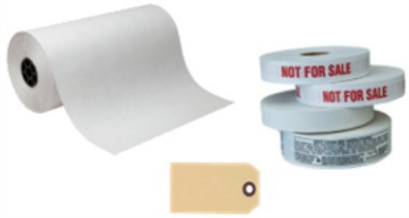
FINDING THE GOOD
IN EVERY DAY.

dupey
EQUIPMENT CO
FOOD EQUIPMENT SALES AND SERVICE

2023-24 PRODUCT CATALOG

VACUUM POUCHES

SUPPLIES



SEASONINGS

VACUUM SEALERS

SAWS

SMOKERS

2048 NW 92nd Ct
Clive, IA 50325
Office: 515-223-0700
Fax: 515-225-6674
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	$119.20
102 Pork Sausage	G22026	(50) 8 oz. Bags	$80.65
110 Pork Sausage	G22027	(50) 8 oz. Bags	$90.50
1503 Bratwurst (No Sage)	G22151	(50) 8 oz. Bags	$162.70
Beef Stick Unit #2	G20153	(5) 5 lb. 10 oz. Bags	$100.00
Beef Stick Unit	G20163	(5) 5 lb. 10 oz. Bags	$95.00
Best Meat Binder	G22010	50 lb. Case	$79.90
Bologna Frank Unit	G20181	(5) 5 lb. 10 oz. Bags	$82.90
Heller's Bratwurst Unit	G31530	(8) 5 lb. 10 oz. Bags	$148.40
Heller's Colorado Beef Jerky	G31798	(16) 2 lb. 13 oz. Bags	$133.20
Heller's Summer Sausage	G33203	(7) 5 lb. 14 oz. Bags	$159.35
Hot Italian Sausage	G20529	(24) 8 oz. Bags	$57.52
Pepperoni Unit	G20277	(5) 5 lb. 10 oz. Bags	$95.00
Plain Gelatin	1000074F	5 lb. Case	$67.00
Polish Sausage Unit	G20062	(5) 5 lb. 10 oz. Bags	$102.45
Roast Pork Rub	G22041	(5) 5 lb. Bags	$94.15
Process Z	G20803	(50) 8 oz. Bags	$99.70
Salami Unit	G21592	(5) 5 lb. 10 oz. Bags	$95.75
Smoked Pork Sausage	G20856	(5) 5 lb. 10 oz. Bags	$66.75
Smokehouse Chicken without MSG	G22337	(5) 5 lb. Bags	$92.60
Sodium Erythorbate	R01570	10 lb. Case	$71.50
Summer Sausage Unit	G21034	(5) 5 lb. 10 oz. Bags	$81.15
Sweet Italian Sausage	G20036	(24) 8 oz. Bags	$71.17

NEWLY WEDS® FOODS
inspiring new tastes

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	$50.85
Brown Sugar Bacon Cure Mix	G20040	50 lb. Case	$62.37
Complete Southern Brown Sugar Cure	G20310	50 lb. Case	$56.34
Dry Rub Bacon Cure	G20242	50 lb. Case	$59.28
Southern Brown Sugar Cure	G20234	50 lb. Case	$53.10
Special Cure	G20059	50 lb. Case	$52.72
Speed Cure	902108	(200) 1 oz. Bags	$55.05
Speed Cure W/N with Color	G21797	(50) 4 oz. Bags	$33.60
Sweeter Than Sweet Cure	G20394	50 lb. Case	$52.90
Sweeter Than Sweet Dry Rub Bacon Cure	G20387	50 lb. Case	$51.58
White Cure Mix W/N	G20402	50 lb. Case	$50.57

A.C. LEGG SEASONINGS

LEGG'S CUSTOM BLENDED SEASONINGS A.C. Legg, INC. Since 1923

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.

TOP SELLER

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	$87.65
BBQ Seasoning & Rub	901165	(24) 8 oz. Bags	$66.15
Bologna Frank	902100	(24) 14 oz. Bags	$100.00
Bratwurst	901104	(24) 11 oz. Bags	$86.15
Cajun Jerky	901132	(24) 14.25 oz. Bags	$124.00
Fresh Polish Kielbasa	901108	(24) 11 oz. Bags	$89.25
Hot Italian Sausage	901103	(24) 8 oz. Bags	$66.15
Hot Pork Sausage	901109	(24) 9 oz. Bags	$73.85
Maple Flavor Breakfast Sausage	901008	(24) 10 oz. Bags	$67.70
Mild Italian Sausage	901102	(24) 8 oz. Bags	$64.60
Peppered Jerky	901133	(24) 13.5 oz. Bags	$120.00
Pizza Flavor Snack Stick	901158	(24) 8 oz. Bags	$69.25
Pork Sausage (Blend 6)	901105	(24) 8 oz. Bags	$64.60
Pork Sausage (Blend 7)	901107	(24) 8 oz. Bags	$64.60
Pork Sausage (Blend 10)	901010	(24) 8 oz. Bags	$64.60
Pork Sausage (Blend 29)	**901029**	**(24) 8 oz. Bags**	**$64.60**
Smoked Polish Kielbasa	901106	(24) 11 oz. Bags	$92.30
Snack Stick	901116	(24) 18.5 oz. Bags	$123.00
Summer Sausage	901114	(24) 18 oz. Bags	$116.95
Teriyaki Jerky	901134	(24) 20.25 oz. Bags	$153.85
That's Italian	901019	(24) 1 lb. Bags	$150.00

MARINADES

Description	Item #	Quantity	Price
BBQ Marinade	901129	(24) 10.75 oz. Bags	$100.00
Butter Garlic Marinade	901144	(24) 9.72 oz. Bags	$123.10
Cajun Marinade	901120	(24) 7.5 oz. Bags	$98.50
Greek Marinade	901146	(24) 9.25 oz. Bags	$95.40
Hot & Spicy Marinade	901122	(24) 8 oz. Bags	$100.00
Italian Marinade	901128	(24) 9 oz. Bags	$96.95
Lemon Butter Marinade	901143	(24) 8.75 oz. Bags	$113.85
Lemon Pepper Marinade	901121	(24) 7.25 oz. Bags	$73.85
Mesquite Marinade	901142	(24) 10 oz. Bags	$92.30
Natural Marinade	901119	(24) 7 oz. Bags	$70.75
Onion Steak Marinade	901150	(24) 9 oz. Bags	$75.00
Teriyaki Marinade	901147	(24) 15.5 oz. Bags	$161.50

HI TEMP CHEESE

Description	Item #	Quantity	Price
Cheddar Cheese	201327	5 lb. Bag	$34.50
Pepper Jack Cheese	201329	5 lb. Bag	$36.00

RETAIL SEASONINGS

Spice Craft Seasoning Shakers

Description	Item #	Quantity	Price
Prime Steak & Beef Burger	S12506	(12) 6.75 oz. Shakers/Case	$30.50

Hi Mountain Jerky Cure & Seasoning

Description	Item #	Quantity	Price
Cajun Blend	R01441	(12) Boxes/Case	$100.00
Hickory Blend	R01440	(12) Boxes/Case	$100.00
Inferno Blend	R00836	(12) Boxes/Case	$100.00
Mesquite Blend	R01439	(12) Boxes/Case	$100.00
Original Blend	R01438	(12) Boxes/Case	$100.00
Pepper/Garlic Blend	R01445	(12) Boxes/Case	$100.00
Pepper Steak Blend	R01479	(12) Boxes/Case	$100.00
Teriyaki Blend	R01446	(12) Boxes/Case	$100.00

Bad Byron's Butt Rub

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

PRIVATE LABEL SAUCES

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

Private Label BBQ Sauce

Description	Quantity	Flavors	Price
19 oz. Bottles	12 per Case	Old Fashioned, Old Smokey, Tangy	$55.00
38 oz. Bottles	12 per Case	Old Fashioned	$90.00
1 gal. Jugs	4 per Case	Old Fashioned, Old Smokey, Tangy, Cajun	$97.00

CASINGS

String Tied Casings

2½" x 20" Mahogany	908100	1-999 : $.50/each	1,000+ : Take off $.02/each
2½" x 20" Clear	909113	1-999 : $.46/each	1,000+ : Take off $.02/each
40" x 18" Clear Collagen Rounds	913100	1-999 : $.49/each	1,000+ : Take off $.02/each

ICR Processed Casings

19 Caliber (20 mm Stuffed Diameter)				
Mahogany	909096	54 Strands/Caddy	540# Finished Product	$202.65
Clear	909095	54 Strands/Caddy	540# Finished Product	$193.35
20 Caliber (21¼ mm Stuffed Diameter)				
Mahogany	909097	54 Strands/Caddy	567# Finished Product	$205.65
Clear	909098	54 Strands/Caddy	567# Finished Product	$195.70
30 Caliber Clear (31.77 mm Stuffed Diameter)				
Hybrid	909093	16 Strands/Caddy	393# Finished Product	$111.60

**Note: Hybrid casings may be used for fresh or smoked product.

VISTA—NIPPI Processed Casings

21 mm Mahogany	909100	54 Strands/Caddy	$305.20
21 mm Processed Clear	909101	54 Strands/Caddy	$245.50
32 mm Processed Clear	909103	24 Strands/Caddy	$170.45

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

Natural Casings

21-23 Sheep Casings	911101	10 Strands/Hank	$43.25
32-34 Hog Casings	911100	10 Strands/Hank	$35.25

AGING CABINETS

VERSATILITY OF USE

TOTAL CONTROL OF PARAMETERS

INNOVATIVE & ELEGANT DESIGN

CELLAR EFFECT

HUMIDITY CONTROL

PRODUCT TOTALLY MADE BY EVERLASTING

PROCESS GRAPHICS

UV STERILIZATION

VENTILATION SPEED CONTROL

USB DATA TRANSFER

PIN PRODUCT PROBE

REMOTE SYSTEM

All the Lo Stagionatore cabinets allow you to manage temperature, humidity, and ventilation parameters, depending on the product requirements, for a safe and total control over the Seasoning, Dry-Aging and Ripening processes.

700 VIP

1500 VIP

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	$121.25
6" x 8"	10101	2,000	$60.60
6" x 10"	10102	2,000	$75.75
6" x 12"	10103	2,000	$90.85
6" x 15"	10104	2,000	$113.55
8" x 8"	10107	2,000	$80.75
8" x 10"	10108	2,000	$100.95
8" x 12"	10109	1,000	$60.70
8" x 15"	10111	1,000	$75.75
10" x 13"	10112	1,000	$82.05
10" x 15"	10113	1,000	$94.65
12" x 14"	10117	1,000	$106.00
12" x 16"	10119	500	$60.60
12" x 18"	10120	500	$68.15
14" x 16"	10121	500	$70.70
14" x 20"	10122	500	$88.35
14" x 24"	10123	500	$106.00
16" x 20"	10124	500	$100.95
16" x 26"	10126	250	$65.65

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

Reclosable Zip Vacuum Pouches

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

Description	Item #	Quantity	Price
6" x 8"	10150	1,000	$114.50
6" x 10"	10151	1,000	$124.15
6" x 12"	10152	1,000	$131.25
8" x 10"	10154	1,000	$150.45
8" x 12"	10153	1,000	$160.35
8" x 15"	10149	1,000	$213.58

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

Black Zipper Vacuum Pouches

- 4 Mil,
- Clear Front, Black Back

Description	Item #	Quantity	Price
6" x 10"	10163	1,000	$121.60

*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	4 Rolls	465'/Roll	$200.00
9" x 11"	15104	4 Rolls	150'/Roll	$402.35

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.

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	$129.75
904-C (2-Ply Patty Paper)	20108	5-3/16" x 5-3/16"	14,000	White	$140.40
905-C (2-Ply Patty Paper)	20110	5½" x 5½"	14,000	White	$165.00
Single Bulker Paper	20113	4" x 1,650'	4 Rolls	White	$84.95

Steak Paper

Description	Item #	Size	Quantity	Price
Green Steak Paper	20206	10" x 14"	1,000	$50.20
Black Steak Paper	20211	10" x 30"	1,000	$104.90

PATTY BOXES

5# Patty Box

#28101

200/Case

$140.00

Poly Bags & Liners

Description	Mil.	Item #	Quantity	Price
6" x 4" x 15" *(5# Ground Beef Bags)*	1.5	16113	1,000	$57.35
7" x 9"	1.5	16108	1,000	$20.00
8" x 4" x 18" *(10# Ground Beef Bags)*	2.0	16100	1,000	$130.75
9" x 15" *(5# Ground Beef Bags)*	1.5	16102	1,000	$50.00
11" x 6" x 16" *(Liner Bag)*	1.0	16211	1,000	$162.00
16½" x 12½" x 20½" *(Liner Bag)*	1.5	16206	500	$115.00

MEAT BAGS

CUSTOM BAGS

Let us set up custom meat bags printed with your company information on them!

Call for Pricing!

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	$51.00
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

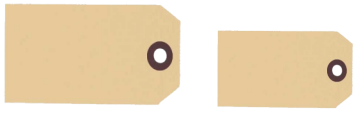
Description	Item #	Quantity	Price
Ground Beef	#35462002	1,000	$50.00
Ground Beef Not For Sale	#35464002	1,000	$50.00
Pork Sausage	#35461002	1,000	$50.00
Pork Sausage Not For Sale	#35463002	1,000	$50.00
White Opaque	#35460002	1,000	$50.00
Wild Game	#35465002	1,000	$50.00

SUPPLIES

Description	Item #	Price
Butcher Paper		
15” x 1,000’ White Butcher Paper	24501	$36.05
18” x 1,000’ White Butcher Paper	24502	$42.10
24” x 1,000’ White Butcher Paper	24500	$56.00
Freezer Paper		
15” x 1,100’ White Freezer Paper	24503	$61.00
18” x 1,100’ White Freezer Paper	24504	$72.40
24” x 1,100’ White Freezer Paper	24505	$96.00
*Freezer Paper has a wax coating on the inside to help protect against freezer burn.		
Clear Meat Wrapping Film		
15” x 3,200’ (1.25 mil.)	11300	$108.50
18” x 3,200’ (1.25 mil.)	16210	$122.40
Paper, Film Cutters		
15” Paper Cutter, Counter Mount	PC15	$50.50
18” Paper Cutter, Counter Mount	PC18	$52.00
24” Paper Cutter, Counter Mount	PC24	$62.50

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

Description	Item #	Price
Charsol		
5 Gallon Pail	R01180	$115.00
Saw Dust		
Hickory Saw Dust (40 lbs.)	40101	$18.00
Tape		
1” x 500’ White	84100	$6.00
1” x 500’ White, Safe Handling	84101	$7.50
1” x 500’ White, Not For Sale	84102	$6.75
404 Tape Shooter	BP404	$299.00
Red Hamburger Tape (180 yards)	310554921	$5.15
Bag Taping Machine	66275495	$43.00
Staples		
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	$22.50
Cure Tags		
Tyvek 442 #2	17100	$49.00
Heavy Manilla Tags (3¼” x 1⅝”)	449414925	$20.00
Heavy Manilla Tags (4¾” x 2⅜“)	340207295	$24.60
Deadlock Fasteners	348931855	$19.00



SUPPLIES

Description	Item #	Quantity	Price
Glenvale Interfold Deli Paper			
Heavy weight dry wax paper for wrapping foods of all types.			
5.5” x 5.5”	HP3581851	1,000 Sheets	$13.65
8” x 10.75”	HP3581908	500 Sheets	$8.00
12” x 10.75”	HP3581932	500 Sheets	$11.60
Interfold High Density Satin Pac			
Clear polyethylene protection sheets for use as scale sheets, pick-up sheets, separators, and liners.			
8” x 10.75”	HP6782282	1,000 Sheets	$13.25
12” x 10.75”	HP6782286	1,000 Sheets	$15.00

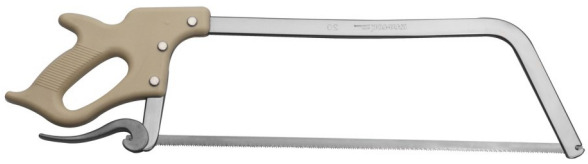
35” Red Smoke Nets

Item #907100
$26.80 per 100

Description	Item #	Price
Ham Tubing		
21” Ham Tubing, (Approx. 3 lb./roll)	905100	$27.55
Roast Knit		
#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
Twine		
#24 Butcher Twine	16303	$15.50

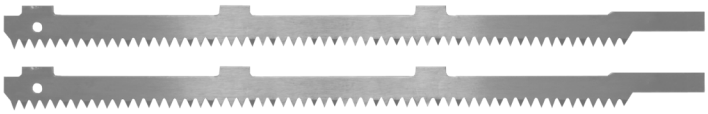
SAW BLADES

Description	Item #	Price
Band Saw Blades		
91” - 112” (3 & 4 Teeth/Inch)		$9.10
116” - 142” (3 & 4 Teeth/Inch)		$10.00
Hand Saws		
20” Frame with Blade	#80126	$67.00
25” Frame with Blade	#80125	$69.25
Hand Saw Replacement Blades		
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
Jarvis Wellsaw Blades and Supports		
Model 404 and 444 Blades/Supports available. Call for pricing!!		



EFA 63 Replacement Blade

Item #003009201
$134.32



SUPPLIES

Description	Item #	Price
Lug Carts		
Single Cart	LUGCT-1	$139.95
Double Cart	LUGCT-2	$210.50
Six-Lug Cart	LUGCT-6-KD	$427.95
Heavy Duty Poly Lugs & Lids		
13” x 22” x 8½” Gray	319506621	$13.95
Gray Lug Lids	SNLIDG	$10.75
Poly Lug Liners		
Blue Lug Liners, 1.5 mil. (250/Case)	16209	$129.40
Hair Nets		
21” White (144/Box)	HN21BR	$15.95
White Bouffant Caps (100/Box)	750092245	$5.95
White Oil		
Dupey White Oil (1 Gallon)	60100	$23.95
Dupey White Oil Case (4 - 1 Gallons)	60101	$93.00
Lubricants & Mineral Oils		
Ultra Guard Cartridge	MAINCA2	$20.40
PRO-TECH with Antimicrobial	MAINCA	$19.80
PRO-TECH Pure White Mineral Oil	MAINCA1	$17.10
Taylor Lube 4 oz. Squeeze Tube	62100	$7.75

Double Lug Cart

Powder Free Vinyl Gloves

100 Gloves
$10.00

*Available in Small, Medium, Large, & X-Large

String Knit Gloves

12 Gloves
$7.00

*One Size Fits Most

MATERIAL HANDLING

FALL SPECIAL

7-Tier Freezer Carts

Ask about our Freezer Carts! These carts go hand in hand with these 5” freezer baskets!!

PROUDLY MADE IN THE USA

Freezer Baskets

Commercial strength freezer baskets to help keep product in your freezers and coolers organized and secure.

16.5 W x 28 L x 5.25 D (Approx,)

Poly USDA Trucks

This poly taper truck is ideal for food processing, with resin and manufacturing techniques accepted by the USDA.

The smooth surface comes with a capped drain to facilitate easy cleaning and sanitizing. The hardware attaching the poly body to the caster plate is fully encapsulated and all corners are rounded.

Available in the following bushel volume sizes: 6, 8, 10, 12, 14, 16, 18, & 20.

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)

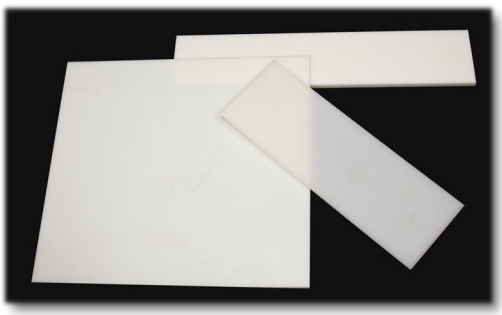
6” Beef Skinner (#72006)

TOP SELLER

Giesser Primeline 6” Boning Knife

$25.75

Description	Item #	Price
Knives & Sharpening Steels		
8” Breaking Knife	72000	$34.30
10” Breaking Knife	72003	$39.00
12” Cimeter Knife	72001	$58.80
5” Curved Semi-Stiff Boning Knife	72004	$19.25
6” Curved Semi-Stiff Boning Knife	72002	$19.95
5” Lamb Skinning Knife	72005	$28.85
6” Beef Skinning Knife	72006	$30.00
10” Round Regular Cut Sharpening Steel	72008	$33.80
14” Round Regular Cut Sharpening Steel	72007	$34.15
Hand Tools		
Flat Handle Hook	3145-03241	$10.00
Block Scraper	314504911	$12.05
Poly Bone Dust Scraper	421911251	$4.20
Stainless Steel Bone Dust Scraper	384532151	$21.40



Custom Cut Poly Board

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

SPLITTING SAWS

EFA Meat Processing Power
A division of Schmid & Wezel

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

Reciprocating Saw

Features:

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

EFA 63

Splitting Saw

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

RELIABLE FOOD PROCESSING EQUIPMENT
BIRO
SINCE 1921
www.birosaw.com

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 55

The 5 HP motor provides all the power you need to break pork or beef all day in a high volume production operation. Heavy duty, stainless steel construction helps the Model 55 hold up under the harshest conditions with minimum maintenance. With the standard front moving carriage and meat gauge plate and 20" H x 21" D cutting clearance, you can use the same saw to produce retail cuts or split loins and break quarters, which makes the Model 55 unmatched for versatility.

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 13¾" 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 13¾" diameter blade is designed with a special step face to relieve surface friction on the products that allows for a slicing capacity of 9¼" 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 13¾" diameter blade is designed with a special step face to relieve surface friction on the products that allows for a slicing capacity of 9¼" 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.

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

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.

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-120 Scale Printer

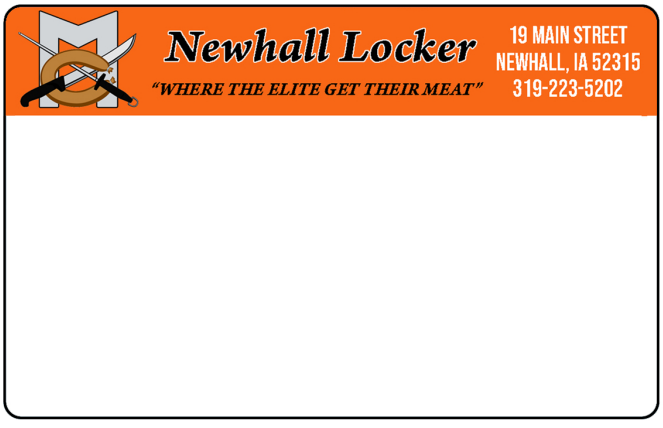
The SM-120 increases throughput of counter transactions with speedy weighing and printing operation. Its robust yet sophisticated appearance looks good on counters in modern stores, providing added value for your operation. The SM-120 has a LCD customer display makes it easier for them to check necessary information. Labels have never been easier to load, thanks to the front opening door.

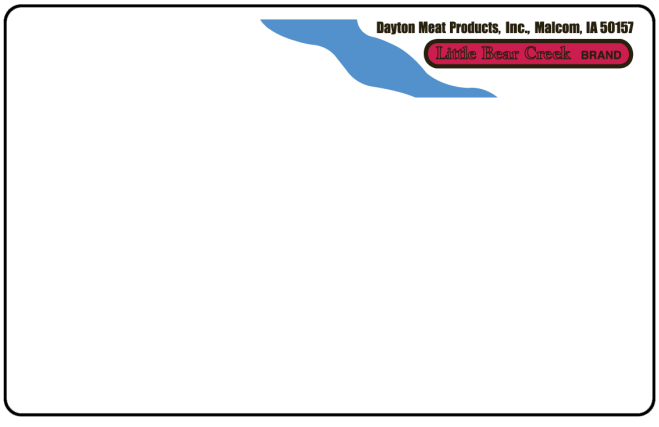
Digi SM-5300x Scale Printer

The 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!





STUFFERS

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.

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..... $10.00
#22..... $10.00
#32..... $13.00
#52..... $18.00
#56..... $18.00

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
Knives			
#12 Knife		EDGE 12KNIFE	$40.00
#22 Knife		EDGE 22KNIFE	$41.50
#32 Knife		EDGE 32KNIFE	$43.00
#52 Knife		EDGE 52KNIFE	$81.00
Plates			
#12 Plate	1/8" Holes	EDGE1218	$45.10
	3/16" Holes	EDGE12316	$44.95
	3/8" Holes	EDGE1238	$44.95
#22 Plate	1/8" Holes	EDGE2218	$61.00
	3/16" Holes	EDGE22316	$52.75
	3/8" Holes	EDGE2238	$52.75
#32 Plate	1/8" Holes	EDGE3218	$73.25
	3/16" Holes	EDGE32316	$70.00
	3/8" Holes	EDGE3238	$63.55
#52 Plate	1/8" Holes	EDGE5218	$172.30
	3/16" Holes	EDGE52316	$144.30
	3/8" Holes	EDGE5238	$140.00

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

NEW

minipack america

Minipack MX 4

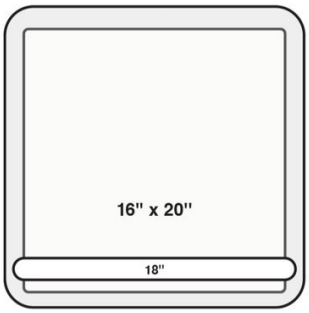
Both the MX 4 and MX 5 include the innovative 5-in-1 MX features and is ideal for batch operations for foods with larger volumes, such as meats.

The pop-out seal bars can be ordered in two different configurations - Front/Back or Right/Left seal bars. The chamber depth and width also enable hotel pans to be processed back-to-back for time-saving rapid marination and rapid infusions.

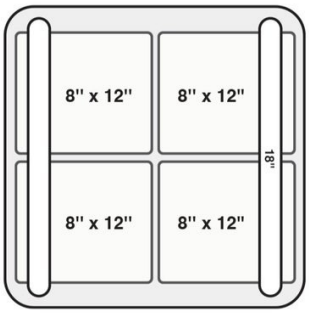
Precision Packaging Technology

- TruVac™ Smart Vacuum - Dual Sensors & Algorithms
  - Spill-over Prevention, Anti-Product Crush, Optimal Mbar Cycles
  - 16m³/h Rotary Oil Pump - Rated 2mbar
- Seal Bars with Convex Wire
  - Pop-out Seal Bars with Convex Wire for Optimal Liquid Sealing
- 5” Full Color Touch Screen with Intuitive Icons
  - 24 Intuitive Speed Key Icons
  - Customizable Presets
  - Personalized User Interface

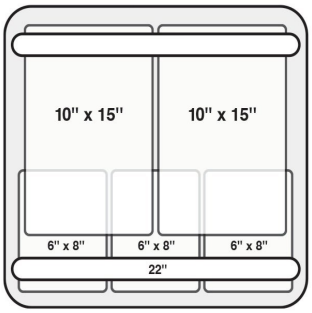
MX4 F



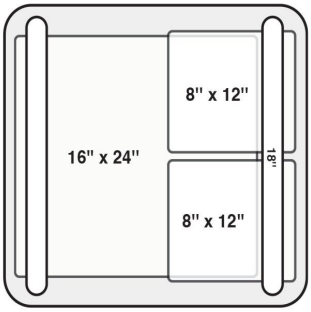
MX4 LR



MX5 FB
Front and Back Seal Bar

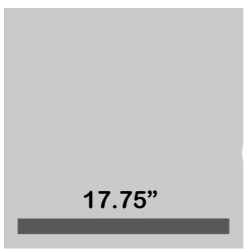


MX5 LR

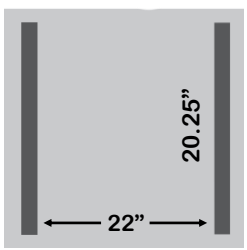


The MVS series is a tried and true model that has been a staple in the industry for years. With its reliable performance and timeless design, these vacuum sealers are perfect for those who value simplicity and durability. This is the right machine for any heavy-duty users that simply require basic functionality.

Minipack MVS 45x



Minipack MVS 50x



VACUUM TUMBLERS

Daniels Food Equipment

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

Daniels Food Equipment

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

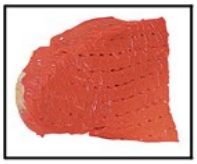
- 1/10 HP
- 120V
- 0.7 Amps
- 60 Hz

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

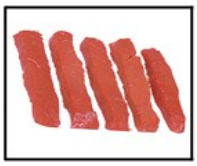


Beef Steak

Beef Cutlet

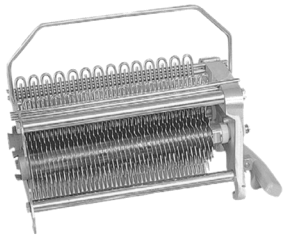
Beef Steak Scoring

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 F2000 PLUS Patty Former

The F2000 PLUS patty former Machines is designed for production of a wide variety of meat and food products, with maximum production output capability from approximately 1,000 to 3,500 cycles 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 square, oval, rectangle, chicken nuggets, pork chop, 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 1¼" (32mm). You do not need different cups and plates each time you want to change weights. The patty former is small, compact, and easy to clean.

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

- 50mm, (1.96" diameter)
- 55mm, (2.16" diameter)
- 60mm, (2.36" diameter)
- 63.5mm, (2.50" diameter)
- 70mm, (2.75" diameter)
- 76.2mm, (3.00" diameter)
- 80mm, (3.14" diameter)
- 90mm, (3.54" diameter)
- 95mm, (3.74" diameter)
- 100mm, (3.93" diameter)
- 101.6mm, (4.00" diameter)
- 104mm, (4.09" diameter)
- 108mm, (4.25" diameter)
- 110mm, (4.33" diameter)
- 115mm, (4.53" diameter)
- 120mm, (4.72" diameter)
- 127mm, (5.00" diameter)
- 130mm, (5.12" diameter)

Single Round

Round Double

Single Oval

Rectangle

Double Rectangle

Single Square

ENVIROPAK SMOKEHOUSES

Enviro-Pak

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

HEATSEAL

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.

Pack3000 Vesta Roll Stock Machine

Pack3000 VESTA is a versatile, compact, and reliable line of thermoforming machines. Package options available include: gas, skin below the film line, shrink, flexible, and rigid with materials up to 450 Micron. The Vesta line has a rock solid stainless-steel frame and sloped surfaces for complete wash down. The machine components are easy to access which allows for easier and quicker maintenance. The Vesta is a very efficient machine built with the highest quality components and, capable of reaching up to 6 cycles/minute depending on the application. This machine is UL / CSA / CE approved and has a 2 years warranty on parts.

COMPLETE MACHINE DESIGN :

- **Flex vacuum** or Rigid & gas application (skin application possible)
- **Multiple die size** , interchangeable, for products of various size & shape
- **Servo driven motor** for speed and precision
- **Guillotine knife** standard ,optional Corner rounding
- **Printed film** registration optional
- Code dating, printing and thermoprint optional
- **2 years warranty** standard
- **Busch** vacuum pumps
- **Easy** to service and maintain

JEROS WASHER

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.)

	Standard	Max
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.)

	Standard
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.)

	Standard
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, 3½" 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.)

	Standard
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

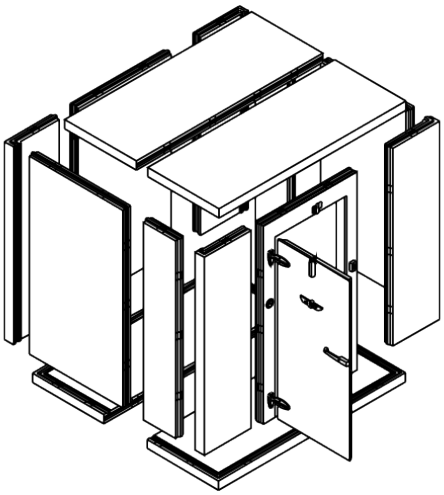
5” Backsplash

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

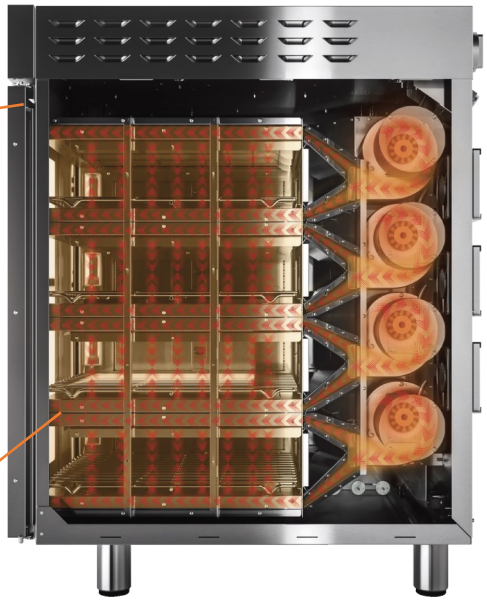
Available in 2, 3, or 4 chambers with half-size sheet pan or full-size hotel pan capacity. Wide option also available with 2 or 3 chambers.

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.

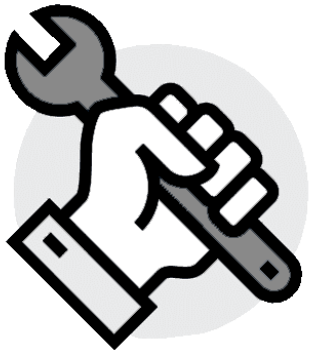


Each chamber has its own independent air path, heat source, and fan.

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

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.

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



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Newly Weds Foods – inspiring new tastes

Southern Pride BBQ Pits & Smokers

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Legg's Custom Blended Seasonings – A.C. Legg, Inc. – Since 1923

RISCO

Daniels Food Equipment

Manca USA

Enviro-Pak

EFA – Meat Processing Power – A division of Schmid & Wezel

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