



**COOKING EQUIPMENT**



# Quest

## CRAFTSMEN IN STAINLESS STEEL

Quest Metal has been an associated company of Russell Food Equipment since 1944.

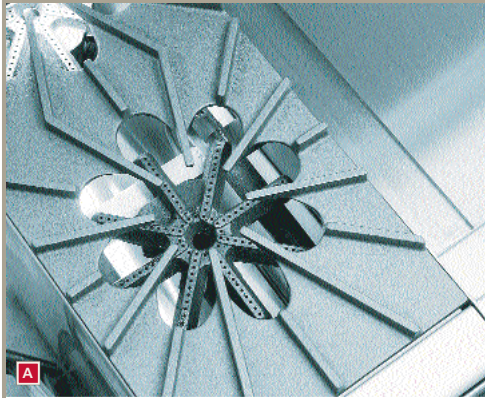
Quest designs and manufactures a complete line of gas cooking ranges, fryers, broilers, griddles and Chinese wok ranges. These exceptional products are all heavy duty, and designed with the food service operators needs in mind to deliver unsurpassed performance, reliability and long term value.

Quest also produces custom designed stainless steel fixtures, refrigerated and heated serving counters with skill and pride to craftsman standards. The fit and finish of a Quest custom fixture

is the highest in the industry and you can purchase it with confidence to enjoy years of durable service and value.

The unique relationship that exists between Quest and Russell Food Equipment provides a direct link from our Customer to the Manufacturer so actual performance and operator feedback become the basis for continued product refinement. The design of the entire Quest product line has been the evolution of this process. Since 1944.

Simply stated; "Your Quest for the best ends at Quest."


**A**
**A. Heavy Duty Star Burners**

A full 9" diameter cast burners deliver maximum heat energy over a wide area. Standing hooded pilots are simple, reliable and low maintenance.

**B. Range Matching** The Quest profile is consistent throughout the cooking line to provide a sleek, eye pleasing and easy to clean line up.

**C. Easy to Clean** Front & sides are finished in durable SS that will not chip or corrode or fail.


**B**
**D. Reliability and Safety**

Oven and pilot controls are conveniently located for ease of use and trouble free service.

**E. Maintenance Free** Oven doors are counter balanced so there is no spring to wear out or require adjustment. Handle and door panels are welded in place to eliminate fastener failure.

**F. Unmatched Durability** All welded SS body and frame will not corrode and there are no screw fasteners to fail.

**G. Exceptional Performance**

Unique front vent design delivers even baking and maximum performance. The SS oven liner will not chip or corrode making it easy to clean and impervious to harsh chemicals.

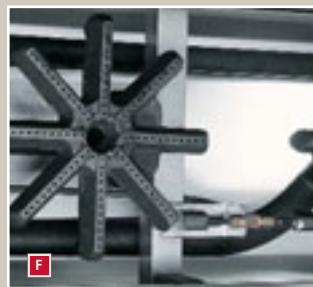
**H. Convenience and Safety**

Large volume grease can with unique 'Can within a Can' design ensures grease leaking into the fixture is almost eliminated.


**C**

**D**

**H**

**G**

**F**

**E**

At the **CENTER** of every **RESTAURANT** is the

**KITCHEN...**

The Range is where most menu items are finished, and is the single most important piece of equipment in your kitchen. Choosing the highest quality available will ensure flawless performance and long term reliability to guarantee the success of your food service operation.

The Quest brand of cooking equipment has a variety of unique features developed from over 60 years of industry experience working with Canada's finest Chef's.

Quest is the best you can buy.

...and the  
**RANGE** is  
the **HEART**

# Quest

Quest's unique concept in commercial cooking equipment recognizes that not all cooking requirements are the same or remain the same. Choose the exact combination of cooking components to provide the maximum utilization of space and cooking performance. As an added benefit, if your requirements change over time, the components can be reversed, changed or expanded very economically without the need to replace the entire piece of equipment. Now your kitchen can stay efficient to meet the needs of today's ever changing food service industry.

## HEAVY DUTY MODULAR CHEF'S CENTER SERIES

- A. Convection Oven Base** 36"(914mm) wide with a 26" w x 14<sup>3</sup>/<sub>8</sub>" h x 24" d (660 x 363 x 616mm) SS oven cavity. Two speed fan will provide versatile cooking, fast recovery and superior performance. All welded construction and counter weight doors for low maintenance and long life.
- B. Standard Oven Base** 36"(914mm) wide with a 26" w x 14<sup>3</sup>/<sub>8</sub>" h x 24" d (660 x 363 x 616mm) SS oven cavity. Natural front vent design provides exceptional baking performance and even heat. All welded construction and counter weight doors means no springs to adjust or wear out. Special FDO "Low Roast" oven temperature

control saves energy and ensures perfect roasting every time.

- C. Refrigerated Storage Base** 36" (914mm) wide drawer concept adds operator efficiency. Heavy duty self closing drawer slides with removable "standard food insert" drawer liners. All SS construction with "Cold Wall" refrigeration limits air movement to keep product from drying out and no moving parts ensures low maintenance. Remote compressor required.
- D. Open Storage Base** Width available in 12" (302 mm) multiples. All stainless steel construction with single or intermediate shelf options.



- E. Griddle Top Module** Width available in 12" (305mm) or 18" (457mm) multiples. 5/8" (16mm) thick steel plate with manual or thermostat controls provides even heat with fast recovery. Large internal grease can with unique 'Can-within-a-can' design is more sanitary and easier to maintain. Top is available with splash all around or flush deck next to open burner section to allow easy lateral pot movement for simmering.
- F. Broiler Module** Available in 12" (305 mm), 24" (610mm), 36" (914mm) and 48" (1219mm) widths. SS radiant design provides fast warm-up and very even heat producing that perfect charcoal flavour. All SS construction eliminates corrosion for long life, easy maintenance and cleaning. Sloping grid reduces flare-up and is available in rod or cast grid configurations.
- G. Open Burner Module** Available in two burner 12" (305mm) or 18" (457mm) multiples. Powerful 9" (229mm) diameter cast star burners deliver more heat over a

wider area- perfect for boiling and/or sautéing. Available in 26,000 or 30,000 BTU burners. The all welded SS body and frame increases durability and eliminates corrosion. The more durable cast grid improves burner performance.

- H. Hot Top Module** Available in 18" (457mm) widths. Rugged cast top with removable ring sections is ideal for heavy stock pot work where extreme high heat is required for fast boiling and gentle even heat required for simmering.
- I. Salamander Broiler** Available in 36" (914mm), 24" (610mm) & 18" (457mm) widths. Heavy steel rod drawer grid section on easy slide rollers. Efficient infra red gas burners provide 10 second warm up and gentle even heat. SS sides, top and front are standard. Unit can be range, wall or counter mounted.
- J. Cheese Melter** Same construction and sizes as the Salamander Broiler but with adjustable 3 position slide-out wire rack.

**UNIQUE OPTIONS to meet every need**



SS Linear grates are perfect for saute pan frying



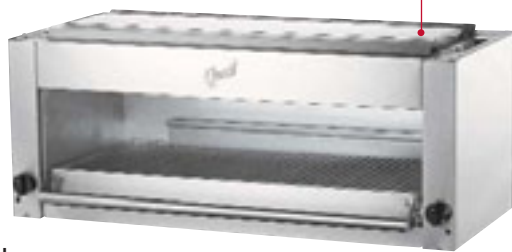
Stepped cook top with work shelf improves function and productivity.



Stepped burner section adds versatility and increases performance.

**Choose from these required options to complete your new Chef's Center:**

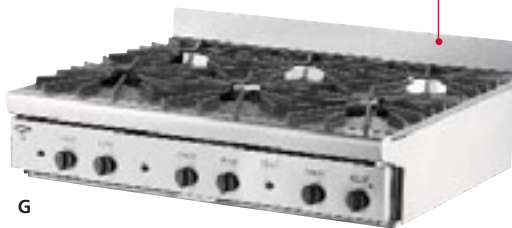
- **SS Back Wall** Available in a variety of lengths. Choose a simple 10" or 17" back wall or more functional high back & shelf arrangement in single or double configurations. Shelves also available in SS tubular style or solid.
- **Legs** Heavy duty 6" SS adjustable legs with wide foot pad to properly support the weight of the range on a variety of surfaces.
- **Casters** Heavy duty 5" dia swivel casters with brakes. Also available with adjustable height settings to accommodate uneven floor surfaces.
- **Gas hose kit** For mobile installations, ask your RFE sales rep for the correct size of Dormont hose to suit your range configuration.



I



J



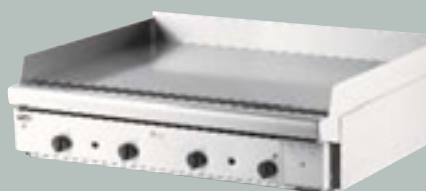
G



H



D



E



F

# Quest

Designed for the operator who does not require a unique custom configuration, the Quest QGR Series utilizes the same components as the Modular Chefs Center but is available with traditional top configurations, in single or two oven sizes. These ranges are built in volume and not custom so we can pass these savings on to you, plus the unique modular construction still permits the range

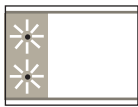
## HEAVY DUTY GAS QGR SERIES

components to be changed in the field if your requirements grow or need updating. Choose from a selection of popular range top configurations, one or two oven sizes and oven styles.

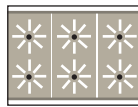
**Open Burner Module** Available in 2, 4, 6, and 12 burners sections with all SS welded body construction; heavy duty cast grates and 26,000 BTU burners. (30,000 BTU burner size is available for special high heat applications.)

**Griddle Module** Available in 24" (610mm), 36" (914mm), 48" (1219mm) and 72" (1829mm) widths with all SS welded body construction, heavy duty 5/8" cast griddle plate with integral front and side grease troughs and flush top with open burner section to permit sliding of pots from open burners to griddle for superb simmering performance. Choose manual valve controls or highly accurate thermostatic controls.

### Top Arrangements for Model #QGR-1



#20B-RFT Two Open Burner, Right Fry Top



#60B Six Open Burner

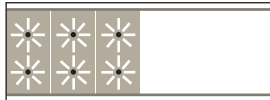


#FT Fry Top 36" wide grill

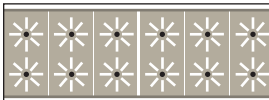
### Top Arrangements for Model #QGR-2



#40B-RFT Four Open Burner Right Fry Top, 45" W Grill (1143)



#60B-RFT Six Open Burner, Right Fry Top 34" W (864)



#120B Twelve Open Burner



#FT All Fry Top



#QCR-1 With optional cheese melter

### HELPFUL HINT



**Choose the griddle control that is right for you.** Quest griddles are available with manual valve controls or thermostatic controls. Manual valves are most often chosen by chefs who prefer to cook by feel, adjusting the flame height and temperature as needed. Cooking with thermostats is for those chefs who prefer to cook by

temperature or require exceptional temperature control for frying delicate items. Thermostats cycle the flame height on and off automatically maintaining an even cooking surface temperature at all times.

If your previous cooking experience has been with electric grill equipment, then your choice should automatically be for thermostat controls to derive the most satisfaction from your purchase.

**Hot Top Module** This is ideal for heavy stock pot work. 36" (914mm) wide with two piece 18" (457mm) rugged cast sections each incorporating a removable ring and cover that permits fast boiling and easy simmering of large pots.

**Closed Top Module** Preferred by some Chefs, this solid cast plate replaces a two burner section, is readily cleaned and perfect in combination with open burners for simmering. Not intended for frying.

**Two Open Burner Module** Each 36"

(914mm) single or 72" (1829mm) double oven configuration can be expanded 12" (305mm) to incorporate a 2 open burner extension, cantilevered off either side. It is the same BTU rating and construction as the open burner components.

**Oven Module** Each 36" (914mm) wide module is available as a standard oven with natural front venting for even baking and roasting performance or as a Convection Oven with 2-speed fan for

fast recovery and even multi-level cooking. Standard features include all welded construction with cantilever weight doors for positive closure. No springs to adjust or wear out. The all stainless steel interior oven cavity is easy to maintain and will provide years of service under the toughest of environments.

With the Heavy Duty QGR Series, you can enjoy exceptional performance, superb value, and unique flexibility.



**HELPFUL HINT**



**Choose the Right Oven for You**

A Quest Standard Oven is one with natural front venting. This design promotes the even flow of heat to travel through the cavity and exit without cold spots and inconsistent performance. Supplied with a single rack, this oven is the reliable standard for baking and roasting.

**The Quest Convection Oven**

employs a 2 speed fan to circulate hot air around the cavity that dramatically enhances the baking and roasting process. In general, cooking times are reduced by 25% and cooking temperatures can be lowered by 50 degrees saving energy and reducing shrinkage. Much faster recovery is also an added benefit when the oven is used for finishing appetizers on a busy servery line. Supplied with three racks, this will also do multi-level baking of product much more efficiently without the need to rotate pans.

**OVEN MODULES**

Available as a **Standard Oven** with natural front venting for even baking and roasting performance or as a **Convection Oven** with 2 speed fan for fast recovery and even multi level cooking.



# Quest

The Quest Char Broilers have been designed to deliver better food taste and appearance. Steaks, chops, ribs, chicken, fish and hamburgers are all charbroiled more quickly and efficiently with better tasting results.

The range matching profile lines up perfectly with other Quest gas cooking equipment to provide a productive, sanitary and attractive cooking line. The gleaming SS exterior is perfect for open kitchen and display cooking.

**QB Series Broiler** This is our Quest original design incorporating our unique three sided insulated splash to

## QUEST CHAR BROILERS

provide maximum heat retention, contain splattering and focus excess heat and smoke upwards into the overhead hood. Available in 24" (610 mm) , 32" (813 mm), 40" (1016 mm), and 48" (1219 mm) sizes with standard, heavy duty round steel grid. This grid is a perfect all purpose grid providing just the right blend of heat retention, product support and branding mark. Other grids are available including diamond and cast iron styles to meet every application.

**QBD Series Flavouring Broiler** This broiler was developed for operators who in the past were using solid fuel such as mesquite to obtain very high cooking temperatures for performance and a

unique smoke flavour not possible with traditional charcoal broilers. The Quest QBD Series retains the same unique profile with other Quest equipment but has a slightly taller body to incorporate a pull out flavouring tray where a small quantity of wood chips are burned. The infra-red SS radiant design ensures fast warm up times and even heat pattern below the standard 8" (203mm) wide cast iron cooking grates to provide sharp and distinct branding pattern and improved heat retention for faster recovery. This is a high volume- high performance broiler. Standard sizes are 26" (660 mm), 34" (864 mm) 42" (1067 mm) and 50" (1270 mm) widths.

### Charbroiler Benefits

#### The secret to better broiling

The high performance Quest broiler will sear faster, sealing in natural juices, flavour and nutritional value in all types of food. The heavy duty steel grid, cast iron burners and infra red SS radiants are all designed to deliver more heat than competitive brands.

#### Reduced cooking time and better taste

More heat means less cooking time and less smoke to taint the natural flavour of the food. The design of the Quest grid system works to minimize flare ups which can rob food of its taste-tempting moisture and impart a bitter flavour to meat.

#### Increased productivity

The infra-red stainless steel radiant design provides a more controllable, consistent and even heat pattern. With faster warm up times over conventional charcoal/char rock radiant style broilers. Chefs appreciate the ability to operate only a portion of the broiler when volume dictates to provide a cooler working environment and lower fuel costs.

#### Best long term value

Quest Char Broilers are all welded stainless steel heavy duty construction and designed to be easily dismantled for cleaning to provide years of durable service.



QB Series Broiler



QBD Series Flavouring Broiler

Choose the perfect type of stand for your Quest Broiler to suit your needs.



SS Tubular Stand



SS Cabinet Base



Refrigerated Drawer Base



# Quest

## QUEST GAS FRYERS



### HELPFUL HINT



When using the disposable paper cone filter, try turning it inside out so it will hold a cone shape in the holder. Use two together, throwing the top one out with the crumbs and using the bottom filter for the top next time you filter.

Doubling the filter medium greatly improves the filtration and as you essentially use each filter twice, it costs no more than using single filter papers.

**#3679** Filter Holder shown with **#3678** Rayon filter sold separately (50 per box).

## MV40 FRYERS

**Quest model MV-40** fryer is a heavy duty fryer designed for the most demanding operations needing fast recovery, high production, and economical operation. SS radiants and powerful 130,000 BTU burners provide plenty of heat beneath an open tank design with true cold zone that is designed for long fat life, easy cleaning and superb frying performance. Electric Fenwall thermostat provides temperature accuracy and instant response, sensitive to 1 degree F. temperature change minimizing fat absorption. Complete SS exterior cabinet includes unique Quest 'Range Matching' profile for a sanitary, easy to clean and eye appealing equipment line up. SS fry tank comes with a factory pro-rated 10 year warranty against leaking to provide piece of mind and superior value. Overall size is 16<sup>3</sup>/<sub>8</sub>" w (425 mm) x 30<sup>7</sup>/<sub>8</sub>" d (784 mm) x 35<sup>3</sup>/<sub>8</sub>" h (899 mm).

**Fat Pump/Filter System** Clean cooking oil is essential for high quality frying and extended oil life. Reduce your cooking oil cost by as much as 50% while frying food to perfection. Safety is also an important consideration as this necessary operation at the end of the day is usually left to the most junior person on staff.

The Quest Fat pump/Filter system is designed for safety and ease of use so frying is not the dangerous chore it once was. The Quest model QFFS is without a doubt, the fastest, simplest and most effective built in fat pump/filter system on the market. Simple yet effective design is reliable and user friendly so staff training is a snap.

- Extends cooking life significantly through more frequent and effective fat filtration.

- Improves the quality and consistency of fried foods.
- Fast payback on your investment through reduced fat consumption.
- Built-in design for convenience and ease of use.
- Manifold up to six Quest MV40 fryers. (Three in either direction.)
- Unique Quest 'Range Matching' profile for sanitary, easy-to-clean and eye appealing installation.
- SS top and exterior is standard.
- Can be ordered with nylon reusable filter bag or disposable paper filter cone.
- Popular options include casters, built in fry warmer and drain screen.
- 120 V, 1 phase plug in, Overall size is 16" (425mm) wide x 30<sup>7</sup>/<sub>8</sub>" (784mm) deep x 35<sup>3</sup>/<sub>8</sub>" (899 mm) high.

# Quest

The Quest Chinese Range provides the intense heat required, yet is easily controlled, efficient and comfortable to operate. Each well has a specially designed combustion chamber which concentrates the heat on the cooking area of the bowl where it is required and eliminates burning of food on upper rim of bowls. The bowls supplied are specially designed to prevent water from entering combustion chamber. Ranges can also be

## DELUXE CHINESE RANGES

fitted with loose wok adapters. Sturdy construction assures operators of excellent performance and durability. The Quest Chinese Range is designed to fill the requirements of most Chinese restaurants, large or small.

- Powerful jet burners generate high heat.
- Lever gas valves for easy heat control.
- Constructed with heavy angle frame throughout.
- Stainless steel square tube overshef.

- Heavy gauge stainless steel on all exposed surfaces.
- Right hand integral sump (left optional).
- Deck wash down feature standard.

Dimensions: All Units 42<sup>3</sup>/<sub>4</sub>" deep x 34" working height; 57" total height.

Model	Width	BTU Rating
#CHR-1, 1 well	30"	100,000
#CHR-2, 2 wells	58"	200,000
#CHR-3, 3 wells	86"	300,000
#CHR-4, 4 wells	114"	400,000



(Shown with optional boil pot and loose wok with adapter)

- A. Quest Wok Bowl, Heavy Duty.**  
Fits Quest Chinese range only. Design gives faster cooking because rim seal prevents heat loss.  
#BRF-22, 22" dia.  
#BRF-24, 24" dia.  
#BRF-26, 26" dia.

- B. Wok Bowl Cover.**  
#BRF 20" dia.  
#BRF 22" dia.

- C. Chop Suey Bowls.**  
18 gauge steel, with heavy steel rod handles, welded to bowl.

- 18" dia. x 5" deep  
20" dia. x 5<sup>1</sup>/<sub>2</sub>" deep  
22" dia. x 6" deep  
24" dia. x 6<sup>1</sup>/<sub>8</sub>" deep  
26" dia. x 6<sup>1</sup>/<sub>2</sub>" deep

- D. Chop Suey Bowl Stand, 8<sup>1</sup>/<sub>2</sub>" dia.**

- E. Chinese Ladles, Stainless Steel.**  
6 oz, 10 oz.

- F. Chinese Turners, Stainless Steel.**  
17<sup>1</sup>/<sub>2</sub>" x 4"; 19<sup>1</sup>/<sub>2</sub>" x 4<sup>1</sup>/<sub>2</sub>"

- G. Perforated Ladle, Stainless Steel.** 8 oz.



# Quest

## HEAVY DUTY GAS HOT PLATES

### Performance with durability

- Large powerful star shaped burners for fast even efficient heat.
- 30,000 BTU each burner.
- Perfect for rapid boiling of stock and simmering soups and sauces.
- Extra rugged cast top grid for superior durability and large stock pot support.
- Sanitary, attractive and easy cleaning all stainless steel body, drip pan, legs and adjustable feet.

**A. #QGHP-1** 18" w x 18½" d  
(460 x 470 mm)

**B. #QGHP-2**

**C. #QGHP-D2** 18" w x 31" d  
(460 x 790 mm)

**D. #QGHP-D4** 36" w x 31" d (915 x 790 mm). All standard height 24" (610 mm). Optional height up to 36"



## GAS DOUBLE DECK ROASTING OVEN



**Model #DDRO** Here is the finest oven for your baking and roasting requirements. Designed to cook large roasts, fowl and pastry with equal efficiency, the Quest oven ensures that all your roasting and baking will be done to perfection.

- Compact design requires minimum floor space and gives flexibility of installing away from busy traffic areas.
- Heavy duty cast burners designed for this oven have 37,500 BTU output per oven.
- Large oven cavity: 26¼" w x 24½" d x 14½" h stainless steel lined.
- Exclusive "front vent" for even baking and roasting. -Standard oven.
- Any deck can be a convection oven with two speed fan.
- All stainless front and heavy duty all welded counter balanced door. Total BTU's - 75,000.
- Overall dimensions: 36" w x 32¾" d x 65" h (915 x 830 x 1650 mm).

# Quest

**Model ST Series** Heavy duty design, construction and materials including stainless steel front, top, complete interior, legs, adjustable feet and removable roll covers.

**Drawer/Doors-** Energy efficient positive sealing magnetic gasket and "Sure Grip" full width integral handles.

**Drawers-** The ultimate for maximum storage in minimum space with quicker easier access.

## SALAD TABLES

- Full size 12" x 20" x 6" deep clear polycarbonate liner, removable for easy cleaning and restocking.
- Quiet self closing roller slides.
- Large reversible poly cutting board for ample work area, c/w crumb slot and container for easy cleanup.
- Toaster space will accommodate large four slice model.
- 1/4 hp compressor for ST-48 & 60 with 1/3 hp for ST-78 sized to ensure correct holding temperatures under most and often adverse kitchen conditions. (Remote systems available)
- Coated corrosion resistant blower coil for extended life.
- 115V, 15 Amp cord and plug for ease of site hookup.
- Integral non-electric evaporator pan on self contained models (no operational cost)
- Special 'NSF package' can be ordered as an option to meet stringent temperature requirements.



A

**SUPER SELECTION** - a model for any application. Deluxe features standard on every model.

**COMPARE** - Quest is simply superior. Sanitary, durable, easy-to-clean, corrosion resistant and eye appealing.

- A. #ST78** 78" w x 30" d x 35" h (1980 x 760 x 890 mm)
- B. #ST60** 60" w x 30" d x 35" h (1525 x 760 x 890)
- C. #ST48** 48" w x 30" d x 35" h (1220 x 760 x 890 mm)



B



C

# Quest

## ELECTRIC HOT FOOD TABLES

- A. Model RET-4 (30)** Designed for foods requiring different holding and serving temperatures.
- Wet or dry well operation.
  - Individual temperature controls.
  - One piece stainless steel top for 100% sanitation.
  - Each well: 12" x 20" (305 x 508 mm). Powerful 1200 W elements to handle any heating requirement. Fully insulated ensuring accurate, efficient heating. Accommodates a variety of standard inserts. Rounded corners for ease of cleaning. Crevice-free and seamless - welded to the table top for the ultimate in sanitation. Optional drains individually valved and plumbed to common drop.
  - Stainless steel front, bottom shelf, plate shelf, legs and adjustable feet.
  - Stainless steel body, ends and back.



A

- B. Model BM-4 (30)** Bain Maries for uniform single heat holding or odd shaped utensils.
- Single well wet operation.
  - Thermostatically controlled.
  - Stainless steel top and water pan.
  - Divider bars used for standard 12" x 20" (305 mm x 508 mm) openings.
  - Superior immersion element will operate dry, eliminating burnout due to operator error.
  - Simplicity of operation - standard with: Manual hot water fill valve and manual Drain valve. Overflow to minimize over-filling of tank.
  - Stainless steel front, bottom shelf, and plate shelf.
  - Stainless steel legs and adjustable feet.
  - Stainless steel body, ends and back.



B



Shown with optional left hand control panel.

### DIMENSIONS



Model	Width	Depth	Height
#BM or RET-3 (30)	44" (1120 mm)	30" (760)	35" (890)
#BM or RET-4 (30)	58" (1475 mm)	30" (760)	35" (890)
#BM or RET-5 (30)	72" (1830 mm)	30" (760)	35" (890)
#BM or RET-6 (30)	86" (2185 mm)	30" (760)	35" (890)
#BM or RET-7 (30)	100" (2540 mm)	30" (760)	35" (890)
#BM or RET-8 (30)	114" (2895 mm)	30" (760)	35" (890)

Many other optional features are available for both models. Ask for full line brochure.

ELECTRIC HOT FOOD TABLES

*Quest*



A



B

Deluxe models that boast the most up-to-date features available, these Quest Hot Food Tables offer operators the ultimate in performance for any food holding operation where temperature and humidity are all important.

**A. Model BM-4** Quest Bain Marie tables are constructed entirely of heavy gauge stainless steel for durability and sanitation. Sanitary adjustable feet welded to heavy gauge full length channels support and provide complete rigidity to the table.

Illustrated model shown with optional sliding doors

- Powerful heaters for quick recovery.
- Thermostat temperature control.
- Large plate shelf.
- Manual fill valve.
- Manual drain valve.
- Integrally wired to circuit breaker panel.

**B. Model RET-4** Constructed from heavy gauge stainless steel to withstand the rigors of continual operation. The top is formed of 18 gauge stainless steel wells reinforced on the underside. Illustrated model shown with optional heated plate shelf and heated lower compartment.

- A choice of wet or dry well operation.
- Individual temperature control of each 1,200 watt food well.
- One piece top construction for 100% sanitation.
- Complete individual insulation of the heated food wells.
- Ruggedly built units that perform better and last longer.

**DIMENSIONS**



Many other optional features are available for both models. Ask for full line brochure.

Model		Width	Depth	Height
#RET-3 or BM-3	3 Full Size Inserts Accommodated	44" (1120 mm)	36" (915)	35" (890)
#RET-4 or BM-4	4 Full Size Inserts Accommodated	58" (1475 mm)	36" (915)	35" (890)
#RET-5 or BM-5	5 Full Size Inserts Accommodated	72" (1830 mm)	36" (915)	35" (890)
#RET-6 or BM-6	6 Full Size Inserts Accommodated	86" (2185 mm)	36" (915)	35" (890)
#RET-7 or BM-7	7 Full Size Inserts Accommodated	100" (2540 mm)	36" (915)	35" (890)
#RET-8 or BM-8	8 Full Size Inserts Accommodated	114" (2895 mm)	36" (915)	35" (890)

# Quest

Proudly present your buffet at extremely affordable prices. Attractive and durable wood grain or black vinyl finish body with sanitary stainless steel tops.

**A. Hot Food Buffet** (RET-EMW) or (RET-EMB). Illustrated: RET-4 EMW c/w double-sided sneezeguard and pot-type heat or display lamps.

- 500 watt - 12" x 20" dry wells.
- Individually heated and controlled with 6' cord and plug. Convenient

## BUFFET "ECONO-MOBILES"

120 V. (Standard wall outlet)

**#RET-2 EMW** (2-well) 30" (760 mm)  
1000 W, 15 amp

**#RET-3 EMW** (3-well) 44" (1120 mm)  
1500 W, 15 amp

**#RET-4 EMW** (4-well) 58" (1475 mm)  
2000 W, 20 amp

**B. Cold Food Buffet** (QCP-EMW) or (QCP-EMB). Illustrated: QCP-4 EMW c/w double sided sneezeguard and pot type lamps.

- Insulated stainless steel ice pan, all welded.
- 1/2" (50 mm) drain c/w ball valve.
- Optional perforated stainless steel false bottom (at reasonable additional cost)

**#QCP-3 EMW** 44" (1120 mm)  
**#QCP-4 EMW** 58" (1475 mm)

Many other optional features are available for both hot and cold units. Ask for full line brochure.



## DRY HEAT HOT FOOD TABLE

**C. Model RET-EM** (Mobile) or RET-ES (Stationary)  
Economy Dry Heat Electric Hot Food Table.  
Sensational quality

- All stainless steel exterior.
- Welded construction.
- Individually heated and controlled 500 W dry-wells.
- Versatile - The 12" x 20" opening uses standard, rectangular stainless steel inserts up to 6" deep, or round inserts with adapter plates.

Available in 2, 3 or 4 well - 120V, 15 amp for 2 or 3 well and 20 amp for 4 well.

Dimensions: Standard depth 29" (737 mm).  
Height 35" (889 mm)

Width: For 2 well, 30"(762 mm), 1000 W;  
3 well, 44"(1118 mm), 1500 W; 4 well,  
58"(1473 mm), 2000 W.



# Quest

## A. Display Cases

Available in a variety of configurations to suit any application, these units are perfect for any serving line or waitress counter. Reach-in doors, pass-thru with flap doors/front sliding/rear and see-thru with sliding doors and glass on rear. Refrigeration systems can be remote, lower self-contained or Quest's unique top mounted compressor (shown) for maximum lower storage capacity. The interior is SS and exterior is standard SS but can be custom finished to meet any décor. Overall size is 48"

## REFRIGERATION & DISPLAY

(1219mm) wide x 30" (792mm) deep x 81.5" (2070mm) high.

## B. Under Counter Refrigerator

Available with self-contained and remote compressors, this handy work station can be located under an existing work counter or built with a 1<sup>3</sup>/<sub>4</sub>" (44.5mm) maple top or heavy duty SS work top. Front, sides and interior are all SS. Overall size is 48" (1219mm) x 30" (792mm) deep x 35" (889mm) high.

## C. Back Bar Beer Coolers

New from Quest, available in 2, 3 or 4 door configurations with remote or end-

mounted compressors. The front, sides and interior are SS. Door activated lights are standard. The interior shelves come in a variety of styles to maximize efficiency and display capability. The doors can be supplied with glass inserts for attractive display of bottles or supplied solid in SS or other finish to match your décor. A unique drop down locking kick plate system is simple, effective and secure. Overall size is 42" (1067mm) high x 29" (737mm) deep x 48" (1202 mm) 2 Door, 72" (1829mm) 3 door or 96" (2438mm) 4 door. Add 15" (381 mm) for end-mounted compressor.



A



B



C



**WORK TABLES & SINKS**

**A. Work Tables** These units can be custom designed to meet the exact needs of your food service operation to provide the ultimate in sanitation, durability and function. The heavy duty 16-gauge, all welded and superbly finished construction is sanitary and durable under severe use. The 1½" tubular legs with adjustable feet are welded to the frame and under-shelf to provide a sturdy and stable platform. Available with a variety of backsplash designs, under shelves, drawers or sink inserts to make a sanitary and efficient work station. Add a maple top with three-sided risers and an open base for mobile ingredient bins and you have a perfect baker's

station. The possibilities are endless—may we design one for you?

**Bar Sinks** Two Versions available, standard or custom sizes.

**B. Model BAR 60** Standard version includes all welded SS construction with a single hand sink and faucet (right or left end), 20"x 20" fully insulated ice bin with divider, 8 rubber bottle holders, towel ring, bottle opener/cap catcher, scrap chute, and 36" speed rail. Size: 60" long x 25" wide x 30" high (plus 4" back splash). This is our most popular design providing maximum value and efficiency in a small space.

**Custom Bar Sinks** Available in any size or configuration to meet your specific

needs but still designed and built to incorporate many unique features that include all welded HD construction, fully insulated ice bin and a long list of additional options to make your bar sink a durable, efficient and easy to maintain bar station.

**C. Hands-Free Hand Sink #HFS** A sanitary workspace begins with a convenient space for staff to rinse their hands frequently. This sturdy and economical hand sink can be wall-mounted anywhere and the unique 'Hands Free' knee operated valve operation is simple and the ultimate in sanitation. Mounting bracket, faucet and fittings included. 17" (432mm) wide.



A



B



C

# Quest

## Super Economy Sinks

Designed with several unique features, these sinks deliver great value for light duty and utility applications.

There are also a number of popular options available such as clip-on drain boards, rack slides and pre-rinse to build a terrific under-counter dishwashing station for light duty applications.

- All welded 18 gauge construction with 1 $\frac{3}{8}$ " (40 mm) SS adjustable tubular legs.
- Front edge is rolled comfort and side edges are hemmed to maximize value.
- Each compartment has a center style basket waste.
- Convenient back shelf design.
- Available in stock sizes of one, two and three compartment configurations.

## SINKS & DISHTABLES

### Standard & Deluxe Sinks

These sinks are the industry standard for quality and functional design to benefit any busy food service application.

- All welded 16 gauge construction with 1 $\frac{3}{8}$ " (40 mm) SS adjustable tubular legs.
- Front & side sink edges rolled for comfort.
- Corner wastes with drain screen and heavy gauge SS drain tube are standard.
- Sink compartments have rolled interior corners on front and back. The Deluxe Series Sinks incorporate all covered sink corners.
- Integral welded drain boards are available in any size or configuration.
- Available in one, two and three compartment sizes but are highly customizable to suit any application.

### Available Features for all sink models:

- 3 $\frac{1}{2}$ " stainless steel basket type waste, lift-out strainer.
- 2" lever type drain with or without back overflow.
- Drainboards 18", 24", 30", 36" standard. Support legs for drainboards over 30".
- Fixed undershelves.
- Faucets- swing spouts available in sizes of 6" to 18", complete with aerator if required. Faucet hole centers 4" & 8" standard.
- Special size sinks, drainboards and dishtabling can be made to order. Prices on application.
- Pot washing equipment can be fitted to standard sinks.



## CUSTOM DISHTABLES

### Quest Custom SS Dishtables

have the functional design and workmanship that characterizes all Quest products. Fabricated of heavy duty 16 gauge SS, all welded construction, finished to a high standard for a permanent sanitary finish, pleasing appearance and years of durable service.

### Let Our Qualified Designers

work to create an efficient, compact and practical dish room layout for you. A well planned dish room matches the design of the dishtables to your dishwasher and your room space to create an ergonomic layout to maximize productivity and reduce costly breakage during the ware washing process. It costs no more to design the space correctly, and the long term benefits to your operation will pay dividends for years.

# Quest

For the ultimate in efficiency, performance and labour saving cleanliness choose Quest CleanAir.

- Best grease extraction - 96% efficient.
- Reversible extraction cartridge (patented)
- Fully automatic detergent injected washing.
- Most sanitary design, no fixed baffles.
- Easy access to interior.
- Very energy efficient (low exhaust volumes)
- Models to suit every application.

**A. Model LPO** The standard model "LPO" is designed for use over high and/or low cooking equipment and can be wall-mounted or island-hung. Ceiling heights of 9'-0" are desirable, but the LPO can be installed in lower height ceilings. Fluorescent or incandescent lights are available, neatly

## WASH DOWN VENTILATORS

recessed into the ventilator.

**B. Model LPO-DTI (Dual Throat)** Used for island cooking banks where there is heavy grease-producing equipment on one side and equipment such as ovens, steam equipment etc, on the other side.

**C. Model LPO-MAF "Smooth Air"** A Model LPO with Make-Up Air Jacketing (similar to QLO-MAF. The Model LPO-DTI is also available with the "Smooth Air" feature, designated Model LPO-DTI-MAF.

**Model S** (not shown). A back shelf wash ventilator (similar to QLW).

**Model D** (not shown). This very specialized ventilator is designed for overshef serving. The exhaust air can be ducted down into the floor or vertically at either end of the ventilator.

**D. Integral Fire Suppression** Quest can factory install an integral fire suppression system to the newest UL-300 standards. A Quest integral system has all piping concealed or chrome plated and tanks can be optionally enclosed in a SS cabinet (as illustrated).

**E. Model GBD Supreme Exhaust Fan** This heavy duty fan is the best built and best value for commercial kitchens. The rugged fan wheel hinges up (as shown) allowing total access to the fan interior for maintenance. The vented base is also hinged for complete duct access (meeting all codes) and includes an integral grease reservoir to protect your roof.



## DIMENSIONS



- SS fabricated work surfaces may cost more but in the long run they will last longer, are more sanitary and virtually maintenance free.
- The ideal depth for an efficient work surface is 30" but just as important is sufficient space in front of the table to stand and work without obstructing the flow of the kitchen.
- Adding a back splash to the work

surface protects the wall surface and provides a sanitary joint between the work and wall surface.

- Where possible, level the table to suit the floor and fasten the table to the wall to provide a more stable surface.
- Don't overlook valuable wall space behind the table to add wall shelves for additional storage and improve efficiency. Productivity will rise when everything is close at hand.

VENTILATORS & FILTERS

Quest



All Quest Hoods Feature:

- ULC listing to ensure acceptance.
- Low air volumes reduce energy costs.
- All welded stainless steel construction.
- Low profile to suit most installations.
- Easy to clean interior and exterior.
- High efficiency SS "Fireguard" filters.

**A. Model QLW Back Shelf Hood.** (Not shown) The profile is designed for counter height cooking appliances and for use under low ceilings. The filters and hood interior are very accessible for cleaning. The QLW incorporates a convenient full length plate shelf. Fire suppression system and piping cover are optional.

**B. Model QLO Overhead Hood.** The standard 10" taper profile fits easily under 8'-0" ceilings. This unique profile lowers the filters and interior hood surfaces so they are more accessible for cleaning. The QLO can be supplied with a 4" taper or flush bottom if required. Lighting, insulated back wall and fire suppression system are optional.

**C. Model QLO-MAF Smooth Air** (not shown). Make-Up Air Hood. Standard profile fits easily under 8'-6" ceilings and lowers the filters and interior hood surfaces so they are more accessible for cleaning. The QLO-MAF has a perforated face (soft discharge). Lighting, insulated back wall and fire suppression system are optional.

**D. Baffle Boss** The Boss turns the less-than-popular chore of removing your hood filters into a smooth operation. It works with most major filter brands including the Quest Fireguard filter and makes it safer and easier to clean your hood filters more often. It folds flat for storage and is adjustable to fit most hood filter bank angles.

**E. Quest "Fireguard" Filters** All Quest hoods come complete with our exclusive Quest "Fireguard" Filters. Available in ten standard sizes plus special order custom sizes. Full compliance with N.F.P.A. 96 code. UL/ULC listed.

- Light weight
- All welded, rugged construction
- No dirty frame
- Hinged for total access
- Dual purpose handle & locking device
- High efficiency extraction

DIMENSIONS



Well functioning and efficient ventilation is crucial to your food service business including the health and safety of your staff. It takes years of experience to master this highly specialized application and does not happen by chance. The Russell team has the experience and ability to know what

works, and can design your system for the lowest air consumption and highest extraction rate matched perfectly to your make up air system for the most comfortable working environment. It costs nothing more to do it right the first time and you will find a few minutes with us to review your requirements will save you money in the long run.



**A. #CPC 102 Gas** The universal cooking unit with automatic humidity control.

- "ClimaPlus Control"® & IQT®-Technology for selective use of cooking media.
- Moist heat and Dry heat - singly, sequentially or combined.

**Moist heat** generated by the steam generator is available at any time. The cooking process starts immediately, no parboiling.

- Vario steam 85°F - 212°F for gentle cooking of sensitive food.
- 212°F for steaming.
- 212°F - 265°F for forced steaming of firm-cooking vegetables.

**Dry heat** 85°F - 575°F.

- 575°F means sufficient power reserves even with full loads or grillings.
- 85°F - 212°F for low temperature cooking or cook & hold.

**Moist and dry heat** (Steam and Hot air) are combined for quick and intensive cooking. The ideal climate for roasts, doughs, or for reheating food without puddles or dried-out edges.

**Features:**

- Microprocessor controlled
- ClimaPlus Control®, IQT®, CleanJet®
- CDS CalcDiagnosis system®
- Programming: 99 programs with up to 9 steps each.
- Seamless hygienic cooking cabinet with round corners.
- Operation by push buttons, digital displays, central dial.
- IQT®-Sensor for cooking procedures using core temperature.
- 1/2 fan speed, programmable.
- Integrated motor brake for unit fan.

Capacity: Steam pans: 20/12" x 20" x 2 1/2" (10 x 2/1 GN)

Sheet pans: 10/18" x 26" (20/13 x 18)

GN- container/grids: 10 x 2/1, 20 x 1/1

Size: 49.6" w x 38.5" d x 43" h (1262 x 979 x 1092 m)



A



B

**B. #CD 102 Electric Combi-Steamer**

Combined cooking unit/Combi-Steamer for most methods used in professional cooking. For selective use of operating mode - Steam and Hot Air - singly, sequentially or combined.

Steam generated by the steam generator is available at any time. No parboiling, the cooking process starts immediately. The cooking temperature is permanently set to 212 °F.

Combi-Steamer - The benefits of steam and hot air are combined. This produces an ideal climate in the cooking cabinet for roasts, gratins, yeast doughs, etc.

**Features:**

- Operation with knobs
- Integrated hand-shower
- Production of pressureless steam with a steam generator, automatic draining and flushing of steam generator (SC-automatic, self clean), reduces the descaling intervals
- Lengthwise loading
- Seamless hygienic cooking cabinet with round corners
- Integrated motor brake for unit fan
- Cool down, for fast reduction of temperature in the cooking cabinet
- Mode and alarm displays
- Demand-related power supply

**Options:**

- Two-step door lock
- Special voltages
- Marine version
- Security version
- Left hinged door
- Mobile oven rack

Capacity: Steam pans: 20/12" x 20" x 2 1/2" (10 x 2/1 GN)

Sheet pans: 10/18" x 26" (20/13 x 18)

GN- container/grids: 10 x 2/1, 20 x 1/1

Lengthwise loading for sheet pans and 2/1 GN

Size: 49.6" w x 38.5" d x 43" h (1262 x 979 x 1092 m)

Three Phase, 208V 88 amps, 240V 76 amps, 440V 42 amps, 480V 38 amps



A

- A. #613-G2 Convection Oven – Gas.**  
Stainless steel front, sides, top, and door liners. 24" high cavity has standard 6 racks/13 rack positions. Heavy gauge porcelain interior with 7/8" radius coved corners. 38" w x 39 1/2" d x 70 1/2" h (96.5 x 100.3 x 179.1 cm)
  - 2-speed blower motors
  - 5 control options
  - 65/35 dependent door (chain drive)
  - BTU per section 40,000
- B. #613-G1 Convection Oven – Gas.**  
38" w x 39 1/2" d x 60" h (96.5 x 100.3 x 152.4 cm) BTU 40,000.
- C. #613-E1 Convection Oven – Electric.**  
38" w x 39 1/2" d x 60" h (96.5 x 100.3 x 152.4 cm) 11kW.
  - 208V / 52.9 Amp / 1 phase;
  - 208V / 30.5 Amp / 3 phase
  - 240V / 45.8 Amp / 1 phase;
  - 240V / 26.5 Amp / 3 phase
  - 480V / 12.2 Amp / 3 phase
- D. #59-E3 Convection Oven – Electric.**  
Single stainless steel door with window. Porcelain liner. Stainless steel front, sides, top and back. 30" w x 25 1/4" d x 30" h (76.2 x 64.1 x 76.2 cm) 8kw.
  - 2-speed blower motors
  - 208V / 38.5 Amp / 1 phase
  - 240V / 33.3 Amp / 3phase

**Other Options:**

Solid stainless steel door in lieu of glass, stainless steel interior, stainless steel back panel, 8" stainless steel legs, casters (8" legs and flue connector), Pulse fan option ("w" control only), high voltage (380/415/440/480), seismic feet, double stack oven, and extra oven racks.

**All Duke Ovens feature a five year door warranty.**



B



C



D


**A. #JAOP6 Jet Air Oven & Proofer.**

Oven: 6 pans. Proofer: 18 pans capacity

Exterior Dimensions:

(Electric) 36<sup>3</sup>/<sub>4</sub>" w x 48" d x 73" h

(93 x 122 x 185 cm)

(Gas) 36<sup>3</sup>/<sub>4</sub>" w x 52<sup>1</sup>/<sub>2</sub>" d x 73" h

(93 x 133 x 185 cm)

Interior Dimensions – Oven

(Electric) 25<sup>1</sup>/<sub>2</sub>" w x 30" d x 26<sup>1</sup>/<sub>2</sub>" h

(65 x 76 x 67 cm)

(Gas) 25<sup>1</sup>/<sub>2</sub>" w x 29" d x 26<sup>1</sup>/<sub>2</sub>" h

(65 x 74 x 67 cm)

Shelf spacing 3<sup>1</sup>/<sub>2</sub>" (9 cm)

Interior Dimensions – Proofer

26<sup>1</sup>/<sub>2</sub>" w x 36<sup>1</sup>/<sub>2</sub>" d x 26<sup>1</sup>/<sub>2</sub>" h

(67 x 93 x 67 cm)

Shelf spacing 3" (8 cm)

**B. #JAOP6SL Jet Air Oven & Proofer.**

Oven: 6 pans. Proofer: 9 pans capacity.

Exterior Dimensions:

(Electric) 38<sup>1</sup>/<sub>4</sub>" w x 37<sup>1</sup>/<sub>2</sub>" d x 72<sup>3</sup>/<sub>4</sub>" h

(97 x 95 x 185 cm)

(Gas) 38<sup>1</sup>/<sub>4</sub>" w x 43<sup>1</sup>/<sub>2</sub>" d x 72<sup>3</sup>/<sub>4</sub>" h

(97 x 110 x 185 cm)

Interior Dimensions – Oven

(Electric) 27" w x 19<sup>1</sup>/<sub>2</sub>" d x 26<sup>1</sup>/<sub>2</sub>" h

(69 x 50 x 67 cm)

(Gas) 27" w x 18<sup>1</sup>/<sub>2</sub>" d x 26<sup>1</sup>/<sub>2</sub>" h

(69 x 47 x 67 cm)

Shelf spacing 3<sup>1</sup>/<sub>2</sub>" (9 cm)

Interior Dimensions – Proofer

28" w x 28<sup>1</sup>/<sub>2</sub>" d x 26<sup>1</sup>/<sub>2</sub>" h

(71 x 72 x 67 cm)

Shelf spacing 3" (8 cm)

**Oven Features**

- Exclusive patented reversing fan system.
- Outstanding steam injection system
- Compact space-saving unit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temp. controller and timers
- Temperature to a maximum of 500°F
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Micro switched fan motor cut-off
- Decreasing oven recovery time.

**Proofer Features**

- Automatic water float system (no water pans to fill)
- Magnetic latches

**C. #PIZ3 Pizza Oven** The unique Jet Air system helps you bake 30% to 50% faster and more evenly than traditional deck ovens. Preheats in 15 to 20 minutes or less at the start of the day and will bake your pizzas in 5 to 6 minutes at 460° F (238° C). Compact stainless


**THE JAOP SERIES** is known worldwide for its unique and patented JET AIR SYSTEM (the air moves in one direction for 2.5 minutes, stops for 20 seconds than moves the other way for 2.5 minutes resulting in a gentle velocity air flow for exceptional baking results). This system will help you bake faster and more evenly without having to turn your pans at half of the baking time. Stainless steel inside and out.

steel space saving unit. Large baking capacity (3 baking decks)

Exterior: 35<sup>3</sup>/<sub>4</sub>" w x 40<sup>3</sup>/<sub>4</sub>" d x 31<sup>1</sup>/<sub>2</sub>" h (90 x 97 x 79 cm). Interior: 30" w x 22<sup>1</sup>/<sub>2</sub>" d x 19" h. (76 x 57 x 48 cm)

Capacity: 3 - 20" x 29<sup>1</sup>/<sub>2</sub>" pans  
 3 - 18" (45.7 cm) pizzas  
 6 - 14" (35.6 cm) pizzas  
 15 - 9" (22.9 cm) pizzas

Production / Hour:  
 180 - 6" (15.2 cm) pizzas  
 150 - 9" (22.9 cm) pizzas  
 60 - 14" (35.6 cm) pizzas  
 30 - 18" (45.7 cm) pizzas





Bun Rack



Removable End Shelf



Removable Front Shelf



Removable Griddle Plate



Perforated Grill Plate<sup>1</sup>



Smoker Box<sup>1</sup>



Steam Pan Adapter<sup>2</sup>



Heavy Duty Rotisserie

<sup>1</sup> Stainless Steel; <sup>2</sup> Pans not included



B



C



**CROWN  
VERITY  
INC**

Crown Verity Inc. builds with only the finest materials. Stainless steel components throughout cost more, however, our charbroilers last virtually forever.

**A. #BI36** The ultimate in built-in grills for the outdoor cooking centre. Available in 30, 36, and 48" models.

Cooking Surface- 34" w x 21" d.  
Burners- 5; BTUH- 79,500;  
Overall dimension- 39.5" w x 27" d x 17.75" h. Actual weight 106 lbs.  
Options (shown) RD36/72 Roll Dome, RFS36 Removable Front shelf.

**B. #BM60** For the charcoal grilling enthusiasts out there, this model includes removable screw-in legs. Our simple slide action grate adjusts the grilling surface to three heights for better cooking action.

Cooking Surface- 60" w x 24" d.  
Overall Dimension- 72" w x 24" d x 31" h. Actual weight 127 lbs.

**C. TG-1 The Tailgate** This is how to get a party rolling. The new Tailgate fires up plenty of cooking area over six burners. Another design feature is insulated stainless steel wells for beverages or cold dishes. Just hitch the Tailgate onto the back of your car, van or pickup for Crown Verity stainless steel durability that takes your cooking skills anywhere there's a road or trail.

Cooking surface: 46" w x 21" d.  
Overall size: 69" w x 124" d x 52" h.  
Burners- 6; BTUH- 99,000.  
Actual weight- 852lbs. Standard equipment includes- BI-48, RD-48, Stainless Steel Ice Chests, Stainless Steel Work Shelves and dual 30 lbs Propane tanks.

All outdoor grill products carry a parts and labour warranty through Russell Food Equipment. This warranty does not cover failure due to abuse, misuse, alteration, improper installation, improper maintenance, or failure to follow recommended regular cleaning.

**Optional sinks available for your grill.  
The ultimate in convenience.**



- A. MCB-36** For small caterers or restaurateurs, culinary teaching institutions, hotels, clubs or volume feeders. Can be customized from our accessory list and most customers do. Five burners for max control and quick recovery.

Cooking Surface- 34" w x 21" d;  
Burners- 5; BTUH- 79,500; Overall dimension- 44" w x 28" d x 36" h;  
Actual weight- 143 lbs; Options (shown)- RD36/72 Roll Dome, Two RES Removable End Shelves.



A



B

- B. MCB-30** Our new entry point for the homeowner or the light commercial griller. Professional stainless steel construction now more affordable. Smaller size, same quality.

Cooking Surface- 28" w x 21" d;  
Burners- 4; BTUH- 64,500; Overall dimension- 38" w x 28" d x 36" h;  
Actual weight- 127 lbs; Options (shown) RD30 Roll Dome, RES Removable End Shelf.



C



D

- C. MCB-72** Has more than ten square feet of cooking area! This model is very popular with volume feeders, resorts and country clubs.

Cooking Surface- 70" w x 21" d;  
Burners- 10; BTUH- 159,000; Overall dimension- 81" w x 28" d x 36" h;  
Actual weight- 253 lbs; Options (shown) Two RD36/72 Roll Domes, RES Removable End Shelf, RT72 Rotisserie.

- D. MCB-48**

Cooking Surface- 46" w x 21" d;  
Burners- 6; BTUH- 99,000; Overall dimension- 56" w x 28" d x 36" h  
Actual weight- 176 lbs. Options (shown). RD-48 Roll Dome and RFS-48 Removable Front Shelf.



E



F

- E. #CORT-R 110V Panini Grill\*** Stainless steel exterior body. Special stick resistant grill with enamel coating over cast iron. Balanced top. Complete with special brush. 15" w x 17" d x 11" h / 20" h (open); 3100 W; Thermostat: 0-300°C; \*220 volts available on request.

- F. #PDR3000 220V Panini Grill\*** Stainless steel exterior body. Special stick resistant grill with enamel coating over cast iron. Balanced top. Complete with special brush. All sides ribbed. \*110 volts available on request. 20" w x 17" d x 11" h / 20" h (open) 3100 W; Thermostat: 0 - 300°C.

- G. #CECIF4 220V Electric Crepe Griddle** (Single). Cast iron griddle 15½". Round stainless steel frame "sealed". 16¾" w x 17⅞" d x 8" h; 3600 W; 120°F-575°F



G



H

- H. #CECIJ4, 220V Amp Electric Crepe Griddle** (Double). Cast iron griddle 15½". Round stainless steel frame "sealed". 33⅜" w x 17⅞" d x 8" h; 2 x 3600 W; 120°F - 575°.



A



B



**WINSTON CVAP Pressureless Steamers**

Employ an open tank design which is easy to clean, simple to install and operate. They can be hard plumbed or connectionless to suit every application and do not require expensive de-liming maintenance. The perfect solution for operations located in hard water areas.

**Three modes of operation:** continuous steam, timer, and hold.

**Exclusive patented Controlled Vapor Technology** establishes that the water vapor content in the cabinet is the same as that of the food. This unique process cooks food fast, produces high yield and precise control of internal food temperatures.

**A. #SAF0P5 Countertop Model** with Electronic Control and Dial Timer. Capacity: 5 Steam Table Pans (2.5" deep) 208/240 Volts, 60 Hertz, 29.8/25.8 Amps, 6200 Watts.

**Size:** w/4" legs: 26.3"h (668 mm) 23"w x 31.7"d (584 x 805 mm)

**B. #SAF0P3 Countertop Model** with Electronic Control and Dial Timer. Capacity: 3 Steam Table Pans (2.5" deep) 208/240 Volts, 60 Hertz 23/20 Amps, 4800 Watts.

**Size:** w/4" legs: 20.6"h (523 mm) 23"w x 31.7"d (571 x 805 mm).

**CVAP DISPLAY CABINETS** Counter top models, fanless. Designed for high quality holding of a wide variety of menu items for extended times.

- Exclusive patented Controlled Vapour Technology establishes that the water vapour content in the cabinet is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, moist foods stay moist.
- Electronic differential controls are easy to understand and reliable. Never require field calibration.

**Food Temperature Dial** allows precise control of food temperature 90° F (32°C) to 180°F (82°C).

**Food Texture Dial** maintains just cooked texture with settings labeled moist, soft moist, firm moist and crisp.

**C. #MGA007-R** Deluxe cabinet equipped with rotating rack to accommodate 4 pizza pans (racks are 10" diameter). Shown with optional pizza signage. Size: 39.8"h x 22.8"w x 27.8"d.

**D. #MGA007 Hold & Serve Cabinet** Standard cabinet equipped with four perforated shelves. Size: 32.8"h x 22.8"w x 27.8"d.

**WINSTON CVAP Pressureless Steamers**

**Computerized Control** provides precision accuracy for steaming and holding temperatures. It's simple to use with one dial to control three settings: constant steam cycle at 210° F (99°C), steam with timer cycle at 210° F (99°C), hold cycle at 150° F (66°C). Energy-Saver switch enables hold, stand-by, and low-energy steam modes.

**Evaporator Tank** is very low maintenance (no immersed elements and minimal water usage). Open tank design requires no constant de-liming maintenance as with other counter steamers. Connectionless design allows for easy installation as no water or drain connection is necessary. Automatic water fill kit is standard if permanent water connection is desired and optional connected drain kit is available. Unique self-contained sensor system – no float switch to corrode and fail. Coved stainless steel bottom is very easy to clean and drain

**Built to Last** with quality craftsmanship, high grade corrosive-resistant stainless steel construction and full 1" high-temp insulation on top, sides and door.

**Additional Features** include a full perimeter high-temp silicon door gasket, magnetic door latch, three or five shelf rack capacities, spaced 1.25" apart to accept a variety of pan sizes and positions. Compact to sit on most countertops and is stackable with other Winston steamers to double your production capacity.



C



D



**CVAP ROASTING OVEN** Designed for high yield meat roasting and more. Optional "Fast Roast" cycle uses predetermined heat curves for maximum cooking speed.

Simply select the desired cooking temperature, browning level, and cook time. The appliance automatically holds meats at USDA-recommended temperatures & times.

High grade stainless steel construction and full 1 1/2" insulation on top, sides and doors.

Features large load capacity: allows cooking of 60 to 80 lbs of meat per oven (120 to 160 lbs stacked ovens), full perimeter door gaskets, magnetic door latches, lift off doors, removable side racks and digital readout. Compact to fit under counters.

**A. #CAR507** Roasting Oven, half size. Under counter, electronic control.

**Capacity:** 4 Bun pans, 8 steam table pans, 4 x 2/1 gastronorm pans, 8 x 1/1 gastronorm pans.

**Size:** w/3" wheels: 33.9" h (861 mm) 27.6" w x 34.5" d (701 x 876 mm)

#### CVAP HOLDING CABINETS

Stainless steel construction and full 1 1/2" insulation on top, sides and doors. Features full perimeter door gaskets, magnetic door latches, lift off doors, removable side racks and digital readout for water temperature.

**Food Texture Dial** Maintains just cooked texture with settings labeled moist, soft moist, firm moist and crisp.

**Food Temperature Dial** allows precise control of food temperature 90° F (32°C) to 180°F (82°C).

**B. #HA4507** Hold Cabinet

Half size, under counter, electronic dial control. Compact to fit under counters.

**Capacity:** 4 Half bun pans, 8 steam table pans, 16 half steam table pans, 4x2/1 gastronorm pans.

**Size:** w/1" wheels: 33.9" h (859 mm) 27.6" w x 34.5" d (701 x 876 mm) Depth pass thru: 29" (737 mm)

120 V; 60 Hertz; 17.0 Amps; 2040 W; 30 Circuit Amps.

**C. #HA4507** (top) **#CAR507** (bottom)

Stacked combo provides maximum roasting, holding and proofing capacity in a very small amount of space.

**Size:** w/3" casters: 71.1" (1806 mm) x 27.6" (701 mm) x 36.4" (925 mm).

**D. #HA4022** Hold/Proof Cabinet

Full size, electronic dial control.

**Capacity:** 14 bun pans, 28 steam table pans. 14x 2/1 Gastronorm pans.

**Size:** w/3" casters: 72.9" h (1852 mm) 27.6" w x 34.5" d (701 x 876 mm) Depth pass thru: 36.4" (925 mm)

120 V; 60 Hertz; 16.7 Amps; 2000 W; 30 Circuit Amps.



A



B

**CULIMATIC COOKING** is a microprocessor that automatically programs itself with the cooking disciplines of the skilled chef, then unattended browns, cooks to temperature, performs the FDA food safety cycle, then conducts the CVAP hold cycle for hours while serving. Yields of the highest quality, most uniform roasts possible.



C



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E



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**Hold & Serve Drawers** Electronic Control. Designed for high quality hot food holding and serving of a wide variety of small menu items for extended times.

**Food Temperature Dial** Allows control of food from 90°F (32°C) to 210°F (99°C). 250°F (121°C) max. cabinet temperature.

**Food Texture Dial** Maintains just-cooked texture with settings moist, soft-moist, firm-moist, and crisp. Features radial fan for fast heat recovery, full perimeter drawer gaskets, and digital readout for water temp.

**A. #HBA5D2** With fan. Capacity: 2 Steam Table Pans (6" deep max); 4 Half Steam Table Pans; 6 Third Steam Table Pans; 2x1/1 Gastronorm Pans. 120 Volts, 60 Hertz, 16.1 Amps, 1940 Watts. Size: 26"h x 24.5"w x 30.8"d (660 x 622 x 782 mm)

**B. #HBA001** Capacity: 1 Steam Table Pan (6" deep max); 2 Half Steam Table Pans; 3 Third Steam Table Pans; 1x1/1 Gastronorm Pans. 120 Volts, 60 Hertz, 16.1 Amps, 1940 Watts. Size: 16.3"h x 24.5"w x 30.8"d (414 x 622 x 782 mm)

**C. #HBA0N1** Capacity: 1 Steam Table Pan (6" deep max); 2 Half Steam Table Pans; 3 Third Steam Table Pans; 1x1/1 Gastronorm Pans. 120 Volts, 60 Hertz, 16.1 Amps, 1940 Watts. Size: 16"h x 16.5"w x 31.8"d (406 x 419 x 808 mm)

**D. #F552** Shortening Filter—Stainless steel. Patented single-leaf filter plate pulls the carbon particles and other substances from the shortening. Heavy-duty pump and motor speeds filtering time to three G.P.M. Portable design.

**E. #OF49** Collectramatic® Fryer. Open model 8 Channel Process Control. Deep 13" cold zone (collector) and unique Filter Fry™ process extends shortening life 50 - 75% and allows operators to cook up to 20 cycles without stopping for mechanical filtration. 240 Volts, 60 Hertz, 3 PH, 25.2 Amps, 10,500 Watts. Capacity: Product 12 lbs. (4 head) 5.5 kg. 61 lb. (27.9 kg) cooking oil. Size: 45.5"h x 20.2"w x 28.6"d (1156 x 513 x 726 mm)

**F. #VLPT46** Very Low Pressure /Temperature Fryer. 8 Channel programmable control. Utilizes less than 25% of the pressure normally used in conventional pressure fryers. Patented vent system is designed to limit pressure and to provide automatic relief against clogging.

- A. #1200-UP/SR/STD** Holding Cabinet.  
Capacity: 16 full-size, 2½" deep pans (GN 1/1). Double compartment holding cabinet. Aluminum exterior, stainless steel doors. Each compartment is separately controlled & equipped with two stainless steel side racks designed to accommodate standard full-size pans, and three chrome plated wire shelves for full-size sheet pans. Each cabinet includes one set of 5" (127mm) heavy duty casters, two rigid and two swivel with brake. 24¾" w x 31½" d x 73⅞" h
- B. #714** Combination Oven/Steamer  
Capacity: 14 full-size, 2½" deep pans GN 1/1 or 7 18" x 26" x 1" sheet pans. Heavy gauge SS construction is insulated with 1½" insulation. Free-flowing air space between double oven window radiates less heat and reduces energy loss. The oven is supported by four adjustable legs and is furnished with one hand-held hose for convenience. 40⅞" w x 42⅞" d x 34⅞" h.
- C. #767-SK/III** Cooking, Holding & Smoking Ovens.
- Smokes with real wood chips
  - Smoke timer offers a choice of mild, medium, or heavy smoke flavor.
  - Cooks, smokes, and holds meats, poultry, and fish & cold smokes fish and cheese. No pressure cooking.
  - Eight programmable menu buttons.
  - Oven is configured for a serial printer to print reports of temperature samples.
- Single compartment oven stainless steel exterior and door. A wire shelf is designed to hold ribs or fish in an upright position for more even smoking. Each shelf holds thirteen full ribs. One Rib Rack Shelf is furnished with each smoker. Oven capacity: Two Rib Rack Shelves. 27⅞" w x 33⅞" d x 35⅞" h
- D. #750 THII** Cooking and Holding Oven
- Reduces product shrinkage.
  - Induces natural enzyme action in meat for tenderization.
  - Retains more product moisture & flavor.
  - Less energy usage.
  - Cooks & holds a variety of fresh foods & reheats frozen foods.
  - No hoods or vents required (most areas)
- Single compartment oven. Each oven is equipped with two side racks, three wire shelves, and one drip pan with drain, all stainless steel. 27⅞" w x 33⅞" d x 35⅞" h
- E. #BQ2128 Banquet Cart** Capacity: Up to 128 plated meals. Cabinet is equipped with two doors, four chrome plated wire shelves and four 6" heavy duty casters, 2 rigid and 2 swivel with brake. 43¾" w x 30" d x 59¼" h.



A



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E

**A. #60L Gas Restaurant Range**

Specifications: 60" wide. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs.

Ten 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. Full width pull-

out crumb trays under burners. Two 35,000 BTU/hr. standard ovens measure 26 1/4" w x 22" d x 14 1/2" h. Thermostats adjust from 150° to 500°F. One oven rack and two rack positions per oven. 3/4" rear gas connection and gas pressure regulator. Total input 330,000 BTU/hr.

Exterior dimensions: 60" w x 32" d x 59 1/2" h on 6" adjustable legs. 36 1/2" working height.

**B. #36L Gas Restaurant Range**

Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs.

Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb tray under burners. 35,000 BTU/hr. standard oven measures 26 1/4" w x 22" d x 14 1/2" h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. 3/4" rear gas connection and gas pressure regulator. Total input 191,000 BTU/hr.

Exterior: 36" w x 32" d x 59 1/2" h on 6" adjustable legs. 36 1/2" working height. CSA design certified. NSF listed.



**#HFB12 Flashbake Oven**

- Constructed of durable high grade stainless steel, adds for long life and easy cleaning. Stainless steel front, sides, top and door with window is easy cleaning, while providing a view of cooking product.
- Seven 2000W Quartz halogen lamps, four on the top and three on the bottom. No preheat time required.

- Electronic digital controls. Accepts 10 recipe programs standard or two step.
- Reflective aluminod oven interior. Easy to clean with enough space to cook various products. Interior: 18" w x 18" d x 7 3/4" h
- Electrical Features 208 or 240 V, 60 Hz, 1 or 3 phase, 11.9 kw max draw.
- Exterior Dimensions: 27 3/8" w x 28 3/8" d x 19 1/2" h on 4" legs.



**A. #E48L E Series Electric Restaurant Ranges**

- Stainless steel front, sides, back riser, high shelf and legs
- Available in four, six, eight, or ten 9½" round, 2 KW French plates with infinite heat control switches
- 5 KW oven with top browning control; thermostat adjusts from 150° to 500°F
- 208 or 240 volt, 1 or 3 phase
- Top options include: high-speed coil elements, 12" x 24" hot top section & thermostatically controlled griddle plates. Available widths: 12", 24", 36", 48"

- B. #SG4D Single Deck Gas Convection Oven.** Stainless steel front, sides, top, rear enclosure panel and legs. Stainless steel doors with windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22⅞" d x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28⅞" x 21⅞". Eleven position nickel plated rack guides with positive rack stops. Two 30,000 BTU/hr. burners, 60,000 BTU/hr. total input. Electronic spark igniters. Exterior dimensions: 40" w x 41½" d x 58¾" h on 25¾" legs. Depth. Measurement includes door handles.



A



B



C

- C. Woodstone Solid Fuel & Gas Fired Ovens** provide an effective attraction for customers who are appreciative of products prepared in front of them. Not only used for pizza but for a wide variety of menu items. Manufactured, assembled and shipped as a complete oven ready to cook in. They are made from an extremely dense artificial stone specially cast to provide long service free use & provide superb heat holding capability. See your Russell representative for a look at the full Woodstone oven selection.

**HELPFUL HINT**



1. Conveyor pizza ovens are very effective for operators requiring high volume cooking of product with minimum trained labor. They deliver constant bake times, regardless of product load which is a problem most traditional ovens suffer from when business gets busy. They do, however, require consistent product going in to achieve consistent baking performance. Recipes and preparation guidelines for the staff may have to be altered slightly to achieve this consistency.
2. Adequate ventilation is a must for any conveyor oven installation. A Russell representative can assist you in assessing your ventilation and advise what may have to be altered to ensure the proper operating environment.
3. Under peak operating conditions conveyor ovens become part of a production line. Therefore, to derive maximum productivity, sufficient space must be provided around this unit to allow for sufficient preparation, loading, unloading and serving to enable the operator to keep pace with the cooking process. A Russell representative can assist you in planning your kitchen to gain the maximum benefit from your conveyor oven investment.



The complete line of Lincoln Impinger ovens provides even cooking, consistent quality and greatly reduced baking times for a wide variety of foods, including most Italian and Mexican cuisine. In the patented air impingement process, jets of high-velocity hot air strikes the food product and seals in the moisture and flavour. Impinger ovens are ideal for fast production of foods such as pizza, pasta, seafood, sandwiches and more.

**A. #1301 Countertop Single Belt**

**Conveyor Electric Oven** Countertop oven has the added benefit of a significantly lower operating cost than other countertop ovens. Heat is supplied by one element at 5600 watts. 208 V / 60 Hz / 1ph, 29 Amps. 35<sup>3</sup>/<sub>8</sub>" w x 31<sup>3</sup>/<sub>8</sub>" d x 18" h.

**B. #1450 Impinger Single Belt**  
**Conveyor Gas Fired Oven**

Gas Control system has a manual shut-off valve & internal pressure regulator. Heat is supplied by one power burner rated at 120,000 BTU/Hr with electronic ignition. 78<sup>1</sup>/<sub>2</sub>" w x 56<sup>5</sup>/<sub>8</sub>" d x 52" h

**FEATURES:**

- AIR IMPINGEMENT uses hot air under pressure which surrounds food with small jets of hot air. This allows for rapid heating, cooking, baking and crisping of food, two to four times faster than conventional cooking methods depending on the product cooked.
- Uniform heating/cooking of food products offers a wide tolerance for rapid baking at a variety of temperatures.
- Variable speed Continuous Cook Platform moves product through the oven one item after another, improving product flow during cooking and virtually eliminating labor to monitor the cooking process. Cook times are constant.
- Oven has one self-contained heating system so it is easy to install and maintain.
- Customer specific air fingers on top and bottom allow for the heat to be adjusted and controlled by zoning providing that perfect bake every time.
- Cooking temperature range is 250°F to 575°F and conveyor speed/bake time is adjustable from 1 minute to 30 minutes.



A



B



**A. #CCE110M CombiCraft™**
**Combination oven/steamer**

One compartment, half-size, counter top. Electric, "Splash Proof Series". Simple to operate mechanical compartment controls. Cooking modes for: hot air convection; Low and high temperature convection steam; combination of hot air and steam; variable steam exhaust condensation control; butterfly valve to regulate humidity exhaust. 35.5" w x 34.9" d x 37.8" h.



A

**B. #36-CEM-16-48 ConvectionPro XVI**

Two large compartments, pressureless 48 Kw electric steam generator. 36" wide cabinet base design steamers. Cooking capacity for up to eight 12" x 20" x 2½" deep cafeteria pans per compartment, or four 12" x 18" bun pans. Solid state controls operate timing, water level and safety functions. Type 304 stainless steel insulated cooking compartment. One 60 minute mechanical timer with touch control per compartment. Audible and visual signals for completion and steam shut-off. 35.43" w x 33.5" d x 68.92" h.



B

**C. #SEL40TR DuraPan™ Series**

Tilting skillet, electric. Open or modular base. Complete with thermostatic and safety controls; gallon markings; stainless steel clad; 5/8" cooking surface; power tilt; spring assist cover with adjustable vent. All stainless steel construction. No clearances required. 48" w x 33½" d.



C

**D. #SET-15 Tilting Skillet "splash proof"**

15 gal capacity, electric table type, round. Complete with thermostatic and safety controls; bead blasted cooking surface; Lift-off cover with adjustable vent. All stainless steel construction. Standard 208-240 V, 60 Hz, 3 phase, 3 wire. UL, CSA, and NSF approved. 31" w x 28.5" d 34.38" h.



D

**E. #24-CGA-10 SteamCraft® Ultra 10**

Two compartments, floor model steamer, single, large capacity gas-fired atmospheric steam generator, 125M BTU input. Cooking capacity for up to ten 12" x 20" x 2½" deep cafeteria pans, five each compartment. Remote probe type water level controls. Steam generator with auto water fill on start-up, auto generator blowdown, electronic spark ignition and generator stand-by for instant steam. Choice of compartment controls, manual by-pass operation mode, compensating thermostat and exclusive cold water condenser design. Stainless steel. 24" w x 32.88" d x 65.44" h.



E



- A. #GRFF Portable Warmer** Features stainless steel stand that keeps standard 2" (5 cm) food pans off the work area. Available with or without incandescent light and heated base. 12<sup>3</sup>/<sub>8</sub>"w x 15<sup>7</sup>/<sub>8</sub>"h x 24"d.
- B. #GRFFC Ceramic Portable Foodwarmer** Compact element housing and greater distance between the heating element and holding pan allows easier access to product. Available with or without incandescent light and heated base. 12<sup>3</sup>/<sub>8</sub>"w x 18<sup>7</sup>/<sub>8</sub>"h x 22<sup>1</sup>/<sub>4</sub>"d.
- C. #TF2020 Thermo Finisher** is perfect for finishing foods such as French onion soup, melting cheese or preparing appetizers. It can also be used to re-thermalize food and five programmable recipe times and power levels make it easy to operate every time. Cooking chamber is 12<sup>1</sup>/<sub>8</sub>" x 12" x 3<sup>3</sup>/<sub>4</sub>" high. 208 Volt, 1 phase, 4800 watts.
- #TF4619 Thermo Finisher** (not shown) same size except more powerful 7200 watt elements for faster cooking times.



- D. #GRSR19 Round Heated Shelf** Offered in three sizes, holding up to 15", 17" or 19" (38, 43 or 48 cm) diameter pans. Can be used as a countertop warmer or as drop-in unit. Overall size 16<sup>3</sup>/<sub>4</sub>", 18<sup>3</sup>/<sub>4</sub>" or 20<sup>3</sup>/<sub>4</sub>" diameter x 3<sup>13</sup>/<sub>16</sub>"h.
- E. #GRAH Strip Warmers** Aluminium extruded body can be ordered in a variety of lengths of 18" to 144" in 6" increments. Infra red metal sheathed elements with focused reflectors prevent foods from drying out so that even delicate foods hold that "just-prepared" look. Standard and high wattage models available in 120, 208 or 240 volt configurations.



**HELPFUL HINT**



1. For strip warmer applications, metal sheathed elements are superior to glass tube style elements because they will not shatter, they do not lose their power over time and the heat can be focussed to do a more effective job keeping food hot.
2. Heat build up within the strip warmer over time will cause premature control failure therefore multiple warmer banks should have the switches and infinite controls remotely installed for a more reliable installation.

Don't forget to allow space on your pass through shelf for cold food to pass outside the strip warmer zone.



**Hatco HDW Drawer Warmer**

From freestanding models to built-in, standard to narrow widths, these Drawer Warmers are built for tough kitchen duty with rugged stainless steel construction, heavy-duty hardware, stainless steel slides and positive-closing drawers. Each drawer features recessed individual thermostatic control, temperature monitor, lighted on/off switch and adjustable sliding vents. Options include color drawer fronts, oversized drawer frame and pan, biscuit pan drawer and chip guard. Accessories offered are stainless steel adjustable legs, casters, water/spillage pan, splash baffle and food pans.

- F. #HDW-2** with optional 6" (15cm) stainless steel legs. Two drawer.
- G. #HDW-1** with standard 4" (10cm) legs (Not shown) Single drawer.



**A. #GR2BW30, Glo-Ray® Designer Merchandising Warmers**

Provide self-serve convenience while holding hot wrapped or boxed foods at optimum serving temperatures without affecting the quality. With the efficiency of kitchen-to-server holding, Hatco Warmers have prefocused infrared top heat and a thermostatically controlled hardcoated heated base to extend holding times of most foods. Available in single or dual shelf models with slant or horizontal shelves. Designer powder-coated inset panels coordinate these units with the décor while providing a durable, easy-to-clean surface. 36<sup>1</sup>/<sub>8</sub>"w x 27" d x 19"h.



A

**B. #FDW-1 Holding/Display Cabinet**

Safe and convenient, Hatco humidified, heated Cabinets create impulse sales while ensuring food safety. Prepare and hold the most popular foods in these warmers that utilize controlled moisturized heat to hold product longer. For self-serve or full-serve operations, customize your Cabinets to fit your foodservice operation with a variety of display racks, colors, door configurations and merchandising signs. Make your product the main attraction. 1 Door; Circle Rack with Rack Motor; Weight- 80lbs. (36 kg) 18"l x 19<sup>1</sup>/<sub>2</sub>"w x 27<sup>1</sup>/<sub>2</sub>"h



B



C

**C. #GRCD2PDG, Glo-Ray® Designer Merchandising Warmers**

Provide self-serve convenience while holding hot wrapped or boxed foods at optimum serving temperatures without affecting the quality. With the efficiency of kitchen-to-server holding, Glo-Ray Warmers extend holding times of most foods. Available in single or dual shelf models with slant or horizontal shelves. Designer powder-coated inset panels coordinate these units with the décor while providing a durable, easy-to-clean surface.

**D. #AFST2X Dry Holding Cabinet.**

32<sup>13</sup>/<sub>16</sub>"w x 27" d x 30" h (83 x 69 x 76 cm). 120/208 or 120/240 V, 1835 W, 11.7 amps



D

**E. #GRHW2P Glo-ray Mini Merchandiser.**

Create impulse sales by placing fresh product in front of customers. Hold hot products at peak serving temperatures using minimal counterspace. Shatter-resistant incandescent lights. 43<sup>1</sup>/<sub>4</sub>"w x 19<sup>1</sup>/<sub>8</sub>" d x 17<sup>3</sup>/<sub>4</sub>"h; 120 V single phase; 1640 W c/w 6' cord & plug.



E



A



B



C



D

**A. Colonial Kettle™** Shouldered insets make it easier and safer to transport than a bain-marie and can be permanently mounted to the counter. All units: 15¾" x 11½" (40 x 29.2 cm)  
Top rings, adapter rings and cover hinges are available separately.

**#1776-11** Warmer package with inset, cover with hinge, adapter ring, soup cards and soup'r clip. 120 AC; 650 W; 5.5 amps.

Available in black or antique copper in 11 qt (10.4L) and 7 qt (6.6L).

**#1777-7** Package same as above. 120 AC; 1200W; 10 amps.

**B. Model TW-24 Warmer** is designed to save counter space. Two 6½" (16.6cm) porcelain-coated aluminum wells hold foods up to 212°F (100°C). Each well has an adjustable thermostat and heating element. Holds 4-qt (3.8 L) insets or #10 cans; 120V; 700W; 6 amps.

**#7243** Warmer only, 17¼" x 8¾" x 8¾" (44 x 22 x 21 cm)

**#72440** Pkg: 2 insets, covers, & hinges.

**C. Heat 'N Serve Food Merchandisers** Can take a prepared food from frozen or refrigerated to piping hot, and thermostatically hold it at proper serving temperature.

**#72017** Unit only. 7 qt, 6.6 L. 10¾" dia. x 9¾" h (26.8 x 24.5 cm); 120 AC; 800W; 6.7 amps.

**#72018** Pkg: 2 insets, covers, & hinges.

**#72021** Unit only 11 qt, 10.4 L. 12½" dia. x 9¾" h (32 x 24.5 cm); 120 AC; 1000 W; 8.3 amps.

**#72009** Pkg: 2 insets, covers, & hinges.

**D. Model 1001 Warmer** Self-insulating thermostat well available with optional one-hour timer to make pre-heating almost automatic. Standard black well and brushed stainless steel housing; optional colours, red, black, white available on special order. 120 AC, 700 W, 5.8 amps. 13¾" w x 21¾" d x 9" h (33 x 55 x 23 cm).

**#71001** Full size warmer only.

**#72102** Full size warmer w/1-hr timer.

**#72101** Full size warmer, full size 2½" (65 mm) pan, polished dome cover.

**#72605** Soup package with warmer, adapter plate, two each 7 qt, 6.6 L insets, hinged covers, 4 oz, 118.3 mL ladles.

- A. OHC-500 Heat Lamp.** Shatter-proof clear 5000 hour infrared bulbs are standard, and red bulbs are optional. Accepts standard 12" x 20" pans and the bulb height adjusts from 12½" to 20½". 120 volts, 500 watts. ETL, UL, NSF Certified, and CSA listed. 19" d x 14" w x 28¾" h; 48.3 x 35.6 x 73 cm.

**#71500** heat lamp – white bulbs.  
**#72500** heat lamp – red bulbs.

**OHC-500 Bulbs** Not Shown

**#72242** White bulb, 250W, 120V

**#72241** Red bulb, 250W, 120V

- B. Heat Lamp Carving Station** Two infrared bulbs with silver reflectors and maple cutting board. 120 V, 500 watts. Adjustable height & separate on/off switches.
- C. #SR42GHN** 23 cup Commercial Rice Cooker/Vegetable Steamer. 4.2 L capacity. Stainless steel, glass lid. Keeps rice warm for up to 5 hours. 3-prong plug. Measuring cup included. Also available in 30 cup model.



A



B

- D. #PR-10DSS Automatic Gas Rice Cooker** 22⅞" w x 18½" d x 17⅞" h
- Jumbo Size - Quick Cooking. 55-cup size, 10 L cooks rice faster, more flavourfully than electric cookers can.
  - Safe - Simple Auto-Ignition lights the burner automatically. Built in safety device prevents burner from staying lit if pan is removed/misaligned from base.



C

- E. Donni Vertical Broiler** Fully Electric Rotating Broiler with continuous temperature controls. One snap mechanism for quick loading of skewered meat. Continuous rotation. Auto stop for slicing. Can be turned by hand or motor. Removable spit and drip pan for fast easy clean up. All stainless steel.
- SR Donni** 17" w x 17.5" d x 37" h. 120 V-208 V or 120V-230 V, 25 Amps, single phase. 65 lb load capacity
- JR Donni** 12" w x 11.5" d x 25" h. 115V or 120V-230 V, 13 Amps, single phase. 12 lb load capacity



D



E

- F. Nitro™ Power Cookers** Ideal for heating, holding, and serving almost any food product. Prepared foods can be heated from frozen or refrigerated to piping hot and held at ideal serving temperature.

**Model PC-21** Full-size nitro power stainless steel well for extra high temperatures and a heavy-duty bulb and capillary thermostat for precise water temperature control. Unique 1440 W element does the work of 1900 W, but on a 15-amp circuit. Well holds 9 qt, 8.5 L of water when used with a 6" (150 mm) food pan.

**#72090** PC-21, Full-Size Cooker. 22" x 14" x 9½" 120 AC; 1440 W; 12 Amps.

- G. #ACTWI** 120 V, 1200 W, 10 amps 12" x 20" food warmer for wet or dry use. Holds up to 6" deep standard size food pans. Air wash insulation - eliminate burn-off smoke/smell upon start up. 20 gauge stainless steel exterior.



F



G


**A**

**B**

**C**

**E**

**D**

**F**

**A. #616B Tabletop Fryer** Make 35 doz donuts/hour in 3 feet of counter space. Can also be used for tempura. Easy cleaning. Removable drain tray. Tilt-up, incoloy elements. Hi-temp thermostat protection. Includes 2 frying screens Use with Type 'K' Donut Dispenser for highest quality donuts.

**B. Type K Donut Dispenser** Exact portion control for greater profits. Perfect cake donuts every time. Can also be used for pancakes. Instantly adjust dial to change size of deposit. Choose from 3 plunger sizes: 1", 1<sup>7</sup>/<sub>16</sub>" & 1<sup>9</sup>/<sub>16</sub>"

- 6 different plungers & attachments.
- Hopper turns out 5 dozen donuts.
- Use with Belshaw #616 fryer.

**C. #SWB7R2-2 Double Waffle Baker** 7" Round. 15<sup>3</sup>/<sub>4</sub>"d x 20"w; 120 or 208/240 V; 1300/1800 W.

**D. #WB-2 Waffle Baker** Easy to use design. Die cast Aluminum grids. 7" cooking grids are treated with a special conditioner to prevent sticking. Single and Double units available. 3-minute adjustable timer with bell. Patented sliding drip trays make clean-up simple. 120 V (WB-1 & 2 available in 208 /240 V) 950 W per plate. 48 waffles per hour. Double Unit 19<sup>13</sup>/<sub>16</sub>" x 13.5" x 8.75"h.

**E. #BWB-1S Belgian Waffle Baker** 3 minutes per waffle. Solid-state thermostat for precise temperature control. Stainless steel. 10<sup>1</sup>/<sub>8</sub>"w x 14"d x 10<sup>9</sup>/<sub>16</sub>"h. 120 V, 7.5 Amp, 900 W.

**F. HC-125 Single Ceramic Hotplate** Sealed ceramic surface handles spills & cleanup better. Smooth, flat surface works with 10" pot, skillet or wok. Heats 5x faster than conventional hotplates. Long life ribbon element heats more evenly. Built-in models available. 14.75"w x 14"d. 208/240 V. Element size 9". 2500 W

**G. #H-33 Single 6" Hotplate** Self-cleaning high-speed tubular heating elements. Variable-heat temperature control with protective guard rings. Ideal for pan frying, sautéing, and warming. Built-in models available. 12.62"w x 12.62"d. 120 V, single phase, 1500 W.


**G**

# Panasonic<sup>®</sup>

## A. NE-C1153 Combi Wave™

**Convection Microwave** Provides the browning and crisping capabilities of a convection oven and the speed of a microwave - two appliances in one. Large 1.04 cubic foot oven capacity, 10 power levels, 3-stage cooking, temperature range 175°F – 500°F, timer up to 6 hours.



A

## Pro-Series Heavy Duty Microwaves.

Professional means a need for super speed, reliability and results where volume is the name of the game. 0.6 cubic feet wrapped in stainless steel with top and bottom energy feeds through two magnetrons provide the quick, professional results that make these ovens Pro Series. 3 power levels, 3-stage cooking and 10 programmable memory pads make it simple to achieve those results.

**B. #NE1257** 1200 W

**C. #NE1757** 1700 W



B



C

**D. #NE1056** Service your high traffic area with this 1000 watt, 0.8 cu ft. microwave oven. Wrapped in stainless steel, this single magnetron unit has 3-power levels, 3 stage cooking, and 10 programmable memory pads with double quantity keys.



D



E

**E. #NE2180 The Dream Steam** If you need quick steaming capabilities, this is the answer. Four magnetrons provide 2100 watts of cooking and steaming power with results up to 3 times faster than conventional steamers. At 1.6 cu. ft, it is big enough to hold two steam table pans; 4 half-size pans or four 12 inch plates yet, at 26 inches wide it fits any workstation. No water hook ups, drains, filters or vent hoods.

**F. #NE9022 Value Plus** Using a single power level, with a 5-minute timer, marked in 15 second increments, this 900 W, 0.8 cubic foot microwave offers true value and convenience.



F



G

**G. #NE9052, Reliability and Value** This rugged 0.8 cubic foot, 900 W Microwave provides quick and even cooking results and versatility with 6 power levels, 3-stage cooking and 10 programmable pads with double quantity keys.



A



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E



F



- A. **#G8-Y Galaxy 8 oz Popper** 21<sup>1</sup>/<sub>8</sub>" w x 21<sup>1</sup>/<sub>8</sub>" d x 35<sup>1</sup>/<sub>2</sub>" h; 120 V; 1736 W. 170-1 oz Servings.
- B. **Jetstar™ 6 oz Poppers**  
**#39-A** (shown) 25<sup>1</sup>/<sub>8</sub>" w x 19<sup>1</sup>/<sub>2</sub>" d x 14<sup>1</sup>/<sub>4</sub>" h; 120/240V; 1197 W. Yellow.  
**#39D-A** 25<sup>1</sup>/<sub>8</sub>" w x 21" d x 15<sup>1</sup>/<sub>4</sub>" h; 120/240V; 1197 watts. Woodgrain.
- C. **#12NCPW 12" Popcorn Warmer** 12" w x 15" d x 23" h; 120 V; 125 W.

**Nacho Equipment.** All models feature stainless steel constructed bodies, colourful lighted signs, adjustable thermostat, on-off switch and cord and plug for easy out of box installation.

- D. **#3WLA-P 3<sup>1</sup>/<sub>2</sub> Quart Lighted Warmer w/pump** 9" w x 15<sup>1</sup>/<sub>2</sub>" d x 15<sup>1</sup>/<sub>2</sub>" h; 120V; 530 W.  
**#11WLA-HS** (shown) 18<sup>3</sup>/<sub>4</sub>" w x 13<sup>1</sup>/<sub>4</sub>" d x 15<sup>1</sup>/<sub>8</sub>" h; 120V; 1655 W.  
**#15-NCPW** 26" w x 15" d x 15" h; 120V; 155 W.

- E. **#J4R Mini Jetstar™ 4 oz Popper** Fits almost anywhere, requiring only 16" of counter space. Turn of the century antique styling is reminiscent of the excitement of the World's Fair where popcorn was first introduced. Pops 115 - one ounce servings per hour. 15<sup>7</sup>/<sub>8</sub>" w x 14<sup>7</sup>/<sub>8</sub>" d x 23<sup>3</sup>/<sub>4</sub>" h; 120/230V; 1130 watts.

- F. **#G8-AT Antique Popper** From the gold anodized corner post and the antique red painted trim to the gold crown, the antique poppers build impulse sales.

The clear lexan drop panel and the nearly invisible door hinges provide excellent product visibility even when the cabinet is viewed from the operator side.

8 oz; 23<sup>3</sup>/<sub>16</sub>" w x 23<sup>3</sup>/<sub>16</sub>" d x 40<sup>5</sup>/<sub>8</sub>" h; 120/240V; 1736 watts. Also available in 12, 14, and 18 oz capacities.

**Also Available:** Cart for #G8-Y and Antique cart for #G8-AT.





- A. #175SBA Broil-O-Dog** Built-in pull out heated bun warmer with removable, washable, stainless steel pan keeps buns ready to serve warm without becoming soggy. Spike with bun compartment. 19½" w x 14½" d x 24" h; 120V; 1350 watts. Capacity: 48 dogs, 32 buns

**Star Grill-Max™ Roller Grills** Exclusive Duratec coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. Duratec rollers meet the demands for improved durability, cleaning and feature superior grip for improved rollability.

- B. #30BB/30SBB** 12½" w x 23¾" d x 20⅝" h; 120/240V; 1150 W. Capacity 30 dogs, 32 buns.

**#45ABB/45SABB** 23¾" w x 28½" d x 12½" h; 120/240V; 1650 W. Capacity 45 dogs, 32 buns.

**#50BB/50SBB** (shown) 12½" w x 35¾" d x 20⅝" h; 120/240V; 1535 W. Capacity 50 dogs, 48 buns.

- C. #20/20S Hot Dog Grills** 17⅞" w x 20⅝" d x 12½" h; 120V; 930 W. Capacity: 20 dogs

**#45A/45SA** (shown) 12½" w x 23¾" d x 28½" h; 120/240V; 1650 watts; Capacity 45 dogs.

**#75A/75SA** 12½" w x 35¾" d x 28½" h; 120/240V; 1730/2210 W. Capacity 75 dogs

- D. #CD2P-DM** Condiment Dispenser. Two condiment pumps, Two ⅙ size pans; 14" w x 8" d x 6½" h (Body) 12½" h (Overall).

**Round Food Warmers** feature wrap-around heating elements with the highest wattage available which provide maximum performance for heating refrigerated or frozen foods.

- E. #4RW** 8½" dia; 10" h; 120/240V; 600 watts. Also available 13¾" & 16½" h.

**#7RW** (shown) 9½" dia; 9" h; 120/240V; 1100 W.

- F. #CD2P-3** Condiment Dispenser. Two condiment pumps, Two ⅙ size pans; Three ⅙ size pans with brackets for ice packs; 3 Blue Ice Packs; 3 Condiment ladles. 27" w x 8" d x 6½" h (Body) 12½" h (Overall).



A



B



C



E



D



F



A



**Hatco Toast-Rite®** This compact, high production conveyor toaster is both durable and attractive. It will toast all the bread, buns, bagels and English muffins your menu calls for – at a rate that leaves pop-types lagging.

**A. TRH-60 Toast-Rite** Bread or Buns; 1.7kw; 10 slices/minute; 17½" w x 16¼" h x 22½" d; Weight- 64lbs.

**Hatco Toast-Qwik® Conveyor Toasters** Now the bar has been raised even higher with the newly redesigned Toast-Qwik series. Offering more precise control, improved performance and the best toasting of bread, buns, bagels and English muffins ever.

State-of-the-art electronic controls precisely regulate both top and bottom heating elements for perfect toasting every time.

Colourguard sensing system monitors and adjusts speed during high usage periods to assure uniformity. 120, 208 and 240 volts, 60 Hz, single phase.



B



C

**B. #TQ400** 1.8 kW. Type: All. 6 slices per minute. 14½" w x 17¾" d x 14¾" h (37 x 45 x 38 cm).

**C. #TQ800HBA** 3.3 kW. Type: Bagels or buns. 14 slices per minute. 14½" w x 22¼" d x 16⅞" h (37 x 57 x 42 cm).



D



E

**D. #TQ800** 3.3 kW. Type: All. 14 slices per minute. 14½" w x 22¼" d x 16⅞" h (37 x 57 x 42 cm).

**E. #TQ800H** 3.3 kW. Type: All. 14 slices per minute. 14½" w x 22¼" d x 16⅞" h (37 x 57 x 42 cm).

**F. #TQ10** 1.8 kW. Type: Bread. 6 slices per minute. Economy model with easy-to-use controls for power & conveyor speed. 14½" w x 17¾" d x 15½" h (37 x 45 x 39 cm).



F

**Toasters** Solid state controls feature a sensor probe that continually monitors toasting chamber temperature, adjusting time accordingly. It even adjusts for fluctuations for voltage. An easy-to-set colour control provides a wide range of toasting choices, from light to dark.

It takes remarkably little pressure to lower the carriage lever to start the toasting cycle and it's just as easy to interrupt the cycle with a simple upward flick. Fingertip operation cuts wear and adds to long life.

**A. #ET-13** Two-slice Bread Toaster. Two 1" (25.4mm) slots. 1.4kW, 120 V, 11.7 amps, single phase. 6 $\frac{5}{8}$ "w x 11 $\frac{5}{8}$ "d (ex knobs) x 7 $\frac{3}{4}$ "h (168 x 295 x 197 mm)

Slices per hour: Light 265; Med. 190; Dark 125

**B #ET27** Four-slice Bread Toaster. Four 1" (25.4 mm) slots. 2.8kW, 208 V, 13.5 Amps or 240 V, 11.7 amps, single phase. 12 $\frac{5}{8}$ "w x 11 $\frac{5}{8}$ "d (ex knobs) x 7 $\frac{3}{4}$ "h (321 x 295 x 197 mm)

Slices per hour: Light 400; Med. 290; Dark 190.

#### Toast King® Conveyor Toasters

Vertical conveyor toaster with metal sheathed heating elements and combines fast heat-up, uniform toasting with dependable performance to handle peak serving periods. Three-basket access provides fast loading and a vented top keeps heat away from the operator. Toasting capacity may vary by product. Toasting of coated products not recommended.

**C. #TK100** Bread and buns toaster. 16 slices per minute.

**D. #TK72** Bread and buns toaster. 12 slices per minute.

**E. #PD4** Pop-Down Toaster Simple design with few moving parts. Easy to use and can be reloaded without removing the toast—a real time saver. Solid state timing device adjusts temperature and toasting time. 120V, single phase, 1.9 kW, (290 slices/hr) 208/240 V. single phase, 2.6 kW (420 slices/hr).



A



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C



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#### HELPFUL HINT



- When choosing a toaster, consider your volume and type of service. Pop up (or down) toasters are fine for low volume (+/- 300 slices/hr), intermittent service where fast single slice times are important. Conveyor toasters are recommended when peak service periods call for a large volume of toast over a short period of time.
- The toasting process does not begin until the moisture is gone from the surface of the bread which is why day

old bread will produce the best toast. For consistent toast times, never use bread directly from the bag to the toaster. Leave it out exposed to the air for a period of time to remove as much moisture as possible. Inconsistent bread moisture content will result in inconsistent toasting.

In general, the temperature setting controls the texture (internal temperature) of the toast and the speed controls the color. Once the texture is set use the speed for color adjustment and variance that occurs naturally from batch to batch.



E



A



B



C



D



E



F

Holman designs every toaster to stand up to the most rigorous foodservice demands.

Patented forced convection keeps the toaster cool to the touch and extends the life of critical components. The forced convection increases productivity by re-circulating pre-heated air into toasting chamber.

Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.

Heated holding area to keep toast at the perfect temperature.

**Holman Conveyor Toasters**

Forced convection keeps the toaster cool to the touch and extends the life of critical components. Compact requiring 14 1/2" counter space and can be placed against a wall. Easy to use top/bottom heat controls and variable speed settings. Quartz infrared heaters provide fast consistent heating and return to full power in seconds.

- A. #QCS1-350** Conveyor Toaster. Produces 350 slices per hour. 14 1/4" w x 18 7/8" d x 13 1/4" h. (36.2 x 47.9 x 33.6 cm) 120 V; 1600 W.
- B. #QCS2-800** Conveyor Toaster. Produces 800 slices per hour. 14 1/2" w x 22 3/8" d x 15 5/8" h. (36.8 x 56.8 x 39.7 cm) 208 / 240 / 220 V; 2800 W.
- C. #QCS2-1200B** Bagel Fast Conveyor Toaster. Produces 1200 bagel halves per hour. 14 1/2" w x 22 3/8" d x 15 5/8" h. (36.8 x 56.8 x 39.7 cm). 208 / 240 or 220V; 3200 W.
- D. #QCS3-1300** High Volume Conveyor Toaster. Produces 1300 slices per hour. 18 1/2" w x 22 3/8" d x 15 5/8" h. (47 x 56.8 x 39.7 cm). 208 / 240 / 220 V; 3600 W.
- E. #QCSE 2500** Conveyor Toaster with electronic controls. Produces 500 slices per hour. 14 5/8" w x 22 3/8" d x 15 5/8" h (37.1 x 56.8 x 39.7 cm) 120 V; 1700 W.
- F. #QCS3-1400BH** High Volume Bun Conveyor Toaster. Produces 1400 bun halves per hour. 18 1/2" w x 22 3/8" d x 15 5/8" h. (47 x 56.8 x 39.7 cm). 208 / 240 / 220 V; 3400 W.

**A. Model #314HX** (not shown)

- Conveyor Belt-14" (35.5 cm) wide.
- Cooking Chamber- 21" (54.6 cm) long x 16" (40.7 cm) wide.
- Pizza Capacity 14-16 12" pizzas/hour
- (fresh dough) 56-60 5" pizzas/hour

**Model #318HX** (shown)

- Conveyor Belt 18" (45.7 cm) wide
- Cooking Chamber 21" (54.6 cm) long x 19 $\frac{3}{4}$ " (50.2 cm) wide
- Pizza Capacity 10-12 16" pizzas/hour
- (Fresh dough) 14-16 12" pizzas/hour or 90-110 5" pizzas/hour.

**Model #418HX** (not shown)

- Conveyor Belt 18" (45.7 cm) wide
- Cooking Chamber 29" (73.7 cm) long x 19 $\frac{3}{4}$ " (50.2 cm) wide.
- Pizza Capacity 15-17 16" pizzas/hour
- (Fresh dough) 20-25 12" pizzas/hour or 130-140 5" pizzas/hour.

**Holman Heavy Duty Cheesemelters**

countertop, wall mounted, stackable, electric infrared quartz elements, patented forced convection, top heat only, pull out shelf w/ six positions.

**B. #F36** Will hold 2- 12" plates (shown)

- Opening: 35" w x 14" d x 9" h (89 x 35.5 x 24 cm)
- Overall: 42" w x 16" d x 19 $\frac{1}{8}$ " h (106.7 x 42 x 48.6 cm) w/4" (102 cm) legs
- Power: 208V, 1 phase, 19.7 amps or 240v, 1 phase, 17.2 amps.

**#F24** Will hold 2- 10" plates (not shown)

- Opening: 23" w x 14" d x 9" h. (585 x 355 x 240 cm)
- Overall: 30" w x 16" d x 19 $\frac{1}{8}$ " h (76.2 x 42 x 48.6 cm) w/4" (102 cm) legs.
- Power: 208V, 1 phase, 14.9 amps or 240V, 1 phase, 13 amps.

**Holman Final Touch Finishing Ovens**

Perfect for waitress stations, compact/light weight, countertop, wall-mounted, stackable, electric infrared quartz elements, patented forced convection, top heat only, pull-out shelf w/five positions.

**C. #FT1** Will hold 1- 10" plate or 12" platter (not shown)

- Opening: 13" w x 10" d x 6 $\frac{1}{8}$ " h (33 x 26.6 x 15.6 cm)
- Overall: 18 $\frac{1}{2}$ " w x 12 $\frac{7}{8}$ " d x 13" h (47 x 32.7 x 33 cm) with 2 $\frac{1}{2}$ " (64 cm) legs.
- Power: 120V, 1 phase, 10.5 amps

**#FT2** Will hold 2- 10" plates (shown)

- Opening: 20 $\frac{1}{4}$ " w x 10 $\frac{1}{2}$ " d x 6 $\frac{1}{8}$ " h (51.5 x 26.6 x 15.6 cm)
- Overall: 25 $\frac{3}{4}$ " w x 12 $\frac{7}{8}$ " d x 13" h (65.4 x 32.7 x 33 cm) with 2 $\frac{1}{2}$ " (64 cm) legs
- Power: 120V, 1 phase, 13.8 amps



A

**HOLMAN PROVEYOR OVENS** are the affordable way to expand your menu. They allow you to add a variety of baked goods to your menus and profits...quickly, easily and efficiently.

**Chefs prefer Holman Proveyor ovens because they are:**

**Versatile** Bake many products in the same oven with our variable conveyor belt speed control and separate adjustable top and bottom solid state heat controls.

**Economical** Our equipment is energy efficient and economical to operate with our quartz elements, compact size, fast start up (8-10 min), solid state controls and forced convection cooking.

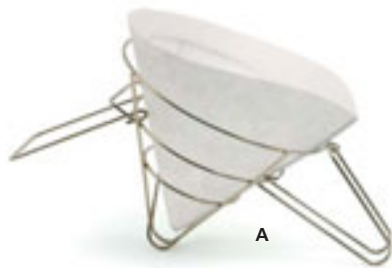
**Completely Automatic** Easy to operate, switch oven on, set the controls for the perfect bake and place the product on the belt for perfect cooking every time.



B



C



A



B



C



D



E



F



G



H

- A. **#3679** Filter Holder shown with #3678 Rayon filter sold separately (50 per box)
- B. **Fry Liquid** Add more MirOil fryliquid whenever the food cooks darker or with excess oil. No filtering is required. More heat is delivered to food centers at all oil temperatures. Higher temperatures increase oil breakdown reactions and form more trans fats, acrylamide and other unhealthy substances. Enhance food quality, & prolong oil life. Prevent carbon and gum.
- C. **Oil Polishing Series** Efficient and safe filtering without a filter machine. Filter as many as 1000 fryers for half the cost of paper filters. Filter oil at frying temperatures. Captures Micron sized particles. Improves the performance of portable filter machines.  
**#3675** Econo-Filter complete  
**#3676** holder only **#3674** bag only Purchased together or separately.
- D. **Fry Powder** Provides consistent and enhanced food quality. Oil savings from 25%- 40%. Food centers cook hotter. Fryers are free of carbon and gum deposits. Easy daily procedure for oil care.
- E. **#60LC** Filter Pots for filtering and safer handling of hot oil. Low profile to fit under drain valves. Bag & Frame purchased separately. 16" dia x 12.4" h. Use for Fryer Oil Capacity up to 55 lbs.
- F. **#BD505** Oil capacities to 55 lbs – 28 L. Dual Function Filter Machine & Discard Trolley. 1/2 hp heavy duty, high volume electric pump. Pumps oil from 5-10 gpm. Coated steel mobility basin for safe transport of hot oil. Moves easily over uneven surfaces on 8" wheels. Fitted with removable, hinged, safety splash lid. Fits under fryer valves with low clearance. High Performance EZ Flow filter. 6 month filter life insures low filtering cost.
- G. **#8SMS** Frymaster Spaghetti Magic System electric pasta cooker. Smooth, easy-clean control panel, deep drawn cookpot - no edge or corner welds. 8 kW of power - faster preheat & recovery performance. Delivers 1080-10 oz servings of reconstituted pasta per hour. 208 V, 1 or 2 phase or 240 V, 1 or 3 phase. 36" w x 32 3/4" d x 49" h.
- H. **#ERD40** Electric Fryer. Shown with optional casters. Stainless steel fry tank, 40 lb capacity. 14 kW low watt density ribbon style heating elements. Also available: #ERC-40. Computer control with 12 character digital display. 15.5" w x 34.15" d x 41" h.



**A. #MJ35 Gas Fryers** Specifically deigned for all-purpose frying. Open-pot design, no tubes, easy to clean. Centerline thermostat, quick response to loads, accurate to 1°. Deep cold zone, 1 $\frac{1}{4}$ " IPS ball-type drain valve. Multiple orifice burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters. The MJ35 has minimum 30 lbs (15L) and max 40 lbs (20L) shortening capacity. The frying area is 12 x 15". This 110,000 BTU/hr model is specifically designed for all purpose frying and produces 65 lbs of french fries/hr. 40.47"h x 15.88"w x 29.12"d.

**B. #MJ45E Gas Fryers** Specifically designed for high-volume frying. Open-pot design, no tubes, easy to clean. Centerline thermostat. 7-10 second response to loads 1° anticipating action, reduced temp overshoot. Deep cold zone, 1 $\frac{1}{4}$ " IPS ball-type drain valve. Multiple orifice burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters.

The MJ45E has minimum 40 lbs (20 L) and max 50 lbs (25 L) shortening cap. This 122,000 BTU/hr model is specifically designed for high volume frying. 45"h x 15.6"w x 31.5"d.

**C. #GF14 Gas Fryers** An all-purpose economy fryer. Open-pot design, no tubes, easy to clean. Deep cold zone, 1 $\frac{1}{4}$ " IPS ball-type drain valve. No burner tube radiants to burn out, no cleaning or adjusting air shutters.

The GF14 has a 35 lbs (17 L) frypot with a minimum 30 lbs (15 L) and max 40 lbs (20 L) shortening capacity. Frying area: 12 x 15". This 100,000 BTU/hr model is specifically designed for all purpose frying and produces 65 lbs of french fries/hr. 40.51"h x 15.88"w x 28.11"d.

**D. #S18F** The new S18F (12 kW) fryer & S18SF (16 kW) super fryer, formerly known as E18F & E18SF, are the same, reliable fryers Garland has sold for years. Heating capacity 12 kW. Production capacity (frozen french fries) 50 lbs/hr. Shortening capacity 30 lbs. Width 18" frypot construction: Removable, heavy gauge, nickel plated.

Frying area: 13"w x 15 $\frac{1}{2}$ "d. Drain size: 1". Mechanical thermostat control. Electromechanical switching devices. Exterior finish stainless steel front and sides, 2 chrome wire baskets standard. Available single phase power. Matches S680 ranges. 43.75" h x 18" w x 34.5" d



A



B



C



D

Models shown with optional casters

GAS RANGES



A



B



C



E



D

- A. #H284 Starfire Sentry Series Medium Duty Range** Gas medium duty range with two full size ovens, 60" wide. 10 open top starfire burners with cast iron top and ring grates. Stainless Steel front rail and valve panel, oven doors and center column with black sides and front trim. Stainless Steel backguard and plate shelf. Available with optional hot tops and/or griddle, and/or with storage base on right. (Use H287 in lieu of H284).  
24,000 BTU (Natural Gas) Starfire Burners (10) or 20,000 BTU (Propane Gas) Starfire Burners (10). Heavy Duty "FDO" Oven Thermostat (150°-500°F) Gas Pressure Regulator.
- B. #M43R Heavy-Duty Gas Range with Oven** Six 24,000 BTU, (7 kW), Starfire burners. Heavy-duty cast iron top grates/ring grates. 34" w x 38" d,

including 7 1/2" deep stainless steel front rail. Porcelain enamel oven interior 26 1/4" w x 13 1/2" h x 29" d. 40,000 BTU, (1.72 kW), cast iron oven burner. Stainless steel front with black powder coat epoxy sides. Natural or propane gas. (Available with storage base with doors, #M43S, and modular top, #M43T.)

- C. #36E Series Heavy Duty Electric Range** (#36ER33-88 shown) Recommended for heavy boiling operations that also require high speed tubular elements for sauce pan work. Boiling Plate: the 24" x 24" steel top has four heat zones each controlled by a three heat switch. Two switches for front and two switches for rear. Open elements: Two 8 1/2" diameter, each controlled by a three heat switch. Total top input of 12.2 kW. 36" w x 36" d x 36" h.

- D. #MPGS10D Garland Deluxe Moisture Plus Oven** Standard depth oven. (Deep depth available). 3 in 1! A great convection oven, a humidified baking oven and a humidified cook & hold! The new Moisture+™ features an innovative "moisture" system which provides the moisture necessary for top quality bread and pastry baking.
- E. #GPD48 Pyro Deck Pizza/Baking Oven** Full-width oven door, flush to hearth for easy loading/unloading. "Cool Touch" door handle for safe, comfortable operation. Heat damper system to regulate top to bottom heat. Easy access doors to burner and gas valve. Stainless steel front and sides, aluminized top, black powder coat epoxy legs. UL, CUL Classified and NSF listed. 96,000 BTU/hr; 28.1kW. Overall size: 63" w x 45 1/4" d x 74 1/32" h.





**A. Designer Series** electric counter cooking equipment looks good, works well, and produces with operational ease. Easy to clean, maintain & service. Also available gas counter equipment. All depths are 24". 208 V/240 V.

**Hot Plate** 15" w x 11<sup>3</sup>/<sub>4</sub>" h

**Warmer** 15" w x 11<sup>1</sup>/<sub>2</sub>" h

**Fryer** 15" or 30" w x 13" h

**Griddle** 15" 24" or 36" w x 13<sup>3</sup>/<sub>4</sub>" h

**Broiler** 15" 30" 42" w x 13<sup>3</sup>/<sub>4</sub>" h

**B. #E20-SP Stock Pot Range** Prepare sauces, gravies, even candy. Black baked enamel front & sides with s.s. removable control panel. Electric 5.5 kW, 208 V/220 V. Single phase. Also available gas model #G20-SP: 60,000 BTU. 20" w x 20" d x 24" h.

**C. #E24 Series Counter Griddles**  
Model shown #E24-36G with #CS24-36 stand. Available standard widths: 15" 18" 24" 36" by 27<sup>3</sup>/<sub>4</sub>" deep by 25<sup>1</sup>/<sub>4</sub>" minimum height. Sizes 30"-96" wide available upon request.

**D. #CA1E Pronto Plus Steamer**  
Achieves proven benefits of pressureless, natural convection steam cooking. Compact & self contained counter top cooker is ideal for a la carte operations.

Pan capacity: Per compartment—Size:  
12" (305 mm) x 20" (509 mm) or 1/1  
gastronorm, 100 and 65 mm deep.  
Six - 1" (25 mm) deep pans or  
Three - 2<sup>1</sup>/<sub>2</sub>" (64 mm) deep pans or  
Two - 4" (102 mm)

Electric 8.0 kW / 60 Hz. Available  
208 V/240 V. Single phase or 3 phase.  
24" w x 24" d x 15" h (61 x 61 x 38.1 cm)

**E. #G56PB The Revolutionary Air Deck Pizza Oven.** Available with top or bottom power module. Exclusive air flow design makes it an extremely even heating oven. Snap-action thermostat 200°F-550°F. Adjustable top and bottom oven heat damper system. Forced air combustion burner - 80,000 BTU input. <sup>3</sup>/<sub>4</sub> hp fan. 56" w x 36" d deck surface. 63" w x 45" d floor surface.



A



B



C



D



E

Imagine turning on instant heat, without an open flame or burner element. Imagine having access to full cooking capabilities in areas where conventional equipment is not possible or practical. Imagine cooking with incredible speed, safety and plenty of power. All of this is possible with Garland Induction.



**Garland Induction Ovens**

The immediate heat, flexibility of use, performance speed and simple plug-in connection make the Garland table-top induction units perfect for kiosks, cafeterias, dining rooms, buffets and any location where display cooking is required.



A



B



C



D

- A. **#GMIU Single Table Top Unit** with Digital Controls (Multi). Model 3.5: 3500 W, 208V & 240V, 1 phase. Model 5.0: 5500 W, 208 V, 3 phase.
- B. **#GIWOK Table Top Wok Unit** with Manual Controls. Model 3.5: 3500 W, 208V & 240V, 1 phase. Model 5.0: 5500 W, 208 V, 3 phase.
- C. **#GIU Single Table Top Unit** with Manual Controls. Model 2.5: 2500 W, 208V & 240V, 1 phase. Model 3.5: 3500 W, 208V & 240V, 1 phase. Model 5.0: 5000 W, 208 V, 3 phase.
- D. **#GIU Dual, Double Table Top Unit** with Manual Controls. Model 3.5: 3500 W x 2, 208V, 3 phase. Model 5.0: 5000 W x 2, 208V, 3 phase.

**POWER ON DEMAND**

No matter where you are, a Garland Induction unit puts energy right at your fingertips. The heat is instantaneous, with inducted energy focused into the pan rather than the air. This reduces excess heat in the cooking area, creating a more comfortable working environment, keeping air conditioning costs down, and making employees happier and more productive.

**SAFETY FIRST**

Induction cooking channels the power directly into the cooking vessels. There are no flames or fumes, and the cooking surface remains cool to the touch, reducing the potential of burns or fires from spilled grease or oil. In addition, Garland's exclusive "60 second auto

shut-off" automatically turns the power off if it senses there is no pan on the surface for more than one minute. This eliminates any risk of injury should a pan inadvertently be placed on the cook surface when it's not in use. Finally, all Garland Induction units come with high-limit, thermostatically activated sensors to help prevent pans from boiling dry.

**MORE CONTROL**

Cooking can begin at once! The heat is there when you need it, and cooking time is faster than gas or electricity. Plus, you can turn heat up or down, and the unit reacts instantly. Even water boils quicker on a Garland Induction unit! It's ideal for presentation cooking when hungry guests are looking on.

**ANY TIME, ANY PLACE**

The immediate heat, flexibility of use, performance speed and simple plug-in connection make the Garland table-top induction units perfect for kiosks, cafeterias, dining rooms, buffets and any location where display cooking is required.

**FREE-STANDING OR BUILT-IN**

All units are lightweight and portable, giving you the ability to bring your "cooking to the customers," moving to different locations as the need arises. If portability is not required, Garland built-in units can be installed flush mounted into the counter top. Provided there are ventilation capabilities for the units' electronic components, virtually any counter can be a cooking area.