

EQUIPMENT

& Extras

+ EVERYDAY SAVINGS
on Essential Items



WESTERN FOODSERVICE

Commercial Equipment & Design

www.westernfoodservice.com

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visit our website

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30% 50%

OFF LIST PRICES
FOR SELECT PRODUCTS



Reach-In
Refrigerator



ER1A-FS PAGE 4

\$1554⁰⁴



Gas Restaurant
Range

IMPERIAL

IR-6 PAGE 11

\$3004⁰⁰

To-Go Shelf
nemco® | FOOD
EQUIPMENT

6303-2 PAGE 17

\$456⁵⁰



Keeping everything cleaned and sanitized is more important than ever.

Ensure your staff has the tools for the tasks with innovative solutions that help to eliminate cross contamination and provide a clean environment for dining and working.

Delivery



Page 20

Cleaning Up



Page 22



Hand Hygiene



Page 23



Page 22



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Equipment & Extras

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What to Watch

Every day, professionals are faced with a dizzying list of tasks. Prepping for service takes planning and organization. Part of that planning requires using the proper **Equipment & Extras** for each task. Look for products that help you complete each step safely and efficiently. We've got a wide variety of countertop & floor equipment, food prep tools and delivery essentials to help you get the job done. And when the prep and production work is complete, the cleaning begins. Keep your customer areas spotless with the right janitorial and sanitation tools.

From coffee makers to cutlery, we've got the **Essential Items** necessary to keep a restaurant running right. Focusing on using the best effective equipment and smallwares for your unique needs will help save time and money.

Essential Items

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Page 24



Page 24

Economy Reach-In Refrigerators & Freezers

- Stainless steel interior floor with stainless steel exterior door
- Aluminum sides, rear and top
- Bottom mount compressor
- Environmentally friendly R290 hydrocarbon refrigerant
- Energy efficient interior LED lighting
- Solid state digital controller with temperature alarms and LED display
- 3 epoxy coated wire shelves per section
- 4" casters (two with brakes)
- 29.63"d x 81.63"h
- 2 year parts and labor, 5 year compressor warranty



EF1A-FS

REFRIGERATORS	WIDTH	DOORS/SHELVES	HP	
ER1A-FS	27"	1/3	1/5	\$1554.04
ER2A-FS	54 $\frac{3}{8}$ "	2/6	1/5	\$2415.60
FREEZERS				
EF1A-FS	27"	1/3	1/5	\$1876.12
EF2A-FS	54 $\frac{3}{8}$ "	2/6	1/2	\$2814.17



R1A-FS

Reach-In Refrigerators & Freezers

- Stainless steel interior with stainless steel exterior front, sides and top
- Environmentally friendly R290 hydrocarbon refrigerant
- Energy efficient interior LED lighting
- Solid state digital controller with temperature alarms and LED display
- 3 epoxy coated wire shelves per section
- 4" casters (two with brakes)
- 33 $\frac{1}{2}$ " d x 79 $\frac{1}{2}$ " h
- Economy models also available
- 3 year parts and labor, 5 year compressor warranty

REFRIGERATORS	WIDTH	DOORS/SHELVES	HP	
R1A-FS†	27 $\frac{1}{2}$ "	1/3	1/4	\$2898.72
R2A-FS	55"	2/6	1/2	\$3856.91
FREEZERS				
F1A-FS	27 $\frac{1}{2}$ "	1/3	3/4	\$3619.37
F2A-FS	55"	2/6	1	\$5072.76

† ENERGY STAR®



Sandwich & Mega Top Prep Refrigerators

- Stainless steel interior with stainless steel exterior front, sides and top
- Environmentally friendly R290 hydrocarbon refrigerant
- Includes 1/6 size, 4" deep polycarbonate pans and 10" deep, 1/2" thick polyethylene cutting board
- 6" casters, 2 with brakes
- 2 doors, 2 shelves
- 48" wide
- 3 year parts and labor warranty on entire machine, 5 year parts warranty on compressor



SR48A-12	12 Top Pans	\$3108.07
SR48A-18M	Mega Top, 18 Top Pans	\$3442.23



SR48A-12



HR15A

Undercounter Reach-In Refrigerators

- Stainless steel exterior
- UL approved for outdoor use
- Interior LED lighting
- ADA Compliant



	DOOR/ SHELVES	W x D x H	
HR15A†	1/2	14.8" x 25.75" x 31.5"	\$982.34
HR24C††	1/3	23.4" x 24.7" x 31.5"	\$1260.14

† ETL Listed

†† UL EPH Classified



Modular Crescent Cuber & Storage Bin

- Durable stainless steel exterior
- Air cooled
- Protected by H-GUARD Plus Antimicrobial Agent
- CycleSaver™ design - fewer cycles for less wear and tear
- EverCheck™ alert system - tells when unit needs service

- Storage bin sold separately
- R-404A refrigerant
- 22" w x 27 3/4" d x 28" h
- 3 year parts and labor on entire machine, 5 year parts and labor on evaporator, 5 year parts on compressor, air-cooled condenser coil

KM-660MAJ
ON B-300SF



KM-660MAJ Cuber,
665 lb Ice Production*

\$3905.00

B-300SF Ice Bin,
300 lb Storage Capacity

\$1045.00

*Based on 70°F air and 50°F water temperatures in a 24 hour period



Specialty Cuber Undercounter Ice Machines

- Cubes have superior chilling ability and beautiful appearance—perfect for craft cocktails and signature beverages
- Durable stainless steel exterior
- Air-cooled with a removable, easy-to-clean filter
- Includes ice scoop
- Built-in storage bin
- Environmentally friendly refrigerant
- 3 year parts and labor, 5 year compressor

Ready to learn more about these great products?
PLAY VIDEO



IM-200BAC



IM-50BAA-Q



	W x D x H	CUBE TYPE	ICE PRODUCTION*	ICE STORAGE CAPACITY	
IM-50BAA-LM	19 3/4" x 17 3/4" x 39 1/2"	Square	50 lb	22 lb	\$5250.00
IM-50BAA-Q	24 3/4" x 20 3/4" x 39 1/2"	Sphere	50 lb	36 lb	\$5450.00
IM-200BAC	39 1/2" x 23 5/8" x 33 1/2"	Square	188 lb	75 lb	\$3570.00

*Based on 70°F air and 50°F water temperatures in a 24 hour period



The only machine on the market to make 1.8" diameter sphere ice



U-Star Chef Bases

- Heavy-duty stainless steel top, front and sides
- Stainless steel floor and liner inside the cabinet
- Removable heavy-duty stainless steel drawers, slides and rollers
- 4" locking casters
- 32"d x 25"h
- 1 year parts and labor, 5 year compressor warranty



Admiral Craft
Equipment Corp.

	WIDTH	FULL SIZE PAN CAP.	DRAWERS	
USCB-36	36"	2	2	\$1976.99
USCB-52	52"	6	2	\$2227.99
USCB-72	72"	8	4	\$2875.99

Refrigerated Countertop Display Cases

- Stainless steel
- Digital temperature controller and display
- Front curved glass and double glass on all sides
- Ventilated cooling system
- LED lighting included
- Automatic defrost
- Sliding doors



Admiral Craft
Equipment Corp.

BLACK◆DIAMOND



	W x D x H	HP	CU. FT.	
BDRCTD-120	28" x 22.25" x 27"	¼	4.2	\$1036.99
BDRCTD-160	35" x 22.5" x 27"	¼	5.2	\$1146.99
BDRCTD-200	48" x 23.4" x 27"	½	7	\$1779.99

BDRCTD-120



Lunar Ice™ Ice Machines

- Air cooled condenser
- Anticorrosive nickel plated evaporator
- Digital control panel
- Removable, easy-to-clean air filter
- Eco-friendly materials (ABS & PE)
- Crystal clear ice with adjustable thickness
- 1 year parts & labor, 5 year compressor warranty



Admiral Craft
Equipment Corp.



UNDERCOUNTER	W x D x H	ICE PRODUCTION*	ICE STORAGE CAPACITY	
LIIM-66	18" x 17" x 31.5"	66 lb	22 lb	\$1459.99
LIIM-77	14.75" x 22.6" x 30"	77 lb	33 lb	\$1491.99
LIIM-120	19.5" x 23.25" x 35.5"	120 lb	40 lb	\$1376.99
LIIM-160	26" x 27" x 38.25"	160 lb	80 lb	\$1867.99
LIIM-210	26" x 27" x 38.25"	210 lb	80 lb	\$1987.99
LIIM-280	26" x 27" x 38.25"	280 lb	80 lb	\$2398.99
MODULAR W/STORAGE BIN				
LIIM-350	22" x 32½" x 65"h	350 lb	230 lb	\$3574.99
LIIM-500	30" x 32½" x 66"h	500 lb	275 lb	\$4090.99

*Based on 70°F air and 50°F water temperatures in a 24 hr period

Pizza Prep Tables

- All models feature a half-door storage area above condenser
- Heavy gauge stainless steel top, front and end panels
- Natural, environmentally-safe, high-efficiency R-290 refrigerant
- Magnetic snap-in door/drawer gaskets

- Heavy-duty, epoxy-coated steel shelves on models with doors, stainless steel roll-out drawers on others
- Full length nylon cutting board
- 38½" d x 39" h
- 5" casters
- 115V



Continental
Refrigerator

	WIDTH	1/2 SIZE PAN CAPACITY	DOORS/ DRAWERS	HP
PA43N	43"	4/1*	1 Door	1/3+
PA43N-D	43"	4/1*	2 Drawers	1/3+
PA60N	60"	8	2 Doors	1/3+
PA60N-D	60"	8	4 Drawers	1/3+
PA68N	68"	9	2 Doors	1/3+
PA68N-D	68"	9	4 Drawers	1/3+
PA93N	93"	12	3 Doors	1/2
PA93N-D	93"	12	6 Drawers	1/2

* Also holds 1 half-size pan

**Call For
Pricing**



Griddle Stands

- Stainless steel interior and exterior
- Heavy-duty drawer track with built-in safety clips holds up to 250 lb
- Reinforced stainless steel worktop with drip guard marine edge
- 60"-108" models include an expansion valve for quick recovery
- 4" casters
- Pan capacities given for 12" x 20" x 6" d pans
- 34¾" d x 26¾" h
- 115V



REFRIGERATORS	WIDTH	PAN CAPACITY	DRAWERS	HP
D36GN	36"	2*	2	1/3
D48GN	48"	4	2	1/3
D60GN	60"	6	2	1/4+
D72GN	72"	6*	4	1/4+
D84GN	84"	8	4	1/4+
D96GN	96"	10	4	1/4+
D108GN	108"	12	6	1/4+
FREEZERS				
DL48GFN	48"	4	2	1/4
DL60GFN	60"	6	2	1/3
DL72GN	72"	6	4	1/2
DL84GN	84"	8	4	1/2

* Also holds (2) 6" x 20" x 6" d pans

Sandwich Unit Refrigerators

- Stainless steel top, front and end panels, aluminum back and interior
- Natural, environmentally-safe, high-efficiency R290 refrigerant
- Unique air flow distribution allows pan product to maintain 33° to 41°F
- Mighty Top units and models with drawers instead of doors also available
- Electronic controller w/digital display and hi-low alarm
- 5" casters
- Includes 1/2 size 4" deep pans
- 32¾" d x 42¼" h
- 115V

	WIDTH	PAN CAPACITY	DOORS	SHELVES	HP
SW27N8	27½"	8	1	1	1/3
SW32N8	32"	8	1	1	1/3
SW36N10	36"	10	2	2	1/3
SW48N8	48"	8	2	2	1/4+
SW48N10	48"	10	2	2	1/4+
SW48N12	48"	12	2	2	1/4+
SW60N8	60"	8	2	2	1/3
SW60N12	60"	12	2	2	1/3
SW60N16	60"	16	2	2	1/3
SW72N12	72"	12	3	3	1/3
SW72N18	72"	18	3	3	1/3

**Call For
Pricing**

**Call For
Pricing**

Cheeser Station™ Prep Stations

- Reduces food cost (waste) with 100% utilization of cheese: a moveable stainless steel grate allows cheese to fall back into the refrigerated holding bin
- Accommodates up to 25 lb of cheese
- Hinged compressor compartment panel for access to clean out port
- Visible, externally-mounted electronic control to monitor setting
- Removable grate and standard clean-out port allows pan opening to be easily cleaned and sanitized
- Clean condenser coil alert
- 6" casters
- 24"w x 33"d x 35"h
- 115V



Grate allows cheese to fall back into the refrigerated holding bin



Ready to learn more about these great products?

PLAY VIDEO

RCS-24-WS



RCS-24-WS	With Integrated Portion Control Scale	\$7950.00
RCS-24	Without Scale	\$5950.00

Replacement Globes

- Shatterproof and chemical resistant
- For 100W fixtures

253-1273	Teflon® Coated Glass, NSF	\$20.99
28-1396	Glass, for Refrigeration	\$5.89
28-1397	Plastic Coated Glass, for Refrigeration	\$8.19
28-1398	Plastic Coated Tempered Glass	\$23.99
28-1399	Plastic	\$11.19



253-1273



28-1396



253-1475

LED Exhaust Hood Bulb

- 185°F max temperature
- 960 lumens, 12W

253-1475	Clear, 115-120V	\$56.99
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38-1035

ALLPOINTS
FOODSERVICE PARTS ADVANTAGE

Heat Lamp Bulbs

- 250W

38-1035	Clear, 120V, Incandescent	\$11.69
38-1133	Red PTFE Coated, 125V, Infrared	\$11.09
38-1135	Clear PTFE Coated, 125V, Infrared	\$9.39



38-1133



38-1135

Appliance Light Bulbs

- SAF-T-COTE® Teflon coated; shatter-resistant
- 500°F max temperature

38-1558	120V, 40W	\$5.59
38-1116	130V, 40W	\$7.29
38-1115	Teardrop Style, 120V, 60W	\$3.39
38-1554	Teardrop Style, 230V, 50W	\$5.49



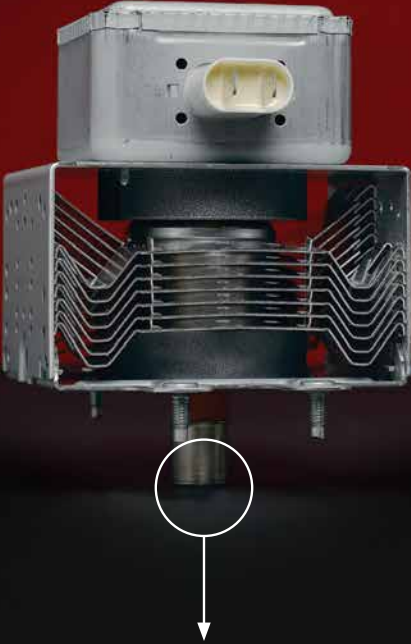
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38-1115

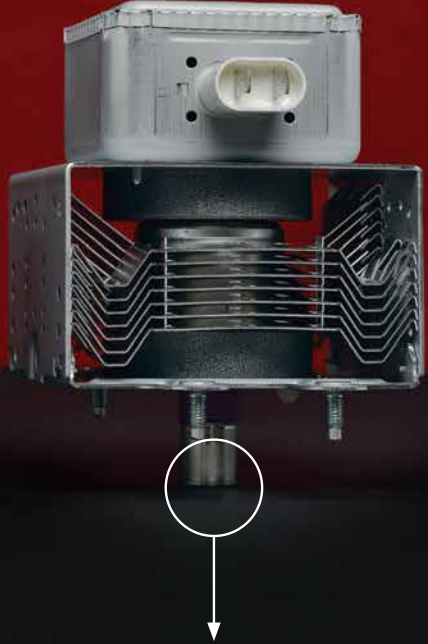
It's your choice.

Magnetron with a
90-day warranty



- OEM replacement part
- OEM prices

Magnetron with a
180-day warranty from AllPoints



- Mavrik™ OEM-equivalent part
- Same specs, quality and safety
- Consistent reliability
- 180-day warranty
- 90-day return policy
- Prices 15–25% less than OEM
- Next-day shipping as late as 9pm ET
- 14-hour daily customer service

Ready to learn more about
these great products?

PLAY VIDEO



We've re-thought everything about
foodservice replacement parts.

Choose wisely. Choose AllPoints.

AllPOINTS
FOODSERVICE PARTS ADVANTAGE

HOME OF
MAVRIK
OEM-QUALITY
PARTS FOR LESS



Walk-in Coolers & Freezers

U.S. Cooler walk-ins are designed with the flexibility to meet your needs. We offer walk-in coolers and freezers, customized to your specifications using extruded polystyrene or foamed-in-place polyurethane.



Fastcooler Quick Ship

- Standard sized walk-in coolers and freezers
- Walk-ins are set up before shipment to assure quality control
- Full line of self-contained, remote, and pre-assembled refrigerations units
- Exceptional quality and customer service





IR-10

IMPERIAL

Gas Restaurant Ranges

- Stainless steel front and sides
- Stainless steel backguard and high shelf
- Removable heavy-duty oven door
- Porcelainized oven interior
- 5" stainless steel landing ledge
- Cast iron top grate - 12" x 12" sections
- 100% safety oven pilot
- 1 chrome plated rack per standard oven
- 1 year parts and labor limited warranty



	BURNERS	OVEN	WIDTH	BTU	
IR-6	6	1	36"	227,000	\$3004.00
IR-10	10	2	60"	350,000	\$5128.00

Gas Convection Oven

- Stainless steel exterior
- Porcelainized oven interior for easy cleaning and better browning
- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Five oven racks with 10 rack positions
- Rugged ½ hp 2 speed motor
- 38"w x 41½"d x 64"h

ICVG-1
70,000 BTU
\$5105⁰⁰



Shown with optional casters



Stock Pot Range

- Stainless steel front, sides and cabinet base
- 3 ring burner utilizes two adjustable gas valves for the inner and outer rings
- Heat selections from simmer to high heat
- Knobs are cast aluminum with Vylox heat protection grip
- Full width drip pan
- Heavy-duty legs with adjustable feet
- 18"w x 21"d x 24"h

ISPA-18
Single, 90,000 BTU
\$962⁰⁰



Infrared Salamander Broiler

- All stainless steel exterior
- Metal control knob for long life
- Protective screen covers the burner
- Spring balanced for easy maneuvering
- Four locking positions
- Rack assembly rolls out for easy access
- 36"w x 17¾"d x 19"h

IRSB-36
35,000 BTU
\$2478⁰⁰

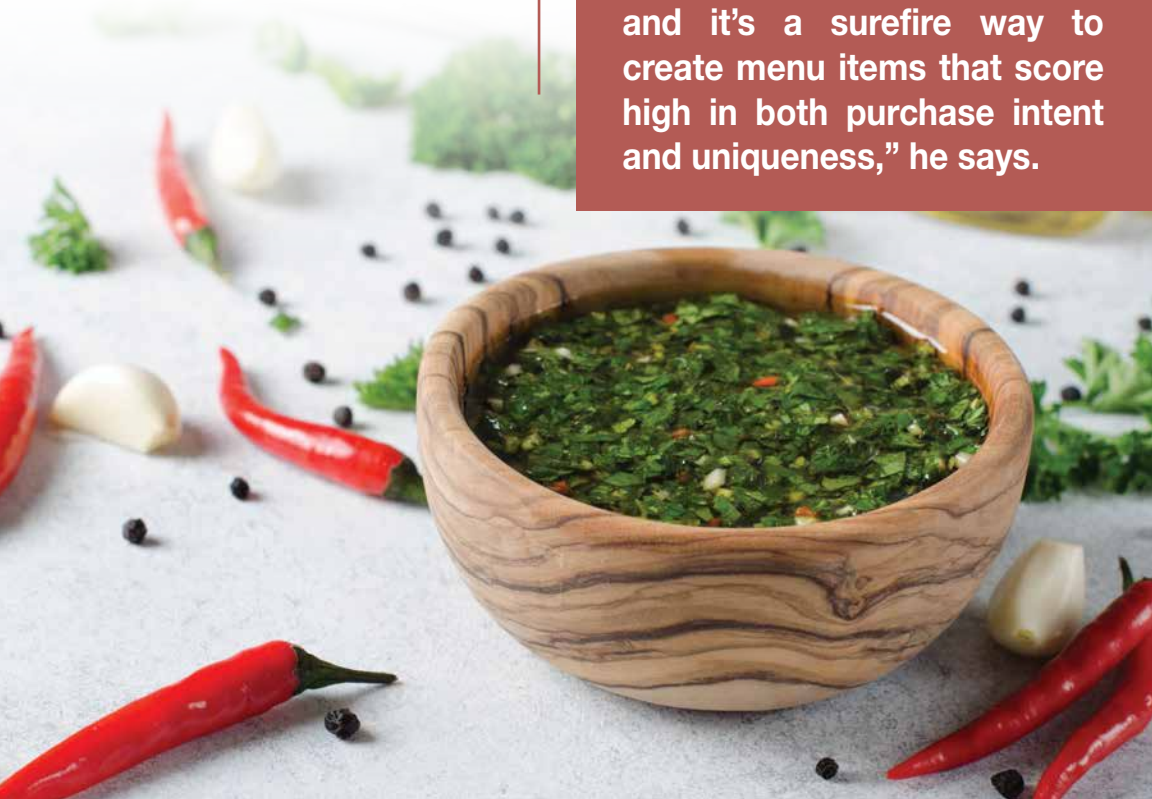
IMPERIAL

THE CONDIMENT CONUNDRUM

CONDIMENTS TYPICALLY
SUPPORT A VARIETY OF USES,
AND TRENDING FLAVORS TEND TO
STICK AROUND FOR A WHILE.

Signature Sauces

“Not only are condiments utilized as sandwich and burger toppings, but they also can be used as dipping sauces, glazes for proteins and in just about every daypart,” says Mike Kostyo, trendologist at Chicago-based Datassential. Adding a unique condiment to a dish turns a common item into a signature one. “We call that ‘safe experimentation,’ and it’s a surefire way to create menu items that score high in both purchase intent and uniqueness,” he says.





What's Trending

- Sriracha is still growing on menus, increasing its menu penetration 35% in the past four years, with chefs finding new applications for it.
- One of the fastest-growing condiments on menus in the past four years, chimichurri has increased its menu penetration 43%. Operators use chimichurri on meat entrees, tacos, bowls and even on nachos and breakfast dishes.
- Hot and spicy flavors continue to trend on menus. Nashville hot grew more than 700% on menus in the past four years and has become far more common at major chains.
- Sweet and spicy condiment flavors, like mango haba ero and hot honey, continue to trend because they give consumers the best of both worlds.
- On the sweeter side, options like matcha, almond butter, maple and sea salt caramel are hot condiment flavors. Matcha is up 140% on menus in the past four years.
- Aiolis are now on 28% of menus.
- Truffle as a flavor is up 17% in the past four years.

Source: Datassential's "Condiments, Sauces, and Dressings" keynote report



To read the full article, please visit:
www.fesmag.com/condiments

Foodservice
equipment & supplies

Navigating Staff Shortages:

**SAVING TIME, CUTTING WASTE &
OPTIMIZING YOUR RETURN
ON INVESTMENT**

Overall Rules of Thumb

Even small tweaks can make a big difference, and it's possible to work with any budget to find ways to save time.

Take into consideration the skill levels of your current staff, and plan for any necessary training in order to get the most out of any new processes or equipment.

Reconsider your use of space, and look at the steps employees have to take to accomplish tasks. Are they getting in each other's way, slowing everyone down? Do they have to waste time going back and forth between different areas? You can rework your floor plan, duplicate busy workstations, and take advantage of unused vertical spaces and walls to create new workstations and cut down on time-wasting movement.

Operating with a smaller staff while retaining customer satisfaction is a challenge for any business. However, with careful planning and attention to detail, you can implement changes that will have a positive impact and contribute to your continued success.

FRONT OF HOUSE:

From fast casual to fine dining, there are ways you can be smart about service while still upholding hospitality standards.

To-Go Order Pickup

Establish a well-organized, well-stocked, designated staging area for both staff preparing orders and for customers or delivery drivers picking them up. This will allow orders to be put together as quickly and accurately as possible, minimizing confusion and mistakes.

Water & Beverage Service

Use glass carafes, pitchers, or water bottles to cut down on the number of refill trips servers have to make to each table.

More Meat, Please!

Take a cue from Brazilian steakhouses: implement clever table signage customers can use to signal that they need something from their server.

Smallwares

Switching to pre-rolled flatware or using salt & pepper refillers can cut down on the time it takes servers to do their side work.

These helpful tips brought to you by our buying group partner. See back cover for details.

BACK OF HOUSE:

Study your menu and identify the most labor-intensive items. You don't need to sacrifice quality in order to save time—let technology work for you instead. Consult with your sales representative to determine the best equipment for the food you serve and typical number of covers for your establishment.

Prep

Changing from hand-cutting fruits and vegetables to utilizing food prep equipment can save valuable time. From manual wedgers and dicers to electric food processors, you can find the right machine for your volume needs.

Cook-Chill, Cook & Hold, and Heating

Blast chillers allow you to prepare large batches of food then quickly and safely cool them down for storage. Rethermalizers can safely reheat food as needed. Using these machines in conjunction with making adjustments to your usual prep and side work schedules can help set up your opening crew for efficiency.

Multitasking Cooking Equipment

Utilizing advancements in commercial cooking technology can help you work smarter. Not only is the equipment doing most of the work, like in a combi oven or high-volume steamer, but features such as digital programs help ensure the consistency and quality you rely on.

Level-Up!

Upgrading to a piece of countertop or floor equipment that is capable of a higher output volume, faster recovery, or continuous use can help avoid wasteful downtime. Investing in a new piece of equipment can do everything from cutting back on costly food waste to saving significant time that your employees typically spend completing manual tasks.





FMS403

Gas Fryers

- Stainless steel front and tank
- Cool zone in fry tank
- 2 nickel chrome wire mesh fry baskets included
- Invensys® thermostat: 200° to 400°F
- 2 years parts and 1 year labor warranty
- 6" adjustable legs
- Specify Natural gas (NAT) or Propane (LP)
- 120V



GCP24



Cecilware® Pro Gas Griddles

- Heavy-duty stainless steel double-wall construction, high polished plate
- Cool-to-the-touch bullnose front
- 1" thick griddle plate
- Natural or LP gas (conversion kit included)
- Manual, independent cooking zones
- 2 year parts and 1 year labor warranty

GRINDMASTER

	OIL CAPACITY	BTU	
FMS403	40 lb	90,000	\$1078.55
FMS504	50 lb	120,000	\$1349.15
FMS705	70 lb	150,000	\$1721.50

	WIDTH	BURNERS	BTU	
GCP24	24"	2	60,000	\$864.05
GCP36	36"	3	90,000	\$1158.30

Countertop Electric Fryers

- 15 lb oil capacity
- All stainless steel construction
- Thermal overload heating element protection
- Includes 2 fry baskets
- Safety cutout switch automatically shuts off heating element when removing the stainless steel tank
- 11" w x 17½" d x 15¾" h
- 2 year parts, 1 year labor warranty

EL15	120V	\$510.40
EL25	240V	\$558.25

Cecilware®
PRO



EL15

Grill Cleaner & Scraper

- Includes 6" blade

85-1213

\$61⁹⁹

Grill Wiper

- Made of silicone
- Includes a replacement wiper blade
- 7" long

171-1286

\$82⁹⁹

AllPOINTS
FOODSERVICE PARTS ADVANTAGE

nemco® | FOOD
EQUIPMENT

Hot Holding Cabinets

- Stainless steel cabinet construction
- Holds 18" square pizza boxes
- Wide adjustable racks accommodate a broad range of products, including half sheet pans and hotel pans
- Temperature range between 145° to 187°F
- Optional stacking kits double your holding capacity in a single footprint
- 22½" w x 24½" d



6405

6410



6405S

6405	Countertop Cabinet, 5 Racks, 22½" h	\$2161.50
6410	Floor Cabinet, 8 Racks, 33½" h	\$2451.90
6405S	Stacking Kit for 6405	\$195.80
6410S	Stacking Kit for 6410	\$96.25

nemco® | FOOD
EQUIPMENT

To-Go Shelves

- All stainless-steel construction
- Independent, infinite heat control for each shelf up to 220°F
- Provides 18" x 48" of surface area per shelf
- 41½" w x 20½" d

HEATED

6302-2	2-Shelf, 20½" h	\$849.75
6302-3	3-Shelf, 34½" h	\$1189.65
6302-4	4-Shelf, 47½" h	\$1516.90
6302-5	5-Shelf, 62½" h	\$1860.65

UNHEATED

6303-2	2-Shelf, 20½" h	\$456.50
6303-3	3-Shelf, 34½" h	\$568.70
6303-4	4-Shelf, 47½" h	\$760.10
6303-5	5-Shelf, 62½" h	\$913.55



6302-5



Combi Cutter

- The ideal combination of torque and speed for higher quality yields and better performance
- Processes 5 lb per minute
- Cast-aluminum cutting chamber
- Internal metal-to-metal contact points
- Dishwasher-safe components
- 11.2" w x 13.8" d x 18.3" h
- Includes ½" slicer and ¼" grater/shredder



nemco®
powered by **HALLDE®**



CC-34
4 Speed, w/Dicing
\$1981¹⁰



Manual Slicers

- Aluminum construction
- 12" German hollow ground blade
- Belt driven
- Carriage detaches for easy washing/sanitization



		SLICE THICKNESS	HP	
4612	Light Duty	1/2"	1/4	\$1393.20
6612M	Medium Duty	1/2"	1/2	\$1802.40



Food Processor

- Capable of preparing from 290 to 485 lb of fresh vegetables, fruit and more per hour
- Disc speed of 300 RPM
- Powerful 3/4 hp fan-cooled motor
- Double interlock on feed hopper and product pusher for a safe continuous-feed operation
- Over 20 blades available including: slicing, grating, shredding, dicing and julienne
- Stainless steel and polished die cast aluminum

UFP13
11"W x 20 1/16"D x 20 1/16"H
\$975⁶⁰



Shown with optional storage container



Floor Planetary Mixer

- Variable speed transmission
- Includes a stainless steel bowl, safety guard, batter beater, dough hook, wire whip, ingredient chute, bowl scraper attachment and #12 PTO hub
- 15-minute timer
- 115V

SRM60+
60 qt, 3 hp
\$13,200⁰⁰



Atmovac's Diablo Vacuum Sealing Machines

- In-chamber vacuum sealing, perfect for use with sous vide cooking
- Stainless steel construction
- Commercial built grade and designed for culinary use
- Single-bar models feature a time-based program and marinating function
- Machine cycle: 30-40 sec.
- 1 year parts & labor warranty



SINGLE SEALING BAR

- DIABLO10** 10" Seal Bar, 11"w x 15.5"l x 3"h
- DIABLO12** 12" Seal Bar, 11.8"w x 13.8"l x 3"h

DOUBLE SEALING BARS

- DIABLO17D** 2 x 17" Seal Bar, 16.7"w x 18"l x 3.9"h
- DIABLO20D** 2 x 20" Seal Bar, Gas Injection System, 20.7"w x 21.3"l x 3.9"h

Call For Pricing

Equipment & Extras

19



DIABLO 12

Planetary Mixers

- Heavy-duty, abrasion resistant transmission design
- Gear driven
- Includes stainless steel whip, hook, beater and bowl
- Safety switch on guard and bowl
- 1 year parts and labor warranty

- M20** 20 qt, 3 Speeds, 110V
- M60** 60 qt, 4 Speeds, 208V

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eurodib



Comes with a bonus meat grinder attachment

M20



Luna Planetary Mixers

- Variable speed drive
- Gear driven, permanent lube transmission
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- 120V
- 1 year parts and labor warranty, 2 year limited motor warranty

TILT-BACK HEAD, 11 SPEEDS

- WSM7L** 7 qt, ¾ hp **\$709.00**

BOWL-LIFT LEVER, 3 SPEEDS

- WSM10L** 10 qt, ¾ hp **\$1349.00**
- WSM20L** 20 qt, 1 hp **\$1839.00**

WARING COMMERCIAL



WSM7L



Thermal Circulators

- Built for sous vide cooking and rethermalizing
- Water bath temperature range from 95° to 194°F with accuracy of ±1°F
- 5 programmable memory stations and 99-hour timer
- All stainless steel construction
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- Integrated hose system to easily and safely remove water from reservoir

- WSV16** 16 Liter Capacity **\$497.99**
- WSV25** 25 Liter Capacity **\$622.99**

Delivery Bags

- Durable and water resistant polyester exterior
- Thermal reflective aluminum interior
- Maintain temperatures for up to 35 minutes
- Reinforced straps for easy carrying
- Window pockets for branding cards or order slips, and mesh pockets for extra storage space



575391

575391 Holds 3 Pizza Boxes, 20" x 20" x 6½" **\$19.59**

575390 Holds a ¾ Size Pan, 16" x 14" x 14" **\$25.99**

575389 Holds a Full Size Pan, 23" x 15" x 14" **\$27.99**



575390



575389



WinGo Bag™ Insulated Delivery Bags

- Waterproof liner prevents leaking and is easy-to-clean
- Moisture-resistant exterior prevents bacteria, mold and odors
- High-performance insulation retains ideal temperature for longer
- Multiple heavy-duty carrying straps
- Reflector strip for safety
- Window pockets for branding
- Removable 12 compartment divider to keep beverages, soups and other liquids upright and organized (divider comes with BGCB-1709 only)



BGCB-1212

CATERING BAGS

BGCB-1212 Small, 12"w x 12"d x 12"h **\$23.69**

BGCB-1709 Medium, 17"w x 13"d x 9"h **\$31.99**

BGCB-2314 Large, 23"w x 15"d x 14"h **\$34.99**

BGCB-2212 X-Large, 22"w x 22"d x 12"h **\$39.99**

PIZZA BAGS

BGPZ-1909 Holds (4) 16" Pizza Boxes **\$24.09**

BGPZ-2109 Holds (3) 18" Pizza Boxes **\$26.99**



BGPZ-2109



High Temp Undercounter Dishwasher

- 30 racks/120 covers per hour
- Double walled stainless steel skin providing constant heating and quiet operation
- Removable wash and rinse arms allows for easy cleaning
- Fully automatic cycle for easy operation
- Built-in detergent and rinse chemical pumps
- Safety Temp feature assures 180°F sanitizing rinse every cycle
- Stainless steel safety filters protect washing pump
- Built-in 6kW booster heater
- 2.7 kW wash tank heater
- Low 0.8 US gal. water usage per rack
- Uses standard 19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ " racks
- 208-230V



UC50E

23 $\frac{7}{16}$ "w x 24"d x 33 $\frac{5}{16}$ "h**\$4319⁰⁰**

Conveyor Dishwasher

- All stainless steel construction
- Stainless steel chemical injection chamber
- Power rinse heater system
- Auto start/stop
- Uses .46 gallons of water per rack
- 243 racks/hr, 150° to 160°F (wash), 180° to 195°F (rinse)

EST-44
44" Conveyor
\$13,236⁰⁰



Blu™ Towels and Wipes

- Place in liquid and the easy-to-store puck expands to a full size towel in seconds
- 100% biodegradable, compostable towel fully absorbs sanitation solution
- Steam sterilized to be clean from the start
- Disposable
- Machine washable and reusable 4 to 6 times

WIPES, 9" x 12"

M36008 Pack of 100 **\$32.99**M36009 Pack of 12 **\$4.19**TOWELS, 9 $\frac{1}{2}$ " x 23 $\frac{1}{2}$ "M36005 Pack of 100 **\$41.99**M36006 Pack of 50 **\$22.69**M36007 Pack of 12 **\$5.99**

MERCER
CULINARY



Litmus Test Strips



All-POINTS
FOODSERVICE PARTS ADVANTAGE

- 142-1362 Chlorine, 10-200 ppm, 100/vial
142-1363 QUAT, 0-400 ppm, 100/bag

\$1.89
\$4.09

Test Strip Dispenser Rolls

- 85-1238 includes dispenser with 1 roll plus one refill roll for up to 200 tests



85-1238



85-1285

- 85-1238 Micro Chlorine, 10-200 ppm **\$9.09**
85-1285 QT-10, 0-400 ppm **\$10.59**

Undercounter Dishwasher

- 30/20/15 racks per hour
- Dishwasher w/booster, rinse, drain and soap pumps
- Stainless steel construction
- Includes: insulated control panel, 1 basket for dishes, 1 general basket and 1 cutlery container
- 4 wash cycles: 2, 3, 4 and 15 minute
- Security thermostat for automatic booster shut off
- 23¾" w x 25¼" d x 33" h
- 2 year parts and labor warranty
- 208-240V



F92EKDPS

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Pricing**



eurodib



DSP3

Undercounter Dishwasher

- 30 racks per hour
- Stainless steel exterior
- 2 minute cycle time
- Wash and rinse temperature thermometers
- Rinse aid dispenser
- Detergent pump
- Security thermostat
- DSP3 includes: 2 baskets for glasses, 1 saucers insert and 2 cutlery containers, Gravity drain only
- DSP4DPS Includes: 1 basket for dishes, 1 general basket, 1 cutlery container, Drain pump
- 1 year parts and labor warranty
- 208-240V



- DSP3 16" x 16" Basket,
18.11" w x 19.92" d x 30.71" h
DSP4DPS 20" x 20" Basket,
23.7" w x 25" d x 32.28" h

**Call
For
Pricing**



Electronic Faucets

- Satin finish
- Fits all Krowne hand sinks



16-670	4" Center, Wall Mount	\$354.00
16-197	4" Center, Deck Mount	\$263.50
16-675	Single Hole, Wall Mount	\$317.50
16-196	Deck Mount, Single Hole Cast Spout	\$263.50

Glass Frosters

- High quality, stainless steel construction
- Built-in LED light that activates when froster is used
- Uses 20 lb aluminum CO2 tank with siphon tube, sold separately



KR-LC2GF	Drop-In, 7 1/16" sq	\$1795.50
KR-LC2GF-TT	Tabletop, 7 7/8" sq	\$2062.00

Underbar Liquor Displays

- 18 gauge stainless steel construction
- Standard pre-drilled holes on sides for attaching adjacent units
- Stainless steel front to back bracing
- Angled dividers for labels

SLIM LINE

UBLD-1812-X	12"w x 18"d x 32 1/2"h	\$521.99
UBLD-1818-X	18"w x 18"d x 32 1/2"h	\$547.99
UBLD-1824-X	24"w x 18"d x 32 1/2"h	\$595.99

STANDARD

UBLD-2112-X	12"w x 21"d x 32 1/2"h	\$528.99
UBLD-2118-X	18"w x 21"d x 32 1/2"h	\$581.99
UBLD-2124-X	24"w x 21"d x 32 1/2"h	\$630.99



Underbar Glass Rack

- 18 gauge stainless steel construction
- Standard pre-drilled holes on sides for attaching adjacent units
- Adjustable glass rack rails for tall stemware
- Removable perforated drainboard insert for increased air circulation

UBGR-2124-X	24"w x 21"d x 32 1/2"h
\$788.99	



WCM50

WCM50P

WCM60PT

WCM70PAP

Decanters
and airpot
sold separately



Cafe Deco™ Coffee Brewers

- Attractive stainless steel construction is nice enough for front-of-house use, and durable enough for back-of-house use
- All models (except WCM50) include an integrated hot water tap for tea, soup and other hot drinks
- Ready and power lights
- 120V
- Limited 1 year warranty



	TYPE	8 OZ CUPS/HR	
WCM50	Pourover	52	\$265.00
w/HOT WATER FAUCET			
WCM50P	Automatic	62	\$539.00
WCM60PT	Thermal	62	\$539.00
WCM70PAP	Airpot	64	\$539.00

Plastic Countertop Dispensers

- Pump delivers a perfect portion with one smooth motion-adjustable up to 1 oz
- Made of durable, BPA-free food-grade materials
- Transparent pump body allows for quick product identification
- Accepts standard 1.5 gallon pouches
- Clear panel on lid accepts paper or card stock flavor indicator for easy and mess-free identification
- 6½" w x 13" d x 17½" h



10950 Black/Black

10951 Black/White

Your Choice!
\$147⁴⁰



nemco
powered by **ASEPT**

Waterproof Type K Thermocouple

- Case with built-in protective rubber boot
- Includes a permanent clock and countdown timer within the display
- Probe has BioCote Antimicrobial Protection
- Accuracy: $\pm 1^{\circ}\text{F}$
- Includes PK19M Thin Tip Penetration Probe



C48KIT
-328° to 2502°F
\$154⁹⁹

 **COMARK**
A Fluke Company

Thermometer/Timer

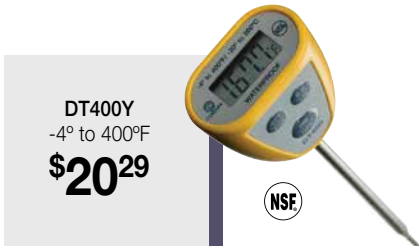
- Alarm can be set for temperature or time
- 36" stainless steel, heat resistant probe can be used even when oven or refrigerator door is closed (probe lead is not waterproof)
- AAA batteries included



HLA1
14° to 392°F
\$21⁹⁹

Digital Thermometer

- Waterproof
- Maximum temperature hold for use in commercial dishwashers
- Field calibratable
- Accuracy: $\pm 1^{\circ}\text{F}$
- BioCote® antimicrobial protection
- 5" stem reduces to a thin 1.5 mm tip



DT400Y
-4° to 400°F
\$20²⁹

Pocket Digital Thermometer

- Waterproof
- Field calibratable
- °C/°F switchable
- Accuracy: $\pm 2^{\circ}\text{F}$
- BioCote® antimicrobial protection
- 1.5mm thin tip, 3" stem



PDT300
-58° to 300°F
\$16⁸⁹

Infrared Thermometer

- Switchable °F/°C with backlight
- Emissivity pre-set to 0.95
- 7 second display hold
- 4:1 distance to spot size (D:S)
- $\pm 2^{\circ}\text{F}$ accuracy in critical food zone

RAYMTFSU
-25° to 400°F
\$52⁹⁹



Digital Timer

- Count up and countdown functions
- Easel stand and magnetic back clip
- Timing capacity of 99:59 with memory function

UTL264
\$7⁴⁹



 **COMARK**
A Fluke Company



Titan Cutlery

- Stain-free high carbon steel
- Tapered grinding and stone finishing
- Blade, bolster and handles are matched for perfect balance and ease of use



		SALE/EA
3441-21/2	Peeling Knife, 2 1/2"	\$13.13
3411-5	Utility Knife, 5"	\$17.33
3410-6	Chef's Knife, 6"	\$20.52
3410-10	Chef's Knife, 10"	\$29.33
3409-5GE	Santoku Knife, 5", Hollow Edge	\$23.07
3414-6	Boning Knife, 6"	\$20.52
3413-6	Boning Knife, 6", Flexible	\$20.52
3421-8E	Bread Knife, 8", Serrated Edge	\$26.01
3411-8	Slicer, 8"	\$25.74
3427-11GE	Straight Slicer, 11", Hollow Edge	\$30.33
3458	Carving Fork, 8", Curved	\$25.25



Whipped Cream Dispensers & Chargers

- Ideal for whipping fresh cream, flavored coffee toppings, delicate sauces, sweet and savory gourmet toppings, espumas, light yogurt mousses, whipped soups and more

DISPENSERS

574407	Aluminum, 1 pint	\$47.99
574408	Aluminum, 1 quart	\$51.99
574409	Stainless Steel, 1 pint	\$80.99
574410	Stainless Steel, 1 quart	\$89.99

CHARGERS

574397	Box of 10	\$5.89
574399	Box of 24	\$13.49




THUNDER GROUP INC.®
York Flatware

- 18/10 stainless steel
- Packed 1 dz

SALE/DZ

SLYK202	Teaspoon	\$12.39
SLYK205	Iced Tea Spoon	\$13.79
SLYK206	Dinner Fork	\$16.59
SLYK207	Salad Fork	\$13.69
SLYK209	Dinner Knife	\$23.79

Wilshire Flatware

- 18/10 stainless steel
- Packed 1 dz



SALE/DZ

SLWH202	Teaspoon	\$9.29
SLWH205	Iced Tea Spoon	\$11.99
SLWH206	Dinner Fork	\$13.29
SLWH207	Salad Fork	\$11.09
SLWH209	Dinner Knife	\$15.19

Simplicity Flatware

- 18/10 stainless steel
- Packed 1 dz



SALE/DZ

SLSM202	Teaspoon	\$10.49
SLSM205	Iced Tea Spoon	\$12.49
SLSM206	Dinner Fork	\$14.69
SLSM207	Salad Fork	\$12.59
SLSM209	Dinner Knife	\$19.29


THUNDER GROUP INC.®
Elizabeth Flatware

- 18/10 stainless steel
- Packed 1 dz



SALE/DZ

SLEL202	Teaspoon	\$9.09
SLEL205	Iced Tea Spoon	\$11.49
SLEL206	Dinner Fork	\$12.99
SLEL207	Salad Fork	\$10.69
SLEL209	Dinner Knife	\$14.59

Diamond Flatware

- 18/10 stainless steel
- Packed 1 dz



SALE/DZ

SLDM202	Teaspoon	\$12.29
SLDM205	Iced Tea Spoon	\$13.09
SLDM206	Dinner Fork	\$15.09
SLDM207	Salad Fork	\$13.19
SLDM209	Dinner Knife	\$20.19



DELIVERY BAG
575389 / PAGE 20

\$2799



BLU™ TOWELS
M36007 / PAGE 21

\$599
/PK



EQUIPMENT & EXTRAS



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PRICES EFFECTIVE THRU DECEMBER 31, 2021



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