

2020 K-12 Heavy Equipment Grants



SERVING COUNTERS & KIOSKS

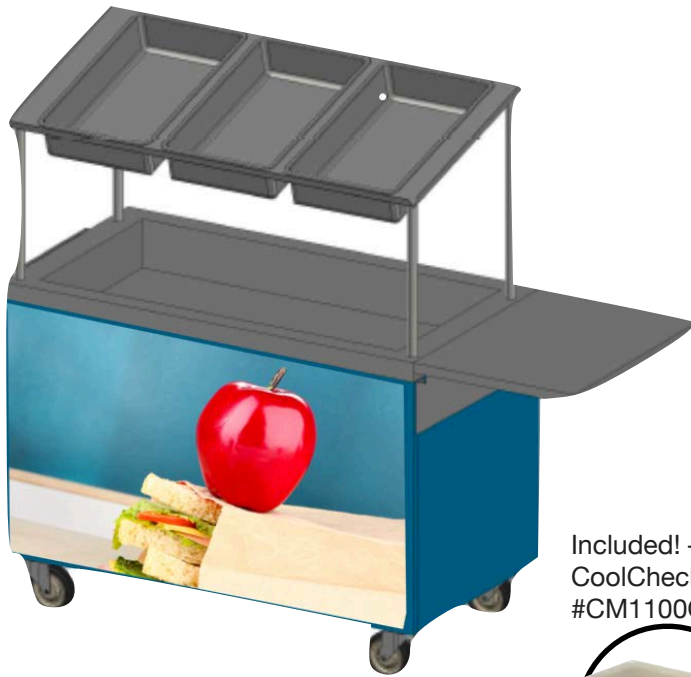


Thurmaduke™ is our premium line of traditional modular serving systems that's durable with renewable long life.

With Thurmaduke™ you can choose from any concept or theme. Mobile or stationary kiosk options available. Personalized custom solutions with unlimited signage and graphics options. Thurmaduke™ provides great solutions with excellent durability for your long-term, growing needs.



CARTS - MOBILE, TRANSPORT & GRAB-N-GO



Take-Away-Cafe Cart

- Lightweight - Handles with Ease
- 20 GA. Stainless Steel Top
- 5" Swivel Casters with Brakes
- (3) Each Black Food Pans
- (2) Each Coldmaster® Food Pans Keeps food at or below the ServSafe® guidelines of 40°F for up to 8 hours when frozen overnight
- Top Shelf for Grab-n-Go Items

OPTIONS:

- Multiple Powder Coat Colors (Black is default color)
- Magnetic Signage



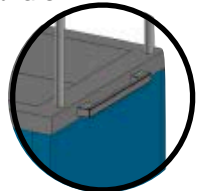
Looking for something customized or new?

We can customize any serving needs you may have.

Included! - (3) Each StorPlus™ Full Size Food Pans #10202B03



Easy Access Handle for lightweight maneuverability



Included! - (3) Each CoolCheck™ Food Pans #CM1100C1402



CARTS - MOBILE, TRANSPORT & GRAB-N-GO



NEW AGE
INDUSTRIAL
NEW AGE

Curbside feeding has become more and more of a necessity in today's K-12 food service operations. New Age offers many solutions to food handling and delivery/serving. Whether it is curbside or outdoor feeding, New Age has the cart for you. If we don't have exactly what you are looking for...we can build it to suit your needs.

*Specialty casters are available for carts being used for outdoor feeding.

- Lightweight Aluminum
- Lifetime Guarantee against Rust and Corrosion
- Made in the USA



Model# 99171



Model# 97986



Model# 50311XS

REFRIGERATION



G-SERIES - REFRIGERATOR & FREEZER REACH-IN & PASS-THRU

Solidly built with durable exteriors, reliable microprocessor controls, efficient refrigeration systems and a variety of user-friendly features G-Series refrigerators and freezers help you save money without sacrificing value.

R & A SERIES - REFRIGERATOR & FREEZER REACH-IN, PASS-THRU, ROLL-IN & ROLL-THRU-

Refrigerators and freezers stand up to heavy use for a long, long time. Durable construction is matched with an INTELA-TRAUL® microprocessor creates a reliable and simple operation.

Traulsen

TRUSTED.

TBC-Series Reach-In Blast Chiller

Traulsen blast chillers feature high performance, dual refrigeration system, easy to use touch screen control, adjustable product target temps, four chill settings and on-board cycle data printer. Units also have a USB Port with 90 day cycle data memory, stainless steel exterior and interior and long life EZ-clean door gaskets. All chillers are easy to maintain with front facing condenser coil and have a 3-year parts & labor warranty and 2 year additional compressor parts warranty.



3-YEAR
PARTS & LABOR WARRANTY



Milk Cooler with Top-Mounted Refrigeration

Built "Traulsen Tough" to last years and years, our innovative school milk cooler delivers long-term value to your bottom line. The lowered cabinet creates unprecedented ease of use for your smallest students. Our top-breathing system inhales less floor dust and dirt, extending compressor life.

REFRIGERATION



American Panel is pleased to offer the next generation of foamed-in-place walk-in coolers, freezers and insulated buildings. A unique new blend of the latest manufacturing technology and advanced product features offering high efficiency, exceptional appearance, reliable performance and outstanding



American Panel Blast Chillers

American Panel also offers Blast Chillers. Choose a Blast Chiller / Shock Freezer specially designed to meet your needs... your space... your budget.



RDT's Eco-Cool Series

RDT's Eco-Cool system offers precise control of individual compressors, allowing an application that would typically require eight compressors, to now utilize only two digital scroll compressors (one medium temperature and one low temperature). For the customer's peace of mind, it also includes a back-up compressor for 100 percent redundancy. With fewer compressors, the Eco-Cool system has a smaller system footprint, lower refrigerant volume, lower installation costs and reduced electrical consumption.

Eco-Smart

The RDT Eco-Smart is an energy saving refrigeration controller for walk-in freezers and



ICE MACHINES



PRODIGY

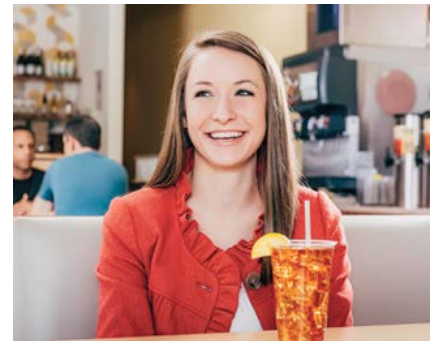
PLUS

delivers.

Scotsman
ICE THE WORLD DEMANDS

PRODIGY
PLUS

Discover how Prodigy Plus® delivers significant cost savings, less downtime and more reliable ice-making performance.



- AutoAlert™ indicator lights — enhanced visibility of your machine's operating status
- Self-aligning front panel — offering easier access to serviceable components
- Front-breathing air filter — easily accessible and reusable for maximum efficiency
- NARROW operational footprint — among the industry's smallest
- Convenient QR code placement — one-step access to manuals and warranty history
- One-touch cleaning on cuber models — helping reduce labor costs
- Patented WaterSense purge control — automatically purges excess minerals
- Built-in antimicrobial protection — ensuring safe, clean operation
- PATENTED HARVEST ASSIST — efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module (optional) — advanced diagnostic readouts
- Vari-Smart™ ice level control (optional) — helps maintain the ideal amount of ice anytime

OVENS & RANGES

VC44GD Convection Oven



- Available in single stack
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP two-speed blower motor; 115/60/1 with 6 ft. cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on interior
- Five nickel-plated oven racks with eleven rack positions
- Interior oven light

ABC7 Combi Oven



- Just three knobs, no modes
- Patent-pending humidity level control automatically adjusts after setting temperature
- Exclusive Precision Humidity Control ensures accurate humidity levels within one degree



DONE TO PERFECTION.

Extended 2-Year Warranty: on all Vulcan Just 4 Schools equipment including parts and labor



Vulcan 36" HD Range



- Energy-saving—up to \$600 in fuel cost
- Packed with an extra oven rack at no charge
- Complete with a 1-year parts and labor warranty
- Further customizable with multiple front ledge options, like towel bars, cutting boards, condiment rails or fryer shields

Vulcan 36" Gas Range, Standard or Convection Oven and 6 Burners



- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" s/s adjustable legs
- 30,000 BTU/hr open top burners
- Shrouded flashtube pilot system (1 pilot per every 2 open burners) saves \$300 per year in energy costs
- Heavy duty cast iron grates with easy lift-off

COMBI & ROTATING RACK OVENS



The SelfCookingCenter® XS stands for uncompromising functions, cooking performance, and food quality. It is the ideal addition to your kitchen when limited space is available. A small appliance with the same powerful performance, intelligence, and efficiency as our wellknown full-size SelfCookingCenter®. Cooking with the SelfCookingCenter® XS means working without compromises: 100% power, 100% intelligence, and 100% food quality.

Self Cooking Center XS



RATIONAL's SelfCookingCenter® 5 Senses allows you to fry, roast, grill, steam, poach, bake, and much more, in a single self-cleaning piece of equipment. Easily prepare a variety of foods using the 7 “touch of the button” cooking modes. Whether you are cooking for 20 or 2,000, the guesswork of meal preparation is eliminated thanks to the world's only SelfCookingCenter® 5 Senses. In addition, RATIONAL has earned the ENERGY STAR®.



Baxter Rotating Rack Ovens are ideal for baking, roasting or reheating a variety of food thanks to our unique airflow and steam systems. Rotating rack ovens control heat so that it's dispersed evenly throughout the oven. As a result, you can cook everything—from breads and pastries to meats and casseroles—thoroughly and evenly.



STEAM COOKING



DONE TO PERFECTION.

Vulcan C24EAS-LW - 5 Pan Electric Convection Steamer Low Water Energy



- Low Water Energy (LWE) Smart Steam control – ENERGY STAR® certified.
- High output stainless steel steam generator
- Staged Water Fill includes high-speed initial fill and low-speed fill during operation.
- Smart Drain System (timed drain) with PowerFlush.
- 60-Minute timer with constant steam setting
- Illuminated power switch with cook and ready lights.
- Stainless steel exterior and cooking compartment with coved interior corners.

Vulcan Steamer C24ET10 LWE Convection Steamer



- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Two stainless steel steam generators with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature and illuminated power switch for each compartment.
- Ready/Cook indicators.
- Heavy duty doors and door latch mechanisms with gasket guard.

Vulcan VG40 Braising Pan



- Sturdy, heavy duty, high strength cover resists warping and is spring-assisted to stay open in any position
- Steam inset pan is used for steaming vegetables and more in large capacity steam pans
- Draw off valve is ideal for removing waste with catch can to facilitate draining waste
- Standard receiving support pan mounts under pouring lip and conveniently drops away when not in use

VENTLESS CONVEYOR OVENS



Ovention MiSA™-12

- Temperature range: 300°F-525°F
- Recipes up to three stages with variable time, temperature, blower speeds, and microwave power during each stage
- Non-stick lining on inner cavity for easy cleaning
- Small overall footprint that can still accommodate a 12" pizza or ¼ size sheet pan (9"x13")
- Full-color touchscreen display with passcode
- USB port to upload and download recipes, view cook logs, diagnostic mode



Ovention M360

- No Extraction Required
- Ultimate Temperature Control
- Intuitive One-Touch Display
- Superior Cooking Control
- Drastically Reduced Energy Costs



Ovention Shuttle

- Superior Cooking Control
- Lower Operator Costs
- Save Time with RapidLoad
- Technology
- No Hood Required
- No Microwaves

Ovention Matchbox 1718

- Superior Cooking Control
- Lower Operator Costs
- Save Time with Rapid Load Technology
- No Hood Required
- No Microwaves
- Ultimate Temperature Control
- Lower Operator Costs
- Intuitive One Touch Display
- Ideal for Small Footprints



HOT HOLDING

VBP Institutional Series Cabinets



- Ideal for schools, restaurants and hospitals
- All stainless steel construction
- Field reversible doors
- Removable interior pan supports
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters, 2 swivel with locks and 2 rigid
- ENERGY STAR® Qualified

VHFA Series Non-Insulated Holding



- All stainless steel construction
- Blower and air tunnel for superior heat distribution
- Adjustable tray slides
- Switch to convert from Proofing to Holding mode
- ½-gallon water pan
- Drip trough and water collection pan.
- (4) 5" casters, 2 locking swivel casters



**Extended 2-Year Warranty: on all
Vulcan Just 4 Schools equipment
including parts and labor**



Flav-R-Savor® Heated Air Curtain Cabinet



- Designed for long-term food holding
- Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a "curtain" of heated air, a portion of which is drawn toward the rear of the cabinet, warming each pan

- Holding temperatures range from 70F-175F
- LED lighting on the top front and sides creates balanced lighting to showcase food products.
- Features adjustable slanted or horizontal shelves with removable sign holders, easy-to-use digital controls, as well as removable glass sides and crumb tray for easy cleaning.

Glo-Ray® Designer Merchandising Warmer



- Designed to hold hot wrapped food at optimum serving temperatures, the Hatco Glo-Ray® Designer Merchandising

Warmers are the perfect displays to showcase hot fast foods and boost impulse sales.

- Designer look for contemporary decors.
- Constructed of aluminum and stainless steel with tempered glass side panels.
- Single-tier, slant shelf display warmer.

FOOD PROCESSORS, CUTTERS & SLICERS



Proud supporter of you.®



Hobart Legacy Mixers

- Exclusive swing-out bowl for ease of adding, taking out product; mounting and changing bowls
- Major components tested under extreme conditions by the Hobart Technical Center, unique in the industry, for durability and dependability
- Shift-on-the-Fly™ technology for changing speeds while mixer is running
- Power Bowl Lift button takes heavy lifting out of mixing
- Consistent mixing with traditional Hobart mixing speeds
- SmartTimer™ for precise mixing

Hobart HCC-34 Food

- Reduce preparation time without sacrificing consistency and quality. Hobart's Combination Food Processor is simple to use from set up to clean up, so you can spend less time chopping, slicing and shredding and more time perfecting your recipes.
- Rely on the Hobart HCC34 to provide you with a food processor that can help you breeze through an abundance of food preparation jobs.



Hobart HS Series Slicer

- Our Hobart-exclusive zero knife exposure keeps operators from inadvertently touching the blade during the sharpening and cleaning process.
- An optional knife-removal feature on select models which enhances cleaning and ensures that blade edges are completely protected.
- HS Series additional features including:
 - Home-start position
 - Close-to-stop
 - Gauge-plate interlock
 - Carriage-system interlock
 - No-volt release
 - 30-second shutoff



M2000 Vegetable Cutter

- Powerful heavy duty motors for high capacity output
- Stainless steel and cast aluminum housings
- Made in USA
- Dual feed openings with safety interlock
- 1-year parts, labor and travel warranty

DISPOSERS/WASTE



Power Rinse

PowerRinse® Standard (Model PRS) is designed for everyday applications in small or medium sized commercial kitchens. Dishwashing operators use both hands to scrap dishes under the powerful plume of recirculated water, cutting the time it takes to clear dishes in half – sometimes even tripling their speed!

PowerRinse saves more than time. It also reduces bulk waste without grinding, which means less odors, less pest concerns, less trash pickups, and lower disposal fees associated with food waste handling and storage. The system also helps operators cut water usage at the pre-rinse station by utilizing a powerful plume of recirculated water and a built-in shut off timer. The timer is factory-preset at 20 minutes. After the set time elapses, the unit will shut off.

Aqua Saver

Fully programmable water saving control panel. Aqua Saver® acts as an on-demand water saving system for InSinkErator® commercial disposer systems. The AS-101 senses the load of the disposer motor and regulates the amount of water necessary for grinding and non-grinding situations. Saver can reduce water usage by up to 70% and save you money.



Disposers

- Uniform throat opening
- Stainless steel grind chamber
- Dual-direction shredding elements
- Heavy cast iron stationary and rotary shredders
- Double-tapered timken roller bearings
- Emersons durable, heavy duty motor

in sink erator®

WAREWASH



Proud supporter of you!

Door Type - AM Ventless Select

- First ventless door-type dishwasher with Energy Recovery
- Unique Energy Recovery condensing cycle captures the water vapor and preheats the inlet water up to 140°F
- Eliminates the need for a ventilation hood
- Saves as much as \$5,068 first year and \$1,568 every year after
- NSF Certified for cleaning pots and pans, and dishes and glasses
- ENERGY STAR® qualified, uses only .74 gallons of water per rack



Conveyor Type - CL44E Dishmachine

- Save up to \$9,192 a year due to reduced rinse water, energy and sewage
- ENERGY STAR® rated, an ideal candidate for a sustainable operation
- Exclusive Opti-Rinse™ technology for 50% less energy and water usage than comparable models
- Large, hinged doors for easier access to the interior for cleaning
- Easy-access controls for rapid verification of machine status, wash and rinse temperatures
- Cleans up to 8,550 dishes an hour
- Now available with optional CLe Blower Dryer for ware that's 98% drier

WAREWASH



Flight Type - FT1000

Proud supporter of you.

Four new innovative features solves the challenges of the six elements of warewashing performance – utilities, labor management, cleaning performance, soil management, life cycle management and chemical optimization – while providing the lowest total cost of ownership of a flight-type in the industry.

#1 - Ventless Technology yields the industry's first ventless flight-type, which does not require a direct vent connection and provides savings of up to 22% annually over the previous model.

#2 - Automatic Soil Removal uses specialized soil removal wash arms in a dedicated section to pump food soil from the machine before it reaches the prewash section, reducing tank refills per day and eliminating the need to pre-rinse ware prior to loading.

#3 - Auto Clean allows operators to quickly and easily clean the machines at the touch of a button, saving up to 30 minutes of labor per day and using no additional chemical. Capless wash arms and the ability to leave curtains in the machines during the cycle aide in ease of use.

#4 - Auto Delime makes the FT1000 the first flight-type with the ability to automatically delime the booster.



JUDGE US BY THE COMPANIES WE KEEP