

EXPERIENCE



E-Source Miller
Paradigm Member

CONNECT . CARE . CHANGE®

May, 2025

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Orders: orders@esourcemiller.com

Quotes: quotes@esourcemiller.com

Culinary Trainer

CHEF TUG TOLER

Tug got his start in the industry in the Back of House in a number of different roles. From cook at a Ski Slope in West Point, NY, to bartending and waiting tables in fast casual restaurants to bartender and head waiter at Kirby's Steakhouse, a fine dining steakhouse in the DFW area. Since 2007 he's been on the manufacturer's representatives' side of the industry in both a sales person and corporate chef capacities.

He especially enjoys the teaching side of being a Culinary Trainer. He gets to use his knowledge of cooking and kitchen practices and combine them with being the center of attention; skills he learned getting his college degree from Texas Tech, theatre. At this point, he has been in hundreds of kitchens across Texas and Oklahoma training and working with staffs to help them get the most out of their pieces of equipment, new and old.



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CORE FOCUS

CONNECT . CARE . CHANGE

CORE VALUES

PEOPLE ABOVE THINGS

- *HIGHLY RELATIONAL*
- *COMPASSIONATE*
- *GENUINE*
- *LISTENS FIRST*
- *VALUES THE PERSON MORE THAN THE COST*

TOMORROW BEFORE TODAY

- *RATIONAL DECISION MAKING*
(DECISIONS WITHOUT EMOTION)
- *FORWARD THINKING*
- *INVESTED IN A SUCCESSFUL FUTURE*

PASSIONATE PURSUIT OF RELATIONSHIPS & OPPORTUNITIES

- *BOUGHT IN*
- *HARDWORKING*
- *PROACTIVE*
- *OWNS RESPONSIBILITY*
(IN GOOD AND BAD)

PROFESSIONALISM INTEGRITY, EXCELLENCE

- *SPEAK TRUTH*
- *DO THE RIGHT THING*
- *MAINTAIN POISE*
- *COMMUNICATE SUCCINCTLY*
- *CONFIDENT*
- *HUMBLE*

IMPROVEMENT ABOVE PROVING YOURSELF

- *LEARNS AS A HABIT*
(ALWAYS GETTING BETTER)
- *CONTINUES TO WORK ON RELATIONSHIPS*
- *SELF EVALUATION*
(TURNS WEAKNESSES INTO STRENGTHS)



E-Source Miller
Paradigm Member

OUR THREE UNIQUES

CULTURE

ESM is a working body of independently talented people striving to achieve a common goal. Our people understand that a long-term relationship with each customer is our best vehicle for success. They strive to actively be connected to the foodservice industry, care for our customers, and positively change the lives of those we encounter. The goal is to build long lasting, trust-based relationships, and this is personified throughout our organization.

SERVICES

ESM continuously seeks new ways to bring value to the foodservice industry. Our manufacturer partners, concierge level care, stratification, FIRST Alliance, and our Sales Planning set ESM apart. The magnitude of our network, our desire to provide unique solutions, and the clarity of our vision positions ESM to be a uniquely valuable partner.

SYSTEMS

ESM operates on the EOS platform which brings together our vision, data, processes, and people. EOS provides a weekly, quarterly, and annual meeting pulse, plus framework for overcoming obstacles and continuous improvement. The Rev, our data management system provides unparalleled Sales Planning, Forecasting and Reporting to create a competitive advantage for our clients. Together, EOS and The Rev drive accountability and performance that exceeds the benefits of either system independently.



E-SOURCE MILLER LINE LIST



E-Source Miller
Paradigm Member



- Work Tables
- Smart Fabrication
- Work & Hand Sinks
- Sleek Food Shields
- Underbar Equipment

advancetabco.com



- Professional Cookware
- Bakeware & Supplies
- Bar Supplies
- Plasticware & Crystalware
- Chafers & Buffetware

alegacy.com



- Outdoor Furniture
- Outdoor Chairs
- Outdoor Tables
- Outdoor Lounges
- Outdoor Furniture Accessories

bumoutdoor.com



- Ventilation Hoods
- Tray Conveyors
- Foodservice Delivery, Storage and Return

caddycorp.com



- Refrigerated Equipment - Individual Condensing Units to Large Packaged Engineered Remote Systems

coldzone.htpg.com



- Outdoor Cooking
- Built-In and Mobile Grills, Griddles, Fryers
- Pizza Ovens
- Heating Towers, Port. Sinks

crownverity.com



- Gas Connectors
- Steam Connectors
- Gas Fittings, Regulators, & Valves

dormont.com



- HACCP Monitoring Systems
- IntelliSense & IntelliCheck

econtrolsystems.com



- Wine Cabinets

enofrigomerica.com



- Display Merchandisers
- Refrigerated, Heated
- Dry - Bakery
- Deli, Self-Serve

federalind.com



- Filtration Solutions for Frying Oil

filtrox.com



- Faucets
- Spray Valves
- Pre-Rinse Units
- Spray Hoses

fisherfaucets.com



- Chairs
- Bar Stools
- Booths
- Table Tops / Bases
- Tables

gaseating.com



- Backbar Coolers
- Beer Systems
- Glasswashers
- Mug Frosters

glastender.com



- Food Preparation Equip.
- Food Merchandising Equip.
- Food Processors
- Accessory Dispensers

globalsolutionsfoodequipment.com



- High Performance Blenders
- Immersion Blenders
- Culinary Blenders
- Drink Mixers
- Vacuum Packaging

hamiltonbeachcommercial.com



- Draft Beverage Systems
- Carbonated Beverage Systems

lancerworldwide.com



- Custom Serving Counters for Pre-K Thru 12, Healthcare and Business & Industry

masterfabricators.com



- Food Preparation
- Food Merchandising
- Food Processors
- Accessory Dispensers

nemcofoodequip.com



- Food Waste Disposers
- Disposer Systems
- Collector Systems

salvajor.com



- Booths
- Millwork
- Tables
- Chairs & Stools
- Furniture

walshsimmons.com



- Hoods, Ducts
- Fans and Make Up Air
- DOAS
- Air Purification
- Turn Key Installations & Engineering

zventilationsolutions.com



- Water Filtration Systems
- Reverse Osmosis Systems
- High Flow Systems for Multiple Locations

3mfoodservice.com



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E-SOURCE MILLER LINE LIST



E-Source Miller
Paradigm Member



BEVERAGE-AIR

- Reach-Ins, Merchandisers
- Chef Bases
- Deli Cases
- Food Prep Tables, Worktops
- Milk Coolers, Blast Chillers

beverage-air.com



- Conveyor Systems
- Tray Accumulators

bilineconveyors.com



- Dish Machines
- Conveyor & Flight Machines
- Pot, Pan & Rack Washers
- Bi-Line Conveyor Systems
- Waste Handling Systems

championindustries.com

Cleveland

- Steamers
- Kettles
- Braising Pans
- Cook Chill

clevelandrange.com



- Dish Machines
- Glass Washers
- Conveyors

cmadishmachines.com



- Full-Size Combi-Ovens
- Half-Size Combi-Ovens
- Mini Combi-Ovens
- Roll-In Combi-Ovens
- Blast Chillers

convotherm.com



- Refrigeration
- Serving Lines
- Prep Tables
- Hot and Cold Drop-Ins
- Engineered Products

delfield.com



- Fully Automatic Espresso and Coffee Machines

egrousa.com

Frymaster

- Gas & Electric Fryers
- Holding & Merchandising

frymaster.com

GARLAND

- Gas & Electric Ranges
- Convection Ovens
- Induction Ranges

garland-group.com



- Ice Machines
- Ice Bins

kold-draft.com



- Walk-In Coolers
- Walk-In Freezers
- Refrigeration

kolpak.com

Lincoln

- Impinger Conveyor Ovens
- Countertop Ovens
- Single, Double, Triple Stack Ovens

lincolnfp.com



- To-Go Pickup Lockers
- Holding Cabinets
- Fried Food Holding Stations

mercoproducts.com



- High Speed, High Temperature Cooking Ovens

merrychef.com



- Shelving
- Storage
- Work Centers
- Heated/Cold Transport Cabinets

metro.com



- Shelving
- Storage
- Mobile Carts & Shelving
- Dunnage Racks

olympicshelving.com



- Traditional Espresso Machines
- Professional Grinders

ranciliogroupna.com

Scotsman

- Ice Machines
- Ice Bins/Storage
- Ice Dispensers
- Ice Filtration/Sanitization

scotsman-ice.com



- Reach-In Refrigeration / Freezers
- Merchandisers
- Prep Tables
- Milk Coolers
- Blast Chillers

victoryrefrigeration.com



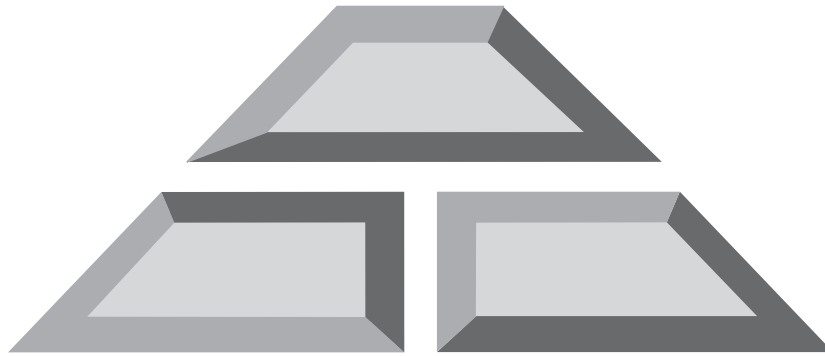
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ADVANCE TABCO®
SMART FABRICATION™



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EXTENSIVE PRODUCT LINE

Advance Tabco® offers over 6,000 standard stock items in multiple sizes and varied price points. We standardized your custom designs by combining stock items with modifications & Accessories.



Largest Selection of Sinks, Troughs and Service Equipment



Largest Selection of Food Tables



Largest Selection of Stock Tables



Largest Selection of Dishtables and Accessories



Largest Selection of Underbar Equipment



Largest Selection of Aluminum Racks

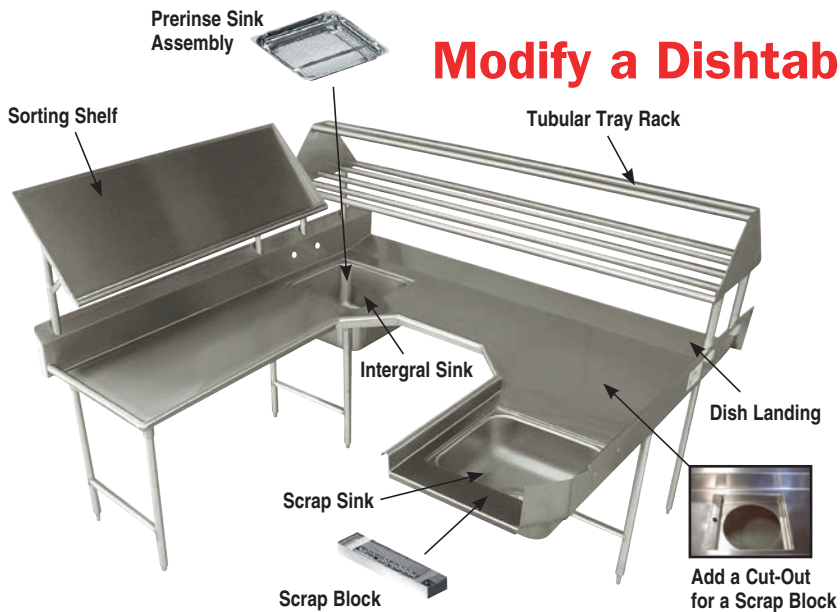


ADVANCE TABCO®
SMART FABRICATION™

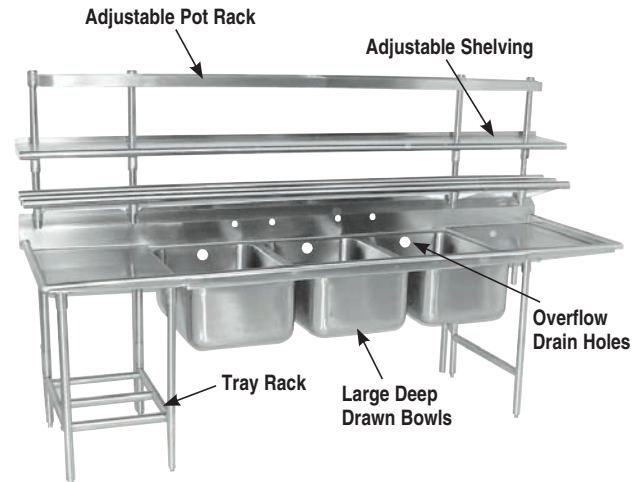
SMART FABRICATION™

By using the SMART FABRICATION™ philosophy, you simply start with our largest inventory of stock units and add the modifications & accessories you need. This allows Advance Tabco to bring you the savings in time and money.

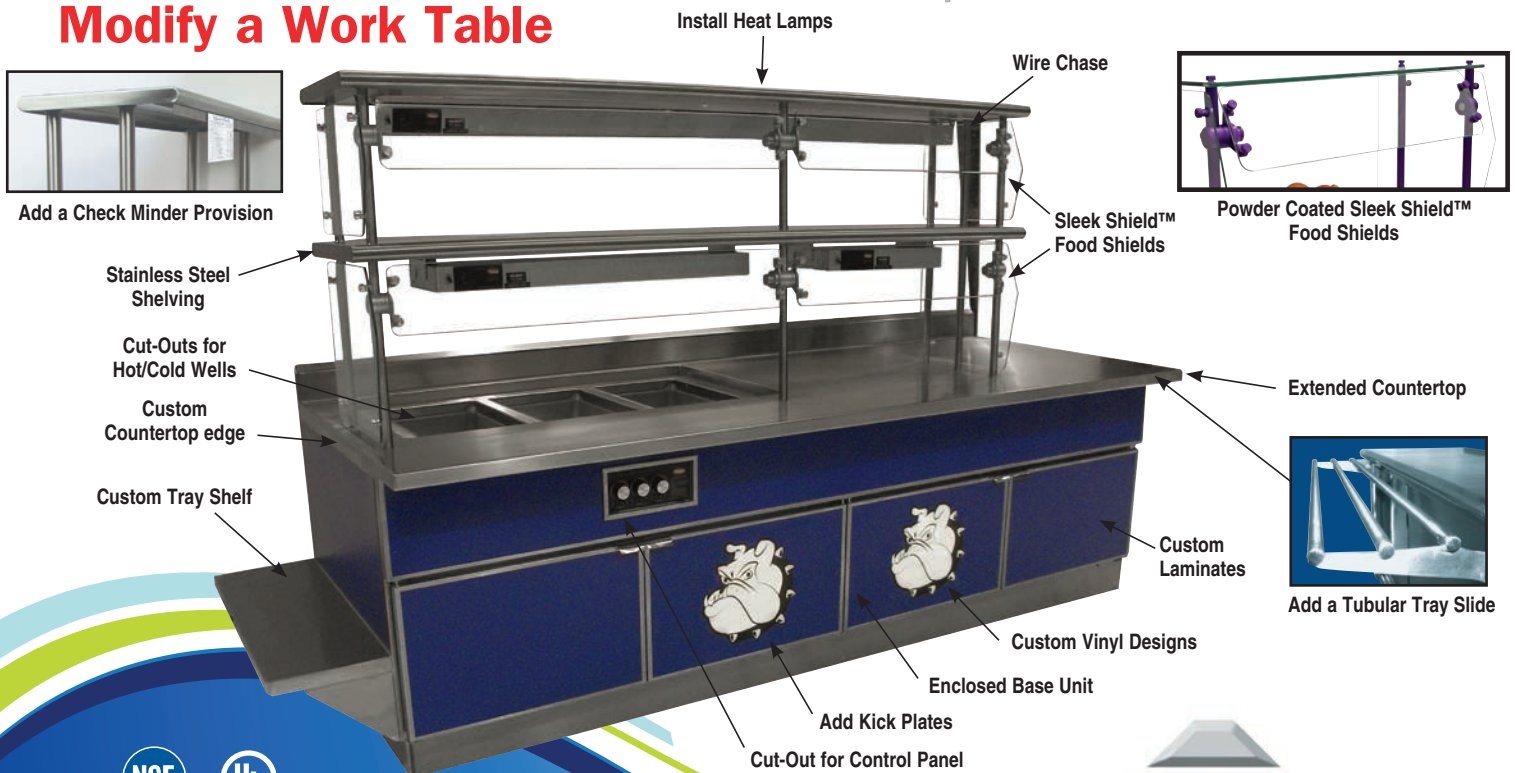
Modify a Dishtable



Modify a Sink



Modify a Work Table



NATIONAL MANUFACTURING AND DISTRIBUTION

Georgia² • Tennessee • Texas² • Mississippi • New York • South Carolina • Kentucky • Nevada

customer@advancetabco.com • www.advancetabco.com

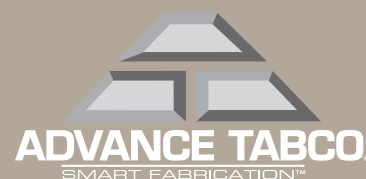
800-645-3166 phone • 631-242-6900 fax



800-645-3166 • info@advancetabco.com

For the New Normal

Help Prevent The Spread Of Germs



Special Purpose Hand Sinks

Self-Contained Mobile Hand Sink

SHK-MSC-26CH

Features:

- 10" x 14" x 5" Bowl
- 4 Plate Casters
- Gooseneck Faucet
- Cabinet With Hinged Door
- 2-1/2 Gallon Hot Water Heater
- Removable Fresh/Waste Water Containers



Electronic Operated Multi-Station Sink



FC-FM-60EF

Features:

- 16 Gauge, 304 Type Stainless Steel
- 19-1/2" x 60" Length
- Three Stations With Three Electronic Faucets
- Gooseneck Faucet
- Cross-Bracing And Flanged Feet
- Three 3-1/2" Basket Drains



Hand Sanitizer Stands

SST-24 24" Tall Bottle Platform
(Recommended for gallon containers)

SST-36 36" Tall Bottle Platform
(Suitable for smaller containers)

Features:

- Adjustable to fit any height dispenser up to 16" tall.
- Accepts dispensers up to 7" diameter with less than 2" diameter throat.
- 13" x 13" base. Footprint minimizes space required.
- Support mechanism stabilizes dispenser container and prevents it from being knocked off the stand or easily stolen.



Knee Operated Hand Sinks

Includes Knee Pedal, 10" x 14" x 5" Bowl, Spout & 3-1/2" Basket Drain



7-PS-82

Additional Features:

- Towel Dispenser
- Soap Dispenser



7-PS-59

Additional Features:

- 7-3/4" Side Splashes



7-PS-62

Standard Unit

Electronic Operated Hand Sinks

Includes 10" x 14" x 5" Bowl, Electronic AC/Battery Operated Faucet & 3-1/2" Basket Drain



7-PS-81

Additional Features:

- Towel Dispenser
- Soap Dispenser
- P-Trap & Overflow



7-PS-90

Additional Features:

- Pedestal Base



7-PS-53

Spacesaver Unit



7-PS-61

Standard Unit

Electronic Faucets



K-175

Features:

- AC/Battery
- Splash Mt.



K-180

Features:

- AC/Battery
- Deck Mt.

Hands-Free Wand

Attaches to standard commercial faucets



K-400

Features:

- Push Actuated



7-PS-28 Series
24" Height Welded
Side Splashes With
Rear Panel



BEVERAGE-AIR®



E-Source Miller

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MarketMax[®]

High-end glass door merchandisers with a robust set of features and customizability.

We know every shoppe has different needs, so we offer two distinct lines of glass door merchandisers to accomodate all of our customers.



Marketeer[®]

Economical glass door merchandisers with a solid set of basic features for an excellent value.



BEVERAGE-AIR®

TM SERIES

**STAINLESS STEEL EXTERIOR AND INTERIOR
TOP MOUNT REACH-INS AT AN ECONOMIC PRICE POINT**

**Intelligent temperature control
reduces energy consumption**

Stainless steel exterior and interior

Easy access to the refrigeration

**Uses environmentally friendly, energy
efficient R290 refrigerant, and meets all
regulatory requirements for CARB, SNAP,
DOE & more**

Electric defrost heater

**Hot gas condensate evaporator
and face heater**

Coated evaporator coil

LED lighting standard

**2 year parts and labor / additional 5 year
compressor part warranty**

3 epoxy coated wire shelves per section



888-845-9800 beverage-air.com

BLAST CHILLER

Chills, Freezes, Thaws, and more!

BLAST CHILLER/FREEZERS

MODEL WIDTH	MODEL #	DOORS/ SHELVES	VOLTS	HP	AMPS	CUBIC FEET	WIDTH	DEPTH	HEIGHT	CRATED WEIGHT	CHILLING CYCLE	CHILLING CAPACITY
43.31"	BF200RB-PFO-XL	1	208	2.8	25.6	49.95	43.31	64.25	94.5	1697	160° to 38° F (90 minutes)	187 lbs

Depth measurement includes handles. Height measurement includes mounting height.

5" HIGH DEFINITION, EASY-TO-USE TOUCH DISPLAY
BLAST CHILLING, SHOCK FREEZING, THAWING MODE
SELF-CONTAINED REFRIGERATION SYSTEM



EXPANDABILITY AND CONTROL
easily add, edit or rename recipes, all organized by product type and function

TOUCH CONTROL PHOTO MENU
is easy to use, and the function selection is immediate and intuitive

EXTERIOR FINISHES

- Stainless steel

INTERIOR FINISHES

- Stainless steel

INTERIOR SPACE CAPACITY

- Maximum Interior Dimensions for Carts: 35"W x 40"D x 71"H (not included)

AVAILABLE ACCESSORIES

- UV Sterilization Lamp (must be added at time of order)
- Additional Single Sensor Probe

AGENCY CERTIFICATIONS



Shown with optional ramp



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BCB1S-20220930

an Ali Group Company



The Spirit of Excellence



BEVERAGE-AIR

CHEF BASES

**REDESIGNED FOR INCREASED PERFORMANCE,
IMPROVED AIRFLOW AND ENHANCED DRAWER SYSTEM**

**Lifetime warranty on all drawers and slides –
12-gauge stainless steel drawer slides with
Delrin® rollers rated at 275 lbs**

(warranty is for parts only)

**Heavy-duty, fireproof, reinforced, insulated
16-gauge top – No heat shield required**

(must adhere to manufacturer's clearance)

Compressor available on left or right side

(specify at time of order)

**Full refrigeration system serviceability from
the front of the cabinet, eliminating the need
to remove the lid**

**Redesigned airflow for more consistent
product temperature**

**Redesigned drawer systems for easier
installation, field adjustment,
and increased pan capacity**

**Accommodates 6-inch-deep full-size food
service pans in top & bottom drawers**

**Featuring environmentally friendly
energy-efficient R290 refrigerant**

**NOT ALL BRANDS
ARE CREATED EQUAL!**

BEVERAGE-AIR



OUR COMPETITORS



888-845-9800 beverage-air.com



BEVERAGE-AIR®

VUEMAX™

REDESIGNED OPEN AIR MERCHANDISERS



**NOW WITH R290 REFRIGERANT,
DEEP 17-INCH SHELVES, AND
A BRAND NEW SLIM MODEL**

888-845-9800 beverage-air.com



BEVERAGE-AIR

WARMING CABINETS

**MAXIMUM RESISTANCE TO WEAR AND TEAR WITH
STAINLESS STEEL BREAKER CAPS AND DOOR LINERS**

Stainless steel breakers

Full electronic control

Self-closing doors

with 120° stay-open feature, on cam-lift hinges

Built-in adjustable humidity control

Door locks standard

Solid doors only (optional on glass door models)

Magnetic gasket attached to each door
for positive seal

6" adjustable legs

(3" casters or 6" caster option available at
no charge when specified on order)

3 chrome-plated wire shelves
per section

Removable access panel
for ease of service and maintenance

Temperature range from 80-180° F

**Modular interior gives maximum flexibility
for shelf and slide combinations**

3 Year parts and labor warranty



AVAILABLE IN:

- 1 AND 2 SECTIONS
- SOLID OR GLASS DOOR, IN FULL OR HALF
- REACH-IN, PASS-THRU, ROLL-IN, AND ROLLTHRU
- STAINLESS STEEL EXTERIOR
- STAINLESS STEEL OR ALUMINUM INTERIOR

DIRECT DRAWS



Stainless steel top with drip tray

Galvanized steel interior liner
with heavy duty stainless steel floor

Full electronic control

Drain tube located at bottom front of cooler
connects to floor drain

Self-closing doors with locks

Magnetic gasket attached to each door
for positive seal

Field reversible door


Compressor available on left or right side
specify at time of order

Wide variety of options and accessories

3 year parts & labor warranty with
an additional 4 year compressor warranty

Made in USA



Units marked with this blue arrow
are Energy Star certified. 



LEFT OR RIGHT COMPRESSOR
Specify which side the compressor
should be located at time of order



DRAIN TUBE
bottom front of cooler (condensor side)
and connects directly to floor drain

FEATURING

3-IN-1 DRAFT SOLUTIONS

Dispense beer, wine, or coffee (other
non-alcoholic beverages) with the same
tap—no line/manifold changes needed!



Champion[®]

The Dishwashing Machine Specialists



E-Source Miller
Paradigm Member

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OVER 130 YEARS OF EXCELLENCE IN THE DISHROOM

bi·line

Vortex

**Uncompromising
Quality**



- ✓ Heavy duty wash action.
- ✓ Easy operation.
- ✓ Custom options.
- ✓ Massive labor savings.

Pushing the Limits

Champion®
INTEGRATED SYSTEMS

bi·line
Conveyor Systems

See our complete line at BilineConveyors.com

Computer-Modeled Wash Flow Design



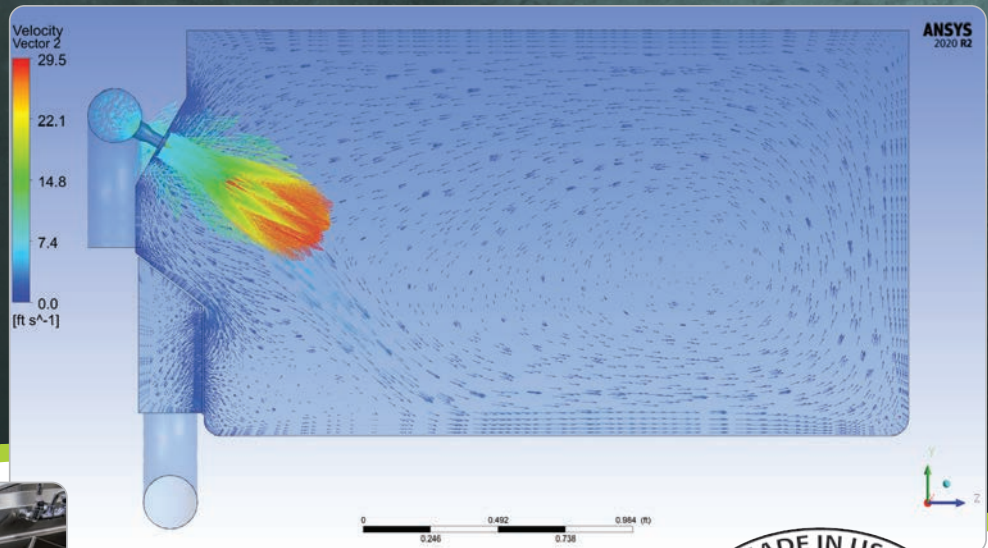
Vortex Wash Jet System



Save time and get more done



Vortex Control Panel



Vortex Wash System

- **Completely customizable** with multiple tank sizes and accessories
- **Factory authorized startup** for a smooth transition
- **3,000 watt heater** with over-temp protection
- **Stainless steel construction** with 14-gauge stainless tanks and drain boards for action ready results
- **Deep and high-backed backsplash** with twist handle drains for simple operation with adjustable bullet feet for set up and leveling anywhere
- **Rear discharge and removable strainer plates** for end of day/shift clean-up
- **One fully enclosed 3 Hp wash pump** motor with permanently sealed bearings for maximum power
- **Motor overload protection** with manual reset and low water protection for pump motor to ensure best results and longer life of machine
- **1 year parts and labor** on pumps and control panel

Start / Stop

Change Water Notification – wash & sanitizer sinks need to be drained

Overheat Notification – drain wash sink and fill to reset

Power – on/off

Vortex

Wash System

STANDARD FEATURES

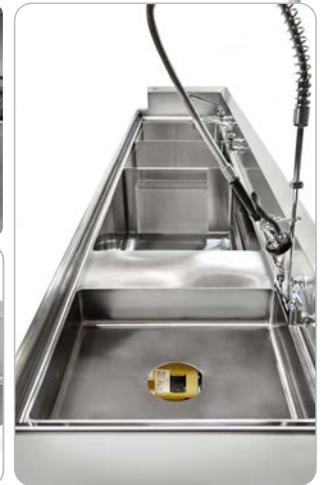
- Factory authorized startup
- Type 304 polished stainless steel construction
- 14 gauge stainless tanks and drain boards
- 11" high x 2-1/2" deep back splash
- Twist handle drains
- Stainless steel legs and cross rails
- Stainless steel adjustable bullet feet
- Stainless steel pump and impeller
- Rear discharge
- Removable strainer plates
- One 3 Hp fully enclosed wash pump motor with permanently sealed bearings
- Motor overload protection, manual reset
- Low water protection for wash pump motor
- 3,000 watt wash tank heater
- 1 year parts and labor on pumps and control panel



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ 480/60/3 electrical
- ☐ Utensil basket
- ☐ Folding wash tank cover
- ☐ Rinse tank cover
- ☐ Sanitize tank cover
- ☐ Sheet pan racking system
- ☐ Pot and pan overhead shelf with hooks
- ☐ Table mounted over shelf
- ☐ 1/2" pre-rinse sprayer
- ☐ 3/4" fill faucet
- ☐ Direction from soiled to clean end (select one)
 - ☐ Left to right
 - ☐ Right to left



SPECIFIER STATEMENT

Specified unit will be Bi-Line Vortex Wash System. Features (1) 3 Hp wash pump motor, taskmaster control system, stainless steel pump and impeller.

Champion®

The Dishwashing Machine Specialists

Project _____
Item No. _____
Quantity _____

STANDARD FEATURES

- **Exhaust Air Energy Recovery** – reuses waste energy to preheat incoming water
- **Perpetual Rack Advance System**, with intuitive jam alert, and drive protection
- **Proportional Rinse**, delivering unmatched total ware coverage, utilizing digital pattern cloning, stainless steel nozzles
- 209 racks per hour
- 100 GPH with energy sentinel (idle pump shut-off)
- **Prodigy Series HMI Display**, intuitive condition alerts, with user friendly cleaning and operation visual guidance, multi-lingual, touch control
- **Proactive maintenance interface**, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- **Programmable Machine Dwell** with automatic rack alignment into the optimal wash zone
- **Automatic Drain Valve *Exclusive!***
- Single-piece hood design
- Single-piece stainless steel upper and lower wash arm manifolds
- Single-point electrical connection, machine and built-in booster heater
- 20" standard vertical clearance which accommodates 18" x 26" sheet pans
- Full 180° opening leak proof insulated hinged access doors
- Stainless steel heavy gauge construction including base, legs and feet
- Enclosure panels (front and sides)
- 2 HP pump motor, with stainless steel impeller
- Factory Authorized Start-up
- Vent fan control
- **ENERGY STAR® Qualified**
- **Made in America**



**Customers save \$1,500 per year
in energy cost on average when
compared to a standard machine!**

PRO SERIES

44PRO w/Heat Recovery Option (Electric)

High Temperature Rack Conveyor
Dishwashing Machine



Model 44 PRO shown with
vent cowl and damper option



Photo is for general visual representation
only. Please refer to specifications for the
latest detailed product information.

SPECIFIER STATEMENT

Specified unit will be Champion Model 44PRO w/Heat Recovery Option (Electric) waste air high temperature rack conveyor dishwashing machine. Features top mounted Prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, built-in 21 kW booster, progressive anti-jam drive system, energy sentinel (idle pump shut-off), 209 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

1 year parts and labor warranty.

Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979
www.championindustries.com

Champion®

The Dishwashing Machine Specialists

Project _____

Item No. _____

Quantity _____

STANDARD FEATURES

- **Factory authorized startup**
- **Ventless Heat Recovery**
- **HMI – Operator Touch Screen Interface**
- **On-Board Service Diagnostics**
- **Field Convertible – single to three, or three to single phase**
- **Sleep Programable - All internal heaters shut off after selected time is reached**
- **Door Interlock – locks door closed during cycle**
- Auto delime with delime notification
- Built-in booster configured to ensure 180° rinse
- Field convertible from straight to corner operation
- Dual NSF listed as both a dishwasher and potwasher
- Rinse Sentry – ensures 180°F final rinse
- Cycle counter
- Auto start – starts unit when hood is closed
- Single or dual point electrical connection
- High efficiency 2 HP pump
- Self draining pump
- Automatic tank fill
- Automatic drain valve – drains wash tank when power is off
- PRV (Mounted Pressure Reducing Valve)
- 4 selectable cycles
- 27" [686mm] extended clearance

DH-6000T

with Ventless Heat-Recovery and
Condensate Removal

*Ventless
Heat Recovery
Condensate
Removal*



DH-6000T WITH HEAT RECOVERY



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ **NEW** Built in detergent and rinse aid pumps
- ☐ Drain Water Tempering Kit (unmounted)
- ☐ Racks
 - ☐ Peg
 - ☐ Flat
- ☐ Corner operation splash baffle
- ☐ **NEW** Champion ION scale prevention system

SPECIFIER STATEMENT

Specified unit will be Champion model DH-6000T with Ventless Heat-Recovery and Condensate Removal, high temperature, high-hood type dishwashing machine. Features HMI controls, Rinse Sentry, Auto Start, up to 40 racks/hour, 0.73 US gals/rack [2.76 liters/rack, 0.61 imp. gals/rack].

1 year parts and labor warranty.

Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979

2674 N. Service Road
Jordan Station, Ontario, Canada L0R 1S0
Tel: 800/263-5798 Fax: 905/562-4618

www.ChampionIndustries.com

ClevelandTM



E-Source Miller
Paradigm Member

CONNECT . CARE . CHANGE[®]



E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

Tilt Skillets

the Workhorse of the Kitchen



*Timeless Quality,
Trusted for Life*

Think of the Possibilities

Why a Braising Pan?

You won't find a more versatile piece of equipment in any kitchen. Tilt Skillets, also known as Braising Pans can do it all, from grilling and braising meats to steaming vegetables and rice, simmering soups and sauces to frying chicken. You can cook almost any menu item in this one type of equipment, instead of needing, three, four or more different kinds of kitchen appliances.

What makes the Tilt Skillet special is its combination of large griddle surface and liquid capacity along with the easy to tilt pan body with a spring assisted vented cover. Tilt Skillets can perform the same functions as a stock pot, range, kettle, steamers and ovens.

Ideal for small and large volume cooking

Griddle cook foods such as bacon, eggs, hamburgers, chops and grilled cheese or use for backing up your existing griddle. You can simmer and boil soups, stocks and sauces or you can shallow frying chicken, fish and other meats. Plus the 9" deep pan prevents grease splatter. Steam vegetables and rice with perforated steamer inserts or braise large quantities of meats and much more.

Saves Time and Labor

Reduce cooking and preparation time in half or more by preparing one large batch instead of multiple smaller batches compared to range top cooking.

Saves Energy

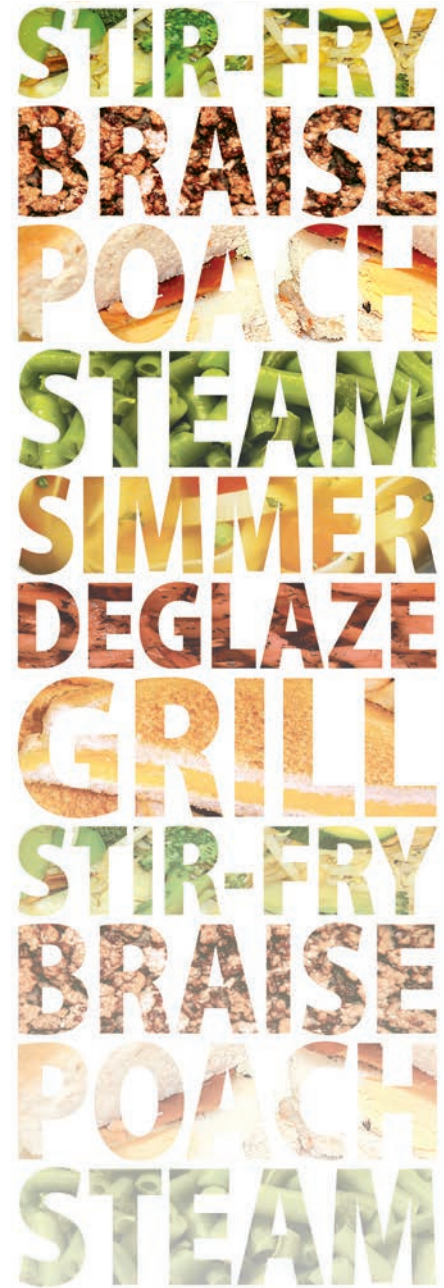
Solid state thermostat controls only use the proper amount of energy for each batch. More efficient than open burner ranges and preheats faster than most commercial cooking equipment.

Improves Worker Safety

The easy to use tilting pan design allows you to pour directly into serving and cafeteria pans, thus eliminating lifting heavy pots and pans.

Easy to Clean and Maintain

No lifting or transferring, no pots and pans to wash. The water faucet or spray hose accessories makes clean up faster and safer.



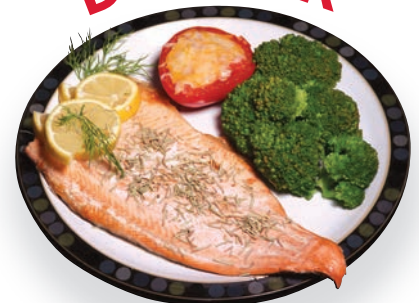
BREAKFAST



LUNCH



DINNER



Get Cooking with Cleveland



Griddle

The large cooking surface and precise solid state temperature control makes the Cleveland Braising Pan perfect for all your griddle requirements. Ideal for preparing grilled cheese sandwiches, pancakes, fritters, french toast or hamburgers.



Shallow Fry

Large batches of chicken, fish and assorted meats can be shallow fried. Grease spatter is minimized due to the 9" deep pan and grease is quickly and accurately removed via the large pouring lip or optional draw-off valve.



Steamer

Perforated steamer inserts allow for quick and easy steaming of vegetables and rice like a traditional pressureless convection steamer. In addition, you can poach, thaw or use the braising pan as a Bain Marie for holding and warming food.



Stock Pot

Simmer or rapid boil soups, stews, sauces and gravies with precise temperature control. The large pouring lip and smooth tilt action allows you to empty the Braising Pan quickly, easily and safely.

A Model to Suit Everyone's Needs



“T1” Power Pan™ Series

Cleveland's PowerPan series takes the Tilt Skillet design to a higher level in both performance and features. Now the most versatile piece of kitchen equipment is even better with exclusive features, superior performance and energy savings.

- 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- Liter and Gallon Markings
- Spring-assisted cover with adjustable vent.
- Anti-splash pouring lip.
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- Open base design for easy cleaning and maintenance.
- Splash proof controls and construction.
- Low 35" rim height for easy operation and cleaning.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F. Available with optional easyDial controls.



Optional easyDial
Controls & Core
Temperature Probe



Table Top Braising Pans

With the Cleveland Table-Top Tilt Skillet you can add a clean, compact, efficient and technically advanced one-step food preparation center of almost unlimited usefulness. It's the one piece of equipment that can make a big difference to the typical overworked kitchen.

Cleveland's Tilt Skillets give years of uncompromising energy efficiency and versatility.

- High efficiency heating system with even heat distribution via heating elements cast into aluminum, covering entire pan bottom.
- Stainless steel cooking surface is guaranteed against warping.
- Splash proof.
- Bead-blast textured cooking surface finish to reduce sticking.
- Adjustable, thermostat controlled temperature from 175°F to 425°F.
- Fast heat-up and recovery time.
- Balanced design permits easy tilting.
- All stainless steel construction for durability and easy cleaning.
- Lift-off cover with adjustable vent.
- Sanitary base mounting for table top installation.



“TR” Dura Pan™ Series

The DuraPan™ series offers the ultimate in value and features, maintaining Cleveland's high standards in performance and dependability.

- 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- Liter and Gallon Markings.
- Spring-assisted cover with adjustable vent.
- Anti-splash pouring lip.
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- Available in leg or modular base.
- Water-resistant recessed controls and power jack with splash-proof design prevent water damage from spillage or cleaning.
- Completely front-serviceable with pull-out "works in a drawer" componentry.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Optional sliding drain drawer with splash screen mounted on the left side.



Steam Chef® SST

Now With SteamSaver®

Exclusive Technology



Save Water,
Energy & Money



*Timeless Quality,
Trusted for Life*



The Steam Chef® SST with SteamSaver® Technology

An Innovative New Concept in Boilerless Convection Steamers

Cleveland continued to innovate and advance the commercial steam cooking market with the introduction of the Steam Chef® in 2003. The Steam Chef® was the first boilerless convection steamer on the market, combining its technologies in boilerless and generator style convection steam cookers.

Responding to today's energy conservation demands, Cleveland has redesigned the boilerless Steam Chef® in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared.

The Steam Chef® produces just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

How Does SteamSaver™ Technology Work?

To minimize energy and water use, The Steam Chef's® thermostatically designed cooking compartment automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

Benefits of the new Steam Chef® SST with SteamSaver™ Technology

Save Energy

- SteamSaver™ reduces energy use by over 50%.

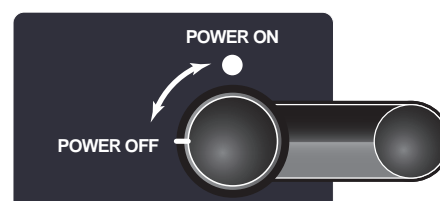
Save Water

- SteamSaver™ reduces water use by 30%.

Gas and Electric Models Energy Star Approved

- Qualify for energy rebate programs.

Clean, Safe and Easy to Use



The first Boilerless Cleveland Convection Steamer with Patented **Klean Shield®**

Klean Shield®

It's not a Convection Steamer if it doesn't have a Drain

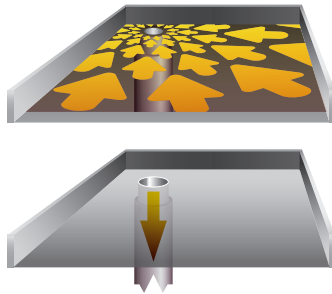
All true Convection Steamers have a drain. The drain not only prevents pressure from building up in the compartment, but it also enhances the heat transfer process and keeps the compartment cleaner. The condensing system allows hot condensate to be forced down the drain so fresh steam can transfer the heat into the food more efficiently.

Clean, Safe and Easy to Use

The Steam Chef's® patented **Klean Shield®** boilerless convection steam system functions the same as a traditional convection steamer with a generator.

During cooking **Klean Shield®** collects food waste and forces the waste down the drain and not back into the cooking compartment. This prevents the waste from contaminating the open water reservoir. Not only does this enhance the heat transfer process, but it also prevents flavor transfer.

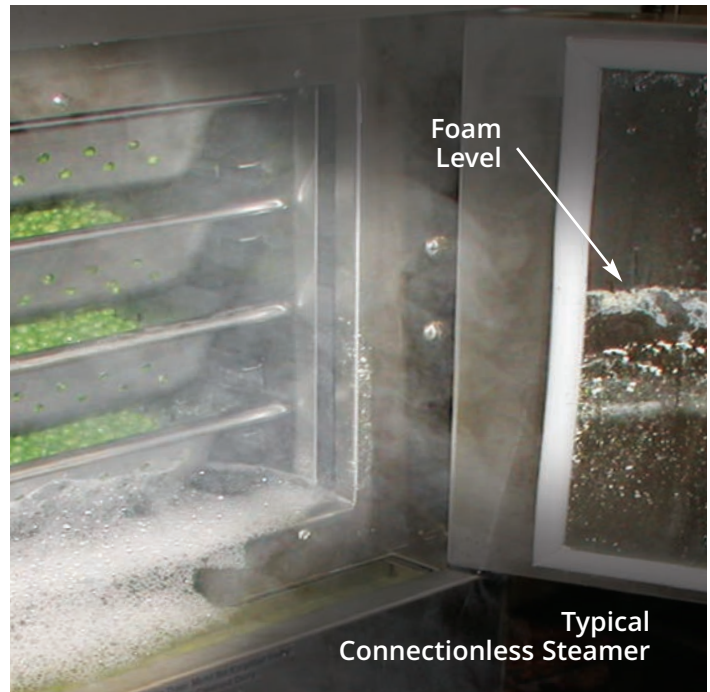
Klean Shield® keeps the compartment and water reservoir clean which makes it easy to maintain, eliminating the need to descale a separate generator.



Shown above is steam generated water from Steam Chef® with Klean Shield® (left) and typical connectionless steam water (right) after 3 loads of potatoes.



Klean Shield® also prevents cross contamination of shellfish allergens.



The Steam Chef's® patented **Klean Shield®** design eliminates foaming and contamination of the water reservoir commonly found in boilerless steamers.

Because of this development and the addition of automatic water level controls and free venting open drain, the Steam Chef® now performs like a traditional generator style convection steamer but without a boiler or generator.

ENERGY STAR® Approved Design*



Saves Energy & Water

The Steam Chef® is the first **ENERGY STAR®** approved Boilerless Cleveland Convection Steamer.

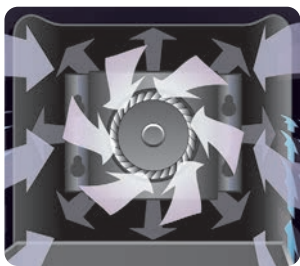
The Steam Chef® exceeds **ENERGY STAR®** requirements for cooking and idle efficiency with 72% cooking efficiency for heavy load potatoes.

The Steam Chef® is the first true boilerless convection steamer that meets **ENERGY STAR®** requirements and exceeds their cooking efficiency standards by 30%. It also has the lowest water use of all true convection steamers.

Great Advancements in Quality and Volume Cooking

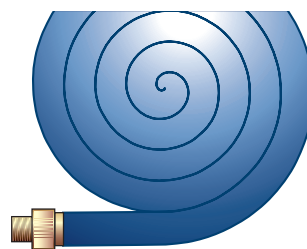
Aerodynamic Compartment Convection Design

- New convection baffle design improves temperature distribution and velocity for better heat transfer and cooking times.
- High-speed fan forced convection steam for faster heat-up and recovery.



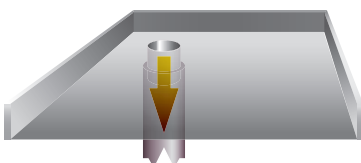
Automatic Water Fill Control*

- Automatic water fill and control eliminates the need to constantly monitor and refill water reservoir commonly in connectionless models.
- Ensures constant cooking without interruption.
- Easy garden hose connection for water line simplifies installation without expensive plumbing hardware.



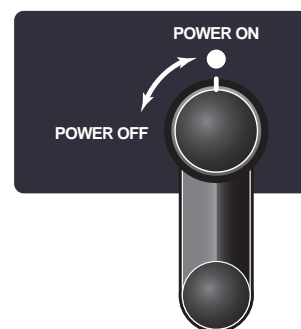
Simple, Reliable Automatic Drain Control System*

- Open drain line continuously vents condensate and contaminants down the drain during cooking. Increases heat transfer, decreases cooking times without expensive vacuum pumps..
- Exclusive safety overflow standpipe safely prevents hot water and condensate from spilling out of the cooking compartment.
- Automatic drain control via simple, reliable 1/2" ball valve with micro switch circuitry holds up even in the toughest kitchen environments.
- 1/2" ball valve style drain with microswitch circuitry for main power prevents expensive service calls.



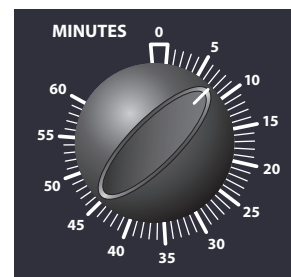
Automatic Preheat*

- Simple, automatic preheat upon start up brings compartment and water reservoir up to temperature and allows cooking within 10 minutes.



Easy to Operate

- Exclusive **SureCook** compartment controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking.
- No need to constantly check and monitor when the product is finished.
- Manual bypass switch for constant steaming.



Cool, Self Adjusting Door



- Durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear.
- Two piece compartment door with free floating inner door is self adjustable and prevents leaks.
- Reversible door gasket doubles the life of the gasket.

Warranty

- 3 years parts and labor door warranty.
- 1 year parts and labor gasket warranty.

Steam Jacketed Electric Kettles

The Kettle Professionals



*Timeless Quality,
Trusted for Life*

Stow Away your Stock Pots and Get Cooking with Steam



Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature

only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- Heats from all sides and has 3-4 times larger heat surface than stock pots.
- Gentle uniform cooking.
- Faster cooking times using high energy steam.
- Precision temperature controls from a simmer to a rolling boil.
- No hot spots.
- Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- Reduces food waste due to over cooking and burning.
- Reheat meals without over cooking.
- Simmer food all day without over cooking.
- Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- Tilting models make pouring safe.
- Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- Eliminates scrubbing of messy stock pots.
- Butterfly shaped pouring lip accurately pours product into containers for serving.



A Model to Suit

Available Models:

Model	Capacity	Kilowatts	
	U.S. gal./liters	Standard	High
Table Top			
KET-3-T	3/11	4.1	NA
KET-6-T	6/23	6.1	9.8
KET-12-T	12/45	9.8	12.3

Table Top with Gear Box for tilting Kettle

KET-6-TGB	6/23	6.1	9.8
KET-12-TGB	12/45	9.8	12.3

Twin Table Top (Capacities shown are per kettle)

TKET-3-T	3/11	8.3	NA
TKET-6-T	6/23	12.3	19.6
TKET-12-T	12/45	19.6	24.5

Floor Type - Lever Tilt

KET-20-T	20/80	12.3	
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Floor Type - Tilting

KEL-25-T	25/100	9.8	14.7
KEL-40-T	40/150	14.7	24.5
KEL-60-T	60/225	14.7	29.4
KEL-80-T	80/300	14.7	29.4
KEL-100-T	100/375	14.7	29.4

Floor Type - Stationary

KEL-25	25/100	9.8	14.7
KEL-30	30/110	12.3	19.6
KEL-40	40/150	14.7	24.5
KEL-60	60/225	14.7	29.4
KEL-80	80/300	14.7	29.4
KEL-100	100/375	14.7	29.4

Floor Type - Short Series - Stationary

KEL-40-SH	40/150	14.7	24.5
KEL-60-SH	60/225	14.7	29.4

Floor Type - Short Series - Tilting

KEL-40-TSH	40/150	14.7	24.5
KEL-60-TSH	60/225	14.7	29.4

Everyone's Needs

Common Options & Accessories:



Covers - Lift off

25 gal.	CL-25
40 gal.	CL-40
60 gal.	CL-60
80 gal.	CL-80
100 gal.	CL-100



Covers - Spring Assist

25 gal.	CHS-25
40 gal.	CHS-40
60 gal.	CHS-60
80 gal.	CHS-80
100 gal.	CHS-100



Pantry Faucets

single control valve	SPK
double control valve	DPK



Kettle filters c/w hose

single control valve	SKFK
double control valve	DKFK



Pre-Rinse Spray Head

c/w hose	PRSK
----------	------



Exclusive seal
will not dent,
prevents
leaking due to
heavy wear
and tear.

Tangent Draw-Off Valves

2"	TD-2
3"	TD-3



Tri-Basket Support Kits

25 gal.	TBS-25
40 gal.	TBS-40
60 gal.	TBS-60
80 gal.	TBS-80
100 gal.	TBS-100



Cooking Baskets

3 gal.	BS-3
6 gal.	BS-6
12 gal.	BS-12



Half Moon Food Strainer

25 gal.	FS-25
40 gal.	FS-40
60 gal.	FS-60
80 gal.	FS-80
100 gal.	FS-100



Pan Carrier

PCK



Switch Guard

SG

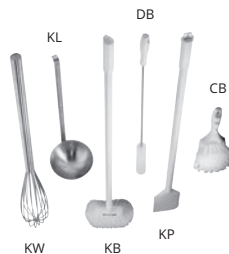


Measuring strips

25 gal.	MS-25
40 gal.	MS-40
60 gal.	MS-60
80 gal.	MS-80
100 gal.	MS-100

Gallon or Liter Markings

each mark	KM
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Accessory Kit

KAK

kettle whip	KW
kettle ladle	KL
kettle brush	KB
draw-off brush	DB
kettle paddle	KP
nylon brush	CB

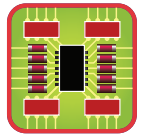
Correctional Package Options:

tamper resistant covers
lockable covers
control covers
pressure gauge guard
tangent draw-off protection

Our State of the Art Sets Us Apart

Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° variance, lets you simmer delicate foods with total confidence.



Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



Higher Pressure, Higher Performance

50 PSI steam jacket rating lets you cook faster at higher temperatures than most other kettles.



Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



NOTE: Not all Options and Accessories fit on to all kettles. For inquires and additional Options and Accessories, call 1-800-338-2204.

General Cooking Procedures

Preheat kettles for all products except milk and eggs.



Rice, white:

Add 2 cups water per 1 cup rice, or 5 cups water per 1 pound rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. For brown rice: after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.



Pasta, noodles, spaghetti, macaroni:

Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (1 pound dry pasta to 6 quarts water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking, cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.



Potatoes, dehydrated sliced:

5 pounds dehydrated yields approximately 20 pounds cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6 to simmer. Simmer potatoes 10–12 minutes after water boils. Drain.



Potatoes, cubed or small whole fresh:

Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.



Meat:

Brown meat on #10 temperature setting, stirring frequently; internal temperature of meat should reach at least 160–170°F. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 10 pounds meat to brown. Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.



Sauces/soups, canned or frozen and thawed:

Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 160–170°F.

CONVO[®]THERM



E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

maxx pro. high definition.



The new generation of
Convotherm combi ovens.



* hood may not look exactly as shown

Advancing Your Ambitions

The best choice you can make.

We've developed a world class combi oven league where there is only one standard to be applied: to meet the high demands of all users and meet the challenges of their everyday work routines.



Convotherm maxx pro

– The newest combi oven redefined.

In the Convotherm maxx pro, everything is just right: High quality materials employed with excellent workmanship. Innovations that really make sense. Optimized functions in both hardware and software as well as forward-looking digitalization – with technical intelligence, yet exceptionally easy to operate.

Well thought-out processes for the best cooking and baking results. And last but not least, end-to-end energy and resource efficiency and unparalleled easy servicing – for sustainably cost-effective operating costs over the entire service life of the appliance.

The Convotherm maxx pro. The next generation of combi oven.

The Convotherm maxx pro is more than the sum of its parts. It embodies a unique overall concept from A to Z – for perfect results, efficiency, sustainability, and low operating costs. Exactly what you, as a professional, expect from a premium combi oven.



Disappearing Door Option

- ▶ **Multiple variants**
Injection & boiler, electric & gas.
- ▶ **10" TFT Hi-Res glass touch display**
Brilliant resolution, intuitive operation.
- ▶ **Disappearing Door**
For more space and operating safety.
- ▶ **Natural Smart Climate™**
Perfect oven cavity climate thanks to the ACS+ closed system.
- ▶ **LED lighting**
Optimal lighting in the entire cooking chamber.
- ▶ **Triple glass door**
Energy efficient and safe.
- ▶ **2-stage door with slam function**
No manual latching required.
- ▶ **Hygienic handles**
Antibacterial coating.
- ▶ **4 Management Functions**
For optimal efficiency and environmental friendliness.
- ▶ **Press&Go**
Automatic cooking and independent shelf timers.
- ▶ **Connectivity**
Network access via WiFi and LAN for versatile data management.
- ▶ **ConvoSmoke**
Hot and cold smoke integrated into the cooking profile.



Touchscreen display: The 10" TFT Hi-Res glass touch display delivers brilliant images even at greater distances. Its scroll function and picto-grams make operation as easy and intuitive as using a smartphone.



LED lighting: The powerful and long-lasting LED light strip is integrated into the appliance door to provide optimal interior lighting.



HygieniCare: The hygienic handles, made of antibacterial and antimicrobial plastics, reduce the multiplication of micro-organisms over the entire life of the appliance.



Additional shelf: Whether the 6.10 or 10.10 – the Convotherm maxx pro offers you greater maximum capacity due to an additional shelf. Greater efficiency and more speed, thanks to the oven capacity being used to its optimum.

Door slam function: No need to fumble about with the handle when closing the appliance door. Simply slam the door shut forcefully – just as you would expect a professional appliance should work.



Energy efficient triple glazing: The robust triple glazing minimizes heat losses – for lower energy consumption as well as a high level of safety and environmental friendliness.



ConvoSmoke: Now with new 'Hot Smoke' for fast and effective hot smoking that can be integrated into any desired cooking profile.



Moisture on demand: HumidityPro

In addition to automatic moisture control, you can also specify the moisture level manually in combi-steam cooking already as of 30 °C using the 5 levels provided by the HumidityPro feature. Obtain the most succulent cooking results, customized for perfection. Also ideal for holding food. Easily adjustable in five levels, no percent values need to be entered.



Quick moisture removal: Crisp&Tasty

The Convotherm maxx pro delivers top results for all foods requiring a crispy finish, using the finely adjustable, 5-level Crisp&Tasty feature. The active removal of steam and the simultaneous introduction of fresh air dehumidify the cooking chamber in no time. Afterwards, the food attains an appetizing crispness by means of pure hot air. The five moisture removal levels can be selected manually or programmed.

Convotherm Climate Management at a glance:

- ▶ **Natural Smart Climate™:** Automatically creates the right climate for every type of food and baked good
- ▶ **Optimal energy efficiency:** Improved by about 10% compared to the previous model*
- ▶ **HumidityPro:** 5-level custom moisture control
- ▶ **Crisp&Tasty:** 5-level quick moisture removal and purely hot air for crispy results
- ▶ **ecoCooking:** Can be switched on at 30 °C, ideal for foods with long cooking times
- ▶ **Delta-T cooking:** Gentle cooking in the low-temperature or sous-vide range – even overnight

* As measured on the Convotherm maxx pro 10.10 ES in convection mode.



Convotherm Quality Management at a glance:

- ▶ **AirFlow Management:** Precise and flexible air control for perfect baking results
- ▶ **BakePro:** Traditional, 5-level baking function for all baked goods
- ▶ **Crisp&Tasty:** Perfect and long-lasting crispy results
- ▶ **Variable fan speed:** With 5 levels as well as off to ensure top results
- ▶ **ConvoSmoke:** Optional function for hot and cold smoking, integrable in the cooking profiles
- ▶ **ConvoServe:** Integrated production concept including accessories for banqueting, buffets and catering



Delfield®



E-Source Miller
Paradigm Member

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E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

Delfield®

DELFIELD SERVING SOLUTIONS



FlexiWell – Flexible, Multi-function

- Convertible **hot**, **cold**, or **freeze** functions – at the flip of a switch
- Individually controlled wells – simple to use controls
- Flush mount pans – hot and cold
- Dry wells – no water required
- Reduced countertop surface temperatures
- Available in 1-6 well configurations
- Available in EcoMark or Shelley counters, and as Drop-ins
- 2-year parts & labor warranty



Delfield®

DELFIELD SERVING SOLUTIONS



FlexiTop – Flexible, Multi-function

- Convertible **hot** or **cold (frost)** functions – at the flip of a switch
- Two Tiers, Individually controlled – simple to use controls
- Sized to hold 18 x 26 sheet pans – up to 3 per tier (up to 6 sheet pans)
- Available in EcoMark or Shelley counters, and as Drop-ins
- 2-year parts & labor warranty



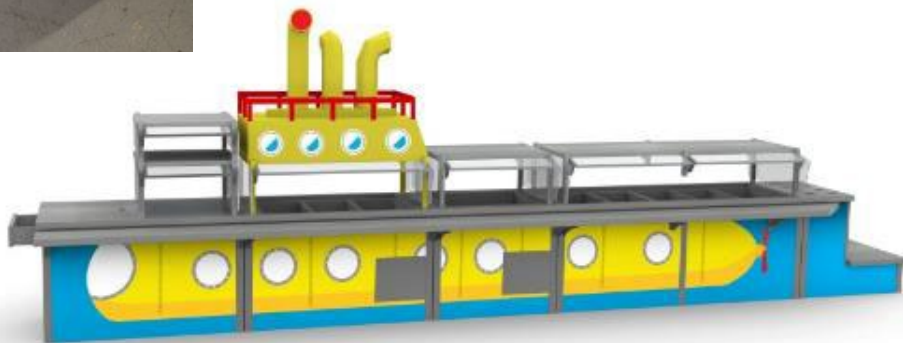
Delfield®

SHELLESTEEL SERVING LINES



Delfield®

SHELLESTEEL SERVING LINES





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E-Control Systems, Inc.



Temperature Monitoring at Your Fingertips!

WE'RE THERE
**SAFEGUARDING
YOUR PRODUCTS**
WHEN YOU ARE NOT!



Food Service



Healthcare



Life Science

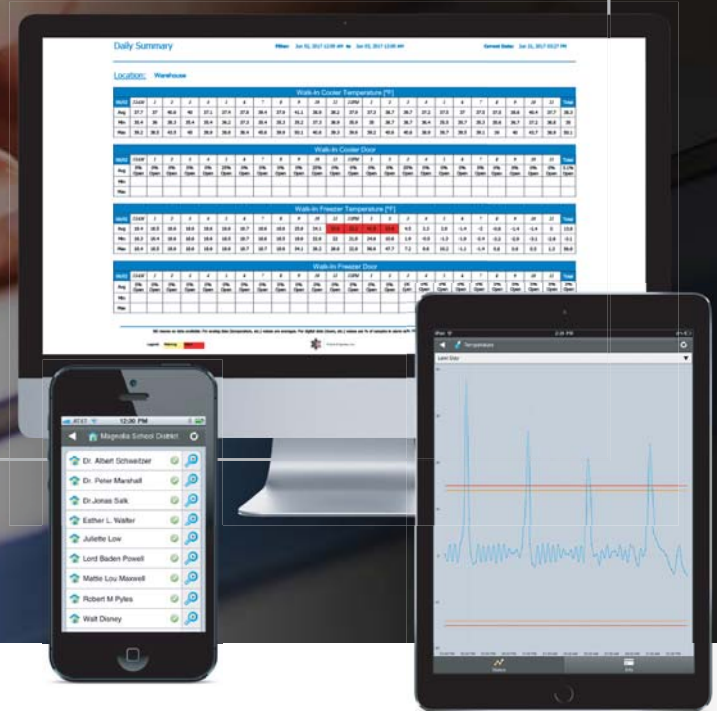
Why ECS?



STOP LIVING IN THE STONE AGE!

- Illegible
- Inaccurate
- Cumbersome
- Labor Intensive
- Risk of Food Loss
- Eliminate Paper Forms

GO PAPERLESS WITH E-CONTROL SYSTEMS



E-Control Systems, Inc. was founded in 1998 and is a privately held corporation headquartered in Sherman Oaks, California. With Over 5,000 Installs throughout the country, E-Control Systems is the industry leader in wireless temperature monitoring solutions.

Inspired by a growing need for more sophisticated monitoring of temperature and other critical points, E-Control Systems, Inc. has evolved into a full-service industrial and commercial application monitoring solution provider. E-Control Systems' technical innovations have been driven by the desire to meet the ever-changing market needs and increasing regulatory requirements related to monitoring of food, drugs, manufacturing processes and controls (including HACCP, The Joint Commission, AABB, GLP/GMP, FCC, and FDA).

BENEFITS OF ECS

- Wireless 24/7 monitoring
- Alarm Notifications
- Eliminates cumbersome manual daily logging
- Eliminates room for error
- Corrective Actions can be taken on the spot
- Asset Management
- Preventative Maintenance
- Accountability
- View system 24/7 from anywhere via computer, smart-device, or tablet
- Dozens of reports available, including Daily Summary and a unique Executive Summary

INTELLISENSOR™ HARDWARE

- NEMA Rated Enclosure Perfect for Locations that are Washed Down
- IntelliSensor™ With Multiple Inputs
- Low Profile
- Easy Installation – Up and Running Within Minutes
- Data Loggers Capable of Storing 45 Days-worth of Data
- Screw-less Accessibility for Easy Maintenance

FUSIONLIVE™ SOFTWARE

- Web-Based Hosting Solution
- Intuitive User Interface
- Interactive Floor Plan Feature
- Over 20 Reports Available
- Asset Management/Preventative Maintenance
- Full Feature API Integration Available



Available in both ZigBee® and Wi-Fi.



INTELLISENSOR™



ECS CLOUD

- Secure, Private Cloud
- Server Redundancy
- Automatic Backups, makes sure that data is never lost

With E-Control Systems' hosted solution in the cloud, all of your data is stored securely in the cloud and available for you to view 24/7 from any computer, smart phone, or tablet. Besides being able to view your operation from anywhere, at any time, some of the benefits of our hosted solution in the cloud include: (1) Never having to worry about costly server space, or if your server goes down; (2) E-Control Systems can act as an extra set of eyes, should a problem arise; (3) No need to ever upgrade software.

ECS Cloud-based storage helps you store your critical data securely. Data is stored in our secure private cloud with server redundancy and automated system backups, making sure that your valuable data is never lost. Besides never having to worry about losing data due to a system failure, with our secure cloud, your IT resources are not impacted.



The Signature of Quality®



E-Source Miller
Paradigm Member

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THE VISION SERIES



A FRESH SPIN
ON PROVEN QUALITY





The Signature of Quality®

FEDERAL INDUSTRIES

A Standex Company

215 Federal Avenue
Belleville, WI 53508-9201

Phone: 800-356-4206

Fax: 608-424-3234

Email: Geninfo@Federalind.com

Website: Federalind.com



SUPERIOR CRAFTSMANSHIP

Engineered to Inspire

The Vision Series, Federal Industries' newest line of European-inspired fresh food display cases, sets a bold new precedent in food merchandising. Thoughtfully crafted with an expanded viewing experience and clean, minimalist styling to dramatically elevate the appeal of your merchandise.



MEETS MODERN DESIGN

Create a seamless transition to your space and décor with a full-range of customizations and accessories: Optional glass ends to maximize engagement, curved or straight end profiles, enhanced lighting, shelving, and finishes.

Models are engineered to suit your specific product requirements, be it a refrigerated, non-refrigerated, or heated display solution. Our rigorous testing ensures superior reliability, hassle-free maintenance, and promises to keep the **vision** for your venue in clear sight.

Product Range

Choose from two profile options. Each is available with either glass or solid end panels for a custom design crafted for your space.

Available in heated, refrigerated, and non-refrigerated specifications for unrivaled preservation of your fresh food merchandise.



Straight Profile
with Glass End



Straight Profile
with Solid End



Curved Profile
with Glass End



Curved Profile
with Solid End

Presentation

Expanded View

Dramatically enhanced visibility from the front and side perspectives allows for more engagement, more appeal, and increased return on investment.

Display Lighting

Additional LED shelf lighting option provides more impactful merchandising, better visibility, and shows off the intricate details of your products.



Signature Design

Elevate your decor and bring your venue to life with a variety of custom finish options. Cases can be optionally fitted with rear hinged or sliding doors, security covers, and casters*.

Better Accessibility

Features like a lowered bottom deck and custom shelf placement enhance customer engagement and boost product sales.

**See individual cases for available options*

FIERO



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RPM TRADITIONAL SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

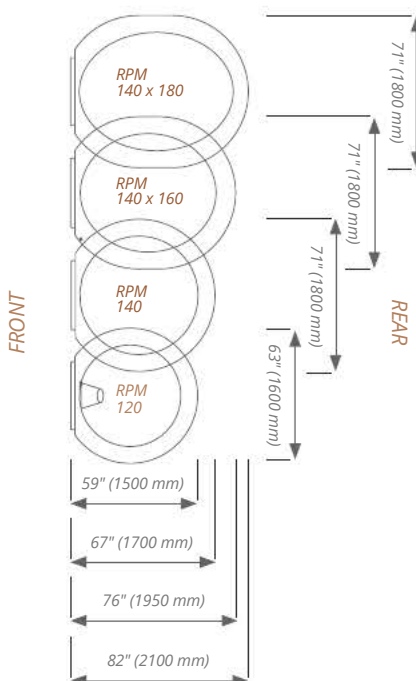


Standard Pavesi
RPM Traditional
140 x 180

FEATURES

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. More information can be found online at www.fierogroup.com.

SIZING



MONOBLOCK FLOOR

The world's only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

AVAILABLE IN



WOOD



GAS



WOOD/GAS

SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
RPM 120	48"	23" x 11"	47"	6 - 7	30 min.	64"	62"	8"	2,420 lbs
RPM 140	56"			9 - 11	45 min.	72"	68"		2,750 lbs
RPM 140 X 160	56" x 64"			11 - 13	60 min.		78"		3,080 lbs
RPM 140 X 180	56" x 72"			13 - 15	75 min.		84"		3,410 lbs

PRICING

Please call 844-683-6462 or contact info@fierogroup.com for pricing

*TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES. CONTACT US FOR PRICING.

WARRANTY INFORMATION

10 year limited warranty on internal refractory parts, 1-year limited warranty on electrical, gas and other components. See warranty document for details.

ON-SITE INSTALLATION

ON-SITE
INSTALLATION
AVAILABLE*

FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: UL 2162-ULC/ORD C2162,
ANSI Z83.11-CSA 1.8, & NSF-4 for
Commercial Wood Fired and
Gas Fired Cooking Equipment





BISTRO TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

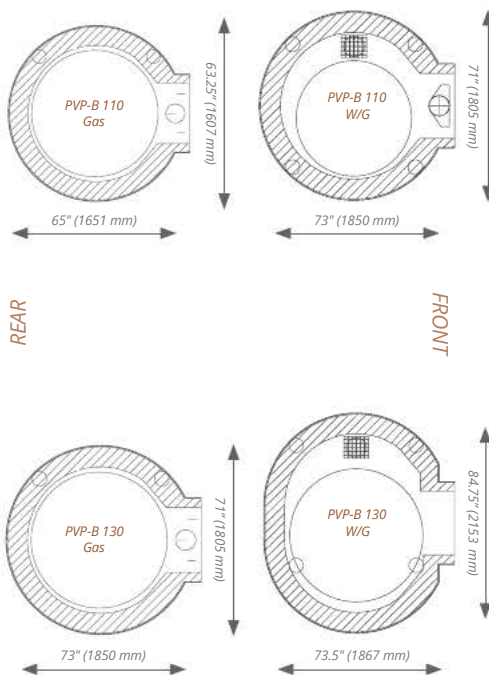


Standard Pavesi
Bistro Twister 110

FEATURES

Pavesi Bistro Twister Ovens meld classical and cutting-edge culinary techniques into one exceptional oven with a rotating, refractory oven floor. Wood fuel is combusted within the oven hearth, to the side of the rotating floor. A steel ash catch allows wood to burn and drop into a fire-proof container placed on the floor underneath the oven. A state-of-the-art gas burner electronically reads the oven floor temperature to maintain the desired baking heat. Pavesi is a pioneer in high-performance refractory materials. More information can be found online at www.fierogroup.com.

SIZING



MONOBLOCK FLOOR

The world's only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

AVAILABLE IN



Approved by
the Association
of Neapolitan
Pizzaiuoli of
America



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
PVP-B 110 Gas	43.25"	24.5" x 9.25"	43.25"	8 - 10	45 min.	63.25"	65"	8"	2,200 lbs
PVP-B 110 W/G	44"	24.5" x 9.25"	43.25"	8 - 10	45 min.	71"	73"	8"	3,130 lbs
PVP-B 130 Gas	51"	24.5" x 9.25"	51"	10 - 12	45 min.	71"	73"	8"	3,230 lbs
PVP-B 130 W/G	51"	24.5" x 9.25"	51"	10 - 12	60 min.	84.75"	73.5"	8"	3,638 lbs

PRICING

FOB 10509, NY

Please call 844-683-6462 or
contact info@fierogroup.com for pricing

* TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR
ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES.
CONTACT US FOR PRICING.

WARRANTY INFORMATION

10 year limited warranty on
internal refractory parts, 1-year
limited warranty on electrical,
gas and other components. See
warranty document for details.

ON-SITE INSTALLATION

ON-SITE
INSTALLATION
AVAILABLE*

FOR LOCATIONS WHERE PRE-BUILT
OVENS CANNOT FIT THROUGH
ACCESS DOORWAYS

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Falamos Português)

Listed to: UL 2162-ULC/ORD C2162,
ANSI Z83.11-CSA 1.8, & NSF-4 for
Commercial Wood Fired and
Gas Fired Cooking Equipment



DOC#: PAVBISTWISTERSERIES-0326-19

REVISED SPRING 2019. As products continue to improve, spec sheets may change without
notice. Please call Fiero Forni for the latest specification sheet and for further details.

MADE IN ITALY



ACUNTO ANGOLARE SERIES

SERIES: ACUNTO NAPOLI OVENS



THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.



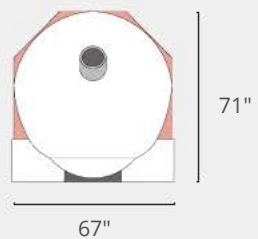
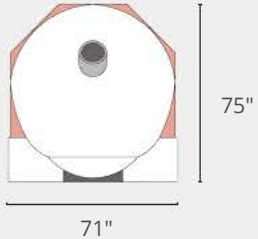
FEATURES

The Acunto Angolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.fierogroup.com.



Acunto Angolare 130 Model, shipped from Acunto factory

GAA 120 PLAN ELEVATION	GAA 130 PLAN ELEVATION
	

Custom-tiled Acunto Angolare 130



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAA 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	71"	10"	5,510 lbs
GAA 130	51"	8.75" x 20"	6 - 7	↓	71"	75"	↓	6,175 lbs

OVEN PRICING

Please call 844-683-6462 or contact info@fierogroup.com for pricing

GAS OPTION AVAILABLE UPON SPECIAL ORDER REQUEST

CUSTOM TILE AVAILABLE

- IMPORTED ITALIAN-MADE TILE
- INCLUDES 3 PRE-VIS RENDERINGS
- DEDICATED DESIGNER FOR YOUR OVEN

WHAT IS INCLUDED

EACH ACUNTO IS FACTORY-CURED IMMEDIATELY BEFORE SHIPPING
INCLUDES CARRARA MARBLE COUNTERTOPS

FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español, Falamos Português)

Ovens Listed to: UL 2162, NSF-4
Commercial Wood-Fired
Baking Ovens - Refractory Type;
File#: MH48941



GARLAND®



E-Source Miller
Paradigm Member

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3680 W. Royal Lane, Suite 155
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214-614-0215

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XHP Broiler

High Performance, Efficiency, Energy Savings & Durability



Bring Your Passion to the Surface

What is an **XHP** Broiler?

XHP - Extra High Performance is a Garland 36" Heavy-Duty counter broiler using patented, award winning Synergy technology.

The XHP Broiler™ is revolutionizing the industry through high power but low-energy consumption.

It enables you to prepare food (meat, fish or vegetables) faster **using as much as 50% less gas than a standard Charbroiler.**



How does the **XHP** Broiler work?

Patented gas burner system, where air mixes with the gas, delivers focused and exceptionally high heat using a natural ceramic heat bed.

- **Results in significant energy savings**
- **No grease tray, just vacuum up the ash when the broiler is cool**

Water vapor that's naturally released from the fat and oils during cooking is also absorbed back into the food.

Burner system reduces cross flavoring of food so your vegetables won't taste of meat or fish.

Cool air circulates around the grill to produce temperate surfaces, protecting the operator from high heat.



XHP is part of the existing Garland Heavy Duty Counter Series

What you can expect to get when buying an **XHP** Broiler?

- 3 **Cooks food to a Higher Quality**
- 3 **Energy Savings - Save on your energy bills**
- 3 **Easy to Clean**
- 3 **Safe and Easy to Operate**



Why you need an **XHP** Broiler?



Cooks Food to a Higher Quality

Because of the way the XHP Broiler™ atomizes fat, natural oils are returned to the food, providing continual self-basting.

Less moisture lost in the cooking process, giving you more succulent food and boasting 50% less shrinkage than a standard Charbroiler.

The XHP Broiler™ gently smokes the food giving it incredible flavour and clear sear marks.

Cooks food to a Higher Quality which will lead to Higher Customer Satisfaction.

Unsurpassed Energy Savings

XHP Broiler™ has patented award-winning technology designed around its gas burner system.

51.3% cooking energy efficiency making the XHP the most efficient charbroiler in the market today.

Simple to Operate

Just turn the burner on with a simple flick of a switch while an LED lets you know there is power.

Use the knob to adjust to the desired temperature.

Safety is Paramount

The XHP Broiler™ is a **safe unit to operate**. Clever air-cooled panels ensure the side panels remain cool to touch when in use.

XHP offers a constant restrained non-flame based heat which helps reduce flare-ups.

XHP comes with flame failure. If no flame is detected, the gas supply is automatically shut off.



It Will Pay for Itself

Use our **cost savings calculator** to see how much you can save cooking with an XHP:
www.garland-group.com

No Fat Means No Grease Tray

Because all the fat is atomized, there is **no need for a grease tray or tray to clean** and best of all, it creates succulent food.

Save time and money and be environmentally responsible at the same time. There is no risk of grease getting into your drains or onto other areas of your kitchen.

Easy to Clean

With an XHP Broiler™ the fat is atomized on ceramic base plates. This feature makes cleaning amazingly easy.

You can leave the unit until it's cold, then **simply vacuum out the dust that's left.**

Easy on your hood and ventilation System

XHP Broiler™ reduces the amount of grease that passes through the ventilation system, so they require less cleaning.





Included Accessories

- 2 in 1 Cleaning brush/grate scraper
- Ignitor cleaning roll



Equipment Stand

Install it directly on the counter, on a Garland stand or a refrigeration base.

Garland **XHP** Broiler Specifications

Broiler Model: Available in 36"

- Stainless steel construction for all outer panels and burner box
- Heavy duty removable cast iron grates
- Slow cook shelf
- Each burner has complete flame failure protection
- Two burners energy efficient - Each burner is rated 27,000 BTU's

- Easy to operate. Each burner is independently controlled, with a power switch to turn the flame on/off and a knob to adjust height of the flame
- Each unit supplied with gas appliance regulator
- 6ft power cord with NEMA 5-15P plug
- Garland stainless steel stand available

Model #	Overall Dimensions: In. (mm)			No. of Burners	Total BTU		Cook Surface: In. (mm)	
	Width	Depth	Height		Natural	Propane	Width	Depth
GTXHP36	34.5 (876)	32.53 (826)	20.65 (525)	2	54,000	54,000	30.72 (780)	21.69 (551)

Please contact your Garland representative for any further information about the XHP Broiler™

For more information about Garland products visit www.garland-group.com



GARLAND®

A Welbilt Brand

XPress Grill

Completely Redesigned
Next Generation in
Two-Sided Cooking



Garland XPress Grill

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. The precise temperature controls ensure food is cooked to the appropriate core temperature ensuring operators achieve consistent quality and food safety. Plus, rapid recovery and rapid pre-heat features save energy by allowing the griddle to cool between peak periods.



Smart dual-surface grills which save money, time and space while improving quality.



FLEXIBILITY

- Available in a 12" one platen; 24" one or two platen; 36" one, two or three platen
- 2" cook height -- increased from .65"
- Supports fast, casual menu and capacity needs
- Multi-stage cooking that provides ability to program extra steps within the same recipe, as many as you need, up to 10
 - Program Stage 1 for a time and gap for cooking and then program Stage 2 to release to a larger gap to finish the cooking
 - Or add a Stage for melting cheese, turning chicken/hot dogs or adding seasoning



EASE OF USE

- EasyTouch® screen design is simple and intuitive with Press and Go interface
- USB interface -- update menus
- Common approach with Welbilt product

EASE OF CLEANING

- Single shaft platen lift assembly
- Angled backsplash and easy access from each side



TEMPERATURE CONTROL

- Advanced temperature control, smart anticipation versus on-off
- Eliminated temperature overshoot and undershoot
- Temperature uniformity with five independently controlled heat zones -- three on plate and two on platen
- Each lane can now be set to a different temperature
- Menu flexibility, e.g., all-day breakfast

ENERGY SAVINGS

- Based on a recent competitive side-by-side test, the new Garland Xpress Grill reduces energy by approximately 24%
- Lanes can be turned Off when not required
- Annual savings of equipment and HVAC -- providing comfort in the kitchen

RELIABILITY

- Strong chassis design and longer life components
- Lower life cycle costs and accurate gap control
- 2-year parts and labor warranty

EASY TO SERVICE

- User interface provides advanced diagnostics and error logging -- increased first-time fix
- Voltage sensing and power management-- all electrical parts are standardized



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Hamilton Beach
COMMERCIAL

CPM800
8 Quart / 8 Liter
Stand Mixer



Versatile
Multipurpose Use

Small enough for the countertop, yet robust enough to handle any mixing job

8 quart (8 liter) stainless steel bowl has capacity for 16 cups (2 kg) of flour or 15 dozen cookies

Heavy-duty stainless steel beater, dough hook, wire whisk & bowl with 2 handles

Variable 7 speed dial + pulse

NSF approved

2 year commercial warranty



BPA-Free Plastic Bowl Guard
Included with 230V;
sold separately with 120V



For more Good Thinking® visit www.hamiltonbeachcommercial.com

Versatile
Multipurpose
Use



Whip



Knead



Mix



Beat



Tilt-Back Head

Makes it easy to add ingredients, scrape sides, change attachments, and remove the bowl

All-Metal Gears

Engineered for long-lasting performance

8 Quart/8 Liter Stainless Steel Bowl

Equipped with 2 handles to let you securely carry heavy contents



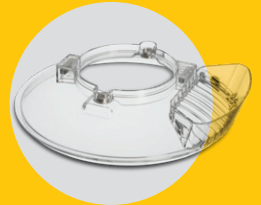
Heavy-Duty Attachments

Stainless steel dough hook, beater & wire whisk with splash shields to keep ingredients away from hub area

Hamilton Beach
COMMERCIAL



Die-Cast Aluminum Body
Smooth, sleek surface easily wipes clean



BPA-Free Plastic Bowl Guard

Included with 230V; sold separately with 120V

Variable 7 Speed Dial + Pulse

Allows for speed changes while mixing

Capacitive Stop/Start Buttons

Easily respond to touch for ease of use and offer exceptional durability and water resistance

5 Rubber Feet

Strategically placed for optimum stability

CPM800 SERIES PLANETARY STAND MIXER

SPECIFICATIONS:



Standard: unit comes with base, 8 quart / 8 liter stainless steel bowl with handles, dough hook, flat beater, and wire whisk with splash shields

Controls: Capacitive start/stop buttons and rotary 7 speed dial plus pulse

Weight: 35 lbs / 15 kg (shipping)

Warranty: 2 year parts & labor

CPM800 (120V)

120V~, 60 Hz, 800W / 7A



CPM800-CE/-UK (230V)

220-240V~, 50-60 Hz, 1500W, IPX2



Hamilton Beach®
C O M M E R C I A L

HBH650 Series Tempest® High-Performance Blender

Performance
& Durability



Loaded With The Features You Need

Wave Action® System for Smooth Results
with No Ice Chunks

2 Speeds, Jump Cycle, Pulse Button, and
Timer for Precision Blending

Powerful 3 Hp Motor Satisfies the
Demands of the Busiest Bars

All-Metal Drive Coupling and Stainless
Steel Blades

Stackable 64 oz. / 1.8 L Container



For more Good Thinking® visit www.commercial.hamiltonbeach.com

KOLPAK®



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Walk-in Coolers & Freezers

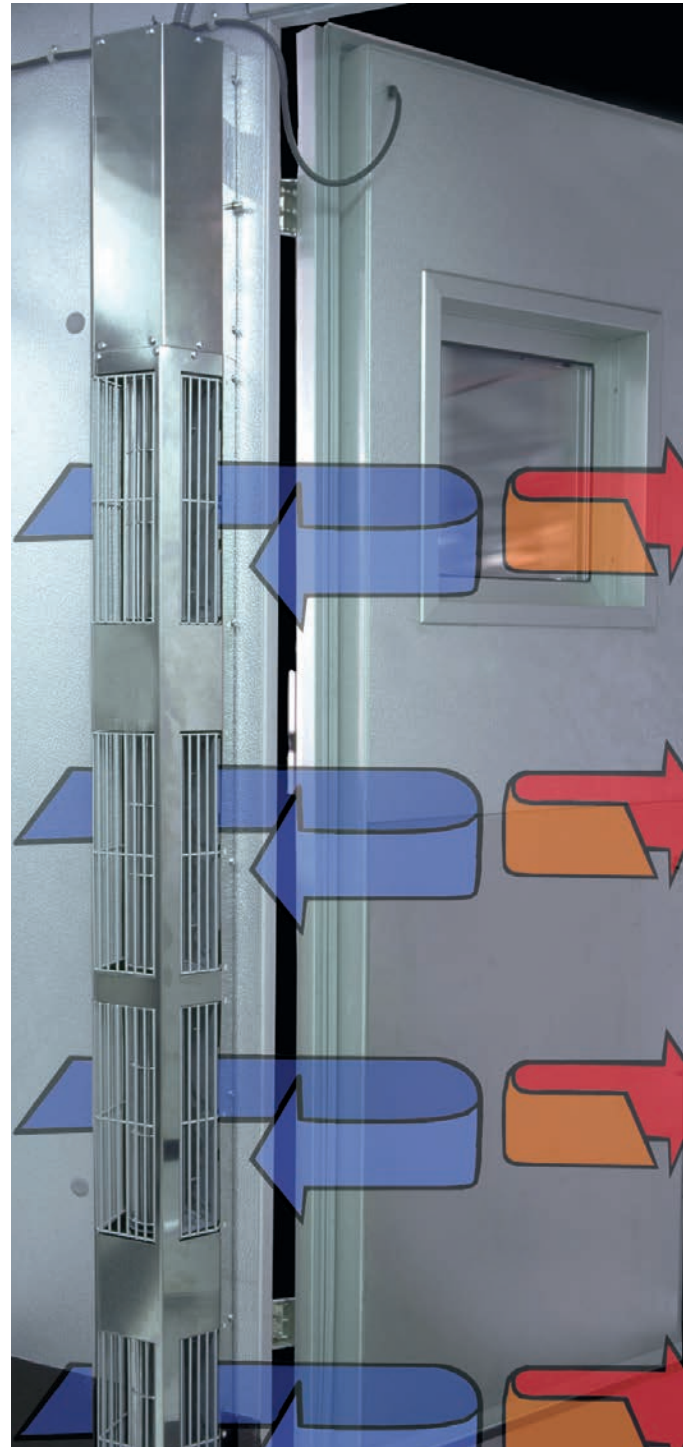
Foodservice • Refrigerated Warehouse • Refrigeration Systems



Kolpak Air Shield

Keep the cool air where it belongs and eliminate the hassles of strip curtains.

Designed to mount vertically, adjacent to the walk-in door on the interior wall surface, the Air Shield features an innovative **hands free** air delivery system that channels a barrier of refrigerated air which flows horizontally across the interior side of the door opening. The Air Shield is automatically activated when the door is opened and shuts off when the door closes significantly reducing the amount of warm air infiltration into the refrigerated space (keeps the cold air in and the warm air out). Available for coolers and freezers.



UP TO 20% MORE ENERGY EFFICIENT

Lincoln®



E-Source Miller
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Ventless Countertop Impinger® Solutions

Digital Countertop Impinger® Electric Conveyor Oven



The Countertop Impinger puts large-oven capacity almost anywhere you need it. It is small enough to fit on most commercial countertop, but has enough capacity to replace a half-sized convection oven or up to five microwave ovens. The DCTI utilizes a 16" (460 mm) wide conveyor belt and 20" (508 mm) baking chamber, and can be stacked up to two high.

DIGITAL CONTROLS

Reversible conveyor direction, speed and temperature are controlled by the push of a button. Digital controls also feature four (4) pre-set menu buttons with digital time and temperature display.

CUSTOMIZE

Customer specific air fingers on top and bottom allow for heat to be adjusted and controlled by zoning.



Small. Versatile. Powerful.

Large-oven capacity almost anywhere you need it.



A History of Success.

For over 25 years, Lincoln has been producing conveyor ovens which utilize air impingement technology. Impingement conveyorized technology has revolutionized the way in which foods have been cooked in the food service industry by enabling restaurateurs to produce high quality foods in a minimal amount of cook time.



1100 Series Impinger® II Conveyorized Oven

The Impinger II 1100 series oven gives you that extra capacity and speed you need for higher volume applications. With an 18" wide belt and 28" long baking chamber, this oven takes you to the next level beyond the DCTI. **FastBake™** technology raises the bar even further.

EXCLUSIVE FASTBAKE TECHNOLOGY

Reduces cook time by up to an additional 35% while maintaining food quality and quiet operation

DIGITAL CONTROLS

Microprocessor controlled bake time, and locked setting to prevent unintended changes; Fluorescent display indicating temperature, belt speed, thermostat, and diagnostic messages

EASIER CLEANING

Removable door and front loading conveyor makes this oven easy to clean.



Faster. Bigger. Easier to clean.

Enhanced bake quality and uniformity.

CUSTOMIZE

- Customer specific air fingers on top and bottom allow for heat to be adjusted and controlled by zoning.

SAFE & DEPENDABLE

- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending.

OPTIONAL INTERNAL CATALYTIC CONVERTER

- Limits smoke, grease and odor emissions meeting requirements of UL Category KNLZ listing*.
- Eliminates the need for costly ventilation systems when oven is used for reheating.*
- Allows operators to expand into new, non-traditional outlets.*
- Available on the Countertop Impinger® 1100 and 2500 Series conveyor ovens.

*Local Code prevails.



Master Fabricators
Serving Line Counter Specialists™



E-Source Miller
Paradigm Member

CONNECT . CARE . CHANGE®



E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com



Master Fabricators

The Serving Line Counter Specialists™

www.MasterFabricators.com

The Cirilo Counter Collection is our most sophisticated counter option. Whether you want a continuous counter or modular sections, we are here to provide you with an exceptional serving line!



CIRILO

Counter Collection



Fabricating your one of a kind serving line counter is what we do best. Your style, your design, your theme partnered with our craftsmanship is what you need to stand apart and display your architectural designs.



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Irving, TX 75063
www.esourcemiller.com
1.800.856.0066





Master Fabricators

Serving Line Counter Specialists™



FUNCTION FOCUSED DESIGNS

See your vision come to life!



TRAY SLIDE PASS THRU



KEY PAD HOLDER



LAZY SUSAN



SERVICE SIDE

Angle Iron Frames

- » Our frames are made with 1 ½" galvanized angle iron
- » Each frame is coated with grey epoxy paint to give it a clean solid finish and to prevent from rusting
- » We use high temperature adhesive tape to help with sound deadening on countertops



3680 West Royal Lane Suite #155
Irving, Texas 75063



Office: 214.614.0215
www.esourcemiller.com

Electrical Connections

- » ¾" EMT is the minimum pipe used throughout the counters.
- » Field joint boxes are conveniently located for ease of maintenance
- » Square D load centers and breakers are color labeled, and carefully placed.
- » All counters have a detailed electrical wire diagram located at the load center panel.



MERRYCHEF®



E-Source Miller
Paradigm Member

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conneX®

Next generation high speed ovens



Introducing the new talent for your kitchen

The NEW Merrychef connex® range – speeds up service, reduces takeaway queues, and maximises profits.

Leveraging over 70 years of 'know-how' with high speed ovens, the new Merrychef connex® range has been designed with operator needs, and customer demands in mind.

The most compact high speed oven on the market, this one piece of equipment can cook, toast, reheat and grill. It really can do it all, and with the colour-coded Merrychef accessories it is easy to add plant-based menu options without changing equipment.

The Merrychef connex® range introduces the next generation, digitally connected controller with an easy to use touchscreen allowing everyone in the team to deliver the consistent, high quality, hot food that customers demand. Kitchen staff love it as they can carry on serving, avoiding long queues, while the food is cooking.

Merrychef ovens are put through their paces with extensive product and culinary testing to guarantee high quality and reliability. The ongoing culinary support available from our team of global chefs, and the aftersales care from our trained service team, ensures you deliver optimum service to your customers, offer a versatile menu, and a speed of service that will maximise your profits.



The Merrychef **connex**® is born connected...

Provided as standard, Wi-Fi or Ethernet connectivity enables access to the industry leading, open cloud platform, KitchenConnect®.

You no longer need to be on site to manage your equipment. KitchenConnect® allows you to monitor all your ovens remotely. You can create, change, and update your menus and see how your equipment is working and being used, wherever you are!



...fully trained...

...and ready for action.



With over 100 delicious recipes preprogrammed by our global team of chefs, simply select your menu, Press and Go! The new operating controller works intuitively, just like your mobile phone, so staff are quickly familiar with how to operate the Merrychef connex® oven and deliver consistent, delicious results with every order.

The very latest in high speed ovens



conneX 12



conneX 16

...Good looking

Compact, sleek, and stylish to fit anywhere. This range features a new high definition 7" operating screen in a robust glass surround with a modern, highly aesthetic design, suitable to sit front-of-house in any operation.

The Merrychef conneX® range is available in stainless steel or carbon black with either a 12" (30.5cm) cavity or the new ground-breaking 16" (40.5cm) cavity. This larger cavity allows you to deliver, consistent high quality food on demand as well as the flexibility to speedily 'batch' cook to hold popular food items, and manage fluctuations in demand, avoiding queues.

Powerful technology

The perfectly balanced tri-pleX technology delivers maximum performance, ensuring food is cooked consistently, without wasting energy.

tri-pleX technology combines:



Microwave

+



Convection

with air accelerated through an impingement plate



Impingement

Reliable DNA

High speed

Delivering speeds of up to **80% faster** than a conventional oven from the smallest high speed oven footprint to cavity ratio on the market.

Easy to use

Pre-programmable menus and an easyTouch® icon-driven touchscreen guarantees high quality repeatable results. Eliminating language barriers and minimising training time, operating errors, and food waste.

Compact and versatile

Largest cavity with the smallest footprint, saving space, with just one piece of equipment to cook a wide variety of food.

Energy efficient

Quick pre-heat and cool down times and low energy usage in standby reduces energy costs when the oven is not in use.

Easy to install

UL certified ventless, no extraction hood needed. Standard power units operate off a low amp plug.

Operates quietly

Operates at (< 48 dbA), ensuring the customer environment is not interrupted.

Expanding Your Opportunities

The next generation Merrychef **conneX[®] 12**

Store accessories on top of unit

14" (35.5cm) wide

State-of-the-art, easy to use 7" high definition touchscreen

24.4" (61.9cm) high

Constantly cool-to-touch exterior walls, eliminates clearance needed around the equipment

Fits on a 600mm counter-top

USB memory stick for manual menu and software management

Highly robust glass surround

12" x 12" (30.5cm x 30.5cm) cavity, within a 14" (35.5cm) wide oven

Easy to clean, stainless steel cavity with rounded corners and smooth surfaces

Easy access front-mounted air filter

The most compact high speed oven, with the fastest speeds.

conneX[®] 12 – up to 80x faster than other cooking methods

	Convection	Microwave	Impingement	Ventless/ Catalytic converter
Standard power up to 15x faster	2200W	1000W	Yes	Yes
High power up to 20x faster	2200W	2000W	Yes	Yes

Serve up great tasting hot dishes with a Merrychef conneX[®] 12

12" chilled, pre-baked, thin crust veggie pizza



Cheese toastie



Chinese prawn stir fry



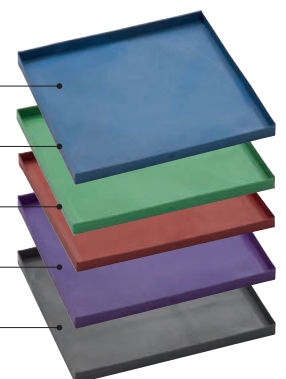
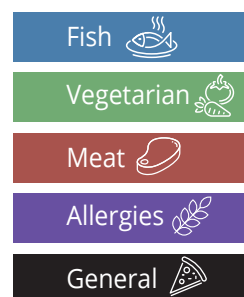
Ribs, chicken wings and potato wedges



All cooking times may vary depending on quality and quantity of food.

Colour co-ordinated accessories expand the versatility of your oven.

By using the colour co-ordinated accessories you can switch between meat and plant-based food, without having to clean down equipment.



www.merrychef.com

The next generation Merrychef **conneX** 16

Store accessories on top of unit

18" (45.5cm) wide

State-of-the-art, easy to use 7" high definition touchscreen

Highly robust glass surround

24.4" (61.9cm) high

Constantly cool-to-touch exterior walls, eliminates clearance needed around the equipment

Fits on a 700mm counter-top

USB memory stick for manual menu and software management

16" x 16" (40.5cm x 40.5cm) cavity, within an 18" (45.5cm) wide oven

Easy to clean, stainless steel cavity with rounded corners and smooth surfaces

Easy access front-mounted air filter

The largest cavity, with the smallest footprint. For the most food in the quickest time.

conneX® 16 – up to 80x faster than other cooking methods

	Convection	Microwave	Impingement	Ventless/ Catalytic converter
High power up to 20x faster	2200W	2000W	Yes	Yes

Serve up larger quantities of great tasting hot dishes with a Merrychef conneX® 16

16" chilled, pre-baked, thin crust veggie pizza



1 min
30 secs

4 mozzarella and tomato paninis



1 min

12 sausage rolls



1 min

Fish fingers and fries



1 min
50 secs

All cooking times may vary depending on quality and quantity of food.

Bespoke range of Merrychef accessories for every oven, discover them all at:

<https://www.merrychef.com/products/accessories>



Placing food on liners and trays will help keep the ovens clear from food and grease, significantly reducing cleaning time.

Expanding Your Opportunities

The next generation controller

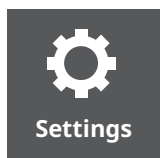


Behind the high definition 7" touchscreen is the brain!

The capacitive touchscreen allows you to press, scroll and drag icons, just like a mobile phone. It is very intuitive to use and staff quickly become familiar with how to operate the oven.

The new easyTouch® software is a significant improvement in the operation of a high speed oven. It allows easy customisation of both the display screen and the operation of the oven, providing the versatility to manage the level of interaction staff have with the controller and the flexibility to create a hot food menu to suit either very busy or quieter operations.

Settings – customise your oven to suit your operation



Scroll through the settings, select from 37 languages, explore the extensive media and audio library for food and instruction images, change screen savers and operation sounds and even change your oven cleaning preferences.

There is also an oven scheduler for you to programme when your oven is turned on and off and provide instructions to staff, increasing operational efficiencies.

Cookbook – preprogrammed menus



Choose from over 100 delicious recipes already preprogrammed on the oven, from paninis to jacket potatoes. Developed and tested by chefs, these instantly available recipes deliver a consistent, high quality hot food menu.



Press & Go mode is designed for limited or favourite menus where just one click is needed on a food icon. Other modes will provide the flexibility of up to three selection tiers.

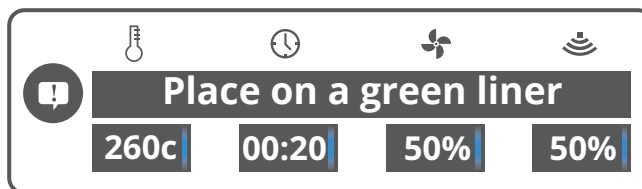
Quick serve, full serve and manual modes mean you can adjust the oven operation to suit your needs, from locking cookbooks to prevent editing, to manually adjusting settings with every cook.

Three tier system



Recipe Creation – develop or adapt recipes

Fully flexible programming allows the temperature, time, fan and microwave power to be set individually when a recipe is created, giving the flexibility to cook rapidly or bake slowly with limitless recipe storage.



In-built statistics and diagnostics

The Merrychef connex® controller features in-built oven statistics to visually demonstrate the performance of the oven and highlight usage aspects such as the oven door being opened before a cooking cycle is complete.

Culinary statistics allow you to instantly know the most popular menu items, whether you're cooking fresh versus frozen food, and when demand peaks throughout the day.

In-built service diagnostics also support service engineers to quickly diagnose any faults that might occur, minimising service costs and equipment downtime.



Born connected...Wi-Fi and Ethernet ready as standard



Once connected to Wi-Fi or Ethernet simply register to access Welbilt's industry leading open cloud platform, KitchenConnect®. Insights there will enable improved efficiency, reduced costs and enhanced food quality.

Asset

Monitor kitchen equipment remotely across all your locations from any PC/Mac, tablet, or mobile device.

Menu

Simplify recipe updates. Push single recipes, new menus, or seasonal products, anytime to your ovens.

Report

Get usage and production statistics, by oven, store, or region.

Quality

Enhance the quality of your products by monitoring and improving crew usage e.g. know if the door is opened mid-cook as well as monitor cleaning.

Service

Reduce service calls and increase equipment uptime with an immediate acknowledgement of technical issues and basic resolution suggestions.



Online Menu-Management

Through KitchenConnect® you will have access to the NEW online Menu-Management.

- Access and select recipes from an extensive library of global dishes or create new/modify existing recipes using the online recipe creation tool.
- Download recipes onto a USB stick to easily upload onto your oven.
- With KitchenConnect® subscription, remotely 'Push' recipes or menus directly to your connected oven.

KitchenConnect® Access/Subscription

For the first 12 months, after you have purchased your oven, you can access a FREE subscription for KitchenConnect®. This will allow you to see equipment data for both monitoring and diagnostic purposes across all your ovens, remotely 'Push' menus onto your ovens and manage your oven settings.

At the end of the 12 months, you will then be given the option to subscribe to KitchenConnect®, which can be renewed either monthly or annually.



Expanding Your Opportunities



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Hot Holding



Serving Quality on Demand

Hot Holding

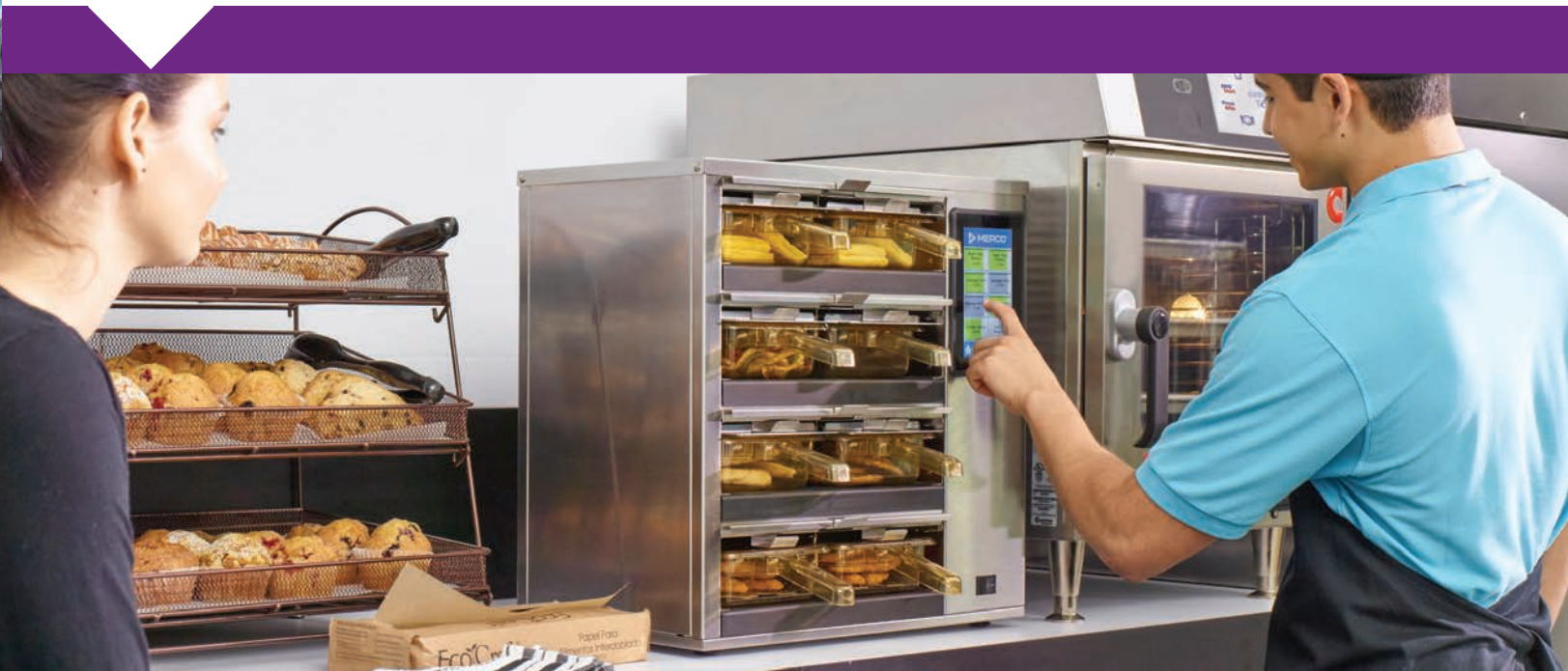
THE SPEED OF SERVICE, ACCELERATED

Merco is dedicated to helping customers give their guests the consistent, high-quality food they've come to expect. With our intelligently efficient hot-holding designs, customers will be able to sustain that just-made flavor of their delicious dishes right through the moment they're served. At Merco, we're committed to matching the highest standards for excellence as our customers protect their brand – because we know there's no second chance when it comes to that first bite.

Recognized as an industry innovation leader, Merco hot holding cabinets have been awarded numerous awards of distinction. 2017 and 2019 Kitchen Innovation awards at the National Restaurant Association annual show have been received, as well as being recognized by NAFEM in 2018 in the "What's Hot, What's Cool" gallery.

We offer a large portfolio of hot holding cabinets to meet your needs. From a 2x2 MercoEco to a 4x2 MercoMax with EasyTouch controls, we can help you serve quality on demand.

In our demanding industry, the difference between success and failure is one our customers can truly taste.



Merco offers a large variety of hot holding options in various configurations to meet your needs. When deciding which hot holding cabinet to choose, there are three major factors to consider:

- What types of food are you holding?
- How many different tray locations do you require?
- What type of controls do you prefer?

Merco offers Eco models with radiant heat only and timer bar controls, Max models offer radiant lower and heated convective airflow upper and are available with either timer bar or touch screen controls.

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Merco Difference ~~~~~

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Merco Hot Holding Comparison Chart

		Merco Eco w/ Timer bars		Merco Max w/ Timer bars		Merco Max w/Touch screen	Crispy Max
Types of Food Being Held	Crispy & Juicy Foods	X		X		X	
	Only Crispy Foods	X		X		X	X
	Only Juicy Foods	X		X		X	
	Ability to Display Multiple Languages					X	
	Wi-Fi / KitchenConnect Capable					X	
Features	On Cabinet Programming					X	
	Visual Alarms	X		X		X	X
	Audible Alarms					X	
Electrical Specs	120V / 60Hz	2x2 2x3 2x4	3x2 4x2	2x2		2x2	Single Lane Double Lane
	208-230V / 60Hz	3x4		2x3 2x4 3x2	4x2 3x4	3x2 4x2	Triple Lane
	200-240V / 50/60Hz	2x2 2x3 2x4	3x2 4x2 3x4	2x2 2x3 2x4	3x2 4x2 3x4	2x2 3x2 4x2	Single Lane Double Lane Triple Lane

CrispyMax™

CRISP & READY SERVING STATION



Extend the life of your crispy fried foods with a CrispyMax from Merco. Available in three widths and featuring a versatile divider system, the CrispyMax can keep a variety of fried products at their peak serving temperature. Electronically controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention times!

The smart LED on the front of the cabinet provides an indication of pre-heat or operational status.

Each Merco CrispyMax is designed to provide the maximum holding capacity in the smallest footprint. Single, Double, Triple or Quad lane models are designed for industry-standard scoop widths.

Unique ergonomic and space-saving design allows the unit to be placed on any countertop, as overhead heating elements are not required.

Drop-in model coming soon!





MercoMax[®]

DUO-HEAT HOLDING CABINETS



Allow more flexibility in holding options for greater menu variety - go ahead, prepare and hold food prior to serving. Innovative airflow technology and DuoHeat offer the perfect combination of convective and radiant heat in the Max models. Max models have Climate Controlled Cabinets that electronically monitor and maintain the temperature setpoints. Online MenuConnect offers you the opportunity to customize your menu items to your specifications. Max models are available with easyTouch touch screens on some models - allowing you to take your holding to the next level of information and convenience! The easy to maintain design and simple operation features reduce employee time spent on cleaning and training. Increase your customer satisfaction by providing higher quality product with a reduced wait time!



Merco ECO

RADIANT HEAT HOLDING CABINETS

Merco Holding Cabinets keep food hot, fresh and ready for easy assembly! Radiant heat Eco models create a holding environment suitable for all food types. Climate controlled cabinets electronically monitor and maintain the temperature setpoints. Radiant heat surrounds the food from both above and below the trays. Online MenuConnect® offers you the opportunity to customize your menu items to your specifications. The easy to maintain design and simple operation features reduce employee time spent on cleaning and training. Increase your customer satisfaction by providing higher quality product with a reduced wait time!



MercoECO



RADIANT HEAT

Delivers consistent and even heat



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



MOISTURE CONTROL

Balanced humidity designed for both crispy and juicy products



RIGHT-SIZE

Multiple size configurations and single or dual-sided access for prep lines

MercoMax



DUO HEAT

Delivers heat using the perfect combination of convection and radiant heat



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



MOISTURE CONTROL

Balanced humidity designed for both crispy and juicy products



RIGHT-SIZE

Multiple size configurations and single or dual-sided access for prep lines



TOUCHSCREEN

Colorful integrated controls with audible and visual alarms



WIFI CAPABLE

KitchenConnect® capable for remote monitoring & updates

CrispyMax



CONVECTIVE HEAT

Heated airflow surrounds your food for optimal quality



COOL TOUCH EXTERIOR

Robust stainless steel construction keeps heat inside



RIGHT-SIZE

Multiple size configurations

Merco Quality Assurance

Before crating and shipment, every Merco holding cabinet is brought up to temperature and is operated for a standard period of time. During this testing, inspectors record the serial number, temperatures and software versions as part of their checklist for final inspection. Ongoing reviews of this test data assure that Merco holding cabinets consistently meet the highest standards of quality.



Welbilt KitchenCare provides a comprehensive parts and labor warranty to repair or replace any defective part or assembly under normal use and care. For complete details, please refer to the individual warranty statement that accompanies our products.

Commercial warranty - 1 year parts and labor coverage



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™, Convotherm®, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Merco®, Merrychef® and Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

Bringing innovation to the table • welbilt.com



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Recommended shelving for cooler & freezer applications.

Options for any application or budget.

Most used for:

- Coolers
- Freezers
- Standard Loads
- Mobile Applications
- Dish Areas
- Drying Racks
- Wet Areas
- Wall Shelving
- Dry Storage
- Track Shelving
- Security Shelving

Styles and finishes are available in stationary, mobile, or movable aisle track systems.



Super Erecta® Pro



GOOD



Plastic Removable Mats with Epoxy Coated Wire Frames



15-YEAR
CORROSION WARRANTY



EASY-TO-CLEAN,
REMOVABLE MATS



HOLDS UP TO **800 LBS**
(454kg) PER SHELF
2000 LBS (907kg) PER UNIT
1000 LBS (454kg) PER MOBILE UNIT

- DEPTHS: 14,18,21,24" [355,457,530,610mm]
- LENGTHS: 24,30,36,42,48,54,60,72"
[610,760,914,1060,1219,1372,1524,1829mm]



LEARN MORE



PLAY VIDEO

MetroMax® Q



BETTER



**Plastic Removable Mats
with Epoxy Coated
Wire Frames and Quick
Adjustment Feature**



20-YEAR
CORROSION WARRANTY



EASY-TO-CLEAN,
REMOVABLE MATS



HOLDS UP TO 800 LBS
(454kg) PER SHELF
2000 LBS (907kg) PER UNIT
1000 LBS (454kg) PER MOBILE UNIT

- DEPTHS: 14,18,21,24" [355,457,530,610mm]
- LENGTHS: 24,30,36,42,48,54,60,72"
[610,760,914,1060,1219,1372,1524,1829mm]

MetroMax® 4



BEST



**All-Plastic, 100% Rust
Proof Removable Mats**



LIFETIME
CORROSION WARRANTY



EASY-TO-CLEAN,
REMOVABLE MATS



HOLDS UP TO 800 LBS
(363kg) PER SHELF
2000 LBS (907kg) PER UNIT
750 LBS (340kg) PER MOBILE UNIT



TEAR RESISTANT
SURFACES

- DEPTHS: 18,21,24 [457,530,610mm]
- LENGTHS: 24,30,36,42,48,54,60"
[610,760,914,1060,1219,1372,1524mm]

Wall-to-wall efficiency.

A unique storage and workstation system for often underutilized wall space.

Perfect for:

- ✓ Prep Areas
- ✓ Storage Rooms
- ✓ Janitorial Supply
- ✓ Above Sinks, Worktables or Equipment





Green Metroseal Epoxy
Finish with Microban



Gray Metroseal Epoxy
Finish with Microban

Flexible, Robust Design:

Wall tracks and uprights are designed to interface with wood studs, plywood, concrete, and other suitable wall structures.

Easy to Adapt:

Uprights and grid brackets can be easily repositioned along the track before being fastened to the wall. Shelves and accessories are easy to add and remove.

Easy to Install:

Once the tracks are installed level, shelving and task stations can be quickly configured.

Easy to Clean:

Shelves, shelf supports, and grids can easily be removed for thorough cleaning of walls. Wall tracks and uprights can easily be wiped clean.

Durable Finishes:

Super Erecta with Metroseal Green & Gray epoxy finishes for all environments with built-in Microban® antimicrobial product protection.



LEARN MORE

Nothing gets in the way of productivity.



Safely Hold up to
2800lbs.
per section.



SmartLever™ Multifunctional Storage & Workstations — {17.30}

Create the ultimate usable space by combining shelving, stainless worksurface, and SmartWall productivity system.

Specifications

- Structure: Heavy gauge cold rolled steel electroplated and epoxy coated with stainless steel hardware.
- Work Surface: 16 gauge, type 304 stainless steel top with Duraplast anti-drumming support.
- Support Arms: 11-gauge stainless steel coated with epoxy.
- Dunnage: heavy gauge steel electroplated and epoxy coated
- Work surface and shelving height adjustable on 2" increments.
- Warranty: 10 year limited warranty against surface rust formation.
- Load Capacity:
 - The total weight load capacity of each model including the bottom shelf, is 2,800 lbs. (1271kg).
 - Each level (work surface or shelf) has a maximum evenly distributed weight load capacity of 600 lbs. (272kg).
 - The maximum uniformly distributed load on the Dunnage rack must not exceed 1,000 lbs. (454kg).



Utilizes Metro Shelving

including but not limited to:
Super Erecta,
Super Erecta Pro,
SmartWall Grid and
accessories, and
Flat Stainless Shelves.



SmartLever Shelving
U or L Configurations

It's myCart, get your own.



NEW PRODUCT

Plus
MODELS OFFER
5 ADJUSTABLE
Working Heights

myCart

Utility Cart



PROTECTION THAT LIVES ON
MICROBAN

Easy to clean surface

Corrosion proof & impact resistant polymer shelves.

50% more legroom

You won't hit your shins or kick the cart!

Better Containment!

Ship's edge retains small spills and prevents items from sliding off.

Easy & Useful

Easy-grip handle and roomy utility tray



16x27

MY1627

Easy-grip handle and utility tray

- Small footprint for tight spaces.
- Accommodates Metro tote boxes and ISO totes.



20x30

MY2030

MY2030 cart handle has built-in recessed support channel to manage odd shaped items.

- Right-sized to fit : Glass & dish racks, bussing totes, silverware bins, milk crates.



26x36

MY2636

MY2636 cart handle has a built-in slot to hold scanners and labels.

- Ideal for large bulky items. 5" (127mm) Caster makes cart easier to maneuver. 3-shelf model holds up to 500 lbs.



LEARN MORE

By your side until the job is done.

SUPPORTS GOOD
HACCP
PROCESSES

*Patent Pending.



Versatile.

Prepare raw meats like chicken, pork, beef or seafood. Create an efficient versatile workspace using standard steam table and food pans.

Efficient.

From farm to table, chop, dice & slice through vegetables with the highest efficiency. Utilize the PrepMate rail system with stock below on one side and push prepped food directly into waiting pans on the other.

ADJUSTABLE
5 Working Heights



See it in action.
go.metro.com/prepmate

Boost Productivity.

Research shows space and workflow gains are undeniable. Up to a 20% increase in productivity during food processing using PrepMate compared to traditional methods.

Make it yours.



Drop-in totes with a magic ring or extended work surface.



Keep cutting boards and knives right at hand.



Tools are easy to find with a utensil & towel bar.



Total lock casters create a stable, yet mobile workstation.

20%
INCREASE



* Penn State University Center for Food Innovation testing.

Super **hot.** Super flexible.



Super Erecta Hot Shelving — {15.01}

Consistent Heat Distribution: High quality, Type 304 stainless steel construction combined with aluminum inner core for consistent, reliable radiant heat across each shelf. Adjustable thermostat, 200°F (93°C) maximum surface temperature.

Low Wattage Design: Requires less power to operate and lower energy consumption.

Adjustability: Shelves can be adjusted at 1" (25mm) increments to customize to desired shelf spacing. Compatible with all Super Erecta SiteSelect posts

Cleanable and Durable: Smooth corrosion resistant stainless steel surfaces are easy-to-clean and durable to stand up to daily usage. Plastic feet included with every shelf. Posts ordered separately.

Customize your spacing with adjustable shelves.



Shown as a stand alone counter-top unit with plastic feet.



Shown as a tiered shelving unit.



Shown with heated shelf, enclosure kit and standard Super Erecta shelving.



LEARN MORE

A simple way to keep hot tickets hot.

Metro2Go Hot Stations — {15.02}

Keep food hot, organized & ready-to-go.

Keep up with high volume carryout demand with **Metro2Go** Hot Stations.

Perfect for:

- Prepaid self service carryout orders
- Takeout or delivery order staging
- Grab & Go applications.

Entice customers, reduce labor costs, or simply improve speed & efficiency with **Metro2Go** Hot Stations... the affordable, efficient solution to keep food hot and ready-to-go.



Low Wattage Design:

All models operate on a single 15 Amp circuit

Easy-to-Clean:

Enclosures are removable for easy cleaning without tools. Microban antimicrobial product protection is built into the high touchpoint door handles to protect from bacteria growth and keep the handles "cleaner between cleanings".

Warranty:

2-year parts & labor warranty

Consistent Heat Distribution:

Metro2Go Hot Stations are constructed with Super Erecta Hot shelving. High quality, Type 304 stainless steel construction with aluminum inner core for consistent, reliable radiant heat across each shelf. Adjustable thermostat, 200°F (93°C) maximum surface

Power Cord:

Each shelf has a permanently mounted 6' (183cm) long cord with NEMA 5-15P plug end. 4 outlet cord management power strip with NEMA 5-15P plug end for single cord connection. Shelves are UL and NSF listed.



Individual shelves are UL & NSF listed.

Mighty^{lite}TM

Insulated Food Carriers



LEARN MORE

60%
Lighter
than traditionally molded carriers

Carries easy.

Ergonomic 8-handle design

Ultra light with 8 convenient handles, the ultimate design for lifting, carrying, and moving in any situation. Mighty^{lite} makes moving hot & cold food a lot easier!



Keeps Food
HotCold

5+
hrs.

Holds safe.

Safe & appetizing food every time

Load them up with food and confidently hold safe for hours. Standard size ML300 holds up to (4) full size pans, larger ML400 holds up to (6).

Lasts long.

Advanced polymer foam
construction – EPP (Expanded Polypropylene)

The unbelievable strength-to-weight ratio and ability to absorb impact make Mighty^{lite} carriers perfect for lifting and withstanding the rigors of off-site food transport!



Lightweight
Super Strong
Insulative

Cleanable
Recyclable

MIGHTYLITE™ FRONT-LOAD PAN CARRIERS

ML300 ▶

ML400 ▶



Roll with it.



Mightylite dolly-

Heavy-duty, 350 lbs. (158kg) capacity dolly to help transport carriers. Also designed to move milk crates.

Dolly safely nests on top of the carrier for secure vehicle transport.

Part # ML800HC-CART

This bundle includes one red ML400 Front-load Pan Carrier with MLH1 Heater for holding hot foods and one blue ML400-BU Front-load Pan Carrier for cold items.



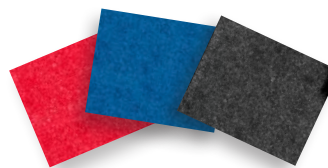
Stacks Securely: Features allow for secure stacking during transport or storage.

Mighty Door: Full-swing door for easy loading, durable travel latch, "gasketless" door seal, and large label holder/white board.



	12" x 20" – GN 1/1 Pan Capacity			Food Capacity (approx.)
	2.5" / 65mm	4" / 100mm	6" / 150mm	
ML300	4	3	2	45 qts (42.4 L)
ML400	6	4	3	60 qts (56.8 L)

ML300 & ML400 will also hold 1/3, 1/2, 2/3, fractional sized hotel / GN pans.



Available Lid & Door Colors

RED	BLUE	BLACK	Description	Dimensions (W x D x H)		Product Weight	Approx. Pkd. Wt.
				(in)	(mm)		
ML300	ML300-BU	ML300-BL	4 Pan Front Loader	17.25 x 27 x 19.75	438 x 686 x 502	9.1 lbs. (4.1 kg)	13.0 lbs. (5.9 kg)
ML400	ML400-BU	ML400-BL	6 Pan Front Loader	17.25 x 27 x 25.75	438 x 686 x 654	11.3 lbs. (5.1 kg)	15.0 lbs. (6.8 kg)

MIGHTYLITE™ TOP-LOAD PAN CARRIERS



ML180XL



ML180



80%
Lighter
than traditional top-loaders

60%
Lighter
than coolers

**Stacks well
with others.**



The multi-purpose carrier.

Mightylite top-loaders handle more than just pans and stack well with Mightylite front-loaders. The multi-functional XL lid increases storage capacity and gives you the option to use it as an insulated server.

RED	BLUE	BLACK	Description	Dimensions (W x D x H)		Product Weight	Approx. Pkd. Wt.
				(in)	(mm)		
ML180	ML180-BU	ML180-BL	Flat Lid Top-Loader	26.63 x 15.75 x 11.38	677 x 400 x 289	3.8 lbs. (1.7 kg)	5.8 lbs. (2.6 kg)
ML180XL	ML180XL-BU	ML180XL-BL	XL Top-Loader	26.63 x 15.75 x 16.13	677 x 400 x 410	4.6 lbs. (2.1 kg)	7.4 lbs. (3.4 kg)

The multi-purpose carrier with **63% more** storage.



TOP-LOADER



COOLER



**Supersized.
180XL**

SERVER



**CAPACITY
GUIDE**

	Inside Dimensions (W x D x H)		12" x 20" – GN 1/1 Pan Capacity				Food Capacity (approx.)	Inside Capacity (approx.)	Covered Plates*	Container Sizes**					
	(in)	(mm)	2.5" 65mm	4" 100mm	6" 150mm	8" 200mm				Cans 12oz.	Cans 16oz.	Bottles 12oz.	Bottles 750ml	Bottles 2L	Half Gallon
ML180	21.0 x 12.9 x 8.1	533 x 327 x 205	3	2	1	1	30 qts (28.4 L)	38 qts (36.0 L)	6	40	40	36	14	8	10
ML180XL	21.0 x 12.9 x 13.2	533 x 327 x 335	5	3	2	1	45 qts (42.4 L)	62 qts (58.7 L)	8	80	56	43	24	14	15

*10.5" cover diameter and 2.75" covered plate height

**Container capacity may vary depending on individual container size.



LEARN MORE



C5 9 Series

**Simple touch, precise control
for that oven-fresh taste.**

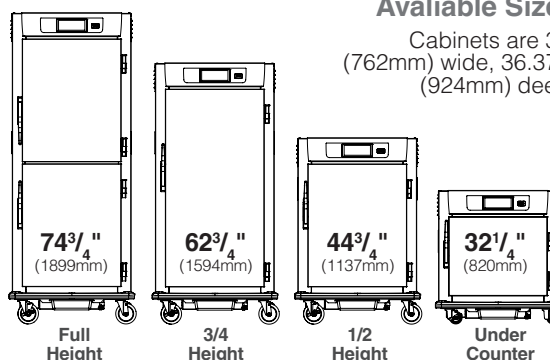
Controlled Humidity Holding & Proofing Cabinets

Maintain that just made taste for hours with uniform control of temperature & actual relative humidity.

Precise simple-touch control, high-density fiberglass insulation and our unique airflow design ensures uniform holding from top to bottom, resulting in the best possible food quality.

Available Sizes

Cabinets are 30"
(762mm) wide, 36.375"
(924mm) deep.



Full, 3/4 and 1/2 height
stainless steel
reach-in models
with solid doors
32 models
to choose from.

One Touch Menu Presets

Ensure repeatability & take the guess work out of temperature & humidity settings.

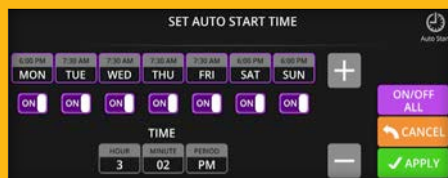


Simple, intuitive controls improve food quality & operational efficiency.



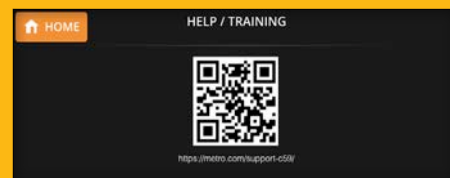
Programmable Timers

Manage first-in-first-out (FIFO) and holding times.



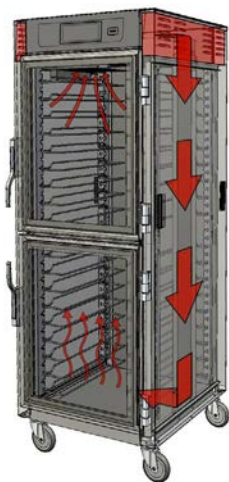
Auto-start Feature

Get your cabinet automatically running daily.



Other Efficiency Features

Help/Training, alarms, HACCP data logging, and more.



Heavily Insulated Stainless Steel Construction

2.5" thick, high density fiberglass insulation with Type 304 stainless steel construction.

Consistent Performance

High performance airflow design delivers uniform temperature & humidity throughout the cabinet by channeling hot air to the bottom of the cabinet and over the humidity pan, allowing it to rise naturally without blowing air directly over the food.



4 Gallon Reservoir

Maximize and control actual relative humidity levels inside the cabinet.

Universal Slides



Lip Load Slides



Slide Options

Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.





LEARN MORE

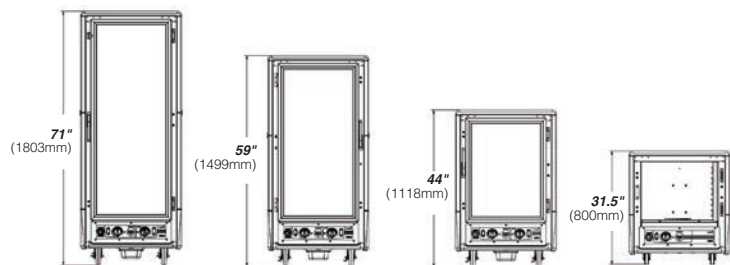


C5 3 Series with Insulation Armour®

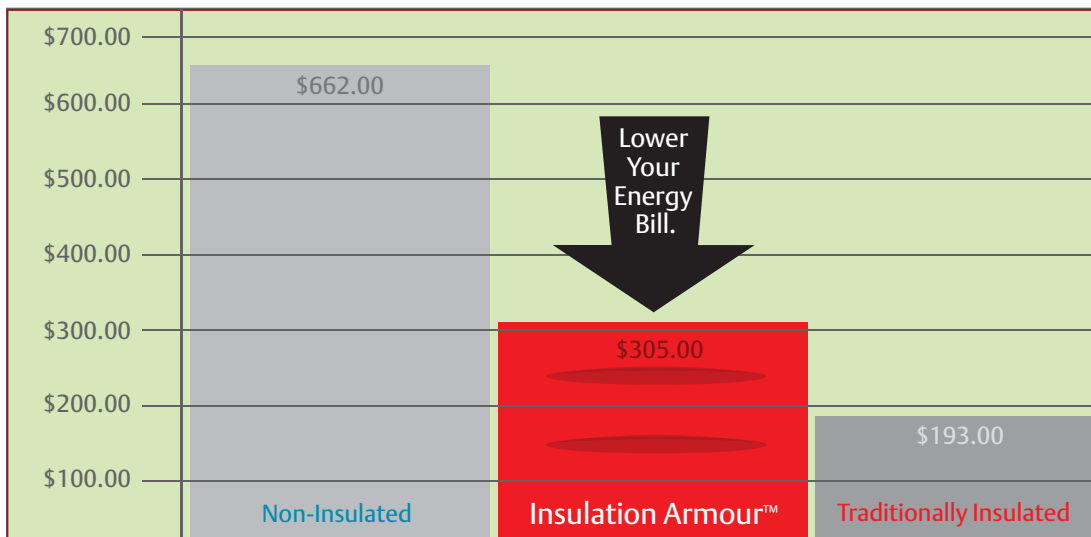
Cool-to-touch design provides energy efficiency at a lower initial investment.

Insulation Armour insulates the cabinet and protects employees from hot surfaces. Built-in hand holds and full-body bumper protection make it easy to handle when used in mobile applications.

Available Sizes



All cabinets are 27.63" (702mm) wide and 31.5" (800mm) deep (aluminum construction).



* Average annual energy cost based on \$.12 KWH electricity rate, 12 hours of daily use, 365 days a year. Energy cost and savings will vary depending on usage, electricity cost, and comparative model.

Colors

Insulation Armour is available in red, blue, or gray.

Removable Control Module

Entire module is removable without tools for easy cleaning and servicing. Three modules to choose from: holding, moisture holding, and combination proofing and holding.

Slides

Three systems to choose from that hold a variety of pan sizes: universal, lip load, fixed wire.

Doors

Field reversible, solid insulated or clear polycarbonate doors. Full-height cabinets available with full length or dutch doors.



Unique Design

Cool-to-touch design provides energy efficiency at a lower initial investment. Patented technology retains heat and saves energy!



Insulation Armour®

Durable polymer exterior insulates the cabinet and is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.



Metro® HotBlox™
Holding Cabinets

Building blocks to better holding.



CLOSED || OPEN

HUMIDITY VENT



**Versatile, right-sized
holding that adapts
to your unique space
& menu needs.**

Metro HotBlox™ holding cabinets improve quality & productivity by holding different foods, different ways...even in different, more efficient places.

- 3 space saving sizes to fit in narrow spaces, under counters or on top, or stackable for vertical space efficiency.
- Flexibility to hold moist or crispy food with the same cabinet using Metro's hybrid convection-radiant heating technology.



**Countertop,
Undercounter,
Stackable,
Transport**



**Small
Footprint**



**Hold Crispy
or Moist**



**Hot
Blox™**



Fits everywhere. Holds everything.

Keep it crispy.

Convection system draws humidity up and releases it out the rear vent.



Digital Control

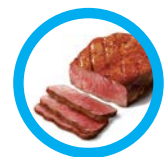


- Displays humidity levels
- Built-in timers & alarms
- HACCP data logging



Keep it moist.

Place a pan of water on floor and allow radiant element to create humidity to help keep food moist.



Analog Control



- "Always-on" thermometer ideal for transport



We put space to work.

LO4-233
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an Ali Group Company



The Spirit of Excellence

nemco[®] | FOOD
EQUIPMENT



E-Source Miller
Paradigm Member

CONNECT . CARE . CHANGE[®]



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Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

ONLY FROM

nemco[®] | FOOD
EQUIPMENT



The PaniniPro[™] High-Speed Sandwich Press

Serve crispy, melty sandwiches in
less than 60 seconds!



Buy once. Buy the original.
Always look for this mark of quality



Hot-Selling Sandwiches— Super-Fast!

Strike while the sandwich market is hot with Nemco's PaniniPro™ high-speed sandwich press.

A patented heating design combines conduction and microwave technology to heat the protein and crisp the bread at the same time—so, you can serve memorable signature sandwiches in just 60 seconds or less!

One-Step Heating. One Small Footprint.

Conventional panini presses involve a two-stage, protein-preheat process that requires an investment in two devices and leaves your customers waiting. Nemco's PaniniPro™ cuts out the preheat middleman—saving time, space and money.

- A patented conduction and microwave technology system heats the protein and toasts the bread at the same time, for a superfast, super delicious grilled-sandwich effect.
- Compact, narrow design fits virtually any counter space, enabling even the smallest kitchen to expand into the big business of specialty hot sandwiches.

'Programmed' to Build Your Brand

Dual heating for speed is only the half of it. Pre-programmed menus make it easy to deliver sandwich consistency, no matter how experienced the operator.

- Electronic push-button controls—programmed to your sandwich-heating specs—take all the guesswork out.
- Automated features simplify operation:
 - To promote safety, the cover must come down for the microwave heating to start.
 - To prevent overheating, the cover automatically pops up and sounds a beeper at the end of the heating cycle.
- Stand-by mode saves energy when not in use.

Suggested Uses:

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.



Change Your Sandwich Menu with Ease—Every unit comes with a flash drive and a user-friendly software capability that makes it simple to change the heating-cycle-programs in tandem with your ever-evolving sandwich menu.

Keeps Your Sandwich Register Ringing

While the performance impresses your customers, the reliability means you'll never have to say, "Sorry, no paninis today."

- Microwave heating from the sides and aluminum upper and lower heater plates provide exceptional durability and menu flexibility.
- All food contact surfaces feature a tough non-stick coating.
- Stainless steel outer construction is wipe-down easy to clean.
- 4-inch stainless-steel legs provide high clearance for easy counter cleaning and their rubber feet provide slip-resistant stability.



Every PaniniPro™ includes a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.



Mushroom & Veggie on Ciabatta

NEW! Redesigned microwave system—Improves energy distribution for a 20% reduction in already super-fast cook times

Stainless-steel construction is commercial tough and super easy to keep clean

Top and bottom plates are available with either grooved or flat-surfaces. Specify the configuration you prefer (unit shown with flat top and flat bottom)

Both the upper and lower plates can be independently set to temperatures of up to 500° F

NEW! Easy maintenance reminder—Clearly communicates to staff the daily filter-cleaning process necessary for optimizing performance life

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

NEW! Slip-resistant rubber feet—Grip the counter surface to prevent the unit from sliding during use

A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness

NEW! Auto-lock lid—Uses magnetics to finish closure of the lid and securely latch it shut, with minimal user effort

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

8 push-button electronic controls and digital display, make operation extremely simple

Heavy-duty stainless-steel legs provide 4 inches of counter clearance for easy cleaning

NEW! Double-panel service access—Technicians can now reach internal components from both sides, shortening downtime in a rare service event



Turkey Panini on Marble Rye



Sausage & Egg Muffin



Chicken Fajita Wrap

CanPRO® Compact Can Opener



Model: 56050

NEMCO's unique mechanical design thinks outside the can! Instead of cutting down vertically into the lid, the CanPRO® Compact cuts horizontally into the rim for improved food safety, as well as operator safety. Cutting from the outside, the blade assembly crimps as it cuts, eliminating the sharp edge that can slice a hand or damage a spatula. Plus, it leaves no metal slivers that can fall into the food contents. Running the circumference of a #10-sized can just takes a few quick and easy turns of the crank. It's adjustable to all can sizes and features a permanent mount with an optional temporary clamp, allowing you to move the opener around the kitchen. Security model option offers a locking capability.

Key Features

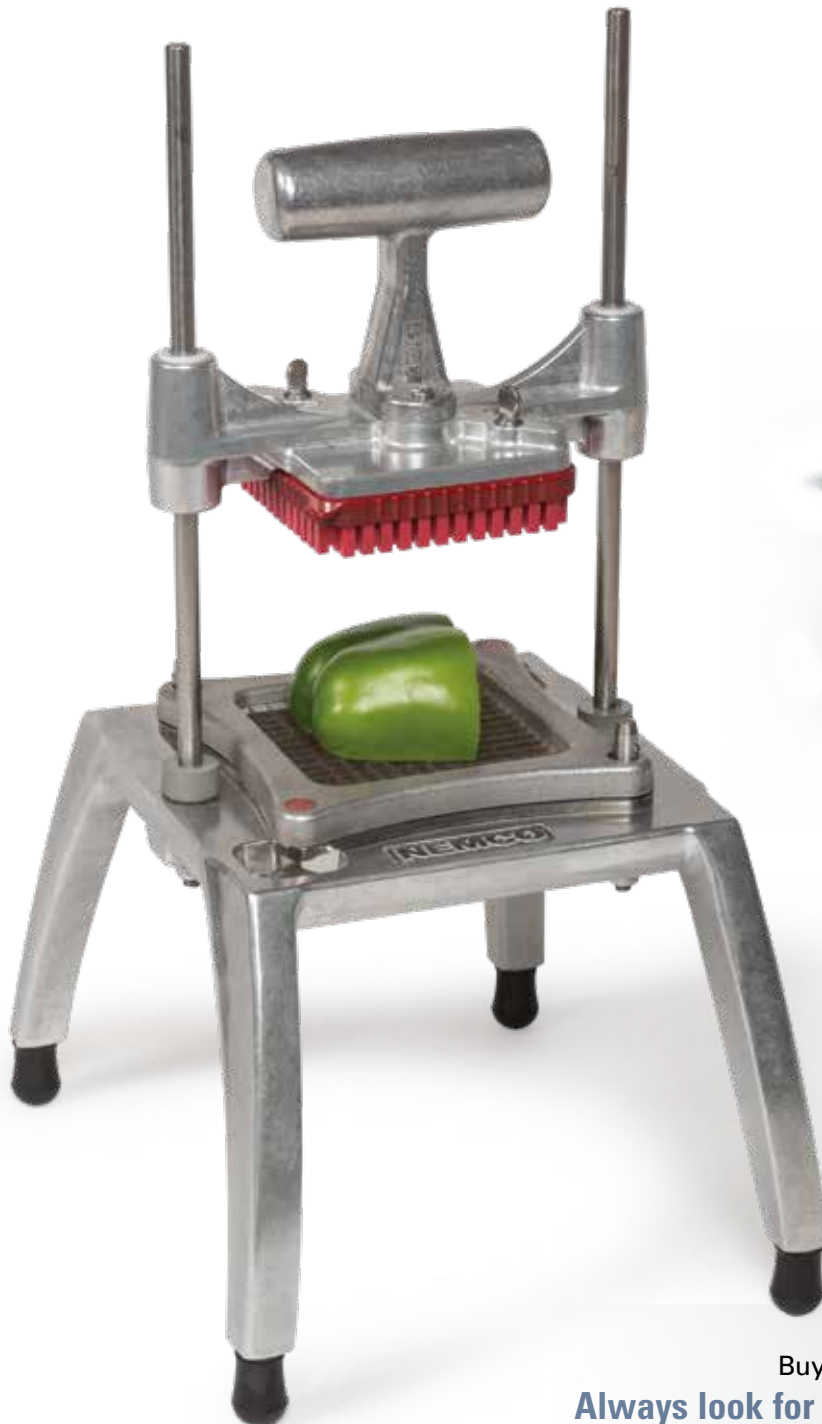
- NEVER replace gears-this machine is gearless
- Opens cans without touching the inside of the can or food
- Side cutting prohibits the lids from falling into the can
- Easily opens up to #10 size cans
- Stainless steel shaft and cutter housing
- Permanent or portable mounting
- No sharp blades
- Security model available

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

Easy Chopper 3[™]

Take all the performance, versatility and speed of the industry's leading chopper, and make it even more user-friendly for ultimate ROI supremacy!



Buy once. Buy the original.
Always look for this mark of quality





Flying Colors!

Chop, slice and wedge faster than ever! Nemco takes one of its most versatile food prep tools to the next level with a number of subtle, but significant, enhancements that are nothing short of breakthroughs in user-friendly design.

A Champion of Operator Efficiency

Hearing the market's wish list for an even better chopping tool, Nemco has evolved its already popular Easy Chopper yet again, with multiple features the market has never seen before!

- Color-coded blade assemblies and push blocks make correct change-out even faster and easier than before—with less risk of mismatching that can crash the blades and damage the block.
- Revolutionary push-block "gaskets" reduce cleaning the block to nothing more than a pull of two tabs and a wash, rinse and sanitize. Just slip the gasket over its corresponding block before chopping. When done, remove it and pull all the built-up food debris right out. No more digging at the block like a pair of muddy football cleats.
- Engineered nylon-based resin material used to manufacture the push blocks is more durable for longer performance life, reducing the risk of tooth breakage from classic commercial kitchen use or block shavings in the food from accidental blade contact while cutting.
- A higher, wider base can sprawl over a standard 1/3- or 1/6-size six-inch deep food pan, or a two-quart round pan.

Still Tops in Chopping

Meanwhile, the Easy Chopper 3 maintains all the advantages of its Chopper 2 predecessor, including:

- 4¼"-square cutting area handles the BIG veggies with minimal precutting and is configured to provide a uniform, precise cut size from edge to edge.
- Weighted ergonomic handle and super-sharp blades give even your most inexperienced employees the ability to chop, slice and wedge with elite speed.
- As durable as ever, with commercial-grade aluminum construction and stainless-steel blades.

Suggested Uses

The Easy Chopper 3 is the all-in-one heavy hitter for fast chopping, slicing and wedging of onions, tomatoes, potatoes, celery, peppers and other firm veggies. It's even the go-to for cutting fresh herbs, like cilantro, basil, parsley and more. It even cuts cooked chicken and ham! This reliable versatility, combined with its user-friendly fringe benefits, makes it the perfect tool for any high-speed kitchen.



Nemco's innovative push-block gaskets make cleaning a cinch. Just pull the gasket tabs to remove and clear away all the block's food debris in one simple motion.



Patented.



1/4" cut (Red) | 3/8" cut (Blue) | 1/2" cut (Green) | 1" cut (Black)

The Chopper 3's interchangeable blade assemblies and push blocks are color coded to ensure fit, avoid destructive blade crashing and even make reordering super easy!

Chop, Slice and Wedge!

Weighted ergonomic handle is strong on produce, easy on elbows

Push block's nylon-based resin is highly resilient and less prone to suffer impact damage

Color-coded push-block/blade-set tandems simplify changeout, greatly reducing operator error that can cause damaging mismatches

Easily interchanged blade cartridges are completely separate from the guide rods—no need to remove the rod bumpers

Guide rods, fixed to the frame with a Nylok® nut, are easily removed and replaced if bent or damaged

Push block's cleaning gasket made of durable synthetic nylon and easily removed with a simple pull of its two tabs

Stainless-steel blades stay super-sharp and taut for a clean, one-stroke cut, every time

Large 4¼"-square cutting area accommodates the BIG veggies

Cast aluminum frame is light-weight, but extremely durable

Non-slip rubber feet add stability



Tall, sprawling base allows chopped produce to fall straight into a 1/6- or 1/3-size six-inch deep food pan, or a two-quart round pan



ONLY FROM

nemco® | FOOD
EQUIPMENT

Electric Food Processors powered by Halldé

Engineered to apply the ideal combination of **torque** and speed, no other machines in their class deliver a higher quality yield, in more variations, with longer performance life.

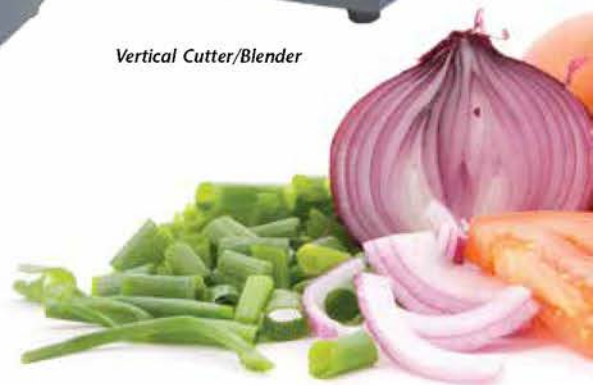
Now Come Standard
with **2 CUTTING
TOOLS!**



Combi Cutter

Multifunction
Vegetable-Prep Machine

Vertical Cutter/Blender



nemco®
powered by **HALLDE**

SALVAJOR[®]

FOOD WASTE SOLUTIONS



E-Source Miller
Paradigm Member

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Quotes: quotes@esourcemiller.com

ABOUT US

In 1944, the Salvajor Company introduced the first food waste scrapping system to the foodservice industry. It was quickly accepted and soon found its way into the nation's leading restaurants and hotels as well as hospitals, cafeterias, schools, factories, universities and correctional institutions. Today, Salvajor manufactures dish scrapping solutions for any size operation including: disposers and disposer controls; disposer based scrapping systems; and food waste Collector systems. Salvajor products are specifically designed to save water/energy and to provide a low maintenance, sanitary alternative to other methods of food waste disposal. A relentless devotion to quality, reliable service and a comprehensive support system have been the hallmarks of our success for nearly three quarters of a century. Currently in it's third generation of ownership, Salvajor remains a privately held manufacturer located in Kansas City, MO.



DISPOSERS

CONE ASSEMBLIES



Choose the cone size that best suits your scrapping needs. We manufacture cones in 12, 15 and 18 inch diameters with optional covers to match.

SINK MOUNT ASSEMBLIES



Models 100 and 200 fit easily under a 14" deep sink without modification. Our short top housing allows models 300 and 500 to also fit under 14" deep sinks.

ADAPTORS



Replacement of all major brands with a Salvajor disposer is made easier and quicker using Salvajor adaptor mounting kits.



Under 500 meals per day

Model 100 or 200



Over 500 meals per day

Model 300 or 500

DISPOSER CONTROLS



MSS - Basic Start/Stop operation for use in small kitchens and prep areas.

All controls are available with Line Disconnect and are NEMA 4 watertight.



MRSS - Basic manual reversing operation. Reversing motor direction increases cutter life.



ARSS - Automatic Reversing operation. HydroLogic control provides energy and water saving timer feature and drain flush. For use in medium to large kitchens. Available with Patented Operator Sensing Technology for even greater water savings.

Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor.

HYDROLOGIC®
WATER & ENERGY SAVING TECHNOLOGY

DISPOSER SYSTEMS:

“You can only wash dishes as

The typical conveyor dish machine is rated at 210-230 racks per hour while the average operator using a pre-rinse hose can scrap 25-30 racks per hour. Salvajor solves this problem by offering a full line of advanced scrapping solutions. The traditional pre-rinse hose or fresh water trough limits scrapping capacity while the ScrapMaster and TroughVeyor systems increase scrapping speed by utilizing a powerful plume of water to flush food waste from soiled dishes and cookware. The food waste is then separated into the disposer while the water is returned to the tank reservoir. All models recirculate a high volume of water but consume the same amount of water as a standard commercial disposer. Since the operator has both hands free to work, scrapping efficiency is significantly improved.



ScrapMaster®

Can scrap and rinse dishes at the same rate as a medium size dishmachine. Easily accommodates school trays.



Pot/Pan ScrapMaster®

Has a large opening that will accommodate 26" sheet pans in addition to normal dishware.



TroughVeyor®

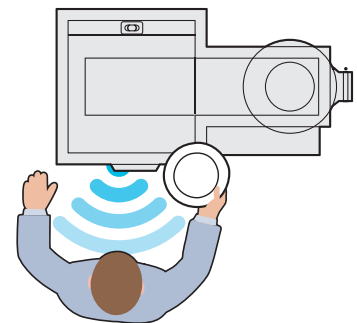
Recirculates water down a trough for multiple operators, significantly improving overall scrapping efficiency.

Patented Operator Sensing Technology

Water Saver Mode. The control will sense the operator and adjust water flow accordingly. The unit will power off entirely if the operator does not return before the adjustable run timer expires.

Standard on ScrapMaster and Pot/Pan ScrapMaster
(Not available on TroughVeyor)

U.S. Pat. No. 1,815,134



Improve Dishroom Efficiency

fast as you can scrap dishes."

SCRAPPING SPEED...

is often doubled or tripled compared to a pre-rinse spray since both hands are free for scrapping.

RECIRCULATED WATER...

saves thousands of gallons of water compared to a fresh water trough.

LABOR SAVINGS...

Let's face it, paying one worker to do the work of two will save money.

PROBLEM DISHES...

can be soaked in the basin and dropped silverware will be trapped in the basin while the scrapper continues working.

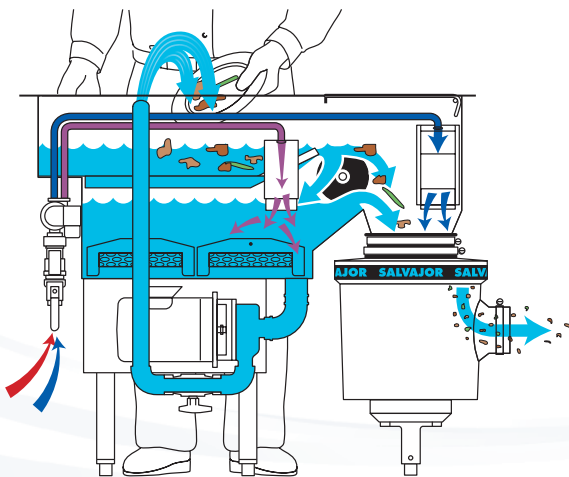
COST JUSTIFICATION...

is easily accomplished in months, comparing the savings in labor and water/sewer costs to a fresh water trough.

Available with a 3 or 5 horsepower disposer



HOW IT WORKS



- Warm water enters the tank and the ScrapMaster pump recirculates water through the gusher tube.
- Cold water is introduced directly into the disposer grind chamber of the disposer.
- As dishes are passed through the water plume, they are scrapped and pre-rinsed at the same time.
- Water falls through the separator and returns to the tank reservoir while the food waste falls into the disposer.

ScrapMaster shown, Pot/Pan ScrapMaster and TroughVeyor similar in operation.

COLLECTORS: *Ideal for*

Widely accepted in areas that

Salvajor Collector Systems are unique in output and simplicity. Rather than grinding food waste or collecting every scrap of garbage in a trash receptacle, Salvajor Collectors wash soluble food waste harmlessly through the sewer while holding fibrous and non-soluble food waste in the scrap basket. Salvajor Collectors recirculate water at a rate of 30 G.P.M. (Scrap and Pot/Pan Collector) to 70 G.P.M. (Trough Collector) resulting in a savings of thousands of dollars in wasted water each year. Since the operator has both hands free to work, scrapping speed is often doubled or sometimes even tripled. All three models are safe for use with grease interceptors or septic systems.*



Scrap Collector™

Allows a single operator to quickly scrap dishes at about the same rate as a small to medium size dish machine.



Pot/Pan Collector™

Problem dishes, trays and cookware with dried or baked-on food need much less hand work by soaking in the Pot/Pan Collector basin while scrapping continues on other dishes.



Trough Collector™

Recirculates 70 G.P.M. of water, swiftly propelling food waste down the length of a trough. High volume scrapping is achieved by multiple operators along the trough keeping up with large conveyor or flight-type dishmachines.

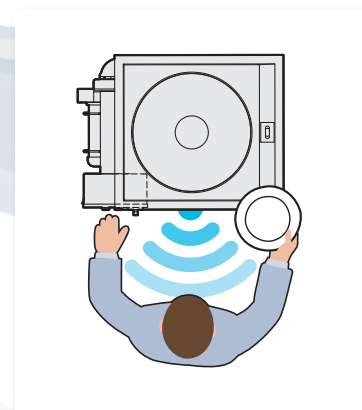
Patented Operator Sensing Technology

Water Saver Mode. The control will sense the operator and adjust water flow accordingly. The unit will power off entirely if the operator does not return before the adjustable run timer expires.

Auto Start Mode. When the operator leaves, the Collector will go into standby and uses no water and negligible electricity. When the operator returns, the Collector will automatically turn back on.

Standard on Scrap Collector and Pot/Pan Collector
(Not available on Trough Collector)

U.S. Pat. No. 1,815,134



**Please refer to your local codes.*

a food waste recycling program

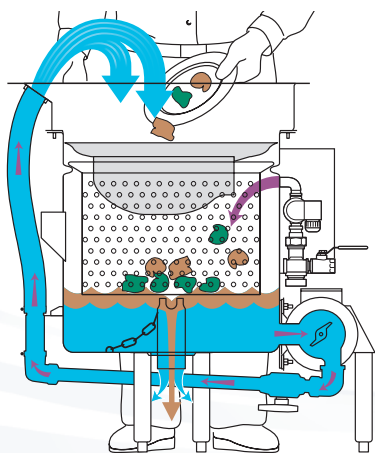
restrict the use of disposers

Salvajor Collector systems are an economic alternative to larger, more costly food waste equipment. By eliminating free liquids, the systems allow foodservice operators to significantly reduce the amount of food waste being hauled away which translates to reduced tipping fees and a reduction in methane gas production at the landfill.



Your composting program starts with Salvajor

HOW IT WORKS



- Warm water enters the tank and the Collector pump recirculates water through the gusher tube.
- As dishes are passed through the water plume, they are scrapped and pre-rinsed at the same time while soluble food waste washes through the holes in the scrap basket and into the tank reservoir.
- Insoluble and fibrous food waste is retained in the scrap basket for disposal.

Scrap Collector shown, Pot/Pan Scrap Collector and Trough Collector similar in operation.

Scotsman®



E-Source Miller
Paradigm Member

CONNECT . CARE . CHANGE®



E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

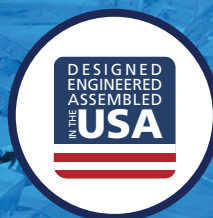
Features & Benefits



High-volume capacity in a small, compact footprint



Front breathing vents allow for flexible placement



Designed, Engineered & Assembled in the USA (excluding CU0515)



Energy Star Certified: Environmentally friendly while saving operators money



gourmet



CU50
15" W x 22"D x 35"H
Production: up to 64 lb / 24 hr
Storage: 26 lb



CU0515
15" W x 24"D x 34"H
Production: up to 74 lb / 24 hr
Storage: 24 lb



medium cube



CU0415*
15" W x 24"D x 38"H
Production: up to 58 lb / 24 hr
Storage: 36 lb



CU0715*
15" W x 24"D x 38"H
Production: up to 80 lb / 24 hr
Storage: 36 lb



CU0920*
20" W x 24"D x 38"H
Production: up to 100 lb / 24 hr
Storage: 57 lb



small or medium cube



✓ **UC2024**
24" W x 29"D x 39"H
Production: up to 227 lb / 24 hr
Storage: 80 lb



UC2724
24" W x 29"D x 39"H
Production: up to 282 lb / 24 hr
Storage: 80 lb



CU3030
30" W x 30"D x 39"H
Production: up to 313 lb / 24 hr
Storage: 110 lb



*ADA compliant with optional floor mount kit



Energy Star certified units

Approximate ice production, per 24 hours, based on air-cooled condenser unit at 70°F air and 50°F water.

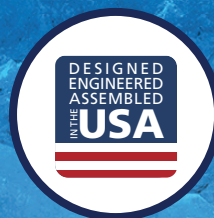
Features & Benefits



High-volume capacity in a small, compact footprint



Sealed, maintenance-free bearings ensure maximum reliability



Designed, Engineered & Assembled in the USA



Energy Star Certified: Environmentally friendly while saving operators money



✓ UN0815*
15" W x 24"D x 38"H
Production: up to 79 lb / 24 hr
Storage: 36 lb



✓ UN1215*
15" W x 24"D x 38"H
Production: up to 119 lb / 24 hr
Storage: 36 lb



✓ UN1520*
20" W x 24"D x 38"H
Production: up to 167 lb / 24 hr
Storage: 57 lb



UN324
24" W x 29"D x 39"H
Production: up to 340 lb / 24 hr
Storage: 80 lb



✓ UF0915*
15" W x 24"D x 38"H
Production: up to 96 lb / 24 hr
Storage: 36 lb



✓ UF1415*
15" W x 24"D x 38"H
Production: up to 142 lb / 24 hr
Storage: 36 lb



✓ UF2020*
20" W x 24"D x 38"H
Production: up to 216 lb / 24 hr
Storage: 57 lb



UF424
24" W x 29"D x 39"H
Production: up to 440 lb / 24 hr
Storage: 80 lb



*ADA compliant with optional floor mount kit



Energy Star certified units

Approximate ice production, per 24 hours, based on air-cooled condenser unit at 70°F air and 50°F water.

PRODIGY® ELITE



ELITE RELIABILITY



PRESERVATION MODE MAXIMIZES UPTIME AND NOTIFIES USERS OF POTENTIAL ISSUES



UPGRADED SENSOR DESIGN ENHANCES CLEANABILITY AND AMPLIFIES DURABILITY



ENHANCED AUTOALERT™ INDICATOR LIGHTS - INCLUDING BIN FULL AND BLUETOOTH® PAIRING WITH SCOTSMAN'S ICELINQ® MOBILE APP



WATERSENSE ADAPTIVE PURGE OPTIMIZES WATER CONSUMPTION KEEPING THE MACHINE CLEANER AND OPERATING MORE EFFICIENTLY



100% OF UNITS ARE QUALITY CHECKED BEFORE LEAVING OUR ISO 9001:2015 CERTIFIED FACTORY IN FAIRFAX, SC



A NEW WAY TO INTERACT

ICELINQ® MOBILE APP SIMPLIFIES YOUR EXPERIENCE AND PROVIDES INTUITIVE OPERATION, CLEANING, AND MAINTENANCE FOR MAXIMUM UPTIME

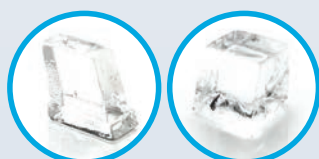
+ BLUETOOTH® CONNECTIVITY

+ GUIDED CLEANING

+ TROUBLESHOOTING

+ MACHINE CONTROLS

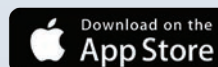
*Compatible with Prodigy ELITE® models



SMALL & MEDIUM CUBE

SMALL CUBE: 7/8" X 7/8" X 3/8"

MEDIUM CUBE: 7/8" X 7/8" X 7/8"



MODEL FAMILY	MC0322	MC0522	MC0722	MC222L	MC0330	MC0530	MC0630	MC0830	MC1030	MC330L	MC430L	MC1448	MC1848	MC2148	MC2648
ICE PROD.	356 LB.	475 LB.	758 LB.	1030 LB.	400 LB.	525 LB.	640 LB.	905 LB.	1077 LB.	1411 LB.	1775 LB.	1553 LB.	1909 LB.	1965 LB.	2630 LB.
WIDTH	22"	22"	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"	48"	48"	48"
DEPTH	24"	24"	24"	17"	24"	24"	24"	24"	24"	24"	24"	24"	24"	24"	29"
HEIGHT	23"	23"	29"	29"	23"	23"	23"	29"	29"	23"	29"	29"	29"	29"	34"

22" MODELS

30" MODELS

48" MODELS

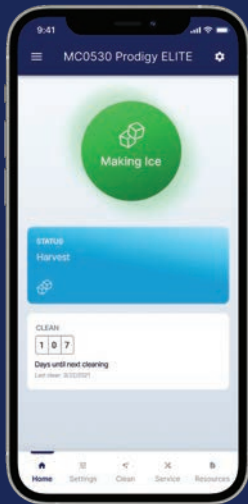
*Approximate Ice Production Per 24 Hours. Based on air-cooled condenser unit (or remote) at 70°F air and 50°F Water



A NEW WAY TO INTERACT

Owning, operating, and servicing an ice machine has never been easier.

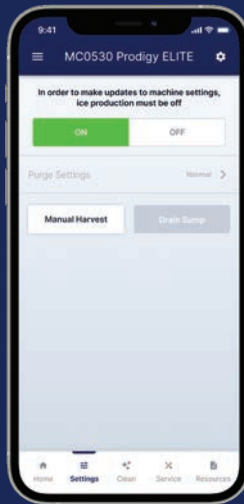
A SIMPLIFIED, **INTUITIVE** EXPERIENCE.



OPERATION

MACHINE DASHBOARD

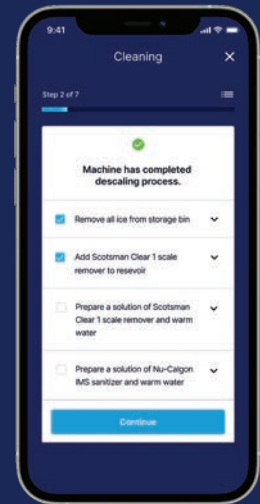
Intuitive display provides instant awareness of machine status and required maintenance



MAINTENANCE

EFFORTLESS ADJUSTMENTS

Simple controls make the machine easy to service and operate



CLEANING

GUIDED CLEANING

An interactive, step-by-step guide for a more efficient and thorough cleaning

MORE KEY FEATURES



BLUETOOTH® CONNECTIVITY

Easy pairing to access machine without removing panels



QUICK & PRECISE SERVICE DIAGNOSTICS

View and troubleshoot errors in real-time while referencing error, cleaning, and settings history to maximize uptime



UNIT SPECIFIC MACHINE INFORMATION

Quickly access warranty information, parts list, manuals, and more

*Compatible with Prodigy ELITE® models

Scotsman®

NUGGET ICE HISTORY



1952

Flake ice first introduced by Scotsman

1981

Invention and introduction of The Original Chewable Ice®

2015

H² Nugget ice debuts

Sealed, maintenance-free bearings first introduced with HID Ice & Water Dispensers

2019

Full lineup of Undercounter Nugget models launched

2020

Modular Nugget lineup re-introduced with sealed, maintenance-free bearings and a choice between two types of Nugget ice

COMPARED TO CUBE

80%

of customers prefer nugget ice with soft drinks

Nugget ice uses up to

40%

less water

More profitability with up to

20%

higher displacement, using less syrup/beverage

Nugget ice uses up to

15%

less energy

THE PREFERRED ICE

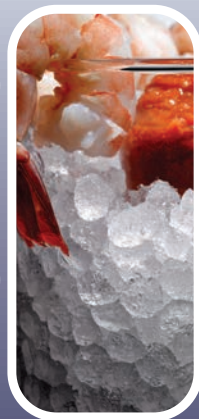
BEVERAGES



HEALTHCARE



DISPLAYS



H² VS ORIGINAL

	ICE HARDNESS*	DIMENSIONS	APPLICATIONS	BEST CONFIGURATION
H ² Nugget	85% (Harder)	3/4" x 5/16" x 3/8"	Beverages Blended Drinks Food Displays Dispensing Healthcare & Therapeutic Food Prep Laboratories	Dispensing Applications
Original Nugget	74% (Softer)	7/16" x 5/16" x 3/8"		Ice Bin Applications

*Approximation, values may vary by model



Water Filtration Products



E-Source Miller
Paradigm Member

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E-Source Miller
3680 W. Royal Lane, Suite 155
Irving, TX 75063
214-614-0215

www.esourcemiller.com
Orders: orders@esourcemiller.com
Quotes: quotes@esourcemiller.com

Specially designed for combi-ovens and boilerless steamers

Because steam is 100% water, any impurities in the water have the potential to precipitate on the surfaces within the combi-oven or steamer potentially causing hard scale build-up and corrosion. In fact, the incoming water quality can have a direct impact on equipment life, equipment downtime and costly repairs.



What water related equipment problems do you face?

Combi-oven and steamer manufacturers have developed water specifications to protect their equipment from the potentially harmful effects of water impurities. Before installing a combi-oven or steamer, 3M recommends that you have your water tested to ensure that the incoming water meets the manufacturer's specifications.

Hardness and Total Dissolved Solids (TDS) are naturally occurring in all water supplies. When water is converted to steam, dissolved minerals in the water will precipitate out and cling to the oven surfaces. The scale forming minerals, calcium and magnesium, will precipitate out as hard scale which may result in:

- Inefficient operation and increased energy costs
- Increased maintenance costs
- Increased equipment downtime

Scale causes equipment down time and reduces efficiency.

1/8" of scale = 25% energy loss = \$300 per year (average)¹



Without filtration, impurities in water can result in increased build up resulting in increased maintenance and the possibility of reduced equipment life.



The SGLP-CL Series System helps keep equipment cleaner, which helps reduce maintenance costs and downtime.

Combi-Ovens & Boilerless Steamers
Combi-ovens and boilerless steamers have become the most versatile and efficient pieces of equipment in today's commercial kitchens. However, the addition of steam to the cooking process can present equipment problems depending on the incoming water quality.

Typical water specifications are:

Hardness	< 3 grains
Total Chloride	< 30 ppm
pH Range	7 - 8
Chlorine & Chloramine	0 ppm
Alkalinity	< 20 ppm
TDS	< 60 ppm

Hardness minerals can build up within steam equipment, thus increasing the probability of equipment downtime and the need for maintenance.

With a SGLP-CL System, you can save hundreds or thousands of dollars a year on scale-related maintenance and equipment-replacement costs.

Chlorides are associated with the salt content in water and are very common in many water supplies.

- At high temperatures, chlorides can attack stainless steel surfaces
- They can cause very rapid corrosion and destruction within a steamer or combi-oven.
- Chlorides cannot be easily removed from water

Chlorine and chloramines are added by municipalities to disinfect water. Chloramines are a combination of chlorine and ammonia and is an approved disinfectant by the EPA.

- In the USA, nearly 60% of the population in the USA is on chloraminated water.
- When water is converted to steam, chlorine and chloramines can create a corrosive environment potentially causing premature equipment failure.

¹ Based on \$900 annual energy costs with scale-protection; will vary based on the heating equipment

Protect your investment with the SGLP-CL series reverse osmosis system

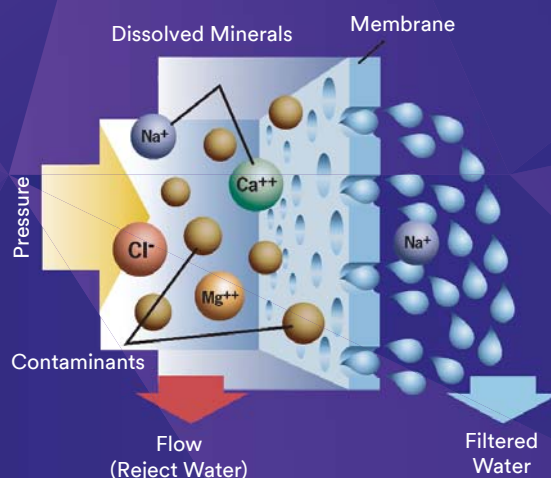
- 1 Integrated System Design**
Entire system, including the water storage tank, is integrated on a single wall mounted bracket for easy installation
- 2 Chlorine & Chloramines Reduction**
Sanitary Quick Change (SQC) prefilter cartridge includes an activated catalytic carbon block for the reduction of chlorine and chloramines from the incoming water
- 3 Non-Electric, Hydraulically Driven Pump**
Helps to maximize RO water production
- 4 High Production RO Membranes**
100 or 200 gpd production rate @ 50 psi incoming water pressure and 77° temperature

Optional Automatic Cleaning Bypass (not shown)

Allows the system to be used with single inlet combi-ovens. The system automatically goes into bypass during the cleaning cycle



How does the SGLP-CL system work?



The heart of the SGLP-CL system is a state-of-the-art high-production RO (reverse osmosis) membrane (see illustration). Raw water, under pressure, is forced through microscopic pores in the synthetic membrane while larger dissolved solids (ions, including calcium, magnesium and chlorides) and heavy molecular weight contaminants are continually flushed away as reject water. Filtered water travels between the double-sided membrane until it reaches a center core, which then delivers the product water to the storage tank.

Plumbing Diagram

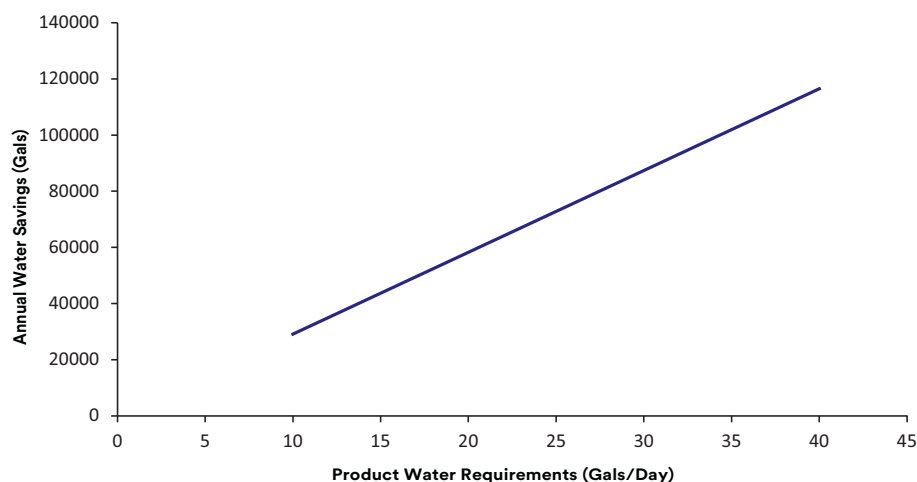
SGLP-CL RO systems are ideal for both single and dual water inlet combi-ovens and steamers. When used with a single water inlet oven, it is recommended that the cleaning bypass be installed. The cleaning bypass supplies filtered, non RO water to the oven during the cleaning process. The system incorporates quick-connect fittings for ease of installation.



Equipment Sizing

Number of Ovens	Model	Options
Single	SGLP100-CL	Use cleaning bypass if used on single water inlet combi-oven
Double	SGLP200-CL	

Annual Water Savings vs. Traditional RO Systems*



The SGLP-CL System from 3M results in considerable cost savings in both water utility and water sewage as compared to traditional RO systems. In fact, a restaurant can save nearly 400 gallons of water for every 50 gallons of water used!

* Comparison of SGLP200-CL versus a traditional RO system with 8% water efficiency per NSF 58 protocol. Actual savings may vary based on water temperature and inlet water conditions.