

REDCO

Foodservice Equipment, LLC



2023 CATALOG

E. WISCONSIN &
UPPER MICHIGAN
REGION

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



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

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

ILLINOIS - 1340 ARDMORE AVE. ITASCA, IL 60143

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



WATER FILTRATION



PASTA EQUIPMENT



COOKING EQUIPMENT
& REFRIGERATION



BLENDERS



WATER FILTRATION



The Signature of Quality
MERCHANDISERS



FRYERS & VENTLESS
SYSTEMS



ICE & REFRIGERATION



WALK-IN FREEZERS
& COOLERS



COOKING EQUIPMENT
& REFRIGERATION



CONVECTION OVENS
& HOLDING CABINETS



SERVING LINES, KIOSKS



FROZEN DESSERT &
BEVERAGE EQUIPMENT

FOR MORE
INFORMATION
CALL YOUR
REDCO SALES REP
TODAY!



COMBI OVENS



MIXERS, SLICERS &
DOUGH EQUIPMENT



Founded in 1946

RACKS, CARTS, CABINETS
& STAINLESS STEEL



Water filtration Products

www.3m.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.

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.

COOKING EQUIPMENT

ASBER IS AN ONNERA GROUP BRAND. THE COOKING EQUIPMENT MEETS ANSI Z83.11 / CSA 1.8 & NSF-4, FULFILLING FOOD SAFETY AND SANITATIONS REQUIREMENTS FOR N. AMERICAN MARKET.



RANGES

Variety of quality gas range options. Stainless Steel interior with porcelain back door and bottom. Independent pilot per burner.



FRYERS

All Stainless-Steel construction, interior and exterior front, and sides. Welded 16 ga. Stainless Steel tank with an extra smooth peened finish ensures easy cleaning. Unit comes assembled with flue incorporated for easy installation.



GRIDDLES

Variety of thermostatic and manual griddles with cold-rolled steel plate 5/8" thick welded to the perimeter top of the truss.



CHARBROILERS

Variety of char-rock and radiant broilers. Reversible cast iron grate with grease trough.



HOT PLATES

Heavy Duty 12" x 12" cast iron top grates and pilot protection. Stainless Steel drip tray. Independent pilot per burner.



SALAMANDERS

24 and 36" salamanders and cheese melters. All Stainless-Steel construction, interior and exterior front, and sides. Infrared burners with independent controls and pilots for each burner.

REFRIGERATION

ASBER IS AN ONNERA GROUP BRAND. THE REFRIGERATION EQUIPMENT MEETS UL 471 & NSF-7 CERTS, FULFILLING FOOD SAFETY & SANITATION REQUIREMENTS FOR THE WORLDWIDE MARKET.



UPRIGHT REACH-INS

Stainless steel Interior and Exterior (except rear). 2-3/8" Ecomate CFC Free foam in place insulation. Electronic controller with digital display. Self-contained Refrigeration with epoxy coated evaporator.



UNDERCOUNTERS

Stainless steel Interior and Exterior (except rear). 2" Ecomate CFC Free foam in place insulation. Self-contained Refrigeration with epoxy coated evaporator.



PREP TABLES

Salad, sandwich and pizza prep tables. Stainless steel Interior and Exterior (except rear). 2" Ecomate CFC Free foam in place insulation. Full length removable white Nylamid NSF cutting board.



CHEF BASES

Stainless steel Interior and Exterior (except rear). 2" Ecomate CFC Free foam in place insulation. Marine edge and insulated 16-gauge stainless steel top. Self-contained Refrigeration with epoxy coated evaporator.



MERCHANDISERS

Sliding and swing door merchandisers with black vinyl finish front, sides and back. 2" Ecomate CFC Free foam in place insulation. LED interior lights. Electronic controller with digital display. Self-contained Refrigeration with epoxy coated evaporator.



BACK BAR

Variety of back bar equipment with 2" Ecomate CFC Free foam in place insulation and electronic controller with digital display.



www.blendtec.com

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 SPACESAVER

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



www.enozo.com

WATER FILTRATION & 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.



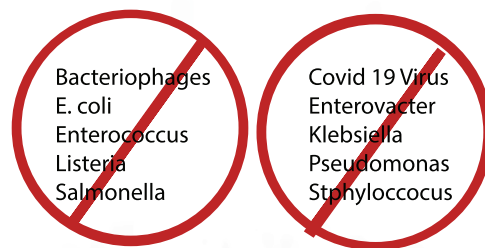
EnozoPRO Sanitizer

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.



The Signature of Quality®

www.federalind.com

MERCHANDISERS & DISPLAY CASES

CONTACT REDCO FOODSERVICE TO FIND THE RIGHT FIT FOR YOUR MERCHANDISING AND DISPLAY APPLICATION.



BAKERY & DELI

Showcase products with eye appealing merchandisers, from refrigerated and non-refrigerated bakery cases to hot or cold deli cases.



SPECIALTY DISPLAY

Product presentation is the key to profit. Specialty display merchandisers bring the product to the customer in any setting.



COUNTER TOP

Exceptional location and installation flexibility to maximize your merchandising space and display the greatest quantity and variety of items.



CONFECTIONERY

Successful merchandising of chocolate depends on the science of climate control. Chocolates and other confections look better and last longer in a carefully controlled environment.



ELEMENTS

Appealing designs and features for your locations needing no customization. Cases come with standard sizes and features for quick ship times, value pricing and the same high quality performance components as the Signature cases.



DAIRY AIR-SCREEN

Designed for schools to enhance ease of merchandising for K-12 grades while also accommodating sales of other items in one attractive package.

VENTLESS HOODS, FRYERS & FOOD PREP EQUIPMENT

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

Fulfills 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

- Model BBT-O Breeding & Batter Table
- Model GOC Portable Oio Caddy
- Model LT-3 Landing Table
- Model LT-4 Xpress-peditor Landing Table
- Model LT-4-CT Xpress-peditor Countertop Landing Table



www.hoshizakiamerica.com

ICE MACHINES & DISPENSERS

HOSHIZAKI ICE MACHINES PROVIDE RELIABLE OPERATION, EASIER INSTALLATION AND SIMPLE MAINTENANCE. CONTACT REDCO FOODSERVICE EQUIPMENT FOR A COMPLETE ANALYSIS OF WHAT ICE MAKER MIGHT BE RIGHT FOR YOU. MANY MODELS STOCKED LOCALLY.



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

FIND FULL PRODUCT OFFERING ON HOSHIZAKI'S WEBSITE OR CATALOG. MANY MODELS STOCKED LOCALLY.



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.



UNDERCOUNTER

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



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.

CUTOM WALK-IN FREEZERS & COOLERS

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 UNPARRALED 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



**COLD STORAGE
MADE TO ORDER, MADE TO LAST.**

COOKING EQUIPMENT

MIGALI IS AN AMERICAN OWNED COMPANY THAT MANUFACTURES 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.

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.



www.moffatusa.com

CONVECTION OVENS, PROOFING & HOLDING CABINETS

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.



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

THE RIGHT LINE FOR YOU



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)

VENTLESS OVENS

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.

FURNITURE, COOKWARE, SMALLWARES & JANITORIAL

AN INNOVATIVE LEADER IN THE FOODSERVICE INDUSTRY, SERVING A NATIONWIDE MARKET AS FURNITURE MANUFACTURERS AND IMPORTERS OF COMMERCIAL FOODSERVICE PRODUCTS FOR THE RESTAURANT, HOSPITALITY AND INSTITUTIONAL INDUSTRIES.



TABLE TOPS & BASES

Variety of table tops, bases, banquet tables and trucks, podiums and more.



CHAIRS & STOOLS

Variety of seating options. Built for lasting durability. Replacement parts and accessories are available.



WORK TABLES & STANDS

NSF stainless work tables, equipment stands and dunnage racks.



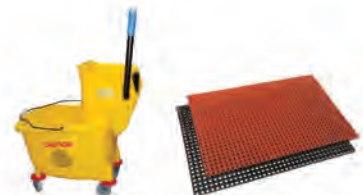
COOKWARE & PANS

Large variety of aluminum, stainless & cast iron cookware & covers.



SMALLWARES

Large variety for all front and back of the house needs.



JANITORIAL

Supplies to keep your kitchen, dining area & bathrooms sanitary.

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.

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.



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.

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.



RACKS

- Pan & Steam Table Racks
- Can Racks
- Pizza Pan Racks
- Donut Screen Racks
- Cooling Racks
- French Fry Racks
- Refrigerator Racks
- Oven Racks
- Display Racks



SHELVING

- Adjustable Shelving
- Cantilevered Shelving
- Cooler & Backroom Shelving
- Correctional Shelving
- Dunnage Racks
- Wall Shelves
- Knock Down Wall Shelves



TRANSPORTATION & STORAGE

- Dollies
- Ingredient Bins
- Queen Mary Banquet Carts
- Sheet Pan Trucks
- Utility Carts



STAINLESS STEEL SINKS

- Bakery Sinks
- Compartment Sinks
- Deli Sinks
- Hand Sinks
- Meat Department Sinks
- Sink Accessories



STAINLESS STEEL TABLES

- Clean & Soiled Dish Tables
- Equipment Stands
- Poly Top Tables
- Pot Racks
- Stainless Steel Tables
- Wood Top Tables



LOCKERS

- Multi Tier
- Single Tier
- Double Tier
- Garment Bar
- Locker Accessories



Foodservice Equipment, LLC

Always your partner, never your competitor!

Wisconsin

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

Minnesota

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

Illinois

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





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