



12" German hollow ground blade



MANUAL SLICERS

- Belt driven
- Carriage detaches for easy washing/sanitization

Aluminum Construction		Slice Thickness	HP
4612	Light Duty	1/2"	1/4
6612M	Medium Duty	1/2"	1/2



PREMIUM SUPERMARKET QUALITY MANUAL SLICER

- 13" precision slicing German hollow ground blade
- Solid, one-piece, anodized aluminum construction
- Gear driven
- Top mounted easy to use sharpener
- Carriage detaches for easy washing/sanitization
- Slices up to 7/8" thickness
- 115V

8713M 13" Blade, 1/2 hp



G SERIES MEDIUM-DUTY SLICERS

- Hard chromed, special alloy hollow ground knife
- Anodized aluminum construction
- Permanently attached knife ring guard
- Slices tissue thin to 1/16" thickness
- Extended rod, end weight and chute to accommodate product up to 10 1/2" in length
- Full gravity feed food chute
- All metal knife sharpener
- 2-year parts & labor warranty

G10	10" Blade, 1/3 hp
G12	12" Blade, 1/2 hp
G12A	12" Blade, 1/2 hp, Auto
G14	14" Blade, 1/2 hp



CHEFMATE® BY GLOBE COMPACT MANUAL SLICERS

- Anodized aluminum construction
- Removable top-mounted sharpener
- Slices tissue thin to 1/16" slice thickness
- 1-year parts & labor warranty
- 115V

C Models

- Hard chromed, special alloy hollow ground knife
- GC Model
- Stainless steel knife, food chute and slicer table

Slices 1 Hour or Less/day

C9	9" Blade, 1/4 hp
C10	10" Blade, 1/4 hp
C12	12" Blade, 1/2 hp
Slices up to 6 Hours/day	
GC512	12" Blade, 1/2 hp



HEAVY-DUTY SLICER

- Large receiving tray
- Safe blade removal tool
- Solid aluminum slice adjustment knob for precise and consistent slice thickness
- 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort
- Permanent blade rim guard
- Removable carriage



40952 12" Blade, 1/2 hp



PLANETARY MIXER

- Includes S/S mixing bowl, wire whisk, dough hook, spatula and safety guard
- 30-minute timer stops the mixer when the timer ends
- 3 speed gear transmission
- Safety cutoff switch automatically turns the unit off if gears are changed without stopping the mixer
- #12 hub
- 10, 30, 40 & 60 quart models also available
- 110V
- 2-year parts & 1-year labor warranty, 5-year warranty on belt

40757 20 qt Capacity



VOLLRATH®

PLANETARY MIXER

- Stainless steel bowl, safety guard and mixing tools
- 99 minute timer
- 7 programmable speeds and time settings
- 20 speed digital control
- No need to stop mixer to change speed
- Emergency stop
- Includes stainless steel dough hook, whip and flat beater
- See through, lifting bowl guard with safety interlock
- Additional models available with capacities ranging from 10 to 140 qt
- 208-240V

BTF020
20 qt Capacity, 4 hp



DOYON
BAKING EQUIPMENT EXPERTS



SPIRAL MIXER

- Simple to use automatic digital control
- 9 personalized programs
- 3-10 minutes mixing time
- Unique S/S bowl with high center, eliminates feeder post
- 2 powerful independent heavy-duty motors, one for bowl and one for hook
- Stainless steel safety guard, bowl and mixing tools
- Mounted on casters
- Additional models available with capacities ranging from 30 to 375 qt
- 208-240V

AEF025SP
50 qt Capacity, 4 hp



DOYON
BAKING EQUIPMENT EXPERTS



MIXER ACCESSORIES

- Stainless steel

Bowls

26-3833	12 qt
32-1866	20 qt
32-1867	30 qt

Dough Hooks

16-5525	For 12 qt Mixers
76-1241	For 20 qt Mixers
76-1242	For 30 qt Mixers
26-3848	For 80 qt Mixers

Wire Whips

26-3847	For 12 qt Mixers
205-1030	For 20 qt Mixers
205-1031	For 30 qt Mixers
205-1032	For 60 qt Mixers

Flat Beaters

26-3845	For 12 qt Mixers
76-1246	For 20 qt Mixers
26-3844	For 80 qt Mixers
76-1008	For 30 qt Mixers
76-1248	For 60 qt Mixers

PLANETARY MIXERS

- Heavy-duty stainless steel construction
- Includes wire whisk, dough hook, flat beater and mixing bowl
- BDPM-20 & BDPM-30 feature 60-minute timer and a #12 hub
- 120V

	Capacity	HP
BDPM-10	10 qt	¾
BDPM-20	20 qt	1½
BDPM-30	30 qt	2½



**Powerful
3-speed
motor**

BDPM-20



eurolib

PLANETARY MIXERS

- Gear-driven
- Includes stainless steel whip, hook and beater
- Safety switch on guard and bowl
- M60 includes bowl trolley for easy movement
- 1-year parts & labor warranty

110V Mixers*	Capacity	HP
M10	10 qt	¾
M20A	20 qt	1½
M30A	30 qt	2
208-240V, 3PH Mixers		
M40A	40 qt	2
M60A	60 qt	3½

* Not suitable for pizza, pita or bread dough



M20A



PLANETARY MIXER

- Variable speed transmission with hardened alloy gears
- Includes a heavy-duty stainless steel bowl, safety guard, batter beater, dough hook, wire whip, ingredient chute, bowl scraper attachment and #12 PTO hub
- 15-minute timer
- 208-240V, 3 hp
- Made in USA
- 2-year, on-site parts & labor warranty

SRM60+ 60 qt Capacity



FOOD PREP



Features a permanently welded ingredient chute

PLANETARY MIXERS

The perfect mix of performance, dependability and price!

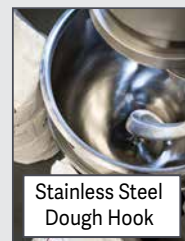


- Gear-driven, high torque transmission
- Custom built motor
- Front mounted controls
- SP08 has 15-minute timer, 60-minute digital timer on 10 qt & larger mixers
- Heat-treated hardened steel alloy gears and shafts
- Rigid cast iron body (SP05 & SP08 are rigid cast aluminum)
- Stainless steel bowl guard (SP05 & SP08 have a polycarbonate splash cover)

- Includes stainless steel bowl, flat beater, wire whip and dough hook (SP60, SP80PL includes bowl truck; SP62P S/S bowl, dough hook & bowl truck)
- 2-year parts & labor warranty



Countertop Mixers	Capacity	Speeds	Motor
SP05	5 qt	10	800 watts
SP08	8 qt	3	¼ hp
Bench Mixers			
SP10	10 qt	3	⅓ hp
SP20	20 qt	3	½ hp
SP25	25 qt	3	¾ hp
Floor Mixers			
SP30	30 qt	3	1 hp
SP40	40 qt	3	2 hp
SP60	60 qt	3	3 hp
SP80PL	80 qt	4	3 hp
Pizza Mixers			
SP30P	30 qt	3	1½ hp
SP62P	60 qt	2	3 hp



Stainless Steel
Dough Hook



Stainless Steel
Bowl Truck

Heavy-duty rolling pins

REVERSIBLE BENCH TOP DOUGH SHEETER

- Tables fold upright for storage and movement
- 0 to 1.9" (48 mm) adjustable cylinder
- Hard chrome polished cylinders
- Interlock switches protect operator from injury

- 1 year, on-site parts and labor warranty
- 19.6" belt width
- (2) 27.6" long tables
- 220V, ¾ hp, 2.6 Amp

SFG500B-02 80.1" long OA



COUNTERTOP DOUGH SHEETERS

- Sheet up to 600 pieces per hour
- Ideal for pizzas, flour tortillas, wraps, flat bread, naan, pita, pierogi, dough, wraps, etc.
- Ideal for products with an absorption rate of 50-60%
- Removable scrapers
- Adjustable roller gap
- Heavy gauge, steel frame

- Stainless steel infeed and chute
- Sealed bearings
- 2-year parts & 1-year labor warranty



	Capacity	Dimensions		Capacity	Dimensions
	Up to 12" Diameter Sheets			Up to 18" Diameter Sheets	
DL12DP	1 to 10½ oz	17"w x 10⅝"d x 25¼"h	DL18DP	1 to 28 oz	20½"w x 13"d x 31½"h
DL12SP	1 to 10½ oz	17"w x 10⅝"d x 12½"d	DL18P	1 to 28 oz	22½"w x 13"d x 32¼"h
			DL18SP	1 to 10½ oz	22"w x 10⅝"d x 13⅝"h



DL12DP

DOUGH DIVIDER & ROUNDER

- Semi-automatic; divides and rounds to exact weight
- Automatic rounding with timer
- Great for bread and pizza dough
- One-year, on-site parts/ labor warranty
- 115V, ½ hp

DR11
Makes (11) 11-23 oz Portions



FOOD PROCESSOR

- Versatile prep machine capable of preparing up to 290 - 485 lb of fresh vegetables, fruit and more per hour
- Stainless steel and polished die cast aluminum construction
- Disc speed of 300 RPM
- Powerful ¾ hp fan-cooled motor for high output and durability

- 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
- 115/60/1, .07 hp

UFP13 11"w x 20⅞"d x 20⅞"h



CHEESE SHREDDERS

- Stainless steel construction
- Shreds up to 65 lb per minute
- Shred 6-8 lb block without cutting to fit into hopper
- Robust motors featuring high starting torque
- Overload protection with auto reset button
- Position switch to ensure hopper engagement
- Stainless steel housing
- Disassembles without tools for fast and easy clean up
- 3/16" shredding plate included
- 1-year parts & labor warranty (except wear parts)



GSCS2-1 2 hp, 1 Phase
GSCS2-3 2 hp, 3 Phase
GSCS3-3 3 hp, 3 Phase



GSCS2-1
Shown with
optional shelf

nemco FOOD EQUIPMENT



Shown on
optional base

EASY-SLICER™ VEGETABLE SLICER

- Unique, adjustable, S/S blade provides a full range of slicing options
- Turn the thumbscrew to lock the setting on the calibrated gauge
- Fixed blade units also available
- Optional portable suction cup mounting base

55200AN

Slicing Thickness 1/16" to 1/2"



**SWISS
MADE**

OMCAN **pacojet 4**

PACOJET 4 SYSTEM

- For sorbets, ice creams, farces, mousses, soups, concentrates, doughs, mixtures and much more
- Jet® mode Pacotizing®
- Wireless internet access
- Save recipe and device setting
- Up to 10x automatic repetitions
- Tool and overflow detection
- Removable cover base plate
- 1 liter beaker capacity
- 76.4 dB sound emission
- 1500W, 120/60/1

47755 Pacojet 4 System w/1 Pacotizing® Blade, 1 Spray Guard Complete, 1 Synthetic Pacotizing® Beaker with Lid, 1 Protective Outer Beaker



**Intuitive
touchscreen
controls**

FOOD PREP



WFP16S

FOOD PROCESSORS

- Completely sealed for use with liquids
- 4 qt 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 and sealed whipping disc
- 5-year motor, 2-year parts & labor warranty

WFP16S Sealed Batch Bowl
Combination Batch Bowl/
Continuous-Feed Processors
WFP16SCD with Dicing Assembly
WFP16SC without Dicing Assembly



WFP11S

FOOD PROCESSORS

- Sealed, clear-view batch bowl
- LiquiLock™ seal system holds liquids in bowl while processing and keeps the S-blade in bowl while pouring
- Includes: 3/32" slicing disc, 5/32" shredding disc, 3/64" grating disc and detachable disc stem
- Continuous-feed chute for large-volume processing (WFP14SC only)
- Easy on and off pulse control paddles
- 120V
- Limited 5-year motor and 2-year parts & labor warranty

WFP11S 2½ qt Capacity
WFP14S 3½ qt Capacity
WFP14SC 3½ qt Capacity,
Continuous Feed Chute



HBF1100S



HBF600S



EXPEDITOR™ CULINARY BLENDERS

- Blend, puree, grind, chop and emulsify
- Adjustable speed dial for variable speed functions (excluding HBF900S)
- Lifetime warranty on all-metal drive coupling and stainless steel blades
- Includes base, stackable container, dosing cup and lid
- 120V
- 3-year parts and labor warranty, 2-year ExpressCare Replacement warranty
- Lifetime warranty on motor drive and blades (HBF600, HBF600S, HBF900S, and HBF1100S)

w/Stainless Steel Container

	Capacity	Control	HP
HBF510S	64 oz	Paddle Switch	2.4
HBF600S	64 oz	Touchpad	3
HBF900S	1 gal	Rocker Switch	3½
HBF1100S	1 gal	Touchpad	3½

Models HBF500 and HBF500S:

- Wave-Action System™
- 2-year parts & labor ExpressCare Replacement warranty

Models HBF600 and HBF600S:

- One-touch chopping, temperature gauge, jar pad sensor
- Wave-Action System™

Model HBF900S:

- 3 speeds: Low, Med, High
- Two handles

Model HBF1100S:

- Memory card for programming, temperature gauge, illuminated power light, preset timer button, weighted die-cast aluminum base

w/Co-Polyester Container

	Capacity	Control	HP
HBF510	48 oz	Paddle Switch	2.4

w/Polycarbonate Container

	Capacity	Control	HP
HBF600	64 oz	Touchpad	3

BLENDPRO HIGH PERFORMANCE COMMERCIAL BLENDERS

- Powerful, versatile and durable
- 3 hp high speed motor
- Variable speed control
- Wet and dry application
- Two in one stainless steel cutting blade
- Precision technology
- Variable speed



BlendPro
By Dynamic

BL001.1	BlendPro 1, 50 oz
BL001.1.T	BlendPro 1T, 50 oz, (3) One-Touch Auto-Timer Settings
BL001.1.TQ	BlendPro 1TQ, 50 oz, w/Sound Enclosure
BL002.1	BlendPro 2, 68 oz
BL002.1.T	BlendPro 2T, 68 oz, (3) One-Touch Auto-Timer Settings



BL001.1.TQ



BL002.1



BL002.1.T



CB15



CB15VP

ONE-GALLON FOOD BLENDERS

- Cut down on blend times and get the efficient output today's busy foodservice operations need with these ultra heavy-duty blenders
- Membrane keypad with low-med-high, pulse and Slow Start™
- Base is easy to clean and transport
- Rubberized lid
- 3¾ hp
- 120V
- Limited 3-year motor warranty
- Made in the USA



CB15 w/Stainless Steel Container & 3-Speed Motor
CB15VP w/Copolyester Container & Variable Speed Controls



WARING COMMERCIAL® ELLIPSE™ BLENDING SYSTEM

- Experience the power of top-down blending that propels you beyond the limits of physics
- Powerful 3½ hp, 30,000 RPM motor
- Sound enclosure reduces noise and vibration
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control
- 10-second smoothies & 15-second bowls

MXE2000 Includes Base Unit, Full Jar Assembly, Charging Station, Docking Station



FOOD PREP



WSB35



QUIK STIK® & QUIK STIK PLUS® IMMERSION BLENDERS

- Perfect for quick applications such as puréeing fruit and whipping eggs or cream
- Lightweight, ergonomic construction is easy and comfortable to use
- Stainless steel blade and fixed shaft and are easy to clean
- 2-speed motor



**Make dressing,
soup, whipped
cream & more**

WSB35 Quik Stik®, 12 qt Capacity, 7" Shaft
WSB40 Quik Stik Plus®, 24 qt Capacity, 10" Shaft

BIG STIX® IMMERSION BLENDERS

- Rubberized comfort grip and patented second handle for safe and controlled operation
- S/S shafts are easily removable and dishwasher safe
- 1 hp motor, 750W
- 18,000 RPM
- 120V
- 1-year limited warranty



WSB50 40 qt Capacity, 12" Shaft, 27"h
WSB55 60 qt Capacity, 14" Shaft, 29"h
WSB60 100 qt Capacity, 16" Shaft, 31"h
WSB65 140 qt Capacity, 18" Shaft, 33"h
WSB70 200 qt Capacity, 21" Shaft, 36"h



FOOD PREP

JUNIOR STANDARD IMMERSION BLENDER

- Perfect for all soups, sauces, dressings and gravies
- Mixes up to 12 liter/3 gal of product
- 9" non-detachable stainless steel shaft
- Titanium coated blade for improved strength
- Option: variable speed
- 3 lb, 20" long
- 250 watts, 9000 RPM



MX020.1



MX91 MASTER IMMERSION BLENDER

- Mixes up to 60 liter/15 gal of cooked vegetables in under 3 minutes
- Titanium plated blade (non-detachable)
- Variable speed option
- 16" S/S shaft
- 9,000 RPM, 460 watts
- 7½ lb, 28" long
- 115V

MX005.1



MINI SERIES MINIPRO IMMERSION BLENDER

- Mixes up to 1 gallon
- Light and efficient with a detachable foot
- Simple and easy maintenance
- Interchangeable attachments (sold separately)
- Variable speed
- 200 watts
- Accessories (included): 1 emulsifying cutter blade, 1 standard cutter blade, 1 batter blade, 1 dairy blade

MX070 SERIES
6½" Detachable Shaft

MiniPro



Available in 6 different colors



SPINDLE DRINK MIXERS

- Ideal for high volume milk shakes, flashing bar drinks, blending eggs, pancake and waffle batters
- Two way motor activation with cup guide or toggle switch
- Removable cup guides pull out for easy cleaning
- 3 separate motors work independently with individual power switch (HMD400)
- Precision motors are balanced to minimize vibration, built to last with sealed, permanently lubricated ball bearings
- Stainless steel construction and agitator
- 3 speed toggle switch per spindle
- Automatic motor activation
- Stabilizer arm and Sure Grip™ feet
- Malt cup(s) included
- 1-year parts & labor warranty

HMD200 Single
HMD400 Triple



PMX98 SENIOR IMMERSION BLENDER

- Mixes up to 20 liter/5 gal of product at one time
- Titanium coated blade
- Option: variable speed
- 12" S/S shaft
- 300 watts, 9,000 RPM
- 5 lb, 24" long
- 115V

MX007.1



Perfect for soups, sauces and gravies



IMMERSION BLENDERS

- Removable stainless steel blending sticks and blades
- Blending stick tubes are completely sealed to prevent moisture from entering, even in high heat
- Two-handed start for operator protection
- Variable speed, heavy-duty motor
- Interlocked power switch
- Overload protection
- 7½' power cord
- 1-year replacement warranty



	Watts	Stick Length
GIB500-12	500	12"
GIB750-14	750	14"
GIB750-16	750	16"
GIB750-18	750	18"
GIB750-22	750	22"



GIB500-12

ES SERIES HEAVY-DUTY IMMERSION BLENDERS

- Stainless steel shaft
- Titanium plated cutter blade
- Safety switch
- Continuous run switch
- Efficient motor design
- Advanced cooling fan
- 115V
- 1-year parts & labor warranty



Mix, blend, puree or emulsify



MX042.1ES

BIG RIG™ IMMERSION BLENDERS

- Incredibly fast results
- Comfortable 2-position handle and ergonomic shaft grip
- Variable speed ThumbDrive™ with color-coded light for immediate feedback
- Easy-to-clean stainless steel shaft is completely sealed and removable
- Continuous run operation for high-volume blending
- Powerful 800W motor
- Interchangeable shaft sizes available as an accessory
- 2-year ExpressCare Replacement warranty

HMI012	12" Shaft
HMI014	14" Shaft
HMI016	16" Shaft
HMI018	18" Shaft
HMI021	21" Shaft



HMI012

HMI018



ELECTRIC SALAD SPINNER

- Dries up to 8 heads of lettuce in less than 1 minute
- Equipped with a pulse function button and timer
- Double insulated motor
- Stabilizing base included
- 17" dia x 25"h
- 115V or 230V, 500 RPM
- 1-year warranty



E006.1.B.T EM98, 5 gal/20 liter Capacity

MANUAL SALAD SPINNERS

- Gears are made of the most durable plastic formula available
- Easy gear replacement
- 1-year warranty (includes gears)

Dries up to 8 Heads of Lettuce

E004 SD92SC, 5 gal/20 liter Capacity, with Sealed Gears for Improved Sanitation

E002 SD92, 5 gal/20 liter Capacity

AC019 SSB-1, Salad Spinner Base; For SD92 & SD925C Only

Dries up to 4 Heads of Lettuce

E001 SD99, 2½ gal/10 liter Capacity

Dries up to 2 Heads of Lettuce

E007 SDMINISC, 1¼ gal/5 Liter Capacity, with Sealed Gears for Improved Sanitation



E007



BIG SQUEEZE™ COMMERCIAL JUICE PRESS

- Highly efficient 3-pinion design is made to commercial standards, using maximum pressure with minimal force
- Constructed from durable cast iron, providing years of use with little maintenance
- 18/8 stainless steel cone, black coated cast iron
- Accommodates a 5¼" high glass



JP9730 7¼"w x 11"d x 15¼"h



HEAVY-DUTY PULP EJECT JUICE EXTRACTOR

- Add fresh juice to your menu easily and efficiently
- Designed for continuous use
- 1.2 hp brushless induction motor quickly powers through fruits and veggies
- 3.15" feed chute accommodates larger produce
- Powder-coated, die-cast metal housing, stainless steel filter basket, and shredder disc
- Continuous pulp ejection into large, 12-quart pulp container



WJX80X 10¾"w x 18"d x 24½"h



CITRUS JUICER

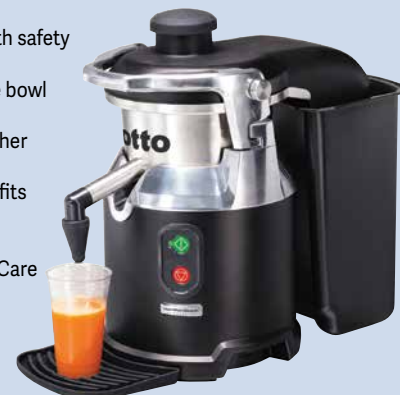
- Made of food-grade plastic
- Removable pulp strainer
- 2 different size juicing cones included
- 1500 RPM
- 115V, 200W

PA001.1 Up to 3 gal Juice/hr



OTTO™, THE JUICE EXTRACTOR

- Powerful, yet quiet brushless induction motor with dual cooling fans designed for continuous use
- Large, 3" feed chute reduces prep time
- Unique, funnel-shaped spout reduces juice splashes and drips
- Heavy-duty metal handle with safety lid-interlock
- Brushed stainless steel juice bowl
- Die-cast aluminum base
- Ergonomic Tritan™ food pusher
- Tritan™ BPA-free plastic lid
- Oversized, nonskid drip tray fits cups and blender jars
- Easy to take apart and clean
- 2-year parts & labor ExpressCare Replacement Warranty



HJE960



CITRUS JUICER

- Cast aluminum base with acid-resistant finish
- Extra-large stainless steel bowl
- Durable, polyacetal copolymer strainer
- 3 reinforced reamer sizes
- Each reamer has a stainless steel insert for long-term heavy-duty use
- Sealed on/off push button switch
- 2-year parts and labor ExpressCare Replacement Warranty



HCJ967 10¼"w x 10"d x 18½"h



MANUAL CITRUS JUICER

- Acid-resistant enamel and chrome finish
- Rack and pinion gearing
- 2000 lb pressure
- Heavy-duty gears for years of durability
- Maximum juice extraction with minimum pulp and skin oil
- Swing-out juice collector cup
- Removable strainer cone and funnel
- Sure Grip™ feet prevent skidding
- 1-year warranty

932 7"w x 9"d x 19½"h





DYNACUBE MANUAL DICER

- Patented stainless steel cutting grid system assures a clean, safe and efficient dice
- Dices vegetables, fruit and cooked meat
- 6 grids available, includes your choice of 1 grid set
- Available blade sizes: $\frac{3}{32}$ ", $\frac{1}{8}$ ", $\frac{1}{4}$ ", $\frac{3}{8}$ ", $\frac{1}{2}$ " and $\frac{3}{4}$ "

CL SERIES

DYNACUBE



TOMATO SLICERS

- Push handle features extra safety loop handle and thumb grip
- Easy carry top handle
- Easy replacement blades
- 2 safety stops in key areas

SLT1 $\frac{1}{4}$ " Cut
SLT2 $\frac{3}{16}$ " Cut

CRESTWARE



57500-1

EASY CHOPPER 3"

- Weighted, ergonomic handle
- Color-coded blade assemblies and push blocks make mismatching nearly impossible
- Push-block gaskets reduce cleaning the block

57500-1 $\frac{1}{4}$ " Sq. Cut
57500-2 $\frac{3}{8}$ " Sq. Cut
57500-3 $\frac{1}{2}$ " Sq. Cut
57500-4 1" Sq. Cut
57500-5 $\frac{1}{4}$ " Slice
57500-6 $\frac{3}{8}$ " Slice
57500-7 $\frac{1}{2}$ " Slice



nemco® FOOD EQUIPMENT

- The high, wide base can sprawl over a standard $\frac{1}{3}$ or $\frac{1}{2}$ size 6" deep food pan
- Commercial-grade aluminum construction and high-tension stainless steel blades
- $\frac{4}{4}$ " square cutting area

Color-coded blade assemblies & push blocks

JAPANESE MANDOLINES

- Made of ABS and stainless steel
- Made in Japan
- Wide non-slip base
- Comes with ergonomic hand guard

Small

- Cutting area: $2\frac{5}{8}$ "w
- Adjustable thickness (straight blade) from 0.5 to 5mm
- Includes 3 julienne cutting blades (1, 2, and 4mm)

BN64 Small, $12\frac{1}{2}$ "l x $4\frac{5}{16}$ "w
BN95 Large, $14\frac{5}{16}$ "l x $5\frac{1}{16}$ "w
BN120 Jumbo, $12\frac{1}{16}$ "l x $5\frac{7}{8}$ "w



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN



BN120

BN64

MANDOLINES

- 18/10 stainless steel
- Made in France

3839 "The Original"

- Includes 1 julienne knife, 1 flat blade and 1 stainless steel hand guard
- Adjustable cutting thickness up to $\frac{1}{2}$ "
- Table edge support for stability



3839

15000 "The Chef"

- Adjustable thickness up to $\frac{1}{2}$ "
- Includes blade storage box containing 4 julienne knives of 2, 4, 7 & 10mm
- Also comes with a round polycarbonate hand guard

3839 5" x 2" x 16"
15000 $4\frac{1}{2}$ " x $1\frac{1}{2}$ " x $15\frac{1}{2}$ "



15000

ELECTRIC MEAT GRINDERS

- Energy efficient motor and precision gear drive
- Supplied with 1/8" and 5/16" grinder plates
- Sausage stuffer and feed stick accessories included
- Grinding head, pan, and attachments are dishwasher safe

VOLLRATH®

Stainless steel body, cylinder, worm gear, and ring



40743 #12 Grinds 264 lb/hour, 1 hp
40744 #22 Grinds 528 lb/hour, 1 1/2 hp



40743

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 & labor warranty

GPD-L 200 RPM
GPD-H 700 RPM

Globe®



GPD-L

PREP-MATE™ POWER DRIVE

- Power base will drive any accessories made for the #12 power take off hub
- Runs attachments at 250 rpm
- On/off switch has removable operator key to prevent unauthorized operation
- Comes with a 5" deep prep container with cover
- Made in USA



PM91

univex

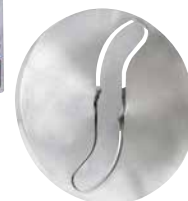


9" SLICER/SHREDDER/GRATER HOUSING FOR #12 HUB

- Fits #12 attachment hub on Globe Mixers and Power Drive Units
- For slicer/shredder/grater assemblies only, shredding discs and holders sold separately
- 1-year replacement warranty
- Must order XPH plate holder to hold plates for new installations



XVG



XVG Housing & Slicing Plate
XVS Housing, XPH Plate Holder & 3/16" Shredding Plate
XGS Housing, XPH Plate Holder, Slicing Plate & 3/16" Shredding Plate

FOOD MILLS

- Robust commercial appliances with a fast output rate for preparing purees, stewed fruit, fish soup, etc
- Use to strains out seeds and skins

Manual

S3 5 qt, 2.2 to 3.5 lb per Minute, Tin Plated
X3 5 qt, 2.2 to 3.5 lb per Minute, Stainless Steel
M5 8 qt, 11 lb per Minute, Tin Plated
X5 8 qt, 11 lb per Minute, Stainless Steel
P10 14 qt, 22 lb per Minute, Tin Plated w/Stand

Electric

EX5 8 qt, 11 lb per Minute, Stainless Steel w/Stand



S3



P10



EX5

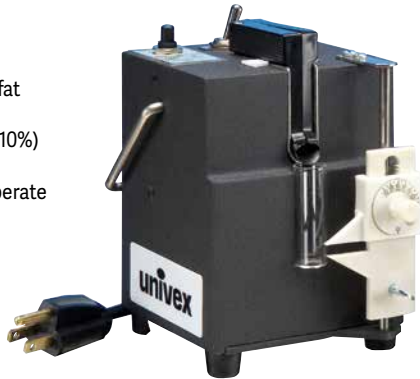


LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

FAT ANALYZER

- Measures ground beef fat content up to 90% lean (minimum fat content=10%)
- 3-minute cycle time
- Portable and easy to operate
- Carrying case included
- Made in USA
- 115V

FA73



HEAVY-DUTY MEAT GRINDER

- Powerful motor grinds 25 lb per minute on first grind with a $\frac{3}{16}$ " plate
- Grinding worm is directly coupled to the gear motor output shaft
- Designed for high volume use
- Great for restaurants and butcher shops
- Comes ready to grind with a $\frac{3}{16}$ " grind plate, #22 X-knife, aluminum feed pan, aluminum stomper, meat storage container, and cleaning brush
- Stainless steel housing and faceplate
- Made in USA



MG22 22"w x 35"d x 21"h



MEAT TENDERIZER/STRIP CUTTER

- Designed to enhance texture and tenderness and/or strip-cut to perfection
- Totally enclosed oil-bath gearbox
- Cradle assembly readily removable for thorough sanitation
- Transparent safety cover is interlocked for automatic shut-off and removes easily



MT975 9 $\frac{3}{4}$ " x 1 $\frac{1}{4}$ " Feed Opening

eurodib

ATMOVAC'S DIABLO VACUUM SEALING MACHINES

- In-chamber and external vacuum sealing, perfect for use with sous vide cooking
- Stainless steel construction
- Commercial built grade and designed for culinary use
- Single-bar model features a time-based program and marinating function
- Machine cycle: 30-40 sec.
- 1-year parts & labor warranty



DIABLO 12

DIABLO 12 (1) 12" Sealing Bar
DIABLO 17D (2) 17" Sealing Bars
DIABLO 20D (2) 20" Sealing Bars, w/Gas Injection System

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)
- 120V, 380W
- 1-year limited warranty

WARING COMMERCIAL



WCV300 11" Sealing Bar



SPECTRUM™ MANUAL IMPULSE BAG SEALER

- 15 $\frac{3}{4}$ " seal bar
- Seals in 0.2 to 3 seconds
- Compatible with rolled, embossed, flat or zipper vacuum bags with a thickness up to $\frac{1}{32}$ "
- Adjustable timer with indicator light lets you know when seal is ready
- No warm-up time making it easy to seal as needed
- Made of durable aluminum and iron

EBS-400M Bag Sealer, NEMA 5-15P
EBS-400M-I Bag Sealer, CEE 7/7, International
EBS-MP10 Replacement Heating Wire



winco®

EBS-400M



40831



40833

IN-CHAMBER VACUUM PACK MACHINES

- Stainless steel exterior and vacuum chambers
- Units feature Busch vacuum pump—best in the industry
- Removable seal bar is easy to clean and maintain
- Accommodates multiple bags at once
- Transparent, soft-open lid for monitoring

12" Seal Bar

- User definable vacuum setting and sealing time
- Can pack small products

Dual 16" Seal Bars

- Can pack small products, liquids, and fine powders
- Ten programs include Liquid Control, Soft-Air and Vacuum Plus functions

40831 14½" x 17" x 4" Chamber 40833 16⅓" x 16½" x 5" Chamber

IN-CHAMBER VACUUM PACK BAGS

- Pack of 100

Regular		Boil-In	
40815	8" x 12"	23850	6" x 8"
40816	10" x 14"	23852	8" x 12"
40817	12" x 16"	23854	12" x 16"
40818	14" x 18"		



SPECTRUM™ VACUUM SEALER

- Compact design with large 3-gallon capacity vacuum chamber
- Dry vacuum pump and easy-to-use touch controls with adjustable vacuum & seal times, or instant-seal function
- Stainless steel body construction
- Heavy-duty transparent lid; dome adds to inner chamber height allowing larger items to fit for sealing
- 12" w x 13⅞" d x 5½" h sealing chamber
- One-piece 11½" long seal bar with bag clamp
- 1-year parts and labor warranty
- 1-year limited warranty

EVPM-12



PRIMAVAC™ IN-CHAMBER VACUUM SEALERS

- Powerful JetAire™ pump ensures 99.9% air evacuation
- 10 adjustable custom program settings
- Adjustable soft air, cooling and sealing time
- LED lights indicate each step in cycle
- Removable heat seal bar and filter plate
- Clear lid for viewing
- Gas flush (model HVC406 only)
- 3-year parts & labor warranty (when registered online)



Seal Bar
Length

W x D x H

HVC254	10"	13.27" x 17.95" x 14.85"
HVC305	12"	14.92" x 19.35" x 14.69"
HVC406	16"	19.45" x 24.25" x 19.13"



OUT-OF-CHAMBER VACUUM PACK MACHINE

- Out-of-chamber vacuum packing (requires specific bag type)
- Extends the shelf life of foods and cuts down on waste
- Not suited for use with liquids
- 12⅞" sealing bar



40858 14¾" w x 11⅞" d x 5⅞" h



OUT-OF-CHAMBER VACUUM PACK BAGS

40812	6" x 12"
40813	8" x 12"
40814	10" x 14"

