

ATOSA
NRA
2024
MUST
SEES

BOOTH
#4860 & 5068

WE MAKE THE
KITCHEN
BETTER

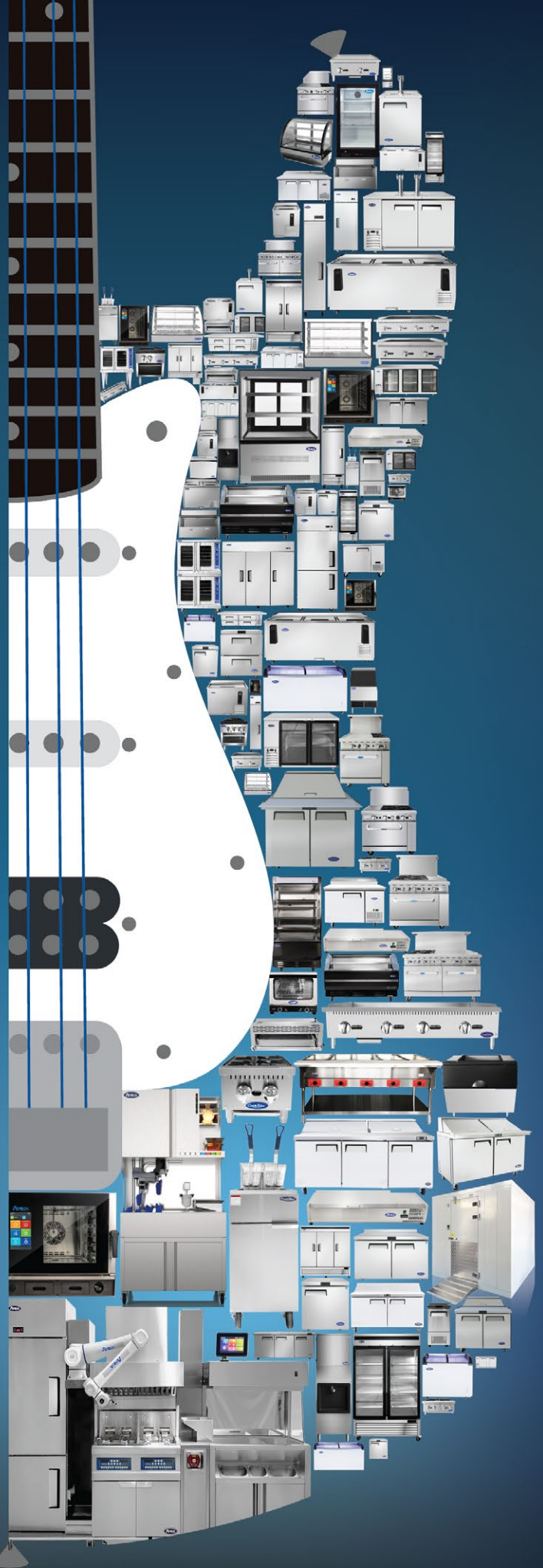




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Atosa is dedicated to making the kitchen better through innovation, quality and service. Come join us and see what new things we have in store for this year.

ABOUT US

Atosa is a major manufacturer of commercial kitchen equipment, with a breadth of offering including refrigeration, cooking equipment, warming/holding equipment, stainless steel fabrication equipment, and much more. Atosa's world class manufacturing facilities and highly skilled employees, combined with our innovative manufacturing procedures ensure that our customers always receive top quality products at a competitive price point.

WHY ATOSA?

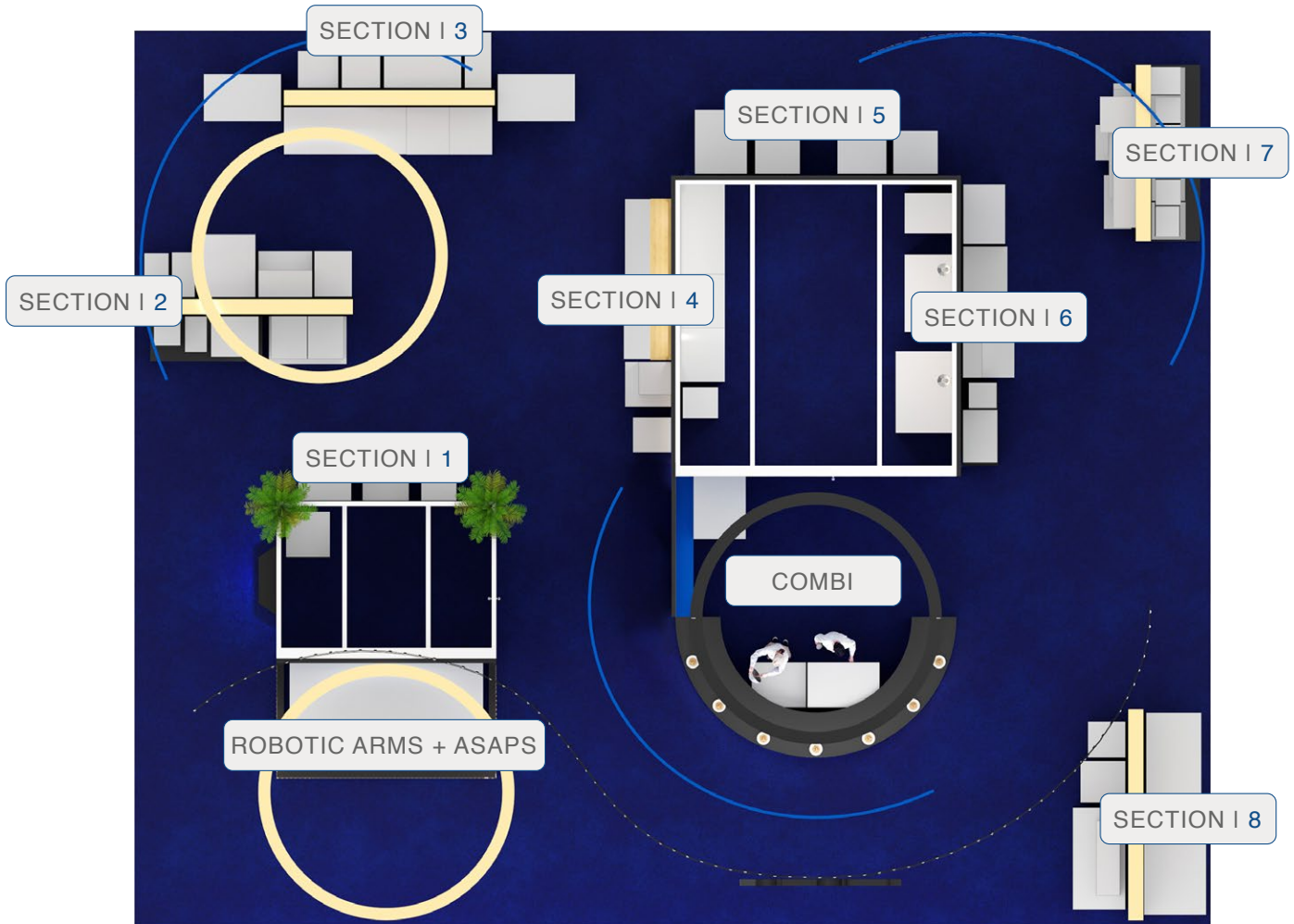
- Diverse breadth of product offering
- Premium quality products at a competitive price point
- 11 Distribution facilities nationwide
- Exceptional customer service before and after the sale
- Atosa averages over \$70 million of inventory nationwide at all times
- Delivery and install, delivery, install and removal, and preventative maintenance program options
- Extended warranty options of up to 5 years parts and labor

DID YOU KNOW?

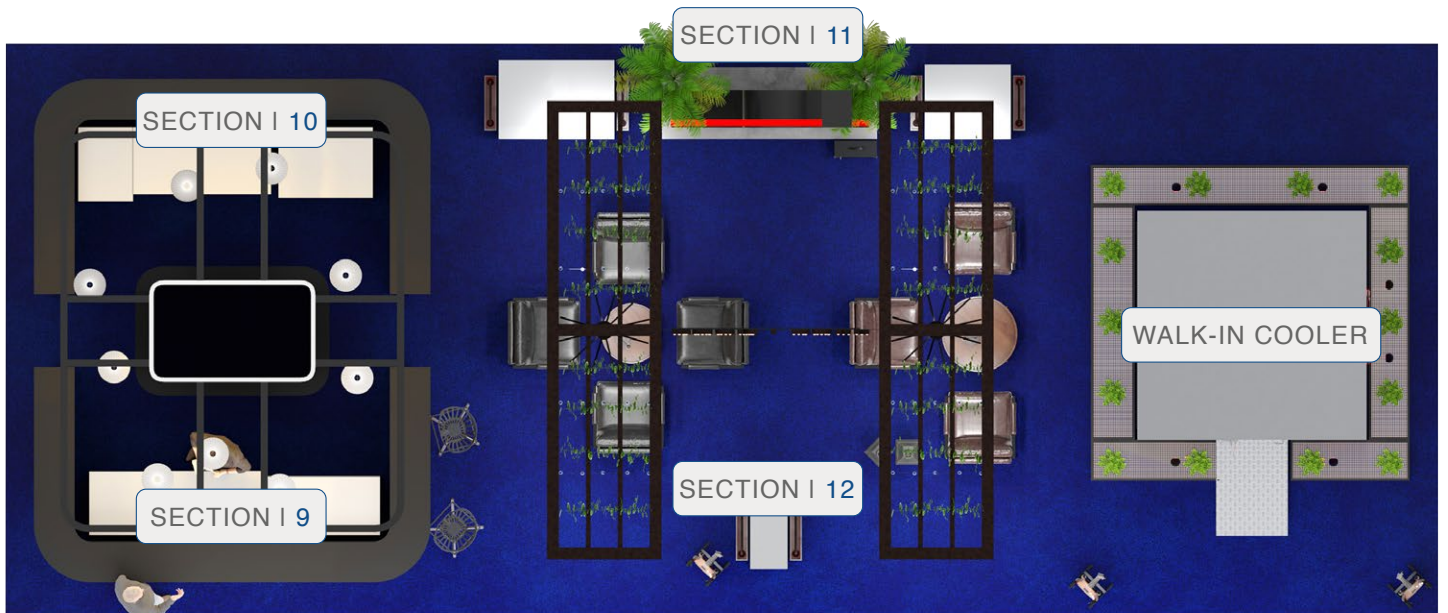
- Atosa works with 6,300 third-party service providers and has over 40 in-house service technicians nationally
- Atosa has manufacturing facilities totaling over 13 million square feet
- Atosa products ship in robust packaging with breakaway skids
- All Atosa refrigeration ships with castors pre-installed
- Over 95% of Atosa's sales are from repeat customers
- Atosa is continuously innovating and creating new solutions. Atosa is a leader in kitchen automation

	MODEL NO	DESCRIPTION
ROBOTIC ARM + ASAPS	FRY DISPENSER	French Fry Freezer with Hopper & Dispenser
	ROBOTIC ARM	6-Axis Co-bot with a 51"+ Reach Range
SECTION 1	HOOD ASSEMBLY	Ventless Hood Assembly with Anslu Fire Suppression System
	FRYER	Double 50 lb Fryer with Electronic Controls & Built-in Filtration System
SECTION 2	ASAP-2	Auto Seasoning & Auto Packaging Solution
	AEFF-50-2	Electric Fryer Batteries with Built-In Filtration
	ACWF-1H	Refrigerator / Freezer Product Dispenser with Hopper
	ASAP-2	Auto Seasoning & Auto Packaging Solution
	AGR-6B	36" Gas Range with Six (6) Open Burners
	ATSB-36	36" Salamander Broiler
	ATCO-513NB-2	Gas Convection Ovens (Standard Depth)
	ATFS-50	50 lb Deep Fryer
	FPOF-50	50 lb Portable Fryer Filter
	MGF8452GR-AUS2	60" Chef Base (Holds 6" Deep Pans)
	ACHP-4	24" (4) Burner Hotplate
	ATTG-24	24" Thermostatic Griddle
	ATWC-18-P	Heated Insulated Cabinet (Holds 24 Pans)
	SE3648ECR2	48" Stainless Steel Equipment Stand
	CTCO-100	Full-Size Countertop Convection Oven
	7700	Countertop Food Warmer
	ATSE-3024	30" Stainless Steel Equipment Stand
	SRC-60	60 Cups Rice Cooker / Warmer
	SECTION 3	MBF8531GR
JBF40RS		Top Mount (1) Door New Racking Design Refrigerator
JBF80FS		Top Mount (2) Door Refrigerator with New Controller (IOT)
MBF15RSGR		Top Mount Slim (1) Door Refrigerator
MBF8105		Top Mount S/S Double Door Pass-Thru Refrigerator
MCF8622		Top Mount Glass Double Door Pass-Thru Refrigerator
MCF8729GR		Bottom Mount (3) Glass Sliding Door Refrigerator - Black Cabinet
MBF8021		Top Mount Freezer - Top Door and Bottom Drawers
SECTION 4	MBF8020GR	Top Mount (2) Door Dual-Temp Refrigerator / Freezer
	YR450S-AP-161	22" Slim 460 lb Modular Ice Machine
	CYR400P	Ice Storage Bin with 395 lb Capacity
	YR140-AP-161	142 lb Undercounter Ice Machine
	AMC-4901	49" Single-Sided Milk Cooler
SECTION 5	AMC-5802	58" Double-Sided Milk Cooler
	YBF9271	Pizza Locker
SECTION 6	YBF9272	Refrigerated Locker
	AGC0621	Gas Combi Oven
	AGC0711	Gas Combi Oven
	AOM-40	40" Open Air Merchandiser
SECTION 7	ATHOM-39	39" Horizontal Open Air Merchandiser
	RDCS-48	48" Refrigerated Square Display Case
	DSRC-28	2.8 Cu Ft Countertop Refrigerated Diamond Showcase
SEC 7	CHDC-56	5.6 Cu Ft Countertop Heated Display Case - Curved
	AUR27GR	27" Undercounter Refrigerator
	AUR36GR	36" Undercounter Refrigerator

	MODEL NO	DESCRIPTION
SECTION 7	AUR48GR	48" Undercounter Refrigerator
	ST2412ECB4	Work Table with 4" Backsplash
	SH12SD	Hand Sink
	ST2424ECR2	Work Table with 2" Backsplash
	SH15	Hand Sink
	SWM2424	Wall Mount Microwave Shelf
	SWS1860	Wall Mount Shelf
	SWS1548P	Wall Shelf with Pot Rack
	SI183612CPT	Bar Ice Bin
	SB124R	Bar Sink
	CTD-5T	5 Cu Ft Countertop Merchandiser with Digital Thermostat
	CTD-7T	7 Cu Ft Countertop Merchandiser with Digital Thermostat
	ATH11PTAUS1C	Modular Hot Food Holding Cabinet
	ATH11SSAUS1C	Modular Hot Food Holding Cabinet
SECTION 8	ATH22PTAUS1C	Modular Hot Food Holding Cabinet
	ATH22SSAUS1C	Modular Hot Food Holding Cabinet
	ATH32PTAUS1C	Modular Hot Food Holding Cabinet
	ATH32SSAUS1C	Modular Hot Food Holding Cabinet
	MGF24RGR	24" Undercounter Refrigerator
	MGF8415GR	27" Two-Drawer Undercounter Refrigerator
	MGF44GR	44" Worktop Refrigerator w/ Backsplash, Side Mount Compressor
	MSCT-48-10	Refrigerated Countertop Prep. Station
	MSF8330GR	60" Double-Side Salad Prep. Table
	MSF8308GR	72" Refrigerated Mega Top Sandwich Prep. Table
SECTION 9	SOS1872	72" Wide x 18" Deep Overshelf
	AEC-0621E	Electric Smart-Touch Combi Oven
	AS-62	Combi Stand
	MGF36RGR	36" Undercounter Refrigerator
COMBI	MSF8302GR	48" Refrigerated Standard Top Sandwich Prep. Table
	MBC24GR	24" Horizontal Bottle Cooler
	SRD322A	Bottle Shelf (Double Holder Same Level)
SECTION 10	MBGF48GR	48" Glass Froster
	SRD342B	Bottle Shelf (Double Holder Rising Level)
SECTION 11 & 12	SBB48SGGR-AUS2	48" Back Bar Cooler w/ Sliding Glass Door Shallow Depth (Black Exterior)
	MBB23GR	23" Back Bar Cooler
	MKC58GR	58" Direct Draw Keg Cooler
WALK-IN	MKCD-23	Beverage Quick Chiller on MKC23GR
	MKC23GR	23" Direct Draw Keg Cooler
	MGF8450GR-AUS2	48" Refrigerated Chef Base (Holds 6" Deep Pans)
	ATRC-24	24" Radiant Broiler
	ATMG-24	24" Manual Griddle
	AGR-6B24RGB	60" Gas Range with Six (6) Burners & 24" Raised Griddle / Broiler
	MSF17GR-NTCV	17" Meat Well / Sandwich Prep. Station
	AWC0808-TF	8' x 8' x 7'6" Walk-in Cooler
	MWSSE244874	4-Shelf Epoxy Shelving Kits w/ 74" Posts (24"x48")-Slate Gray
	MWSSE243674	4-Shelf Epoxy Shelving Kits w/ 74" Posts (24"x36")-Slate Gray
	ADR202412	Dunnage Rack



BOOTH #4860



BOOTH #5068



Reach-In Refrigerators & Freezers

- Top Mount & Bottom Mount
- S/S Exterior & Interior
- Full Electronic Controller
- Door Lock(s) Standard
- Magnetic Door Gasket(s)
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration to Ensure Even Distribution of Air



Glass Door Merchandisers

- **New Three-Door Sliding Door Model**
- Coolers & Freezers
- Black & S/S Exterior Options
- S/S Interior
- Full Electronic Controller
- Lighted Header Panels
- Self-Contained Bottom Mount Refrigeration System
- Pre-Installed Casters & Shelves



Current Undercounter Refrigerators & Freezers

- S/S Exterior & Interior
- Full Electronic Controller
- Self-Closing Door(s) With Stay Open Feature
- Magnetic Door Gasket(s) Standard
- Pre-Installed Casters & Shelves
- 27" Unit Available In Left-Hand Hinged Or Right-Hand Hinged And With Drawers



Worktop Refrigerators & Freezers

- S/S Exterior & Interior
- Full Electronic Controller
- Reinforced S/S Top With Foamed-In-Place Backsplash
- Self-Closing Door(s) With Stay Open Feature
- Magnetic Door Gasket(s) Standard
- Pre-Installed Casters & Shelves



Sandwich Prep. Tables

- Standard And Mega Top Models Available
- S/S Exterior & Interior
- Full Electronic Controller
- Pans Standard
- Locking Divider Bars
- Pre-Installed Casters & Shelves
- Self-Closing Door(s) With Stay Open Feature



Open Air Merchandisers

- **Security Cage Coming Soon**
- Black Exterior & S/S Interior
- Full Electronic Controller
- Led Lighting On Shelves & Top
- Night Curtain With Handle Standard
- Pre-Installed 4" Casters & Shelves



Horizontal Open Air Merchandisers

- **Optional Ambient Display Case**
- Black Exterior & S/S Interior
- Full Electronic Controller
- Glass Side And Front Panels
- Led Interior Lighting
- Lighted Header Panels
- Pre-Installed Casters & Shelves



Countertop Glass Door Merchandiser Coolers

- Black Exterior & White Interior
- Double Pane Glass Door
- Door Lock Standard
- Full Electronic Controller
- Pre-Installed Wire Shelves
- Led Interior Lighting
- Leveling Legs



Floor Model Refrigerated Square Display Cases

- S/S Exterior & Interior
- Full Electronic Controller
- Two S/S Shelves
- Led Interior Lighting
- Double Pane Tempered Glass
- Defog Feature
- Pre-Installed Casters

Refrigerated Chef Bases

- **New Models Will Accommodate 6" Deep Pans**
- S/S Exterior & Interior
- Pans Standard
- Full Electronic Controller
- Heavy Duty S/S Drawer Slides And Rollers
- Magnetic Drawer Gaskets
- Flat Top W/ Corner Guards
- Pre-Installed Casters

Refrigerated Countertop Prep. Station

- S/S Exterior & Interior
- Full Electronic Controller
- Side Mount Compressor
- Maintains Temperatures Between 33°F – 38°F
- Includes (10) 1/6 Size 6" Deep Poly Pans



Direct Draw Keg Coolers

- S/S Exterior & Interior
- Full Electronic Controller
- S/S Drip Tray(s)
- Dual Tap Tower(s) Standard
- Manifold And Ball Taps Included
- Door Lock(s) Standard
- Pre-Installed Casters & Shelves



Back Bar Coolers

- **New Sliding Door Models**
- S/S & Black Exterior Options, S/S Interior
- Full Electronic Controller
- Door Lock(s) Standard
- Pre-Installed Casters, Wire Dividers And Shelves
- Solid And Glass Door Models Available
- Standard And Shallow Depth Models



Glass Frosters

- S/S Exterior & Interior
- Full Electronic Controller
- Chills Glasses And Plates To 0°F
- Epoxy Coated Shelves
- Easy Glide Stainless Steel Lids
- Pre-Installed Casters & Lid Locks



Horizontal Bottle Coolers

- S/S Exterior & Interior
- Full Electronic Controller
- Easy Glide S/S Lid(s) With Handle(s)
- Lid Lock(s) Standard
- Bottle Opener & Cap Catcher
- Pre-Installed Casters & Wire Dividers



Ice Machines

- **22" & 30" Models Available**
- 142, 283, 350, 460 & 810 lb Models Available
- S/S Exterior
- 1/2 Cube Ice
- 400 lb & 700 lb Ice Bins Available (For Modular Units)
- 350 lb Hotel Ice Dispenser Available - Full Cube
- 3m Water Filter System Standard



Ice Storage Bins

- Bin Holds Up To 395 Or 700 lbs Of Ice
- Durable Stainless Steel Exterior
- Slanted Black Plastic Bin Door
- Ice Scoop Included
- Ice Bins Come Standard With Bin Adapter
- Designed To Work With Atosa Ice Machines YR450-AP-161 And YR800-AP-261



Forced Air Single & Double Sided Milk Coolers

- S/S Exterior & Interior
- Top Mount Forced Air Refrigeration
- Single & Double Sliding Doors
- Full Electronic Controller
- Dunnage Racks
- Door Lock(s) Standard
- Snap-In Door Gaskets
- Floor Drain With Plug



17" Meat Well / Sandwich Prep. Station

- S/S Exterior & Interior With Reinforced S/S Top
- S/S Night Cover
- Pre-Installed 6" Deep (1) 1/3 Size And (1) Full Size Metal Pan, Will Hold (8) 1/6 Size Pans
- S/S Pan Liner
- Full Electronic Controller
- Self-Closing, Field-Reversible Door With Stay Open Feature
- Magnetic Door Gasket(s)
- Pre-Installed Casters & Shelves



Refrigerator / Freezer Product Dispenser With Hoppers

- Single, Double Or Triple Dispenser Options
- Usable With Robotic Arm Or Product Can Be Manually Dispensed
- S/S Exterior & Interior
- Full Electronic Controller
- Pre-Installed Casters



Beverage Quick Chiller

- Rapidly Cools Drinks From Room Temperature To 38°F
- Ideal For Bag-In-The Box Products, Kegged Wine, Coffee And Tea
- S/S Exterior
- Dual Stainless Steel Coil
- Instantly Cools Beverages In Tandem
- Stand Alone Unit Can Be Used With Atosa's Direct Draw Coolers Or Any Tap System



44" & 67" Side Mount Worktop Refrigerators

- S/S Exterior & Interior
- Full Electronic Controller
- Reinforced Top With Backsplash
- Self-Closing Door(s) With Stay Open Feature
- Pre-Installed Casters & Shelves
- **Optional Bun Pan Rack That Accommodates Full-Sized Pans**



60" Dual-Sided Sandwich Prep. Table

- S/S Exterior & Interior
- Holds Quantity Of 40 1/6 Size Pans
- Independent Cold Wall Top Rails With Forced Air Refrigerated Base
- Full Electronic Controller
- Pre-Installed Casters & Shelves
- Optional Drawers



IOT Controller

- Remotely Monitor Unit Temperatures And Will Notify Of Any Errors
- Displays Installation Date And Warranty Period Of The Unit
- Remotely Adjust The Temperature Of The Unit
- Remote Diagnosis
- Keeps Recorded Logs Of All Warnings, Temperatures, Online And Offline Status

New Undercounter Refrigerators & Freezers

- 32-1/2" Height
- Solid & Glass Door Models
- Field Reversible Doors
- S/S Exterior & Interior With Reinforced S/S Top
- Full Electronic Controller
- Pre-Installed Casters & Shelves

Top Mount 1 Door Reach-In Refrigerator & Freezer (Shallow & Low Height)

- S/S Exterior & Interior
- Solid Door & Glass Door Models
- Full Electronic Controller
- Led Interior Light
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration To Ensure Even Distribution Of Air



Pass-Thru Refrigerators & Freezers

- S/S Exterior & Interior
- Solid Door & Glass Door Models
- Full Electronic Controller
- Led Interior Light(s)
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration To Ensure Even Distribution Of Air

Proposed New Top Mount Reach-In Refrigerators & Freezers

- Integrated Slides
- S/S Exterior & Interior
- Full Electronic Controller
- Led Interior Light(s)
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration To Ensure Even Distribution Of Air

Top Mount 1 Door Reach-In Refrigerator & Freezer With Door & Drawers

- S/S Exterior & Interior
- Drawers Accommodate 6" Deep Pans
- Digital Temperature Controller
- Led Interior Light
- Pre-Installed Casters
- Down Duct Refrigeration To Ensure Even Distribution Of Air



Proposed New Top Mount Reach-In Refrigerators & Freezers With IOT Controller

- Integrated Slides
- S/S Exterior & Interior
- Full Electronic Controller
- Led Interior Light(s)
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration To Ensure Even Distribution Of Air



Dual-Temp Refrigerators & Freezers

- S/S Exterior & Interior
- 1 & 2 Door Models Available (1 Door Model Refrigerator On Top / Freezer On Bottom And 2 Door Model Refrigerator On Left / Freezer On Right)
- Full Electronic Controller
- Led Interior Light(s)
- Pre-Installed Casters & Shelves
- Down Duct Refrigeration To Ensure Even Distribution Of Air



Slate Gray Epoxy Shelving Kits

- Epoxy Coated, Corrosion Resistant
- Four (4) Shelf Kits Include Sixteen (16) Double Locking Sleeves And Four (4) 74" Posts
- Five (5) Shelf Kits Including Twenty (20) Double Locking Sleeves And Four (4) 86" Posts
- 24", 36", 48", 60" & 72" Shelf Widths Available
- 18" & 24" Depths Available



**FIELD INSTALLABLE
DRAWER ASSEMBLY KIT** 



PIZZA PREP. DRAWER ASSEMBLY KIT INCLUDES:

- 4 Brackets
- 1 Mullion
- 2 Rails
- 2 Drawers

REFRIGERATED SANDWICH PREP. TABLES, WORKTOPS / UNDERCOUNTERS FIELD INSTALLABLE CARTRIDGES



Gas Ranges

- 4, 6, 8 & 10 Burner Models Available
- S/S Exterior & Enamel Interior
- Cast Iron Top Grates
- Drip Tray Provided
- 32,000 BTU Top Burners
- Two Oven Racks Standard
- Pre-Installed Casters



Standard & Bakery Depth Convection Ovens

- Single And Double Stacked Models Available
- S/S Exterior & Enamel Interior
- Double-Pane Thermal Tempered Glass (Bakery Depth)
- Manual Controls
- 46,000 BTU Per Oven Capacity
- Two-Speed Fan With Adjustable Cool Down Mode
- 5 Oven Racks Standard
- 50/50 Dependent Doors



Gas Fryers

- S/S Exterior & Interior
- Welded Stainless Steel Tank
- Oil Cooling Zone
- Millivolt Controller
- Two (2) Nickel Plated Baskets Standard
- Wire Crumb Rack And Basket Hanger Standard
- New 35 lb Energy Star Fryer
- Pre-Installed Casters



Portable Fryer Filters

- S/S Exterior & Interior
- Welded Steel Frame With Swivel Casters
- Low Profile Design
- Reversible Heavy Duty Pump
- Controls: On/Off/Heater
- 5' Flexible, High Temperature Return Hose
- Includes A Filter Catch Basket And Clean Out Scoop



Salamander Broilers

- S/S Exterior & Interior
- Dual Valve Controls
- Two (2) 21,500 BTU Burners
- Pilots - Totals 43,000 BTU
- 1 Minute Pre-Heat Time
- 4 Position Rack Adjustments
- Removable Crumb/Grease Tray
- Wall Mount And Range Mount Options Included



Insulated Economy Warming / Holding Cabinets

- 12 Pan & 24 Pan Models Available
- S/S Exterior & Interior
- Full Electronic Controller
- Easy To Read Led Display
- Polycarbonate Door Humidifying Water Tray
- Fully Insulated Cabinet
- Pre-Installed Casters & Slides



Countertop Radiant & Char-Rock Broilers

- S/S Exterior & Interior
- 35,000 BTU Burners
- Independent Manual Controls
- Heavy Duty, Cast Iron Grates
- Adjustable Multi-Level Top Grates
- Adjustable S/S Legs
- Available In Natural And LP Gas



Countertop Manual & Thermostatic Griddles

- S/S Exterior & Interior
- S/S Grease Drawer
- Heavy Duty 3/4" Plate (Manual)
- 1" Plate (T-Stat)
- 30,000 BTU Burners (Manual)
- 25,000 BTU Burners (T-Stat)
- Manual Or Thermostatic Controls
- S/S Legs Standard



Countertop Convection Ovens

- Quarter, Half, & Full-Size Pan Models Available
- S/S Exterior & Interior
- Chrome Oven Racks
- Double Pane, Re-Enforced Door
- Advanced Air Flow Design
- 100°F – 500°F Temperature Range
- 120 Minute Timer



Countertop Heated Display Cases

- S/S Exterior & Interior With Black Frames
- Removable Water Pan
- Full Electronic Controller
- 3 S/S Shelves Standard
- 2 Rear Sliding Glass Doors
- Led Lighting Standard
- Leveling Legs



Countertop Hot Plates

- Available In 2, 4, And 6 Burner Models
- S/S Exterior & Interior
- S/S Full Width Crumb Tray
- 32,000 BTU Burners
- Heavy Duty Burners With A Standing Pilot For Open Top Burners
- Heavy Duty Cast-Iron Grates
- Independent Manual Controls For Each Burner
- S/S Legs Standard



Rice Cookers / Warmers

- Holds Up To 30 Cups Of Uncooked Rice Or Up To 60 Cups Of Cooked Rice
- User Friendly Control Panel
- S/S Exterior With Double-Wall Construction
- Easy To Clean Removable Non-Stick Inner Pot
- On/Off Switch With Indicator Lights
- Includes Measuring Cup And Serving Spoon



Countertop Food Warmers

- The 7700 Is A Warmer And The 7800 Is A Cooker / Warmer
- S/S Structure
- Anti-Drip Well Edge
- Lighted On/Off Switch
- Heat Up Within 10 Minutes
- Adjustable Temperature Settings

Pizza Locker With Optional Refrigerated / Ambient Section

- 7 Lockers Per Section
- Temperature Preset To 150°F – 180°F
- Two 10" Touchscreens
- Can Hold Prepared And Packaged Food For Up To 45 Minutes
- Screen Notifies When Hold Time Expires
- Infrared Sensor Devices For Food Detection
- Optional Refrigerated Or Ambient Locker Add-On Has 8 Lockers Per Section

Modular Hot Food Holding Bins

- Single & Double Sided Models
- Independent Upper And Lower Heating Elements Per Section With Adjustable Temperature
- Temperature Range: 150°F – 260°F
- Solid State Digital Controls With Built-In Programmable Features
- 1 x 1, 2 x 2, 3 x 2, 3 x 3 Standard Sizes
- Hold Any Combination Of Product In Each Bin
- S/S Cabinet Exterior
- Audible & Visual End Of Hold Time Alarms



Electric Fryer Batteries With Built-In Filtration

- Single, Double And Triple Batteries Available
- Fully Programmable Electronic Controller
- S/S Vessel And Cabinet
- Melt & Boil Out Modes
- Two (2) Twin Baskets Per Vessel
- Drain Safety Switch
- 17 kW Heating Element Per Tank
- Built-In Filtration System With Pump
- Pre-Installed Casters

60" Range With Raised Griddle / Broiler

- S/S Exterior And Overshelf
- 60" Combination Range Standard With A 24" Griddle Top
- Full Length Drip Tray
- 32,000 BTU Burners, 27,000 BTU Griddle & 27,000 BTU Oven Burners
- Salamander Has Two (2) 21,500 BTU Burners Ceramic Infrared Burners & Standby Pilots, 2 Position Racks And Removable Crumb/Grease Tray
- Oven Temperatures Range Between 175°F – 550°F
- Enamel Oven Interior
- Pre-Installed Casters & Chrome Oven Racks

WORK TABLES COMING SOON

WORK TABLES FLAT TOP



18GA. 430 S/S flat top
18GA. 430 S/S undershelf and hat channel
S/S legs and socket, S/S bullet feet

L	18" Width	24" Width	30" Width	36" Width
12"		ST2412EC (Filler table)	ST3012EC (Filler table)	
15"		ST2415EC (Filler table)	ST3015EC (Filler table)	
18"		ST2418EC (Filler table)	ST3018EC (Filler table)	
20"		ST2420EC (Filler table)	ST3020EC (Filler table)	
24"	ST1824EC	ST2424EC	ST3024EC	
30"	ST1830EC	ST2430EC	ST3030EC	
36"	ST1836EC	ST2436EC	ST3036EC	ST3636EC
48"	ST1848EC	ST2448EC	ST3048EC	ST3648EC
60"	ST1860EC	ST2460EC	ST3060EC	ST3660EC
72"	ST1872EC	ST2472EC	ST3072EC	ST3672EC
84"	ST1884EC	ST2484EC	ST3084EC	ST3684EC
96"	ST1896EC	ST2496EC	ST3096EC	ST3696EC
108"	ST18108EC	ST24108EC	ST30108EC	ST36108EC
120"	ST18120EC	ST24120EC	ST30120EC	ST36120EC

18GA. 430 S/S undershelf, S/S socket
(STxxxxEC / STxxxxECB4 / STxxxxECR2 series tables have the same undershelf and same length/width size)

L	18" Width	24" Width	30" Width	36" Width
12"		ST2412ECU	ST3012ECU	
15"		ST2415ECU	ST3015ECU	
18"		ST2418ECU	ST3018ECU	
20"		ST2420ECU	ST3020ECU	
24"	ST1824ECU	ST2424ECU	ST3024ECU	
30"	ST1830ECU	ST2430ECU	ST3030ECU	
36"	ST1836ECU	ST2436ECU	ST3036ECU	ST3636ECU
48"	ST1848ECU	ST2448ECU	ST3048ECU	ST3648ECU
60"	ST1860ECU	ST2460ECU	ST3060ECU	ST3660ECU
72"	ST1872ECU	ST2472ECU	ST3072ECU	ST3672ECU
84"	ST1884ECU	ST2484ECU	ST3084ECU	ST3684ECU
96"	ST1896ECU	ST2496ECU	ST3096ECU	ST3696ECU
108"	ST18108ECU	ST24108ECU	ST30108ECU	ST36108ECU
120"	ST18120ECU	ST24120ECU	ST30120ECU	ST36120ECU



WORK TABLES WITH 4" BACKSPLASH

18GA. 430 S/S table with 4" backsplash
18GA. 430 S/S undershelf and hat channel
S/S legs and socket, S/S bullet feet

L	18" Width	24" Width	30" Width	36" Width
12"		ST2412ECB4 (Filler table)	ST3012ECB4 (Filler table)	
15"		ST2415ECB4 (Filler table)	ST3015ECB4 (Filler table)	
18"		ST2418ECB4 (Filler table)	ST3018ECB4 (Filler table)	
20"		ST2420ECB4 (Filler table)	ST3020ECB4 (Filler table)	
24"	ST1824ECB4	ST2424ECB4	ST3024ECB4	
30"	ST1830ECB4	ST2430ECB4	ST3030ECB4	
36"	ST1836ECB4	ST2436ECB4	ST3036ECB4	ST3636ECB4
48"	ST1848ECB4	ST2448ECB4	ST3048ECB4	ST3648ECB4
60"	ST1860ECB4	ST2460ECB4	ST3060ECB4	ST3660ECB4
72"	ST1872ECB4	ST2472ECB4	ST3072ECB4	ST3672ECB4
84"	ST1884ECB4	ST2484ECB4	ST3084ECB4	ST3684ECB4
96"	ST1896ECB4	ST2496ECB4	ST3096ECB4	ST3696ECB4
108"	ST18108ECB4	ST24108ECB4	ST30108ECB4	ST36108ECB4
120"	ST18120ECB4	ST24120ECB4	ST30120ECB4	ST36120ECB4



WORK TABLES WITH 2" BACKSPLASH

18GA. 430 S/S table with 2" back splash
18GA. 430 S/S undershelf and hat channel
S/S legs and socket, S/S bullet feet

L	18" Width	24" Width	30" Width	36" Width
12"		ST2412ECR2 (Filler table)	ST3012ECR2 (Filler table)	
15"		ST2415ECR2 (Filler table)	ST3015ECR2 (Filler table)	
18"		ST2418ECR2 (Filler table)	ST3018ECR2 (Filler table)	
20"		ST2420ECR2 (Filler table)	ST3020ECR2 (Filler table)	
24"	ST1824ECR2	ST2424ECR2	ST3024ECR2	
30"	ST1830ECR2	ST2430ECR2	ST3030ECR2	
36"	ST1836ECR2	ST2436ECR2	ST3036ECR2	ST3636ECR2
48"	ST1848ECR2	ST2448ECR2	ST3048ECR2	ST3648ECR2
60"	ST1860ECR2	ST2460ECR2	ST3060ECR2	ST3660ECR2
72"	ST1872ECR2	ST2472ECR2	ST3072ECR2	ST3672ECR2
84"	ST1884ECR2	ST2484ECR2	ST3084ECR2	ST3684ECR2
96"	ST1896ECR2	ST2496ECR2	ST3096ECR2	ST3696ECR2
108"	ST18108ECR2	ST24108ECR2	ST30108ECR2	ST36108ECR2
120"	ST18120ECR2	ST24120ECR2	ST30120ECR2	ST36120ECR2



EQUIPMENT STANDS

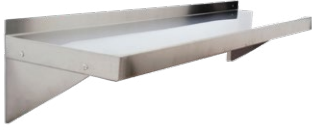
18GA. 430 S/S table with 2" back splash
18GA. 430 S/S undershelf and hat channel
S/S legs and socket, S/S bullet feet

L	30" Width	36" Width
24 1/4"	SE3024ECR2	SE3624ECR2
30 1/4"	SE3030ECR2	SE3630ECR2
36 1/4"	SE3036ECR2	SE3636ECR2
48 1/4"	SE3048ECR2	SE3648ECR2
60 1/4"	SE3060ECR2	SE3660ECR2
72 1/4"	SE3072ECR2	SE3672ECR2
84 1/4"	SE3084ECR2	SE3684ECR2
96 1/4"	SE3096ECR2	SE3696ECR2

WALL SHELVES & OVERSHELVES

COMING SOON

WALL SHELVES



18GA. 430 S/S shelves and brackets

L	12" Width	15" Width	18" Width
24"	SWS1224	SWS1524	SWS1824
30"	SWS1230	SWS1530	SWS1830
36"	SWS1236	SWS1536	SWS1836
48"	SWS1248	SWS1548	SWS1848
60"	SWS1260	SWS1560	SWS1860
72"	SWS1272	SWS1572	SWS1872
84"	SWS1284	SWS1584	SWS1884
96"	SWS1296	SWS1596	SWS1896
108"	SWS12108	SWS15108	SWS18108
120"	SWS12120	SWS15120	SWS18120

WALL SHELVES WITH POT RACKS



18GA. 430 S/S shelves and brackets
0.187" x 2" 430 S/S bars

L	12" Width	15" Width	pot hooks
36"	SWS1236P	SWS1536P	6pcs
48"	SWS1248P	SWS1548P	8pcs
60"	SWS1260P	SWS1560P	10pcs
72"	SWS1272P	SWS1572P	12pcs
84"	SWS1284P	SWS1584P	14pcs
96"	SWS1296P	SWS1596P	16pcs
108"	SWS12108P	SWS15108P	18pcs
120"	SWS12120P	SWS15120P	20pcs

WALL MOUNT MICROWAVE SHELF



18GA. 430 S/S

L	18" Width	24" Width
24"	SWM1824	SWM2424

OVERSHELVES



18GA. 430 S/S single tier overshelves
S/S legs and socket, S/S brackets

L	12" Width	14" Width	18" Width
30"	SOS1230	SOS1430	SOS1830
36"	SOS1236	SOS1436	SOS1836
48"	SOS1248	SOS1448	SOS1848
60"	SOS1260	SOS1460	SOS1860
72"	SOS1272	SOS1472	SOS1872
84"	SOS1284	SOS1484	SOS1884
96"	SOS1296	SOS1496	SOS1896



18GA. 430 S/S double tier overshelves
S/S legs and socket, S/S brackets

L	12" Width	14" Width	18" Width
30"	SOD1230	SOD1430	SOD1830
36"	SOD1236	SOD1436	SOD1836
48"	SOD1248	SOD1448	SOD1848
60"	SOD1260	SOD1460	SOD1860
72"	SOD1272	SOD1472	SOD1872
84"	SOD1284	SOD1484	SOD1884
96"	SOD1296	SOD1496	SOD1896

PAN RACKS & DUNNAGE RACKS COMING SOON

SHEET PAN RACKS



KD Bun Pan Rack w/ 5" Caster

Standard Welded Bun Pan Rack w/ 5" Caster

KD Nesting Bun Pan Rack

Welded Nesting Bun Pan Rack

Bun Pan Rack w/o Caster

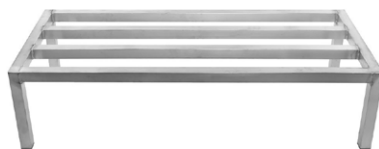
18GA. Aluminum tubing 1" x 1", 18GA. Aluminum angle slides 1" x 1-1/2", 5" Polyurethane swivel casters

Model No.	Quantity of Pans	A	B	C	Disassembled	Welded	Nesting	5" Caster
SPA10K1826	10	20 1/4"	26"	32"	√			√
SPA20K1826	20	20 1/4"	26"	63"	√			√
SPA20K2618	20	28 1/4"	18"	63"	√			√
SPA20W1826	20	20 1/4"	26"	63"		√		√
SPA20K1826N	20	20 1/4"	26"	64"	√		√	√
SPA20W1826N	20	20 1/4"	26"	63"		√	√	√
SPA07K1826X	7	20 7/8"	24 1/4"	24 1/4"	√			
SPA16K1826X	16	20 7/8"	24 1/4"	51"	√			

20GA. 430S/S tubing 1" x 1", 16 GA. 430 S/S Angle slides 1" x 1-1/2", 5" Polyurethane swivel casters

Model No.	Quantity of Pans	A	B	C	Disassembled	Welded	Nesting	5" Caster
SPS20K1826	20	20 1/4"	26"	64 1/2"	√			√

ALUMINUM DUNNAGE RACKS



L	18" Width	20" Width	24" Width
24"	SDA182408	SDA202408	SDA242408
30"	SDA183008	SDA203008	SDA243008
36"	SDA183608	SDA203608	SDA243608
48"	SDA184808	SDA204808	SDA244808
60"	SDA186008	SDA206008	SDA246008
72"	SDA187208	SDA207208	SDA247208

L	18" Width	20" Width	24" Width
24"	SDA182412	SDA202412	SDA242412
30"	SDA183012	SDA203012	SDA243012
36"	SDA183612	SDA203612	SDA243612
48"	SDA184812	SDA204812	SDA244812
60"	SDA186012	SDA206012	SDA246012
72"	SDA187212	SDA207212	SDA247212

BOTTLE ORGANIZERS

COMING SOON

WALL SHELVES



Single Holder



Double Holder At Same Level



Double Holder At Rising Step

1.0mm 430 S/S Bottle Shelves

Model of single holder	Material	Length
SRS415	430	15"
SRS422	430	22"
SRS432	430	32"
SRS434	430	34"
SRS442	430	42"
SRS446	430	46"
SRS458	430	58"

1.0mm 304 S/S Bottle Shelves

Model of single holder	Material	Length
SRS315	304	15"
SRS322	304	22"
SRS332	304	32"
SRS334	304	34"
SRS342	304	42"
SRS346	304	46"
SRS358	304	58"

Model of double holder same level	Material	Length
SRD415A	430	15"
SRD422A	430	22"
SRD432A	430	32"
SRD434A	430	34"
SRD442A	430	42"
SRD446A	430	46"
SRD458A	430	58"

Model of double holder same level	Material	Length
SRD315A	304	15"
SRD322A	304	22"
SRD332A	304	32"
SRD334A	304	34"
SRD342A	304	42"
SRD346A	304	46"
SRD358A	304	58"

Model of double holder rising level	Material	Length
SRD415B	430	15"
SRD422B	430	22"
SRD432B	430	32"
SRD434B	430	34"
SRD442B	430	42"
SRD446B	430	46"
SRD458B	430	58"

Model of double holder rising level	Material	Length
SRD315B	304	15"
SRD322B	304	22"
SRD332B	304	32"
SRD334B	304	34"
SRD342B	304	42"
SRD346B	304	46"
SRD358B	304	58"

BAR SINKS & ICE BINS

COMING SOON

BAR SINKS



Bar sinks with 3" backsplash tub: (10" x 14" x 10")
 18GA. 304 S/S top, bowl and back, 20GA. 304 S/S apron
 Galvanized legs and socket, plastic bullet feet
 1.5" drain basket included

Model No.	Bowl Length	Bowl Width	Bowl Depth	Bowl Quantity	Length of Drain Board			
					N/A	Left	Right	Both Sides
SB114N	10"	14"	5"	1	√			
SB124R	10"	14"	10"	1			11 3/4"	
SB124L	10"	14"	10"	1		11 3/4"		
SB136D	10"	14"	10"	1				13"
SB226N	10"	14"	10"	2	√			
SB236R	10"	14"	10"	2			11 3/4"	
SB236L	10"	14"	10"	2		11 3/4"		
SB248D	10"	14"	10"	2				13"
SB338N	10"	14"	10"	3	√			
SB348R	10"	14"	10"	3			11 3/4"	
SB348L	10"	14"	10"	3		11 3/4"		
SB360D	10"	14"	10"	3				13"
SB372D	10"	14"	10"	3				19"
SB472D	10"	14"	10"	4				13"



ICE BINS



20GA. 304 S/S bowls, top, back and body
 Galvanized legs and socket, plastic bullet feet
 'U' shape leg bracing
 Plastic bottle holder included

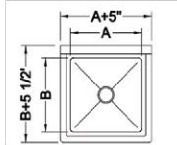
20GA. 304 S/S bowls, top, back and body
 Post-mix aluminum cold plate with stainless steel tubing
 Galvanized legs and socket, plastic bullet feet
 'U' shape leg bracing
 Plastic bottle holder included

Model No.	Length(L)	Width(W)	Bowl		
			Length(A)	Width(B)	Depth(C)
SI182412	24"	18 1/2"	22"	15 3/16"	12"
SI183012	30"	18 1/2"	28"	15 3/16"	12"
SI183612	36"	18 1/2"	34"	15 3/16"	12"
SI182415	24"	18 1/2"	22"	15 3/16"	15"
SI183015	30"	18 1/2"	28"	15 3/16"	15"
SI183615	36"	18 1/2"	34"	15 3/16"	15"
SI212412	24"	21 1/2"	22"	15 3/16"	12"
SI213012	30"	21 1/2"	28"	15 3/16"	12"
SI213612	36"	21 1/2"	34"	15 3/16"	12"
SI212415	24"	21 1/2"	22"	15 3/16"	15"
SI213015	30"	21 1/2"	28"	15 3/16"	15"
SI213615	36"	21 1/2"	34"	15 3/16"	15"

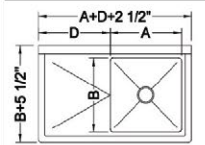
Model No.	Length(L)	Width(W)	Bowl			With Aluminum block
			Length(A)	Width(B)	Depth(C)	
SI182412CPT	24"	18 1/2"	22"	15 3/16"	12"	√
SI183012CPT	30"	18 1/2"	28"	15 3/16"	12"	√
SI183612CPT	36"	18 1/2"	34"	15 3/16"	12"	√
SI182415CPT	24"	18 1/2"	22"	15 3/16"	15"	√
SI183015CPT	30"	18 1/2"	28"	15 3/16"	15"	√
SI183615CPT	36"	18 1/2"	34"	15 3/16"	15"	√
SI212412CPT	24"	21 1/2"	22"	15 3/16"	12"	√
SI213012CPT	30"	21 1/2"	28"	15 3/16"	12"	√
SI213612CPT	36"	21 1/2"	34"	15 3/16"	12"	√
SI212415CPT	24"	21 1/2"	22"	15 3/16"	15"	√
SI213015CPT	30"	21 1/2"	28"	15 3/16"	15"	√
SI213615CPT	36"	21 1/2"	34"	15 3/16"	15"	√

SINKS

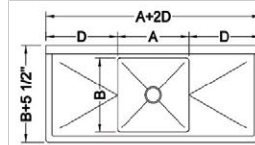
COMING SOON



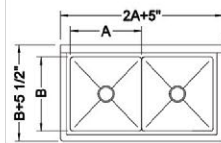
one bowl no drain board



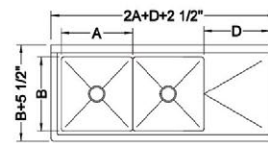
one bowl with left drain board



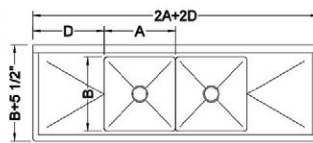
one bowl with both side drain board



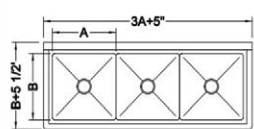
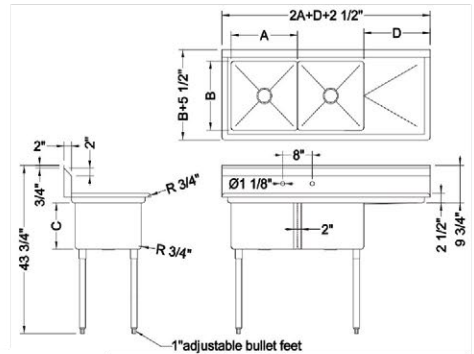
two bowls no drain board



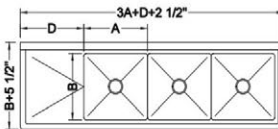
two bowls with left drain board



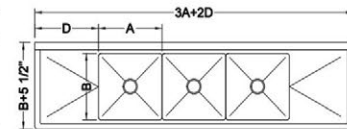
two bowls with both side drain board



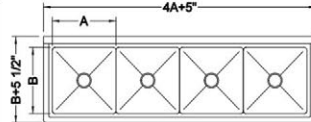
3 bowls no drain board



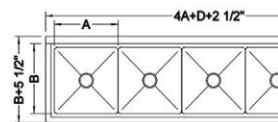
3 bowls with left drain board



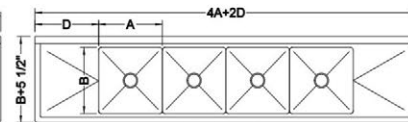
3 bowls with both side drain board



4 bowls no drain board



4 bowls with left drain board



4 bowls with both side drain board

Bowl size is 18" x 18" x 12", length of drain board is 18"
18GA. 304 S/S sinks, sink bowls: 18" x 18" x 12"
S/S legs and socket, S/S bullet feet
3.5" drain basket included

Bowl sizes include: 10" x 14" x 10" / 18" x 18" x 12"
/ 20" x 20" x 12" / 18" x 24" x 14" / 24" x 24" x 14"
/ 18" x 18" x 12"

Model No.	Bowl Length A	Bowl Width B	Bowl Depth C	Bowl Quantity	Length of drain board D			
					N/A	Left 18"	Right 18"	Both 18"
SS1818D11N	18"	18"	12"	1	√			
SS1818D11L18	18"	18"	12"	1		√		
SS1818D11R18	18"	18"	12"	1			√	
SS1818D11D18	18"	18"	12"	1				√
SS1818D21N	18"	18"	12"	2	√			
SS1818D21L18	18"	18"	12"	2		√		
SS1818D21R18	18"	18"	12"	2			√	
SS1818D21D18	18"	18"	12"	2				√
SS1818D31N	18"	18"	12"	3	√			
SS1818D31L18	18"	18"	12"	3		√		
SS1818D31R18	18"	18"	12"	3			√	
SS1818D31D18	18"	18"	12"	3				√
SS1818D41N	18"	18"	12"	4	√			
SS1818D41L18	18"	18"	12"	4		√		
SS1818D41R18	18"	18"	12"	4			√	
SS1818D41D18	18"	18"	12"	4				√



Model No.	Bowl Length A	Bowl Width B	Bowl Depth C	Bowl Quantity	Length of drain board D			
					N/A	Left 10"	Right 10"	Both 10"
SS1014B11N	10"	14"	10"	1	√			
SS1014B11L10	10"	14"	10"	1		√		
SS1014B11R10	10"	14"	10"	1			√	
SS1014B11D10	10"	14"	10"	1				√
SS1014B21N	10"	14"	10"	2	√			
SS1014B21L10	10"	14"	10"	2		√		
SS1014B21R10	10"	14"	10"	2			√	
SS1014B21D10	10"	14"	10"	2				√
SS1014B31N	10"	14"	10"	3	√			
SS1014B31L10	10"	14"	10"	3		√		
SS1014B31R10	10"	14"	10"	3			√	
SS1014B31D10	10"	14"	10"	3				√

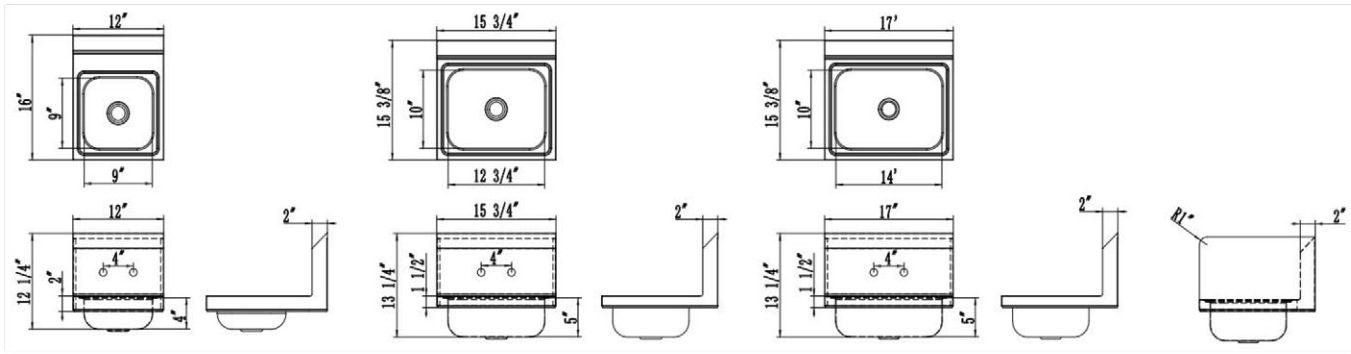
Model No.	Bowl Length A	Bowl Width B	Bowl Depth C	Bowl Quantity	Length of drain board D			
					N/A	Left 20"	Right 20"	Both 20"
SS2020D11N	20"	20"	12"	1	√			
SS2020D11L20	20"	20"	12"	1		√		
SS2020D11R20	20"	20"	12"	1			√	
SS2020D11D20	20"	20"	12"	1				√
SS2020D21N	20"	20"	12"	2	√			
SS2020D21L20	20"	20"	12"	2		√		
SS2020D21R20	20"	20"	12"	2			√	
SS2020D21D20	20"	20"	12"	2				√
SS2020D31N	20"	20"	12"	3	√			
SS2020D31L20	20"	20"	12"	3		√		
SS2020D31R20	20"	20"	12"	3			√	
SS2020D31D20	20"	20"	12"	3				√
SS2020D41N	20"	20"	12"	4	√			
SS2020D41L20	20"	20"	12"	4		√		
SS2020D41R20	20"	20"	12"	4			√	
SS2020D41D20	20"	20"	12"	4				√

Model No.	Bowl Length A	Bowl Width B	Bowl Depth C	Bowl Quantity	Length of drain board D			
					N/A	Left 18"	Right 18"	Both 18"
SS1824F11N	18"	24"	14"	1	√			
SS1824F11L18	18"	24"	14"	1		√		
SS1824F11R18	18"	24"	14"	1			√	
SS1824F11D18	18"	24"	14"	1				√
SS1824F21N	18"	24"	14"	2	√			
SS1824F21L18	18"	24"	14"	2		√		
SS1824F21R18	18"	24"	14"	2			√	
SS1824F21D18	18"	24"	14"	2				√
SS1824F31N	18"	24"	14"	3	√			
SS1824F31L18	18"	24"	14"	3		√		
SS1824F31R18	18"	24"	14"	3			√	
SS1824F31D18	18"	24"	14"	3				√
SS1824F41N	18"	24"	14"	4	√			
SS1824F41L18	18"	24"	14"	4		√		
SS1824F41R18	18"	24"	14"	4			√	
SS1824F41D18	18"	24"	14"	4				√

Model No.	Bowl Length A	Bowl Width B	Bowl Depth C	Bowl Quantity	Length of drain board D			
					N/A	Left 18"	Right 18"	Both 18"
SS2424F11N	24"	24"	14"	1	√			
SS2424F11L24	24"	24"	14"	1		√		
SS2424F11R24	24"	24"	14"	1			√	
SS2424F11D24	24"	24"	14"	1				√
SS2424F21N	24"	24"	14"	2	√			
SS2424F21L24	24"	24"	14"	2		√		
SS2424F21R24	24"	24"	14"	2			√	
SS2424F21D24	24"	24"	14"	2				√
SS2424F31N	24"	24"	14"	3	√			
SS2424F31L24	24"	24"	14"	3		√		
SS2424F31R24	24"	24"	14"	3			√	
SS2424F31D24	24"	24"	14"	3				√
SS2424F41N	24"	24"	14"	4	√			
SS2424F41L24	24"	24"	14"	4		√		
SS2424F41R24	24"	24"	14"	4			√	
SS2424F41D24	24"	24"	14"	4				√

HAND SINKS

COMING SOON



SH12

SH15

SH17

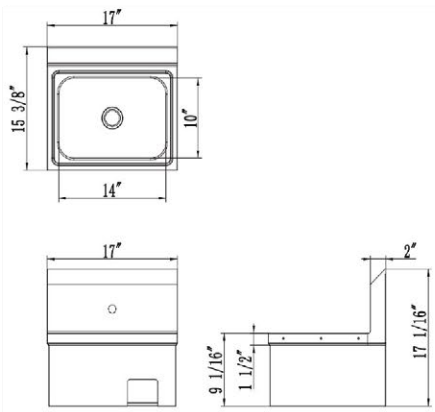
18GA.304S/S side splashes

20GA. 304 S/S hand sink
18GA. 304 S/S wall mounted clip
1.5" drain basket included

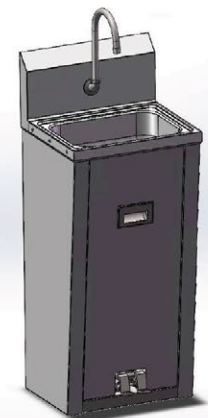
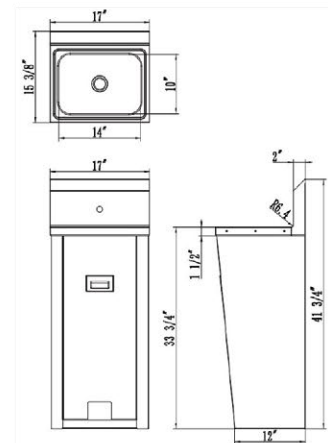
20GA. 304 S/S hand sinks
18GA. 304 S/S wall mount clips
18GA. 304 S/S side splashes
1.5" drain basket included

Hand Sinks			
L	Depth	Height	Bowl Size
12"	16"	12-1/4"	9"
15 3/4"	15-3/8"	13-1/4"	10"
17"	15-3/8"	13-1/4"	10"

Side Splashes				
L	Model No.	Left	Right	Left and Right
12"	SH12	SH12SL	SH12SR	SH12SD
15 3/4"	SH15	SH15SL	SH15SR	SH15SD
17"	SH17	SH17SL	SH17SR	SH17SD



Hand Wash Sink w/ Knee Pedal Valve



Hand Wash Sink w/ Foot Pedal Valve

1.2mm 304 S/S hand wash sinks
1.2mm 304 S/S side splashes (disassembled)
Knee pedal, single 6" gooseneck faucet, 1.5" drain

1.2mm 304 S/S hand wash sinks
1.2mm 304 S/S side splashes (disassembled)
Foot pedal, single 6" gooseneck faucet, P type drain pipe, 1.5" drain

L	Knee Pedal Valve	Knee Pedal Mixing Valve
17"	SH17KV	SH17MKV

L	Foot Pedal Valve	Foot Pedal Mix Valve
17"	SH17FV	SH17MFV



Knee Pedal Valve



Knee Pedal Mix Valve



Foot Pedal Valve



Foot Pedal Mix Valve

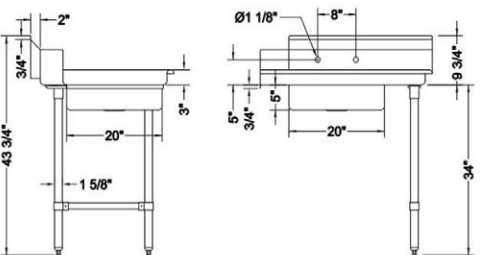
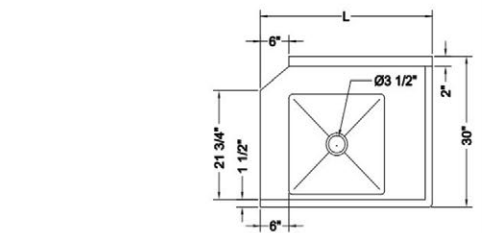
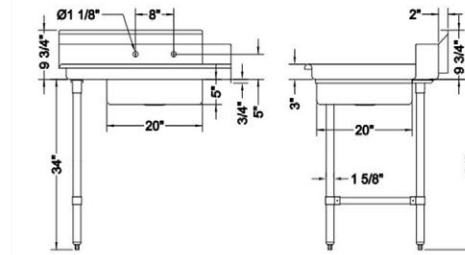
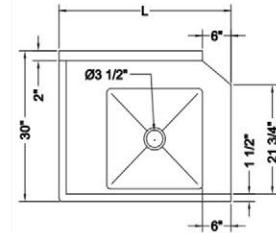
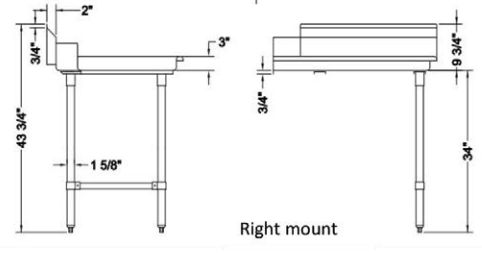
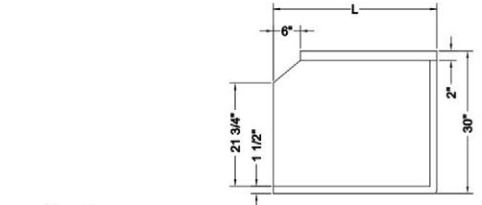
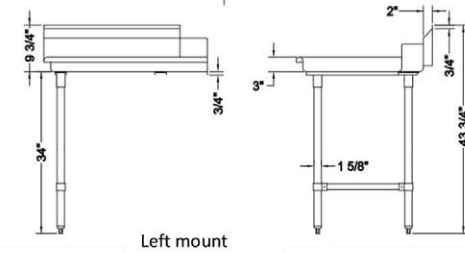
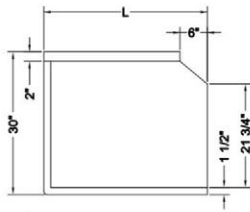
DISH TABLES COMING SOON



CLEAN DISH TABLES

16GA. 304 S/S clean dish tables
S/S legs and socket, plastic bullet feet

L	Left Mount	Right Mount
24"	SCDT24L	SCDT24R
36"	SCDT36L	SCDT36R
48"	SCDT48L	SCDT48R
60"	SCDT60L	SCDT60R
72"	SCDT72L	SCDT72R
84"	SCDT84L	SCDT84R
96"	SCDT96L	SCDT96R



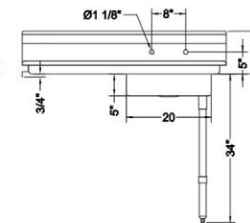
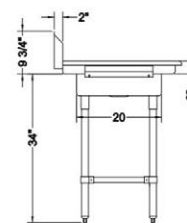
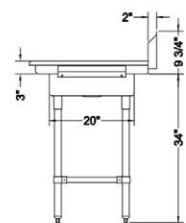
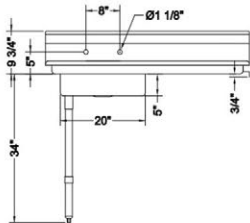
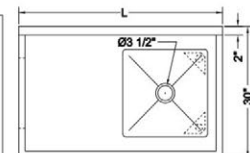
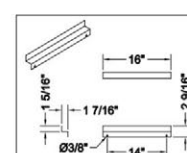
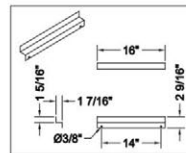
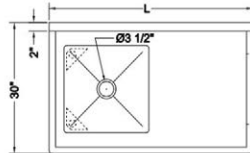
SOILED DISH TABLES

16GA. 304 S/S soiled dish tables,
pre-rinse bowl (20" x 20" x 5")
S/S legs and socket, plastic bullet feet
3.5" drain basket included

L	Left Mount	Right Mount
36"	SSTD36L	SSTD36R
48"	SSTD48L	SSTD48R
60"	SSTD60L	SSTD60R
72"	SSTD72L	SSTD72R
84"	SSTD84L	SSTD84R
96"	SSTD96L	SSTD96R

Left mount

Right mount



Left mount and left bowl

Right mount and right bowl

UNDERCOUNTER DISH TABLE

16GA. 304 S/S under counter dish tables
Pre-rinse bowl (20" x 20" x 5")
S/S legs and socket, plastic bullet feet
3.5" drain basket included

L	Left Side Bowl	Right Side Bowl
48"	SUDT48L	SUDT48R
60"	SUDT60L	SUDT60R
72"	SUDT72L	SUDT72R

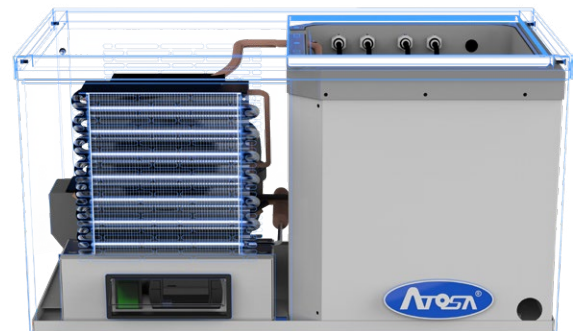
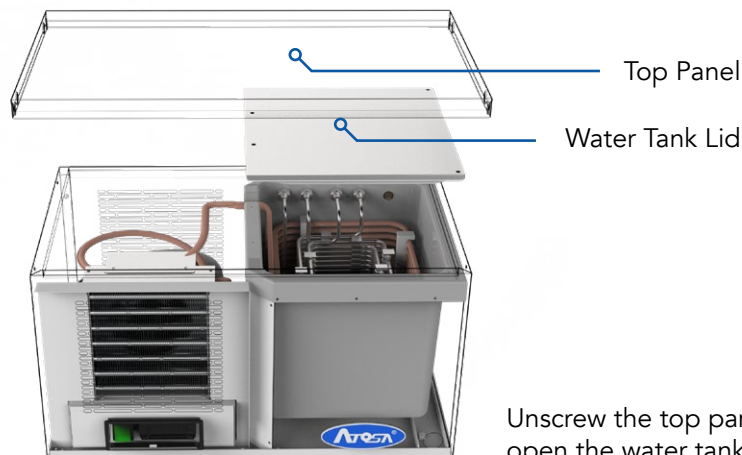
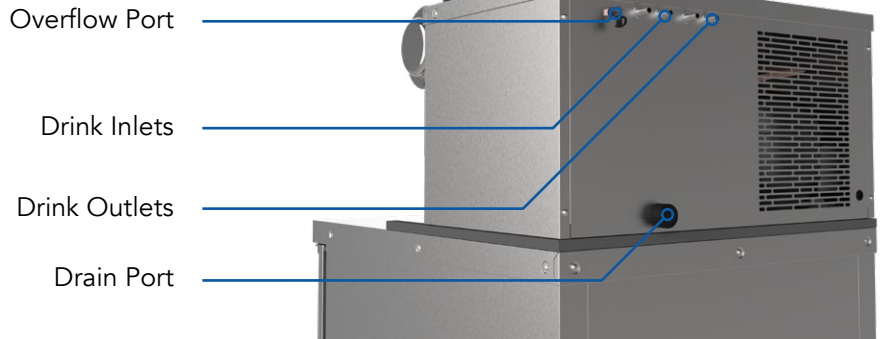
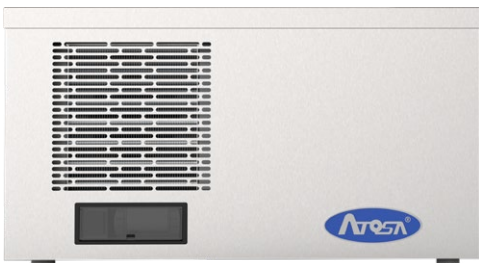
Beverage Quick Chiller – BQC-2

Atosa's New Beverage Quick Chiller will cool any drink from room temperature to 38°F in an instant. While traditional drink dispensers require your kegs or tanks inside a refrigerator, or adding ice to get a drink cold, Atosa's Beverage Quick Chiller uses dual coil technology to cut out any additional refrigeration. Specifically designed for bag-in-the-box products, kegged wine, coffee, tea, and much more!

Working Principle: Connecting a copper tube coil after the compressor acts as an evaporator. Place the copper tube coil inside the water tank and fill the tank with water. Allow the compressor to run, so that the water inside the tank forms ice around the copper tube. This process chills your drink as it's pulled through the two stainless steel drink tube coils, ensuring it's cold by the time it reaches the spout.

Unit Features:

- S/S Exterior
- Dual Stainless Steel Coil
- Can instantly cool two kinds of beverages in tandem and continue to get a 10.5-gallon consistent temperature (38°F ±2) drink.
- The Beverage Quick Chiller is a stand-alone unit that is also compatible with Atosa's back bar units.



Unscrew the top panel's screw, then open the water tank's lid to add water.

EXTENDED WARRANTIES NOW AVAILABLE



**ATOSA HAS
YOU COVERED!**



Up To 5 Years Parts & Labor On All Refrigeration,
Cooking Equipment, Ice Machines & Steam Tables

Atosa Core Values

Unmatched Quality, Value, and Service
Which is why we are pleased to offer extended warranties

Give Yourself Peace of Mind

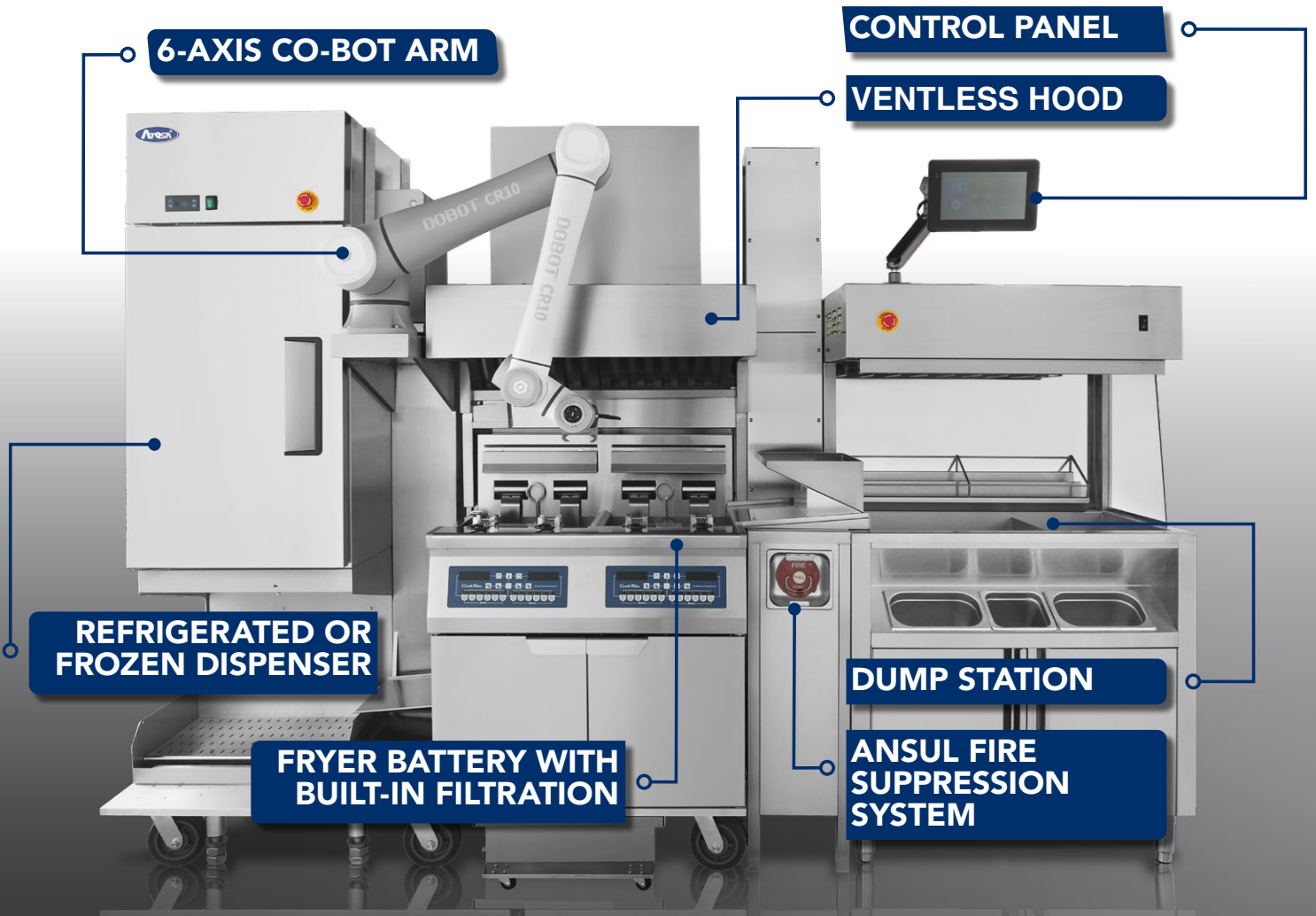
Extend your warranty to a full 5-year parts and labor warranty
for less than the cost of one service call

Atosa Standard Warranties

Refrigeration & Ice Machines - 2 years parts & labor, 5 years compressor
Cooking Equipment & Steam Tables - 1 year parts & labor



INTELLIGENT FRENCH FRY ROBOTIC SOLUTION

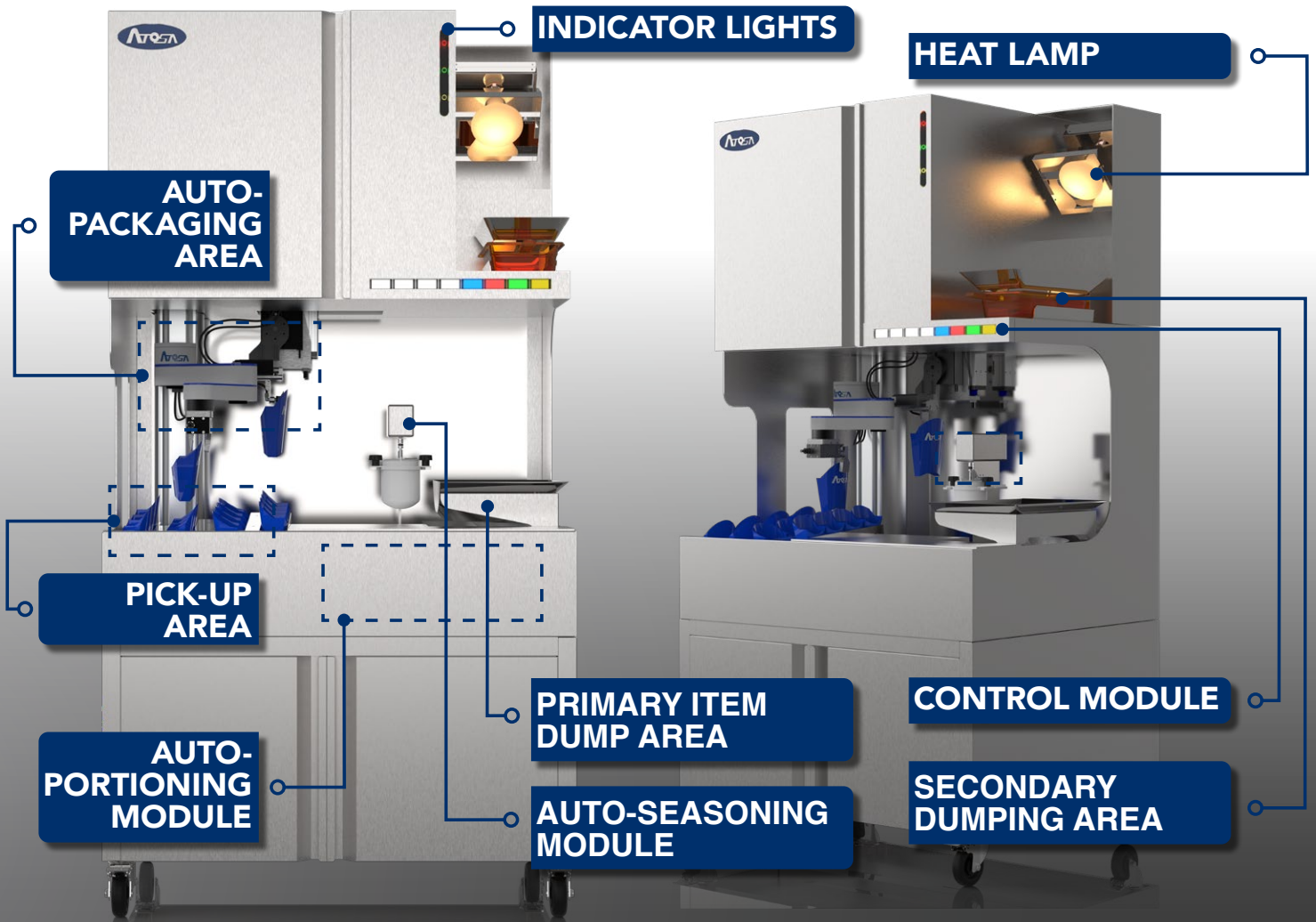


STANDARD FEATURES

- Choice of refrigerated or frozen dispensers. Single, double, or triple sized dispensers are available.
- The dispensers can be used with the robotic arm or product can be manually dispensed.
- 6-Axis Co-bot Arm available in 51", 55", 63" sizes.
- Dump Stations available in 24", 36", 48" sizes.
- Double Fryer Battery with built-in filtration standard. Optional triple Fryer Battery available.
- Touch Screen Control Panel.
- Hood with Ansul Fire Suppression System.
- Stations are interchangeable, allowing both left-to-right or right-to-left functionality.
- Robotic arm and dispensers are the only required equipment and can work with your existing equipment.
- ROI averages less than a year and is a capital expenditure. There are no hardware or software fees.



INTRODUCING ATOSA AUTO SEASONING & AUTO PACKAGING SOLUTION



STANDARD FEATURES

- Secondary Dumping Area: Allows for 2nd & 3rd items to wait to be seasoned and is a warming area. Our removable warming tray system allows you to transition product to a warming cabinet or serving line.
- Control Module: Allows for versatility in sizing (L/M/S/K) of cartons for the orders.
- Seasoning Module: Allows for customizable seasoning settings for seasoning of multiple products ensuring consistency and even distribution.
- Packaging Module: Automatically packages the carton size selected.
- Organizing Robot Arm: Picks up the filled cartons and organizes them in the warming pick-up area for manual selection.

INTRODUCING THE FIRST AFFORDABLE COMBI OVEN SERIES IN THE INDUSTRY



Easy-to-use
10" Smart Touch Display

6 Mode Automated
Wash Cycles

8 Fan Speeds

Stainless Steel Construction

Triple-pane
Tempered Glass Door

Optional Stand



AEC-0511E • AEC-0621E • AEC-0711E • AEC-1011E • AEC-1021E

COMBI OVEN FEATURES

- Easy-to-use 10" Smart Touch Controls for manual and programmed cooking
- Atosa Combi Smart Cooking which monitors cabinet cooking
- Perfect humidity control to maximize steam saturation
- 8 fan speeds with balance reverse for the perfect bake and browning
- 6 mode automated combi wash cycles with twin chemical fill tanks
- Sleek design – triple-pane tempered glass door with stainless steel construction in a condensed footprint
- Footless design – for ergonomic footing & stability
- Subdivided heat system for maximum recovery
- Smart Touch rack timing for batch and a la carte cooking
- Proprietary Atosa chemicals available
- High-pressure coil wash hose for cabinet quick flush & rinsing
- Wi-Fi and wireless app features coming soon

Please contact your account executive for pricing and availability.

INTRODUCING THE NEW GENERATION OF COLD STORAGE

WALK-IN COOLERS AND FREEZERS



White exterior & interior finish

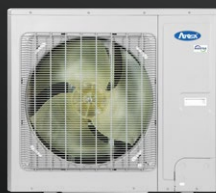
36" door standard with diamond tread kickplates

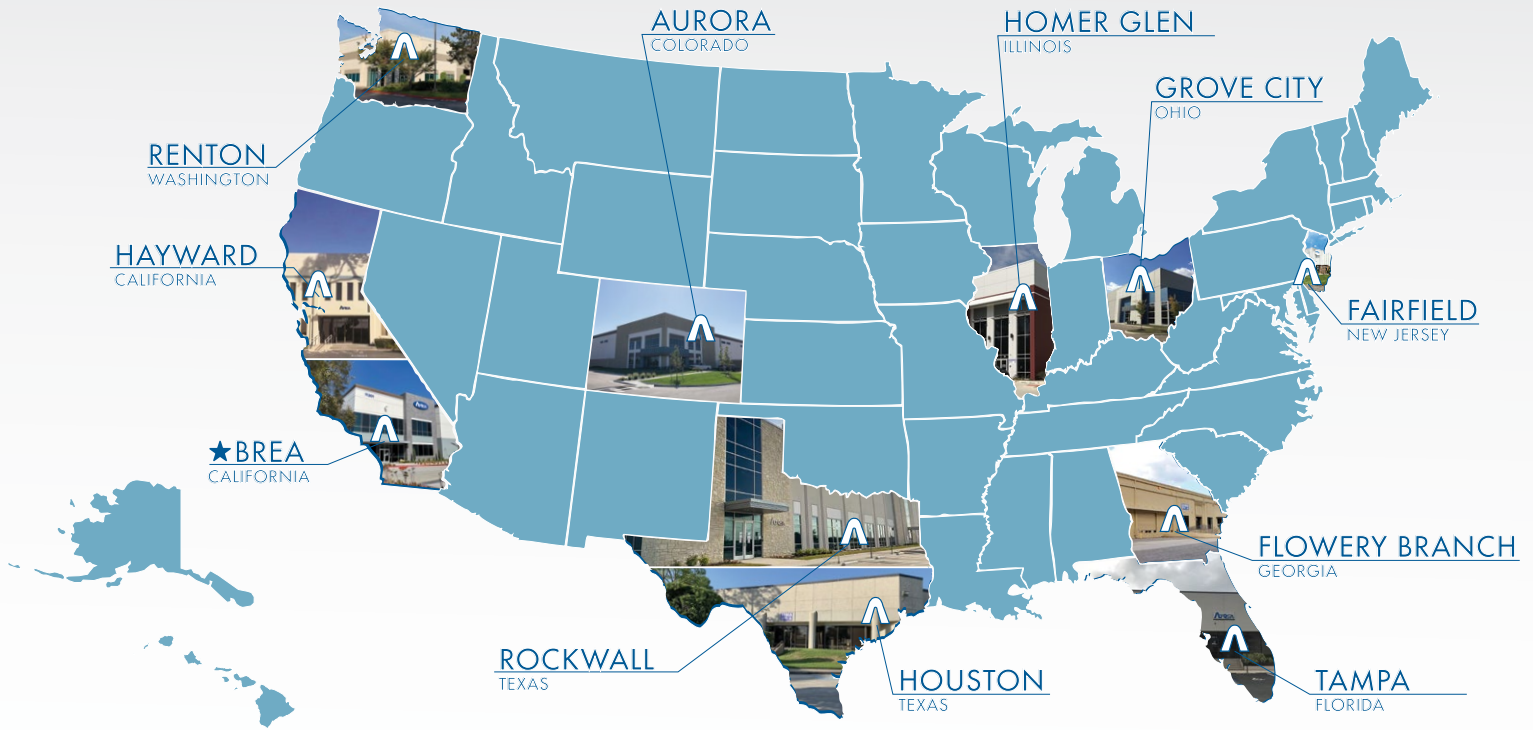
Exterior ramp standard



STANDARD FEATURES

- White exterior & interior
- 20% more efficient than most walk-in series on the market
- Available in sizes from 6' x 6' up to 10' x 12' (indoor only)
- Coolers available with floor or floor screeds
- Freezers available with floor
- Foamed-in-place 4" panels with cam locks
- Available with top mount drop in refrigeration system or remote condensing unit
- Two (2) adjustable KASON hinges standard (new series)
- 36" door with diamond tread kick plates and heated frames standard
- Left & Right hinge door available
- Heavy duty KASON door handle with lock and inside safety release
- Exterior ramp standard (interior ramp new series)
- 48" ceiling mount LED standard





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