



Catering Equipment, Inc.



***“WE MAKE THE KITCHEN BETTER”***



Atosa is a name commonly found in countries who speak Farsi, meaning beautiful body. And just like our name, Our Refrigeration, Gas equipment and Smallwares are a perfect blend of eye-pleasing aesthetics with functionality and style. It will make your kitchen stand out above the rest. Our mission at Atosa is to help you visualize, create and maintain a beautiful yet efficient commercial kitchen. Yindu Kitchen, the parent company of Atosa launched a successful IPO in Shanghai 2018 (SHA: 603277)



**12**  
Distribution  
Centers

**HEADQUARTERS**  
Tel: (909)595-2688  
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**Northern Texas**  
Tel: (817) 385-0890  
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**Southern Texas**  
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**Colorado**  
Tel: (303) 577-0061  
Fax: (303) 577-0314

**Georgia**  
Tel: (770) 248-9797  
Fax: (770) 248-9799

**Ohio**  
Tel: (614) 567-6186  
Fax: (614)567-6163

## HIGH QUALITY AFFORDABLE SOLUTIONS



Distribution  
in over  
**100**  
Countries

Our service director has a life time experience. He has spent a career in commercial food service manufacturing roles. He began as a quality control engineer, and was promoted to a director of product quality and product services, and he has personally trained each one of our service agents individually, to make sure we provide you with the ultimate customer service experience.

*We make your satisfaction and continued business our priority! Unmatched technical service and support.*

**WE WILL NOT REST, UNTIL OUR CUSTOMERS ARE**



### At Smart Kitchen Service



our staff is dedicated to providing our customers with services and products exceeding their expectations. At Smart Kitchen Service, we pride ourselves on delivering superior customer service by providing a steady communication between our service agents and our customers. Our unique ability to provide customers with same day customers service, gives us an edge over our competition. At Smart Kitchen Service every one of our customers is assigned to a specific customer service representative, who directly oversees every service call and its progress from start to finish. The direct involvement of our customer service team allows Smart Kitchen Service to remain flexible and tailor our service to suit the needs of our customers. When you need a solution our customer service representatives are there to help you find it.



Top Mount Series • Bottom Mount Series • Glass Door • Under Counter • Chest Freezers  
 Pizza Prep Tables Sandwich Prep Tables • Back Bar Equipment • Ice Machines



**Features:**

- Stainless Steel exterior and interior
- Dixell electronic temperature control
- Heavy duty Embraco compressor
- Self-closing and stay open doors
- Energy efficient refrigeration system
- Recessed door handles
- Door locks standard
- Magnetic door gaskets
- Pre-Installed castors (2.5 in castors avail)
- Pre-Installed shelves
- S/S Pans included (sandwich prep tables)



**Bottom Mount Refrigerators  
 MBF8508**



**Bottom Mount 2 Door Lighted Sliding Glass Refrigerator  
 (MCF8709)**



**Top Mount Reach-ins  
 (MBF8001)**



**Sandwich Preps  
 (MSF8304)**



**Pizza Prep  
 (MPF8202)**



**Undercounter Refrigerators  
 (MGF8402)**



**Glass Arc Lid Chest Freezer  
 (MWF-9112)**



**Chef Base  
 (MGF8453)**



**Back Bar Cooler  
 (MBB69)**



**Ice-Makers  
 (YR800-AP-161)**



**Solid Top Chest Freezers  
 (MWF-9016)**



**Keg Coolers  
 (MKC58)**



**Bar Coolers  
 (MBC80)**



**Back Bar Coolers  
 (MBB59-G)**

Other models from each series are available. Please see Autoquotes or our website for a the full spectrum of products: [www.atosausa.com](http://www.atosausa.com)

# Cook Rite

Char Rock Broilers • Deep Fryers • Gas Ranges • Griddles • Hot Plates • Radiant Broilers • Salamander Broilers • Stock Pot Stoves



## Features:

- Stainless steel exterior & interior construction
- Adjustable stainless steel legs
- Heavy duty burners
- Corrosion resistant and easy to wash
- 3/4" Griddle tops
- Available in NG and LP, Casters are optional



Gas Range Griddle Combinations  
(ATO-4B36G)



Gas Ranges  
(ATO-6B)



Gas Range Griddles  
(ATO-24G)



Convection Ovens  
(CRCC50-S)



Stock Pot Stoves  
(ATSP-18-2L)



Char-Rock Broilers  
(ATCB-48)



Radiant Broilers  
(ATRC-36)



Hot Plate  
(ATHP-36)



Manual Griddles  
(ATMG-36 HD 36)



Fryers  
(ATFS-50)



Salamander Broilers  
(ATSB-36)



Cheese Melters  
(ATCM-36)



Steam Tables  
(CSTEA-4 / CSTEB-4)

Other models from each series are available. Please see Autoquotes or our website for a the full spectrum of products: [www.atosausa.com](http://www.atosausa.com)

# MIX RICE

Economic Chafers • Food Pans • Roll Top Chafers • Food Warmers • Stainless Steel Equipment Stands • Steam Table Pans • Sinks • Tables



## Features:

- Stainless steel structure
- ABS Adjustable Bullet feet
- Formed from a single sheet of 18 gauge stainless steel
- Ships unassembled to save you on shipping cost.
- Polished to a satin finish
- NSF Approved



Welding Hand Wash Sinks  
(MRS-HS-18)



Stainless Steel Three Compartment Sinks  
(MRSB-3-D)



Work Table  
(MRTW-2436)



Stainless Steel One Compartment Sink  
(MRSA-1-R)



Stainless Steel Equipment Stand  
(ATSE-2836)

# PrepPaU

Mixers • Meat Slicers • Meat Grinders



## Features:

- Stainless Steel construction
- Safety Cut off Switch
- Mixer Includes bowl, flat beater, wire whip, spiral dough hook
- Manual reset motor overload protection
- Meat Grinder includes Knife, Product tray, food Pusher and Sausage Stuffing Tube
- Special alloy Rassepe® Knife



Planetary Mixers  
(PPSL-30)



Meat Slicers  
(PPSL-14)



Meat Grinders  
(PPG-22)



Mixer Accessories



Planetary Mixers  
(PPM-20)

Other models from each series are available. Please see Autoquotes or our website for a the full spectrum of products: [www.atosausa.com](http://www.atosausa.com)

# The Atosa Difference

**WE MAKE YOUR SATISFACTION AND CONTINUED BUSINESS OUR PRIORITY!**



New products are currently under development, and will be available in the near future. We are constantly working on expanding our line to meet the growing demands in the food service industry.

All of our merchandise is environmentally safe, utilizing CFC-Free refrigerants in both refrigerators and freezers. In addition to the food service industry, Atosa markets worldwide to businesses whose cooling requirements are very demanding, such as: schools, hotels, restaurants, markets and other commercial institutions. We have built our reputation on service, quality and price!

Over the past several years, Atosa has made substantial investments in new state-of-the-art equipment, including our Salvagnini Automatic bending machine, an Armada CNC punching machine, and other equipment to ensure that every Atosa Refrigerator exceeds the highest quality standards. Atosa has introduced the international advanced technologies from Italy, Japan, and Germany. Every stage of the manufacturing process, including engineering, design, and fabrication, is done in-house by our qualified and experienced personnel.



California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington



**HEADQUARTERS**

**Southern California**

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**Your Atosa Representative**