



JULY/AUGUST 2015

RED REPORT

NEWS, VIEWS AND PROMOTIONS

RESTAURANT EQUIPMENT DISTRIBUTORS

Purchasing Guide



Your Flatware Destination



Luna

18/10 Stainless Flatware

NEW

Item	Description
503202	Dessert spoon
503203	Dinner fork
503204	Tablespoon
503205	European fork
503210	Salad fork
503211S	Dinner knife serrated, 100 gr
503213	Round bowl soup spoon
503214	Iced teaspoon
503217	Bouillon spoon
503221	Butter / Dessert knife
503223	Teaspoon
503225	Demi tasse spoon

Neo

18/10 Stainless Flatware

NEW

Item	Description
503902	Dessert spoon
503903	Dinner fork
503904	Tablespoon
503905	European fork
503910	Salad fork
503911S	Dinner knife serrated, 100 gr
503913	Round soup spoon
503914	Iced teaspoon
503917	Bouillon spoon
503921	Butter / Dessert knife
503923	Teaspoon
503925	Demi tasse spoon



Eclipse

Collection includes 15 items
18/10 Stainless steel

Item	Description
502102	Dessert Spoon
502103	Dinner Fork
502110	Salad Fork
502111S	Dinner Knife Serrated, 108 gr
502123	Teaspoon

Celine

Collection includes 17 items
18/0 Stainless steel

Item	Description
502502	Dessert Spoon
502503	Dinner Fork
502505	European Fork
502510	Salad Fork
502511S	Dinner Knife Serrated, 95 gr



Royal

Collection includes 12 items
18/0 Stainless steel

Item	Description
502602	Dessert Spoon
502603	Dinner Fork
502610	Salad Fork
502611S	Dinner Knife Serrated, 65 gr
502623	Teaspoon

PURCHASING GUIDE

Purchasing foodservice equipment and supply items requires some research and a keen understanding of the foodservice operation that will use these items. Identifying the right solution requires foodservice operators and their supply chain partners to take into account the menu, service style, anticipated volume and more. Weighing factors like these puts foodservice operators in the best position to reap a positive return on their foodservice equipment and supplies investments. Following are some general purchasing guidelines for several key product areas.

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Roll-in Refrigerators

Roll-in refrigerators provide enhanced versatility in the kitchen. Because these units operate 24/7 keeping food at safe temperatures, roll-in refrigerators shoulder a heavy burden in foodservice operations. Foodservice operators use roll-in refrigerators to store a variety of perishable foods, including meat, produce, eggs, dairy products and condiments, ideally at 38 degrees F.

Roll-ins must hold foods consistently at 40 degrees F or below, as specified by HACCP requirements, and must be able to recover temperatures quickly, even when doors are continuously opened and closed.

Although these units are typically the same size or larger than a traditional reach-in refrigerator, roll-ins provide operators with a great deal of storage space and flexibility. These units are classified by size, or specifically by internal cubic capacity and how many pans can be held at one time.

Here are three considerations when

specifying roll-in refrigerators:

- Determine whether a remote or self-contained compressor is best.

◇ Choose between solid or glass doors. The number of doors needed depends on the volume of the operation. For easiest access, door hinging should be based on the application. For operations with limited space, 180-degree doors facilitate easier loading of pans and carts.

◇ Because roll-in sizes vary, operators need to understand how much floor space is available for the unit.

Combination Walk-in Refrigerators and Freezers

For operators looking to cut costs and consolidate storage, combination walk-in refrigerator freezers may be a viable option to consider as an alternative to two separate units. Like single-unit walk-ins, combination models are typically custom made, so these units come in virtually any shape and size. Here are four considerations to take into

account when purchasing one of these units:

◇ Determine what products the walk-in will store. Depending on an item's density and temperature, it may take longer to pull down to the correct temperature and a larger refrigeration system may be necessary to compensate. In addition, hot product creates excessive steam in cold environments, producing moisture and changing the dynamics inside the walk-in.

◇ To figure out the necessary capacity, operators should keep in mind that 1 cubic foot of open storage area accommodates approximately 28 pounds of solid food.

◇ Panel thickness ranges from 2 to 8 inches.

◇ Doors represent an important feature. If staff frequently open and close doors, a heavy-duty option may be necessary. Automatic closing devices, like cam-lift hinges and a positive door closer, ensure the door isn't accidentally left open. If it's necessary to see what's inside the walk-in, specify a view window.

MB MASTER-BILT® Refrigeration Solutions



FOB
Vaughan, Ontario
warehouse

ENDURA™ ROLL-IN REFRIGERATORS

- Electronic controller system
- Stainless steel interior and exterior
- Interior LED lighting
- 3-year parts and labor warranty with additional 2-year coverage on compressor part



FREE
FREIGHT

QUICK SHIP COMBINATION WALK-INS

- Combos range in size from 5'10" x 11'7" to 9'8" x 19'3" and in heights of 7'6" and 8'6"
- Combos available in with-floor freezer/less-floor cooler and with-floor freezer/with-floor cooler
- Includes penthouse or remote refrigeration system

See more Master-Bilt products at www.master-bilt.com.

Quebec models
of slicers and mixers
available!



The Perfect Mix...

**Globe slicers
and *Best In
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*Globe floor mixers are an FE&S
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Food Slicers

Foodservice operators from all segments commonly use slicers to prepare deli meats and cheeses for sandwiches, but this equipment can also provide uniform slices of vegetables for grilling or garnishing. Slicers also help guarantee uniform portion sizes, making this equipment useful in controlling food costs. In addition, slicers present the dual benefit of cutting both faster and potentially more safely than knives.

Commercial slicers typically fall into one of three classifications: manual, semi-automatic or automatic. These units feature a rotating blade on a movable carriage in either a gravity-fed angled or spring-loaded upright configuration.

Here are three considerations to take into account when purchasing a slicer:

- ◇ The width and height of the product being sliced will determine the appropriate knife diameter. The larger the product being sliced, the bigger the knife required. Available sizes are 9, 10, 12, 13 and 14 inches.
- ◇ Most slicers feature either anodized or burnished aluminum construction and some units combine aluminum with stainless steel for increased durability. When slicing foods with a high acid content, such as tomatoes, stainless steel models will hold up better than aluminum, which is softer and more porous. Slicers are now available with NSF-approved polymer bodies.
- ◇ Take into account the type of service available for the unit, the cost of replacement parts and the slicer's expected life cycle.



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Food Processors

In addition to the popular bowl-style units, the food processor category includes vertical cutter mixers and units that shred, dice, julienne, etc. Bowl-style units include a closed bowl to chop, mix or emulsify product. With continuous-feed processors, operators feed product into the unit, which dices, slices, shreds, grates or juliennes. Combination food processors have interchangeable heads and combine the operating features of the bowl and continuous-feed units.

These units have one-, two- or variable-speed controls to accommodate a variety of tasks. The higher the rpms, the less precise the cut. Most countertop food processors are single-speed and almost all of the single-speed units run at 1,725 RPM, which is the nature of an induction motor. Here are three specifying considerations when purchasing a food processor.

- ◇ Food type will determine the necessary horsepower, bowl size and attachments. Dense products, such as cheese and meat, require a higher horsepower motor. High-volume operations also should consider units with larger bowls, more horsepower and extra feed chutes, which can help reduce prep time and increase efficiency.
- ◇ For easier cleaning and enhanced food safety, choose food processors with minimal nooks and crannies that can trap debris and harbor harmful bacteria. Easy-to-remove attachments facilitate quick cleaning and better sanitation.
- ◇ Ensure the food processor includes such safety features as guards and switches that turn the unit off automatically at appropriate times.

ICE0400AT

B55PS Bin

Ice-O-Matic ICE0400AT

- Produces up to 525lbs of ice daily
- Top Air Discharge for maximum ice production in a small place
- Harvest Assist provides consistent ice production
- Energy Star Approved

ICEU220A

Ice-O-Matic ICEU220A

- Space Saving 24" wide undercounter design
- Harvest Assist provides consistent ice production
- Built with antimicrobial protection. Inhibits bacteria growth on ice maker surfaces.
- Energy Star Approved

ICE0856GA

GRANDE CUBE DIMENSIONS	
Width (in.)	3 1/2 x 1 1/8 x 1/8
Width (mm)	31 x 29 x 22

Ice-O-Matic ICE0856GA

- Produces up to 875lbs of ice daily
- New large format ice
- Only 30" wide
- Harvest Assist provides consistent ice production
- Energy Star Approved



SF46M \$6295

Commercial Freezer Merchandiser

1207mm(47.5")W x 788mm(31")D x 1982mm(78")H

*Equipped with screen-ready translucent white sign panel.



NEW!

Zero Rear Clearance

Whisper Air Over Pan

Removable Pan Catcher™

HFP48-12-2S Prep Table, 48" - 12 Pan

1213mm(47.75")W x 801mm(31.5")D x 1080mm(42.5")H

\$3200



SE40e \$2690

Commercial Sliding Door Refrigerator

1207mm(47.5")W x 788mm(31")D x 1845mm(72.6")H

a canadian company



Fully Removable and Front-Breathing Cassette® Refrigeration
Premium feature on HFP48-12-2S.



HABCO's Long-Lasting and Brilliant LED Lighting
Premium feature on SE40e et SF46M.



ProductTemp™ Displays Product Temperature
to a resolution of 0.1°C
Premium feature on SF46M.



Maximum Finless Protection from clogged condenser coils
Premium feature on SE40e et HFP48-12-2S.



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Smokers

Smokers come in a variety of configurations, including countertop, cabinet-style and room-size units used indoors as well as larger outdoor pits. Operators purchasing an outdoor smoker should research local codes and requirements, as some jurisdictions have prohibited the use of these units.

A common mistake in specifying this equipment is not properly calculating the necessary capacity. Smoker manufacturers recommend operators scale up in size to ensure enough food can be produced at one time. Capacities of these units vary, with smaller smokers accommodating 50 to 60 pounds of meat to larger models holding up to 1,000 pounds of meat.

When purchasing a smoker, ease of use, speed and the unit's size in relation to the capacity represent a handful of factors foodservice operators should weigh. Here are a few other considerations:

- ◇ Electric smokers may be better suited for operations where smoking is not the primary method of cooking food, due to the fact that this equipment utilizes less wood and tends to be easier to use.
- ◇ When specifying a smoker, designate storage space for consumables such as wood chips or pellets. This becomes even more important when using wood logs; operators will need a place that is not only large enough but also that is protected against rodents and other pests.



-SMOKING-
There's nothing like the aroma of smoked food.

NU-VU Smokers can deliver great results with ease of use and dependable quality that you can count on. These units provide a method of cooking foods that are flavourful and appealing. Available in 6 or 13 pan capacity. Talk to our specialist by calling (418) 230-9518.

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Selling the best product for your needs!



Moyer Diebel 401HT Plus 208-240/60/1 **\$5600.00**

High temperature with 40°F rise booster

- » Excellent for heavily soiled wares
- » Soft start prevents dish breakage
- » A versatile, reliable work horse

* Shown with optional top and side panels



Champion UH 330B 208-240/60/1 **\$6500.00**

- » High temperature undercounter with cold water feed only
- » Low 30 amp breaker required
- » 2014 Kitchen Innovation Awards recipient – Dry Assist

* Shown with standard top and side panels

Fill and Drain Model (401HT Plus)

- » Always drains 100% of the dirty wash water
- » Always rinses with 100% fresh water and then re-uses it for the next wash cycle
- » Consistently delivers clean dishes no matter how dirty they are going in

Heat Recovery Model (Champion UH 330B)

- » Heat Recovery provides reduced operating costs and steam elimination
- » Dry Assist provides improved and quicker drying of wares
- » Energy Star qualified



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The Meridian™ Difference



HID525

SMARTER CONSTRUCTION

The Meridian™ Series features stainless steel components, larger sink drain openings and enhanced, high-tech dispensing that helps prevent overflow. And AquaArmor with AgION™ molded directly into key components to help inhibit the growth of bacteria.

QUIETER OPERATION

With its improved condenser fan function, the Meridian™ Series delivers the ice you need without the distraction of noisy equipment.

SPACE-MAXIMIZING DESIGN

With the industry's smallest operational footprint relative to capacity, the Meridian™ Series is ideal for crowded areas where space is at a premium. Minimal clearance is required with Scotsman's specially designed contoured side panels and external air filter.

MORE CONVENIENT FRONT ACCESS

The Meridian™ Series features a removable front panel for easy servicing, a removable storage bin for even better access for scheduled cleanings and maintenance.

ENHANCED SERVICE FEATURES

Whether it's Scotsman's convenient USB drive that allows fast software updates without replacing the control board or a new removable sink and grill that provide maximum access for easy cleaning, the Meridian™ Series helps reduce service and maintenance time at every step.

Model Options

HID312

260 lbs./day
stores 12 lbs

HID525

500 lbs./day
stores 25 lbs

HID540

500 lbs./day
stores 40 lbs

meridian™ 



Internal LED indicator lights alert maintenance staff when it's time to descale, sanitize and more.



Every model features a convenient QR code for quick access to manuals, parts lists and warranty history information.



Our proprietary greaseless bearing is fully sealed with a special polymer that provides lubrication without the need for greasing.



Unique external air filter location improves breathability and accessibility, while requiring less side clearance.





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TSSU-48-18MB-FGLID

Food Prep Table

Heavy-duty flat glass lid keeps pan temperatures colder and locks in freshness while enabling maximum product visibility.

T-23



Reach In Refrigerator

Bottom mounted refrigeration system maintains temperature of .5°C to 3.3°C.

GDM-37-LD



Glass Door Merchandiser

Interior LED lighting provides more even lighting throughout the cabinet.

TAC-48SM-LD



Vertical Air Curtains

Large, open front allows easy access to display levels and places maximum attention on merchandising.

STR2R-2G



Reach In Refrigerator

Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.

TFP-64-24M



Food Prep Table

Energy saving, environmentally friendly (134A), exclusive forced-air refrigeration system holds .5°C to 5°C.

TDD-1-S



Underbar Refrigeration

Oversized, factory balanced, refrigeration system holds .5°C to 3.3°C.

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Cooking Utensils

Loosely defined, cooking utensils include any kitchen accessory that aids in the cooking process, such as spatulas, spoons, ladles, tongs and whisks. There are also some high-heat plastic food pans that operators use to prepare as well as hold food at specific temperatures.

Foodservice operators use cooking utensils to handle food before, during and after the cooking process to stir, turn and flip or portion ingredients and finished products.

When specifying cookware, foodservice operators should ask the following questions:

- ◇ Is this tool designed and made of a material that is compatible with the equipment? While many of these utensils cost less than \$10, using the wrong one can cause thousands of dollars of damage to a piece of equipment.
- ◇ Is it NSF listed? This listing is an assurance that the item is easily cleanable and is made of materials that are safe to come in contact with food.
- ◇ Does it have a warranty?
- ◇ Is it designed for the type of food and cooking methods that will be employed? Some utensils and materials are better designed for steam applications than others. Some work well in fryers while others would melt.

Glassware

As with plates and bowls, durability is a main concern when it comes to glassware. Yet, style is not sacrificed, especially with today's stemware.

The types of glassware include tumblers; stemware, such as goblets, martini glasses, coupes and flutes; coffee mugs; beer mugs; plates and bowls; carafes; decanters; pitchers; and votives.

- ◇ When ordering glassware, the design and the quality of a line should be considered.
- ◇ When specifying glassware, operators should consider the beverage sales mix. It should be determined if beer, wine and/or cocktails will be served, prior to deciding on glassware types needed.
- ◇ Calculate the correct number necessary. Restaurants work through many glasses during various dayparts and it's also preferable to have extras on hand in case of breakage. When the operation includes a warewasher or staff designated as dishwashers, most consultants recommend stocking at least 12 dozen of each type of glassware to meet the daily table turnover.
- ◇ Define the most important aspect in glassware for the application because it varies by operation. For some, it is design, while others will emphasize durability, price, form or function.

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AND LABOUR
WARRANTY.
ETL SANITATION
ELECTRICAL AND
CSA APPROVED.

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R301 ULTRA
\$1750

Combination Food Processor

- 3.5 litre stainless bowl and a continuous feed attachment
- 1.5 H.P. motor
- Includes: one 2 mm grating disc and one 4 mm slicing disc



J100
\$1949

Commercial Juicer

- Commercial fruit and vegetable juicer with a continuous pulp ejection chute
- Opaque pulp basket for pulp collection



CL50
\$1949

Commercial Food Processor

- Commercial vegetable preparation machine
- Large kidney shaped hopper and small cylindrical hopper
- Vegetable Prep. Only (no cutter bowl assembly available)



R101
\$595

Light Duty Commercial Food Processor

- Commercial combination food processor with internal ejection



R2 Dice
\$1495

Combination Food Processor with Dicing Capabilities

- 3.5 litre gray cutter bowl kit and continuous feed attachment
- Standard accessories include:
 - one 10mm x 10mm dicing kit,
 - one 2mm grating disc and
 - one 4mm slicing disc.

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*your total tabletop
glassware experts!*



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Disposals

Dennis Easterla, The Salvajor Company

Commercial Food Waste Disposers allow foodservice operators to segregate food waste from other recyclables/compostables as part of a comprehensive recycling program. When determining the proper disposer size, several criteria are considered including: meals served per day and location of unit (vegetable prep area vs. dishroom). While disposers can be purchased to replace an older unit, foodservice operators often purchase as part of a complete package which includes: *food waste disposer; control panel; solenoid valve; flow control; vacuum breaker (backflow preventer); and stopper*. Control panels can vary from very basic *Start/Stop operation to Automatic Reversing w/ timer and post flush capabilities*. Commercial Food Waste Disposers provide a convenient, cost-effective, and environmentally-sound alternative to deal with food waste while improving sanitation in the kitchen

Statistics Are Staggering:

- ♦ Close to ½ of all food produced worldwide is wasted
- ♦ Over 30 percent of fruits and vegetables in North America don't even make it onto store shelves because they're not pretty enough for picky consumers
- ♦ One of every four food purchases ends up in the garbage
- ♦ More than \$31 billion worth of food is wasted every year in Canada. It is estimated that 14% of this food will find its way to a landfill where decomposing food will generate a significant amount of methane gas
- ♦ About 20% of Canada's methane emissions come from landfills





40C+S

ECONOMY FRYER

- This full sized, basic model fryer produces 72lbs. of potatoes per hour in just 40lbs of shortening
- Stainless steel tank
- 105,000 BTU

\$925.00



PORTABLE FILTER SYSTEM



SG14S

FRYER

- Cooks at least 88lbs. of potatoes raw to finish in 1 hour
- 110,000 BTU
- Exclusive "lift-off-basket" hanger simplifies back splash cleaning
- SG18S, 140,000 BTU also available

\$1705.00

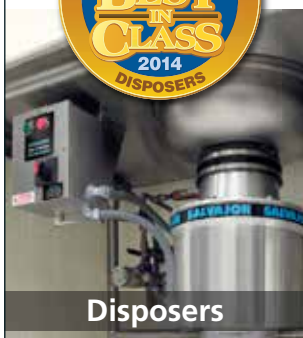


P14
\$2,599.00

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#1 in FOOD WASTE SOLUTIONS



Salvajor disposer assembly packages are available for sink and cone bowl installations with energy and water-saving controls. ScrapMaster and TroughVeyor disposer systems are specifically designed to improve dishroom efficiency. Significantly increase the speed of scrapping dishes while saving water and decreasing operating costs. Our food waste Collectors are the perfect solution for scrapping and pre-rinsing trays and dishware while collecting food waste solids for composting. **Contact Salvajor today to learn more.**



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Features a delicate embossment that adds a dash of sophistication to any tabletop.

Offering a beautifully simplistic table setting to enhance the current trends in dining.

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SIMPLE PLUS

Tria Porcelain Plus clean shapes with boundless versatility.

ITEM #	TRIA WISH	LIST PRICE	FLYER PRICE
6350MP05	Flat Plate 10 5/8" (7 3/8" Well)	\$253.40	\$136.84
6350MP02	Flat Plate 6 1/4" (4 1/8" Well)	\$152.18	\$82.18
6350MP15	Rim Soup 9" (9 oz) (5 1/2" Well)	\$253.40	\$136.84
6350MP17	Stack Bowl 4 3/4" x 2" (12 oz)	\$181.19	\$97.84
6350MP19	Bowl 4 3/4" x 2 1/4" (11 oz)	\$184.03	\$99.38
6350MP22	Coffee Cup 2 3/8" H x 5 1/8" W (8 oz)	\$161.38	\$87.15
6350MP23	Stack Coffee Cup 2 1/2" H x 4 3/4" W (8 oz)	\$158.55	\$85.62
6350MP24	Saucer 6" (For Coffee Cups MP22/MP23)	\$117.50	\$63.45
6350MP20	Mug 3 3/4" H x 4 5/8" W (10 oz)	\$184.03	\$99.38
6350MP79	Butter Dish 3 1/2"	\$113.75	\$61.43

ITEM #	TRIA SIMPLE PLUS	LIST PRICE	FLYER PRICE
6352MP38	Flat Plate 10 5/8"	\$225.09	\$121.55
6352MP42	Flat Plate 6 1/2"	\$135.19	\$73.00
6352MP44	Coupe Plate 10 5/8"	\$253.40	\$136.84
6352MP47	Oval Platter 13 3/4" X 11"	\$783.54	\$423.11
6351MP69	Rim Square Plate 10 1/2"	\$610.12	\$329.46
6352MP51	Square Plate 11 3/4"	\$618.62	\$334.05
6351MP31	Joy Plate 11 3/4" x 10 1/4" (7 7/8" Well)	\$474.94	\$256.47
6352MP55	Pasta 12" (27 oz)	\$564.13	\$304.63
6352MP56	Stack Bowl 4 3/4" x 2" (12 oz)	\$167.04	\$90.20
6352MP78	Mug 4 1/4" H x 4 3/8" W (12 oz)	\$204.55	\$110.46

CORTLAND Silversmith

The perfect settings with great savings



ITEM #	CORTLAND SILVERSMITH TRIUMPH 18/0 STAINLESS STEEL	LIST PRICE	FLYER PRICE
5711SX042	Table Knife 9"	\$57.15	\$38.58
5711SX021	Table Fork 7 5/8"	\$45.30	\$30.58
5711SX023	Salad/Dessert Fork 7 1/4"	\$42.05	\$28.38
5711SX003	Dessert Spoon 7 1/4"	\$42.05	\$28.38
5711SX001	Tea Spoon 6"	\$30.20	\$20.39

ITEM #	CORTLAND SILVERSMITH AMERICANA 18/0 STAINLESS STEEL	LIST PRICE	FLYER PRICE
5707SX042	Table Knife 8 1/4"	\$46.36	\$31.29
5707SX021	Table Fork 7 5/8"	\$47.48	\$32.05
5707SX023	Salad/Dessert Fork 6 1/2"	\$40.99	\$27.67
5707SX003	Dessert Spoon 6 1/2"	\$39.93	\$26.95
5707SX001	Tea Spoon 6"	\$33.45	\$22.58

Additional Patterns Available

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CycleSaver™

All Hoshizaki KM cubers feature the CycleSaver™ design which produces the same quantity of ice in about half as many cycles as machines from other manufacturers. Fewer cycles add-up to longer machine life & less maintenance. Hoshizaki KM Cubers will produce more ice, using less energy, while cycling ½ as many times as the competition. They run quieter and cost less to own.

It will take a Hoshizaki Ice Machine 15 years to accumulate as many cycles as the competition in 6 years – extending the life of your machine

Ice Maker	A	B	C	KM-650MAH
Batch Weight (Lbs.)	5.14	5.0	6.63	13.8
Cycles per day	105.0	85.0	69.0	37.0
Cycles per year	38,365	36,918	25,029	13,408
24 Hour Ice Production	540	425	458	512

Ice Machine Sizing Guide (*Ratings are based on a 24-hour period)

Type of Operation	Usage
Foodservice	
Restaurant	1.5 lbs. per person
Bar/Cocktail	3 lbs. per seat
Water Glass	4 oz. per 10 oz. glass
Salad Bar	30 lbs. per cubic foot
Quick Service (Fast Food)	5 oz. per 7-12 oz. cup
	8 oz. per 12-16 oz. cup
	12 oz. per 16-24 oz. cup
Hotels	
Guest Ice	3 lbs. per room
Catering	1.5 lbs. per person
Healthcare	
Patient Ice	10 lbs. per bed
Cafeteria	1 lbs. per person
Supermarket	
Salad Bar/Seafood Display	32 lbs. per cubic foot to fill (Cubed)
	27 lbs. per cubic foot to fill (Flaked)
Office	
Employee Ice	1.5 lbs. per person (Cubed)
	2 lbs. per person (Flaked)
	2 lbs. per person (Cubelet)

Undercounter cubers



KM-151BAH
(shown)
146 lbs/24 hrs
\$3,264.00

KM-61BAH
71 lbs/24 hrs
\$2,950.00

KM-101BAH
115 lbs/24 hrs
\$2,999.00



KM-201BAH
201 lbs/24 hrs
\$3,635.00

KM-260BAH
263 lbs/24 hrs
\$4,195.00

Ice & Water Dispensers



DCM-270BAH* shown
on optional **SD-270 Stand**
282 lbs/24 hrs **\$7,435.00**

DCM-300BAH*
321 lbs/24 hrs **\$9,400.00**

DCM-500BAH*
618 lbs/24 hrs **\$11,220.00**

DCM-751BAH*
801 lbs/24 hrs **\$15,745.00**

Call for stand
pricing (SD-270)

*also available w/
touch free options

IM Square Cuber



IM-500SAA
shown on optional
B-700PF Bin
500 lbs/24 hrs
\$7,600.00

B-700PF
700 lbs. ice storage
\$2,145.00

Modular Crescent Cubers



KM-320M shown on
optional **B-300PF Bin**
310 lbs/24 hrs
\$4,115.00

KM-515M
527 lbs/24 hrs
\$4,525.00

Bins
B-300PF
300 lbs. ice storage
\$1,495.00

B-500PF
500 lbs. ice storage
\$1,575.00

KML-250MAH Crescent
Cuber 307 lbs/24 hrs
shown on optional **DB200H**
Dispenser
\$4,695.00
DB200H Ice Dispenser
240 lbs. of ice storage
\$5,550.00



**Don't forget
the water
filter**



CBMX-CP1S
\$259.00

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- Holds food pans, sheet pans, trays AND pizza boxes!
- Over 50% more energy-efficient than metal cabinets.
- Stays cool to the touch.
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CMBPH615 (Tall, Electric) : ~~\$7,965.00~~ **\$5,095.00**

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SIERRA RANGES feature an all-stainless steel interior and exterior construction, except for the porcelain oven deck and oven door liner which allows for the quickest and easiest clean-ups. Features a full 6" landing edge for increased plate stability

4 burner range \$1950
SR-4-24
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Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning, stainless steel front, door and sides, with a galvanized back

40/50 LB Fryer \$1200
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- Electronic thermostat & digital LED temperature display for accurate control and easy reading
- Self closing door
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KGF-23 \$2950

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AXIS ULTRA SLICERS

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PRESTO MIXERS

STANDARD ACCESSORIES:
S/Steel Bowl, S/Steel Wire Whip, Aluminum Flat Beater, and Aluminum Dough Hook.

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UNDER COUNTER

- 24 Racks per hour
- Fully Insulated Panels
- Deter. & Rinse Pump incl.
- Drain Pump
- Built in Booster

F-18DP \$3799



DOOR TYPE DISHWASHER

- Built in Booster
- Programmable Wash Cycles
- Automatic & Self Cleaning Drain System
- High Capacity for Sheet Pans

757E \$6,515.00



* On approved credit. Lease prices shown are calculated on 36-month term. See your R.E.D. dealer for details.



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PROMO TWIN TOUCH
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