



nemco
powered by 

Vegetable Prep MACHINE

PAGE 10
RG-50S

\$1345⁸⁵

TOOLS • OF THE • TRADE

30% - 50%

OFF LIST PRICES FOR SELECT PRODUCTS



MIDWEST RESTAURANT SUPPLY

& KITCHEN SUPERSTORE

Nebraska Office/Kitchen Superstore: 2705 W Hwy 30, Grand Island, NE 68803 800.652.9366

Kansas Office: 10917 Eicher Drive, Lenexa, KS 66219 800.652.9366

Email: info@mwrsupply.com • Website: mwrsupply.com

Ultimate White[®] CHEF'S KNIFE

MERCER
CULINARY



PAGE 5
M18120

\$13⁹⁹

Infrared THERMOMETER



TAYLOR

PAGE 7
5256881

\$49⁹⁹

EVERYDAY SAVINGS ON ESSENTIAL ITEMS



Keeping everything cleaned and sanitized is more important than ever.

Ensure your staff has the tools for the tasks with innovative solutions that help to eliminate cross contamination and provide a clean environment for dining and working.

Personal Safety



Page 20

Cleaning Up

Page 23



Page 23

Hand Hygiene



Page 21



Page 21



Page 20



Page 23

Tools of the Trade

Pages 4-19



Page 19



Page 4



Page 11



Page 10

Trends to Watch

Every day, professionals are faced with a dizzying list of tasks. Prepping for service takes planning and organization. Part of that planning requires using the proper **Tools of the Trade** for each task. Look for products that help you complete each step safely and efficiently. We've got a wide variety of tabletop, smallwares, kitchen prep and counter equipment to help you get the job done. And when the prep and production work is complete, the cleaning begins. Keep your customer areas spotless with the right janitorial and sanitation tools.

From cooking equipment to refrigeration, we've got the **Essential Items** necessary to keep a restaurant running right. Focusing on these key areas of your establishment will save you time and money.

Essential Items

Pages 24-27



Page 27



Page 24



Page 26



Domilion Flatware

- 18/0 stainless steel
- Medium weight, 1.5 mm
- Pk 1 dz

	SALE/DZ
SLDO002 Teaspoon	\$2.39
SLDO003 Bouillon Spoon	\$2.69
SLDO005 Iced Tea Spoon	\$2.99
SLDO006 Dinner Fork	\$2.99
SLDO007 Salad Fork	\$1.99
SLDO009 Dinner Knife	\$5.09

 **THUNDER GROUP INC.**
SINCE 1988



Dakota Satin Flatware

- 18/0 stainless steel
- Heavy weight, 2-2.2 mm
- Pk 1 dz

	SALE/DZ
SLDK102 Teaspoon	\$5.49
SLDK103 Bouillon Spoon	\$6.59
SLDK105 Iced Tea Spoon	\$5.69
SLDK106 Dinner Fork	\$7.39
SLDK107 Salad Fork	\$5.59
SLDK109 Dinner Knife	\$12.69

 **THUNDER GROUP INC.**
SINCE 1988



Jewel Flatware

- 18/0 stainless steel
- Heavy weight, 2.2 mm
- Pk 1 dz

	SALE/DZ
SLNP002 Teaspoon	\$5.19
SLNP003 Bouillon Spoon	\$5.89
SLNP005 Iced Tea Spoon	\$5.79
SLNP006 Dinner Fork	\$6.89
SLNP007 Salad Fork	\$5.19
SLNP009 Dinner Knife	\$10.49

Salem Flatware

- 18/0 stainless steel
- Heavy weight, 2-2.2 mm
- Pk 1 dz

	SALE/DZ
SLAM102 Teaspoon	\$5.79
SLAM103 Bouillon Spoon	\$6.49
SLAM105 Iced Tea Spoon	\$7.99
SLAM106 Dinner Fork	\$7.39
SLAM107 Salad Fork	\$5.99
SLAM109 Dinner Knife	\$11.69



Sunflower Flatware

- 18/0 stainless steel
- Heavy weight, 1.8-2 mm
- Pk 1 dz

	SALE/DZ
SLSF112 Teaspoon	\$2.39
SLSF113 Bouillon Spoon	\$2.59
SLSF115 Iced Tea Spoon	\$2.59
SLSF116 Dinner Fork	\$2.79
SLSF117 Salad Fork	\$2.69
SLSF119 Dinner Knife	\$6.69



French Mill™ Dinnerware

- Break-resistant melamine
- Cream base with a brown crackle pattern reminiscent of antique pottery
- Commercial dishwasher safe
- 100% BPA-free



		PK	SALE/DZ
CS-5-FM	Round Plate, 5½"	4 dz	\$34.99
SCS-4-FM	Square Plate, 4"	4 dz	\$25.99
CS-117-FM	Rectangular Platter, 12" x 7½"	1 dz	\$149.99
B-8-FM	Round Bowl, 8 oz, 5"	2 dz	\$71.99
SB-14-FM	Square Bowl, 14 oz, 6"	2 dz	\$76.99
B-3-FM	Ramekin, 3 oz, 3¼"	6 dz	\$20.39
B-5-FM	Monkey Dish, 5 oz, 4½"	6 dz	\$36.99



Tools of the Trade

5



Arctic Mill Dinnerware

- Ideal for indoor and outdoor service
- Break-resistant melamine
- Commercial dishwasher safe
- 100% BPA-free
- Bright, lustrous white



		PK	SALE/DZ
CS-7-AM-W	Round Plate, 7"	1 dz	\$81.99
SCS-6-AM-W	Square Plate, 6"	2 dz	\$55.99
CS-117-AM-W	Rectangular Platter, 12" x 7½"	1 dz	\$149.99
B-8-AM-W	Round Bowl, 8 oz, 5"	2 dz	\$71.99
SB-14-AM-W	Square Bowl, 14 oz, 6"	2 dz	\$76.99
B-792-AM-W	Cascading Bowl, 24 oz, 9½"	1 dz	\$168.99
B-3-AM-W	Ramekin, 3 oz, 3¼"	6 dz	\$20.39
B-5-AM-W	Monkey Dish, 5 oz, 4½"	6 dz	\$36.99
SB-5-AM-W	Square Monkey Dish, 5 oz, 4¼"	4 dz	\$34.99



Ergonomic Polypropylene Handle

MERCER CULINARY

Ultimate White® High Carbon Steel Stamped Knives

- Razor sharp, high carbon steel
- Easy edge maintenance and rapid sharpening
- White handles with textured finger points for slip resistance, grip and safety
- Protective finger guard
- Limited lifetime warranty



M18170	3" Paring Knife	\$3.79
M18110	8" Chef's Knife	\$11.99
M18120	10" Chef's Knife	\$13.99
M18150	12" Chef's Knife	\$17.99
M18100	6" Boning Knife	\$8.29
M18180	6" Curved Boning Knife	\$8.69
M18160	7" Fillet Knife	\$9.69
M18134*	6" Offset Bread Knife, Wavy Edge	\$9.39
M18130	8" Offset Bread Knife, Wavy Edge	\$9.39
M18135*	8" Offset Bread Knife, Wavy Edge, Angled Handle	\$9.39
M18140	11" Slicer Knife, Wavy Edge	\$11.19

*ALSO AVAILABLE WITH A BLACK HANDLE

5600 Series Professional Cutlery

- High carbon stainless steel blades
- Non-slip, ergonomic polypropylene handles with antimicrobial protection



8" Cook's Knife

5610-8	Black	W5610-8	White
B5610-8	Blue	Y5610-8	Yellow
G5610-8	Green		
R5610-8	Red		

Your Choice!
\$17⁹¹



6" Boning Knife, Curved Blade

5607-6	Black	W5607-6	White
B5607-6	Blue	Y5607-6	Yellow
G5607-6	Green		
R5607-6	Red		

Your Choice!
\$10³⁰



9" Sandwich Knife, Offset Serrated Blade

5620-9E	Black	W5620-9E	White
B5620-9E	Blue	Y5620-9E	Yellow
G5620-9E	Green		
R5620-9E	Red		

Your Choice!
\$13⁹²



7" Santoku Knife, Granton Edge

5604-7GE	Black		
W5604-7GE	White		

Your Choice!
\$23⁷²



3 1/4" Paring Knife, Curved Blade

5601-3.25S	Black	\$3.94
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KenKut™ 3 Film/Foil Dispenser

- Accommodates 12" to 18" film or foil rolls up to 3,000 feet
- Eliminates cross-contamination from cardboard boxes
- Non-slip feet or wall mountable
- For front-of-the-house, open kitchens or sushi bars
- Dishwasher safe



KK3
7 1/2" w x 22" l x 6 1/2" h
\$40⁹⁹



Can Openers

- Durable carbonized steel construction
- Includes built-in bottle opener
- Sharp, hardened carbon steel cutting wheel
- Comfort grip handles



10444BK	Economy, Black	\$5.39
10444W	Economy, White	\$5.39
10518BK	Crank, Black	\$8.09



InvertaTop™ Basting Brush Squeeze Bottle

- High-heat black silicone brush makes dispensing and brushing sauces and marinades easy and convenient, with less mess
- Includes brush top, valve top and clear bottle
- Dishwasher safe



10727
24 oz
\$4⁶⁹



Combi Oven Cookware Accessories

- Wide selection of styles, sizes and finishes for a range of cooking needs
- Full collection offers solutions ideal for a range of cooking styles including grilling, baking, roasting, deep-frying, steaming and re-therm
- Universal fit for all combi ovens - 1/1 GN

576201	Roasting Pan, 20¾" x 12¾" x ¾"	\$34.99	576207	Grill Tray, 20¾" x 12¾"	\$112.99
576202	Roasting Pan, 20¾" x 12¾" x 1½"	\$41.99	576209	8-Section Baking Tray, 20¾" x 12¾"	\$76.99
576203	Roasting Pan, 20¾" x 12¾" x 2½"	\$50.99	576210	Baking Tray, 20¾" x 12¾"	\$37.99
576204	Crisping & Fry Tray, 21" x 13"	\$46.99	576211	Wire Grid, 20¾" x 12¾"	\$21.39
576206	Grill & Pizza Tray, 20¾" x 12¾"	\$84.99			

Digital Portion Control Scale

- Removable stainless steel platform with marine edge
- LCD display
- Tare and hold function
- Auto-off and disable auto-off feature
- ABS plastic base
- (2) AA batteries included



TE11FTP
11 lb x 1 oz
\$24.09



TAYLOR

Infrared Thermometer

- 12:1 spot to distance ratio
- Scan, hold, and auto off
- 0.8 second response time

5256881
-58° to 716°F
\$49.99



Folding Thermocouple Thermometer

- 1.5mm step-down probe
- Waterproof IP67 rated



5256860
-40° to 572°F
\$44.99

TAYLOR



Digital Refrigerator/Freezer Thermometer

- Monitor temperatures to ensure proper storage temperatures are held
- Safe Zones are conveniently printed on the thermometer for easy reference
- Oversized 2" LCD display
- Mounts with removable suction cup or a clip

5262798
-4° to 140°F
\$749



Refrigerated Drawer Stick-On Thermometer

- Colored temperature zones for quick reading
- Double stick tape for securing inside a refrigerated drawer or any cooler or freezer
- Hanging mount included
- Easy-to-read color HACCP zones



NSF UTL80
-20 to 80°F
\$399

COMARK
A Fluke Company



Pen Style Pocket Digital Thermometer

- Accuracy: $\pm 1^\circ\text{F}$
- Thin tip for a quick response time of 5 seconds or less
- Field calibratable with data hold button and auto power off
- BioCote® antimicrobial protection reduces risk of cross-contamination
- Max temperature hold for commercial dishwashers
- 5 year limited warranty

NSF PDQ400
-4° to 400°F
\$2029

Digital Refrigerator/Freezer Thermometer

- Accuracy: $\pm 2^\circ\text{F}$
- Hangs or sticks inside
- Low battery indicator

DRF1
-22° to 158°F
\$829



Waterproof Pocketherm Folding Thermometer

- Probe can be angled for ergonomic use
- Accuracy: $\pm 2^\circ\text{F}$
- Flashing LEDs quickly indicate HACCP zones



P250FW
-58° to 482°F
\$7599

Digital Timer with Clock

- Includes magnet, pocket clip and stand
- Memory timer allows you to store a preset time
- Count up/count down
- Battery included

UTL882
24 hour
\$1139



COMARK
A Fluke Company

Probe Wipes

- Prevent cross-contamination by cleaning between temperature readings
- Tub of 70 wipes

PW70TA
\$389



COMARK
A Fluke Company



Pocket Digital Thermometer

- Quick response time with 1.5mm thin tip probe
- Accuracy: $\pm 2^\circ\text{F}$
- Water resistant
- Rugged design withstands a 10 ft drop with the protective boot
- Protective probe sheath with BioCote® antimicrobial protection
- 1 year warranty

NSF

400YB
-58° to 400°F
\$1399

Planetary Mixers

- Heavy-duty stainless steel construction
- Powerful 3-speed motor
- Includes wire whisk, dough hook, flat beater and mixing bowl

- BDPM-20, BDPM-30 and BDPM-60 feature 60 minute timer and a #12 hub

	CAPACITY	HP	VOLTAGE	
BDPM-10	10 qt	¾	120	\$733.99
BDPM-20	20 qt	1½	120	\$908.99
BDPM-30	30 qt	2%	120	\$1881.99
BDPM-60	60 qt	3	220	\$4883.99

Planetary Bench Mixer

- Gear-driven, high torque transmission
- Custom built motor
- Front mounted controls
- 3 speeds
- Heat-treated hardened steel alloy gears and shafts
- ½ hp
- 2 year parts and labor warranty



SP20
20 qt
\$2646⁰⁰



BDPM-20



Immersion Blenders

- Removable stainless steel blending sticks and blades
- Variable speed, heavy-duty motor
- Interlocked power switch
- Overload protection
- 7½' power cord
- 1 year replacement warranty



GIB500-12

	WATTS	STICK LENGTH	
GIB500-12	500	12"	\$399.00
GIB750-14	750	14"	\$509.00
GIB750-16	750	16"	\$549.00
GIB750-18	750	18"	\$648.00
GIB750-22	750	22"	\$698.00



Power Drive Units

- Powerful 1 hp fan-cooled motor
- Industry standard #12 attachment hub
- Brushed stainless steel construction with one-piece cast hub face
- Overload protection with manual reset button
- Non-scratch, non-slip feet
- 1 year parts and labor warranty

GPD-L	200 RPM	\$1084.00
GPD-H	700 RPM	\$1084.00





Ready to learn more about these great products?
PLAY VIDEO



Medium-Duty Open Body Manual Slicer

- Open-style body provides complete clearance under knife for easy cleaning, sanitizing and operation
- Sharpener stored on the slicer for convenience
- Permanently attached ring guard
- 5/8 hp
- 1 year parts and labor warranty

GS012
12" Blade,
1 1/16" Slice Thickness
\$2470⁰⁰



nemco
powered by **HALLIDE**



CC-34



Nemco Halld Food Processors

- The ideal combination of torque and speed for higher quality yields and better performance
- Processes 5 lb per minute
- Cast-aluminum cutting chamber
- Internal metal-to-metal contact points
- Dishwasher-safe components
- 11.2" w x 13.8" d x 18.3" h
- Includes 3/16" slicer and 3/4" grater/shredder

VEGETABLE PREP MACHINES

RG-50	1 Speed, w/Dicing	\$1501.50
RG-50S	1 Speed, w/o Dicing	\$1345.85

COMBI CUTTERS - VEGETABLE PREP & BLENDING

CC-34	4 Speed, w/Dicing	\$1961.30
CC-32S	2 Speed, w/o Dicing	\$1754.50



8713M



Manual Slicers

- German hollow ground blade
- Top mounted sharpener is easy to use
- 1/2 hp
- Carriage detaches for easy washing and sanitizing
- Solid anodized aluminum construction

	BLADE	SLICE THICKNESS	
6612M	12"	0.5"	\$1802.40
8713M*	13"	0.875"	\$3519.60

* Gear driven



Shown with optional storage container



Food Processor

- Capable of preparing from 290 to 485 lb of fresh vegetables, fruit and more per hour
- Disc speed of 300 RPM
- Powerful 3/4 hp fan-cooled motor
- Double interlock on feed hopper and product pusher for a safe continuous-feed operation
- Over 20 blades available including: slicing, grating, shredding, dicing and julienne
- Stainless steel and polished die cast aluminum

UFP13
11" w x 20 1/16" d x 20 1/16" h
\$975⁶⁰

Vertical Cutter/Blender

- Chop, grind, mix, mince, puree or blend an endless array of proteins, produce and more
- 2 speeds with a pulse function
- 3-scraper system with handle
- Accepts up to 3 quarts for a final 1½ quart yield

VCB-32
11.2" w x 13.2" d x 17.3" h

\$1484⁴⁵



nemco
powered by **WALLEN**

Easy Slicer™ Vegetable Slicer

- In seconds, produce rounds of uniformly sliced fresh vegetables, fruits and more
- Add the optional suction cup mounting base (sold separately) for portability - attaches easily to countertops or other flat surfaces - machine removes in seconds for cleaning/storage - no bolts in the table
- Stainless steel blades stay razor sharp
- Adjustable slicing thickness - ¼" increments to a maximum of ½" by simply turning a thumbscrew control

55200AN-B
Slicer w/Adjustable Base

\$500⁵⁰

nemco FOOD EQUIPMENT



Combination Batch Bowl/ Continuous-Feed Food Processor

- Batch bowl has a removable seal for easy cleaning
- 2 hp peak input commercial motor
- Heavy-duty die cast housing
- Includes: sealed S-blade, adjustable slicing disc, reversible shredding disc, sealed whipping disc and dicing assembly
- 5 year motor, 2 year parts and labor warranty

WFP16SCD
4 qt Capacity
\$1019⁰⁰



ETL
Intertek

ETL
Intertek

Food Processor

- Sealed, clear-view batch bowl
- LiquiLock™ seal system holds liquids in bowl while processing and keeps the S-blade in bowl while pouring
- Includes: ¾" slicing disc, ½" shredding disc, ¼" grating disc and detachable disc stem
- Easy on and off pulse control paddles
- Limited 5 year motor and 2 year parts and labor warranty

WARING
COMMERCIAL®

WFP11S
2½ qt Capacity
\$499⁰⁰



UL
LISTED

ETL
Intertek



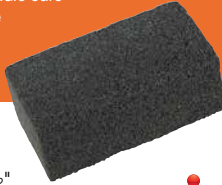
Liquid-Grill™ Liquid Griddle Cleaning Starter Kit & Refills

- Kit contains: (10) 3 oz packets of Griddle Cleaning Liquid, ten Griddle Pads, one Griddle Pad Holder with Handle and one Griddle Squeegee with Handle

GCLG310	Starter Kit	\$29.99/EA
REFILLS		
GCLG40	Griddle Cleaning Liquid, 3 oz Packets, Pk 40	\$35.99/CS
GP46/20	Griddle Pads, 4" x 5½", Pk 20	\$7.29/CS

GrilBrik® Griddle Cleaner

- Use safely on hot griddles without lifting griddle cure
- Virtually odor free
- Made in USA
- Pk 12 ea



GB12PC
8" x 4" x 3½"
\$30⁹⁹/CS



Griddle Screens

- For light griddle cleaning or after using the GrilBrik® Griddle Cleaner
- 20 screens per pack
- Pk 10 cs



GS10/20
4" x 5½"
\$65⁹⁹/CS



536TGF



648MF

Star-Max® Electric Griddles

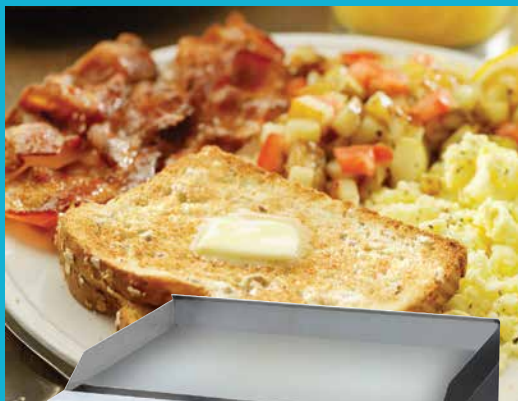
- Heavy-duty, all-welded stainless steel construction
- 1" thick polished steel griddle plate
- Snap-action thermostat adjusts from 150° to 450°F
- Heavy-duty 4" adjustable legs
- 2 year parts and labor warranty

515TGF	15"w, 208/240V	\$1284.82
524TGF	24"w, 208/240V	\$1757.65
536TGF	36"w, 208/240V	\$2082.56
548TGF	48"w, 208/240V	\$2908.22

Star-Max® Manual Gas Griddles

- Heavy-duty, all-welded stainless steel construction
- 1" thick polished steel griddle plate
- Large 4½ quart stainless steel grease drawer
- Manual thermostat adjusts from 150° to 450°F
- Heavy-duty 4" adjustable legs
- 2 year parts and labor warranty

615MF	15"w, 28,300 BTU	\$1072.17
624MF	24"w, 56,600 BTU	\$1267.00
636MF	36"w, 84,900 BTU	\$1594.89
648MF	48"w, 113,200 BTU	\$2150.87



BDCTG-36T



Black Diamond Thermostatic Gas Griddles

- Stainless steel front, sides and splash guards
- Adjustable thermostat from 200° to 450°F
- Griddle plate is made up of 1" thick polished steel
- ¾" rear NPT gas inlet

	WIDTH	BURNERS	BTU	
BDCTG-24T	24"	2	60,000	\$947.99
BDCTG-36T	36"	3	90,000	\$1226.99
BDCTG-48T	48"	4	120,000	\$1599.99
BDCTG-60T	60"	5	150,000	\$1968.99



6140



nemco FOOD EQUIPMENT

Fractional Warmers

- Holds all kinds of sauces, toppings and soups, for dipping, dressing or brilliantly finishing a table-ready plate
- Durable stainless steel body with a compact footprint fits where you need it
- Independent thermostat controls for each well
- Each well accepts (1) ½ size, 6" d pan or (2) ¼ size pans

6145	Single Well, 14" w x 9½" d x 10½" h	\$328.90
6140	Dual Wells, 17" w x 16½" d x 10½" h	\$607.20



CCP24



HPCP424



GRINDMASTER

Cecilware® Pro Gas Charbroilers

- Stainless steel double-wall construction
- Cool-to-the-touch bullnose
- Natural or LP gas (conversion kit included)
- Reversible, heavy-duty cast iron grilling grates
- Grates can be tilted for different heating levels
- Can alternate between lava rock and radiant cooking methods
- 2 year parts and 1 year labor warranty

	WIDTH	BURNERS	BTU	
CCP24	24"	2	80,000	\$850.00
CCP36	36"	3	120,000	\$1317.00

Cecilware® Pro Gas Hot Plates

- Stainless steel construction
- Individually controlled burners
- Heavy-duty cast iron trivets
- Durable anti-clogging dual-ported burners
- Natural or LP gas (conversion kit included)
- 2 year parts, 1 year labor warranty

	WIDTH	BURNERS	BTU	
HPCP212	12"	2	44,000	\$509.00
HPCP424	24"	4	88,000	\$820.00

THE BEVERAGE

BOOM

In foodservice, there has been much focus on beverage offerings in recent years, which has resulted in a proliferation of innovative concoctions, unique flavor profiles, and a focus on healthy and functional ingredients.

“Beverages are no longer a second thought,” says Jay Bandy, president of Atlanta-based Goliath Consulting Group. “It’s important to focus on menu development, which can help set a restaurant apart.” In terms of flavor trends, Bandy says salted caramel is on the upswing, in addition to tropical fruits like mango. “Fruit juices are continuing to evolve and will be a growing segment as people look for lighter beverages. We’re also seeing demand for frozen concoctions, not just in full-service but also QSRs. Growth in organic frozen beverages will continue.”

One sign of the times is the continued blurring between retail and foodservice occasions. “Consumers are purchasing items from restaurants and mixing these with things picked up from the grocery store, which will form different habits,” says Rob Wilson, managing director, partner at L.E.K. Consulting, Chicago. “This includes grab-and-go beverages, so having refrigeration equipment at the point of sale is critical.”

NONALCOHOLIC BEVERAGES

For nonalcoholic drinks, global flavors and varieties are leading growth across several beverage categories. Drinks from Asia (matcha, kombucha, boba, milk tea) and South Asia (chai) are growing the most on foodservice menus, according to Chicago-based market research firm Datassential. Aguas frescas from Mexico and affogato from Italy are also gaining popularity.

Because hot coffee is a mature, habitual category, growth is likely to come from specialty coffee or cold brew coffee, which has more than tripled its menu penetration in the past four years, Datassential reports. Traditional flavors like chocolate and vanilla are the best way to appeal to specialty coffee drinkers. Consumers drink specialty coffee as a treat rather than for health, so they prefer dessert-centric flavors over fruit and floral flavors.



“We’ve seen a shift away from traditional soda in restaurants as people are seeking beverages they don’t have at home,” Bandy says. “Our clients are selling a lot more milkshakes, and we’re seeing bubbler programs pick up as well as nitro coffee.” In upscale establishments, this may take the form of a traditional beer tap with different cold brew flavors and roasts. “The other thing I’ve started to see are cold brew dispensers, primarily in coffeeshops and restaurants, pre COVID and similar to micro markets,” says Wilson. “The way it works is the dispensers are filled with cold brewed extract or extract concentrate. What’s interesting about the equipment is there are different dispensing systems that can be used. It’s similar to ordering beer at the bar, but you’re getting caffeine instead of alcohol. That will be the area we’ll see a lot of activity in this year.”

The fastest-growing nonalcoholic beverages ranked by four-year penetration growth include kombucha, matcha latte, cold brew, matcha, watermelon juice, peach lemonade, almond milk and coconut water.

Bandy predicts the continued growth of nonalcoholic cocktails as well. “These are no longer referred to as mocktails and include low-alcohol cocktails with innovations on the mixer and ingredient side,” he says.

ALCOHOLIC BEVERAGES

While at-home beer, wine and cocktail consumption allowed many consumers a chance to relax during a stressful year in 2020, many consumers associate this category with eating out and socializing. Trends will also bounce back. While the beginning of 2020 was focused on comforting, nostalgic favorites, consumers are ready for the types of bold, innovative, craveable ideas that they can only get from foodservice again in 2021. Large-format drinks, drink flights, over-the-top cocktails and other beverage options that consumers are unlikely to make at home resonate with consumers in the year ahead, according to Datassential.

Some of the fastest-growing options across alcoholic beverage categories, such as rose wine, sour beers and hard seltzer, will continue to spike.

Consumers will be torn between health and celebration/indulgence. On one hand, consumers can’t wait to go out and celebrate with their favorite alcoholic beverages again, but on the other hand, they may not have been eating very healthy in 2020 and still have a global health crisis on the mind. Options that give them the best of both worlds, like drinks that incorporate healthy ingredients or functional benefits, will give them the permission they are looking for to indulge, according to Datassential.

Foodservice
equipment & supplies

To read the full article, please visit:
www.fesmag.com/beverage-boom

FOOD FOR THOUGHT:

Auditing Your Inventory

CHINA

Always remove items with chips from service; they can harbor germs and bacteria. Watch for visible scratches too; they can turn customers off.

- Au Gratin Dish
- Baker
- Bouillon
- Casserole
- Creamers
- Cup
- Dessert Plate
- Dinner Plate
- Espresso Cup & Saucer
- Fruit Bowl
- Grapefruit Bowl
- Lunch Plate
- Onion Soup Bowl
- Platter
- Ramekin
- Salad Bowl
- Saucer
- Shirred Egg Dish
- Side Order Plate
- Sizzle Platter
- Tea Cup
- Welsh Rarebit

Expanding your menu? Use unique pieces to make new dishes stand out.

Adding outdoor dining? Switch to upscale melamine dinnerware.

See pg 5!

Mix and match with specialty pieces from different lines for an eclectic feel.

FLATWARE

Look for these signs of wear before replacing:

- Spoons are bent or dented
- Fork tines are bent or twisted
- Silverplate is worn through to base metal where it touches the tablecloth

For a new look, switching to a heavier weight can increase perceived value.

- Bouillon Spoon
- Bread & Butter Knife
- Dessert Spoon
- Dinner Fork
- Dinner Knife
- Iced Tea Spoon
- Oyster Fork
- Salad Fork
- Serving Fork
- Serving Spoon
- Steak Knife
- Table Spoon
- Teaspoon

SERVICE AREA

Anything customers can see should always be kept visibly clean and free from excessive wear.

- Bread Knife
- Bussing Carts
- Butter Holders
- Coffee Server
- Coffee Warmer
- Condiment Server
- Cutting Board
- Dust Pan
- Food Warmer
- Ice Buckets/Stand
- Linen Storage Racks
- Lobby Brooms
- Vacuum
- Water Station

Watch for the new touchless versions on the market!

See pg 13 for an exciting new product that can help you test new menu items.

Watch for the new touchless versions on the market!

Boards can be resurfaced, but only so many times. Deep knife cuts and grooves harbor harmful bacteria, allowing them to grow and thrive. Microorganisms deep down in the cuts are unaffected by regular cleaning and sanitizing.

STORAGE AREA

- Food Storage Boxes
- Greens Keeper
- Shelving
- Thermometers
- Transport Cart
- Trash Containers

Use wall shelves and organizers to take advantage of vertical space.

A quality thermometer with a fast response time can speed up shipment processing.

PREP AREA

Using quality prep equipment, like food processors, helps to keep costs down in two ways: by saving time on labor and by reducing food waste.

Especially if you have introduced new menu items or ingredients, also take a look at your cutlery selection to make sure the correct knives are available for each task.

- Bakers Scale
- Boning Knife
- Butcher Knife
- Can Opener
- China Caps
- Choppers
- Cleaver Knife
- Colanders
- Cook's Knife
- Cutting Boards
- Food Storage Boxes
- Funnels
- Graters
- Grinders
- Ingredient Scoops
- Kitchen Spoons
- Ladles
- Measures
- Measuring Cups
- Measuring Spoons
- Meat Tenderizer
- Mixing Bowls
- Muffin Tins
- Paddles
- Paring Knife
- Pastry Brushes
- Portion Scale
- Potato Masher
- Potato Peeler
- Roasting Pans
- Salt & Pepper Dredge
- Sauce Pans
- Saute Pans
- Scraper
- Shears, Kitchen
- Shears, Poultry
- Sheet Pans
- Sieve
- Sifter
- Skewers
- Skimmers
- Stock Pot Covers
- Stock Pots
- Strainers
- Thermometers
- Timers
- Whips, French
- Whips, Piano

WAREWASHING AREA

Using an ENERGY STAR® rated dishwasher will save you money on water and energy—up to \$1500 a year!

See models on page 23.

- Anti-Slip Matting
- Aprons
- Clean Dish Storage
- Cup Racks
- Dishracks
- Faucet
- Flatware Racks
- Floor Squeegee
- Pre-Soak System
- Rack Dollies
- Scrap Block
- Silverware Sorting System
- Trash Containers
- Tray Stand

KITCHEN PRODUCTION AREA

- Aprons
- Bains Marie
- Braziers
- Breeding Baskets
- Floor Matting
- Food Storage Boxes
- Fryer Baskets
- Fry Pans
- Grill Stones/Screens
- Hand Towels
- Ladles
- Oven Mitts
- Picks/Steak Markers
- Plastic Storage Containers
- Pressure Cooker
- Roast Beef Slicer
- Salt & Pepper Dredges
- Sauce Pans
- Saute Pans
- Scale, Portion
- Scoops
- Sharpening Steel
- Spatula
- Spice Storage
- Spoons
- Steam Table Inserts/Covers
- Steam Table Pans
- Stock Pots
- Strainers
- Thermometers
- Timer
- Tongs
- Turner
- Whips

If you have an open kitchen, remember that a well-dressed employee sends a message to your customers that you care about their entire dining experience. Maintain a stock of back-up aprons, jackets, shirts, etc. in case a food handling mishap occurs. Your employees will always look fresh and clean. **See page 20** for aprons.

Maintaining charbroilers and griddles improves food taste and quality, and helps prolong the life of your equipment. **See page 12** for cleaning tools.

Remember to sanitize between uses. **See page 8** for Probe Wipes.

These helpful tips brought to you by our buying group partner. See back cover for details.



Chamber Vacuum Sealing System

- Package liquids and liquid-rich foods like fresh meat or stew
- Marinating function intensely infuses foods
- Touchpad controls
- Stainless steel housing chamber
- Viewing lid to view progress
- Includes (50) 1 quart bags and (50) 2 quart bags, ETL Sanitation (bags)
- 1 year limited warranty

WCV300
\$776⁰⁰



Thermal Circulator

- Built for sous vide cooking and re-thermalizing
- Water bath temperature range from 95° to 194°F with accuracy of ±1°F
- 5 programmable memory stations and 99-hour timer
- All stainless steel construction
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- Integrated hose system to easily and safely remove water from reservoir



WSV16
 16 Liter Capacity
\$506⁹⁹

Pulp Eject Juice Extractor

- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- Powder-coated, die-cast metal housing with stainless steel filter basket and shredder disc
- Designed to produce less waste
- 1.2 hp brushless induction motor
- 120V, 1000W
- 1 year parts and labor warranty, 2 year limited motor warranty

WJX80
 3" Feed Chute
\$799⁰⁰



Dehydrator

- 10-tray commercial dehydrator, includes 15" x 13½" mesh rack
- Stainless steel housing
- Clear-view glass door
- Digital LED display with capacitive touch controls and 5 memory stations
- Limited 1 year warranty

WDH10
 90° to 180°F
\$519⁰⁰



Tortilla Chip Warmer

- Insulated stainless steel construction
- Adjustable thermostat with 90° to 180°F temperature range
- Digital temperature indicator
- Convection heating fan
- Removable front access service door
- Top-load double hinged doors
- Adjustable 4" legs
- 750W heating element

51026
26 Gallon
\$1365⁹⁹

Hot Beverage/Topping Dispenser

- Removable, clear polycarbonate bowl is safe for refrigerated storage of unused product
- Easy-to-disassemble tap
- Adjustable thermostat up to 194°F
- Rotating mixing paddles to prevent product separation
- Easy-to-clean removable drip tray



21011
5 Quart Capacity
\$412⁹⁹

winco
BENCHMARK USA

Stainless Steel Work Tables

- Small footprint, large capacity
- 18 gauge, 430 stainless steel top
- Bull nosed edge front and back
- Galvanized undershelf and legs
- Plastic bullet feet

ROY WT 2424	24" x 24"	\$90.99
ROY WT 2430	24" x 30"	\$102.99
ROY WT 2436	24" x 36"	\$111.99
ROY WT 2448	24" x 48"	\$132.99
ROY WT 2460	24" x 60"	\$156.99
ROY WT 2472	24" x 72"	\$177.99
ROY WT 3030	30" x 30"	\$114.99
ROY WT 3036	30" x 36"	\$125.99



ROY WT 3036 **NSF**

ROY WT 3048	30" x 48"	\$151.99
ROY WT 3060	30" x 60"	\$181.99
ROY WT 3072	30" x 72"	\$207.99

Equipment Stands

- 18 gauge, 430 stainless steel top
- Galvanized legs and undershelf
- Plastic bullet feet
- 24"-48" models: 4 legs; 60" & 72" models: 6 legs

ROYAL
INDUSTRIES
Foodservice & Hospitality Products

ROY ES 3024	24"w x 30"d x 24"h	\$117.99
ROY ES 3036	36"w x 30"d x 24"h	\$139.99
ROY ES 3048	48"w x 30"d x 24"h	\$165.99
ROY ES 3060	60"w x 30"d x 24"h	\$206.99
ROY ES 3072	72"w x 30"d x 24"h	\$237.99



ROY ES 3048 **NSF**

Seeing Clean



SKILD Series™ Face Coverings

- Poly/cotton blend
- Adjustable elastic bands and toggle lock
- Washable and reusable
- One size fits most
- Pk 6 ea

XFC01	Reversible, Charcoal (CHR), Blue (BLU) or Gray (GRA)	\$35.95/CS
XFC03	Pleated, White (WHT), Blue (BLU) or Gray (GRA)	\$35.95/CS
XFC02	Reversible, Black (BLK) or Indigo Blue (IBL)	\$39.95/CS



Aprons

- Poly/cotton blend
- F24 and F28 available in Black (BLK) or White (WHT)

F24	Bistro Apron, 32"l x 28"w	\$12.99
F28	Half Bistro Apron, 19"l x 27½"w	\$10.99
F9	Waist Apron, 12"l x 23"w, Black Only	\$9.99

Lightweight Basic Baggy Pants

- 65/35 poly/cotton blend
- Curved elastic waistband with zipper fly
- Built-in cell phone pocket
- Other sizes available

BBLW
XS-L
\$34⁹⁹



Portable Hand Sanitizer Pump Dispenser

- Handle features 5 portion settings that consistently release the desired amount with every squeeze
- Works with both gel and water-based sanitizers
- Dishwasher safe



10978
Adjustable Portion,
up to ½ oz per Stroke

\$43⁴⁵

nemco
powered by **ASEPT**

Pur-Clean™ Automatic Soap Dispensers

- Wall mount
- Touchless motion sensor dispensing reduces cross contamination
- Liquid dispenser: use with liquid/gel soap or hand sanitizer
- Foam dispenser: use with foaming soap or hand sanitizer
- 35 oz capacity
- Black

Winco
PUR-CLEAN™

SDAL-1K	Liquid	\$52.99
SDAF-1K	Foam	\$46.99



Hand Sanitizers

- Quick-drying formula includes a moisturizer to soothe skin
- Lemon zest scented hand sanitizers contain 70% plant-based ethanol alcohol
- Fragrance-free hand sanitizers contain 66% alcohol



20764

20752

20738

	PK	SALE/CS
20752 1 Liter Pump Bottle	8 ea	\$39.99
20764 2 mL Single-Use Packets	2000 ea	\$168.99
20766 16 oz Bottle	8 ea	\$26.99
FRAGRANCE-FREE		
20738 1 Gallon Refill	4 ea	\$51.99

Hand Sanitizer Dispensers

- Refillable, 1000mL capacity
- Aluminum floor stand has a weighted base for extra stability and a convenient drip-tray



70427

70432

70426

70434

	PK	SALE/CS
TOUCHLESS		
70432 Tabletop Dispenser, Silver/Clear	12 ea	\$291.99
70426 Wall-Mount Dispenser, White	12 ea	\$313.99
70427 Dispenser w/Floor Stand, Black & White	1 ea	\$94.99
MANUAL		
70434 Wall-Mount Dispenser, White/Clear	12 ea	\$92.99

ChekPoint™ Electronic Sensor Faucets

- Polished chrome plated brass body
- Gooseneck spout
- 2.2 GPM vandal-resistant aerator
- 4" centers



EC-3107

EC-3105

EC-3105	Wall Mount	\$405.99
EC-3105-HG	Hydro-Generator Power Supply, Wall Mount	\$496.99
EC-3107	Deck Mount	\$405.99
EC-3107-HG	Hydro-Generator Power Supply, Deck Mount	\$509.99



Portable Handwashing Stations

- Durable stainless steel construction
- Easy access to plumbing
- Removable front panel for easy access
- Can be used indoors and outdoors
- Foot-pump model TPS1010 can go completely "off-grid," manually pumping water to the faucet

TPS1010-B0520V5	Foot-Pump Activated Faucet, Includes (2) 6½ gal Tanks for Fresh & Waste	\$1274.99
TPS1020-E3130V5	Electronic Faucet, ¾" Fresh Water Hose Connection, 5 gal Waste Tank	\$1008.99
TPS1015-B0205V5	Manual Faucet, ¾" Fresh & Waste Water Hose Connection	\$842.99

TPS1010-B0520V5





Wall Mount Faucets

- 8" centers
- Full replacement parts available

12-808L	8" Swing Spout	\$50.88
12-812L	12" Swing Spout	\$52.00
HEAVY-DUTY - ¼ TURN CERAMIC CARTRIDGE VALVES		
14-808L	8" Swing Spout	\$126.00
14-812L	12" Swing Spout	\$127.50
14-814L	14" Swing Spout	\$128.00



14-812L



17-108WL

17-202WL



21-129L

21-139L

21-133L

Pre-Rinse Replacement Parts

- Interchangeable with most brands



21-129L	Spray Head, 1.15 GPM	\$54.00
21-133L	Hose, 44" long w/Grip	\$48.63
21-139L	Add-On Faucet w/12" Swing Spout	\$74.63

Heavy-Duty Pre-Rinse

- ¼ turn high performance ceramic cartridge valves with integral check
- Heavy-duty spring on top for increased movement
- Built for high-volume use
- 1.15 GPM spray valve
- 8" centers

17-108WL	Wall Mount	\$291.00
17-109WL	Wall Mount w/Add-On 12" Swing Spout	\$359.50
17-202WL	Single Hole Deck Mount	\$282.00



MHS-2624-X

MHS-F-2624-X

MHS-F-2624-FS-X

Mobile Hand Wash Stations

- Stainless steel construction
- Deck mount faucet with gooseneck spout
- Soap dispenser and paper towel holder
- Fresh water pump
- 2.5 gallon water heater
- 5 gallon fresh water and 6 gallon waste water tanks
- Heavy-duty 5" locking casters
- 10" x 14" x 5" drop-in sink



MHS-2624-X	Rear Riser and Side Splashes, 26"l x 24"w x 36"h OA	\$2581.99
MHS-F-2624-X	Flat Top, 26 ⁹ / ₁₆ "l x 24 ¹ / ₈ "w x 36 ¹ / ₁₆ "h OA	\$2164.99
MHS-F-2624-FS-X	Hands-Free Operation w/Electric Foot Switch, 26"l x 24"w x 36"h OA	\$2219.99



High Temp Undercounter Dishwasher

- Polished stainless steel surface and tanks with rounded corners
- Built-in detergent and rinse chemical pumps
- 14½" door opening
- Safety temp feature assures 180°F sanitizing rinse every cycle
- 0.8 gal per rack
- 24"w x 25"d x 33½"h

UC65E
30 Racks/120 Covers
per Hour

\$4352⁰⁰

Ventless High Temp Single-Rack Dishwasher

- Includes 1 combination rack and 1 peg rack
- External Poly Pro scrap accumulator
- Stainless steel construction
- 25½"w x 25"d x 60"h

180-VL
40 Racks/hr
\$11,608⁰⁰



Janitorial Carts

- High-density plastic construction
- 3 shelves with mop and broom holders
- Front platform holds a 20 gallon waste can or most mop buckets
- 25 gallon zippered vinyl bag
- Front swivel casters
- 48½"l x 20"w x 39"h

603574	Blue
603590	Gray
261896	Black

Your Choice!
\$153⁹⁵



Tote Boxes

- Made of polyethylene
- Pebbled exterior finish
- Reinforced handles
- Stackable



1529B	15¾"w x 21¼"l x 5"d	\$4.69
1537B	15¾"w x 21¼"l x 7"d	\$4.99

Lunar Ice™ Ice Machines

- Air cooled condenser
- Anticorrosive nickel plated evaporator
- Digital control panel
- Removable, easy-to-clean air filter
- Eco-friendly materials (ABS & PE)
- Crystal clear ice with adjustable thickness
- 1 year parts & labor, 5 year compressor warranty



LIIM-66



LIIM-500

UNDERCOUNTER	W x D x H	ICE PRODUCTION*	ICE STORAGE CAPACITY	
LIIM-66	18" x 17" x 31.5"	66 lb	22 lb	\$1234.99
LIIM-77	14.75" x 22.6" x 30"	77 lb	33 lb	\$1262.99
LIIM-120	19.5" x 23.25" x 35.5"	120 lb	40 lb	\$1121.99
LIIM-160	26" x 27" x 38.25"	160 lb	80 lb	\$1521.99
LIIM-210	26" x 27" x 38.25"	210 lb	80 lb	\$1619.99
LIIM-280	26" x 27" x 38.25"	280 lb	80 lb	\$1953.99
MODULAR W/STORAGE BIN				
LIIM-350	22" x 32½" x 65"h	350 lb	230 lb	\$2912.99
LIIM-500	30" x 32½" x 66"h	500 lb	275 lb	\$3332.99

*Based on 70°F air and 50°F water temperatures in a 24 hr period



ARCB48



ACP40



Refrigerated Chef Bases

- Stainless steel front, sides and top
- Stainless steel drawer facings, linings and frames
- Electronic thermostat with external digital LED display
- 5" casters, 2 locking
- 32"d x 26"h
- ½ hp
- 2 year parts and labor warranty and 5 year compressor warranty

	DRAWERS	WIDTH	
ARCB36	2	38"	\$1865.00
ARCB48	2	50"	\$1999.00
ARCB60	2	62"	\$2499.00
ARCB72	4	74"	\$3249.00

Refrigerated Countertop Prep Units

- Completely self-contained
- Includes stainless cover for refrigerated area
- Includes pan supports, and ½ size stainless steel pans and covers
- Temperature range 33° to 41°F
- Electronic thermostat with external digital LED display
- 15½"d x 11"h
- 1 year parts and labor warranty

	WIDTH	PAN CAPACITY	
ACP40	39½"	6	\$775.00
ACP48	47¼"	8	\$825.00
ACP55	55"	10	\$875.00
ACP63	63"	14	\$949.00

Specialty Cuber Undercounter Ice Machines

- Cubes have superior chilling ability and beautiful appearance—perfect for craft cocktails and signature beverages
- Durable stainless steel exterior
- Air-cooled with a removable, easy-to-clean filter
- Includes ice scoop
- Built-in storage bin
- Environmentally friendly refrigerant
- 3 year parts and labor, 5 year compressor



The only machine on the market to make sphere ice



IM-200BAC



IM-50BAA-Q

Ready to learn more about these great products?
PLAY VIDEO



	W x D x H	CUBE TYPE	ICE PRODUCTION*	ICE STORAGE CAPACITY	
IM-50BAA-LM	19¾" x 17¾" x 39½"	Square	50 lb	22 lb	\$2100.00
IM-50BAA-Q	24¾" x 20¾" x 39½"	Sphere	50 lb	36 lb	\$5450.00
IM-200BAC	18" x 17" x 31½"	Square	188 lb	75 lb	\$3435.00



*Based on 70°F air and 50°F water temperatures in a 24 hour period



R1A-FS

Reach-In Refrigerators & Freezers

- Stainless steel interior with stainless steel exterior front, sides and top
- Environmentally friendly R290 hydrocarbon refrigerant
- Energy efficient interior LED lighting
- Solid state digital controller with temperature alarms and LED display
- 3 epoxy coated wire shelves per section
- 4" casters (two with brakes)
- 33½" d x 79½" h
- Economy models also available
- 3 year parts and labor, 5 year compressor warranty

REFRIGERATORS	WIDTH	DOORS/SHELVES	HP	
R1A-FS†	27½"	1/3	¼	\$2785.99
R2A-FS	55"	2/6	½	\$3707.95
FREEZERS				
F1A-FS	27½"	1/3	¾	\$3478.46
F2A-FS	55"	2/6	1	\$4879.51

† ENERGY STAR®



Sandwich & Mega Top Prep Refrigerators

- Stainless steel interior with stainless steel exterior front, sides and top
- Environmentally friendly R290 hydrocarbon refrigerant
- Includes ¼ size, 4" deep polycarbonate pans and 10" deep, ½" thick polyethylene cutting board
- 6" casters, 2 with brakes
- 2 doors, 2 shelves
- 48" wide
- 3 year parts and labor warranty on entire machine, 5 year parts warranty on compressor



SR48A-12	12 Top Pans	\$2987.29
SR48A-18M	Mega Top, 18 Top Pans	\$3309.37



SR48A-12



Y-800

SHOWN WITH OPTIONAL CASTERS



Y-802

SHOWN WITH OPTIONAL CASTERS

Gas Super Deck Y Series Pizza Ovens

- Stainless steel front, sides, top and back
- Legs are 7 gauge, painted hot rolled steel
- 2" thick FibraMent® deck
- Adjustable heat control dampers assure balanced top and bottom temperatures
- Easily removable flame diverters
- Temperature range from 300° to 650°F
- Fully insulated
- 120,000 BTU per deck
- 66" x 44" deck(s), 84"l x 51"d OA
- Limited 1 year parts and labor warranty



Y-800 Single Deck, 55½"h

\$15,094.13

Y-802 Double Deck, 66"h

\$29,343.60



VENTLESS SOLUTIONS

BAKE OR STEAM ANYWHERE

Eliminate the need for a traditional hood system saving thousands on the hood, installation, and maintenance with Southbend's Electric Half-Size Convection Oven or Market Forge's Altair II steamer with Vega Hood system.



EH-10SC

(cook&hold controls also available)

G-SERIES ELECTRIC HALF-SIZE with VENTLESS OPTION

- Cook any dish you desire - this unit can handle everything from savory biscuits to protein-rich greasy bacon.
- No additional utilities or space required.
- Our new ventless feature can be retro-fitted to the existing unit in the field.



ALTAIR II-4 & 6 with VEGA HOOD

- Uses less than 2 gallons of water per hour
- Water treatment included
- No deliming
- ENERGY STAR rebates may apply



VEGA HOOD
(Altair II 4 & 6 pan ONLY)

Gas Fryers

- Stainless steel front and tank
- Cool zone in fry tank
- 2 nickel chrome wire mesh fry baskets included
- Invensys® thermostat: 200° to 400°F
- 2 years parts and 1 year labor warranty
- 6" adjustable legs
- Specify Natural gas (NAT) or Propane (LP)
- 120V

FMS403



GRINDMASTER

	OIL CAPACITY	BTU	
FMS403	40 lb	90,000	\$999.00
FMS504	50 lb	120,000	\$1249.00
FMS705	70 lb	150,000	\$1594.00

Fryer Cleanout Rod

- Stainless steel
- The best tool for cleaning out clogged fryer drains
- Simply place straight portion into clogged drain line to break up hardened fryer oil



226-1003
28" long
\$629

AIKPOINTS

Fryer Puck® Fryer Boil-Out Tablets

- Concentrated, low-foaming tablets consist of a heavy-duty, high alkaline detergent for the toughest jobs
- Free of phosphates and chlorinated solvents
- No toxic fumes or odors
- Non-flammable
- Pk 30



143-1175
\$12099

Fryer Filter Envelopes



- Unpowdered
- 1½" hole
- Pk 100



85-1125	18½" x 20½"	\$131.99
85-1124	22" x 14"	\$56.99

Fryer Splash Guard

- 18 gauge, stainless steel
- Left or right side of fryer
- Prevents injury from splashing oil

26-5597
20½"w x 17"½"h
\$8199



Fryer Scoop

- Made of regular wire mesh with scraper blade



16-3227
8" sq x 23½" long
\$2799



225-1069

E-Z Grip® Plus Fryer Baskets

- Ergonomically designed to allow a "squeezing" action for a better grip when handling basket
- Nickel plated with teal vinyl-coated handle
- Patented corner protection and double front hook construction dramatically extends the life of the basket

225-1071	5¼" x 17½" x 6"	\$35.99
225-1070	6½" x 13¼" x 6"	\$29.99
225-1069	6½" x 12½" x 5½"	\$28.99
225-1100	8½" x 17½" x 6"	\$55.99

TOOLS OF THE TRADE



ALL PRICES ARE SUBJECT TO CHANGE. WE ARE NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS OR OMISSIONS. ALL PRICES, UNLESS NOTED, DO NOT INCLUDE FREIGHT AND DELIVERY.

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. DUE TO FLUCTUATIONS IN STAINLESS STEEL PRICING, SOME PRODUCT PRICING SUBJECT TO CHANGE WITHOUT NOTICE. IMAGES MAY NOT ACCURATELY REPRESENT ITEMS ON SALE, AND ARE MEANT FOR ILLUSTRATIVE PURPOSES ONLY.

PRICES EFFECTIVE THRU SEPTEMBER 30, 2021

\$25 OFF
 Bring in this coupon to receive \$25 off with the purchase of \$250 or more
 Expires September 30, 2021



MIDWEST RESTAURANT SUPPLY & KITCHEN SUPERSTORE

Nebraska Office/Kitchen Superstore: 2705 W Hwy 30, Grand Island, NE 68803 800.652.9386
 Kansas Office: 10917 Eicher Drive, Lenexa, KS 66219 800.652.9386
 Email: info@mwrsupply.com • Website: mwrsupply.com



A



Page 12
GCLG310

\$29.99

**Liquid-Grill™
 Griddle Cleaning
 Starter Kit**



**Hand Sanitizer
 Dispenser w/Stand**



Page 21
70427

\$94.99

