

# **dupey**

## **EQUIPMENT CO**

FOOD EQUIPMENT SALES AND SERVICE

**EQUIPMENT, PARTS, SUPPLIES, &  
AWARD WINNING CUSTOMER SERVICE  
SINCE 1949!**

# **2021-22 PRODUCT CATALOG**



2048 NW 92nd Ct  
Clive, IA 50325  
Office: 515-223-0700  
Fax: 515-225-6674  
[www.dupeyequipment.com](http://www.dupeyequipment.com)

\*Pricing in catalog subject  
to change without notice.

## NEWLY WEDS SEASONINGS

Description	Item #	Quantity	Price
#358 Jerky	G22001	(5) 5 lb. Bags	\$107.15
102 Pork Sausage	G22026	(50) 8 oz. Bags	\$66.55
110 Pork Sausage	G22027	(50) 8 oz. Bags	\$76.45
1503 Bratwurst (No Sage)	G22151	(50) 8 oz. Bags	\$145.00
Beef Stick Unit #2	G20153	(5) 5 lb. 10 oz. Bags	\$83.70
Beef Stick Unit	G20163	(5) 5 lb. 10 oz. Bags	\$80.85
Best Meat Binder	G22010	50 lb. Case	\$55.40
Bologna Frank Unit	G20181	(5) 5 lb. 10 oz. Bags	\$75.15
Heller's Bratwurst Unit	G31530	(8) 5 lb. 10 oz. Bags	\$115.90
Heller's Colorado Beef Jerky	G31798	(16) 2 lb. 13 oz. Bags	\$116.80
Heller's Summer Sausage	G33203	(7) 5 lb. 14 oz. Bags	\$132.65
Hot Italian Sausage	G20529	(24) 8 oz. Bags	\$48.35
Pepperoni Unit	G20277	(5) 5 lb. 10 oz. Bags	\$84.20
Plain Gelatin	R01562	(2) 5 lb. Bags	\$98.55
Polish Sausage Unit	G20062	(5) 5 lb. 10 oz. Bags	\$87.35
Pork Roast Rub	G22041	(5) 5 lb. Bags	\$74.60
Process Z	G20803	(50) 8 oz. Bags	\$83.05
Salami Unit	G21592	(5) 5 lb. 10 oz. Bags	\$82.25
Smoked Beef Stick	G20164	(5) 4 lb. 2 oz. Bags	\$69.10
Smoked Pork Sausage	G20856	(5) 5 lb. 10 oz. Bags	\$51.50
Smokehouse Chicken without MSG	G22337	(5) 5 lb. Bags	\$78.10
Sodium Erythorbate	R01570	10 lb. Case	\$50.95
Summer Sausage Unit	G21034	(5) 5 lb. 10 oz. Bags	\$68.25
Sweet Italian Sausage	G20036	(24) 8 oz. Bags	\$62.95



In the food processing and foodservice industries, Newly Weds® Foods is recognized as the premier global purveyor of customized breaders, batters, seasonings, and functional ingredients. Whether you're developing products for retail or foodservice success, you'll find our integrated resources are one of a kind.



## CURES

Description	Item #	Quantity	Price
Brown Sugar Bacon Cure	G20325	50 lb. Case	\$40.05
Brown Sugar Bacon Cure Mix	G20040	50 lb. Case	\$44.70
Complete Southern Brown Sugar Cure	G20310	50 lb. Case	\$44.05
Dry Rub Bacon Cure	G20242	50 lb. Case	\$46.20
Southern Brown Sugar Cure	G20234	50 lb. Case	\$41.55
Special Cure	G20059	50 lb. Case	\$40.45
Speed Cure	902108	(200) 1 oz. Bags	\$45.00
Speed Cure W/N with Color	G21797	(50) 4 oz. Bags	\$29.35
Sweeter Than Sweet Cure	G20394	50 lb. Case	\$42.15
Sweeter Than Sweet Cure Mix	G20392	50 lb. Case	\$44.35
Sweeter Than Sweet Dry Rub Bacon Cure	G20040	50 lb. Case	\$44.70
White Cure Mix W/N	G20402	50 lb. Case	\$38.25





## A.C. LEGG SEASONINGS

### Quality

A.C. Legg provides you with only the finest spices obtained from trustworthy, Global Food Safety Initiative (GFSI) compliant sources. An excellent end product starts here.

### Pork Sausage Blend 29

For those processors who want to produce sausage with an intermediate spice level. It contains less sage and pepper than blends 10 and 6



Description	Item #	Quantity	Price
BBQ Flavor Snack Stick	901157	(24) 11 oz. Bags	\$73.85
BBQ Seasoning & Rub	901165	(24) 8 oz. Bags	\$58.45
Bologna Frank	902100	(24) 14 oz. Bags	\$83.00
Bratwurst	901104	(24) 11 oz. Bags	\$80.00
Cajun Jerky	901132	(24) 14.25 oz. Bags	\$107.70
Fresh Polish Kielbasa	901108	(24) 11 oz. Bags	\$86.15
Hot Italian Sausage	901103	(24) 8 oz. Bags	\$61.55
Hot Pork Sausage	901109	(24) 9 oz. Bags	\$67.70
Maple Flavor Breakfast Sausage	901008	(24) 10 oz. Bags	\$61.55
Mild Italian Sausage	901102	(24) 8 oz. Bags	\$61.55
Peppered Jerky	901133	(24) 13.5 oz. Bags	\$104.60
Pizza Flavor Snack Stick	901158	(24) 8 oz. Bags	\$58.45
Pork Sausage (Blend 6)	901105	(24) 8 oz. Bags	\$58.45
Pork Sausage (Blend 7)	901107	(24) 8 oz. Bags	\$58.45
Pork Sausage (Blend 10)	901010	(24) 8 oz. Bags	\$58.45
<b>Pork Sausage (Blend 29)</b>	<b>901029</b>	<b>(24) 8 oz. Bags</b>	\$58.45
Smoked Polish Kielbasa	901106	(24) 11 oz. Bags	\$89.25
Snack Stick	901116	(24) 18.5 oz. Bags	\$107.70
Summer Sausage	901114	(24) 18 oz. Bags	\$104.60
Teriyaki Jerky	901134	(24) 20.25 oz. Bags	\$120.00
That's Italian	901019	(24) 1 lb. Bags	\$106.85

## MARINADES

Description	Item #	Quantity	Price
BBQ Marinade	901129	(24) 10.75 oz. Bags	\$83.10
Butter Garlic Marinade	901144	(24) 9.72 oz. Bags	\$116.90
Cajun Marinade	901120	(24) 7.5 oz. Bags	\$83.10
Greek Marinade	901146	(24) 9.25 oz. Bags	\$92.30
Grill Marinade	901149	(24) 10 oz. Bags	\$107.70
Hot & Spicy Marinade	901122	(24) 8 oz. Bags	\$86.15
Italian Marinade	901128	(24) 9 oz. Bags	\$89.25
Lemon Butter Marinade	901143	(24) 8.75 oz. Bags	\$101.50
Lemon Pepper Marinade	901121	(24) 7.25 oz. Bags	\$70.75
Mesquite Marinade	901142	(24) 10 oz. Bags	\$86.15
Natural Marinade	901119	(24) 7 oz. Bags	\$67.70
Onion Steak Marinade	901150	(24) 9 oz. Bags	\$65.85
Teriyaki Marinade	901147	(24) 15.5 oz. Bags	\$141.50
Tomato Basil Marinade	901175	(24) 12.25 oz. Bags	\$184.60



## HI TEMP CHEESE

Description	Item #	Quantity	Price
Cheddar Cheese	201327	5 lb. Bag	\$25.00
Pepper Jack Cheese	201329	5 lb. Bag	\$25.00

## RETAIL SEASONINGS

### Spice Craft Seasoning Shakers

Description	Item #	Quantity	Price
Pork Roast Rub	S12498	(12) 6.5 oz. Shakers/Case	\$26.50
Prime Steak & Beef Burger	S12506	(12) 6.75 oz. Shakers/Case	\$26.50
Smokehouse Chicken	S12521	(12) 5.5 oz. Shakers/Case	\$26.50



### Hi Mountain Jerky Cure & Seasoning

Description	Item #	Quantity	Price
Cajun Blend	R01441	(12) Boxes/Case	\$85.00
Hickory Blend	R01440	(12) Boxes/Case	\$85.00
Inferno Blend	R00836	(12) Boxes/Case	\$85.00
Mesquite Blend	R01439	(12) Boxes/Case	\$85.00
Original Blend	R01438	(12) Boxes/Case	\$85.00
Pepper/Garlic Blend	R01445	(12) Boxes/Case	\$85.00
Pepper Steak Blend	R01479	(12) Boxes/Case	\$85.00
Teriyaki Blend	R01446	(12) Boxes/Case	\$85.00



### Bad Byron's Butt Rub

Description	Item #	Quantity	Price
4.5 oz Shaker	Spice	12/Case	\$45.00
7 lb. Jug	920005	1	\$48.00



## PRIVATE LABEL SAUCES

### Private Label Steak Sauce

Description	Quantity	Price
11 oz. Bottles (Original Flavor)	12 per Case	\$40.00

### Private Label BBQ Sauce

Description	Quantity	Price
19 oz. Bottles	12 per Case	\$38.00
38 oz. Bottles	12 per Case	\$63.00
1 gal. Jugs	4 per Case	\$69.25

Choose from the following flavors:

- Old Fashioned
- Old Smokey
- Tangy
- Cajun (Not available in 19 oz.)

#### Nutrition Facts

Serving Size 2 Tbsp.  
Servings Per Container 15

Amount Per Serving  
Calories 40

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Sodium 300mg	13%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Sugars 8g	0%
Protein 0g	0%

\*Percent Daily Values are based on a 2,000 calorie diet.

## DUPEY EQUIPMENT

# OLD FASHIONED BBQ SAUCE

NET WT. 19 OZ. (538.6 G)

INGREDIENTS: WATER, TOMATO PASTE, BROWN SUGAR, VINEGAR, DEXTROSE, SALT, PROPYLENE GLYCOL, PROPYLENE GLYCOL ALGINATE, ONION POWDER, POTASSIUM SORBATE AND SODIUM BENZOATE (TO PROTECT FRESHNESS), MODIFIED FOOD STARCH, GARLIC POWDER, SPICES, MUSTARD, NATURAL FLAVOR.

DISTRIBUTED BY: DUPEY EQUIPMENT  
CLIVE, IA (800) 798-1857

KEEP REFRIGERATED AFTER OPENING

0 77982 00710 5

\*Note: Labels available for 19 oz. and 38 oz. bottles only. Labels are \$.15 each.



## CASINGS

### String Tied Casings

2½" x 20" Mahogany	908100	1-999 : \$.48/each	1,000+ : Take off \$.02/each
2½" x 20" Clear	909113	1-999 : \$.40/each	1,000+ : Take off \$.02/each
40" x 18" Clear Collagen Rounds	913100	1-999 : \$.38/each	1,000+ : Take off \$.02/each

### ICR Processed Casings

19 Caliber (20 mm Stuffed Diameter)

Mahogany	909096	54 Strands/Caddy	540# Finished Product	\$170.00/Caddy
Clear	909095	54 Strands/Caddy	540# Finished Product	\$164.00/Caddy

20 Caliber (21¼ mm Stuffed Diameter)

Mahogany	909097	54 Strands/Caddy	567# Finished Product	\$181.35/Caddy
Clear	909098	54 Strands/Caddy	567# Finished Product	\$168.35/Caddy

20 Caliber Clear (31.77 mm Stuffed Diameter)

Hybrid	909093	16 Strands/Caddy	393# Finished Product	\$93.10/Caddy
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\*\*Note: Hybrid casings may be used for fresh or smoked product.

### VISTA—NIPPI Processed Casings

21 mm Mahogany	909100	54 Strands/Caddy	\$230.00/Caddy
21 mm Processed Clear	909101	54 Strands/Caddy	\$204.35/Caddy
32 mm Processed Clear	909103	24 Strands/Caddy	\$150.95/Caddy

\*\*Note: 9 Caddies per case. Deduct \$5.00/Caddy for full case order.

### Natural Casings

21-23 Sheep Casings	911101	\$37.40
32-34 Hog Casings	911100	\$33.25

## CUSTOM CASINGS

### Custom Pre-Printed Casings are Available!

- 1 case minimum
- Get your logo, name, establishment number printed
- Mahogany or Clear
- Fibrous or plastic



# VACUUM POUCHES



Winpak's vacuum pouches can be used to package fresh and processed meats, cheese, seafood and other perishable products. Winpak has the technical expertise to Manufacture vacuum pouches with moderate barrier (PA/PE) or high barrier (PA/EVOH/PE) properties. Customers can rely on our vacuum pouches as the best choice for Modified Atmosphere Packaging (MAP) applications.



## Standard, 3-Mil. Vacuum Pouches

\*Take an additional 5% now through the end of January

Description	Item #	Quantity	Price
2½" x 10"	10100	5,000	\$122.50
6" x 8"	10101	2,000	\$61.25
6" x 10"	10102	2,000	\$76.50
6" x 12"	10103	2,000	\$91.75
6" x 15"	10104	2,000	\$114.70
8" x 8"	10107	2,000	\$81.60
8" x 10"	10108	2,000	\$102.00
8" x 12"	10109	1,000	\$61.20
8" x 15"	10111	1,000	\$76.50
10" x 13"	10112	1,000	\$82.80
10" x 15"	10113	1,000	\$95.60
12" x 14"	10117	1,000	\$107.10
12" x 16"	10119	500	\$61.20
12" x 18"	10120	500	\$68.85
14" x 16"	10121	500	\$71.40
14" x 20"	10122	500	\$89.25
14" x 24"	10123	500	\$107.10
16" x 20"	10124	500	\$102.00
16" x 26"	10126	250	\$66.30

\*Note: These pouches work in commercial, chambered vacuum sealers only.

## DuraShrink® Barrier Shrink Bags

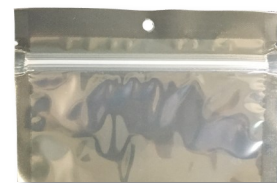
Winpak's DuraShrink® Bags maintain superior shrink performance by balancing a high shrink rate with a low shrink force. The bags shrink tightly to the product shape, creating a wrinkle-free package with the product's original shape remaining intact. Winpak's DuraShrink® Bags are also available in an EVOH formulation, which provides high oxygen barrier in an eco-friendly bag.



\*Note: These pouches are available upon request. Call for sizing and pricing.

## Reclosable Zip Vacuum Pouches

These 3 mil. pouches offer a 1/4" hang hole and a reclosable zipper for resealing the bag once opened.



\*Take an additional 5% now through the end of January

Description	Item #	Quantity	Price
6" x 8"	10150	1,000	\$110.10
6" x 10"	10151	1,000	\$119.40
6" x 12"	10152	1,000	\$126.25
8" x 10"	10154	1,000	\$144.65
8" x 12"	10153	1,000	\$154.20
8" x 15"	10149	1,000	\$209.25

## Black Zipper Vacuum Pouches

- 4 Mil,
- Clear Front, Black Back



Description	Item #	Quantity	Price
6" x 10"	10163	1,000	\$93.00
8" x 12"	10162	1,000	\$112.00

\*Note: Other sizes are available upon request. Call for sizing and pricing.

## Clear PVC Bone Guard

Prevent your vacuum pouches from being punctured by putting clear bone guard down prior to vacuum sealing.



Description	Item #	Quantity	Length	Price
4½" x 5"	15101	1 Roll	465'/Roll	\$154.25
9" x 11"	15104	4 Rolls	150'/Roll	\$350.00

## Gold Vacuum Pouches

\*Available upon request. Please call for sizing and pricing.



## PATTY PAPER



### Patty Paper

Description	Item #	Size	Quantity	Color	Price
903-C (2-Ply Patty Paper)	20106	5" x 5"	14,000	White	\$97.50
904-C (2-Ply Patty Paper)	20108	5-3/16" x 5-3/16"	14,000	White	\$105.00
905-C (2-Ply Patty Paper)	20110	5½" x 5½"	14,000	White	\$125.50
Single Bulker Paper	20113	4" x 1,650'	4 Rolls	White	\$62.00

### Steak Paper

Description	Item #	Size	Quantity	Price
Green Steak Paper	20206	10" x 14"	1,000	\$36.95
Black Steak Paper	20211	10" x 30"	1,000	\$86.65



### 5# Patty Box

#28101  
200/Case  
**\$113.85**

### Poly Bags & Liners

Description	Mil.	Item #	Quantity	Price
6" x 4" x 15" (5# Ground Beef Bags)	1.5	16113	1,000	\$52.00
7" x 9"	1.5	16108	1,000	\$20.00
8" x 4" x 18" (10# Ground Beef Bags)	2.0	16100	1,000	\$100.00
9" x 15" (5# Ground Beef Bags)	1.5	16102	1,000	\$44.00
11" x 6" x 16" (Liner Bag)	1.0	16211	1,000	\$69.50
16½" x 12½" x 20½" (Liner Bag)	1.5	16206	500	\$90.00



## MEAT BAGS

### 1 Lb. Meat Bags

Description	Item #	Quantity	Price
Ground Beef	#35462001	1,000	\$45.00
Ground Beef Not For Sale	#35464001	1,000	\$45.00
Ground Pork	#35460011	1,000	\$45.00
Ground Pork Not For Sale	#35460012	1,000	\$45.00
Italian Sausage	#35462700	1,000	\$45.00
Pork Sausage	#35461001	1,000	\$45.00
Pork Sausage Not For Sale	#35463001	1,000	\$45.00
White Opaque	#35460001	1,000	\$45.00
Wild Game	#35465001	1,000	\$45.00



### 2 Lb. Meat Bags

Description	Item #	Quantity	Price
Ground Beef	#35462002	1,000	\$50.00
Ground Beef Not For Sale	#35464002	1,000	\$50.00
Pork Sausage	#35461002	1,000	\$50.00
Pork Sausage Not For Sale	#35463002	1,000	\$50.00
White Opaque	#35460002	1,000	\$50.00
Wild Game	#35465002	1,000	\$50.00

## SUPPLIES

Description	Item #	Price
<b>Butcher Paper</b>		
15" x 1,000' White Butcher Paper	24501	\$26.25
18" x 1,000' White Butcher Paper	24502	\$30.65
24" x 1,000' White Butcher Paper	24500	\$40.50
<b>Freezer Paper</b>		
15" x 1,100' White Freezer Paper	24503	\$44.65
18" x 1,100' White Freezer Paper	24504	\$52.70
24" x 1,100' White Freezer Paper	24505	\$70.00
*Freezer Paper has a wax coating on the inside to help protect against freezer burn.		
<b>Clear Meat Wrapping Film</b>		
15" x 3,200' (1.25 mil.)	11300	\$80.00
18" x 3,200' (1.25 mil.)	16210	\$99.00
<b>Paper, Film Cutters</b>		
15" Paper Cutter, Counter Mount		\$42.00
18" Paper Cutter, Counter Mount		\$52.00
24" Paper Cutter, Counter Mount		\$53.30



2-Deck Tower Paper Cutter available.  
Please call for availability and pricing.

Description	Item #	Quantity	Price
<b>Glenvale Interfold Deli Paper</b>			
Heavy weight dry wax paper for wrapping foods of all types.			
5.5" x 5.5"	HP3581851	1,000 Sheets	\$8.00
8" x 10.75"	HP3581908	500 Sheets	\$8.50
12" x 10.75"	HP3581932	500 Sheets	\$9.35
<b>Interfold High Density Satin Pac</b>			
Clear polyethylene protection sheets for use as scale sheets, pick-up sheets, separators, and liners.			
8" x 10.75"	HP6782282	1,000 Sheets	\$11.50
12" x 10.75"	HP6782286	1,000 Sheets	\$14.50



Description	Item #	Quantity	Price
<b>Gloves</b>			
Small Powder Free Vinyl Gloves	IVPF SMALL	100	\$10.00
Medium Powder Free Vinyl Gloves	IVPF MEDIUM	100	\$10.00
Large Powder Free Vinyl Gloves	IVPF LARGE	100	\$10.00
Extra Large Powder Free Vinyl Gloves	IVPF XLARGE	100	\$15.00
String Knit	SK	12	\$7.00





## SUPPLIES

Description	Item #	Price
<b>Charsol</b>		
5 Gallon Pail	R01180	\$91.75
<b>Saw Dust</b>		
Hickory Saw Dust (40 lbs.)	40101	\$17.00
<b>Tape</b>		
1" x 500' White	84100	\$5.15
1" x 500' White, Safe Handling	84101	\$6.15
1" x 500' White, Not For Sale	84102	\$5.15
404 Tape Shooter	BP404	\$239.00
Red Hamburger Tape	310554921	\$4.50
Bag Taping Machine	66275495	\$43.00
<b>Staples</b>		
711 VOAR 7/16" (2,000/Box)	83100	\$24.00
713 VOAR 9/16" (2,000/Box)	83101	\$37.00
Hog Ring Pliers	83104	\$47.50
SR-8 Galvanized Blunt (2,500/Box)	83102	\$17.70
<b>Cure Tags</b>		
Tyvek 442 #2	17100	\$45.00
Heavy Manilla Tags (3¼" x 1½")	449414925	\$16.00
Heavy Manilla Tags (4¾" x 2¾")	340207295	\$19.95
Deadlock Fasteners	348931855	\$17.90



Description	Item #	Price
<b>Ham Tubing</b>		
Ham Tubing, (Approx. 3 lb./roll)	905100	\$24.75
<b>Roast Knit</b>		
#16 Roast Knit	906106	\$17.70
#18 Roast Knit	906104	\$19.15
#20 Roast Knit	906102	\$20.20
#22 Roast Knit	906105	\$23.50
#24 Roast Knit	906103	\$23.50
<b>Smoke Nets</b>		
Red Smoke Nets (100/Bundle)	907100	\$23.00
<b>Twine</b>		
#24 Butcher Twine	16303	\$15.50



## SUPPLIES

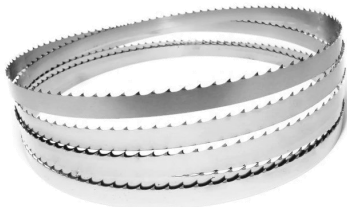
Description	Item #	Price
<b>Lug Carts</b>		
Single Cart	LUGCT-1	\$107.65 + Shipping
Double Cart	LUGCT-2	\$159.00 + Shipping
Six-Lug Cart	LUGCT-6-KD	\$312.00 + Shipping
<b>Heavy Duty Poly Lugs</b>		
13" x 22" x 8½" Gray	319506621	\$12.95
13" x 22" x 8½" Blemished	319557761	\$10.95
<b>Poly Lug Liners</b>		
Blue Lug Liners, 1.5 mil. (250/Case)	16209	\$144.15
<b>Hair Nets</b>		
21" Brown	HN21BR	\$15.95
<b>Poly Sleeves</b>		
18" White	P-SLEEVE-W	\$38.75
<b>Lubricants &amp; Mineral Oils</b>		
Ultra Guard Cartridge	MAINCA2	\$16.10
PRO-TECH with Antimicrobial	MAINCA	\$12.70
PRO-TECH Pure White Mineral Oil	MAINCA1	\$13.85
Taylor Lube 4 oz. Squeeze Tube	62100	\$4.60
<b>White Oil</b>		
Duvey White Oil (1 Gallon)	60100	\$19.55
Duvey White Oil Case (4 - 1 Gallons)	60101	\$78.20



Double Lug Cart

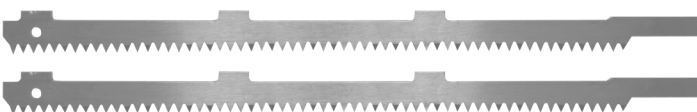


## SAW BLADES



### EFA 63 Replacement Blade

Item #003009201  
\$104.78



Description	Item #	Price
<b>Band Saw Blades</b>		
91" - 112" (3 & 4 Teeth/Inch)		\$8.00
116" - 142" (3 & 4 Teeth/Inch)		\$8.75
<b>Hand Saws</b>		
20" Frame with Blade	#80126	\$59.00
25" Frame with Blade	#80125	\$61.00
<b>Hand Saw Replacement Blades</b>		
20" x 1/2" Blades	#80098	\$4.00
25" x 1/2" Blades	#80100	\$4.00
27" x 1/2" Blades	#80102	\$4.00
28" x 1/2" Blades	#80099	\$4.00
<b>Jarvis Wellsaw Blades and Supports</b>		
Model 404 and 444 Blades/Supports available. Call for pricing!!		

## KNIFE SHARPENER

# X-tra EDGE

## Model CE8-01 Knife Sharper

- Grind and hone without having to switch machines
- Sharpener is belt driven for a smooth, quiet performance.
- Sharpen knives on the left side.
- Hone/Polish knives the on right side.
- Adjustable grinder wheels.
- No need to wet stones, runs fully dry.
- Accepts any length of knife.
- Easy-to-service, simply turn stones for even wear.
- Aluminum housing with vibration absorbing rubber feet.



## CUTLERY



### VICTORINOX



8" Breaking Knife (#72000)



6" Curved Semi-Stiff Boning Knife (#72002)



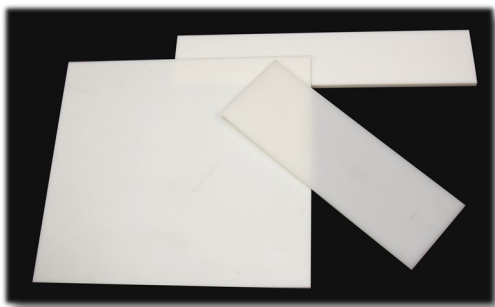
6" Beef Skinner (#72006)



### Giesser Primeline 6" Boning Knife



\$17.95



### Custom Cut Poly Board

Poly board getting old? Call us for a quote! We can cut to any size and thickness.

Description	Item #	Price
<b>Knives &amp; Sharpening Steels</b>		
8" Breaking Knife	72000	\$28.50
10" Breaking Knife	72003	\$32.50
12" Cimenter Knife	72001	\$45.00
5" Curved Semi-Stiff Boning Knife	72004	\$16.95
6" Curved Semi-Stiff Boning Knife	72002	\$17.95
5" Lamb Skinning Knife	72005	\$23.75
6" Beef Skinning Knife	72006	\$24.50
10" Round Regular Cut Sharpening Steel	72008	\$24.95
14" Round Regular Cut Sharpening Steel	72007	\$28.35
<b>Hand Tools</b>		
Flat Handle Hook	3145-03241	\$9.00
Block Scraper	314504911	\$13.50
Poly Bone Dust Scraper	421911251	\$3.75
Stainless Steel Bone Dust Scraper	384532151	\$17.95

## SPLITTING SAWS



## THE FULL RANGE OF MACHINES FOR EVERY SLAUGHTER PLANT AND INDUSTRIAL MEAT PROCESSING FACTORY

### Splitting Saw

#### Reciprocating Saw

##### Features:

- Powerful universal motor, splash-proof
- Ergonomic position of handle
- Anti-vibration package
- Easy to clean housing



EFA 63

##### Features:

- Coldwater spraying system for cleaning and cooling of the sawband
- Less noise and vibration
- Safe to operate by safety switches for covers
- Long bandlife by optimized elastic band guide



EFA SB 287 E

## BAND SAWS



#### Biro 1433FH

The Biro 1433FH (Fixed Head) saws are compact production saws that are perfect for today's meat room. The 3HP, totally enclosed motors and 3,550 feet per minute blade speed provide you with the power you need. Biro's EZ-flow meat carriage helps reduce operator fatigue and increase productivity. The 1433FH features a watertight magnetic starter with thermal overload protection, removable lower wheel, and double V-belt pulley drive system.



#### Biro 3334SS-4003FH

The Biro 3334SS-4003FH Saw has what you need for high volume production of retail cuts. The rigid fixed stainless steel head provides vibration free operation at higher blade speeds. This lets you use a narrow blade which helps you minimize product waste, operator fatigue, and maximize productivity and profit. Like all Biro saws, the 3334SS-4003FH has heavy duty stainless steel construction and a roller bearing drive system, a design that has proven over the years to be more durable with lower maintenance.



#### Biro 44SSFH

The Biro 44SSFH is a heavy-duty, high volume bandsaw that is well-suited for continuous intensive operation. The 3 HP industrial motor, at 4,000 feet per minute standard blade speed, provides plenty of power and efficiency. Biro's EZ-Flow meat carriage with 8 stainless steel bearings reduces operator fatigue and increase productivity. The 18" diameter saw blade wheels with a 17-5/32" horizontal cutting clearance and a full 17-1/8" vertical cutting clearance lets you cut larger product pieces than other saws.





Biro slicers are designed to provide trouble free service in a wet environment with features such as water resistant motors, electrical components and connections plus non-corrosive metals, all of which add to their water resistant benefits.



**Biro B350M**  
Manual Slicer

The 350M Manual slicer has a 13 $\frac{3}{4}$ " diameter hollow ground alloy steel blade that allows a slicing capacity of nearly 10" on round products at a thickness from 0 to 1 -3/16" slice. The index knob has indicator positions showing adjustment of 1mm increments for consistency within multiple slicing stations. Remote sharpener mounts easily when needed, but is stored away from the slicer when not in use providing added hygiene security to the slicing operation.



**Biro B350A**  
Semi-Automatic Slicer

The B350A Automatic slicer provides an auto piece count selection range of 0-99 pieces with automatic shut-off. It is equipped with an adjustable ten speed motor that can be adjusted during operations while providing three stroke length options to accommodate varying product sizes. The 13 $\frac{3}{4}$ " diameter blade is designed with a special step face to relieve surface friction on the products that allows for a slicing capacity of 9 $\frac{1}{4}$ " on round products. Thickness control allows for cuts from 0-1" with indicator positions shown on the index knob in 1 mm increments.



**Biro B350 Comfort**  
Automatic Slicer

The B350Comfort Semi-Automatic slicer utilizes a single speed motor capable of slicing up to 40 slices per minute with a full stroke of the carriage. It also is equipped with a disengagement lever to easily switch from automatic to manual operation. The 13 $\frac{3}{4}$ " diameter blade is designed with a special step face to relieve surface friction on the products that allows for a slicing capacity of 9 $\frac{1}{4}$ " on round products. The thickness control allows for cuts from 0-1" with indicator positions shown on the index knob in 1 mm increments, providing precise slice consistency.



**Biro 109PC Horizontal Slicer**

The 109PC can slice up to 180 slices per minute of boneless meat products. The specially designed sickle-type curved smooth blade slices the product cleanly (no tearing) thus increases product shelf life and reduces shrink and waste.

The 109PC Electronic model operates by a 7 programmable keypad that controls a microprocessor. The programmable keypad allows the operator to tailor the microprocessor to your product thickness from 1/16" indefinite thickness to 30" max., reducing the time to change product thickness and operator training. Product pusher automatically returns to home position after the last slice.

Slice whole muscle boneless product accurately, consistently, and efficiently!

## Risco RS 110 Continuous Vacuum Stuffer

### Filling Process:

- Accurate feeding of the food mass
- Gentle filling process
- Effective vacuum process on the product
- Exact portions (max error +/- 1%)

### Production Flexibility:

- Easy production changes
- Great variety of accessories available
- Simple control-system programming
- Fast cleaning of components

### Cost Efficiency:

- Low wear of moving parts
- Reduced pressure generated in the filling system
- Minimum overall dimensions

### Advantages for the final product:

- Excellent product definition
- Preservation of original characteristics
- Optimum compaction
- Precise portion weights



## Daniels DFS 55 Stuffer

No other stuffer on the market can compare to the quality and power of the DFS 55 stuffer. Excellent for both long and short product runs. The convenient knee lever operation leaves your hands free to handle product. The lid swings completely out of the way for easy loading and cleaning. Powered by a reliable hydraulic system. It has an adjustable pressure control valve for different product consistence. The DFS 55 is simple to operate and easy to clean. Features all stainless steel construction inside and out and includes four extruding nozzles. This stuffer holds 55 lbs. and includes a self-locking lid. The wheels make it east to move around for cleaning underneath.



## Mainca FC-30 Stuffer

- Equipped with independent oil tank
- Adjustable speed and pressure
- Fixed cylinder and piston machined to close tolerances
- A smooth exit avoids clogging and color discoloration
- Automatic piston decompression when the knee lever is released. New ergonomic height adjustable knee lever
- Easily removed piston for cleaning
- Supplied with 3 nozzles: 15, 20 and 30 mm
- Made of stainless steel.
- Lid & piston made of aluminum.

### Available Options:

- Stainless steel lid and piston.
- Automatic on/off (three phase motors only).
- Manual portioner
- Set wheels (2 lockable) or anti-tilt trolley
- PR-360 Twist Linker





## POLY CLIP AUTOMATIC CLIPPER

### Poly Clip PDC-A 700 Clipper

#### Why clip with PDC-A 700?

The automatic double-clippers of the PDC-A line are suitable for all sizes of operations – for midsize or large production runs. They reliably close all casings. The PDC-A 700 closes fibrous casings up to 105 mm caliber and plastic casings of even larger diameter. Using the PDC-A means that all products – single portions or chains, long sausages, half rings and rings – can be produced efficiently.

#### Advantages

- Fully automated operation for continuous production and high clipping speeds.
- Safety casing brake with hand guard; operation without casing brake is blocked.
- Can be upgraded when needed, modular design.
- Less air consumption for low operating costs.
- Second supply option for the clip stick at a low height for smaller operators.
- Ergonomic control buttons directly at the filling horn for fast, functional operation: first clip, emulsion supply button, automatic operation on/off.
- Electrically controlled.
- Extremely large swivel range of clipping head for easy casing change.
- Low noise operation.
- Height and inclination of product tray and roller discharge adjustable without tools.
- Pneumatic cut-off knife.
- Easy machine operation thanks to clearly and functionally arranged control elements for product-specific adjustments: control for chubs in a chain, pre-select for loops and labels, pneumatic clip pressure adjustment, adjustment of clip closing height and punch delay time, adjustment of punch and separator speed.
- V-shaped trolley for optimum positioning under the table with simple height adjustment with filling horn key.
- Easy coupling to the filler: trolley for easy transport and fixing with lockable steering wheels.



#### Function and Operation

The automatic double-clipper is coupled mechanically and electrically to the filler. Upon closure of the separator, the filled casing is centered while the emulsion is separated, and is securely closed with the double-clipping system. At the same time the casing can be cut off automatically with the pneumatic knife via the function of the chain control. For hanging up the sausages, loops can be applied and clipped automatically with the optional looper GSE. Ergonomically arranged operating elements make the machine easy and comfortable to operate. The pre-set precise weight portion is called up by the filler using the operator buttons directly at the filling horn and is clipped automatically.



## DIGI SCALES & PRINTERS

### Digi DS-502 Portion Scale

The DS-502 is a highly accurate portion scale ideal for weighing small items with precision.

The scale is lightweight, compact, and portable, and weighs up to 11 pounds!



### Digi DS-781 Price Computing Scale



The DS-781 price computing scale will provide you with fast, accurate, and friendly sales transactions for your customers. The scale itself is compact and portable. The high contrast LCD display is easy to read and with the ability to program 99 PLUs makes it user friendly. Can weigh up to 30 pounds.

### Digi DS-520 Platform Scale

The DS-520 series platform scale works anywhere operating on dry cell batteries or powered with an AC/DC power adapter. The scale is water resistant and features an auto power-off function preventing battery consumption when not in use. The DS-520 platform scale has load capacities of both 150 lbs. and 300 lbs.



Large Operator Display



### Digi DP-5000 High Speed Printer

The DP-5000 PC based compact printer offers a versatile printing solution for your limited work space. With a high print speed and utilizing a large label roll, it alleviates prepacking operation to achieve high efficiency. The loading mechanism of the DP-5000 is designed at the front to cater for easier and faster label change. This feature aims to facilitate operation efficiency during prepacking operation. This printer is perfect for labeling large batches of custom 'Not For Sale' products.



Screen that swivels



Easy to load labels





## DIGI SCALES & PRINTERS



### Digi SM-5100 Scale Printer



The SM-5100 increases throughput of counter transactions with speedy weighing and printing operation. Its robust yet sophisticated appearance looks good on counters in modern stores, providing added value for your operation. The SM-5100 has a LCD customer display makes it easier for them to check necessary information. Labels have never been easier to load, thanks to the front opening door.

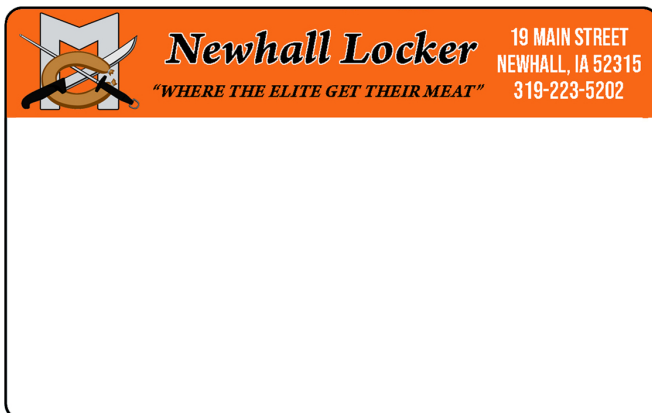
### Digi SM-5300x Scale Printer

The New SM-5300x is a PC based scale-printer. It comes with a interactive color touchscreen and customer display. The touchscreen makes this scale user-friendly and easy to use. With a 30 lb. weighing capacity and easy to change labels, this scale is perfect for any retail counter.



## PRE-PRINTED LABELS

Is your current label boring? Call us and we can help set-up a new pre-printed label!



## MIXER-GRINDERS



### Biro AFMG 24 Mixer-Grinder

The Biro AFMG-24 mixer-grinder is an ideal mixer grinder for today's compact supermarket meat room. It's 5 hp auger motor, 145 lbs., hopper, and size 32 head can give you an output of up to 68 lbs. per minute for the productivity you need. The heavy duty stainless steel hopper, frame, and legs will stand up to years of daily washdown and still resist corrosion, so your mixer grinder lasts longer, and you get a better return on your investment.



### Biro EMG 32 Mixer-Grinder

Increase your meat grinding operations to new heights of productivity efficiency with the Biro EMG-32 mixer-grinder. The top of the hopper is low so that the average operator no longer has to lift a full meat lug above their shoulders to dump it in. Additionally, the grinding head is higher so you don't have to bend over to fill trays prior to packaging. Just as important, you get all of this without sacrificing the quality of your end product. Twin mixing paddles feed the auger of the EMG-32 evenly and smoothly giving you a fast, thorough blend without overworking your product. The compact size means it fits nicely in today's smaller, more efficient meat rooms, so that you can continue to maintain a high level of productivity in minimal space.

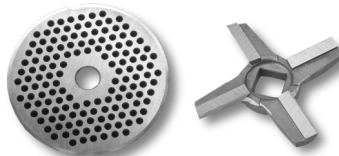


## KNIVES & PLATES

### Sharpening

Got an old knife or plate that needs sharpened? Send it to us and we can make it new again! We will even cover the return shipping.

#12.....	\$8.00
#22.....	\$8.00
#32.....	\$10.00
#52.....	\$15.00
#56.....	\$15.00



Speco has been at the cutting edge of the meat and food processing industry since 1924.

#### Everlasting Knives

Everlasting knives are the longest wearing solid knife available today. Speco's Everlasting knives outwear regular drop-forged or snap-in knives many times over. These knives have a very high wear-resistant cutting edge fused solidly to a drop-forged frame and can be resharpened.

#### Enterprise Style Plates

Enterprise style refers to stand set ups for most American style meat grinders. Enterprise style will have a square drive for the knives and the plates are offered in reversible or solid hub. Most plates have a radius keyways. Some older designs have two flat sides (Cleveland) or one flat side (Toledo), while a combination of all styles is known as Universal.

Description		Item #	Price
<b>Knives</b>			
#12 Knife		EDGE 12KNIFE	\$36.00
#22 Knife		EDGE 22KNIFE	\$36.00
#32 Knife		EDGE 32KNIFE	\$38.00
#52 Knife		EDGE 52KNIFE	\$78.00
<b>Plates</b>			
#12 Plate	1/8" Holes	EDGE1218	\$45.10
	3/16" Holes	EDGE12316	\$43.00
	3/8" Holes	EDGE1238	\$43.00
#22 Plate	1/8" Holes	EDGE2218	\$58.00
	3/16" Holes	EDGE22316	\$50.00
	3/8" Holes	EDGE2238	\$50.00
#32 Plate	1/8" Holes	EDGE3218	\$65.50
	3/16" Holes	EDGE32316	\$56.00
	3/8" Holes	EDGE3238	\$56.00
#52 Plate	1/8" Holes	EDGE5218	\$152.00
	3/16" Holes	EDGE52316	\$129.00
	3/8" Holes	EDGE5238	\$126.00

## Thunderbird TB-300E Grinder

Thunderbird, a respected name in midsize commercial meat grinders, builds high performance grinders that stand up to steady use. The 300E is a popular grinder with sportsmen and small shop owners, offering commercial construction and performance, as well as NSF certification, at a very affordable price.

**Grinds Fast:** With a #12 head and industrial 1 HP motor, the Thunderbird 300E grinds 8 to 12 lbs per minute through a 3/16" plate. It has a 100% duty cycle for nonstop productivity. The feed throat is 2-1/16".

**Stainless construction:** The meat tray, headstock, feed screw, headstock ring and plate are all made of food grade stainless steel. Meat tray measures 8" x 11".



## Biro 922SS Grinder (Table-Top Unit)

The BIRO 922SS Series of Manual Feed Grinder is a reliable, durable, and inexpensive grinders designed for restaurants, meat departments, and hunters. The Biro 922SS grinder has a specially constructed motor, which gives you all of the power and output you need in a grinder. The model is equipped with a single reduction HTD (high torque drive) belt system that provides maximum power without slippage for greater productivity. The bowl assembly and feed tray on each of the models can be removed without tools. Their simple, rugged construction gives you a grinder that is easy to clean and virtually maintenance free. With a 22 head size and straight or flared throat, you can choose the grinder that's right for you.



## HHP (Heavy Horse Power) Grinders

The Biro HHP (Heavy Horse Power) Meat Grinders are a series of manual feed grinders with a range of bowl sizes and motor sizes that can be tailored to meet your grinding needs. With bowl sizes of 48, 52, or 56 and motor sizes of 5, 7.5, 10, or 15 hp, Biro can provide a grinder that is just right for your application. All of the HHP series grinders feature single reduction chain drive transmissions for maximum efficiency, and all the grinders use tapered roller bearings for low maintenance and long life. The HHP grinders have output capacities ranging from 1,500 lbs. (680 per hour to 7,500 lbs. so you can pick the model that fits best.

Models: 548SS,  
552SS, 7548SS,  
7552SS, 1056SS,  
1556SS

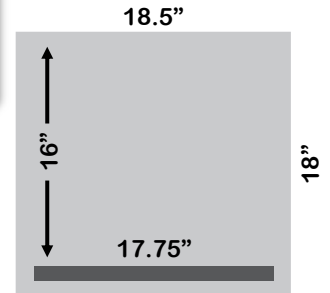


## VACUUM SEALERS



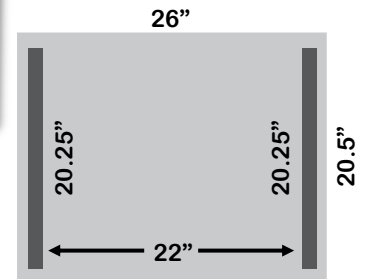
### Minipack MVS 45x

The Minipack MVS 45X chamber sealer is an industrial-level vacuum sealer designed to packaging food and non-food products alike. It is commonly used for packaging fish, beef, chicken, fruits, vegetables, powders, liquids and much more. The large 18.5" x 16" x 4.5" chamber allows plenty of room for packaging a variety of products. Using this machine is very simple and automated compared to other similar machines with complicated dials and settings. Simply set the amount of air you want removed, sealing time, place your product in the chamber, close the lid and the machine does the rest. The basin is seamless, making it easy to clean and there is no need to worry about junk and bacteria getting caught in the cracks. Auto calibration keeps everything running smoothly. While the chamber height is 4.5" at the lowest spot, the top part of the dome is 8.5" high.



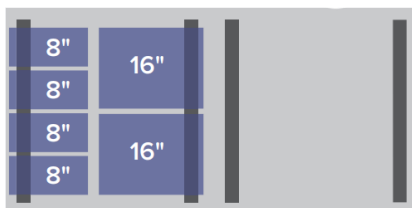
### Minipack MVS 50x

When it comes to packaging larger food items, or multiple at once you need a machine that is a tough and reliable. This free standing chamber sealer has a large chamber size of 26" x 20.5" and features dual sealing bars that are each 22" long. Because it has dual sealing bars, it can be used to package a very large item or machine smaller items simultaneously. Capable of running at 3 cycles per minute, the MVS 50X is excellent for packaging beef, pork, poultry, fish, veggies, fruits, cheese and much more. The stainless steel build is easy to clean and the machine itself features efficient electronics and a high quality Busch pump, enabling reliable and simple use.

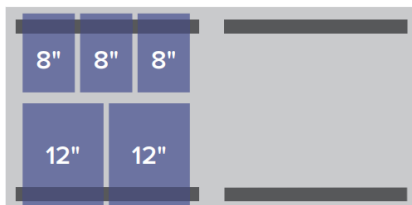


### Minipack MV 840 VacSmart

MV 840-LR  
VacSmart



MV 840-FB  
VacSmart





## VACUUM TUMBLERS

**D**aniels **F**ood **E**quipment



DVTS 50

### Features:

- All stainless steel construction
- Easy to move around
- NEMA 4 control box
- Easy to remove lid
- Swivel locking casters
- Made in the United States



DVTS 300 & 500

## BRINE PUMPS

**D**aniels **F**ood **E**quipment

### Daniels Food Equipment 10000-B



Inject brine or seasonings into meat products using compressed air. No expensive brine pumps to wear out! This is a 5.5 gallon stainless steel tank model. Add the optional brine pump table to mount the tank for a completely portable system.

**\*Air compressor is not included.**



Portable Brine Pump Table

**Plainsman**

### Plainsman BP-1 Brine Pump



The Plainsman BP-1 is an electric brine pump, with a stainless steel case and needles. It features a quick change adapter for switching from single to the 3-needle attachment. Single needle attachment included with the machine. 3-needle attachment is extra.



### Electric Specs

- 1/10 HP
- 120V
- 0.7 Amps
- 60 Hz

## TENDERIZER

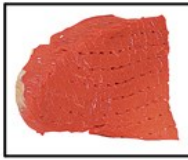


### Biro PRO-9HD Tenderizer

The PRO-9HD tenderizer is a merchandising center and offers great versatility. The PRO-9HD comes with a standard tenderizing cradle that cuts deep (1,020 times per revolution) into the product to sever, sinew, and fiber. Turn your tenderizer into a Knitting machine by changing the position of the rear stripper and feed 2-3 smaller pieces off hard-to-merchandise pieces to form one value-added knitted steak. Biro offers four other cradles ranging from cutlet tenderizing, stew-strip cutting, scoring, and star punching. All cradles can be switched out in a matter of seconds.



Standard Cube



Beef Steak



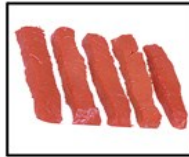
Beef Cutlet



Beef Steak Scoring



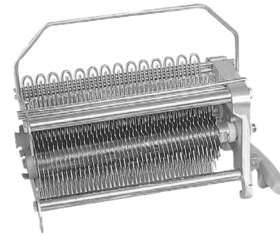
Beef Kabobs



Beef Strips



Chicken Stir Fry



The Standard Tenderizer Blade Tips cut deep into the product to sever, sinew, and fiber. Turn your tenderizer into Knitting machine by changing the position of the rear stripper and feed 2-3 smaller pieces of hard-to-merchandise pieces to form one value-added knitted steak.

## PATTY FORMER



### Biro F2000N Patty Former

The F2000N patty forming machine is designed for production of a wide variety of meat and food products, with maximum production output of approximately 2,000 products per hour. A large number of drum mold die shapes are available. They vary from the standard round shapes of different diameters, to special shapes such as squares, ovals, rectangles, etc.

The key feature of this machine is the design of the Mold (die) in the drum. The operator can select product weights by changing the drum die depth (thickness) up to 3/4". You do not need different die cups and plates each time you want to change weights. The F2000N patty former is compact, with a small foot print, and are easy to clean-up.



Standard Single Round Hole Mold Poly Drum (No Charge), Select One:



- 70mm, 2.75" diameter
- 90mm, 3.50" diameter
- 110mm, 4.33" diameter
- 115mm, 4.50" diameter
- 120mm, 4.72" diameter
- 127mm, 5.00" diameter



Single Round



Round Double



Single Oval



Rectangle



Double Rectangle



Single Square

## ENVIROPAK SMOKEHOUSES



**Standard "Mini-Pak"**

The Mini-Pak Series of units range in production capacity from 150 pounds to 1,000 pounds (of a heavy, dense product) per load. The Mini-Pak Series of ovens are smaller and lower in cost than any of the other series of ovens. Small processors, butcher shops, delis, seafood markets, grocery stores, restaurants, etc. find this line to be ideal for their purpose. Larger processors also find this series of ovens to be just the right size for their research and development projects.

### **Some features of the Mini-Pak Series of ovens are:**

- All models are electric heated
- Vertical airflow of a constant airflow design
- Fully welded stainless steel interior and exterior

### **Design your oven with the features you want for your products:**

- Steam Cook
- In Duct Wash/Rinse System
- Liquid Smoke or Natural Wood Smoke
- Cooling coils for Cold Smoking
- High Temperature Design Available
- Control System Options from Microprocessor to PLC system and a Variety of Other Features and Options

## HEAT SEAL WRAPPER



### **Heat Seal HDX250 Shrink System**

The "L" shaped sealing bars of an L Bar Sealer use heat, time, and pressure to seal and cut center-folded film around an item to be wrapped in one quick motion. The HDX250 model provides higher levels of productivity by performing the step by step functions of the wrapping process. The wrapped item is transferred to a Shrink Tunnel for attractive, transparent packages or simply used as a low-cost protective bag.

Food packaging is a hot market right now, with a variety of applications from cookies to pizza, boxes of muffins, and other baked goods to raw meat from a processor. With shrink packaging, the package is typically bagged with a perforated film for air evacuation during the shrinking process. For shrink wrapping food applications, especially raw meat packaging, a single hole is created on the top or bottom of the package to prevent leaking and excess air transfer. Often times the meat is double wrapped and a label is stuck over the hole. Different films are available for specific food applications, for example some films vent in one direction while others are micro perforated to prevent moisture build up.





## Tepro LPP420 COMPACT300 Roll Stock Machine

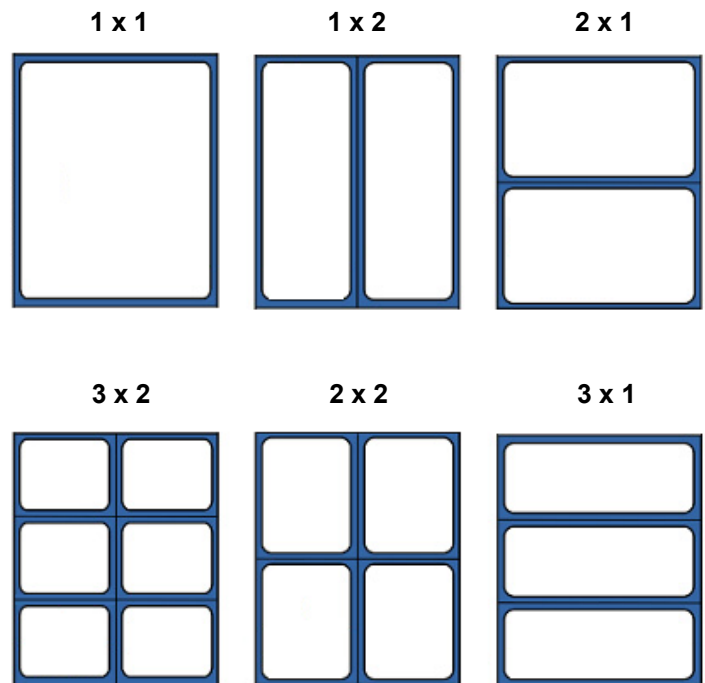


Innovative compact thermoforming line dedicated to packing products in soft and hard foil. The line has been designed to ensure high efficiency and quality of the packaging process as well as maximum ease of use. The versatility of the device allows you to work with both soft and hard foil. Packing is done automatically, using the latest solutions. COMPACT300 is the perfect solution for small and medium-sized businesses. The machine provides full functionality at an attractive price.

### Standard Machine Properties:

- Made of stainless steel
- Compact dimensions
- Hygienic frame construction
- Transport of foil in 5/8 " chains driven by a servomotor
- Chain lubrication system
- Pump 100 m3 / h TEPRO
- Edge strip winders
- Compressed air forming
- Forming depth up to 90 mm
- Soft foil cutting tools
- Quick tool change
- Innovative, integrated top and bottom film roll brake system
- MAP gas dosing system
- Control via B&R touchscreen
- Two levels of access to edit settings
- Up to 50 packing programs can be saved
- Built-in diagnostic program

### Mold Sets:







## Optimum Handling

The JEROS utensil washers have a specially designed lid which opens fully to allow easy operation and loading without causing back strain to operators.

## Flush Hose

The flush hose makes it possible to reuse the wash water.

Ex: Re-used to clean the floor. Fulfills the Highest Hygiene Standards  
Even the most persistent dirt is removed with the fully automatic detergent dispenser, powerful pumps, rotating arms, end rinse pump, and high temperature rinse.

## The New Generation

The 9100 series comprises a total of five new models: 9110 and 9115 with rotating wash systems and 9117, 9120, and 9130 with frame wash systems.

## Energy Savings up to 25%

All the machines are now available with "I-Version" as standard. The machine therefor requires less operating power, resulting in energy and water savings up to 25% for all models.

## ECO Wash

Standard on all models this includes an environmentally friendly "ECO Wash" program for less dirty objects.

## New Double Micro-Filter

Unique double filtration system provides an efficient filtration of the wash water— thus entails a perfect washing result with less soap and water consumption.



Model 9130



Model 8150



Model 8160



Model 9117



Model 9120



Model 8105



Model 9110



Model 9115

## SOUTHERN PRIDE SMOKERS



Southern Pride® handcrafts a line of fully automatic, wood-burning gas-fired or electric smokers with 8 different industrial models to choose from. Each model is an outgrowth of meticulous research and development through decades of serving all segments of the food service industry. Southern Pride® continually develops and refines equipment designs to meet the changing needs of the foodservice industry.

### SC-300 Electric Smoker

The standard SC-300 features dual smoke elements with woodchip boxes to produce the maximum amount of smoke. An optional feature is a steam system that replaces the right smoke element in the cabinet. The standard control allows the ability to select any combination of heat, smoke and steam, if applicable.

#### Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

	<u>Standard</u>	<u>Max</u>
Pork Butts (8-10 lbs.) each	30 Pieces	30 (5 Racks)
St. Louis Ribs (2.75 lbs.) each	25 Pieces	50 (10 Racks)
w/ Optional Vertical Rib Racks	65 Pieces	65 (5 Racks)
Whole Chicken (3-4 lbs.) each	40 Pieces	56 (7 Racks)



### SRG-400 Gas Stationary Rack Smoker

The small footprint and 45 square feet of cooking capacity in the SRG-400 makes it ideal for many foodservice applications. With the purchase of additional racks, 87 square feet can be achieved. The standard cook and hold control allows for selection of cook temperature, cook time, hold temperature and programming of 30 preset menus.

#### Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

	<u>Standard</u>
Pork Butts (8-10 lbs.) each	42 Pieces
St. Louis Ribs (2.75 lbs.) each	70 Pieces
w/ Optional Vertical Rib Racks	91 Pieces
Whole Chicken (3-4 lbs.) each	72 Pieces



## SPK-500 Gas Rotisserie Smoker

Cooking capacity, price point and footprint make the SPK-500 the most popular rotisserie smoker. With over 50 square feet of cooking surface, this smoker can handle medium to large batch cooking.

### Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

	<u>Standard</u>
Pork Butts (8-10 lbs.) each	60 Pieces
St. Louis Ribs (2.75 lbs.) each	60 Pieces
Whole Chicken (3-4 lbs.) each	70 Pieces



Holds five 3 Tier, 3 1/2" spacing, hanger assemblies  
52.5 square feet of cooking surface

## SPX-300 Mobile Rotisserie Smoker

With 30" wide product racks and 30 square feet of cooking surface, the SPX-300 proves to be the perfect introductory smoker in a small package.

Southern Pride offers mobile smokers in four of their most versatile gas smokers (MLR-150, SPK-300, SPK-500, and SP-700), each flush mounted on a purpose-built trailer. Mobile smoker are the best option for on-site cooking and catering.

### Approximate Smoker Capacities

(Capacities will vary based on physical shape, weight, and method of loading for each product specified.)

	<u>Standard</u>
Pork Butts (8-10 lbs.) each	32 Pieces
St. Louis Ribs (2.75 lbs.) each	24 Pieces
Whole Chicken (3-4 lbs.) each	40 Pieces



Option for a red trailer (Extra Cost)

## REFRIGERATION

### Atosa Catering Equipment

- Reach-In Freezers and Refrigerators
  - \* Single Door
  - \* 2-Door
  - \* 3-Door
- Chest Freezers
- Refrigerated Prep Tables
- Fryers
- Griddles
- Ranges



**CALL FOR  
A QUOTE!**



## TABLES & EQUIPMENT STANDS

### BK RESOURCES

- Various sizes available
- Different backsplashes
- Stainless steel or galvanized legs
- Stainless steel or galvanized undershelf

No Backsplash



1" Backsplash



Stainless Steel Undershelf

5" Backsplash





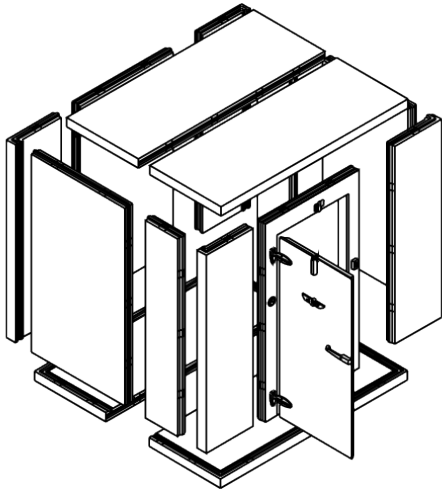
## WALK-IN COOLERS



### U.S. Cooler Walk-In Coolers

U.S. Cooler walk-ins are designed with flexibility to meet your needs. They offer a selection of standard sized walk-in coolers as well as custom sized units that can be built to your specifications. All U.S. Cooler products meet or exceed EISA requirements.

U.S. Cooler's walk-in panels consist of inner and outer metal skins, a 4" insulation core, and are equipped with cam-action locking devices. The cam-action locking systems combined with the heavy-duty gaskets provide an air tight seal between panels to prevent any air infiltration. They manufacture quality walk-in coolers used in numerous applications across the country. U.S. Cooler walk-ins are easy to install and just as easy to relocate or expand.



All U.S. Cooler walk-in coolers and freezers feature cam-action locking systems for easy assembly and air tight seals between panels.



## WALK-IN FREEZERS



### U.S. Cooler Walk-In Freezers

U.S. Cooler manufactures quality custom and standard sized walk-in freezers. Standard sized freezers are part of the QUICKSHIP program and usually ship within 3-5 business days. If you are in need of a custom sized unit they can build to your specifications and generally ship within 3 weeks.

U.S. Cooler walk-in freezers are easy to install and just as easy to relocate or expand. The freezers consist of panels made with inner and outer metal skins, a 4" insulation core, and equipped with cam-action locking devices. U.S. Cooler's cam-action locking systems combined with heavy-duty gaskets provide an airtight seal between panels to prevent any air infiltration. Insulation quality of walk-ins is often measured by R-value; the resistance to heat flow through an object. Since EISA was implemented January 1, 2009, all walk-in manufactures are required to have an R-value of at least R-32 for freezers. All U.S. Cooler brand walk-in freezers & coolers meet or exceed EISA energy efficiency requirements.



## Alto-Shaam Vector H4 Multi-Cook Oven



Available in 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity. Wide option also available with 2 or 3 chambers.

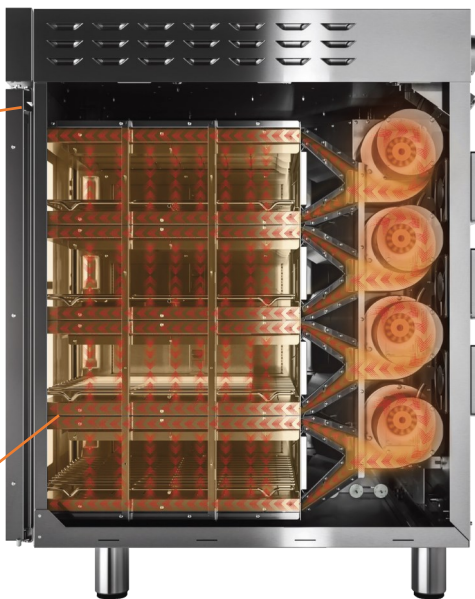
Providing an unmatched volume and variety of food, Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium but food demand is high. Featuring up to four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility – simultaneously cooking a variety of menu items with no flavor transfer. Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results. Reduce labor by eliminating extra steps in food production and the need to watch and rotate pans. Place anywhere with a small, 21" footprint and ventless, waterless operation. Custom colors available for enhanced branding and a front-of-house experience for customers. An advanced control – designed intentionally simple – features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

### Standard Features:

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-listed ventless catalytic converter
- Double-pane glass door
- 1 wire stainless steel rack and 2 jet plates per cooking chamber
- 4" adjustable legs
- Cord and plug on 208-240V models

Vertical Air Curtain:  
Eliminates heat loss,  
cooler door temperature,  
no blasts of hot air, and  
can open door while  
cooking.

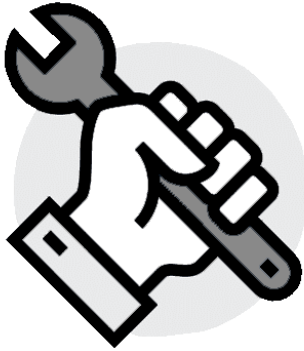
Air is directed through  
upward and downward  
slots and holes in the jet  
plates for efficient, even  
heat distribution. There  
are no hot or cold spots.



Each chamber has its  
own independent air  
path, heat source, and  
fan.

Cook 2x faster than a  
Traditional oven – with  
better food quality.

Cook twice as much food  
in the same amount of  
time as traditional ovens.



Have a machine that is needing service?  
Call us and let us help make it new again!

- We have two offices conveniently located to help get to repairs faster.
- Our trained service technicians support machines we sell.
- We have a fully-stocked warehouse full of parts.
- The warehouse ships daily with two different carriers for faster and cost saving delivery.
- We can service onsite or bring the equipment back to our shop for repair.
- We offer loaner machines when available to keep you running.





Receive this gift package  
with supply orders of  
\$1,000 or more!!

Keep items cold in  
this insulated Coleman  
cooler and stay warm  
this winter with a nice  
fleece stadium blanket!!

**ANY STOCK SUPPLY ORDER OVER \$500.00 IS FREIGHT FREE!**

\* EXCLUDES PARTS AND EQUIPMENT

SOME OF THE BRANDS WE CARRY!



RESOURCES



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Toll Free: 800-798-1857

Fax: 515-225-6674



FOOD EQUIPMENT SALES AND SERVICE

\*Pricing in catalog subject to change without notice.