

## World Leader

Electrolux is a creator of professional kitchens and laundries. Electrolux is the only company in the world able to provide complete, high performing professional kitchens under one brand. Reinvesting the highest percentage of income back into R&D yearly, ensures innovative products make it to market. Innovative products meet the needs of the most demanding customers. High efficiency and green features guarantee solutions to increase productivity and lower operating costs. Being global means access to a global network of sales agents, service agents and consultant support. Additional focus is on providing individual products primarily to restaurant chains, increasing the proportion of replacement products and growing faster in the emerging markets of Asia and Latin America. Approximately 80% of global sales is under the Electrolux brand. Products for professional kitchens are also sold under the Zanussi, Dito Sama and Molteni brands globally.



## Food Service Equipment

Our mission is to deliver innovative products to the North American market that will solve customer needs. Our product mix fits the needs of market segments such as K-12 schools, colleges & universities, hotels & resorts, healthcare, B&I, supermarkets, restaurants and chain accounts. The air-o-system of matching blast chiller with combi oven guarantees customers with highest productivity, maximum utilization of resources and a food safe process of cooking & chilling. Our product offering of under counter, hood type and rack type dishwashers guarantee energy-efficiency, speed and simplicity. Electrolux branded restaurant range series like EM and S90 offer high end solutions for every kind of restaurateur. Technologies such as induction, high efficiency burners, energy saving charbroilers and griddles and refrigerated bases add value to complex kitchen environments. High productivity products such as the one-of-a-kind Pressurized Braising Pans and Cook-Chill Kettles offer quick and mass production solutions within small platforms to some of the most demanding kitchens. Food preparation is an easy process by utilizing the Electrolux range of food processors, vegetable cutters, vegetable dryers, bermixers, panini presses, carrot peelers and potato slicers. Our extensive network of manufacturers sales agents and service agents across North America allows us to service our professional customers needs on-demand.

## Laundry Equipment

Electrolux is a leading manufacturer of energy and water-efficient laundry products, including washing machines, tumble-dryers, washer-dryers and ironing equipment. Professional laundry equipment is sold to laundry specialists such as those serving hospitals and hotels, dry-cleaners and laundromats. Electrolux Lagoon™ is a washing, drying and ironing system that utilizes only biologically degradable detergents and water. It provides a gentle, ecological wash even for materials that normally require dry-cleaning, such as wool and leather. Lagoon is a Woolmark certified product. Electrolux sells front-loaded washing machines that utilize a technology, Automated Weighting System (AWS), to weigh the laundry and then adjust the amount of water, energy and detergent to the weight of the load. The Electrolux tumble-dryer, the Heat Pump Dryer, consumes approximately 70% less energy than a tumble dryer with a conventional heating system for drying laundry. In the US, approximately half of the Group's laundry equipment is sold under the Wascomat brand, via a distributor.





## Table of Contents

### Electrolux Integrated Cooking Solutions

Boilerless Combi Ovens (air-o-convect) .....	5
Combi Ovens (air-o-steam TOUCHLINE) .....	11
Cook & Chill Systems (air-o-system) .....	24
Blast Chillers/Freezers (air-o-chill) .....	29
Grids and Special Tools for Combi Ovens & Blast Chillers/Freezers .....	36
Kettles and Pans .....	38
Pasta Cooking Solutions .....	54
Modular Cooking Range Line (S90).....	59
Modular Cooking Range Line (EM Series) .....	88

### Electrolux Warewashing

Undercounter Dishwashers .....	99
Hood Type Dishwashers.....	100
Pot and Pan Washers.....	101

### Electrolux Dynamic Prep

Food Processors/Cutters.....	104
Vegetable Washers and Dryers.....	124
Handheld Mixers.....	127
Manual Peelers/Slicers .....	130
Panini Grills .....	131
Mini Combi .....	134

<b>How To Place An Order</b> .....	135
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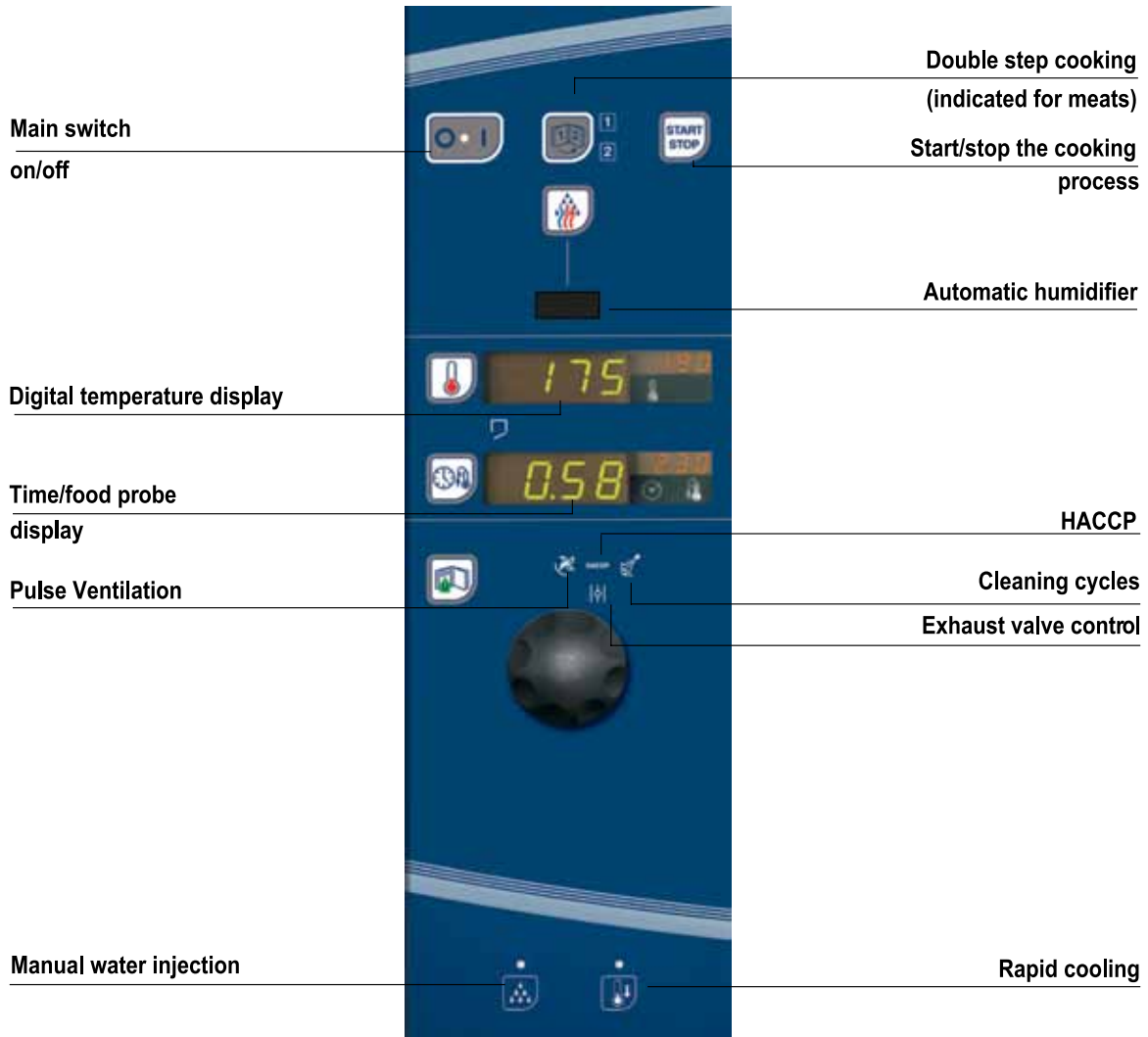
<b>Warranty and Platinum Service Policy</b> .....	141
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<b>Electrolux Service Partners</b> .....	142
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<b>Electrolux Sales Representatives</b> .....	152
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# air-o-convect: the simple & clear control panel



**boilerless combi ovens**

# air-o-convect:

## the simple & clear control panel



**Automatic humidifier**

11 settings from braising to par-steaming



**Digital temperature display**

The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort



**Time/food probe display**

The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort



**Pulse Ventilation**

Pulse ventilation recommended for baking, slow roasting and keeping food warm



**HACCP**

HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)



**Cleaning**

Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle



**Exhaust valve control**

Keep it open for extra-crispy results



**Central dial**

Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature



**Manual water injection**

Increases the moisture instantly according to your judgment





**Rapid cooling**

To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one



**air-o-convect**

**6 FULL-SIZE SHEET PANS - 62**

	code	list price
air-o-convect 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 208/ 3/ 60 w x d x h: 47 9/16" x 41 15/16" x 31 13/16" Ship weight: 406 lbs	269281 AOS062ECM2	\$17,526
air-o-convect 62, gas, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 0.90 kW 78407 btu 120/ 1/ 60 w x d x h: 47 9/16" x 41 15/16" x 31 13/16" Ship weight: 428 lbs	269751 AOS062GCP2	\$19,638
<b>Included Accessories</b>		
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	922076 -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102		922198 \$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102		922234 \$3,867
Additional rack guides for air-o-convect 62 and 102 bases		922041 \$558
4 adjustable feet for air-o-convect 62 and 102		922059 \$157
Wheel kit for base for air-o-convect 61, 62, 101 and 102		922003 \$508
Fat filter for air-o-convect 61 and 62		922177 \$254
Stacking execution: 62 on top of 62 or 102 Electric		922267 \$2,405
Stacking execution: 62 on top of 62 or 102 Gas		922268 \$2,405
Heat Shield for 62		922271 \$785



**boilerless combi ovens**

	<b>code</b>	<b>list price</b>
Heat Shield for 62 on top of 62 stacking execution	<b>922272</b>	<b>\$1,045</b>
Heat Shield for 62 on top of 102 stacking execution	<b>922273</b>	<b>\$1,045</b>
Side external spray unit	<b>922171</b>	<b>\$314</b>
Air filter for 102 control panels	<b>922247</b>	<b>\$213</b>
External conn. kit for detergent and rinse aid	<b>922169</b>	<b>\$228</b>
<b>Handling Accessories</b>		
6 rack cassette for air-o-system 62 (standard pitch)	<b>922269</b>	<b>\$1,203</b>
Trolley for rack cassette for air-o-system 62	<b>922270</b>	<b>\$1,045</b>
Wheels kit for rack cassette	<b>922073</b>	<b>\$262</b>
Trolley for rack cassette for air-o-system 102	<b>922042</b>	<b>\$2,614</b>
Roll-in rack support for air-o-system 102	<b>922047</b>	<b>\$889</b>



**air-o-convect**

**10 FULL-SIZE SHEET PANS - 102**

	code	list price
air-o-convect 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 208/ 3/ 60 w x d x h: 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 476 lbs	269283 AOS102ECM2	\$23,060
air-o-convect 102, gas, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 1.00 kW 105679 btu 120/ 1/ 60 w x d x h: 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 511 lbs	269753 AOS102GCP2	\$26,226
<b>Included Accessories</b>		
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	922076      -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102		922198      \$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102		922234      \$3,867
Additional rack guides for air-o-convect 62 and 102 bases		922041      \$558
4 adjustable feet for air-o-convect 62 and 102		922059      \$157
Wheel kit for base for air-o-convect 61, 62, 101 and 102		922003      \$508
Fat filter for air-o-convect 101 and 102		922178      \$366
Stacking execution: 62 on top of 62 or 102 Electric		922267      \$2,405
Stacking execution: 62 on top of 62 or 102 Gas		922268      \$2,405
Heat shield for 102		922252      \$941

**boilerless combi ovens**

	<b>code</b>	<b>list price</b>
Heat Shield for 62 on top of 102 stacking execution	<b>922273</b>	<b>\$1,045</b>
Side external spray unit	<b>922171</b>	<b>\$314</b>
Air filter for 102 control panels	<b>922247</b>	<b>\$213</b>
External conn. kit for detergent and rinse aid	<b>922169</b>	<b>\$228</b>
<b>Handling Accessories</b>		
10 rack cassette for air-o-system 102 (standard pitch)	<b>922043</b>	<b>\$1,359</b>
8 rack cassette for air-o-system 102 (increased pitch)	<b>922045</b>	<b>\$1,255</b>
Wheels kit for rack cassette	<b>922073</b>	<b>\$262</b>
Trolley for rack cassette for air-o-system 102	<b>922042</b>	<b>\$2,614</b>
Roll-in rack support for air-o-system 102	<b>922047</b>	<b>\$889</b>
51 plate rack for air-o-system 102 (plate diameter up to 12 1/4")	<b>922052</b>	<b>\$3,764</b>
Thermal blanket for air-o-system 102	<b>922048</b>	<b>\$2,300</b>

## air-o-steam® TOUCHLINE: it's easy!

A simple and intuitive way of cooking in every kind of professional kitchen, from the experienced chef's "culinary laboratory" to Quick Service Restaurants and high capacity kitchens. With air-o-steam® TOUCHLINE, continuous checking and adjustment belongs to the past: three steps are enough to set up even the most elaborate cooking processes.



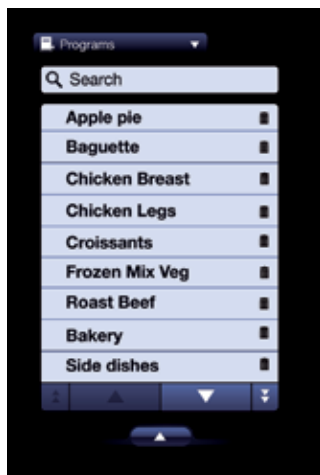
### Automatic mode

For anyone who has little or no experience in the kitchen. The oven thinks and works as a real chef!



### Manual mode

For the experienced chef who wants to keep an eye on everything!



### Pre-programmed mode



Save your recipes in the USB key drive and repeat them endlessly!

combi ovens



**air-o-steam**

**6 HOTEL OR STEAM PANS - 61**

	<b>code</b>	<b>list price</b>
air-o-steam TOUCHLINE 61, electric, 6 x half sheet (13"x18") or steam (12"x20") pans 9.60 kW 208/ 3/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 342 lbs	<b>267280</b> AOS061ETM1	<b>\$20,291</b>
air-o-steam TOUCHLINE 61, electric, 6 x half sheet (13"x18") or steam (12"x20") pans 9.60 kW 480/ 3/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 342 lbs	<b>267320</b> AOS061ETV1	<b>\$20,291</b>
air-o-steam TOUCHLINE 61, gas, 6 x half sheet (13"x18") or steam (12"x20") pans 0.50 kW 68180 btu 120/ 1/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 373 lbs	<b>267750</b> AOS061GTP1	<b>\$24,720</b>
<b>Included Accessories</b>		
Single 304 stainless steel grid (12"x20")	Quantity 3	<b>922062</b> -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam 61 and 101		<b>922195</b> <b>\$1,568</b>
Cupboard base with rack guides for air-o-steam 61 and 101		<b>922223</b> <b>\$3,451</b>
Additional rack guides for air-o-steam 61 and 101 bases		<b>922021</b> <b>\$471</b>
4 adjustable feet for air-o-steam 61, 62, 101 and 102		<b>922059</b> <b>\$157</b>
Wheel kit for base for air-o-steam 61, 62, 101 and 102		<b>922003</b> <b>\$508</b>
Fat filter for air-o-steam 61 and 62		<b>922177</b> <b>\$254</b>



	code	list price
Stacking execution: 61 on top of 61 or 101 Electric	922217	\$2,405
Stacking execution: 61 on top of 61 or 101 Gas	922216	\$2,405
Stacking kit for tower execution with air-o-chill 61	881011	\$2,405
Heat shield for 61	922250	\$941
Heat shield for 61 on top of 61 stacking execution	922244	\$1,359
Heat shield for 61 on top of 101 stacking execution	922245	\$1,359
Air filter for 61 and 101 control panels	922246	\$213
External conn. kit for detergent and rinse aid	922169	\$228
<b>Handling Accessories</b>		
6 rack cassette for air-o-steam 61 (standard pitch)	922005	\$994
5 rack cassette for air-o-steam 61 (increased pitch)	922008	\$941
Trolley for rack cassette for air-o-steam 61 and 101	922004	\$2,300
Roll-in rack support for air-o-steam 61 and 101	922074	\$471
Wheels kit for rack cassette	922073	\$262

**combi ovens**



**air-o-steam**

**6 FULL-SIZE SHEET PANS - 62**

	<b>code</b>	<b>list price</b>
air-o-steam TOUCHLINE 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 208/ 3/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 31 13/16" Ship weight: 465 lbs	<b>267281</b> AOS062ETM1	<b>\$27,089</b>
air-o-steam TOUCHLINE 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 480/ 3/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 31 13/16" Ship weight: 465 lbs	<b>267321</b> AOS062ETV1	<b>\$27,089</b>
air-o-steam TOUCHLINE 62, gas, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 0.90 kW 122724 btu 120/ 1/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 31 13/16" Ship weight: 478 lbs	<b>267751</b> AOS062GTP1	<b>\$30,694</b>
<b>Included Accessories</b>		
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	<b>922076</b> -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102	 <b>922198</b>	<b>\$1,903</b>
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102	<b>922234</b>	<b>\$3,867</b>
Additional rack guides for air-o-steam 62 and 102 bases	<b>922041</b>	<b>\$558</b>
4 adjustable feet for air-o-steam 61, 62, 101 and 102	<b>922059</b>	<b>\$157</b>
Wheel kit for base for air-o-steam 61, 62, 101 and 102	<b>922003</b>	<b>\$508</b>
Fat filter for air-o-steam 61 and 62	 <b>922177</b>	<b>\$254</b>



	code	list price
Stacking execution: 62 on top of 62 or 102 Electric	922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas	922268	\$2,405
Heat Shield for 62	922271	\$785
Heat Shield for 62 on top of 62 stacking execution	922272	\$1,045
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Air filter for 62 and 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
<b>Handling Accessories</b>		
6 rack cassette for air-o-system 62 (standard pitch)	922269	\$1,203
Trolley for rack cassette for air-o-system 62	922270	\$1,045
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889

**combi ovens**



**air-o-steam**

**10 HOTEL OR STEAM PANS - 101**

	code	list price
air-o-steam TOUCHLINE 101, electric, 10 x half sheet (13"x18") or steam (12"x20") pans 16.50 kW 208/ 3/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 41 5/8" Ship weight: 403 lbs	<b>267282</b> AOS101ETM1	<b>\$27,810</b>
air-o-steam TOUCHLINE 101, electric, 10 x half sheet (13"x18") or steam (12"x20") pans 16.50 kW 480/ 3/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 41 5/8" Ship weight: 403 lbs	<b>267322</b> AOS101ETV1	<b>\$27,810</b>
air-o-steam TOUCHLINE 101, gas, 10 x half sheet (13"x18") or steam (12"x20") pans 0.50 kW 136360 btu 120/ 1/ 60 <b>w x d x h:</b> 35 3/8" x 36 1/32" x 41 5/8" Ship weight: 412 lbs	<b>267752</b> AOS101GTP1	<b>\$30,488</b>
<b>Included Accessories</b>		
Single 304 stainless steel grid (12"x20")	Quantity 5	<b>922062</b> -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam 61 and 101	 <b>922195</b>	<b>\$1,568</b>
Cupboard base with rack guides for air-o-steam 61 and 101	<b>922223</b>	<b>\$3,451</b>
Additional rack guides for air-o-steam 61 and 101 bases	<b>922021</b>	<b>\$471</b>
4 adjustable feet for air-o-steam 61, 62, 101 and 102	<b>922059</b>	<b>\$157</b>
Wheel kit for base for air-o-steam 61, 62, 101 and 102	<b>922003</b>	<b>\$508</b>
Fat filter for air-o-steam 101 and 102	 <b>922178</b>	<b>\$366</b>



	code	list price
Stacking execution: 61 on top of 61 or 101 Electric	922217	\$2,405
Stacking execution: 61 on top of 61 or 101 Gas	922216	\$2,405
Heat shield for 101	922251	\$941
Heat shield for 61 on top of 101 stacking execution	922245	\$1,359
Air filter for 61 and 101 control panels	922246	\$213
External conn. kit for detergent and rinse aid	922169	\$228
<b>Handling Accessories</b>		
10 rack cassette for air-o-system 101 (standard pitch)	922006	\$1,203
8 rack cassette for air-o-system 101 (increased pitch)	922009	\$1,150
Trolley for rack cassette for air-o-steam 61 and 101	922004	\$2,300
Roll-in rack support for air-o-steam 61 and 101	922074	\$471
30 plate rack for air-o-system 101 (plate diameter up to 12 1/4"). Trolley not included.	922015	\$2,300
23 plate rack for air-o-system 101 (plate diameter up to 12 1/4"). Trolley not included.	922071	\$2,195
Thermal blanket for air-o-system 101. Trolley not included.	922013	\$2,195
Wheels kit for rack cassette	922073	\$262

**combi ovens**



**air-o-steam**

**10 FULL-SIZE SHEET PANS - 102**

	<b>code</b>	<b>list price</b>
air-o-steam TOUCHLINE 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 208/ 3/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 536 lbs	<b>267283</b> AOS102ETM1	<b>\$34,196</b>
air-o-steam TOUCHLINE 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 480/ 3/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 536 lbs	<b>267323</b> AOS102ETV1	<b>\$34,196</b>
air-o-steam TOUCHLINE 102, gas, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 1.00 kW 177268 btu 120/ 1/ 60 <b>w x d x h:</b> 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 538 lbs	<b>267753</b> AOS102GTP1	<b>\$42,642</b>
<b>Included Accessories</b>		
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	<b>922076</b> -
<b>Optional Accessories</b>		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102		<b>922198</b> <b>\$1,903</b>
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102		<b>922234</b> <b>\$3,867</b>
Additional rack guides for air-o-steam 62 and 102 bases		<b>922041</b> <b>\$558</b>
4 adjustable feet for air-o-steam 61, 62, 101 and 102		<b>922059</b> <b>\$157</b>
Wheel kit for base for air-o-steam 61, 62, 101 and 102		<b>922003</b> <b>\$508</b>
Fat filter for air-o-steam 101 and 102		<b>922178</b> <b>\$366</b>

	code	list price
Stacking execution: 62 on top of 62 or 102 Electric	922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas	922268	\$2,405
Heat shield for 102	922252	\$941
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Air filter for 62 and 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
<b>Handling Accessories</b>		
10 rack cassette for air-o-system 102 (standard pitch)	922043	\$1,359
8 rack cassette for air-o-system 102 (increased pitch)	922045	\$1,255
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889
51 plate rack for air-o-system 102 (plate diameter up to 12 1/4")	922052	\$3,764
Thermal blanket for air-o-system 102	922048	\$2,300







**air-o-steam**

**20 HOTEL OR STEAM PANS - 201**

	<b>code</b>	<b>list price</b>
air-o-steam TOUCHLINE 201, electric, 20 x half sheet (13"x18") or steam (12"x20") pans 33.00 <b>kW</b> 208/ 3/ 60 <b>w x d x h:</b> 39 1/16" x 37 11/16" x 70 11/16" Ship weight: 697 <b>lbs</b>	<b>267284</b> AOS201ETM1	<b>\$50,880</b>
air-o-steam TOUCHLINE 201, electric, 20 x half sheet (13"x18") or steam (12"x20") pans 33.00 <b>kW</b> 480/ 3/ 60 <b>w x d x h:</b> 39 1/16" x 37 11/16" x 70 11/16" Ship weight: 697 <b>lbs</b>	<b>267324</b> AOS201ETV1	<b>\$50,880</b>
air-o-steam TOUCHLINE 201, gas, 20 x half sheet (13"x18") or steam (12"x20") pans 0.90 <b>kW</b> 231812 <b>btu</b> 120/ 1/ 60 <b>w x d x h:</b> 39 1/16" x 37 11/16" x 70 11/16" Ship weight: 776 <b>lbs</b>	<b>267754</b> AOS201GTP1	<b>\$55,862</b>


**Included Accessories**



20 rack trolley for air-o-system 201 (standard pitch)	Quantity 1		<b>922007</b>	-
Single 304 stainless steel grid (12"x20")	Quantity 10		<b>922062</b>	-
Door shield for 201 pre-heat without trolley	Quantity 1		<b>922094</b>	-
Control panel filter for 201 ovens	Quantity 1		<b>922248</b>	-

		code	list price
<b>Optional Accessories</b>			
Side external spray unit		922171	\$314
2 fat filters for air-o-steam 201 and 202		922179	\$576
Heat shield for 201		922243	\$1,255
Air filter for 201 control panels		922248	\$213
Adjustable wheels for 201 and 202 ovens		922280	\$2,080
<b>Handling Accessories</b>			
20 rack trolley for air-o-system 201 (standard pitch)		922007	\$4,956
16 rack trolley for air-o-system 201 (increased pitch)		922010	\$4,391
54 plate trolley for air-o-system 201 (plate diameter up to 12 1/4")		922016	\$4,809
45 plate trolley for air-o-system 201 (plate diameter up to 12 1/4")		922072	\$4,600
Thermal blanket for air-o-system 201		922014	\$2,405

**combi ovens**

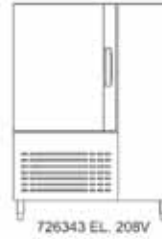
**air-o-steam****20 FULL-SIZE SHEET PANS - 202**

	code	list price
air-o-steam TOUCHLINE 202, electric, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 48.00 kW 208/ 3/ 60 w x d x h: 48 15/16" x 43 9/16" x 70 11/16" Ship weight: 959 lbs	<b>267285</b> AOS202ETM1	<b>\$71,232</b>
air-o-steam TOUCHLINE 202, electric, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 48.00 kW 480/ 3/ 60 w x d x h: 48 15/16" x 43 9/16" x 70 11/16" Ship weight: 959 lbs	<b>267325</b> AOS202ETV1	<b>\$71,232</b>
air-o-steam TOUCHLINE 202, gas, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 2.00 kW 378399 btu 120/ 1/ 60 w x d x h: 48 15/16" x 43 9/16" x 70 11/16" Ship weight: 1045 lbs	<b>267755</b> AOS202GTP1	<b>\$82,044</b>
<b>Included Accessories</b>		
20 rack trolley for air-o-system 202 (standard pitch)	Quantity 1	<b>922044</b> -
Single 304 stainless steel full-size grid (21"x26")	Quantity 10	<b>922076</b> -
Door shield for 202 pre-heat without trolley	Quantity 1	<b>922095</b> -
<b>Optional Accessories</b>		
Side external spray unit	<b>922171</b>	<b>\$314</b>
2 fat filters for air-o-steam 201 and 202	 <b>922179</b>	<b>\$576</b>
Heat shield for 202	<b>922242</b>	<b>\$1,255</b>
Air filter for 202 control panels	<b>922249</b>	<b>\$213</b>
Adjustable wheels for 201 and 202 ovens	<b>922280</b>	<b>\$2,080</b>

	code	list price
<b>Handling Accessories</b>		
20 rack trolley for air-o-system 202 (standard pitch)	<b>922044</b>	<b>\$6,064</b>
16 rack trolley for air-o-system 202 (increased pitch)	<b>922046</b>	<b>\$5,855</b>
92 plate trolley for air-o-system 202 	<b>922055</b>	<b>\$7,632</b>
Thermal blanket for air-o-system 202 	<b>922049</b>	<b>\$2,718</b>

**combi ovens**

### air-o-system 62



267281 EL. 208V or  
267321 EL. 480V or  
267751 GAS 120V  
AND  
922196 (open base)

269281 EL. 208V or  
269751 GAS 120V  
AND  
922198 (open base)



PAN HANDLING  
922269 - 6 rack cassette  
or  
922270 - 5 rack cassette  
922047 roll-in rack support (1 per oven)



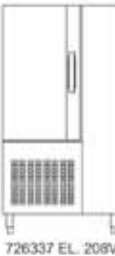
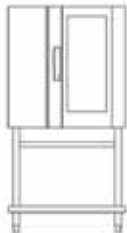
TROLLEY  
922042

## Cook & Chill systems

Save time, money and troubles:  
smooth handling  
with air-o-system

- Reduced weight loss – more servings
- Healthier preparation – less fat consumption
- Allows planning the workflow in the kitchen more efficiently and effectively
- Perfect food quality throughout food flow process
- Higher efficiency and lower emission of toxic gases certified by Gastec, 20% less gas consumption

### air-o-system 101



267282 EL. 208V or  
267322 EL. 480V or  
267752 GAS 120V  
AND 922195 (open base)



PAN HANDLING  
922006 - 10 rack cassette  
922009 - 8 rack cassette  
922074 roll-in rack support (1 per oven)



TROLLEY  
922004

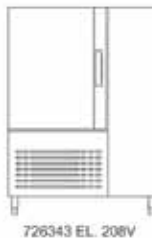


THERMAL BLANKET  
922013



BANQUETING  
922015 - 29 plate rack or  
922071 - 23 plate rack  
922074 roll-in rack support (1 per oven)

### air-o-system 102



267283 EL. 208V or  
267323 EL. 480V or  
267753 GAS 120V  
AND  
922198 (open base)

269283 EL. 208V or  
269753 GAS 120V  
AND  
922198 (open base)



PAN HANDLING  
922043 - 10 rack cassette  
or  
922045 - 8 rack cassette  
922047 roll-in rack support (1 per oven)



TROLLEY  
922042



THERMAL BLANKET  
922048



BANQUETING  
922052 - 51 plate rack  
922047 roll-in rack support  
(1 per oven)

Electrolux Professional air-o-system is the first and only system for perfect food. A new combi oven and a blast chiller combined together represent the most innovative solution for a completely integrated Cook & Chill process. air-o-system optimizes the workflow in the kitchen, increases food shelf life and reduces waste. This Cook & Chill solution permits to limit food weight loss, making the cooking process simple, clean and safe while saving time and energy.

**air-o-system 201**

267284 EL. 208V or 267754 GAS 120V

726341 EL. 208V

**PAN HANDLING**  
922007 - 20 rack trolley (oven comes with 1 included) or 922010 - 18 rack trolley

**BANQUETING**  
922016 - 54 plate trolley or 922072 - 45 plate trolley

**THERMAL BLANKET**  
922014

**air-o-system 202**

267285 EL. 208V or 267755 GAS 120V

726864 EL. 208V

**PAN HANDLING**  
922044 - 20 rack trolley (oven comes with 1 included) or 922046 - 18 rack trolley

**BANQUETING**  
922055 - 92 plate trolley

**THERMAL BLANKET**  
922049

## Cook & Chill systems

Perfect cooking, safe chilling, time saving and easy to use

Perfect cooking in the air-o-steam:

- air-o-clima: perfect atmosphere for all kinds of cooking
- air-o-flow: uniform heat distribution
- 6 Point Multi Sensor

Safe chilling in the air-o-chill:

- UK and NF regulation compliant pre-programmed chilling and freezing cycles
- Customized chilling, freezing and holding cycles
- air-o-check: electronic control of chilling and freezing cycles

Time saving integrated system solution:

- Complete banqueting and handling accessories - designed to perfectly fit both appliances
- Integrated handling throughout the air-o-steam process

Easy to use:

- air-o-clean: automatic integrated built-in cleaning system
- Easy to see control panels (visible from 12 m away)
- Matching control panel design and logic on air-o-steam and air-o-chill

## Electrolux Intelligent Kitchen System (EKIS)

Guarantee safe food handling in your kitchen by using a H.A.C.C.P. (Hazard Analysis and Critical Control Points) compliant system, which monitors, records and stores your appliances' activity.

EKIS – up to 128 appliances under control

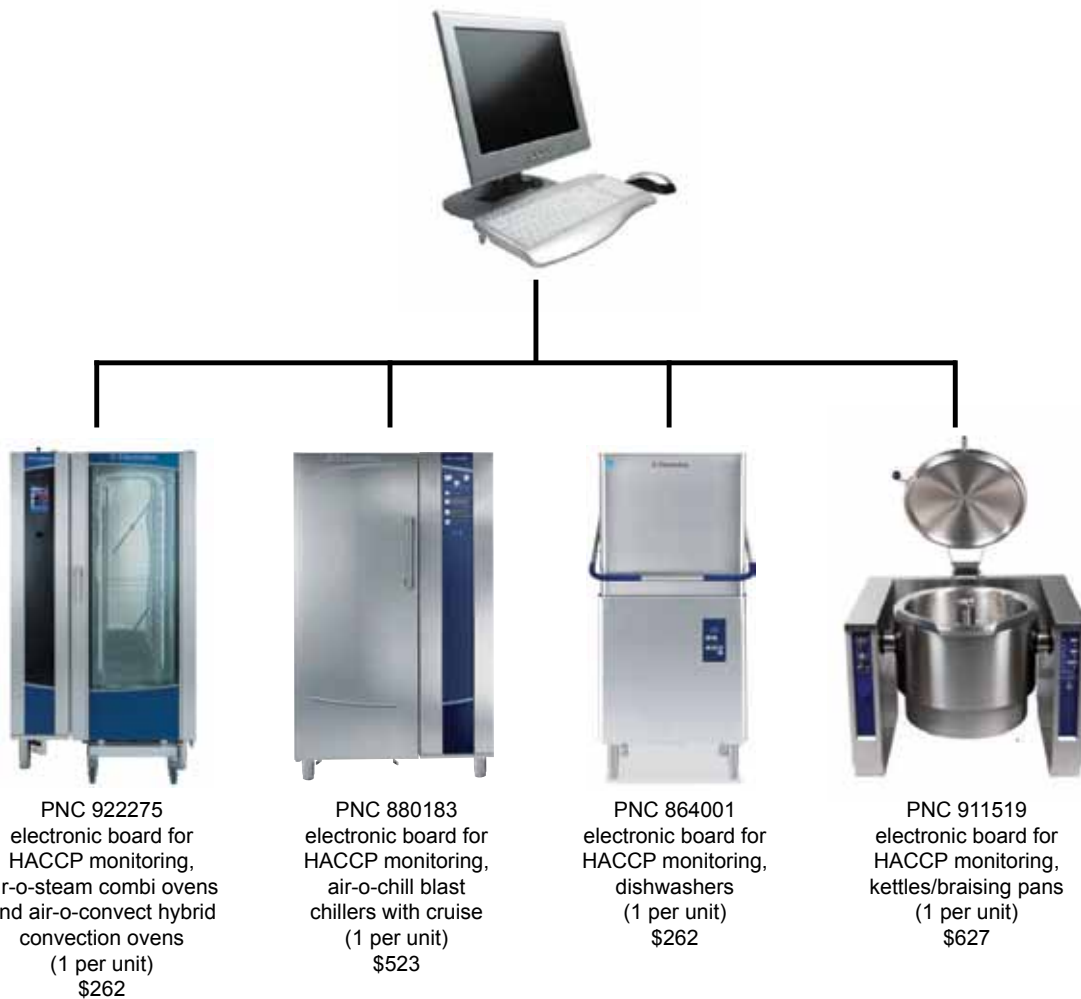
\$4,182

922166 – EKIS package includes:

- EKIS software and manual
- Advantech PCI interface (collects and manages the inputs from appliances via cable)
- Design of the kitchen layout by Electrolux Service Dept.
- Technical assistance on software start up issues

EKIS package does not include:

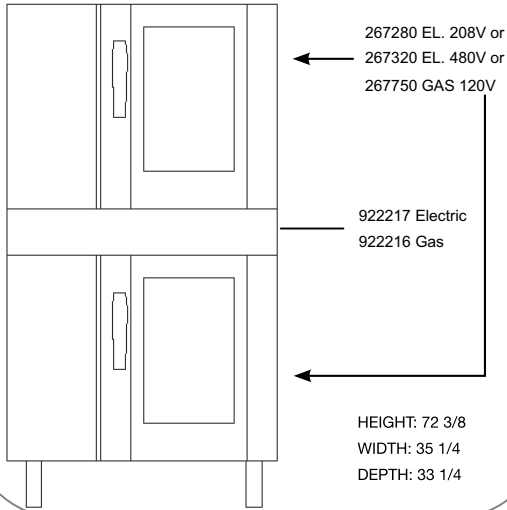
- cabling materials and operations
- electronic boards for appliances: see chart below



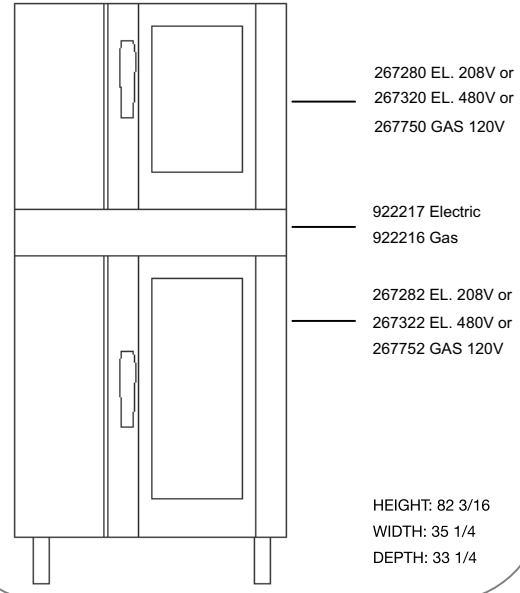
# Stacking executions

High productivity and flexibility in limited space

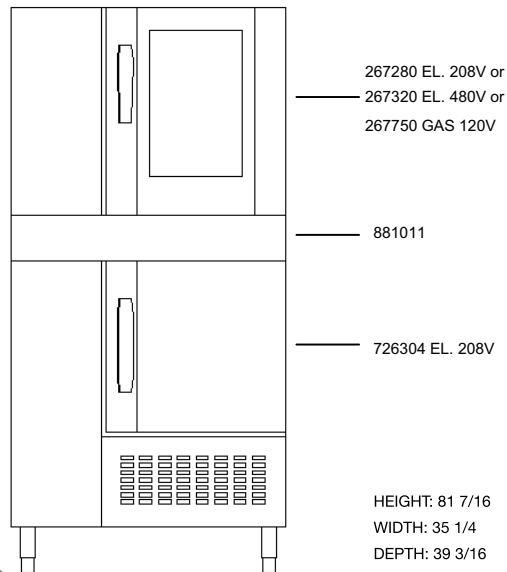
## air-o-steam 61 on 61



## air-o-steam 61 on 101



## air-o-steam 61 on air-o-chill 61

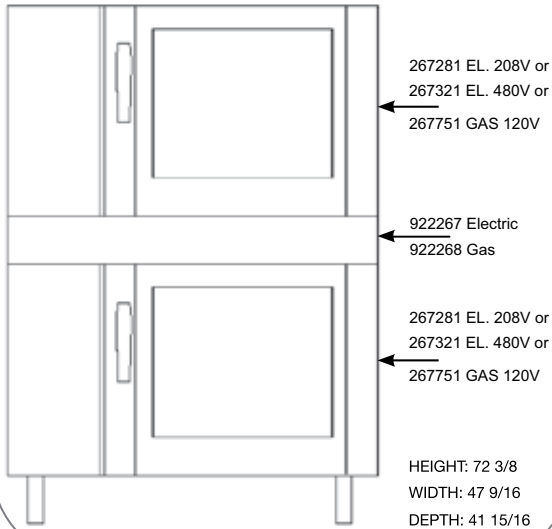


stacking executions

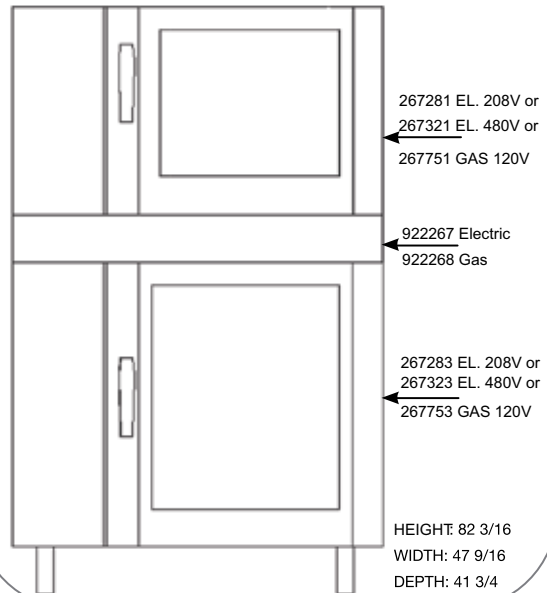
## Stacking executions

High productivity and flexibility in limited space

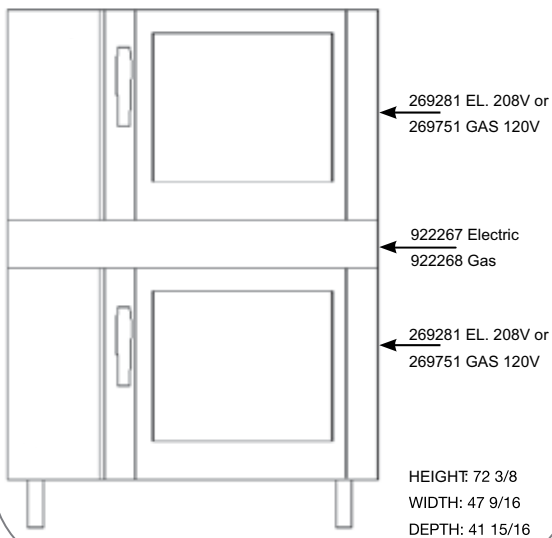
### air-o-steam 62 on 62



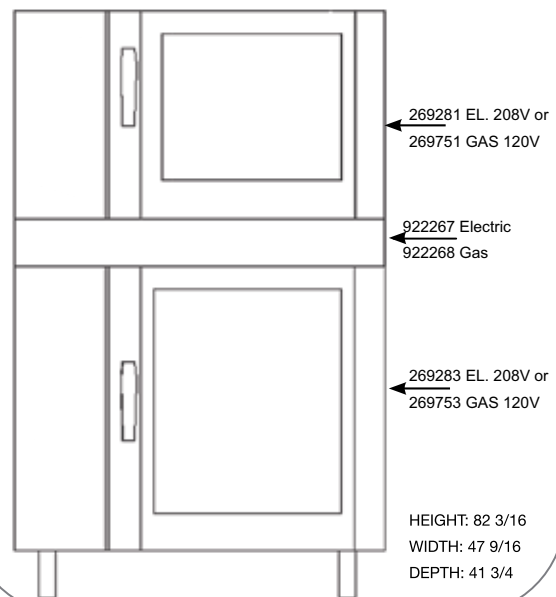
### air-o-steam 62 on 102



### air-o-convect 62 on 62



### air-o-convect 62 on 102



## air-o-chill® blast chiller and freezer

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.

**Cruise cycle** Patent pending

Turbo cooling and programs (2 per cycle)  
 Customizable, by the ice-cream cycles they can be replaced via software

Chamber/core temperature value

HACCP and malfunction alarms

Real time with self-diagnostic

Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall

Chilling/freezing cycle selection:

- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding

NF/UK standards or customized settings

Patent pending

Residual time estimation for probe driven cycle

Central selector arrows

- cycle
- time
- core temperature
- advanced functions



**Cruise**  
Patent pending

### Chilling cycles

with probe the ARTE (Algorithm for Residual Time Estimation) activates automatically

Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns.



**Soft Chilling**  
air temperature:  
29 °F

Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta.



**Hard Chilling**  
air temperature:  
-4 °F

Ideal for solid or firm foods, such as vegetables (grown below the ground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry.



**Shock freezing**  
air temperature:  
-32 °F

Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time. (Version chiller-freezers)



**Holding at:**  
37 °F

Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer. (Version chiller-freezers)



-7 °F



**Turbo cooling**

Alarms the user to set a working temperature between -36 and +3 °C. Indicated for continuous and bulk production.



**Customizable Programs**  
(2 per cycle)

Can be replaced (via software) by the "ICE CREAM" Freeze and Hold and the "ICE CREAM" turbo cooling cycles.

### Advanced functions



**Manual start for the defrost function**

Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually.



**Core Probe selector**

It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food.



**UV sterilizing**

Built-in UV lamps (only on request) to sterilize the cooling chamber after use.



**Norms profile selection**

Through this function, it is possible to select the reference norms (UK and NF are available). The default setting will be the US norms.



**Settings**

Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)



**HACCP recall**

Calls up the HACCP events stored in the memory.



**Operation Alarms recall**

Calls up the operational events registered by the auto-diagnostic system.



**air-o-chill**

**6 HOTEL OR STEAM PANS - 61**

		code	list price
air-o-chill 61, with cruise 6 x half sheet (13"x18") or steam (12"x20") pans 2.00 kW 208/ 3/ 60 w× d× h: 35 5/16"× 39 3/16"× 41 3/4" Ship weight: 432 lbs		726303 AOFS061CU	\$19,521
air-o-chill 61, with cruise 6 x half sheet (13"x18") or steam (12"x20") pans - tower execution 2.00 kW 208/ 3/ 60 w× d× h: 35 5/16"× 39 5/8"× 40 3/16" Ship weight: 432 lbs		726304 AOFS061CTU	\$19,521
<b>Included Accessories</b>			
Single 304 stainless steel grid (12"x20")	Quantity 3	922062	–
3-sensor probe for air-o-chill	Quantity 1	880212	–
<b>Optional Accessories</b>			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
4 castors (2 with brakes) for air-o-chill		880111	\$418
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Stacking kit for tower execution with air-o-chill 61		881011	\$2,405



- See Handling Accessories Section
- See Also Grids and Special Accessories

**blast chillers/freezers**

**air-o-chill****10 HOTEL OR STEAM PANS - 101**

		<b>code</b>	<b>list price</b>
air-o-chill 101, with cruise 10 x half sheet (13"x18") or steam (12"x20") pans 3.40 kW 208/ 3/ 60 <b>w × d × h:</b> 35 1/4" × 39 3/16" × 68 1/8" Ship weight: 595 lbs		<b>726337</b> AOFS101CU	<b>\$26,841</b>
<b>Included Accessories</b>			
10 rack cassette for air-o-system 101 (standard pitch)	Quantity 1	<b>922006</b>	–
Single 304 stainless steel grid (12"x20")	Quantity 5	<b>922062</b>	–
3-sensor probe for air-o-chill	Quantity 1	<b>880212</b>	–
<b>Optional Accessories</b>			
Single sensor probe for air-o-chill	Quantity 1	<b>880213</b>	<b>\$314</b>
Single sensor probes for air-o-chill	Quantity 2	<b>880214</b>	<b>\$627</b>
3-sensor probe for air-o-chill	Quantity 1	<b>880212</b>	<b>\$627</b>
4 castors (2 with brakes) for air-o-chill		<b>880111</b>	<b>\$418</b>
External printer for HACCP		<b>880048</b>	<b>\$1,568</b>
Electronic board for HACCP through PC network		<b>880091</b>	<b>\$523</b>
Roll-in rack support for 10x1/1GN blast chiller and blast freezer, 50kg		<b>881028</b>	<b>\$393</b>



- Compatible with air-o-steam 101 rack and plate cassettes and trolley
- See Also Grids and Special Accessories



**air-o-chill**

**10 FULL-SIZE SHEET PANS - 102**

		code	list price
air-o-chill 102, with cruise 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 4.90 kW 208/ 3/ 60 w x d x h: 49 3/16" x 45 11/16" x 68 1/8" Ship weight: 772 lbs		726343 AOFS102CU	\$37,025
<b>Included Accessories</b>			
Single 304 stainless steel full-size grid (21" x 26")	Quantity 5	922076	-
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg	Quantity 1	881029	-
3-sensor probe for air-o-chill	Quantity 1	880212	-
<b>Optional Accessories</b>			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
6 castors (3 with brakes) for air-o-chill		880141	\$508
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg		881029	\$497



- Compatible with air-o-steam 102 rack and plate cassettes and trolley
- See Also Grids and Special Accessories

**blast chillers/freezers**



**air-o-chill**

**20 HOTEL OR STEAM PANS - 201**

		code	list price
air-o-chill 201, with cruise 20 x half sheet (13"x18") or steam (12"x20") pans. Remote required (not included). 1.40 kW 208/ 3/ 60 w× d× h: 40 15/16"× 35 1/4"× 70 3/16" Ship weight: 500 lbs		<b>726341</b> AOFSS201RCU	<b>\$34,188</b>
<b>Included Accessories</b>			
3-sensor probe for air-o-chill	Quantity 1	<b>880212</b>	–
<b>Optional Accessories</b>			
Single sensor probe for air-o-chill	Quantity 1	<b>880213</b>	<b>\$314</b>
Single sensor probes for air-o-chill	Quantity 2	<b>880214</b>	<b>\$627</b>
3-sensor probe for air-o-chill	Quantity 1	<b>880212</b>	<b>\$627</b>
External printer for HACCP		<b>880048</b>	<b>\$1,568</b>
Electronic board for HACCP through PC network		<b>880091</b>	<b>\$523</b>
<b>Handling Accessories</b>			
20 rack trolley for air-o-system 201 (standard pitch)		<b>922007</b>	<b>\$4,956</b>
16 rack trolley for air-o-system 201 (increased pitch)		<b>922010</b>	<b>\$4,391</b>



- Compatible with air-o-steam 201 rack and plate cassettes and trolley
- See Also Grids and Special Accessories
- Information for specifying remote power
  - Refrigerant type R404a
  - Refrigerant power for remote unit 17000 watts (calculated for 50-65 ft of piping)



**air-o-chill**

**20 FULL-SIZE SHEET PANS - 202**

	code	list price
air-o-chill 202, with cruise 20 x full sheet (18"x26") or 40 x steam (12"x20") pans. Remote required (not included). 2.70 kW 208/ 3/ 60 w x d x h: 55 1/8" x 49 5/8" x 87 13/16" Ship weight: 1032 lbs	726964 AOF202RCU	\$44,452
air-o-chill 202, pass through with cruise 20 x full sheet (18"x26") or 40 x steam (12"x20") pans. Remote required (not included). 2.80 kW 208/ 3/ 60 w x d x h: 55 1/8" x 49 5/8" x 87 13/16" Ship weight: 1032 lbs	726969 AOF202RCPU	\$46,149
<b>Included Accessories</b>		
3-sensor probe for air-o-chill	Quantity 1   880212	-
<b>Optional Accessories</b>		
Single sensor probe for air-o-chill	Quantity 1   880213	\$314
Single sensor probes for air-o-chill	Quantity 2   880214	\$627
3-sensor probe for air-o-chill	Quantity 1   880212	\$627
External printer for HACCP	880048	\$1,568
Electronic board for HACCP through PC network	880091	\$523
<b>Handling Accessories</b>		
20 rack trolley for air-o-system 202 (standard pitch)	922044	\$6,064
16 rack trolley for air-o-system 202 (increased pitch)	922046	\$5,855



- Compatible with air-o-steam 202 rack and plate cassettes and trolley
- See Also Grids and Special Accessories
- Information for specifying remote power
  - Refrigerant type R404a
  - Refrigerant power for remote unit 25600 watts (calculated for 50-65 ft of piping)

**blast chillers/freezers**

**GRIDS AND SPECIAL TOOLS**

	code	list price
<b>Optional Accessories</b>		
Single 304 stainless steel grid (12"x20")	<b>922062</b>	<b>\$48</b>
Pair of 304 stainless steel grids (12"x20")	<b>922017</b>	<b>\$184</b>
Single 304 stainless steel full-size grid (21"x26")	<b>922076</b>	<b>\$94</b>
Pair of chicken racks (8 x 2.7 lbs chickens per Rack)	<b>922036</b>	<b>\$262</b>
Non-stick universal pan (12"x20"x3/4")	<b>922090</b>	<b>\$184</b>
Non-stick universal pan (12"x20"x1 1/2")	<b>922091</b>	<b>\$209</b>
Non-stick universal pan (12"x20"x2 1/2")	<b>922092</b>	<b>\$235</b>
Aluminium combi oven grill (12"x20")	<b>922289</b>	<b>\$262</b>
Frying Griddle	<b>922215</b>	<b>\$262</b>
Pair of Frying Baskets	<b>922239</b>	<b>\$262</b>
USB probe for sous-vide cooking only for TOUCHLINE ovens	<b>922281</b>	<b>\$531</b>
Bakery kit racks for 601 ovens	<b>922282</b>	<b>\$591</b>
Bakery kit racks for 101 ovens	<b>922292</b>	<b>\$855</b>
Flat bakery tray (12" x 20")	<b>922299</b>	<b>\$46</b>
Potato baker for 28 potatoes (12" x 20")	<b>922300</b>	<b>\$190</b>
Non-stick universal pan (12"x14"x1 1/2")	<b>922302</b>	<b>\$134</b>
Non-stick universal pan (12"x14"x2")	<b>922304</b>	<b>\$143</b>
Oven grill (aluminum) (12"x14")	<b>922306</b>	<b>\$148</b>
Non-stick universal pan (10"x12"x3/4")	<b>922308</b>	<b>\$125</b>
Non-stick universal pan (10"x12"x1 1/2")	<b>922309</b>	<b>\$129</b>
Non-stick universal pan (10"x12"x2")	<b>922310</b>	<b>\$139</b>
Frying griddle (10"x12")	<b>922311</b>	<b>\$134</b>
Oven grill (aluminum) (10"x12")	<b>922312</b>	<b>\$139</b>



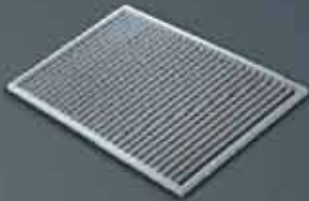
Sous Vide Probe USB  
(for TOUCHLINE ovens only)



External spray unit



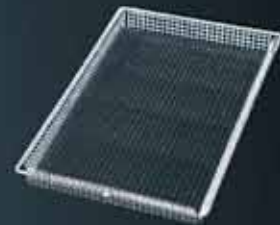
Grid for 8 chickens  
Grid for 4 chickens



Aluminum oven grill



Stainless steel rack



Frying basket



Baking tray for baguettes  
in perforated aluminum  
with silicon coating



Aluminum baking tray



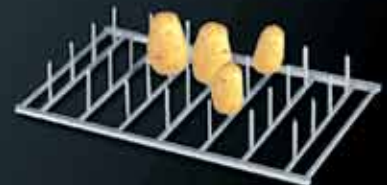
Frying griddle ribbed  
and smooth side



Perforated containers



Non-stick universal pans  
(3/4", 1 1/2", or 2 1/2" deep)



Potato Baker  
(fits 28 potatoes)

**KETTLES****21 GALLONS**

	code	list price
Gas tilting kettle, 21 gallon 0.20 kW 61362 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 705 lbs	<b>583394</b> GU5COE0000	<b>\$51,399</b>
Optional Accessories		
Strainer for 21 gallon kettles	<b>910002</b>	<b>\$408</b>
Basket for 21/26 gallon kettles	<b>910022</b>	<b>\$2,071</b>

**KETTLES****26 GALLONS**

	code	list price
Gas tilting kettle, 26 gallon 0.20 kW 71589 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 794 lbs	<b>583395</b> GU5EOE0000	<b>\$53,390</b>
Optional Accessories		
Strainer for 26 gallon kettles	<b>910003</b>	<b>\$461</b>
Basket for 26 gallon kettles	<b>910023</b>	<b>\$2,071</b>



**KETTLES**

**40 GALLONS**

	code	list price
Gas tilting kettle, 40 gallon 0.60 kW 92043 btu 120/ 1/ 60 w× d× h: 51 3/16"× 39 3/8"× 27 9/16" Ship weight: 992 lbs	583396 GU5HOEOOOO	\$56,372
Optional Accessories		
Strainer for 40 gallon kettles	910004	\$502
Basket for 40 gallon kettles	910024	\$2,071



**KETTLES**

**79 GALLONS**

	code	list price
Gas tilting kettle, 79 gallon 0.60 kW 146587 btu 120/ 1/ 60 w× d× h: 59 1/16"× 39 3/8"× 27 9/16" Ship weight: 904 lbs	583397 KU5KOEEOOOO	\$75,922
Optional Accessories		
Strainer for 79 gallon kettles	910006	\$701

kettles and pans



**KETTLES**

**21 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting kettle, 21 gallon 18.20 kW 208/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 474 lbs	<b>582431</b> GUWCOE0000	<b>\$40,681</b>
Electric tilting kettle, 21 gallon 18.20 kW 480/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 838 lbs	<b>582465</b> GUYCOE0000	<b>\$39,824</b>
<b>Optional Accessories</b>		
Strainer for 21 gallon kettles	<b>910002</b>	<b>\$408</b>
Basket for 21/26 gallon kettles	<b>910022</b>	<b>\$2,071</b>



**KETTLES**

**26 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting kettle, 26 gallon 18.40 kW 208/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 882 lbs	<b>582469</b> GUWEOE0000	<b>\$40,548</b>
Electric tilting kettle, 26 gallon 18.20 kW 480/3/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 551 lbs	<b>582558</b> GUYEOE0000	<b>\$40,325</b>
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 26 gallon 18.20 kW 208/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 639 lbs	<b>582559</b> GUWEOEW000	<b>\$54,174</b>

	code	list price
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 26 gallon 18.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 639 lbs	582561 GUYEOEWOOO	\$53,506
Optional Accessories		
Strainer for 26 gallon kettles	910003	\$461
Basket for 26 gallon kettles	910023	\$2,071
Grid stirrer with scraper for 26 gallon kettles	911827	\$5,849



**KETTLES**

**40 GALLONS**

	code	list price
Electric tilting kettle, 40 gallon 24.20 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582565 GUWHOEOOOO	\$43,996
Electric tilting kettle, 40 gallon 24.20 kW 480/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 860 lbs	582567 GUYHOEOOOO	\$44,268
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 40 gallon 24.60 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 728 lbs	582568 GUWHOEWOOO	\$57,845
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 40 gallon 24.60 kW 480/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 915 lbs	582570 GUYHOEWOOO	\$57,367
Optional Accessories		
Strainer for 40 gallon kettles	910004	\$502

kettles and pans

	<b>code</b>	<b>list price</b>
Basket for 40 gallon kettles	<b>910024</b>	<b>\$2,071</b>
Grid stirrer with scraper for 40 gallon kettles	<b>911828</b>	<b>\$6,242</b>



**KETTLES**

**53 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting kettle, 53 gallon 30.20 kW 208/ 3/ 60 <b>w× d× h:</b> 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 838 lbs	<b>582574</b> KUWJOEOOOO	<b>\$63,518</b>
Electric tilting kettle, 53 gallon 30.20 kW 480/ 3/ 60 <b>w× d× h:</b> 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 838 lbs	<b>582576</b> KUYJOEOOOO	<b>\$63,518</b>
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 53 gallon 30.40 kW 208/ 60 <b>w× d× h:</b> 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 926 lbs	<b>582577</b> KUWJOEWOOO	<b>\$76,644</b>
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 53 gallon 30.20 kW 480/ 3/ 60 <b>w× d× h:</b> 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 926 lbs	<b>582579</b> KUYJOEWOOO	<b>\$76,644</b>
<b>Optional Accessories</b>		
Strainer for 53 gallon kettles	<b>910005</b>	<b>\$627</b>
Basket for 53 gallon kettles	<b>910025</b>	<b>\$2,091</b>
Grid stirrer with scraper for 53 gallon kettles	<b>911829</b>	<b>\$6,586</b>



**KETTLES**

**79 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting kettle, 79 gallon 36.20 kW 208/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 904 lbs	582583 KUWKOE0000	\$71,082
Electric tilting kettle, 79 gallon 36.20 kW 480/3/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 970 lbs	582585 KUYKOE0000	\$71,082
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 79 gallon 36.20 kW 208/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 1014 lbs	582586 KUWKOEWOOD	\$84,265
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 79 gallon 36.20 kW 480/3/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 1014 lbs	582588 KUYKOEWOOD	\$84,265
<b>Optional Accessories</b>		
Strainer for 79 gallon kettles	910006	\$701
Grid stirrer with scraper for 79 gallon kettles	911830	\$7,334

**kettles and pans**



**KETTLES**

**106 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting kettle, 106 gallon 42.20 kW 208/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 992 lbs	<b>582592</b> KUWL0E0000	<b>\$73,942</b>
Electric tilting kettle, 106 gallon 48.20 kW 480/60 w x d x h: 59 1/16" x 39 3/8" x 35 7/16" Ship weight: 1411 lbs	<b>582594</b> KUYL0E0000	<b>\$73,942</b>



**COOK & CHILL KETTLES**

**26 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 26 gallon. Ice water chiller required (not included). 18.20 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582562 GUWEOEOOOZ	\$68,746
Electric tilting cook&chill kettle, 26 gallon. Ice water chiller required (not included). 18.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582564 GUYEOEOOOZ	\$74,709
Optional Accessories		
Strainer for 26 gallon kettles	910003	\$461
Basket for 26 gallon kettles	910023	\$2,071
Grid stirrer with scraper for 26 gallon kettles	911827	\$5,849



Electrolux recommends Hydro-Miser model (ice storage water chilling system)  
Toll Free: 800-736-5083



**COOK & CHILL KETTLES**

**40 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 40 gallon. Ice water chiller required (not included). 26.00 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 1058 lbs	582571 GUWHOEWOOZ	\$78,514

kettles and pans

	code	list price
Electric tilting cook&chill kettle, 40 gallon. Ice water chiller required (not included). 24.20 kW 480/ 3/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 750 lbs	582573 GUYHOEWOOZ	\$85,550
<b>Optional Accessories</b>		
Strainer for 40 gallon kettles	910004	\$502
Basket for 40 gallon kettles	910024	\$2,071
Grid stirrer with scraper for 40 gallon kettles	911828	\$6,242



Electrolux recommends Hydro-Miser model  
(ice storage water chilling system)  
Toll Free: 800-736-5083



## COOK & CHILL KETTLES

### 53 GALLONS

	code	list price
Electric tilting cook&chill kettle, 53 gallon. Ice water chiller required (not included). 30.20 kW 208/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 948 lbs	582580 KUWJOEWOOZ	\$94,776
Electric tilting cook&chill kettle, 53 gallon. Ice water chiller required (not included). 30.20 kW 480/ 3/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 948 lbs	582582 KUYJOEWOOZ	\$102,992
<b>Optional Accessories</b>		
Strainer for 53 gallon kettles	910005	\$627
Basket for 53 gallon kettles	910025	\$2,091
Grid stirrer with scraper for 53 gallon kettles	911829	\$6,586



Electrolux recommends Hydro-Miser model  
(ice storage water chilling system)  
Toll Free: 800-736-5083



**COOK & CHILL KETTLES**

**79 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 79 gallon. Ice water chiller required (not included). 36.20 kW 208/60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582589 KUWKOE000Z	\$103,320
Electric tilting cook&chill kettle, 79 gallon. Ice water chiller required (not included). 36.20 kW 480/60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582591 KUYKOE000Z	\$105,678
Optional Accessories		
Strainer for 79 gallon kettles	910006	\$701
Grid stirrer with scraper for 79 gallon kettles	911830	\$7,334



Electrolux recommends Hydro-Miser model (ice storage water chilling system)  
 Toll Free: 800-736-5083

kettles and pans



**BRAISING PANS**

**16 GALLONS**

	code	list price
Gas tilting braising pan, 16 gallon 0.20 kW 57953 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 507 lbs	<b>583398</b> GP5BOEOOBO	<b>\$47,644</b>



**BRAISING PANS**

**21 GALLONS**

	code	list price
Gas tilting braising pan, 21 gallon 0.20 kW 68180 btu 120/ 1/ 60 w× d× h: 55 1/8"× 35 7/16"× 27 9/16" Ship weight: 573 lbs	<b>583399</b> GP5COEOOBO	<b>\$50,648</b>



**BRAISING PANS**

**26 GALLONS**

	code	list price
Gas tilting braising pan, 26 gallon 0.20 kW 88634 btu 120/ 1/ 60 w× d× h: 63 "× 35 7/16"× 27 9/16" Ship weight: 639 lbs	<b>583400</b> GP5EOEOOBO	<b>\$61,071</b>



**BRAISING PANS**

**16 GALLONS**

	code	list price
Electric tilting braising pan, 16 gallon 12.20 kW 208/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 507 lbs	583284 GPWBOE00AO	\$36,932
Electric tilting braising pan, 16 gallon 12.20 kW 480/3/60 w x d x h: 47 1/4" x 35 7/16" x 35 7/16" Ship weight: 507 lbs	583286 GPYBOE00BO	\$36,999



**BRAISING PANS**

**21 GALLONS**

	code	list price
Electric tilting braising pan, 21 gallon 15.20 kW 208/3/60 w x d x h: 55 1/8" x 35 7/16" x 35 7/16" Ship weight: 573 lbs	583287 GPWCOE00BO	\$38,512
Electric tilting braising pan, 21 gallon 15.20 kW 480/3/60 w x d x h: 55 1/8" x 35 7/16" x 35 7/16" Ship weight: 573 lbs	583289 GPYCOE00BO	\$38,512



**BRAISING PANS**

**26 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting braising pan, 26 gallon 18.20 kW 208/60 <b>w × d × h:</b> 63" × 35 7/16" × 35 7/16" Ship weight: 772 lbs	<b>583290</b> GPWEOEOOBO	<b>\$41,070</b>
Electric tilting braising pan, 26 gallon 18.20 kW 480/3/60 <b>w × d × h:</b> 63" × 35 7/16" × 35 7/16" Ship weight: 639 lbs	<b>583292</b> GPYEOEOOBO	<b>\$41,826</b>



**PRESSURE BRAISING PANS**

**24 GALLONS**

	code	list price
Gas tilting pressure braising pan, 24 gallon 0.20 kW 61362 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 1058 lbs	583401 GX5DOE0000	\$71,695
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179



**PRESSURE BRAISING PANS**

**40 GALLONS**

	code	list price
Gas tilting pressure braising pan, 40 gallon 0.20 kW 98861 btu 120/ 1/ 60 w× d× h: 63 "× 35 7/16"× 27 9/16" Ship weight: 1389 lbs	583402 GX5HOE0000	\$77,523
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179

kettles and pans



**PRESSURE BRAISING PANS**

**24 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting pressure braising pan, 24 gallon 12.20 kW 208/60 <b>w × d × h:</b> 47 1/4" × 35 7/16" × 35 7/16" Ship weight: 1323 lbs	<b>583302</b> GXWDOE0000	<b>\$61,238</b>
Electric tilting pressure braising pan, 24 gallon 12.20 kW 480/60 <b>w × d × h:</b> 47 1/4" × 35 7/16" × 35 7/16" Ship weight: 705 lbs	<b>583304</b> GXYDOE0000	<b>\$61,238</b>
<b>Optional Accessories</b>		
Base plate for pressure braising pans, half size	<b>910201</b>	<b>\$147</b>
Suspension frame for braising pans, half size	<b>910191</b>	<b>\$179</b>



**PRESSURE BRAISING PANS**

**40 GALLONS**

	<b>code</b>	<b>list price</b>
Electric tilting pressure braising pan, 40 gallon 15.20 kW 208/60 <b>w × d × h:</b> 63 " × 35 7/16" × 35 7/16" Ship weight: 1080 lbs	<b>583308</b> GXWHOEO000	<b>\$70,794</b>
Electric tilting pressure braising pan, 40 gallon 18.20 kW 480/60 <b>w × d × h:</b> 63 " × 35 7/16" × 35 7/16" Ship weight: 1146 lbs	<b>583310</b> GXYHOEO000	<b>\$70,794</b>
<b>Optional Accessories</b>		
Base plate for pressure braising pans, half size	<b>910201</b>	<b>\$147</b>
Suspension frame for braising pans, half size	<b>910191</b>	<b>\$179</b>




**Accessories**

			code	list price
Optional Accessories				
Flanged feet kit 2"			912209 FEET2INCH	\$418



**PASTA COOKER - COMPACT**



**5.3 GALLONS**

		code	list price
2 Basket Electric High Productivity Pasta Cooker - 5.3 gallon well. Supplied with 2 single portion baskets 8.60 kW 208/ 3/ 60 w× d× h: 15 3/4"× 28 3/4"× 33 7/16" Ship weight: 154 lbs		371174 E7PCED1KF1	\$9,018
<b>Included Accessories</b>			
Pair of single portion baskets	Quantity 1	206312	-
Door for open base cupboard	Quantity 1	206350	-
<b>Optional Accessories</b>			
1 Basket (13 3/4" x 8 11/16") for 5.3 gallon Pasta Cookers		921611	\$225
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers		921610	\$314
4 Baskets (4.1" x 6.3") for pasta cooker		921618	\$377
Support rack for 4 -single portion baskets for automatic lifting pasta cookers		921606	\$31
2 Baskets (4.1" x 13.7") for pasta cookers		921619	\$314
Lid for Automatic Pasta Cooker - 5.3 gallon Well		921607	\$79



**PASTA COOKERS**

**10.5 GALLONS**



	code	list price
10.5 gallon gas pasta cooker, single-well 208/1/60 (predisposed for 120/1/60). 0.03 kW 208/ 1/ 60 w× d× h: 15 3/4"× 35 7/16"× 33 7/16" Ship weight: 170 lbs	<b>391201</b> E9PCGD1MF2	<b>\$6,875</b>
<b>Optional Accessories</b>		
Lid and lid holder for pasta cookers.	<b>206190</b>	<b>\$266</b>
1 basket (11" x 18") for 10.5 gallon pasta cooker.	<b>927216</b>	<b>\$293</b>
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	<b>927211</b>	<b>\$351</b>
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	<b>927210</b>	<b>\$439</b>
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219).	 <b>927213</b>	<b>\$481</b>
Support rack for single portion pasta baskets.	 <b>927219</b>	<b>\$79</b>

**pasta cooking solutions**



**PASTA COOKERS**



**10.5 + 10.5 GALLONS**

	<b>code</b>	<b>list price</b>
10.5 + 10.5 gallon gas pasta cooker, double-well 208/1/60 (predisposed for 120/1/60). 0.05 kW 105679 btu 208/ 1/ 60 <b>w x d x h:</b> 31 1/2" x 35 7/16" x 33 7/16" Ship weight: 309 lbs	<b>391202</b> E9PCGH2MF2	<b>\$11,114</b>
<b>Optional Accessories</b>		
Set of 4 castors (2 with brakes).	<b>206188</b>	<b>\$414</b>
Lid and lid holder for pasta cookers.	<b>206190</b>	<b>\$266</b>
1 basket (11" x 18") for 10.5 gallon pasta cooker.	<b>927216</b>	<b>\$293</b>
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	<b>927211</b>	<b>\$351</b>
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	<b>927210</b>	<b>\$439</b>
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	<b>927213</b>	<b>\$481</b>
Support rack for single portion pasta baskets. 	<b>927219</b>	<b>\$79</b>



**PASTA COOKERS**

**10.5 GALLONS**


	code	list price
10.5 gallon electric pasta cooker, single-well. 10.00 kW 208/3/50/60 w× d× h: 15 3/4"× 35 7/16"× 33 7/16" Ship weight: 170 lbs	391203 E9PCED1MF2	\$7,214
Optional Accessories		
Lid and lid holder for pasta cookers.	206190	\$266
1 basket (11" x 18") for 10.5 gallon pasta cooker.	927216	\$293
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	927211	\$351
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	927210	\$439
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	927213	\$481
Support rack for single portion pasta baskets. 	927219	\$79

pasta cooking solutions



**PASTA COOKERS**

**10.5 + 10.5 GALLONS**

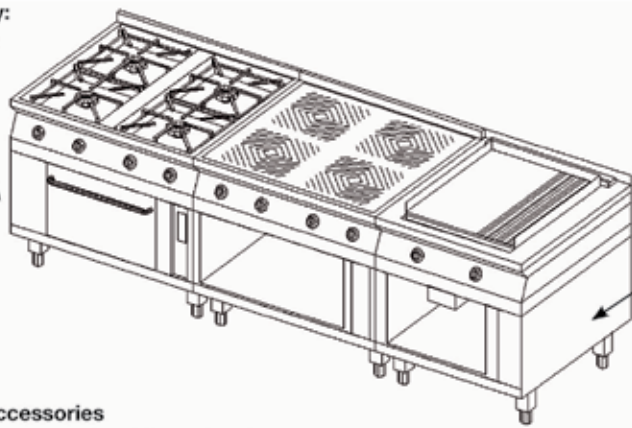
	<b>code</b>	<b>list price</b>
10.5 + 10.5 gallon electric pasta cooker, double-well. 20.00 kW 208/ 3/ 50/60 w× d× h: 31 1/2"× 35 7/16"× 33 7/16" Ship weight: 309 lbs	<b>391204</b> E9PCEH2MF2	<b>\$11,686</b>
<b>Optional Accessories</b>		
Set of 4 castors (2 with brakes).	<b>206188</b>	<b>\$414</b>
Lid and lid holder for pasta cookers.	<b>206190</b>	<b>\$266</b>
1 basket (11" x 18") for 10.5 gallon pasta cooker.	<b>927216</b>	<b>\$293</b>
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	<b>927211</b>	<b>\$351</b>
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	<b>927210</b>	<b>\$439</b>
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	<b>927213</b>	<b>\$481</b>
Support rack for single portion pasta baskets.	<b>927219</b>	<b>\$79</b>

## HOW TO ORDER THERMALINE S90 MODULAR COOKING LINE

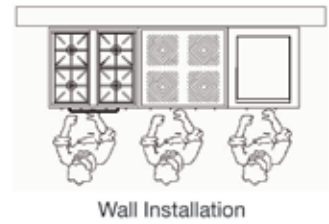
### Option 1 : C-BOARD

C-Board indicates a raised rear backsplash.  
Typical for against a wall or back to back installations.

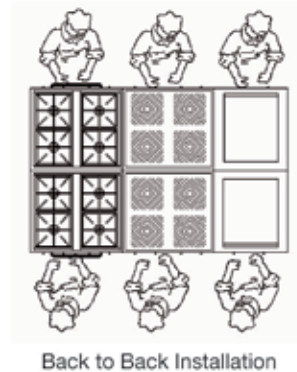
**Recommended Accessory:**  
911958- Left side Stainless Steel side panel



**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate.  
Kit for back to back Installation.



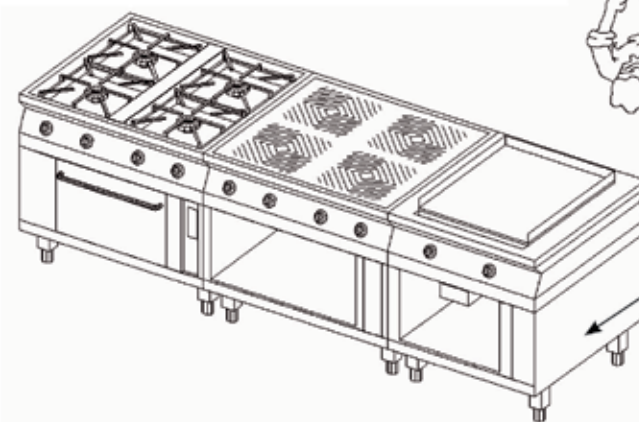
**Recommended Accessory:**  
911959- Right side Stainless Steel side panel



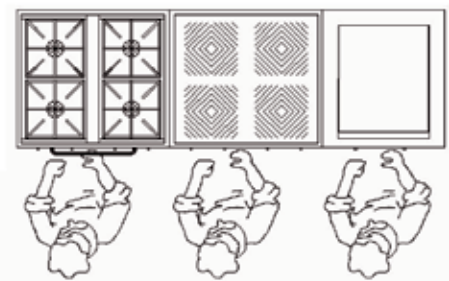
### Option 2 : ISLAND, One Side Operation

Control console has operating knobs all on one side.  
Island Installation.

**Recommended Accessory:**  
911715- Stainless Steel side panel



**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate

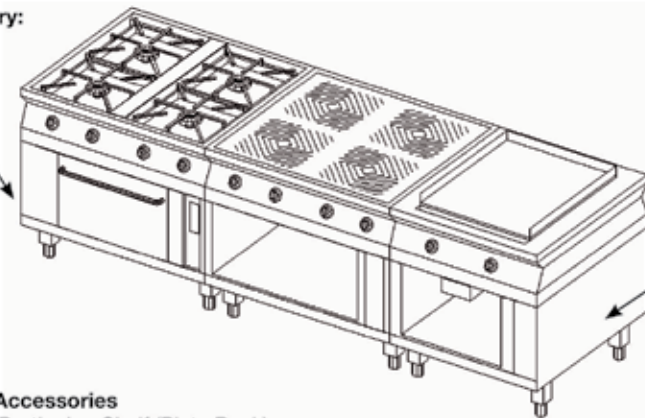


**Recommended Accessory:**  
911715- Stainless Steel side panel

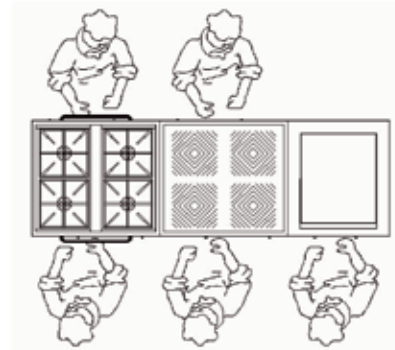
### Option 3 : ISLAND, Two Side Operation

Control console has operating knobs on both sides of the unit.  
Chef can operate units from both sides (except fryers, pasta cookers, char-broilers and griddles).  
Ovens and open bases are pass-through.  
Island Installation.

**Recommended Accessory:**  
911715- Stainless  
Steel side panel I



**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate



**Recommended Accessory:**  
911715- Stainless  
Steel side panel

### Further Information

Units can be installed as single stand alone units or connected to each other creating a seamless work top. Stand alone units can be installed on castors (except half module deep fat fryers). Units are not supplied with stainless steel side panels. These need to be ordered as accessories. Stand alone units or in-line units require two stainless steel side panels (one for each side).



**GAS RANGES**

**2 OPEN BURNERS**

	code	list price
Two 34,000 btu open burners 19 11/16", open base, C-Board, wall or back to back installation. 68180 <b>btu</b> <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 176 <b>lbs</b>	<b>584105</b> WGGRAFQ000	<b>\$6,658</b>
Two 34,000 btu open burners 19 11/16", open base, one side operation, island installation. 68180 <b>btu</b> <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 209 <b>lbs</b>	<b>584106</b> WGGRAAQ000	<b>\$8,332</b>
Two 34,000 btu open burners 19 11/16", pass through open base, two side operation, island installation. 68180 <b>btu</b> <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 198 <b>lbs</b>	<b>584107</b> WGGRABQ000	<b>\$8,332</b>
<b>Optional Accessories</b>		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	<b>910718</b>	<b>\$167</b>
Shelf for one side open bases 19.7" (500mm)	<b>910777</b>	<b>\$147</b>
Shelf for pass through open bases 19.7" (500mm)	<b>910776</b>	<b>\$167</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b>	<b>\$74</b>
Shelf fixation kit for pass through open bases.	<b>911915</b>	<b>\$116</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"

**modular cooking range line S90**

**GAS RANGES****4 OPEN BURNERS**

	<b>code</b>	<b>list price</b>
Four 34,000 btu burners 39 3/8", gas oven, C-Board, wall or back to back installation. 162268 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 617 <b>lbs</b>	<b>584108</b> WGGWDFQ000	<b>\$12,531</b>
Four 34,000 btu burners 39 3/8", open base, C-Board, wall or back to back installation. 136360 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 <b>lbs</b>	<b>584109</b> WGGWAFQ000	<b>\$10,769</b>
Four 34,000 btu burners 39 3/8", gas oven, one side operation, island installation. 162268 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 595 <b>lbs</b>	<b>584110</b> WGGWDAQ000	<b>\$13,310</b>
Four 34,000 btu burners 39 3/8", open base, one side operation, island installation. 136360 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 551 <b>lbs</b>	<b>584111</b> WGGWAAQ000	<b>\$11,575</b>
Four 34,000 btu burners 39 3/8", pass through gas oven, two side operation, island installation. 162268 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 <b>lbs</b>	<b>584112</b> WGGWDBQ000	<b>\$13,627</b>
Four 34,000 btu burners 39 3/8", pass through open base, two side operation, island installation. 136360 <b>btu</b> <b>w× d× h:</b> 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 309 <b>lbs</b>	<b>584113</b> WGGWABQ000	<b>\$11,575</b>
<b>Optional Accessories</b>		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	<b>910718</b>	<b>\$167</b>

	code	list price
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf for pass through open bases 39.3" (1000mm)	910782	\$257
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Baking sheet 2/1GN for ovens	910651	\$189
Single chromium plated grid (12" x 20")	910652	\$105
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"



**INDUCTION TOPS**

**2 ZONES**

	code	list price
Full surface two zone induction range 19 11/16", open base, C-Board, wall or back to back installation 10.00 kW 208/ 3/ 60 w x d x h: 19 11/16" x 35 7/16" x 35 7/16" Ship weight: 265 lbs	584126 WIWRAFQOOB	\$26,614
Full surface two zone induction range 19 11/16", open base, one side operation, island installation. 10.00 kW 208/ 3/ 60 w x d x h: 19 11/16" x 35 7/16" x 35 7/16" Ship weight: 265 lbs	584128 WIWRAAQOOB	\$26,614

	<b>code</b>	<b>list price</b>
Full surface two zone induction range 19 11/16", pass through open base, two side operation, island installation. 10.00 <b>kW</b> 208/ 3/ 60 <b>w × d × h:</b> 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 265 <b>lbs</b>	<b>584130</b> WIWRABQOOB	<b>\$26,614</b>
<b>Optional Accessories</b>		
Scraper for induction ranges.	<b>910601</b>	<b>\$48</b>
Set of 4 castors (2 with brake).	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



**INDUCTION TOPS**

**4 ZONES**

	code	list price
Full surface four zone induction range 39 3/8", open base, C-Board, wall or back to back installation 20.00 kW 208/ 3/ 60 w x d x h: 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 661 lbs	584132 WIWWAFQQOB	\$43,212
Full surface four zone induction range 39 3/8", open base, one side operation, island installation. 20.00 kW 208/ 3/ 60 w x d x h: 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 639 lbs	584134 WIWWAAQQOB	\$43,212
Full surface four zone induction range 39 3/8", pass through open base, two side operation, island installation. 20.00 kW 208/ 3/ 60 w x d x h: 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 683 lbs	584136 WIWWABQQOB	\$43,212
<b>Optional Accessories</b>		
Scraper for induction ranges.	910601	\$48
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**modular cooking range line S90**


**ELECTRIC SOLID TOPS**
**2 ZONES**

	code	list price
Electric solid top two zones 19 11/16", open base, C-Board, wall or back to back installation. 6.40 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 287 lbs	584140 WLWRAFOOOC	\$8,616
Electric solid top two zones 19 11/16", open base, one side operation, island installation. 6.40 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 364 lbs	584142 WLWRAAOOOC	\$8,527
Electric solid top two zones 19 11/16", open base, two side operation, island installation. 6.40 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 287 lbs	584144 WLWRABOOOC	\$8,527
<b>Optional Accessories</b>		
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf for pass through open bases 19.7" (500mm)	910776	\$167
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Polinox steel wool for solid top.	910671	\$11
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



**ELECTRIC SOLID TOPS**

**4 ZONES**

	code	list price
Electric solid top four zones 39 3/8", open base, C-Board, wall or back to back installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 683 lbs	584146 WLWWAFOOOC	\$15,702
Electric solid top four zones 39 3/8", electric oven, C-Board, wall or back to back installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 617 lbs	584148 WLWWCFOOOC	\$19,740
Electric solid top four zones 39 3/8", open base, one side operation, island installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584150 WLWWAAOOOC	\$16,209
Electric solid top four zones 39 3/8", electric oven, one side operation, island installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 lbs	584152 WLWWCAOOOC	\$20,607
Electric solid top four zones 39 3/8", pass through open base, two side operation, island installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584154 WLWWABOOOC	\$16,209
Electric solid top four zones 39 3/8", pass through electric oven, two side operation, island installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 lbs	584156 WLWWCBOOOC	\$20,607
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf for pass through open bases 39.3" (1000mm)	910782	\$257
Shelf fixation kit for one side operation open bases.	911914	\$74

modular cooking range line S90

	<b>code</b>	<b>list price</b>
Shelf fixation kit for pass through open bases.	<b>911915</b>	<b>\$116</b>
Baking sheet 2/1GN for ovens	<b>910651</b>	<b>\$189</b>
Single chromium plated grid (12" x 20")	<b>910652</b>	<b>\$105</b>
Polinox steel wool for solid top.	<b>910671</b>	<b>\$11</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



### **GAS SOLID TOPS**

	<b>code</b>	<b>list price</b>
Gas solid top 39 3/8", open base, C-Board, wall or back to back installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 419 <b>lbs</b>	<b>584158</b> WLGWAF0000	<b>\$12,681</b>
Gas solid top 39 3/8", gas oven, C-Board, wall or back to back installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 551 <b>lbs</b>	<b>584159</b> WLGWDF0000	<b>\$13,950</b>
Gas solid top 39 3/8", open base, one side operation, island installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 507 <b>lbs</b>	<b>584160</b> WLGWAA0000	<b>\$13,472</b>
Gas solid top 39 3/8", gas oven, one side operation, island installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 728 <b>lbs</b>	<b>584161</b> WLGWDA0000	<b>\$14,745</b>

	code	list price
Gas solid top 39 3/8", pass through open base, two side operation, island installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 507 <b>lbs</b>	<b>584162</b> WLGWACOOOO	<b>\$13,472</b>
Gas solid top 39 3/8", pass through gas oven, two side operation, island installation. <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 551 <b>lbs</b>	<b>584163</b> WLGWDCOOOO	<b>\$14,745</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	<b>910783</b>	<b>\$209</b>
Shelf for pass through open bases 39.3" (1000mm)	<b>910782</b>	<b>\$257</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b>	<b>\$74</b>
Shelf fixation kit for pass through open bases.	<b>911915</b>	<b>\$116</b>
Baking sheet 2/1GN for ovens	<b>910651</b>	<b>\$189</b>
Single chromium plated grid (12" x 20")	<b>910652</b>	<b>\$105</b>
Polinox steel wool for solid top.	<b>910671</b>	<b>\$11</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>

**modular cooking range line S90**

**ELECTRIC GRIDDLES****SMOOTH SURFACE**

	<b>code</b>	<b>list price</b>
Electric griddle 31 1/2", Smooth surface, open base, C-Board, wall or back to back installation 11.40 kW 208/60 <b>w × d × h:</b> 31 1/2" × 35 7/16" × 35 7/16" Ship weight: 397 lbs	<b>584114</b> WHWURFOOOC	<b>\$12,365</b>
Electric griddle 31 1/2", Smooth surface, open base, one side operation, island installation. 11.40 kW 208/60 <b>w × d × h:</b> 31 1/2" × 35 7/16" × 35 7/16" Ship weight: 397 lbs	<b>584118</b> WHWURAOOOC	<b>\$13,160</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b>	<b>\$74</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



**ELECTRIC GRIDDLES**

**SMOOTH & GROOVED SURFACE**

	code	list price
Electric griddle 31 1/2", Smooth/ribbed surface, open base, C-Board, wall or back to back installation 11.40 kW 208/60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 397 lbs	584116 WHWUSFOOOC	\$12,365
Electric griddle 31 1/2", Smooth/ribbed surface, open base, one side operation, island installation. 11.40 kW 208/60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 397 lbs	584120 WHWUSAOOOC	\$13,160
Optional Accessories		
Scraper of griddle.	910605	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

modular cooking range line S90

**GAS GRIDDLES****SMOOTH SURFACE**

	<b>code</b>	<b>list price</b>
Gas griddle 31 1/2", Smooth surface, open base, C-Board, wall or back to back installation <b>w× d× h:</b> 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 <b>lbs</b>	<b>584122</b> WHGURFOOOO	<b>\$12,365</b>
Gas griddle 31 1/2", Smooth surface, open base, one side operation, island installation. <b>w× d× h:</b> 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 <b>lbs</b>	<b>584124</b> WHGURAOOOO	<b>\$12,365</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b>	<b>\$74</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



**GAS GRIDDLES**

**SMOOTH & GROOVED SURFACE**

	code	list price
Gas griddle 31 1/2", Smooth/ribbed surface, open base, C-Board, wall or back to back installation <b>w× d× h:</b> 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 485 lbs	<b>584123</b> WHGUSFOOOO	<b>\$12,365</b>
Gas griddle 31 1/2", Smooth/ribbed surface, open base, one side operation, island installation. <b>w× d× h:</b> 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	<b>584125</b> WHGUSAOOOO	<b>\$12,843</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b>	<b>\$74</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



**GAS CHAR-BROILERS**

**1/2 MODULE**

	code	list price
Gas Char-Broiler 19 11/16", open base, C-Board, wall or back to back installation. 40908 btu <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 353 lbs	<b>584089</b> WDGRAFOOOO	<b>\$8,961</b>
Gas Char-Broiler 19 11/16", open base, one side operation, island installation. 40908 btu <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 309 lbs	<b>584090</b> WDGRAAOOOO	<b>\$9,512</b>

**modular cooking range line S90**

	code	list price
<b>Optional Accessories</b>		
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf fixation kit for one side operation open bases.	911914	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS CHAR-BROILERS****1 MODULE**

	code	list price
Gas Char-Broiler 31 1/2", open base, C-Board, wall or back to back installation. 81816 <b>btu</b> <b>w × d × h:</b> 31 1/2" × 35 7/16" × 35 7/16" Ship weight: 507 <b>lbs</b>	584091 WDGUAFOOOO	\$12,365
Gas Char-Broiler 31 1/2", open base, one side operation, island installation. 81816 <b>btu</b> <b>w × d × h:</b> 31 1/2" × 35 7/16" × 35 7/16" Ship weight: 441 <b>lbs</b>	584092 WDGUAAOOOO	\$13,160
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf fixation kit for one side operation open bases.	911914	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408

	code	list price
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



## ELECTRIC FRYERS

### 1 WELL

	code	list price	
Electric Fryer 19 11/16", One 6 gal well, C-Board, wall or back to back installation. 12.20 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 lbs	584093 WFWROFOOOC	\$10,306	
Electric Fryer 19 11/16", One 6 gal well, one side operation, island installation. 12.20 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 lbs	584095 WFWROAOOOO	\$11,097	
<b>Included Accessories</b>			
Basket rest grid for 6 gal fryer	Quantity 1	911567	–
Basket for 6 gal fryer	Quantity 2	911574	–
Closing cover for 6 gal fryer	Quantity 1	911575	–
<b>Optional Accessories</b>			
Oil strainer for fryers.	910752	\$209	
Discharge vessel for 3.6 gal & 6 gal fryers	911570	\$293	
Lid for discharge vessel 3.6 gal & 6 gal fryers	911585	\$84	
Closing cover for 6 gal fryer	911575	\$105	
Basket for 6 gal fryer	911574	\$58	
Basket rest grid for 6 gal fryer	911567	\$21	
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408	

modular cooking range line S90

	code	list price
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**ELECTRIC FRYERS****2 WELLS**

	code	list price	
Electric Fryer 31 1/2", Two 3.6 gal wells, C-Board, wall or back to back installation. 18.40 kW 208/ 3/ 60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 243 lbs	584097 WFWUOFOOOC	\$16,642	
Electric Fryer 31 1/2", Two 3.6 gal wells, one side operation, island installation. 18.40 kW 208/ 3/ 60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 309 lbs	584099 WFWUOAOOOO	\$17,242	
<b>Included Accessories</b>			
Basket rest grid for 2x3.6 gal fryer	Quantity 2	911566	-
Basket for 2x3.6 gal fryer	Quantity 2	911573	-
Closing cover for 3.6 gal fryer	Quantity 2	911584	-
<b>Optional Accessories</b>			
Oil strainer for fryers.	910752	\$209	
Discharge vessel for 3.6 gal & 6 gal fryers	911570	\$293	
Lid for discharge vessel 3.6 gal & 6 gal fryers	911585	\$84	
Closing cover for 3.6 gal fryer	911584	\$967	
Basket for 2x3.6 gal fryer	911573	\$43	
Basket rest grid for 2x3.6 gal fryer	911566	\$21	

	code	list price
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

modular cooking range line S90

**GAS FRYERS****1 WELL**

		<b>code</b>	<b>list price</b>
Gas Fryer 19 11/16", One 6 gal. well, C-Board, wall or back to back installation. 74998 <b>btu</b> <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 419 <b>lbs</b>		<b>584101</b> WFGROFOOOO	<b>\$9,201</b>
Gas Fryer 19 11/16", One 6 gal. well, one side operation, island installation 74998 <b>btu</b> <b>w× d× h:</b> 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 <b>lbs</b>		<b>584102</b> WFGROAOOOO	<b>\$9,990</b>
<b>Included Accessories</b>			
Basket rest grid for 6 gal fryer	Quantity 1	<b>911567</b>	–
Basket for 6 gal fryer	Quantity 2	<b>911574</b>	–
Closing cover for 6 gal fryer	Quantity 1	<b>911575</b>	–
<b>Optional Accessories</b>			
Oil strainer for fryers.		<b>910752</b>	<b>\$209</b>
Discharge vessel for 3.6 gal & 6 gal fryers		<b>911570</b>	<b>\$293</b>
Lid for discharge vessel 3.6 gal & 6 gal fryers		<b>911585</b>	<b>\$84</b>
Closing cover for 6 gal fryer		<b>911575</b>	<b>\$105</b>
Basket for 6 gal fryer		<b>911574</b>	<b>\$58</b>
Basket rest grid for 6 gal fryer		<b>911567</b>	<b>\$21</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).		<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).		<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).		<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.		<b>911619</b>	<b>\$518</b>



**GAS FRYERS**

**2 WELLS**

	code	list price
Gas Fryer 31 1/2", Two 3.6 gal wells, C-Board, wall or back to back installation. 100225 btu w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 397 lbs	584103 WFGUOFOOOO	\$13,472
Gas Fryer 31 1/2", Two 3.6 gal wells, one side operation, island installation. 100225 btu w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 397 lbs	584104 WFGUOAOOOO	\$14,267
<b>Included Accessories</b>		
Basket rest grid for 2x3.6 gal fryer	Quantity 2 911566	-
Basket for 2x3.6 gal fryer	Quantity 2 911573	-
Closing cover for 3.6 gal fryer	Quantity 2 911584	-
<b>Optional Accessories</b>		
Oil strainer for fryers.	910752	\$209
Discharge vessel for 3.6 gal & 6 gal fryers	911570	\$293
Lid for discharge vessel 3.6 gal & 6 gal fryers	911585	\$84
Closing cover for 3.6 gal fryer	911584	\$967
Basket for 2x3.6 gal fryer	911573	\$43
Basket rest grid for 2x3.6 gal fryer	911566	\$21
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

modular cooking range line S90

**ELECTRIC BAIN MARIE****HALF MODULE**

	<b>code</b>	<b>list price</b>
Electric bain marie 19 11/16", open base, C-Board, wall or back to back installation. 1.50 kW 208/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584077</b> WBWRAFOOOO	<b>\$11,636</b>
Electric bain marie 19 11/16", open base, one side operation, island installation. 1.50 kW 208/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 187 lbs	<b>584079</b> WBWRAAOOOO	<b>\$12,337</b>
Electric bain marie 19 11/16", open pass through base, both side operation, island installation. 1.50 kW 208/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 309 lbs	<b>584081</b> WBWRACOOOO	<b>\$12,337</b>
<b>Optional Accessories</b>		
Suspension frame for half module 19.7" bain marie/food warmer.	<b>911565</b>	<b>\$179</b>
Shelf for one side open bases 19.7" (500mm)	<b>910777</b>	<b>\$147</b>
Shelf for pass through open bases 19.7" (500mm)	<b>910776</b>	<b>\$167</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b>	<b>\$74</b>
Shelf fixation kit for pass through open bases.	<b>911915</b>	<b>\$116</b>
Set of 4 castors (2 with brake)	<b>911960</b>	<b>\$879</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>



**GAS PASTA COOKERS**

**10.5 GALLONS**

	code	list price
Gas pasta cooker 19 11/16", 10.5 gal, C-Board, wall or island type installation. <b>w x d x h:</b> 19 11/16" x 35 7/16" x 35 7/16" Ship weight: 375 lbs	<b>584138</b> WKGROFOOOO	<b>\$15,146</b>
Gas pasta cooker 19 11/16", 10.5 gal, one side operation, island installation. <b>w x d x h:</b> 19 11/16" x 35 7/16" x 35 7/16" Ship weight: 331 lbs	<b>584139</b> WKGROAOOOO	<b>\$15,847</b>
<b>Optional Accessories</b>		
Round basket for pasta cooker.	<b>910511</b>	<b>\$79</b>
Bottom plate for round basket support	<b>910515</b>	<b>\$79</b>
Basket (11" x 18") for pasta cooker.	<b>910512</b>	<b>\$283</b>
Basket (11" x 9") for pasta cooker.	<b>910513</b>	<b>\$167</b>
Basket (11" x 6") for pasta cooker.	<b>910514</b>	<b>\$142</b>
Closing cover for pasta cooker.	<b>911615</b>	<b>\$116</b>
Right side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b>	<b>\$408</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911959</b>	<b>\$408</b>
Stainless steel side wall (island installation).	<b>911715</b>	<b>\$408</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>

**modular cooking range line S90**



**WORKTOP**

	code	list price
19 11/16" Neutral worktop. island installation. <b>w × d × h:</b> 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 320 lbs	<b>584166</b> WNORABO000	<b>\$7,198</b>
19 11/16" Neutral worktop, C-board. <b>w × d × h:</b> 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 320 lbs	<b>584857</b> WNORAF0000	<b>\$7,198</b>



**WATER MIXING UNITS**

	code	list price
Worktop with water mixing unit 4", C-Board. <b>w × d × h:</b> 3 15/16" × 35 7/16" × 35 7/16" Ship weight: 154 lbs	<b>584164</b> WMOMOF0000	<b>\$4,234</b>
Worktop with water mixing unit 4", island installation. <b>w × d × h:</b> 3 15/16" × 35 7/16" × 35 7/16" Ship weight: 154 lbs	<b>584165</b> WMOMOE0000	<b>\$4,573</b>

**STAINLESS STEEL KICK PLATE**

	code	list price
<b>Optional Accessories</b>		
Stainless Steel kick plates 15.7" (400mm)	911554	\$388
Stainless Steel kick plates 19.7" (500mm)	911555	\$393
Stainless Steel kick plates 23.6" (600mm)	911556	\$403
Stainless Steel kick plates 27.5" (700mm)	911557	\$408
Stainless Steel kick plates 31.5" (800mm)	911558	\$418
Stainless Steel kick plates 35.4" (900mm)	911559	\$424
Stainless Steel kick plates 39.3" (1000mm)	911560	\$434
Stainless Steel kick plate 43.4" (1100mm)	911617	\$476
Stainless Steel kick plate 47.2" (1200mm)	911562	\$565
Stainless Steel kick plate 51.1" (1300mm)	911618	\$492
Stainless Steel kick plate 55.1" (1400mm)	911563	\$586
Stainless Steel kick plate 59" (1500mm)	911602	\$597
Stainless Steel kick plate 62.9" (1600mm)	911837	\$544
Stainless Steel kick plate 66.6" (1700mm)	911838	\$586
Stainless Steel kick plate 70.8" (1800mm)	911839	\$633
Stainless Steel kick plate 74.8" (1900mm)	911840	\$675
Stainless Steel kick plate 78.7" (2000mm)	911841	\$712
Stainless steel front kicking strip (2100mm)	911899	\$763
Stainless Steel kick plate 86.6" (2200mm)	911900	\$755
Stainless Steel kick plate 90.6" (2300mm)	911901	\$821
Stainless Steel kick plate 94.4" (2400mm)	911902	\$879
Stainless Steel kick plate 98.4" (2500mm)	911903	\$921
Steel kick plate both sides, against wall installation, left & right	911639	\$649

**modular cooking range line S90**

	<b>code</b>	<b>list price</b>
Steel kick plate both sides, island installation, left & right	<b>911638</b>	<b>\$617</b>
Steel kick plate both sides, back to back installation, left & right	<b>911640</b>	<b>\$649</b>
Kit for back-to-back installation.	<b>911619</b>	<b>\$518</b>

## **PORTIONING SHELVES (5" / 130mm DEPTH)**

	<b>code</b>	<b>list price</b>
<b>Optional Accessories</b>		
Portioning shelf/Plate shelf 5" x 15.7" (130x400mm)	<b>911850</b>	<b>\$962</b>
Portioning shelf/Plate shelf 5" x 19.7" (130x500mm)	<b>911851</b>	<b>\$978</b>
Portioning shelf/Plate shelf 5" x 23.6" (130x600mm)	<b>911852</b>	<b>\$989</b>
Portioning shelf/Plate shelf 5" x 27.5" (130x700mm)	<b>911853</b>	<b>\$999</b>
Portioning shelf/Plate shelf 5" x 31.5" (130 x 800mm)	<b>911854</b>	<b>\$1,009</b>
Portioning shelf/Plate shelf 5" x 35.4" (130x900mm)	<b>911855</b>	<b>\$1,030</b>
Portioning shelf/Plate shelf 5" x 39.3" (130x1000mm)	<b>911856</b>	<b>\$1,040</b>
Portioning shelf/Plate shelf 5" x 43.4" (130x1100mm)	<b>911857</b>	<b>\$1,108</b>
Portioning shelf/Plate shelf 5" x 47.2" (130x1200mm)	<b>911858</b>	<b>\$1,120</b>
Portioning shelf/Plate shelf 5" x 51.1" (130x1300mm)	<b>911859</b>	<b>\$1,130</b>
Portioning shelf/Plate shelf 5" x 55.1" (130x1400mm)	<b>911860</b>	<b>\$1,145</b>
Portioning shelf/Plate shelf 5" x 59" (130x1500mm)	<b>911861</b>	<b>\$1,161</b>
Portioning shelf/Plate shelf 5" x 62.9" (130x1600mm)	<b>911862</b>	<b>\$1,171</b>
Portioning shelf/Plate shelf 5" x 66.6" (130x1700mm)	<b>911863</b>	<b>\$1,181</b>
Portioning shelf/Plate shelf 5" x 70.8" (130x1800mm)	<b>911864</b>	<b>\$1,198</b>
Portioning shelf/Plate shelf 5" x 74.8" (130x1900mm)	<b>911865</b>	<b>\$1,213</b>
Portioning shelf/Plate shelf 5" x 78.7" (130x2000mm)	<b>911866</b>	<b>\$1,224</b>
Portioning shelf, 2100mm width	<b>911867</b>	<b>\$1,286</b>

	code	list price
Portioning shelf/Plate shelf 5" x 86.6" (130x2200mm)	911868	\$1,329
Portioning shelf, 2300mm width	911869	\$1,349
Portioning shelf/Plate shelf 5" x 94.4" (130x2400mm)	911870	\$1,380
Portioning shelf/Plate shelf 5" x 98.4" (130x2500mm)	911871	\$1,407

**PORTIONING SHELVES (7.8" / 200mm DEPTH)**

	code	list price
<b>Optional Accessories</b>		
Portioning shelf/Plate shelf 7.8" x 15.7" (200x400mm)	911872	\$1,150
Portioning shelf/Plate shelf 7.8" x 19.7" (200x500mm)	911873	\$1,171
Portioning shelf/Plate shelf 7.8" x 23.6" (200x600mm)	911874	\$1,193
Portioning shelf/Plate shelf 7.8" x 27.7.8" (200x700mm)	911875	\$1,213
Portioning shelf/Plate shelf 7.8" x 31.7.8" (200x800mm)	911876	\$1,229
Portioning shelf/Plate shelf 7.8" x 35.4" (200x900mm)	911877	\$1,249
Portioning shelf/Plate shelf 7.8" x 39.3" (200x1000mm)	911878	\$1,271
Portioning shelf/Plate shelf 7.8" x 43.4" (200x1100mm)	911879	\$1,334
Portioning shelf/Plate shelf 7.8" x 47.2" (200x1200mm)	911880	\$1,354
Portioning shelf/Plate shelf 7.8" x 51.1" (200x1300mm)	911881	\$1,370
Portioning shelf/Plate shelf 7.8" x 55.1" (200x1400mm)	911882	\$1,391
Portioning shelf/Plate shelf 7.8" x 59" (200x1500mm)	911883	\$1,412
Portioning shelf/Plate shelf 7.8" x 62.9" (200x1600mm)	911884	\$1,433
Portioning shelf/ Plate shelf 7.8" x 66.6" (200x1700mm)	911885	\$1,453
Portioning shelf/Plate shelf 7.8" x 70.8" (200x1800mm)	911886	\$1,470
Portioning shelf/Plate shelf 7.8" x 74.8" (200x1900mm)	911887	\$1,490
Portioning shelf/Plate shelf 7.8" x 78.7" (200x2000mm)	911888	\$1,511
Portioning shelf, 2100mm width	911889	\$1,548
Portioning shelf/Plate shelf 7.8" x 86.6" (200x2200mm)	911890	\$1,626
Portioning shelf, 2300mm width	911891	\$1,642
Portioning shelf/Plate shelf 7.8" x 94.4" (200x2400mm)	911892	\$1,694
Portioning shelf/Plate shelf 7.8" x 98.4" (200x2500mm)	911893	\$1,726

**ACCESSORIES**

		code	list price
Optional Accessories			
Flanged feet kit 2"		912209 FEET2INCH	\$418

**modular cooking range line S90**



**GAS RANGES**

**4 OPEN BURNERS**

	code	list price
4 burner gas range on gas standard oven 24", supplied with legs 163632 <b>btu</b> <b>w x d x h:</b> 24 1/32" x 31 1/2" x 37 3/16" Ship weight: 309 <b>lbs</b>	<b>169004</b> ACFG24	<b>\$5,562</b>
4 burner gas range with open burner flame failure safety on gas standard oven 24", supplied with legs 163632 <b>btu</b> <b>w x d x h:</b> 24 1/32" x 31 1/2" x 37 3/16" Ship weight: 309 <b>lbs</b>	<b>169038</b> ACFG24T	<b>\$5,768</b>
Optional Accessories		
Back panel with overshelf 24" x 9.85"	<b>169026</b>	<b>\$494</b>
4 castors kit for open and oven bases - 2 swivelling with brakes	<b>206135</b>	<b>\$412</b>



**GAS RANGES**

**6 OPEN BURNERS**

	code	list price
6 burner gas range on gas standard oven 36", supplied with legs 228403 <b>btu</b> <b>w x d x h:</b> 36 1/32" x 31 1/2" x 37 3/16" Ship weight: 386 <b>lbs</b>	<b>169005</b> ACFG36	<b>\$5,974</b>
6-burner gas range with open burner flame failure safety on gas standard oven 36", supplied with legs 228403 <b>btu</b> <b>w x d x h:</b> 36 1/32" x 31 1/2" x 37 3/16" Ship weight: 386 <b>lbs</b>	<b>169039</b> ACFG36T	<b>\$6,180</b>
Optional Accessories		
Back panel with overshelf 36" x 9.85"	<b>169046</b>	<b>\$577</b>
4 castors kit for open and oven bases - 2 swivelling with brakes	<b>206135</b>	<b>\$412</b>



**GAS BOILING TOPS**

**2 OPEN BURNERS**

	code	list price
2 burner gas range table top 12", supplied with legs 64771 btu w x d x h: 12 1/64" x 31 1/2" x 14 5/8" Ship weight: 77 lbs	169000 ACG12	\$1,957
2 burner gas range table top with open burner flame failure safety 12", supplied with legs 64771 btu w x d x h: 12 1/64" x 31 1/2" x 14 5/8" Ship weight: 77 lbs	169034 ACG12T	\$2,163
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82



**GAS BOILING TOPS**

**4 OPEN BURNERS**

	code	list price
4 burner gas range table top 24", supplied with legs 129542 btu w x d x h: 24 1/32" x 31 1/2" x 14 5/8" Ship weight: 143 lbs	169001 ACG24	\$2,575
4 burner gas range table top with open burner flame failure safety 24", supplied with legs 129542 btu w x d x h: 24 1/32" x 31 1/2" x 14 5/8" Ship weight: 143 lbs	169035 ACG24T	\$2,781
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

modular cooking range line (EM series)



**GAS BOILING TOPS**

**6 OPEN BURNERS**

	code	list price
6-burner gas range table top 36", supplied with legs 194313 <b>btu</b> <b>w× d× h:</b> 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 209 <b>lbs</b>	<b>169002</b> ACG36	<b>\$3,502</b>
6-burner gas range table top with open burner flame failure safety 36", supplied with legs 194313 <b>btu</b> <b>w× d× h:</b> 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 209 <b>lbs</b>	<b>169036</b> ACG36T	<b>\$3,708</b>
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>



**GAS BOILING TOPS**

**8 OPEN BURNERS**

	code	list price
8 burner gas range table top 48", supplied with legs 259084 <b>btu</b> <b>w× d× h:</b> 48 1/32"× 31 1/2"× 14 5/8" Ship weight: 276 <b>lbs</b>	<b>169003</b> ACG48	<b>\$4,326</b>
8 burner gas range table top with open burner flame failure safety 48", supplied with legs 259084 <b>btu</b> <b>w× d× h:</b> 48 1/32"× 31 1/2"× 14 5/8" Ship weight: 276 <b>lbs</b>	<b>169037</b> ACG48T	<b>\$4,532</b>
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>



**INDUCTION TOP**

**2 ZONES**

	code	list price
Electric 2 zone induction cooktop 16" 7.00 kW 200-240/ 1/ 50/60 w× d× h: 16 "× 31 1/2"× 14 5/8" Ship weight: 77 lbs	169007 AIZ16	\$10,300
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82



**GAS SOLID TOP**

**36" SOLID TOP**

	code	list price
Gas french top 36" 27272 btu w× d× h: 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 176 lbs	169009 ASG36	\$3,708



**GAS GRIDDLES**

**SMOOTH SURFACE**

	code	list price
Gas griddle with smooth plate 12" w× d× h: 12 1/64"× 31 1/2"× 16 1/2" Ship weight: 93 lbs	169012 ARG12FL	\$3,090
Gas griddle with smooth plate 24" w× d× h: 24 1/32"× 31 1/2"× 16 1/2" Ship weight: 176 lbs	169013 ARG24FL	\$4,532
Gas griddle with smooth plate 36" w× d× h: 36 1/32"× 31 1/2"× 16 1/2" Ship weight: 262 lbs	169014 ARG36FL	\$5,974

modular cooking range line (EM series)

	code	list price
Gas griddle with smooth plate 48" 103634 <b>btu</b> <b>w × d × h:</b> 48 1/32" × 31 1/2" × 16 1/2" Ship weight: 348 <b>lbs</b>	<b>169015</b> ARG48FL	<b>\$7,210</b>



**GAS GRIDDLES**

**SMOOTH & GROOVED SURFACE**

	code	list price
Gas griddle with smooth plate 12" <b>w × d × h:</b> 12 1/64" × 31 1/2" × 16 1/2" Ship weight: 93 <b>lbs</b>	<b>169016</b> ARG12FR	<b>\$4,120</b>
Gas griddle, 2/3 smooth, 1/3 ribbed 24" <b>w × d × h:</b> 24 1/32" × 31 1/2" × 16 1/2" Ship weight: 176 <b>lbs</b>	<b>169017</b> ARG24FR	<b>\$5,150</b>
Gas griddle, 2/3 smooth, 1/3 ribbed 36" <b>w × d × h:</b> 36 1/32" × 31 1/2" × 16 1/2" Ship weight: 262 <b>lbs</b>	<b>169018</b> ARG36FR	<b>\$7,210</b>
Gas griddle, 2/3 smooth, 1/3 ribbed 48" 103634 <b>btu</b> <b>w × d × h:</b> 48 1/32" × 31 1/2" × 16 1/2" Ship weight: 348 <b>lbs</b>	<b>169019</b> ARG48FR	<b>\$8,240</b>
<b>Optional Accessories</b>		
4 pins kit for equipment to be installed on refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>



**GAS CHAR-BROILER TOPS**

	code	list price
Gas charbroiler 12" <b>w× d× h:</b> 12 1/64"× 31 1/2"× 18 3/8" Ship weight: 77 <b>lbs</b>	<b>169020</b> AGG12	<b>\$2,987</b>
Gas charbroiler 24" <b>w× d× h:</b> 24 1/32"× 31 1/2"× 18 3/8" Ship weight: 150 <b>lbs</b>	<b>169021</b> AGG24	<b>\$4,069</b>
Gas charbroiler 36" <b>w× d× h:</b> 36 1/32"× 31 1/2"× 18 3/8" Ship weight: 214 <b>lbs</b>	<b>169022</b> AGG36	<b>\$5,974</b>
Gas charbroiler 48" 131587 <b>btu</b> <b>w× d× h:</b> 48 1/32"× 31 1/2"× 18 3/8" Ship weight: 276 <b>lbs</b>	<b>169023</b> AGG48	<b>\$7,004</b>
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>

**GAS FRYER**

	code	list price
23 LT GAS FRYER "V" SHAPE 68180 <b>btu</b> <b>w× d× h:</b> 16 "× 31 1/2"× 47 1/4" Ship weight: 159 <b>lbs</b>	<b>169010</b> AFRG16	<b>upon request</b>
Included Accessories		
2 half size baskets for HD fryers	Quantity 1	<b>927223</b>
Optional Accessories		
Sediment tray for 23 lt fryer	<b>206173</b>	<b>\$483</b>
Oil life saver for 23lt fryers	<b>960645</b>	<b>\$120</b>
1 full size basket for HD fryers	<b>927226</b>	<b>\$62</b>

modular cooking range line (EM series)



**GAS PASTA COOKER**

**1 WELL**

	code	list price
1 well gas pasta cooker 6.5 gal <b>w× d× h:</b> 16 "× 31 1/2"× 37 3/16" Ship weight: 99 <b>lbs</b>	<b>169024</b> ACPG16	<b>\$4,532</b>
<b>Optional Accessories</b>		
4 castors kit for open and oven bases - 2 swivelling with brakes	<b>206135</b>	<b>\$412</b>
Support rack for 4 -single portion baskets for automatic lifting pasta cookers	<b>921606</b>	<b>\$31</b>
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers	<b>921610</b>	<b>\$314</b>
4 Baskets (4.1" x 6.3") for pasta cooker	<b>921618</b>	<b>\$377</b>



**ELECTRIC BAIN MARIE TOP**

**HALF MODULE**

	code	list price
Electric bain marie 16" 1.50 kW 120/ 1/ 50/60 <b>w× d× h:</b> 16 "× 31 1/2"× 14 5/8" Ship weight: 66 <b>lbs</b>	<b>169027</b> ABE16	<b>\$2,369</b>
<b>Optional Accessories</b>		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>



**WORK TOPS**

	code	list price
Ambient worktop 4" <b>w × d × h:</b> 4" x 31 1/2" x 10 5/16" Ship weight: 11 <b>lbs</b>	<b>169033</b> AN4	<b>\$824</b>
Ambient worktop 8" <b>w × d × h:</b> 8" x 31 1/2" x 10 5/16" Ship weight: 18 <b>lbs</b>	<b>169043</b> AN8	<b>\$1,030</b>
Ambient worktop 12" <b>w × d × h:</b> 12" x 31 1/2" x 10 5/16" Ship weight: 31 <b>lbs</b>	<b>169063</b> AN12	<b>\$1,200</b>
Ambient worktop 16" <b>w × d × h:</b> 16" x 31 1/2" x 10 5/16" Ship weight: 35 <b>lbs</b>	<b>169064</b> AN16	<b>\$1,300</b>
Ambient worktop 24" <b>w × d × h:</b> 24" x 31 1/2" x 10 5/16" Ship weight: 67 <b>lbs</b>	<b>169065</b> AN24	<b>\$1,400</b>
Ambient worktop 36" <b>w × d × h:</b> 36" x 31 1/2" x 10 5/16" Ship weight: 84 <b>lbs</b>	<b>169066</b> AN36	<b>\$1,600</b>
<b>Optional Accessories</b>		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>



**OPEN BASES**

	code	list price
Open base 12" <b>w × d × h:</b> 12 1/64" × 29 15/16" × 26 11/16" Ship weight: 29 <b>lbs</b>	<b>169028</b> AV12	<b>\$927</b>
Open base 16" <b>w × d × h:</b> 16 " × 29 15/16" × 26 11/16" Ship weight: 42 <b>lbs</b>	<b>169029</b> AV16	<b>\$979</b>

	code	list price
Open base 24" <b>w× d× h:</b> 24 1/32"× 29 15/16"× 26 11/16" Ship weight: 55 <b>lbs</b>	<b>169030</b> AV24	<b>\$1,030</b>
Open base 36" <b>w× d× h:</b> 36 1/32"× 29 15/16"× 26 11/16" Ship weight: 79 <b>lbs</b>	<b>169031</b> AV36	<b>\$1,236</b>
<b>Optional Accessories</b>		
4 castors kit for open and oven bases - 2 swivelling with brakes	<b>206135</b>	<b>\$412</b>



## REFRIGERATED & FREEZER BASES

	code	list price
Refrigerator/freezer base + 2 drawers 36" (field convertible) 0.70 <b>kW</b> 120/ 1/ 60 <b>w× d× h:</b> 35 15/16"× 32 1/64"× 26 3/4" Ship weight: 430 <b>lbs</b>	<b>727094</b> COMP36	<b>\$10,300</b>
Refrigerator/freezer base + 2 drawers 48" (field convertible) 1.15 <b>kW</b> 120/ 1/ 60 <b>w× d× h:</b> 47 15/16"× 32 1/64"× 26 3/4" Ship weight: 430 <b>lbs</b>	<b>727093</b> COMP48	<b>\$11,330</b>
Refrigerator/freezer base + 4 drawers 72" (field convertible) 1.83 <b>kW</b> 120/ 1/ 60 <b>w× d× h:</b> 71 7/8"× 32 1/64"× 26 3/4" Ship weight: 430 <b>lbs</b>	<b>727092</b> COMP72	<b>\$13,390</b>
Refrigerator/freezer base + 4 drawers 84" (field convertible) 1.95 <b>kW</b> 120/ 1/ 60 <b>w× d× h:</b> 83 7/8"× 32 1/64"× 26 3/4" Ship weight: 430 <b>lbs</b>	<b>727091</b> COMP84	<b>\$14,420</b>
<b>Optional Accessories</b>		
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	<b>880123</b>	<b>\$447</b>
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	<b>880125</b>	<b>\$609</b>

**ACCESSORIES**

	code	list price
<b>Optional Accessories</b>		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	<b>169048</b>	<b>\$82</b>
Back panel with overshef 24" x 9.85"	<b>169026</b>	<b>\$494</b>
Back panel with overshef 36" x 9.85"	<b>169046</b>	<b>\$577</b>
4 castors kit for open and oven bases - 2 swivelling with brakes	<b>206135</b>	<b>\$412</b>
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	<b>880123</b>	<b>\$447</b>
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	<b>880125</b>	<b>\$609</b>



**modular cooking range line (EM series)**





**WT30**





		code	list price
Undercounter dishwasher, 30 racks/hr, with drain pump, detergent and rinse aid dispensers. 6.85 kW 208/ 1/ 60 w× d× h: 23 5/8"× 24 1/16"× 33 7/16" Ship weight: 165 lbs		502315 WT30H208DU	\$8,407
Undercounter dishwasher, 30 racks/hr, with drain pump, detergent and rinse aid dispensers. 6.85 kW 240/ 1/ 60 w× d× h: 23 5/8"× 24 1/16"× 33 7/16" Ship weight: 165 lbs		502316 WT30H240DU	\$8,407
<b>Included Accessories</b>			
Basket for 48 small cups or 24 cups - blue	Quantity 1 	867007	-
Basket for 18 dinner plates - yellow	Quantity 1 	867002	-
Yellow cutlery container.	Quantity 2	864242	-
<b>Optional Accessories</b>			
Kit 4 castors for undercounter dishwashers.		864008	\$173

pot and pan washers



**WT65**



		code	list price
Hood type dishwasher, 60 racks/hr, with drain pump, detergent and rinse aid dispensers. 13.60 kW 208/ 3/ 60 w× d× h: 28 15/16"× 32 1/16"× 59 5/16" Ship weight: 326 lbs		504199 WT65H208DU	\$14,975
Hood type dishwasher, 60 racks/hr, with drain pump, detergent and rinse aid dispensers. 13.60 kW 240/ 3/ 60 w× d× h: 28 15/16"× 32 1/16"× 59 5/16" Ship weight: 326 lbs		504200 WT65H240DU	\$14,975
<b>Included Accessories</b>			
Basket for 48 small cups or 24 cups - blue	Quantity 1 	867007	-
Basket for 18 dinner plates - yellow	Quantity 1 	867002	-



**WT830**

		code	list price
Pot & Pan Washer, 34 1/2" 14.80 kW 208/ 3/ 60 w x d x h: 34 1/2" x 35 7/16" x 69 11/16" Ship weight: 606 lbs		506029 WT830M208U	\$22,094
Included Accessories			
Stainless steel basket for pot & pan washers, 34-1/2".	Quantity 1	864191	-
Rack for 3 full-size sheet pans.	Quantity 1	864182	-



**WT830 HIGH OPENING**

		code	list price
Pot & Pan Washer, High Opening, 34 1/2" 14.80 kW 208/ 3/ 60 w x d x h: 34 1/2" x 35 7/16" x 77 3/4" Ship weight: 628 lbs		506031 WT830H208U	\$22,774
Included Accessories			
Stainless steel basket for pot & pan washers, 34-1/2".	Quantity 1	864191	-
Rack for 3 full-size sheet pans.	Quantity 1	864182	-



**WT850**

		code	list price
Pot & Pan Washer, 61.125" 17.50 kW 208/ 3/ 60 w× d× h: 61 1/8"× 35 7/16"× 69 11/16" Ship weight: 849 lbs		506033 WT850M208U	\$29,912
<b>Included Accessories</b>			
Stainless steel basket for pot & pan washers, 65-1/8"	Quantity 1	864192	-
Rack for 3 full-size sheet pans.	Quantity 2	864182	-





## MIGHTY GREEN

### VEGETABLE CUTTER

The Mighty Green is a vegetable cutter especially adapted for salads and vegetables. Compact design for operator convenience and occupies minimal counter space. Housing constructed of plastic with rubber feet on base. Plastic removable top with feed hopper, pusher and deflector plate.

	Model	PNC	Price
Vegetable cutter with 4 blades. Speed of 1100 rpm. Supplied with TD2, TD5, RD4, ED2 blades. 0.30 kW 115/1/60 3.6 amps 1/3 hp w x d x h: 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 31 lbs	MIG4U	601410	\$1,607

### Optional Accessories






	Grating blade 5/64" (2 mm)	RD2	653178	\$166
	Grating blade 3/32" (3 mm)	RD3	653003	\$166
	Grating blade 1/8" (4 mm)	RD4	653004	\$166
	Grating blade 1/4" (7 mm)	RD7	653005	\$166
	Julienne blade 5/64" (2 mm)	ED2	653171	\$166
	Julienne blade 5/32" (4 mm)	ED4	653006	\$166
	Slicing blade 1/16" (2 mm)	TD2	653176	\$166
	Slicing blade 1/8" (3 mm)	TD3	653177	\$166
	Slicing blade 3/16" (5 mm)	TD5	653001	\$166
	Slicing blade 9/32" (7 mm)	TD7	653002	\$166
	Wavy cut blade 1/16" (2 mm)	WD2	653007	\$166



**MULTI GREEN****COMBINED CUTTER AND VEGETABLE SLICER**

Food processor with two main functions for food preparation: a vegetable cutter with a feed arm and a bowl cutter with a 3.2 quart bowl and transparent lid.

	Model	PNC	Price
Multi-purpose food processor with 4 cutting blades, stainless steel cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. 0.40 kW 115/1/60 6.3 amps 1/2 hp <b>w x d x h:</b> 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 35 lbs	<b>MUGXU</b>	<b>601368</b>	<b>\$1,972</b>
Multi-purpose food processor with 4 cutting blades, polycarbonate cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. 0.40 kW 115/1/60 6.3 amps 1/2 hp <b>w x d x h:</b> 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 35 lbs	<b>MUGU</b>	<b>601411</b>	<b>\$1,865</b>

## Optional Accessories

	Cutter equipment (plastic bowl, lid, rotor)		<b>653145</b>	<b>\$348</b>
	Smooth blade rotor		<b>653146</b>	<b>\$107</b>
	3.2 qt. stainless steel bowl for cutter-mixer	<b>SSB-C3LT</b>	<b>653487</b>	<b>\$241</b>
	3.2 qt. polycarbonate bowl for cutter-mixer		<b>653488</b>	<b>\$193</b>
	Polycarbonate lid	<b>PLIDCUT</b>	<b>653512</b>	<b>\$124</b>
	Cutter equipment (stainless steel bowl, lid and rotor)		<b>653047</b>	<b>\$461</b>
	Continuous feeder assembly		<b>653144</b>	<b>\$321</b>
	Wavy cut blade 1/16" (2 mm)	<b>WD2</b>	<b>653007</b>	<b>\$166</b>
	Grating blade 5/64" (2 mm)	<b>RD2</b>	<b>653178</b>	<b>\$166</b>
	Grating blade 3/32" (3 mm)	<b>RD3</b>	<b>653003</b>	<b>\$166</b>
	Grating blade 1/8" (4 mm)	<b>RD4</b>	<b>653004</b>	<b>\$166</b>
	Grating blade 1/4" (7 mm)	<b>RD7</b>	<b>653005</b>	<b>\$166</b>

		<b>Model</b>	<b>PNC</b>	<b>Price</b>
	Julienne blade 5/64" (2 mm)	<b>ED2</b>	<b>653171</b>	<b>\$166</b>
	Julienne blade 5/32" (4 mm)	<b>ED4</b>	<b>653006</b>	<b>\$166</b>
	Slicing blade 1/16" (2 mm)	<b>TD2</b>	<b>653176</b>	<b>\$166</b>
	Slicing blade 1/8" (3 mm)	<b>TD3</b>	<b>653177</b>	<b>\$166</b>
	Slicing blade 3/16" (5 mm)	<b>TD5</b>	<b>653001</b>	<b>\$166</b>
	Slicing blade 9/32" (7 mm)	<b>TD7</b>	<b>653002</b>	<b>\$166</b>
	Storage case for 1 blade		<b>653050</b>	<b>\$17</b>







## TRS SERIES


### VEGETABLE CUTTERS

For restaurants and caterers handling up to 300 meals per sitting. The TRS is a machine with a high level of safety: brake motor, no volt release system, motor stops when the feed arm or the lid is opened. These heavy-duty models feature 1/2, 2/3 and 1 hp motors. They prepare up to 850 lbs. of fresh fruit, vegetables and more per hour. The large hopper is designed for high volume dicing requirements.

	Model	PNC	Price
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> <b>0.40 kW</b> 100 - 120/1/50/60 6.3 amps 1/2 hp <b>w x d x h:</b> 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS22	603355	\$2,759
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> <b>0.50 kW</b> 100 - 120/1/50/60 7.1 amps 2/3 hp <b>w x d x h:</b> 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS23	603343	\$2,979
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> <b>0.80 kW</b> 100 - 120/1/50/60 10 amps 1 hp <b>w x d x h:</b> 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS24	603356	\$3,214
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 2 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> <b>0.80 kW</b> 208 - 240/3/60 3.2 amps 1 hp <b>w x d x h:</b> 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 57 lbs	TRSU	603358	\$3,428











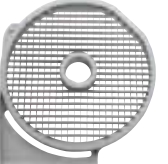




**ACCESSORIES****CUTTING BLADES FOR TRS SERIES**

		Model	PNC	Price
<b>Optional Accessories</b>				
	Grating blade (fine) 1/16" (2 mm)	<b>NJ2</b>	<b>653713</b>	<b>\$241</b>
	Grating blade (medium) 1/8" (3 mm)	<b>NJ3</b>	<b>653714</b>	<b>\$241</b>
	Grating blade (course) 5/32" (4 mm)	<b>NJ4</b>	<b>653715</b>	<b>\$241</b>
	Grating blade (extra course) 9/32" (7 mm)	<b>NJ7</b>	<b>653716</b>	<b>\$241</b>
	Grating blade (extra, extra course) 23/64" (9 mm)	<b>NJ9</b>	<b>653717</b>	<b>\$241</b>
	Wavy cut slicing blade 1/16" (2 mm)	<b>C2W</b>	<b>653122</b>	<b>\$241</b>
	Wavy cut slicing blade 1/8" (3 mm)	<b>C3W</b>	<b>653123</b>	<b>\$241</b>
	Wavy cut slicing blade 1/4" (6 mm)	<b>C6W</b>	<b>653126</b>	<b>\$241</b>
	Curved serrated slicing blades 1/32" (1 mm)	<b>C1C</b>	<b>653111</b>	<b>\$246</b>
	Curved serrated slicing blades 1/16" (2 mm)	<b>C2C</b>	<b>653112</b>	<b>\$246</b>
	Curved serrated slicing blades 1/8" (3 mm)	<b>C3C</b>	<b>653113</b>	<b>\$246</b>
	Curved serrated slicing blades 3/16" (5 mm)	<b>C5C</b>	<b>653115</b>	<b>\$246</b>
	Curved serrated slicing blades 3/8" (10 mm)	<b>C10C</b>	<b>653511</b>	<b>\$246</b>
	Grating blade for nuts, chocolate and bread crumbs	<b>K</b>	<b>653718</b>	<b>\$246</b>
	Grating blade for parmesan and bread	<b>P</b>	<b>653719</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 1/4" (6 mm)	<b>FT06</b>	<b>653571</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 5/16" (8 mm)	<b>FT08</b>	<b>653572</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 3/8" (10 mm)	<b>FT10</b>	<b>653573</b>	<b>\$246</b>

		Model	PNC	Price
	Dicing grid 1/5" (5 mm)	MT05T	653566	\$246
	Dicing grid 5/16" (8 mm)	MT08T	653567	\$246
	Dicing grid 3/8" (10 mm)	MT10T	653568	\$246
	Dicing grid 1/2" (12 mm)	MT12T	653569	\$246
	Dicing grid 3/4" (20 mm)	MT20T	653570	\$246
	Julienne blade 1/16" (2x2 mm)	AS2	653214	\$301
	Julienne blade 1/8" (3x3 mm)	AS3	653153	\$301
	Julienne blade 5/32" (4x4 mm)	AS4	653154	\$301
	Slicing blades 1/32" (3 knife blades) (1 mm)	C1	653101	\$241
	Slicing blades 1/16" (3 knife blades) (2 mm)	C2	653102	\$241
	Slicing blades 1/8" (2 knife blades) (3 mm)	C3	653103	\$241
	Slicing blades 1/4" (2 knife blades) (6 mm)	C6	653106	\$241
	Slicing blades 5/16" (1 knife blade) (8 mm)	C8	653108	\$241
	Slicing blades 3/8" (1 knife blade) (10 mm)	C10	653110	\$241
	Slicing blades 9/16" (1 knife blade) (14 mm)	C14	653185	\$241
	Slicing disc for mozzarella 3/8" (10 mm)	C10M	653565	\$241
	Disc pack (NJ3, NJ7, C2C, C5C) <i>*No substitutions</i>	S4DEQ	653560	\$900
	Disc pack (NJ3, NJ7, C2C, C5C, AS4, C10, MT10T) <i>*No substitutions</i>	S7DEQ	653561	\$1600
	Storage case for 1 blade		653050	\$17

food processors/cutters

# TRS Slicing blades

Blades	PNC	Model	Size	
 <p>Grating blades</p>	653713	NJ2	1/16" (2 mm)	
	653714	NJ3	1/8" (3 mm)	
	653615	NJ4	5/32" (4 mm)	
	653716	NJ7	9/32" (7 mm)	
	653717	NJ9	23/64" (9 mm)	
 <p>Curved serrated slicing blades</p>	653111	C1C	1/32" (1 mm)	
	653112	C2C	1/16" (2 mm)	
	653113	C3C	1/8" (3 mm)	
	653115	C5C	3/16" (5 mm)	
	653511	C10C	3/8" (10 mm)	
 <p>Wavy cut slicing blades</p>	653122	C2W	1/16" (2 mm)	
	653123	C3W	1/8" (3 mm)	
	653126	C6W	1/4" (6 mm)	
 <p>Julienne blade</p>	653214	AS2	1/16" (2x2 mm)	
	653153	AS3	1/8" (3x3 mm)	
	653154	AS4	5/32" (4x4 mm)	
 <p>Grid for french fries/ vegetable sticks</p>	653571	FT06	1/4" (6 mm)	
	653572	FT08	5/16" (8 mm)	
	653573	FT10	3/8" (10 mm)	
 <p>Dicing grid</p>	653566	MT05	1/5" (5 mm)	
	653567	MT08	5/16" (8 mm)	
	653568	MT10	3/8" (10 mm)	
	653569	MT12	1/2" (12 mm)	
	653570	MT20	3/4" (20 mm)	
 <p>Slicing blades</p>	653101	C1	1/32" (1 mm)	
	653102	C2	1/16" (2 mm)	
	653103	C3	1/8" (3 mm)	
	653106	C6	1/4" (6 mm)	
	653108	C8	5/16" (8 mm)	
	653110	C10	3/8" (10 mm)	
	653185	C14	9/16" (14 mm)	
<p>Slicing blade for mozzarella (can be used with grids)</p>	653565	C10M	3/8" (10 mm)	

# K/TRK Cutting blades



Smooth blade rotor



Microtoothed blade rotor



Ground meat



Peppers



Basil pesto



Chicken



Peas



Tomato sauce



Mixed herbs



Wild berries



Vegetable puree






food processors/cutters

**TR260****VEGETABLE CUTTER - HIGH VOLUME**




A universal vegetable cutter intended for catering use for between 400 and 600 meals per sitting. Possibility of choosing among different hoppers: automatic, lever hopper and long vegetable hopper.




	<b>Model</b>	<b>PNC</b>	<b>Price</b>
High volume universal vegetable slicer for large volume applications. 2 speeds. Standard feed hopper included. 2.00 kW 208 - 240/3/60 2 2/3 hp <b>w x d x h:</b> 29 1/2" x 14 15/16" x 18 1/8" Ship weight: 146 lbs	<b>TR260-29</b>	<b>603286</b>	<b>\$11,033</b>

**Optional Accessories**

	Automatic hopper <b>w x d x h:</b> 28 3/4" x 19 5/16" x 18 1/2" Ship weight: 33 lbs		<b>653037</b>	<b>\$4,606</b>
	Cabbage hopper <b>w x d x h:</b> 19 5/16" x 22 1/16" x 24 1/32" Ship weight: 33 lbs		<b>653048</b>	<b>\$4,862</b>
	Long vegetable accessory for lever hopper - 3 tubes <b>w x d x h:</b> 9 1/16" x 4 5/16" x 9 13/16" Ship weight: 44 lbs		<b>653223</b>	<b>\$911</b>
	Lever feed hopper <b>w x d x h:</b> 19 5/16" x 19 5/16" x 22 1/16" Ship weight: 40 lbs	<b>LH260U</b>	<b>653510</b>	<b>\$4,285</b>
	Stainless steel mobile stand <b>w x d x h:</b> 9 1/16" x 4 5/16" x 9 13/16" Ship weight: 44 lbs	<b>MSX</b>	<b>653017</b>	<b>\$1,103</b>
	Stainless steel blade rack <b>w x d x h:</b> 7 7/8" x 13 3/4" x 7 7/8" Ship weight: 5 lbs		<b>653212</b>	<b>\$333</b>

**ACCESSORIES****CUTTING BLADES FOR TR260**

		Model	PNC	Price
<b>Optional Accessories</b>				
	Cabbage slicing blade 1/32" (1 mm)	<b>D601</b>	<b>653009</b>	<b>\$831</b>
	Cabbage slicing blade 1/16" (2 mm)	<b>D602</b>	<b>653227</b>	<b>\$831</b>
	Cabbage slicing blade 1/8" (3 mm)	<b>D603</b>	<b>653228</b>	<b>\$831</b>
	Cabbage slicing blade for julienne 9/32" (7 mm)	<b>DJ607</b>	<b>653014</b>	<b>\$831</b>
	Dicing grid 3/8" (10 mm)	<b>MT310</b>	<b>653051</b>	<b>\$1,029</b>
	Dicing grid 1/2" (12 mm)	<b>MT312</b>	<b>653301</b>	<b>\$1,045</b>
	Dicing grid 5/8" (16 mm)	<b>MT316</b>	<b>653052</b>	<b>\$1,029</b>
	Dicing grid 3/4" (20 mm)	<b>MT320</b>	<b>653053</b>	<b>\$1,029</b>
	Dicing grid 15/16" (25 mm)	<b>MT325</b>	<b>653054</b>	<b>\$1,029</b>
	Dicing grid 1 1/4" (32 mm)	<b>MT332</b>	<b>653055</b>	<b>\$1,029</b>
	French fry/julienne blade 1/16" (2x2 mm)	<b>A302</b>	<b>653195</b>	<b>\$831</b>
	French fry/julienne blade 1/8" (3x3 mm)	<b>A303</b>	<b>653196</b>	<b>\$831</b>
	French fry/julienne blade 5/32" (4x4 mm)	<b>A304</b>	<b>653197</b>	<b>\$831</b>
	French fry/julienne blade 1/4" (6x6 mm)	<b>AF306</b>	<b>653198</b>	<b>\$831</b>
	French fry/julienne blade 5/16" (8x8 mm)	<b>AF308</b>	<b>653199</b>	<b>\$831</b>
	French fry/julienne blade 3/8" (10x10 mm)	<b>AF310</b>	<b>653200</b>	<b>\$831</b>

		<b>Model</b>	<b>PNC</b>	<b>Price</b>
	Slicing blade 1/32" (1 mm)	<b>C301</b>	<b>653188</b>	<b>\$707</b>
	Slicing blade 1/16" (2 mm)	<b>C302</b>	<b>653172</b>	<b>\$707</b>
	Slicing blade 1/8" (3 mm)	<b>C303</b>	<b>653173</b>	<b>\$707</b>
	Slicing blade 3/16" (5 mm)	<b>C305</b>	<b>653189</b>	<b>\$707</b>
	Slicing blade 1/4" (6 mm)	<b>C306</b>	<b>653190</b>	<b>\$707</b>
	Slicing blade 5/16" (8 mm)	<b>C308</b>	<b>653191</b>	<b>\$707</b>
	Slicing blade 3/8" (10 mm)	<b>C310</b>	<b>653192</b>	<b>\$707</b>
	Slicing blade 5/8" (16 mm)	<b>C316</b>	<b>653193</b>	<b>\$707</b>
	Grating blade 1/16" (2 mm)	<b>J302</b>	<b>653174</b>	<b>\$831</b>
	Grating blade 1/8" (3 mm)	<b>J303</b>	<b>653175</b>	<b>\$831</b>
	Grating blade 5/32" (4 mm)	<b>J304</b>	<b>653194</b>	<b>\$831</b>
	Grating blade 9/32" (7 mm)	<b>J307</b>	<b>653215</b>	<b>\$831</b>
	Crinkle cut blade 1/16" (2 mm)	<b>C302W</b>	<b>653217</b>	<b>\$729</b>
	Crinkle cut blade 1/8" (3 mm)	<b>C303W</b>	<b>653218</b>	<b>\$729</b>
	Crinkle cut blade 1/4" (6 mm)	<b>C306W</b>	<b>653219</b>	<b>\$729</b>
	Grating blade for parmesan	<b>P300</b>	<b>653216</b>	<b>\$831</b>
	Grating blade for nuts, chocolate and bread crumbs	<b>K300</b>	<b>653220</b>	<b>\$831</b>



**TRK45**

4.7 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	Model	PNC	Price
TRK45 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.00 kW 100-120/1/50/60 5 amps 1 1/3 hp w x d x h: 9 15/16" x 19 1/16" x 19 7/8" Ship weight: 60 lbs	TRK45V-02	603368	\$3900

Optional Accessories

	4.7 qt. stainless steel bowl for TRK45 cutter-mixer	BOWLK45	653589	\$552
	Smooth blade rotor for 4.7 qt. cutter-mixer bowl	SBR-K45	653579	\$295
	Microtooth blade rotor for 4.7 qt. cutter-mixer bowl	MBR-K45	653580	\$295
	Lid + bowl scraper for 4.7 qt. cutter-mixer	LBS4,5K	653588	\$440
	Smooth blade rotor (new S shape) for 4.7 qt. cutter-mixer bowl	SBRE45	653614	\$295





**TRK55**

5.8 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	Model	PNC	Price
TRK55 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.30 kW 100-120/1/50/60 6 amps 1 3/4 hp w x d x h: 9 15/16" x 19 1/16" x 19 7/8" Ship weight: 60 lbs	TRK55V-02	603344	\$4056

Optional Accessories

	5.8 qt. stainless steel bowl for TRK55 cutter-mixer	BOWLK55	653590	\$552
	Smooth blade rotor for 5.8 qt. cutter-mixer bowl	SBR-K55	653581	\$295

		Model	PNC	Price
	Microtooth blade rotor for 5.8 qt. cutter-mixer bowl	<b>MBR-K55</b>	<b>653582</b>	<b>\$295</b>
	Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer	<b>LBS5,5K</b>	<b>653591</b>	<b>\$440</b>
	Smooth blade rotor (new S shape) for 5.8 qt. cutter-mixer bowl	<b>SBRE55</b>	<b>653665</b>	<b>\$295</b>






## TRK70

7.4 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.





	Model	PNC	Price
TRK70 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.50 kW 100-120/1/50/60 6.9 amps 2 hp <b>w x d x h:</b> 9 15/16" x 19 1/16" x 20 7/8" Ship weight: 62 lbs	TRK70VV-02	<b>603369</b>	<b>\$4,368</b>

## Optional Accessories




	7.4 qt. stainless steel bowl for TRK70 cutter-mixer	<b>BOWLK70</b>	<b>653593</b>	<b>\$552</b>
	Smooth blade rotor for 7.4 qt. cutter-mixer bowl	<b>SBR-K70</b>	<b>653583</b>	<b>\$295</b>
	Microtooth blade rotor for 7.4 qt. cutter-mixer bowl	<b>MBR-K70</b>	<b>653584</b>	<b>\$295</b>
	Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer	<b>LBS7K</b>	<b>653592</b>	<b>\$440</b>
	Smooth blade rotor (new S shape) for 7.4 qt. cutter-mixer bowl	<b>SBRE70</b>	<b>653712</b>	<b>\$295</b>

**ACCESSORIES**

**CUTTING BLADES FOR TRK SERIES**

		Model	PNC	Price
<b>Optional Accessories</b>				
	Grating blade (fine) 1/16" (2 mm)	<b>NJ2</b>	<b>653713</b>	<b>\$241</b>
	Grating blade (medium) 1/8" (3 mm)	<b>NJ3</b>	<b>653714</b>	<b>\$241</b>
	Grating blade (course) 5/32" (4 mm)	<b>NJ4</b>	<b>653715</b>	<b>\$241</b>
	Grating blade (extra course) 9/32" (7 mm)	<b>NJ7</b>	<b>653716</b>	<b>\$241</b>
	Grating blade (extra, extra course) 23/64" (9 mm)	<b>NJ9</b>	<b>653717</b>	<b>\$241</b>
	Wavy cut slicing blade 1/16" (2 mm)	<b>C2W</b>	<b>653122</b>	<b>\$241</b>
	Wavy cut slicing blade 1/8" (3 mm)	<b>C3W</b>	<b>653123</b>	<b>\$241</b>
	Wavy cut slicing blade 1/4" (6 mm)	<b>C6W</b>	<b>653126</b>	<b>\$241</b>
	Curved serrated slicing blades 1/32" (1 mm)	<b>C1C</b>	<b>653111</b>	<b>\$246</b>
	Curved serrated slicing blades 1/16" (2 mm)	<b>C2C</b>	<b>653112</b>	<b>\$246</b>
	Curved serrated slicing blades 1/8" (3 mm)	<b>C3C</b>	<b>653113</b>	<b>\$246</b>
	Curved serrated slicing blades 3/16" (5 mm)	<b>C5C</b>	<b>653115</b>	<b>\$246</b>
	Curved serrated slicing blades 3/8" (10 mm)	<b>C10C</b>	<b>653511</b>	<b>\$246</b>
	Grating blade for nuts, chocolate and bread crumbs	<b>K</b>	<b>653718</b>	<b>\$246</b>
	Grating blade for parmesan and bread	<b>P</b>	<b>653719</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 1/4" (6 mm)	<b>FT06</b>	<b>653571</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 5/16" (8 mm)	<b>FT08</b>	<b>653572</b>	<b>\$246</b>
	Grid for french fries/vegetable sticks 3/8" (10 mm)	<b>FT10</b>	<b>653573</b>	<b>\$246</b>

**food processors/cutters**

		<b>Model</b>	<b>PNC</b>	<b>Price</b>
	Dicing grid 1/5" (5 mm)	<b>MT05T</b>	<b>653566</b>	<b>\$246</b>
	Dicing grid 5/16" (8 mm)	<b>MT08T</b>	<b>653567</b>	<b>\$246</b>
	Dicing grid 3/8" (10 mm)	<b>MT10T</b>	<b>653568</b>	<b>\$246</b>
	Dicing grid 1/2" (12 mm)	<b>MT12T</b>	<b>653569</b>	<b>\$246</b>
	Dicing grid 3/4" (20 mm)	<b>MT20T</b>	<b>653570</b>	<b>\$246</b>
	Julienne blade 1/16" (2x2 mm)	<b>AS2</b>	<b>653214</b>	<b>\$301</b>
	Julienne blade 1/8" (3x3 mm)	<b>AS3</b>	<b>653153</b>	<b>\$301</b>
	Julienne blade 5/32" (4x4 mm)	<b>AS4</b>	<b>653154</b>	<b>\$301</b>
	Slicing blades 1/32" (3 knife blades) (1 mm)	<b>C1</b>	<b>653101</b>	<b>\$241</b>
	Slicing blades 1/16" (3 knife blades) (2 mm)	<b>C2</b>	<b>653102</b>	<b>\$241</b>
	Slicing blades 1/8" (2 knife blades) (3 mm)	<b>C3</b>	<b>653103</b>	<b>\$241</b>
	Slicing blades 1/4" (2 knife blades) (6 mm)	<b>C6</b>	<b>653106</b>	<b>\$241</b>
	Slicing blades 5/16" (1 knife blade) (8 mm)	<b>C8</b>	<b>653108</b>	<b>\$241</b>
	Slicing blades 3/8" (1 knife blade) (10 mm)	<b>C10</b>	<b>653110</b>	<b>\$241</b>
	Slicing blades 9/16" (1 knife blade) (14 mm)	<b>C14</b>	<b>653185</b>	<b>\$241</b>
	Slicing disc for mozzarella 3/8" (10 mm)	<b>C10M</b>	<b>653565</b>	<b>\$241</b>
	Disc pack (NJ3, NJ7, C2C, C5C) <i>*No substitutions</i>	<b>S4DEQ</b>	<b>653560</b>	<b>\$900</b>
	Disc pack (NJ3, NJ7, C2C, C5C, AS4, C10, MT10T) <i>*No substitutions</i>	<b>S7DEQ</b>	<b>653561</b>	<b>\$1600</b>
	Storage case for 1 blade		<b>653050</b>	<b>\$17</b>







**K45**

## 4.7 QT. CUTTER-MIXER

4.7 quart bowl capacity, multi-function processor. This cutter-mixer can be used to mince meat, puree, make terrines, fish and vegetable mousses, pastries and flavored butters.

	Model	PNC	Price
4.7 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 0.90 kW 208-240/3/60 3.8 amps 1 1/4 hp <b>w x d x h:</b> 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 55 lbs	K452V-02	603359	\$3,310
4.7 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.00 kW 100-120/1/50/60 5 amps 1 1/3 hp <b>w x d x h:</b> 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 55 lbs	K45VV-02	603362	\$3,484

### Optional Accessories




	4.7 qt. stainless steel bowl for TRK45 cutter-mixer	BOWLK45	653589	\$552
	Smooth blade rotor for 4.7 qt. cutter-mixer bowl	SBR-K45	653579	\$295
	Microtooth blade rotor for 4.7 qt. cutter-mixer bowl	MBR-K45	653580	\$295
	Lid + bowl scraper for 4.7 qt. for TRK45 cutter-mixer	LBS4,5K	653588	\$440
	Kit for vegetable slicer conversion for variable speed cutter-mixer	K-TRK-KIT	653594	\$1,324
	Smooth blade rotor (new S shape) for 4.7 qt. cutter-mixer bowl	SBRE45	653614	\$295

**K55****5.8 QT. CUTTER-MIXER**

5.8 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

	<b>Model</b>	<b>PNC</b>	<b>Price</b>
5.8 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 1.00 kW 208-240/3/60 4.2 amps 1 1/3 hp <b>w x d x h:</b> 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 57 lbs	<b>K552V-02</b>	<b>603360</b>	<b>\$3,642</b>
5.8 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.30 kW 100-120/1/50/60 6 amps 1 3/4 hp <b>w x d x h:</b> 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 57 lbs	<b>K55VV-02</b>	<b>603363</b>	<b>\$3,900</b>

**Optional Accessories**

	5.8 qt. stainless steel bowl for TRK55 cutter-mixer	<b>BOWLK55</b>	<b>653590</b>	<b>\$552</b>
	Smooth blade rotor for 5.8 qt. cutter-mixer bowl	<b>SBR-K55</b>	<b>653581</b>	<b>\$295</b>
	Microtooth blade rotor for 5.8 qt. cutter-mixer bowl	<b>MBR-K55</b>	<b>653582</b>	<b>\$295</b>
	Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer	<b>LBS5,5K</b>	<b>653591</b>	<b>\$440</b>
	Kit for vegetable slicer conversion for variable speed cutter-mixer	<b>K-TRK-KIT</b>	<b>653594</b>	<b>\$1,324</b>
	Smooth blade rotor (new S shape) for 5.8 qt. cutter-mixer bowl	<b>SBRE55</b>	<b>653665</b>	<b>\$295</b>






**K70**

## 7.4 QT. CUTTER-MIXER

7.4 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

	Model	PNC	Price
7.4 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 1.20 kW 208-240/3/60 4.8 amps 1 2/3 hp <b>w x d x h:</b> 10 1/16" x 16 5/8" x 20 1/16" Ship weight: 60 lbs	K702V-02	603361	\$3,963
7.4 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.50 kW 100-120/1/50/60 6.9 amps 2 hp <b>w x d x h:</b> 10 1/16" x 16 5/8" x 20 1/16" Ship weight: 57 lbs	K45VV-02	603364	\$4,212

### Optional Accessories


	7.4 qt. stainless steel bowl for TRK70 cutter-mixer	BOWLK70	653593	\$552
	Smooth blade rotor for 7.4 qt. cutter-mixer bowl	SBR-K70	653583	\$295
	Microtooth blade rotor for 7.4 qt. cutter-mixer bowl	MBR-K70	653584	\$295
	Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer	LBS7K	653592	\$440
	Kit for vegetable slicer conversion for variable speed cutter-mixer	K-TRK-KIT	653594	\$1,324
	Smooth blade rotor (new S shape) for 7.4 qt. cutter-mixer bowl	SBRE70	653712	\$295

**K120****12.2 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 12.2 quart, working capacity from 0.5 lbs to 11 lbs, all kinds of mincing, liver and fish mousses, pastries and all sauces.

	<b>Model</b>	<b>PNC</b>	<b>Price</b>
12.2 qt. cutter-mixer with smooth blade rotor - 2 speed (1260 or 2480 rpm) with pulse function and 59 minute timer. 2.20 kW 208-240/3/60 3 hp <b>w x d x h:</b> 16 3/8" x 26 3/4" x 20 3/8" Ship weight: 165 lbs	<b>K120-14</b>	<b>603297</b>	<b>\$9,855</b>

## Optional Accessories

	12.2 qt. stainless steel bowl		<b>653270</b>	<b>\$1,811</b>
	Smooth blade rotor for 12.2 qt. cutter-mixer bowl		<b>653179</b>	<b>\$1,045</b>
	Serrated blade rotor for 12.2 qt. cutter-mixer bowl		<b>653299</b>	<b>\$1,045</b>
	Equipped scraper for 12.2 qt. cutter-mixer		<b>653277</b>	<b>\$354</b>
	Stainless steel mobile stand	<b>MSX</b>	<b>653017</b>	<b>\$1,103</b>






**K180**

**18.5 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 18.5 quart, three-blade rotor, two speed 1800 or 3600 rpm. Working capacity from 1 lb to 18 lbs.

	Model	PNC	Price
Vertical cutter-mixer, 18.5 qt. capacity with stainless steel bowl, smooth blade rotor supplied with 2 speeds (1280 or 2580 rpm) with pulse function and 59 minute timer. 3.60 kW 208-240/3/60 13.9 amps 4 3/4 hp w x d x h: 16 3/8" x 25 15/16" x 23 3/4" Ship weight: 165 lbs	K180-11	603302	\$13,283

Optional Accessories

	18.5 qt. stainless steel bowl		653272	\$2,416
	Smooth blade rotor for 18.5 qt. cutter-mixer bowl		653119	\$1,688
	Serrated blade rotor for 18.5 qt. cutter-mixer bowl		653120	\$1,211
	Equipped scraper for 18.5 qt. cutter-mixer		653279	\$386
	Stainless steel mobile stand	MSX	653017	\$1,103

The washing and drying machines present all those characteristics of efficiency, functionality and hygiene, which makes them an essential component in modern kitchens. They have been constructed on the basis of rigorous technical principles to guarantee functionality, long term reliability and efficient running costs.

**GREENS MACHINE VSD-10****10 GAL. SALAD AND VEGETABLE DRYER**

Compact VSD-10 vegetable dryer is designed to save valuable kitchen space and can be used as a countertop or wall mounted unit. It removes moisture from lettuce and other vegetables for a higher yield and longer shelf life.

	code	list price
Polyethelene countertop/wall mounted salad and vegetable dryer. 10 gal. capacity. 0.20 kW 115/ 1/ 60 1/4 hp w x d x h: 21 "x 21 "x 33 1/2" Ship weight: 49 lbs	601563 VSD10	\$1,853
Optional Accessories		
Wall mounting kit for 10 gal. vegetable dryer.	653634	\$214
Extra inner liner for 10 gal. vegetable dryer.	653633	\$231

**GREENS MACHINE VP-3****20 GAL. SALAD AND VEGETABLE DRYER**

The Greens Machine, a floor model, saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.

	code	list price
Polyethelene salad and vegetable dryer. Capacity: 20 gal. 0.20 kW 115/ 1/ 60 1/4 hp w x d x h: 26 9/16"x 26 9/16"x 32 1/64" Ship weight: 60 lbs	601560 VP3	\$2,447
Polyethelene salad and vegetable dryer. Capacity: 20 gal. 220 V version. 0.20 kW 220/ 1/ 50/60 1/4 hp w x d x h: 26 9/16"x 26 9/16"x 32 1/64" Ship weight: 60 lbs	602024 VP3220	\$2,557
Optional Accessories		
Polyethelene lid for 20 gal. vegetable dryer.	653627	\$333
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	653626	\$333



**GREENS MACHINE VP-1**

**20 GAL. STAINLESS STEEL SALAD AND VEGETABLE DRYER**

The Greens Machine saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl. This is a floor model with a stainless steel lid.

	code	list price
Stainless steel salad and vegetable dryer. Capacity: 20 gal. 0.20 kW 115/ 1/ 60 1/4 hp w x d x h: 26 9/16" x 26 9/16" x 32 1/64" Ship weight: 79 lbs	601559 VP1	\$3,494
Stainless steel salad and vegetable dryer. Capacity: 20 gal. 220 V version. 0.20 kW 220/ 1/ 50/60 1/4 hp w x d x h: 26 9/16" x 26 9/16" x 32 1/64" Ship weight: 79 lbs	602023 VP1220	\$3,605
Optional Accessories		
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	653626	\$333
Stainless steel lid for 20 gal. vegetable dryer.	653628	\$477

vegetable washers and dryers



**LVA100B**

**4-13 LBS. VEGETABLE WASHER & SPIN DRYER**

Manual and 3 automatic washing cycles available. Bearing frame, external paneling, lid and extractable basket all in stainless steel. Load per cycle: 4-6 lbs. (light vegetables); 13 lbs. (heavy vegetables). Rotation speed: 400 rpm.

	code	list price
Food washer and dryer - load 4/13 lbs. 0.90 kW 120/ 1/ 60 1 1/4 hp w x d x h: 27 9/16" x 27 9/16" x 39 3/8" Ship weight: 220 lbs	660080 LVA100BU	\$11,007
Optional Accessories		
Basket with small holes for vegetable washer and spin dryer.	921014	\$972



## BERMIXER B3000 / 350W

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	list price
Handheld mixer with stainless cutter tube 16" - 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 30 1/8"</b> Ship weight: 10 <b>lbs</b>	<b>603548</b> B3T45W35U	<b>\$889</b>
Handheld mixer with stainless steel cutter tube 16" and 10" beater attachment - 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 30 1/8"</b> Ship weight: 13 <b>lbs</b>	<b>603562</b> B3K45RW35U	<b>\$1,222</b>
Powerpack-variable speed 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 13 7/16"</b> Ship weight: 7 <b>lbs</b>	<b>603569</b> B3M35U	<b>\$739</b>
<b>Optional Accessories</b>		
16" cutter tube attachment	<b>653575</b>	<b>\$418</b>
20" cutter tube attachment	<b>653576</b>	<b>\$536</b>
24" cutter tube attachment	<b>653577</b>	<b>\$665</b>
Bowl cradle for handheld mixer.	<b>653294</b>	<b>\$279</b>
Adjustable rail for containers 15" to 26" diameter.	<b>653292</b>	<b>\$301</b>
10" beater attachment - REINFORCED.	<b>653578</b>	<b>\$461</b>


**BERMIXER B3000 / 450W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	list price
Handheld mixer with stainless cutter tube 16" - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 30 1/8"</b> Ship weight: 10 <b>lbs</b>	<b>603551</b> B3T45W45U	<b>\$1,136</b>
Handheld mixer with stainless steel cutter tube 16" and 10" beater attachment - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 30 1/8"</b> Ship weight: 13 <b>lbs</b>	<b>603564</b> B3K45RW45U	<b>\$1,372</b>
Handheld mixer with stainless cutter tube 20" - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 34 1/16"</b> Ship weight: 11 <b>lbs</b>	<b>603552</b> B3T55W45U	<b>\$1,190</b>
Powerpack-variable speed 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp <b>w× d× h: 5 7/16"× 4 3/4"× 13 7/16"</b> Ship weight: 7 <b>lbs</b>	<b>603572</b> B3M45U	<b>\$964</b>
<b>Optional Accessories</b>		
16" cutter tube attachment	<b>653575</b>	<b>\$418</b>
20" cutter tube attachment	<b>653576</b>	<b>\$536</b>
24" cutter tube attachment	<b>653577</b>	<b>\$665</b>
Bowl cradle for handheld mixer.	<b>653294</b>	<b>\$279</b>
Adjustable rail for containers 15" to 26" diameter.	<b>653292</b>	<b>\$301</b>
10" beater attachment - REINFORCED.	<b>653578</b>	<b>\$461</b>


**BERMIXER B3000 / 660W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools

	code	list price
Handheld mixer with stainless steel cutter tube 20" and 10" beater attachment - 660W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 6 amps 1 hp <b>w× d× h: 5 7/16"× 4 3/4"× 34 1/16"</b> Ship weight: 13 lbs	<b>603566</b> B3K55RW66U	<b>\$1,768</b>
Handheld mixer with stainless cutter tube 20" - 660W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 6 amps 1 hp <b>w× d× h: 5 7/16"× 4 3/4"× 34 1/16"</b> Ship weight: 11 lbs	<b>603559</b> B3T55W66U	<b>\$1,468</b>
Handheld mixer with stainless cutter tube 24" - 660W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 6 amps 1 hp <b>w× d× h: 5 7/16"× 4 3/4"× 38 "</b> Ship weight: 11 lbs	<b>603560</b> B3T65W66U	<b>\$1,543</b>
Powerpack-variable speed 660W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 6 amps 1 hp <b>w× d× h: 5 7/16"× 4 3/4"× 13 7/16"</b> Ship weight: 7 lbs	<b>603577</b> B3M66U	<b>\$1,098</b>
<b>Optional Accessories</b>		
16" cutter tube attachment	<b>653575</b>	<b>\$418</b>
20" cutter tube attachment	<b>653576</b>	<b>\$536</b>
24" cutter tube attachment	<b>653577</b>	<b>\$665</b>
Bowl cradle for handheld mixer.	<b>653294</b>	<b>\$279</b>
Adjustable rail for containers 15" to 26" diameter.	<b>653292</b>	<b>\$301</b>
10" beater attachment - REINFORCED.	<b>653578</b>	<b>\$461</b>



**PINEAPPLE PEELER-CORER**

**MANUAL PEELER**

	code	list price
Pineapple peeler-corer. Blade and pusher 3 1/2" included. <b>w x d x h:</b> 15 1/2" x 17 3/4" x 28 1/2" Ship weight: 49 lbs	<b>601570</b> PP70001	<b>\$1,500</b>
Optional Accessories		
Blade and 3" pusher for pineapple peeler-corer.	<b>653656</b>	<b>\$354</b>
Blade and 3 1/2" pusher for pineapple peeler-corer.	<b>653657</b>	<b>\$354</b>
Blade and 4" pusher for pineapple peeler-corer.	<b>653658</b>	<b>\$354</b>



**CT6**

**TOMATO SLICER**

For cutting tomatoes into perfect slices keeping their original shape. Made of stainless steel and aluminum - supplied with a cutting block.

	code	list price
Tomato slicer, complete, 1/4" cutting blades, 11 slices. <b>w x d x h:</b> 5 11/16" x 16 13/16" x 9 7/16" Ship weight: 9 lbs	<b>601443</b> CT6U	<b>\$697</b>
Optional Accessories		
Tipper support for tomato slicer.	<b>653282</b>	<b>\$295</b>
Blade assembly for 1/4" tomato slicer.	<b>653100</b>	<b>\$193</b>
Tomato guide for 1/4" slicer.	<b>653099</b>	<b>\$124</b>

The grills are constructed with the highest quality durable cast iron plates and stainless steel chassis. These grills can be used to cook meat, fish, eggs and vegetables.



## PANINI GRILLS 10"

### DGR-10, DGS-10, DGS/S-10 1700 Watt

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F.

	code	list price
10" Single Hob Panini grill, ribbed top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602101 DGR10U	\$1,050
10" Single Hob Panini grill, ribbed top and smooth bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602102 DGS10U	\$1,050
10" Single Hob Panini grill, smooth top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602103 DGSS10U	\$1,050

**PANINI GRILLS 15"****DGR-15, DGS-15, DGS/S-15 1700 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F, built-in timer standard.

	code	list price
15" Single Hob Panini grill, ribbed top and bottom surface. 1.80 kW 120/1/60 2 1/2 hp <b>w × d × h:</b> 15" × 17 1/2" × 9 1/4" Ship weight: 55 lbs	<b>602104</b> DGR15U	<b>\$1,190</b>
15" Single Hob Panini grill, ribbed top and smooth bottom surface. 1.80 kW 120/1/60 2 1/2 hp <b>w × d × h:</b> 15" × 17 1/2" × 9 1/4" Ship weight: 53 lbs	<b>602105</b> DGS15U	<b>\$1,190</b>
15" Single Hob Panini grill, smooth top and bottom surface. 1.80 kW 120/1/60 2 1/2 hp <b>w × d × h:</b> 15" × 17 1/2" × 9 1/4" Ship weight: 53 lbs	<b>602106</b> DGSS15U	<b>\$1,190</b>

**PANINI GRILLS 20"****DGR-20, DGS-20, DGM-20, DGS/S-20 3000 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570 °F, built-in timer standard.

	code	list price
20" Dual Hob Panini grill, ribbed top and bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602113 DGR20U	\$1,768
20" Dual Hob Panini grill, ribbed top and smooth bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602114 DGS20U	\$1,768
20" Dual Hob Panini grill, ribbed top and double mixed bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602115 DGM20U	\$1,768
20" Panini grill, smooth top and bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602116 DGSS20U	\$1,768


**MINI COMBI**

		<b>code</b>	<b>list price</b>
Mini combi steamer - 3 half hotel or steam pan (10" x 12") capacity. Complete set of stainless steel pans, stainless steel grids and Teflon aluminum baking trays included. 5-20 NEMA plug included. <b>8.60 kW</b> <i>208/ 3/ 60 16 amps 2 1/3 hp</i> <b>w × d × h: 15 3/4" × 28 3/4" × 33 7/16"</b> <b>Ship weight: 55 lbs</b>		<b>260914</b> OTS100	<b>\$3,642</b>
<b>Included Accessories</b>			
Stainless steel half hotel or steam size container, 2-19/34" deep	Quantity 1	<b>329040</b>	–
Perforated container, stainless steel, half hotel or steam size, 1-23/40" deep	Quantity 1	<b>921180</b>	–
Stainless steel half hotel or steam size container, 1-23/40" deep	Quantity 1	<b>921181</b>	–
Wire grid, stainless steel, half hotel or steam size	Quantity 1	<b>921182</b>	–
Baking plate, non-stick aluminum, half hotel or steam size	Quantity 1	<b>921183</b>	–
<b>Optional Accessories</b>			
Stainless steel half hotel or steam size container, 2-19/34" deep Ship weight: 2 <b>lbs</b>		<b>329040</b>	<b>\$54</b>
Perforated container, stainless steel, half hotel or steam size, 1-23/40" deep Ship weight: 2 <b>lbs</b>		<b>921180</b>	<b>\$54</b>
Stainless steel half hotel or steam size container, 1-23/40" deep Ship weight: 2 <b>lbs</b>		<b>921181</b>	<b>\$54</b>
Wire grid, stainless steel, half hotel or steam size Ship weight: 2 <b>lbs</b>		<b>921182</b>	<b>\$38</b>
Baking plate, non-stick aluminum, half hotel or steam size Ship weight: 2 <b>lbs</b>		<b>921183</b>	<b>\$38</b>
External water tank ket for mini combi steamer Ship weight: 4 <b>lbs</b>		<b>921184</b>	<b>\$102</b>

## HOW TO PLACE AN ORDER WITH ELECTROLUX

### CUSTOMER SERVICE

PHONE: 866-449-4200 OPT 1 • FAX: 704.547.7401

#### Information required for an order to be finalized:

An authorized Purchase Order must be received by the Electrolux Customer Service Department prior to processing an order. The Purchase Order should include:

- Customer name and address
- Date
- Purchase Order #
- Complete shipping address with contact name and phone number at ship to destination
- Job name and installation location (if applicable)
- Pricing and discounts by line item including all options and accessories desired
- Part numbers codes (PNC) and product description for standard items ordered to include: list of all characteristics including, if applicable, electrical (Voltage/Phase/Hertz), type of gas
- Gas equipment prices are based on natural or propane (LP) gas
- Freight payment terms — all orders shipped FOB Origin. Please indicate Prepay & Add or 3rd Party Bill. If 3rd Party Bill please indicate carrier and account number.
- Amounts totaled to include: all net costs for products and accessories
- Requested ship or delivery date

**Purchase Order Receipt Acknowledgement** – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. special order items, may be required to fully process your order.

**Sales Order Confirmation** – Is an acceptance of your Purchase Order and includes a committed ship date. The sales order confirmation forms a binding contract that is subject to the terms and conditions contained within this document and outlined in our current price book. It supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

**Revisions** – Complex revisions to consultant/project drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

**Standard Shipments** – Shipping within 24 to 48 hours based upon availability.

**Expedites** – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. All Next Day Air shipments must be received by noon EST to ship the same day.

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## SPECIFICATION AIDS FOR ELECTROLUX EQUIPMENT

**1. Specification Sheets** are available for all standard Electrolux equipment. Specification sheets contain key unit dimensions, necessary wall clearances, utility and water quality connection and requirements. Specification sheets for most part number codes (PNC) are available on the Electrolux website at [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

**2. The ELECTROLUX AutoCAD Library** is available, including all standard Electrolux equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries are available through the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year or now accessed online via <http://kclweb.kclcad.com/>

3. Electrolux products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 1-904/384-2279 for more information or access Autoquotes 360 via <http://aqnet.com/>

4. Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Electrolux are valid for 30 days from quote date unless otherwise specified. Electrolux assumes no liability for dealer quotations to end-users.

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## QUOTE AND PURCHASE ORDER PROCESSING COMMITMENT

**Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment leadtimes.**

**We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.**

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. Revision requests on an existing quote are treated as a new quote request.

**The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:**

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Information
- Product Number Codes/Model Number (or similar Part Number Code/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information

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## FREIGHT CLAIM POLICY AND PROCESS

**ELECTROLUX ships products F.O.B. (Free On Board) Origin.** - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

**Process to follow when receiving shipment:**

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Electrolux immediately for a replacement. Electrolux will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact an Electrolux Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Electrolux to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)
- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: "Carton torn open or creased – possible damage to contents, subject to further inspection." or, "boards on crate broke off, possible internal damage, subject to further inspection." If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver's facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

**Electrolux Assistance**

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Electrolux is not liable for damages caused by freight, we can assist with claims processing as needed. Freight damage is not covered under Electrolux product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

## ORDER PLACEMENT TERMS AND CONDITIONS

1. This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
2. Prices and specifications are subject to change without notice.
3. All prices are F.O.B. warehouse Fairburn, GA (30213) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
4. Shipping weights are approximate.
5. Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
6. Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Electrolux pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
7. **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

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All sales by Electrolux Professional, Inc., a Delaware corporation (hereinafter called "Electrolux") of products offered and sold by it shall be subject to the following General Terms & Conditions which shall be deemed incorporated into all orders and offers to purchase submitted to Electrolux for acceptance and into all of its acceptances and contracts of sale.

## GENERAL TERMS AND CONDITIONS FOR SALE CONTRACT

### 1. Exclusion of Warranties

ELECTROLUX MAKES NO WARRANTY THAT THE PRODUCTS SOLD HEREUNDER SHALL BE MERCHANTABLE OR THAT SUCH PRODUCTS SHALL BE FIT FOR ANY PARTICULAR USE OR PURPOSE. MOREOVER, ELECTROLUX MAKES NO EXPRESS OR IMPLIED WARRANTIES EXCEPT FOR THE LIMITED WARRANTY OUTLINED IN PARAGRAPH 2. IN ADDITION, NO REPRESENTATION OR WARRANTY, EXPRESS OR IMPLIED, MADE BY ANY DISTRIBUTOR, SALES REPRESENTATIVE OR FIELD AGENT OF ELECTROLUX WHICH IS NOT SPECIFICALLY SET FORTH HEREIN SHALL BE BINDING ON ELECTROLUX.

### 2. Warranty

Electrolux warrants that the products provided hereunder shall comply with the manufacturer's written warranty statement for the product. This warranty shall apply only in the continental United States and Canada to the original purchaser of product installed, used, and maintained in accordance with the manufacturer's provided instructions.

### 3. Limitations of Warranty

In no event shall Electrolux be liable for any indirect, special, incidental, consequential or other damages, including but not limited to damage to or loss of property or equipment, lost revenues or profits, or harm to goodwill or business reputation directly or indirectly arising from the sale, handling or use of the product, or from any other cause relating thereto and Electrolux liability hereunder. Electrolux shall not be liable to the Buyer for any claims, demands, injuries, damages, actions or causes or action whatsoever based on negligence or strict liability.

If, after inspection of the returned products, Electrolux determines that the defect is a result of misuse, mishandling, installation, abnormal conditions of operation, unauthorized repair or modification, or due to the Buyer's failure to install, maintain or operate the product in compliance with the written instructions, all expenses incurred by Electrolux in connection with the replacement or repair of the product shall be for the account of the Buyer. Any product returned to Electrolux for replacement shall become the property of Electrolux.

The Buyer shall be responsible for all costs of shipping, customs clearance and other related charges in connection with Electrolux replacement or repair of products located outside the continental United States pursuant to the limited warranty.

### 4. Acceptance States the Entire Contract

The sending or emailing of Electrolux's written confirmation by Electrolux of the Buyer's order or offer to purchase is an acceptance of the Buyer's order and intended to embody the complete and exclusive contract of sale in relation to the subject matter herein expressly set forth and shall be binding on either party.

The written confirmation of Electrolux of the Buyer's order is an acceptance on the condition that the terms and conditions set forth herein shall apply and together with Electrolux's confirmation shall constitute the complete agreement between the parties. Any provisions or condition of the Buyer's order forms or verbal or other understandings or agreements which are in any way in conflict or in addition to these terms and conditions shall not be binding on Electrolux, and shall not be applicable, unless expressly agreed to in writing by Electrolux herewith or hereafter. Buyer shall be deemed to have assented to the exclusive terms and conditions hereof unless objection by the Buyer hereto in writing has been received by Electrolux at its office in Charlotte, North Carolina within ten (10) days after receipt of the Electrolux's written confirmation by the Buyer, or if a shipment has been requested in less than said ten (10) days, then prior to such date of shipment, and in the event of such objection and at Electrolux option, the written confirmation shall thereupon be revoked and the sale contract terminated.

#### 5. Delivery

Shipping dates are approximate and are based upon current and anticipated manufacturing capabilities and upon receipt of all necessary information from the Buyer. Electrolux reserves the right to make delivery in installments and the contract shall be severable as to each such installment. Delay in delivery or other default in any installment shall not relieve the Buyer of its obligation to accept and pay for remaining deliveries. If delivery of the goods is delayed in transit due to default in payment of the purchase price or to delay in receipt of shipping instructions, document for payment, required inspection, export permit or other cause for which Electrolux is not responsible, charges for demurrage and storage shall be paid by the Buyer. All claims for a delay in delivery shall be deemed waived unless presented to Electrolux in writing within thirty (30) days after the delivery of each shipment.

Unless otherwise indicated on the front side of the invoice, all shipping and insurance charges, any duty and all taxes related to the Buyer's order shall be paid by the Buyer. Claims for damages in transit must be asserted against the carrier. Within seven (7) days after receipt of shipment, the Buyer must report to Electrolux any shortage or damage not due to the carrier, otherwise claims for such shortage or damage will be deemed waived.

#### 6. Force Majeure

Fulfillment of this order is contingent upon the availability of materials. Electrolux shall not be liable for any delays in delivery, or the nonperformance, in whole or in part, caused by the occurrence of any contingency beyond the control of either Electrolux or suppliers of Electrolux, including but not limited to one or more of the following causes: fires; destruction of plant; strike; lockout; dispute with workers; epidemic; flood; accident; delay in transportation; war (whether declared or undeclared); insurrection; riot; blockade; embargo; act, demands or requirements of the United States, or the county in which or through which delivery is to be made, or of any state or territory thereof, or of any court or judge; or any other cause whatsoever, whether similar or dissimilar to those herein before enumerated. The existence of any such cause or causes of delay shall extend the time of performance by the time or times measured by any such cause or causes of delay. If delivery is not completed with sixty (60) days after the date stipulated in the acceptance of the order due to any said causes, either Electrolux or the Buyer may cancel this contract on ten (10) days notice to the order. If any contingency occurs, Electrolux reserves the right to allocate production and deliveries among its customers.

#### 7. Acceptance of Orders

Orders and offers to purchase received by or on behalf of Electrolux are subject to acceptance only at its offices in Charlotte, North Carolina. NO Electrolux distributor, sales representative, or field agent has authority to accept orders or make contracts of sale on behalf of Electrolux.

#### 8. Cancellation, Countermand and Return of Goods

Orders accepted by Electrolux cannot be canceled or countermanded or shipments deferred or goods returned except with prior written consent from Electrolux office in Charlotte, North Carolina and upon any terms that will indemnify Electrolux against all losses resulting therefrom, including the profit on any part of the order that is cancelled. When Electrolux authorizes the return of goods, the Buyer shall prepay the shipping charges on such returned goods unless otherwise explicitly stated by Electrolux in its written return authorization.

#### 9. Taxes

The sales price stipulated in this contract does not include any sales, use, excise, or other tax. If any such tax is imposed by law on the Buyer on account of this sale and Electrolux is obligated to collect and pay such tax, the amount of such tax paid by Electrolux shall be reimbursed to it by the Buyer forthwith in addition to the purchase price.

#### 10. Title and Risk of Loss

Unless otherwise indicated by Electrolux, title to, ownership, and the right to possession of the merchandise sold by this contract, and risk of loss, shall pass to the Buyer at the time of delivery to the Carrier or the Buyer, whichever first occurs. If, however, payment of the purchase price is not contemporaneous with, does not precede delivery of the merchandise to the carrier or the Buyer; the Buyer agrees at Electrolux's request to execute, acknowledge and record appropriate financing statements so as to perfect a security interest in the products in favor of Electrolux, including but not limited to a UCC Form 1204 - Retail Installment Contract or the execution of the contract of conditional sale containing the provisions of these terms and conditions of sale and additional customary provisions as Electrolux shall deem proper. If payment of the purchase price is not contemporaneous with, or does not precede delivery of the goods to the carrier or the Buyer, title to the merchandise shall not pass from Electrolux to the Buyer until the payment of the full purchase price.

**11. Claims by the Buyer**

Claims for any shortages or defects made by the Buyer against Electrolux shall be made in writing to Electrolux within seven (7) days after receipt of the shipment, except for defects covered by the warranty in paragraph 2 above, which shall be made in writing within seven (7) days after discovery thereof.

**12. Applicability of United Nations Conventions**

With regard to international sales, the United Nations Convention of Contracts for the International Sale of Goods shall not apply to the purchase and sale of products hereunder.

**13. General Provisions**

Any cause of action arising from these terms and conditions of sale, or breach of it, must be commenced within one (1) year after the cause of action occurs. Electrolux reserves the right to correct any stenographic or clerical errors in any of the writings issued by it. Except as otherwise set forth herein, the terms and conditions of sale and any description in the confirmation document constitute a complete and exclusive statement of the terms and conditions of the sale of the products by Electrolux to the Buyer. There are no other promises, conditions, understandings, representations or warranties. These terms and conditions of sale may be modified only in a writing signed by Electrolux. No waiver of any right will be effective against Electrolux unless supported by consideration and expressly stated in the writing signed by Electrolux, and the failure of Electrolux to enforce any right will not be construed as a waiver of Electrolux's right to performance in the future. The Buyer may not assign any rights to, or delegate any performance owed under these terms and conditions of sale without the written consent of Electrolux. Electrolux shall have the right to credit toward the payment of any monies that may become due Electrolux hereinunder any sums which may now or hereafter be owed to the Buyer by Electrolux. The validity and performance in all matters relating to the interpretation and effect of these terms and conditions of sale and any amendment hereto shall be governed by and construed in accordance with the internal laws (and not the laws of conflict) of the State of North Carolina. All disputes arising in connection with these terms and conditions of sale shall be resolved exclusively and finally through arbitration by three arbitrators with such arbitration administered by JAMS pursuant to its Comprehensive Arbitration Rules and Procedures (including its Streamlined Arbitration Rules and Procedures where applicable) or the American Arbitration Association in Charlotte, North Carolina and damages will be determined in such arbitration. Punitive damages shall not be recoverable. Judgment on the arbitration award may be entered in any court having jurisdiction. This clause shall not preclude the parties from seeking provisional remedies in aid of arbitration from a court of appropriate jurisdiction. The Buyer shall pay Electrolux all fees, costs and expenses of Electrolux reasonably incurred in the enforcement of Electrolux's rights under or with respect of these terms and conditions of sale including, without limitation, reasonable attorney's fees.



# Electrolux

## WARRANTY and PLATINUM SERVICE POLICY

Electrolux warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor;
- 2) Compressors on refrigeration equipment: 5 years parts and 1 year labor;
- 3) A start-up will be provided on each piece of equipment sold under the warranty, this will be covered under the Platinum Service program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.
- 4) One preventive maintenance visit will be performed on the equipment at the end of the warranty period, this will be covered under the Platinum Service Program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.

These warranty periods run from the date of installation or time of sale. Electrolux warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Electrolux or that, in Electrolux's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. Wear and tear items are not covered this includes but is not limited to: blades, coupling kits, accessories, gaskets, light bulbs.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

The agents, dealers or employees of Electrolux are not authorized to make modifications to this warranty or to make additional warranties that are binding on Electrolux. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Electrolux determines in its sole discretion that the equipment does not conform to the warranty, Electrolux, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Electrolux Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

warranty

## Electrolux Platinum Star Service and Parts Partners

### ALABAMA

#### JOHNSON SERVICE COMPANY

2812 Ruffner Road  
Birmingham, AL 35210  
205-655-6077  
205-655-6076 (fax)

#### REMCO

3615 West Meighan Blvd  
Gadsden, AL 36904  
256-543-0388  
205-620-1254 (fax)  
800-538-9550  
[www.remcoalabama.com](http://www.remcoalabama.com)

#### REMCO

2317 Meridian Street  
Huntsville, AL 35811  
256-830-2401  
205-620-1254 (fax)  
800-538-9550  
[www.remcoalabama.com](http://www.remcoalabama.com)

#### REMCO

708 Montlimar Park  
Mobile, AL 36693  
251-602-5909  
205-620-1254 (fax)  
800-538-9550  
[www.remcoalabama.com](http://www.remcoalabama.com)

#### REMCO

3066 Zelda Road  
Montgomery, AL 36106  
334-270-8881  
205-620-1254 (fax)  
800-538-9550  
[www.remcoalabama.com](http://www.remcoalabama.com)

#### REMCO

995 Yeager Parkway  
Pelham, AL 35124  
205-620-1221  
205-620-1254 Fax  
800-538-9550  
[www.remcoalabama.com](http://www.remcoalabama.com)

### ALASKA

#### 3 WIRE RESTAURANT APPLIANCE

22322 20th Avenue, SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
[www.3wire.com](http://www.3wire.com)

### ARIZONA

#### SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

4832 S. 35th Street  
Phoenix, AZ 85040  
602-234-2443  
602-232-5862 (fax)  
800-824-8875  
[www.servicesg.com](http://www.servicesg.com)

#### SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

1121 W. Grant Road #410  
Tucson, AZ 85705  
520-629-0040  
520-629-0622 (fax)  
800-300-3337  
[www.servicesg.com](http://www.servicesg.com)

### ARKANSAS

#### DJ'S RESTAURANT SERVICE

228 S 40th Street  
Springdale, AR 72762  
479-927-2310

#### SCOTT SERVICE CO.

7123 Interstate 30  
Suite 51  
Little Rock, AR 72209  
501-562-1863  
501-562-2308 (fax)

### CALIFORNIA - SOUTHERN

#### SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5367 Second Street  
Irwindale (Los Angeles), CA 91706  
626-960-9390  
626-337-4541 (fax)  
800-258-6999  
[www.servicesg.com](http://www.servicesg.com)

#### SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5595 Magnatron Blvd Ste A & B  
San Diego, CA 92111  
858-751-0390  
858-751-0399 (fax)  
800-995-7955  
[www.servicesg.com](http://www.servicesg.com)

#### INDUSTRIAL ELECTRIC

5662 Engineer Drive  
Huntington Beach, CA 92649  
714-379-7100  
714-379-7109 (fax)  
800-457-3783  
[www.ieserve.com](http://www.ieserve.com)

### CALIFORNIA - NORTHERN

#### AIRTECH

5466 E Lamona Avenue  
Suite 101  
Fresno, CA 93727  
599-291-4456  
599-455-1582 (fax)

#### COMAPCO

281 Lathrop Way  
Sacramento, CA 95815  
800-464-2222  
916-567-0203  
916-567-0324 (fax)  
[www.commercialappliance.com](http://www.commercialappliance.com)

# Electrolux Platinum Star Service and Parts Partners

## CAL WEST SERVICE

6405 Golden Gate Drive  
Dublin, CA 94568  
888-306-6401  
925-551-6444 (fax)  
www.calwestservice.com

## CAL WEST SERVICE

774 Tehama Street  
San Francisco, CA 94103  
415-626-3315  
415-626-9593 (fax)  
www.calwestservice.com

## CAL WEST SERVICE

1721-F Rogers Avenue  
San Jose, CA 95112  
408-292-3636  
408-292-1138 (fax)  
www.calwestservice.com

## SIERRA EXPRESS

661 McBean Park Drive  
Lincoln, CA 95648  
800-726-6431  
800-726-5293 (fax)  
www.sierraexpressparts.com

## COLORADO

### KD SUPPLY

18150 East 32nd Place  
Aurora, CO 80011  
303-577-1260  
303-577-0212 (fax)  
800-444-2249  
www.kdsupplyllc.com

## CONNECTICUT

### SERVICE ONE – OVEN DOCTORS

109 B Loomis Street  
Manchester, CT 06040  
860-649-2355  
860-646-8926 (fax)  
800-874-1080

## DISTRICT OF COLUMBIA

### EMR SERVICE

5316 Sunnyside Avenue  
Beltsville, MD 20705  
301-931-7000  
301-931-3060 (fax)  
800-348-2365  
www.emrco.com

### TECH 24 - METRO DC AREA

5256 Eisenhower Avenue  
Alexandria, VA 22304  
703-354-3835  
703-354-6106 (fax)  
service@mytech24.com

## DELAWARE

### EMR SERVICE

263 Quigley Blvd  
Suite 12  
New Castle, DE 19720  
302-322-1179  
302-322-2207 (fax)  
888-687-8080  
www.emrco.com

## FLORIDA - PANHANDLE

### REMCO

708 Montlimar Park  
Mobile, AL 36693  
251-602-5909  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### REMCO

7835 N. Davis Hwy  
Pensacola, FL 32514  
205-620-1221  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

## FLORIDA AIR SPECIALIST

6315 Blountstown Hwy  
Suite C  
Tallahassee, FL 32310  
850-576-3582  
850-575-3934 (fax)

## FLORIDA - NORTHEAST

### WHALEY FOODSERVICE REPAIRS

7037 8-B Commonwealth Avenue  
Jacksonville, FL 32220  
904-725-7800  
904-725-5025 (fax)  
www.whaleyfoodservice.com

## FLORIDA - CENTRAL

### 3 WIRE/NASS PARTS & SERVICE

9436 Southridge Park Ct  
Suite 500  
Orlando, FL 32819  
407-425-2681  
407-425-3463 (fax)  
407-841-3794 (service fax)  
800-432-2795  
888-329-6277 (fax)  
www.nassparts.com

### 3 WIRE/NASS PARTS & SERVICE

8485 20th Street  
State Road 60  
Vero Beach, FL 32966  
772-617-0361  
386-736-7695 (fax)  
800-432-2795  
www.nassparts.com

### 3 WIRE/NASS PARTS & SERVICE

1144 Belville Road  
Daytona Beach, FL 32114  
386-226-2642  
386-736-7695 (fax)  
800-432-2795  
www.nassparts.com

## Electrolux Platinum Star Service and Parts Partners

### FLORIDA - SOUTHWEST

#### COMMERCIAL APPLIANCE SERVICE

8416 Laurel Fair Circle  
Suite 114  
Tampa, FL 33610  
813-663-0313  
813-663-0212 (fax)  
800-282-4718  
[www.comapp.com](http://www.comapp.com)

#### COMMERCIAL APPLIANCE SERVICE

4964 Trott Circle  
Suite B1  
North Port, FL 34287  
941-429-1536  
941-429-2788 (fax)  
800-378-6986  
[www.comapp.com](http://www.comapp.com)

### FLORIDA - SOUTHEAST

#### COMMERCIAL APPLIANCE SERVICE

10128 NW 53rd Street  
Sunrise, FL 33351  
954-749-2750  
954-749-2751 (fax)  
800-710-1548  
[www.comapp.com](http://www.comapp.com)

#### JMB REPAIRS

2105 7th Avenue North  
Lake Worth, FL 33461  
561-585-0510  
561-586-6166 (fax)  
800-882-5094

### GEORGIA

#### WHALEY FOODSERVICE

5201-D Brook Hollow Pkwy  
Norcross, GA 30071  
678-243-7973  
678-243-7974 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

#### WHALEY FOODSERVICE

109-A Owens Industrial Drive  
Savannah, GA 31405  
912-447-0827  
912-236-4949 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

#### WHALEY FOODSERVICE

8421 Atlantic Blvd  
Jacksonville, FL 32211  
904-725-7800  
904-725-5025 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

#### PIERCE PARTS AND SERVICE

2422 Allen Road  
Macon, GA 31216  
478-781-6003  
478-781-7186 (fax)  
[www.piercepartsandservice.com](http://www.piercepartsandservice.com)

### HAWAII

#### D&S COMMERCIAL SERVICE

94-1175 Ka-Uka Blvd  
Unit 7  
Waipahu, HI 96797  
808-677-9370  
808-677-9372 (fax)

### IDAHO

#### CUSTOM COMMERCIAL SERVICE

1817 E Main  
Laurel, MT 59044  
406-628-2262  
406-628-2264 (fax)  
800-736-5357  
[www.ccsmt.com](http://www.ccsmt.com)

#### RON'S SERVICE

11481 West Fairview  
Boise, ID 83713  
208-375-4073  
208-375-4402 (fax)  
[www.ronsservice.com](http://www.ronsservice.com)

#### 3 WIRE RESTAURANT APPLIANCE

22322 20th Ave, SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
[www.3wire.com](http://www.3wire.com)

### ILLINOIS

#### GREAT LAKES SERVICE

52 Eisenhower Lane North  
Lombard, IL 60148  
630-627-4240 (fax)  
800-860-7550  
[www.reedyequipment.com](http://www.reedyequipment.com)

#### GENERAL PARTS

221 James Street  
Bensonville, IL 60106  
630-595-0003 (fax)  
630-595-3300  
[www.generalparts.com](http://www.generalparts.com)

#### CONE'S REPAIR SERVICE

2408 40th Avenue  
Moline, IL 61265  
309-797-5323  
309-797-3631 (fax)  
800-716-7070  
[www.cones.com](http://www.cones.com)

#### CONE'S REPAIR SERVICE

3003 Gill Road  
Bloomington, IL 61704  
309-663-7525  
309-663-7109 (fax)  
800-369-7525  
[www.cones.com](http://www.cones.com)

### INDIANA

#### GENERAL PARTS

6546 Corporate Drive  
Indianapolis, IN 46278  
317-290-8060  
317-290-8085 (fax)  
800-410-9794  
[www.generalparts.com](http://www.generalparts.com)

# Electrolux Platinum Star Service and Parts Partners

## GENERAL PARTS

5714 Industrial Road  
Fort Wayne, IN 46825  
317-290-8060  
800-410-9794  
www.generalparts.com

## GREAT LAKES SERVICE

1032 N DuPage Avenue  
Lombard, IL 60148  
630-627-4240 (fax)  
800-860-7550  
www.reedyequipment.com

## IOWA

### CONE'S REPAIR SERVICE

2408 40th Avenue  
Moline, IL 61265  
309-797-5323  
309-797-3631 (fax)  
800-716-7070  
www.cones.com

### CONE'S REPAIR SERVICE

1056 27th Avenue SW  
Cedar Rapids, IA 52404  
319-365-3325  
319-365-3885 (fax)  
800-747-3326  
www.cones.com

## GENERAL PARTS

1501 Michigan Street  
Des Moines, IA 50314  
515-243-1974  
515-243-1534 (fax)  
www.generalparts.com

## KANSAS

### GENERAL PARTS

1101 E 13th Street  
Kansas City, MO 64106  
816-421-5400  
816-421-1270 (fax)  
800-279-9967  
www.generalparts.com

## GENERAL PARTS

9212 E 37th Street N  
Bldg 1800 Suite 1803  
Wichita, KS 67226  
316-315-0044  
316-315-0660 (fax)  
866-211-5439  
www.generalparts.com

## KENTUCKY

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

1051 Goodwin Drive  
Lexington, KY 40505  
859-254-8854  
859-231-7781 (fax)  
800-432-9269  
www.certifiedsc.com

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

4110 Eastmoor Road  
Louisville, KY 40218  
502-451-5411  
502-454-5063 (fax)  
800-637-6350  
www.certifiedsc.com

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

127 Dishman Lane  
Bowling Green, KY 42101  
270-783-0012  
270-783-0058 (fax)  
www.certifiedsc.com

## GENERAL PARTS

2710 River Green Circle  
Louisville, KY 40218  
502-367-1788  
877-810-7043 (fax)  
877-810-7068  
www.generalparts.com

## LOUISIANA

### HERITAGE SERVICE GROUP

5515 A Pepsi Street  
Harahan, LA 70123  
504-734-8864  
504-733-2559 (fax)  
800-499-2351  
www.heritageservicegroup.com

### HERITAGE SERVICE GROUP

5100 Interstate Circle  
Suite A  
Shreveport, LA 71109  
318-636-2008  
318-636-2122 (fax)  
866-303-0417  
866-303-0418 (fax)  
www.heritageservicegroup.com

## MAINE

### IFES

170 John Roberts Road  
Unit #3  
South Portland, ME 04106  
207-772-1152  
207-772-1445 (fax)  
800-823-9700  
www.mressvc.com

## MARYLAND

### EMR SERVICE

9100 Yellow Brick Road  
Suite H  
Rosedale, MD 21237  
410-467-8080  
410-467-4191 (parts fax)  
410-243-2509 (service fax)  
410-467-2512 (corp. fax)  
800-879-4994 (24 hour)  
www.emrco.com

## Electrolux Platinum Star Service and Parts Partners

### EMR SERVICE

5316 Sunnyside Avenue  
Beltsville, MD 20705  
301-931-7000  
301-931-3060 (fax)  
800-348-2365  
www.emrco.com

### EMR SERVICE

805 N Salisbury Blvd  
Suite 3200  
Salisbury, MD 21804  
410-543-8080  
410-548-4038 (fax)  
877-753-8080  
www.emrco.com

### MASSACHUSETTS

#### SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapploftvt.com

### IFES

34 South Street  
PO Box 114  
Somerville, MA 02143  
617-868-1930  
617-868-5331 (fax)  
800-338-6737  
www.mressvc.com

### ACE SERVICE COMPANY

95 Hampton Avenue  
Needham, MA 02451  
781-449-4220  
781-444-4789 (fax)  
800-225-4510  
www.aceserviceco.com

### MICHIGAN

#### A R REPAIRS BAKER'S KNEADS INC

26352 Lawrence Street  
Centerline, MI 48015  
586-758-4440  
586-758-0740 (fax)  
800-852-2261  
www.arrepairs.com

#### \*Sub for A R Repairs\* MIDWEST FOODSERVICE

3055 Dixie Ave SW  
Grandville, MI 49001  
616-261-2000

### ASC1

786 Morris Avenue  
Green Bay, WI 54304  
920-496-9993  
920-496-9927 (fax)  
800-236-0871  
www.asc1inc.com

### MINNESOTA

#### GENERAL PARTS

11311 Hampshire Avenue, South  
Bloomington, MN 55438-2456  
952-944-5800  
952-944-7101 (fax)  
800-279-9980  
800-279-9981 (fax)  
www.generalparts.com

### MISSISSIPPI

#### TEMCO

935 S Pearson Rd  
Pearl, MS 39208  
601-932-3333  
601-933-1070 (fax)

### HERITAGE SERVICE GROUP

5515 A Pepsi Street  
Harahan, LA 70123  
504-734-8864  
504-733-2559 (fax)  
800-499-2351  
www.heritageservicegroup.com

### MISSOURI

#### KAEMMERLEN PARTS & SERVICE

1539 South Kings Highway  
St. Louis, MO 63110  
314-535-2222  
314-535-6205 (fax)  
www.kps-stl.com

#### GENERAL PARTS

1101 E 13th Street  
Kansas City, MO 64106  
816-421-5400  
816-421-1270 (fax)  
800-279-9967  
www.generalparts.com

### MONTANA

#### CUSTOM COMMERCIAL SERVICE

1817 E Main  
Laurel, MT 59044  
406-628-2262  
406-628-2264 (fax)  
800-736-5357  
www.ccsmt.com

#### CUSTOM COMMERCIAL SERVICE

1333 Cherry Avenue  
Helena, MT 59061  
406-443-1333  
406-443-1222 (fax)  
866-443-1333  
www.ccsmt.com

# Electrolux Platinum Star Service and Parts Partners

## CUSTOM COMMERCIAL SERVICE

8280 Highway 200 East  
Milltown, MT 59851  
406-829-8288  
406-829-8290 (fax)  
www.ccsmt.com

## NEBRASKA

### GENERAL PARTS

4404 S 108th Street  
Omaha, NE 68137  
402-408-9990  
402-408-9991 (fax)  
www.generalparts.com

## NEVADA

### HI.TECH COMMERCIAL SERVICE

1840 Stella Lake Street  
Las Vegas, NV 89106  
702-649-4616  
702-649-4607 (fax)  
877-924-4832  
www.hitechnv.com

### HI.TECH COMMERCIAL SERVICE

5454 Louie Lane  
Reno, NV 89511  
775-851-8822  
775-851-2666 (fax)  
www.hitechnv.com

## NEW HAMPSHIRE

### SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapplovt.com

## NEW JERSEY

### SERVICE PLUS

178 Rt 206 North  
Flanders, NJ 07836  
973-691-6300  
973-691-2070 (fax)  
800-339-6302 (NJ)  
800-833-1983  
www.serviceplususa.net

### ELMER SCHULTZ SERVICES

201 West Washington Avenue  
Pleasantville, NJ 08232  
609-641-0317  
609-641-8703 (fax)  
800-378-1641  
www.elmerschultz.com

## NEW MEXICO

### R&B COMMERCIAL SERVICE

3110 Los Arboles Ave NE  
Albuquerque, NM 87107  
505-889-4090  
505-889-3845 (fax)  
800-376-1821  
www.rbcommercialservice.com

## NEW YORK

### KITCHEN REPAIR SPECIALIST

1005 Church Street  
Baldwin, NY 11510  
877-783-0023  
516-766-6680 (fax)  
www.krsny.com

### SUMMIT

160 East 2nd Street  
Mineola, NY 11501  
516-747-3333  
800-675-7560  
516-747-7776 (fax)

## ALPRO SERVICE

1127 Willoughby Avenue  
Brooklyn, NY 11237  
718-386-2515  
718-417-6380 (fax)  
www.alproservice.com

### DUFFY'S EQUIPMENT SERVICES

3138 Oneida Street  
Sauquoit, NY 13456  
315-737-9401  
315-737-7132 (fax)  
800-836-1014  
www.duffyequipmentservice.com

### DUFFY'S EQUIPMENT SERVICES

1310 Clinton Street  
Buffalo, NY 14206  
315-737-9401  
315-737-7101  
800-836-1014  
www.duffyequipmentservice.com

### DUFFY'S EQUIPMENT SERVICES

1904 E Main Street  
Endicott, NY 13760  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
www.duffyequipmentservice.com

### DUFFY'S EQUIPMENT SERVICES

109 Albion Avenue  
Liverpool, NY 13088  
315-737-9401  
315-737-7101  
800-836-1014  
www.duffyequipmentservice.com

### DUFFY'S EQUIPMENT SERVICES

140 Child Street  
Rochester, NY 14611  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
www.duffyequipmentservice.com

service partners

## Electrolux Platinum Star Service and Parts Partners

### **DUFFY'S EQUIPMENT SERVICES**

305 State Street  
Watertown, NY 13601  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
[www.duffyequipmentservice.com](http://www.duffyequipmentservice.com)

### **DUFFY'S EQUIPMENT SERVICES**

3030 Route 430  
Bemus Point, NY 14712  
716-488-1063 (fax)  
800-836-1014  
[www.duffyequipmentservice.com](http://www.duffyequipmentservice.com)

### **DUFFY'S EQUIPMENT SERVICES**

2D Vatrano Road  
Albany, NY 12205  
800-836-1014  
[www.duffyequipmentservice.com](http://www.duffyequipmentservice.com)

## **NORTH CAROLINA**

### **WHALEY FOODSERVICE REPAIRS**

8334-K Arrowridge Blvd  
Charlotte, NC 28273  
704-529-6242  
704-529-1558 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

### **WHALEY FOODSERVICE REPAIRS**

3020 Thurston Avenue  
Greensboro, NC 27406  
336-333-2333  
336-808-4917 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

### **WHALEY FOODSERVICE REPAIRS**

3630 Cessna Drive  
Garner, NC 27529  
919-779-2266  
919-779-2224 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

### **WHALEY FOODSERVICE REPAIRS**

6418-101 Amsterdam Way  
Wilmington, NC 28405  
910-791-0000  
910-332-0080 (fax)  
[www.whaleyfoodservice.com](http://www.whaleyfoodservice.com)

## **NORTH DAKOTA**

### **GENERAL PARTS**

10 South 18th Street  
Fargo, ND 58103  
701-235-4161  
701-235-0539 (fax)  
800-279-9987  
800-279-9965 (fax)  
[www.generalparts.com](http://www.generalparts.com)

## **OHIO**

### **SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER**

890 Redna Terrace  
Cincinnati, OH 45215  
513-772-6600 Cincinnati  
937-898-4040 Dayton  
513-612-6600 (fax)  
800-543-2060  
[www.servicesg.com](http://www.servicesg.com)

### **SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER**

Columbus, OH  
614-476-1370  
614-476-1386 (fax)  
866-862-1252  
[www.servicesg.com](http://www.servicesg.com)

### **CPS**

6940 Plainfield Road  
Cincinnati, OH 45236  
513-984-1900  
513-984-2111 (fax)  
800-837-2828  
[www.cpsohio.com](http://www.cpsohio.com)

### **CPS**

5033 Transamerica Drive  
Columbus, OH 43228  
614-221-0057  
614-221-3622 (fax)  
800-837-8327  
[www.cpsohio.com](http://www.cpsohio.com)

### **CPS**

204 Linden Avenue  
Dayton, OH 45403  
937-259-0091  
937-259-0753 (fax)  
800-589-5251  
[www.cpsohio.com](http://www.cpsohio.com)

### **ELECTRICAL APPLIANCE REPAIR**

5805 Valley Belt Road  
Cleveland, OH 44131  
216-459-8700  
216-459-8707 (fax)  
800-621-8259  
[www.electapplrep.com](http://www.electapplrep.com)

### **THE WICHMAN COMPANY**

7 N Westwood Avenue  
Toledo, OH 43607  
419-385-9121  
419-385-0202 (fax)

### **AIS**

590 E Western Reserve Road  
Youngstown, OH 44514  
330-729-9705  
330-729-9707 (fax)  
877-346-6544  
[www.ais-service.net](http://www.ais-service.net)

## **OKLAHOMA**

### **HAGAR RESTAURANT SERVICE**

1229 W Main Street  
Oklahoma City, OK 73106  
405-235-2184  
405-236-5592 (fax)  
800-445-1791  
[www.hagarservice.com](http://www.hagarservice.com)

# Electrolux Platinum Star Service and Parts Partners

## HAGAR RESTAURANT SERVICE

5932 E Skelly Drive  
Tulsa, OK 74135  
918-664-4665  
918-664-1618 (fax)  
800-722-0229  
www.hagarservice.com

## OREGON

### RON'S SERVICE

16364 SW 72nd Avenue  
Portland, OR 97224  
503-624-0890  
503-684-6107 (fax)  
800-851-4118  
www.ronsservice.com

### RON'S SERVICE

201 Bateman Drive  
Suite 8  
Central Point, OR 97502  
541-665-0410  
541-665-0411 (fax)  
www.ronsservice.com

## PENNSYLVANIA

### AIS COMMERCIAL PARTS AND SERVICE

740 Vista Park Drive  
Pittsburgh, PA 15205  
412-809-0244  
412-809-0246 (fax)  
800-726-6020  
www.ais-service.net

### AIS COMMERCIAL PARTS AND SERVICE

1911 West 26th Street  
Erie, PA 16508  
814-456-3732  
814-452-4843 (fax)  
800-332-3732  
www.ais-service.net

## K & D FACTORY SERVICE

1833-41 North Cameron Street  
Harrisburg, PA 17103  
717-236-9039  
717-238-4367 (fax)  
800-932-0503  
www.kdfsi.com

## K & D FACTORY SERVICE

480 Business Park Lane  
Allentown, PA 18109  
610-432-0266  
717-238-4367 (fax)  
www.kdfsi.com

## K & D FACTORY SERVICE

597 Lehigh Avenue  
Lancaster, PA 17602  
717-394-4892  
717-238-4367 (fax)  
www.kdfsi.com

## K & D FACTORY SERVICE

1818 Cedar Avenue  
Scranton, PA 18505  
570-342-5135  
717-238-4367 (fax)  
www.kdfsi.com

## K & D FACTORY SERVICE

2100 West Market Street  
York, PA 17404  
717-793-8525  
717-238-4367 (fax)  
www.kdfsi.com

## K & D FACTORY SERVICE

2670 Euclid Avenue  
Williamsport, PA 17702  
570-323-8010  
717-238-4367 (fax)  
www.kdfsi.com

## ELMER SCHULTZ SERVICES

540 North 3rd Street  
Philadelphia, PA 19123  
215-627-5400  
215-627-5408 (fax)  
800-762-7906  
www.elmerschultz.com

## RHODE ISLAND

### IFES

170 Amara Street  
East Providence, RI 02915  
401-434-1600  
401-434-1660 (fax)  
800-621-6737

## SOUTH CAROLINA

### WHALEY FOODSERVICE REPAIRS

PO Box 615  
137 Cedar Road  
Lexington, SC 29071  
803-996-9900  
803-996-9910 (fax)  
800-877-2662  
888-877-2660 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

748 Congaree Road  
Greenville, SC 29607  
864-234-7011  
864-770-8993 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

1406-C Commerce Place  
Myrtle Beach, SC 29577  
843-626-1866  
843-626-2632 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

4740-A Franchise Street  
North Charleston, SC 29418  
843-760-2110  
888-877-2662  
843-329-0431 (fax)  
www.whaleyfoodservice.com

## Electrolux Platinum Star Service and Parts Partners

### SOUTH DAKOTA

#### GENERAL PARTS

11311 Hampshire Avenue  
South Bloomington, MN 55438-2456  
952-944-5800  
952-944-7101 (fax)  
800-279-9980  
800-279-9981 (fax)  
[www.generalparts.com](http://www.generalparts.com)

### TENNESSEE

#### ATECH

424 6th Avenue S  
Nashville, TN 37203  
615-255-2002  
615-255-2698 (fax)  
800-700-9192  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

2288 Gunbarrel Road  
Suite 111  
Chattanooga, TN 37421  
423-629-0906  
423-499-5551 (fax)  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

1756 A. Sardco Drive  
Clarksville, TN 37040  
931-552-7007  
931-552-8323 (fax)  
800-814-2932  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

3101 Browns Mill Road  
Johnson City, TN 37604  
423-975-0906  
424-283-9362 (fax)  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

8705 Unicorn Drive  
Suite C312  
Knoxville, TN 37923  
865-522-0777  
865-522-4060 (fax)  
800-492-0777  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

810 NW Broad Street  
Suite 120  
Murfreesboro, TN 37129  
615-898-0601  
615-898-0748 (fax)  
[www.atechinfo.com](http://www.atechinfo.com)

#### ATECH

1917 Vanderhorn Drive  
Memphis, TN 38134  
901-624-5566  
901-454-2279 (fax)  
[www.atechinfo.com](http://www.atechinfo.com)

### TEXAS

#### COOKING EQUIPMENT SPECIALIST

3040 East Meadows Blvd  
Mesquite, TX 75150  
972-686-6666  
972-686-9656 (fax)  
888-866-9276

#### ARMSTRONG REPAIR CENTER

PO Box 1770  
Bellaire, TX 77402  
5110 Glenmont  
Houston, TX 77081  
713-666-7100  
713-592-5214 (fax)  
800-392-5325  
[www.armstrongrepair.com](http://www.armstrongrepair.com)

#### COMMERCIAL KITCHEN REPAIR

PO Box 831128  
San Antonio, TX 78283  
1377 N. Brazos  
San Antonio, TX 78283  
210-735-2811  
210-735-7421 (fax)  
800-292-2120  
[www.commercialkitchen.com](http://www.commercialkitchen.com)

#### COMMERCIAL KITCHEN REPAIR

6205-B Burnet Road  
Austin, TX 78757  
512-454-8544  
512-454-8553 (fax)  
888-454-8544  
[www.commercialkitchen.com](http://www.commercialkitchen.com)

#### COMMERCIAL KITCHEN REPAIR

1117 Hendricks Street  
Suite 126  
Corpus Christi, TX 78411  
361-855-0633  
361-882-4903 (fax)  
800-242-5928  
[www.commercialkitchen.com](http://www.commercialkitchen.com)

#### COMMERCIAL KITCHEN REPAIR

200 N McColl Road  
Suite P  
McAllen, TX 78501  
956-664-8267  
888-664-8267  
[www.commercialkitchen.com](http://www.commercialkitchen.com)

### UTAH

#### AUTHORIZED SERVICE GROUP

242 W 3680 S  
Salt Lake City, UT 84115  
801-990-7380  
801-226-0282 (fax)

# Electrolux Platinum Star Service and Parts Partners

## VERMONT

### SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapploft.com

## VIRGINIA

### EMR SERVICE

5875 Barclay Drive  
Alexandria, VA 22315  
703-922-3887  
703-922-3889 (fax)  
800-394-3887  
www.emrco.com

### TECH 24 - RICHMOND AREA

9432 Atlee Commerce Blvd, Ste. E  
Ashland, VA 23005-8074  
804-422-5871  
richmond@mytech24.com

### TECH 24 - ROANOKE AREA

3768-A Peters Creek Rd SE  
Roanoke, VA 24018  
540-342-1910  
roanoke@mytech24.com

### TECH 24 - TIDEWATER AREA

534 W 24th Street  
Norfolk, VA 23517  
757-216-2245  
757-216-2246 (fax)  
tidewater@mytech24.com

## Washington

### RON'S SERVICE

16364 SW 72nd Avenue  
Portland, OR 97224  
503-624-0890  
503-684-6107 (fax)  
800-851-4118  
www.ronsservice.com

## 3 WIRE RESTAURANT APPLIANCE

22322 20th Avenue SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
www.3wire.com  
*\*Vessel/Marine Units Only\**  
**RDS (RESTAURANT DESIGN & SALES)**  
1813 130th Avenue NE, Suite 220  
Bellevue, WA 98005  
425-881-1010  
425-883-6230  
800-851-4118  
www.restaurantdesignandsales.com

## WISCONSIN

### ASC1

6843 W Beloit Road  
West Allis, WI 53219  
414-543-6460  
414-543-6480 (fax)  
800-236-6460  
www.asc1inc.com

### ASC1

2439 Atwood Avenue  
Madison, WI 53704  
608-246-3160  
608-246-2721 (fax)  
800-236-7440  
www.asc1inc.com

### ASC1

786 Morris Avenue  
Green Bay, WI 54304  
920-496-9993  
920-496-9927 (fax)  
800-236-0871  
www.asc1inc.com

### ASC1

3210 London Road  
Eau Claire, WI 54701  
715-832-0555  
715-832-7813 (fax)  
800-848-3945  
www.asc1inc.com

## WEST VIRGINIA

### STATEWIDE SERVICE INC

603 Main Avenue  
Nitro, WV 25143  
304-755-1811  
304-755-4001 (fax)  
800-441-9739

### STATEWIDE SERVICE INC

1024 S Fayette Street  
Beckley, WV 25801  
304-256-3070  
304-256-3072 (fax)  
800-335-8715

### STATEWIDE SERVICE INC

713 Division Street  
Parkersburg, WV 26101  
304-865-0810  
304-865-0812 (fax)  
866-864-0784

## WYOMING

### CUSTOM COMMERCIAL SERVICE

2009 Robertson #13  
Worland, WY 82401  
877-291-9761 (fax)  
888-567-8199

## CANADA

### *\*Dito Products Only\**

### CHESHER EQUIPMENT

135 Watline Avenue  
Mississauga, Ontario L4Z 1P2  
905-363-0426 (fax)  
905-363-0309

### *\*All Other Products\**

### CELCO

585 Secretariat Court  
Mississauga, Ontario L5S 2A5  
905-364-5205 (fax)  
905-364-5200

## Electrolux Sales Representatives

### **2MARKET GROUP** *(Ohio, Kentucky, West Virginia, Indiana, West Pennsylvania)*

Contact: Don Hagan  
Phone: 877-621-3800 (Don)  
Cell: 614-783-3405 (Don)  
Fax: 614-901-9289 (Don)  
[don@twomarket.com](mailto:don@twomarket.com)  
[www.twomarket.com](http://www.twomarket.com)

### *(Northern OH, Western PA)*

Contact: Tom Favret  
Phone: 877-621-3800  
Cell: 216-978-8030  
Fax: 440-543-5112  
[tom@twomarket.com](mailto:tom@twomarket.com)  
[www.twomarket.com](http://www.twomarket.com)

### **APPLIED SYSTEMS MARKETING**

#### *(Maryland, DC, Virginia)*

Contact: Jim Day  
Phone: 301-870-8861  
Cell: 301-908-4388  
Fax: 301-638-5516  
[jim@appliedsystemsmarketing.info](mailto:jim@appliedsystemsmarketing.info)  
[www.appliedsystemsmarketing.info](http://www.appliedsystemsmarketing.info)

### **CELCO, INC.** *(Canada)*

Contact: Ted Reeser  
Phone: 866-772-3526 Ext. 231  
Cell: 416-768-6592  
Fax: 905-364-5205  
[ereeser@celco.ca](mailto:ereeser@celco.ca)  
[www.celco.ca](http://www.celco.ca)

### **CHESHER** *(Canada)*

Contact: Miles Chesher  
Phone: 905-363-0309  
Cell: 800-668-8765  
[miles@chesher.com](mailto:miles@chesher.com)  
[www.chesher.com](http://www.chesher.com)

### **CHRANE FOOD SERVICE SOLUTIONS**

#### *(Texas - excluding El Paso, Oklahoma)*

Contact: Christopher East,  
Duane Guidry  
Phone: 817-891-6274 (Chris)  
Phone: 832-368-2638 (Duane)  
[ceast@chranefs.com](mailto:ceast@chranefs.com)  
[dguidry@chranefs.com](mailto:dguidry@chranefs.com)  
[www.chranefs.com](http://www.chranefs.com)

### **CMARK INTERNATIONAL** *(Government Rep International)*

Contact: Charles Jones  
Phone: 803-699-4940  
Fax: 803-699-7128  
[charles@cmark.org](mailto:charles@cmark.org)  
[www.cmark.org/new/contact.htm](http://www.cmark.org/new/contact.htm)

### **CULINARY SOLUTIONS** *(Colorado, Utah, Wyoming)*

Contact: Terry Brown  
Phone: 303-962-1260 x4  
Cell: 303-598-2950  
[tbrown@culinarysolutions.us](mailto:tbrown@culinarysolutions.us)  
[www.culinarysolution.us](http://www.culinarysolution.us)

### **E&S MARKETING** *(North Carolina, South Carolina)*

Contact: Jeff Grun  
Phone: 980-333-4892  
Cell: 704-451-8310  
Fax: 704-973-0010  
[jeff@eandsmarketing.net](mailto:jeff@eandsmarketing.net)

### **ECHO FOOD SERVICE MARKETING** *(West Tennessee, Arkansas, Louisiana, Mississippi)*

Contact: Bruce Cameron  
Phone: 337-442-6760  
Fax: 504-458-7012  
[bruce@echofoodservicemktg.com](mailto:bruce@echofoodservicemktg.com)  
[echofoodservicemktg.com](http://echofoodservicemktg.com)

### **FLORIDA AGENTS** *(Florida)*

Contact: Jim Degnan  
Phone: 727-572-5200  
Fax: 727-823-7766  
[jim@floridaagents.com](mailto:jim@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### *(Florida)*

Project / Equipment Quotes  
Contact: Walter Levy  
Phone: 772-878-1555  
Fax: 727-878-6486  
[walter@floridaagents.com](mailto:walter@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### *(Florida)*

Inside Sales and Customer Service  
Contact: Eric Sorenson  
Phone: 727-572-5200  
Fax: 727-823-7766  
[eric@floridaagents.com](mailto:eric@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### *(West Central Florida)*

Contact: Greg Babin  
Phone: 727-572-5200  
Fax: 727-823-7766  
[greg@floridaagents.com](mailto:greg@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### *(East Central, North Florida)*

Contact: John Snyder  
Phone: 407-908-9378  
Fax: 407-344-8174  
[john@floridaagents.com](mailto:john@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### *(Central Florida)*

Contact: Claire Bailey Eichler  
Phone: 727-572-5200  
Fax: 727-823-7766  
[claire@floridaagents.com](mailto:claire@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

## Electrolux Sales Representatives

### FLORIDA AGENTS (cont.) (South Florida)

Contact: Steve Paen  
Phone: 954-444-9726  
Fax: 954-792-7786  
[steve@floridaagents.com](mailto:steve@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### (South Florida)

Contact: Ray Onori  
Phone: 954-325-4521  
Fax: 954-835-2157  
[ray@floridaagents.com](mailto:ray@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### (South Florida, Southwest Florida)

Contact: Gary Herlth  
Phone: 305-345-0170  
Fax: 305-822-5240  
[gary@floridaagents.com](mailto:gary@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

### GMD FOODSERVICE MARKETING

#### (Michigan)

Contact: John Molhoek, Marty Crowe  
Phone: 616-784-6671 (John)  
Phone: 1-800-582-9148 (Marty)  
Cell: 231-206-2258 (Marty)  
Fax: 616-784-7142 (John)  
Fax: 586-868-0299 (Marty)  
[jmolhoek@g-m-d.com](mailto:jmolhoek@g-m-d.com)  
[mcrowe@g-m-d.com](mailto:mcrowe@g-m-d.com)  
[www.g-m-d.com](http://www.g-m-d.com)

### GOFF SALES, CO. (Arizona, New Mexico, El Paso)

Contact: Dennis Goff  
Cell: 602-999-6789  
Fax: 623-242-8558  
[dennisgoff@aol.com](mailto:dennisgoff@aol.com)  
[www.goffsales.com](http://www.goffsales.com)

### HEARTLAND REPS (Nebraska, Iowa, Southern Illinois, Missouri, Kansas)

Contact: Brian McGonagle,  
Rocky Brock, John Moore  
Phone: (888) 486-1253 x14  
(Brian)  
Phone: (888) 486-1253 x 12  
(Rocky)  
Phone: (888) 486-1253 x 13  
(John)  
Fax: 314-749-1981 (Brian)  
Fax: 816-885-0801 (Rocky)  
Fax: 913-832-3373 (John)  
[brian@heartlandreps.com](mailto:brian@heartlandreps.com)  
[rocky@heartlandreps.com](mailto:rocky@heartlandreps.com)  
[john@heartlandreps.com](mailto:john@heartlandreps.com)  
[www.heartlandreps.com](http://www.heartlandreps.com)

### ILLINOIS CULINARY EQUIPMENT

#### (Northern IL, Eastern WI)

Contact: Michael Palombo  
Cell: 312-929-6167  
Fax: 312-527-9097  
[icerep@comcast.net](mailto:icerep@comcast.net)

### INTEGRA MARKETING (Southern California, Southern Nevada)

Contact: Mark Kurnava, Tom Dumont, Paul Wilhite, Miles Green  
Phone: 562-229-0404  
Cell: 562-229-0999 (Mark)  
Cell: 562-229-1000 (Tom)  
Cell: 562-229-1001 (Paul)  
Cell: 562-229-1002 (Miles)  
[mark@integra-marketing.com](mailto:mark@integra-marketing.com)  
[tom@integra-marketing.com](mailto:tom@integra-marketing.com)  
[paul@integra-marketing.com](mailto:paul@integra-marketing.com)  
[miles@integra-marketing.com](mailto:miles@integra-marketing.com)  
[www.integra-marketing.com](http://www.integra-marketing.com)

### J. WILSON MARKETING (Upstate New York)

Contact: Joe Wilson  
Phone: 518-692-8083  
Cell: 518-796-2075  
Fax: 518-692-8084  
[jwilson3@nycap.rr.com](mailto:jwilson3@nycap.rr.com)  
[www.jwilsonmarketing.com](http://www.jwilsonmarketing.com)

### JCA (JOHNSON COMMERCIAL AGENTS) (Minnesota, North Dakota, South Dakota, Upstate Michigan, West Wisconsin)

Contact: Paul Johnson,  
Thomas Johnson  
Phone: 651-686-8499 x101  
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