

Southbend - Gas Char-Broilers

- Field convertible from radiant to briquette
- Stainless steel front, sides and burners
- Two position, two-sided cast iron cooking grates
- Built-in 4" splash guard
- Large capacity grease drawer
- 33 $\frac{3}{4}$ "d x 16 $\frac{1}{8}$ "h
- 24/7 warranty

HDC-24	24"w, 4 Burner, 80,000 BTU	\$2309.00
HDC-60	60"w, 10 Burner, 200,000 BTU	\$5029.00

OTHER SIZES AVAILABLE

Southbend - Countertop Ranges

- Stainless steel front and sides
- Non-clogging burners
- Full width crumb tray
- 33 $\frac{3}{4}$ "d x 11" h
- 24/7 warranty

HDO-12	12"w, 2 Burner, 66,000 BTU	\$869.00
HDO-24	24"w, 4 Burner, 132,000 BTU	\$1290.00
HDO-36	36"w, 6 Burner, 198,000 BTU	\$1629.00
HDO-48	48"w, 8 Burner, 264,000 BTU	\$2145.00

Southbend - Counterline Griddles

- 1" thick smooth polished plate
- Stainless steel front and sides
- Built-in 4" splash guard
- Large capacity grease drawer
- 33 $\frac{3}{4}$ "d x 16 $\frac{1}{8}$ "h
- 24/7 warranty

HDG-24	24"w, 2 Burner, 60,000 BTU	\$2155.00
HDG-60	60"w, 5 Burner, 150,000 BTU	\$4919.00
HDG-72	72"w, 6 Burner, 180,000 BTU	\$6155.00

OTHER SIZES AVAILABLE

Toastmaster - Gas Griddles

- Smooth 5/8" thick polished steel plate
- Manual griddle designed with 1/4 turn manual control and standing pilot
- Aluminized steel U-shape burners
- Stainless steel front panel, bull nose and grease drawer
- 4" steel legs

TMG M36	36"w, 3 Burners, 60,000 BTU	\$870.00
TMG M48	48"w, 4 Burners, 80,000 BTU	\$1145.00

OTHER SIZES AVAILABLE

Toastmaster - Countertop Char-Broilers

- Stainless steel front including top rail
- Stainless steel radiant
- Aluminized steel drip pan
- Adjustable flame per 12" cooking zone
- Reversible double branding grates
- Narrow grates have drain channels
- Full crumb tray for easy cleaning
- 4" steel legs

TMRC36	36"w, 3 Controls, 60,000 BTU	\$1025.00
TMRC48	48"w, 4 Controls, 120,000 BTU	\$1295.00

OTHER SIZES AVAILABLE



HDC-24



HDO-24



HDG-24



TMGM36



TMRC36



CHAR-BROILER TIPS

1. Use the appropriate grate for the menu selection. Some grates help drain away fat while giving the characteristic char-broiled markings.
2. Season the grates before the first use by preheating them to open the pores and brushing them with oil.
3. Be sure to pre-heat the grates before cooking. The hotter the better. This helps reduce sticking.
4. Dip the food product in seasoned oil before grilling. This also reduces sticking and enhances flavor.
5. Position the grates on an angle for char-broiling. This helps drain the grease and gives you better control over heat distribution. Well done items go to the top position, farthest away from the heat source so they cook more slowly and thoroughly. Rare items should be in the lower position so they cook rapidly on the outside and leave the inside rare.
6. Wire brush the grates after each use or batch of food product.



Savings for Your Counter!



MKG 36



CM636 RMB
shown w/optional
lower rack



6625



P44S



HWP-2



EHL-2



Pan Sold Separately

MagiKitch'n - Gas Fired Griddle

- 1" thick heavy duty griddle plate
- Temperature accuracy of +/-15°F
- Snap-action thermostat
- In-line burners every 6" for improved heat pattern
- 60% larger grease containment to prevent overflow
- Protected flue area to prevent debris accumulation
- Standard with piezo spark ignition system
- 4" legs standard (can be flush mounted)
- 31¹/₁₆"d x 23³/₃₂"h

MKG 36 36"w, 3 Controls, 90,000 BTU

\$4564.00

MagiKitch'n - Gas Radiant Char-Broiler

- Stainless steel sides, front, back and bottom, burners and burner covers
- Top grid - 1/2" cold-rolled steel rods
- 95% stainless steel interior
- Double-walled outer cabinet
- E-Z Tilt top grid drains 70% of grease into front trough
- 6" stainless steel front service shelf
- 6" adjustable legs
- 35¹/₂"d x 25³/₈"h
- 1 year limited parts and labor warranty

CM636 RMB 36"w, 7 Burners, 105,000 BTU

\$3649.00

Nemco - Fresh-O-Matic® Food Steamer

- Heats or reheats fresh, precooked or frozen food entrees
- 1500 watts, 120V
- Low indicator light
- Electronic control board delivers the precise amount of water

6625 16¹/₂"w x 12"d x 11³/₈"h

\$1225.00

Bakers Pride Oven Co. - HearthBake Series Pizza/Pretzel Ovens

- 284°-680°F temperature range
- Electric 15-minute timer with continuous ring alarm and manual shut-off
- Single or double cook/baking chambers
- Two cordierite hearth decks per oven chamber with 3/4" deck heights
- Stainless steel exterior
- Unitized, welded, aluminized steel interior
- 26"w x 28"

P22S Single, 17"h, Standard Lined

\$1886.50

P22BL Single, 17"h, Brick Lined

\$2095.50

P44S Double, 28¹/₂"h, Standard Lined

\$3420.45

P44BL Double, 28¹/₂"h, Brick Lined

\$3829.65

Star - Heat-Wave Portable Warmers™

- Display your menu items while keeping them fresh and warm until served
- Heated base with pan rail and 6' cord
- Swing-away top provides easy and fast access to pans and product
- 12.5"w x 22.5"d x 22.34"h
- HWP-2CL includes light for top housing
- 1 year parts and labor warranty

HWP-2 Metal Sheathed Elements

\$339.00

HWP-2CL Ceramic Elements

\$460.00

Winco - Professional Free-Standing Heat Lamp

- Extra heavy-duty 14 gauge anodized aluminum frame
- Aluminum light hood
- 4 position adjustable height
- 6 foot power cord
- Includes 2 shatter resistant clear infrared, 250W/120V bulbs
- 1 year limited warranty

EHL-2 19¹/₂"l x 14¹/₄"w x 23¹/₂"h

\$81.00

Vollrath - Cayenne® Medium Duty Char-Broilers

- Stainless and aluminized steel, fully-welded construction to eliminate grease and dirt traps
- Burners placed every 12"
- Knobs and knob guards guaranteed for life
- Versatile setup features narrow grates on one side, wider grates on the other side

40730	24"w x 27"d x 16"h	\$799.00
40731	36"w x 27"d x 16"h	\$1049.00

Vollrath - Cayenne® Flat Top Griddles

- Polished surface 3/4" thick top plate
- Welded seams eliminate grease and dirt traps
- Cooking surface depth: 19", 23/4" backsplash, 2 1/4" side splashes
- Heavy-duty legs with level adjustment
- All-metal knobs and knob guards guaranteed for life

40720	24"w x 27"d x 16"h	\$709.00
40721	24"w x 27"d x 16"h	\$949.00

Nemco - Display Cookers & Warmers

- Full size warmer accepts a 12" x 20" full-size pan or fractional-size pans
- Round warmers keep soups, gravies, sauces, hot dressing and dessert toppings warm and appetizing
- Stainless steel construction for durability
- Unique heating element design provides even distribution to prevent "hot spots"
- 120V

6055A	Full Size Warmer, 9"h	\$125.00
6100A	7 qt Round Warmer	\$125.00
6101A	11 qt Round Warmer	\$130.00
6102A	7 qt Round Cooker/Warmer	\$155.00
6103A	11 qt Cooker/Warmer	\$169.00

Nemco - Butter Spreaders

- Easiest and most efficient way to spread butter
- Roller design promotes even, consistent application on all sorts of menu items
- Provides economical portion control and the best food flavor
- 1 lb butter capacity
- Heated model: 120V

8150-RS	5 3/4"w x 8"d x 3 1/4"h	\$75.00
8150-RS1	5 3/4"w x 8"d x 3 1/4"h, Heated	\$110.00

Nemco - Heat Shelves

- Unique heating element design enhances heat transfer and eliminates cold spots
- Stainless steel surface heats evenly and is easy to wipe clean
- Rounded corners smooth out the shelf's appearance and remove edges that can catch clothing
- Black powder coated sides standard (stainless steel sides also available)
- 20"d x 3"h (models 18"w to 36"w)
- 20"d x 7"h (models 48"w to 72"w)
- 120V

	WIDTH	WATTS		WIDTH	WATTS	
			6301-36	36"	500	\$475.00
6301-18	18"	250	6301-48	48"	700	\$565.00
6301-24	24"	350	6301-60	60"	850	\$630.00
6301-30	30"	425	6301-72	72"	1000	\$680.00



WHY BUY WARMING EQUIPMENT?

- Displaying foods increases customers' perceptions of freshness and especially encourages impulse sales.
- Foods can be prepared in quantity in prep areas, then either finished or rethermed at counter or in display kitchens in front of customers.
- Holding foods at or more than 140°F, cooker/warmers and heated display units ensure foods are maintained at safe temperatures for customers.

To learn more visit: www.fesmag.com



X30S

Star - Grill-Max® Express™ Roller Grills

- Designed to handle high-volume demand and 24/7 operations
- Constructed of all stainless steel body
- Chrome or Duratec® non-stick coated rollers
- Infinite temperature control knobs
- 1 year parts and labor warranty
- Unique stadium seating slanted roller design provides the best presentation
- Indicator lights
- 10" h

CHROME SURFACE ROLLER GRILLS

X30	23¾" w x 20¾" d, 30 Hot Dog Capacity	\$675.00
X45	23¾" w x 28½" d, 45 Hot Dog Capacity	\$910.00
X50	35¾" w x 20¾" d, 50 Hot Dog Capacity	\$790.00
X75	35¾" w x 28½" d, 75 Hot Dog Capacity	\$1125.00

DURATEC® SURFACE ROLLER GRILLS

X30S	23¾" w x 20¾" d, 30 Hot Dog Capacity	\$725.00
X45S	23¾" w x 28½" d, 45 Hot Dog Capacity	\$1030.00
X50S	35¾" w x 20¾" d, 50 Hot Dog Capacity	\$845.00
X75S	35¾" w x 28½" d, 75 Hot Dog Capacity	\$1290.00

DRY BUN WARMERS 20¾" W X 6¼" H

XBW30	23¾" w, 72 Bun Capacity, For 30 & 45 Models	\$560.00
XBW50	35¾" w, 96 Bun Capacity For 50 & 75 Modes	\$595.00



Star - Heat-Wave Merchandisers™

- Self-serve open front and rear tinted tempered glass allows quick and easy access for self serve applications
- Infrared top heaters and heated base are thermostatically controlled to maintain temperature and extend holding times of hot food
- 5 adjustable divider rods per shelf allow flexibility to showcase a variety of products and sizes
- Stainless steel construction with powder coat finish is attractive, durable, and easy to clean

CLASSIC STYLE

HWC24H1	Horizontal, 24" w x 19½" d x 13¾" h, Single Shelf	\$1040.00
HWC24H2	Horizontal, 24" w x 19½" d x 28¾" h, Double Shelf	\$1795.00
HWC24S1	Slanted, 24" w x 24" d x 17¾" h, Single Shelf	\$1240.00
HWC24S2	Slanted, 24" w x 24" d x 32¾" h, Double Shelf	\$1975.00

EURO STYLE

HWE24H1	Horizontal, 30" w x 26½" d x 14" h, Single Shelf	\$1325.00
HWE24H2	Horizontal, 30" w x 26½" d x 27¾" h, Double Shelf	\$2195.00
HWE24S1	Slanted, 30" w x 26" d x 18¾" h, Single Shelf	\$1460.00
HWE24S2	Slanted, 30" w x 26" d x 32" h, Double Shelf	\$2300.00



Star - Waffle Cone Baker

- Metal sheathed tubular elements in the top and bottom grids provide excellent performance
- Pre-set metal thermostat in the bottom plate provides a perfect temperature control for cooking waffle cones

SWCBE	10" w x 18½" d x 25½" h open, 12½" h closed	\$595.00
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Nemco - Ice Cream Dipper Stations

- Stainless steel
- Rubber bumper on rim
- Includes mounting hardware

77316-7	7" w x 6¼" d x 5¾" h	\$99.00
77316-10	10¾" w x 6½" d x 5¾" h	\$111.00
77316-13	12¾" w x 6¼" d x 5¾" h	\$125.00
77316-19	20¾" w x 6½" d x 7¾" h	\$169.00



XBW30



HWC24H2



HWE24S2



SEE PAGE 6 FOR
ICE CREAM
DIPPING CABINETS



SWCBE