

Summer 2021





DISTR Small Busine New Construction New Construction New Construction Active Ingrad	Enriched Foam Enriched Foam Alcohol Hand Sanitizer	of the trap seal wer gases rom escaping	AutoFoam RTC-FG75 AutoFoam 1100ml Di: RTC-FG75 AutoFoam 1100ml Di: RTC-FG75	Touch-Free Wall-Mounted sp. Blk/Chrm 50127 I Touch-Free Wall-Mount sp. Black/Black
Item	Description	Pack	Per	
GDP-GD2	Green Drain 2" Waterless Trap Seal	24	EA	
GDP-GD3	Green Drain 3" Waterless Trap Seal	24	EA	
GDP-GD35	Green Drain 3.5" Waterless Trap Seal	24	EA	
GDP-GD4	Green Drain 4" Waterless Trap Seal	24	EA	2222 South Sheridan Way, unit #302, Mississauga, ON, L5J 2M4 Tel:905-823-4810 Toll free:800-410-1024 Fax: 905-823-3697





*

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Front





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QUENCH YOUR CUSTOMER'S THIRST

Quality ingredients can give your foodservice operation a leg up. But, those ingredients only make an impact if they are prepped, developed and served correctly. The same is true with beverages. Truly refreshing drinks need to be maintained and served in a particular way to ensure optimal enjoyment and a pleasant customer experience. Quench your customer's thirst with our expanded line of refrigerated & frozen beverage dispensers. Learn more today!

Learn more at vollrathfoodservice.com/wequench









HELP YOUR CUSTOMERS FRY THEIR FOOD NOT THEIR BUDGET

MODEL	DESCRIPTION	PRICE
	FRYERS	
LG300	35-45lbs, 90,000 BTU	
LG400	45-50lbs, 120,000 BTU	
LG500	65-70lbs, 150,000 BTU	

RESTAURANT SERIES COUNTERTOPS OPTIMAL PRODUCTIVITY AND PERFORMANCE

MODEL	DESCRIPTION	PRICE	MODEL	DESCRIPTION	PRICE
GRIDDLES			HOT PLATES		
VCRG24-T	24″ Thermostatic Griddle		VCRH12	2 Burner Hot Plate	
VCRG36-T	36″ Thermostatic Griddle		VCRH24	4 Burner Hot Plate	
VCRG48-T	48" Thermostatic		VCRH36	6 Burner Hot Plate	
	Griddle			CHARBROILERS	
VCRG24-M	24" Manual Griddle		VCRB25	25" Gas Charbroiler	
VCRG36-M	36" Manual Griddle		VCRB36	36" Gas Charbroiler	
VCRG48-M	48" Manual Griddle		VCRB47	47" Gas Charbroiler	

Berkel

ENDURING QUALITY

MODEL	DESCRIPTION	PRICE
	SLICERS	
823E-PLUS	9" 1/4-hp manual gravity feed slicer	
825E-PLUS	10" 1/4-hp manual gravity feed slicer	
827E-PLUS	12" 1/3-hp manual gravity feed slicer	
X13E-PLUS	13" manual slicer	
X13-PLUS	13" manual, gauge plate interlock slicer	
X13AE-PLUS	13" automatic slicer	
X13A-PLUS	13" automatic, gauge plate interlock slicer	
	VACUUM PACKAGING	
250-STD	14" x 15" x 4" SS Chamber, 6cmh Busch pump	
350-STD	18" x 18" x7" SS Chamber, 21cmh Busch pump	







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A SOLID INVESTMENT

High, medium and low-volume food operations rely on Stero for their warewashing needs. Stero warewashers are a solid investment that translate into value. They're built to work reliably and last for years.

MODEL	DESCRIPTION	PRICE
	DISHWASHERS	
SUH	Undercounter	
SD3-2	Door Type	









centerline QUALITY AND RELIABILITY MEET SIMPLICITY AND AFFORDABILITY

Centerline™ by Traulsen introduces superior commercial refrigeration that provides long lasting performance at a budget friendly price. Ideal for cost-conscious operators.

MODEL	DESCRIPTION	PRICE
	REACH IN REFRIGERATOR - SOLID DOOR	
CLBM-23R-FS-L	1 Sec Ref, full height solid door, hinge left	
CLBM-49R-FS-LR	2 Sec Ref, full height solid doors, hinge left/right	
	REACH IN FREEZER - SOLID DOOR	
CLBM-23F-FS-L	1 Sec Frz, full height solid doors, hinge left	
CLBM-49F-FS-LR	2 Sec Frz, full height solid doors, hinge left/right	
	UNDERCOUNTER REFRIGERATOR - SOLID DOOR	
CLUC-27R-SD-L	27" Undercounter Ref, solid door, hinge left	
CLUC-48R-SD-LR	48" Undercounter Ref, solid doors, hinge left/right	
	UNDERCOUNTER FREEZER - SOLID DOOR	
CLUC-27F-SD-L	27" Undercounter Frz, solid door, hinge left	
CLUC-48F-SD-LR	48" Undercounter Frz, solid doors, hinge left/right	
	MEGA TOP PREP TABLES	
CLPT-2712-SD-L	27″ Prep table, 12 pan, solid door MEGATOP, hinge L	
CLPT-4818-SD-LR	48″ Prep table, 18 pan, solid doors MEGATOP, hinge L/R	
CLPT-6024-SD-LR	60" Prep table, 24 pan, solid doors MEGATOP, hinge L/R	
CLPT-7230-SD-LRR	72" Prep table, 30 pan, solid doors MEGATOP, hinge L/R/R	

* DRAWER MODELS ALSO AVAILABLE *



IS A CUP OF FLOUR REALLY A CUP OF FLOUR? IS YOUR HAMBURGER REALLY A 1/4 POUND? DO EACH OF YOUR LOAVES CONTAIN THE SAME AMOUNT OF INGREDIENTS?

IS YOUR CUSTOMER GETTING A 100 GRAMS OF SALMON?





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Part #

ML180 3-Pan Top-Loader ML180XL 5-Pan Top-loader ML300 4-Pan Front Loader **ML400** 6-Pan Front loader MLD1 Dolly with Strap MLH1 Heater

Description





PU4CD-HS1842 (4) compartments

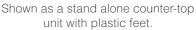
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PU8CD-HS1842 (8) compartments









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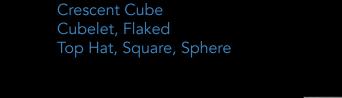
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- Includes one black flexible, highly slip-resistant trivet which locates the chafing dish and protects the stone from the heat of the pan
- Features a control panel with a standby key, temperature control arrow keys a lock key and temperature setting indicators
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation that includes an automatic shut-off to prevent overheating
- \bullet For easy service, the lower housing can be removed separately

- Heated shelves are 39" wide and 20" deep, large enough for pizza boxes and bags, which will fit easily into the 13" clearance of each shelf
- Touchscreen control with digital readout displays heat and timer for each shelf. Touchscreen Control can be ordered at Chef's top left (shown) or Chef's right to fit any operation
- Standard units feature shelves with heated bases that are thermostatically controlled and have a stainless steel frame
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BRING CUSTOMERS BACK WITH CONFIDENCE Don't settle for anything less than 100% COVID-19 Free Air!

3rd party testing at Battelle Biomedical Research Center (*Covid-19 testing completed October 13, 2020*)

The Aerobiotix® GermZone® Air Disinfection System is the ONAY technology scientifically tested on SARS-CoV-2 aerosols and is clinically proven to eliminate 100% of airborne COVID-19 on a single pass!





Implementing cleaning measures such as wiping down tables, counters and equipment remain an important safety protocol. The challenge restaurants are facing is that people are constantly present and continuously contaminating the air and surfaces just by breathing, We want businesses to be able to thrive and remain open! With COVID-19's ability to remain airborne for up to 3 hours, more effective systems must be put in place.

The Aerobiotix® Solution:

- Delivers a healthy and safe environment for staff and customers
- Reduces illnesses, absenteeism and downtime
- Can increase productivity, mental energy and alertness
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Reach out to Lenbrook today for more information!

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Summer 2021 RED Report



Wishing all of our industry friends, partners and food service operators from coast to coast a great summer and much success as our industry re-opens. Cheers and bon appetite! **Team Celco**





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