

REPRESENTING THE FOLLOWING *PREMIER* MANUFACTURERS IN N. CALIFORNIA AND N. NEVADA:

	Custom fabricated horizontal and vertical dish conveyors, tray accumulators, dish tables, and tray make-up and handling systems		Rotating gas and electric roll-in rack ovens, mini rack ovens, electric deck ovens, proofers, proofer/ retarders, water meters, carts, and oven racks
	Food slicers, bread slicers, food processors, tenderizers, grinders, and vacuum packaging machines		Beverage dispensers, ice and water dispensers, ice bins, ice transport systems and chewblet ice machines
	Exhaust hood and ventilation systems including water wash, ultraviolet and pollution control technology		Electric foodwarmers, merchandisers, toasters, induction cookers, heated holding and display cabinets, drawer warmers, gas and electric booster water heaters, drop-in hot, cold and convertible food wells
	Food mixers, slicers, grinders, cutter-mixers, spiral mixers, food processors, scales, salad dryers, dishwashers, pot washers, waste pulpers, disposers, Turbowash heated sinks, and San-Aire [®] dish dryers		PowerRinse [®] waste collection systems, commercial disposer systems, Aqua Saver [®] control systems, Waste Xpress systems, hot water dispensers and point of use hot water heaters
	Wire, solid and polymer shelving systems including top-track, dunnage racks, insulated heated holding, proofing and banquet cabinets, hot and cold transport carts, warehousing and security carts		Back bar coolers, keg coolers, and complete modular underbar products including ice bins, blender stations, and cocktail stations; Mug frosters, slide top coolers and complete beer and wine dispensing systems
	Foodservice bakery, deli, and general purpose refrigerated and ambient display cases including air screen "grab and go", service cases, counter top, combination units, and drop-in cases		Walk-in coolers and freezers of any size including pallet supported structures, large blast-chillers, and prefabricated walk-in coolers and freezers by International Cold Storage [®] , a subsidiary of ThermalRite
	Reach-in, roll-in and pass-thru refrigerators, freezers, heated cabinets, blast chillers, prep tables, milk coolers, and compact and full-size undercounter refrigerators and freezers, with optional Glycol systems		Cook chill systems incorporating packaging equipment, cooking vessels, volumetric pumps, chill tanks, pouch/ bag lift & transfer conveyors, hoppers & bagging and sealing film
	Gas and electric convection ovens, combi ovens, griddles, fryers, radiant and infrared broilers, salamanders, hot plates, braising pans, steam cooking equipment, gas and electric ranges, refrigerated range bases, heated holding and transport cabinets		Gas convection ovens, gas and electric griddles, Teppanyaki griddles, gas charbroilers, radiant and infrared broilers, salamanders, hot plates, stock pot ranges, cheesemelters, gas ranges, and refrigerated range bases

COMPANY DIRECTORY

SALES TEAM

Athan Poulos – Bay Area
apoulos@sbcglobal.net
(925) 787-0515

Dashiell Kieferder – Bay Area
dash@premierfoodservice.com
(510) 725-9670

Garrett Redd – Sacramento/Bay Area
garrett@premierfoodservice.com
(480) 363-2793

Scott Schumm – Sacramento/Bay Area
scott@premierfoodservice.com
(916) 207-6754

Woody Clarke – Sacramento/Reno
woody@premierfoodservice.com
(916) 214-6754

Jeffrey R. Smith – Perlick Specialist
jeff@premierfoodservice.com
(925) 484-8450

CUSTOMER CARE TEAM (916) 361-9500

Marc Kohlman – Project Estimating
marc@premierfoodservice.com

Susan McCarter – Sales Admin.
susan@premierfoodservice.com

Kristy Garcia – Marketing/Sales Support
kristy@premierfoodservice.com

Michelle Crews – Inside Sales Support
michelle@premierfoodservice.com