

# J & R RESTAURANT EQUIPMENT

2920 Girard NE, Albuquerque, NM 87107

888-428-0085 or 505-884-0085

www.chefsedge.com

SALE GOOD THROUGH  
**March 31, 2012**

Must mention promo at time of purchase to receive sale price

Call **888-428-0085**  
To Place Your Order Today!

## 990 COMMERCIAL FOOD BLENDER

- Two-speed power (and pulse)
- Durable stainless steel blades
- Sure Grip™ feet and stainless steel 128 oz. container with clamps
- Flexible, easy-to-change neoprene clutch assembly - designed to increase motor life
- Express Care warranty
- UL and NSF Listed

**990 \$995.00**



## 908 BAR BLENDER

- Two-speed power
- Durable stainless steel blades
- Sure Grip™ feet and a break resistant 44 oz. polycarbonate container
- Flexible, easy-to-change neoprene clutch assembly - designed to increase motor life
- UL and NSF Listed

**HBB908 \$99.00**



## TEMPEST COMMERCIAL BLENDER

- Two-speed power (jump cycle and pulse)
- Durable stainless steel blades
- Break resistant 64 oz. polycarbonate container
- Flexible, easy-to-change neoprene clutch assembly - designed to increase motor life
- Express Care warranty
- UL and NSF Listed

**HBH650 \$550.00**



## 909 COMMERCIAL BLENDER

- Two-speed power
- Durable stainless steel blades
- Sure Grip™ feet and stainless steel 32 oz. container
- Flexible, easy-to-change neoprene clutch assembly - designed to increase motor life
- UL and NSF Listed

**HBB909 \$110.00**



## PRE-RINSE FAUCETS

- Built for high volume and long lasting durability
- Full line of replacement parts available
- High performance ceramic cartridge valves
- Interchangeable with most brands
- Wall mounting kit included
- Full replacement parts available



**17-108W \$187.00** Pre-rinse, 35"H  
**17-109W \$235.00** Pre-rinse w/ faucet, 35"H  
**17-202W \$187.00** Pre-rinse, 38"H

## HEAVY DUTY FAUCETS

- Built for high volume use
- 1/4 turn ceramic cartridge valves
- 8" on centers
- 12" or 14" spout length
- Full replacement parts available



**14-812 \$89.00** 12" spout  
**14-814 \$99.00** 14" spout



(shown w/ optional speedrails)

## UNDERBAR SINKS

- Embossed drainboards keeps glasses dry
- Large 10" x 14" x 10" deep bowls with corner drains
- Commercial series faucet, overflow pipes, and drains included

**18-53C \$595.00** 60" wide, (2) 12" drainboards  
**18-63C \$695.00** 72" wide, (2) 18" drainboards



Nothing less than the best.™



## GLO-RAY® CALROD STRIP HEATERS

- Toggle controlled infrared strip heaters
- Heavy-duty insulation minimizes heat loss
- Even heat distribution eliminates cold spots
- Ensures optimal flavor, safety and holding time
- Non-blackening reflector maintains consistent heat pattern
- Glo-Ray® metal-sheathed heating elements warranted against burnout and breakage for two years
- S-hooks and chains included
- CE, CSA, UL and NSF

**GRAH-18 \$149.00**  
18" length, 350 Watt

**GRAH-24 \$155.00**  
24" length, 500 Watt

**GRAH-36 \$179.00**  
36" length, 800 Watt

**GRAH-48 \$199.00**  
48" length, 1100 Watt

REFRIGERATOR MANUFACTURER  
**Turbo air**

## DIAMOND GLASS MERCHANDISER

- 3 cu.ft. countertop merchandiser
- Stainless steel design with black trim
- Triple-paned insulated glass for viewing
- Interior lighting
- (3) shelves; 4-sided glass

**CRT-77-1R \$799.00**



## 6-BURNER RANGE

- (6) lift-off top, open burners (32,000 BTU)
- Standard depth oven
- Fully adjustable thermostat; 250°F to 550°F
- Full-size, pull out crumb tray
- (1) stainless steel oven rack

**TAR-6 \$1,350.00**



## SINGLE DOOR REACH-IN FREEZER

- M3 Series has a sleek stainless steel design
- Large digital display on the front of the unit
- Wide single door gives you easy access
- (3) adjustable shelves
- Freezer - 10°F
- 23 cu.ft. capacity

**M3F24-1 \$2,400.00**



## SANDWICH PREP TABLE

- 48", 12 pan, sandwich prep table
- 12 cu.ft., (2) swing doors
- (2) adjustable wire shelves
- Stainless steel construction
- Holds 33°F to 38°F

**MST-48 \$1,999.00**



**Scotsman**  
Ice Systems

## 200 LB. PRODIGY® UNDERCOUNTER CUBE ICE MACHINE

- Cuber produces 200 lbs. of ice/24 hr.; 80 lb. storage capacity
- Energy Star® rated; Uses significantly less energy and water than other cube ice machines
- Delivers maximum reliability by reducing scale buildup
- Communicates operating status and alerts when it's time to descale, sanitize, and more
- Convenient, space-saving, durable design
- Easy-to-remove door and top panel for internal access

**CU2026SA-1A \$2,400.00**



## 500 LB. PRODIGY® ICE MACHINE

- Cuber produces 475 lbs. of ice/24 hr.
- Combine with B222S or B322S bins
- Stainless steel finish
- Produces small or medium cubes
- AutoAlert™ indicator lights communicate operating status
- Energy Star® rated; Uses significantly less energy and water than other cube ice machines
- Patented WaterSense adaptive purge control - reduces scale buildup

**C0522MA-1B \$2,495.00**



## TOUCHFREE CUBELET ICE DISPENSER

- Cuber produces 198 lbs. of ice/24 hr.; 12 lb. storage capacity
- Sleek, high-tech style design with durable plastic panels
- Extremely quiet operation; Flexible utility location
- TouchFree actuation provides convenient one-hand operations and eliminates the risk of cross contamination

**MDT2C12A-1A \$4,200.00**



**3M**



## 3M™ WATER FILTRATION PRODUCTS FOR ICE

- Effectively helps to reduce sediment and chlorine for equipment protection and clearer, great-tasting ice
- Built-in automatic shut-off valve for quick and easy cartridge changeout
- Sanitary Quick Change (SQC) - encapsulated cartridge design helps to reduce cartridge contamination
- Built-in scale inhibition protects equipment against scale build-up and reduces equipment downtime
- Micron rating: 0.5 (ICE120-S), 0.2 (ICE140-S), 0.2 (ICE190-S)

**ICE120-S \$185.00**

9,000 gal. capacity, 1.5 gpm

**ICE140-S \$245.00**

25,000 gal. capacity, 2.1 gpm

**ICE190-S \$375.00**

54,000 gal. capacity, 5 gpm

Call **888-428-0085**  
To Place Your Order Today!



**REACH-IN REFRIGERATOR AND FREEZER**

- 22 cu.ft. capacity; Frost free
- Field reversible, lockable doors
- Adjustable temperature control
- 2-1/2" Wall insulation offers one of the lowest energy consumptions in the industry
- (3) Adjustable heavy-duty epoxy-coated wire shelves
- Hermetically sealed refrigeration system needs no additional plumbing
- Standard with casters
- 32"W x 29-1/3"D x 75"H

**R22CWF \$1,200.00**  
Refrigerator

**F22CWF \$1,300.00**  
Freezer



**HIGH TEMPERATURE DISHWASHER WITH BUILT-IN BOOSTER HEATER**

- Standard features include: rinse sentry to ensure 180° final rinse; built-in electric booster heater; wash pump, 1 HP motor; detergent and rinse-aid pump
- 40° rise (70° rise model also available)
- Capacity: 21 racks per hour, NSF Rated, uses only 1.8 gallons of water per standard 20" x 20" rack.
- Dimensions: 33-1/2"H x 24"W x 24"D.
- Electrical: 208-240/60/1, 36 amps draw
- NSF, UL, and CSA Approved



**UH-100B \$4,200.00**

**VERSA-CLEAN DOOR-TYPE DISHWASHER**

- 55 racks per hour
- 40 second wash cycle
- High-temperature
- Single point connection
- Automatic drain valve
- Detergent and chemical connections
- Built-in booster configured for both 40°F and 70°F rise
- Rinse Sentry ensures a 180°F final rinse
- Field convertible to single or three phase, 208 or 240 volt, corner or straight through operation
- 66-3/8"H x 30-7/8"W x 26"D
- NSF and UL Approved
- ENERGY STAR® qualified



**DH2000 \$7,890.00**



**24" SLIMLINE GAS RADIANT CHAR-BROILER**

- Heavy gauge stainless front and landing ledge
- Fully-insulated broiler body with replaceable inner liner
- (4) 17,000 BTU cast iron burners for every 6"
- Forward-slanting, heavy cast-iron top grates

**100-CBR-24 \$895.00**



(15"W model shown)

**24" SLIMLINE GAS MANUALLY-CONTROLLED GRIDDLE**

- Heavy gauge stainless front and front ledge
- (2) 22,000 BTU H-type burners every 12"
- Individual continuous pilot for each burner
- Highly-polished 3/4" steel griddle plate
- 18" deep griddle; 2" high stainless splash guards

**100-GMI-24 \$675.00**



**36" HEAVY-DUTY GAS INFRA-RED CHEESE MELTER**

- Heavy gauge stainless front and sides
- Welded and smooth-finished seams and edges
- High BTU atmospheric burners with adjustable gas valve and continuous pilot
- Heavy-duty chrome-plated, removable rack
- Full-width broiler pan has large broiling capacity and removes easily for cleaning
- Designed for countertop broiling or can be mounted on a wall or on the Saturn 500-series restaurant ranges

**500-CMB-36 \$1,495.00**



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ATTENTION FOODSERVICE DIRECTOR:  
Promotional Code: J&RJAN2012PROMO

PRSRT STD  
U.S. POSTAGE  
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PERMIT NO. 2223  
MADISON, WI

Must mention promo at time of purchase to receive sale price.

Not responsible for typographical, pricing, or photographic errors. We reserve the right to make substitutions if necessary with products of equal or greater quality. Some items may be FOB Factory - check with your sales representative. **Offers Expire March 31, 2012.**



### SAFETYSYSTEM™ GAS EQUIPMENT INSTALLATION KITS

- Contains all components necessary for a National Fuel Gas Code compliant installation of gas cooking equipment
- Blue Hose™ braided stainless steel gas connector with antimicrobial PVC coating, Stress Guard® rotational technology, SnapFast® one-handed quick disconnect, coiled restraining device with mounting hardware, full port ball valve and (2) elbows
- NSF and CSA Approved

**1675KIT36 \$175.00**  
36", 3/4" inside dia.

**1675KIT48 \$185.00**  
48", 3/4" inside dia.



### SAFETYSYSTEM™ GAS EQUIPMENT CONNECTOR HOSES

- Blue Hose™ braided stainless steel gas connector with antimicrobial PVC coating, Stress Guard® rotational technology, SnapFast® one-handed quick disconnect
- NSF and CSA Approved

**1650BPQ36 \$99.00**  
36", 1/2" inside dia.

**1650BPQ48 \$122.00**  
48", 1/2" inside dia.



### ECONOMY GAS FRYERS

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel; 14" x 14"
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension and line clean-out rod
- Removable basket hanger for easy cleaning
- 90,000 BTU (35C+) 122,000 BTU (45C+)
- 6" adjustable legs
- CSA, NSF

**35C+ \$775.00**  
35 to 40 lb. oil cap.

**45C+ \$1,150.00**  
42 to 50 lb. oil cap.



### FAT VAT™ WASTE OIL CONTAINER

- Safely secures used oil for removal
- Light weight construction for easy transport and dumping
- Two wheel roll around frame
- Built-in front legs allow for easy stand up storage
- Holds 40 lb. of oil

**FATVAT \$595.00**



### ALLPOINTS FOODSERVICE PARTS & SUPPLIES

Offers the best selection of quality replacement parts, supplies and accessories for the commercial foodservice industry. All Parts of All Kinds!



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