



A Full Line Foodservice Equipment Supplier

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Locations in The Twin Cities, and Twin Ports and Now  
Fargo, ND!



# COOKING EQUIPMENT



## Stratus Heavy Duty Ranges



Stratus Ranges, with its innovative design, provide the most useful features at an affordable cost. We make sure to choose the best available components and with our many years of experience in the industry, our Ranges will provide you with the best value for your dollar.

Stratus Ranges are made of heavy-duty materials. All Stainless-Steel exterior, including front and side panels, 5" landing ledge, shelf, and oven exterior door. Double side panels for better insulation. Our top grates and open burners are made of cast iron. The oven interior is fully insulated with porcelain coating to ensure even heat and easy cleaning yet rugged enough to withstand the constant heavy usage of a busy kitchen. The oven is thermostatically controlled and its temperature ranges from 150°-500° F.

### Stratus Heavy Duty Ranges

**Stratus 24" heavy duty range (4) burners & (1) standard oven \$2149.89**

**Stratus 36" heavy duty range (6) 26,000 BTU burners & (1) standard oven \$2389.89**

**Stratus 36" heavy duty range (6) 35,000 BTU burners & (1) standard oven \$2789.89**

**Stratus 36" heavy duty range (2) open burners, 24" manual griddle & (1) standard oven \$3299.89**

**Stratus 36" heavy duty range 36" manual griddle & (1) standard oven \$3629.89**

**Stratus 36" range, 24" thermostat 1" thick griddle plate, (2) burners & (1) standard oven \$3839.89**

**Stratus 36" range, 36" thermostat 1" thick griddle plate, & (1) standard oven \$4389.89**

**Stratus 60" heavy duty range, (6) open burners, 24" manual griddle & (2) standard ovens \$5389.89**

**Stratus 60" heavy duty range, (4) open burners, 36" manual griddle & (2) standard ovens \$5719.89**

**Stratus 60" heavy duty range (2) open burners, 48" manual griddle & (2) standard ovens \$5939.89**

**Stratus 60" heavy duty range (10) 26,000 BTU open burners & (2) standard ovens \$5159.89**

**Stratus 60" heavy duty range (10) 35,000 BTU open burners & (2) standard ovens \$6259.89**

**Stratus 60" range, 24" thermostat 1" thick griddle plate, (6) burners & (2) standard ovens \$6049.89**

**Stratus 60" range, 36" thermostat 1" thick griddle plate, (4) burners & (2) standard ovens \$6819.89**

**Stratus 60" range, 48" thermostat 1" thick griddle plate, (2) burners & (2) standard ovens \$7149.89**

**Stratus 60" range, 60" thermostat 1" thick griddle & (2) standard ovens \$8239.89**

**36" range with 24" radiant char broiler \$4939.89**

**36" range with 36" radiant char broiler \$5389.89**

**60" range with 36" thermostat griddle & 24" radiant char broiler \$8239.89**

# COOKING EQUIPMENT



## Royal Range of California 6 Burner w/Convection Oven

### Standard Features

- Stainless steel drip tray/grease can
- Stainless steel front, sides, valve cover, and kick plate including backguard and high shelf.
- Stainless Steel oven "U" burner rated at 35,000 BTU/hr
- Oven pilot with 100% safety shut down
- Two-piece, heavy duty lift off cast iron burner heads rated at 30,000 BTU/hr
- 12" x 12" cast iron top grates with pilot shield
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots



Royal 36" range, (6) burners & (1) convection oven \$6789.89

### Stratus Stockpot Burner



Stratus Stock Pot includes standard features that you would normally pay extra for another Stock Pot lines. Constructed of heavy gage steel making for a sturdy chassis design, and three ring burner that provide high performance in a wide variety of cooking applications. For quick clean ups, a full width removable drip tray is standard. The top grate has a gradual slope to reduce spill over and will accommodate any size pot.



3ring burner

- Single burner 80,000 BTU \$889.89
- Double burner 160,000 BTU \$1489.89
- Single jet burner 125,000 BTU \$889.89
- Double jet burner 250,000 BTU \$1489.89

Anti-clogging 18 tip jet burner



# COOKING EQUIPMENT



## Stratus Griddles, Broilers, and Hotplates



Standard Features: Gas Griddles

- Thermostat maintains selected temperature during busy hours.
- "U" burner rated at 30k BTU/hr
- High Polished 1" Thick steel griddle plate
- 24" depth cooking surface
- All burners are equipped with continuous anti-clogging pilots for instant ignition
- Stainless steel grease trough, 4" spatula width.
- Stainless steel front, sides and valve cover.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs.



Standard Features: Gas Hot Plate

- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Stainless steel 4" landing ledge provides extra workspace.
- Heavy-duty cast-iron burners rated at 26k BTU/hr.
- All burners are equipped with continuous anti-clogging pilots for instant ignition
- Cast iron top grates. Cast in bowl directs heat upward. Grate design allows pots to slide pans easily from section to section.
- Stainless Steel 4" landing ledge provides extra workspace.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs.



Standard Features: Radiant Broiler

- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Stainless steel 4" landing ledge provides extra work space.
- Individually gas control for each burner rated at 15,000 BTU's/hr located every 6" for even cooking.
- Removable cast iron radiants prevent clogging of burners and provide even broiling.
- Full width grease gutter and large capacity removable drip pan.
- Heavy-duty cast-iron top grates are 3"x21" sections which are removable for easy cleaning.
- 14 gauge all welded fire box.
- 4" chrome plated adjustable appliance legs.



Stratus Thermostat Control Griddle

- Stratus 12" thermostat griddle \$1349.89
- Stratus 24" thermostat griddle \$1989.89
- Stratus 36" thermostat griddle \$2689.89
- Stratus 48" thermostat griddle \$3589.89
- Stratus 60" thermostat griddle \$4789.89
- Stratus 72" thermostat griddle \$5689.89



Stratus Manual Control Griddle

- Stratus 24" manual griddle \$1449.89
- Stratus 36" manual griddle \$1899.89
- Stratus 48" manual griddle \$2399.89
- Stratus 60" manual griddle \$3389.89
- Stratus 72" manual griddle \$4289.89



Stratus Radiant Char Broiler  
Stratus 12" radiant char broiler \$999.89

- Stratus 18" radiant char broiler \$1249.89
- Stratus 24" radiant char broiler \$1589.89
- Stratus 36" radiant char broiler \$2189.89
- Stratus 48" radiant char broiler \$2489.89
- Stratus 60" radiant char broiler \$3689.89
- Stratus 72" radiant char broiler \$4389.89



Stratus Gas Hot Plate

- 12" (2) burner \$679.89
- 24" (4) burner \$949.89
- 36" (6) burner \$1399.89
- 48" (8) burner \$1799.89
- 24" (4) burner step up \$1289.89
- 36" (6) burner step up \$1789.89
- 48" (8) burner step up \$2489.89





## Supera Radiant Broiler

### Standard Features

- Stainless steel body
- Removable stainless steel grease catch pan
- Heavy duty removable 10 gauge stainless steel radiants
- Heavy duty removable cast iron cooking racks; reversible to offer thick or thin char-marks with three height positions
- 4" high backsplash and sidesplash
- Extended cool to touch front edge
- Large temperature knobs with set screws every 12"
- 35,000 BTU stainless steel U-shaped burners provide flame every 6"
- Pilot with front access
- Four adjustable non-skid stainless steel legs; installation required
- Gas connection is 3/4" NPT; rear gas connection
- All units come standard for natural gas. An LP conversion kit is provided.
- A pressure regulator is provided:
  - o Natural gas 4.0" W.C.
  - o Propane gas 10.0" W.C.
- Installation Clearance: from rear – 6", from sides – 6", from floor – 4"
- ETL Listed, Conforms to NSF/ANSI Std 4
- Not suitable for installation in a non-commercial or residential application



**24 Inch \$899**

**36 Inch \$999**

## Supera Thermostat Control Griddle

### Standard Features

- Stainless steel body
- Removable stainless steel grease catch pan
- Wide 3 1/4" front grease trough
- 3/4" highly polished griddle plate
- 4" high backsplash and sidesplash fully welded to the griddle
- Extended cool to touch front edge
- Large temperature knobs with set screws
- 200°F to 450°F temperature range
- 30,000 BTU stainless steel U style burners provide flame every 6" on the griddle surface
- Pilot with front access
- Four adjustable non-skid stainless steel legs; installation required
- Gas connection is 3/4" NPT; rear gas connection
- All units come standard for natural gas. An LP conversion kit is provided.
- A pressure regulator is provided:
  - o Natural gas 4.0" W.C.
  - o Propane gas 10.0" W.C.
- Installation Clearance: from rear – 6", from sides – 6", from floor – 4"
- ETL Listed, Conforms to NSF/ANSI Std 4
- Not suitable for installation in a non-commercial or residential application



**24" \$899**

**36" \$1199**

**48" \$1399**

# COOKING EQUIPMENT

## Royal Range of California Snap Action Griddles

### Standard Features

- Fully welded frame with lifetime warranty
- 1,200°F mineral wool insulation
- 11" working height, perfect for refrigerated bases.
- Large 1½ gallon capacity stainless steel grease can (2 ea on 60" & 72" units)
- Stainless steel sides and front valve cover
- Heavy duty Stainless Steel "U" shaped burner every 12" rated at 30,000 BTU/hr each
- Solid state control with sensor embedded in the plate
- Free standing pilot
- Aeration panels between the burners for added efficiency
- 1" thick griddle plate with polished cooking surface
- 4" wide S/S grease trough with large drain opening for easy cleaning
- Stainless steel tubing for burners and pilots
- 4" high adjustable heavy duty legs included



24" \$5,889.89  
36" \$7,489.89  
48" \$8,989.89  
60" \$10,889.89  
72" \$12,589.89



2 Year Parts and Labor Warranty

## Alto Shaam Cook & Hold

Original Cook & Hold ovens with Halo Heat® technology have stood the test of time – providing customers with better food quality and higher yields for decades. Within each low temperature oven, radiant Halo Heat evenly surrounds food without the use of extremely hot elements, added humidity or fans that typically degrade food quality. Designed for built-in savings, these cooking and holding ovens significantly lower labor and operating costs, putting money back in your pocket. With a new design and advanced control options, greater yields and less food waste have never been more attractive.

**Alto-Shaam Model No. 500-TH/II single cook & hold \$4989.89.**

**Alto-Shaam Model No. 750-TH/II single cook & hold \$6289.89.**

**Alto-Shaam Model No. 1000-TH/II single cook & hold \$6389.89.**

**Alto-Shaam Model No. 1000-TH/I double cook & hold \$11,489.89**

# ALTO-SHAAM



# COOKING EQUIPMENT

## Duke Gas Convection Ovens

### STANDARD FEATURES:

- 5 racks
- Porcelain interior
- 50/50 independent stainless-steel doors
- Double pane glass in both doors
- 8" angular stainless-steel legs/adjustable feet

### OVEN SECTIONS:

- Stainless steel front
- Painted sides, top
- 1-1/2" insulation on bottom, sides & back
- 3" insulation on top
- Interior lights

### BURNER SYSTEM:

- 40,000 BTU
- High output atmospheric burner system
- Main gas shut off valve.

Built-in gas regulator

### OVEN CONTROLS:

- Power off/cook switch
- Dial type thermostat - 200o - 500oF
- 1-hour dial timer, electric buzzer



Single \$4989.89  
Double \$9989.89

## Royal Range of California Gas and Electric Convection Ovens

### Standard Features



- All stainless-steel front, sides, and top construction
- Two stainless steel, 35,000 BTU/hr. burners
- Electronic ignition with 100% safety
- Electric thermostat adjustable from 150° - 500° F
- The oven interior is porcelain coated for easy cleaning.
- 5 chrome-plated racks standard with 11 positions
- Two speed motor

Single \$6989.89  
Double \$13989.89



# COOKING EQUIPMENT



## Peerless Stone Deck Pizza Ovens

Peerless Ovens has been manufacturing high-quality cooking equipment for over 100 years, and all Peerless products are made in the USA. Space-saving designs are the hallmark of all Peerless ovens, which are available in gas or electric. Single ovens have controls under the door for a smaller footprint, letting operators free up valuable hood and kitchen space, while stacking allows doubling or even tripling capacity in the same space. All electric ovens by Peerless are also certified ventless, for those operators without a hood, or hood space.

### Peerless CW-200P double gas stone deck pizza ovens \$18,989.89

Pizza Decks Standard Large 52" x 36" x 9" compartment 1½" pizza stones. 100,000 BTU per oven. Only 60" width.



### Peerless CW-61P double stone deck pizza oven \$8889.89

Pizza Decks Standard Large 42" x 32" x 7" compartment 1" pizza stones. Only 50" width.

Large Capacity 2,688 sq. inches of available cooking space. Holds eight (8) 16" pizzas.



### Peerless C-131P gas deck pizza oven \$3489.89

(4) Pizza Decks Standard Large 24" x 19" x 15" compartment ½" pizza stones  
Counter space ..... 30" (76.2cm) wide x 27.5" (69.9cm) deep\* x 31" (78.7cm) high



### Peerless electric stone deck pizza oven \$3789.89

Large Capacity 1,368 sq. inches of available cooking space on three (3), cordierite decks • Pizza Decks Standard Large 24" x 19" x 15" compartment ½" pizza stones





# COOKING EQUIPMENT



## Cookrite by Atosa Deep Fat Fryer

### Standard Features:

- Stainless steel exterior and interior
- Welded stainless steel tank.
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- The oil cooling zone in the bottom of the tank captures food particles and extends oil life.
- Safety valve with an automatic voltage stabilizing function.
- Self-reset high temperature limiting device.
- Two (2) nickel plated baskets with coated handles standard
- Wire crumb rack and basket hanger standard
- Available in Natural & Propane gas
- 3/4 " NPT rear gas connection and regulator
- Four (4) casters standard



**35 Lb. \$1352 (High Efficiency, check with gas company for rebate)**

**40 Lb. \$1068**

**50 Lb. \$1368**

**75 Lb. \$1602**



## Royal Range of California Deep Fat Fryers

### STANDARD FEATURES:

- All stainless-steel front and sides
- High quality heavy gauge stainless steel tank
- Cast iron burners rated at 38,000 BTU/hr. each.
- Millivolt control system with 100% safety shut off.
- Thermostatic control with 200°-400° F range
- 1-1/4" full port drain valve



**50 Lb. \$1999**

**75 Lb. \$3689**

# COOKING EQUIPMENT

## Pitco Frialator



STANDARD FRYER FEATURES & ACCESSORIES ☐ Tank - stainless steel construction ☐ Cabinet - stainless front, door and sides ☐ Solstice Burner Technology, No blower or ceramics ☐ Patented Self Cleaning Burner & Down Draft Protection (with upgraded controls, SSTC, Digital, Computer) ☐ Millivolt Thermostat (T-Stat) ☐ High Temperature safety limit switch ☐ Heavy duty 3/16" bottom door hinge ☐ 1 1/4" (3.2 cm) Full port drain valve for fast draining ☐ Separate Manual gas shutoffs, for front servicing ☐ Integrated flue deflector ☐ 9" (22.9cm) adjustable legs, easier access to clean ☐ Tube rack, allows crumbs & debris into cool zone ☐ Removable basket hanger, requires no tools ☐ Drain Line Clean out rod ☐ Drain extension ☐ Fryer cleaner sample packet



**Model No. SG14-S \$2,799.89**

**Model No. SG18-S \$ 4,399.89**



FRYER FILTER, MOBILE

Why is it important to filter?

Filtration extends the life of the oil you use. The most expensive aspect of offering fried foods is the amount you spend on oil. The hardest aspect of retaining employees for fry stations is the labor-intensive practices. With Pitco's wide range of filtration products you can find the right solution for your business.



**Model No. P14 55 lb. oil capacity \$4,199.89**

**Model No. P18 75 lb. oil capacity \$4,599.89**

## Star Electric Countertop Fryer

### Standard Features

- Snap-action thermostats provide responsive temperature control from 200°F (93°C) to 375°F (191°C)
- Immersion-type heating elements provide even heat distribution and swing up for simple maintenance.
- Removable baskets allowing for easy rotation and cleaning
- Kettles are easily removable for straining
- Compact design for maximum cooking while using minimal counter space
- Safety thermostat to avoid potentially dangerous temperatures
- Durable, heavy-duty metal knobs

**Star 15 lb. electric fryer \$2189.89**

**Star 30 lb. electric fryer \$3489.89**





# COOKRITE BY ATOSA COOKING EQUIPMENT



## Countertop Radiant Broilers

### Standard Features

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

<b>24" Radiant Broiler with Total 70,000 B.T.U.</b>	<b>\$998</b>
<b>36" Radiant Broiler with Total 105,000 B.T.U.</b>	<b>\$1338</b>
<b>48" Radiant Broiler with Total 140,000 B.T.U.</b>	<b>\$1678</b>



## Countertop Manual Control Griddle

### Standard Features

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 3/4" thick polished steel griddle plate
- 30,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard

<b>24" Manual Griddle with Total 60,000 B.T.U.</b>	<b>\$907</b>
<b>36" Manual Griddle with Total 90,000 B.T.U.</b>	<b>\$1201</b>
<b>48" Manual Griddle with Total 120,000 B.T.U.</b>	<b>\$1586</b>





# COOKRITE BY ATOSA COOKING EQUIPMENT



## Countertop Thermostatic Griddles

### Standard Features

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 1" thick polished steel griddle plate
- 25,000 BTU burners per 12" section with standby pilots
- Independent thermostatic controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



- 24" Thermo-Griddle with Total 50,000 B.T.U.      \$1563**  
(with 1" Griddle Plate)
- 36" Thermo-Griddle with Total 75,000 B.T.U.      \$2245**  
(with 1" Griddle Plate)
- 48" Thermo-Griddle with Total 100,000 B.T.U.      \$2637**  
(with 1" Griddle Plate)



## Countertop Gas Hot Plate

### Standard Features

- Stainless steel exterior & interior
- Stainless steel full width crumb tray
- 32,000 BTU burners
- Heavy duty burners with a standing pilot for open top burners
- Heavy-duty cast-iron top grates
- Independent manual controls for each burner
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



- 12" (2) Burner Hotplate with Total 64,000 B.T.U.      \$520**
- 24" (4) Burner Hotplate with Total 128,000 B.T.U.      \$769**
- 36" (6) Burner Hotplate with Total 192,000 B.T.U.      \$1042**





# COOKRITE BY ATOSA COOKING EQUIPMENT



## Stockpot Range

### Standard Features

- Stainless steel sides and front valve cover
- Full width, removable stainless-steel drip pan for easy cleanup
- Heavy-duty cast-iron top grates
- Heavy duty cast iron three-ring burner, rated at a total of 80,000 BTU/hr.
- Cast iron burners and top grates
- Stainless steel tubing for pilots and pilot tips per burner ring
- Each burner is equipped with two continuous pilots
- Two manual controls to operate the inner and outer rings independently
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



**Single        \$543**

**Double       \$998**

## Cheese Melter

### Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- Removable broiler rack and crumb catcher
- Range mount kit ships with cheese Melter



**36" \$1383**

## Salamander Broiler

### Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- 1 minute pre-heat time
- 4 position rack adjustments on salamander broiler
- One (1) removable broiler chrome rack
- Removable crumb/grease tray
- Range mount kit ships with salamander broiler



**36" \$1610**



# COOKRITE BY ATOSA COOKING EQUIPMENT



## Cookrite Gas Ranges

### Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 27,000 BTU griddles & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two(2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four(4) casters standard



- |  |               |
|--|---------------|
| <b>AGR-4B</b> 24" Gas Range. (4) 32,000 B.T.U. Open Burners with (1) 20" Wide Oven, 2 Oven Racks                                     | <b>\$1853</b> |
| <b>AGR-24G</b> 24" Wide Manual Griddle with (1) 20" Wide Oven 2 Oven Racks   | <b>\$1878</b> |
| <b>AGR-6B</b> 36" Gas Range. (6) 32,000 B.T.U. Open Burners with One 26" 1/2 Wide Oven; 2 Oven Racks (                               | <b>\$1998</b> |
| <b>AGR-2B24GR</b> 36" Range. (2) 32,000 B.T.U. Burners and 24" Griddle on the right (1) 26" 1/2 Wide Oven; 2 Oven Racks              | <b>\$2533</b> |
| <b>AGR-2B24GL</b> 36" Range (2) 32,000 B.T.U. Burners and 24" Griddle on the left with (1) 26" 1/2 Wide Oven; 2 Oven Racks           | <b>\$2533</b> |
| <b>AGR-36G</b> 36" Wide Griddle with (1) 26" 1/2 Wide Oven; 2 Oven Racks   | <b>\$2886</b> |
| <b>AGR-8B</b> 48" Gas Range. (8) 32,000 B.T.U. Open Burners with Two 20" Wide Oven; 4 Oven   | <b>\$3467</b> |
| <b>AGR-10B</b> 60" Gas Range. (10) 32,000 B.T.U. Open Burners with Two 26" 1/2 Wide Ovens; 4 Oven Racks                              | <b>\$3805</b> |
| <b>AGR-6B24GR</b> 60" Range (6) 32,000 B.T.U. Burners and 24" Griddle on the right with (2) 26" 1/2 Wide Ovens; 4 Oven               | <b>\$4309</b> |
| <b>AGR-6B24RGB</b> 60" Range (6) 32,000 B.T.U. Burners and 24" Raised Griddle on the right with (2) 26" 1/2 Wide Ovens; 4 Oven Racks | <b>\$5307</b> |
| <b>AGR-4B36GR</b> 60" Range (4) 32,000 B.T.U. Burners and 36" Griddle on the right with (2) 26" 1/2 Wide Ovens; 4 Oven               | <b>\$4369</b> |

# REFRIGERATION

## Atosa Reach in Refrigerators and Freezers



### Standard Features

- Bottom mount compressor units with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Electronic temperature controller
- Maintains temperatures between -8°F – 0°F, 33°F – 40°F.
- LED interior light(s)
- Recessed door handle(s)
- Door lock(s) standard
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- Three (3) pre-installed shelves per section
- Down duct refrigeration to ensure even distribution of air.
- 2 Year Parts and Labor Warranty
- 5 Year Compressor Warranty
- Extended Warranties Available



	Refrigerator	Freezer
1 Door Bottom Mount Compressor	\$2332	\$2826
2 Door Bottom Mount Compressor	\$3100 (39.5" W)	\$3895 (39.5" W)
2 Door Bottom Mount Compressor	\$3249	\$4164
3 Door Bottom Mount Compressor	\$5087	\$6002
1 Door Top Mount Compressor	\$2219	\$2644
2 Door Top Mount Compressor	\$3093	\$4044
3 Door Top Mount Compressor	\$4836	\$5661



# REFRIGERATION

## Refrigerated Sandwich/Salad Prep Table

### Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless-steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One (1) pre-installed shelf per section
- Pre-installed casters

27" 8 Pan	\$1729
36" 10 Pan	\$2370
48" 12 Pan	\$2464
60" 16 Pan	\$2837
72" 18 Pan	\$3316



## Refrigerated Mega Top Sandwich/Salad Prep Table

### Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F to 40°F
- Pre-installed 4" deep stainless-steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1 ) pre-installed shelf per section
- Pre-installed casters

27" 12 Pan	\$2036
36" 15 Pan	\$2574
48" 18 Pan	\$2948
60" 24 Pan	\$3153
72" 30 Pan	\$3583





# REFRIGERATION

## Refrigerated Pizza Prep Table

### Standard Features

- Side mount compressor with environmentally friendly R290 refrigerant
- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 34°F – 40°F.
- Stainless steel 1/3 size pans included.
- 19" cutting board standard
- Self-closing door(s) with stay open feature.
- Recessed door handle(s)
- Magnetic door gasket(s) standard for positive door seal
- Two (2) pre-installed shelves per section
- Pre-installed casters

44" \$2903

67" \$3757

93" \$4998



## Refrigerated Chefs Base

### Standard Features

- Stainless steel exterior and interior
- Stainless steel pans included.
- Electronic temperature controller
- Maintains temperatures between 34°F – 40°F.
- Heavy duty compressor with environmentally friendly R290 refrigerant
- Heavy-duty stainless-steel drawer slides and rollers
- Magnetic drawer gaskets
- Recessed door handles
- Pre-installed casters
- One-piece heavy duty reinforced stainless steel top to support countertop equipment.
- Gravity fed self-closing drawers.
- Corner Guards included.
- Pull out handles included.



36" \$2292

48" \$2490

52" \$2670

60" \$2714

72" \$3601

76" \$3692



# REFRIGERATION

## Under Counter Refrigeration

### Standard Features

- Stainless steel exterior & interior with reinforced stainless-steel top
- Environmentally friendly R290 refrigerant
- Left hand hinge model available (MGF8401GRL)
- Electronic temperature controller
- Maintains temperatures between 33°F - 45°F, -8°F – 0°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- One(1) pre-installed shelf per section

	Refrigerator	Freezer
2 Drawer 27.5"	\$1416	
1 Door 27.5"	\$1501	\$1743
2 Door 36"	\$2016	\$2270
2 Door 48"	\$2200	\$2520
2 Door 60"	\$2589	\$2794
3 Door 72"	\$2835	



## Worktop Refrigeration

### Standard Features

- Stainless steel exterior & interior with reinforced stainless steel top with foamed in place backsplash
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F, -8° - 0°
- Recessed door handle(s)
- Self-closing door(s) with stay open feature.
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed casters
- One(1) pre-installed shelf per section

	Refrigerator	Freezer
1 Door 27.5"	\$1559	\$1647
2 Door 48"	\$2246	\$2399
2 Door 60"	\$2720	



# REFRIGERATION

## Refrigerated Glass Door Reach In Merchandisers



### Standard Features

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Electronic temperature controller
- Four (4) shelves standard per door section
- Double pane glass door(s)
- Self-closing door(s) with automatic stay open feature
- Recessed door handle
- Door lock(s) standard
- Magnetic door gasket
- Self-contained bottom mount refrigeration system with environmentally friendly R290 refrigerant
- Pre-installed casters
- Pre-installed shelves



	Refrigerator	Freezer
1 Door (8.3 Cu. Ft.)	\$1686	
1 Door (11.1 Cu. Ft.)	\$1747	
1 Door (19.39 Cu. Ft.)	\$2106	\$2780
2 Door (39.5"W)	\$2926	\$4086
2 Door (Slider)	\$2934	
2 Door (Swing)	\$3081	\$4119
3 Door	\$4681	\$6379

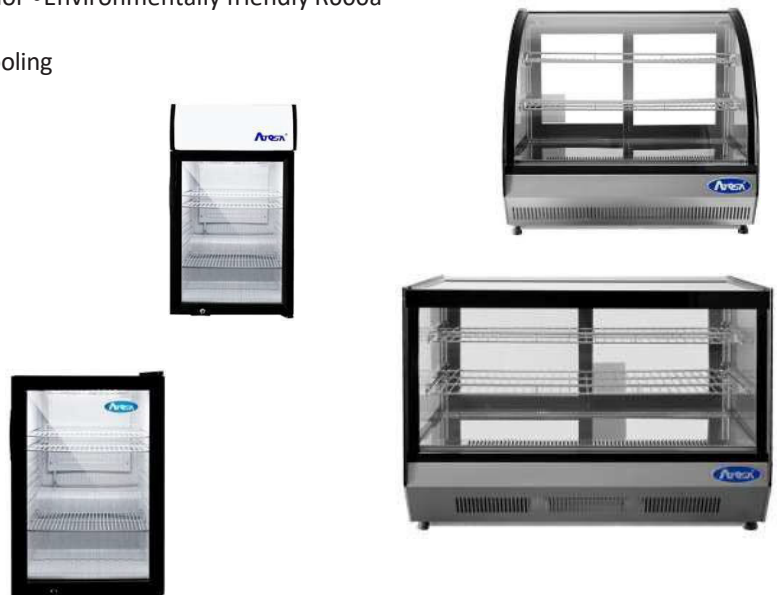
## Refrigerated Countertop Merchandisers



### Standard Features

- Black exterior cabinet with black door frame and white interior • Environmentally friendly R600a refrigerant
- CTD-3/CTD-5 are forced air cooling and CTD-3S is cold wall cooling
- Foamed-in-place high density polyurethane insulation
- Double pane glass door with recessed door handle
- Door lock standard • Mechanical controller
- Pre-installed removable PVC coated wire shelves standard
- Certified for packaged foods and bottled beverages
- Maintains temperatures between 33°F- 41°F
- Magnetic door gasket standard for positive door seal
- LED interior lighting
- Leveling legs
- 5' cord with NEMA 5-15 plug standard

Curved 3.5 Cu. Ft.	\$1855
Curved 4.6 Cu. Ft.	\$2266
Square 4.2 Cu. Ft.	\$2062
Square 5.6 Cu. Ft.	\$2677
Reach in 5 Cu. Ft.	\$570
Reach in 3 Cu. Ft.	\$621 (Top Display Panel)



# REFRIGERATION

## Standard Depth Back Bar Refrigerator

### Standard Features

- Stainless steel exterior & interior
- Digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- LED Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Door lock(s) standard
- Pre-installed epoxy coated shelves
- Pre-installed casters

	Solid Door	Glass Door
48"	\$2108	\$2325
59"	\$2397	\$2672
69"	\$2812	\$2903
90"	\$3179	\$3409



## Shallow Depth Back Bar Refrigerator 24" Depth

### Standard Features

- Black Exterior & Stainless-Steel Interior or
- Stainless-Steel Exterior & Interior
- Electronic temperature controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- LED Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Door lock(s) standard
- Pre-installed epoxy coated shelves
- Pre-installed casters



Solid Door(Stainless Exterior)	Glass Door(Stainless Exterior)	Solid Door(Black Exterior)	Glass Door(Black Exterior)
48" \$2108	48" \$2325	48" \$2095	48" \$2312
59" \$2397	59" \$2672	59" \$2382	59" \$2658
69" \$2812	69" \$2903	69" \$2796	69" \$2889

# REFRIGERATION

## Bottle/Can Refrigerator

### Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Easy glide stainless steel lid(s) with handle(s)
- Lid lock(s) standard
- Bottle opener & cap catcher standard
- Wire dividers standard
- Pre-installed casters

50"	\$1888
65"	\$2122
80"	\$2857



## Direct Draw Keg Refrigerator

### Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F.
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance.
- Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included.
- Door lock(s) standard
- Pre-installed casters

23"	\$1523
58"	\$2812
68"	\$3134
90"	\$3639



# REFRIGERATION



## Reach In Refrigeration Made in U.S.A.!

### Standard Features

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator, and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption, and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in the coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set. DOORS
- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door is fitted with a 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one-piece construction, removable without tools for ease of cleaning.

	Refrigerator	Freezer
1 Door	\$3989	\$4889
2 Door	\$5289	\$6889



# REFRIGERATION

## Refrigerated Sandwich/Salad Prep Tables Made in U.S.A.!

### Standard Features

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance. CABINET
- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.
  - Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions
- Magnetic door gasket of one-piece construction, removable without tools for ease of cleaning.



<b>27" 1 Door</b>	<b>\$2699</b>
<b>48" 2 Door</b>	<b>\$4199</b>
<b>60" 2 Door</b>	<b>\$4389</b>



# REFRIGERATION

## Refrigerated Glass Door Back Bar Made in U.S.A.!



### Standard Features

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble-free service.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator, and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption, and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.
- Exterior - Black, powder coated cold-rolled steel with stainless steel countertop.
- Interior - Stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- "Low-E", double pane thermal glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long handle.
- Positive seal doors.
- Magnetic door gaskets of one-piece construction, removable without tools for ease of cleaning.
- Door locks standard.

59" 2 Door	\$3389
69" 2 Door	\$3789
90" 3 Door	\$4489





# REFRIGERATION

## Refrigerated Direct Draw Beer Dispenser Made in U.S.A.!



### Standard Features

- True's direct draw beer dispensers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble-free service.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- State of the art, electronically commutated evaporator, and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption, and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.
- Exterior - Black, powder coated cold-rolled steel with stainless steel countertop.
- Interior - Stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Two (2) 3" (77 mm) diameter stainless steel insulated beer columns. Cold air is directed into beer columns to reduce foaming and maximize draft beer profits.
- Wear-resistant black powder coated exterior with heavy gauge galvanized steel liner.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors.
- Magnetic door gaskets of one-piece construction, removable without tools for ease of cleaning.
- Door locks standard.
- LED interior lighting.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient 1/2" (13 mm) barbed T drain fitting located on front of cooler.
- Designed to accommodate all types of beer kegs.
- Comes standard with a two-way tapper manifold.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled products.

59"      \$3889  
69"      \$4289  
90"      \$3889



# REFRIGERATION

## Bottle/Can Cooler Made in U.S.A.!



### Standard Features

- True's refrigerated horizontal bottle coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble-free service.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- State of the art, electronically commutated evaporator, and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption, and provides greater motor reliability.
- Condensing unit accessed from behind front grill, slides out for easy maintenance.
- Forced-air cooling. Positively guided air flow cools bottles on top first. Evaporator coil virtually runs length of cooler for balanced temperatures throughout the cabinet.
- Exterior - Stainless steel countertop and lids, black powder coated cold rolled steel front, sides, and back.
- Interior - long lasting, heavy duty galvanized steel.
- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

50"	\$2889
65"	\$3249
95"	\$4289



# REFRIGERATION

## Ice Machines



### Performance/Features/Benefits

- Produces between 300 lbs. and 1000 lb. of ice per day
- Performance certified by the Air Conditioning, Heating and Refrigeration Institute (AHRI)
- Energy Efficient models - visit EnergyStar.gov to view all Energy Star qualifying models
- Highly efficient electro-less nickel-plated copper evaporators made in Manitowoc WI, USA
- Simple operation - only one control, three positions ON/OFF/ CLEAN
- High-Tech exterior with smudge and fingerprint resistant stainless-like finish
- Better for the environment. Uses R410A refrigerant which lowers global warming potential by 48%
- Backed by the industry's best Manitowoc distribution network and service agents Built for Easy Sanitation
- Easy access front facing evaporator
- One-touch remedial cleaning; requires minimal interaction; just add chemical and let the machine do the rest. No ice removal from bin needed. (Use Manitowoc De-scaler and Sanitizer only)
- For detail cleaning; all food zone components removable by hand (no tools required). Fast and easy
- All white plastic interior, no exposed tubes or wires, smooth rounded corners for fast easy wipe downs
- The food zone is sealed from above and on the back of the door panel with commercial grade rubber gaskets

### Modular Heads

300 Lb.	\$3189
400 Lb.	\$3599
420 Lb.	\$3389 (22" Wide)
500 Lb.	\$3789
700 Lb.	\$4289
1000 Lb.	\$5989



### Standard Features

- All K-bins include one set of 4 legs. Adjustable from 6 " to 7.75 in (15.24 to 20.32cm)
- Stay open door keeps bin door out of the way while scooping ice.
- Internal scoop holder keeps scoop above the ice line for better sanitation.
- Foamed insulated door reduces sweat on the door and keeps ice lasting longer.
- High tech stainless like finish with superior corrosion resistance.
- Black side panels to match your Koolaire modular ice machine.



### Bins

K400	\$1389
K420	\$1389 (22" Wide)
K570	\$1589
K970	\$2389 (48" Wide)



K570 30" Wide Ice Storage Bins



K970 48" Wide Ice Storage Bin



420 22" Wide Ice Storage Bin

# REFRIGERATION

## Reach In Refrigeration Made in Korea



### Standard Features

- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom)
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly.
- Epoxy coated wire shelves with adjustable shelving height.
- 4 shelves per compartment
- Four (4) 4" Diameter swivel casters with front brakes standard. Six (6) casters on three-door models of which two (2) have front brakes.
- Designed to accept full size roll-in racks for bun sheet pan (18" L x 26" D)
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Front sliding refrigeration unit allows unit to be serviced without being moved.
- Self-contained system, bottom mounted compressor provides quick and easy maintenance.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Air guard on rear wall ensures proper air circulation and cooling.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F Freezers between -10°F ~ 5°F
- Standard Fabric condensation.

**1 Door Bottom Mount Compressor**  
**2 Door Bottom Mount Compressor**  
**3 Door Bottom Mount Compressor**

**Refrigerator**

**\$2789**  
**\$3799**  
**\$5989**

**Freezer**

**\$3299**  
**\$4949**  
**\$6989**



# REFRIGERATION

## Refrigerated Sandwich/Salad Prep Table Made in Korea

### Standard Features



- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly
- Drop-in section:
- Fans force cold air into this enclosed area keeping stored food items consistently cold.
- Insulated pan cover with a stainless-steel divider which prevents food spillage into the storage area beneath
- Standard 1/6 / 4" food pans are provided. Unit accommodates 6" deep pans.
- Epoxy coated wire shelves with adjustable shelving height.
- Side rail cutting board bracket with 9 1/2" deep, 1/2" thick cutting board included.
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F



27"	8 Pan	\$1999
36"	10 Pan	\$2689
48"	12 Pan	\$2889
60"	16 Pan	\$3389
72"	18 Pan	\$3889



## Mega Top Refrigerated Sandwich/Salad Prep Table Made in Korea

### Standard Features



- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly
- Drop-in section:
- Fans force cold air into this enclosed area keeping stored food items consistently cold.
- Insulated pan cover with a stainless-steel divider which prevents food spillage into the storage area beneath
- Standard 1/6 / 4" food pans are provided. Unit accommodates 6" deep pans.
- Epoxy coated wire shelves with adjustable shelving height.
- Side rail cutting board bracket with 9 1/2" deep, 1/2" thick cutting board included.
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F



27"	12 Pan	\$2389
36"	15 Pan	\$2889
48"	18 Pan	\$3429
60"	24 Pan	\$3649
72"	30 Pan	\$4189



# REFRIGERATION

## Refrigerated Sandwich/Salad Prep Table W/Drawers Made in Korea Standard Features

**Blueair**

- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly.
- Drop-in section:
- Fans force cold air into this enclosed area keeping stored food items consistently cold.
- Insulated pan cover with a stainless-steel divider which prevents food spillage into the storage area beneath
- Standard 1/6 / 4" food pans are provided. Unit accommodates 6" deep pans.
- Side rail cutting board bracket with 9 1/2" deep, 1/2" thick cutting board included.
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F.
- Durable drawer gasket with easy replacement.
- Lifetime guaranteed heavy duty all metal handles. (Ni-Cr Plated)



27"	2 Drawer	\$2689.89
48"	4 Drawer	\$3989.89
60"	4 Drawer	\$4489.89
72"	6 Drawer	\$6189.89



## Mega Top Refrigerated Sandwich/Salad Prep Table Made in Korea

**Blueair**

27"	2 Drawer	\$2989.89
48"	4 Drawer	\$4589.89
60"	4 Drawer	\$4989.89
72"	6 Drawer	\$6489.89



# REFRIGERATION

## Refrigerated Pizza Prep Table Made in Korea

### Standard Features

- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- High density foamed in place polyurethane insulation – Environmentally safe.
- Drop-in section:
- Fans force cold air into this enclosed area keeping stored food items consistently cold.
- Insulated pan cover with a stainless-steel divider which prevents food spillage into the storage area beneath
- Unit accommodates 4" and 6" deep pans. (pans not included)
- Epoxy coated wire shelves with adjustable shelving height.
- Side rail cutting board bracket with 19" deep, 1/2" thick cutting board included.
- Four (4) 4" diameter swivel casters with front brakes standard
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Front breathing, side mounted compressor unit. Compressor configuration allows units to be efficient in narrow spaces and be serviced without being moved.
- Epoxy coated evaporator reduces potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F



**44" \$3589**  
**67" \$5189**  
**93" \$6989**



## Refrigerated Pizza Prep Table W/Drawers Made in Korea

**44" 2 Drawer \$4289**  
**67" 4 Drawer \$6489**  
**93" 6 Drawer \$9189**



# REFRIGERATION

## Refrigerated Chefs Base Made in Korea



- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- High density foamed in place polyurethane insulation – Environmentally safe.
- Designed to accommodate countertop cooking equipment.
- Unit accommodates 4" deep pans. (pans not included)
- Heavy duty top panel
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Front breathing, side mounted compressor unit. Compressor configuration allows units to be efficient in narrow spaces and be serviced without being moved.
- Epoxy coated evaporator reduces potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F.
- Automatic defrosting
- Removeable front thermometer panel and grille for easy access to slide out refrigeration system.
- Stainless steel telescoping drawer slides with stainless steel roller bearing wheels.
- Drawer slides withstand a maximum of 200 lbs. per drawer without deflection.
- Upper and lower drawers accommodate 4" deep 12" x 20" pans.
- Heavy-duty pan adapter bars supplied for full-size pans (Pans not included)
- Durable gasket with easy replacement
- Lifetime guaranteed heavy duty all metal door handles. (Ni-Cr Plated)

**36" 2 Drawer \$3989.89**

**48" 2 Drawer \$4489.89**

**60" 2 Drawer \$4989.89**

**74" 4 Drawer \$5589.89**

**86" 4 Drawer \$6189.89**

**96" 4 Drawer \$6989.89**





# REFRIGERATION

## Under Counter Refrigeration Made in Korea



- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly.
- Epoxy coated wire shelves with adjustable shelving height.
- 4 shelves per compartment
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F.
- Self-closing doors
- Durable door gasket with easy replacement.
- Lifetime guaranteed heavy duty all metal door handles. (Ni-Cr Plated)
- Self-diagnostic digital temperature control & monitor system
- Digital display allows for easy monitoring.
- Digital controls include automatic evaporator fan motor delay.
- Rounded corner design gives a stylish appearance and reduces the chances of injury.
- Visual and audible door open alarm, alarm sounds when doors are not completely closed to protect against food spoilage.

	Refrigerator	Freezer
• 2 Drawer 27.5"	\$2289	N/A
• 1 Door 27.5"	\$1749	\$2029
• 2 Door 36"	\$2389	\$2789
• 2 Door 48"	\$2749	\$2939
• 4 Drawer 48"	\$3689	N/A
• 2 Door 60"	\$3189	\$3689
• 3 Door 72"	\$3489	N/A



# REFRIGERATION

## Worktop Refrigeration Made in Korea



- Stainless steel cabinet construction
- Stainless steel interior and exterior (galvanized steel back & bottom).
- Cyclopentane Insulation – Contains no hydrofluorocarbons (HFCs) and is environmentally friendly.
- Epoxy coated wire shelves with adjustable shelving height.
- 4 shelves per compartment
- 6" back splash guard
- Four (4) 4" diameter swivel casters with front brakes standard.
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F.
- Self-closing doors
- Durable door gasket with easy replacement.
- Lifetime guaranteed heavy duty all metal door handles. (Ni-Cr Plated)
- Self-diagnostic digital temperature control & monitor system
- Digital display allows for easy monitoring.
- Digital controls include automatic evaporator fan motor delay.
- Rounded corner design gives a stylish appearance and reduces the chances of injury.
- Visual and audible door open alarm, alarm sounds when doors are not completely closed to protect against food spoilage.

- 1 Door 27.5"
- 2 Door 36"
- 2 Door 48"
- 2 Door 60"
- 3 Door 72"

	Refrigerator	Freezer
	\$1949	\$2249
	\$2549	\$2989
	\$2989	\$3289
	\$3589	\$3989
	\$3989	N/A



# REFRIGERATION

## Under Counter Ice Machines Made in Korea



- Units produce individual crescent ice cubes
- Durable stainless-steel cabinet
- Stainless steel evaporator
- Removable air filter
- Digital Self Diagnostic System (power switch is accessible without panel removal)
- Environmentally friendly refrigerant (R-410A)
- Energy Star Certified

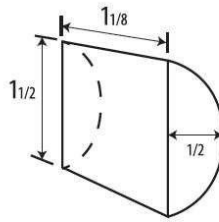
**100 Lb.      \$1989**

**150 Lb.      \$2389**

**250 Lb.      \$2789**



### Cube Dimensions\*



## Ice Machines Made in Korea



- Units produce individual crescent ice cubes
- Durable stainless-steel cabinet
- Stainless steel evaporator
- Removable air filter
- Digital Self Diagnostic System (power switch is accessible without panel removal)
- Environmentally friendly refrigerant (R-410A)
- Energy Star Certified

### Heads

**300 Lb.      \$2689**

**500 Lb.      \$3089**

**650 Lb.      \$3589**

**900 Lb.      \$4189**

### Bins

**300 Lb. 22"      \$1199**

**500 Lb. 30"      \$1299**

**900 Lb. 48"      \$2589**



# REFRIGERATION

## Reach In Refrigeration



### Standard Features

- Stainless steel sides, top, front, and floor
- Cabinet interior—powder coated aluminum
- Stainless steel interior with -SI models
- Solid stainless steel hinged door/ABS liner
- Self-closing doors remain open past 90°
- LED interior lights
- Heavy-duty baked epoxy racks
- Four casters for one and two door units or six casters for three door units; installation required
- Solid state thermostat with digital LED display accurate to  $\pm 1^{\circ}\text{F}$
- Temperature range  $-7^{\circ}\text{F} - -3^{\circ}\text{F}$  and  $34^{\circ}\text{F} - 38^{\circ}\text{F}$
- R290 refrigerant
- Evaporator coil and fans with drain pan
- Polyurethane insulation (CFC free)
- ETL listed, conforms to NSF/ANSI Std 7
- Installation clearance: from wall – 2", above unit – 12"



	Refrigerator	Freezer
1 Door	\$1789	\$1889
2 Door	\$2689	\$2789
3 Door	\$3799	\$3999

## Reach In Refrigeration



### Standard Features

- Stainless steel sides, top, front, back and floor
- Cabinet interior—powder coated aluminum
- Solid stainless steel hinged door
- Self-closing doors remaining open past 90°
- LED interior lights
- Heavy-duty baked epoxy racks
- Four casters; installation required
- Solid state thermostat with digital LED display accurate to  $\pm 1^{\circ}\text{F}$
- Temperature range  $-11^{\circ}\text{F} - -1^{\circ}\text{F}$
- R290 refrigerant
- Evaporator coil and fans with drain pan
- Polyurethane insulation (CFC free)
- ETL listed, conforms to NSF/ANSI Std 7
- Installation clearance: from wall – 2", above unit – 12"



	Refrigerator	Freezer
1 Door 19 Cu. Ft.	\$1589	\$1789
2 Door 39" Wide	\$2399	\$2599

# REFRIGERATION



## Refrigerated Sandwich/Salad Prep Table

### Standard Features

- Stainless steel sides, top, front, and floor
- Aluminum back
- Cabinet interior—ABS
- Stainless steel interior with -SI models
- Solid stainless steel hinged door/ABS liner
- Self-closing doors remain open past 90°
- Heavy-duty baked epoxy shelves
- Four casters with two front brakes; installation required
- 1/6 size Lexan pans included
- Full length poly-vinyl cutting board included
- Solid state thermostat with digital LED display accurate to  $\pm 1^{\circ}\text{F}$
- Temperature range 34°F – 38°F
- Rear mounted condensing unit
- R290 refrigerant
- Evaporator coil and fans with drain pan
- Polyurethane insulation (CFC free)
- ETL listed, conforms to NSF/ANSI Std 7
- Installation clearance: from wall – 2"



<b>28" 8 Pan</b>	<b>\$1299</b>
<b>48" 12 Pan</b>	<b>\$1789</b>
<b>60" 16 Pan</b>	<b>\$2199</b>
<b>72" 18 Pan</b>	<b>\$2699</b>



## Meg Top Refrigerated Sandwich/Salad Prep Table

### Standard Features

- Stainless steel sides, top, front, and floor
- Aluminum back
- Cabinet interior—plastic
- Stainless steel interior with -SI models
- Solid stainless steel hinged door/ABS liner
- Self-closing doors remain open past 90°
- Field reversible door on PS29-MT-HC/PS29-MT-SI-HC
- Heavy-duty baked epoxy shelves
- Four casters with two front brakes; installation required
- 1/6 size Lexan pans included 3 rows of 6th pans
- Full length poly-vinyl cutting board included
- Solid state thermostat with digital LED display accurate to  $\pm 1^{\circ}\text{F}$
- Temperature range 34°F – 38°F
- Rear mounted condensing unit
- R290 refrigerant
- Evaporator coil and fans with drain pan
- Polyurethane insulation (CFC free)
- ETL listed, conforms to NSF/ANSI Std 7
- Installation clearance: from wall – 2"

<b>28" 12 Pan</b>	<b>\$1399</b>
<b>48" 18 Pan</b>	<b>\$1899</b>
<b>61" 24 Pan</b>	<b>\$2299</b>
<b>72" 27 Pan</b>	<b>\$2699</b>



# REFRIGERATION

## Refrigerated Pizza Prep Table

### Standard Features

- Stainless steel sides, top, front, and floor
- Aluminum back
- Cabinet interior—powder coated aluminum
- Stainless steel interior with -SI models
- Self-closing doors remain open past 90°
- Heavy-duty baked epoxy shelves
- Four casters with two front brakes; installation required
- 1/3 size Lexan pans included
- Full length poly-vinyl cutting board included
- Solid state thermostat with digital LED display accurate to  $\pm 1^\circ\text{F}$
- Temperature range 34°F – 38°F
- Side mounted condensing unit
- R290 refrigerant
- Evaporator coil and fans with drain pan
- Polyurethane insulation (CFC free)
- ETL listed, conforms to NSF/ANSI Std 7
- Installation clearance: from wall – 2"



47" \$2189

70" \$2789

94" \$3589



## Under Counter Refrigeration

### Standard Features

- Stainless steel sides, top, front, and floor
- Aluminum back
- Cabinet interior—ABS
- Stainless steel interior with -SI models
- Solid stainless steel hinged door/ABS liner
- Self-closing doors remain open past 90°
- Heavy-duty baked epoxy shelves
- Four casters with two front brakes; installation required
- Solid state thermostat with digital LED display accurate to  $\pm 1^\circ\text{F}$



### Refrigerator

### Freezer

- |       |        |        |
|-------|--------|--------|
| • 27" | \$1199 | \$1399 |
| • 48" | \$1599 | \$1899 |
| • 61" | \$1899 | \$2199 |
| • 72" | \$2299 | \$2499 |

# REFRIGERATION

## Glass Door Merchandisers

### Standard Features

- Black coated steel top and sides
  - Cabinet interior—white aluminum
  - Stainless steel interior with -SI models
  - Stainless steel floor
  - Aluminum back
  - Glass door - triple pane, tempered, heat reflecting film and door locks
  - LED interior lights
  - Heavy-duty baked epoxy shelves
  - Solid state thermostat with digital LED display accurate to  $\pm 1^{\circ}\text{F}$
  - Temperature range 33°F – 41°F, -4°F – 10°F
  - R290 refrigerant
  - Evaporator coil and fans with drain pan
  - Polyurethane insulation (CFC free)
- 
- ETL listed, conforms to NSF/ANSI Std 7
  - Energy Star for PEGD-1DR-23-ES units only
  - Installation clearance: from wall – 2”, above unit – 12”



	Refrigerator	Freezer
<b>1 Door</b>	<b>\$1489</b>	<b>\$1789</b>
<b>2 Door Slider</b>	<b>\$2289</b>	
<b>2 Door Swing</b>	<b>\$2189</b>	<b>\$2689</b>