A SUMMER OF CELEBRATION

Money Saving Coupons Inside!

Caldarella’s
Restaurant Supply
Family owned & operated since 1898

Telephone: (915) 771-7780
Toll Free: 1 (877) 741-8038
caldarellas.com
### PLP

#### PLP

- Shatter-resistant
- Prevents stains from food acids and oils
- Easy to clean and dishwasher safe
- Can withstand temperatures of -40°F to 212°F

#### Item # | Description | Price/ea.
---|---|---
PLPA8002 | Full Size, 2 1/4" | Call
PLPA8004 | Full Size, 4" | Call
PLPA8006 | Full Size, 6" | Call
PLPA8008 | Full Size, 8" | Call
PLPA8122 | Half Size, 2 1/2" | Call
PLPA8122L | Half Size/Long, 2 1/2" | Call
PLPA8124 | Half Size, 4" | Call
PLPA8124L | Half Size/Long, 4" | Call
PLPA8126 | Half Size, 6" | Call
PLPA8128 | Half Size, 8" | Call
PLPA8132 | Third Size, 2 1/4" | Call
PLPA8134 | Third Size, 4" | Call
PLPA8136 | Third Size, 6" | Call
PLPA8138 | Third Size, 8" | Call
PLPA8142 | Quarter Size, 2 1/2" | Call
PLPA8144 | Quarter Size, 4" | Call
PLPA8146 | Quarter Size, 6" | Call
PLPA8162 | Sixth Size, 2 1/2" | Call
PLPA8164 | Sixth Size, 4" | Call
PLPA8166 | Sixth Size, 6" | Call
PLPA8192 | Ninth Size, 2 1/4" | Call
PLPA8194 | Ninth Size, 4" | Call

For black pans, add BK to end of item number.

#### V-LO® CUTLERY & UTENSILS

- Patented, state-of-the-art handle design offers both comfort and control
- Soft-to-the-touch, & with the firmness you need with a modern, attractive look
- Proprietary DEXSTEEL™ stain-free, high-carbon steel blade, individually ground and honed edge

| Item # | Description | Price/ea.
---|---|---
29473 | Paring Knife, 3 1/2" | Call
29003 | Boning Knife (Flexible), 6" | Call
29383 | Utility Knife (Scalloped), 8" | Call
29243 | Cook's Knife, 9" | Call
29253 | Cook's Knife, 10" | Call
29273 | Santoku (Dual-Edge), 7" | Call
29323 | Sandwich Knife (Offset/Scalloped), 9" | Call
29343 | Roast Slicer (Dual-Edge), 12" | Call
29123 | Diamond Sharpener, 12" | Call
29443 | Cook's Fork, 13" | Call

#### POLYCARBONATE FOOD PANS

- Handles provide a secure grip
- Easy to clean
- Dishwasher safe
- NSF

| Item # | Description | Price/ea.
---|---|---
PLPA7000C | Full Size, Solid or Slotted, Clear or Black | Call
PLPA7120C | Half Size, Solid or Slotted, Clear or Black | Call
PLPA7120LCS | Half Size/Long, Solid or Slotted, Clear or Black | Call
PLPA7130C | Third Size, Solid or Slotted, Clear or Black | Call
PLPA7140C | Quarter Size, Solid or Slotted, Clear or Black | Call
PLPA7160C | Sixth Size, Solid or Slotted, Clear or Black | Call
PLPA7190C | Ninth Size, Solid or Slotted, Clear or Black | Call

For slotted covers, add S to end of item number.
For black covers, add BK to end of item number.

#### POLYCARBONATE FOOD PAN DRAIN SHELVES

- Shatter-resistant
- Sturdy feet help to support contents and allow room for easy drainage
- Easy to clean
- Dishwasher safe
- NSF

| Item # | Description | Price/ea.
---|---|---
PLPA7000DS | Full Size, Black or Clear | Call
PLPA7120DS | Half Size, Black or Clear | Call
PLPA7120LDS | Half Size/Long, Black or Clear | Call
PLPA7130DS | Third Size, Black or Clear | Call
PLPA7140DS | Quarter Size, Black or Clear | Call
PLPA7160DS | Sixth Size, Black or Clear | Call

For black shelves, add BK to end of item number.
TITAN PROFESSIONAL CUTLERY SET

- This forged series offers cutlery of unparalleled quality and value
- This set includes: 2 1/2" Peeling Knife (3441-2-1/2), 3 1/2" Paring Knife (3411-3-1/2), 7" Santoku–Hollow Edge (3409-7GE), 8" Chef's Knife (3410-8), 8" Bread Slicer-Serrated Edge (3421-8E), 11" Straight Slicer-Hollow Edge (3427-11GE), Kitchen Shears (5866), Sharpening Steel (3303-10) and a Cutlery Case (SCWH-9)
- Knife guards are also included

CAMBRO

CAM GOBAG® STANDARD PIZZA BAGS

- Thick, sturdy 600-denier polyester fabric
- Breathable nylon interior protects food quality
- High-density insulation keeps food hot
- Heavy-duty, sewn-in straps and ticket pouch
- Imported

TITAN PROFESSIONAL CUTLERY

- Forged cutlery of unparalleled quality and value
- Made with premium grade stain-free, high carbon steel
- The tapered grinding and stone finishing means the edge will be long-lasting and easy to re-sharpen
- All Titan knives come with a FREE knife guard and lifetime limited warranty

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3411-1/2</td>
<td>Paring Knife, 3 1/2&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3413-6</td>
<td>Boning Knife (Flexible), 6&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3409-5GE</td>
<td>Santoku (Hollow Edge), 5&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3409-7GE</td>
<td>Santoku (Hollow Edge), 7&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3410-6</td>
<td>Chef's Knife, 6&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3410-8</td>
<td>Chef's Knife, 8&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3410-10</td>
<td>Chef's Knife, 10&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3421-8E</td>
<td>Bread Slicer (Serrated Edge), 8&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>3427-11GE</td>
<td>Straight Slicer (Hollow Edge), 11&quot;</td>
<td>Call</td>
</tr>
</tbody>
</table>

CAMBRO

CAM GOBAG® STANDARD PIZZA BAGS

- Thick, sturdy 600-denier polyester fabric
- Breathable nylon interior protects food quality
- High-density insulation keeps food hot
- Heavy-duty, sewn-in straps and ticket pouch
- Imported

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<thead>
<tr>
<th>Item #</th>
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</tr>
</thead>
<tbody>
<tr>
<td>GPB216110</td>
<td>Carries Two 16&quot; or Three 14&quot; Pizza Boxes, 16 1/2&quot;L x 18&quot;W x 6 1/2&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GPB216521</td>
<td>Carries Two 16&quot; or Three 14&quot; Pizza Boxes, 16 1/2&quot;L x 18&quot;W x 6 1/2&quot;H, Red</td>
<td>Call</td>
</tr>
<tr>
<td>GPB220110</td>
<td>Carries Two 20&quot; Pizza Boxes or Three 18&quot; Pizza Boxes, 20 1/4&quot;L x 21 1/4&quot;W x 6 1/2&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GPB220521</td>
<td>Carries Two 20&quot; Pizza Boxes or Three 18&quot; Pizza Boxes, 20 1/4&quot;L x 21 1/4&quot;W x 6 1/2&quot;H, Red</td>
<td>Call</td>
</tr>
<tr>
<td>GPB318110</td>
<td>Carries Three 18&quot; or Four 16&quot; Pizza Boxes, 17 1/2&quot;L x 20&quot;W x 7 1/2&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GPB318521</td>
<td>Carries Three 18&quot; or Four 16&quot; Pizza Boxes, 17 1/2&quot;L x 20&quot;W x 7 1/2&quot;H, Red</td>
<td>Call</td>
</tr>
<tr>
<td>GPB518110</td>
<td>Carries Five 18&quot; or Six or More 16&quot; Pizza Boxes, 19 1/2&quot;L x 19 1/2&quot;W x 12 1/2&quot;H, Black</td>
<td>Call</td>
</tr>
</tbody>
</table>

TAYLOR

DIGITAL DISHWASHER THERMOMETER

- Accuracy: +/- 1.8°F and +/-1°C
- FDA Food Code Compliant for Sanitization
- Designed for use in commercial dishwashers
- IP67 Waterproof and NIST-Traceable

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8791</td>
<td>32°F to 194°F (0° to 90°C)</td>
<td>Call</td>
</tr>
</tbody>
</table>

SAFETY ZONE REFRIGERATOR/ FREEZER THERMOMETER

- Combination thermometer/timer
- Tracks refrigerator & freezer temperatures to constantly monitor safe storage zones
- Once the refrigerator or freezer has entered an unsafe temperature zone, a timer kicks in and counts the amount of time that the appliance has been out of the safe zone
- Comes Preprogrammed with safety zone temperatures for both refrigerator and freezer
- Position in appliance with a magnet, suction cup or built in stand

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1445</td>
<td>-40° to 176°F</td>
<td>Call</td>
</tr>
</tbody>
</table>

FOLDING THERMOMETER

- Digital thermometer with a 1.5mm diameter step down probe (type T)
- Probe can pivot up to 270°
- Stabilized readings are ready in 5 seconds or less
- Hold and auto-off features
- IP67 waterproof rating
- Safe-T-Guard™ antimicrobial casing
- Comes with a black nylon case and includes (1) CR2032 battery

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>98687FDA</td>
<td>-40° to 572°F (-40° to 300°C)</td>
<td>Call</td>
</tr>
</tbody>
</table>

DIGITAL PORTION CONTROL SCALE

- Removable, stainless steel 7.15" x 7.15" platform with marine edge
- 0.7” LCD digits in a 0.9” readout
- Calibration feature allows for in-field adjustment
- Tare and hold functions
- Auto off and disable auto off feature when powered by batteries
- Low battery & overload indicators/Operates on AC adapter (incl.) or 2 AAA batteries (not incl.)

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>TE11FTP</td>
<td>11 lb. x 0.1 oz.</td>
<td>Call</td>
</tr>
</tbody>
</table>

NEW
### Thin Tip Pocket Thermometers
- **1.5 mm thin tip**
- **2.75”/7.0 cm stem**
- **6 second response**
- **Field calibration**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>DTT450-B</td>
<td>-40° to 450°F/-40° to 230°C, Blue</td>
<td>Call</td>
</tr>
<tr>
<td>DTT450-G</td>
<td>-40° to 450°F/-40° to 230°C, Green</td>
<td>Call</td>
</tr>
<tr>
<td>DTT450-R</td>
<td>-40° to 450°F/-40° to 230°C, Red</td>
<td>Call</td>
</tr>
<tr>
<td>DTT450</td>
<td>-40° to 450°F/-40° to 230°C, Yellow</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Infrared Gun/Thermocouple Thermometer
- Infrared for non-contact surface temperatures
- Thermocouple probe (3.75”L) for internal temperatures
- 1 and 3 second responses
- **1.5 mm thin tip**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>INTP662</td>
<td>-76°F to 662°F/-60°C to 350°C</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Digital Portion Control Scale
- Small profile: 5.35” x 5.35” platform
- **Tare function**
- **Data hold**
- **Field calibration**
- **Batteries & power adapter included**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>SD1114</td>
<td>11 lb./5Kg Capacity</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Submersible Scales
- Submersible (IP67)
- **Programmable**
- **Tare function**
- **Field calibration**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>SD1110X</td>
<td>11 lb./5 kg/176 oz. Capacity</td>
<td>Call</td>
</tr>
<tr>
<td>SD2210X</td>
<td>22 lb./10 kg/352 oz. Capacity</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Extra Big Digit Timer
- Counts up/down
- Last count recall
- Extra big digit
- Loud & long alarm

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>TM15</td>
<td>100 Minutes by Minutes/Seconds</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Big Digit Timer
- Easy to read with extra large digits
- Easel stand and magnetic clip back
- Audible buzzer announces when countdown has been reached
- Timing capacity of 99 minutes 59 seconds
- Built-in memory

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>UTL264</td>
<td>AAA Battery Supplied</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Refrigerator/Freezer Thermometer
- Designed to hang or stick inside frozen and chilled storage cabinets
- **F/C switchable**
- ±2°F / ±1°C accuracy

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>DRF1</td>
<td>-22°F to 158°F/-30°C to 70°C</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Type K Thermocouple Food Thermometer
- Thermometer with BioCote® protection and waterproof to IP67 standards
- ±1°F accuracy and exceptional battery life of up to 7000 hours
- Permanent clock display. Countdown timer
- Sub-miniature connector for use with wide range of Comark type K probes
- Includes PK19M Probe
- °F or °C temperature scales
- Data hold function and auto switch-off

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>C28KIT</td>
<td>-328°F to 1,112°F/-200°C to 600°C</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Waterproof Allergen Thermometer
- Color-coded for food allergy procedures
- BioCote® antimicrobial protection
- ±2°F / ±1°C accuracy
- Storage sheath with clip
- **1.5 volt battery included**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>KM400AP</td>
<td>-58°F to 400°F/-50°C to 200°C</td>
<td>Call</td>
</tr>
</tbody>
</table>

### Waterproof Pocket Digital Thermometer
- Thin 1.5mm tip probe for fast response
- MAX temperature hold for commercial dishwashers
- Field calibratable
- Slim profile fits in pocket
- Data hold to freeze a reading
- 5-Year limited warranty
- BioCote® antimicrobial reduces the risk of cross-contamination

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea</th>
</tr>
</thead>
<tbody>
<tr>
<td>PDQ400</td>
<td>-4°F to 400°F/-20°C to 200°C</td>
<td>Call</td>
</tr>
</tbody>
</table>
COUNTERTOP MIXERS
- Standard equipment includes a two-piece, stainless steel removable Swing Ring Safety Guard, stainless steel bowl, bowl scraper, batter beater, wire whip, dough hook, #12 PTO hub and bowl scraper.
- Variable speed system lets you change speed on the fly.
- Made in the USA.

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SRM20+</td>
<td>20 qt., 35 3/4&quot; H x 16 1/4&quot; W x 27 1/4&quot; D, 1/2 hp, 115/60/1</td>
<td>Call</td>
</tr>
<tr>
<td>SRM12+</td>
<td>12 qt., 41&quot; H x 22 1/2&quot; W x 12&quot; D, 1/3 hp, 115/60/1</td>
<td>Call</td>
</tr>
</tbody>
</table>

FOOD PROCESSOR
- Features aluminum alloy and stainless steel construction.
- Heavy-duty, ventilated motor enables worry-free continuous operation.
- Compact design enables easy installation in every kitchen.
- A unique feeding system makes it easy to process soft products like mozzarella cheese.
- Optional 5 Blade Packages include: SP3, SP6, JP6, GP7, DP8 blades.

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>UFP13</td>
<td>Up to 485 lbs./hr., 300 rpm</td>
<td>Call</td>
</tr>
</tbody>
</table>

EASY SLICER™
- VEGETABLE SLICER & BASE
- Unique, adjustable, stainless steel blade provides a full range of slicing options for extra versatility and convenience.
- Simply turn the thumb screw control to lock in your setting on the easy-to-read calibrated gauge.
- Combine with the optional NEMCO portable food-prep base for a secure workstation, plus easy removal for cleaning and storage.
- Optional portable food-prep base comes equipped with mounting bracket that fits the Easy Slicer and other food-prep products.
- Suction-cup feet provide incredible stability.

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>55200AN</td>
<td>Adjustable Cut Slicer - 1/16&quot; to 1/2&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>55200AN-B</td>
<td>Adjustable Easy Slicer w/Portable Base, 17 1/2&quot; L x 12&quot; W x 2 1/2&quot; H</td>
<td>Call</td>
</tr>
</tbody>
</table>

EASY CHOPPER 3™
- Boasts a number of design enhancements including color coded push blocks, gaskets and blades.
- Easily interchanged blade assemblies are completely separate from the guide rods – no need to remove the bumpers.

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>57500-1</td>
<td>1/4&quot; Square Chop</td>
<td>Call</td>
</tr>
<tr>
<td>57500-2</td>
<td>3/8&quot; Square Chop</td>
<td>Call</td>
</tr>
<tr>
<td>57500-3</td>
<td>1/2&quot; Square Chop</td>
<td>Call</td>
</tr>
<tr>
<td>57500-4</td>
<td>1&quot; Square Chop</td>
<td>Call</td>
</tr>
<tr>
<td>57500-5</td>
<td>1/4&quot; Thick Slice</td>
<td>Call</td>
</tr>
<tr>
<td>57500-6</td>
<td>3/8&quot; Thick Slice</td>
<td>Call</td>
</tr>
<tr>
<td>57500-7</td>
<td>1/2&quot; Thick Slice</td>
<td>Call</td>
</tr>
</tbody>
</table>

GLOBE® G-SERIES
- MEDIUM-DUTY SLICERS
- Features a hard chrome, special alloy hollow ground knife that lasts longer and sharpens easier.
- Anodized aluminum construction.

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>G10</td>
<td>10&quot; Blade, 1/3 hp, 115/60/1, 3A</td>
<td>Call</td>
</tr>
<tr>
<td>G12</td>
<td>12&quot; Blade, 1/2 hp, 115/60/1, 3A</td>
<td>Call</td>
</tr>
<tr>
<td>G14</td>
<td>14&quot; Blade, 1/2 hp, 115/60/1, 4A</td>
<td>Call</td>
</tr>
</tbody>
</table>

GLOBE® POWER DRIVES
- Chop, grate, shred, slice and tenderize.
- Boost food prep productivity with a heavy-duty 1 hp motor and an industry standard #12 attachment hub.
- Feature brushed stainless steel construction with a one-piece cast hub face and overload protection with manual reset button.
- An interlocked power switch prevents inadvertent operation.
- Non-scratch, non-slip feet.
- One year parts and labor warranty.

<table>
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<tr>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GPD-H</td>
<td>700 RPM</td>
<td>Call</td>
</tr>
<tr>
<td>GPD-L</td>
<td>200 RPM</td>
<td>Call</td>
</tr>
</tbody>
</table>

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PLANETARY MIXERS
- Powerful custom-built motor
- Thermal overload protection
- Front-mounted touch pad control panel with digital timer (except SP05)
- Gear-driven transmission
- #12 attachment hub (SP05 #10 hub, SP08 no hub)
- Two year parts and labor warranty.

<table>
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<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SP05</td>
<td>5 qt., 115/60/1, 4A</td>
<td>Call</td>
</tr>
<tr>
<td>SP08</td>
<td>8 qt., 1/4 hp, 115/60/1, 5A</td>
<td>Call</td>
</tr>
<tr>
<td>SP10</td>
<td>10 qt., 1/3 hp, 115/60/1, 5A</td>
<td>Call</td>
</tr>
<tr>
<td>SP20</td>
<td>20 qt., 1/2 hp, 115/60/1, 6A</td>
<td>Call</td>
</tr>
<tr>
<td>SP25</td>
<td>25 qt., 3/4 hp, 115/60/1, 11A</td>
<td>Call</td>
</tr>
<tr>
<td>SP30</td>
<td>30 qt., 1 hp, 115/60/1, 16A</td>
<td>Call</td>
</tr>
<tr>
<td>SP40</td>
<td>40 qt., 2 hp, 220/60/1, 12A</td>
<td>Call</td>
</tr>
<tr>
<td>SP60</td>
<td>60 qt., 3 hp, 220/60/1, 23A</td>
<td>Call</td>
</tr>
<tr>
<td>SP80PL</td>
<td>80 qt., 3 hp, 208/60/3, 10A</td>
<td>Call</td>
</tr>
</tbody>
</table>

PIZZA MIXERS
- SP30P | 30 qt., 1/2 hp, 220/60/1, 12A | Call |
- SP62P | 60 qt., 3 hp, 220/60/1, 16A | Call |
**MANUAL GRAVITY FEED SLICERS**
- Permanent knife guard and built-in sharpener
- High capacity product tray
- Disassemble for cleaning without tools
- Slice thickness to 9/16" on 825A, 827A, 823E, 825E and 827E; to 5/8" on 829E

**ECONOMY SERIES**
- Item # 825A: 10" Blade, 1/3 hp
- Item # 827A: 12" Blade, 1/2 hp

**ENTRY SERIES**
- Item # 823E: 9" Blade, 1/4 hp, 1-speed motor
- Item # 825E: 10" Blade, 1/4 hp, 1-speed motor
- Item # 827E: 12" Blade, 1/3 hp, 1-speed motor
- Item # 829E: 14" Blade, 1/2 hp, 1-speed motor

**MID-TIER MANUAL GRAVITY FEED SLICER**
- Slice thickness up to 3/4"
- Hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed
- Meets new NSF #8 Sanitation Standard

**PREMIUM SEMI-AUTOMATIC SLICERS**
- Reduced seams through molded parts make this an easy slicer to clean
- Left hand adjusting index knob and controls create a wide open space under the gauge plate for quick, easy cleaning
- One piece molded table is lightweight and easy to remove for cleaning
- Accurate slicing from wafer thin up to 15/16"
- Sharpeners are table-mounted

**PREMIUM MANUAL GRAVITY FEED SLICER**
- Sanitary FDA approved polymers and anodized aluminum
- 45° product tray
- Kickstand for easy cleaning under the slicer
- Nominal 13" diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Table-mounted sharpener with Borazon stones that is submersible for cleaning

**CAM GOBOX® FRONT LOADER INSULATED FOOD PAN CARRIERS**
- Amazingly light, unbelievably strong and budget friendly insulated carriers
- Comfortable handles allow easy and safe lifting
- Built-in handles along the top of the front loader units allow them to be easily carried from all four sides and built-in condensation barrier helps front loaders to remain drip-resistant
- Top loading carriers are designed with enough room to hold GN food pans along with Camwarmers® or Camchillers®
- Built-in label area keeps plastic menu tags in place for easy content identification or routing
**FOOD BACKPACKS**
- 13"L x 16½"W x 14"H
- Super durable, high-quality moisture-resistant outer shell material shelters food elements and help maintain temperature
- High-performance insulation to maintain the temperature and quality of food on the go
- Integrated frame for added stability

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VDBBM300</td>
<td>Optional Retrofit Heat Pads</td>
<td>Call</td>
</tr>
<tr>
<td>VDBBM500</td>
<td>Heat Pad w/120VAC Power Cord, Opt. 12v Power Cord for In-Car Use</td>
<td>Call</td>
</tr>
<tr>
<td>VDBBM5P00</td>
<td>Portable Power Pack w/Heat Pad, 120 VAC &amp; 12v Car Charger</td>
<td>Call</td>
</tr>
</tbody>
</table>

**PIZZA BAGS**
- Moisture-resistant outer shell material shelters food from the elements
- Extra reinforced stitching
- Handles made from heavy-duty webbing
- Special anchor strap to secure bag to bike tray or for hanging

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VPB316</td>
<td>17½&quot;/L x 17½&quot;W x 9½&quot;H, Optional Retrofit Heat Pads</td>
<td>Call</td>
</tr>
<tr>
<td>VPB318</td>
<td>19½&quot;L x 19½&quot;W x 9½&quot;H, Optional Retrofit Heat Pads</td>
<td>Call</td>
</tr>
<tr>
<td>VPB516</td>
<td>17½&quot;/L x 17½&quot;W x 9½&quot;H, Heat Pad w/Power Cord, Opt. 12v Power Cord for Car</td>
<td>Call</td>
</tr>
<tr>
<td>VPB518</td>
<td>19½&quot;L x 19½&quot;W x 9½&quot;H, Heat Pad w/Power Cord, Opt. 12v Power Cord for Car</td>
<td>Call</td>
</tr>
<tr>
<td>VPB5P18</td>
<td>19½&quot;L x 19½&quot;W x 9½&quot;H, Portable Power Pack w/Heat Pad,</td>
<td>Call</td>
</tr>
<tr>
<td></td>
<td>120 VAC &amp; 12v Car Charger</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Reflective piping for safer nighttime delivery</td>
<td></td>
</tr>
</tbody>
</table>

**CAMBRO**
**CAM GOBAG® DELIVERY BAGS**
- Thick, sturdy nylon fabric
- Material protects food quality
- High-density insulation keeps food hot or cold
- Heavy-duty, sewn-in straps and ticket pouch
- Large bags include vertical thermal dividers

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GBD101011110</td>
<td>Small, 10&quot; x 10&quot; x 11&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GBD139131110</td>
<td>Small, 13&quot; x 9&quot; x 13&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GBD13913521</td>
<td>Small, 13&quot; x 9&quot; x 13&quot;H, Red</td>
<td>Call</td>
</tr>
<tr>
<td>GBD1215151110</td>
<td>Medium, 12&quot; x 15&quot; x 15&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GBD2114141110</td>
<td>Large, 21&quot; x 14&quot; x 14&quot;H, Black</td>
<td>Call</td>
</tr>
<tr>
<td>GBD2114171110</td>
<td>Large, 21&quot; x 14&quot; x 17&quot;H, Black</td>
<td>Call</td>
</tr>
</tbody>
</table>

**HEARTBAKE COUNTERTOP PIZZA/PRETZEL OVEN**
- Combines characteristics of P22S Pizza and Pretzel Oven with those of eP24S Bake and Roast Oven, for when menus include a combination of pizza, bakery and/or roasted entrees
- Each baking compartment independently operator controlled
- Upper oven designed for pizza, pretzels and flat breads and features two 21" square hearth decks, 3½" deck heights
- Lower oven designed for baking/roasting and features one 21" square hearth deck, 7" deck height

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>P46S</td>
<td>150°F to 550°F Lower Deck,</td>
<td>Call</td>
</tr>
<tr>
<td></td>
<td>300°F to 650°F Upper Deck</td>
<td></td>
</tr>
</tbody>
</table>

**GP SERIES GAS PIZZA & BAKING COUNTERTOP OVEN**
- Each bake chamber has 1" thick ceramic hearth baking decks
- Standard 300°F to 650°F temperature range, 550°F bake thermostat available at no charge
- Two independent stainless steel, bottom hinged doors with field reversible handles for left or right hand operation
- Ovens are stackable and have 4" standard adjustable legs
- Heavy-duty industrial grade insulation in top, sides, back, bottom and doors
- All gas types available, CE for natural gas only
- Stainless steel exterior
- Upper deck is easily removed to create a 12" deck height

<table>
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<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GP-51</td>
<td>2 Decks, 2 Cooking Chambers, 32½&quot;W x 31⅛&quot;D, 40,000 BTU</td>
<td>Call</td>
</tr>
</tbody>
</table>

**TOWER BAGS**
- Durable, high-quality moisture-resistant outer shell material shelters food from elements & help maintain temperature
- Metal steam exhaust port to help maintain food quality
- Strong, heavy-duty double carry straps; strong reinforced plastic side handles
- Reinforced stitching to prevent tears and rips
- All tower bags measure 17"L x 18½"W x 22"H

<table>
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<tr>
<th>Item #</th>
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</thead>
<tbody>
<tr>
<td>VTB300</td>
<td>Optional Retrofit Heat Pads</td>
<td>Call</td>
</tr>
<tr>
<td>VTB500</td>
<td>Heat Pad w/120VAC Power Cord, Opt. 12v Power Cord for In-Car Use</td>
<td>Call</td>
</tr>
<tr>
<td>VTB5P00</td>
<td>Portable Power Pack (5 Heat Settings) w/Heat Pad, 120 VAC &amp; 12v Car Charger</td>
<td>Call</td>
</tr>
<tr>
<td>Wire Frame Insert Included</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VTBW300</td>
<td>Optional Retrofit Heat Pads</td>
<td>Call</td>
</tr>
<tr>
<td>VTBW500</td>
<td>Heat Pad w/120VAC Power Cord, Opt. 12v Power Cord for In-Car Use</td>
<td>Call</td>
</tr>
<tr>
<td>VTBW5P00</td>
<td>Portable Power Pack (5 Heat Settings) w/Heat Pad, 120 VAC &amp; 12v Car Charger</td>
<td>Call</td>
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</tbody>
</table>
BUN GRILL TOASTER
- Available with extended superfeeder to allow for high volume production
- Fast heat-up allows your operation to react to surges in volume
- Self-leveling conveyor automatically adjusts to various sizes of buns, bagels and Texas toasts
- Butter roller and pan consistently covers buns with the perfect amount of butter
- Compact, vertical design allows unit to fit into tight counter areas

Item # | Description | Price/ea.
--- | --- | ---
M-83 | 500 to 800 Bun Halves/Hour, 120V, 1600W, 13.3A | Call

PANINI PRO™ HIGH-SPEED SANDWICH PRESSES
- Conduction & microwave technology heat & toast at the same time
- Create super fast sandwiches with no need for overhead ventilation
- Compact, narrow design fits virtually any counter space
- Electronic push-button controls, programmed to your specs
- All food contact surfaces feature a tough non-stick coating
- Available in Flat Top/Flat Bottom (FF), Grooved Top/Flat Bottom (GF) & Grooved Top/Grooved Bottom (GG)

Item # | Description | Price/ea.
--- | --- | ---
6900-208-GF | Grooved Top/Flat Bottom, 14½”W x 31”D x 29”H, 208V | Call
6900-240-GF | Grooved Top/Flat Bottom, 14½”W x 31”D x 29”H, 240V | Call

BLACK DIAMOND RADIANT GAS COUNTERTOP CHARBOILERS
- Heavy duty and designed for use with natural or LP gas
- Stainless steel front and sides that are fully welded
- Each unit includes tips for field conversion to LPG
- Stainless steel front bullnose design
- Cast iron grill grates are reversible and height adjustable
- Separate gas valves for each burner with standing pilot ignition system
- Removable stainless steel drip tray for easy cleaning

Item # | Description | Price/ea.
--- | --- | ---
BDCTC-24 | 4 Burners, 24”W, 80,000 BTU | Call
BDCTC-36 | 6 Burners, 36”W, 120,000 BTU | Call
BDCTC-48 | 8 Burners, 48”W, 160,000 BTU | Call

BLACK DIAMOND GAS HOT PLATES
- Heavy duty gas countertop hot plate is constructed of stainless steel front and sides that are fully welded and able to stand the toughest of kitchen environments
- Each burner puts out 25,000 BTU/hour with two cast iron burners for every 12” grate width
- Units come standard with 4-5” adjustable legs, separate gas valves for each burner with standing pilot lights and a 3/4” rear NPT gas inlet
- Set up for use with Natural Gas (NG) and field convertible to Liquid Propane (LPG)
- 1 year warranty on parts and labor

Item # | Description | Price/ea.
--- | --- | ---
BDCTH-12 | 2 Burners, 12”W x 30”D x 13½”H, 50,000 BTU | Call
BDCTH-24 | 4 Burners, 24”W x 30”D x 13½”H, 100,000 BTU | Call
BDCTH-36 | 6 Burners, 36”W x 30”D x 13½”H, 150,000 BTU | Call

FREE STANDING GAS FRYER
- Long-lasting, easy-to-clean stainless steel fry tank and cabinet
- Trouble-free adjustable casters - 2 swivel with locks and 2 rigid
- Tank brush, clean-out rod and drain extension
- 36¼” working height
- Designed to be versatile and used in nearly any location - no electrical hook-up required for fryers without filtration

Item # | Description | Price/ea.
--- | --- | ---
1GR35M | 35-40 lb., 15½”W x 29½”D x 47½”H, 14” x 14” Tank, 90,000 BTU Input, 3 Tube | Call
1GR45M | 45-50 lb., 15½”W x 29½”D x 47½”H, 14” x 14” Tank, 120,000 BTU Input, 5 Tube | Call
1GR65M | 65-70 lb., 21”W x 29½”D x 47½”H, 19½” x 14” Tank, 150,000 BTU Input, 5 Tube | Call
1GR85M | 85-90 lb., 21”W x 34”D x 47½”H, 19½” x 18½” Tank, 150,000 BTU Input, 5 Tube | Call

Panasonic COMMERCIAL HIGH SPEED OVEN
- Uses patented technology for rapid cooking
- Create 6 different heating patterns using 3 functions: Convection, Broil & Microwave (with Inverter Technology)
- Designed for kitchens where space is at a premium
- Cool Touch exterior allows multiple units to be stacked
- Ventless cooking technology makes set up a breeze
- LCD panel and up to 1000 memory settings (17 preset)

Item # | Description | Price/ea.
--- | --- | ---
NE-SCV2NAPR | 350°F to 525°F, Microwave: 1,200W, Broiler: 1,800W, Convection: 1,150W, 18½”x4”W x 22½”D x 16½”H | Call
PROVERSION CONVECTION OVENS

- Two-speed motor
- Five rack positions
- Can be stacked up to three units high
- Highly sensitive Ametek thermostat control system
- Tempered glass doors
- Full porcelain interior
- Three double nickel-plated oven racks with removable guide assembly
- Two HID oven interior lights with momentary switch
- Stainless steel oven door handles and a convenient cool down mode

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>PVE-1</td>
<td>Electric Model, 36&quot;</td>
<td>Call</td>
</tr>
<tr>
<td>PVG-1</td>
<td>Gas Model, 36&quot;</td>
<td>Call</td>
</tr>
</tbody>
</table>

GAS RESTAURANT RANGE

- Quad Burner options
- 32,000 BTU lift-off burner heads
- Anti-clogging pilot shield is designed into the top grate
- Chef’s depth (26”D) standard oven
- Stamped inner door provides better heat retention
- U-shaped burner and unique burner baffle
- Stainless steel front, ledge, sides, backguard and shelf
- Heavy-duty cast iron top graters remove easily and safely
- Top grate design allows pots to easily slide from section to section
- 5”W stainless steel landing ledge provides a functional working area
- Oven is porcelainized on five contact surfaces
- Oven door is removable for easy access, no tools are required
- One year parts and labor warranty

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-6</td>
<td>36”W, 6 Burners, 227,000 BTU</td>
<td>Call</td>
</tr>
</tbody>
</table>

ELECTRIC RESTAURANT RANGE

- Sealed elements 2 KW round plates with easy-to-clean top surface
- Infinite heat controls for maximum cooking flexibility
- Electric oven provides even cooking temperatures throughout the cavity
- Temperature range from 150°F to 500°F (65°C to 260°C)
- Porcelain interior provides better browning
- Stainless steel exterior, except back, welded, polished stainless steel seams
- 6” (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-6-E</td>
<td>6 Plates, 36”W, 208/1, 84A</td>
<td>Call</td>
</tr>
</tbody>
</table>

MANUAL CONVECTION OVENS

- Temperature range from 200°F to 500°F
- Stainless steel construction
- Features convection technology that heats food quickly and evenly

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GS1130</td>
<td>(4) 1/4 Size Pans, 1,700W, 120V</td>
<td>Call</td>
</tr>
<tr>
<td>GS1110-17</td>
<td>(4) 1/2 Size Pans, 1,700W, 120V</td>
<td>Call</td>
</tr>
</tbody>
</table>

EO SERIES ELECTRIC BOILERLESS STEAMERS

- Boilerless countertop steamer with auto-fill function
- Rapid cooking with proprietary steam sensing technology using no fans or moving parts
- Connects to a water supply line for automatic water level control and continuous steaming without water filtration or treatment
- No de-liming is typically required
- A drain lever and flexible drain line are also included for fast and easy clean-up
- Controls include an illuminated power switch, a 60-minute timer, off, and constant steam mode switch with buzzer
- Safety features include an over fill light, buzzer, with interlocked door switch

<table>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>C24EO3AF</td>
<td>3 Pan Capacity, 24”W x 33”D x 19½”H, 8 kW, 208</td>
<td>Call</td>
</tr>
<tr>
<td>C24EO5AF</td>
<td>5 Pan Capacity, 24”W x 33”D x 26”H, 12 kW, 208/240V</td>
<td>Call</td>
</tr>
</tbody>
</table>

REFRIGERATED TOPPING RAIL

- Smaller model for tight counter space
- Refrigerated countertop system that keeps everything at NSF safe temperatures
- Each pan has its own hinged, removable cover
- All pans are completely removable for easy cleaning
- All stainless steel construction and non-adjustable legs

<table>
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<tr>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>RTR-4</td>
<td>(4) 1/6 Size 6”D Pans, 120V</td>
<td>Call</td>
</tr>
</tbody>
</table>
NEW SIZE

FOOD PREP TABLES
- Full electronic control
- Reversible 1/2” thick, “10” deep cutting boards
- Locking divider bars
- Heavy-duty aluminum pan
- Field reversible doors
- 120 degree stay-open feature
- Two epoxy coated shelves per door section standard
- Snap-in door gaskets
- Accommodates up to 6” deep food service pans
- Heavy-duty aluminum pan liner
- Field reversible doors
- 3” casters or 6” leg option available at no charge when specified on order
- 3 year parts & labor warranty with an additional 2 year compressor warranty

Item # Description Price/ea.
SPE27HC-08 1 Door, 2 Shelves, 6.91 cu. ft., 27”W x 32”D x 39½”H Call
SPE32HC-08 1 Door, 2 Shelves, 8.01 cu. ft., 32”W x 32”D x 39½”H Call
SPE36HC-08 2 Doors, 4 Shelves, 10.01 cu. ft., 36”W x 32”D x 39½”H Call
SPE48HC-08 2 Doors, 4 Shelves, 13.01 cu. ft., 48”W x 32”D x 39½”H Call
SPE60HC-08 2 Doors, 4 Shelves, 16.02 cu. ft., 60”W x 32”D x 39½”H Call
SPE72HC-08 3 Doors, 6 Shelves, 20.02 cu. ft., 72”W x 32”D x 39½”H Call

VERTICAL AIR CURTAIN MERCHANDISERS
- Self-contained merchandising refrigerator provides customers with easy and convenient access to foods and products
- The digital temperature controller maintains storage temperatures in a range of 35.6°F to 50°F
- Display case features ventilated cooling & automatic defrost systems, as well as a pull-down curtain for power-saving purposes (when not in use)
- The open construction, stainless steel finish, and shelf brightness lit by 3 LEDs, offer an easy and convenient customer experience
- R404A refrigerant

Item # Description Price/ea.
BDVACM-200 200 Liter, 39½”W x 25½”D x 49½”H, 11.7A, 1280W Call
BDVACM-220 220 Liter, 19”W x 26½”D x 68½”H, 11.2A, 1230W Call
BDVACM-250 250 Liter, 24”W x 29½”D x 67¼”H, 12A, 1300W Call

DELUXE ICE CREAM DIPPING/DISPLAY MERCHANDISER
- Independent compressor and light switch
- Tempered plate glass viewing window

Item # Description Price/ea.
DD-46 8/4 Can Display/Storage, 9.6 cu. ft., 47¼”L x 27¼”D x 50”H, 1/2 hp, 115V, 7.5A

COLDIN-3™ FLAT LID DISPLAY FREEZER
- Features many built-in conveniences such as baskets, floor drains, external thermometers and locks
- R290 natural refrigerant
- Standard LED lighting
- Heavy-duty 2” casters add mobility
- Bottom drain with plug

Item # Description Price/ea.
MSF-31AN 2 Baskets, 6 cu. ft., 31”L x 27”D x 33”H Flat Tempered Glass Sliding Lids, 115V, 1.1A

BLACK DIAMOND SLIDING GLASS DOOR CHEST FREEZER
- Tempered sliding glass doors with coated trim
- White PCM aluminum interior
- Brilliant internal LED illumination
- Environmentally-friendly R290 refrigerant
- Manual temperature controller with light up indicators/manual defrosting
- Inside the unit: wire-coated baskets for organization; drain plug for easy cleaning
- 1 year warranty on parts and labor

Item # Description Price/ea.
BDCF-6-CG 6.4 cu. ft., 2 Baskets Call
BDCF-9-CG 9.6 cu. ft., 3 Baskets Call
BDCF-12-CG 12.5 cu. ft., 4 Baskets Call
BDCF-15-CG 15.7 cu. ft., 5 Baskets Call
BDCF-19-CG 19.2 cu. ft., 6 Baskets Call
T-72-HC, T-72F-HC:
- Environmentally friendly hydrocarbon refrigerant that has zero ozone depletion potential (ODP) and three global warming potential (GWP)
- Refrigerators have a high capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F
- Freezers have an extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F, balanced refrigera-
- Stainless steel solid door and front
- Adjustable, heavy-duty PVC coated shelves
- Positive seal self-closing door

T-23-HC, T-23F-HC:
- Stainless steel solid door and large condenser maintains -10ºF balanced with higher horsepower compressor and three global warming potential (GWP) that has zero ozone depletion potential (ODP), & three global warming potential (GWP)
- High capacity, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for best food preservation in extreme conditions

Refrigerators & Freezers

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-23-HC</td>
<td>1 Door, 3 Shelves, 27”L x 29½”D x 78¾”H, 1/4 hp, 2.2A</td>
<td>Call</td>
</tr>
<tr>
<td>T-49-HC</td>
<td>2 Doors, 6 Shelves, 54½”L x 29½”D x 78¾”H, 1/2 hp, 5.4A</td>
<td>Call</td>
</tr>
<tr>
<td>T-72-HC</td>
<td>3 Doors, 9 Shelves, 78½”L x 29½”D x 78¾”H, 3/4 hp, 6.9A</td>
<td>Call</td>
</tr>
</tbody>
</table>

Freezers

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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>T-23F-HC</td>
<td>1 Door, 3 Shelves, 27”L x 29½”D x 78¾”H, 1/2 hp, 3.7A</td>
<td>Call</td>
</tr>
<tr>
<td>T-49F-HC</td>
<td>2 Doors, 6 Shelves, 54½”L x 29½”D x 78¾”H, 1 hp, 9.6A</td>
<td>Call</td>
</tr>
<tr>
<td>T-72F-HC</td>
<td>3 Doors, 9 Shelves, 78½”L x 29½”D x 78¾”H, 3/4 hp, 14A</td>
<td>Call</td>
</tr>
</tbody>
</table>

Glass Swing Door Merchandisers

- Environmentally friendly R290 hydro carbon refrigerant that has zero ozone depletion potential (ODP) and three global warming potential (GWP)
- Units hold temperatures from 33°F to 38°F
- Non-peat or chip black powder coated cold rolled steel; durable and permanent exterior
- Self-closing, “Low-E”, double pane thermal insulated glass doors
- LED interior lighting

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<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GDM-23-HC-TSL01</td>
<td>1 Swing Door, 4 Shelves, 27”L x 29½”D x 78¾”H, 1/3 hp, 5.4A</td>
<td>Call</td>
</tr>
<tr>
<td>GDM-49-HC-TSL01</td>
<td>2 Swing Doors, 8 Shelves, 54½”L x 29½”D x 78¾”H, 1/2 hp, 8.5A</td>
<td>Call</td>
</tr>
</tbody>
</table>

Glass Slide Door Merchandisers

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero ozone depletion potential (ODP), & three global warming potential (GWP)
- High capacity, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for best food preservation in extreme conditions

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GDM-45-HC-LD</td>
<td>2 Slide Doors, 8 Shelves, 51¼”L x 29½”D x 78¾”H, 1/2 hp, 8.5A</td>
<td>Call</td>
</tr>
<tr>
<td>GDM-47-HC-LD</td>
<td>2 Slide Doors, 8 Shelves, 54½”L x 29½”D x 78¾”H, 1/2 hp, 8.5A</td>
<td>Call</td>
</tr>
</tbody>
</table>

QuadTruss® Wire Shelving

- Patented QuadTruss® design makes shelves up to 25% stronger
- Patented QuadTruss® design makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability
- Posts are numbered on 1” increments for easy assembly and feature adjustable leveling feet
- Available in five finishes

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1848VG</td>
<td>18” x 48”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>1860VG</td>
<td>18” x 60”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>1872VG</td>
<td>18” x 72”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>2436VG</td>
<td>24” x 36”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>2448VG</td>
<td>24” x 48”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>2460VG</td>
<td>24” x 60”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
<tr>
<td>2472VG</td>
<td>24” x 72”, Valu-Gard® Green Epoxy, Five Year Warranty</td>
<td>Call</td>
</tr>
</tbody>
</table>

QuadPlus® Antimicrobial Polymer Shelf Mats

- Removable, green polymer shelf mats with Valu-Gard epoxy-coated standard wire truss frames
- Mats lay securely on top of truss frame or standard wire shelf
- Mats feature MICROGARD® antimicrobial protection
- 800 lb. weight capacity for shelves up to 48”, 600 lb. 54” - 72”, evenly distributed
- Easy assembly with no tools required
- Dishwasher safe
- QuadPlus® shelves can be installed on same shelving unit as standard QuadTruss® wire shelves
- Louvered shelf mats also available, replace -GS suffix with -GL
- Temperature rating: -20° to 125°F

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>QPF-1836VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 18” x 36”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-1848VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 18” x 48”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-1860VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 18” x 60”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-1872VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 18” x 72”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-2436VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 24” x 36”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-2448VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 24” x 48”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-2460VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 24” x 60”</td>
<td>Call</td>
</tr>
<tr>
<td>QPF-2472VG-GS</td>
<td>Standard Wire Truss Frame, Solid, 24” x 72”</td>
<td>Call</td>
</tr>
</tbody>
</table>

QuadPlus® Wire Shelving

- Patented QuadTruss® design makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability
- Posts are numbered on 1” increments for easy assembly and feature adjustable leveling feet
- Available in five finishes

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<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>P63-VG</td>
<td>63”, Valu-Gard®</td>
<td>Call</td>
</tr>
<tr>
<td>P74-VG</td>
<td>74”, Valu-Gard®</td>
<td>Call</td>
</tr>
<tr>
<td>P86-VG</td>
<td>86”, Valu-Gard®</td>
<td>Call</td>
</tr>
</tbody>
</table>
**PRODIGY PLUS® MODULAR CUBE ICE MACHINES**

- Self-monitoring cuber
- Advanced ice level control or an optional feature board for quick diagnostics
- Intuitive technology like AutoAlert™ indicator lights
- Reduced operational footprint and easy-access service from the front panel

**SMALL CUBES**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>C0322SA-1</td>
<td>Makes 356 lbs./Day, 22&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0330SA-1</td>
<td>Makes 400 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0522SA-1</td>
<td>Makes 475 lbs./Day, 22&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0530SA-1</td>
<td>Makes 525 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**MEDIUM CUBES**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>C0322MA-1</td>
<td>Makes 356 lbs./Day, 22&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0330MA-1</td>
<td>Makes 400 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
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<td>C0522MA-1</td>
<td>Makes 475 lbs./Day, 22&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0530MA-1</td>
<td>Makes 525 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**PRODIGY PLUS® MODULAR NUGGET ICE MACHINES**

- Soft, chewable nugget ice production
- AutoAlert™ indicator lights
- Advanced ice level control
- Small operational footprint and easy-access service from the front panel

**SMALL NUGGETS**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>N0422A-1</td>
<td>Makes 420 lbs./Day, 22.9&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>N0622A-1</td>
<td>Makes 643 lbs./Day, 22.9&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>N0922A-32</td>
<td>Makes 956 lbs./Day, 22.9&quot;W x 24&quot;D x 27&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**MEDIUM NUGGETS**

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<th>Price/ea.</th>
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<tr>
<td>C0322MA-1</td>
<td>Makes 356 lbs./Day, 22&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0330MA-1</td>
<td>Makes 400 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
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<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>C0530MA-1</td>
<td>Makes 525 lbs./Day, 30&quot;W x 24&quot;D x 23&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**Scotsman® MODULAR ICE STORAGE BINS**

- Fits Prodigy Plus® Modular Cube Ice Makers
- Convenient built-in scoop holder and easily removable baffle for easy operation
- Unique, recessed drain fitting provides maximum installation flexibility
- Available in stainless or poly finish
- Add 6" height for bin legs

**STAINLESS FINISH**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B322S</td>
<td>370 lbs. Storage, 22&quot;W x 34&quot;D x 44&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>B530S</td>
<td>536 lbs. Storage, 30&quot;W x 34&quot;D x 44&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>B948S</td>
<td>893 lbs. Storage, 48&quot;W x 34&quot;D x 44&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**POLY FINISH**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B330P</td>
<td>344 lbs. Storage, 30&quot;W x 34&quot;D x 31&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
<tr>
<td>B530P</td>
<td>536 lbs. Storage, 30&quot;W x 34&quot;D x 44&quot;H</td>
<td>Call</td>
<td>Call</td>
</tr>
</tbody>
</table>

**ICE-O-MATIC ELEVATION SERIES™ MODULAR CUBE ICE MAKERS**

- 22" & 30" Modular Cube Ice Maker w/Wide Space-Saving Design
- One-touch sanitizing and descaling ensure the ultimate in food safety
- Unique Food Zone made from BPA-free dishwasher-safe plastic components
- Exclusive dual exhaust discharges hot air from both the side and the top of the machine for unbeatable installation flexibility
- Plug and play design requires little setup time
- Available in half cube (H), full cube (F), grande cube (G), air cooled (A), water cooled (W) and remote cooled (R)

**PEARL® SELF-CONTAINED ICE MACHINE**

- 15" wide design produces up to 85 lbs. of pearl ice in a 24 hr. period
- 22 lbs. storage capacity

**Ice Cream Storage/Dipping Cabinet**

- Seamless stainless steel top to resist corrosion
- Convenient floor drain
- Attractive 24 gauge white painted steel cabinet
- Anti-condensate heaters under stainless top cap
- Thick 2 1/4" foamed-in-place urethane insulation allows cabinets to keep a consistent low temperature

**Master-Bilt® Refrigeration Solutions**

- Space-Saving Ice Machine
- Call for pricing and availability
**9"W SPACE SAVER WALL MOUNT HAND SINKS**
- Stainless steel construction
- Wall bracket included
- 4" center faucet with 4 1/2" double bend spout
- 5" deep bowl
- 9"W x 13"H x 12"D overall

<table>
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<tr>
<th>Item #</th>
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<th>Price/ea.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>HS-1</td>
<td>w/Faucet, 9&quot;W</td>
<td>Call</td>
<td></td>
</tr>
<tr>
<td>HS-19</td>
<td>w/Faucet &amp; Side Splashes, 9&quot;W</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**GAS CONNECTOR COMPLETE KIT**
- Ends rotate for simple installation and durability
- Heavy duty stainless steel corrugated tubing flexibility for easy installation
- Heavy duty stainless steel radial wrap prevents hose from stretching
- PVC protective coating with anti-microbial agent for easy cleaning
- Welded construction for added durability
- Restraining Kit provided 12" shorter than the gas connector to help prevent strain and over extension
- Includes: Gas Hose, Quick Disconnect, Gas Valve, Restraining Cable w/Mounting Hardware, (2) 90° elbows

<table>
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<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>M7536K</td>
<td>36&quot;L</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**NEW**

**SWIVELKING™**
- Both ends rotate a full 360° to substantially reduce stress on gas hose
- Heavy-duty stainless steel construction
- No reduction in gas flow
- Extends life of hose and saves space

<table>
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<tr>
<td>SW75</td>
<td>Fits 3/4&quot; Gas Connector</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**ULTRA LOW PROFILE 4" x 5" PLATE CASTERS**
- 1" swivel wheels with brakes
- 200 lbs. per wheel capacity
- Grease resistant wheels
- Raises table height 2"
- Temperature range: 4°F to 176°F

<table>
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<tr>
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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>28-168S</td>
<td>1&quot; Wheels, Set of 4</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**HEAVY DUTY 4" CENTER ELECTRONIC DECK MOUNT FAUCET**
- Infrared sensor turns water on and off for hands free, fast and safe operation
- Helps conserve water. Operates on battery power or A/C supply (battery included)
- Battery life is 1 to 3 years, based on usage
- Built-in low battery indicator light
- Lead free and ADA compliant

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</thead>
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<tr>
<td>14-812L</td>
<td>8&quot;, Center, 8&quot; Spout</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**HEAVY DUTY 8" CENTER WALL MOUNT FAUCETS**
- Built for high volume use
- 1/4 turn ceramic cartridge valves with internal check
- 1/2" NPT male inlets
- 1.8 GPM aerator
- Heavy duty spout with double o-ring construction
- High precision machining and polished nickel chromium finish
- Mounting kit included

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<tr>
<td>14-808L</td>
<td>8&quot;, Center, 8&quot; Spout</td>
<td>Call</td>
<td></td>
</tr>
<tr>
<td>14-812L</td>
<td>8&quot;, Center, 12&quot; Spout</td>
<td>Call</td>
<td></td>
</tr>
<tr>
<td>14-814L</td>
<td>8&quot;, Center, 14&quot; Spout</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**CASTER POSITIONING CHOCK**
- Creates a home position for caster-mounted kitchen equipment
- Stainless steel construction designed to fit all caster sizes
- Satisfies requirements of NFPA Codes 17A (5.6.4) and 96 (12.1.2.3)
- Contents include (2) chocks and mounting hardware

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<tbody>
<tr>
<td>28-200</td>
<td>Caster Positioning Chock</td>
<td>Call</td>
<td></td>
</tr>
</tbody>
</table>

**1 5/8" STEM WORKTABLE CASTERS**
- 5" swivel wheels with brakes
- Extending stem fits 1 1/2" legs
- Grease resistant wheels
- Raises table height 6"
- Temperature range: 14°F to 212°F

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<tr>
<td>28-129S</td>
<td>5&quot; Wheels, Set of 4</td>
<td>Call</td>
<td></td>
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</tbody>
</table>
**HIGH TEMP UNDERCOUNTER GLASS WASHER**
- Soft Start feature lowers noise, reduces chance of glass breakage
- Reduces water vapor for under bar application
- 304 stainless steel construction
- 20 racks or 600 glasses/hr. (30 glasses/rack)
- Safe-T-Temp booster heater for a 70°F rise
- 3-minute cycle; automatic fill function
- 180°F fresh water final rinse
- Detergent and rinse aid chemical pumps
- Raised door height makes it easier to remove racks
- Heat Recovery System promotes faster glass drying
- Uses only cold water supply

**LOW TEMP VENTLESS DISH MACHINE**
- No vent hood required; saves thousands of dollars on installation
- The Waste Air Heat Recovery system removes heat and water vapor that normally would be released when opening dishmachine doors, utilizing that energy to preheat the incoming water; this saves energy while creating a safer and more comfortable environment
- High tech condensation method converts the vapor to water, which evacuates the wash chamber at the end of the cycle
- Three-door system for straight-thru or corner applications
- Built-in “booster heater” assures proper wash and rinse temperatures
- Auto start system
- Programmable (three-product) dispensing system
- Water saving (1.09 gallons of water per rack of dishes)
- Automatic HR condenser cleaning system for daily coil wash-down

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</thead>
<tbody>
<tr>
<td>181 VL</td>
<td>33½&quot;H x 24&quot;W x 27&quot;D</td>
<td>Call</td>
</tr>
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</table>

**UPRIGHT VENTLESS DISHWASHING MACHINE**
- Factory authorized startup
- HMI – Operator Touch Screen Interface
- On-board service diagnostics
- Field convertible – single to three, or three to single phase
- Sleep programmable - All internal heaters shut off after selected time is reached
- Door interlock – locks door closed during cycle
- Built-in booster configured to ensure 180° rinse
- Cold water feed only
- Field convertible from straight to corner operation
- Dual NSF listed as both a dishwasher and potwasher
- Rinse Sentry – ensures 180°F final rinse
- Auto start – starts unit when hood is closed
- Single or dual point electrical connection
- Self-draining pump
- Automatic tank fill/Automatic drain valve – drains wash tank when power is off
- PRV (Mounted Pressure Reducing Valve)
- 4 selectable cycles
- One year parts and labor warranty
- New options: Built-in detergent and rinse aid pumps; Champion ION scale prevention systems

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<tbody>
<tr>
<td>DH-6000T-VHR</td>
<td>Ventless Heat Recovery Condensate Removal, Door, High Temp, 27” Vertical Clearance, 40 Racks/hr., 2 hp Motor Wash Pump</td>
<td>Call</td>
</tr>
</tbody>
</table>

**NEW UNDERCOUNTER DISHWASHING MACHINE**
- Wash Refresh™ - Automatically drains the water for the next cycle, ensuring heavily soiled items are always sanitized with new wash water
- Pumped drain
- StemSure™ - Soft start to protect glasses and dishes from chipping and breaking
- “Shear Energy” for a reduction in energy requirements while maximizing performance
- “Multi-Power” allows for easy infield conversion to 208-240 volt and/or single to three phase
- Rinse Sentry extends the cycle time to ensure 180°F final rinse
- Built-in electric booster for 180°F final rinse water
- Quiet double-wall construction
- Advanced digital temperature monitoring
- Door safety switch
- Electric tank heater; low-water tank heat protection
- Built-in detergent, rinse-aid and sanitizer dispensing pumps
- Upper & lower interchangeable wash/rinse spray arms
- Top mounted controls, prime switch on control panel
- Stainless steel top & side panels
- One year parts and labor warranty

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<tr>
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</thead>
<tbody>
<tr>
<td>UH-1308</td>
<td>High Temperature, 1 hp Motor Wash Pump, 25 Racks/hr., 141 Second Cycle</td>
<td>Call</td>
</tr>
</tbody>
</table>
FREE GIFT
with $25 in-store purchase

One time use per company. In-store only. Must surrender coupon in store. Valid 7/1 - 9/30/19.

WE NOW CARRY
Ice-O-Matic
Ice. Pure and Simple

Caldarella’s Restaurant Supply

is now a distributor for Ice-O-Matic!

We now stock ice machines and filters, and are also able to help with parts.
The CIM0330/0335 modular cube ice machine offers a safe and user-friendly machine packed with innovative features to simplify life.

GIVE US A CALL FOR MORE INFORMATION OR TO ORDER!
(915) 771-7780

Caldarella’s Restaurant Supply
201 North Clark Drive
El Paso, Texas 79905
www.caldarellas.com
Prices & specifications are subject to change. Some items may be special order. Not responsible for typographical errors.

Freight Transportation Charges: All Prices, except where noted, do not include freight and delivery. All truck shipments are freight collect. UPS charges must be added to your invoice. Claims: All merchandise should be checked against packing slip. Any damage or loss sustained in shipment should be reported to the carrier and noted on the freight bill. Price Changes: All Prices and specifications are subject to change without notice. Items on which there has been a major increase will not be shipped. We assume minor changes are understandable and ship accordingly. Returns: No returns will be accepted without prior authorization. Please call us first for your protection. Note: Some items may be shipped special order. Prices good until 9/30/2019.

POLISHING CLOTHS
• These lint free cloths are designed to polish delicate spaces
• Soft, smooth material cleans surfaces without scratching
• Removes fingerprints and watermarks
• Machine washable

<table>
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<tr>
<th>Item #</th>
<th>Description</th>
<th>Sell Unit</th>
<th>Price/pk.</th>
</tr>
</thead>
<tbody>
<tr>
<td>MFPCGY</td>
<td>16” x 16”, Gray w/White Trim</td>
<td>6/pk, 24/pk/cs</td>
<td>Call</td>
</tr>
<tr>
<td>MFPCWH</td>
<td>16” x 16”, White w/Blue Trim</td>
<td>6/pk, 24/pk/cs</td>
<td>Call</td>
</tr>
</tbody>
</table>

MICROFIBER TOWELS
• Highly absorbent 80% polyester/20% polyamide
• Lint-free; great for dusting - attracts dust and dirt
• Ideal for drying & polishing - removes fingerprints, streaks, water spots
• 3 options to choose from - 2 sizes of 250 GSM towels, heavy-duty 350 GSM towels
• Lasts longer than traditional cotton towels; reusable and machine washable

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/dz.</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>MFTDBL</td>
<td>16” x 16”, Heavy-Duty Microfiber, Blue/White</td>
<td>Call</td>
<td></td>
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<tr>
<td>MFTDMDT</td>
<td>16” x 16”, Heavy-Duty Microfiber, Mint/White</td>
<td>Call</td>
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</tr>
<tr>
<td>MFTWH</td>
<td>16” x 16”, Microfiber White/Blue</td>
<td>Call</td>
<td></td>
</tr>
<tr>
<td>MFTBL</td>
<td>16” x 19”, Microfiber Blue/Blue</td>
<td>Call</td>
<td></td>
</tr>
<tr>
<td>MFTMT</td>
<td>Microfiber Wiper: 16” x 16”, Mint Green</td>
<td>Call</td>
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</tr>
</tbody>
</table>

BIB APRONS
• Vinyl apron with adjustable neck & tubular-nylon ties for easy adjustment
• Wipes clean with damp cloth

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VA</td>
<td>26” W x 28½” L, Vinyl</td>
<td>Call</td>
</tr>
<tr>
<td>VAHD</td>
<td>26” W x 28” L, 1mm Thick, Brown</td>
<td>Heavy-Duty Vinyl</td>
</tr>
</tbody>
</table>

VINYL BIB DISHWASHER APRON
• Long, lightweight clear vinyl apron is ideal for anyone working in wet or messy conditions
• Dishwasher or food prep workers will use this apron
• Bib front style protects clothing from neck to lower legs

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>OSVA</td>
<td>34” x 47”, Clear</td>
<td>Call</td>
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</tbody>
</table>

CLEANING APRON
• Bib apron without pockets
• Made from tough, backpack-style rubberized vinyl that is chemical and abrasion-resistant

<table>
<thead>
<tr>
<th>Item #</th>
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<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>NPBIARBK</td>
<td>30” x 34”, Black</td>
<td>Call</td>
</tr>
</tbody>
</table>

RITZ® 685° SILICONE OVEN MITT & POT HOLDER
• Temperature resistant up to 685°; Bleach resistant & dishwasher and laundry safe
• FDA approved & food safe
• Mitt has unique tread design for confident grip; silicone exterior, 100% cotton interior
• Mitt protects against steam, boiling water, heat, fryer oil, and flames; won’t smoke or burn in open flames

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Price/ea.</th>
</tr>
</thead>
<tbody>
<tr>
<td>RZS858BK17</td>
<td>17”, Black Oven Mitt</td>
<td>Call</td>
</tr>
<tr>
<td>RZS858FPHBK8</td>
<td>8” x 9”, Black, Pot Holder Doubles as a Trivet</td>
<td>Call</td>
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</tbody>
</table>