

VERTICAL CONTACT TOASTER MINI



VCTM-2 (9210916)



SCAN TO
LEARN MORE!

- Toasts two buns simultaneously for increased capacity
- Adjustable compression settings and platen temperatures
- Variable speed motor allows for flexibility with future menu items and light/dark adjustments

VERTICAL CONTACT TOASTER



VCT-25 (9200628)



SCAN TO
LEARN MORE!

- Toasts two buns simultaneously for increased capacity
- Adjustable compression settings and platen temperatures
- Variable speed motor allows for flexibility with future menu items and light/dark adjustments

VERTICAL CONTACT TOASTER



VCT-2000 (9210203)



SCAN TO
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- Toasts two buns simultaneously for increased capacity
- Adjustable compression settings and platen temperatures
- Variable speed motor allows for flexibility with future menu items and light/dark adjustments

GOLD STANDARD TOASTER

GST-3V (9210881)



SCAN TO
LEARN MORE!

- **Saves on energy compared to previous model**
– up to 30% savings
- Minimizes downtime with continuously moving dual lane belts
- Set your standard with easy to operate control panel for quick adjustments to toast quality

RAPID STEAMER




RS-1000 (9100651)



SCAN TO
LEARN MORE!

- Touchscreen interface: Programs a variety of menu items and new recipes
- Two 20-ounce compartments allow operators to prepare individual portions of made-to-order menu items at the same time

 **Expert tip:** Protect your equipment by pairing the RS-1000 with the 380 lpd Reverse Osmosis System

WARMER DRAWER



WD-20 (9400102)



**SCAN TO
LEARN MORE!**

- Precision thermostat for maintaining grill temperature
- Hold 40 standard hot dog buns for up to two hours
- Designed to be used separately, stacked or fit under a Hot Dog Corral

HOT DOG CORRAL



HDC-20 (9300303)



SCAN TO
LEARN MORE!

- Packs in the flavor by basting the hot dogs in their own natural juices
- Precision thermostat for maintaining grill temperature
- Cooks a capacity of 50 hot dogs

EGG STATION MINI



ESM-600 (9300651)



SCAN TO
LEARN MORE!

- Independent heating element with temperature control
- Timer includes four programmable cook times
- Quickly cook up to 6 eggs
- No vent or hood required

DELUXE FOOD WARMER



DFWT-150 (9100126)



SCAN TO
LEARN MORE!

- Offers a two-thirds-size pan with a self-contained water tank and digital steaming controls
- Cook a variety of foods including: noodles, rice, breads, meat, seafood, poultry and more

HEATED SAUCE DISPENSER



PDR-00399



SCAN TO
LEARN MORE!

- Precisely dispenses both thin and viscous sauces
- Customizable capacity for sauces
- Quickly dispenses a variety of sauces in a clean, precise amount
- Space allowed for dispensing into cup or onto product

DIAL-A-CUP



DAC- 5 (9900305)



**SCAN TO
LEARN MORE!**

- Cups ranging from 237ml - 1.9 liters
- Suitable for foam, paper or plastic cups
- Can be mounted vertically, horizontally or overhead (Countertop or Mounted)

SOLAR TIMER

TTS-8 (9900629)



SCAN TO
LEARN MORE!

- **Solar powered—no electrical outlet required**
- Quick and easy to install—no tools needed
- 4 or 8 channel models
- Audible and visual alerts

FLOW TOTALIZER



FT (9710150)



**SCAN TO
LEARN MORE!**

- Built in odometer keeps track of lifetime water usage
- ensuring filters are changed when needed
- IoT connectable

ULTRAFILTRATION SYSTEM

VZN-541VE (9710111)



SCAN TO
LEARN MORE!

- 0.015-micron reduction which is 33x finer filtration than competition
- Separation of mechanical and chemical filtration
- **Self-cleaning ultrafilter lasts 7-10 years**
- **Extended carbon filter rated for 1,893,000 liters of chlorine reduction**

REVERSE OSMOSIS SYSTEMS



AQ-RO-600 (9710142)



**SCAN TO
LEARN MORE!**

- 3-stage treatment process to produce high-quality water
- Provides up to 2300 liters of water per day
- Display panel shows level of total dissolved solids

INFINISTEAM 8000 WITH WATER SOFTENER




IS-8000 (9100951) / WSS-0618 (9710145)



SCAN TO
LEARN MORE!

- Independent drawers with programmable times and temperatures
- High Performance Boiler Technology
- Continuous steaming - no recovery time needed

 **Expert tip:** Protect your equipment by pairing with water softener to keep boiler clean