



K12 Catalog



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Serving Counters & Kiosks



Thurmaduke™ is our premium line of traditional modular serving systems that's durable with renewable long life.

With Thurmaduke™ you can choose from any concept or theme. Mobile or stationary kiosk options available. Personalized custom solutions with unlimited signage and graphics options. Thurmaduke™ provides great solutions with excellent durability for your long-term, growing needs.



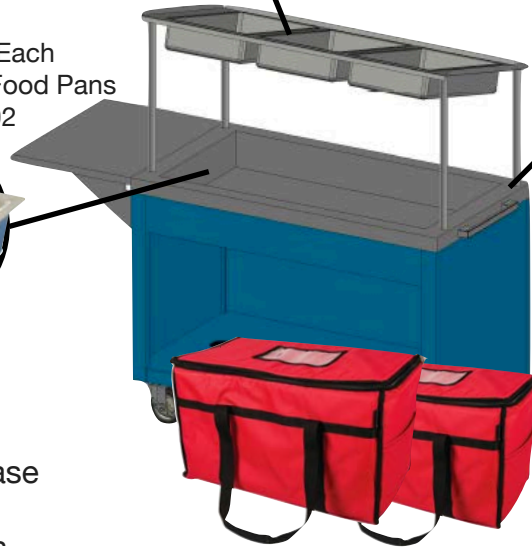
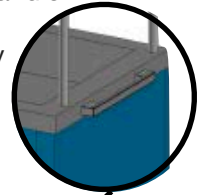
Carts - Mobile, Transport & Grab-N-Go



Included! - (3) Each CoolCheck™ Food Pans #CM1100C1402



Easy Access Handle for lightweight maneuverability



Take-Away-Cafe Cart

- Lightweight - Handles with Ease
- 20 GA. Stainless Steel Top
- 5" Swivel Casters with Brakes
- (3) Each Black Food Pans
- (2) Each Coldmaster® Food Pans Keeps food at or below the ServSafe® guidelines of 40°F for up to 8 hours when frozen overnight
- Top Shelf for Grab-n-Go Items

OPTIONS:

- Multiple Powder Coat Colors (Black is default color)
- Magnetic Signage

NEWAGE INDUSTRIAL



Share Cart

Elevate any school share program with a New Age Share Cart! The cart comes with cold food pans that, when frozen, can hold food safely for 6-8 hours eliminating the need for ice! Heavy duty casters, a lightweight design, and a convenient push handle.

Breakfast/Grab & Go Cart

Perfect cart for growing lunch and breakfast participation in the classroom and after school meal delivery needs.



Carts - Mobile Transport & Grab-N-Go



Curbside feeding has become more and more of a necessity in today's K-12 food service operations. New Age offers many solutions to food handling and delivery/serving. Whether it is curbside or outdoor feeding, New Age has the cart for you. If we don't have exactly what you are looking for...we can build it to suit your needs.

*Specialty casters are available for carts being used for outdoor feeding.

- Lightweight Aluminum
- Lifetime Guarantee against Rust and Corrosion
- Made in the USA

Adjustable Shelving



Model# 50311XS



Refrigeration



G-Series - Refrigerator & Freezer, Reach-In & Pass-Thru

Solidly built with durable exteriors, reliable microprocessor controls, efficient refrigeration systems and a variety of user-friendly features G-Series refrigerators and freezers help you save money without sacrificing value.

R & A Series - Refrigerator & Freezer, Reach-In, Pass-Thru, Roll-In & Roll-Thru

Refrigerators and freezers stand up to heavy use for a long, long time. Durable construction is matched with an INTELA-TRAUL® microprocessor creates a reliable and simple operation.



TBC-Series Reach-In Blast Chiller

Traulsen blast chillers feature high performance, dual refrigeration system, easy to use touch screen control, adjustable product target temps, four chill settings and on-board cycle data printer. Units also have a USB Port with 90 day cycle data memory, stainless steel exterior and interior and long life EZ-clean door gaskets. All chillers are easy to maintain with front facing condenser coil and have a 3-year parts & labor warranty and 2 year additional compressor parts warranty.



Refrigeration



Milk Cooler with Top-Mounted Refrigeration

Built "Traulsen Tough" to last years and years, our innovative school milk cooler delivers long-term value to your bottom line. The lowered cabinet creates unprecedented ease of use for your smallest students. Our top-breathing system inhales less floor dust and dirt, extending compressor life.



American Panel Walk-In Coolers

American Panel is pleased to offer the next generation of foamed-in-place walk-in coolers, freezers and insulated buildings. A unique new blend of the latest manufacturing technology and advanced product features offering high efficiency, exceptional appearance, reliable performance and outstanding value.

Refrigeration



American Panel Blast Chillers

American Panel also offers Blast Chillers. Choose a Blast Chiller / Shock Freezer specially designed to meet your needs... your space... your budget.



RDT's Eco-Cool Series

RDT's Eco-Cool system offers precise control of individual compressors, allowing an application that would typically require eight compressors, to now utilize only two digital scroll compressors (one medium temperature and one low temperature). With fewer compressors, the Eco-Cool system has a smaller system footprint, lower refrigerant volume, lower installation costs and reduced electrical consumption.

Eco-Smart



The RDT Eco-Smart is an energy saving refrigeration controller for walk-in freezers and coolers.

Ovens, Ranges & Charbroilers



VC44GD Convection Oven



- Available in single stack
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP two-speed blower motor; 115/60/1 with 6 ft. cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on interior
- Five nickel-plated oven racks with eleven rack positions

ABC7 Combi Oven



- Just three knobs, no modes
- Patent-pending humidity level control automatically adjusts after setting temperature
- Exclusive Precision Humidity Control ensures accurate humidity levels within one degree

Extended 2-Year Warranty: on all Vulcan Just 4 Schools equipment including parts and labor



36" HD Range, Oven and Charbroiler 60SC-4B36CB



- Energy-saving—up to \$600 in fuel cost
- Packed with an extra oven rack at no charge
- Further customizable with multiple front ledge options, like towel bars, cutting boards, condiment rails or fryer shields

36" Gas Range, Standard or Convection Oven and 6 Burners



- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" s/s adjustable legs
- 30,000 BTU/hr open top burners
- Heavy duty cast iron grates with easy lift-off

Combi & Rotation Rack Ovens



RATIONAL iCombi Pro

The iCombi Pro. Intelligent, flexible, productive. The new standard.

Baking, frying, grilling, steaming, poaching - all achieved more intelligently, simply, more efficiently. RATIONAL is using more than 45 years of cooking research to think outside the box and has undertaken significant research in skills shortages, food trends and kitchen management. Gaining a new direction. Always with the same goal, getting one step closer to perfection.



Baxter Rotating Rack Ovens are ideal for baking, roasting or reheating a variety of food thanks to our unique airflow and steam systems. Rotating rack ovens control heat so that it's dispersed evenly throughout the oven. As a result, you can cook everything—from breads and pastries to meats and casseroles—thoroughly and evenly.





Vulcan C24E05 - Stainless Steel Electric Boilerless Countertop Steamers

- Stainless steel exterior
- Stainless steel cooking compartment
- Generator pan is stainless steel with stamped water level line
- Efficient steam generating system, requires no water or drain connection



Vulcan Steamer C24ET10 LWE Convection Steamer

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Two stainless steel steam generators with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature and illuminated power switch for each compartment.
- Heavy duty doors and door latch mechanisms with gasket guard.
- Stainless steel water resistant cabinet base with enclosed bottom.



Vulcan VG40 Braising Pan

- Sturdy, heavy duty, high strength cover resists warping and is spring-assisted to stay open in any position
- Steam inset pan is used for steaming vegetables and more in large capacity steam pans
- Draw off valve is ideal for removing waste with catch can to facilitate draining waste
- Standard receiving support pan mounts under pouring lip and conveniently drops away when not in use



60 Gallon Gas Fully Jacketed Stationary Kettle

- Kettle fully steam jacketed
- Mounted on stainless steel 2" diameter legs with adjustable flange feet
- 316 series series stainless liner
- Reinforced hinged stainless steel cover
- Kettle interior bottom sloped to front for smooth product flow
- Draw-off opening strainer

Ventless Conveyor & Speed Ovens



Ovention MiL02-16

- Two fully-insulated independent 304 stainless steel cook chambers
- Patented linear impingement heating technology with variable-speed recirculation system
- Patented independently controlled top and bottom infrared (IR) emitters
- Illuminated oven cavity during operation
- Easy to clean design with dishwasher safe trays and filters

Ovention Shuttle

- Superior Cooking Control
- Lower Operator Costs
- Save Time with RapidLoad Technology
- Technology
- No Hood Required
- No Microwaves



Ovention Matchbox 1718

- Superior Cooking Control
- Lower Operator Costs
- Save Time with Rapid Load Technology
- No Hood Required
- No Microwaves
- Ultimate Temperature Control
- Lower Operator Costs
- Intuitive One Touch Display
- Ideal for Small Footprints



IBEX - High Speed Oven

The IBEX rapid-cook oven brings proven, solid-state RF technology to commercial kitchens for the first time. It engages food in a culinary conversation as it Heats, Learns and Adapts™, sensing realtime changes in food and adapting the heat intensity to quickly deliver high-quality result, and no hood required!

Hot Holding



VBP Institutional Series Cabinets



- Ideal for schools, restaurants and hospitals
- All stainless steel construction
- Field reversible doors
- Removable interior pan supports
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- ENERGY STAR® Qualified



VHFA Series Non-Insulated Holding Cabinets

- All stainless steel construction
- Blower and air tunnel for superior heat distribution
- Adjustable tray slides
- Switch to convert from Proofing to Holding mode
- ½-gallon water pan
- Drip trough and water collection pan.
- (4) 5" casters, 2 locking swivel casters

Extended 2-Year Warranty: on all Vulcan Just 4 Schools equipment including parts and labor



Flav-R-Savor® Heated Air Curtain Cabinet



Glo-Ray® Designer



Hot Food Holding Cabinet



Utilizing a wide temperature range, Traulsen's Hot Food Holding Cabinets will consistently keep your food warm until it's ready to serve.

Food Processors, Cutters & Slicers



Hobart Legacy Mixers

- Exclusive swing-out bowl for ease of adding, taking out product; mounting and changing bowls
- Major components tested under extreme conditions by the Hobart Technical Center, unique in the industry, for durability and dependability
- Shift-on-the-Fly™ technology for changing speeds while mixer is running
- Power Bowl Lift button takes heavy lifting out of mixing
- SmartTimer™ for precise mixing



Hobart HS Series Slicer

- Our Hobart-exclusive zero knife exposure keeps operators from inadvertently touching the blade during the sharpening and cleaning process.
- An optional knife-removal feature on select models which enhances cleaning and ensures that blade edges are completely protected.

Hobart FP41 Bowl-Style Food Processor

- 3/4 H.P. Direct Drive Motor
- Patented Bowl Scraper
- Durable Xylex Cover
- Stay Sharp Knife Blades
- Knife Speed of 1725 RPM
- Triple Safety Interlock



Prince Castle Saber King Food Prep System

Save labor, improve safety and maximize space utilization with the Saber King™ by Prince Castle. The first truly universal food prep system includes a multi-purpose chassis with easily interchangeable blade sets which can accommodate all of your cutting needs.





Power Rinse

PowerRinse® Standard (Model PRS) is designed for everyday applications in small or medium sized commercial kitchens. Dishwashing operators use both hands to scrap dishes under the powerful plume of recirculated water, cutting the time it takes to clear dishes in half! The system also helps operators cut water usage at the pre-rinse station by utilizing a powerful plume of recirculated water and a built-in shut off timer.



Disposers

- Uniform throat opening
- Stainless steel grind chamber
- Dual-direction shredding elements
- Heavy cast iron stationary and rotary shredders
- Double-tapered timken roller bearings



Aqua Saver

The Aqua-Saver® acts as an on-demand water saving system for InSinkErator® commercial disposer systems. The AS-101 senses the load of the disposer motor and regulates the amount of water necessary for grinding and non-grinding situations.



Hobart FD4 Disposer

Wash Your waste, not your money down the drain. Hobart food waste disposers allow you to wash your food scraps and leftover down the drain. It's a simple, efficient and economical way to dispose of your food waste. the operator merely has to push the food scraps and leftovers down the drain and flip the switch to grind the waste into fine particles.

Warewash



Door Type - AM16 Advansys™ Dishwasher

Features include drain water energy recovery, automatic soil removal, 5-sided insulated hood, ventless operation and energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 17" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, auto delime, advanced diagnostics and service connection, up to 40 racks per hour, .67 U.S. gallons per rack pumped final rinse.



Conveyor Type - CL44E Dishmachine

- Save up to \$9,192 a year due to reduced rinse water, energy and sewage
- ENERGY STAR® rated, an ideal candidate for a sustainable operation
- Exclusive Opti-Rinse™ technology for 50% less energy and water usage than comparable models
- Large, hinged doors for easier access to the interior for cleaning
- Cleans up to 8,550 dishes an hour
- Now available with optional CLe Blower Dryer for ware that's 98% drier

Flight Type - FT1000

Four innovative features solves the challenges of the six elements of warewashing performance – utilities, labor management, cleaning performance, soil management, life cycle management and chemical optimization – while providing the lowest total cost of ownership.

- #1 - Ventless Technology
- #2 - Automatic Soil Removal
- #3 - Auto Clean





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