Inc has been a commercial restaurant equipment wholesaler since 1997. They always strive to provide the highest quality products in the industry.

Dry Gas Steam Tables

Made from durable stainless steel, these tables are both natural gas and LP compatible. Each well has an individual burner that's rated at 3200 BTU. A full-length, white cutting board plastic serving shelf is included. Water pans are sold separately.



HF2H
32"w, 2 Wells

HF3H
47"w, 3 Wells

HF4H
63"w, 4 Wells

HF5H
78"w, 5 Wells



Sealed Well Electric Tables

Thermostatic controls on each well for holding flexibility. The fiberglass insulation helps maintain temperatures. Stainless steel legs and undershelf are easy to clean. Manifold drain assembly included.



SW2H120
32"w, 2 Wells

SW3H120
47½"w, 3 Wells

SW4H120
62¾"w, 4 Wells

SW4H208
62¾"w, 4 Wells

SW5H208
78"w, 5 Wells



Gas Wet Bath Tables

These stainless steel tables feature stainless steel construction, including the gusset, square legs, and feet. They are also both natural gas and LP compatible. 17,000 BTU of power to hold food at proper serving temperatures.



WB2H
31¾"w, 2 Wells

WB3H
47½"w, 3 Wells

WB4H
62½"w, 4 Wells

WB5H
77½"w, 5 Wells



FOODSERVICE INDUSTRY TRENDS AND THEIR E&S IMPLICATIONS

20 24

CROSS-CULTURAL COOKING

Hospitality consulting firm Andrew Freeman & Co (af&co)'s 2024 "Hospitality Trends" report, presented in partnership with marketing firm Carbonate, cites cross-cultural cooking as a leading trend. This refers to chefs combining various cuisines and global ingredients to create complete concepts and innovative dishes. In addition to ethnic and other cultural dishes, the menu items may draw from the chefs' own backgrounds and professional experiences.



Mahal BBQ in Washington, D.C., features Afro-Filipino dishes like bibingka cornbread, smoked chicken with annatto and lemongrass and longanisa. Fatima's Grill, which operates six locations in Southern California and one in New York City, focuses on a mashup that creates Halal-Mexican-Mediterranean fare in the form of shawarma crunch wraps with Lebamex hot sauce. Vera Cocina in Washington, D.C., offers Mexican Lebanese dishes like fattoush tostadas and shakshuka with poblano crema. And Korean cuisine and BBQ continues to heat up, according to the af&co report, in the form of fast-food fried chicken concepts, communal DIY barbecue, flaming hot pots, high-end steakhouses, casual bakeries and fine dining. For example, Edward Lee's newest restaurant in Louisville, Nami, is a high-end Korean steakhouse concept with several cook-it-yourself, communal tables outfitted with a grill in the center and hood system overhead.



RETRO THROWBACKS

In this era of "newstalgia," everything old is new again, according to Datassential's 2024 Food Trends report. The 1990s in particular are making a major comeback as Millennials and Gen Xers look back to the "good ole' times." From a food perspective, Datassential's report notes the growth of European classics like cassoulet and osso bucco as well as an uptick in fried foods and upscale American comfort dishes like lobster macaroni and cheese and more.

DELIVERY 3.0

Operators are taking off-premises service to the next level. Datassential's 2024 "Food Trends" report notes that 38% of consumers want to take delivery of their food in less than 30 minutes. That's pretty fast — and that means the food prep has to be fast, but also fresh. "Look for a new generation of combi ovens and speed ovens to continue finding their place in today's kitchens," the report states.



CHANGING DEMOGRAPHICS

Two generations are rapidly changing – Gen Z aren't kids anymore: they're graduating from college and making more purchasing decisions, Datassential's 2024 "Food Trends" report notes. "While this generation grew up glued to phones, tablets, and monitors, they are also pushing back on it a bit — 47% say they are nervous about the future of technology, while a third say they regularly take breaks from tech," the report states. That's a primo opportunity for restaurants and foodservice operations to double down on their hospitality efforts to focus more on the customer and the dining experience. Leveraging technology will be important for freeing up staff to focus on customer service.

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Foodservice
equipment & supplies



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



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!



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

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A RECIPE FOR SUCCESS

Henny Penny is a leading industry innovator, consistently introducing the most relevant technology to the marketplace. Their solutions are designed to help you increase profitability while decreasing operational costs for years to come.

FlexFusion™ Platinum Electric Combi Oven

Combines different cooking methods into one piece of equipment with the flexibility to cook nearly everything on your menu to perfection. Incredibly easy to use, with hundreds of recipes and time-saving apps available at a single swipe. You can replace steamers, grills and convection ovens to save significant kitchen space. Plus, steam on demand without a boiler so you can save even more on operating and maintenance costs.

FPE615.560.01
6-Pan Capacity,
39¼" w x 31½" d x 31½" h



SmartHold Holding Cabinet

This cabinet creates the perfect conditions for holding almost any food up to 200% longer than most holding cabinets. The patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity. With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation.

HHC993.0
Half-Size,
24¾" w x 31¾" d x 38" h



2-Well Open Electric Fryers

The world leader in open fryer innovation. A built-in oil filtration system extends oil life and reduces the manual effort required to keep your fryer functioning. The innovative F5 Series model is a powerful, low oil volume fryer that's easy to operate, yet anything but basic. Choose the F5 Series for the latest in simplified, intuitive controls, kitchen-proof design, and ultra-efficiency. The 320 Series fryer offers maximum cooking versatility and can produce anything from freezer-to-fryer side items to freshly breaded products. Choose the 320 Series when you need an all-purpose "workhorse" fryer to handle all of your menu needs.

OFE322.0
320 Series,
65 lb Oil Capacity



OFE512.0
F5 Series,
30 lb Oil Capacity



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.



Shown with optional stand and casters

Wood-Chip Smoke Broiler

This impressive combo of a broiler and wood-chip smoker includes two smoker boxes with heat-resistant handles for peak output. Smoke travels from evenly spaced tubes under the grates near the grilling food to optimize uptake in flavor, and discharges above broiler burners so it's not incinerated before it meets the food. Broiler features easy-clean cast iron radiants and a full width drip pan to add water vapor or special flavors.

ARWCS-36

36" w x 35" d x 43½" h,
(6) 15,000 BTU Burners



Shown with optional stand

Vertical Broiler

Great for slow-roasted meats, it provides controlled broiling temperature and speed. Two high-efficiency, 20,000 BTU infrared burners heat, sear, and cook for the most juicy and tender meat. A heavy-duty powerful gear motor provides smooth and even rotation for uniform cooking.

AVB-2

65 lb Capacity



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.

Additional items available.



AR-36G

36" w x 28½" d, 36" h Working Height,
56" h Including Riser



Shown with optional casters



COMMITTED TO SERVICE AND QUALITY

The perfect blend of eye-pleasing aesthetics, functionality, and style. Every stage of the manufacturing process, including engineering, design, and fabrication, is done in-house to guarantee Atosa's quality standards are always upheld.

Open Air Refrigerated Merchandisers

Attract impulse purchases and showcase product with the LED lighted header panel, LED lighting on each shelf and top interior, and attractive black and stainless steel body. A full electronic controller with digital temperature display and night curtain keep items cold.



AOM-40B
39 $\frac{3}{8}$ "w,
14.4 cu. ft.

AOM-50B
51 $\frac{1}{2}$ "w,
16.5 cu. ft.



Refrigerated Display Cases

Attractive, floor-model cases featuring durable stainless steel construction and LED interior lighting. Magnetic door gaskets maintain a positive seal for additional efficiency and ease of operation. Standard warranty 2-year parts & labor, 5-year compressor and optional extended warranty up to 5 years.



RDCS-35
35 $\frac{1}{2}$ "w,
 $\frac{1}{4}$ hp

RDCS-48
47 $\frac{1}{2}$ "w,
 $\frac{1}{4}$ hp

RDCS-60
59"w,
 $\frac{1}{2}$ hp



Countertop Convection Ovens

Stainless steel exterior and interior. Quarter, half, and full size models. Chrome oven racks. Double pane, reinforced door. 100° to 500°F temperature range. 120 minute timer. 1-year parts and labor warranty. Extendable warranty up to 5 years available.



CTCO-25
Quarter Size,
(3) 13 $\frac{1}{16}$ "w x 11"d Racks,
1440W



CTCO-50
Half Size,
(4) 18"w x 12 $\frac{1}{2}$ "d Racks,
1550W

CTCO-100
Full Size,
(4) 26"w x 17 $\frac{1}{16}$ "d Racks,
5450W



VALYR™
BY STRATA GPO

REFRIGERATION



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



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

DISCOVER THE
VALYR DIFFERENCE:

Elevate Your Kitchen
with Uncompromised
Freshness & Efficiency!



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

Valyr Part #	Description
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VALRFS-1D-B	Refrigerator, Merchandiser, 1-door, glass, 24cuft, Black
VALRFS-2D-B	Refrigerator, Merchandiser, 2-door, glass slide, 47cuft, Black
VALFZ-1D	Freezer, Reach-In, 1-door, 23cuft, Stainless Steel
VALFZ-2D	Freezer, Reach-In, 2-door, 48cuft, Stainless Steel
VALRF-1D	Refrigerator, Reach-In, 1-door, 23cuft, Stainless Steel
VALRF-2D	Refrigerator, Reach-In, 2-door, 48cuft, Stainless Steel
VALSL-2D	Prep Table, Salad, 2-door, 47"w, Stainless Steel
VALSLM-2D	Prep Table, Salad Mega, 2-door, 47"w, Stainless Steel

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Continental®

Refrigerator

INNOVATIVE DESIGNS, FOR YOU

Continental Refrigerator has earned a reputation for innovation and excellence. They stand behind a commitment to teamwork, technology-focused product strategies, and to the policy of always placing customer satisfaction above all else.

Shallow Depth Sandwich Units

For high volume situations where flexibility and storage of pans is needed. Featuring a heavy gauge stainless steel top, front, and end panels with an aluminum interior. The side-mount condensing unit helps keep away from hot equipment that may be nearby. A unique refrigerated door compartment above the condensing unit provides additional, efficient storage space.

RA43SN6
43"w, 1 Full/1 Half Door,
6 Pans, ¼ hp

RA68SN8
68"w, 2 Full/1 Half
Doors,
8 Pans, ⅓+ hp



Pizza Prep Tables

These tables offer an expansion valve system for quick recovery, optimum coil defrost with a built-in off-cycle defrost system, and a unique forced air design for even distribution of cold air. A unique added storage section above the condensing unit offers you the option to conserve space without compromising capacity. Spring loaded, self-closing doors feature magnetic snap-in Santoprene™ gaskets. Performance-run tested for a minimum of 12 hours, providing a highly sophisticated temperature analysis recording exclusive to each cabinet.

PA60N
60"w, 2 Doors,
8 Pans, ⅓+ hp

PA68N
68"w, 2 Doors,
9 Pans, ⅓+ hp



Griddle Stand Refrigerators

Durable stainless steel cabinet construction features a reinforced worktop with drip guard marine edge. All drawers are fully extendable and designed to hold 6" deep pans side-by-side with a total capacity of 250 lb. Drawers feature heavy-duty tracks, built-in drawer safety clips, and one-piece, snap-in magnetic gaskets.

D48GN
48"w, 2 Drawers,
4 Pans, ⅓ hp

D60GN
60"w, 2 Drawers,
6 Pans, ⅓+ hp





INNOVATIVE ENGINEERING

Hydra-Kool is a premier manufacturer of food merchandisers for retail and C-store applications. They offer equipment solutions that combine cutting-edge engineering, innovative technology, and overall value.



Grab-N-Go Open Merchandiser

A PVC-coated steel interior and exterior is illuminated by attractive LED lighting in the canopy and under each shelf. Forced air refrigeration holds product at proper temperatures. The included pull-down night curtain helps conserve energy after hours.

Additional sizes available.

KGL-OF 50-S

Low-Profile, 50 $\frac{1}{4}$ "w,
16.21 cu. ft.



— KGH-OF 60-S
High-Profile,
60 $\frac{1}{2}$ "w,
35.6 cu. ft.



Fresh Meat Deli Case

Powered by a low-velocity forced air refrigeration system that maintains high humidity. The curved, tilt-out front features tempered glass. Rear sliding doors and side glass are also tempered. **Additional sizes available.**

KFM-CG-60-S

60"w,
18.88 cu. ft.





THE TRUE DIFFERENCE

Known and respected for world class, industry-exceeding products, each True® product is designed and built using high-quality materials and advanced manufacturing techniques.

Salad/Sandwich Prep Tables

True's salad/sandwich units are made with enduring quality that protects your long-term investment. Patented forced-air design holds 33° to 41°F product temperature in food pans and cabinet interior. The stainless steel, patented, foam-insulated lid and hood keep pan temperatures colder, lock in freshness, and minimize condensation. A full length removable cutting board is included. Sanitary, high density, NSF-compliant white polyethylene provides a tough preparation surface. **Additional models available.**

TSSU-27-08-HC

27 $\frac{5}{8}$ " w, 1 Door, 2 Shelves,
8-Pan Capacity, $\frac{1}{8}$ hp

TSSU-48-12-HC

48 $\frac{3}{8}$ " w, 2 Door, 4 Shelves,
12-Pan Capacity, $\frac{1}{8}$ hp, CE



One-Section T-Series Reach-Ins

These solid door reach-ins are designed with enduring quality that protects your long-term investment. The highest quality materials and components provide you with colder product temperatures, lower utility costs and exceptional food safety. The T-Series bottom-mount units feature a "no stoop" lower shelf, storage space on top of the cabinet, an easily accessible condenser coil for cleaning, and three adjustable, heavy-duty PVC coated shelves. **Additional models available.**

T-23-HC

Refrigerator, 27" w,
 $\frac{1}{4}$ hp

T-23F-HC

Freezer, 27" w,
 $\frac{1}{2}$ hp



One-Section Glass Door Merchandisers

The world's #1 manufacturer of glass door merchandisers. These units have an attractive, NSF approved, white aluminum interior liner with stainless steel floor. LED interior lighting provides more even lighting throughout the cabinet. Door and cabinet are made with the latest in energy efficient technology to ensure product is held safely and efficiently. A "no stoop" lower shelf helps maximize product visibility. **Additional models available.**

GDM-23-HC~TSL01

Refrigerator, 27" w, CE

GDM-23F-HC~TSL01

Freezer, 27" w



BUILT TO LAST

BK Resources is a leading supplier of stainless steel products, and more, to foodservice dealers and plumbing wholesalers. Their goal is to develop products that are built to last, save time, increase efficiency, and offer value to the end user.

Cabinet Base Chef Tables

These tables provide a smart combination of an easy-clean work surface with partially enclosed storage. Made entirely from durable stainless steel. The 6" legs are adjustable by 1" for your convenience. **Additional sizes available.**



CST-3048
48" w x 30" d

CST-30120
120" w x 30" d

CSTR5-3096
96" w x 30" d, 5" Riser



Underbar Sink

A must-have for any bar, this three-compartment sink with drainboards features durable 304/18ga construction. The stainless steel legs come with adjustable, corrosion-resistant feet. Each compartment is 10" x 14" x 10", providing ample room for washing glasses and supplies. Comes complete with faucet, basket drains, and overflow tubes. **Additional sizes and styles available.**



UB4-21-360TS
60" w x 21¼" d x 32½" h



Insulated Ice Bin

Durable 304/18ga construction with stainless steel legs and adjustable, corrosion-resistant feet. The 12" deep ice bin is insulated and includes a lid to protect contents. A drain is also included. **Additional sizes and cold plate units available.**



UB4-21-IB24
80 lb Ice Capacity,
24" w x 21" d x 33½" h





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.



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



Undercounter Dishwasher/Glasswashers

Economical to operate, these undercounter models come in both high-temp and low-temp sanitizing options. Features include built-in chemical pumps and priming switches, instant start, upper and lower wash arms, a built-in sustainer heater, and a pump purging system. All stainless steel construction assures long life and years of trouble free operation. Includes two dishracks.



L-1Xe
Low-Temp, 40 Racks, 160 Covers per Hour,
Uses 0.99 gal Water per Rack



UC65e
High-Temp, 30 Racks, 120 Covers per Hour,
Uses 0.8 gal Water per Rack

REINVENT YOUR KITCHEN

2024



STRATA
GROUP PURCHASING ORGANIZATION

PLEASE REFERENCE CODE **V2Q2024** 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.



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