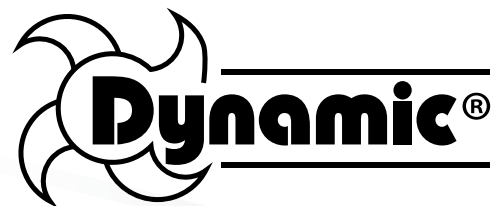




Summer 2021



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Green Drain

Floor Drain Trap Seal Protection



The Green Drain is used to:

- Minimize the evaporation of the trap seal
- Prevent the emission of sewer gases
- Prevent Harmful bacteria from escaping
- Block Insect pathway through drains
- Prevent floor drain odors



Item	Description	Pack	Per
GDP-GD2	Green Drain 2" Waterless Trap Seal	24	EA
GDP-GD3	Green Drain 3" Waterless Trap Seal	24	EA
GDP-GD35	Green Drain 3.5" Waterless Trap Seal	24	EA
GDP-GD4	Green Drain 4" Waterless Trap Seal	24	EA

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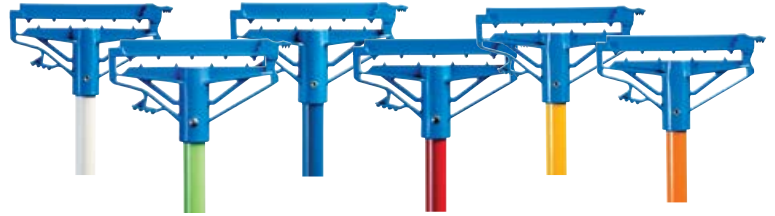
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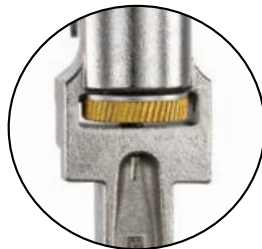
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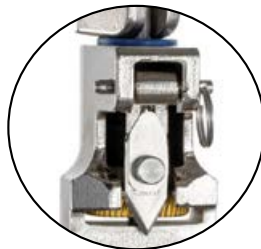
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Priority Air Flow



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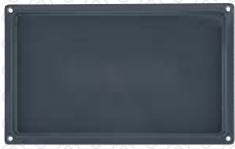
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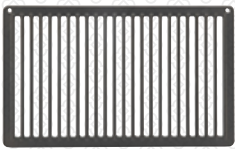
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576201	576202	576203



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LG400	45-50lbs, 120,000 BTU	
LG500	65-70lbs, 150,000 BTU	

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OPTIMAL PRODUCTIVITY AND PERFORMANCE**



MODEL	DESCRIPTION	PRICE	MODEL	DESCRIPTION	PRICE
GRIDDLES			HOT PLATES		
VCRG24-T	24" Thermostatic Griddle		VCRH12	2 Burner Hot Plate	
VCRG36-T	36" Thermostatic Griddle		VCRH24	4 Burner Hot Plate	
VCRG48-T	48" Thermostatic Griddle		VCRH36	6 Burner Hot Plate	
GRIDDLES			CHARBROILERS		
VCRG24-M	24" Manual Griddle		VCRB25	25" Gas Charbroiler	
VCRG36-M	36" Manual Griddle		VCRB36	36" Gas Charbroiler	
VCRG48-M	48" Manual Griddle		VCRB47	47" Gas Charbroiler	



ENDURING QUALITY



MODEL	DESCRIPTION	PRICE
SLICERS		
823E-PLUS	9" 1/4-hp manual gravity feed slicer	
825E-PLUS	10" 1/4-hp manual gravity feed slicer	
827E-PLUS	12" 1/3-hp manual gravity feed slicer	
X13E-PLUS	13" manual slicer	
X13-PLUS	13" manual, gauge plate interlock slicer	
X13AE-PLUS	13" automatic slicer	
X13A-PLUS	13" automatic, gauge plate interlock slicer	
VACUUM PACKAGING		
250-STD	14" x 15" x 4" SS Chamber, 6cmh Busch pump	
350-STD	18" x 18" x 7" SS Chamber, 21cmh Busch pump	



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MODEL	DESCRIPTION	PRICE
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SUH	Undercounter	
SD3-2	Door Type	



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MODEL	DESCRIPTION	PRICE
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CLBM-23R-FS-L	1 Sec Ref, full height solid door, hinge left	
CLBM-49R-FS-LR	2 Sec Ref, full height solid doors, hinge left/right	
REACH IN FREEZER - SOLID DOOR		
CLBM-23F-FS-L	1 Sec Frz, full height solid doors, hinge left	
CLBM-49F-FS-LR	2 Sec Frz, full height solid doors, hinge left/right	
UNDERCOUNTER REFRIGERATOR - SOLID DOOR		
CLUC-27R-SD-L	27" Undercounter Ref, solid door, hinge left	
CLUC-48R-SD-LR	48" Undercounter Ref, solid doors, hinge left/right	
UNDERCOUNTER FREEZER - SOLID DOOR		
CLUC-27F-SD-L	27" Undercounter Frz, solid door, hinge left	
CLUC-48F-SD-LR	48" Undercounter Frz, solid doors, hinge left/right	
MEGA TOP PREP TABLES		
CLPT-2712-SD-L	27" Prep table, 12 pan, solid door MEGATOP, hinge L	
CLPT-4818-SD-LR	48" Prep table, 18 pan, solid doors MEGATOP, hinge L/R	
CLPT-6024-SD-LR	60" Prep table, 24 pan, solid doors MEGATOP, hinge L/R	
CLPT-7230-SD-LRR	72" Prep table, 30 pan, solid doors MEGATOP, hinge L/R/R	

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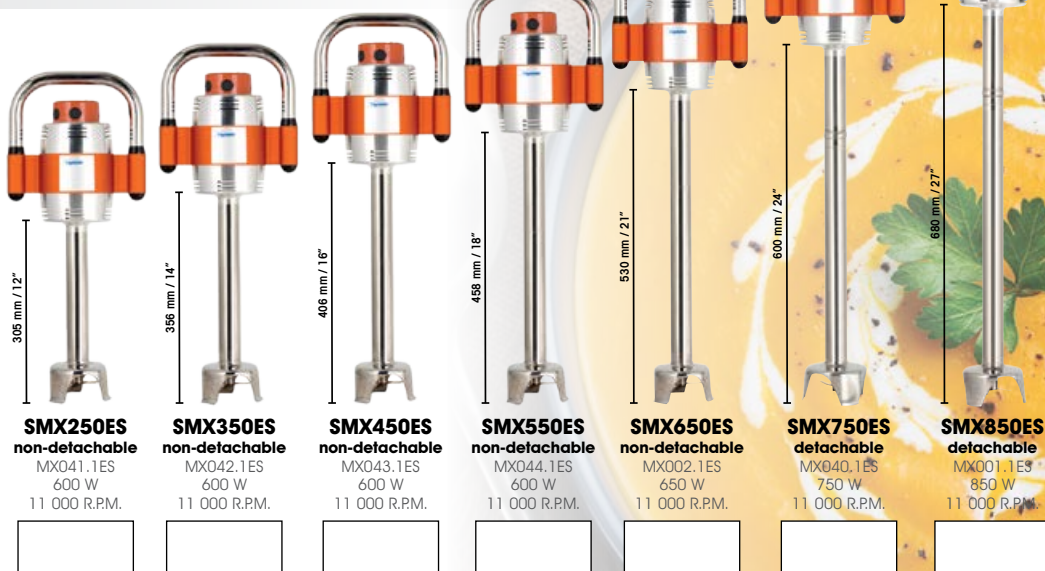


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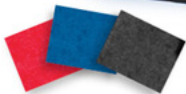
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ML300	4-Pan Front Loader
ML400	6-Pan Front loader
MLD1	Dolly with Strap
MLH1	Heater



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(4) compartments



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Super Erecta®HOT Shelving is flexible and efficient way to **keep food hot while preparing, serving, staging or holding hot food**. Add heat to any Super Erecta storage unit or workspace. Each shelf is self-contained with an adjustability for temperatures up to 200°F (93°C).





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Steel with optional
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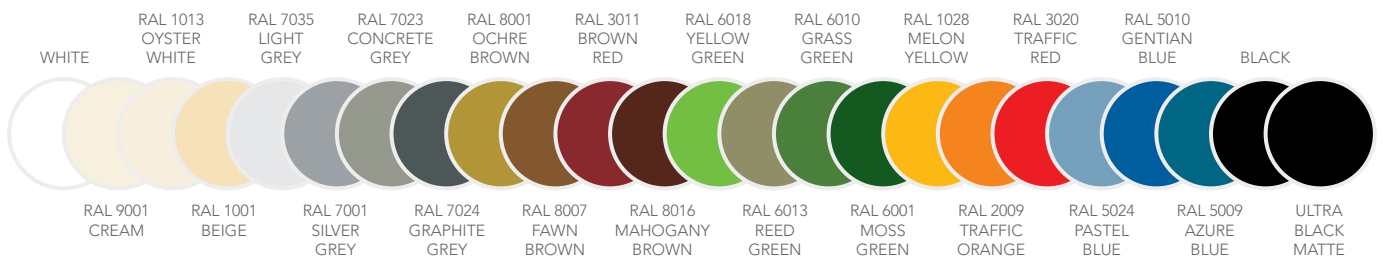


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