

Cherokee Nation

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REQUESTS FOR BIDS

**KITCHEN APPLIANCES AND SUPPLIES
SALLISAW CHILD DEVELOPMENT CENTER**



Bid Due Date: January 23, 2026

CHEROKEE NATION
P.O. Box 948
Tahlequah, OK 74465
(918) 453-5000

**CHEROKEE NATION
BID REQUEST
Kitchen Appliances and Supplies**

The Cherokee Nation is accepting bids from interested parties for Kitchen Appliances and supplies for the Child Development Center located in Sallisaw, Oklahoma. Interested parties are to provide a bid to furnish product equal to or better than the specifications provided. Interested bidders must follow all directions outlined in this bid packet including the utilization of mandatory bid response sheet to be considered fully responsive.

The lowest most responsive, responsible bid will be the determining factor in awarding this bid taking Indian Preference in accordance with Cherokee Nation Policy and Procedures. The successful bidder will be issued a purchase order incorporating the bid response.

Bids are due January 23, 2026 by 5:00 p.m.

MANDATORY SUBMITTAL INFORMATION: Bid submittal requirements must be followed. Each bid must be submitted on the prescribed, required form with all areas completed. Bids may be or e-mailed to janice-vaughan@cherokee.org. It is the bidder's responsibility to ensure delivery of bid by January 23, 2026 by 5:00 p.m. Any bids received after the designated date and time will be ineligible for award.

Bid Acceptance: Bids will be accepted from Indian and Non-Indian bidders. Cherokee Nation reserves the right to reject any and all bids. Cherokee Nation reserves the right to determine if a bid meets stated requirements, and to award a purchase order for the bid that is in the best interest of the Cherokee Nation including but not limited to the total cost and capability of the bidder. Bidders are responsible for any and all costs associated with the preparation and submission of bids. To be considered, bids must be received by the specified date and time; any bid received after stipulated date and time will be returned unopened. No bidder may withdraw their bid within 30 days after proposal due date.

TERO Certification: Indian preference will be given only to bidders who provide proof of current certification from the Cherokee Nation Tribal Employment Office (TERO) located in Tahlequah, Oklahoma, telephone number (918) 453-5000. Proof of TERO certification must accompany and be included in bid submittal.

Conflict of Interest and Restrictions: If any contractor, contractor's employee, subcontractor, or any individual working on the proposed contract may have a possible conflict of interest that may affect the objectivity, analysis, and/or performance of the contract, it shall be declared in writing and submitted to Cherokee Purchasing Department (Attn: Janice Vaughan) no later than on or before January 23, 2026 **by 5:00 p.m.** The NATION will determine in writing if the conflict is significant and material and if so, may eliminate the contractor from submitting a proposal.

Verbal Instructions: Interested parties shall not initiate or execute any negotiation, decision, or action arising from any verbal discussion with any Cherokee Nation employee. Only written communications from the designated Contact Person at Cherokee Nation may be considered a duly authorized expression on behalf of the NATION regarding this RFP. Additionally, only written communications from interested parties are recognized as duly authorized expressions on behalf of the vendor. The same instructions shall apply to any subsequent award and agreement communications.

Qualifications of Bidder: The NATION may make such investigations as deemed necessary to determine the ability of the bidder to perform the work, and the bidder shall furnish to the NATION all such information and data for this purpose as the NATION may request. The NATION reserves the right to reject any bid if the evidence submitted by, or investigation of, such bidder fails to satisfy the NATION such bidder is properly qualified to carry out the obligations of the contract and to complete the work contemplated therein. Conditional bids will not be accepted.

Buy American – Recovery Act provisions: The buy American provisions direct that all of the iron, steel, and manufactured goods used in the project are produced or manufactured in the United States for a project for the construction, alteration, maintenance or repair of a public building or public work. This Buy American provision is applicable only to iron, steel, and manufactured good brought to the construction site for incorporation into a public building or public work. Products that do not fit the definition of manufactured goods are not covered.

Method of Award – Lowest Bid That Contains Lowest Most Responsive/Reasonable Offer From Qualified Bidder: After consideration of price and other factors, the purchase order will be awarded to the bidder whose bid is determined to be the lowest most responsive/reasonable offer taking Indian Preference into consideration and in the best interest of the Nation to accept. Award shall be to the lowest, most responsive/reasonable bid in accordance with Cherokee Nation Policy and Procedures. Indian/TERO Preference will be given only to bidders who provide proof of current TERO certification from the Cherokee Nation Tribal Employments Office (TERO) in accordance with current Cherokee Nation Policy. Proof of TERO certification must accompany and be included in bid submittal.

Debarment, Suspension, Proposed Debarment, and Other Responsibility Matters: The responding party certifies to the best of its knowledge and belief that the person, the firm, or any of its principals are not presently debarred, suspended, proposed for debarment, or declared ineligible for the award of contracts by any Federal agency or Indian tribe. The bidder will also certify they have not, within a three-year period preceding this Request for Proposal, been convicted of or had a civil judgment rendered against them for: commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, Local or Tribal) contract or subcontract; violation of Federal or State antitrust statutes relating to the submission of offers; or commissions of embezzlement, theft, forgery, bribery, falsifications or destruction of records, making false statements, and are not presently indicted for, or

otherwise criminally or civilly charged by a governmental entity with, commission of any of the offenses enumerated in this provision. The responding party certifies they have not, within a three-year period preceding this Request for Proposal, had one or more contracts terminated for default by a Federal, State, Local or Tribal agency. The responding party shall provide immediate written notice to the Cherokee Nation if, at any time prior to contract award, the person learns its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

General Information: Cherokee Nation reserves the right to waive any informalities or to reject any and all bids. Award of purchase order will be to the lowest most responsible responsive bidder and will be subject to availability of funds. All sums due to any suppliers utilized by successful bidders must be paid or will be paid within ten (10) days of receipt of any money received from the Cherokee Nation under any purchase order. Indian preference will be given to Contractors certified as an Indian-Owned firm by the Cherokee Nation Tribal Employment Rights Office (T.E.R.O.). Proof of certification must accompany all bids. No bidder may withdraw their bid within thirty (30) days after bid opening date.

A prospective contractor seeking to receive Indian Preference under this contract must be certified as an Indian-owned firm by the Cherokee Nation Tribal Employment Rights Office (TERO) and submit proof of that certification with their bid.

MANDATORY BID RESPONSE SHEET
KITCHEN APPLIANCES AND SUPPLIES

<u>Product Description</u>	<u>QTY</u>	<u>TOTAL</u>
Please See specifications with Qty and Description		
Delivery/Set-up Fees		\$ _____
GRAND TOTAL BID		\$ _____

LEAD TIME ARO: _____

ALL SPECIFICATIONS ARE FULLY MET: YES NO

PRODUCT SPECIFICATIONS INCLUDED: YES NO

**Cherokee Nation will consider bids for product equal to or better. If not bidding exact product, complete details and specifications for product must be submitted with bid. **

NOTE TO BIDDERS REGARDING INDIAN PREFERENCE:

TERO Certified Contractor: Yes No
(Proof of certification must accompany all bids)

SUBMITTED: _____
Company Name

Company Address

71 15.1

Product Specifications and Requirements
Provided by: Sallisaw Child Development Center

Specifications:

Delivery of Kitchen Items Needs to
be made within 4 weeks upon receiving Purchase
Order.

Must include unboxing, full set-up and
removal of all packing debris.

All items must be shipped together.

All services are to be completed upon delivery.

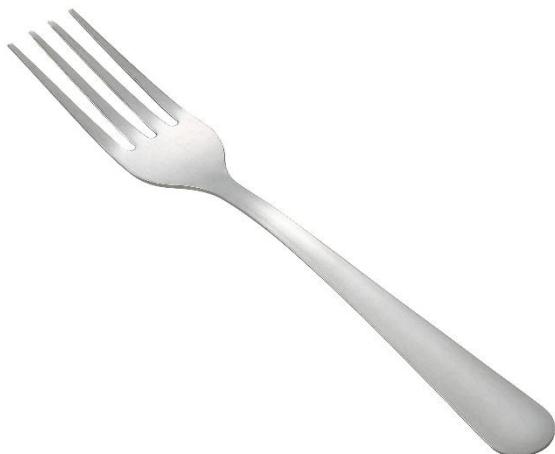
All items must be exact or equivalent to the specified
items, with no deviations.

Sallisaw CDC: 673 S JT Stites Blvd Sallisaw, OK
74955

Final Placement Location: Sallisaw CDC

KITCHEN AREA

**PLEASE SEE FOLLOWING PAGES FOR PICTURES,
DESCRIPTIONS AND QUANTITY OF THE FURNITURE THAT IS
NEEDED.**

Item	Description	Quantity
	<p>. This countertop blender is designed for commercial restaurant use, making it the perfect addition to any professional kitchen. With its two-speed operation and 48 oz. capacity stackable BPA free co-polyester container, you can easily blend a variety of ingredients to create delicious drinks and dishes. The vinyl lid with a removable center cap allows for easy pouring and adding ingredients while blending. The user-replaceable heavy-duty stainless-steel blade with a solid blending assembly ensures durability and consistent blending results. The heavy-duty base and 2HP motor provide the power and stability needed for high-volume blending. Made in the USA and certified by cETLus and NSF, this blender meets the highest standards of quality and safety.</p>	1
	<p>Sandwich / Panini Grill</p> <p>Invest in superior quality with a Sandwich/Panini Grill. This electric grill is designed for commercial restaurant use, offering a large 14-1/2" x 11" cooking surface to handle high-volume orders. The hinged auto-balancing top plate with heat resistant handles ensures even cooking and easy operation. The ribbed cast iron plates create beautiful grill marks on sandwiches and paninis, adding a touch of visual appeal to your dishes. With an adjustable thermostat reaching up to 570 F (300 C), you have precise control over the cooking temperature for perfect results every time. The brushed stainless-steel body not only looks sleek but also ensures durability and easy cleaning. The removable drip tray catches any excess grease, making maintenance a breeze. Trust the Sandwich/Panini Grill to elevate your restaurant's sandwich game and impress your customers with delicious, perfectly grilled creations.</p>	1
	<p>Fork</p> <p>Crafted from 7-116.180 stainless steel, this heavy-weight fork boasts a vibro finish that adds a touch of sophistication to any table setting. The design ensures timeless appeal, making it suitable for both casual and fine dining establishments. The Dinner Fork is not just about looks; its robust construction guarantees long-lasting performance, even in the busiest of kitchens. The 7-116.180 stainless steel material is renowned for its resistance to corrosion and staining, ensuring that your flatware maintains its pristine appearance through countless washes and uses.</p>	300

	<p>Spoon, Dinner</p> <p>Crafted with precision and elegance, this dinner spoon is designed to elevate your dining experience. Made from 7.180 stainless steel, it boasts a heavy weight that feels substantial and balanced in the hand, ensuring a comfortable and satisfying dining experience for your guests. The Winco Dinner Spoon features a vibro finish, adding a touch of sophistication to its appearance. This finish not only enhances its visual appeal but also provides a smooth texture that is pleasant to the touch. The Windsor design of the spoon is timeless and versatile, making it a perfect fit for any restaurant setting, from casual eateries to fine dining establishments.</p>	300
	<p>Designed specifically for the demanding environment of a professional kitchen, this 40 qt. stock pot is a must-have for any restaurant aiming to deliver high-quality dishes with precision and ease. Crafted with a 15-3/4" diameter and an 11-3/4" height, this Premium Induction Stock Pot offers ample capacity for preparing large batches of soups, stews, stocks, and more. Its round shape ensures even heat distribution, which is crucial for achieving consistent cooking results. The included cover helps to retain heat and moisture, enhancing the flavors of your culinary creations. One of the standout features of this stock pot is its tri-ply heavy-duty bottom, which includes an aluminum core sandwiched between layers of 18/8 stainless steel. This construction not only ensures superior heat conductivity but also provides durability and resistance to warping, making it ideal for high-volume use in a busy restaurant kitchen.</p>	2
	<p>Designed specifically for the demanding environment of a professional kitchen, this 24-quart stock pot is an essential tool for any restaurant. With a diameter of 13-3/8 inches and a height of 10-1/4 inches, it offers ample capacity for preparing large batches of soups, stocks, and stews. Crafted with precision, this Premium Induction Stock Pot features a tri-ply heavy-duty bottom with an aluminum core, ensuring even heat distribution and preventing hot spots. This construction is ideal for induction cooking, making it a versatile addition to your kitchen arsenal. The 18/8 stainless steel exterior not only provides a sleek, professional appearance but also guarantees durability and resistance to corrosion. The welded handles on the Premium Induction Stock Pot are designed for strength and stability, allowing for safe and easy transport.</p>	2

	<p>NSF certified, designed specifically for the demanding environment of a professional kitchen, this 16-quart stock pot is an essential tool for any restaurant. With a diameter of 11 inches and a height of 9-3/4 inches, it offers ample capacity for preparing large batches of soups, stews, and stocks. Crafted with a tri-ply heavy-duty bottom featuring an aluminum core, the Winco Premium Induction Stock Pot ensures even heat distribution, preventing hot spots and ensuring consistent cooking results. The 18/8 stainless steel construction not only provides durability but also resists corrosion, making it a long-lasting addition to your kitchen arsenal. The round welded handles are designed for comfort and stability, allowing for easy maneuvering even when the pot is full.</p>	<p>2</p>
	<p>Premium Sauce Pan 3-1/2 qt. 8 dia. x 4-1/4"H Round with cover, welded handle tri-ply heavy duty bottom with aluminum core, 18/8 stainless steel induction ready, NSF 3-12 qt. sauce pan is an essential tool for any restaurant. With an 8-inch diameter and a height of 4-1/4 inches, it offers ample space for preparing a variety of sauces, soups, and reductions. NSF certified, this Premium Sauce Pan meets the highest standards for public health protection, making it a reliable choice for any professional kitchen.</p>	<p>5</p>
	<p>Premium Sauce Pan 10 qt. 11 dia. x 6-1/8"H Round with cover, welded handles with helper handle, tri-ply heavy duty bottom with aluminum core 18/8 stainless steel, induction ready, NSF 10-quart sauce pan is a must-have for any culinary professional. With a diameter of 11 inches and a height of 6-1/8 inches, it offers ample space for preparing large quantities of sauces, soups, and stews. NSF certified, this Premium Sauce Pan meets the highest standards for public health protection, ensuring that your kitchen maintains its commitment to safety and quality.</p>	<p>5</p>

	<p>Premium Sauce Pan 4-1/2 qt. 8 dia. x 5-1/2"H Round with cover, welded handle, tri-ply heavy duty bottom with aluminum core, 188 stainless steel induction ready, NSF capacity ranging from 4 to 12 quarts, is ideal for preparing a variety of sauces, soups, and reductions. Measuring 8 inches in diameter and 5-1/2 inches in height, it offers ample space for your culinary creations. Winco Premium Sauce Pan is NSF certified, ensuring it meets the highest standards for public health protection, making it a reliable choice for any professional kitchen.</p>	4
	<p>Premium Induction Sauté Pan 5 qt. 12-1/38 dia. 3-1/8"H Round with cover, welded handle, tri-ply heavy duty bottom with aluminum core, 188 stainless steel, NSF 5-quart pan, with a 12-3/8" diameter and 3-1/8" height, is perfect for a variety of cooking tasks, from searing meats to sautéing vegetables. The 18/8 stainless steel construction not only provides durability but also makes it resistant to rust and corrosion, ensuring it withstands the rigors of a busy restaurant environment. NSF certified, this Premium Induction Sauté Pan meets the highest standards for public health protection, making it a reliable choice for any commercial kitchen.</p>	2

	<p>Premium Induction Sauté Pan 7 qt. 14 dia. 3-1/2" H Round with cover, welded handle, tri-ply heavy duty bottom with aluminum core, 18/8 stainless steel, NSF 7-quart pan boasts a 14-inch diameter and a 3-1/2 inch height, making it perfect for a variety of cooking techniques from sautéing to simmering. The 18/8 stainless steel construction not only provides durability, NSF certified, this sauté pan meets the highest standards for public health protection, ensuring that it is safe and reliable for use in any commercial kitchen.</p>	2
	<p>Double Roast Pan 24 x 18 x 4-1/2 deep rectangular with straps, 2.4mm thick, 10-gauge heavy-duty aluminum offers ample space for roasting large cuts of meat, poultry, and vegetables, ensuring even cooking and perfect results every time. Crafted from 2.4mm thick, 10-gauge heavy-duty aluminum, this Double Roast Pan is built to withstand high temperatures and frequent use, making it a reliable choice for busy kitchens.</p>	5
	<p>BakeRoast Pan, 25-3/4 x 17-3/4 x 2 1/4 deep, rectangular without handles, 2.4mm thick, 12 gauge heavy-duty aluminum. 12 gauge, 2.4mm thick aluminum, the BakeRoast Pan ensures even heat distribution, making it perfect for baking and roasting a variety of dishes to perfection. Measuring 25-3/4 x 17-3/4 x 2-1/4 inches deep, this rectangular pan offers ample space for large batches, whether you're preparing a succulent roast or a batch of baked goods.</p>	5

	<p>Knife Set 9-pc Set</p> <p>includes: 1 3-1/4 paring knife KWP-30.1 5-1/2 utility knife KWP-50.1 6 boning knife KWP-60.1 9-1/2 offset bread knife KWP-91.1 10 hollow ground chef knife KWP-101.1 12 wavy edge slicer KWP-121.1 12 sharpening steel K-12S</p> <p>1 black polyester knife bag KBG-11 & 1 12 red nylon spoon NS-12R</p> <p>Stamped high carbon, no-stain German steel, slip-resistant polypropylene handles, Stal, white, NSF</p> <p>This Knife Set KWP-KIT1 is NSF certified, guaranteeing that it meets the highest standards for safety and quality in a professional kitchen environment.</p>	<p>2</p>
	<p>Bakeware Loaf Pan 1-1/2 lb. loaf, 10 x 5 x 3 deep 500F260C, reinforced rim, dishwasher safe, PTFEFOA-free Quantum2 non-stick coating, 0.6 mm 24 gauge aluminized steel. This premium loaf pan is perfect for baking 1-1/2 lb. loaves, offering a generous size of 10 x 5 x 3 inches deep. Crafted from 0.6 mm, 24-gauge aluminized steel, it ensures durability and even heat distribution, essential for achieving perfectly baked goods every time.</p>	<p>10</p>
	<p>Sheet Pan full size 18 x 26, closed bead, 18 gauge, 3003 aluminum. 18-gauge 3003 aluminum, it offers exceptional durability and heat conductivity, ensuring even baking and roasting every time. Measuring a full size of 18 x 26 inches, the Winco Full-Size Sheet Pan provides ample space for preparing large batches of food, making it ideal for high-volume cooking.</p>	<p>15</p>

	<p>Sheet Pan 12 size, 13 x 18 closed bead, 18-gauge heavy weight 3003 aluminum. Measuring 13 x 18 inches, this sheet pan is designed to handle the rigorous demands of a bustling culinary environment. Crafted from 18 gauge heavy weight 3003 aluminum, it ensures durability and even heat distribution, making it perfect for baking, roasting, and broiling a variety of dishes.</p>	15
	<p>Baking Pan 17-3/4 x 11-1/2 x 2-1/4"H, rectangular, drop handles, aluminum. 17-3/4 x 11-1/2 x 2-1/4 inches, providing ample space for a variety of culinary creations. Made from high-quality aluminum, it ensures heat distribution, allowing your dishes to bake to perfection every time.</p>	5
	<p>6 slot Cutting board rack, vinyl coated and fits cutting boards up to 1 inch thick The vinyl-coated finish ensures durability and easy cleaning, making it an essential tool for maintaining an organized and efficient workspace. This Cutting Board Rack is not just about storage; it's about optimizing your kitchen's workflow. By keeping your cutting boards neatly arranged and easily accessible, this rack helps reduce clutter and enhances the speed and efficiency of your food preparation process.</p>	2

	<p>Polyethylene cutting board set of 6, BPA free, Mixed colors of Yellow, Brown, Red, Green, Green, Blue, White and NSF Certified. set includes six cutting boards, each measuring 15 x 20 inches and 12 mm thick. Crafted from BPA-free polyethylene, these cutting boards are not only durable but also safe for food preparation. The Cutting Board Set comes in a variety of mixed colors' brown, yellow, green, red, blue, and white' making it easy to implement a color-coded system in your kitchen. NSF certified, guaranteeing that they meet the highest standards for public health protection.</p>	2
	<p>Colander 16 qt., 16-1/2 dia. x 7-1/8"H with base & handles, aluminum. 16-quart capacity, it is ideal for draining large quantities of pasta, vegetables, and other ingredients, making it an indispensable tool for any commercial kitchen. Crafted from durable aluminum, the Colander ensures longevity and reliability, even with frequent use. Its dimensions, 16-1/2 inches in diameter and 7-1/8 inches in height, provide ample space for efficient draining while maintaining a manageable size for easy handling and storage.</p>	2
	<p>Measuring Cup Set 4-piece set includes: 14.13.12 & 1 cup stainless steel 4-piece set, model MCP-4P, is designed to meet the rigorous demands of a professional kitchen, making it an essential tool for any restaurant setting. Crafted from high-quality stainless steel, Measuring Cup Set includes four precise measurements: $\frac{1}{4}$ cup, $\frac{1}{3}$ cup, $\frac{1}{2}$ cup, and 1 cup.</p>	4
	<p>Deluxe Measuring Spoons, 4-piece set includes: 14 teaspoon, 12 teaspoon 1 teaspoon & 1 tablespoon, stainless steel</p>	4

	<p>5-piece polycarbonate measuring cup set including 1 cup, 1 pint, 1.2 & 4 qt. Raised External marking in Quarts, read letters and liters blue letters, tapered open handle, stackable, secure grip, dishwasher safe, NSF Certified and heat Resistant up to 210F/98C. model PMCP-5SET, is designed to meet the rigorous demands of a busy restaurant environment. The set includes five measuring cups with capacities of 1 cup, 1 pint, 1.2 quarts, and 4 quarts, making it versatile for various culinary tasks. Each cup features raised external markings in quarts with red letters and liters with blue letters, ensuring precise measurements that are easy to read at a glance. The one-piece tapered open handle design provides a secure grip, enhancing safety and efficiency during use.</p>	3
	<p>4 oz. stainless steel Ladle, Prime, NSF Certified. Seamless construction ensures durability and hygiene, making it an essential tool for any commercial kitchen. The 4 oz. capacity of the Winco Prime NSF Ladle is perfect for portion control, allowing chefs to serve consistent amounts of soups, sauces, and dressings with ease.</p>	3
	<p>6 oz. stainless steel Ladle, Prime, NSF Certified. Seamless construction ensures durability and hygiene, making it an essential tool for any commercial kitchen. The 6 oz. capacity of the Winco Prime NSF Ladle is perfect for portion control, allowing chefs to serve consistent amounts of soups, sauces, and dressings with ease</p>	3
	<p>Winco, LDIN-2, Ladle, Serving UPC/GTIN 842169131245 Product Code: LDIN-2 2 oz. stainless steel Ladle, Prime, NSF Certified. Seamless construction ensures durability and hygiene, making it an essential tool for any commercial kitchen. The 2 oz. capacity of the Winco Prime NSF Ladle is perfect for portion control, allowing chefs to serve consistent amounts of soups, sauces, and dressings with ease</p>	3

	<p>Extra heavy weight 1.2-millimeter stainless steel, scalloped edge, coiled spring, utility tongs. Made from extra heavy weight 1.2-millimeter stainless steel, the Utility Tongs are built to withstand the rigors of a busy restaurant environment, ensuring long-lasting performance and reliability. The coiled spring mechanism provides a smooth and responsive grip, allowing chefs to handle food with ease and precision. The scalloped edge design ensures a secure hold on a variety of ingredients, from delicate greens to hearty meats, making these tongs versatile for multiple cooking tasks.</p>	3
	<p>Coiled Spring utility tongs with scalloped edge and made with extra heavy weight 1.2-millimeter steel. Designed specifically for the demanding environment of a restaurant kitchen, these tongs are crafted from extra heavy weight 1.2-millimeter stainless steel, ensuring durability and longevity. The coiled spring mechanism provides a smooth and reliable operation, making it easy to handle even the most delicate ingredients with precision. The scalloped edge of the Utility Tongs offers a secure grip, allowing chefs to effortlessly turn, lift, and serve food without slipping.</p>	3
	<p>Coiled Spring utility tongs with scalloped edge and made with extra heavy weight 1.2-millimeter steel. Coiled Spring utility tongs with scalloped edge and made with extra heavy weight 1.2-millimeter steel. Designed specifically for the demanding environment of a restaurant kitchen, these tongs are crafted from extra heavy weight 1.2-millimeter stainless steel, ensuring durability and longevity. The coiled spring mechanism provides a smooth and reliable operation, making it easy to handle even the most delicate ingredients with precision. The scalloped edge of the Utility Tongs offers a secure grip, allowing chefs to effortlessly turn, lift, and serve food without slipping.</p>	3
	<p>8x4 blade turner, Polypropylene handle, Stainless steel blade, dishwasher safe, slip-resistant, Black, Satin finish, NSF. 8 x 4-inch stainless steel blade, ensuring durability and precision in every use. The stainless-steel construction not only provides strength but also resists rust and corrosion, making it a reliable choice for busy restaurant environments. The Turner is designed with a slip-resistant polypropylene handle, offering a secure and comfortable grip even during the most demanding tasks.</p>	3

	<p>Offset Polypropylene Handle Turner, Extra heavy duty 5x6 blade with cutting edge, satin finish, NSF extra heavy-duty tool features a robust 5 x 6 blade with a cutting edge, ensuring precision and durability in every use. The blade's satin finish not only enhances its aesthetic appeal but also provides a smooth, easy-to-clean surface, maintaining hygiene standards effortlessly. The Winco Offset Turner is equipped with a polypropylene black handle, ergonomically designed to offer a comfortable and secure grip, reducing hand fatigue during extended use.</p>	3
	<p>6x3 Stainless Steel Blade Dough Scrapper with Plastic Black Handle, NSF 6 x 3 stainless steel blade, ensuring durability and precision in every use. Stainless steel construction not only provides a sharp edge for efficient dough handling but also guarantees long-lasting performance, making it an essential addition to your kitchen arsenal. The Dough Scrapper is designed with a comfortable plastic black handle, offering a secure grip that minimizes hand fatigue during extended use. Certified by NSF, the Winco Dough Scrapper meets the highest standards of safety and hygiene, making it a reliable choice for food preparation.</p>	3
	<p>Dough Scraper, 5-1/2 x 3-3/4, small, plastic, white, NSF. The Dough Scraper, model PDS-5, features a compact yet highly effective design, measuring 5-1/2 x 3-3/4 inches. Its small plastic white construction ensures durability and ease of use, making it a reliable choice for chefs and kitchen staff. NSF certification makes it an indispensable tool in any professional kitchen.</p>	2
	<p>Basting Spoon, Solid, 1.2MM Stainless steel. Crafted from 1.2 mm stainless steel, this solid basting spoon is an essential tool for any restaurant kitchen. The high-quality stainless-steel construction ensures durability and longevity, making it perfect for daily use in a busy culinary environment. The Basting Spoon is designed to provide superior performance, allowing chefs to baste meat, drizzle sauces, and serve dishes with precision and ease.</p>	5

	<p>Basting Spoon, Solid, 1.2MM Stainless steel. Crafted from 1.2 mm stainless steel, this solid basting spoon is an essential tool for any professional restaurant kitchen. The durable construction ensures it can withstand the rigors of daily use, making it a reliable choice for chefs who demand the best. The Basting Spoon is designed to provide optimal performance when basting meats, drizzling sauces, or serving dishes.</p>	5
	<p>Slotted Basting Spoon, 1.2mm Stainless steel. Crafted from 1.2 mm stainless steel, this slotted basting spoon ensures durability and longevity, making it a reliable choice for busy kitchens. The slotted design allows for efficient draining of liquids, making it ideal for basting meats, serving vegetables, or skimming broths.</p>	5
	<p>Crafted from 1.2 mm stainless steel, this slotted basting spoon is designed to meet the rigorous demands of a bustling restaurant environment. The high-quality stainless-steel construction ensures durability and longevity, making it a reliable tool for chefs and kitchen staff. The slotted design of the Basting Spoon allows for efficient draining of excess liquids, making it perfect for basting meats, serving vegetables, or skimming sauces.</p>	5
	<p>Perforated Basting Spoon with 1.2mm Stainless Steel. Crafted from 1.2 mm stainless steel, the perforated basting spoon ensures durability and resistance to corrosion, making it a reliable choice for daily use in any professional kitchen. The perforated design of the Basting Spoon allows for efficient draining of excess liquids, making it perfect for basting meats, serving vegetables, or skimming broths.</p>	5

	<p>Perforated Basting Spoon with 1.2mm Stainless Steel. Crafted from 1.2 mm stainless steel, the perforated basting spoon ensures durability and resistance to corrosion, making it a reliable choice for daily use in any professional kitchen. The perforated design of the Basting Spoon allows for efficient draining of excess liquids, making it perfect for basting meats, serving vegetables, or skimming broths.</p>	<p>5</p>
	<p>Black Polypropylene Handle, 1.2mm Thick Stainless Steel, Basting Spoon with stop hook. Designed for the demanding environment of a restaurant, this basting spoon is a must-have tool for any chef. The solid stop hook ensures it stays securely in place when not in use, preventing any unwanted mess or accidents. Crafted with a black polypropylene handle, the Basting Spoon offers a comfortable and secure grip, even during extended use. The handle is designed to withstand the rigors of a busy kitchen, providing durability and reliability. The 1.2mm thick stainless-steel construction of the spoon itself ensures it can handle a variety of tasks, from basting meat to stirring sauces, without bending or breaking.</p>	<p>5</p>
	<p>Black Polypropylene Handle, 1.2mm Thick Stainless Steel, Slotted Basting Spoon with stop hook. Designed specifically for the demanding environment of a restaurant kitchen, this basting spoon is a must-have tool for chefs who value precision and efficiency. Crafted with 1.2mm thick stainless steel, the Basting Spoon ensures durability and longevity, even with frequent use. The slotted design allows for optimal liquid drainage, making it perfect for basting meats, vegetables, and other dishes without excess liquid.</p>	<p>5</p>
	<p>Black Polypropylene Handle, 1.2mm Thick Stainless Steel, Slotted Basting Spoon with stop hook. Designed specifically for the demanding environment of a restaurant kitchen, this basting spoon is a must-have tool for chefs who value precision and efficiency. Crafted with 1.2mm thick stainless steel, the Basting Spoon ensures durability and longevity, even with frequent use. The slotted design allows for optimal liquid drainage, making it perfect for basting meats, vegetables, and other dishes without excess liquid.</p>	<p>5</p>

	<p>16 oz. Squeeze Bottle, Wide Mouth, BPA Free Plastic, Clear Qty Break, 8 Pack.</p> <p>Elevate service with the Winco Squeeze Bottle 16 oz. wide mouth BPA free plastic clear. Designed specifically for the fast-paced environment of a restaurant, this versatile squeeze bottle is an essential tool for any kitchen. With a generous 16 oz. capacity, it allows for ample storage of sauces, dressings, and condiments, ensuring that your staff can work efficiently without constant refills. The wide mouth design of the Squeeze Bottle makes it incredibly easy to fill and clean, saving valuable time during busy service hours. Made from BPA-free plastic, it guarantees the safety and health of your customers, while the clear material allows for quick identification of contents, reducing the risk of mix-ups.</p>	5
	<p>Pebbled Bowl, Round, 12-3/4, Polycarbonate, Clear, NSF.</p> <p>This elegant serving solution, with a 12-3/4-inch diameter, is crafted from durable polycarbonate, ensuring it can withstand the rigors of a bustling restaurant environment. The clear, pebbled design not only adds a touch of sophistication to your presentation but also allows the vibrant colors of your dishes to shine through, enhancing the overall dining experience. NSF certified, guaranteeing that it meets the highest standards for safety and quality in food service.</p>	5
	<p>Pebbled Bowl, Round, 15-3/4, Polycarbonate, Clear, NSF.</p> <p>This versatile and durable bowl, with a 15-3/4-inch diameter, is crafted from high-quality polycarbonate, ensuring it is both lightweight and robust. The clear design allows for easy visibility of contents, making it perfect for a variety of uses in a bustling restaurant environment. The pebbled texture of the Pebbled Bowl not only adds an elegant touch but also provides a non-slip grip, making it easier to handle, even when wet. This feature is particularly beneficial in a fast-paced kitchen where efficiency and safety are paramount. Certified by NSF, the Pebbled Bowl meets the highest standards for public health protection, ensuring that it is safe for use in any food service setting.</p>	5

	<p>Pebbled Bowl, Round, 18-3/4, Polycarbonate, Clear, NSF.</p> <p>This versatile and durable bowl, with a 15-3/4-inch diameter, is crafted from high-quality polycarbonate, ensuring it is both lightweight and robust. The clear design allows for easy visibility of contents, making it perfect for a variety of uses in a bustling restaurant environment. The pebbled texture of the Pebbled Bowl not only adds an elegant touch but also provides a non-slip grip, making it easier to handle, even when wet. This feature is particularly beneficial in a fast-paced kitchen where efficiency and safety are paramount. Certified by NSF, the Pebbled Bowl meets the highest standards for public health protection, ensuring that it is safe for use in any food service setting.</p>	5
	<p>Muffin Pan, 12 cup, 3 oz., 14x11, rectangular aluminum.</p> <p>12-cup muffin pan is designed to hold 3 oz. per cup, making it perfect for creating uniform muffins, cupcakes, and other baked treats that will delight your customers. Crafted from durable aluminum, the Muffin Pan ensures even heat distribution, resulting in perfectly baked muffins every time. The pan's dimensions, 14 x 11 inches, make it an ideal fit for standard commercial ovens, allowing for easy integration into your existing kitchen setup. The rectangular shape not only maximizes oven space but also facilitates easy handling and storage.</p>	5
	<p>24 cup Muffin Pan, 3 oz., 20-1/2 x 14, Rectangular Aluminum.</p> <p>24-cup muffin pan is an essential tool for any professional kitchen. Each cup holds 3 oz., making it perfect for creating uniform, delicious muffins that will delight your customers. Crafted from durable aluminum, the Muffin Pan ensures even heat distribution, resulting in perfectly baked muffins every time. The pan's dimensions, 20-1/2 x 14 inches, provide ample space for baking a large batch of muffins, optimizing your kitchen's efficiency and productivity. The rectangular shape of the Muffin Pan allows for easy handling and storage.</p>	5

	<p>Scraper, Flat Blade, BPA Free, White Plastic. This scraper features a flat blade made from BPA-free plastic, ensuring both safety and durability. The pristine white color of the blade not only adds a touch of elegance but also makes it easy to spot any residues, ensuring a clean and hygienic workspace. The PSC-10 Scraper is designed to meet the rigorous demands of a bustling restaurant environment. BPA-free plastic construction of the PSC-10 Scraper ensures that it is safe for use with all types of food. This material is not only resistant to staining and odors but also easy to clean, making maintenance a breeze.</p>	5
	<p>Scraper, Flat Blade, BPA Free, White Plastic. This scraper features a flat blade made from BPA-free plastic, ensuring both safety and durability. The pristine white color of the blade not only adds a touch of elegance but also makes it easy to spot any residues, ensuring a clean and hygienic workspace. The PSC-14 Scraper is designed to meet the rigorous demands of a bustling restaurant environment. BPA-free plastic construction of the PSC-14 Scraper ensures that it is safe for use with all types of food. This material is not only resistant to staining and odors but also easy to clean, making maintenance a breeze.</p>	5
	<p>Scraper, Flat Blade, BPA Free, White Plastic. This scraper features a flat blade made from BPA-free plastic, ensuring both safety and durability. The pristine white color of the blade not only adds a touch of elegance but also makes it easy to spot any residues, ensuring a clean and hygienic workspace. The PSC-16 Scraper is designed to meet the rigorous demands of a bustling restaurant environment. BPA-free plastic construction of the PSC-16 Scraper ensures that it is safe for use with all types of food. This material is not only resistant to staining and odors but also easy to clean, making maintenance a breeze.</p>	5

	<p>Mixing Bowl, 5 qt. 11-1/2 dia. X 3-1/2"H, Stainless Steel.</p> <p>5-quart mixing bowl is an essential tool for any culinary professional. With a diameter of 11-12 inches and a height of 3-12 inches, it offers ample space for mixing, whisking, and blending a variety of ingredients. Crafted from high-quality stainless steel, the Mixing Bowl ensures durability and longevity, standing up to the rigors of daily use. Its robust construction makes it resistant to dents, scratches, and stains, maintaining its sleek appearance even after extensive use. The stainless steel material also provides a hygienic surface that is easy to clean, ensuring that your kitchen remains sanitary and efficient.</p>	<p>5</p>
	<p>Mixing Bowl, 8 qt. 13-1/4 dia. X 4-1/8"H, Stainless Steel.</p> <p>8-quart mixing bowl is an essential tool for any chef. With a diameter of 13-14 inches and a height of 4-18 inches, it offers ample space for mixing, whisking, and blending a variety of ingredients, making it perfect for preparing large batches of dough, batter, or salad. Crafted from high-quality stainless steel, the Mixing Bowl ensures durability and longevity, standing up to the daily wear and tear of a professional kitchen. Its robust construction also provides excellent resistance to rust and corrosion, ensuring that it maintains its sleek appearance and functionality over time. The practical design of this mixing bowl makes it easy to handle and clean, saving valuable time during busy service hours. Its smooth, polished surface prevents food from sticking, allowing for quick and efficient cleanup.</p>	<p>5</p>
	<p>Economy Mixing Bowl, 13 qt. 16-1/38 dia. X 5-7/8"H, Stainless Steel.</p> <p>13-quart capacity, this mixing bowl is designed to handle large quantities, making it ideal for busy restaurant settings. The bowl measures 16-3/8 inches in diameter and 5-7/8 inches in height, providing ample space for mixing, whisking, and blending ingredients with ease. Crafted from durable stainless steel, the Mixing Bowl ensures long-lasting performance and resistance to rust and corrosion. Its sturdy construction is perfect for withstanding the rigors of daily use in a high-demand environment. The smooth, polished surface not only adds a touch of elegance to your kitchen but also makes cleaning a breeze, ensuring that hygiene standards are easily maintained.</p>	<p>5</p>
	<p>Economy Mixing Bowl, 16 qt. 17-7/8 dia. X 6"H, Stainless Steel.</p> <p>16-quart mixing bowl is designed to meet the rigorous demands of a busy culinary environment, ensuring you can handle large batches of ingredients with ease. With a diameter of 17-7/8 inches and a height of 6 inches, this bowl provides ample space for mixing, whisking, and blending, making it ideal for preparing everything from doughs and batters to salads and sauces. Crafted from high-quality stainless steel, the Mixing Bowl offers exceptional durability and resistance to rust and corrosion, ensuring it will withstand the test of time in your kitchen. The stainless steel construction also makes it easy to clean and maintain, a crucial feature for maintaining hygiene standards in a restaurant setting.</p>	<p>3</p>

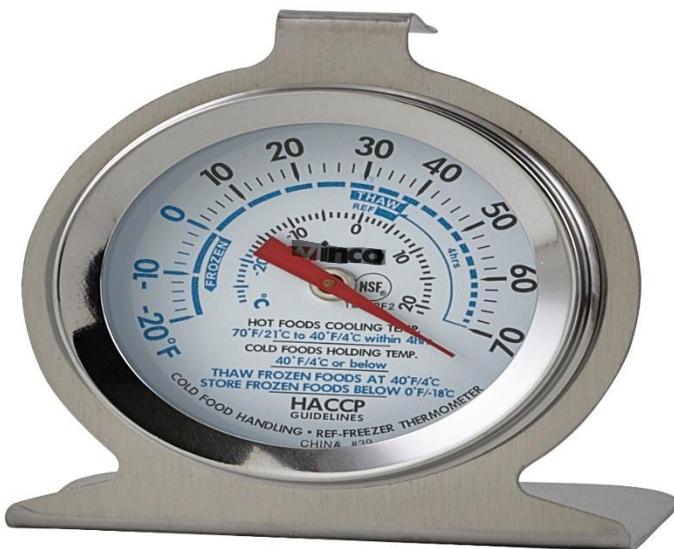
	<p>Pebbled Bowl, 18-3/7 dia., round, polycarbonate, clear, NSF.</p> <p>Crafted from durable polycarbonate, this 18-3/4 inch diameter round bowl is designed to withstand the rigors of a busy culinary environment. It's clear, pebbled texture not only adds a touch of elegance but also provides a non-slip grip, making it easier to handle even when wet. The Pebbled Bowl is NSF certified, ensuring it meets the highest standards for safety and sanitation. This makes it an ideal choice for food preparation, storage, and presentation. Whether you're mixing salads, marinating meats, or displaying fresh fruits, this versatile bowl is up to the task.</p>	2
	<p>Pastry Brush, flat, 2 wide, Heat resistant up to 300F/150C, Dishwasher safe, Nylon bristles, Plastic handle.</p> <p>2-inch wide flat brush head, it ensures even and efficient application of glazes, sauces, and marinades, enhancing the quality and presentation of your culinary creations. The Pastry Brush features heat-resistant nylon bristles that can withstand temperatures up to 300°F (150°C), making it ideal for a variety of cooking tasks. Whether you're working with hot butter or delicate pastry dough, this brush maintains its integrity and performance. The one-piece construction ensures durability and hygiene, as there are no seams or joints where food particles can get trapped. Cleaning up is a breeze with this dishwasher-safe brush, allowing you to maintain the highest standards of cleanliness and efficiency in your kitchen.</p>	4
	<p>Pastry Brush, flat, 3 wide, Heat resistant up to 300F/150C, Dishwasher safe, Nylon bristles, Plastic handle.</p> <p>3-inch wide flat brush head ensures even and efficient application of glazes, sauces, and marinades, enhancing the quality and presentation of your culinary creations. The Pastry Brush features heat-resistant nylon bristles that can withstand temperatures up to 300°F (150°C), making it ideal for a variety of cooking tasks. Whether you're working with hot butter or delicate pastry dough, this brush maintains its integrity and performance. The one-piece construction ensures durability and hygiene, as there are no seams or joints where food particles can get trapped. Cleaning up is a breeze with this dishwasher-safe brush, allowing you to maintain the highest standards of cleanliness and efficiency in your kitchen.</p>	4

	<p>Eight-Compartment Countertop Flatware Organizer, Black Polystyrene.</p> <p>CTSH Series countertop units feature durable polystyrene construction. Includes perforated plastic inserts. All plastic inserts are easily removable for cleaning.</p>	<p>4</p>
	<p>Dredge, 10 oz. with Handle, Stainless Steel.</p> <p>Make every meal memorable with the Winco Dredge 10 oz. with stainless steel handle. This essential kitchen tool is designed to enhance the efficiency and presentation of your culinary creations. Crafted from high-quality stainless steel, the Dredge 10 oz. is both durable and easy to clean, ensuring it withstands the rigors of a busy restaurant environment. The ergonomic handle provides a comfortable grip, allowing for precise control when sprinkling flour, sugar, spices, or other fine ingredients. This feature is particularly beneficial in a fast-paced kitchen where consistency and speed are paramount.</p>	<p>4</p>
	<p>Shaker Dredge 10 oz. with Handle, Polycarbonate with 3 snap-on lids with Small, Medium and Large, Cleat, NSF.</p> <p>Shaker Dredge 10 oz. with Handle. This versatile tool is designed to meet the high demands of a bustling restaurant kitchen. Crafted from durable polycarbonate, the Shaker Dredge is built to withstand the rigors of daily use while maintaining its pristine condition. One of the standout features of the Shaker Dredge is its three snap-on lids, which come in small, medium, and large cleat sizes. This allows for precise control over the dispensing of various seasonings, making it an essential tool for chefs who require accuracy in their culinary creations. NSF certified, ensuring that it meets the highest standards of safety and sanitation. This certification is particularly important in a restaurant setting, where maintaining a clean and safe environment is paramount.</p>	<p>4</p>

	<p>Rolling Pin, 3-1/2 dia. X 15 Long, Aluminum Designed with precision and durability in mind, this rolling pin boasts a 3-1/2 inch diameter and a 15-inch length, making it an essential tool for any professional kitchen. Crafted from high-quality aluminum, the Winco Rolling Pin ensures a smooth and consistent rolling experience, perfect for preparing dough for pizzas, pastries, and more. The robust aluminum construction not only provides a lightweight feel but also guarantees long-lasting use, even in the busiest restaurant environments.</p>	<p>2</p>
	<p>Rotary Sifter, 8 Cup, Stainless Steel. Designed with an 8-cup capacity, this stainless steel sifter ensures that your ingredients are perfectly sifted every time, enhancing the quality and consistency of your dishes. The Rotary Sifter is crafted from durable stainless steel, making it a reliable and long-lasting addition to your kitchen arsenal. Its robust construction ensures that it can withstand the rigors of a busy restaurant environment, providing you with consistent performance day in and day out. With its rotary mechanism, the Rotary Sifter allows for effortless sifting, reducing the time and effort required to prepare your ingredients.</p>	<p>1</p>
	<p>21 Gallon Ingredient Bin, 13x29-1/4x28, Transparent Polycarbonate Lid, Clasp Sliding Lid, Scoop, 3 Caster Wheels-2 With Brakes, Polypropylene Body, White, NSF. Ingredient Bin 21 Gallon is an essential addition to any restaurant setting. This high-capacity bin, with its 21-gallon volume, is designed to keep your ingredients fresh and easily accessible. The Ingredient Bin features a transparent polycarbonate lid, allowing for quick identification of contents without the need to open the bin. The clasp sliding lid ensures a secure closure, maintaining the freshness and quality of your ingredients. Included with the bin is a convenient scoop, making it easy to measure and retrieve ingredients as needed. Built with a durable polypropylene body in a clean white finish, the Ingredient Bin is both sturdy and easy to clean, meeting the rigorous standards of the NSF.</p>	<p>4</p>
	<p>Pizza Pan, 12 dia., Round, Wide Rim, Aluminum. Pizza Pan is an essential addition to your restaurant's culinary arsenal. This 12-inch diameter round pizza pan, crafted from high-quality aluminum, ensures even heat distribution for perfectly baked pizzas every time. The wide rim design not only provides added strength and stability but also makes handling and serving a breeze, enhancing the efficiency of your kitchen operations. The Pizza Pan's robust construction guarantees long-lasting performance, making it a reliable choice for busy restaurant environments. Its aluminum material is not only lightweight but also resistant to rust and corrosion,</p>	<p>2</p>

	ensuring that it maintains its pristine condition even after repeated use.	
	<p>Pizza Pan, 14 dia., Round, Wide Rim, Aluminum.</p> <p>Pizza Pan is an essential addition to your restaurant's culinary arsenal. This 14-inch diameter round pizza pan, crafted from high-quality aluminum, ensures even heat distribution for perfectly baked pizzas every time. The wide rim design not only provides added strength and stability but also makes handling and serving a breeze, enhancing the efficiency of your kitchen operations. The Pizza Pan's robust construction guarantees long-lasting performance, making it a reliable choice for busy restaurant environments. Its aluminum material is not only lightweight but also resistant to rust and corrosion, ensuring that it maintains its pristine condition even after repeated use.</p>	2
	<p>Pizza Pan is an essential addition to your restaurant's culinary arsenal. This 16-inch diameter round pizza pan, crafted from high-quality aluminum, ensures even heat distribution for perfectly baked pizzas every time. The wide rim design not only provides added strength and stability but also makes handling and serving a breeze, enhancing the efficiency of your kitchen operations. The Pizza Pan's robust construction guarantees long-lasting performance, making it a reliable choice for busy restaurant environments. Its aluminum material is not only lightweight but also resistant to rust and corrosion, ensuring that it maintains its pristine condition even after repeated use</p>	4
	<p>Pizza Pan, 12 Dia., 1-1/2 Deep, Round, Stackable, Aluminum.</p> <p>Designed with the busy restaurant in mind, this 12-inch diameter, 1-1/2 inch deep round stackable aluminum pan is a must-have for any pizzeria or dining establishment. The Pizza Pan offers the perfect balance of durability and functionality, ensuring that your pizzas are cooked evenly and to perfection every time. Crafted from high-quality aluminum, the Pizza Pan is built to withstand the rigors of a commercial kitchen. Its stackable design not only saves valuable storage space but also makes it easy to organize and access multiple pans during peak hours.</p>	2

	<p>Pizza Pan, 14 Dia., 1-1/2 Deep, Round, Stackable, Aluminum. Designed with the busy restaurant in mind, this 12-inch diameter, 1-1/2 inch deep round stackable aluminum pan is a must-have for any pizzeria or dining establishment. The Pizza Pan offers the perfect balance of durability and functionality, ensuring that your pizzas are cooked evenly and to perfection every time. Crafted from high-quality aluminum, the Pizza Pan is built to withstand the rigors of a commercial kitchen. Its stackable design not only saves valuable storage space but also makes it easy to organize and access multiple pans during peak hours.</p>	6
	<p>Pizza Cutter, 4 Dia., Blade, Polypropylene Handle, Black, Stainless Steel, NSF. Designed specifically for the fast-paced environment of a restaurant kitchen, this pizza cutter boasts a 4-inch diameter blade that effortlessly slices through any pizza crust, ensuring clean and precise cuts every time. The blade is crafted from high-quality stainless steel, providing durability and resistance to rust and corrosion, making it a reliable tool for daily use. The Pizza Cutter features a polypropylene handle in a sleek black finish, offering a comfortable and secure grip for chefs and kitchen staff. This ergonomic design reduces hand fatigue, allowing for extended use without discomfort. The handle's material is also easy to clean, ensuring that hygiene standards are maintained in your kitchen. Certified by NSF, the Pizza Cutter meets the highest standards for safety and sanitation, making it an ideal choice for any professional kitchen.</p>	2
	<p>12 oz. Ice Scoop, Polycarbonate, NSF. Designed to meet the rigorous demands of a bustling restaurant environment, this scoop is an essential tool for any kitchen. Crafted from durable polycarbonate, it ensures longevity and reliability, making it a smart investment for your culinary operations. The 10 oz. Polycarbonate Scoop is NSF certified, guaranteeing that it meets the highest standards for safety and sanitation. This certification is crucial in maintaining a clean and hygienic kitchen, giving you peace of mind as you serve your customers. The 10 oz. capacity is perfect for portioning out ingredients, whether you're scooping ice, flour, sugar, or other bulk items.</p>	3

	<p>32 oz. Ice Scoop, Polycarbonate, NSF.</p> <p>Designed specifically for the demanding environment of a restaurant, this scoop is an essential tool for any kitchen. Made from durable polycarbonate, it ensures longevity and reliability, even with frequent use. The 32 oz. capacity is perfect for handling large quantities of ingredients, making it ideal for bulk food preparation and service. The 32 oz. Polycarbonate Scoop is NSF certified, guaranteeing that it meets the highest standards for safety and quality. This certification is crucial for maintaining a hygienic kitchen environment, giving you peace of mind that your tools are safe for food contact.</p>	<p>2</p>
	<p>38 oz. Scoop, Aluminum Hand Wash Only.</p> <p>Designed to meet the rigorous demands of a bustling restaurant environment, this scoop is an essential tool for any professional kitchen. With a generous 38 oz. capacity, it allows for efficient handling of bulk ingredients, making it perfect for scooping flour, sugar, grains, and more. Crafted from durable aluminum, the 38 oz. Aluminum Scoop ensures longevity and reliability, even with frequent use. Its sturdy construction provides a comfortable grip, allowing for precise and controlled scooping. The lightweight nature of aluminum also means that it won't add unnecessary strain to your staff during long shifts.</p>	<p>1</p>
	<p>Refrigerator/Freezer Thermometer, Temperature Range -20F to 70F, 2 Dia Dial Face, Hanging hook and standing panel built in, HACCP, NSF. Designed specifically for the demanding environment of a restaurant kitchen, this essential tool ensures your food storage meets the highest standards of safety and quality. The Refrigerator Freezer Thermometer features a temperature range of -20 to 70°F, making it versatile enough to monitor both refrigerators and freezers. Its 2-inch diameter dial face provides a clear and easy-to-read display, allowing you to quickly check temperatures immediately. Whether you choose to hang it using the built-in hook or stand it on a panel, this thermometer offers flexible placement options to suit your kitchen's layout. Built with HACCP compliance in mind, the Refrigerator Freezer Thermometer helps you adhere to critical food safety guidelines, ensuring your ingredients are stored at optimal temperatures. Additionally, it is NSF certified, guaranteeing that it meets rigorous public health and safety standards.</p>	<p>12</p>



Pocket Digital Thermometer, Temperature range from -40F to 450F, 1-1/4 LCD Face, 3-1/8 Probe, Hold Function, Built in Clip, Protection Sheath, HACCP, NSF.

Pocket Thermometer is an essential tool for any culinary professional. This digital thermometer, model TMT-DG4, offers a wide temperature range from -40 to 450°F (-40 to 230°C), making it versatile enough to handle everything from freezing storage checks to high-heat cooking. The Winco Pocket Thermometer features a 1-1/4" LCD face, providing clear and easy-to-read temperature readings at a glance. Its 3-1/8" probe ensures accurate measurements, even in the thickest cuts of meat or deepest pots of soup. The built-in hold function allows you to lock in the temperature reading, giving you flexibility to record data without the need to keep the thermometer in place. For added convenience and safety, the Winco Pocket Thermometer comes with a protective sheath and a built-in clip, ensuring it stays secure and protected when not in use. This thermometer is HACCP compliant and NSF certified, meeting the highest standards for food safety and sanitation.

12



Receiving Portion Scale, 6-1/2 Dial, 2lb-1kg x 14 oz. 5g Graduation, 7-7/8 Steel Platform, Easy-To-Read-Dial, Painted Steel.

Designed to meet the rigorous demands of a bustling restaurant environment, this scale ensures precision and efficiency in every measurement. The Receiving Portion Scale features a 6-12 dial, allowing for accurate readings up to 2lb/1kg with a fine graduation of 14 oz/5g. This level of detail is essential for maintaining consistency in portion sizes, which is crucial for both cost control and customer satisfaction. The easy-to-read dial on the Receiving Portion Scale ensures that your kitchen staff can quickly and accurately measure ingredients, reducing prep time and minimizing errors. The 7-7/8" steel platform provides a sturdy and reliable surface for weighing a variety of items, from fresh produce to bulk ingredients.

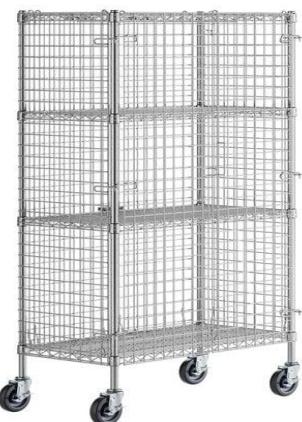
1

	<p>Can Opener Can opener, manual #1 with plated base (for cans up to 11" tall) "Old Reliable"</p>	<p>1</p>
	<p>17" Oven Mitt, Neoprene, Black. Designed specifically for the demanding environment of a restaurant kitchen, this oven mitt offers superior protection and functionality. The 17-inch length ensures that your hands and forearms are well-protected from high temperatures, making it ideal for handling hot pots, pans, and trays straight from the oven. Crafted from durable neoprene, the 17" Oven Mitt provides excellent heat resistance, allowing you to work confidently and safely. The black color not only adds a sleek, professional look but also helps in maintaining a clean appearance even after multiple uses. This mitt is designed to withstand the rigors of a busy kitchen, ensuring longevity and reliability.</p>	<p>4</p>
	<p>Towel, 20x28, Lint Free, Green Stripe on White, 100% Cotton. Measuring 20 x 28 inches, this towel is designed to meet the rigorous demands of a busy kitchen while maintaining a sophisticated appearance. The green stripe on white design adds a classic touch, making it suitable for both back-of-house and front-of-house use. Crafted from 100% cotton, the Towel is not only soft to the touch but also highly absorbent, ensuring that spills and messes are quickly and efficiently managed. Its lint-free quality guarantees that your surfaces remain spotless, making it ideal for polishing glassware, drying dishes, or wiping down counters. The model stands out for its durability, ensuring that the towel withstands frequent washing and heavy use without losing its integrity.</p>	<p>3 Dozen</p>

	<p>Bar Towel, 16x19, 100% Cotton, White. Designed specifically for the demanding environment of a restaurant, this bar towel is a must-have for maintaining cleanliness and efficiency in your establishment. Measuring 16 x 19 inches, the Bar Towel offers ample surface area to tackle spills, wipe down surfaces, and handle various kitchen tasks with ease. Crafted from 100% cotton, this white bar towel is not only highly absorbent but also durable, ensuring it can withstand the rigors of daily use in a busy restaurant setting. The soft cotton material is gentle on surfaces, making it ideal for polishing glassware, cutlery, and other delicate items without leaving scratches or lint behind.</p>	<p>3 Dozen</p>
	<p>Bib Apron, 33x26, Full length with 2 pockets, Machine wash and dry, 6535 Poly-Cotton blend, Signature Chef, Black. Signature Chef Bib Apron is designed to meet the rigorous demands of a professional kitchen environment. Measuring 33 x 26 inches, this full-length apron provides ample coverage to protect your clothing from spills and splatters, ensuring you stay clean and presentable throughout your shift. Aprons features two convenient pockets, perfect for holding essential tools, recipes, or even a notepad, keeping everything you need within arm's reach. Made from a durable 65/35 poly-cotton blend, this apron combines the softness and breathability of cotton with the strength and resilience of polyester.</p>	<p>6</p>
	<p>Full Size All Purpose Peg Rack RP14 Made of durable polypropylene Comfortable handles on all sides for easy carrying Allows for superior cleaning, rinsing, and drying, Holds dishes at the best angle for high-pressure dishwashers, Ideal for cleaning plates as well as small platters and trays This convenient full-size peg rack will make your ware washing easier and more efficient than ever before! Not only does this rack accommodate a wide variety of dishes, but it also stacks with most major competitor racks for added versatility. To ensure that you really get your money's worth, this model is built for reliable performance throughout years of heavy use.</p>	<p>2</p>

	<p>Full Size All Purpose Tall Peg Rack Made of durable polypropylene Comfortable handles on all sides for easy carrying Allows for superior cleaning, rinsing, and drying Stacks with other racks for convenient storage and transport Holds dishes at the best angle for high-pressure dishwashers. The comfortable built-in handles allow for safe and easy transportation by your staff. Best of all, the handles are molded into all four sides for simple dish machine loading, without ever needing to rotate racks. Positive stacking from either direction makes this rack compatible with most major competitors.</p> <p>Boasting 2 15/16" tall pegs, this full-size dish rack holds your dishware at the perfect angle for multiple spray, high pressure dishwashers. This design allows for superior cleaning, rinsing, and drying of all your plates, platters, small trays, and more. This convenient full-size peg rack will make your ware washing easier and more efficient than ever before.</p>	2
	<p>Full Size Combination / Flatware Rack. Open profile allows thorough washing and superior air circulation Perfect for use with utensils, flatware, ramekins, and other small dinnerware items Superior design is durable for commercial use Useful for storage and transportation to events Features easy-to-grip handles. The open profile allows for thorough washing and superior air circulation. Plus, it makes it easier to use this rack to air dry items. This rack can double as a storage or transportation device. Use this rack as is or add on its colored extenders (sold separately) to incorporate this piece into your color-coded system. Built to last in your commercial establishment, this rack features durable polypropylene construction. It is also safe for use up to 180 degrees Fahrenheit.</p>	2

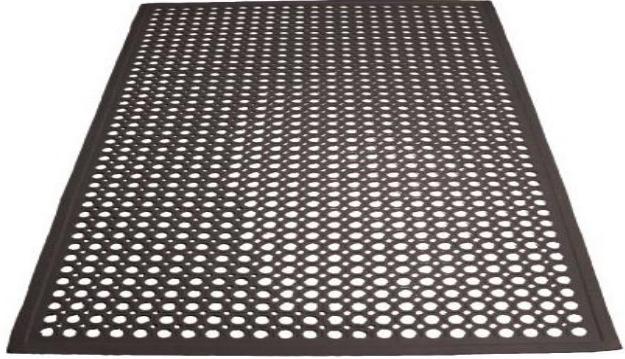
	<p>8 Compartment Half Size Flatware Rack with Handles.</p> <p>Adds organization and efficiency to ware washing</p> <ul style="list-style-type: none"> Boasts a blue color Light weight, durable design Made of polypropylene Resists grease and detergents 8 compartments for easy sorting <p>2 stainless steel handles for convenient transport.</p> <p>Made of tough polypropylene material that resists grease and detergents, this flatware rack is built to last and easy to clean. Thanks to the open design, you can be sure your vertically stored flatware is thoroughly cleaned and sanitized. The 8 compartments allow you to separate spoons, forks, and knives to keep similar utensils grouped together.</p> <p>This light weight Carlisle blue rack is the perfect addition to your sanitizing system. For added convenience, the 2 stainless steel handles on this rack make it easy to lift it in and out of dish machines. Plus, the handles are a convenient way to carry clean flatware from washing stations to flatware rolling stations.</p>	2
	<p>Full Size Open End Peg Tray Dish Rack.</p> <ul style="list-style-type: none"> Open end accommodates trays Open design offers superior washing Racks drain quickly to reduce drying time Sturdy honeycomb design distributes the load efficiently Easy-to-grip comfort handles and all four sides <p>Made with a double wall, reinforced honeycomb construction offers excellent strength for stacking and repeated use.</p> <p>The tall 3" pegs hold standard size baking sheets and other long items, so you finally have a way to efficiently wash items that you were previously washing by hand. For easy carrying, this rack has large, easy-to-grip comfort handles. Thanks to its open sides, your trays and pans will be exposed to more soap and water from your dishwasher, resulting in a cleaner product that also dries faster.</p>	2
	<p>Open bottom full size rack ideal for all large bowls, containers, brushes, cookware, and cutlery. Made with a double wall, reinforced rib construction with comfort curved handles molded into all four sides.</p>	2

	<p>Black 21" x 17" x 7" Heavy Duty Polyethylene Plastic Bus Tub, Bus Box High density polyethylene Stackable Reinforced handles 70 lb. workload</p> <p>This heavy duty bus box is an efficient and durable solution for cleaning flatware and collecting dishes. Made of high density polyethylene with the ability to hold up to 70 lb., this bus box is built to last. Its classic design in black is easy to clean and sports reinforced handles for easy transporting. Featuring a pebbled exterior finish, it is stackable, and great for storage. A great addition to your cafeteria or restaurant!</p>	13
	<p>32 Gallon Black Round Commercial Trash Can with Lid and Dolly. Made of high quality, commercial grade resin for durability and longevity Heavy-duty handles and a convenient bag cinch are built in to the can Dolly boasts a 250 lb. weight capacity to help reduce worker strain from heavy loads Tight-fitting lid design provides odor control and prevents accidental spills Versatile material is safe for food storage This trash can is essential for a variety of tasks, including proper trash storage and removal. The black coloring helps this trashcan stand out, and it's great for creating a color-coded system in your kitchen to prevent cross-contamination. Regardless of whether you need a recycling can, trash can, or large bulk storage container, this can is sure to do the job! This can boast NSF standard 21, meaning it meets the minimum sanitation requirements for materials, design, and construction of new thermoplastic refuse containers intended for indoor and outdoor refuse storage.</p>	2
	<p>NSF Mobile Chrome Wire Security Cage Kit - 18" x 36" x 69" Includes 4 shelves, (4) 64" posts, (4) 5" casters, and 1 security cage Measures 18" x 36" x 69" when assembled Chrome wire design Mobile design ensures easy cleaning under and around the unit A mobile chrome wire security cage kit transports easily and protects its contents from damage or theft. Because this unit also has multiple shelves, it will optimize storage space in your wine cellar, liquor closet, or back-of-house area. Additionally, its chrome construction is very durable and works well in both dry and room temperature environments. Finally, the open wire design minimizes dust accumulation, is easy to clean, and provides maximum visibility of the cart's contents.</p>	1

 <p>Quantity 1</p>	<p>72" Stainless Steel Wall Mounted Double Line Pot Rack with 18 Galvanized Double Prong Hooks.</p> <p>18 hooks to keep your most frequently used cookware close by</p> <p>Durable stainless steel construction, 3/16" thick</p> <p>Space-saving double line design</p> <p>Staggered top and bottom allows pans and utensils to hang neatly</p> <p>Pre-drilled holes for easy installation</p> <p>Using the 72" wall mounted commercial stainless steel double line pot rack is an easy way to keep your busy kitchen organized. This rack attaches directly to your wall, freeing up valuable space in your facility. Simply install it above your work table or food prep area to create a more streamlined, efficient space for your staff.</p>	<p>1</p>
 <p>Quantity 1</p>	<p>3 qt. Polypropylene Cleaning Bucket.</p> <p>Crafted from durable polypropylene, this red cleaning bucket ensures that your sanitizing solution is always at the ready, maintaining the highest standards of cleanliness and hygiene in your kitchen. The Cleaning Bucket is an essential tool for any restaurant, providing a dedicated container for your sanitizing solution. Its 3 qt. capacity is perfect for holding an ample amount of solutions, making it easy to clean and sanitize surfaces, utensils, and equipment efficiently. The bright red color of the bucket not only makes it easily identifiable but also helps in preventing cross-contamination by clearly distinguishing it from other cleaning tools. Designed with practicality in mind, the Cleaning Bucket is lightweight yet sturdy, ensuring it can withstand the rigors of daily use in a busy kitchen.</p>	<p>1</p>
 <p>Quantity 1</p>	<p>6 qt. Polypropylene Cleaning Bucket.</p> <p>Crafted from durable polypropylene, this red cleaning bucket ensures that your sanitizing solution is always at the ready, maintaining the highest standards of cleanliness and hygiene in your kitchen. The Cleaning Bucket is an essential tool for any restaurant, providing a dedicated container for your sanitizing solution. Its 6 qt. capacity is perfect for holding an ample amount of solution, making it easy to clean and sanitize surfaces, utensils, and equipment efficiently. The bright red color of the bucket not only makes it easily identifiable but also helps in preventing cross-contamination by clearly distinguishing it from other cleaning tools. Designed with practicality in mind, the Cleaning Bucket is lightweight yet sturdy, ensuring it can withstand the rigors of daily use in a busy kitchen.</p>	<p>1</p>

	<p>Lobby Broom angled built-in cover PVC bristles</p> <p>Lobby Broom is an essential tool for maintaining cleanliness in any restaurant setting. Designed with an angled built-in cover, this broom ensures that every corner and crevice is easily accessible, making it ideal for high-traffic areas such as dining rooms and lobbies. The Lobby Broom features durable PVC bristles that are tough on dirt yet gentle on surfaces, ensuring thorough cleaning without causing damage. These bristles are designed to withstand frequent use, making the broom a reliable choice for busy restaurant environments where cleanliness is paramount. The angled design of the Lobby Broom allows for ergonomic use, reducing strain on the user and making it easier to reach under furniture and along baseboards.</p>	2
	<p>32 oz. 800g, loop end Mop Head, 1-1/4 band, white, 4-ply cotton blend yard.</p> <p>Wet Mop Head. Designed specifically for the demanding environment of a restaurant, this 32 oz. (800g) mop head is an essential tool for maintaining cleanliness and hygiene. The loop end design ensures maximum coverage and efficiency, allowing your staff to clean large areas quickly and effectively. Crafted from a durable 4-ply cotton blend yarn, the Wet Mop Head offers superior absorbency and durability. The white color not only provides a clean and professional appearance but also makes it easy to spot any dirt or debris that needs to be addressed. The 1-14 band ensures a secure fit on most standard mop handles, making it a versatile addition to your cleaning arsenal.</p>	6
	<p>Mop Handle quick change 57 metal handle with metal head.</p> <p>Quick Change Mop Handle. Designed specifically for the demanding environment of a restaurant, this mop handle is a must-have for maintaining cleanliness and hygiene in your establishment. The Quick Change Mop Handle features a robust 57-inch metal handle, providing the durability and strength needed for rigorous daily use. Its metal head ensures a secure and stable connection with the mop, allowing for efficient and effective cleaning. The quick-change mechanism is a standout feature, enabling swift and easy mop head replacements, which is essential for busy restaurant settings where time is of the essence. This mop handle is not just about functionality; it also offers a sleek</p>	2

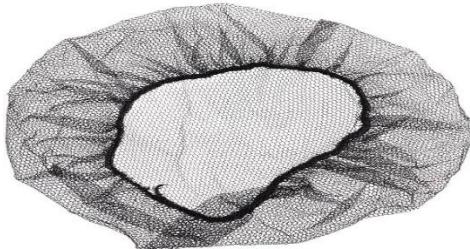
	<p>professional appearance that complements the high standards of your restaurant.</p>	
	<p>Lobby Dust Pan, Wind Break Cover. Lobby Dust Pan with Wind Break Cover. Designed specifically for the demanding environment of a restaurant, this dust pan ensures that your lobby and dining areas remain impeccably clean and presentable. The wind break cover is a standout feature, preventing debris from being blown out of the pan, making it ideal for both indoor and outdoor use. The Lobby Dust Pan with Wind Break Cover is crafted to handle the high traffic and fast-paced nature of restaurant settings. Its sturdy construction guarantees durability, while the ergonomic design ensures ease of use for your staff. The wind break cover is particularly beneficial in maintaining cleanliness, as it securely holds collected debris, preventing any accidental spills or messes.</p>	2
	<p>Yellow 36 qt. Mop Bucket with Wringer</p>	2

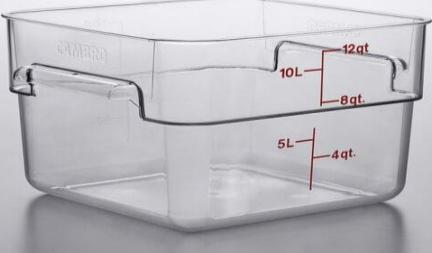
	<p>Floor Mat, 3 x 5 x 12 thick anti-slip, anti-fatigue beveled edges, rubber black</p> <p>Anti-Slip Anti-Fatigue Floor Mat. Designed specifically for the demanding environment of a restaurant, this floor mat measures 3 feet by 5 feet and boasts a 12mm thickness, providing superior comfort and safety for your staff. Crafted from durable black rubber, the Anti-Slip Anti-Fatigue Floor Mat is engineered to reduce fatigue, making it ideal for areas where employees stand for extended periods. The anti-slip surface ensures secure footing, significantly reducing the risk of slips and falls, which is crucial in a bustling kitchen or busy dining area. The beveled edges of the mat not only enhance safety by preventing tripping hazards but also allow for easy cart and foot traffic.</p>	7
	<p>Protective Box Cutter with Narrow Head Reduces cut injuries and damaged goods Recessed blade shields workers from injury along with its outer shield High-quality carbon steel blades are long-lasting Ergonomic Soft Touch handle helps prevent hand fatigue and stress enhances visibility.</p> <p>Reduce cutting injuries and damaged goods while easily opening boxes with this protective box cutter with narrow head. Featuring a recessed blade, this box cutter shields your workers from injury with its outer shield. The narrow opening between the shield and handle prevents fingers from accidentally getting caught. Thanks to its easy release locking tab, the interchangeable head is quick and easy to replace.</p>	6
	<p>Mobile Aluminum Can Rack w/ 162 - #10 Can Capacity. Organizes can stock and maximizes available space. Self-feeding feature keeps stock rotated. Vertical uprights and cross braces are constructed of 1½" aluminum tubing. Mobile units are easily maneuvered on two 5" locking swivel and two 5" rigid polyurethane plate casters. Lifetime warranty against rust. Capacity: 162 - #10 cans or 216 - #5 cans</p>	1
	<p>2 oz. One Piece, Solid, Food Portioner, Red Stainless Steel.</p> <p>Food Portioner 2 oz. is an essential tool for any restaurant kitchen. Crafted from one-piece solid stainless steel, this portioner ensures durability and longevity, making it a reliable choice for daily use. The 2 oz. capacity is ideal for precise portion control, helping you maintain consistency in your dishes and manage food costs effectively. The vibrant red handle not only adds a pop of color to your kitchen but also helps in easy identification among other utensils. Its ergonomic design ensures a comfortable grip, reducing hand fatigue during extended use. The solid construction of the Food Portioner 2 oz. means there are no</p>	3

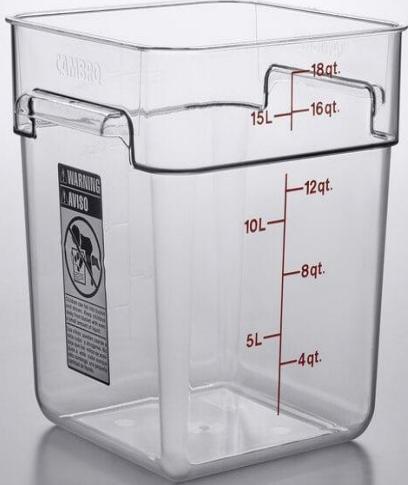
	seams or joints where food particles can get trapped, making it incredibly easy to clean and maintain hygiene standards. In a busy restaurant setting, efficiency is key.	
	3 oz. One Piece, Solid, Food Portioner, White Stainless Steel. Food Portioner 3 oz. is an essential tool for any restaurant kitchen. Crafted from one-piece solid stainless steel, this portioner ensures durability and longevity, making it a reliable choice for daily use. The 3 oz. capacity is ideal for precise portion control, helping you maintain consistency in your dishes and manage food costs effectively. The vibrant red handle not only adds a pop of color to your kitchen but also helps in easy identification among other utensils. Its ergonomic design ensures a comfortable grip, reducing hand fatigue during extended use. The solid construction of the Food Portioner 3 oz. means there are no seams or joints where food particles can get trapped, making it incredibly easy to clean and maintain hygiene standards. In a busy restaurant setting, efficiency is key	3
	4 oz. One Piece, Solid, Food Portioner, Green Stainless Steel. Food Portioner 4 oz. is an essential tool for any restaurant kitchen. Crafted from one-piece solid stainless steel, this portioner ensures durability and longevity, making it a reliable choice for daily use. The 4 oz. capacity is ideal for precise portion control, helping you maintain consistency in your dishes and manage food costs effectively. The vibrant red handle not only adds a pop of color to your kitchen but also helps in easy identification among other utensils. Its ergonomic design ensures a comfortable grip, reducing hand fatigue during extended use. The solid construction of the Food Portioner 4 oz. means there are no seams or joints where food particles can get trapped, making it incredibly easy to clean and maintain hygiene standards. In a busy restaurant setting, efficiency is key	3
	8 oz. One Piece, Solid, Food Portioner, Blue Stainless Steel. Food Portioner 8 oz. is an essential tool for any restaurant kitchen. Crafted from one-piece solid stainless steel, this portioner ensures durability and longevity, making it a reliable choice for daily use. The 8 oz. capacity is ideal for precise portion control, helping you maintain consistency in your dishes and manage food costs effectively. The vibrant red handle not only adds a pop of color to your kitchen but also helps in easy identification among other utensils. Its ergonomic design ensures a comfortable grip, reducing hand fatigue during extended use. The solid construction of the Food Portioner 8 oz. means there are no seams or joints where food particles can get trapped, making it incredibly easy to clean and maintain hygiene standards. In a busy restaurant setting, efficiency is key	3

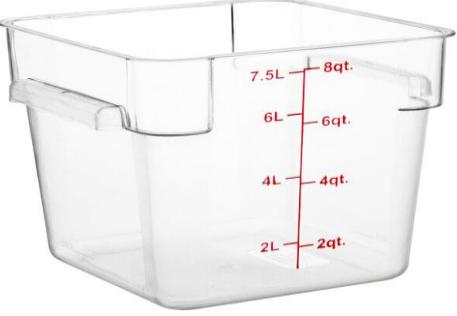
	<p>Food Portioner, 2 oz.. one-piece perforated stainless steel, red. Designed specifically for the bustling environment of a restaurant kitchen, this 2 oz. one-piece perforated stainless steel portioner is a must-have tool for any chef or kitchen staff. The vibrant red handle not only adds a pop of color but also helps in easy identification and prevents cross-contamination. Crafted from high-quality stainless steel, the Food Portioner ensures durability and longevity, standing up to the rigors of daily use. The perforated design allows for efficient draining of excess liquids, making it perfect for portioning out vegetables, pasta, or any other ingredients that need to be served with precision and care.</p>	3
	<p>Food Portioner, 3 oz.. one-piece perforated stainless steel, White. Designed specifically for the bustling environment of a restaurant kitchen, this 3 oz. one-piece perforated stainless steel portioner is a must-have tool for any chef or kitchen staff. The vibrant red handle not only adds a pop of color but also helps in easy identification and prevents cross-contamination. Crafted from high-quality stainless steel, the Food Portioner ensures durability and longevity, standing up to the rigors of daily use. The perforated design allows for efficient draining of excess liquids, making it perfect for portioning out vegetables, pasta, or any other ingredients that need to be served with precision and care</p>	3
	<p>Food Portioner, 4 oz.. one-piece perforated stainless steel, Green. Designed specifically for the bustling environment of a restaurant kitchen, this 4 oz. one-piece perforated stainless steel portioner is a must-have tool for any chef or kitchen staff. The vibrant red handle not only adds a pop of color but also helps in easy identification and prevents cross-contamination. Crafted from high-quality stainless steel, the Food Portioner ensures durability and longevity, standing up to the rigors of daily use. The perforated design allows for efficient draining of excess liquids, making it perfect for portioning out vegetables, pasta, or any other ingredients that need to be served with precision and care</p>	3

 <p>Quantity 3</p>	<p>Food Portioner 6 oz. is an essential tool for any professional kitchen. This one-piece perforated stainless steel portioner is designed to deliver consistent and accurate portions every time, ensuring that your dishes are not only delicious but also perfectly balanced. The 6 oz. capacity of this Food Portioner makes it ideal for serving soups, sauces, and other liquid-based dishes with ease. The perforated design allows for efficient draining of excess liquids, making it perfect for portioning out ingredients that need to be strained. The one-piece construction ensures durability and hygiene, as there are no seams or joints where food particles can get trapped</p>	<p>3</p>
 <p>Quantity 20</p>	<p>Plastisol Coated 5 1/4" Infant Adaptive Spoon. Created to protect teeth, gums, and lips from injury during use. Durable stainless steel construction with a smooth plastisol coating. Wide design helps individuals with poor grip strength grasp the spoon. Ideal for caregiver use or for self-feeding. Specifically made for infant mouths. Provide little ones with a spoon made just for them with this plastisol coated 5 1/4" infant adaptive teaspoon. This spoon is made with a durable stainless steel construction with a smooth plastisol coating. This coating helps to protect teeth, gums, and lips from injury while the spoon is being used.</p>	<p>20</p>
 <p>Quantity 20</p>	<p>Plastisol Coated 5 1/4" Infant Adaptive Spoon. Created to protect teeth, gums, and lips from injury during use. Durable stainless steel construction with a smooth plastisol coating. Wide design helps individuals with poor grip strength grasp the spoon. Ideal for caregiver use or for self-feeding. Specifically made for infant mouths. Provide little ones with a spoon made just for them with this plastisol coated 5 1/4" infant adaptive teaspoon. This spoon is made with a durable stainless steel construction with a smooth plastisol coating. This coating helps to protect teeth, gums, and lips from injury while the spoon is being used.</p>	<p>20</p>

	<p>Table & Seating 30" x 72" Black Plastic Bi-Folding Table with Sage Gray Legs Stronger, lighter, and more durable than wooden tables Ideal for indoor or outdoor use; won't crack, chip, peel, or rust Sturdy, powder-coated steel frame with 1 3/8" thick top Folding legs for easy storage and transport; bi-fold design with convenient carry handle Caps on the end of the legs help protect floors This table is a fantastic choice at any number of catered events in virtually any setting, such as dining rooms, kitchens, offices, conference rooms, restaurants, and banquet halls. With a space-saving, bi-fold design with a carry handle, this table is perfect for both indoor and outdoor use.</p>	15
	<p>13" x 9" x 2 1/4" Non-Stick Aluminized Steel Rectangular Cake Pan. 24 gauge aluminized steel construction provides durability Double coated with Quantum2 non-stick coating Withstands temperatures up to 500 degrees Fahrenheit Wire-in reinforced rim with folded body construction PTFE / PFOA-free If you're looking to bake signature cakes for weddings, parties, and other events, this 13" x 9" 2 1/4" non-stick aluminized steel rectangular cake pan is the perfect addition to your kitchen. Designed with commercial baking environments in mind, this pan is made from 24 gauge aluminized steel for excellent heat conduction. The non-stick coating also ensures an easy release of your product every time, ultimately reducing waste and allowing for an optimal presentation.</p>	10
	<p>21" Black Nylon Hairnet Cap - 1,000/Case. Breathable nylon webbing 21" diameter is perfect for long or thick hair Disposable for easy cleanup Entirely latex- and lint-free An excellent tool to protect your brand's image and reputation These caps are an absolute necessity for any facility where cleanliness is of utmost importance. Hairnets provide your guests with the peace of mind that your establishment is prioritizing their safety needs, which allows them to simply enjoy and relax.</p>	1

	<p>Deluxe Stainless Steel Wall-Mount 3-Box Disposable Glove Dispenser with Magnet Mount. Holds 3 boxes of disposable gloves Durable, easy-to-clean stainless steel construction Includes 4 large magnets for mounting on a variety of surfaces Easy to refill by simply sliding in a compatible glove box Can be mounted vertically or horizontally Ensure proper hygiene and help prevent illness with this disposable glove dispenser. Ideal for foodservice, healthcare, and laboratory settings, this dispenser reduces the risk of cross contamination by providing disposable gloves to staff and guests. The durable, easy-to-clean stainless steel construction is spot welded to withstand heavy-duty use, and it offers a sleek, professional appearance. The open front makes it easy to access gloves and to identify the type of gloves within the dispenser.</p>	2
	<p>Classic 22 Qt. Clear Square Polycarbonate Food Storage Container. Constructed from virtually unbreakable polycarbonate Withstands temperatures from -40 to 210 degrees Fahrenheit Easy-to-read measurement graduations Resists stains, acids, and odors Ideal for maximizing space for food storage Exceedingly versatile in both size and design, this container is perfect for portioning and storing all your ingredients, toppings, and pre-prepared foods. Simply pair with a compatible lid (sold separately) to keep your foods fresh. Its crystal clear clarity lets you quickly recognize contents and minimize unnecessary openings, while a large 22 qt. capacity provides users with endless storage possibilities!</p>	1
	<p>12 Qt. Clear Square Polycarbonate Food Storage Container Constructed from virtually unbreakable polycarbonate Withstands temperatures from -40 to 210 degrees Fahrenheit Easy-to-read measurement graduations Resists stains, acids, and odors Ideal for maximizing space for food storage Exceedingly versatile in both size and design, this container is perfect for portioning and storing all your ingredients, toppings, and pre-prepared foods. Simply pair with a compatible lid (sold separately) to keep your food fresh. Its crystal clear clarity lets you quickly recognize content and minimize unnecessary openings, while a 12 qt. capacity provides users with endless storage possibilities!</p>	1

	<p>18 Qt. Clear Square Polycarbonate Food Storage Container 18SFSCW Constructed from virtually unbreakable polycarbonate Withstands temperatures from -40 to 210 degrees Fahrenheit Easy-to-read measurement graduations Resists stains, acids, and odors Ideal for maximizing space for food storage Convenient carrying handles for easy transport Large, easy-to-read measurement graduations Great for storing pasta, flour, sugar, and sauces Exceedingly versatile in both size and design, this container is perfect for portioning and storing all your ingredients, toppings, and pre-prepared foods. Simply pair with a compatible lid (sold separately) to keep your food fresh. Its crystal-clear clarity lets you quickly recognize contents and minimizes unnecessary openings, while a 18 qt. capacity provides users with endless storage possibilities!</p>	1
	<p>12, 18, and 22 Qt. Square Polyethylene Food Storage Container Lid. Fits on 12, 18, and 22 qt. containers Space for labeling contents and date color matches graduated marks on the Use to color-code containers Durable polyethylene construction Designed to cover your Cambro 12, 18, and 22 qt. food storage containers, this lid provides you with an easy way to store raw ingredients or prepped foods. Not only does its flat surface allow you to stack multiple containers on top of each other, it also includes a space to label the contents and the date, ensuring superior food safety in your restaurant, school, or healthcare facility's kitchen!</p>	3
	<p>4 Qt. Clear Square Polycarbonate Food Storage Container and Green Lid - 6/Pack. square shape maximizes storage space up to 25% better than round containers Containers are constructed of virtually unbreakable polycarbonate for superior longevity Wide handles provide stability and have holes to facilitate fast drying Included lids fit firmly on containers to keep all contaminants out and food fresh Lid is color-coded green to match green colored graduations on container for quick identification With a completely clear construction and large capacity, the virtually unbreakable polycarbonate container's design guarantees the longevity you need in your commercial kitchen. This food storage container's square shape means it maximizes storage space with no wasted space around the container, up to 25% better use of</p>	4

	space than standard round food storage containers.	
	<p>6 and 8 Qt. Red Square Polyethylene Food Storage Container Lid.</p> <ul style="list-style-type: none"> Fits on 6 qt. and 8 qt. containers Fits tight to seal in freshness Red color matches graduate marks on the Use to color-code containers Durable polyethylene construction <p>Designed to cover your 6 Qt. and 8 Qt. food storage containers, this lid provides you with an easy way to store raw ingredients or prepped foods. Not only does its flat surface allow you to stack multiple containers on top of each other, it also includes a space to label the contents and the date, ensuring superior food safety in your restaurant, school, or healthcare facility's kitchen!</p>	2
	<p>8 Qt. Clear Square Polycarbonate Food Storage Container.</p> <p>Square shape means it maximizes storage space up to 25% better than round containers</p> <ul style="list-style-type: none"> Virtually unbreakable polycarbonate design guarantees longevity Stain and odor resistant <p>Able to withstand temperature between -40 and 210 degrees Fahrenheit</p> <p>Bold Red quart and liter graduations assist in measuring foods</p> <p>This food storage container is perfect for restaurants, caterers, delis, and cafes. The textured bottom provides durability against scratches and doubles as a non-skid surface, meaning your container won't easily slide around.</p> <p>When paired with a compatible lid (sold separately), it keeps food fresher for longer than when covered with traditional foil or plastic wrap. Use this 8 qt. container to store any ingredient or prepped food in your commercial kitchen.</p>	1
	<p>6 Qt. Clear Square Polycarbonate Food Storage Container</p> <p>Constructed from virtually unbreakable polycarbonate</p> <p>Withstands temperatures from -40 to 210 degrees Fahrenheit</p> <p>Easy-to-read measurement graduations</p> <p>Resists stains, acids, and odors</p> <p>Ideal for maximizing space for food storage</p> <p>Exceedingly versatile in both size and design, this container is perfect for portioning and storing all your ingredients, toppings, and pre-prepared foods. Simply pair with a compatible lid (sold separately) to keep your food fresh. Its crystal clear clarity lets you quickly recognize content and minimize unnecessary openings, while a 6 qt. capacity provides users with plenty of storage possibilities!</p>	1

	<p>Full Size Insulated Heated Holding / Proofing Cabinet with Clear Door - 120V</p> <p>Full size insulated design holds up to 36 full size sheet pans: 1 1/2" of clearance between slides</p> <p>Heat mode with 9 adjustable settings up to 185 degrees Fahrenheit</p> <p>Proof mode adjusts humidity between 30% and 100% up to 115 degrees Fahrenheit</p> <p>Integrated easy-to-read LED display on removable bottom control drawer</p> <p>120V, 1,575W</p> <p>This full size insulated heated holding / proofing cabinet is great for keeping ready-to-serve foods hot and ensuring your restaurant, diner, or bakery is always prepared for high volume meal periods. With proofing mode and adjustable humidity settings from 30% to 100%, you can also proof dough before it's ready to bake. Plus, the insulated design locks in your holding temperature, saving up to 35% on energy costs compared to a non-insulated unit.</p>	1
	<p>Full Sized Steam Pan, Stainless (Steam Table/Holding Pan, full size, 2-1/2" deep, Saf-T-Rim, flat edge, jam reduction shoulder, 18/8 stainless steel, 24 gauge, NSF, Saf-T-Stack)</p>	13
	<p>Steam Table Pan, full size, 4" deep, (Case of 12)</p> <p>Steam Table/Holding Pan</p> <ul style="list-style-type: none"> full size 4" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF Saf-T-Stack (Case of 12) 	1
	<p>Steam Table Pan, full size, 6" deep, (Case of 12)</p> <p>Steam Table/Holding Pan</p> <ul style="list-style-type: none"> full size 6" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF Saf-T-Stack (Case of 12) 	1
	<p>Steam Table Pan, 1/2 size, 2-1/2" deep.</p> <p>Steam Table/Holding Pan</p> <ul style="list-style-type: none"> 1/2 size 2-1/2" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF 	12

	<p>Saf-T-Stack</p> <p>Steam Table Pan, 1/2 size, 4" deep. Steam Table/Holding Pan 1/2 size 4" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF Saf-T-Stack</p>	12
	<p>13 Inch 1/2 Size 24 Gauge Stainless Steel Steam Table Pan with Saf-T-Rim. Ensure even heat distribution for consistent temperatures Constructed with 24-gauge stainless steel for durability Flat edge and jam reduction shoulder enhance handling. The Steam Table Pan is a commercial-grade stainless steel foodservice container designed for professional kitchens requiring durable and reliable hot holding. Crafted from 24-gauge 18/8 stainless steel, this 1/2 size, 6-inch deep pan features a Saf-T-Rim with a flat edge and jam reduction shoulder, ensuring secure stacking and easy handling in high-volume environments. Its robust construction and precise dimensions make it suitable for steam table applications, bain-marie setups, and buffet line food warming stations, providing consistent heat retention and corrosion resistance for demanding culinary settings.</p>	12
	<p>1/3 Size Stainless Steel Steam Table Pan with Saf-T-Rim. Constructed from durable 24-gauge stainless steel for longevity. Supports standard 1/3 size configurations with precise dimensions. Features Saf-T-Rim and jam reduction shoulder for handling ease. The Steam Table Pan is a commercial-grade stainless steel foodservice utensil designed for hot holding and food presentation in professional kitchens. Constructed from durable 24-gauge 18/8 stainless steel, this 1/3 size pan with a 2-1/2" depth offers reliable performance for steam tables, buffet lines, and catering operations. Its flat edge features a Saf-T-Rim and jam reduction shoulder, enhancing ease of handling and minimizing spillage.</p>	12

	<p>Steam Table/Holding Pan, 1/3 size, 4" deep, flat edge.</p> <p>Steam Table/Holding Pan 1/3 size 4" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF Saf-T-Stack</p>	12
	<p>Steam Table/Holding Pan, 1/3 size, 6" deep, flat edge.</p> <p>Steam Table/Holding Pan 1/3 size 6" deep Saf-T-Rim flat edge jam reduction shoulder 18/8 stainless steel 24 gauge NSF Saf-T-Stack</p>	12
	<p>Steam Table/Holding Pan Cover 1/3 Size Flat.</p> <p>Durable 18/8 stainless steel construction Fits 1/3 size steam table pans NSF certified for safety and quality.</p> <p>The Steam Table/Holding Pan Cover - 1/3 Size Flat is an essential component for any commercial kitchen or catering operation that utilizes steam tables. Crafted from high-quality 18/8 stainless steel, this cover offers exceptional durability and resistance to corrosion, ensuring it withstands the demands of busy food service environments. Its flat design provides a secure fit over 1/3 size steam table pans, effectively maintaining the temperature of your culinary creations, whether hot or cold. The material's composition, consisting of 18% chromium and 8% nickel, contributes to its strong anti-rust properties and enduring performance.</p>	36
	<p>1/2 Size Flat Steam Table Pan Cover with Handle Stainless Steel.</p> <p>Constructed from durable 18/8 stainless steel Precisely fits 1/2 size pans for reliable coverage 24-gauge corrosion-resistant stainless steel construction.</p> <p>The Steam Table/Holding Pan Cover 1/2 Size Flat is a professional-grade stainless steel lid designed for commercial foodservice environments. Crafted from durable 18/8 stainless steel, this flat cover provides a secure fit for 1/2 size steam table pans, facilitating optimal heat retention and food presentation. Its flat style ensures unobstructed stacking and ease of cleaning, making it suitable for high-volume buffet lines, catering setups, and institutional kitchens. With a robust gauge of 24, it offers reliable durability and resistance to corrosion, while its NSF certification confirms compliance with sanitation standards.</p>	36

	<p>Full Size 24 Gauge Stainless Steel Steam Table Pan Cover with Handle. Constructed from durable 18/8 stainless steel 24-gauge steel ensures long-term corrosion resistance Flat style provides even heat retention. The Steam Table and Holding Pan Cover in full size with a flat style is a commercial-grade stainless steel cover designed for use with full-size steam table pans in foodservice operations. Constructed from 18/8 stainless steel, this pans cover offers high durability and resistance to corrosion, ensuring long-term reliability in fast-paced kitchen environments. Its flat design provides an even fit over standard full-size steam table pans, facilitating efficient heat retention and quick coverage during food holding. The engineered to withstand repeated sanitization processes while maintaining structural integrity, making it suitable for institutional kitchens, catering, and buffet lines.</p>	36
	<p>Crafted for optimal restaurant operation, the Fruit/Vegetable Wedger is a game-changer in the kitchen. With its easy-to-use design and stay-sharp stainless-steel blades, this wedger effortlessly cuts through a variety of fruits and vegetables, saving you time and effort. The 10-section vertical push block ensures consistent and precise wedges every time, while the stainless steel and aluminum-cast construction guarantee durability and longevity.</p>	1