



RESTAURANT EQUIPMENT DISTRIBUTORS OF CANADA
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GUIDE TO

COOKING EQUIPMENT

2024

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Letter from the CEO

It is time to start over again. In June 2020, the World Economic Forum (WEF) issued an economic recovery plan called “The Great Reset Initiative” with an aim of laying out the foundation for rebuilding the global economy after the COVID-19 crisis. I would be willing to bet that everyone in the foodservice industry, regardless of whether you have read WEF’s plan, intimately understands that the last three years have not been like any other. While some restaurants pivoted and flourished during the pandemic, others have closed. And as we settle into a new normal, the reality is that the foodservice industry is resetting just like every other.

The Restaurant Equipment Distributors of Canada Ltd (R.E.D.) is an organization that was formed in 1982. Its members have guided restauranteurs through recessions, periods of boom, environmental catastrophes, and now are ready to guide the existing and new entrants of the foodservice industry post-pandemic.

Restaurant profits are made or lost in the kitchen. The design of commercial kitchens, and the proper selection of equipment is the recipe for success. Are you using the right equipment that suits your menu? Are you taking advantage of the efficiencies of today’s equipment?

In this Buying Guide, the first of six, we navigate the core commercial kitchen equipment category. In the coming months, we will cover refrigeration, ice and beverage equipment; warewash & janitorial; food prep & holding; smallwares, tabling and storage needs; and front-of-house including china, tabletop & furniture. As a whole, we will provide a resource for restauranteurs and decision makers in the foodservice industry to educate themselves on what’s available today. This knowledge is foundational knowledge to lead you to an efficient and profitable kitchen. The next step is to meet with one of R.E.D.’s Foodservice Equipment & Supply Dealers. Contact us and we will connect you with the most appropriate expert to help you succeed. No charge and no referral fee – we envision a strong and vibrant Canadian foodservice industry, and our vision is to be the most influential organization in Canada’s foodservice equipment & supply industry.

Sincerely,

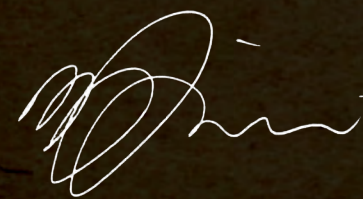


Table of Contents

INTRODUCTION

- [Navigating the Heat](#) (8)
- [Questions to Ask!](#) (13)

Ovens

- [Standard Ovens](#) (22)
- [Convection Ovens](#) (23)
- [Deck Ovens](#) (27)
- [MultiCook Ovens](#) (32)
- [Combi-Ovens](#) (37)
- [Rotating Ovens](#) (41)
- [Microwave Ovens](#) (42)
- [High Speed Ovens](#) (46)

Ranges

- [Gas Ranges](#) (49)
- [Electric Ranges](#) (51)
- [Induction Ranges](#) (52)

CANADA

Fryers

- [Types of Deep Fryers](#) (60)
- [Oil Filtration and Testing](#) (64)

Broilers

- [Charbroilers](#) (66)
- [Upright Overfired Broilers](#) (70)
- [Specialty Broilers](#) (71)

Griddles

- [Griddle Tips](#) (73)

High Volume Cooking Equipment

- [Combi-Ovens](#) (78)
- [Skillets](#) (79)
- [Cook & Hold Ovens](#) (82)
- [Kettles](#) (84)
- [Steamers](#) (85)

Specialty Cooking Equipment

- [Smoker Ovens](#) (86)
- [Rotisserie Ovens](#) (88)
- [Wok Ranges](#) (89)
- [Tandoor Ovens](#) (90)
- [Pasta Cookers](#) (90)
- [Shawarma and Gyro Machines](#) (92)
- [Sous Vide](#) (93)

Toasters

- [Pop-Up & Slot Toasters](#) (95)
- [Conveyor Toasters](#) (95)
- [Panini Presses](#) (99)

- [Master List of RED Approved Suppliers for Cooking Equipment](#) (100-101)

- [RED Members: Coast to Coast](#) (102-103)

CANADA

Navigating the Heat:

An Overview of Commercial Cooking Equipment

Running a successful kitchen isn't just about delicious recipes; it's about having the right tools for the job. The heartbeat of every restaurant is the kitchen. The kitchen is where profits are made or lost. While patrons fill their senses with aromas of sizzling steaks and sights of freshly baked breads, it is the commercial food equipment that creates the backbone of professional kitchens, empowering your culinary talent to transform ingredients into masterpieces. Commercial kitchen equipment is not only built to withstand continuous use, but also built to allow teams to execute menus with precision, consistency, and efficiency.

What pieces of equipment does a restaurant need? The design of a commercial kitchen flows from the menu and capacity. What is being made in the kitchen? And how much is being made? Professionals answer those two primary questions to determine the right equipment for the business. Of course, there are other considerations, such as space, budget, fuel source, and regulatory requirements for your area, that all play a factor in the final kitchen design. Making the wrong choices cost money daily, and in an industry where profit margins are generally in the single digits, there is no room for error. On the other hand, investing in the right equipment will pay dividends for years.

This guide is split up into three sections: **Core Equipment**, **High Volume Cooking Equipment**, and **Specialty Equipment**. **Core Equipment** are the most common pieces found in commercial kitchens. **High Volume Cooking Equipment** are designed for the larger kitchens, such as hotels, banquet facilities, retirement houses, or even prisons. Finally, **Specialty Equipment** are pieces of equipment designed to do few things extremely well. This guide will not cover food preparation equipment, the topic of a separate buying guide.

Whether you are a start-up or an established foodservice business, R.E.D. Dealers can help you increase your bottom-line by selecting the right tools for your job.



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THE TECH.
YOU BRING
THE PASSION.**





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Core Equipment



Ranges

The workhorse of any kitchen, with multiple burners, griddles, and oven configurations. The typical range consists of two parts: the rangetop, being the top burners, and the range oven, typically a standard oven; however, there are numerous options for both rangetop configurations and base configurations (refrigerated bases, different ovens, etc.). Choose based on your menu and volume. Gas-powered ranges are today's most common, but induction technology is gaining speed.



Ovens

Few commercial kitchen exists without an oven. Over the last two decades, the innovations and addition of technology to what was once just an oven, has created a wide range of tools, each suitable for specific purposes. The choice of the right oven(s) for your operation will directly correlate to quality of your food, and efficiency of your operation.



Fryers

Fryers have regularly been a mainstay in the commercial kitchen over the last several decades. Generally speaking, the most profitable dishes are made in a fryer. This method of cooking has changed in recent years with a larger awareness of energy savings and increasing oil costs.



Charbroilers and Griddles

Charbroilers and Griddles are both common line equipment and, in some cases, kitchens will require both. Charbroilers, often referred to as Grills, deliver smoky flavours, while griddles offer versatility for pancakes, burgers, and more.

High Volume Cooking Equipment



Combi-Ovens

In the realm of professional kitchens, commercial combi-ovens have revolutionized the cooking process. Combining convection oven with a steam oven, Combi-Ovens allow chefs to bake, roast, steam all in one appliance.



Skillets

Perfect for braising, stews, and sauces as well as high temperature pan frying in large volumes. These offer easy pouring and cleaning. However, new equipment on the market today extend the functionality of basic skillets to frying, cook and holding features, and more.



Cook & Hold Ovens

Cook and hold ovens specialize in low and slow cooking to maximize food yield. Today's units have user-friendly touchscreen controls allowing for a wide range of recipes that reduce labour hours. Further, the precise temperature controls minimize the risk of foodborne illnesses.



Kettles

Ideal for large batches of soups, stocks, and chilis, ensuring consistent temperature and quality. Efficiency and labour reduction with superior heat transfer. Large volume kitchens utilize kettles for efficiency and labour reduction.

Typical Equipment Choices by Type of Establishment

Type	QSR	Casual Dine-In	Institutional	Social Club	High-Volume Banqueting
Range	✗ Typical QSR menus are supplied pre-packaged.	✓ Ranges are often the centre of casual dine-in kitchens.	✓ Ranges are being replaced by more advanced equipment such as Combi-Ovens.	✓ Ranges are often the only piece of equipment in these kitchens due to space limitations, cost and/or volunteer use.	✓ Ranges are being replaced by more advanced equipment such as Combi-Ovens.
Deep Fryer	✓ Very common, unless the menu specifically avoids deep fried food such as salads, soups or grilled foods.	✓ Useful for sides and appetizers as well as fish & chips or chicken fingers.	✗ These have been phased out of institutional cooking for a more healthy cooking option.	✓ Clubs generally resort to fried foods for simplicity of cooking and dining preferences.	✓ Fryers may not be used every service, but are used frequently to justify having in the kitchen.
Countertop Griddles & Charbroilers	✓ Countertop equipment are the go-to for QSRs. Easy to use, clean & maintain with fast output.	✓ For steakhouses or burger, the charbroiler is still the go-to. Breakfast establishments will use griddles almost exclusively.	✗ Countertop equipment generally do not pair well with institutional menus	✓ Griddles are typical due to versatility and ease of cooking	! Countertop equipment used to be common in banqueting kitchens, but have now given way to more advanced equipment.
Convection Ovens	✗ Generally, not needed in QSRs.	✓ The go-to piece aside from the Range.	✗ Convection ovens are still common however, losing marketshare to combi-ovens due to automated processes & expanded versatility	! Higher volume clubs utilize convection ovens frequently	✓ Convection ovens remain a common piece of equipment in banqueting facilities due to reasonable costs.
Steamers	✗ Rarely used in QSRs, although sometimes small countertop steamers are used.	! Highly dependent on the specific menu.	! While steamers were much more common in the past, the Combi-oven is now more popular.	✗ Menus at clubs do not require steamers	✓ Banqueting kitchens have evolved to using more Combi-ovens and have replaced their steamers along the way.

Questions to Ask!

The first step in making any major purchase is to ask the appropriate questions. Investing in the right equipment is essential to the smooth running and productivity of your business. Here is a list of inquiries to help you navigate your purchase and choose which option is ideal for your establishment, regardless of type:

Type of Equipment

- What will your menu be?
- Do you have a specific type of food you will specialize in and if so, how is it traditionally cooked?
- Are there types of equipment on the market that can make your workflow easier and more efficient

Size, Capacity & Configuration

- What volume of food will you be cooking?
- How much space do you have?
- Are you cooking any sensitive items such as pastries that may be affected by the constant air movement?
- How many cooking zones do you need?

Energy Considerations

- What are the utilities available in your kitchen?
- For each source, what is your capacity? (BTUs or Amperage/Voltage)
- Are there additional rebates available to you if purchasing energy efficient appliances?

Brand & Warranty

- What brands are reputable and have a good track record in the commercial kitchen equipment industry?
- What are the warranties on the equipment?
- How responsive is the manufacturer's customer service department?
- Are parts easy to access from local distributors?

Ease of Cleaning and Maintenance

- Is the equipment easy to clean?
- What ongoing maintenance needs to be done? Can you do this yourself or do you require a technician?

Ventilation Requirements

- Do you require ventilation?
- Is your hood the right type and do you have the space under your hood?

Price & Budget

- What is your budget?
- Are there leasing or renting options available?
- What ongoing costs are associated with the equipment? (chemicals, utility usage, or wearable parts)

Safety Features

- Are there safety features built into the equipment?
- How will they affect my operation?

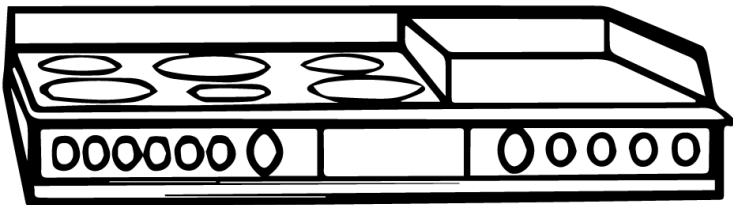
Type of Equipment

Commercial equipment is designed to be robust and durable for constant use in a busy foodservice establishment and many types of equipment can be used for multiple applications. However, your specific menu will be best served with equipment designed for your application. For example, will you be a steakhouse cooking steaks exclusively over a broiler, or will steak be a feature and steaks will be cooked sous-vide and finished on a grill?

When considering types of equipment, have an open mind and be willing to ask your local RED Dealer what is new on the market or what can be added (or removed!) from your list of equipment needs. Our RED Dealers across the country dedicate time and energy to learning and keeping up to date on all new advances in commercial equipment to make your life in the kitchen easier.

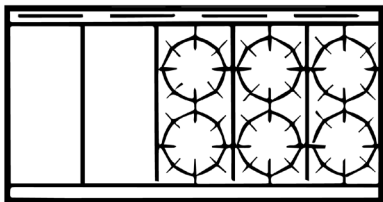
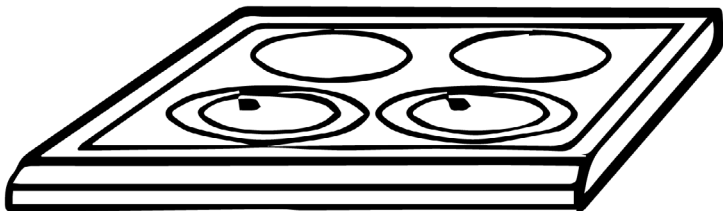
Size, Capacity & Configuration

Are you a small bistro with 25 seats or a large banquet centre with hundreds of people to feed at one time? While this may seem like a simple question to answer, the kitchen design must be taken into consideration. An often-used rule of thumb is one restaurant 6-burner range for every 50 seats. If your kitchen produces a lot of sauces, and is not equipped with specialized equipment like a tilt skillet, selecting a range like the **Imperial IR-4-S18** that offers 4-burners set up on a 36" range might be ideal. Conversely, if all your dishes are made à la carte, a 72" range with 12 open burners may be more suitable. Further, you can choose to have a portion of your range be a griddle or charbroiler instead of regular burners to increase your flexibility within the same amount of hood space.

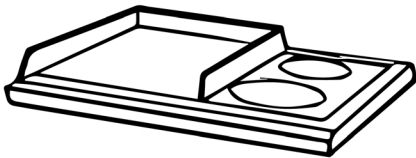


Electric-Six French Plates
24" x 24" Griddle

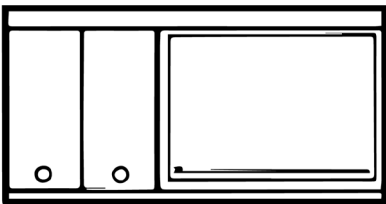
Electric-High-Speed Units
and French Plates



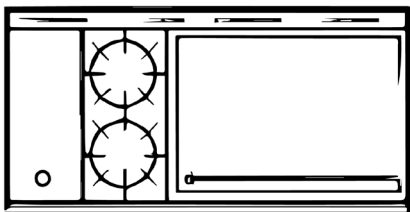
Gas-Two Even-Heat Plates
and Six Open Burners



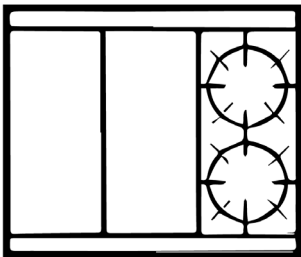
Electric-24" x 24" Griddle Plate
and Two French Plates



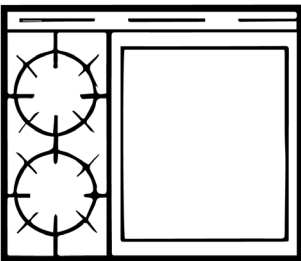
Gas-Two Even-Heat Plates
and One 36" Griddle Plate



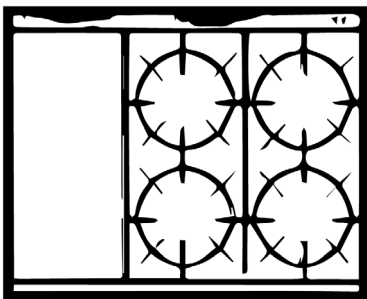
Gas-One Even-Heat Plate,
Two Open Burners, and One
36" Griddle Plate



Gas-Two Even-Heat Plates and
Two Open Burners



Gas-Two Open Burners and
One Griddle Plate



Gas-One Even-Heat Plate and
Four Open Burners

Different rangetop configurations

How sensitive your menu items may be is another factor to take into account when configuring your menu and equipment. For instance, utilizing a bake oven with revolving racks and moisture is beneficial for pastries. These can be customized with parameters for consistent quality and convenience of use. The same cannot be said for a low-cost, basic convection oven, which needs to be constantly checked and pans turned to guarantee equal cooking. Even though convection ovens work well for other purposes, it might save you a lot of trouble down the road to consider your most delicate menu items in advance.

Energy Source

For the last few decades, natural gas has been the most popular energy source in commercial kitchens. In many isolated locations, liquid propane or electric equipment is often utilized. But as induction technology improves, more kitchens are moving to electric solutions. Remember that it's typically difficult and expensive to change your fuel source or upgrade to a larger capacity later. For gas appliances, the needs of the equipment dictate the pipe size and, more significantly, your gas meter; altering this later on may prove to be costly and challenging. Similarly, the maximum draw of the equipment and whether three-phase or single-phase equipment can be utilized will depend on the wiring gauge and quantity of wires run to a particular location in the kitchen.

In the case of a long-term purchase like commercial cooking equipment, it is imperative to take ownership costs into account. Although the upfront cost of an economy piece of equipment may be less, a more expensive but energy-efficient piece might save you money on operating costs over the course of its lifetime that would otherwise go up the flue and out your hood resulting in a positive return on investment. Ask your RED Dealer for Energy Star rebate programs. In Ontario, for example, Enbridge Gas provides rebates on hundreds of energy efficient models of Dishwashers, Conveyor Broilers, Conveyor Ovens, Combi-Ovens, Deep Fryers, Convection Ovens, Rack Ovens, Griddles, Steamers & Underfired Broilers.

Brand, Durability & Build Quality

Not all equipment is created equal, even from the same brand or manufacturer. Heavier-duty equipment is more likely to have fully welded frames, heavier gauge materials, stainless steel exterior, thicker griddle plates, and more robust accessories or additions when customizing the unit. The key is to match your needs and your budget, with the lifetime cost of ownership.

When it comes to equipment in 2024, there are seemingly endless options to pick from in any category of equipment. Longstanding brands are a great place to start when it comes to looking long term in your equipment investment. However, newer brands in the Canadian market may be longstanding brands throughout the world and can offer excellent options as the food service industry in Canada becomes more international.



Photo courtesy Canadian Restaurant Supply - Kelowna, BC

Ease of Cleaning & Maintenance

Do the burners come apart for cleaning? Does the oven have a full porcelainized liner to make spills easier to clean? Is your convection oven or fryer on casters with a quick disconnect hose to ensure you can move it for easy cleaning behind the equipment? These questions all matter to make your job or your staff's job easier to clean up at the end of the service. If it's not easy to do, it won't likely be done as regularly as you would like it done – then you take the chance on food safety and equipment longevity.

If equipment is not kept clean, you might be voiding your warranty. For example, if your fryer has a pilot light issue and the entire thermocouple is caked in grease and oil, the service technician may very well not cover it under warranty and you will be on the hook for the repair. Many manufacturers now take credit cards before booking warranty service calls to mitigate this exact situation. Commercial cooking equipment is not indestructible and operator error is a significant reason for many warranty calls.

Labour costs of cleaning is also a serious consideration. Manually cleaning a convection oven after roasting chickens all day is not a job anyone wants to do; however, a self-cleaning combi-oven may provide superior results for your products and offer self-cleaning options so staff can be working on other things or be off the clock.

Preventative Maintenance (or PMs) are offered through many foodservice equipment repair companies as a way to keep your equipment operating in optimal condition. A new piece of equipment can become old quickly when door gaskets are worn or hinges get covered in boiled over product. Consider working with your local RED Dealer to look at best practices in how to maintain your equipment so it lasts as long as you expect it to!

Warranty & Support

Availability of service and parts on a specialty piece of equipment is a consideration and all RED dealers work with a multitude of reputable brands to ensure customers are getting what they need and the support they require if anything should go amiss. Although most manufacturers offer a 1-year parts and labour warranty, some manufacturers may provide longer worry-free warranties.

Contact information for the manufacturer is an important piece of information that you, as the buyer, should have on hand. The warranty for the vast majority of new commercial food service equipment is handled by the manufacturer and, while your local RED Dealer will be happy to facilitate the connection, ultimately it is the manufacturer's responsibility to handle all the warranty on the equipment. Having the contact information for the manufacturer makes it less stressful if you do have any issues arise.

Be aware that residential equipment in a commercial space often does not carry a warranty and vice versa. A residential range in a commercial kitchen will likely not meet your needs but it also will not be able to be repaired under warranty when it inevitably does need repair. Contact your local RED Dealer to ensure you have the right equipment for your space.



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Ventilation Requirements

There are typically two types of hoods in a commercial kitchen:

Type I Exhaust Hoods

Type I hoods are designed for removing grease, smoke, and vapours generated by cooking equipment that produces grease-laden air, such as grills, fryers, and ranges. These hoods typically have grease filters and are equipped with grease cups or grease troughs to collect and drain grease away from the cooking area. Type I hoods are essential for maintaining a safe and clean kitchen environment by preventing the buildup of grease residue on surfaces and minimizing fire hazards.

Type II Exhaust Hoods

Type II hoods are intended for capturing and removing heat, steam, and odors generated by cooking equipment that produces non-grease-laden air, such as ovens and steamers. These hoods often incorporate baffle filters or mesh filters to trap airborne contaminants, and they may include activated carbon filters or UV-C light systems for odor control and air purification. Type II hoods help maintain a comfortable and odor-free kitchen environment while enhancing ventilation and air quality.

There are many aspects to consider when it comes to ventilation requirements including your space, the supply air, clearance to combustibles and other hazards that need consideration. It is important to check with your municipality to ensure you are meeting your local code's requirements. Local municipalities are responsible for defining and managing local building and fire codes; however, the National Fire Protection Association (NFPA) has developed a comprehensive code, NFPA 96, that provides preventative and operative fire safety requirements with the intention of reducing potential fire hazards. All municipalities adhere to these guidelines to ensure safety in their respective jurisdictions.

In addition to traditional ventilation systems, ventless cooking is being more prevalent in many types of establishments. From high-speed ovens with catalytic converters to full stand alone Type I ventless systems, there are options available that may suit your needs without having to put in a traditional system. Ask you RED Dealer to guide you to the best solution for your needs

If your kitchen already has an existing hood in good operating condition, it is important to know that all equipment needs to fit under the hood that call for any type of hood or ventilation. Equipment overlapping the end of the exhaust hoods are not to code in a commercial kitchen application, so layout and size of equipment needs to be considered before the purchase to ensure you have the space available.

Price & Budget

This consideration is tied to the type of setup and build quality being considered. The old adage "you get what you pay for" is still applicable! Adding custom configurations to a mid-tier option will increase the price. However, if you need a convection oven and don't have enough space for a stand-alone option, a range with a convection oven is necessary and worth the higher cost. The kitchen must be designed around your needs and the available space.

Leasing or financing your equipment might help with budgeting and capital costs. When you buy a car, you are often sent to the "financial department" to discuss payments after the "sale". When purchasing a \$50,000 car, payments are frequently made through financing or leasing. The same can be stated about purchasing

commercial foodservice equipment. Financing for commercial kitchen equipment can be set up on a weekly, biweekly, or monthly basis to help with cash flow and outlay.

As a business owner, you are far better served by purchasing what you require rather than purchasing equipment that is not optimal for your operation. Profits erode quickly owing to unnecessary repairs or staff turnover caused by inefficient operations. Once again, your local RED Dealer can assist.

Safety Features

It's essential that you understand the safety features on your equipment to prevent equipment failure during high demand periods. For example, many ranges are equipped with a flame failure sensor valve. This valve shuts off the gas supply when it detects that the pilot light has been extinguished. The system prevents a big accumulation of unignited gas if the pilot light goes out or the system fails. In order to relight the range, you must purge the line which often takes longer than expected. If you don't know how the system works, and it's 8:00pm on a Saturday night rush, the cost of not knowing how to operate your equipment can be quite high.

Aside from the configuration of the equipment internally, there are some safety options available in commercial equipment that can make it safer for your staff. Disappearing doors for combi-ovens are now available to allow staff to pull product out and still have the path clear. Induction equipment is gaining traction in the commercial food service space due to its inherent safety and little to no radiant heat from the burners. Once the vessel is removed, an operator can literally touch the burner with a bare hand without scalding their hand. Woks, griddles and range tops are currently available in induction already with more options being developed.

5 STEPS TO FIND THE RIGHT SCALE FOR YOUR NEEDS

1

What are you weighing?

2

What is your work environment?
Dusty? Cold? Humid?

3

What is the heaviest thing you will weigh?

4

What graduation do you need?

5

Do you need a legal for trade scale?

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OVENS

Few commercial kitchen exist without at least one type of oven. Commercial ovens are the workhorses of professional kitchens, responsible for baking, roasting, broiling, and pretty much every other cooking task imaginable. We will cover the most common types of ovens in this section but understand that there are countless types of commercial ovens – and many of them overlap. A commercial kitchen equipped with a High Speed Oven may not need a Microwave. Similarly, Combi-Ovens have taken the industry by storm and have replaced many Convection Ovens and Steamers in one piece of equipment. In addition, there are “Multicook Ovens” that can offer versatility in a tight footprint.

The correct choice of oven depends on the menu, cooking volume, and the specific requirements of the chef. Convection ovens are popular for their versatility and entry level price points, while deck ovens and baking ovens are favoured for their specialized applications. Multicook ovens and Combi-ovens cater to kitchens that need a range of cooking methods in a single appliance. Microwaves are ubiquitous pieces of equipment, but now High Speed Ovens have penetrated QSRs because of their versatility. Understanding these differences will help chefs and kitchen managers make informed decisions based on their unique needs and culinary goals.



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Stacked Vulcan Convection Ovens
supplied by [Attinson Food Service Equipment](#), Richmond, BC

Standard Ovens

Standard ovens, also known as static, radiant, or dead-air ovens, rely on still or stagnant air for cooking. Heat is provided from the bottom, and there is limited air circulation. These are the most common types of ovens as they are part of commercial ranges; however there are separate dedicated standard ovens for basic kitchen applications. Standard ovens are the least expensive, and are good for general purpose baking or roasting.



Imperial IR-36-DS

RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com/	\$\$-\$\$\$	American Range offers a very diverse cooking lineup and is one of the only manufacturers who offer the standard oven as a stand alone options or double stacked option.
	https://garlandcanada.com	\$\$\$-\$\$\$\$	Having a factory in Canada, Garland has been a long-standing quality brand. Garland offers the G-Series (lower-priced) and a Heavy Duty series (higher-priced), both on the high-end of quality.
	https://imperialrange.com	\$\$ - \$\$\$	Part of the Middleby Corp Family, Imperial is one of the only manufacturers that offer a Standard Oven in both a low-boy single stack and a double stack unit.

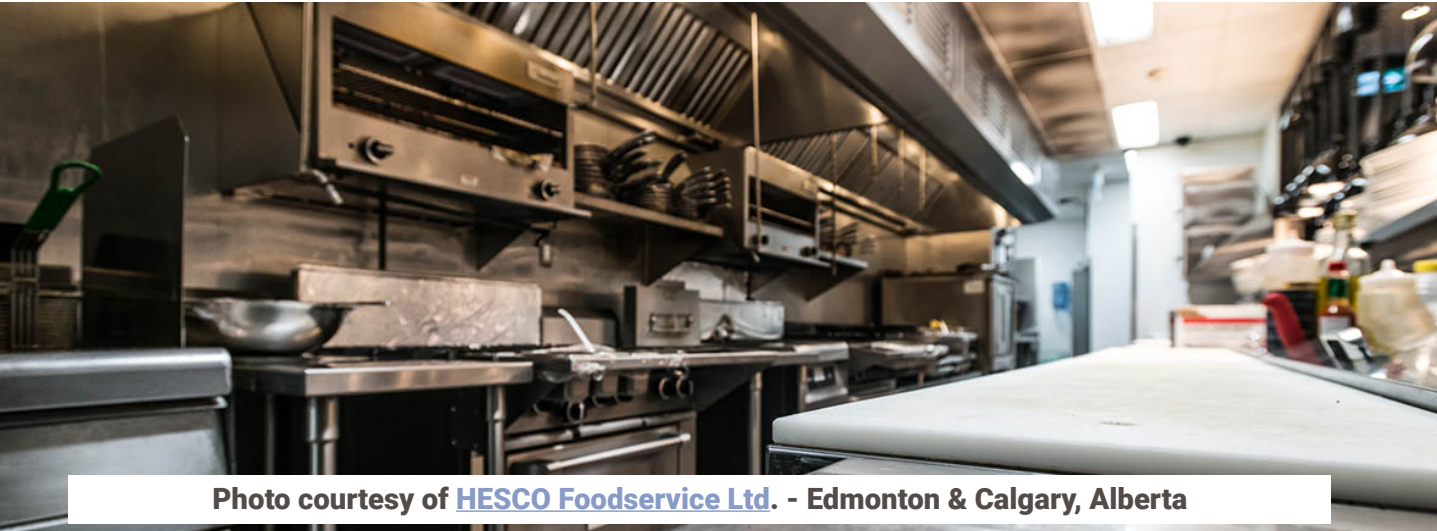


Photo courtesy of HESCO Foodservice Ltd. - Edmonton & Calgary, Alberta

Convection Ovens

Convection ovens use a fan or multiple fans to circulate hot air evenly throughout the cooking chamber. This ensures faster cooking. Some convection ovens have multi-directional fans that allow for uniform cooking of more fragile products such as baked goods and pastries.



Garland MCO-GS-10-S

RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com	\$\$-\$\$\$	American Range offers many options in the way of convection ovens: electric, gas and high efficiency gas.
	https://baxtermfg.com	\$\$\$\$	Specializing in baking, the Baxter ovens can do so much more. Baxter is a subsidiary of ITW also parent company to quality brand such as Hobart & Traulsen.
	https://www.blodgett.com	\$\$\$-\$\$\$\$	Part of the Middleby Corp Family, Blodgett has a long history of manufacturing quality ovens for all commercial foodservice applications.
	https://www.efifoodequip.com	\$-\$	Affordable convection ovens designed to deliver excellent performance for light to medium duty applications.
	https://garlandcanada.com	\$\$\$ - \$\$\$\$	Garland offers a variety of options in Convection Ovens from solid state mechanical controls to fully programmable electronic options to suit most foodservice needs.
	https://imperialrange.com	\$\$\$-\$\$\$\$	Imperial offers a robust line-up of convection ovens, with an entry-level (PRV series), a pro series, and many configurations including stackable up to 3 chambers high.
	https://langworld.com	\$\$\$\$	Lang's quality and durability are exceptional and they offer both the mechanical options of snap active and solid state operation as well as a programmable option. Lang also offers marine options for vessel's galleys.
	https://mvpgroupcorp.com	\$-\$	MVP caters to both entry-level and mid-tier in their convection oven offering. IKON is dedicated to a faster paced kitchen line up as a full-size option and their AXIS line is an excellent option for countertop needs both with and without humidity for baking.
	https://nu-vu.com/	\$\$-\$\$\$	NU-VU offers a complete selection of small footprint, countertop convection ovens for convenience stores, coffee shops, restaurants, cafeterias and grocery stores.

RED APPROVED Brand	Website	Price Range	About
	https://omcan.com	\$-\$	From small countertop options to full size double stack units, Omcan's options suit most needs for an entry level to mid-volume operation.
	https://southbendnc.com	\$\$-\$\$\$\$	Designed for high output, Southbend offers 3 options for Convection Ovens from their B-series (entry level) to their SL-series (mid-tier) to their G-series (top tier) all with energy star compliant models.
	https://www.vulcanequipment.com	\$\$-\$\$\$\$	Vulcan, part of the ITW family who own quality brands such as Hobart, offer many options for convection ovens and have a removeable door feature in their VC5 series for maximum cleanability.
	https://servecanada.com/	\$-\$	A great option for portable and countertop cooking. An expanded line of models and tray capacities with 2-5 tray capacities in half pan size ovens, 3-5 tray capacities in full size ovens. Portable cooking. Several options are simply plug it in and go,
	https://waringcommercialproducts.com	\$-\$	Half & Quarter Sized convections for low volume requirements make Waring a great choice. for those needing an oven for small batch baking & cooking.
	https://wincous.com	\$-\$	Perfect for establishments needing a countertop unit for quick heating without taking up a lot of space.

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175 YEARS

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GREATEST OVENS OF ALL TIME







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The E32D5 carries Turbofan's heritage of power and performance, with state-of-the-art features and the industry's smallest footprint in it's class. A single phase connection and 6.5kW of power means it can cook and bake for every need while still being portable enough to be used anywhere, with or without a stand. The Turbofan Halton Ventless Hood provides free-range cooking space without the need for ducted ventilation. Coupled with matching P Series Proofer/holding cabinets, these ovens are as versatile and reliable as it gets.



www.blue-seal.ca | www.turbofanoven.com | www.servecanada.com | Toll Free 800-263-1455



Halton

VH Series Ventless Condensing Hoods are manufactured by Halton Company, USA, exclusively for Blue Seal Turbofan Convection Ovens

Deck Ovens

Deck ovens have stone or ceramic decks that retain and radiate heat. They may have multiple decks for simultaneous cooking at different temperatures.

Ideal for: Baking bread, pizzas, and other items requiring a crispy crust. The stone or ceramic surface imparts a unique flavor and texture. Generally, deck ovens reach a very high temperature for optimal cooking of pizza.



Doyon 2T3

RED APPROVED Brand	Website	Price Range	About
	https://bakerspride.com	\$\$-\$\$\$	Bakers Pride® restaurant cooking equipment is trusted by professional chefs and operators for longevity, quality and energy efficiency. Well known for their deck ovens, Baker's Pride are renowned for their precise cooking and long life.
	https://blodgett.com	\$\$-\$\$\$	Blodgett does deck ovens in a variety of sizes and with simple design and quality construction make for years of trouble-free operation.
	https://celcook.com	\$-\$\$	Designed for fast delivery and excellence even in large volumes, the Forza STi is ideal for quick-service restaurants, as well as pizzerias, bakeries, hotels, snack bars and convenience stores.
	https://doyonbaking.com	\$-\$\$	Designed as an artisan style baking option for crusty bread and a variety of other baked goods. Several options, including stackable.
	https://omcan.com	\$-\$\$\$	Omcan has every option from a small size pizza oven for an 18" pizza to stackable deck ovens for continuous output.
	https://gbscooks.com	\$\$-\$\$\$\$	The largest electric deck oven range with over 80 different sizes from stackable countertop options to full width of 5 ovens high with extreme temperature options of 932F.
	https://vollrathfoodservice.com	\$-\$\$	With a temperature range of 150°F to 750°F, these ovens accommodate a wide variety of pizzas and breads, providing versatility and flexibility in your culinary endeavors.
	https://waringcommercialproducts.com	\$-\$\$	Waring has both mid-duty and heavy duty countertop options to support up to an 18" pizza in a small footprint.
	https://winco.us	\$-\$\$	Winco's line up includes deck ovens for entry level pizza needs. for 12" and 16" pizzas.




DECK OVENS/PIZZA OVENS

Preferred by Chefs & Bakers Worldwide



Y-Series Gas Deck Ovens

BEST SELLING

Designed for high volume, high quality pizza baking, Y-600 deck ovens feature Fibrament™ decks and unique microslide top & bottom heat controls.

Y-SERIES DECK OVENS, GAS

Y-600 (1) 8" h, 60" w x 36" d deck
Y-602 (2) 8" h, 60" w x 36" d decks
Y-600BL (1) 7.5" h, brick-lined, 60" w x 36" d
Y-602BL (2) 7.5" h, brick-lined, 60" w x 36" d
Y-800 (1) 8" h, 66" w x 44" d deck
Y-802 (2) 8" h, 66" w x 44" d decks
Y-800BL (1) 7.5" h, brick-lined, 66" w x 44" d
Y-802BL (2) 7.5" h, brick-lined, 66" w x 44" d

Y-600

GAS
NAT or LP

NSF **ETL** **US** **Intertek**

Bakers Pride Electric Deck Oven models also available



COUNTERTOP DECK OVENS

Engineered for High-Volume Production

Hearthbake Series Electric Countertop Deck Ovens

COUNTERTOP OVENS ELECTRIC

PX-14 (1) 3" h deck
PX-16 (1) 3" h deck
P18S (2) 3 1/4" h decks
P22S (2) 3 1/4" h decks
P22-BL (2) brick-lined, 2 3/4" h decks
P24S (1) 7 1/2" h deck
P24-BL (1) brick-lined, 7" h deck
DP-2 (2) 5 1/2" h decks
DP-2BL (2) brick-lined, 5" h decks
P44S (2) 3 1/4" h decks
P44-BL (2) brick-lined, 2 3/4" h decks
P46S (2) 3 1/4" h decks & (1) 7 1/2" h deck
P46-BL (2) 2 3/4" h decks & (1) 7" h deck
P48S (2) 7 1/2" h decks
P48-BL (2) brick-lined 7" h decks
EP-1-2828 (1) 5 3/4" h deck
EP-2-2828 (2) 5 3/4" h decks

WARMING/ FINISHING:

PIZZA & PRETZEL:

BAKE & ROAST:




Feature Focus: PizzaMaster Ovens

Attention Canadian Pizzeria Owners and Culinary Aficionados!

Are you ready to take your pizza creations to new heights? Look no further than PizzaMaster - the epitome of precision, innovation, and mouthwatering perfection in the world of pizza ovens. As the go-to choice for culinary experts and pizzerias in more than 130 countries across the globe, PizzaMaster brings a touch of Scandinavian craftsmanship to Canadian kitchens with exclusive distribution by GBS Foodservice Equipment in Oakville, Ontario through the network of RED Dealers across Canada.

Scandinavian Precision for Unparalleled Performance

At the heart of every PizzaMaster oven lies a commitment to precision and quality. Crafted with Scandinavian finesse, these ovens are designed to ensure even temperature distribution, allowing your pizzas to bake to perfection. Whether you're aiming for a crispy thin crust or a gooey deep-dish delight, PizzaMaster's precision ensures consistent results every time.

PizzaMaster's mission is to "improve and spread the knowledge of this Italian treasure globally" and the passion for the true artisan pizza is unmatched in how they look to design the PizzaMaster oven. PizzaMaster is continually looking at the characteristics of flour, how the dough is processed all while taking into consideration the habits and tastes of different countries around the world. Then taking this knowledge combined with the design of the ovens to make them the ultimate pizza making oven.



Rapid Heating for Increased Efficiency

Time is of the essence in a bustling pizzeria, and PizzaMaster understands that. With rapid heating technology, these ovens reach optimal baking temperatures in record time. Say goodbye to long waiting periods and hello to increased efficiency, enabling you to serve up piping hot pizzas without keeping your customers waiting.

Traditionally, pizza ovens can take 30 to 60 minutes depending on the type of oven. With PizzaMaster, an operator can opt for the XTREME Performance option that delivers a continuous temperature capacity for up to 500C/932F! Perfect for Nan bread, Pita or other flatbreads, the rapid heating and consistent high temperature make the job easier yet in an old-world style with the natural clay hearth stones which come standard with any PizzaMaster oven.

These clay hearth stones are perfectly porous and specially textured to distribute just the right amount of heat, absolutely evenly around the pizza for the perfect crispiness of hearth baked pizzas. With it's resistance to cracking, as is common in other deck ovens, these specialized hearth stones outlast many on the market.

User-Friendly Controls & Ergonomics Considered

No two pizzerias are the same, and PizzaMaster empowers chefs with customizable controls. Intuitive and user-friendly, these controls allow you to tailor the baking process to match your unique recipes and preferences. Take control of your culinary destiny with PizzaMaster's easy-to-use interface.

Simple features that are easy to use get the job done include:

- timers with auto shut-off alarms to ensure baking precision
- turbo-start feature
- independent electronic controls for top & bottom heat

Making PizzaMaster the ultimate in power and controllability.

PizzaMaster has considered how their ovens will be used in daily operations with an oversized window in every door as well as not just one but two, flush-mounted, anti-glare halogen lamps at the front of each baking chamber. With robustly engineered hinges and ergonomic handles, years of trouble-free use and happy operators are the standards that PizzaMaster has developed over the last 30 years.

Energy Efficiency for Sustainable Success

In a world increasingly conscious of environmental impact, PizzaMaster stands out as a champion of energy efficiency. These ovens are not only powerful in performance but also mindful of resource consumption. PizzaMaster ovens are insulated to give maximum heat retention without heat loss on the outside of the cabinet or through the door. All doors have a transparent, heat-reflective film to ensure the heat stays where it's needed and the effective insulation gives the operator a much more pleasant working environment with a lower ambient temperature while working around the oven.



Unlock Your Culinary Potential with PizzaMaster

PizzaMaster is not just an oven; it's a culinary companion on your journey to pizza perfection. With over 80 different sizes & over 1000 different combinations, PizzaMaster will elevate your creations, delight your customers, and set a new standard for excellence in your kitchen. Join the ranks of renowned pizzerias worldwide that trust PizzaMaster for its precision, efficiency, and innovation.

PizzaMaster is imported into Canada exclusively by GBS Foodservice Equipment, Oakville, Ontario



Ready to transform your pizza-making experience? Choose PizzaMaster - where tradition meets innovation, and every slice is a masterpiece. Contact your local RED Dealer today!

MultiCook Ovens

MultiCook ovens are just that, an oven that can cook multiple items at one time with different temperature, fan speed, and cook time for each item.

Ideal for: A variety of cooking styles, including baking, roasting, steaming, and even replicates deep frying for certain products. This offers flexibility in the kitchen for both batch cooking & to use in-service.



Alto-Shaam VMC-H4

RED APPROVED Brand	Website	Price Range	About
ALTO-SHAAM.	https://alto-shaam.com	\$\$-\$\$\$	Alto-Shaam's multi-cook ovens are available in counter top and full size models with Structured Air Technology® are unlike any other ovens on the market. Small footprint with high output and flexibility.

6 BENEFITS OF MULTI-COOK OVENS

The foodservice business has undergone significant changes in recent years. Rent, utilities, food, and labour costs all continue to increase and many kitchen personnel have only been on the job for a few weeks. At the same time, customer preferences evolve, with new flavours and ingredients becoming increasingly popular. The result of these changes is that restaurateurs are trying to introduce new and intriguing foods to the menu while working in a smaller space and with inexperienced staff. They simply cannot afford to include menu items that need complex culinary processes and a diverse range of single-function industrial kitchen equipment to create.

With those obstacles expected to continue for the foreseeable future, how would a restaurant operator cope? One alternative is to use a multi-cook oven as the base for their food production.

WHAT IS A MULTI-COOK OVEN?

At their core, commercial multi-cook ovens do what the name implies: combine multiple cooking functions into a single unit. **Alto-Shaam** created the category in 2017 with the introduction of **Vector® Multi-Cook Ovens** and later evolved with **Converge® Multi-Cook Ovens**. These units offer up to four ovens in one – each chamber with independent temperature, fan speed and cook time control. An **Alto-Shaam** multi-cook oven allows a foodservice provider to prepare a variety of different food items simultaneously with no flavour transfer.

The secret to **Alto-Shaam's** multi-cook ovens is the company's exclusive Structured Air Technology®, which delivers high-velocity, vertical upward and downward airflow through the oven. Air travels through the shelves and is delivered vertically through holes from the top and bottom of each cook chamber. Each chamber is isolated from the others with its own air path, catalyst, and fan at the rear, giving operators the ability to control each chamber's temperature and fan speed with zero flavor or moisture transfer between chambers.

This optimized, focused heat delivers faster, more even, and more consistent cooking than other cooking methods. The unique airflow creates vertical curtains of air that eliminate heat loss and a blast of hot air when the door is opened. Operators can open the door as needed while cooking, without waiting for a cook cycle to complete before starting another food item. This significantly increases food production and menu flexibility.

VECTOR® | CONVERGE® MULTI-COOK OVENS



UP TO 
4 OVENS
IN ONE



4
FOOD ITEMS



4 DIFFERENT
FAN SPEEDS



4 DIFFERENT
COOK TIMES



4 DIFFERENT
TEMPERATURES

ALTO-SHAAM.

Learn more at:
alto-shaam.com/multi-cook

Benefits of incorporating a multi-cook oven into your kitchen operations include:

1. Space savings

Alto-Shaam's multi-cook ovens can cook food using techniques including air frying, roasting, grilling, and steaming, all at the same time. These capabilities eliminate the need for multiple pieces of equipment, allowing expanded functionality in a smaller footprint. In addition, all models of the ovens are stackable, allowing for even greater throughput in the same amount of space.

2. Labour savings

Multi-cook ovens provide simple recipe programming, so staff of all ability levels are able to cook at the touch of a button. Operators can create menu presets, and then anyone on the line can reproduce it with the right ingredients. Because of the patented, vertical airflow there is also no need for employees to watch and rotate pans - further saving on labor costs.

3. Increased profits

Of course, the savings offered by reduced space needs and labor requirements translate to a larger bottom line, but those aren't the only cost benefits a multi-cook oven can offer. Eliminating the need for multiple kitchen appliances also translates to lower utility and maintenance costs.

4. Ventless operation

Alto-Shaam multi-cook ovens are designed as UL-certified ventless for skin-on, bone-in chicken, eliminating the need for costly ventilation systems. This provides flexibility when designing a kitchen layout, allowing foodservice operations in spaces where ventilation systems may not be feasible, and offers the ability for businesses such as bars or convenience stores to easily add a foodservice program.

5. Expanded menus

A multi-cook oven allows operators to incorporate menu items that may not have been feasible with traditional cooking equipment. Diners are increasingly gravitating away from deep-fried foods, for example, and the ability to add roasted, steamed, or air-fried items to the menu allows operators to increase their customer base and profits.

6. Improved consistency & food quality

Operators can produce high-quality food on demand with consistent results every time. **Alto-Shaam's** Structured Air Technology creates vertical curtains of air that deliver faster and more even cooking than other methods, and the oven's programmable recipes ensure a consistent product every time, no matter how inexperienced the kitchen staff may be. No microwaves or inconsistent cooking methods such as a stove top or grill are required.



THE NEXT STAGE OF KITCHEN TECHNOLOGY

Although the Vector series has long been recognized as the first multi-cook oven, **Alto-Shaam** has further advanced the category with Converge, the latest leap forward in multi-cook technology. The Converge series includes many of the features of Vector ovens, with a few powerful additions.

Converge ovens feature up to three independent combi ovens in one, pairing the power of Structured Air Technology with combination cooking to provide endless cooking possibilities in a compact, ventless footprint. Operators can control the temperature, fan speed, humidity level, and cook time in each individual oven chamber, cooking via steam mode, convection mode, or a combination of both. Food quality, texture, and yield can be maximized by selecting any humidity level from 0–100% in each chamber.

Reduce the need for skilled labor with an advanced, touchscreen control and programmable recipes. For further time and money savings, ChefLinc™ remote oven management keeps operators connected to their ovens from wherever they are. Push and pull recipes and oven settings, update software, view reports and more. The oven can automatically compensate for door opening, extending the cook time based on how long the oven door is open. Steam is regenerated as soon as the door closes.

The ovens are space savers, with a footprint of 24-5/16" (618mm) wide and 40-1/4" (1029mm) deep. They can be placed on a stand or stacked with a holding cabinet, warming drawer, or additional multi-cook oven to further maximize space. Converge ovens also help reduce labor thanks to their revolutionary automatic, self-cleaning programs, with four options from "rinse" to "light clean" to "medium clean" to "heavy clean" using safe, convenient cleaning tablets.

Now foodservice operators can steam, bake, grill, and air fry - all at once - without sacrificing quality. All that, and then the oven cleans itself, too. Converge is unlike any other oven, with flexibility, power, and versatility. Whether you choose a Vector or Converge Multi-Cook Oven, you can trust that both options will significantly add value to your operation—saving you space, labor, and operating costs. The Vector and Converge series ovens are just a few of the Alto-Shaam products revolutionizing the foodservice industry. Visit the **Alto-Shaam** [website](#) to see our products, or contact one of our experts for more information.

RED Dealers are proud to offer **ALTO-SHAAM**, contact your closest RED Dealer today

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Combi Ovens

Combi ovens combine convection and steam cooking in a single unit. They can operate in convection mode, steam mode, or a combination of both. Combi Ovens are highly versatile, and are used for baking, roasting, steaming, poaching, and more. Technology has moved this category a long way in the last decade, allowing for network, WiFi and Bluetooth enabled devices to ensure recipes are followed consistently.

Combi Ovens can be intimidating at first. Conversely, they can also produce outstanding and consistent results. However, not all Combi Ovens are created equal. Manufacturers have developed a range of features in this category to allow operators the best of what they require in their kitchens.

While **Rational** has the largest marketshare in Canada, many other lines are well established internationally and for good reason. **Lainox** and their **Naboo** line have a free, cloud-based recipe system making downloading new recipes quick and seamless for multi-unit applications or to allow chefs to try new menu items without having to start from scratch. In addition, their touchscreen module is set up similar to today's phones and tablets making it easier to use.

Unox, perhaps the largest Combi Oven brand in the world, has innovation at the forefront with their Intelligent Performance features. "Adaptive.Cooking™" will automatically set cooking parameters regardless of the amount in the cooking chamber while "CLIMALUX™" measures humidity to achieve the optimal results.

Alto-Shaam includes exclusive features such as

boilerless design, which is standard on their Prodigy and CT Express Combi models, with up to 80% less water usage as well as Safevent™ that automatically vents heat and steam during the last 60 seconds of cooking to keep staff safe.

Garland's brand **ConvoTherm** has both a manual dial option as well as the full programmable

EasyTouch option with a fully automatic cleaning system and disappearing door for more space and added safety in a busy kitchen.

While every Combi Oven on the market offers unique features and benefits, none are perfect for every application. Combi Ovens are a significant investment; if your menu only requires a steamer oven or a traditional oven, it is more cost-effective and practical to opt for those simpler, less expensive, and easier-to-maintain options.

As with all ovens, capacity is a key consideration. The Combi Oven will either accommodate half-size or full-size pans, and different ovens accommodate a different number of pans. Another feature touted in the market is whether the Combi Oven contains a boiler or is boilerless. Boilerless units are less expensive and require less maintenance. However, in a high demand busy kitchen, a Combi Oven with a boiler will produce more steam on demand and recover quicker a heavy steam application. Finally, for any piece of cooking equipment that utilizes a water supply, the cost of a water filter and/or softener should be factored in.





COMBI OVEN ACCESSORIES

A RANGE OF ACCESSORIES ENGINEERED FOR OPTIMAL PERFORMANCE AND DURABILITY.

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Griddle	\$500
Rack oven	\$300 – \$360†
Steam cooker	\$400

High-efficiency conveyor broiler \$500 – \$700†

High-efficiency conveyor oven \$100 – \$220†

High-efficiency under-fired broiler \$300

† Discount dependent on size of unit.

* Enbridge Gas incentives are only available to commercial and industrial customers in its service area in Ontario, including those formerly served by Union Gas. To receive any incentive, a completed proof of sale matched to the installation address must be provided by the participating distributor in accordance with applicable program requirements. Incentives are paid on a per unit basis unless otherwise indicated. Programs and incentives may be subject to change or cancellation without notice at any time. Enbridge Gas makes no representation, warranty or guarantee regarding the projected savings of any energy-efficiency measure or performance of installed equipment. Enbridge Gas reserves the right to independently verify application information and confirm installation. Additional terms and conditions may apply; please ask your Enbridge Gas representative.
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RED APPROVED Brand	Website	Price Range	About
	https://www.alto-shaam.com	\$\$\$-\$\$\$\$	Alto-Shaam has both a Prodigy™ Pro & Classic. The Pro offers customizable, Wi-Fi enabled control while the classics feature a simple touchscreen control with programmable recipes. Their Combis range from small counter top units to large full size units with a 40 GN 1/1 capacity.
	https://www.blodgett-combi.com/	\$\$\$-\$\$\$\$	Blodgett offers the Invoq, Mini Combi & a Heavy Duty option with standard, digital or touchscreen controls to ensure a customized option to meet almost every need.
	https://www.garlandcanada.ca	\$\$\$-\$\$\$\$	ConvoTherm is under the Garland Brand umbrella offering options for Combis from the Mini easyTouch option to the full size MaxxPro with up to 20 sheet pans.
	https://gbscooks.com/	\$\$\$-\$\$\$\$	GBS CombiStar FX is a multi-function combination oven with digital controls & LED display. Focuses on saving money & energy through the use of boilerless technology.
	https://www.foodservicesolutions.com	\$\$\$-\$\$\$\$	Lainox's Naboo line-up is intelligently designed for energy efficiency, cloud connectivity and sturdy, compact design make them the ultimate piece of commercial cooking equipment.
	https://mvpgroupcorp.com	\$\$-\$\$\$	Axis provides an economical option for cooking with heat, air & steam with a manual control feature.
	https://www.rational-online.com	\$\$\$-\$\$\$\$	Rational provides 7 difference size configurations for every application. From front cooking in restaurants to food service in hotels, schools, cafes, and retirement homes, the iCombi Pro is perfect for operations of all sizes. All Rational units come with a boiler.
	https://servecanada.com/	\$\$-\$\$\$	Turbo Fan offers both a digital and manual control option both with direct steam & intuitive controls for a new degree of productivity for any commercial kitchen.
	https://www.unox.com	\$\$-\$\$\$\$	Unox units use advanced technology to cook any food with ease and precision. Whether you need to vacuum cook, steam, dry, gratinate, brown, roast at low or high temps, braise, fry, regenerate, or bake, or whether you need to fit 5, 6, 7, 10, or 20 racks, there is a Unox model that will fit your needs.
	https://www.vulcanequipment.com	\$\$-\$\$\$	Vulcan, part of the ITW group that includes quality brands like as Hobart & Traulsen, provides simplicity for entry-level users as well as features like self-cleaning for excellent ease of use.

Rotating Ovens

Rotating ovens, also known as revolving ovens or rotating rack ovens, are industrial baking appliances commonly seen in commercial bakeries and food manufacturing facilities. These ovens are intended to bake huge amounts of bread, pastries, and other baked goods quickly and consistently. These ovens range from door ovens to massive roll in ovens with many racks for high-volume production. Many of these ovens include humidity control – essential for precise baking.



Baxter OV310E

RED APPROVED Brand	Website	Price Range	About
	https://www.baxtermfg.com	\$\$\$	Baxter is a specialized manufacturer of rotating ovens that are perfect for baking. Baxter also roasts and reheats a variety of foods with a unique airflow and steam system. In conjunction with the rotation, this ensures that the heat is dispersed evenly throughout the chamber for optimal results.
	https://www.blodgett.com	\$\$\$-\$\$\$\$	Blodgett provides gas and electric choices, with a revolving 8-pan rack. The airflow system is designed to move large amounts of air at low velocity, making it ideal for no-turn baking.
	https://doyonbaking.com	\$\$\$-\$\$\$\$	Doyon Circle Air ovens feature a removable rotating rack system with variable fan speeds for 100% uniform baking. Equipped with 8 stage baking and a steam injection system.

Microwave Ovens



Waring WM090

Commercial microwave ovens are designed for high-volume use in commercial kitchens. Residential microwaves are just that – for home use. They are not meant to work well in a fast-paced commercial environment. Higher wattage allows for quick heating and reheating of food items, making them ideal for fast-food establishments, cafes, and convenience stores.

In addition, one size does not fit all in the microwave category. Commercial microwaves vary in wattage from 1000 watts up to and beyond 2100 watts. Your choice will depend on your needs for quick results and amount of usage throughout the day.



Amana microwaves
supplied by HESCO Foodservice Ltd
Calgary & Edmonton, Alberta

Panasonic

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NE-SCV2N

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NE-1025



NE-1064



NE-1252



permul.com

RED APPROVED Brand	Website	Price Range	About
	https://www.acpsolutions.com	\$\$-\$\$\$	ACP – Accelerated Cooking Products - was founded in 1947 and was the first company to deliver an affordable microwave to the market. Amana, XpressChef, and MenuMaster brands offer a wide array of models, all developed, manufactured, fabricated, and assembled in the USA.
	https://celcook.com	\$-\$\$\$	Celcook is a Canadian company that offers a wide range of microwaves from compact 1000w units to high powered touch pad units to streamline any commercial kitchen.
	https://www.efifoodequip.com	\$-\$\$	From manual dial machines to large 34L capacity options holding up to a 14" platter, EFI offers many options available at an economical price point.
	https://na.panasonic.com	\$-\$\$\$	Panasonic is synonymous with microwaves for light duty applications such as restaurants, convenience stores, offices, hotels and other frequent light use areas as well as heavy duty options for full, quick and consistent food preparation. Cook, steam or reheat with preset buttons.
	https://mvpgroupcorp.com	\$-\$\$	Best suited for light to medium duty, Sharp has 3 options available to meet the needs of smaller kitchens that don't require high output.
	https://vollrathfoodservice.com	\$-\$\$	Vollrath is an exceptional source for quality smallwares and small appliances & offers a single size and wattage option of 1000w with either a manual dial or digital controls.
	https://waringcommercialproducts.com	\$-\$\$	Waring a is a leading manufacturer of professional appliances. They offer both a 0.9 and 1.2 cubic foot size, with digital controls.
	https://wincous.com	\$-\$\$	Winco is an exceptional source for quality smallwares and small appliances. Winco offers 3 sizes and control options to meet most common kitchen requirements.

Celcook

Commercial Microwave Ovens



Celcook's range of commercial microwaves will help streamline your operation. Contact Celco to learn more about our commercial microwaves and find the best solution for your application.



Celco Inc.
FOOD SERVICE EQUIPMENT



Ask us about our **INDUSTRY'S BEST FIRST YEAR REPLACEMENT WARRANTY**. If you need help or have questions, Celco's knowledgeable support team is always there to help, guide and assist.

Our authorized service providers are located across Canada to provide quick and efficient product service and support.

Customer-service excellence is a cornerstone value.

Celcook

Commercial Microwave Ovens



CEL1000T

1000 watts Touch Pad
Low Volume - Front Of House
Digital Display
0.8 cu. ft.
Up to 100 programmable items
Stainless steel inside and out



CEL1000D

1000 watts 60 Minute Dial Timer
Low Volume - Front Of House
Digital Display
0.8 cu. ft.
10 programmable items
Stainless steel inside and out



CMD1000T

1000 watts Touch Pad
Medium Volume
Digital Display
1.2 cu. ft.
Up to 100 programmable items
Stainless steel inside and out



Compact Ovens

CCM1200, CCM1800, CCM2100

1200 / 1800 / 2100 watts Touch Pad
Medium / High Volume
Digital Display
1.2 cu. ft.
Up to 100 programmable items
Stainless steel inside and out



High Capacity Ovens

CEL1200HT, CEL1800HT, CEL2100HT

1200 / 1800 / 2100 watts Touch Pad
High Volume
Digital Display
1.2 cu. ft.
Up to 100 programmable items
Stainless steel inside and out

Consultation and training available by Celco's Expert Culinary Team

High Speed Ovens

High-speed ovens are used in commercial kitchens for their ability to cook food quickly and consistently. High-speed ovens combine a variety of cooking technologies, including microwave, convection, radiant heat, and radio frequency, to cook food rapidly and evenly. High-speed ovens can cut cooking times in half or more compared to traditional methods. Additionally, they frequently don't need ventilation and have simple touchscreen interfaces or digital control panels, making them convenient to fit anywhere in an establishment and require little training.



Garland E4S

RED APPROVED Brand	Website	Price Range	About
	https://www.acpsolutions.com	\$\$\$\$	ACP XpressChef™ ovens deliver reliable, repeatable results every time. ACP's cooking technologies have been tuned for power, speed, performance, and efficiency, making them suitable for busy peak periods and less skilled operators.
	https://celcook.com	\$\$\$-\$\$\$\$	Celcook uses a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to shorten cook times by more than 80% while producing chef-quality results. Chef Express ovens have a detachable catalytic converter that breaks down grease-laden vapours, allowing for clean ventless operation.
	https://www.garlandcanada.ca	\$\$\$-\$\$\$\$	Garland makes a versatile high-speed oven ideal for busy kitchens, capable of cooking large volumes of high-quality food up to 12-15 times faster than a conventional oven. The Merrychef eikon® e4 integrates convection oven, microwave power, and impingement technologies, and features a unique internal grease filter along with a catalytic converter to minimize grease buildup, even when cooking high-protein foods.
	https://na.panasonic.com	\$\$-\$\$\$	Panasonic offers a patented technology for rapid cooking using 3 functions: convection, broil & inverter microwave. They are designed in a compact footprint, and are stackable for maximum output.
	https://www.hobart.ca	\$\$\$-\$\$\$\$	Certified ventless and intuitive, allowing you to upload up to 600 recipes with Easy-Connect™. IBEX uses a unique solid state radio frequency for precision heating with real-time adaptive heat sensing technology that will learn from the operator.

Celcook
by Pratica

CERTIFIED
VENTLESS
WITH EASILY REMOVABLE
CATALYTIC CONVERTER.



Celcook by Pratica high speed ovens are ultra-fast, high-performing ovens used for preparing and finishing, fresh, refrigerated, or frozen foods. The delicious results are sumptuous in appearance, texture and taste. With cutting edge technology, the ovens work with multiple precision heat sources consisting of hot air impingement, microwave, and radiant heat. Celcook by Pratica ovens are approved ventless systems, equipped with the industry's only service-free, removable catalytic converter, making it the easiest system on the market to clean and maintain. With a friendly intuitive touch screen interface, Celcook by Pratica high speed ovens are super easy to operate and will boost the efficiency of any food service operation. Want to learn more? Contact Celco and we'll have one of our culinary professionals set up a demo in our test kitchen, your kitchen or virtually.

Celco Inc.
FOOD SERVICE EQUIPMENT

585 Secretariat Court, Mississauga, Ontario, L5S 2A5 Tel: 905-364-5200 Toll Free: 1-866-772-3526
www.celco.ca info@celco.ca

High Speed Oven Comparison

	IBEX	XpressChef 3i Series	CPCE536 CHEF EXPRESS	E4S	NE-SCV2NAPR
					
Type of Cooking	Solid State Radio Frequency Convection	Convection Microwave Impingement	Convection Microwave Infrared	Impingement Convection Microwave	Convection Broil Microwave
Stacking	Dual tray Cooking	Stackable	Non-stackable	Stackable w/ kit	Stackable w/ Joiner Plates
Warranty	1 year Parts & Labour Warranty	1 year Parts & Labour Warranty	1 year Parts & Labour Warranty	1 year Parts & Labour Warranty	1 year Parts & Labour Warranty
Program	Ventless; Learns & Adapts technologies; up to 600 recipe programs	Ventless; adjustable fan speed of 0-100%; programming in up to 25 languages; 1200+ programming/ recipes; defrost feature	Ventless with easily re- moveable catalytic con- verter; manual mode for on-the-fly-cooking; up to 80 (6 step) programs	Ventless; EasyTOUCH icon driven controls; built-in diagnostics; approved metal trays can be used; up to 1024 programs	Ventless; Adjustable Fan Speed 30% to 100%; Auto OFF feature; Adjust-able Fan: up to 1000 programs
Accesso-ries	Includes: (1) 2-Level cooking platform, (1) speed peel & (1) griddle plate	Includes: (1) cook plate (CP10) & (1) oven paddle	Includes: (1) combi-nation speed grill, (1) mesh cooking basket, (1) baking/pizza stone, (1) aluminum paddle & (1) USB drive	Includes: (1) wire rack, (1) paddle, (2) mesh bottom baskets, (1) cool down pan & (1) cleaner kit	Includes: (1) base plate liner, (1) ceramic tray, (1) wire rack, (1) pizza plate, (1) ceramic plate, (1) oven sheet, (1) paddle, (1) SD card & (1) SD/USB adapter
Plug	50A, 6-50 NEMA	20A, 6-20 NEMA	30A, 6-30 NEMA	30A, 6-30 NEMA	20A, 6-20 NEMA

RANGES

When outfitting a commercial kitchen, selecting the appropriate range is critical to efficiency and performance. Foodservice ranges are available in a variety of styles to meet diverse culinary needs and energy requirements. Gas ranges, the most popular, offer precise heat management and quick temperature changes. Electric ranges provide continuous and level heating, making them suitable for baking and simmering. Induction ranges use electromagnetic fields to offer a cutting-edge alternative for consumers looking for energy economy and shorter cooking times. Each type of range has distinct advantages, so it's critical to evaluate your kitchen's individual needs and cooking habits when making a decision.

Gas Ranges

Gas ranges hold a venerable status in commercial kitchens worldwide, prized for their ability to deliver instant and consistent heat across a spectrum of culinary tasks. With responsive burners capable of rapid temperature adjustments, chefs wield unparalleled control over the cooking process, from gentle simmering to vigorous searing. The unmistakable flame of a gas range not only imparts an aura of tradition and craftsmanship but also embodies efficiency and performance. Beyond their culinary prowess, gas ranges offer practical advantages, such as lower operating costs and quicker heat-up times, making them indispensable tools for culinary professionals seeking to elevate their craft in the demanding environment of commercial kitchens.



Southbend 4481EE

RED APPROVED Brand	Website	Price Range	About
AMERICAN RANGE A Hatco Company	https://americanrange.com	\$\$-\$\$\$\$	American Range offers a huge variety of configurations in their range line up. Sizes range from 24" wide to 72" wide with oven options including standard, convection, Innovection® and storage base with all width options.

RED APPROVED Brand	Website	Price Range	About
	https://www.efifoodequip.com	\$-\$\$\$	EFI offers an excellent option with a variety of configurations at an economical price for light to medium duty applications.
	https://www.garlandcanada.ca	\$\$\$ - \$\$\$\$	Having a factory in Canada, Garland Canada has been a long-standing quality brand. Garland is synonymous with ranges and offer a wide variety of gas range options for every need from entry level/ lower volume to suits.
	https://www.imperialrange.com	\$\$\$-\$\$\$\$	Imperial was founded in 1957 as a broiler and griddle manufacturer. Today, a full line of commercial equipment is made in the US with many configuration options to suit every need.
	https://mvpgroupcorp.com	\$-\$\$	Ikon Gas Ranges are available in six models, individual standing pilot from 24" wide to 60" wide. Various configuration are available with griddles or charbroilers along with burners and standard ovens below.
	https://omcan.com	\$-\$\$	Omcan offers basic range configurations in widths of 24", 36" and 60" including options for griddles and convection ovens for their range options.
	https://southbendnc.com	\$\$-\$\$\$	Southbend is a hugely popular US brand that offers three tiers of Ranges: "Platinum" for high-volume restaurants with 100% customizable fit; "Ultimate" with many sizes and 1,200 configurations available; and "S-Series" a quality, and affordable range for any commercial foodservice need.
	https://www.hobart.ca	\$\$-\$\$\$\$	Vulcan offers a wide variety of range options from their entry level SX series with limited configurations to their Endurance series that can be configured to meet most needs and finally their heavy duty V-series that is 100% customizable to meet any specific need for high volume applications.

Electric Ranges

Often seen in applications where speed is not crucial or where gas equipment simply cannot be installed such as a stadium or mall setting or even a marine vessel. In these larger buildings, running gas lines can be extraordinarily expensive or simply not possible. While they do have their place in the commercial food service world, electric ranges are challenged with slower response & recovery time as well as high electrical load requirements.



Vulcan EV24S-4FP

RED APPROVED Brand	Website	Price Range	About
	https://www.garlandcanada.ca	\$\$\$\$	The Sentry Series includes everything you need for a medium-duty electric restaurant range. They provide a variety of range top layouts with conventional or convection bases.
	https://www.imperialrange.com	\$\$\$-\$\$\$\$	Imperial provides various configuration options for heavy-duty electric-only applications.
	https://www.hobart.ca	\$\$\$-\$\$\$\$	Vulcan's range series includes electric ranges to meet diverse needs.

Induction Ranges

In North America, 9 out of 10 commercial ranges are currently gas. However, advancements in induction technology have led to a shift towards electricity. Induction cooking involves heating a pot or pan directly with an alternating magnetic field generated by a copper coil in an induction burner (or hob). While it sounds like a science project, induction cooking and induction ranges have significant advantages, including:

Speed – induction will boil water faster than a gas burner and once boiling, will maintain the desired temperature without having to be monitored constantly for boil over.

Precision Cooking – induction allows precise cooking temperatures and the ability to maintain that temperature.

Energy efficiency – induction does not have to heat the element or burner to heat the vessel. The electromagnetic heating heats the vessel directly and heats the food effectively without pouring excess heat into the environment or up the exhaust hood.

Portability - From caterers who need a portable burner to a full-service restaurant whose pastry chef needs a reliable way to temper their chocolate, induction burners are now the go-to option.

Safety – induction only works with metals that are conductive. Once that pot or pan is removed, the burner itself is no longer heating. Within seconds, the burner has cooled down to be touched by a barehand!

Induction ranges, like gas and electric ranges, are available in many sizes and combinations to meet your specific needs. A variety of manufacturers already offer drop-in and countertop units, as well as single and double hobs. Full induction ranges are now available, with additional entries on the way. Other cooking methods, such as griddles, are also being created using this technology, and when they do, it will transform the commercial food service business. Some towns across Canada are already aiming to phase out gas-powered commercial equipment as part of the country's green energy plans.



Vollrath - model: 924HIMC

Vollrath's Guide to Buying Induction

Once you've decided to use induction in your foodservice operation, selecting a commercial induction range can be difficult. There are numerous commercial induction ranges available, ranging from low-cost to high-end full-size models. How do you determine which range is appropriate for your foodservice operation? We contacted Vollrath, an industry leader in induction, to provide advice on how to choose the right induction device for your operation.

Drop-In vs Countertop

The first choice you need to make is whether you going to use a cooktop that is built into a counter, or a drop-in range. Or, are you going to use an induction cooktop that sits on the counter, a countertop range?

What are Induction Drop-in Ranges?

Drop-in induction ranges are popular because they are built-in to a counter and appear to be part of the environment. They typically are flush with the countertop, so they are easy to clean. The controls are mounted into the face of the counter below the countertop, so they are readily accessible.

Drop-in induction unit cannot be picked up and carried to another room. The unit will only move if the counter it is built into is mobile. And, if a drop-in unit needs to be repaired or replaced, the unit usually needs to be removed from the counter.

What are Commercial Induction Countertop Ranges?

Induction countertop ranges are nice because they sit on top of the counter and, depending upon wattage of the unit and weight, can easily be moved from counter to counter giving the operator flexibility regarding where the unit is used. Countertop units vary in size, the biggest concern for an operator is setting the cooktops on a counter height that allows for comfortable cooking. Countertop ranges are also very easy to repair or replace.

What size commercial induction range do I need?

The next decision you need to make is selecting a properly sized unit. Commercial induction ranges are available in wattages as low as 300 watts for holding food up to 5,000 watts for stock pots or heavy-duty cooking. Your perfect size lies somewhere in this spectrum. The tips below should help you choose the correct size induction unit for your operation.

Find your local RED Dealer today at www.redcanada.com

What are you cooking?

If you are using an induction burner to cook omelets in front of guests, you do not need the same size unit as someone who is using induction to hold food, or someone who is preparing soups for a large catered event. The chart below will help you select the correct induction unit, based upon wattage of the unit vs what you are cooking. What you are cooking plays a very important role in selecting the correct commercial induction cooktop for your foodservice operation.

- 300 – 1250 watts – Great for holding food.
- 1400 - 1800 watts - Great for sautéing, searing, warming and all front-of-house applications.
- 2600 – 3800 watts - Great for boiling, simmering sauces, stocks, deep frying, and all back-of-house applications.

Is speed a concern?

How fast you need the food to cook can also play a role in selecting an induction cooktop. A higher-wattage range cooks food faster than a lower-wattage range. But as with everything else, speed of cooking needs to be taken into consideration with the other factors discussed in this section.

Pan Size

The size of the plan you will be using on the range may also play a factor in selecting the correct unit. As we all know with induction, heat is generated in the pan when a magnetic connection is made between the induction unit and the pan. If the pan overhangs the induction unit, the part of the pan overhanging the unit will not generate heat, possibly slowing down the heating process.

Electrical Available

You need to consider the electrical options available to you. The higher-wattage units switch from 120 to 208/220 volts. Not every facility has 208/220 volts available. Make sure you have the appropriate voltage for the unit you choose. Further, if you choose a 208 volt unit, you may require an electrician to install the appropriate NEMA plug. Be aware of the electrical specifications for the unit you choose

Certifications

Any induction unit being used in a commercial establishment should have NSF, UL, and FCC certifications listed on the unit. These certifications ensure that the unit has been properly tested and is safe for you, your employees, and your establishment. What are these certifications?

NSF – National Sanitation Foundation – Ensures the unit meets all sanitation requirements, allowing for proper cleaning of the unit. A UL Sanitation or ETL Sanitation Mark may be also acceptable in your jurisdiction, check with your local health department to be sure.

UL – Underwriter Laboratories – UL sets the standards for electrical appliances and tests units to ensure the unit performs as designed and is safe from an electrical perspective. Again, an ETL Mark may be acceptable in your jurisdiction, check your local building codes to be sure.

FCC – Federal Communications Commission – The FCC mark certifies that the electromagnetic interference of the induction unit is under the limits approved by the FCC. This certification is often overlooked on induction units for cost reasons but is actually very important to keep your induction unit safe from electrical “noise” common on transmission lines.

Components

The last item to consider is the quality of the componentry in the induction unit. Quality components will extend the life of your unit and improve your cooking capability. The componentry affects the size of the magnetic field, pan detection, cooking speed, energy efficiency, and temperature control. Do not be afraid to ask questions.

Our final piece of advise is to consider your induction device and the pan(s) you will be utilizing with it as a system. With a good system, everything works as intended. A subpar component can disrupt the system's functionality. When researching an induction unit, it's important to also consider the best pans to use with it. To complete the system, you'll need a decent connection. Don't be afraid to ask questions or request a demonstration. Cooking is your life, don't take chances investing in the wrong unit!



LEFT: 4-Series Induction Range

MID: Cayenne® two-hob induction range with manual controls

RIGHT: Mirage® Pro Countertop Induction Range

Cayenne® four-hob induction range with manual controls; available in 2500-2900 watts per hob; 208-240v



4-Series Induction Range, available wattages from 1440-3800 watts; 120-240v, depending on model type

VOLLRATH

Proudly sold by your local RED Dealer

RED APPROVED Brand	Website	Price Range	About
	https://eurodib.com	\$-\$	Eurodib offers both countertop and drop-in induction units, from low volume portable options to commercial super wide options up to 14".
	https://www.garlandcanada.ca	\$\$\$-\$\$\$\$	Garland offers a wide variety of induction ranges from single hobs to woks to griddles as well as full suite built-in options. In addition, Garland is one of the first to market for full induction ranges.
	https://www.hatcocorp.com	\$\$-\$\$\$	Hatco offers both warmers and induction range tops in single and dual hob configurations
	https://iwatani.com/food-service	\$-\$	Two basic options include a countertop and drop-in unit, easy to use and good value for money
	https://omcan.com	\$-\$	Simple and easy to use, Omcan has 4 models for a basic 120v unit to a super wide 14" wide, 3500w hob for heavier duty applications
	https://www.vollrathfoodservice.com	\$\$-\$\$\$	A leading brand in induction, Vollrath offers units from entry level to 4-hob Heavy Duty range tops. Vollrath also offers the induction wok range and fajita skillet heaters for specialized applications.
	https://www.waringcommercialproducts.com	\$-\$	A good variety of options from a low-volume single burner to a 2-hob, step up unit that can do a lot in a little space.
	https://www.wincous.com	\$-\$	Offering both a countertop and drop-in model, Winco's induction burners are a cost-effective option.

FRYERS

Selecting the correct deep fryer is critical for any commercial kitchen that wants to serve crispy, tasty fried dishes while increasing profits. Deep fryers are available in several types, each tailored to individual frying requirements and operational efficiency. **Open Pot Fryers** are suitable for French fries because of their unobstructed vats, which allow for high-volume frying and easy cleaning. Their efficiency and ease of use can cut labour costs and enhance output, resulting in higher profitability. **Tube Fryers**, with heating tubes immersed in oil, are ideal for dishes that produce a lot of sediment, including battered products, as they efficiently gather sediment at the bottom. This characteristic increases the oil's useful life, cutting running costs and improving food quality, which can lead to higher customer satisfaction and repeat business. Finally, **Flat-Bottom Fryers**, lacking a heating element inside the pot, are suited for frying delicate items like doughnuts and tempura, providing even heating and preventing sticking. Their design ensures that the food retains its integrity and appearance, making them perfect for specialty items that can command higher prices.

Understanding the benefits of each fryer type will help you select the right equipment for your menu and business needs. Investing in the correct fryer not only enhances your kitchen's performance, but it also positively impacts your bottom line!

Lightweight & Durable



Limited Lifetime Warranty



Grease Interceptors
7-50 GPM
 Compact, Lo-PRO & On/In-Floor Models



Grease Interceptors
75-150 GPM
 Endura® XL Large Capacity Models



Solids Interceptors
 Available in 2", 3" & 4" connection sizes and may accommodate flow rates up to 125 GPM

Prevent grease blockages and replace traditional steel or concrete traps with the robust, modern performance of Endura®





UNLEASH THE POWER OF SMART COOKING

WITH SMART SOLSTICE



Envision a culinary game-changer – a fryer that seamlessly handles draining, filtering, and oil refilling, effortlessly reducing labor while consistently delivering mouthwatering results across a spectrum of dishes. Transform your culinary routine with Pitco's Solstice Smart Fryers, where intelligent features redefine the art of cooking, making it both smarter and more efficient.

INCREASE
CAPACITY

DECREASE
LABOR

INCREASE
COMPLIANCE

www.pitco.com



SOLUTIONS

WVU Universal Ventless Hoods

Wells Universal Ventless Hood Systems (WVU) allow you to use almost any commercial electric cooking equipment



VCS Ventless Cooking Systems

Ventless Cooking Systems (VCS) have everything you need in one complete package. Wells has combined electric cooking equipment, ventilation, and fire protection making it easier to cook anywhere

Wells Ventless Solutions offerings do not need to be vented outside, making these hoods ideal for locations where traditional Type-1 hoods aren't an option

Wells Ventless is also a great solution when outside vented hoods are cost-prohibitive



Wells Ventless Solutions are ideal for all kinds of foodservice ...

Revolutionize Your Fryer Experience

The World's Most Efficient Deep Fryer

Ultrafryer®



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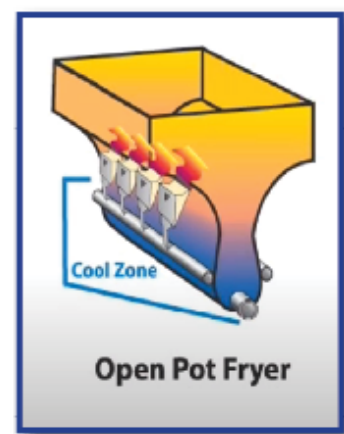
info@gbsscooks.com

(905) 829-5534

Types of Deep Fryers

Open Pot

An open-pot fryer typically consists of a rectangular or cylindrical cooking pot with high sidewalls. The top of the pot is open, exposing the cooking area directly to the kitchen environment. The heat source, often located beneath the pot, provides the energy needed to heat the oil within the pot for frying. These fryers can be powered by electricity or gas, offering versatility to suit various kitchen setups.



The open-pot design is well-suited for a range of culinary applications. It is commonly used in restaurants, bars, and other foodservice establishments where a variety of menu items, such as French fries, chicken wings, and mozzarella sticks, are fried.

The kettle is usually Y-shaped, and the bottom of the Y is known as the cool zone, where crumbs fall during the frying process. Because the oil is cooler at the bottom, the crumbs won't burn and affect the flavour of the oil. The key advantage of an open-pot fryer is that it is easy to clean. Regular cleaning is crucial for maintaining the quality of the cooking oil. Open Pot Fryer's can be distinguished by the loud "roar" of the fryer when the food is dropped in to the oil.

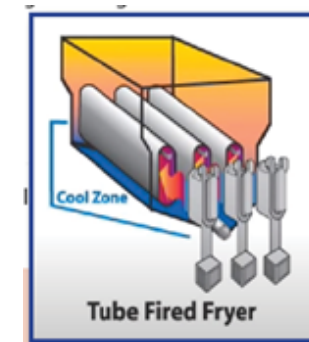
Tube Fryer

A tube-type fryer contains tubes in the oil kettle that act as conduits for the heat source. This type of fryer has become the most common fryer on the market in current years & comes in various sizes and configurations to accommodate different kitchen needs.

Tube fryers typically offer a broader sediment zone compared to open-pot fryers. The wider sediment zone is beneficial for kitchens that frequently handle heavily battered or breaded foods. It allows for the containment of particles and residues, preventing them from impacting the flavor and quality of the cooking oil. Further, the tubes allow for more even heat distribution contributing to more consistent results.

While tube-type fryers provide advantages in terms of a broader sediment zone, they may require more intricate cleaning due to the internal tubing. Cleaning the tubes can be more challenging compared to the open-pot design, but many models come with features and designs that facilitate this maintenance process. This can include both internal and external oil filtration systems.

Tube Fryers offer faster temperature recovery for faster cooking and product drop. Likely the most versatile fryer in the market. Look for these units with built-in filtration to maximize your savings for oil and labour.



Flat Bottom Fryer

A flat-bottom fryer is a specialized type of commercial deep fryer known for its unique design featuring a flat and open cooking surface. Unlike traditional open-pot fryers, flat-bottom fryers lack a sediment zone. Often referred to as a donut, funnel cake or corn dog fryer, flat bottomed fryers are specifically designed to cater to culinary applications where delicate or batter-sensitive foods are prepared. The absence of a sediment zone simplifies the cleaning process for flat-bottom fryers. The flat and open cooking surface allows for easy access, contributing to a streamlined maintenance routine.

Flat-bottom fryers often come equipped with precise temperature control features. This allows for accurate management of oil temperature, ensuring optimal cooking conditions for delicate items that may be sensitive to variations in heat. Flat-Bottomed Fryers are specialty units that are specifically designed for 1 or 2 types of product only and cannot fry multiple types of products simultaneously. They do require a more consistent operator use to flip product as needed. Flat bottom fryers are not sold with baskets as they are more of a manual operation

RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com	\$\$-\$\$\$\$	One of the distinguishing aspects of the American Range fryer line is the split pot option. Adding burners and a second vat to a single fryer increases its versatility. Offers a two-year warranty.
	https://www.efifoodequip.com	\$-\$\$	Three size options with basic controls make EFI units excellent options for price conscious buyers.
	https://www.garlandcanada.ca	\$\$-\$\$\$\$	Garland offers everything from countertop models to high-efficiency and oil conserving fryers, fryers with built-in filtration, and Energy Start certified models.
	https://globefoodequip.com	\$-\$\$\$	Offering both countertop and floor models: from 15 to 80 lbs fryers, Globe offers fryers for every application from food trucks to volume frying. Offers a 2 year warranty.
	https://www.imperialrange.com	\$\$-\$\$\$\$	Offering both gas & electric fryers make Imperial a go-to for operators that need flexibility. One of the only manufacturers that offer an open pot design, Imperial fryers stand the test of time in a busy kitchen.
	https://mvpgroupcorp.com	\$-\$\$	MVP offers 4 sizes of fryer, all manual operation. From the 40lbs fryer to the 40lbs split pot, several options available to suit most needs.
	https://omcan.com	\$-\$\$	Countertop, both gas & electric as well as floor model fryers are available from Omcan. An entry level option to a price conscious operator.
	https://www.pitco.com	\$\$-\$\$\$\$	Pitco has been synonymous with deep frying for many years. Offering both gas & electric, manual and programmable, there is a Pitco deep fryers to meet every need.

RED APPROVED Brand	Website	Price Range	About
	https://southbendnc.com	\$\$-\$\$\$\$	As with other categories of commercial equipment, Southbend has fryers that are made for every level of commercial needs: Economy for lower volume and price point; Mid-tier & Platinum Sectional fryers are available in batteries of 2+ fryers as well as with filter cabinet options.
	https://star-mfg.com	\$\$-\$\$\$	A heavy duty option in a small footprint, Star provides both gas & electric countertop models for smaller volume needs.
	https://ultrafryer.com/	\$\$\$-\$\$\$\$	Offering a wide range of sizes and options for all commercial gas deep fryers. Select from 14", 18", or 20" sized vats that fit your production demands. UltraFryer specializes in low to no recovery time between batches.
	https://www.vollrathfoodservice.com	\$-\$\$	Focusing on small volume for establishments with low frying needs, Vollrath's Countertop units are a great option for small footprints and low volume operations.
	https://www.hobart.ca	\$-\$\$\$\$	One of the most diverse fryer offerings on the market, Vulcan carries the off-shore economy option right through to the heavy duty, energy efficient VK models that are Energy Star rated for maximum ROI and energy savings.
	https://www.waringcommercialproducts.com	\$-\$\$	A smaller option for establishments doing very little frying. A great option to test menu items or limited menus.
	https://wells-mfg.com	\$\$-\$\$\$\$	Wells, part of the Middleby Corp Family, offers electric fryer options in a countertop option as well as floor model. In addition, Wells offers a built-in model for their ventless cooking options.
	https://www.wincous.com	\$-\$\$	Ideal for small operations or where frying is not a main component to operations.

Oil Filtration and Testing

Frying food in oil that's dirty or burnt is a recipe for losing customers. It is essential that oil is replaced when it needs to be replaced. With the price of fryer oil increasing exponentially over the last few years, there is more emphasis being placed on the importance of oil filtration to extend the life of your oil before it requires replacement. Here are some considerations to help you make an informed decision, but it's worth consulting with a RED Dealer to discuss your specific requirements and get tailored recommendations based on your restaurant's setup.

Built-in Oil Filtration

Built-in filtration systems are often more convenient as they are integrated into the fryer. This allows for automated processes without the need for additional equipment. The extended life of fryer oil usually pays for the up-front cost of the filtration system within a reasonable length of time.



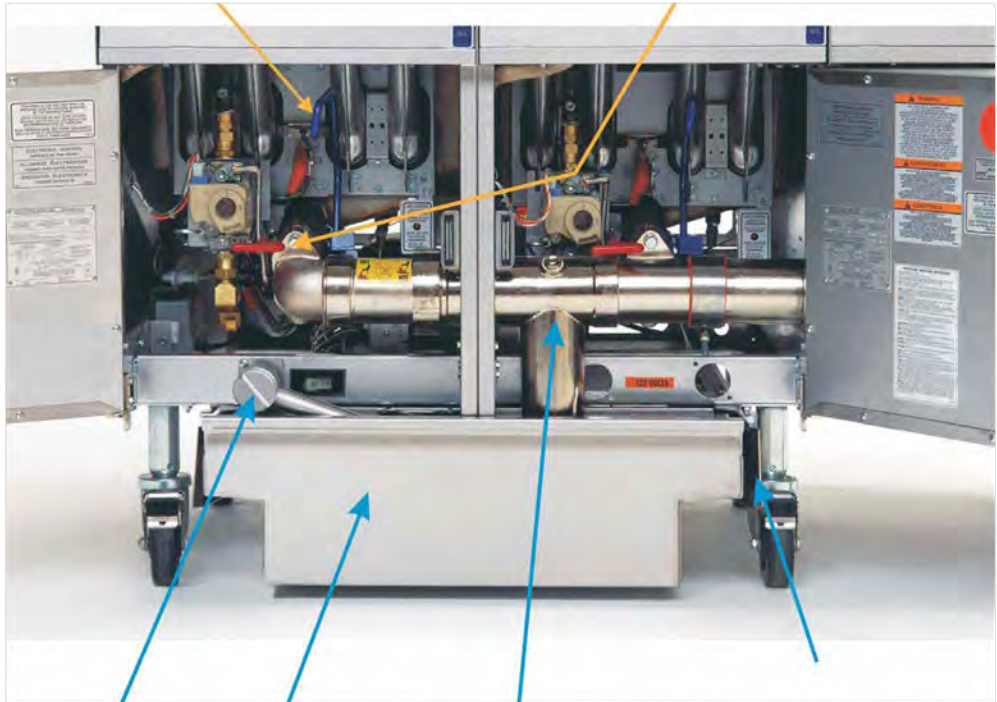
With a 3" drain line, 8 gallon per minute oil pump, & simple two step filter process, what could be easier?

Step #1

Pull the blue handle to drain the fryer.

Step #2

Pull the red handle to open the oil return valve and activate the pump in one easy step.



Internal strainer to prevent pump clogs.

Fewer filter parts (only 4 including the pan)

Clog free **extra Large 3"** drain manifold and spout provide fast draining for faster turn around times.

Our self aligning **Quick Guide** pan has no rack or rollers to worry about.

The Solstice Filter System is available on two or more fryers, or the Solstice SoloFilter can be put on a single gas or electric fryer

External Oil Filter

External oil filters can be used with multiple fryers, providing versatility if you have different fryer models or brands in your kitchen. Because you can use the same filter with multiple fryers, your overall investment is reduced. However, you then have another piece of equipment to make space for, and there is an increased labour factor.



Vulcan - model: MF-1

Oil Testing

Many restaurants follow a procedure of changing their fryer oil after a certain number of days. While it is advantageous to have standard operating procedures in place, it may also mean that oil is being changed when it doesn't need to be. Consider using an oil tester, such as the **BIOS DH136**, which measures the total polar material (TPM) of the oil, indicating whether oil needs to be changed.



BIOS DH136 instantly tests your oil to ensure that you only change it when necessary. Available from your local RED Dealer."

BROILERS

Broiling is a dry-heat method of cooking, meaning little or no liquid is used. It is commonly used to prepare meats, seafood, vegetables, sandwiches, and other dishes that require browning, searing, or melting. Commercial broilers can be categorized into three types:

Underfired broilers, otherwise known as Charbroilers, where the source of heat is below the food. These are often called “grills”, although technically the grill is the metal grate that the food sits on.

Overfired broilers have heating elements above the food, which create intense heat and direct flames. These are primarily found in steakhouses

Specialty broilers encompass many specific types, including broilers with conveyor belts that move the food through a heated chamber, salamanders, and cheesemelters.

In busy commercial kitchens, the commercial griddle is a must-have for cooking up a variety of delicious dishes quickly and efficiently. From breakfast favorites like pancakes and eggs to lunchtime burgers and dinner specialties, the griddle's large cooking surface and precise temperature control make it a go-to tool for chefs everywhere.

And because hood space is always at a premium, griddles can come with ribbed plates to allow for grill marks when a charbroiler isn't an option. This is helpful for those kitchens with limited space or for operators who need this option on only specific items where a charbroiler isn't needed.

Char Broilers

Charbroiling is a popular cooking method in both traditional and display kitchens due to its aesthetic appeal and ability to add a smokey taste to dishes. The most common type of charbroiler is underfired, with a predetermined distance between the grates and heat source. Optimal temperatures vary from 550F to 625F.



Vulcan - model: VACB36 with Smoker Assist

Manufacturers offer several options in charbroiler configurations. Countertop units require a stand or refrigerated chef base below; where as a “floor model” option will come with a storage base or even a standard range oven below for optimal space saving. Configurations of this type are often more costly initially but can save your staff steps as well as space in your kitchen.

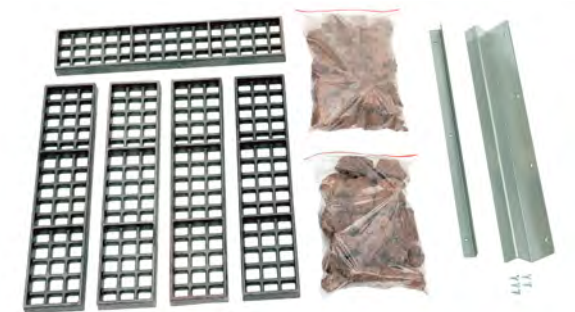
As with many other types of equipment, charbroilers are offered in both gas & electric but in addition, charbroilers are available in other heating options such as charcoal, wood & pellets. These options can come as the only heat source such as the **American Range** AMSQ charbroiler that is available in sizes from 30" to 60" or can be an add-on options such as the **Vulcan** CTSMOKER bases for their Achiever Broilers.



American Range - model: AMSQ-30

Another area of flexibility with underfired broilers are in the type of radiant heat that is provided:

Lava Rock Broilers are typically a ceramic stone placed on a grate above the burners. The stones create an even source of heat when the burners are on to provide an even and very hot surface that radiates heat in to the food. In addition, juices from the foods drip down on to the briquettes and create a smokey flavour that makes the charbroiler so popular. The briquettes are either a pre-formed ceramic stone or a more porous lava rock. In both cases, the briquettes do deteriorate over time and will need to be replaced.



Lava Rock Conversion Kit



Radiant Broilers provide a heat shield that sits over the burner to create a more indirect heat source. They types of charbroilers are very common as they are easy to clean and often produce very hot areas for searing with colder areas for resting and/or finishing. The radiants also provide a channel for the grease to drop down in to the pan below for easy cleaning.

Infrared Broilers are an excellent option when energy costs and reduced operating costs are top of mind. These units utilize an infrared burner to heat an emitter panel below the grates where the food would sit. These units can produce very high heat and are a breeze to clean. In addition, infrared broilers can maintain a more precise cooking temperature for each heating section.



RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com	\$\$-\$\$\$	With many options available, American Range has a charbroiler for almost all needs. From small counter top units of 24" up to 72" wide. Options are available for oven bases , wood dired and storage bases below.
	https://apwwyott.com	\$-\$	APW has 7 different sized models to choose from in this category – 3 radiant models and 4 lava rock models.
	https://bakerspride.com	\$\$-\$\$\$	Baker's Pride offers a variety of heavy duty options for any charbroiler needs. Sizes available from 24" up to 84" wide.
	https://www.efifoodequip.com	\$-\$	Both lava rock and radiant charbroilers are available through EFI. Entry level with excellent value for money.
	https://eurodib.com	\$-\$	Eurodib offers both a 24" and a 36" broiler with radiant options only.
	https://www.garlandcanada.ca	\$\$-\$\$\$\$	A full line of broilers for any need – offering gas & electric options in all tiers from entry level to high efficiency & heavy duty with accessory and features such as electronic ignition and condiment rails.
	https://globefoodequip.com	\$-\$	4 size options from 15" up to 48" with a flame every 6" with control ever 12" of 40K btus.
	https://www.imperialrange.com	\$\$\$-\$\$\$\$	Imperial's options are all built to withstand the most demanding commercial kitchen with endless accessory or configurations.
	https://www.magikitchn.com	\$\$\$-\$\$\$\$	MagiKitch'n's Series 600 charbroiler is a work horse in any kitchen – named after the temperature, the Series 600 also has option for changing from radiant to char rock or vice versa with an optional conversion kit.

RED APPROVED Brand	Website	Price Range	About
	https://mvpgroupcorp.com	\$-\$	Offering sizes from 12" to 48", MVP carries a variety of radiant broiler options for most kitchen requirements.
	https://omcan.com	\$-\$	Omcan's selection offers a variety of sizes from 12" to 48" and has a combination countertop option to combine the charbroiler, a 2 burner hot plate and a 12" griddle for the ultimate flexibility in 1 unit.
	https://southbendnc.com	\$\$-\$\$\$	From 12" to 60" Southbend offers a single line with both radiant and lava rock options available.
	https://star-mfg.com	\$\$-\$\$\$\$	15" to 72" of charbroiler is available in the mid-tier options of Star under their Star-Max line and their top-tier line of Ultra-Max.
	https://star-mfg.com	\$\$-\$\$\$	Considered as the entry level Star line, Toastmaster has both radiant & lava rock options in 3 sizes each – 24", 36" and 48" wide.
	https://www.vollrathfoodservice.com	\$-\$\$\$	Offering both medium & heavy duty options, Vollrath ships with both radiant and lava rock set up for the most flexibility in the field.
	https://www.vulcanequipment.com	\$-\$\$\$\$	Vulcan has a charbroiler for every need. From their entry level VCRB line to their heavy duty VACB broiler to their IRX broiler that uses infrared burners and emitter panel for high heat & reduced flare ups.
	https://wells-mfg.com	\$\$-\$\$\$	Wells offers some unique options such as a built-in counter charbroiler along with some more traditional options in countertop charbroilers.
	https://www.wincous.com	\$-\$	3 size options available – 24", 36" & 48" offer a great value for dollar spent.

Upright Overfired Broilers

These large, freestanding units are ideal for high-volume operations. They come with multiple shelves and powerful heating elements, allowing you to cook large quantities of food at once. Very common in steakhouses throughout North America, for their durability and flexibility. They come in a myriad of configurations from a countertop model (or modular unit) to sit on a stand or refrigerated base to a free-standing option with a cabinet base or oven below.

This type of upright broiler is often used in cook to order applications with precise timing and finishing vs volume cooking in banqueting applications. In addition, they do require experience and knowledge to use their features properly. They produce temperatures up to 600F so this piece of equipment is often not comfortable to use for long periods of time.



Vulcan - model: VIR1BF

Specialty Broilers

Another common item in a traditional commercial kitchen, the salamander and the cheesemelter are similar in their operation. Salamanders, or Sally's as they are often known, are an essential tool for completing plates before serving. They are simply a smaller version of an upright or overfired broiler that can be mounted to a range or wall. They frequently demand higher utility input (gas or electric) in order to swiftly heat, melt or toast product before leaving the kitchen. Salamanders have an adjustable height and a roller drawer that moves the product into and out of the heating cavity.



Garland - model: CIR36

Cheesemelters

Specifically designed for melting cheese on top of dishes. Cheesemelters typically have a lower heat profile than other broilers and are ideal for adding a finishing touch to pizzas, casseroles, and other dishes. Some units have a plate activation feature that automatically turns off the cheesemelter when not in use and returns to full power when it senses the weight of the plate. They are often used as a plate warmer as well.



Vollrath - model: CM4

RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com	\$\$\$\$	From countertops to double upright broilers to broilers with ovens below and above; American Range has a number of options to review when considering this type of broiler.
	https://www.garlandcanada.ca	\$\$\$\$	A highlight of any kitchen, Garland's overfire broilers deliver quality, durability and perfect results.
	https://southbendnc.com	\$\$\$\$	Offering some of the hottest broilers on the market – higher BTUs from radiant or infrared broilers offer unparalleled evenness in cooking.
	https://www.vulcanequipment.com	\$\$\$\$	At temperatures up to 1000F, Vulcan's upright broilers are available with infrared or ceramic broilers with a variety of bases.



Nieco - model: MV63-G

Rotisseries and specialized broilers

Some additional types of broilers are: horizontal rotisserie broilers or kebob broilers. these units are modified charbroilers designed for a specific type of cuisine as they are not as flexible in their configurations as traditional charbroilers. Many types of international cuisine calls for specific cooking where these types of units make their mark.



Amercian Range - model: ARKB-36



Amercian Range - model: AHSR-48

Conveyer broilers

Conveyor broilers are built for speed of service. this type of broiler cooks both from the top and bottom while on a moving belt. often seen in a multi-unit or chain application where size, shape and thickness of the product must be uniform to cook the same each and every time.

GRIDDLES

Commercial griddles are essential tools in professional kitchens due to their versatility, speed, and efficiency. These flat-top cooking surfaces allow chefs to prepare a wide range of menu items simultaneously, from breakfast staples like pancakes and eggs to lunchtime favorites such as burgers and grilled sandwiches. Durable and easy to maintain, griddles are a cost-effective investment for any kitchen.



Vulcan - model: MSA36



Eurodib - model: T-G24

Griddle Buying Tips...

Plate Material

Griddle plates are commonly stainless steel, cast iron, or chrome-plated steel, each with unique benefits. Stainless steel is durable, corrosion-resistant, and easy to clean, ideal for high-volume usage. Cast iron ensures even cooking with excellent heat retention, while chrome-plated steel offers easy maintenance and great heat conductivity. Advanced options like the Vulcan IRX feature composite plates for rapid recovery and multiple cooking zones.

Plate Thickness

A general guideline:

Standard duty: 1/2" thick griddle plate

Medium duty: 3/4" thick griddle plate

Heavy duty: 1" thick plate

Specialized types of griddles like the Teppanyaki models may provide different results despite plate thickness due to the arrangement of heating elements and the unit's intended purpose.

Control Styles

Thermostatic: Thermostatic controls enable precise temperature settings, ideal for delicate items like eggs or hotcakes. They're also great for using the griddle as a holding plate for food pans.

Manual: Manual controls lack specific temperature settings, instead offering high, medium, and low ranges, making them ideal for cooking lunch items such as burgers, bacon, and cheesesteaks.

Tips for Cleaning a Griddle

Proper maintenance is crucial for all griddle plate styles in commercial kitchens.

To clean a chrome griddle, scrape off excess food, wipe with a damp cloth, then clean with mild soap and water. Avoid abrasive products like pumice or steel wool.

For non-chromium surfaces, use a grill scraper or a grill brick, always rubbing in the direction of the grain so you don't ruin the steel surface. You may need to re-season the surface with a thin layer of cooking oil. In all cases, be sure to empty, clean and sanitize your waste drawer.

Note : Avoid corn oil as the high sugar content may cause the oil to caramelize and burn on the surface.

AccuTemp ACCUSTEAM GRIDDLE: PRECISION REDEFINED

**COOK TO PERFECTION WITH
UNMATCHED CONTROL AND
EFFICIENCY**





Equipment designed to stand up to the demands of constant use, high-volume operations and repeated heat-up and cool-down cycles

UltraMax

HIGH-PERFORMANCE GRIDDLES

MANUAL Thermostat		MECHANICAL SNAP-ACTION Thermostat		Gas Griddles			
Polished Steel Plate	Polished Steel Plate	CHROME Plate	BTU	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]
824MA	824TA	824TCHSA	60,000	24	24	32.38	18.00
836MA	836TA	836TCHSA	90,000	24	36	32.38	18.00
848MA	848TA	848TCHSA	120,000	24	48	32.38	18.00
860MA	860TA	860TCHSA	150,000	24	60	32.38	18.00
872MA	872TA	872TCHSA	180,000	24	72	32.38	18.00
All prices F.O.B Smithville, TN		Specify Natural Gas or Propane and Elevation requirements when ordering					



1" THICK GRIDDLE PLATE

Griddle plate thickness drives surface temperature, performance, and consistency.

Ultra-Max 1" thick griddle plates retain more heat for faster recovery and ultra-performance.

1" thick plates allow the thermostat probes to be mounted deep within the griddle plate, resulting in improved performance.



ELECTRIC SNAP-ACTION Thermostat		 Electric Griddles				
Polished Steel Plate	CHROME* Plate	Watts¹ 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]
724TA	724TCHSA	8,700	24	24	33.69	18.00
736TA	736TCHSA	13,050	24	36	33.69	18.00
748TA	748TCHSA	17,400	24	48	33.69	18.00
760TA	760TCHSA	21,750	24	60	33.69	18.00
772TA	772TCHSA	26,100	24	72	33.69	18.00
All prices F.O.B Smithville, TN		1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3- phase service				
2 - TCHSA models - chrome only available in 240V for the 760TCHSA & 772TCHSA						



RADIANT & LAVA ROCK CHARBROILERS

UltraMax





Gas Charbroilers

RADIANT CHARBROILERS	LAVA ROCK CHARBROILERS	BTU ¹	Grate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]
8124RCBB	8024CBB	80,000	24	24	30.63	18.00
8136RCBB	8036CBB	120,000	24	36	30.63	18.00
8148RCBB	8048CBB	160,000	24	48	30.63	18.00
8160RCBB	8060CBB	200,000	24	60	30.63	18.00
8172RCBB	8072CBB	240,000	24	72	30.63	18.00
All prices F.O.B Smithville, TN		1 - Specify Natural Gas or Propane when ordering.				
High elevation construction available at no charge. Specify when ordering.						



Toastmaster

PRO-SERIES GAS & ELECTRIC GRIDDLES



MANUAL GAS Thermostat		MODULATING GAS Thermostat		ELECTRIC Griddle w/ SNAP-ACTION Thermostat				
Polished Steel Plate	Polished Steel Plate	BTU ¹	Polished Steel Plate	Watts 208V/240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]
TMGM24	TMGT24	40,000	TMGE24	6,000/8,000	20.5	24	27.81	15.50
TMGM36	TMGT36	60,000	TMGE36	9,000/12,000	20.5	36	27.81	15.50
TMGM48	TMGT48	80,000	TMGE48	12,000/16,000	20.5	48	27.81	15.50



All prices F.O.B Smithville, TN

1 - All gas units ship for Natural Gas service. Propane conversion kits included

2 - All 208/240V units must be hard-wired at installation for 1-phase or 3-phase service

PRO-SERIES GAS RADIANT & LAVA ROCK CHARBROILERS



RADIANT CHARBROILERS	LAVA ROCK CHARBROILERS	BTU ¹	Grate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]
TMRC24	TMLC24	60,000	21	24	25.75	15.50
TMRC36	TMLC36	90,000	21	36	25.75	15.50
TMRC48	TMLC48	120,000	21	48	25.75	15.50

All prices F.O.B Smithville, TN



RED APPROVED Brand	Website	Price Range	About
 A <i>Hutco</i> Company	https://americanrange.com	\$\$-\$\$\$\$	American Range offers a variety of styles of griddles from thermostatic & manual options to combination griddles with open burners and raised griddles with broilers below. All with a 2 year parts & labour warranty.
	https://accutemp.net	\$\$\$-\$\$\$\$	A very unique system by harnessing the science of steam for near instant recover, low radiant heat for a comfortable kitchen, low operating costs and accurate temps within +/- 5F.
	https://apwwyott.com	\$-\$\$	APW promotes their griddles as the most economical and flexible countertop griddles in the foodservice industry with 3 different widths in both manual and thermostatic controls.
	https://www.efifoodequip.com	\$-\$\$	Durable stainless steel structure that is corrosion resistant and easy to clean. Simple & robust structure, easy to manipulate & maintain.
	https://eurodib.com	\$-\$\$	Offering both gas and electric griddles, Eurodib offers performance and durability in a reasonable price point.
	https://www.garlandcanada.ca	\$\$-\$\$\$\$	Garland has griddles for all needs from entry level, manual griddles to high performance single sided to Xpress Grill 2-sided cooking. A full line of all needs in a griddle.
	https://globefoodequip.com	\$-\$\$	From 15" to 60", Globe offers a variety of sizes for basic griddles in both manual & thermostatic controls, in both electric and gas.
	https://www.imperialrange.com	\$\$\$-\$\$\$\$	Good quality and durability are the key features of Imperial. Priced according to their quality level – offering both electric & gas.
 A Division of Star Mfg. Int'l, Inc.	https://langworld.com	\$\$\$-\$\$\$\$	Lang works to offer excellent product at a fantastic price. Offering a extra deep griddles as well as gas & electric models, claimshell and drop-in are some of the more specialized options.
	https://www.magikitchn.com	\$\$\$-\$\$\$\$	Durable & robust are the MagiKitch'n griddles with optional accessories including T-stat with matchless ignition system, chrome griddle plate, & service shelves.

RED APPROVED Brand	Website	Price Range	About
	https://mvpgroupcorp.com	\$-\$\$	Affordable and in a variety of sizes, the MVP Group carries griddles perfect for every day needs up to medium volume requirements.
	https://omcan.com	\$-\$\$	Simple design and easy to use, ideal for every day commercial needs.
	https://southbendnc.com	\$\$-\$\$\$\$	Counterline griddles are designed for medium to heavy duty applications. Available with snap action or manual controls. 1" thick steel plate, now available up to 30" deep griddle.
	https://star-mfg.com	\$\$-\$\$\$\$	Available in the Star-Max and Ultra-Max Griddles, both with 1" thick plate thickness; available in widths from 15" to 72" and in steel or chrome plating.
	https://star-mfg.com	\$\$-\$\$\$	Standard options of 3/4" thick plate with width 24" to 48" with a common steel plate.
	https://www.vollrathfoodservice.com	\$-\$\$\$	Vollrath's options are simple but effective with durable, reliable components for consistent heat distribution for a even cook, every time.
	https://www.vulcanequipment.com	\$\$-\$\$\$\$	Wide line up of high performance griddles like Rapid Recovery composite griddle plates for increased production & IRX infrared burner to reduce gas spend.
	https://www.waringcommercialproducts.com	\$-\$\$	Light duty options in 14" and 24" make this a great choice for cafes and bistros, available in electric only.
	https://wells-mfg.com	\$\$-\$\$\$	Offering basic gas options, Wells also has specialized options including built-in electric griddles.
	https://www.wincous.com	\$-\$\$	Ranging in sizes from 16" to 48" wide, Winco is a good option for entry level griddle needs.



Feeding a large number of people in event spaces, medical facilities, retirement and assisted living communities, colleges, universities, and private schools is a challenging task. Meeting this need necessitates specialized equipment capable of handling large amounts of food efficiently and consistently. Combi-ovens, tilt skillets, and kettles are often the go-to equipment choices for these applications due to their versatility, volume, and efficiency. The combination of these pieces of equipment with traditional gas range(s) of 10- or 12-burners together can pump out a lot of food at once.

Combi-Ovens

Over the last two decades, combi-ovens have made significant advances in the commercial food service industry. Rational, a German corporation, was the first to enter the Canadian market 25 years ago and still holds the largest market share in Canada. Since then, numerous companies have entered the category, including but not limited to: Lainox, Vulcan, Convotharm, Alto-Shaam, and, most recently, Unox, which has been a top seller in the European market for years.

All of these companies offer something unique to their units, but all of them do one thing very well: cook using a combination of heat, steam, and technology to produce the ultimate high-volume cooking appliance. All brands offer a variety of sizes in their model portfolio, ranging from modest countertop units to enormous roll-in ovens that can serve hundreds of meals at once. While Combi-ovens are often found in the QSR, dine-in casual or fine dining spaces, the volume cooking ability of these units is truly what makes them shine.

Lainox, for example, can cook 24 chickens in 30 minutes, whereas the Convotharm can roast 120 birds in its massive 20 pan unit. Plating racks and thermal covers are standard accessories for this application, available from all manufacturers at a cost. Technology distinguishes Combi-Ovens from more typical high volume cooking alternatives; self-cleaning, programmable, and set-it-and-forget-it capabilities make cooking large quantities simple. Combis truly have changed the game.

For a list of RED APPROVED Manufacturers of Combi-Ovens, refer to the section on Combi-Ovens under Ovens in this guide.

Skillets

Tilt skillets, also known as braising pans, are popular in commercial kitchens because of their versatility. They are a combination of kettle, skillet, shallow fryer and griddle that allows you to make soups, sauces or braise meats on the one hand, and fry or even cook grilled cheese on the other hand. Tilt skillets offer similar benefits to combi-ovens, including increased cooking capacity and precise temperature control. Tilt skillets replicate a traditional range top cooking on a grander scale and shares similar benefits to the Combi-oven such as saving time & labour by cooking more at any given time, while ensuring accurate time and temperature control.



Garland - model: SEL30

Tile skillets are available in various sizes and can be outfitted with accessories to enhance efficiency and usability. The most common sizes are 30- and 40-gallon, but they go as large as 60-gallons for high-volume cooking.

It is important to understand some challenges associates with Tilt skillets, including:

- Typically a more experienced operator is required to run this equipment to ensure expected results;
- Skillets do tilt either by manual or auto lifts and do require special space under the hood to accommodate this movement, whether it be a trough drain or an area large enough to use a cart with food inserts; and
- Tilt skillets require manual cleaning.

RED APPROVED Brand	Website	Price Range	About
	https://accutemp.net	\$\$\$-\$\$\$\$	AccuTemp offers high-quality, US-made units in various sizes. They have sealed, self-lubricating worm and trunnion gears that require no maintenance
	https://crownsteamgroup.com	\$\$\$-\$\$\$\$	Crown makes a wide line-up of tilt-skillets, electric or gas, crank or hydraulic lift, level or power and in a variety of sizes starting at 12 gallons all the way up to 60 gallons.
	https://www.garlandcanada.ca	\$\$\$-\$\$\$\$	Garland's Cleveland brand offers both table top units and floor models, and feature "splash-proof" solid state temp controls for worry-free cleaning & control variance within 5F.
	https://www.rational-online.com	\$\$\$	Rational released the iVario in Canada 2023, a technologically advanced skillet with effective energy management, pan base divided in to 4 heating zones & optional pressure cooking settings.
	https://www.vulcanequipment.com	\$\$\$-\$\$\$\$	Vulcan has been producing skillets and braising pans for almost 150 years. Their units have coved corners, a bead blasted finish for simple cleaning, and water-tight controls. In addition to standard skillets, Vulcan has introduced the VCS (Versatile Chef Station), which uses modern technology to combine eight various cooking methods into one space-saving station: sear, boil, braise, shallow fry, simmer, saute, steam, and retherm.

Advanced Technology Skillets

Comparison between advanced technology tilt skillets:

The tilt skillet has been around for over 50 years, but it is never too late to innovate. Two excellent examples are the VCS by Vulcan and the iVario by Rational. These sophisticated tilt skillets cram a lot of functions into a small size. Both are pricey, but so is kitchen space.

VCS VULCAN

Vulcan's kitchen equipment is noted for its durability and robustness, making it ideal for demanding commercial kitchens. The VCS tilt skillet provides accurate temperature control and equal heat distribution to ensure consistent cooking outcomes. Six integrated elements combined with six built-in temperature monitors ensure accurate heat from corner to corner within 2 degrees Fahrenheit.

The unit can be used to sear, boil, braise, shallow fry, simmer, sauté, steam, and reheat. Easy to clean with integrated water for washing and rinsing in under three minutes.



Vulcan - model: VCS18

Vulcan - model: VCS36

iVario RATIONAL

The iVario Pro is an advanced multifunctional cooking system combining the capabilities of a tilt skillet, kettle, fryer, griddle, and oven into one unit. It is available in several pan sizes, with the largest model featuring a massive 40-gallon pan. This immense cooking capacity allows for preparing large quantities of food efficiently, making it suitable for high-volume operations like restaurants, hotels, and institutional kitchens.

The iVario Pro can boil, fry, grill, bake, braise, and confit, replacing multiple traditional cooking appliances. Recipes and cooking processes can be programmed for repeatability, and it includes an integrated energy management system that intelligently distributes energy to ensure maximum power whenever needed while minimizing energy consumption.



Rational - model: iVarioPro 2-XS

Rational - model: iVarioPro 2-S

Rational - model: iVarioPro L

Vulcan - model: iVarioPro XL

Are Advanced Appliances Right For You?

Connect with your local RED Dealer to discuss the best options for your operation. Units such as the VCS or iVario are expensive, yet they can be game changers with long-term positive ROI. Space in a commercial kitchen is always high in demand, and incorporating tools that can perform several functions helps to save space while increasing productivity. Everything must be considered, including your budget, space, electrical capacity, and even the proper training of your staff.

Cook & Hold Ovens

Cook and Hold ovens are commonly used in bulk cooking and catering applications to cook large quantities of a single product. Cook & hold ovens provide a flexible and labor-free solution for gradual cooking at low temperatures. The low temperature and enclosed cooking chamber prevent smoke and grease from escaping, thus these units are ventless and may be placed anywhere in the kitchen.

Some units, such as **Alto-Shaam**, provide remote management and temperature probes to ensure optimal cooking without the need for on-site supervision. Cook & Hold ovens also have a yield advantage, which may be their most significant benefit. These units are typically used to slow-cook proteins. Proteins are expensive, and these units will provide the highest yield and directly impact your bottom-line. Once the product reaches the proper temperature, it can be configured to automatically convert to a “hold” mode, preserving its freshness without overcooking.



Alto-Shaam - model: 500-TH

RED APPROVED Brand	Website	Price Range	About
	https://www.alto-shaam.com	\$\$\$-\$\$\$\$	The original Cook & Hold with Halo Heat features push-button controls and knobs, as well as modern technology that allows for cooking by time or numerous temperature readings to expedite the process. Optionally, “ChefLinc” is a remote oven management solution.
	https://carter-hoffmann.com	\$\$\$	Temperatures up to 325F and range in size from 2-compartment to under counter sizes, Carter Hoffmann uses gentle circulated air to caramelize meat & retain moisture.
	https://www.foodservicesolutions.com	\$\$\$	Cres Cor equipment is built stronger to last longer. Their lineup of commercial foodservice equipment includes Hot Cabinets, Ovens, Utility Cabinets, Racks, Dollies and a host of other quality products.
	https://www.vulcanequipment.com	\$\$\$	Low Air circulation with 350F baking/roasting temperatures for maximum yield.

NEW YEARS RESOLUTIONS

1. ~~lose~~ weight
2. spend more time with family
3. sleep more
4. save money
5. reduce stress
6. improve the customer experience



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increases product quality
increases yield %
reduces labor costs
reduces energy costs
reduces installation costs

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MODEL: CH800 | CH1600



SCAN HERE

Kettles

Commercial kettles, also known as steam kettles or steam jacketed kettles, are essential pieces of equipment in large institutional kitchens, cafeterias, hospitals, and food processing facilities. They are designed for efficient and high-volume cooking of soups, stews, sauces, jams, and other liquid or semi-liquid foods. Kettles consist of an inner cooking vessel surrounded by an outer jacket, into which steam or hot water is circulated. This design allows for even and consistent heating of the contents, ensuring thorough cooking and preventing scorching or burning. Kettles provide a more subtle cooking method with less than 300F degrees as a top cooking temperature.



Garland - model: KGL40T

These devices are not intended to be used as a fryer or braising pan in the same way that the Tilt Skillet is, but they do have a place in large-scale sauce and soup production. Commercial kettles are available in a wide range of capacities, ranging from 20 to 100 gallons or more. Most commercial kettles feature precise temperature controls, allowing operators to set and maintain specific cooking temperatures for optimal results and to prevent overcooking or scorching. Further, advanced models may offer programmable controls, timers, and automated mixing or stirring functions, reducing labor requirements and ensuring consistent results. Finally, commercial kettles are available in either tilting configuration, which allows for easy pouring or transferring of the cooked contents into other containers or serving vessels or with a 2-3" draw off valve.

RED APPROVED Brand	Website	Price Range	About
	https://accutemp.net	\$\$\$-\$\$\$\$	Offering fully and 2/3 jacketed kettles in sizes from 20 gal to 125 gal.
	https://crownsteamgroup.com	\$\$\$-\$\$\$\$	Up to 100 gallon capacity, Crown's kettles come in electric, gas & direct steam for any needs. Some unique models include a double 6 gallon mounted on a 36" base for maximum flexibility.
	https://www.garlandcanada.ca	\$\$\$-\$\$\$\$	23+ models to choose from for the right power & size that makes sense for your needs.
	https://www.vulcanequipment.com	\$\$\$-\$\$\$\$	Vulcan offers both counter top and floor models with 2/3 or fully jacketed models to meet your precise needs..

Steamers

Commercial foodservice steamers are kitchen machines that cook food using steam. They are designed to efficiently cook or reheat a wide range of foods, including vegetables, fish, meat, rice, grains and more. Steam cooking preseves the inherent flavours, nutrients, colours, and moisture content of the food are retained without the need for additional oils or fats.



AccuTemp - model: E62081E060150

While Steamers are still prevalent in some kitchens in institutional cooking and some restaurant kitchens, Combi-Ovens are replacing steamers as a more versatile piece of equipment. Smaller steamers used in quick-service restaurants to warm bread without drying it out, or to reheat other ingredients easily.



Antunes - model: DFWT-150

RED APPROVED Brand	Website	Price Range	About
	https://accutemp.net	\$\$\$\$	Offering both connected and connectionless units in all size and stackable units with cook times comparable to boiler units.
	https://www.foodservicesolutions.com	\$\$\$-\$\$\$\$	This robust and long-lasting product is ideal for countertop cooking. Superheated dry steam penetrates all sides of the product, ensuring optimal flavour and presentation of food.
	https://crownsteamgroup.com	\$\$-\$\$\$\$	Offering both countertop steamers and larger compartment steamers, Crown has been specializing in steam equipment since 1981.
	https://www.garlandcanada.ca	\$\$-\$\$\$\$	A full range of steamers from convection to countertop to even pressure steamers for heavy duty needs and fast cooking applications.
	https://www.vulcanequipment.com	\$\$=\$\$\$\$	A full line of steamers with some unique features such as SmartDrain & PowerFlush technology, Low Water Energy that reduces water usage by 90% and auto-fill features for faster start up.

SPECIALTY COOKING EQUIPMENT

We define Specialty Cooking Equipment as equipment developed for a specific function. The goal may be a specific culinary technique, like Sous Vide, or a device that cooks authentic recipes from a particular cuisine.

With its diverse population and multicultural influences, Canada offers a vibrant food scene that is a convergence of ethnic cuisines. Chinese, Italian, Indian, Thai, Mexican, Japanese, Korean, Vietnamese, Greek, Middle Eastern, Caribbean are only some of the cuisines offered at restaurants across the country. The last two years in a row, Canada broke historical records for new immigrants in one year (437,000 in 2022, and approximately 460,000 in 2023), and that trend is expected to continue over the next several years.

The following are the most commonly requested pieces of commercial specialty food equipment. Restauranteurs are encouraged to contact R.E.D. to be connected with an expert Food Equipment Dealer in your area that is equipped to meet your needs.

Smoker Ovens

Smoked foods are popular in a variety of cuisines, including American barbecue, German smoked meats, Chinese smoked duck, and Tex-Mex. Some restaurants have even employed smokers



American Range - model: ARWCS-36

for gourmet desserts and cocktails. Commercial smokers are available in a variety of sizes, both as freestanding machines and as accessories to existing ovens. Smokers may use wood chips, wood pellets, compressed sawdust, wood chunks, or charcoal as a smoke source, and cooks will debate which type of wood is superior, whether hardwood or fruit wood. Some smokers are manual and must be monitored to guarantee appropriate cooking, while others are advanced “set it and forget it” models that can cook & hold, and allow for programmable recipes.

Your RED Dealer can ensure you have the appropriate equipment for your menu requirements.



Alto-Shaam - model: 1000-SK/II

RED APPROVED Brand

Website

Price Range

About

ALTO-SHAAM.

<https://www.alto-shaam.com>

\$\$\$-\$\$\$\$

With 3 control options, Classic, Simple & Deluxe, Alto-Shaam has the features and sizes for most needs in a small footprint; available in electric only.

AMERICAN RANGE
A Hatco Company

<https://americanrange.com>

\$\$-\$\$\$

Available in gas, these smoker ovens are more of a convertible charbroiler with smoke assist

NU-VU

<https://www.nu-vu.com>

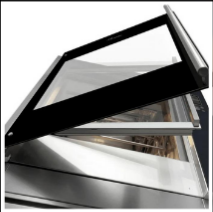
\$\$-\$\$\$

The Nu-Vu smoker box is only available in electric and comes in two sizes: half and full height. There is an option to convert to hold from cooking.

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Rotisserie Ovens

Rotisserie ovens are commonly used for cooking chicken, ribs, roasts and vegetables. Most sizes are based on the number of chickens it holds. Countertop units can cook 8-16 birds, and standalone units can cook up to 80 birds at once. Costco's rotisserie cooked chickens are one of their most popular products sold! Rotisseries are very specific in their application and are often a significant size to consider in a commercial kitchen.



Alto-Shaam - model: AR-E

RED APPROVED Brand	Website	Price Range	About
	https://www.alto-shaam.com	\$\$-\$\$\$	Available in both gas & electric options with size ranging from 24 to 42 chickens – from large capacity to counter top, Alto-Shaam has an option.
	https://americanrange.com	\$\$-\$\$\$	3 options available for various volume requirements; all available in gas with pre-assembled manifolds for easy installation on site.
	https://www.frijado.com	\$\$-\$\$\$	From manual to smart operation to full smart, auto-cleaning models, with features such as Eco Cooking, Cook Correction and automatic cleaning systems.
	https://omcan.com	\$-\$	Economical option available in 1 size of 5 spits/20 chickens; counter top option with 5 individually controlled infrared burners.
	https://www.vollrathfoodservice.com	\$-\$	3 size options available; Ideal for chickens, ribs, roasts, vegetables and more; Chrome-plated wire baskets are extremely durable, easy to clean, and provide versatility unlike spit-style ovens.

Wok Ranges

Wok ranges are commonly used in Chinese and other Asian cuisine restaurants, including Cantonese, Sichuan, and Thai. They are used for stir-frying and frying dishes quickly at high heat. The intense heat from the specialized wok burners allows for the quick cooking and smoky “wok hei” flavor that is a signature of authentic stir-fries.



Omcan - model: 47685



Imperial - model: ICRA

Woks range from simple one-burner types to advanced multi-chamber setups such as the Imperial ICRA series, which includes powerful heat, knee adjustable jet burners, and a water-cooled top.

RED APPROVED Brand	Website	Price Range	About
	https://www.foodservicesolutions.com	\$\$\$-\$\$\$\$	Specializing in induction woks, Advansys wok ranges are 90% more energy efficient since the energy is focused on the pan.
	https://americanrange.com	\$\$-\$\$\$	Cast iron 3-Ring 90,000 BTU burner; Stainless steel pilots for instant ignition; Dual control valves, one for inner and middle rings, second for the outer ring.
	https://www.efifoodequip.com	\$-\$	Basic single wok options for entry level needs.
	https://www.imperialrange.com	\$\$-\$\$\$\$	Imperial offers a variety of wok ranges, from single to 8 burners, with customizable features like swing faucets, stacking steam pans, retractable steam tanks, and soup pot holders to meet unique cooking demands.
	https://omcan.com	\$-\$\$\$	Various options available from single stand alone to a 2 burner traditional wok range with 2x 13" ring burners.
	https://www.garland-group.com	\$\$-\$\$\$	New induction technology for counter top wok needs; Continuous temperature measurement at the bottom of the wok with RTCSmp technology.

Tandoor Ovens

Commercial tandoor ovens are clay ovens that are specifically built to cook classic Indian and Pakistani dishes such as naan bread, tandoori chicken, kebabs, and other tandoori cuisine. A thick clay drum is wrapped in a stainless steel outer shell to insulate the drum and ensure durability. The clay interior reaches exceptionally high temperatures, generally around 900°F (480°C), when heated with a natural gas or propane burner.



Omcan - model: 44285

RED APPROVED Brand	Website	Price Range	About
	https://omcan.com	\$\$	Available both in traditional charcoal and natural gas, the units are fully outfitted with all accessories and repair kits including seasoning to prevent clay breakage.

Pasta Cookers

Pasta Cooker resemble a deep fryer but have significant differences in their operation. With a lower thermostat calibration, pasta cookers are large water baths meant to rethermalize pasta for service. If your menu is pasta-heavy, this piece of equipment is vital to making your kitchen work effectively.



Omcan - model: 41882

Not all pasta cookers are created equal either. There are smaller countertop models that can assist in making pasta and there are larger floor models such as the **Imperial** IPC-14 option. The larger units often have more robust features such as a water wash system to help remove the starch from the surface of the water and reduces foaming during operation.



Imperial - model: IPC-14

RED APPROVED Brand	Website	Price Range	About
 A HATCO Company	https://americanrange.com	\$-\$\$	A simple option that includes 6 baskets and a skimmer but does not include a built-in rinse option.
	https://www.garland-group.com	\$\$\$-\$\$\$\$	Garland's pasta cookers are well known on the market for being reliable, with advanced features.
	https://www.imperialrange.com	\$\$\$-\$\$\$\$	Available in two sizes: 12 and 16 gallon, Imperial tube-fired burners feature a water wash system for efficient pasta cooking.
	https://mvpgroupcorp.com	\$\$-\$\$\$	Full stainless construction with heat focused at the back of the burner to avoid the need for stirring; multiple basket options available.
	https://omcan.com	\$-\$\$\$	A full line of options including counter top 4L units to a double tank, gas option with 12 baskets.
	https://www.pitco.com	\$\$\$-\$\$\$\$	Available in both gas & electric and customizable with rinse stations built-in; available with both pre-set and automated timers.
	https://southbendnc.com	\$\$-\$\$\$\$	Single size, 12 gallon capacity with digital controls, and tube fired energy saving design.
	https://www.waringcommercialproducts.com	\$-\$\$	Make individual orders from al dente to soft using the 4 small, round baskets, or prepare batches by the pound with the large rectangular baskets. The fill and drain valves are easily accessible inside a panel on the front of the cooker with an overflow water outlet on the back.

Shawarma and Gyro Machine

Shawarma and gyro machines are specialized vertical rotisserie cookers designed primarily for preparing traditional Middle Eastern shawarma, Greek gyros, Turkish doner kebabs, and Mexican tacos al pastor. The marinated meat is stacked through a vertical spit and rotates while cooking from a rear electric- or gas-fired burner. The meat is then sliced off the spit and often flash griddled on a griddle before plating.



American Range - model: AVB-2

RED APPROVED Brand	Website	Price Range	About
	https://americanrange.com	\$\$-\$\$\$	Counter top model up to 65bs, adjustable spit/skewer to suit your needs.
	https://eurodib.com	\$\$-\$\$\$	A full line of size options from 40lbs to up to 220lbs and available in gas and electric. Eurodib imports these directly from Greece, home of the gyro!
	https://mvpgroupcorp.com	\$\$-\$\$\$	Both a 3 burner and 4 burner option in gas along with an electric motor positioned at the top of the unit away from any fats; Motor rotates both clockwise and counter-clockwise.
	https://omcan.com	\$\$-\$\$\$	Available in both gas & electric with capacity up to 100lbs per load with adjustable spit/burner control.

Sous Vide

Sous Vide means “under vacuum” and refers to the process of sealing food in an airtight package, often a vacuum sealed bag, and cooking it in a precisely temperature controlled water bath. Meats cooked sous vide are very tender and juicy because the muscle fibres are slowly heated without squeezing out the juices.

Furthermore, a batch of food can be prepared to and maintained at a set temperature, allowing the kitchen to complete the dish to order with flawless consistency. Almost every high-end restaurant in the world uses sous vide for something, whether it’s meat, fish, eggs, or even vegetables.

Beware of using units intended for residential use – they are not built to handle the capacities or abuse of a commercial kitchen. Failure means loss of costly ingredients due to spoilage.



Vollrath - model: 60039

RED APPROVED Brand	Website	Price Range	About
	https://eurodib.com	\$-\$\$\$	A full line available from a consumer option for home use with a head-only option to a full commercial cooking circulator system up to 16 gallon.
	https://omcan.com	\$	LED display function with Powerful memory function: can save the temperature unit being used, the status before disconnecting, and the last working time setting.
	https://www.sammic.com	\$\$-\$\$\$	8 gallon to full cooking station options for every capacity needed in Temperature-controlled sous-vide cooking.
	https://www.vollrathfoodservice.com	\$\$-\$\$\$	Available as both a head-only as well as with the full bath option; Two pump speeds increase versatility; Digital control head allows you to program up to three cooking settings at one time for repeatable result.
	https://www.waringcommercialproducts.com	\$-\$\$	One-touch controls enable you to quickly set and adjust both time and temperature. 5 reprogrammable memory settings Circulates 6 liters of water per minute Temperature range 95°F (35°C) to 194°F (90°C) 99-hour timer.
	https://www.wincous.com	\$-\$\$	Two size options available with a solid state IPX7 waterproof controller; options available for insulation balls to insulate open cooking.



QCS1-350

350
slices/hr



QCS2-500

500
slices/hr



QCS2-800

800
slices/hr



QCS3-1000

1,000
slices/hr



QCS3-1300

1,300
slices/hr



AT EXPRESS



300
slices/hr

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TOASTING
SOLUTIONS**



APW
wyott

ECO-4000 350

digital controls
programmable
ECO-4000 350E



analog
controls
ECO-4000 350L

350
slices/hr



XTRM-1



350
slices/hr

XTRM-2



800
slices/hr

XTRM-3



1050
slices/hr



TOASTERS

Commercial Toasters are vital in the fast-paced atmosphere of commercial foodservice kitchen because they allow for the quick and effective toasting of slice bread, bagels, paninis and sandwiches. Choosing the best toaster for your kitchen requires understanding the different models and their unique features.

Conveyor toasters are ideal for high-volume operations, while pop-up toasters are ideal for smaller operations. Contact toasters specialize in sandwiches and paninis, slot toasters handle thicker bread, and vertical toasters provide precision and speed for a wide range of bread products. Each variety has distinct benefits, allowing for timely and consistent delivery of properly toasted goods to match consumer expectations.

Pop-Up & Slot Toasters

Pop-up toasters, commonly found in smaller establishments or as supplementary equipment in larger kitchens, are perfect for lower-volume needs. They function similar to residential toasters feature heavy-duty construction, fast recovery times, wider slots to accommodate bagels and Texas toast, removable crumb trays, and multiple control settings.

Waring has a variety of pop up toasters that will meet any need for toast in the commercial kitchen. From extra wide & extra long pop ups to heavy duty 4-slice toasters that are toaster & bagel compatible to switch as needed. Keep in mind with toaster that not one size fits all – electrical will be different for the high volume models and can often run on a 20amp plug to meet the needs of your output.

Slot toasters, a robust version of the traditional pop-up toaster, are designed to handle thicker items like bagels and Texas toast. These toasters typically have wider slots and higher wattage, making them capable of toasting thicker bread products evenly and efficiently. They are ideal for bakeries, breakfast restaurants, and any establishment that serves a variety of toasted bread items.

Conveyor Toasters

Conveyor toasters are perfect for high-volume environments like hotels, cafeterias, and popular breakfast spots. These toasters employ a conveyor belt to feed bread through a heated chamber, providing uniform toasting results. The adjustable speed and temperature settings provide exact control for precisely browned toast every time

Capacities range from 300 slices per hour to more than 2000! **Star Manufacturing** offers a device that can toast up to 1000 slices each hour per toasting deck, requiring less than 20" of counter space. The DT14 includes an adjustable top deck for thick products, such as bun halves, ranging from 1" to 2-1/4" tall. The bottom deck is static at 1-3/4" height. Both belts can be manipulated independently and at varying speeds. Although the DT14 is useful for high-volume operations, it may not be necessary for restaurants or other locations with lower output needs. Your local RED Dealer can assist you in selecting the best option for your specific needs and budget.

PRO TIP

Be careful to match the voltage of the toaster with the voltage you have! Heating elements are sensitive to the supplied electricity. When purchasing a 208V outlet for a 240V outlet, the elements may burn out faster than if utilized in a 208V outlet. Vice-versa, a 240V unit may not function properly in a 208V outlet, resulting in inferior performance.

APW WYOTT	EURODIB	NEMCO	STAR	WINCO
				
AT EXPRESS	SFE02710	6800	QCS1-350	ECT-300
300 slices/hour	600 slices/hour	300 slices/hour	350 slices/hour	300 slices/hour
11A, 5-15P NEMA Avail in 120, 208, 240V	9.6A, 6-15P NEMA Avail 208v only	13.8A, 5-15P NEMA Avail in 240V	13.8A, 5-15P NEMA Available in 120V	16A, 5-20P NEMA Cord/Plug set is required for Canada (sold separately) Available in 120V
Variable speed control; top & bottom element control	Variable speed control, top & bottom element control, pass through or return operation	4 way rotary switch for toasting 1 side, both sides, standby or off	Easy-to- use analog controls; power saver switch that reduces consumption by 75%	Optional rear product return; analog controls, variable speed, with Energy saver mode of 75% energy consumption; stackable
1-1/2"high opening, 10" belt	2.2" high opening	1-1/4" high opening	1-1/2" high opening; 10" belt	2-1/2" opening with 10-3/8" belt
1 YEAR WARRANTY	1 YEAR WARRANTY	1 YEAR WARRANTY	1 YEAR WARRANTY	1 YEAR WARRANTY



RED APPROVED Brand	Website	Price Range	About
	https://apwwyott.com	\$\$-\$\$\$\$	APW carries several options including their economical option AT Express to energy savings options and vertical contract toasters.
	https://eurodib.com	\$\$	One option available at a value price point.
	https://www.hatcocorp.com	\$-\$\$\$	From pop-up options to powder-coated options to dual belt intelligent toasters, Hatco has a toaster for every need.
	https://omcan.com	\$-\$\$	Full range of toasters from pop-ups to pass through conveyor toasters for toasting longer sandwiches.
	https://star-mfg.com	\$\$-\$\$\$\$	A wide variety of options, from double conveyor options and options that can toast up to 1400 slices per hour.
	https://www.vollrathfoodservice.com/	\$-\$\$\$	A full line available including options for high-clearance and dual conveyors.
	https://www.waringcommercialproducts.com	\$-\$\$	Specialty pop-up toasters for long bread slices as well as light to heavy duty pop-ups and a single conveyor option as well.
	https://www.wincous.com	\$-\$\$	When focusing on conveyors, both a 300 and 700 slice per hour option is available.



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GEG36



GPG14D



PF16E

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Panini Presses

Ideal for sandwiches, Panini Presses can be used for other options such as grilling proteins and vegetables as well. Panini presses are often a cast iron set of plates both on the top and bottom of the unit with a pull down handle that is adjustable to the thickness of your product. Often used in cafes for toasting sandwiches such as Ruebens or other closed warm sandwiches. With the advent of technology, some infrared options have hit the market that involve microwave technology as well as the conductive heating of the cast iron. This option is costly and often is located in multi-unit chains or institutional applications.



Eurodib - model: SFE02365

RED APPROVED Brand	Website	Price Range	About
	https://eurodib.com	\$-\$\$\$	An excellent option for panini grills, Eurodib offers small medium and large options as well as removeable plate options. In addition, Eurodib offers a SHBTM Plus technology (contact + infrared) and high temperature settings to reduce energy consumption by up to 60%.
	https://globefoodequip.com	\$-\$\$\$	3 levels of panini options available from a 10x10" entry-level to a 10x14" mid-tier option and a 14x14" deluxe option.
	https://omcan.com	\$-\$\$	Several options available for double and single as well as both an entry-level series and an Elite level series depending on volume.
	https://star-mfg.com	\$\$-\$\$\$	Every option available from aluminum or cast iron plates, torsion spring or counter balanced hinges and ribbed or smooth plates, split tops, 2 sided and narrow options for every need.
	https://www.vollrathfoodservice.com	\$-\$\$	Both cast iron and aluminum plate options for quick recovery.
	https://www.waringcommercialproducts.com	\$-\$\$\$	A very good selection of options with ribbed and flat combinations on top and bottom for customized needs.
	https://www.wincous.com	\$-\$\$	Both a single and double grill option available with flat and ribbed options.

Master List of **RED APPROVED** Suppliers for Cooking Equipment:

RED APPROVED Brand	Website	Ovens	Ranges	Fryers	Broilers	Griddles	HVE	Specialty	Accessories
ACP Amana	https://www.acpsolutions.com/	✓							
AccuTemp	https://accutemp.net/						✓	✓	
Advantys	https://www.foodservicesolutions.com/commercial-induction-cooking-equipment		✓						
Alto-Shaam	https://www.alto-shaam.com/en	✓					✓	✓	
American Range	https://americanrange.com/	✓	✓	✓	✓	✓		✓	
Antunes	https://www.foodservicesolutions.com/toasting-and-grilling-equipment						✓		
APW Wyott	https://apwwyott.com/				✓	✓		✓	
Baker's Pride	https://bakerspride.com/	✓			✓				
Baxter	https://www.baxtermfg.com/	✓							
Blodgett	https://www.blodgett.com/	✓							
Browne & Co	https://brownefoodservice.com/								✓
Carter-Hoffmann	https://carter-hoffmann.com/						✓		
Celcook	https://www.celco.ca/	✓							
Component Hardware	https://www.componenthardware.com/en								✓
CresCor	https://www.foodservicesolutions.com/commercial-heating-and-hot-holding-equipment						✓		
Crown Steam	https://crownsteamgroup.com/						✓		
Dormont	https://www.watts.com/our-story/brands/dormont								✓
Doyon	https://doyonbaking.com/	✓							
EFI Sales	https://www.efifoodequip.com/	✓	✓	✓	✓	✓		✓	
Eurodib	https://eurodib.com/		✓		✓	✓		✓	
Fri-Jado	https://www.frijado.com/en_us/								✓
Garland Canada	https://www.garlandcanada.ca/	✓	✓	✓	✓	✓	✓	✓	
GBS CombiStar	https://gbscooks.com/combi-ovens.html	✓							
Globe	https://globefoodequip.com/			✓	✓	✓		✓	
Hatco	https://www.hatcocorp.com/en		✓					✓	
Imperial Ranges	https://www.imperialrange.com/	✓	✓	✓	✓	✓		✓	

RED APPROVED Brand	Website	Ovens	Ranges	Fryers	Broilers	Griddles	HVE	Specialty	Accessories
Iwatani	https://iwatani.com/food-service		✓						
Kilotech	http://www.kilotech.com/								✓
Lainox	https://www.foodservicesolutions.com/commercial-ovens-canada	✓							
Lang	https://langworld.com/	✓				✓			
MagiKitch'n	https://www.magikitchn.com/				✓	✓			
MVP Group	https://mvpgroupcorp.com/	✓	✓	✓		✓		✓	
Nu-Vu	https://www.nu-vu.com/	✓							✓
Omcan	https://omcan.com/	✓	✓	✓		✓		✓	
Panasonic	https://na.panasonic.com/ca/food-service-systems	✓							
Pitco	https://www.pitco.com/			✓					✓
PizzaMaster	https://gbscooks.com/pizza-ovens.html	✓							
Practica	https://www.celco.ca/	✓							
Rational Canada	https://www.rational-online.com/en_ca/home/	✓					✓		
Sammic	https://www.sammic.us/								✓
Sharp	https://mvpgroupcorp.com/sharp/	✓							
Southbend	https://southbendnc.com/	✓	✓	✓	✓	✓		✓	
Star Holdings	https://star-mfg.com/			✓	✓	✓		✓	
Thermor	http://www.biosprofessional.com/								✓
ToastMaster	https://star-mfg.com/				✓	✓			
Turbo Fan	https://servecanada.com/	✓							
Ultra Fryer	https://ultrafryer.com/			✓					
Unox	https://www.unox.com/us_ca/	✓							
Vollrath	https://www.vollrathfoodservice.com/	✓	✓	✓	✓	✓		✓	
Vulcan	https://www.vulcanequipment.com/	✓	✓	✓	✓	✓	✓		
Waring	https://www.waringcommercialproducts.com	✓		✓		✓		✓	
Wells	https://wells-mfg.com/			✓	✓	✓			
Winco	https://www.wincous.com/	✓		✓	✓	✓		✓	

BC



4351 No. 3 Rd #150
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(604) 232-9996

37 E 5th Ave
Vancouver, BC V5T 1G7
(604) 707-2909
<https://www.attinson.com/>

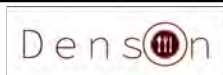


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(306) 559-4585

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(306) 664-6250
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(403) 262-6009



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(844) 475-3300
(403) 475-3300

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(780) 488-2144
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Alma, QC G8B 6N3
(418) 212-8812

445 boulevard Marcotte
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525 Venture Drive
Moncton, NB E1H 2P4
(506) 859-5970
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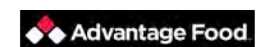


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Fredericton, NB E3C 0S7
(506) 450-4994
<https://www.davidsonfoodequipment.com/>



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<https://ifoodequipment.ca/>

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Dartmouth, NS B2Y 4T2
(902) 461-1010
<https://advantagefood.ca/>



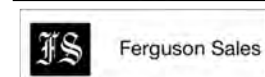
14 Akerley Blvd, Unit A
Dartmouth, NS B3B 1J3
(902) 450-2400

50 Brookland Street, Suite A
Sydney, NS B1P 5B2
(902) 562-3500
<https://www.chandlersales.com/>



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