

PRODUCTS



RECYCLING STATIONS

CleanRiver Recycling Solutions has introduced waste and recycling stations that make it easy to implement recycling programs. Transition TRH Series Configurable Recycling and Waste Stations use stream-specific, interchangeable opening plates and moveable internal dividers to accept multiple types of recyclables in a single unit. The 51-gallon container occupies a 24-inch by 24-inch footprint and is 36 inches high. These containers are available in raven black, warm cedar, marine blue, adobe clay, earth brown, storm gray, forest green, cherry wood, midnight blue, weathered wood and dove gray.

CLEANRIVER.COM



BARBECUE SAUCE

Cattleman's barbecue sauce starts with tomato paste, not puree, and no starches and fillers. This allows for extendability of the sauce, giving cooks the opportunity to add up to 20% more ingredients to create customized flavors and signature sauces.

CATTLEMEN'SFOODSERVICE.COM



ANGUS BEEF BLEND

Burger Maker's Certified Angus Beef brand Signature Blend combines brisket, chuck and steak tails from the rib and loin in their patties. The burger's rich, beefy flavor allows chefs the fullest potential for creating distinctive menu solutions. Burgers are available in a variety of shapes, sizes and thicknesses.

CERTIFIEDANGUSBEEF.COM



HEATED MERCHANDISERS

Hatco's new energy-efficient Heated Zone Merchandisers utilize new Spot On technology; the overhead elements stay off until a food product is placed on the shelf. Available in single and dual-shelf models in many colors.

HATCOCORP.COM



ALLERGEN FREE FOOD SPRAY

At least 12 million Americans suffer from food allergies. Vegalene new Allergen Free Food Release Spray is specially formulated to be free of the FDA-defined top eight food allergens: milk, eggs, peanuts, tree nuts, fish, shellfish, soy and wheat. Available in 16.5-oz aerosol cans.

PARWAYTRYSON.COM

KITCHEN, DINING & DISHWASHING FACILITIES • DRY STORAGE AREAS • PREPARATION AREAS

Kitchen Corps, Inc.
TEMPORARY KITCHEN FACILITIES

CONSTRUCTION, RENOVATION, DISASTER...
Temporary Kitchens Keep Businesses Fed and Functioning

When a fire recently destroyed a college dining facility in the Northeast, the director of college housing and food services picked up the phone and ordered a temporary kitchen from Kitchen Corps as easily as if he were ordering a pizza.



www.kitchencorps.com 757.487.8977

PRODUCTION AREAS • REFRIGERATION/FREEZER • BATHROOMS • DECKS, RAMPS AND LIFTS

COOK & HOLD OVENS

Vulcan's Cook & Hold Ovens operate at a lower temperature than standard or convection ovens and use gently recirculated heated air that moves uniformly and consistently around meats, seafood, poultry, vegetables and more. The lower cook temperature delivers maximum results as meats come out naturally browned and flavorful, seafood is moist and appetizing and vegetables are colorful and nutritious. Available in the VRH Restaurant Series or VCH Institutional Series, Vulcan Cook & Hold Ovens have easy-to-use cooking controls and are designed with a stainless steel interior and exterior for maximum durability and longevity.

VULCANEQUIPMENT.COM/VULCAN

