

REDCO

Foodservice Equipment, LLC

2024

CATALOG

MINNESOTA, W. WISCONSIN

NORTH & SOUTH DAKOTA

REGION

www.redcofoodequip.com

REDCO
Foodservice Equipment, LLC

Phone: 800-722-5460

WELCOME

Our primary goal is to provide outstanding service by putting a strong focus on continually improving and enhancing our customer service level to foodservice operators, dealers, consultants, chains, schools and all segments that we serve.

We are pleased to provide representation of quality manufacturers and products as well as the following services:

- Pre-sale Support
- Kitchen Analysis
- Equipment Demos
- Post-sale Support
- Training
- Warranty Support

QUALITY PRODUCTS DESIGNED FOR FOOD SERVICE OPERATORS

REDCO CULINARY CENTERS

ILLINOIS - 1340 ARDMORE AVE. ITASCA, IL 60143

MINNESOTA - 220 HARDMAN AVE. S., SOUTH ST. PAUL, MN 55075

WISCONSIN - 5145 S. EMMER DRIVE, NEW BERLIN, WI 53151

Our fully equipped Culinary Centers bring the industry's best equipment right to your fingertips. These facilities can also be utilized for meetings, conducting demos, sales presentations, training your staff, developing recipes and more.

- Learn how current technology can save operating costs.
- Discover custom solutions to your everyday challenges.
- Experiment with new concepts.
- Stay ahead of the curve and increase your bottom line.

MEET OUR MANUFACTURERS

 DISTRIBUTION LINE

 VENTLESS OPTIONS AVAILABLE

UPDATED JAN 1, 2024



WATER FILTRATION
3m.com



PASTA EQUIPMENT
arcobalenollc.com



BLENDERS & JARLESS
BLENDING SYSTEMS
blendtec.com

Breville | Commercial

CHEF TOYS
SPECIALTY APPLIANCES
breville.com



MILLENNIAL
COMBI OVENS
tecnoeka.us



WATER TREATMENT
enozo.com



FRYERS & VENTLESS
SYSTEMS
gfse.com



ICE MACHINES
& REFRIGERATION
hoshizakiamerica.com



WALK-IN FREEZERS
& COOLERS
imperial brown.com



DISHMACHINES
& GLASSWASHERS
jacksonwvs.com



DRAFT SYSTEMS
lancerworldwide.com



COOKING EQUIPMENT
& REFRIGERATION
migali.com



CONVECTION OVENS
& HOLDING CABINETS
moffatusa.com



SERVING LINES
& KIOSKS
multiteriausa.com



VENTLESS OVENS
oventionovens.com



FROZEN DESSERT &
BEVERAGE EQUIPMENT
stoeltingfoodservice.com



MIXERS, SLICERS &
DOUGH EQUIPMENT
univexcorp.com



CUSTOM S/S FAB,
CARTS, SHELVING
winholt.com

WATER FILTRATION & RO SYSTEMS ★

FROM COMMERCIAL POINT-OF-ENTRY TO DEDICATED POINT-OF-USE WATER FILTRATION SYSTEMS, CONTACT REDCO FOODSERVICE EQUIPMENT TO HELP YOU FIND THE RIGHT SOLUTION.



ICE MACHINE FILTERS

Offer cleaner, clearer, better tasting ice. Reduce sediment, scale, chlorine taste and odor, lead, cysts and more.



STEAMER/COMBI FILTERS

Steam equipment is one of the most expensive pieces of equipment to maintain in a kitchen. Failures can be caused by poor water quality - water filtration systems for steamers can stop problems before they start.



RO SYSTEMS

Reduced equipment maintenance and replacement costs from reduced minerals that cause lime scale.



REPLACEMENT CARTRIDGES

Single and kits options available. Built-in scale inhibition can help to prevent the potentially harmful effects of scale build-up on equipment.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



ARCOBALENO™
PASTA EQUIPMENT

www.arcobalenollc.com

PASTA EQUIPMENT

ARCOBALENO IS THE LEADING MANUFACTURER OF PASTA MACHINERY TO THE FOOD SERVICE INDUSTRY. FIND THE FULL OFFERING ON ACROBALENO'S WEBSITE OR CONTACT REDCO FOODSERVICE EQUIPMENT TO HELP FIND THE RIGHT EQUIPMENT FOR YOU.



PASTA EXTRUDERS

Countertop and industrial machines produce fresh pasta, providing the best ROI in your kitchen.



PASTA CARTS

Convenient way to store pasta product. Units come with removable trays & locking casters.



PASTA COOKERS

Electrics & gas models, manual or automatic fill options & option for automatic lift.



SPECIALTY MACHINES

Ravioli, cappelletti, gnocchi & stuffed gnocchi. Efficiently produce the pasta you want.



PASTA DRYERS

Programmable recipe dryers extend the shelf-life of pasta products.



PASTA CUTTERS

Cut sheets of pasta dough into various sizes. Easy to operate and durable.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

www.redcofoodequip.com

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Foodservice Equipment, LLC

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BLENDERS ★

WITH TECHNOLOGY TO MAKE BLENDING SIMPLER AND MORE EFFECTIVE, BLENDTEC IS THE ULTIMATE TOOL FOR HELPING YOU FEED YOUR PASSION. MANY MODELS STOCKED LOCALLY.



STEALTH NITRO X

Titan X brushless motor
Jarless blending provides perfectly proportioned drinks blended right in the serving cup.



STEALTH 895 NBS

Jarless blending provides perfectly proportioned drinks blended right in the serving cup.



STEALTH X

Titan X Brushless Motor
Stealth enclosure technology ensures operation at the sound level of normal conversation.



STEALTH 885

Stealth enclosure technology ensures operation at the sound level of normal conversation.



CONNOISSEUR 825

High volume, low noise workhorse built with longevity in mind. Powerful and durable enough to stand up to heavy daily use.



**CONNOISSEUR 825
SPACE SAVER**

Customizable preprogrammed cycles for consistent results. Downloadable tools allows creation of unlimited recipes.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

SPECIALTY APPLIANCES

BREVILLE IS THE KITCHEN APPLIANCE BRAND THAT DELIVERS INNOVATION BASED ON CONSUMER INSIGHTS, EMPOWERING PEOPLE'S POTENTIAL TO DO THINGS MORE IMPRESSIVELY OR EASILY THAN THEY'D THOUGHT POSSIBLE IN THEIR OWN KITCHEN..



HYDROPRO PLUS

The HydroPro Plus initiates a new generation of professional sous vide immersion circulators.



THE CONTROL FREAK

The Control Freak induction cooking system is the first of its kind to accurately measure, set and hold any cooking temperature from 77°F - 482°F.



THE SMOKING GUN PRO

This robust tool allows you to infuse a variety of foods and drinks with natural smoky flavors like hickory and applewood with gentle cold smoke.



THE JUICE FOUNTAIN XL PRO

A speed selection dial allows you to maximize your juice yield whether your working with citrus, soft fruits, or hard vegetables.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.tecnoeka.us

COOKING EQUIPMENT

TECNOEKA MANUFACTURES PROFESSIONAL OVENS BRANDED EKA FOR RESTAURANTS, BAKERIES, PASTRY SHOPS. PROFESSIONALS AROUND THE WORLD RELY ON OUR PRODUCTS AND ON THE BASIS OF THE KEY PRINCIPLES OF OUR CORPORATE PHILOSOPHY: WE SATISFY OUR CUSTOMERS WITH RELIABLE PRODUCTS CHARACTERIZED BY QUALITY, EFFICIENCY, TECHNICAL PROGRESS, EASE OF USE AND OPTIMAL PERFORMANCE



MILLENNIAL COMBI OVENS

Minimal and elegant design for a professional oven that combines functionality and technological innovations, aspects that always go towards the best quality of kitchen works.

MILLENNIAL PROOFER CABINETS

Pair your Millennial combi oven with a proofer/ warming cabinet.
Millennial combi oven required for operation.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.enozo.com

WATER TREATMENT & SANITATION ★

COMMITTED TO PROTECTING PEOPLE FROM BOTH HARMFUL BACTERIA AND HARSH CHEMICALS. ENOZO'S ACTIVE DIAMOND ELECTROLYTIC PROCESS TECHNOLOGY (ADEPT) CONVERTS ORDINARY TAP WATER INTO AQUEOUS OZONE THROUGH THE PROCESS OF ELECTROLYSIS



Enozo EcO3Ice

Compact Antimicrobial Ice Protection device treats incoming water, killing bacteria in the water and ice-making path from beginning to end with a small effective amount of ozone.



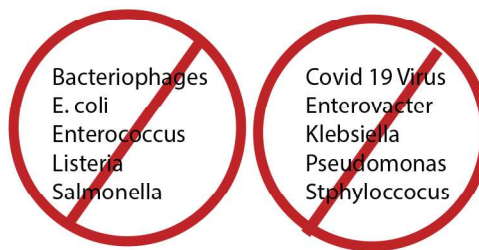
EnozoPRO Sanitizer

Sanitizes, cleans and deodorizes without the harmful chemicals. Use it anywhere and everywhere Foodsafe!



REPLACEMENT CARTRIDGES

Low Flow, Standard Flow, Fast Flow options ozone production treatment, reduces biofilm in the ice production path
Replace every 6 to 24 months



SAFE AND EFFECTIVE

In fact, Enozo aqueous ozone destroys the most common pathogens in 30 seconds or less

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



PROVEN & TRUSTED SINCE 1952

www.gfse.com

VENTLESS HOODS, FRYERS & FOOD PREP EQUIPMENT **V**

GILES IS DEDICATED TO PRODUCING HIGH QUALITY, DURABLE, USER-FRIENDLY AND COST EFFECTIVE FOOD SERVICE SOLUTIONS.



FRYERS

A wide range of fryer models to meet your unique needs. Quick recovery time and menu versatility.



VENTLESS FRYERS

Fullfills your frying needs & opens up opportunities where traditional ventilation hoods are impractical, prohibited, or simply too costly.



VENTLESS HOODS

Features proven air cleaning technology, and eliminates the necessity for expensive kitchen modifications and costly conventional ventilation Hoods with ductwork venting to the outside.



HEATED MERCHANDISERS

Designed with flexibility in mind. Display a maximum number menu selections while keeping foods fresh at the proper serving temperature.



FOOD PREP EQUIPMENT

Whether you're a restaurant chain, c-store, supermarket or institutional food service provider, Giles can provide cost effective solutions for your equipment needs.



OIL MANAGEMENT

Easy to use fry cleaners, filter systems and brushes to keep your fryer ready to go! The portable oil caddy is perfect way to handle your waste oil.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.hoshizakiamerica.com

ICE MACHINES & DISPENSERS ★

HOSHIZAKI ICE MACHINES MAXIMIZE EFFICIENCY WITHOUT COMPROMIZING THE QUALITY. WE OFFER CLEAR, HARD AND CLEAN ICE FROM MACHINES GUARANTEED TO LAST FOR YEARS. CHOOSE BETWEEN 8 DIFFERENT TYPES OF ICE FROM AIR-COOLED, WATER-COOLED AND REMOTE AIR-COOLED MODELS. VERSATILE FOR ANY OPERATION.



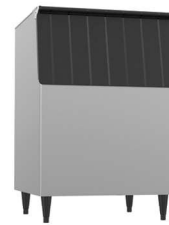
CUBER SERIES

Produce more ice, using less energy and cycling half as many times as the competition. This means longer life, less maintenance, and increased profits.



CUBELET/FLAKER SERIES

Designed with a durable stainless steel internal auger system that produces the highest quality of ice with fewer repairs & downtime with excellent efficiency results.



STORAGE BINS

Easy cleaning & long lasting, bins are sturdy construction. H-GUARD Plus Antimicrobial Agent adds extra protection for dependable storage.



WATER & ICE DISPENSER

Dispenses easy to chew cubelet ice & water. Long life and easy maintenance with built-in ice storage. Countertop push button or touch-free Opti-Serve models and stand options.



ICE ONLY DISPENSER

Accommodates Hoshizaki ice makers. Easy to clean and three dimensional agitation prevents clumping. 22" wide and 30" wide floor or countertop.



WATER DISPENSER

Attractive design with LED touch buttons. Delivers Chilled, Alkaline, Hot, and Sparkling water options.



www.hoshizakiamerica.com

REFRIGERATION ★

HOSHIZAKI STEELHEART PRODUCTS HAVE BEEN DESIGNED WITH SPEC LEVEL FEATURES AND BENEFITS AT A MID-LEVEL PRICE SO YOU CAN BE CONFIDENT THAT YOUR FOOD PRODUCTS WILL MAINTAIN THEIR FRESHNESS WHILE NOT BREAKING THE BANK.



UPRIGHT


Solid door, glass door, pass-thru refrigerators and freezers. Rugged, all-stainless steel construction inside and out for the best in durability, performance and efficiency.

 **ECONOMY** options available.



UNDERCOUNTER

Solid door, glass door, drawers, door/draw combo undercounter, worktop and chef base units. For commercial kitchens that require durability, performance and efficiency.

 **ECONOMY** options available.



PREPARATION

Sandwich & mega top preparation tables & pizza prep tables keep products fresh, nutritious and safe.



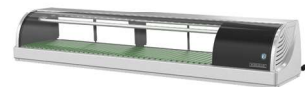
BACK BAR

Back Bar Refrigerator, Direct Draw Refrigerator & Bottle Cooler line has features that combine durability and style.



MERCHANDISERS

Attractive glass door merchandisers keep products cold in the busiest environments.



DISPLAY CASE

Illuminated display, elegant design, easy to clean & easy to install. Keep product at a safe temperature efficiently.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

CUTOM WALK-IN FREEZERS & COOLERS

COLD STORAGE. MADE TO ORDER. MADE TO LAST. FOODSERVICE OPERATORS WHO SPECIFY IMPERIAL BROWN GET A CUSTOMIZED APPROACH FOR THEIR WALK-IN FREEZER AND COOLER SYSTEM. PRECISION ENGINEERING AT IMPERIAL BROWN MEANS YOU CAN COUNT ON UNPARALLELED CAPABILITIES IN DESIGN, LONGEVITY AND ENERGY EFFICIENCY



OVER 100 YEARS

of uncompromised commitment to product quality and cusotmer support

REMARKABLE

design and customized engineering create the exact system your environment demands

DURABLE

high-density structural framing and manufacturing to endure harsh working conditions



Quick reference only; for latest and official information, refer to manufacturer website and product materials.

DISHMACHINES **V**

JACKSON WWS, INC. IS A FULL-LINE SUPPLIER AND LEADING PRODUCER OF HIGH-QUALITY COMMERCIAL DISHMACHINES - ALL MADE IN THE USA.



UNDERCOUNTER

As operators fight to manage space, or as food production is moved to more non-traditional locations, Jackson undercounter dishmachines are the perfect answer for convenience, power and efficiency.



GLASSWASHER

Jackson glasswashers are the perfect choice for quick, efficient smudge-free cleaning. Choose either our versatile Delta 5-E that cleans both glasses and dishes, or our high-speed Delta 1200 carousel model.



DOOR-TYPE

Operation-ready with all the features you need to deliver the optimum in food safety and guest satisfaction. Whether you prefer hot water or chemical sanitizing, Jackson's full line of door-types offers something for everyone.



CONVEYORS

Jackson innovates to lower the cost of ownership through water, chemical and energy savings while delivering "Clean the First Time" performance.



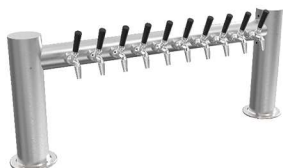
FLIGHT-TYPE

Fly through your wares while using less water with a Jackson flight machine that is customized to your operation!

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

FOUNTAIN & DRAFT SYSTEMS

LANCER WORLDWIDE LEADS IN INNOVATION AND IS COMMITTED TO DELIVERING A BEVERAGE DISPENSING EXPERIENCE THAT EXCEEDS CUSTOMER EXPECTATIONS.



DRAFT SYSTEMS

Serve cold beer or other fermented beverages from an ambient keg with no power, from a compact appealing dispenser.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

COOKING EQUIPMENT

MIGALI IS AN AMERICAN OWNED COMPANY THAT MANUFACTURERS WORLD CLASS COOKING AND REFRIGERATION EQUIPMENT.



RANGES

Standard features include heavy duty, cast iron, cooking grates, a porcelain oven interior for easy cleaning & robust BTU capacities. The exterior is constructed of high quality stainless steel and includes heavy duty, die-cast temperature knobs.



FRYERS

The oil tank is made of the highest grade stainless steel and the removable basket bracket makes cleaning quick and easy. A variety sizes boast BTU ratings between 90,000 btu's to 170,000 btu's



GRIDDLES

Manual griddles include a 3/4" thick steel cooking surface that is heated by burners underneath.



CHARBROILERS

Radiant and Char-rock broilers include heavy duty, cast iron, reversible cooking grates for perfect grill lines. A slide out waste tray makes cleaning easy.



HOT PLATES

Heavy-duty, cast iron trivets and a removable, full width slide out waste tray. Each Hot plate burner is rated at 25,000 BTUs and can be manually adjusted.



STOCK POT STOVES

Perfect for Asian dishes and delicious sauces. The compact design includes heavy duty, cast iron, cooking grates and a slide out waste tray for easy cleaning.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

REFRIGERATION

MIGALI IS AN AMERICAN OWNED COMPANY THAT MANUFACTURES WORLD CLASS COOKING AND REFRIGERATION EQUIPMENT. MANY MODELS STOCKED LOCALLY.



UPRIGHT

Refrigerators & freezers that are excellent for storing food products in a commercial kitchen.



UNDERCOUNTER

Space saving and compact, undercounter & worktop refrigerators are great for storing all types of food products.



PREPARATION

Sandwich & pizza prep tables are high quality and are essential to the success of every pizzeria & sub shop.



BACK BAR

Back Bar Refrigerator, Direct Draw Refrigerator & Bottle Coolers help promote alcoholic beverage sales and enhance the aesthetics any bar.



MERCHANDISERS

Glass door refrigerator and freezer merchandisers are perfect for all your retail and displaying needs.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.moffatusa.com

CONVECTION OVENS, PROOFING & HOLDING CABINETS **V**

MOFFAT SPECIALIZES IN THE DESIGN, MANUFACTURE, DISTRIBUTION AND AFTER-SALES SUPPORT OF COMMERCIAL CONVECTION OVENS, PROOFERS AND HOLDING CABINETS.



CONVECTION OVENS

Fresh, contemporary, smart design that looks superior in any front of house application. with reduced oven footprints, a broader product series and increased loading capacity to suit virtually any application.



CONVECTION OVEN / PROOFERS

Full size convection oven on a proofer/ holding cabinet. Stackable units allow for more power, greater versatility and increased productivity.



HEATED CABINETS

Heated Turbofan Holding Cabinet with double skin construction & stainless steel interior and exterior sides, front and top. Operate independently or in conjunction with E33D Convection Oven.



HEATED HOLDING / PROOFING CABINET

Smart in design and even smarter engineered. Use individually or as a part of a system with a compatible Turbofan 32 or 33 Series oven.



VENTLESS HOODS

Ventless hood eliminates the need for a ventless hood. Attaches directly to the top of the oven with a three-stage air filtration system.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.multiteriausa.com

SERVING LINES & KIOSKS

AT MULTITERIA, WE WORK WITH OPERATORS TO CREATE PRODUCT DESIGNS THAT MAKE SERVING EQUIPMENT MORE INVITING, MORE FLEXIBLE AND ABLE TO SOLVE REAL WORLD ISSUES. DURABILITY, CONVERTIBILITY, SERVICABILITY, CHANGABILITY, CLEANABILITY



MERITAGE

Upscale, Customizable, Extraordinary
Excellent product coordination
Executing challenging designs



ESSENCE

Durable, Functional, Flexible
High retail appeal
Broad product applications



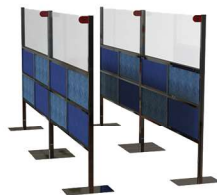
M-POWER

Modular, Mobile, Practical, Best In Class
Easily configured
Competitively priced (quoted w freight incl)



RETAIL XTENSION

Ideal for Pop Up retail opportunities,
such as coffee concepts, action stations.
Designed to fit through most door sizes
for ultimate flexibility



SCREEN WALLS & TRAFFIC RAILS

Screen Walls provide decorative
functional, visual separation.
Traffic rail replaces retractable
post systems with secure design.



FOOD SHIELDS

Multiteria food shields can be easily
retro-fitted to any counter. Quickly
convert from self-service to full-service.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

VENTLESS OVENS **V**

VERSATILE LINE OF OVENS ALLOWS YOU TO PICK A PERFECT OPTION FOR YOUR UNIQUE NEEDS, BASED ON FOOTPRINT, FLEXIBILITY AND VOLUME. OVENS ARE VENTLESS, AND USE DECOUPLED AIR AND INFRARED.



MILO - DOUBLE/SINGLE

Revolutionary infusion of Decoupled Air and Infrared (IR) technologies. Independently controlled top and bottom cavities, each with its own interior light and control panel.



MATCHBOX 1718/1313

Cook a full menu of delicious offerings without an oven hood. The Ovention Matchbox 1718/1313 takes the traditional conveyor oven to whole new level.



MATCHBOX M360

The Ovention Matchbox M360 has advanced cooking technology, a unique cooking carousel and a small footprint, making it the perfect fit for any operation.



SHUTTLE 2000/1200

If you value precision and volume, Ovention has the perfect oven to fit your operation. The Ovention Shuttle Oven features added flexibility and energy efficiency, setting the new standard for conveyor ovens everywhere.



CONVEYOR 2600/2000

Simple, smart and the right fit for operators looking for a high-throughput conveyor oven. The Ovention Conveyor Oven is the most technologically elegant and operator-friendly conveyor on the market today.



MISA-A12

Microwave speed assist rapid cook oven that produces higher quality food, provides labor efficiencies, and a shocking capacity-to-footprint ratio—and it's ventless.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

FROZEN DESSERT & BEVERAGES ★

FROZEN DESSERT AND BEVERAGE MACHINES THAT OUTPERFORM EVERY DAY. CONTACT REDCO FOODSERVICE EQUIPMENT TO FIND THE RIGHT MACHINE FOR YOUR APPLICATION.



SOFT SERVE & FRO-YO

Solid door, glass door, pass-thru refrigerators and freezers. Rugged, all-stainless steel construction inside and out for the best in durability, performance and efficiency.



SHAKES & SMOOTHIES

Solid door, glass door, drawers, door/draw combo undercounter, worktop and chef base units. For commercial kitchens that require durability, performance and efficiency.



CUSTARD & ITALIAN ICE

Sandwich & mega top preparation tables & pizza prep tables keep products fresh, nutritious and safe.



FROZEN BEVERAGE DISPENSERS

Back Bar Refrigerator, Direct Draw Refrigerator & Bottle Cooler line has features that combine durability and style.



BATCH FREEZERS

Attractive glass door merchandisers keep products cold in the busiest environments.



DIPPING CABINETS

Illuminated display, elegant design, easy to clean & easy to install. Keep product at a safe temperature efficiently.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



www.univexcorp.com

MIXERS, DOUGH PROCESSORS, SLICERS & OVENS

RUGGED PRODUCTS AT COMPETITIVE PRICING MEANS YOU WILL RECEIVE THE HIGHEST QUALITY & SATISFACTION. FIND THE FULL PRODUCT OFFERING ON UNIVEX'S WEBSITE.



MIXERS

A wide range of planetary counter top & floor model mixers, spiral mixers and spiral bowl lifters, there's a top-quality mixer for every need and budget.

DOUGH PROCESSORS

A variety of dividers, presses & pizza spinners cut & shape dough for quick, professional results.

DOUGH SHEETERS

Vertical and reversible sheeters provide dependable solutions for any bakery needs.



SLICERS & PREPARATION

Automatic and manual slicers are manufactured from cast aluminum for years of reliable performance. Built to deliver years of trouble-free performance, and a powerful price to performance ratio all preparation products are designed for high performance you can rely on.

VACUUM PACKERS

Designed with an intuitive electronic control system, our Vacuum Packers are easy to clean with a thick transparent Plexiglass lid for viewing. The automatic cover lift is operated by pneumatic pistons.

PIZZA OVENS

Rotante pizza dome ovens and stone hearth ovens are durable, efficient & provide even cooking. Create a distinct look with visual impact.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.

RACKS, CABINETS, STORAGE & STAINLESS STEEL

FROM STAINLESS STEEL FABRICATION TO RETAIL, SUPERMARKET AND FOOD SERVICE EQUIPMENT. FIND THE FULL PRODUCT OFFERING ON WINHOLT'S WEBSITE OR CATALOG.



CUSTOM SS FAB

We build to your customized specifications, to maximize work flow and streamline food production. NSF and ETL Pre-wiring.



HEATER PROOFERS & CABINETS

Heavy Duty, aluminum construction designed for durability. Easy to clean. Forced air design provides even heat distribution. Proof/Humidity Mode.



TRANSPORTATION & STORAGE

Pan Racks, Dollies, Ingredient Bins Carts, Sheet Pan Trucks, Utility Carts, Shelving, Dunnage Racks, Lockers



SS SINKS & TABLES

Bakery Sinks, Compartment Sinks Dish Table, Deli Sinks, Hand Sinks Sink Accessories. Work Tables, Base Tables, Equipment Stands.



LOCKERS

Multi-user steel lockers can be used in all types of facilities and industries, perfect for any environment.

Quick reference only; for latest and official information, refer to manufacturer website and product materials.



TRY BEFORE YOU BUY!

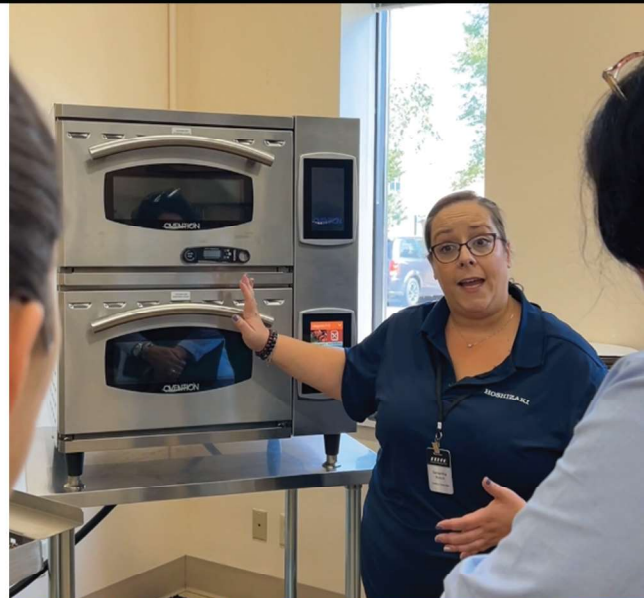
CULINARY CENTERS

- 1340 ARDMORE AVE, ITASCA, IL 60143
- 220 HARDMAN AVE. S., SOUTH ST. PAUL, MN 55075
- 5145 S. EMMER DRIVE, NEW BERLIN, WI 53151

Our fully equipped Culinary Centers bring the industry's best equipment right to your fingertips. These facilities can also be utilized for meetings, conducting demos, sales presentations, training your staff, developing recipes and more.

- Learn how current technology can save operating costs.
- Discover custom solutions to your everyday challenges.
- Experiment with new concepts.
- Stay ahead of the curve and increase your bottom line.

Contact Redco's Executive Corporate Chef
Chef Toby Gardner
PH: 262-505-4329
tgardner@redcofoodequip.com



REDCO

Foodservice Equipment, LLC

Always your partner, never your competitor!

Illinois

**1340 Ardmore Ave
Itasca, IL 60143
800-722-5460**

Minnesota

**220 Hardman Ave. S.
South St. Paul, MN 55075
952-835-9733**

Wisconsin

**5145 S Emmer Dr.
New Berlin, WI 53151
262-786-1158**



Follow us online @redcofoodequip



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