



**\$1280**

ASK FOR ADDITIONAL  
**30% OFF**

**Fryer VULCAN**  
LG400-1 (W2E258)

Gas, 15-1/2" W, free-standing, 45-50 lb capacity, millivolt thermostat controls, twin baskets, legs, stainless steel front top, door and fry tank, 120,000 BTU, CSA, NSF



**\$11927**

ASK FOR ADDITIONAL  
**12% OFF**

**Soft-Serve Machine**



**6250H (W2T827)** Floor standing, air-cooled self-contained, 2 flavors & 1 twist, gravity-fed, (2) 12.7 qt. (12 ltr.) hoppers including agitators & (2) 1.8 qt. (1.7 ltr.) freezing cylinders, low mix indicator light, independent control system per cylinder, includes: tune up kit, lubricant, sanitizer solution, brush kit, manual & cleaning guides, (2)1.25 HP, 208-230v/60/1-ph, 12 amps, 2 poles/3 wires, NEMA L6-20P, cETLus, ETL, CE



**\$2049**

**VariKwik™ Fast Cooking Oven**



**VK-120 (W2T734)** Standard size, electric, countertop, 0.7 cu ft. interior, Tri-Heat technology: convection, conduction, & infrared (1 infrared element), digital programmable controls, touch screen system, saves multiple programs, USB programming capability, screen flashes & unit beeps at end of cooking cycle, auto fan shut-off when door is opened, heat settings up to 500° F, stackable with VK-SK stacking kit, includes (1) CrisPlate™ anodized, non-stick cooking plate & (1) large aluminum spatula, heavy-duty stainless steel construction with charcoal finish, 120V/60/1-ph, 1650 watts, 13.75 amps, NEMA 5-15P, NSF, cULus, Made in USA



**\$1559**



**C5™ 1 Series Heated Holding & Proofing Cabinet**

**C519-CFC-U (W2F539)**

Mobile, full height, non-insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 190°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18)18"x26" or (34)12"x 20"x2-1/2" pan capacity, 5" casters (2 w. brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF



**\$2199**

**Dishwasher**

**CD-GR-0500 (W2T959)**

undercounter, door type, 23"W, 1080 dishes per hour, high temperature sanitizing, 3.0kW booster heater, 2.8kW tank heater, 14" dish clearance, thermal protection for wash & tank booster, rinsing thermo detector, 3-washing cycle, tank & boiler thermometer, proof rinse feature, double skinned door, includes: (1) peg rack, (1) flat rack, (1) cutlery tray, 304 stainless steel construction, 3/4 HP wash pump, CE, cETLus, TÜV, NSF



**\$1545**

**S-Series Restaurant Range**

**S36D (W1C590)**

natural gas, 36", (6) 28,000 BTU open burners, (1) standard oven, snap action thermostat, removable cast iron grate tops & crumb drawer, hinged lower valve panel, includes (1) rack, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 203,000 BTU, CSA, NSF



**\$1447.60**



**Cold Beverage Dispenser**

**D35-3(W2K142)** Triple, electric, (3) 5 gallon clear polycarbonate bowls & covers, 2-piece stainless steel dripless dispense valves, 35° to 41°F temperature range, 8-1/4" cup clearance, includes spray & agitate circulation options, stainless steel side panels & drip tray, R134a, 1/3 HP, cULus, NSF



**\$1116.50**



**Cold Beverage Dispenser**

**D25-3 (W2N989)** Double, electric, (2) 5 gallon clear polycarbonate bowls & covers, 2-piece stainless steel dripless dispense valves, 35° to 41°F temperature range, 8-1/4" cup clearance, includes spray & agitate circulation options, stainless steel side panels & drip tray, R134a, 1/5 HP, cULus, NSF



**\$699.62**

**Meat Grinder**

**SMG22 (W2R499)** countertop, #22, 520 lbs/hour approx. production, with forward & reverse switch, stainless steel grinding head, stainless steel pan, stainless steel housing, 115v/60/1-ph, 1-1/2 HP, cETLus, ETL-Sanitization

