## 2021 Foodservice Equipment Highlights





Glo-Ray Designer Merchandising Warmers hold hot wrapped foods at proper serving temperatures, while placing the focus where it belongs – on the product. Available in 2-shelf or single shelf and horizontal or slanted shelf models.





The AWD Atmospheric Hot Water Dispenser from Hatco delivers pre-measured quantities of up to 8 gallons (30 liters) of continuous hot water at the simple push of a button, making it a great hot water dispenser for food preparation or cleaning.

The Hatco F2G Flav-R 2-Go® Floor Mount Locker System conveniently holds multiple hot or ambient to-go food orders with quick and secure access. Students can access their specific locker and leave without waiting in line or disturbing the flow of service.







Available in several sizes, the FWE MTU series humidified holding cabinets boast an insulated holding cabinet with a removable humidity pan for easy cleaning, universal slides to fit hotel pans and sheet pans, and easy to use controls.

The FWE Moisture Temp Retherm ovens are available in several sizes. Choose from configurations for universal slides or slides for baskets. Also available in non-humidified models.





The HLC mobile tray line is available in 1 to 6 well configurations with countless options for sneezeguards, lower heated holding cabinets, and tray shelves.

"If you can dream it, we can build it!"



Hydrophobic walk-ins that exceed the US DOE requirements and boast a 50 year thermal warranty. Amerikooler offers a robust quickship program for standard sizes and the ability to design custom walk-ins. You can design the walk-in you need that will last.







Fermod offers high-temp dishwasher safe, spacemaximizing, easily assembled shelving. They're lightweight and have a lifetime guarantee against rust and corrosion.





The Sammic Combination vegetable prep and bowl processor is a must for most kitchens. Production/hour ranges from 900 to 1300 lbs, depending on the model and product used.



Sammic salad spinners can dry lettuce and other vegetables in 1-3 minutes. Their high speed of 900rpm ensures the highest quality in the most efficient way. The ES-100 can hold 13 lbs of product and the ES-200 can handle about 26 lbs of product.







The Cooper-Atkins accurate for life line of digital thermometers offer accurate readings in less than 6 seconds and carry a lifetime warranty. Available in multiple styles of digital instant read thermometers and cooler thermometers.



Eliminate manual data logs and ensure consistent, accurate tracking of temperatures. With Notifeye wireless temperature monitoring NotifEye sensors monitor information and record data 24/7. When preset conditions are met, email and text notifications can be sent.



A Marmon/Berkshire Hathaway Company



Angelo Po has been manufacturing combis for over 45 years.

COMBISTAR™ combi oven can be utilized for every cooking technique. Whenever flexibility, speed, food quality, and savings are needed, the Combistar™ combi oven is the perfect option.

Angelo Po blast chillers and freezers help you maximize your production by keeping food at maximum quality while still preparing food well in advance of production needs. Angelo Po also offers the option to operate your combi and blast chiller from one control panel and program recipes to operate the blast chiller after cooking.



## Contact us to learn more! Available for pre-purchase site visits and measurements.



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