






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

	<p>Custom fabricated horizontal and vertical dish conveyors, tray accumulators, dish tables, and tray make-up and handling systems</p>		<p>Rotating gas and electric roll-in rack ovens, mini rack ovens, electric deck ovens, proofers, proofer/ retarders, water meters, carts, and oven racks</p>
	<p>Food slicers, bread slicers, food processors, tenderizers, grinders, and vacuum packaging machines</p>		<p>Beverage dispensers, ice and water dispensers, ice bins, ice transport systems and chewblet ice machines</p>
	<p>Exhaust hood and ventilation systems including water wash, ultraviolet and pollution control technology</p>		<p>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</p>
	<p>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</p>		<p>PowerRinse® waste collection systems, commercial disposer systems, Aqua Saver® control systems, Waste Xpress systems, hot water dispensers and point of use hot water heaters</p>
	<p>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</p>		<p>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</p>
	<p>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</p>		<p>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</p>
	<p>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</p>		<p>Cook chill systems incorporating packaging equipment, cooking vessels, volumetric pumps, chill tanks, pouch/ bag lift & transfer conveyors, hoppers & bagging and sealing film</p>
	<p>Gas and electric convection ovens, combi ovens, griddles, fryers, radiant and infrared broilers, salamanders, hot plates, braising pans, steam cooking equipment, stock pot ranges, gas and electric ranges, refrigerated range bases, heated holding and transport cabinets</p>		<p>Gas-fired or solid fueled Stone hearth ovens and rotisseries, and gas and electric planchas</p>

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