

EQUIPMENT ESSENTIALS

2025



WARING

**Panini Supremo®
Large Panini Grill w/Timer**
WPG250T / pg 17



BIZERBA

**Manual Gravity Feed
Meat & Cheese Slicer**
GSE / pg 14



**48" Refrigerated
Chef Base**
ARCB48 / pg 6



Hiawatha
Chef & Janitorial Supply





SPARKLE AND SHINE EVERY TIME

CMA is committed to the design, engineering, and manufacturing of high quality equipment. Their dishmachines produce sparkling clean and sanitized dishes and glassware, assuring excellent results and years of trouble-free operation.

High-Temp Undercounter Dishwasher/Glasswasher

A 6kW booster heater and a 5kW wash tank heater provide hot water to properly clean and sanitize dishes. The door opening provides 14½" maximum clearance for taller glasses and pans. Additional features include a pump drain and upper/lower stainless steel rotating wash/final rinse arms. Safe-T-Temp feature assures a 180°F final rinse. Also includes built-in chemical pumps with automatic fill and a delime switch.

180UC-3
28 Racks per Hour,
Uses 0.68 gal Water/Rack



High-Temp Undercounter Dishwasher

Double skin stainless steel provides consistent heating and a quiet operation. A 6kW booster heater and a 2.7kW wash tank heater provide hot water to properly clean and sanitize dishes. The 13" maximum loading height door clearance accommodates oversized plates, glasses and utensils. Additional features include built-in chemical pumps with drain, and removable upper/lower stainless steel rotating wash/final rinse arms. Safe-T-Temp feature assures a 180°F final rinse.

UC-50E
30 Racks per Hour,
Uses 0.8 gal Water/Rack



High-Temp Dishwashers

High temperature, straight-through design that can be converted to a corner application. Features an external scrap trap accumulator with stainless scrap drawer, electrical wash tank heater and auto fill, and a 17½" maximum clearance for dishes. Booster Heater model includes a Safe-T-Temp feature that assures a 180° final rinse. Safe-T-Temp locks the machine in the wash cycle until the booster heater thermostat has been satisfied.

180S/C w/B
60 Racks, 240 Covers/Hour,
with Booster Heater,
Uses 0.96 gal Water/Rack

180 S/C
60 Racks, 240 Covers/Hour,
Uses 0.82 gal Water/Rack



Ice-O-Matic®

Ice. Pure and Simple™

THE CHOICE IS CLEAR

Since 1952, Ice-O-Matic has led the way in the development of advanced commercial ice-making solutions. They provide crystal-clear ice with a full line of cubers, flakers, and patented pearl ice machines with a wide range of capacities to serve all scales of operation.

Pearl Ice® Modular Ice Makers

Adding perfection to any fountain drink, smoothie or refreshing beverage, the highly desired Pearl Ice is the soft, chewable, longer-lasting ice that consumers love and keep coming back for time and time again. It dispenses well, blends fast and displaces liquid better than cubes. Increased profits and increased customer satisfaction make this the perfect ice for restaurants, convenience stores and healthcare applications. Ice production amounts given are based on 70°F air and 50°F water temperatures in a 24 hr period.



AIR COOLED - 21"W
GEM0450A
 464 lb Ice Production

GEM0650A
 740 lb Ice Production

GEM0956A
 1053 lb Ice Production

GEM1306A
 1350 lb Ice production

REMOTE - 30"W
GEM2006R
 1960 lb Ice production



Ice storage bin
 sold separately

Elevation Series™ Modular Cube Ice Makers

These machines are easy to clean, easy to operate, easy to service and environmentally responsible—without sacrificing productivity. Save time with unique, dishwasher-safe plastic food zone parts that snap in and out. LEDs signal when cleaning is required, operated by buttons with one touch to clean and one touch to delime. Groundbreaking technology allows hot-air discharge from the side or the top of every unit for efficient operation. 30¾" wide. Ice production amounts given are based on 70°F air and 50°F water temperatures in a 24 hr period.

CIM0836HA
 Half Cube,
 896 lb Ice Production

CIM1136HA
 Half Cube,
 932 lb Ice Production

CIM1136FA
 Full Cube,
 932 lb Ice Production





REPLACEMENT DOOR FOR COOLERS AND FREEZERS

When environmental control is necessary, Curtron swing doors provide maximum sealing for any new or replacement application. Curtron doors are suitable for interior and exterior applications and are available with a wide variety of options, including panic hardware.

Curtron swing doors incorporate a tough and thermally neutral fiberglass reinforced pultrusion (FRP) framework, FRP casings, and non-CFC foamed-in-place polyurethane core. This innovative design produces a strong and durable door system that will provide years of worry-free service.

www.curtronproducts.com





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

DISCOVER THE VALYR™ DIFFERENCE:

Elevate Your Kitchen
with Uncompromised
Freshness & Efficiency!



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



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

Valyr™ Part # Description

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





STELLAR PERFORMANCE, SUPERIOR VALUE

Since 1995, Arctic Air has been producing quality, affordable refrigeration products for the commercial equipment market in North America. Their products pass numerous quality control inspections throughout the manufacturing process.



Refrigerated Chef Bases

A ceramic fabric sub-layer greatly reduces heat transfer from the cooking appliance to the cold cabinet and mechanical compartment to help save energy, while providing year after year of reliable performance. Drawers feature Fuller™ heavy-duty slides and magnetic gaskets. The top has a full marine edge to contain messes.

ARCB36
2 Drawers, 38" w

ARCB60
2 Drawers, 62" w



ARCB48
2 Drawers, 50" w

ARCB72
4 Drawers, 74" w

Glass Frosters

These units include a high-grade stainless steel floor with coved corners and high-output fan motors. The electronic microprocessing digital temperature control features an external digital display. Epoxy-coated horizontal dividers and locking casters included.

AGF24
Holds (50) 16 oz Std. Pilsner Glasses, 24" w



AGF36
Holds (70) 16 oz Std. Pilsner Glasses, 36¹³/₁₆" w



Glass Door Merchandisers

These units include a high-grade stainless steel floor with coved corners and high-output fan motors. The electronic microprocessing digital temperature control features an external digital display. A bottom mounted compressor allows for easy maintenance. They include four adjustable, gray epoxy-coated shelves per door section, locking casters, and self-closing, lockable doors. Magnetic door gaskets are removable without tools.

REFRIGERATORS
ARGDM23
27" w, 1 Door

FREEZERS
AFGDM23
27" w, 1 Door



ARGDM49
54" w, 2 Doors

AFGDM49
54" w, 2 Doors

CRAFTSMANSHIP MEETS TECHNOLOGY

For the past five decades, LaRosa has been customizing and designing modular and production, fabricated stainless steel, foodservice equipment in Detroit, MI. The innovation put into their designs offers countless modifications to satisfy all chef-line situations.

Pizza Prep Tables

Crafted with durability and reliability in mind, these made-in-the-USA pizza prep tables are built from the strongest materials on the market. Featuring seamless welds and a robust design, they won't bend or crack under pressure. The advanced wrapped rail system keeps ingredients perfectly chilled, even in demanding kitchen environments, while the fully enclosed tank ensures easy, mess-free cleaning. Perfect for busy restaurants that demand performance and quality.



2562-PTB
62" w, 8-Pan Capacity

2586-PTB
86" w, 11-Pan Capacity

2510-PTB
112" w, 15-Pan Capacity

Shown with optional cutting board and pans, sold separately



Drop-In Ice Cream Freezer/Plate Chiller

A self-contained refrigeration system operates between -5° and 0°F to keep plates or two, 3-gallon ice cream cans cold inside the insulated cabinet. This durable unit is made from galvanized and stainless steel with full-finished welds. The 10 3/8" x 20 3/8" opening is covered by a split hinged lid for easy access. 21 1/4" w x 16 1/2" d OA, it requires a 25 3/8" x 15 3/8" cutout.

5020
21 1/4" w x 11" d x 13 3/4" h Interior

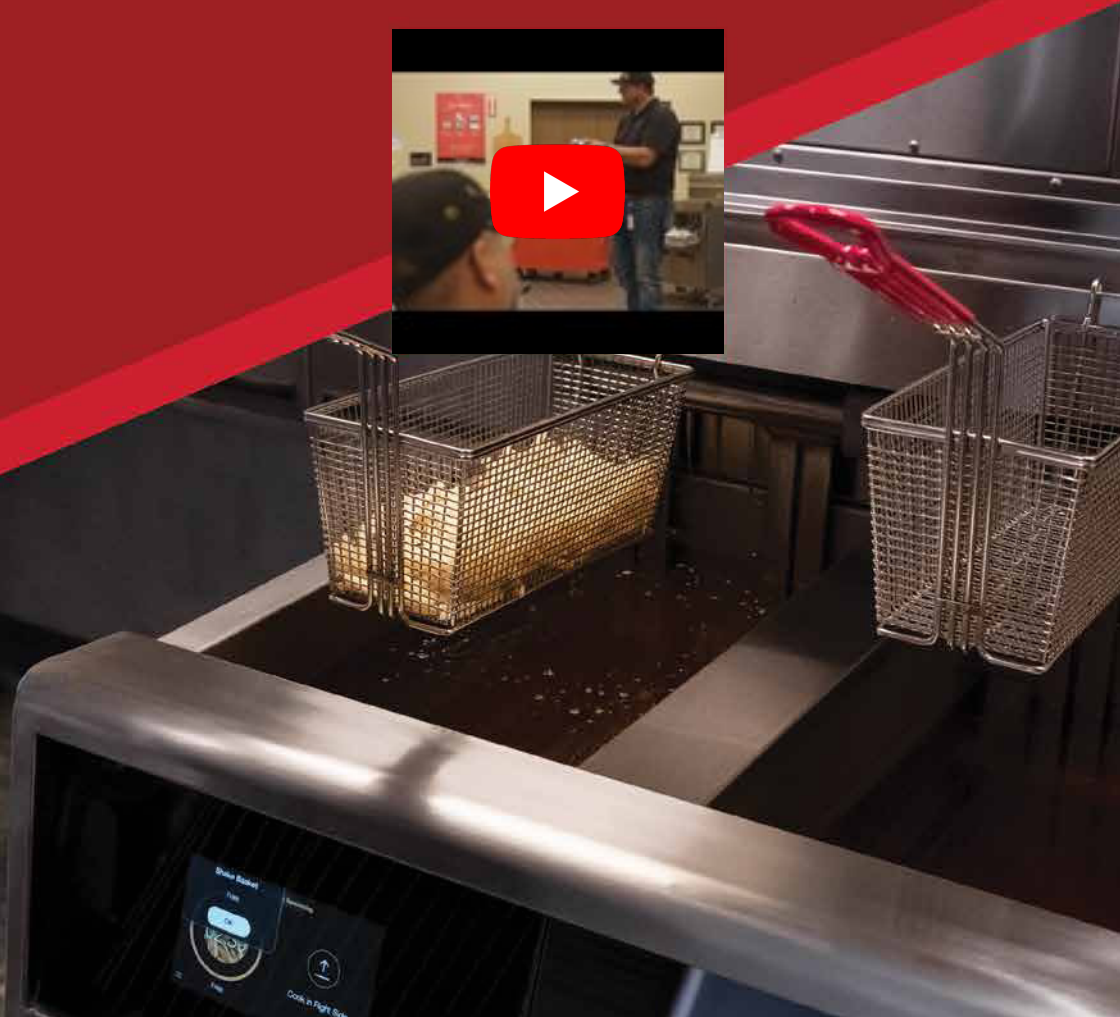


HENNY PENNY®

Equipment That Makes the Difference

For the World's Most Demanding Kitchens

LEARN MORE:





VALYR™

BY STRATA GPO

GAS EQUIPMENT



VALYR™ delivers unrivaled quality, innovative design, and cost-effective solutions.

Valyr™ Part # Description

Valyr™ Part #	Description
VALGF-120LPG	Fryer, Gas, 50lb, 120kBTU, LP
VALGF-120NG	Fryer, Gas, 50lb, 120kBTU, NG
VALGR-36NG	Range, Gas, 36in, 6-burner, 210kBTU, NG



Range, Gas, 36in, 6-burner, 210k BTU, NG
VALGR-36NG

- Stainless steel front, back riser and shelf
- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch s/s handle
- Removable crumb tray for easy cleaning
- 6" stainless steel adjustable legs
- 3/4" rear NPT gas connection

Fuel Your Success with Gas-Powered Excellence:
Elevate Efficiency, Precision, and Flavor!



Fryer, Gas, 50lb, 120k BTU, NG
VALGF-120NG

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed with a stainless steel front and door with galvanized sides and back



THE PARTS YOU NEED

Everything depends on your commercial kitchen equipment staying up and running. As the recognized leader in the industry, AllPoints carries the most extensive inventory of in-stock replacement parts in the country.

AccuSharp SturdyMount Knife Sharpener

Mounts easily to cutting boards, kitchen counters, fillet boards, workbenches, butcher blocks, cleaning tables—you name it. No more messy oils or stones. Diamond-honed tungsten carbide sharpening blades are reversible and will give you an excellent sharpening finish.

801-0524
Single Stage



AccuSharp Pull-Through Knife Sharpener

This sharpener combines the award winning technology and proven the reliability of diamond-honed tungsten carbide sharpening blades with fine ceramic rods. The heavy-duty, ergonomically designed handle with a rubber over-molded grip provides a stable and comfortable platform for sharpening all your knives.

280-2052
Two Stage



AccuSharp Portable Two-Stage Knife Sharpeners

Featuring a compact, portable design, these sharpeners are made with over-molded rubber grips and feet for a comfortable and secure hold while in use. Rods and blades are molded into the base for the perfect angle every time.



801-0526
SharpNEasy w/Ceramic Rods & Diamond-Honed Tungsten Carbide Blades

280-2003
Diamond PRO w/Coarse Diamond & Fine Ceramic Rods



Fryer Baskets

E-Z Grip handle is vinyl-coated and designed to better fit the natural shape of the hand when gripping a fryer basket. This physiological difference means less "squeezing," which translates to reduced stress on the hand, wrist, and forearm. Improved grip provides better leverage when turning the basket to dump its contents.

63-121
Twin w/E-Z Grip® Handle,
6½" w x 13¼" d x 5⅞" h

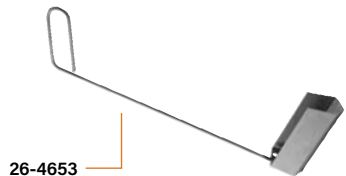


26-1533
Full w/Standard Handle,
12¼" w x 13" d x 5⅞" h



Fryer Cleaning Accessories

Keep your fryer working at its most efficient—and producing the most tasty food—with these maintenance accessories from AllPoints.



26-4653
Fryer Crumb Scoop,
2" w x 6" l Scooper



72-1131
Fryer Cleanout Rod,
31" long



LOOKIN' SHARP

Thunder Group is dedicated to quality, innovation and above all, safety. This collection of NSF-certified cutlery includes all the basic knives every kitchen needs.



Forged Cutlery

Additional sizes available.



- SLKF301 Peeling, 2¾"
- SLKF302 Paring, 3½"
- SLKF303 Utility, 5"
- SLKF306 Santoku, 7", Hollow Ground
- SLKF307 Nakiri, 7", Hollow Ground
- SLKF309 Chef's, 8"
- SLKF310 Chef's, 8", Hollow Ground
- SLKF319 Slicer, 8"

Color-Coded Cutlery

Listed with Green handles, also available in White (WT), Brown (BR), Red (RD), Yellow (YW), and Blue (BU).

Additional sizes available.



- SLKF421GR Paring, 3¼"
- SLKF409GR Chef's, 8"
- SLKF411GR Chef's, 10"
- SLKF408GR Santoku, 7", Hollow Ground
- SLKF403GR Boning, 6"
- SLKF404GR Boning, Narrow, 6"
- SLKF406GR Bread, 9"
- SLKF418GR Slicer, Wavy Edge, 12"



Soft-Grip Cutlery

Additional sizes available.



- SLKF501 Paring, 3¼"
- SLKF503 Utility, 5½", Serrated Edge
- SLKF512 Chef's, 8"
- SLKF513 Chef's, 10"
- SLKF504 Boning, Curved, 6"
- SLKF506 Boning, Wide, 6"
- SLKF507 Fillet, Flexible, 8"
- SLKF510 Bread, 10"
- SLKF516 Slicer, 12"

Sharpening Steels



- SLSH012 Carbon Steel, 12"
- SLSH014 Carbon Steel, 14"
- SLSH114R Premium Carbon Steel, 14", Round
- SLSH114V Premium Carbon Steel, 14", Oval
- SLSH212R Diamond Steel, 12", Round
- SLSH212V Diamond Steel, 12", Oval



UNCOMPROMISING QUALITY

Mundial, a Brazilian company, has been present in the market for more than 128 years, offering quality products for different segments in more than 40 countries.

5600 Series Turners & Griddle Scrapers

Polypropylene handles feature Mundial Sanitized® Antimicrobial Protection treatment to guard against the growth of bacteria, yeast, mold and fungi. Black handles are injection-molded and ergonomically designed to provide a secure non-slip grip. HH turners are high-heat resistant. **Additional shapes and sizes available.**



8" x 3" TURNERS

W5683
Solid,
White Handle

W5681
Perforated,
White Handle

R5681
Perforated,
Red Handle

5683HH
Solid,
Black HH Handle

5681HH
Perforated,
Black HH Handle



8" x 4" TURNERS

5682HH
Solid,
Black HH Handle

Y5682
Solid,
Yellow Handle

R5682
Solid,
Red Handle

GRIDDLE SCRAPERS

W5692-3
3" Blade

W5692-4
4" Blade



4600 Series Turners

Featuring handles made with food-safe wood material. Rivets are designed to last for years without coming loose. **Additional sizes available.**



4685M
6" x 3" Blade



4681M
8" x 3" Blade,
Perforated





PRODUCT INNOVATION, QUALITY AND VALUE

A global category leader with the personal service and commitment of a business that has been family owned for over 40 years, CDN specializes in commercial measurement tools.

Digital Thermometer

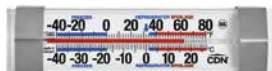
Simple and accurate, this thermometer has a large, easy-to-read front display. Switch on and off with one-button operation. The included sheath can be used as a handle extension.

DT392
-50° to 392°F



Refrigerator/Freezer Thermometers

Maintain optimal temperatures in foodservice refrigerators, freezers, and dry storage areas. Features two-way mounting options and color-coded temperature zones to help maintain food safety standards.



FG80
Horizontal Tube, -40° to 80°F



RFT1
Dial, -20° to 80°F



Waterproof Thin Tip Thermometer

This full-featured ergonomic thermometer offers an IPX7 waterproof rating, 3.5" stem, 1.5mm thin tip, fast 4-second response and one-button field calibration. With hold and max/min modes, the 180° rotating display makes this thermometer easy-to-read in any position.

DTTW572
-40° to 572°F







Cooking Thermometer

This popular bimetal model, also known as a chef's thermometer, offers a 1" magnified dial and shatterproof lens. Convenient field calibration and BioCote® antimicrobial in the sheath. Safe for commercial dishwashers.

IRT220
0° to 220°F



Extra-Big Digit Timer

This timer is especially designed for easy viewing from across commercial kitchens to help ensure the best culinary results. With its extra-big digits and easy-to-press buttons, this popular timer counts up or down for up to 100 minutes in minutes and seconds. It comes with a magnet, display stand and loop for easy attachment to kitchen appliances and walls.

TM15
100 Minutes by min/sec



Submersible Scales

Designed for demanding foodservice kitchens, these sturdy and programmable scales feature low/high limit alerts with the color-coded backlit display. The heavy-duty stainless steel body is submersible with an impressive IP68 rating, which certifies it to be protected from water up to 4.9 feet for 60 minutes and completely protected against dust. Measure by oz/frac oz/lb/kg/g.

SD1120
11 lb

SD2220
22 lb



BIZERBA

TIME-TESTED EXCELLENCE

Bizerba was founded over 150 years ago producing handmade scales, and over the next several decades expanded their market. Led now by the fifth-generation of the same founding family, they remain committed to quality and innovation.

Heavy-Duty Automatic Gravity Feed Meat Slicer

A reliable ½ hp motor rotates the razor-sharp hard alloy blade at 319 RPM, allowing you to quickly and efficiently slice up fresh deli meats, cheeses, fruits, and vegetables for the perfect signature menu items. Chromium-coated with 60-62 Rockwell hardness at the edge, this blade is the hardest, thinnest, largest, and straightest blade in the industry. The slicer's sophisticated design uses high-end materials and will endure prolonged operation in commercial kitchens without overheating.

GSP HDI
13" dia Blade



Manual Gravity Feed Meat & Cheese Slicer

This slicer provides a ½ hp motor with a blade speed of 255 RPM for complete control. Its razor-sharp blade allows you to quickly slice up your own meats for the perfect signature sandwiches, pizzas, and appetizers. Chromium-coated with a hollow ground, this blade is the hardest, thinnest, largest, and straightest blade in the industry. The belt-driven slicer maintains a large distance between the blade and motor housing to make cleaning the unit an easy process. Its simple design allows for the quick disassembly of the machine's parts. With a sturdy carriage, non-slip rubber feet, and a space-saving design, this slicer is ideal for tight spaces.

GSE
12" dia Blade

Gravity Feed Meat & Cheese Slicer

An efficient ½ hp motor with a blade speed of 319 RPM makes this unit ideal for restaurants with 8-hour intermittent usage requirements. The razor-sharp blade effortlessly slices meat and cheese with clean, consistent cuts. Chromium-coated with a hollow ground, this blade is the hardest, thinnest, largest, and straightest blade in the industry. Operator safety measures include 360° blade enclosure for quick easy cleaning and sanitizing, with no top-gaps in blade-ring guard and zero blade exposure during the cleaning process.

GSP V2150
13" dia Blade



EFFICIENT FOOD SOLUTIONS

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

Infrared Strip Heaters

Hold food at serving temperature without drying out or overcooking to ensure better-tasting foods and better-looking presentations. Durable aluminum extrusion provides a long life and easy cleanup. Comes with tubular heating element.



6150-24-CP
24" long, 500W

6150-60-CP
60" long, 1400W

6150-36-CP
36" long, 850W

6150-72-CP
72" long, 1725W

6150-48-CP
48" long, 1100W

Heat Lamps

These freestanding infrared bulb warmers hold baked, fried, steamed or broiled foods at ready-to-eat temperatures. Attractive, classic reflector hood design blends easily with every interior style—and the finish makes them easier to clean than competitive units. White, 250W infrared bulbs standard.

6000A-2
Gray

6000A-2B
Black



Shown with optional pan and base, sold separately



Easy Chopper 3™

Color-coded push block/blade set tandems simplify change out, greatly reducing operator error that can cause damaging mismatches. Revolutionary push-block gaskets reduce cleaning time. Tall, sprawling base allows room for a 6" deep, 1/8 or 1/2 size pan. Large 4 1/4" square cutting area accommodates the BIG veggies. **Additional sizes available.**

57500-1 **57500-3** **57500-5** **57500-7**
1/4" sq Cut 1/2" sq Cut 1/4" Slice 1/2" Slice

57500-2 **57500-4** **57500-6**
3/8" sq Cut 1" sq Cut 3/8" Slice





CONVENIENCE YOU CAN COUNT ON

Dependable microwave ovens designed in response to concerns over both the functionality and the safety of today's commercial kitchens.



TwinTouch™ 4-Stage Commercial Microwaves

TwinTouch™ dual controls are easy to reach, whether you place the microwave on a high or low shelf. The compact footprint saves space, yet the larger interior capacity fits up to one half-size pan in either direction. Built for durability and easy maintenance, it is ideal for the high-volume needs of fast food or full-service restaurants, hospitals, nursing homes, schools, and cafeterias.

RCD1200M	1200W
RCD1800M	1800W
RCD2200M	2200W



1-Stage Commercial Microwaves

Ideal for smaller commercial kitchens that do not require volume cooking, these 1000W models are perfect for defrosting, heating up or cooking small food items. An array of easy-to-use features and one-touch controls add versatility—without added costs of using a high-powered microwave or oven. Strong, specially designed latch handles reduce door failure, a frequent problem in lower quality models.

MEDIUM-DUTY, 1000W

R21LVF
Digital Controls,
10 Memories



R21LTF
Touch Controls,
20 Memories

R21LCFS
Dial Controls



HEAVY-DUTY, 2100W

R25JTF
Touch Controls, 20 Memories



TIME-TESTED STRENGTH & DEPENDABILITY

Waring®, universally known for introducing the first blender in America, is one of today's leading manufacturers of professional appliances for the foodservice industry. With 85+ years of manufacturing expertise, Waring® is proud to offer continuously expanding collections of superior professional products.

Café Deco® Coffee Brewers

Designed to meet the high demand for fresh-brewed coffee at busy foodservice operations. Easy to operate and engineered for reliable output, each unit brews coffee to perfection. The high-end industrial look is perfect for front-of-house use. Choose from pour-over, automatic, automatic thermal, and airpot models. Pour-over and automatic models feature independent controlled, self-regulating warmers to keep coffee warm while saving energy.

- WCM50** Pour-Over, 52 Cups/hr
- WCM50P** Automatic, 62 Cups/hr
- WCM60PT** Automatic Thermal, 62 Cups/hr
- WCM70PAP** Airpot, 64 Cups/hr



Ask about Coffee Urns & Hot Water Dispensers



Panini Grills

These grills are made with a durable, brushed stainless steel body and feature a removable drip tray and heat-resistant handle. The hinged, auto-balancing top plate will suit foods up to 3" thick. Cast iron plates provide even heat distribution and quick cooking time. Includes a heavy-duty grill brush. 14" x 11" cooking surface.

Additional sizes & styles available.

TOSTATO SUPREMO™ ITALIAN-STYLE

WFG250
Flat Plates

WPG250T
Grooved Plates

COMPACT DUAL-SURFACE

WDG250
Grooved Top/Flat Bottom



Luna Planetary Mixers

Foodservice operations in need of a heavy-duty, dependable mixer just found it. An induction motor and variable speed control provide efficiency and versatility for both light or tough jobs. Power through heavy batters, mashed potatoes and more. Gear-driven transmission and thermal overload protection make this one of the top choices of professional chefs.

WSM7L
7 qt, 11 Speeds, ¾ hp,
cETLus, ETL Sanitation

WSM10L
10 qt, 3 Speeds, ¾ hp,
cETLus, NSF

WSM20L
20 qt, 3 Speeds, 1 hp,
cETLus, NSF



Ask about Food Processors



Crathco

STYLE MEETS FUNCTIONALITY

Over a 60 year history, Crathco has led with an unwavering commitment to growth and innovation. They deliver excellent products that make it easier for foodservice operators to run their businesses, focusing on peak performance, sleek and stylish modern lines, and attractive graphics.

Classic Bubblers™ Premix Cold Beverage Dispensers

Keep a steady supply of cold drinks on hand. Stainless steel body with super-strong, virtually unbreakable bowls and covers ensure long-lasting use, and are easy to maintain for a fast, simple cleanup. Crystal-clear bowls and covers showcase your colorful signature fruit juice, tea, and iced coffees and provide an eye-catching appearance—perfect for boosting impulse sales. Models listed feature plastic side panels and drip tray, also available in stainless steel. 1-year parts, 2-year labor, and 5-year compressor warranty. **Additional sizes available.**

E29-4
Mini, (2) 2.4
Gallon Bowls

D25-4
(2) 5 Gallon Bowls

E49-4
Mini, (4) 2.4
Gallon Bowls

D35-4
(3) 5 Gallon Bowls

D15-4
(1) 5 Gallon Bowl



I-Pro Frozen Granita Dispensers

Introducing the most advanced professional slush, sorbet, and granita machine in the world. Perfect for cocktails and mocktails. Even safe for milk! High performance, ultra-modern design, and user-friendly. Insulating technology increases cooling power, saves energy and money, and reduces external condensation. Transparent bowls and lighted front panel encourage impulse purchasing. Available with mechanical or electronic control board and timer. 1-year parts, 2-year labor, and 5-year compressor warranty.

MECHANICAL CONTROLS

560535
(2) 2.9 gal Bowls

560541
(3) 2.9 gal Bowls

ELECTRONIC CONTROLS

560531
(2) 2.9 gal Bowls

560537
(3) 2.9 gal Bowls





100% ONLINE

Food Safety Certifications

Always 
Food Safe[®]
ncco group

Nationally accredited certifications
at the same level as ServSafe[®].

Brought to you in partnership with



CUTTING EDGE
ONLINE TRAINING

Cutting Edge Online Training offers video-based training for the Foodservice Equipment and Supply (FE&S) industry, and is open to all foodservice industry professionals.

The following certifications are available through Cutting Edge:

- Food Handler | \$8
- Food Protection Manager | \$120
- Allergen Awareness | \$16

Use this training to:



Gain in-depth knowledge of food safety, sanitization and the responsibilities of a Food Handler.



Learn proper cleaning and safe operation of equipment, legal requirements, and preventing contamination.



Gain the knowledge to protect customers from allergens, cross-contamination, proper storage techniques and more.



Scan the QR
code to
learn more!

Learn more at
cuttingedgeonlinetraining.learnupon.com/store



50 lb Gas Fryer
VALGF-120NG / pg 9



Salad Prep Table
VALSL-2D / pg 5



VALYR™
BY STRATA, SPO



STRATA
GROUP PURCHASING ORGANIZATION

PLEASE REFERENCE CODE VIQ2025 WHEN INQUIRING WITH THE DEALERSHIP

WE ARE NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS OR OMISSIONS. NOT ALL ITEMS ARE IN STOCK AND MAY NOT BE AVAILABLE. SOME ITEMS ARE SPECIAL ORDER AND ARE SUBJECT TO CASE PACK QUANTITIES ONLY. PLEASE INQUIRE WITH YOUR SALESPERSON. IMAGES MAY NOT ACCURATELY REPRESENT ITEMS AND ARE MEANT FOR ILLUSTRATIVE PURPOSES ONLY.



EQUIPMENT ESSENTIALS