



The region's leading manufacturer's representative to the foodservice industry.



Representing Premier Foodservice Equipment
for independent restaurants, chains, hospitality, schools,
colleges/universities, healthcare, corrections,
casinos, stadiums and more.

HRI. A value-added resource for you, our customers.



Experience. Expertise. Exceptional Commitment.

**Experience. Expertise.
Exceptional Commitment
since 1989**

HRI, Inc. has been serving as a critical link for more than 30 years between leading foodservice equipment manufacturers and the dealers, specifiers, and end-users that utilize their quality products and services in the Michigan, Indiana and northwestern Ohio markets. Explore the possibilities with HRI, Inc.



You can count on HRI to provide the latest updates, accurate and specific information on all the premier product lines we represent...

Visit HRI-inc.com today!



Innovative Solutions



HRI Reps can be a tremendously cost-effective resource. Below are just a few examples of how our Reps can bring value to you.

Complimentary services include:

- ☐ Equipment Needs Analysis
- ☐ Assistance with Conception, Selection and Acquisition of Equipment
- ☐ Short- and Long-Term Budgeting Projections
- ☐ Equipment Demonstration & Start Up
- ☐ Equipment Payback Analysis/Energy Audit
- ☐ Equipment Layout Efficiency Proposals
- ☐ Specification Writing
- ☐ Securing Bids
- ☐ Menu Planning and Assistance with Prep & Cooking Procedures
- ☐ Education on Industry Trends and Products
- ☐ Tracking & Follow Up
- ☐ Freight Claims
- ☐ Order Entry & Tracking
- ☐ Installation Supervision
- ☐ Direct Link to Factory for Issues/Concerns
- ☐ Service Coordination
- ☐ PM & Warranty Contract Offerings

We provide the highest level of **experience, expertise and exceptional commitment** to the manufacturers and customers we serve.

We know your market

Every segment of the foodservice industry has its unique set of requirements, opportunities, challenges and trends. Because HRI has been serving foodservice dealers, specifiers and end-users for more than 30 years, we know what works best in our key markets.

HRI Culinary Solutions Centers.

HRI Culinary Solutions Centers. Located in Indianapolis and Detroit, these centers offer foodservice professionals a hands-on, sensory exploration of the latest technology and trends in this industry.

This collaborative blend of art and science provides inspiration to create innovative solutions, from higher quality menu items to increased productivity and efficiency.



HRI Culinary Solutions Centers
Detroit, MI
Indianapolis, IN



The region's leading manufacturer's representative to the foodservice industry.

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Plan for success with HRI. We know your market.



Planning and purchasing foodservice equipment, from a single piece to an entire floor plan, demands effort and time. At HRI, Inc., we have done all the homework for you, researching, identifying and building partnerships with only the best manufacturers and product lines the industry has to offer.

So whether you're installing a warewash system, expanding a food prep station, or outfitting a new site, you can count on HRI to provide the best of the best in reliability, dependability, flexibility and durability for years to come.



Front-of-House

Cooking

OVENTION CHOR IBEX

Serving Lines

MULTITERIA
Lead by design.

Food Merchandising

Hatco Structural Concepts LAKESIDE
Ingenuity On Wheels

Furniture/Dining Environments

palmer HAMILTON

Graphics/Signage/Decor

palmer HAMILTON

Back-Of-House

Refrigeration

Traulsen COOLTEC REFRIGERATION CORP. American Panel

Storage/Handling

METRO LAKESIDE
Ingenuity On Wheels

Food Prep

HOBART Berkel

Cooking

BAXTER HOBART CHOR VULCAN OVENTION

Baking

BAXTER

Conveyors/Accumulators

Aeroworks

Custom Fab

Aeroworks

Ventilation

GWLORD

Faucet Fittings/Connectors

T&S

Holding Transport

Traulsen METRO

Waste Management

HOBART in sink er

Warewash

HOBART

Explore the following pages and get a snapshot of the premier foodservice equipment brands available through HRI for every corner of your foodservice operation.





VCRG Series



VCRG Series Griddles - Restaurant Series countertop griddle that require fewer BTUs resulting in lower operating costs than competitive units without sacrificing production. Available in either manual or thermostatic controls.

900RX & MSA Series



900RX and MSA Series Griddles - Top commercial griddles with embedded snap action thermostats that provide exceptional response to cooking loads for quicker recovery times. Dual ignition: electric and manual.

VCCG Series Gas



VCCG Series Griddles - Custom chain griddle that comes standard with an internal gas pressure regulator. An embedded solid-state temperature control shortens recovery times and ensures food consistency. Independent burner sections every 12 inches.

LIGHT Duty

MEDIUM Duty

HEAVY Duty

Other Models & Accessories

HEG Electric



HEG Electric - Standard heavy-duty chromed thermostat knob guards protect set temperatures and controls unlike on competitive units.

Clam Shell



Clam Shell - Increase your throughput and cook both sides of the product at once. One-hand lift mechanism makes operation easy for kitchen staff. Exclusive Rapid Recovery™ composite cooking surface heats evenly and recovers faster.

Griddles

- The Best Performance**
 Embedded solid state thermostat for the most precise griddle control, fastest recovery and highest productivity
- Medium & Heavy Duty**
 Embedded snap action thermostats for high to medium volume operations offer simplicity and do not require electricity
- Value-Minded**
 Our Restaurant Series is ideal for operators with a smaller footprint requiring light to medium volume

VCRB "Restaurant Series"

VCRB Charbroiler - Experience lower operating costs with no sacrifice of production thanks to fewer required BTUs. Infuse tender vegetables like bok choy with extra flavor and visual appeal thanks to this charbroiler's intense direct heat.

LIGHT Duty

VACB Achiever

VACB Charbroiler - Achiever restaurant series with heavy-duty burners, grates and radiants and under-burner heat deflector panels. Serve up gorgeous sear perfect steaks and other proteins. Easily flip and rotate menu items for the most mouth watering grill marks.

MEDIUM Duty

VTEC "IRX" Infrared

VTEC Charbroiler - Patented IRX infrared burner distributes heat evenly and uses half the gas of radiant charbroilers without affecting production. Emitter panels as part of the burner system eliminates air movement allowing food to retain up to 30% more moisture.

HEAVY Duty

Charbroilers**Durability**

Vulcan charbroilers come standard with cast iron burners, radiants and grates.

**Flexibility**

Vulcan offers both radiant and infrared charbroilers to meet menu and operational needs.

**Support**

Purchase with confidence knowing Vulcan charbroilers are backed by a nationwide service network.

Wood Assist Smoker Base

Wood Assist Smoker Base - Infuse fish, meat, chicken and more with a desirable, rich smoky flavor. The Wood Assist Achiever Smoker Base accommodates wood chips, blocks or logs.





Combi Ovens



NEW!

ELECTRIC OR
GAS AVAILABLE

Vulcan TCM Combi Ovens give you all the functionality you need to get the results you want--all in an oven that anyone can just walk up to and start using. It's combi cooking made easy. NO Modes - Just set the Temperature and the Humidity sets itself! Simplicity for entry-level users? Yes. Full control for skilled chefs? Yes again. A self-cleaning feature - and a choice of sizes to perfectly complete your Vulcan kitchen



ABC7 Combi Oven

The ABC combi oven/steamer offers the ultimate ease of use, just set the temperature, time and go. There is no programming required. While operation is simple, the technology behind it results in excellent combi cooking performance and results.

ABC7P with Temperature Probe and Multi-Speed Fan

The integrated probe allows you to easily achieve the ideal internal temperature, ensuring food safety and quality.

Minijet™ Combi Oven

The Minijet™ takes the complexity out of combi cooking so you can take full advantage of the speed, precision and versatility combis are supposed to offer - all in an oven sized to thrive in your kitchen.



Now Ventless APPROVED!

FEATURES	TCM 61	TCM 101	TCM 102	ABC7	MINIJET™
Levels	6	10	10	7	4
Accommodates Full-Sheet Pans			●	●	
Patent-Pending Automatic Humidity Control	●	●	●	●	●
Touch Screen	●	●	●		●
Programmable	●	●	●		●
Automatic Cleaning	●	●	●		●
Gas (all models available in electric)	●	●	●	●	
Countertop	●	●			●
Stackable				●	●

Radio Frequency Oven



IBEX The industry's first solid state radio frequency oven. The IBEX oven is a revolution in digital cooking that delivers combi quality food more quickly than ever thought possible.

User BENEFITS

- Full batch browning consistency
- Edge to edge uniform doneness
- On-demand cooking
- Rapid rethermalization
- One-step baking
- One-touch recipe repeatability

Operational BENEFITS

- Increased food quality leading to customer retention
- Reduced overall cook time
- Unlimited menu expansion capability
- Higher yield leading to lowered food costs
- Reduced forecasting and waste
- Reduced operator dependency
- Enables rapid response to changes in business volume



Kettles



ELECTRIC OR GAS AVAILABLE

Vulcan offers a wide variety of stationary and tilting kettles ranging in sizes from 6 gal to 150 gal. Ask about Vulcan's exclusive "True Working Capacity" formula and see how Vulcan compares to competitors. Embossed liter and gallon markings are standard.

- /// **True Working Capacity**
Ellipsoidal bottom provides more capacity than other kettles on the market.
- /// **Heavy Bar Rim**
For added durability, protection and longer life in heavier volume environments.
- /// **Intuitive Design**
Easy to use operator controls with warm, simmer and boil selections.

Braising Pans



ELECTRIC OR GAS AVAILABLE

Vulcan offers 30 or 40 gallon braising pans with both non-powered and powered tilting options. FastBatch rapid heating in the electric units reduce recovery times. Embossed liter and gallon markings are standard.

- /// **Unrivaled Versatility**
Combination kettle, skillet and griddle.
- /// **From Breakfast to Dinner**
Prepare eggs, sausages and hash browns. Fry chicken, grill sandwiches, braise meat and cook burgers. Create sauces, soups and stocks.
- /// **Scale to Your Needs**
Ideal for larger production needs.

Steamers



ELECTRIC OR GAS AVAILABLE

Vulcan. Multiple different types of convection steamers including floor and counter-top units are available. Vulcan offers solutions for ALL applications from low to high volume. Vulcan makes steaming simple!

Vulcan V3MRO-1, Steamer / Combi Oven Reverse Osmosis Water Filtration System



- /// **LWE (Low Water Energy)**
Reduce water usage by up to 90% compared to traditional models.
- /// **Auto-Fill**
Accelerate your kitchen with faster startup and continuous steam generation for nonstop cooking performance.
- /// **Smartdrain™ and Powerflush™ Technology**
Sloped bottom, positive water pressure, and Venturi effect combine to power flush the generator

WATER TREATMENT OPTIONS AVAILABLE FOR ALL TYPES OF WATER



Fryers



ELECTRIC OR GAS AVAILABLE



High-Performance w/Built-In Filtration
& Enhanced Energy Savings.

Fryers from Vulcan set the standard for ease-of-use and time-saving convenience. Designed to meet the volume needs of many different types of operations, including independent restaurants, supermarkets and stadiums, our product portfolio boasts gas and electric fryers available in multiple battery configurations. ENERGY STAR® certified models available.

Low Volume Output, Infrequent Use

For operations frying
55 lbs. or less of
French Fries per hour.

Medium Volume Output, Intermittent Use

Operations producing more
than 56 lbs. of French Fries
per hour but fewer
than 80 lbs./hr.

Consistent, High Output

Super high volume operations
producing more than
81 lbs. of French Fries
per hour.

Our patented Heat Transfer System

PowerFry3™ Series uses a patented ThreePass™ heat transfer system to harness energy more efficiently to deliver greater throughput and shorter cook times.



PowerFry5™ Series performs in the most demanding high-volume operations. Less than 500 degree flue temperature at maximum production rate



Other Models & Accessories

50 lb. ER Series Electric
freestanding Fryer
Model #ER50



40 lb. CEF Series Electric
Counter Fryer
Model #CEF40



Mobile Fryer
Filtration System
Model #MF1



Convection Ovens



Dishwasher safe removable doors



ELECTRIC OR GAS AVAILABLE

Vulcan offers full-size, half-size, standard depth, and bakery-depth convection ovens with a variety of options. Ask about Vulcan's new exclusive removable door that is able to be cleaned in your dishmachine.

VC4 Series

The all-time, best-selling Vulcan Convection Oven. Great baking performance with options to meet the diverse needs of any food service operation. With a recently updated and refreshed design, the VC4 continues to be an industry stalwart.

VC5 Series

The newest addition to Vulcan's line up of outstanding full-size Convection Ovens. The VC5 features our patented, award-winning dishwasher safe removable doors. It's called the "5" because it comes in our 5 most popular stock configurations.

Specialty Ovens

Vulcan's premium baking Convection Oven. Featuring the same great baking performance, and with upgrades to 60,000 Btu and a Gentle Bake Mode switch for more delicate heat when needed.

Cook N' Hold

Vulcan offers Full-Size and half-size cook and hold ovens with standard temp thermostat that allows cooking up to 350 degrees and holding up to 250 degrees with no hood required in most areas.



ELECTRIC ONLY

Chip Warmers



26 and 46 gallon capacities with top load, reduce chip breakage.

Drawer Warmers



1, 2, OR 3 Drawer All-Stainless Units

Holding Cabinets



Vulcan offers multiple models of insulated and noninsulated hot holding cabinets in a variety of sizes built for institutional use.



3 LEVELS OF GREATNESS

SX Ranges



LIGHT Duty



Our lightest-duty and most economically priced range. Perfect for operations with infrequent to moderate use. 28,000 BTU/hr per burner.

SX Ranges - Keep costs down and profits up with this value-series 36" gas range and standard oven. Units have 28,000 BTU/hr. burners. These are a great option for lower volume applications.

Endurance Restaurant Ranges



MEDIUM Duty



Our top selling range. Outstanding performance in a busy kitchen but also well suited for smaller operations. 30,000 BTU/hr per burner.

Endurance Restaurant Ranges - One of our most popular range models, the Endurance series ranges can keep up with your kitchen even at its busiest. 30,000 BTU/hr. burners can handle a lot of menu items at once.

V Series Heavy Duty Ranges



HEAVY Duty



Designed for continuous use in high volume operations. Sturdy construction with 35,000 BTU/hr per burner. Fully customizable.

V Series Heavy Duty Ranges - Whatever you want to dish out, this heavy duty gas range will be there to help, with 35,000 BTU/hr. burners and a standard or convection oven bases.

ELECTRIC MODELS ALSO AVAILABLE

Diverse Selection of models in all sizes & configurations



WHICH TYPE IS RIGHT FOR ME?

Upright Broiler



Durability

Vulcan charbroilers come standard with cast iron burners, radiants and grates.

Upright Broiler - Rugged stainless-steel construction for maximum performance for the equipment lifecycle. Rapid recovery times ensure food goes out fast for maximum output. Available in single or double deck with a variety of base options, including refrigerated, standard or convection oven

Salamander



Flexibility

Vulcan offers both radiant and infrared salamander broilers to meet menu and operational needs.

Salamander - Gas or electric powered infrared salamander broilers heats up quickly that decreases utility costs. Quickly melts cheese, browns and caramelizes to perfection and finishes meat. Easy to clean with a removable spillage pan. Six position grid provides maximum flexibility for a varied menu.

Cheese Melter



Support

Purchase with confidence knowing Vulcan charbroilers are backed by a nationwide service network

Cheese Melter - Choose from gas or electric, wall or counter-mounted. Melt cheese, toasts bread and keep plates warm until ready to be served with the 3-position heavy duty rack guide. Removable full-width stainless steel spillage pan for easy cleaning and maintenance

Other Models & Accessories

Versatile Chef Station



ELECTRIC ONLY

Maximize cooking power with the 18 inch VCS single tank or 36 inch VCS double tank. Sear, braise, boil, shallow fry, simmer, steam, saute, or retherm in both models. Prepare the most demanding dishes with absolute confidence in achieving the desired result with advanced temperature control technology. Spend less time cleaning and more time cooking with clean up in just three minutes.

Your kitchen space may be limited, but with the Vulcan VCS, the possibilities are limitless



Braise
Sear



Boil
Shallow Fry



Retherm
Simmer



Saute
Steam





OV500 Full-Size Rotating Rack Oven



OV500 Full Size Rotating Rack Oven. Baxter full size roll-in rotating rack ovens are available in both single and double rack models as well as both gas and electric. The patented gas burner system carries a 10 year warranty and the in-shot burners provide gentle, consistent airflow. All models include a steam system with the most heated surface area to provide optimum steam results.

OV310 Mini Rotating Rack Oven



OV310 Mini Rotating Rack Oven - Baxter mini rotating rack ovens provide all the same benefits of the full size units in a smaller footprint designed to be placed under a hood. Available in gas and electric with optional proofing bases the OV310 creates a very ergonomic alternative to regular convection ovens with optimum cooking results.

Smart Touch Digital Controls

At your fingertips, Smart Touch helps you maximize the performance of the Baxter gas rack Oven model OV520G- for optimal productivity of your bakery or kitchen



Advanced Digital Controls

Standard in Full -size Rack Oven Model OV500 and mini Rack Oven. Stores up to 99 recipes for consistent baking and cooking results.



Baking Ovens...used for both baking and cooking

Deck Ovens



Deck Ovens - Combined innovative steam technology with versatile and durable design for the perfect baking machine. With up to 4 independent decks and a variety of heat settings, you have ultimate control of how many products to bake and how to bake them.

Proofer & Proofer Retarder



Baxter's modular design lets you custom-fit your proofer to your rack capacity requirements or into available space. The Baxter Retarder/Proofer is an excellent way to maximize square footage and add flexibility to production scheduling for small bakeries, large supermarkets or institutions.

Baxter Rotating Ovens features:



Exclusive Gas Heat Exchanger

Unmatched by competitors, our gas heat exchanger tube design is manufactured for unparalleled durability and reliability - with a history of no failures

Patented Steam System

Generates a reliable and consistent steam for baking and cooking, utilizing spherical cast plates that maximize surface area to easily convert water to steam





All Ovention models are UL-certified for ventless operation

AUTO LOAD – AUTO UNLOAD

Ovention Shuttle Oven



Ovention Convertible conveyor oven with independent top and bottom blowers and optimized airflow improvements for superior cooking control. AVAILABLE IN 13" & 20" BELTS

Ovention Matchbox oven eliminates the belts and increases up-time with less cleaning as a result. Precise recipe control with 50 degree temp range from to recipe maximizes product cook flexibility.

Ovention Matchbox 1718/1313



Front Load Manual Unload

Ovention Matchbox M360



Front Loads and Auto-Unloads

Ovention Matchbox combines to autoloading/inloading in a small tabletop footprint with a beautiful cooking presentation.

Ovention MiSATM



Ovention "Microwave Speed Assist" oven features the smallest footprint and cooking cavity of all similar ovens on the market. Perfect for frozen products needing the added benefit of microwaves to cook through quicker.

Milo - Double/Single



Ovention Milo oven platform features patented infrared impingement technology which increases product cook flexibility and product finishing in a small footprint. Double oven provides two separately controlled ovens in a small footprint.



Ovention's online recipe book allows for ease of recipe development and download to be loaded via USB onto any Ovention oven.

Conveyor Ovens

NEW Size!



Ovention offers a wide range of traditional conveyor ovens that all feature impingement airflow and are all ventless. 26", 20", and 14" belt sizes available as well as split belt availability.



Manual Faucets



ULTRARINSE™ Fan spray tips are angled to maximize surface area contact and clean and rinse more quickly. Hands-free operation allows for efficient two-handed processing. Rinses away particulates and bacteria that regular faucets' spray patterns can leave behind. Great for rinsing produce and thawing foods and reduces food damage and waste.

Retrofits T&S manual faucets and Pre-Rinse Units

Pre-Rinse Faucets



DURAPULL. When high volume demands the highest performance, T&S delivers an all-new line of reliable pre-rinse units. With a premium design that feels right at home in any high-end kitchen, each T&S pre-rinse unit offers pull-down activation that allows users to easily switch water flow on and off. Not only does the unit's pull-down activation and automatic shut-off function reduce stress and fatigue on the operator.

Washdown Solutions (Hose Reels)



T&S HOSE REEL SYSTEMS

Our hose reels are loaded with features that make them easy to work with and reliable everyday:

- PROTECTED HOSE OUTLET
- ADJUSTABLE STOP
- MOUNTING BRACKET OPTIONS
- OPEN OR CLOSED REEL OPTIONS
- 7 OUTLET DEVICE OPTIONS
- VARIETY OF BASE SYSTEMS
- DURABLE HOSE

Learn more and see our complete product line @ tsbrass.com



Pre-Rinse Units



Manual Faucets



Sensor Faucets



T&S WaterWatch



Portable Handwashing Stations



Class Fillers



Washdown Solutions



Appliance Connectors

Sensor Faucets



ChekPoint™ T&S ADE sensor faucets are packed with features, including above deck temperature control with optional side control lever. All three base models are available with a factory installed hydrogenerator (-HG model), or our new low flow hydrogenerator models (-LF).

ChekPoint ADE Faucet Features:

- Water-resistant control module with internal flow control switches
- Customizable auto time-out and shut-off delay settings
- Optional auto-flush feature flows water for 30 seconds after every 12 inactive hours
- Plug-in AC transformer or battery power options

Water Watch



All it takes is a 7-day learning period, using your facility's WiFi connection, for T&S WaterWatch to provide daily consumption updates and real-time leak detection.

Traulsen's G-series Introducing a whole new way to monitor water consumption and protect your facility: alerts for catastrophic water failures and tracking of faucet or fixture leaks, all accessible on your mobile device or PC. T&S WaterWatch is a foodservice first — giving you an easy way to monitor water consumption, detect leaks and optimize conservation measures.

Glass Fillers



- ADJUSTABLE FLOW OUTLET
- PUSH-BACK ACTUATION ARM
- CONVENIENT FOR FILLING TALL BOTTLES
- STUDENT NEVER TOUCHES THE STATION

Bottle Filling Stations Retrofit Your Existing Water Fountains with a B-1210 to Create a Safe Water Source for Students

Appliance Connectors

Connect with confidence:

SAFE-T-LINK



THE SAFE-T-LINK ADVANTAGE

A safer, more durable hose starts with smarter construction. That's what makes T&S hoses fundamentally different from the rest. T&S is a leading manufacturer of gas appliance connectors. The Safe-T-Link hoses are manufactured using an innovative new forming process called Stress-Lite™. Stress-Lite™ is a new proprietary corrugation process that reduces the amount of residual stress on the inner and outer flexibility and



Waste Valves



Parts & Accessories



Equip



Centerline™ Refrigerators/Freezers



GOOD

Centerline™ by Traulsen's compact undercounter refrigerators and freezers offer reliable refrigeration in a durable cabinet. Available in a variety of sizes to suit your needs, these undercounters maintain consistent temperatures.

Compact Undercounter Refrigerators



BETTER

Traulsen's compact undercounter refrigerators and freezers offer ZERO clearance for breathing allowing installation in the tightest locations while not jeopardizing performance. Available in a wide variety of sizes with doors and drawers.

Fullsize Undercounter Refrigerators



BEST

Traulsen full-size undercounter refrigerators/freezers allow for maximum use of interior space as a result of no refrigeration inside the cooling cavity. Units also available with stainless work tops.

Heavy Duty Equipment Stands



Traulsen's equipment stands' unique refrigeration systems allows for a coil and air movement behind each set of drawers assisting in product temperature maintenance even when the drawers are open. Industry only unit that allows for 6" pans in both top and bottom drawers.

Flex Drawer Refrigeration

The Traulsen Flex Drawer can change from Refrigerator to Freezer at a Touch of a Button. Each Individual Drawer Can Run at Different Temperature Settings.

It has Fully Removeable ABS Drawer Bins for Ease of Cleaning with Lockable Drawers for Maximum Security. Each Drawer Accommodates Two (2) Full Size 6" Deep Pans (supplied by others). The Flex Drawer has User Friendly Controls with LED Temperature Display.



Centerline™ By Traulsen



GOOD

Centerline™ by Traulsen brings food-service professionals the reliability expected from the leading brand in commercial refrigeration, while providing long lasting performance at a budget friendly price.

G-Series



BETTER

Traulsen's G-series refrigerator/freezers offers unmatched performance at a fraction of the price of many other leading brands. Complete with digital control, TXV metering device, and circular air rotation. Aluminum interior and sides with stainless door.

R Series = all stainless
A Series = stainless exterior/
aluminum interior

R & A Series



BEST

Traulsen's R&A series refrigerators/freezers offer the industry's most advanced refrigeration powered by a smart controller that will learn your usage as well as notify on power failures so that you don't lose expensive product.

Heated holding

All these models available in **HEATED** and **REFRIGERATED**



1,2 & 3 Section Reach-In's



Pass-Thru's



Roll-In's



Roll-Thru's

Special Applications Refrigeration



Wine Refrigerator



Reach-In with Sliding Glass Door



Reach-In with Even Thaw



Fish/Poultry File



Air Curtain Refrigerator



Convertible Reach-In

Traulsen's G-series refrigerator/freezers offers unmatched performance at a fraction of the price of many other leading brands. Complete with digital control, TXV metering device, and circular air rotation. Aluminum interior and sides with stainless door and Heated Reach-Ins/Pass Thrus are available.



Display Coolers/Freezers

Glass Door Merchandisers

From Traulsen's highly popular G-Series, comes a new innovation in commercial display refrigerators and freezers. Traulsen's Glass Door Merchandisers are perfect for operators who need equipment they can rely on. With an advanced glass door design, LED lights are built into the door. This energy efficient technology illuminates products beautifully without introducing additional heat inside the cabinet. Built with durable three-pane glass doors that minimize frost, and a thermal expansion valve for rapid recovery, you won't worry about unwanted warming or thawing, or limited product visibility.



Embedded LED Lights

Reduces door fog and maximizes efficiency

Blast Chillers/Quick Chillers

TBC Series Roll-in /Roll-Thru



Reach-In Blast Chiller



Undercounter Blast Chiller



Traulsen offers a wide range of blast chillers from undercounter to roll-in units. Standard in every blast chiller is a unit that will automatically start the cycle when the product is probed which removes the language barrier of some operators. Additionally, every product can be chilled by temperature, time, or even product which can be programmed specifically for your unique product and chill type. Undercounter and reach-in units have self-contained refrigeration while roll-in and roll-thru units have remote refrigeration.

Prep Tables

Traulsen delivers the cooling system that makes 15-hour performance an everyday reality. Whether your pan is filled to the brim with lettuce or you're reaching for that last slice of cheese at the bottom. Traulsen's Prep Tables will stay consistently fresh and cool. Traulsen's TempAssure® air-channel system circulates a cool blanket of air above and below prep table pans, extending over the food's surface and down the entire length of the rail and into the bottom cabinet.

Centerline™ Prep Tables



Centerline™ by Traulsen is designed to outlast the competition and consistently maintain safe temperatures, providing our customers with reliable performance at a budget friendly price..

PRODUCT TYPES

- ☐ Refrigerators/Freezers
- ☐ Display Refrigerators/Freezers
- ☐ Pass Thrus, Roll Ins, Roll Thrus, Heated available
- ☐ Prep Tables
- ☐ Undercounter Refrigerators/Freezers
- ☐ Equipment Stands
- ☐ Blast Chillers
- ☐ Milk Coolers
- ☐ Special Applications

Compact Sandwich Prep Tables



GOOD

Our compact prep tables are built to deliver oversized performance, giving you 50% more safe product storage space. That's because Traulsen Compact Prep Tables can accommodate 6" - deep pans and still meet NSF 7 standards for performance, holding food safely for up to four hours—a Traulsen exclusive.

TS Full Size Prep Table



BETTER

TS-Series full-size pizza, sandwich, and salad prep tables are built to last. Our special forced-air design wraps your ingredient pans in protective layers of cold air – from above and below – Hold NSF7 nearly 15 hours, ensuring consistent food safety.

Glycol Prep Table



BEST

The Traulsen Glycol Prep Table is designed to excel in the most demanding of kitchen environments. Our engineers tested units under extremely stressful conditions, so you can be rest assured that your food will remain safe. Hold NSF7 24 Hours with Lid off (46% Reduction in Cooling).

Forced Air Milk Coolers



Low-access-height design makes this the easiest milk cooler for students to use and staff to load. Slide down door protects gaskets and top-breathing refrigeration is easier to service and picks up less floor debris



Polymer Shelving

Wire Shelving



METRO's MAX"1" shelving is the industry's most robust all-polymer shelving with the highest shelf weight capacity on the market.



METRO MAX4 all-polymer shelving utilizes a newly designed removable and cleanable shelf mat that provides great durability at a more value price vs competition



METRO MAXQ polymer shelving with metal shelf truses includes easily adjustable shelves with removable and cleanable mats.



METRO Super Erecta Pro combines value based epoxy shelving with the protection of removable and cleanable shelf mats

BEST

BETTER

GOOD

SmartLever.

Drying Rack

Wall Shelving

PrepMate



METRO SmartLever shelving utilizes a unique structure which allows for open fronts and great flexibility of product applications



METRO drying racks feature a moisture collection system to reduce drippage on the floors around the units.



METRO SmartWall systems are available for wet and dry environments and allow for vertical space utilization and customization.



METRO PrepMate provides additional mobile prep space with optimum ergonomics. 6 adjustable heights make the PrepMate easily adaptable for every operator.

High Density Shelving



All new!
METROSEAL
Gray offers a 12 year rust and corrosion warranty with aesthetics in mind.



METROSEAL
Green epoxy shelving offers a 12 year warranty against rust and corrosion.



METROBRITE shelving offers the most economical alternative to all shelving options in Metro's offering while providing Metro's quality and weight loads.



METRO high density top-track shelving is available in all shelving categories and provides for optimum space utilization in long runs or shelving. While not creating more cleaning, like those competitors that are floor mounted.

Carts



Dish Storage & Transport

Miscellaneous Products

Security Cages



Basket Shelving



Note: Actual dimensions may vary from product shown.

Can Storage



Note: Actual dimensions may vary from product shown.

Pan Racks



Work Tables/Stations



Dunnage Racks



Non-Insulated

Insulated



C5 E Series C5 1 Series
an ideal solution for proofing and basic holding needs



C5 3 Series with Insulation
Armour™ Cool-to-touch design provides energy efficiency at a lower initial investment



C5 4 Series with Insulation
Armour™ Plus High performance holding and energy efficiency at a lower initial investment



C5 9, 8 & 6 Series
High performance cabinets with 3 levels of control. Precise moisture, precise temperature, or analog control.

Insulation Type	Insulation Armour	GOOD
Cabinet Material	Aluminum/ Polymer	GOOD

Insulation Type	Non-Insulated	
Cabinet Material	Aluminum	GOOD

Insulation Type	Foamed-in-Place (Insulation Armour Plus)	BEST
Cabinet Material	Stainless Steel/ Polymer	BEST

Insulation Type	Fiberglass	BETTER
Cabinet Material	Stainless Steel or Aluminum	BEST



C5 8 Series Heated holding Cabinets
Simple touch, precise holding for that oven-fresh taste. High performance insulated cabinets team with precise temperature control. Passive humidity, high-density fiberglass insulation and our unique airflow design ensures uniform holding from top to bottom. Resulting in the best possible food.



New updated Precise temperature control



Programmable Timers
Manage first-in-first-out (FIFO) and holding times.



Auto-start Feature
Get your cabinet automatically running daily.



Other Efficiency Features
Help/Training, alarms, HACCP data logging, and more.

Refrigerated Applications

Refrigerated



Shown with adjustable bottom load slides

Metro C5R9-SB C5 R-Series Refrigerated Transport Cabinet
Heavy-duty mobile refrigerators. Built for transport. Engineered to withstand the shock and vibration associated with mobile applications. Stainless steel construction with foamed-in-place polyurethane insulation provides superior rigidity and improved energy efficiency versus common fiberglass construction.

Transport



METRO C5 T Series Transport
cabinets are fully insulated with additional insulation armour, providing additional protection to the harsh road conditions while in transport. Available with optional battery fan to circulate air while in transport, providing more even temperatures.

Banquet



Note: Shown with optional Swing-Up Pull Handle.

METRO offers a wide-range of sizes of heated banquet cabinets with the capability of heating in dual fuel environments, such as electric or sterno. Integrated recipe board and handle along with full perimeter bumper.

Metro2Go Pickup Stations

Prepaid self-service takeout & delivery order staging



METRO2GO pick up stations integrate the newest METRO heated shelf technology in a wide array of configurations. Multiple sizes available along with sliding doors for additional heat retention.

METRO heated shelves are available in several lengths to allow for customization of heated platforms using Metro's standard posts.

GRAB & GO



Mighty Lite Pan Carriers

Store
HOT &
COLD!



The METRO MIGHTY-LITE Mobile Carriers

offer the lightest, most-durable transport solution on the market. They are all designed to hold food at temp for 5 hours and heated units offer an optional removable heated shelf for additional heat retention while stationary.



Mightylite MLD1 Dolly • ML400, • ML300, • ML180XL, and ML180



HOBART**Slicers: Manual & Automatic**

The **Centerline Edge slicer** offers a great deal of features at the fraction of the cost of higher-end/higher-volume Hobart models. The edge is available in both manual as well as semi-automatic.

GOOD



The Hobart "HS" series slicers are available in both manual and semi-automatic.

HS6 & HS7 - Manual & Semi-Auto w/o safety interlocks.

HS8 & HS9 - Manual & Semi-Auto w/5 safety interlocks

BETTER



Hobart's new portion scale slicer ensures max production while maximizing product profitability by incorporating Hobart's weigh-wrap technologies into its industry-leading slicers.

BEST

Berkel

Berkel offers a wide range of economy to mid-tier slicers for all applications. Designed for low to medium duty usage these slicers offer incredible value for a budget conscious operator.



Berkel X13-Plus



Berkel Bread slicer



Vacuum Packing



Berkel New B series



Prosciutto slicer

QUALITY EQUIPMENT, AFFORDABLE PRICE

Kitchen tools can and should be precisely engineered, properly constructed and fairly priced. It's a principle we built our business on. With Berkel you will find simplicity, sturdiness and success at an affordable price.

Food Processor: Continuous Feed & Bowl Style**HOBART**

Hobart continuous-feed table-top food processors are available in a wide-variety of sizes and throughput. All feature dishwasher safe blades as well as an ergonomic angled hopper allowing for ease of processing. Full size hopper and half size hopper heads available depending on product size.



The **Hobart FP400 continuous feed food processor** will process up to 88 pounds of product a minute. Ideal for larger catering or food production facilities.



Hobart's FP41 and FP61 will allow for up to 4 or 6 quarts of liquid processing at a time respectively. Each comes with a patented see-through lid that has an integrated wiper allowing for unmatched safety and productivity



Mixers: Counter Top & Floor Models, All Sizes



Centerline by Hobart 20 quart mixer features a robust gear-driven unit with budget in mind. Perfect for lighter-use applications.



Hobart countertop 12 and 20 quart Legacy mixers offer industry exclusive quick release attachments, swing, out bowl, shift-on-the-fly, and automatic time recall for previous recipes.



Hobart floor mixers come in 60 quart, 80 quart, and 140 quart models and feature all those items in the entire Legacy mixer platform along with a powered bowl lift. No more lifting those heavy bowls.

GOOD

BETTER

BEST

Special Food Prep Products

From salad dryers to meat saws, Hobart offers a solution for nearly every special prep application in your kitchen.



Food Peeler



Food Cutters



Salad Dryers



Grinders



Meat Saw



Mixer/Grinders



Tenderizer

Legacy® HL662 Pizza Mixer



Hobart HL662 mixer is specifically designed for lower speed/higher torque to allow for maximum impact on heavier dough products. Additionally, the attachment hub has optimum speeds for those ingredients pizza operations use most.

Spiral Mixer



The Hobart Spiral mixer is available in 180, 220, and 300 lb. models. Perfect for the pizza operations needing reduced frictional heat that is derived by a planetary mixer on their dough.



Cutter/Mixer



The HCM450 (45quart) cutter/mixer allows for great flexibility in your prep operations. Mix/cut salads as well as use as a more traditional dough mixer.

HOBART**Undercounter - Low Volume**

HIGH TEMP/LOW TEMP

HIGH TEMP/LOW TEMP

HIGH TEMP



Centerline By Hobart

GOOD

Centerline by Hobart undercounter dishmachines are available in both high and low temp and provide a great alternative for those operations with smaller amount of ware to wash and a lower budget in mind.



The Hobart LXe

BETTER

HOBART LXe Undercounter Dishmachines are available in both low temp and high temp models with built in chemical pumps for all units. These units feature the deepest wash tank water, stays clean longer.



The Advansys™ LXeR

BEST

HOBART LXeR units feature steam elimination and energy recovery. Only a cold water line is needed for these high temp units. Patented wash arm clogging sensors and auto deliming come standard as well as a delime pump.

STANDARD FEATURES	advansys	BASE
Model	LXeR	LXeH, LXeC
Steam Elimination	✓	
Energy Recovery	✓	
Auto Delime	✓	
NSF Pot & Pan Rating	✓	
Clogged Wash Arm Sensing	✓	
Auto Clean	✓	
Deluxe Strainer System	✓	✓
17" Door Opening	✓	✓
Sense-A-Temp Booster	✓ (LXeR)	✓ (LXeH)
On Board Chemical Pumps w/ Auto Prime	✓	✓
High Temp Sanitization	LXeR	LXeH
Chemical Sanitization	-	LXeC
Racks per Hour	13 (Heavy) -30 (Light)	32(H) 34 (C)
Water Consumption	.62 Gallons/Rack	.74 Gallons/Rack
ENERGY STAR® Certified	✓	✓



17" Stand

**Door Type - Medium volume**

HIGH TEMP/LOW TEMP

HIGH TEMP

HIGH TEMP

HIGH TEMP



Centerline By Hobart

GOOD

AM16 BASE

BETTER

AM16 ASR



AM16 Advansys

BEST

Hobart has a solution to meet the demands of your operation and budget. For moderate daily use choose the simple, durable design of the Centerline dishmachines. For higher volume, Hobart's AM16 Base model delivers a heavy-duty, high-performance machine. Experience the next level of performance with the Hobart AM16 Advansys™ model.

Advansys technologies include drain water energy recovery (DWER) and automatic soil removal (ASR) which combine to offer industry leading water and energy savings every single wash.

Features & Benefits	Centerline	AM16 Base	AM16 ASR	AM16 Advansys
Performance Rating	.73 (CDH) .66 (CDL)	Better	Best	Best
Water Consumption	0.8	0.67	0.67	0.67
Racks Per Hour	51	40-60	52	36 (Tall) or 40
Drain Water Energy Recovery (DWER)				✓
Automatic Soil Removal (ASR)			✓	✓
Ventless (with Door Lock Standard)		Optional		✓
Tall Height Option		✓	✓	✓
Smart Touchscreen Controls		✓	✓	✓
WiFi Connectivity & Smart Connect App		✓	✓	✓
208-240/60/3 (Field Convertible to 1 Phase)	(CDH)	✓	✓	✓
Pumped Drain / Pumped Rinse	✓	✓	✓	✓
Sense-A-Temp™ Integrated Booster	✓	✓	✓	✓
Wash Arms	Tri-Wash/Rinse Arms (CDH)	X - Shaped	X - Shaped	X - Shaped
Display	Digital	Smart Touchscreen	Smart Touchscreen	Smart Touchscreen

Technology Innovations to save your operation time & money

Conveyor Type - Medium to High volume



CLeN Advansys™
Electric or Gas Available



CUT WATER CONSUMPTION BY 90%

Drain Water Energy Recovery reduces cold water needed for tempering by 90% and preheats incoming water for rinse, saving up to 20% on energy costs.



REDUCE WASH WATER CHANGES UP TO 50%

Automatic Soil Removal (ASR) removes up to 80% of food soil before it reaches the pre-wash tank.



USE 30% LESS ENERGY**

Ventless Energy Recovery™ eliminates the need for direct venting while reducing energy use.

ACCESSORIES

- Direct drive unloader (not available with the Ventless models)
- Side loader (not available with the Ventless models)
- Blower-dryer (not available with the Ventless models)
- Drain water tempering kit (DWT) for Base and Ventless models (standard on Advansys and Energy Recovery models)



Ventless option



DWT



ASR

Hobart conveyor dishmachines provide the most advanced warewash technology on the market. Standard features include intelligent delime notification, pot & pan mode with NSF rating, low temp alerts, dirty water indicators and more. Base units are available with and without integral booster heaters and advanced units come standard with built-in boosters.

Advansys models boast features such as soil removal and energy recovery.

Door Type - Pot/Pan Washer



Electric ONLY



PW20eR

HOBART PW10 and PW20 Prep /Utensil Washers

offer incredible warewashing in small footprints. Holding 10 or 20 sheet pans respectively. These units feature a 2, 4 and 6 minute wash cycle.

Advansys units feature Energy Recovery and are ventless, not requiring a condensate hood with a pumped drain.

Hobart Turbowash

agitating sink allows for soil to be loosened without additional hand scrubbing. Options included heated sink and built-in chemical pumps, available in nearly any configuration.



HOBART**Flight Type -
High Volume**

Hobart's offering of Flight-Type dishmachines is second to none. 3 different platforms offer a solution to all your high-speed warewashing needs. Call an HRI Rep for a free on-site inspection.

Exclusive Features Include:

- 58 gallons/hr
- Blower Dryer
- Auto Clean
- Auto Delime
- Automatic Soil Removal
- Energy Recovery
- Ventless (No hood required)



Ask your
HRI rep
about Energy
Rebates*

**Insulated
Cabinet-Style Doors**
provide easy access
for cleaning wash
arms, conveyor,
and drains.

**Capless Wash Arms
with Anti-Clogging
Nozzles**
ensure optimal,
consistent performance.

**Recirculating
Pre-wash Section**
removes food
soil missed in
prescrapping
before entering
the wash tank,
keeps wash water
cleaner longer.

**Auto Clean &
Auto Delime**
automate common
cleaning tasks,
saving up to 30
minutes per day
so staff can focus
on other tasks.

**Lowest
Amp Load**
reduces wiring
and circuit breaker
costs, simplifies
replacing older
dish machines.

**Digital Controls with
Troubleshooting
& Diagnostics**
are easy to use,
easy to monitor,
and help prevent
downtime while
maximizing uptime.



**30" Wide
Variable-Speed
Conveyor**
adjusts from 4 FPM
up to 8.5 FPM to
accommodate
various soil levels
and ware types.

The Hobart
FT1000i
is designed to
deliver the
high-volume in-
dustrial cleaning
performance
you need.
From totes and
containers to
large trays, the
FT1000i can do
it all, and more.

**Conveyors/
Accumulators****Tray Return/Soiled Ware Handling****Accumulators****Conveyors**

Get the right solutions for your dishroom

STANDARD FEATURES	advansys™	EGR	BASE
Rinse Rate (Gallons/Hour)	58	58	58
Dishes Per Hour		10,610-14,310	
Blower Dryer	●	Optional	
Auto Clean	●	●	
Auto Delime	●	●	
Automatic Soil Removal (ASR)	●	●	
Energy Recovery	●	●	
Ventless	●		
Cost of Ownership Savings	\$4,923*	\$4,710*	\$3,110*

Free Startup from Hobart Service included with all FT1000e models.

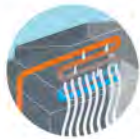
* Projected annual savings from comparison of FT1000e vs. previous FT1000 model type running 10 hours a day, 365 days with electric heat.

OPTIONS AND ACCESSORIES

- ASR (Auto Soil Removal Tank)
- EGR (Energy Recovery)
- Ventless Exhaust
- 6" higher than standard chamber
- Multiple conveyor choices
- Circuit breakers and single point connection
- Security and Casino packages
- Flanged feet
- Insulated split, vertical slide-up doors
- Water hammer arrestor/PRV
- Drain water tempering kit

advansys™

Save your operation time & money



CUT ENERGY CONSUMPTION UP TO 20%
Energy Recovery System reduces energy use by capturing escaping heat and steam from the exhaust air.



REDUCE WASH WATER CHANGES UP TO 50%
Automatic Soil Removal (ASR) removes up to 80% of food soil before it reaches the pre-wash tank.



SAVE UP TO \$1,405 ON OPERATING COSTS
Ventless Energy Recovery™ results in lower energy use and eliminates the need for a vent hood.

LOWEST POWER CONSUMPTION
 Hubart's design advancements lower energy costs up to \$6,700 with the lowest amp load.

REDUCE INSTALLATION COSTS
\$3,000
 LOWEST AMP LOAD
\$6,700*
 COST SAVINGS
 VERSUS COMPETITIVE MODELS

15%+ REDUCTION IN POWER CONSUMPTION
 CALL FOR A **FREE TCO AUDIT**

*Projectors annual energy cost savings from FT1000e Advansys vs. competitive equipment, assuming 10 hrs./day, 365 days.

Custom Fabrication

Dish Tables/Specialty

Tight TurnConveyors



Custom Dish Tables



Custom Soiled Tables/ 3-compartment Sinks



Clean Roller Tables



Customized Stainless Partitions





Food Waste Disposers



InSinkErator is the worlds' largest supplier of disposers and these disposers are available in 1 hp all the way up to 10 hp. Control systems such as the Aqua Saver controller will help save you water and dollars by reducing the amount of water needed remove waste.

Waste Collectors



InSinkErator offers 3 versions of waste collectors:

- Standard Size, Pot/Pan Size allows for ease of scrapping larger sheet pans, and steam table pans and Trough Version

If your municipality does not allow disposers ask your HRI rep how a collector may solve your waste management needs.

Hot Water Dispensors

Instant Warm Handwash



The way **InSinkErator® instant hot water system** works is really quite simple. First, the system taps into the kitchen sink's cold water supply, which is connected to the hot water tank. The tank mounts under the sink and keeps 2/3 gallons of water at near-boiling temperatures at all times.

The InSinkErator Instant Warm Handwash System provides commercial kitchens with a sanitary, touchless handwashing solution that promotes hygiene by providing instant warm water in locations where employees need to wash their hands consistently and effectively.



Non-sewer based Grind2Energy is more than an alternative to landfills and traditional compost programs. The system actually recycles food scraps into clean water and renewable energy – in the form of electricity, heat or compressed natural gas. Grind2Energy enables you to dispose of all types of inedible food waste – including fats, oils and grease – faster, cleaner and easier

Pulper Systems

HOBART



Hobart's engineered pulping systems will fit any high-volume operation with the desire to drastically reduce waste output



insinkerator WasteXpress Food Waste Reduction Systems

Ventilation Hoods



EL



EL Hoods offer a super capture lip on the front of the hood to increase capture and containment and are built for light-duty cooklines.

ELx



The ELX Hood utilizes the thermal plume that naturally rises from the cooking process and channels it while greatly reducing the cfm's needed and thus enhancing operational savings and installation costs.

ELxc



The ELCX Platform adds the enhanced feature of clean-in-place to the ELX hood systems, which will automatically clean the hood while reducing labor and increasing employee retention by eliminating the messy job of cleaning a hood system.

AirVantage



Gaylord AirVantage system uses temp detectors in the hood canopies to detect heat to turn on and control hood systems with demand control ventilation. Larger savings on energy and reduced greenhouse gas emissions.

Smoke & Odor Control



ClearAir™ PCU ESP Electrostatic Precipitation

Gaylord offers a wide variety of pollution control and grease extraction systems that will reduce smoke pollution with options of water wash and wash-in place technology. All are customized to each unique application.



ClearAir™ PCU TPF Triple Pass Filter Series

Utility Distribution System



All Gaylord Utility Distribution Systems are custom-engineered to meet your every design and budget.

Our design standard includes an extra 25% capacity for electrical and plumbing services to assure space, function, service line compatibility and expandability for your changing equipment line-ups.



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



Outstanding Value

Superior design, efficient manufacturing process, skilled craftsmanship, advanced features and customer support.... they all add up to the best walk-in value you can find!



Walk-in Coolers and Freezers
American Panel uses a "Cam-Lock" joining mechanism to simplify installation and ensure long-lasting, durable construction



Exceptional Appearance

Top quality commercial hardware, premium grade metal finishes and attention to manufacturing detail contribute to the overall appearance of the finished product



Wine Coolers? YES!

At American Panel we strive to create products that meet our customers needs.

IC & IC+ Walk-in Controller/Monitors

At American Panel we are constantly striving to push the envelope when it comes to offering the latest technologies. Our latest introductions are the Intelligent Controller (IC) and the more advanced Intelligent Controller Plus (IC+). Form and function are combined like never before to give you unparalleled features and energy savings.



7" Touch Screen Controller



Reliable Performance

Knowing you have properly chilled your hot food thru the danger zone and are in full compliance with the FoodSafe practices of HACCP. At HURRiCHILL it is not sufficient to meet just the minimums, so all our appliances will chill a batch load from 160 to 38 in 90 minutes or less.

Modular Blast Chillers

American Panel offers a broad line up of Unibody and Modular Blast chillers, from counter top units to multi rack roll in units capable of chilling up to 450 lbs in 90 minutes or less. The HurriChill line of blast chillers can be used to build customer satisfaction, increase profitability and preserve flavor over time.



The benefits of the HurriChill blast chillers include: **-Peace of Mind -Food Quality -Time and Labor Savings -Decreased Shrinkage -Meet Unexpected Demand -Improved Shelf Life -Expanded Menu Choices -Less Waste**

Custom Designed Air Cooled and Water Cooled Indoor-Pak; Pre-charged Air Cooled and Water-Cooled Condensing Units; Evaporator Coils for under-counter fixtures, walk-in boxes and freezers; and Beer Chiller Systems

COOLTEC
REFRIGERATION CORP.

Refrig-O-Pak Multi Compressor



REFRIG-O-PAK refrigeration systems utilize safe CFC's for food service applications, cost less to buy and to install, yet can save up to 20% per month on energy usage. Cooltec offers eight standard models with as little as two compressors up to twenty compressors for all cooling applications, with thousands of units in operation worldwide.

Water-Cooled Indoor-Pak



CoolTec's Water Cooled Refrigeration systems are legendary for their ease of installation and convenient service access. They provide excellent value in a reliable energy efficient package. The systems are engineered to unique needs, and have lower cost of ownership and higher return on investment.

Parallel Pak Air Cooled



The Parallel-Pak is an economically driven R-448A refrigeration system which combines digital scroll compressors with traditional scroll compressors as back-up. By eliminating the use of multiple compressors, and employing digital compressors, the energy usage is precisely matched to the refrigeration load requirement.

Parallel Pak Water Cooled



The Parallel-Pak is an Energy Efficient refrigeration system designed and engineered with digital scroll compressors, water-cooled condensers, and indoor environments. This system is ideal to earn points towards LEED Certification.

Glycol Chiller Systems



The Cooltec Fluid-Pak System is a high efficiency secondary loop refrigeration system. Unlike standard refrigeration systems where liquid refrigerant is piped directly to each refrigeration fixture, the Cooltec system uses a secondary refrigerant to chill the refrigeration fixtures.

Beer Chiller systems



The Glycol Beer Cooling System is a closed loop recirculation chiller system that delivers 28-Degree Glycol at any ambient temperature. As this system uses mechanical refrigeration, a constant fluid rate, pressure and temperature are maintained regardless of ambient temperature.



Foodservice is a rugged business. Our equipment is built to endure so it is always performing at maximum capacity. Every product meets rigid performance standards to give you peace of mind. Hatco is dedicated to exceptional customer service and quality engineered equipment offering maximum performance.



Cooking Equipment



Commercial Induction Cooktops (Drop-In)

Cooking Equipment



Commercial Induction Cooktops (Portable)

Cooking Equipment



Commercial Toasters

Cooking Equipment



Grills, Griddles & Panini Presses

Cooking Equipment



Rethermalizers / Bain Marie Heaters

Cooking Equipment



Salamander Broilers / Cheese Melters (Countertop)

Cooking Equipment



Waffle, Crepe & Specialty Cooking Equipment

Food Holding & Serving Equipment



Buffet Warmers (Drop-In)

Food Holding & Serving Equipment



Buffet Warmers (Portable)

Food Holding & Serving Equipment



Carving Stations

Food Holding & Serving Equipment



Cold Wells

Food Holding & Serving Equipment



Commercial Induction Warmers (Drop-In & Portable)



Offering cost-effective solutions that help you save time and money. **Cooking**

Hatco Corporation offers cost-effective solutions that meet the industry needs for versatility, productivity, profitability and service. Hatco quality equipment - Nothing less than the best

Food Holding & Serving Equipment



Food Display Cases
& Merchandisers

Food Holding & Serving Equipment



Food Warmers & Soup Wells
(Countertop)

Food Holding & Serving Equipment



Frost Tops

Food Holding & Serving Equipment



Hot Wells & Soup Wells
(Drop-In)

Food Holding & Serving Equipment



Holding Cabinets
& Proofer

Food Holding & Serving Equipment



Order Pick-Up
Stations
/ Food Lockers

Food Holding & Serving Equipment



Warming Drawers
(Portable)

Food Holding & Serving Equipment



Warming Drawers
(Built-In)

Sneeze Guard Equipment



Flav-R-Shield™ Full-Service
Pass-Over Sneeze Guard

Sneeze Guard Equipment



Flav-R-Shield™ Double-Sided
Self-Service Sneeze Guard

Sneeze Guard Equipment



Flav-R-Shield™ Full-Service
Pass-Over Sneeze Guard

Sneeze Guard Equipment



Flav-R-Shield™
Portable Curved
Acrylic Adjustable
Sneeze Guard

Water Heating Equipment



Powermite® Gas Booster
Water Heater

Water Heating Equipment



Third Compartment Hydro-
Heater Sanitizing Sink Heater

Water Heating Equipment



Atmospheric Hot Water
Dispenser

Visit the Hatco Corporation Video Channel to learn more about Hatco Equipment Solutions



Concessions



Hotels



Non-Commercial



Quick Service
Restaurants



Why Multiteria is Best

Lead By Design

Reliability is just the beginning of what Multiteria offers. At Multiteria, we work with operators to create product designs that make serving equipment more inviting, more flexible, and able to solve real world issue. Today's operations have less workers and require smart features to keep up with demand and keep operators and customers safer. We call these smart features: "illities".

SERVICEABILITY CHANGEABILITY

exterior

- Easily removable and replaceable front and end panels make refurbishing, a design change or service access easy and affordable



CLEANABILITY

- Removable under shelf for easy cleaning and sanitation of floor below
- Removable kick plates



DURABILITY

100% STAINLESS

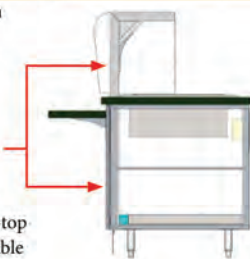
tubular construction

- Extremely strong, durable, and sanitary—especially important when counters need to be portable
- Food shield post extends to base of frame
- Extended posts support tray slides
- Lifetime warranty on core and shell



CONVERTIBILITY

- Food guard converts from operator service to self service- no set screws or knobs
- Tubular food guard is very robust
- Extends to bottom of the entire frame. NO counter-top fasteners or screws. Available in stainless steel or black.



PORTABILITY FLEXIBILITY

TIGHT LINK LOCKING SYSTEM

- Channel locks two or more units together
- Units can be configured or moved to another location



Solutions for all Dining Environments focused on but not limited to Higher-Ed, Healthcare, B&I, K-12, C-Stores

Meritage™
MODULAR, PORTABLE, PRACTICAL, BEST IN CLASS



M-POWER™
MODULAR, MOBILE, PRACTICAL, BEST IN CLASS

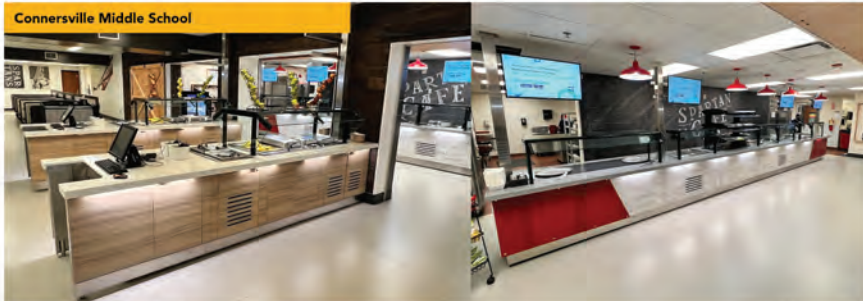


SPECIALTY RETAIL™
GASIS, KIOSKS, POP-UP MARKETS, FAST CASUAL

Food kiosks, mobile carts, and mobile food serving lines that feature fast and nutritional hot and cold meals like soup and salad, veggie pizza, sandwiches, pasta salad, along with healthy snacks and drinks can meet the demands of a student population that not only has picky eating tastes, but are more prone to eat healthy foods that are served in a way that is similar to fast food venues.

More examples of regional & local collaborative solutions

Connersville Middle School



Elkhart High School



Warren Central High School



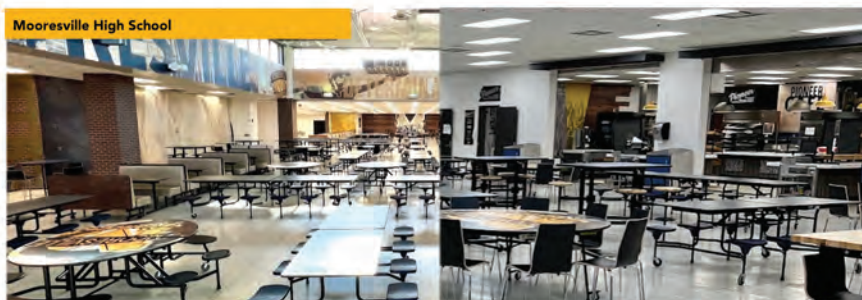
South Jersey Gas - World Headquarters



McCutcheon High School



Mooresville High School



Godiva Cafe (King of Prussia, PA)



Stoney Brook School



Wainwright Middle School



North Carolina State University



Fort Walton Beach Medical Center



State Farm Corporate Headquarters



PH Design Graphics / Signage and Décor

Turn your vision into reality. PH Design offers turn-key design, manufacturing, and installation services for dining and social spaces which include the following:

- Pre-design consultation
- Full design layout with furnishings and finishes
- Custom art and graphics
- Custom designed logos
- Collaborate with your design team



Innovative design and furnishing solutions to K-12, higher education, and commercial markets.

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Check out these Examples:

Connersville Middle School



Elkhart High School



Mooresville High School



Mooresville High School



Elkhart Career Center



Elkhart Career Center



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Cafeteria Tables



Bench Table (18F)

Folding Cafeteria Table (23M/MT)

Folding Table (22M/MT)

Shaped Table (59T)

Bench Table (59TV)

Stool Table (59TV)

Stool Table (50T)

PHPip Folding Table

Wall Pocket Tables

Centra

Multi Purpose Tables



Aero GO Table

Aero Table T-base

Aero Table X-base

Re-Load Table

Re-Load Train Table

Alloy Table

Story Table

Sync Pedestal Table

Chairs



Kurpie

Method Chair

Kendo

Jackson

Filo

Encore Metal Series Chair

Tiki Chairs

Booths and Benches



Hive

Hive Lounge

Daisy

Getzen Benches

Chariot Booths

Convertible Bench / Table 34M

Buddy Bench

Outdoor furniture



Getzen Benches

Tiki Table

Getzen Coated Metal

Getzen Concrete

Covey

Centra

Tiki Chairs

Getzen Picnic Table

Getzen Concrete Benches

Getzen Concrete Outdoor Tables

Waste & Recycling



Getzen Concrete Waste Receptacles

Getzen Waste Receptacles

Umbrellas

Waste / Recycling Receptacles

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Structural Concepts®

Products that work harder, beautifully.

We are passionate about every design and manufacturing detail and have set the standard for each during our company's journey from store fixture and bakery-focused displays to top-performing merchandiser manufacturer. It is our mission to design cases so simply beautiful that they go unnoticed making the product inside the focal point.

Key Features

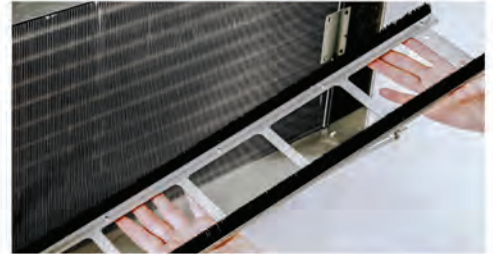
ENERGYWISE

Ease of Maintenance
Energy Efficient



CLEAN SWEEP

Automatic Coil
Cleaning



Key Design Focus – Higher Ambient Temps

The Oasis Collection Includes:

- Refrigerated
- Non-Refrigerated
- Heated
- Convertible
- Service
- Self-Service
- Combination
- Island/End Cap
- Counter
- Grab & Go
- Foodservice
- Clears 36" Doorway
- Requires > 36" Doorway



Key Design Focus – Minimalist Design for Enhanced Food Focus

The Oasis Collection Includes:

- Refrigerated
- Non-Refrigerated
- Heated
- Convertible
- Service
- Self-Service
- Combination
- Island/End Cap
- Counter
- Deli
- Bakery
- Foodservice
- Clears 36" Doorway



Key Design Focus – Angular case fit for most all applications

The Fusion Collection Includes:

- Refrigerated
- Non-Refrigerated
- Heated
- Service
- Self-Service
- Combination
- Deli
- Bakery
- Foodservice
- Requires > 36" Doorway



Key Design Focus – Creating increased revenue in small retail spaces

The Blend Collection Includes:

- Refrigerated
- Non-Refrigerated
- Heated
- Island
- Grab & Go
- Clears 36" Doorway



Performance is paramount.

The technology and design leveraged, like frameless, UV-bonded glass, provide the ultimate visual display experience while providing superior refrigeration and heating performance. Our merchandisers have not only been designed to better display and sell more products but are built to last longer, save energy, and minimize operating costs.

OVER SIZED CONDENSER COIL

Increase System Life-Span w/Less Wear and Tear



SMART MICROPROCESSOR

Auto Adjustment of Defrost cycle to eliminate ice-buildup creating consistent temp maintenance.



Key Design Focus — Flexibility of lineup for wide-variety of products in both service only and self-service models

The Harmony Collection Includes:

- Refrigerated
- Convertible
- Service
- Self-Service
- Combination
- Deli
- Bakery
- Foodservice
- Clears 36" Doorway



Key Design Focus — Creating a restaurant-style experience within a grocery store or c-store

The Grocerant Collection Includes:

- Refrigerated
- Service
- Self-Service
- Food Bar
- Requires > 36" Doorway



Key Design Focus — Non-refrigerated self-service merchandiser for bakery items

The Addenda Collection Includes:

- Non-Refrigerated
- Self-Service
- Bakery
- Requires > 36" Doorway



Key Design Focus — Non-refrigerated self-service merchandiser for bakery items

The Oasis Collection Includes:

- Non-Refrigerated
- Service
- Self-Service
- Combination
- Bakery
- Foodservice
- Clears 36" Doorway





Manufacturer of unique foodservice solutions for over 70 years with product applications for every market segment.

All options are Modifiable and Customizable to your Unique Needs



Curbside & Carry Out

RESTAURANTS



SuzyQ Cart System

LONG-TERM CARE



Tray Delivery Carts

HOSPITALS



Safe-Serv Hands-Free Condiment Station, Double Pump

SCHOOLS



Action Stations

Beverage Carts, Mobile Dining Stations, Bussing Stations, Coffee Carts,, Cooking Stations, Portable bars, Server stations & SuzyQ Mobile Meal Delivery Stations



Mobile Merchandising

Action/Cooking Stations, Dining Stations, Cashier Stands, Ice Carts, Mobile Serving Kiosks, Condiment Stations, & Mobile Hand Washing Stations



Meal Delivery

Curbside/Carry Out Delivery, Drying Racks, Hospital Room Service, Delivery/Pick Up Carts, Steam Tables, Tray Delivery Carts, & Tray Starter Stations.



Hydration & Nutrition

Full & Self-Service mobile hydration stations.

Storage & Handling

Dishcarts, cup dispensers, dish dollies, bussing carts



Dispensing

Cup & Glass Rack Dispensers, Drop-in Dispensers, Mobile Heated Dish Dispensers, Pellet Dispensers, Sanitation Stations, & Tray Dispensers.



Storage & Transport

Dish carts, Drying Racks, Housekeeping Carts, Queen Mary Carts, Hotel Pan Racks, Sheet Pan Racks, Soiled Dish Breakdown Carts, Transport/Delivery Cabinets Polycarbonate Box Racks, Tray/Silverware Racks, & Waste/Recycling Stations.



Kitchen Work Support

Bowl stands, can storage, Glass Rack Dollies, Machine Stands, Platform Trucks, Mise En Place Station, Powered Platform Truck, Sheet Pan Dollies, Tray Starter Stations, & Worktables.



Utility Carts

Bussing carts, 3-Sided Enclosed Carts, Deep Well Carts, Front-of-house Carts, Guard Rail Carts, Multi-Shelf Carts, Open-style carts, & Plastic carts.

Alluserv™ Elevating Meal Service Experiences

Alluserv is a manufacturer of healthcare food service equipment for the state-of-the-art meal delivery in healthcare market segments, and we are aligned with prominent manufacturing partners to provide quality products for retail and catering aspects. Alluserv is a manufacturer that has the expertise, capabilities and resources to serve the healthcare community



Conveyors



Dispensers



Dollies



Drying Racks



Food Counters



Meal Prep



Powered Assistance



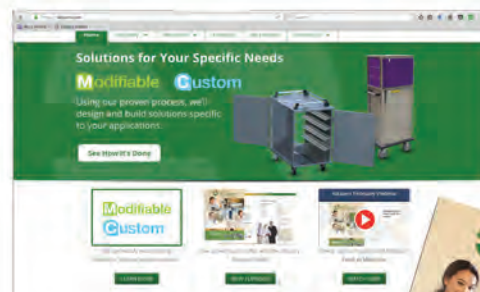
Refrigeration



Starter Stations



Tray Delivery Carts



**For more information,
check out our website@
www.alluserv.com
and download a copy
of our brochure**





Parilla Floor Unit with Flame Feature



The CHAR Parilla Broiler is gas or solid fueled and available in four sizes: 36", 48", 60" and 72". Units are constructed entirely of 304 Stainless Steel and a ceramic insulated exterior for performance and longevity. They feature independent full adjustable grates.

Primrose Grill Model: CP-PRM



Ceramic Lined Exterior panels and refractory brick lined burn pit provide enhanced cooking performance. Optional Rotisserie attachments and three interchangeable grill racks provide versatility in grill methods and needs.

Round Rotating Broiler Flame Model:

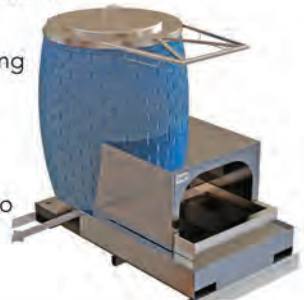
The CHAR Round Broiler uses gas fuel and has an attention grabbing central feature flame. Available in 36" 48" and 60" diameters.



Barrel Roasting Oven Model: CP-BRO

The CHAR Barrel Roasting Oven is a solid fuel, cast ceramic oven that insulates the exterior from extreme temperatures while maintaining an ideal internal cooking temperature.

The unit allows access for hanging or grilling food items and the outside can be finished in stucco or a sign finish.



Paella Grill Model

The CHAR Paella Grill enables versatile direct and radiant heat in a solid fuel grilling station. It is available in 48", 72", 96" and 120" round sizes and can serve as a single grill or multi-station grill.



Refrigeration

Other Models & Accessories

Drop In Freezer Pan



Meat Aging Display Case



Wine Display Case



HRI Culinary Solutions Centers.



The HRI Culinary Solutions Centers feature fully functioning professional kitchens equipped with the latest in food prep, cooking, holding and serving equipment. The centers are open to foodservice professionals to see new product demonstrations, develop new menu items, and consult with HRI on more efficient kitchen designs. "These centers are a collaborative blend of art and science that will inspire customers to create innovative solutions, from higher quality menu items to increased productivity and efficiency," says Mitch Reilly, President of HRI, Inc. "We designed the space to be a complete hands-on, sensory exploration that allows foodservice professionals to experience what's new and what's possible in the industry."

The centers also offer workshops on new equipment, technology and trends at the centers; event and meeting space is also available at both locations for special culinary events during regular hours and after hours.

Experience HRI CULINARY SOLUTIONS CENTERS first-hand, Contact us to schedule an appointment.

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HRI, Inc. is the leading equipment manufacturers' representative to the foodservice industry in the Michigan, Indiana and northwestern Ohio markets. Every segment of the foodservice industry has its unique set of requirements, opportunities, challenges and trends. Because HRI has been serving foodservice dealers, specifiers and end-users for over 30 years, we know what works best in our key markets: Schools (K-12), Universities/Colleges, Hospitals/Healthcare, Corrections, Restaurants (fast-casual to fine dining), Hospitality, Entertainment and more.



The region's leading manufacturer's representative to the foodservice industry.

We know your market. Every segment of the foodservice industry has its unique set of requirements, opportunities, challenges and trends. Because HRI has been serving foodservice dealers, specifiers and end users for 30 years, we know what works best in our key markets: Independent restaurants, chains, hospitality, schools, colleges/universities, healthcare, corrections, casinos, stadiums and more.

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