

REDCO

Foodservice Equipment, LLC

MANUFACTURERS GUIDE
JANUARY 2026



PROUDLY SERVING THE MIDWEST

NORTHERN ILLINOIS, MINNESOTA,
NORTH DAKOTA, SOUTH DAKOTA,
WISCONSIN, NORTHERN MICHIGAN

800-722-5460 | redcofoodequip.com

PROUDLY REPRESENTING COMMERCIAL FOODSERVICE EQUIPMENT MANUFACTURERS

Updated Jan 1, 2026



Pasta Equipment
arcobaleno.com



AQUA-PURE

Water Filtration
solventum.com



blendtec
COMMERCIAL

Jarless Blending
Systems & Blenders
blendtec.com

CNSRV ()

Food Defroster
& Chiller
cnsrv.com



EKA Millennial
Combi Ovens
tecnoeka.us



Display Cases &
Merchandisers
federalind.com
* Not available in MN



Faucets, Drains
Reels & Pre-Rinse
fisherfaucets.com
* Not available in UP MI



Fryers &
Ventless Systems
gfse.com



Ice Makers &
Refrigeration
hoshizakiamerica.com



Custom Walk-in
Coolers & Freezers
imperialbrown.com



Jackson
WAREWASHING SYSTEMS

Dishmachines
& Glasswashers
jacksonwws.com

LANCER

Fountain &
Draft Systems
lancerworldwide.com

Migali
TRUSTED SINCE 1955

Ranges, Fryers
& Refrigeration
migali.com



MOFFAT

Ovens, Proofers &
Holding Cabinets
moffatusa.com



Serving Lines
& Kiosks
multiteriausa.com



Rotisserie Ovens
Churrascos & Grills
hickorybbq.com



OVENTION
A HATCO CORPORATION COMPANY

Ventless &
Speed Ovens
oventionovens.com
* Not available in IL



STOELTING
A VOLKART BRAND

Ice Cream, Custard
& Frozen Beverage
stoeltingfoodservice.com
* Not available in IL



Mixers, Slicers
Dough & Pizza Prep
univexcorp.com



Conveyor Ovens
Hoods & Grills
xltovens.com
* Not available in MN or WI

NEED A QUOTE?



QUOTES@REDCOFOODEQUIP.COM
WE WORK WITH YOUR PREFERRED SUPPLIERS.
SCAN THE CODE TO GET STARTED RIGHT NOW!



IN STOCK AT REDCO*

*Inventory subject to change without notice.
Please contact Redco to verify availability.



VENTLESS OPTIONS

Consult your local municipality for requirements.

WELCOME

to Redco Foodservice Equipment, where our commitment to outstanding customer service and a deep focus on relationships sets us apart.

As representatives and distributors for first-rate commercial foodservice equipment manufacturers, Redco focuses on providing you with the best solutions tailored to your operations needs. Our team possesses extensive knowledge of the foodservice industry, the equipment and we're ready to help.

Always your partner, never your competitor!



SERVICES

- Kitchen Analysis
- Equipment Demos
- Post-Sale Support
- Pre-Sale Support
- Staff Training
- Warranty Support

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

REDCO CULINARY CENTERS

At each Redco location, you will find a fully operational test kitchen. These facilities are here to give you the opportunity for a hands-on experience with the equipment before you order. Discover the latest technologies, explore new techniques and efficiencies to streamline your operations.

There's no charge to schedule private consultations and demonstrations, so gather up your ingredients, favorite recipes, and let's cook together!

New Berlin, WI



Itasca, IL



South St Paul, MN



SCHEDULE YOUR

- Equipment Demo
- Sales Presentations
- Team Training
- Chapter Meetings
- Educational Visits
- Happy Hour



800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



ARCOBALENO
PASTA EQUIPMENT

PASTA EQUIPMENT

arcobaleno.com

Updated Jan 1, 2026

Arcobaleno is the leading manufacturer of pasta machinery to the food service industry and the only full service pasta machine manufacturer in North America. Bringing your customers pasta made freshly in house is easy with Arcobaleno extruders, sheeters and cookers. Dryers, carts, specialty Equipment and the fly wheel slicer round out the show-stopper selection.



PASTA EXTRUDERS



PASTA CARTS



PASTA COOKERS



PASTA DRYERS



SPECIALTY MACHINES



FLY WHEEL SLICER

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



WATER FILTRATION & RO SYSTEMS

solventum.com

Updated Jan 1, 2026

Aqua-pure Solventum Water Filtration Products for ice applications provide built-in scale inhibition as well as chlorine taste and odor and particulate reduction. This can help to reduce service calls and downtime—increasing bottom line profitability. Solventum Reverse Osmosis Systems are designed for cost-effective reduction of scale in steam equipment.



ICE MACHINE FILTERS



REVERSE OSMOSIS



STEAMER/COMBI FILTERS



REPLACEMENT
CARTRIDGES & MEMBRANES

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials



BLENDERS

blendtec.com

Updated Jan 1, 2026

Blendtec's line of commercial blenders are made with your business in mind. Built with longevity and durability, these blenders can handle it all. Each feature - from top to bottom - delivers simple operation and is designed to reduce overall cost. Introducing the new Titan X motor from Blendtec® - built to be quieter, run cooler, and with a longer life than any motor before it.



STEALTH NITRO X



STEALTH X



CONNOISSEUR 825
& 825 SPACESAVER



BAR BLENDER



CHEF BLENDER



JARS & LIDS

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials



FOOD DEFROSTER & CHILLER

cnsrv.com

Updated Jan 1, 2026

CNSRV brings you a better way to defrost and chill. Defrosts in less than half the time as the running faucet method. Uses 98% less water than the running faucet method. Saves thousands of dollars on water bills, ROI in as little as two months of usage. Ensures an even and efficient thaw while better maintaining food quality and safety.



*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



EKA MILLENNIAL COMBI OVENS

tecnoeka.us
Updated Jan 1, 2026

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

V - Consult your local municipality for ventless system requirements.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



MERCHANDISERS & DISPLAY CASES

*Not available in MN

federalind.com

Updated Jan 1, 2026

Federal Industries provides our customers with outstanding excellence, quality & versatility using innovative solutions and service parallel to none. Customizing our products to meet our customers' needs, we are able to accommodate almost any application. All of our products have been rigorously tested for performance durability and reliability so you can be confident the craftsmanship will exceeds your expectations.



VISION SERIES
MERCHANDISERS



ITALIAN GLASS
BAKERY & DELI



SPECIALTY DISPLAY
ISLAND & END CAPS



COUNTERTOP



BAKERY & DELI



MILK
MERCHANDISER

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

FAUCETS, DRAINS, REELS & PRE-RINSE

fisherfaucets.com

*Not available in UP MI

Updated Jan 1, 2026

Fisher hardware is manufactured with a standardization of internal mechanisms. All chrome plating is triple plated -- copper, nickel, and chrome -- for durability. Every fixture we make is rigorously tested in both our modern in-house testing center, and in actual field situations under extreme conditions. Every detail is thoroughly checked and re-checked. And, before we make our products available to you, they must pass each and every test. So you get proven performance...Guaranteed!



PRE-RINSE UNITS



FAUCETS



REEL RINSE UNITS



POT FILLERS



GLASS FILLERS



DRAINS

**For reference only; for latest and official information, refer to manufacturer website and product materials



PROVEN & TRUSTED SINCE 1952



VENTLESS FRYERS & HOODS

gfse.com

Updated Jan 1, 2026

Since 1952, Giles has been dedicated to producing high quality, durable, user-friendly and cost effective food service solutions. You can be confident that, whether your operation is large or small, you'll enjoy the exceptional customer service and dependable equipment necessary to grow and thrive.



FRYERS



VENTLESS FRYERS



VENTLESS HOODS



HEATED
MERCHANTISERS



FOOD PREP
EQUIPMENT



OIL MANAGEMENT
SUPPLIES

V - Consult your local municipality for ventless system requirements.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460



redcofoodequip.com



ICE MAKERS, BINS & DISPENSERS

hoshizakiamerica.com

Updated Jan 1, 2026

Hoshizaki Ice Machines maximize efficiency without compromising 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. Options include hotel and countertop dispensers and cubelet ice & water dispensers. Hoshizaki Ice Storage Bins provide a safe, sanitary storage solution.



KMEDGE[™]
CRESENT CUBER



CUBELET/ FLAKERS



Creative Cocktails
HOSHIZAKI SPECIALTY ICE



WATER & ICE
DISPENSERS



STORAGE BINS



ICE ONLY
DISPENSERS

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



STEELHEART REFRIGERATION

hoshizakiamerica.com

Updated Jan 1, 2026

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. We care about the environment as much as we feel responsible for the safety of your food products - which is why we use earth-friendly hydrocarbon refrigerant in all of our refrigeration products.



REACH-IN COOLERS
& FREEZERS



UNDERCOUNTER
& WORKTOPS



PIZZA PREP
TABLES



MEGATOPS & SANDWICH
PREP TABLES



CHEF BASES



HEATED
CABINETS

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

VALIANCE™

by  HOSHIZAKI



VALIANCE REFRIGERATION

hoshizakiamerica.com

Updated Jan 1, 2026

Valiance™ by Hoshizaki is designed for operators who want reliable, quality refrigeration that delivers exceptional value. With Valiance™, you get a product that stands toe-to-toe with leading competitors-giving you the confidence to run your operation smoothly and efficiently, without overextending your budget. Choose Valiance™ when you want proven performance and peace of mind at a price that makes sense for your business growth.

3 YEARS LABOR | **4** YEARS PARTS | **5** YEARS COMPRESSOR



REACH-IN COOLERS
& FREEZERS



UNDERCOUNTER
COOLERS & FREEZERS



SANDWICH
PREP TABLES

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



REFRIGERATION

hoshizakiamerica.com

Updated Jan 1, 2026

HOSHIZAKI. BEYOND STRONG.

It's the promise of reliability... and the peace of mind that comes with it.

It's performing beyond expectations...with relentless durability and sustainability.

It's knowing that we've already thought about your future and can endure at the next level.



SUSHI CASES



GLASS DOOR
MERCHANDISERS



BACK BAR
REFRIGERATORS



DIRECT DRAWS



BOTTLE COOLERS

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



CUSTOM WALK-IN COOLER & FREEZERS

imperialbrown.com

Updated Jan 1, 2026

Imperial Brown's commercial walk-in refrigerators and freezers combo unit offer high-volume storage space for operators to store perishable food products in bulk. Many models are designed to hold rolling racks or mobile shelving. Available with or without floors or cooling systems, in a huge variety of widths, lengths and heights to fit your available space.



**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

DISHMACHINES

jacksonwws.com

Updated Jan 1, 2026

Jackson WWS, Inc. is a full-line supplier and leading producer of high-quality commercial dishmachines—all made in the USA. We stand by our “Clean the First Time” commitment with dishmachines that deliver optimal cleaning performance while reducing labor, chemical, and utility costs. With more standard features and a lower acquisition and operating cost, Jackson sets the standard for warewashing.



FLIGHTS



CONVEYORS



HIGH TEMP
DOOR-TYPES



LOW TEMP
DOOR-TYPES



UNDERCOUNTERS



GLASSWASHERS

V - Consult your local municipality for ventless system requirements.

**For reference only; for latest and official information, refer to manufacturer website and product materials



ICE BEVERAGE DISPENSERS

lancerworldwide.com

Updated Jan 1, 2026

Lancer has been a leader in beverage dispensing innovation for over 50 years. Founded in San Antonio, Texas, Lancer focuses on quality and efficiency, with its patented products and cutting-edge solutions.



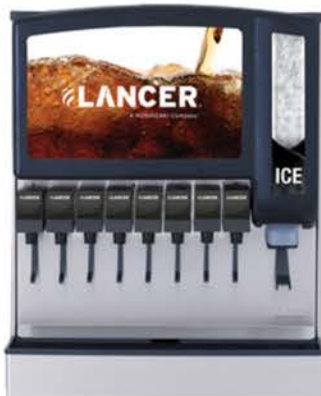
LEGACY SERIES



BOLD 30i



FLAVOR SELECT



SENSATION



TWIN POUR



DRIVE THRU

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



KOLD-DRAW™ DRAFT SYSTEMS

lancerworldwide.com

Updated Jan 1, 2026

Whether opening a new bar or restaurant, or developing an entertainment venue, Lancer kold-Draw™ Draft Systems will deliver the wide range of beverages your customers crave while you enjoy operational savings. Optimal temperature management for whatever you're pouring.



KOLD PIPE



KOLD T



KOLD THRU



KOLD H

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

COOKING EQUIPMENT

migali.com
Updated Jan 1, 2026

Migali[®] commercial refrigerators and freezers are beautiful, sleek and attractive and include a vast array of options, sizes and capacities to ensure your food products are stored conveniently and safely at optimal cooling temperatures.



RANGES &
HOT PLATES



FRYERS



GRIDDLES



STOCK POT
STOVES



BROILERS &
CHAR-ROCK BROILERS



CONVECTION
OVENS

**For reference only; for latest and official information, refer to manufacturer website and product materials

REFRIGERATION EQUIPMENT

migali.com
Updated Jan 1, 2026

Migali[®] commercial refrigerators and freezers are beautiful, sleek and attractive and include a vast array of options, sizes and capacities to ensure your food products are stored conveniently and safely at optimal cooling temperatures.



REACH-INS



WORKTOP &
UNDERCOUNTER



SANDWICH &
PIZZA PREP



GLASS DOOR
MERCHANDISERS



BACK BAR



GLASS
FROSTERS

**For reference only; for latest and official information, refer to manufacturer website and product materials

CONVECTION OVENS, PROOFING & HOLDING

moffatusa.com

Updated Jan 1, 2026

Moffat Turbofan ovens are perfect for a broad range of food service and bakery situations – offering both convenient ease of use and consistent quality of output, each and every time. Turbofan now has the added flexibility when space is a premium – go ventless and add a hood on top of your oven.



20 SERIES



30 SERIES



VENTLESS HOODS



EXTENDED
HOLDING



HOT
HOLDING



PROOFING
CABINETS

V - Consult your local municipality for ventless system requirements.

**For reference only; for latest and official information, refer to manufacturer website and product materials



SERVING LINES & KIOSKS

multiteriausa.com

Updated Jan 1, 2026

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. Today's operators have less workers, and require smart features to keep up with the demand and keep operators and customers safer.



MERITAGE



ESSENCE



M-POWER



KIOSKS



SCREEN WALLS
& TRAFFIC RAILS



FOOD SHIELDS

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



ROTISSERIES, CHURRASCOS & GRILLS

hickorybbq.com

Updated Jan 1, 2026

Old Hickory BBQ is the expert in the rotisserie field. Old Hickory BBQ's many "batch" and "continuous" models are by far, the most recognized rotisserie merchandisers on the market and are well known for their ability to produce revenues for the operator. Proudly manufactured in the United States of America since 1946.



CONTINUOUS
ROTISSERIES



BATCH
ROTISSERIES



CHURRASCOS



GRILLS



WARMERS

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

VENTLESS OVENS

*Not available in IL

oventionovens.com

Updated Jan 1, 2026

Ovention Ovens are all designed and manufactured in the heartland of the USA. Between our plant in Sturgeon Bay, WI and our first-class customer service based in Milwaukee, WI, Ovention is committed to serving you in the most accessible way possible. At Ovention, we think ovens should be smart enough to cook your entire menu perfectly, every time.



MILO DOUBLE/SINGLE
(STACKING)



MiSA



MATCHBOX &
MATCHBOX M360



SHUTTLE



CONVEYOR



FINISHING

V - Consult your local municipality for ventless system requirements.

**For reference only; for latest and official information, refer to manufacturer website and product materials



FROZEN DESSERT & BEVERAGES

stoeltingfoodservice.com

*Not available in IL

Updated Jan 1, 2026

As an industry leader, Stoelting offers a broad and premium line of equipment including soft serve and frozen yogurt, shake and smoothie, frozen custard and Italian ice, frozen beverage, and batch that supports a wide range of foodservice venues from small shops to large chains.



**SOFT SERVE &
FROZEN YOGURT**



**SHAKES &
SMOOTHIES**



**CUSTARD &
ITALIAN ICE**



**FROZEN BEV
DISPENSER**



**BATCH
FREEZERS**



**DIPPING
CABINETS**

*Inventory subject to change without notice. Please contact Redco to verify availability.

**For reference only; for latest and official information, refer to manufacturer website and product materials



MIXERS, PREP, SLICERS & OVENS

univexcorp.com

Updated Jan 1, 2026

All Univex products and accessories are proudly manufactured by skilled designers, engineers and manufacturing experts. Univex products are well known for their rugged engineering that keeps them running for decades. We have competitive pricing, which makes our equipment a remarkably good value.



PLANETARY &
SPRIAL MIXERS



DOUGH
PROCESSORS



DOUGH
SHEETERS



SLICERS & PREP
EQUIPMENT



SOUS VIDE &
VACUUM PACKERS



PIZZA
OVENS

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



CONVEYOR OVENS, HOODS

*Not available in MN or WI

xltovens.com

Updated Jan 1, 2026

XLT ovens and hoods are designed and built to work together as a complete system. Building the most reliable and long-lasting performance products, we focus on quality in every process. Our products undergo extensive testing to prove performance, accuracy, and efficiency. When analyzing the total life cycle cost of our products, they are more durable and cost effective than any of our competitor's products



CONVEYOR
OVENS



COUNTERTOP
CONVEYOR OVENS



XLT HOODS



RADIANT GRILLS

**For reference only; for latest and official information, refer to manufacturer website and product materials

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

REDCO

Foodservice Equipment, LLC

Always your partner, never your competitor!

Use this space to take notes or make a wish list of equipment for your kitchen.

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com

REDCO

Foodservice Equipment, LLC

Always your partner, never your competitor!

Use this space to take notes or make a wish list of equipment for your kitchen.

800-722-5460

REDCO
Foodservice Equipment, LLC

redcofoodequip.com



Foodservice Equipment, LLC

RESPECT in every interaction.

EMPOWERMENT through experience and education.

DETAILS matter in every aspect of our operation.

CONTINUOUS improvement.

OWNERSHIP of every opportunity.

Always your partner, never your competitor!

Illinois

1340 Ardmore Ave
Itasca, IL 60143

Minnesota

220 Hardman Ave S.
South St. Paul, MN 55075

Wisconsin

5145 S Emmer Dr
New Berlin, WI 53151

Connect with us on social media.

@redcofoodequip.com



800-722-5460



redcofoodequip.com