



Talk with Manitowoc.





Why talk with Manitowoc?

Because, Manitowoc Foodservice is a world leader in innovative foodservice kitchen and restaurant equipment solutions. We represent some of the world's most recognized and trusted equipment brands in the food and beverage industry. We're a comprehensive, one-stop source for all of your equipment needs – and much more. We take a holistic, total solutions approach to foodservice kitchens. We integrate our diverse product portfolio into efficient, high-performance solutions that save customers space, time, energy, and money – all of which helps improve profitability.

Talk with us about Frymaster®, Manitowoc® Ice, Delfield®, Cleveland, Lincoln, Kolpak®, Garland®, Convotherm®, Merrychef®, Multiplex®, Servend®, Jackson, and other iconic Manitowoc Foodservice Brands. We have the equipment, the technical knowledge, and the culinary expertise to make your business the best it can be.

Talk with us. We've got a solution for you.





Talk with us about frying.



Trusted. Proven. Preferred world-wide.

As restaurant operators are pressured to do more with less, Frymaster's state-of-the-art equipment can help improve profit margins with labor- and energy-saving features, contribute to green and sustainability initiatives, safeguard workers, and move customers toward healthier eating. Frymaster offers a complete line of superior quality commercial deep fryers for the foodservice industry in both gas and electric models.

Frymaster's GREEN family of fryers are environmentally friendly, offering green benefits that range from reduced oil use to using less energy to operate. Reducing the amount of used oil introduced into the waste stream and incorporating industry-leading energy efficiency technologies has helped Frymaster fryers meet and exceed federal ENERGY STAR® efficiency standards.

Frymaster's new OCF30 Oil Conserving Fryers use 40% less oil, 10% less energy and deliver the same outstanding performance as fryers almost twice their size.

- SMART4U™ controller has operation management features that monitor and help control food and oil quality, oil life, and equipment performance
- Innovative safety features offer proprietary advantages over other fryers – automatic high-limit reset and audible alarm if 2nd drain valve is opened
- The optional Oil Attendant™ feature automatically replenishes oil from Jug-in-box (JIB) conveniently located inside the fryer cabinet



Awards

Voted Overall Best in Class in the Fryer category for 10 consecutive years by Foodservice Equipment and Supplies magazine. NRA Kitchen Innovation Awards winner in 2008 and 2009. GFEN Blue Flame Award winner in 2009 and 2011.



Talk with us about ice.



Manitowoc Ice has built its reputation on developing the most innovative and reliable ice solutions for the foodservice industry. Our newest ice machine - Indigo™ - means ice assurance - never worry about ice again. Indigo does this through a series of technological advancements including intelligent diagnostics, the ability to monitor ice machine operations 24-hours a day, EasyRead™ display screen, easy to clean foodzone to handle food safety concerns, assurance that ice will be clean and taste great for your customers, water and energy management features that save money, and superior service and support of the equipment.

Intelligent Diagnostics – Manitowoc’s new Indigo offers an internal communication system that never sleeps. Constant monitoring of electronic systems means that if issues arise they are immediately noted and can be addressed.

EasyRead™ Display – The Indigo makes communications between staff and the ice machine easy. The easy to read display panel offers staff step-by-step instructions for things like cleaning or changing the water filter.

Active Clean – Food safety issues are always a concern. Having automated systems in place to initiate regular cleaning, sanitizing, and de-scaling cycles ensures that the foodzone is regularly maintained.

Ice Assurance – Ice is always there, where and when you need it. Whether you need 100 pounds of ice or 3,000 pounds, the Manitowoc Indigo delivers the highest quality of ice to serve your customers.

Energy Management – For years Manitowoc Ice has been a leader in providing ice machines that are not only dependable but are also good for the environment. Being able to control energy and water consumption is not only good for the environment but it also reduces the cost of ownership.

Service and Support – Quick, reliable diagnosis of an ice machine is essential to keep operations running smoothly. Manitowoc’s Indigo gathers information 24-hours a day. This collection of real-time data enables quick and accurate diagnosis of any problem. Diagnosis can begin remotely before a service technician is at the door.



Awards

Voted Overall Best In Class in the Ice Machine category for 10 consecutive years by Foodservice Equipment and Supplies magazine.



Talk with Manitowoc.



Talk with us about refrigeration and freezing.



Refrigeration is the foundation of any foodservice program

Being able to customize your refrigeration is essential to workflow. Delfield refrigerators, freezers, cold pans, and prep tables allow total flexibility in kitchen design while providing dependable, energy-efficient performance. These premium products are integral components of Delfield's Kitchen EXCEleration Systems™ – integrating prepping, storage, cooking, cooling, and merchandising solutions designed for maximum kitchen efficiency and productivity.

The New Concepts™ line by Delfield

Start by using standard components. Add options, accessories and finishes that meet your needs. End with a serving solution that has the look and feel of a custom solution but without the custom price tag. That's the new Concepts™ line by Delfield. It's a whole new wave of serving line equipment.



Delfield reach-ins

By choosing only environmentally friendly refrigerants and foams, using recycled materials where appropriate, helping conserve natural resources and designing to energy-efficient construction, Delfield is leading the way to a greener foodservice world. We can help in efforts to attain LEED certification.

Custom fabricated prep stations

Delfield is a specialist in custom fabricated prep stations and the precise temperature management of refrigerated food. From the development of LiquiTec® cold pan technology for longer-lasting cold retention, to the invention of the multifunctional Versa Drawer™, Delfield's expertise in designing highly efficient kitchens allows operators to prepare food in environments with superior functionality and the assurance of food safety.

Awards

Voted Overall Best in Class for Chef Counters and Prefab for 10 years by Foodservice Equipment and Supplies magazine. NRA Kitchen Innovation Awards winner in 2005 and 2007





Talk with us about steaming. 

Cleveland takes steam cooking to the next level

Cleveland is the only manufacturer that specializes in the design and manufacture of steam cooking equipment. Kitchens that utilize steam cooking technologies are able to increase cooking speed, reduce waste, improve menu quality, and save energy, helping to create more efficient work spaces.

Cooking with Cleveland Steam-Jacketed Kettles still remains one of the most energy efficient and productive commercial cooking appliances on the market today. Ideal for soups, sauces, pastas, gravies, stews, rice and more, the kettles provide ultra efficient energy transfer and uniform heating, which saves energy.

Cleveland also offers convection steamers. The new SteamChef™ boiler-free convection steamer incorporates patented SteamSaver™ Technology – a standard feature on all gas and electric models. SteamSaver™ is an exclusive energy and water saving design that meets stringent ENERGY STAR® requirements. This new design significantly reduces energy and water consumption while maintaining high quality cooking performance.



Awards

Voted Overall Best in Class for Braising Pans/Tilting Skillets for two years and Overall Best In Class in the Steamer category for nine consecutive years by Foodservice Equipment and Supplies magazine.



Talk with Manitowoc.

CONVOOTHERM



CONVOOTHERM
by Cleveland

Talk with us about steam cooking.



In the foodservice industry it's vital that high quality dishes be served simultaneously and at the correct temperature. Convootherm by Cleveland unites the benefits of the world's most sophisticated combi oven steamers into one simple foolproof design. Convootherm's Advanced Closed System™ automatically regulates moisture and heat for beautiful, consistent, and superior food quality. So flexible you can bake, broil, roast, grill, steam, stew, blanch, poach, fry and re-therm, all with push button ease. Utilizing Cleveland combi ovens in the kitchen means operators can prepare, cook, and serve food using less equipment.

Convootherm by Cleveland combi ovens feature:

- Disappearing door to free up aisle space and reduce risk of burns
- Press & Go Feature with eight one-step recipe start buttons for multi-step recipes
- Optional new easyToUCH™ user-friendly electronic touch pad system helps simplify cooking operations with large, easy-to-read colorful graphics to help staff navigate through menus
- Automatic Reversing Fan allows even temperature and browning patterns
- Crisp & Tasty feature for tender, juicy foods with crispy crusts
- Three "mini" models to accommodate any size kitchen



Awards

Voted Best in Class by Operators in 2009 for the Combi Category by Foodservice Equipment and Supplies magazine.





Talk with us about cooking.



Garland Induction Cooking - Limitless potential, incomparable power, precision and energy efficiency.

Imagine how efficient and fast it would be if you could generate a precise amount of heat in only the cooking vessel itself. No burners. No hot surfaces. No heat to transfer. That's exactly what Garland Induction Technology is all about. Barrier-free creative potential with precise, instant powerful heat concentrated exactly where you need it most.

The benefits to cooking with induction are enormous - unparalleled precision, efficiency, speed and energy savings. And, because it's Garland, you know that every component has been designed with commercial foodservice in mind. Quality components backed by a brand leader with over 100 years in foodservice equipment expertise.



Advantages of induction cooking

- Fast and precise pinpoint temperature accuracy to within 1°F greatly reduces ambient heat in the kitchen.
- The chef can work freely with no obstructions
- The cooking surface remains cold
- Shorter cooking times
- No pre-heating of the cooking platforms is necessary
- No further cooking after turning "off" the power switch
- Easy to clean surface

Awards

*NRA Kitchen Innovation Awards Winner in 2008: Garland High Efficiency Broiler and Garland Restaurant Range
Winner in 2009: Garland Xpress Grill*





Talk with us about conveyor ovens.



Lincoln – Perfect Timing, Perfect Results

For over 25 years, Lincoln has been producing conveyor ovens. Utilizing air impingement technology, Lincoln has revolutionized the way in which foods are cooked. As a result, Lincoln's high-performance conveyor baking platforms are considered the best in the industry.

Lincoln Impinger™ ovens allow for rapid heating, cooking, baking, and crisping, enabling even high-volume operations to fill customer orders rapidly. This technology enables high quality foods to be cooked perfectly with a minimal cook time.



Lincoln's CTI digital countertop impingers put large oven capacity almost anywhere it's needed - small enough to fit on most commercial countertops, but large enough to replace a half-sized convection oven or up to five microwave ovens.

Lincoln's Quest EMS™ Energy Management System

This unique energy saving system is designed to optimize the performance of gas and electrical ovens by saving energy at idle conditions. Significant energy savings are achieved through the complementary effects of reduced fan rpm's and volume impingement air flow.

Awards

Voted Overall Best In Class in the Conveyor Oven category for nine years by Foodservice Equipment and Supplies magazine. Five time winner of the NTA Kitchen Innovation Awards from 2005-2009.





Talk with us about accelerated cooking.



Merrychef ovens redefine fast food

Merrychef® accelerated cooking ovens are the solution for great food fast. A pioneer in the application of microwave technology since 1950, Merrychef continues to be a prolific innovator – bringing advanced technology solutions to a host of demanding foodservice applications. In partnership with major food manufacturers and hot-food retailers, Merrychef is constantly investing in research and development to reduce order-to-table times, eliminate waste, and expand menus.

At the touch of an eikon

Merrychef's new eikon™ series speed ovens utilize multiple heat technologies along with an icon-driven touch screen operation to enable instant menu management with archive capabilities, ethernet updates, operator training, and service diagnostics monitoring.



Merrychef e4 – accelerating cooking up to 15 times faster.

A combination of convection heat, air impingement, and microwave energy allows the e4 to cook up to 15 times faster than traditional cooking methods. And, a built-in catalytic converter eliminates the need for a ventilation hood so the oven can operate in virtually any environment.

Merrychef accelerated ovens are:

- Easy to use
- Guaranteed perfect results every time
- Reduced wait and service times

Awards

NRA Kitchen Innovations award winner in 2005 and 2010.





Talk with us about blend-in-cup beverages.



Multiplex is a world-leading manufacturer of high capacity beverage dispensing systems for the foodservice industry. Multiplex dispensing systems simplify the dispensing of soda, beer and now blended beverages. And, the new Multiplex Blend-In-Cup Workstation makes it easy to add blended beverages like smoothies, frappes and flavor over ice drinks to your operation.

Get popular, high profit blended drinks with an automated, easy-to-use workstation

With an all-in-one convenient footprint, the new Multiplex Blend-In-Cup Workstation takes the guesswork and the mess out of making delicious and nutritious smoothies, frappes, blended ice beverages, and so much more.

Exclusive easyToUCH™ Control

Easy to use icon based touch screen control makes beverage preparation and inventory management easy. The control panel offers visual training, cleaning, maintenance, and data collection information.

Built-in nugget ice machine

The built-in nugget ice machine delivers the perfect ice type for all kinds of specialty beverages and maintains high-volume drink capacity even during peak hours.

Multi-product dispenser plus two mixing stations

Productivity is built-in. Beverages are prepared and ready to go in less than 40 seconds. Dual mixing modules improve throughput even more.

Built-in refrigeration for storage & dispense system

Convenience and food safety are also built-in. Storage cabinet holds up to 8 beverage flavors. The dispense pump system will handle small particulates and all product is stored at food safe temperatures.

Awards

Winner of a 2010 NRA Kitchen Innovation award





Talk with us about beverage dispensing.



Servend offers trendy beverage dispensing solutions

Servend is a leading manufacturer of beverage dispensing systems, installation components, and replacement parts. Whether you need soda, juice, or energy beverage products, we have the equipment and parts to dispense it correctly.

Servend's **FLAV'R PIC™ ice/beverage dispenser** gives your customers over a million beverage combinations to customize their drink to their taste...16 beverage selections and up to 8 flavor enhancements. Built-in ice crusher provides two types of ice from a single ice maker/ice dispenser combination - cubed and crushed.

- Millions of possible beverage combinations will drive repeat business
- One ice/beverage dispenser reduces your equipment expense, installation costs, and maintenance
- 30" footprint maximizes counter space while increasing beverage offerings
- Patented rocking chute ice dispense technology reduces ice spillage. Up to 250 lbs. of ice storage.



SV 200 Beverage Dispensers with patented icepic™ technology

SV Series beverage dispensers offer Servend's patented icepic technology – a built-in ice crusher providing a selection of crushed or cubed ice from a single ice maker/ice beverage dispenser combination.

- Front serviceability of all major components
- Accessible front bin extension allows for easier manual ice filling
- Patented rocking chute ice dispense technology reduces ice spillage
- Ice storage capacity up to 200 lbs.

Awards: CSP Retailer Choice for Best New Product in 2008.





Talk with us about walk-in refrigeration and freezing.



Kolpak sets the cold standard for walk-in refrigeration

Kolpak has been a leader of walk-in cold food storage solutions for decades. With an emphasis on personal service and customer satisfaction, Kolpak can help operators find the perfect sized unit for their specific food storage needs. Product offerings include refrigeration systems, self-contained walk-ins, refrigerated warehouses, pre-engineered walk-ins, and walk-in accessories.

Three ways to get Kolpak quality walk-ins in your kitchen:

Kolpak Polar-Pak – Modular panels of 4", 100% foamed in place non-CFC urethane foam offer superior insulating capabilities. Top-mount or side-mount refrigeration is flush to the interior. Polar Pak can be easily installed without the services of a refrigeration technician.

Kolpak Pre-engineered – Pre-engineered units use the same components that have made Kolpak walk-ins famous for quality, flexibility, durability, and energy efficiency. Because they come engineered and utilize standard components shipping and installation are greatly reduced.

Kolpak Engineered to Order Walk-ins – Designed and manufactured to your specification. Regardless of size, shape, or complexity, Kolpak delivers the industry's best lead times. For heavy load requirements, Kolpak's optional structured flooring panel design can withstand rolling cart loads up to 5,000 pounds per square foot or stationary loads up to 15,000 pounds.



Awards

Kolpak walk-ins have been awarded Foodservice Equipment & Supplies magazine's Best in Class award in the walk-in category for 8 years.





Talk with us about warewashing.



For over 85 years Jackson has been an innovator – creating better solutions to the problems involved in washing dishes, glasses, pots, pans, flatware and other utensils in commercial and institutional kitchens. Across North America, Jackson’s dishmachines, glasswashers and other warewashing products help kitchens achieve the maximum standards of sanitation and food safety, while also reducing the costs of labor, water and chemicals.

Meet the new CREW

Jackson’s CREW™ conveyor dishmachine has set a new standard for excellence in warewashing. CREW is loaded with Best-In-Class energy-saving features that reduce water, chemical and energy consumption without compromising performance.



- The WISR™ Cleaning System utilizes a deluge of water and heavy agitation to effectively clean the total surface of the wares – the first time.
- The exclusive EnergyGuard™ control system cuts idle energy use by allowing the machine to operate only when a rack is being washed or rinsed.
- The double-wall insulated cabinet provides quiet operation and retains heat to keep wash water hot with less heat transfer into the dishroom.
- The Rainbow Rinse™ feature incorporates a patented arched rinse arm design that provides superior rinse action for 218 racks per hour while reducing water consumption to an industry leading 0.32 gallons per rack.

These innovative energy-saving features combine to make Jackson’s CREW conveyor one of the lowest costs of ownership in the industry.



Talk with Manitowoc.





Talk with us about mixing.



Perfect results begin with perfect preparation

Every dining experience is unique. From the menu to the presentation, details need to be carefully choreographed. There's a lot at stake, including your reputation. Count on Varimixer mixers to handle everything from the heaviest bread dough to the lightest whipped creams.

Varimixer takes the "work" out of prep-work

Varimixer heavy-duty mixers offer more operator-friendly features that help to eliminate operator injury, save time in the preparation stage, and speed the clean-up process.





Talk with us about hot holding.



Customers expect high quality food in a short amount of time and Merco hot holding equipment will help you meet those expectations. Merco designs and manufactures new and innovative products to display hot foods and hold them at safe temperatures. Food looks appetizing, and stays fresh longer.

Merco Heated Merchandising Cabinets

The Merco Heated Merchandising Cabinet (HMC) offers a unique concept in food holding and display. Balancing a precise combination of heat and humidity, Merco HMC cabinets increase sales and profits by reducing waste, maintaining food quality, and displaying product in an attractive merchandiser.

Merco Holding Cabinets

Merco's MHC-22 and MHC-1 holding cabinets keep food hot, fresh, and ready for easy assembly and allow more flexibility in holding options for greater menu variety. Prepare and hold food prior to serving, all within a small footprint.

Talk with us about refrigeration systems.

From standard remote refrigeration systems to fully custom, multi-circuit rack systems, air or water cooled, RDI can design a refrigeration system to meet all your cold storage needs.

Duo-Pak condensing units from RDI Refrigeration systems perform the functions of two condensing units, supplying refrigeration to both a walk-in cooler and a freezer out of a single footprint. Duo-Pak is available as PCL (pre-charged with refrigerant and up to 40' of pre-charged lines provided), PC (pre-charges with refrigerant for up to 50' line length) or PR (pre-assembled remote system shipped with nitrogen holding charge).

RDI Scroll condensing units offer efficient, reliable, and low noise refrigeration options while providing higher capacity, without increasing the package size. All RDI systems are designed around 120 degree ambient temperatures to ensure the refrigeration systems will perform in the hottest environments. RDI's 120 Series units come in a pre-fit remote (PR) with no refrigerant charge, or a pre-charged remote (PC) with refrigerant. The (PC) system comes from the factory with a 1 year parts and labor warranty. Premium and economy units are available.

Talk with us about economical refrigeration and freezing.

Through the years, McCall has consistently utilized quality materials and manufacturing processes to ensure the finest finished product. McCall cuts no corners when it comes to design and performance elements. McCall products are built with innovative design elements that focus on food safety and efficiency.

Manitowoc's new economy line of refrigeration features an inventory of reach-in coolers and freezers, undercounters, prep tables, pizza prep tables, equipment stands, and visual merchandisers under the trusted McCall Refrigeration label.





Let's keep talking...



High Performance Kitchens

Every kitchen has its workflow. The Manitowoc Foodservice High Performance Kitchens (HPK) team helps operators design custom kitchen environments based on operational effectiveness and the unique needs of operator menus. We combine the disciplines of industrial engineering with culinary sciences to create holistic kitchens with optimized work flow, energy and labor savings, more comfortable work spaces, and exceptional food. The result is a more efficient, more fluid kitchen where inspiration thrives.



Advanced Cooking Technology (ACT)

With the world's largest portfolio of Advanced Cooking Technology® we enable you to speed your kitchen process and shorten the time from order to service while improving the quality and freshness of the foods you serve. ACT provides greater throughput and productivity in your kitchen so you can handle peak periods and expand menus.



Service and Support

Manitowoc Foodservice knows that proper, efficient performance of your equipment is critical to the profitability of your business. And we also understand how it affects the environment for years to come. Through our nationwide STAR Service (Standards Training Authorized Responsive) we provide best-in-class service and parts. Our program is validated annually with performance audits designed to drive continuous improvements within our service network.

Talk with our Culinary Team.



On-Staff Chef Advisors provide culinary consultation on functional design and recipe development, Manitowoc Foodservice enlists the expertise of a full team of passionate, award-winning chefs who specialize in optimizing food ideas through equipment performance. The majority of our chefs have 20 or more years of experience in real-world kitchens, and they are deeply steeped in the technical understanding of the individual equipment brands they serve. We study culinary, consumers, and technology to create integrated food environments that are key ingredients in all your most important recipes. Through our partnerships, programs, and practices, we immerse ourselves in the food world, keeping abreast of the latest applications so we can design the best equipment to make it possible.



Energy Efficiency

When it comes to going green, no one offers a broader portfolio of “green” products than Manitowoc Foodservice. We pioneered the EnerLogic™ program to help operators maximize energy savings and profit by identifying the most energy-efficient and environmentally responsible equipment in our portfolio. The EnerLogic program recognizes energy savings related to utilization of water, electricity, and gas. Products qualify for the EnerLogic™ seal by meeting third-party requirements set forth by the ENERGY STAR program, the California Energy Commission and the Federal Energy Management Program. All 1,000 qualified Manitowoc Foodservice products support the LEED® Green Building Rating System™ established by the U.S. Green Building Council.



Sustainability

At Manitowoc Foodservice we believe it is our mission to be a responsible manufacturer, industry leader, and employer, not only for this generation, but for future generations. We routinely engage our customers, industry partners, employees, strategic suppliers, domestic and international government agencies and associations, and the communities that we serve around the world.

In 2010, Manitowoc Foodservice’s sustainable product designs were validated by our customers through their continued investment in our foodservice equipment, even during recessionary markets. We attribute this to our innovative product designs that help customers operate in both a more environmentally friendly and a more profitable manner.



PARTNER OF THE YEAR

2010 ENERGY STAR Partner

We don’t just say we’re environmentally responsible, we prove it. In 2009, we increased our ENERGY STAR® portfolio by 140 models, an increase of over 50%, to a total of over 400. We did this through new product development, product line extensions, and existing model upgrades. As a result of the increased number of products meeting ENERGY STAR criteria, coupled with our dedication to the research and development of energy-efficient foodservice products, Manitowoc was named a 2010 ENERGY STAR® Partner of the Year by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Energy.

Because not all foodservice equipment has a category monitored by ENERGY STAR guidelines, we have instituted our own EnerLogic™ system of measures based on third party assessment. To date, Manitowoc Foodservice manufactures more than 1,000 products that comply with either ENERGY STAR or our own EnerLogic program



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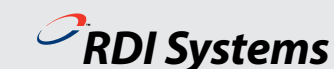
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Refrigeration Design Innovation Systems www.rdisystems.com
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Economical Refrigeration Products www.mccallrefrigeration.com
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SOLUTIONS

Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Maniowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.



SERVICE

Manitowoc Foodservice products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR Service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

