

Winter • Spring Flyer 2019

Expires April 30, 2019

# Russell ▶ Hendrix

First in Foodservice Equipment & Supplies



CHECK OUT OUR NEW EQUIPMENT & SMALLWARES CATALOGUES ONLINE ▶ [russellhendrix.com](http://russellhendrix.com)



# *Quest* **Custom Fabrication.**

**We believe that no detail is too small to consider. If the plan calls for modifications, Quest will custom fit appliances, fixtures, counters, hoods, ventilation and fire suppression systems.**

When it comes to custom fabrication, Quest offers unmatched craftsmanship, expertise, and experience. We'll work with you to ensure your vision becomes a reality. Quest produces a wide variety of custom stainless steel products for restaurants, health care institutes, and recreational facilities. All of our Quest products are designed with the foodservice operators in mind. Quest products deliver unsurpassed performance, reliability and long term value.

# Quest

## MV40 Gas Fryer

Designed for the most demanding operations needing fast recovery, high production and economical operation.

- Rapid temperature recovery; the thermostat is sensitive to 1°F for minimal fat absorption.
- Powerful 130,000BTU burner.
- Stainless steel front, sides and open 40lb kettle.

Propane	No Casters	2163/110-FRYMV40(LP)	<b>\$3,148</b>
Natural Gas	No Casters	2163/110-FRYMV40(NG)	<b>\$3,148</b>
Propane	Casters	2163/110-FRYMV40(CST-NG)	<b>\$3,178</b>
Natural Gas	Casters	2163/110-FRYMV40(CST-LP)	<b>\$3,178</b>



Instant response – fast production with no waiting.

# Quest

## QGR Series Ranges

Heavy duty welded construction. Stainless steel front, sides, oven cavity and entire cook top module for virtually endless product life. Full size standard oven. Positive closing, counter balanced oven door with rotating handle. 6" Adjustable heavy duty legs. Measures: 36"W x 35-3/8"D x 59-3/8"H. Modular construction permits the range components to be changed in the field if your requirements grow or need updating. Includes 36"H back/shelf and casters. Griddles standard with manual control.

6 Burners, 1 Oven 2163/QGR-1-6OB(NG) **\$5,277**



Exceptional performance, superb value & unique flexibility.



 Grosfillex

# Preparing For Patio Season.

Patio season is an excellent way to attract new business, test new menu items, and generate more revenue for your restaurant. If you're lucky enough to have the space to offer this feature, then be sure to take advantage of the opportunity.

There are a few things to consider before opening for the season, so let's dive into some ways to improve before the upcoming season.

## Furniture

The first and most important thing to consider is furniture. Many restaurant owners opt for cheaper alternatives to commercial quality products. However, home furniture simply does not hold up in a foodservice environment.

Commercial chairs are designed for continuous use compared to residential furniture that is only being used a couple of times a day.



Furthermore, when you place furniture in a public setting, you become liable for what happens to that item. This means if it breaks or someone is hurt while using it your establishment could be at risk.

Companies like Grosfillex make products that have been designed based on commercial grade standards. The resin and plastic materials used are made for a commercial and outdoor setting. They are designed to hold weights of 300 lbs or more and can endure repetitive use and harsh outdoor elements.

**Continued >**

A large blue patio umbrella with a wooden frame and a silver patio heater with a wooden pole are shown. The heater has a stainless steel burner and a cylindrical base. In the background, there is a wooden table with a blue stone top and some corn cobs.

# Uniquely Canadian Climate.

As many of us know, living in Canada means being prepared for any kind of weather, at any given time. Summer months are no different. There are going to be wind and rain storms, hot days and of course, cold nights. When setting up your patio be sure to consider these factors. Invest in good umbrellas to keep your guests dry and protect them from the wind and sun. It's not a bad idea to think about patio heaters, especially as we move into the latter half of the summer where the nights get shorter and colder. These items will pay off in the long-term and prevent the weather from keeping your guests inside.





## Dishes Fit for Mother Nature

The next step is to think about a patio driven menu. Are you able to grill outside? Can you incorporate a bar into your setup? Adding these features will help you differentiate from the competition and keep your guests coming back for more. It's important to stay true to your restaurant and keep seasonal menus small to reduce prep time and inventory space.







**Big Green Egg**  
The Ultimate Cooking Experience®



## Smoker, Grill & Oven

If you're looking for new equipment to bring to the table, think about The Big Green Egg. While widely known for its use in backyard cooking, the BGE has gradually become a "tool of the trade" for top chefs in some of the most acclaimed restaurants around the world.

The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, with more capabilities than all other conventional cookers combined. From appetizers to entrées to desserts, the EGG® will exceed all your expectations for culinary perfection . . . and with seven convenient sizes to choose from there is a Big Green Egg to fit any need and lifestyle.

# Unmatched Cooking Flexibility.





## SelfCookingCenter®

The only intelligent cooking system that senses, recognizes, thinks ahead, learns from you and even communicates with you to create perfect results every time.

## RATIONAL CookingLive

Join Russell Hendrix for a FREE RATIONAL CookingLive Event to learn how the SelfCookingCenter® can benefit your operation. Call or email Russell Hendrix to reserve your spot!

**Free of charge. No obligation to buy. Near you.**

<b>Russell Hendrix Abbotsford</b> Mar 27	<b>Russell Hendrix Calgary</b> Feb 27 Mar 27 Apr 29	<b>Russell Hendrix Edmonton</b> Mar 13 Apr 17	<b>Russell Hendrix Halifax</b> Feb 26 Mar 25 Apr 24	<b>Russell Hendrix Kingston</b> Feb 19 Mar 19 Apr 16
<b>Russell Hendrix London</b> Mar 19 Apr 23	<b>Russell Hendrix Montreal</b> Mar 12	<b>Russell Hendrix Ottawa</b> Mar 12 Apr 9	<b>Russell Hendrix Regina</b> Mar 12 May 14	<b>Russell Hendrix Saskatoon</b> Apr 16
<b>Russell Hendrix Thunder Bay</b> Mar 26 May 28	<b>Russell Hendrix Toronto</b> Mar 6, 27 Apr 17 May 8	<b>Russell Hendrix Vancouver</b> Mar 12 Apr 11 May 14	<b>Russell Hendrix Winnipeg</b> Feb 27 Mar 20	

Register at [www.rational-online.com/en\\_ca/Experience\\_RATIONAL/RATIONAL\\_CookingLive/](http://www.rational-online.com/en_ca/Experience_RATIONAL/RATIONAL_CookingLive/)

# Parts+Service

**We service everything we sell. Russell Hendrix is committed to maintaining your equipment after purchase. Our team of fully trained technicians can service, repair and refurbish your equipment on site or in shop.**



### Help with Start Ups

Is your restaurant truly ready to open? We'll help you finalize all details and provide a list of all required products prior to start up.



### Large Parts Stock

We stock replacement parts for all major brands of foodservice equipment and almost every machine we sell.



### Preventative Maintenance

Extend the life of your purchase and keep your operation running smoothly. Ask about a customized plan and training.



### 24/7 Emergency Service

Emergencies happen, especially in the foodservice industry. Whether it's 1pm or 1am, you can call on us to get the job done. Contact us for participating locations.



### Trained Technicians

Our Factory Trained repair technicians will fix it right the first time, during and after the original factory warranty period.

**Russell Hendrix**



True is an industry leader in commercial refrigeration. They are committed to making valuable contributions to protect the environment through responsible use of natural resources and the development of clean technologies.

**HC is one of the most climate-friendly and cost-effective refrigerants to cool and freeze with.**

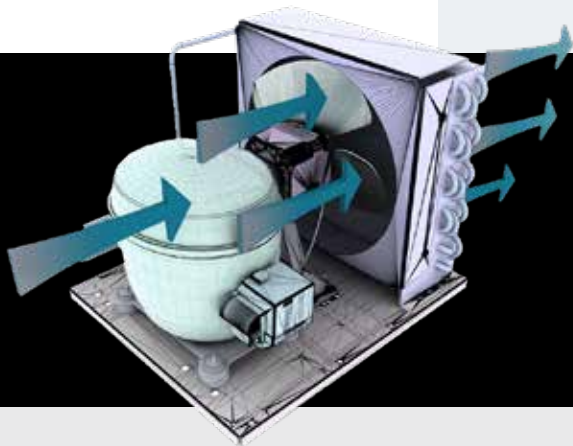
# Climate-Friendly & Cost-Effective

One eco-friendly alternative that True implements is Hydrocarbon refrigerant. These are natural, nontoxic refrigerants that have no ozone depleting properties and low global warming potential.

**HC**  
Hydrogen  
+ Carbon

**20%**  
Energy  
Reduction

Every hydrocarbon model features True's patented Reverse Condensing Fan Motor (or RCU technology). This reverses the direction of the condensing fan to remove dirt and debris from the interior surface of the condensing coil.



## RCU Technology

**Reverses the direction of the condensing fan to remove dirt and debris from the interior surface of the condensing coil.**

Learn how to save on energy c  
with our new **Foodservice Eco-**





REDUCES  
MAINTENANCE AND  
SERVICE COST



REDUCES ENERGY  
CONSUMPTION BY AS  
MUCH AS 20%



EXTENDS THE  
LIFESPAN OF THE  
REFRIGERATOR



MAINTAINS COOLEST  
TEMPERATURES AND  
TOP PERFORMANCE

## WHAT ARE THE BENEFITS?



## WHY IS HYDROCARBON REFRIGERANT BETTER?

Current HFC Refrigerants (R134a and R404a) have extremely high Global Warming Potential (GWP) that is harmful to the environment. GWP is the relative measure of how much heat a greenhouse gas traps in the atmosphere. The lower the GWP the better a substance is for the environment. By comparison, R290 Hydrocarbon has a very minimal GWP.



## Costs Guide!



# Energy Efficient By Design

**Start saving time and energy by cooking and baking up to 15 times faster than conventional ovens with microwaves and high-speed combination ovens from ACP and MenuMaster!**

Did you know that commercial microwaves use up to 80% less energy than conventional ovens? This is because they're only using energy while operating, eliminating the need for pre-cooking and holding. Also, during the cooking process water molecules are activated, which creates steam and shortens the cooking process. These characteristics make commercial microwaves one of the most efficient and energy saving appliances in a restaurant.

## **MENUMASTER®** Commercial

### **How can commercial microwaves replace steamers?**

Higher wattage commercial microwaves cook so quickly that moisture in food is converted to steam. Food retains nutrients, texture and colour and is ready to serve in minutes.

## **ENERGY COSTS AS LOW AS 28¢ PER DAY!**

## **High-Speed Combination Ovens**

ACP High-Speed Combination ovens, which combine microwave energy and other proven cooking technologies, also offer energy savings over traditional equipment. With cooking speeds of up to 15 times faster than conventional methods, operators can cook more in less time while using less energy than larger, traditional ovens. Plus, no expensive, energy consuming vent hood is needed!

## **Microwaves & Steamers**

By using a high powered MenuMaster® Commercial microwave oven to steam or heat foods, operators can cut their equipment energy costs in half when compared to using an electric countertop steamer for the same tasks.



# MENUMASTER<sup>®</sup> Commercial

## XPRESS IQ™ Line MRX Series High Speed Combi Ovens

Perfect combination of 3 heating technologies; impingement, convection and microwave. Cooks 15 times faster than a conventional oven. True-Touch™ HD 7" touchscreen is fully customizable. Exclusive multi-lingual, universal operation. Wi-Fi, Ethernet and smart USB connectivity standard. Certified for ventless cooking. Minimized footprint fits on a 28" deep counter and easily accommodates a 12" pizza. Easy to clean non-stick oven liner. Measures: 14-1/8"W x 29-1/4"D x 22-3/4"H. Impingement: 3000W.

2000W 208/240V. 30A. 6-30P 039/MRX2 **\$10,999**



**\$450**



**MENUMASTER<sup>®</sup>**  
Commercial

### Value Line MMS Series Microwave Touch Controls

Boost heats and re-therms foods in seconds. Stainless steel inside and out. Ample 0.8 cubic feet oven capacity accommodates a 12" platter. Motor driven bottom antenna system. 20 programmable menu settings, three stages of cooking and 5 microwave power levels. Keybeep volume – user option. Measures: 20"W x 16-1/2"D x 12-1/4"H.

1000W 120V. 15A. 5-15P 039/MMS10TS

**\$555**



**MENUMASTER<sup>®</sup>**  
Commercial

### Restaurant Line MCS Series Microwave Dial Controls

Boost heats and re-therms foods in seconds. Stainless steel inside and out. 1.2 cubic feet oven capacity accommodates a 14" platter. Motor driven top antenna. Tempered glass outer oven door window. 10:00 light up dial timer, 4 power levels and one cooking stage. Automatic reset to zero when cooking cycle is interrupted. Measures: 22"W x 19"D x 13-7/8"H.

1000W 120V. 15A. 5-15P 039/MCS10DSE

**\$649**



**MENUMASTER<sup>®</sup>**  
Commercial

### Restaurant Line MCS Series Microwave Touch Controls

Boost heats and re-therms foods in seconds. Stainless steel inside and out. 1.2 cubic feet oven capacity accommodates a 14" platter. Motor driven top antenna. Tempered glass outer oven door window. 100 programmable menu items, 4 stages of cooking and 5 microwave power levels. Measures: 22"W x 19"D x 13-7/8"H.

1000W 120V. 15A. 5-15P 039/MCS10TS



**MENUMASTER<sup>®</sup>**  
Commercial

### Chef Line MDC Series Commercial Microwaves

Steam or boost heat in seconds. No vent hood required. 0.6 cubic feet oven capacity. Accepts one 6" deep 1/2 size pan. 10 programmable pads and easy-to-understand control panel icons. 100 program menu settings and 4 stages of cooking. 60:00 maximum cooking time. Measures: 16-1/2"W x 21-5/8"D x 13-1/2"H.

1200W 120V. 20A. 5-20P 039/MDC12A2



## Precision Liquor Pourers 1oz

Serve 2 to 4 additional drinks per bottle! Eliminate over-pour and spillage with these precision liquor pours. No after drip.

Clear	Black Collar	016/57489000	<b>\$11.99</b>
Red	Black Collar	016/57489005	<b>\$11.99</b>
Amber	Black Collar	016/57489006	<b>\$11.99</b>
Blue	Black Collar	016/57489011	<b>\$11.99</b>
Green	Black Collar	016/57489014	<b>\$11.99</b>
Clear	No Collar	016/57489100	<b>\$11.19</b>
Amber	No Collar	016/57489106	<b>\$11.19</b>
Blue	No Collar	016/57489111	<b>\$11.19</b>
Green	No Collar	016/57489114	<b>\$11.19</b>



Serve 2 to 4 additional drinks per bottle!

**\$4.68**



### Cocktail Shaker 30oz

Stainless steel. Satin finish inside. Fits a standard shaker glass.

016/57509

**\$4.99**



### Stainless Steel Malt Cup 30oz

Graduated. Satin finish inside. Reinforced bottom. Measures: 6.9" overall.

016/575010

**\$15.99**



### Cocktail Shaker 30oz, 3 Piece Set

Stainless steel. Satin finish inside. Strainer and cover cup. Measures: 10" overall.

016/57508

**\$6.98**



### Malt Cup with Handle 30oz

Stainless steel. Graduated. Satin finish inside. Reinforced bottom. Measures: 7" overall.

016/57512

**\$28.99**



### Insulated Wine Cooler 50oz

18/10 stainless. Double walled construction. Measures: 7.8" x 4.5".

016/57513

**\$49.99**



### Triple Glass Brush

Triple head, suction base, nylon brushes. Measures: 8-1/2".

016/616113

**\$6.99**



### Bar Mates, Black

Plastic handle. Hardened steel worm. Measures: 4.5".

016/574077BK

**\$2.99**



### Waiter's Corkscrew

Nickel-plated. Measures: 4.5".

016/574076





### Professional Glass Rimmer

3 individual tiers for lime juice, salt and sugar.  
Includes juice sponge. Fits glasses up to 5.5".

Complete	016/574834	<b>\$13.29</b>
Sponge Only	016/574834S	<b>\$3.89</b>



### Wine Bucket & Wine Bucket Stand

18/8 stainless steel bucket, measures: 8.75" dia. x 9.5"H. Chrome plated stand, measures: 30".

Bucket	016/69501	<b>\$33.99</b>
Stand	016/69502	<b>\$26.99</b>



### Stainless Double Jiggers

Stainless steel, satin finish interior, polished exterior.

0.5oz/1.0oz	016/1290	<b>\$0.89</b>
1.0oz/1.5oz	016/1292	<b>\$1.99</b>
1.0oz/2.0oz	016/1293	<b>\$2.09</b>



**Keep your bar running smoothly and profitably with Browne's extensive selection of quality bar supplies. From professional corkscrews to stainless cocktail shakers, Browne's quality crafted bar supplies are designed to make bar service easier for you and your employees.**

**\$2<sup>39</sup>**



### Bar Strainer

Stainless steel body and spring.  
4 ears. Measures: 6".

016/57507

**\$1<sup>19</sup>**



### Stainless Steel Bar Spoon

One-piece construction. Twisted shaft  
for easy stirring. Measures: 11" overall.

016/57501

**\$1<sup>99</sup>**



### Hardwood Muddler

Highly polished and alcohol proof.  
Measures: 8".

016/571515

**\$10<sup>79</sup>**



### ABS Muddler

Sharp serrated base for efficiency.  
Measures: 8.25".

016/57514

**\$5<sup>69</sup>**



### Professional Wing Corkscrew

Die-cast, chrome-plated.  
Geared lever. Measures: 6".

016/744071

**\$0<sup>68</sup>**



### Can Punch & Bottle Opener

Nickel-plated. Measures: 4".

016/578078

**\$2<sup>79</sup>**



### Bottle Opener

Flat shaped, extra thick, stainless steel.  
Measures: 7".

016/574074

**\$12<sup>99</sup>**



### Cadmium-Plated Wall Cap-Remover

Wall mounted, cadmium plated, cast metal.

016/1199



### Polyethylene Cutting Boards & Storage Rack

Medium density and non-absorbent. Stain resistant. Will not harbor food-borne bacteria. Non-skid surface will not dull knives, chip, crack, peel or warp. Dishwasher safe. Both sides are usable. Individually shrink wrapped. NSF listed. 0.5" thickness. Colour: white (01), blue (03), green (04), red (05), brown (12), purple (16), yellow (17).

6" x 9" x 0.5"	016/573606	<b>\$3.19</b>
12" x 18" x 0.5"	016/573612	<b>\$11.99</b>
15" x 20" x 0.5"	016/573615	<b>\$15.99</b>
18" x 24" x 0.5"	016/573618	<b>\$22.49</b>
7 Slot Storage Rack	016/573619	<b>\$17.29</b>

NSF Listed.  
Dishwasher Safe.



### Flat Aluminum Scoops

Flat bottom. Cast aluminum.

3.5oz	016/574252	<b>\$2.79</b>
5oz	016/574253	<b>\$4.19</b>



### Stream Collection

18/0 stainless steel, heavy-weight construction with mirror finish.

Dessert Spoon	2216/503102	DZ/CS	<b>\$18.87</b>
Dinner Fork	2216/503103	DZ/CS	<b>\$18.84</b>
Euro Fork	2216/503105	DZ/CS	<b>\$24.37</b>
Salad Fork	2216/503110	DZ/CS	<b>\$15.28</b>
Dinner Knife	2216/503111S	DZ/CS	<b>\$31.56</b>
Soup Spoon	2216/503113	DZ/CS	<b>\$18.87</b>
Teaspoon	2216/503123	DZ/CS	<b>\$13.40</b>



**\$2<sup>98</sup>**



### Stainless Steel Ice Scoop 4oz

Tapered shape for scooping ice into glass. 3" bowl. Measures: 9.5" overall.

016/574214

**\$8<sup>99</sup>**



### Plastic Scoop 64oz

Flat bottom. One-piece construction. Dishwasher safe. Ideal for ice bins.

016/574873

**\$0<sup>89</sup>**



### Pom Tongs

Stainless steel. One-piece construction. 0.7mm thickness. Measures: 6" overall.

016/57530

**\$4<sup>29</sup>**



### Stainless Steel Dredge with Handle 12oz

Stainless steel, durable and corrosion-resistant. Lid features universal holes.

016/575699

**\$10<sup>49</sup>**



### Six-Point Ice Chipper

Heavy duty, carbon steel points. Hardwood handle. Measures: 9".

016/746740

**\$6<sup>99</sup>**



### Call Bell

Nickel-plated bell and plastic base. Measures: 3" diameter.

016/715

**\$48<sup>99</sup>**



### All In One Bar Caddy

Holds six garnishes. Two salt rimmers with a sponge. Measures: 31.25"L.

016/574875

**\$12<sup>89</sup>**



### Fine Rasp Grater

Double sided acid-etched blade with protective cover. Dishwasher safe.

016/747161

**\$27<sup>99</sup>**

Per Dozen



*Pasabahce*

**Revival Beer 16oz**

1DZ per case. Must be purchased by case pack.

816/PG420867

**\$22<sup>99</sup>**

Per Dozen



*Pasabahce*

**Capri Beer 12oz**

2DZ per case. Must be purchased by case pack.

816/PG44882

**\$24<sup>99</sup>**

Per Dozen



*Pasabahce*

**Pilsner 14oz**

2DZ per case. Must be purchased by case pack.

816/PG42116

**\$32<sup>99</sup>**

Per Dozen



*Pasabahce*

**Pilsner 18.5oz**

2DZ per case. Must be purchased by case pack.

816/PG42126

**\$41<sup>99</sup>**

Per Dozen



*Pasabahce*

**Reserva All Purpose 19.5oz**

1DZ per case. Must be purchased by case pack.

816/NG67101

**\$41<sup>99</sup>**

Per Dozen



*Pasabahce*

**Reserva Tall Wine 19.5oz**

2DZ per case. Must be purchased by case pack.

816/NG67079

**\$41<sup>99</sup>**

Per Dozen



*Pasabahce*

**Reserva Tall Wine 16oz**

2DZ per case. Must be purchased by case pack.

816/NG67078

**\$41<sup>99</sup>**

Per Dozen



*Pasabahce*

**Reserva Tall Wine 12oz**

2DZ per case. Must be purchased by case pack.

816/NG67077

**\$3<sup>03</sup>**

Each



**Bormioli Rocco**

**Swing Bottle 17oz**

1DZ per case. Must be purchased by case pack.

066/4953Q675

**\$3<sup>49</sup>**

Each



**Bormioli Rocco**

**Moresca Bottle 34oz**

20EA per case. Must be purchased by case pack.

066/4953Q512

**\$3<sup>55</sup>**

Each



**Bormioli Rocco**

**Swing Bottle 34oz**

20EA per case. Must be purchased by case pack.

066/4953Q513

**\$0<sup>55</sup>**

Each

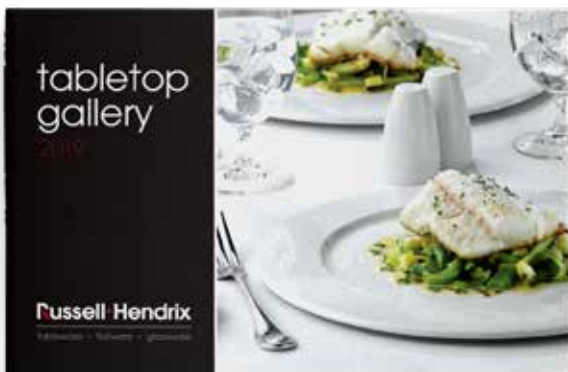


**Bormioli Rocco**

**Lid for Swing Bottle 34oz**

20EA per case. Must be purchased by case pack.

066/4953Q647



Ask your rep about the new  
tabletop gallery 2019

Or visit [russellhendrix.com](http://russellhendrix.com) for more information





**CAMBRO**  
TRUSTED FOR GENERATIONS™

## Camwear® Polycarbonate Pitchers

Lightweight for easy handling. Exclusive ice-control contoured lip and pour spout reduce spills. Made of virtually unbreakable Camwear polycarbonate. Slotted base allows for complete and sanitary drying. Colours: clear (135). NSF listed.

An industry  
standard.

**\$8<sup>57</sup>**



**CAMBRO**  
**Standard Pitcher 32oz**  
Broad base for stability.

025/P320CW

**\$10<sup>35</sup>**



**CAMBRO**  
**Standard Pitcher 48oz**  
Broad base for stability.

025/P480CW

**\$11<sup>26</sup>**



**CAMBRO**  
**Standard Pitcher 60oz**  
Broad base for stability.

025/P600CW

**\$12<sup>63</sup>**



**CAMBRO**  
**Pitcher 60oz**  
Tall, elegant design.

025/P60CW

**\$12<sup>63</sup>**



**CAMBRO**  
**Tapered Pitcher 64oz**  
Tapered design & drip-proof spout.

025/P64CW

**\$16<sup>23</sup>**



**CAMBRO**  
**Pitcher 64oz**  
Three position lid; strain, pour, close.

025/PC64CW

**\$7<sup>49</sup>**



**CAMBRO**  
**Economy Pitcher 60oz**  
Pour liquid from front, with ice on side.

025/PE600CW

**\$7<sup>61</sup>**



**CAMBRO**  
**Pitcher 34oz with Lid**  
Free pour, strain ice, or stay closed.

025/PC34CW135

## CAMBRO

### Poly Food Storage Boxes

An economical and safe alternative for storing bulk fruits and vegetables. Made of impact, stain, odor and chemical resistant solid polyethylene. Molded-in handles ease carrying. Texturing on the bottom reduces risk of scratching. Snap-tight covers won't come off during transportation. Top molded-in rails for safer, more secure stacking. Commercial dishwasher safe. Withstands temperatures from -40°F to 160°F.

Box, Full Size 9" (18"x26"x9")	13.0 gal	025/18269P148	<b>\$42.75</b>
Lid, Full Size (18" x 26")		025/1826CP148	<b>\$17.56</b>
Drain Shelf, Full Size (18" x 26")		025/1826DSCW135	<b>\$18.57</b>



**Note: Drain Shelves fit both Camwear® boxes and poly boxes.**

## CAMBRO

### Camwear® Food Storage Boxes

Use to store bulk produce and ingredients in coolers, freezers or pantry. Reduce risk of cross contamination by transferring product out of cardboard. Smooth surfaces for easy cleaning. Texturing on bottom of boxes reduces scratching. Snap tight covers won't come off during transportation. Top molded-in rails for safer, more secure stacking. Crystal clear, virtually unbreakable Camwear® polycarbonate. Withstands temperatures from -40°F to 210°F.

Box, Full Size 9" (18"x26"x9")	13.0 gal	025/18269CW135	<b>\$56.76</b>
Lid, Full Size (18" x 26")		025/1826CCW135	<b>\$20.59</b>
Slide Lid, Full Size (18" x 26")		025/1826SCCW135	<b>\$36.88</b>



**Note: Camwear® and poly lids are not interchangeable.**

## CAMBRO

### Camwear® Dessert Glass 3.4oz

Shatter-proof and dishwasher safe.

### Camwear® Goblet 9oz

Clear, polycarbonate.

Dessert Glass	025/DG3CW135	<b>\$2.10</b>
Goblet	025/GB850CW135	<b>\$3.38</b>



## CAMBRO

### Camwear® Newport Tumblers

Ideal for casual dining, outdoor events or poolside. Fluted design provides the upscale look of glass with the cost savings of plastic. Made of impact-resistant SAN plastic. Stacking lugs prevent sticking. Sani-Rim lip provides a sanitary drinking surface. Colours: clear (152), slate blue (401), blush (409).

5oz	025/NT5	<b>\$1.43</b>	14oz	025/NT14	<b>\$2.10</b>
8oz	025/NT8	<b>\$1.46</b>	16oz	025/NT16	<b>\$2.17</b>
9oz	025/NT9	<b>\$1.60</b>	20oz	025/NT20	<b>\$2.68</b>
10oz	025/NT10	<b>\$1.74</b>			
12oz	025/NT12	<b>\$1.82</b>			



## CAMBRO

### Polytread® Trays

The Polytread tray is the all-purpose bar and restaurant tray. This tray is economical and lightweight with a non-skid surface that keeps meals and beverages in place, providing safer handling and service. Trays feature stacking lugs for fast drying and storage. Made of polypropylene.

11" Circle	Brown	025/PT1100167	<b>\$9.75</b>
14" Circle	Black	025/PT1400110	<b>\$13.10</b>
14" Circle	Brown	025/PT1400167	<b>\$13.10</b>
16" Circle	Brown	025/PT1600167	<b>\$17.67</b>



## CAMBRO

### Camtread® Trays

Durable, long-lasting fiberglass construction makes the Camtread tray the industry standard for bars and restaurants. The thick non-skid surface keeps meals and beverages in place, providing safer handling during service. The Camtread tray can be washed in high temperature commercial dishwashers. Personalize Camtread trays with a logo or image.

11" Circle	025/1100CT	<b>\$14.03</b>
14" Circle	025/1400CT	<b>\$18.66</b>
16" Circle	025/1600CT	<b>\$24.61</b>





## Stainless Steel Insets, Slotted or Hinged Covers, Perforated or Slotted Spoons

Satin-finished 300 series stainless steel. Insets nest together for compact storage when not in use. 6" depth under the shoulder. USA made. NSF listed. Slotted cover for ladles or spoons when cover is closed. Hinged cover features welded clips on stationary side to hold it securely in place. Kool-touch® phenolic knob handle. Slot for ladles or spoons when cover is closed. Easy one-hand operation.

Stainless Steel Inset	10.5"	1900/78204	<b>\$39.99</b>
Slotted Inset Cover	10.5"	1900/78200	<b>\$18.99</b>
Hinged Inset Cover	10.5"	1900/47490	<b>\$49.99</b>
Perforated Spoon	11"	1900/46962	<b>\$2.89</b>
Slotted Spoon	11"	1900/46963	<b>\$2.89</b>



### Wire Grates for Sheet Pans

Use for roasting, cooling, icing, display, or drying rack. Heavy-duty, 300 series stainless steel wire construction minimizes rust. Ample finger room for easy removal from pan. Oven safe.

Half Bun Pan	1900/20248	<b>\$33.99</b>
Full Bun Pan	1900/20038	<b>\$49.99</b>
Full Insert Pan	1900/20028	<b>\$23.99</b>
Half Insert Pan	1900/20228	<b>\$18.99</b>
Third Insert Pan	1900/20328	<b>\$17.79</b>



### Wear-Ever® Aluminum Roasting Pan 11.25Qt

Heavy-gauge 3004 aluminum beadless rims. When used as double roasters, section fits snugly to seal in steam. Top or bottom sections may be used individually for open pan roasting. Loop handles for durability. Heats evenly and efficiently - recommend reducing oven temperature by 25°F (-3.9°C) to reduce energy costs.

2001 Model	1900/68366	<b>\$71.99</b>
------------	------------	----------------



### Wear-Ever® Sheet Pans

Galvanized non-rusting rod reinforces closed bead pan. Proven to be 20% stronger than competing sheet pans. Concave bottom flattens during heating for even heat distribution. Impact-resistant 3000 series aluminum. Tapered design for easy stacking.

Full Size	1900/9003	<b>\$14.99</b>
Half Size	1900/9303	<b>\$11.99</b>



### Silicone Baking Mats

Silicone baking mats for full and half size sheet pans. Non-stick, for quick, easy clean up. Recommended for baking temperatures up to 500° F (260° C).

Full Size	1900/T3610SM	<b>\$29.99</b>
Half Size	1900/T3605SM	<b>\$17.99</b>







## Cayenne® Hot Food Merchandiser

Thermostatically controlled heat with 85° to 175°F (29° to 79°C) temp range. Internal humidifying system to keep food looking fresh longer. Front and rear sliding doors for easy loading and customer self-serve convenience. Illuminated display with three adjustable shelves. Lights controlled separately, lights can be used without heating the merchandise. Double-walled stainless steel construction keeps cabinet cool.



26"	1900/40733	<b>\$1,129</b>
36"	1900/40734	<b>\$1,299</b>
48"	1900/40735	<b>\$1,699</b>

**\$209**


### Cayenne® Full Size Warmer

Offers the lowest operating cost on the market. Direct contact heating system. Fits up to 4" deep food pans.

1900/71001

**\$469**


**Cayenne® Full-Size Heat 'N Serve Rethernalizer** 1440 watt Ultra model features Vollrath's Direct Contact Heating System for energy efficiency.

1900/72023



### Cayenne® Model 2000 Warmer & Model 2001 Drop-In Warmer

300 series stainless steel 6-1/2" deep well. Recommend using up to 4" deep food pans - standard and fractional sizes. Stainless steel exterior for easy cleaning and longer life. Recommend using moist heat. Measures: 14"W x 22"D x 9"H. 120V. 1000W. 8.3A. 5-15P. USA made.

2000 Model	1900/72000	<b>\$399</b>
2001 Model	1900/72001	<b>\$479</b>


**\$669**


### Induction Rethernalizer 7Qt

Includes Vollrath induction ready insets and inset cover. Includes programmed retherm mode.

1900/7470110

**\$329**


**Cayenne® Model SS-4 Warmer** Coated aluminum well. Holds 4-1/8Qt insets, #10 cans and pump for dispensing hot fudge or toppings.

1900/72425



### Cayenne® Round Heat 'N Serve Rethernalizer 11Qt

Ideal for reheating chilled food or holding heated food. Uses up to 25% less energy.

Unit Only	1900/72021	<b>\$269</b>
Unit, Inset, Cover	1900/72009	<b>\$379</b>





### Cayenne® Hot Dog Roller Grills

Excellent point-of-sale merchandisers for hot dogs, taquitos, brats, and more. 40821 and 40822 feature front and rear variable temperature controls for use with different menu items. 40820 features compact design for applications where space is an issue. Breath guards available. Sold separately.

12 Hot Dogs	1900/40820	<b>\$549</b>
18 Hot Dogs	1900/40821	<b>\$689</b>
24 Hot Dogs	1900/40822	<b>\$769</b>



### Cayenne® Colonial Kettles™

Vollrath's Cayenne® Colonial Kettle™ rethermalizers and warmers are designed to increase soup sales at any location. Epoxy-coated cast aluminum body. Recessed controls prevent accidental temperature Set. Comes complete with inset.

1900/72165	<b>\$649</b>
1900/72175	<b>\$659</b>



## G Series Medium-Duty Slicers

The Globe branded medium-duty G Series slicers are specifically designed for operations with moderate volume slicing needs. These compact manual slicers have a proven track record of being solid performers without sacrificing valuable workspace.

- Knife cover interlock and no-volt release provide superior operator safety.
- A hard chromed, special alloy hollow ground blade lasts longer and sharpens easier. Top-mounted all metal knife sharpener.
- Chute and endweight now accommodate 10-1/2" tall product.

10"	1/3HP, 115V, 3A	817/G10
12"	1/2HP, 115V, 3A	817/G12
14"	1/2HP, 115V, 4A	817/G14



G14

Superb value along with the precision, reliability, warranty & service you expect from Globe.



## Wire Storage Shelving

The unique design of these carbon-steel shelves minimizes dust accumulation and allows free circulation of air and greater visibility of stored items. Shelf wires run front to back, allowing you to slide items on and off shelves smoothly. Durable epoxy coating keeps shelves rust free in humid environments. 10 year no-rust warranty.

Olympic wire shelving can change as quickly as your needs change. Shelves are assembled in minutes without the use of any special tools and can be adjusted at 1" intervals along the entire length of the posts. Rated up to 800lbs per shelf under 48". Shelves over 48" are rated at 600lbs per shelf.

Available in a full range of sizes to maximize storage in any space.



**Fast no-tool assembly.**  
Tapered split sleeve snaps together.



**Adjustable shelves.**  
At 1" intervals along entire post.



**Sturdy construction.**  
Rated up to 600lbs per shelf over 48".



**Durable finish.**  
Epoxy coating.



High Quality & Value priced!



**14" Wire Shelves** Durable epoxy coating.

14" x 30"	2227/RJ1430K	<b>\$29.32</b>
14" x 36"	2227/RJ1436K	<b>\$31.63</b>
14" x 48"	2227/RJ1448K	<b>\$37.67</b>
14" x 60"	2227/RJ1460K	<b>\$42.39</b>
14" x 72"	2227/RJ1472K	<b>\$47.76</b>



**18" Wire Shelves** Durable epoxy coating.

18" x 24"	2227/RJ1824K	<b>\$33.69</b>
18" x 30"	2227/RJ1830K	<b>\$34.33</b>
18" x 36"	2227/RJ1836K	<b>\$34.96</b>
18" x 42"	2227/RJ1842K	<b>\$41.72</b>
18" x 48"	2227/RJ1848K	<b>\$42.75</b>
18" x 60"	2227/RJ1860K	<b>\$49.82</b>
18" x 72"	2227/RJ1872K	<b>\$58.56</b>



**24" Wire Shelves** Durable epoxy coating.

24" x 24"	2227/RJ2424K	<b>\$29.56</b>
24" x 30"	2227/RJ2430K	<b>\$36.51</b>
24" x 36"	2227/RJ2436K	<b>\$36.51</b>
24" x 42"	2227/RJ2442K	<b>\$51.81</b>
24" x 48"	2227/RJ2448K	<b>\$53.20</b>
24" x 60"	2227/RJ2460K	<b>\$63.25</b>
24" x 72"	2227/RJ2472K	<b>\$74.02</b>



**Posts** Durable epoxy coating.

63" Leveling Feet	2227/RJ63K	<b>\$14.82</b>
63" For Casters	2227/RJ63UK	<b>\$14.82</b>
74" Leveling Feet	2227/RJ74K	<b>\$16.13</b>
74" For Casters	2227/RJ74UK	<b>\$16.13</b>



**5" Swivel Stem Caster** Resilient rubber, with non marking flat tread. 200lb capacity per caster; total cart can hold up to 600lbs.

117/5M **\$28.79**



**5" Swivel Stem Caster With Brake** Resilient rubber, with non marking flat tread and brake. 200lb capacity per caster; total cart can hold up to 600lbs.

117/5MB **\$34.80**





## BRUTE® Round Containers

Durable, heavy-duty containers for a variety of uses. All-plastic, professional-grade construction will not rust, chip or peel and resists dents. Built-in handles allow easy, non-slip lifting and anti-jam nesting. Colours: gray (GRAY), white (WHT), yellow (YEL), red (RED).

Container	10 Gal	152/FG261000	<b>\$27.59</b>
Container	20 Gal	152/FG262000	<b>\$29.33</b>
Container	32 Gal	152/FG263200	<b>\$39.99</b>
Container	44 Gal	152/FG264300	<b>\$23.59</b>
Container	44 Gal	152/FG264360	<b>\$60.71</b>
Lid	10 Gal	152/FG260900	<b>\$10.06</b>
Lid	20 Gal	152/FG261960	<b>\$11.23</b>
Lid	32 Gal	152/FG263100	<b>\$15.07</b>
Lid	44 Gal	152/FG264560	<b>\$24.10</b>

Non-slip  
lifting and  
anti-jam  
nesting.



**\$106<sup>68</sup>**



**Unouchable® Square Container**  
Crack resistant. Indoor/outdoor. 23Gal.  
Black (BLA) Gray (GRAY), beige (BEIG).  
152/FG356988BLA

**\$106<sup>68</sup>**



**Unouchable® Recycling Container**  
Patent pending can liner cinch allows for  
bag retention and eliminates knot tying.  
152/FG356973BLUE

**\$29<sup>02</sup>**



**WaveBrake® Dirty Water Bucket**  
Separates dirty/clean water. Reduces  
water and chemical usage. 17L/18Qt.  
152/FG9C7400RED

**\$21<sup>09</sup>**



**Brute Pail 14Qt**  
Heavy-duty wall construction. Molded-in  
graduations for accurate measuring.  
152/FG261400

**\$369**



**Infinity™ Smoking Receptacle**  
Stainless steel. Integrated padlock tabs  
provide security. 360° disposal area.  
152/FG9W3100SBLA

**\$184<sup>04</sup>**



**GroundsKeeper® Smoking Receptacle**  
Tuscan style. Anchor holes for added  
security. Rust-resistant and easy to clean.  
152/FG9W3000BLA

**\$129<sup>47</sup>**



**Unouchable® Half Round Container**  
Indoor/outdoor. Gray (GRAY), beige  
(BEIG), blue (BLUE), black (BLA)  
152/FG352000GRAY

**\$189<sup>68</sup>**



**Unouchable® Half Round Dome Lid**  
Easy access, hides refuse from view. Black  
(BLA), Gray (GRAY), black (BLA), beige (BEIG).  
152/FG362000BLA



## Vented Slim Jim® Containers

Crafted to make waste management compliance easier and reduce strain on workers. Constructed of high quality, commercial-grade materials, these containers feature 4 venting channels that make removing garbage bags up to 80% easier than traditional straight wall receptacles.

Container	Gray	16 Gal	152/1971258	<b>\$61.85</b>
Container	Beige	16 Gal	152/1971259	<b>\$61.85</b>
Container	Brown	16 Gal	152/1956181	<b>\$61.85</b>
Container	Black	23 Gal	152/FG354060BLA	<b>\$85.66</b>
Container	Gray	23 Gal	152/FG354060GRAY	<b>\$85.66</b>
Swing Lid	Gray		152/FG267360GRAY	<b>\$52.04</b>
Swing Lid	Black		152/FG267360BLA	<b>\$52.04</b>



### Deskside Wastebaskets

Space-efficient and economical. Rolled rims add strength and are easy-to-clean. Fits under standard-height desk even when swing top is fully extended. Designed for convenient deskside waste management. All plastic construction won't chip, rust or dent. Colours: black (BLA), gray (GRAY), beige (BEIG).



26.6L Medium	152/FG295600	<b>\$10.15</b>
39L Large	152/FG295700	<b>\$17.28</b>



### Multiple Material Recycle Bin

Deskside recycling container was made for use underneath workplace desks and other tight spaces in the office. A white recycle symbol identifies the container as the correct one to place recyclables. Can be used for recycling cans and bottles.



3.4 Gal	152/FG295573BLUE	<b>\$7.14</b>
7 Gal	152/FG295673BLUE	<b>\$10.15</b>

**\$439**



**GreensKeeper Crisper, Lid and Dolly**  
Wash, drain, crisp, and store produce all in one container. 32 Gallons.

152/FG263600WHT



**\$229**



**Round Top Steel Receptacle 15Gal**  
Fire-safe. Used where push door receptacles are unacceptable.

152/FG32EGL



**\$172<sup>43</sup>**



**Untouchable® Square Container**  
Durable, crack resistant. Indoor/outdoor. Controls odors and insects. 132.5L/35Gal.

152/FG395800GRAY



**\$444**



**Ranger® Container with Lid**  
Permanently attached hinged lid for easy emptying. 132.5L/35Gal

152/FG843088BEIG





### Invader® Side Gate Mop Handles

Make removing and replacing mop heads easy and efficient. Invader® Side-Gate Handle's thumbwheel clamps the mop firmly in place; should be used with 1" headband mops. Hardwood, aluminum and fiberglass for all applications. Yellow plastic head. \*Fiberglass colours: gray (GY00), green (GR00), red (RD00), blue (BL00).

54" Hardwood	152/FGH11500000	<b>\$13.01</b>
54" Fiberglass	152/FGH14500000	<b>\$17.17</b>
60" Fiberglass*	152/FGH14600	<b>\$19.05</b>



### Cut-End Cotton Mops

Economical, 4-ply cut-end mop for general-purpose cleaning. Absorbent 4-ply cotton for general-purpose mopping. Narrow and wide headbands available (1" and 5"). Recycled content: up to 100% post-industrial cotton. Shipped as compact mop packages. Nonlaunderable, bucket wash/wring only.

20oz	1"	152/FGF11700WH00	<b>\$6.12</b>
24oz	1"	152/FGF11800WH00	<b>\$7.02</b>



### Traditional Floor Squeegees

Galvanized metal frame and locking strip. Fits standard 1.125" tapered handles. Non-marking 2" black rubber blades. For removing liquids and heavy dirt. Handles sold separately.

18"	152/FG9C3100BLA	<b>\$17.72</b>
24"	152/FG9C3200BLA	<b>\$24.34</b>



### Toilet Bowl Brush and Holder

Polypropylene and crimped polypropylene filles. Stain and odor resistant. Brush measures: 14.5" overall.

Brush	152/FG631000WHT	<b>\$3.09</b>
Holder	152/FG631100WHT	<b>\$2.85</b>



**\$10<sup>26</sup>**



### Cut-End Rayon Mop 24oz

Excellent absorbency and release. Recycled content: up to 75%.

152/FGF41800WH00

**\$6<sup>46</sup>**



### Cut-End Blend Mop 20oz

4-ply cotton/rayon/synthetic yarn blend. Outlasts and outperforms cotton.

152/FGF51700BL00

**\$7<sup>23</sup>**



### Universal Headband Cotton Mop 16oz

Looped ends reduce fraying. Fits both side-loading and clamp-style handles.

152/FGF13600WH00

**\$9<sup>22</sup>**



### Synthetic Blend Mop 16oz

Yarn absorbs 4 to 5 times the mop's weight. Recycled content: up to 70%.

152/FGF13600GR00

**\$2<sup>30</sup>**



### Poly Bristles Hand and Nail Brush

For scrubbing tile, grout line, floors, baseboards, walls and countertops.

152/FG9B5800WHT

**\$4<sup>99</sup>**



### Broom Handle

Threaded metal tip, lacquered wooden handle.

152/FG636400LAC

**\$18<sup>93</sup>**



### Gripper® Clamp Style Mop Handle

60" blue fiberglass handle. Should be used with 5" headband mops only.

152/FGH24600BL00

**\$5<sup>33</sup>**



### HYGEN™ Microfiber Glass Cloth

Double-finished edges. Withstands 200°F for bleach-free sanitation.

152/FGQ63000BL00





### Closet Organizer & Tool Holder

Helps increase productivity & efficiency through better tool storage & access. S-hooks hold 5/8" to 1 1/4" handle diameters. Deep double hooks allow for easy accessibility. Clip holder for work notes & instructions.

18"	152/FG199200GRAY	<b>\$43.20</b>
34"	152/FG199300GRAY	<b>\$68.78</b>



### Lobby Pro® Upright Dust Pan

Adjustable handle grip and durable rear wheels protect floors from scrapes.

### Executive Lobby Broom, Vinyl Handle

Polypropylene bristles for wet or dry floors. Great with our Lobby Pro Dust Pans.

Dust Pan	152/FG253100BLA	<b>\$23.41</b>
Broom	152/FG637400BLA	<b>\$11.77</b>



### Rubbermaid Spill Mop Kit

Adjustable handle 22-1/5"L to 47-1/2"L, integrated easy release lever. Disposable pads with 32 oz spill capacity, polyacrylate interior and nonwoven material exterior. Kit includes (1) mop pads pack (2017059), (1) mop handle (2017161), (1) storage cabinet (2017162), includes wall mounting hardware.

Pads	152/2017059	<b>\$19.58</b>
Handle	152/2017161	<b>\$11.80</b>
Kit	152/2031093	<b>\$104.16</b>



### WaveBreak® 35Qt Side Press Combo

The WaveBreak® mop bucket and wringer system, with revolutionary bucket shape and molded-in wave breaks, reduces splashing, which means a safer environment, cleaner floors, and improved productivity. Colours: yellow (YEL), brown (BRN).

35Qt	152/FG758088YEL	<b>\$104.43</b>
------	-----------------	-----------------


**\$7<sup>64</sup>**


### Heavy-Duty Dust Pan

Perfect for quick clean-ups. Heavy-duty plastic construction.

152/FG200500CHAR

**\$28<sup>11</sup>**


### Fine Floor Sweeps 24"

Blended horsehair/tampico for the finest dirt and dust. Handles sold separately.

152/FG9B0300BLA

**\$84<sup>47</sup>**


### Dual-Action Mechanical Sweeper

7.5" sweep path with protective bumper. For carpet, tile, wood, vinyl & more.

152/FG421388BLA

**\$68<sup>91</sup>**


### Single-Action Mechanical Sweeper

6.5" sweep path with protective bumper. For carpet, tile, wood, vinyl & more.

152/FG421288BLA

**\$13<sup>13</sup>**


### Jumbo Smooth Sweep Angle Broom

1.875" Black Metal Handle Polypropylene Fill Ideal for cleaning hard-to-reach areas.

152/FG638906BLA

**\$16<sup>74</sup>**


### Executive Lobby Broom, Vinyl Handle

Can be used on wet or dry areas. Resists bacteria growth, acids, and oils.

152/FG637500GRAY

**\$26<sup>68</sup>**


### Angle Broom, 1" Aluminum Handle

Ideal for cleaning hard-to-reach areas. Fusion-set bristles won't pull out.

152/FG638500GRAY

**\$10<sup>24</sup>**


### Corn Broom, Standard 1" Red Handle

100% natural corn fibers for long life and heavy-duty lacquered pine handles.

152/FG638100RED



## KM Series Slim Line Crescent Cubers

Features an attractive stainless steel finish with the simplest ice making system in the industry. The exclusive dual-sided stainless steel evaporator has oval shaped copper refrigerant tubing for the most efficient heat exchange. Hoshizaki's evaporator design freezes the purest water, washing most of the minerals and impurities down the drain; resulting in individual, hard, crystal clear crescent cubes. Features EverCheck™ alert system and CycleSaver™ design for simple maintenance. Protected by H-GUARD Plus® antimicrobial agent. Air cooled condenser.

489lbs/24hrs 22"W x 27-3/8"D x 28"H 3233/KM-350MAJ  
556lbs/24hrs 22"W x 27-3/8"D x 28"H 3233/KM-520MAJ

\* ENERGY STAR®. Production of ice is the maximum approximate. Bins sold separately.



### Daily Ice Usage Guide

Restaurant	1.5lbs ice per seat
Cocktail Lounge	3.0lbs ice per seat
Lodging - Food Service	1.5lbs ice per seat
Lodging - Banquet Service	1.0lbs ice per seat
Lodging - Guest Ice	5.0lbs ice per seat
Beverage Service	5.0oz ice per 7-10oz cup
Convenience Service	8.0oz ice per 12-16oz cup
Fast Food	10.0oz ice per 20-32oz cup
Salad Bar/Seafood Display	30lbs ice per cubic feet



### DCM Series Dispensers

Dispenses both cubelet ice and water. The ice is produced and stored in a sanitary, built-in storage bin. H-GUARD Plus® Antimicrobial Agent. Also available with Opti-Serve™ (-OS), offering hands free operation eliminating the possibility of cross-contamination. DCM-270BAH includes legs. Optional stand.

282lbs/24hrs 10lbs 3233/DCM-270BAH



### Ice Storage Bins

Vinyl clad exterior and non-corrosive bin liner provide safe, sanitary storage of cubed or flaked ice. Foamed in place polyurethane insulation provides dependable ice storage. H-GUARD Plus® Antimicrobial Agent.

300lb Capacity 3233/B-300PF



### Air-Cooled Crescent Cuber with Storage Bin

Produces crescent shaped ice cubes. Slide in door with durable stainless steel exterior. Single phase, 115v/60/1, 6.5 ft cord with NEMA 5-15 plug. EverCheck™ alert system. Power switch accessible without panel removal. Clean ice and easy maintenance lead to longer unit life span.

78lb Capacity 3233/KM-151BAH

**Ice-O-Matic**   
Ice. Pure and Simple

## Self-Contained Air-Cooled Ice Machines

Self contained cubers are perfect for small-space establishments such as cafés, bars or wait stations. These units feature unique gourmet-style cubes in the smaller machines and half or full cube configurations in the larger machines. Receive the highest level of production and storage of any self-contained model in the industry. Specify cube type.

185lbs/24hrs 70lbs 584U/ICEU150HA  
238lbs/24hrs 70lbs 584U/ICEU220HA

### Water Filter Cartridge Assembly

This filter uses activated carbon to remove foul flavors and odors from the water, and can also remove dirt and sediment as small as 1/2 a micron.

1000lbs/24hrs 1.5gpm 584U/IFQ1



**Champion**   
WAREWASHING SOLUTION SPECIALISTS

### MD2000 Door-type Dishwashing Machine

Door type machines with built-in booster conserve space, water energy and chemicals while offering shorter cycle times. Excellent results for all applications. User friendly operation with door activated start, automatic gravity drain and top mounted controls. 55 racks per hour. Complete with two 20" x 20" racks, one peg and one flat. Measures: 25-3/8"W x 25-3/8"D x 63-3/4"H. 208-240/60/3. 50-80A. Hardwired.

124/MD2000



501HT

**Champion**   
WAREWASHING SOLUTION SPECIALISTS

### 401HT Plus Undercounter Fill & Drain Type Dishwashing Machine with Built-In Booster Heater

User-friendly operation: digital display, automatic fill & drain, service diagnostics and auto-clean. Quick 141 second cycle time. 21 racks per hour. Large 15-3/4" door opening. Complete with two 20" x 20" racks one peg and one flat. Exclusively constructed with 316 stainless steel. Measures: 24"W x 24"D x 33-3/4"H. 208/60/1, 40A or 208/60/1, 50-60A, 3 wire + ground. Hardwired.

124/401HT-70



**Champion**   
WAREWASHING SOLUTION SPECIALISTS

### DF Rotary Type Fully Automatic Glasswashing Machine with Drain Tray

True glasswasher with warm water wash (140°-160°F) and cool water rinse (75°F) gives you COOL, READY TO USE glasses. Perfect for clubs, legions, pubs casinos and front of the house restaurant bars. Excellent results for beer mugs, and pitchers, water and pop glasses. 12" vertical clearance accepts today's taller stemware. 1200 glasses per hour. Supplied with 6' cord and plug (6-15P). Measures: 25"W x 27"D x 39"H. 208-230/60/1. 15A.

124/DF/DF71





## Soft Serve & Frozen Yogurt Freezers

From smiling customers to a better bottom-line, there's a lot riding on the performance of your frozen treat equipment. Which is why so many owners and operators count on Stoelting to help them outperform every day. USA made.

■ **Premium Grade Product Consistency:**

Stoelting equipment maintains superior product consistency and output - from the first scoop, pull or pour to the last.

■ **An Unmatched Warranty:** Stoelting stands by you with an industry leading, five year warranty on their drive train, auger and other major components.

■ **Technology that Makes a Bottom-Line Impact:** Connecti2U is easy-to-use, web-based technology that minimizes machine downtime by instantly diagnosing needed maintenance or repairs.

## Soft Serve is Big on Profit

Nothing is cooler than serving up soft ice cream to generate big profits for your business. Whether you're serving waffle cones, regular cones, sundaes, floats or banana splits, you'll soon discover just how quickly the profits add up.

176oz per gallon of mix	176oz
divide by oz per serving	3.5oz
equals servings per gallon	50
cost of mix per gallon	\$12.00
divided by number of servings per gallon	50
equals mix cost per serving	\$0.24
plus container cost (cone, cup, spoon)	\$0.03
plus topping cost (sundae)	\$0.00
equals total portion cost per serving	\$0.27
projected selling price per serving	\$1.79
less portion cost per serving	\$0.27
equals profit per serving	\$1.52
multiplied by projected servings per day	50
equals profit per day	\$76.00
multiplied by days per year	365
equals gross profit per year	\$27,740.00

**SAVE OVER  
\$1,200**



#### **Counter Top Soft Serve/Yogurt Freezer**

Single Flavor, Counter-top Model, Gravity, Soft Serve/Yogurt Freezer. Compact, space-saving unit that can handle peak demands. IntelliTec control for worry-free operation. ECM (Energy Conservation Mode) to prevent over-agitation. Optional floor stand to create a 'floor model' package freeing up counter space and providing additional storage. Highest capacity 115 volt soft serve/yogurt freezer available.

2801/E111-371-A **\$10,983**

**SAVE OVER  
\$1,500**



#### **Countertop Vertical Batch Freezer**

Vertical Batch Freezer, Counter-top Model, 9-quart hourly production (on average), provides high capacity and energy efficiency. Large diameter freezing cylinder facilitates extremely fast freezing time, resulting in very small ice crystal formation. Thorough mixing of variegates and particulates unachievable in horizontal barrels. Time controlled freezing cycle achieves smooth texture and product consistency.

2801/VB9 **\$13,730**

**SAVE OVER  
\$2,750**



#### **Twin Twist Soft Serve Floor Model**

Gravity Soft Serve/Yogurt Freezer dispenses two single flavors, or combine for twin twist. Precision controlled refrigeration system designed for quality product consistency from the first cone to the last. Powerful IntelliTec2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.

2801/F231-1812 **\$24,764**

**SAVE OVER  
\$1,000**

Perfect for recipe  
development.



#### **Countertop Vertical Batch Freezer**

Countertop vertical batch freezer with a minimal footprint. Provides thorough mixing of variegates and particulates unachievable with horizontal barrels. Perfect for recipe development. This machine is ideal for use in any location wanting to add frozen treats to their menus, including: restaurants, hospitals, schools, senior living centers, stadiums and arenas as well as bars and taverns.

2801/VB1 **\$9,148**



## The Quiet One®

Award-winning quiet blending technology maintains a tranquil atmosphere and pleasant customer experience. Exceptional sound reduction along with consistent beverage blends and improved speed of service create the ultimate blender. Ideal for front-of-house environments.

- Compact, magnetically secured sound enclosure is easy to clean and disassemble with no screws.
- Six program buttons with 34 optimized programs for easier, consistent blending.
- Automatic shut off gives operators the ability to turn it on and walk away.
- On counter measures: 8-1/2"W x 10-11/16"D x 18"H. In counter measures: 8-1/2"W x 10-11/16"D x 16-1/2"H. Depth below counter: 1-3/16".

On Counter 039/36019 **\$2,099**  
In Counter 039/40009 **\$2,329**



### Vita-Prep®

The workhorse of your kitchen. A must in busy kitchens where volume, consistency and quality are essential.

The variable speed control allows for chopping, grinding, puréeing or blending dense ingredients at exactly the right speed. Accelerator tool allows you to blend thick and frozen mixtures without stopping the machine. A wide variety of techniques including heating and wet chopping, allow for greater menu variety. 64oz high-impact, clear container complete with blade assembly and lid. Measures: 8"W x 9"D x 20-1/4"H. 120V. 60Hz. 11.5A.



039/62827 **\$759**



### Vita-Prep® 3

Professional chefs around the world trust the Vita-Prep® 3 for its power, versatility, and performance.

Newly designed 3 peak output HP motor features improved thermal capabilities, providing the power and dependability required in the most demanding commercial kitchens. Sturdy, intuitive controls minimize training time, improve grip, and stand up to back-to-back blends. Variable Speed Control delivers a full range of precise textures. Advanced cooling fan provides optimum reliability during peak hours of operation.



039/40009 **\$999**



### Drink Machine™ Advance

Signature drinks for great beverage menus. Effortless blending of a wide variety of popular beverages.

Six programs deliver fast and consistent high quality beverages. Enhanced motor design delivers power and durability for improved processing and back-to-back blends. Optimized programs with automatic shut-off let you turn it on, walk away and achieve consistent results every time. Standard with 48oz Advance® container complete with blade assembly and lid. 2.3HP motor. Measures: 8"W x 9"D x 17-11/16"H. 120V. 50/60Hz. 11.5A.



039/62824 **\$889**



### Drink Machine™ Two Speed

The easy-to-use powerhouse flawlessly blends everything from fruit smoothies to frozen margaritas.

Intuitive switches are easy to operate, offering two-speed capabilities. Powerful, thermally-protected motor is designed to resist overheating while it grinds through everything from whole fruit to cubed ice. Durable 64oz container pulls ingredients into the blades for improved speed of service. Blades create enough torque to crush almost 64oz of cubed ice in 3 seconds! 2 peak output HP motor. 120V. 50/60Hz. 11.5A. Measures: 8"W x 9"D x 20-1/4"H.



039/62828 **\$639**



**robot coupe®****3Qt Combi Processor Cutter & Vegetable Prep with Dicing Kit**

Large feed opening to allow for larger fruit and vegetables and one round opening especially for slicing long or fragile vegetables. The patented blade gives perfect results for small or large quantities. Single speed 1725 Rpm. Pulse control, for true precision processing. Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruits and vegetables: slicing, julienne, ripple cutting and grating.



153/R2DICE **\$1,639**

**robot coupe®****J80 & J100 Ultra Automatic Centrifugal Juicers**

Auto Feed system (3 inches diameter) allowing fruit and vegetables to be introduced without using the pusher. Oriented Pusher is aligned with the feed tube in order to facilitate manipulation by users. Quiet and powerful induction motor. Large capacity pulp collector. The pulp collector of 6.5 Qt (7.2 Qt for J 100 Ultra) fits perfectly under the discharge chute to avoid splashing on the countertop.



153/J80 Ultra **\$1,669**

153/J100 Ultra **\$2,039**



Prepare 1200 servings in 3 hours or less.

## robot coupe® Vegetable Prep Machines

Rugged, efficient, easy to clean and offering the widest variety of cuts. These models are in a league of their own and will meet your precise daily needs both easily and effectively. Ideal for restaurants, institutions and caterers. Includes 3mm slicing disc and 3mm grating disc. Measures: 14-3/4"W x 13-1/2"D x 23-7/16"H.

425 RPM. 1.5HP. 120V. 12A. 5-15P 153/CL50E

**\$1,999**

Stainless steel bases (Ultra models ) also available.

**Mashed Potato Attachment**

The CL50E and CL50E Ultra can be equipped with a ricer attachment as an option. An easy solution for making large amounts of top quality, flavoursome mashed potatoes.

- Lid and pusher design eliminates open catch areas where food particles could accumulate.
- Polycarbonate motor base (stainless steel for Ultra versions) to withstand the processing of large quantities.
- The hinge and stem system enables immediate disassembly of the lid for ease of cleaning.
- Large kidney-shaped hopper for large vegetables. Can hold up to 10 tomatoes.
- Cylindrical hopper for long or delicate vegetables with flawless cutting precision.
- A range of over 50 discs available for slicing, grating, julienne, ripple cuts, dicing and French fries.



## Heavy Duty Counter Series

Easy to arrange and re-arrange your line-up to meet the changing needs of your operation. Create high-performance work stations to speed up service and improve efficiency. Designed to stand alone or configured in a power packed line-up. Easy to install, clean and maintain. Designed to meet the demands of high throughput operations. Select from a full range of griddles, broilers and range tops.

Full-size power, performance and durability, streamlined with counter-series flexibility and convenience.



### E24 Series Heavy Duty Electric Griddles

(not shown) High performance, high volume production with even, consistent, controlled temperatures. 3/4" thick griddle plate complete with grease trough and splash guard. Optional grooved griddle tops in 12" wide selections. All models are designed as freestanding units or bank with other E24 series equipment or with G24 series gas counter line. Stainless steel front and sides. Even Frying temperatures are assured by specially designed pressure clamped tubular heat elements.

24"	8.0kW. 240V. 33.5A	085/E24-24G
36"	12kW. 240V. 50A	085/E24-36G
48"	16kW. 240V. 67A	085/E24-48G
60"	20kW. 240V. 83.5A	085/E24-60G
72"	24kW. 240V. 100A	085/E24-72G



### HD Counter Series Gas Griddles

One burner and control per 12" of griddle surface width. 1" thick polished steel griddle plate delivers even heat distribution and years of trouble free service. 4" wide grease trough. Thermostat controls feature precise control for 200°F to 550°F. Piezo pilot ignition system. Stainless steel front, sides and back. 4" stainless steel adjustable legs. Deep capacity grease drawer(s). Also available with Hi-lo valve control. Specify natural gas (NG) or propane (LP). Measures: 32"D x 13"H.

24"	56,000BTU	085/GTGG24-GT24M
36"	84,000BTU	085/GTGG36-GT36M
48"	112,000BTU	085/GTGG48-GT48M
60"	140,000BTU	085/GTGG60-GT60M
72"	168,000BTU	085/GTGG72-GT72M



### HD Counter Series Gas Radiant Charbroilers

Cast iron grates and radiants provide years of trouble-free service. 2-position adjustable and reversible broiling grates. With a temperature range from 300°F to 660°F, this broiler can handle everything from delicate seafood to sizeable cuts of meat. One cast iron radiant over a 18,000BTU stainless steel tube burner for every 6" of broiler width. One two position Hi-lo valve control for each burner. Stainless steel front, sides, back and 4" adjustable legs. Stainless steel front rail and large capacity crumb tray. Natural gas or propane. Measures: 32"D x 13"H.

24"	72,000BTU	085/GTBG24-AR24
36"	108,000BTU	085/GTBG36-AR36
48"	144,000BTU	085/GTBG48-AR48
60"	180,000BTU	085/GTBG60-AR60



### HD Counter Series Gas Hot Plates

At 27" deep the HD Hot Plate has the largest usable cooking surface in the industry. 30,000BTU Starfire Pro 2-piece star shaped open burners for concentrated power with precise even heat for improved efficiency and heat control. Burners are controlled with individual adjustable valve controls. Split ergonomic grates for easy cleaning and handling. Stainless steel front, sides and back with large capacity stainless steel crumb tray. 4" stainless steel adjustable legs. Measures: 32"D x 13"H. Natural gas.

2 Burner	60,000BTU	085/GTOG12-2
4 Burner	120,000BTU	085/GTOG24-4
6 Burner	180,000BTU	085/GTOG36-6
8 Burner	240,000BTU	085/GTOG48-8

Welbilt offers many brands with a broad product portfolio to provide a full kitchen of solutions.





### Gas Designer Series Radiant Charbroilers

Designer series cooking equipment looks good, works well and produces with operational ease. All of Garland's models are easy to clean, maintain and service. They provide fast preheat, high production and versatility with quality results. Stainless steel front and sides. 4" sanitary legs. Easy clean design. 18" deep cooking surface. Cast iron radiants. Piezo spark ignition. Rear gas connection with pressure regulator. Hi-lo valve control. Measures: 24"D x 15"H. Specify natural (NG) or propane gas (LP).

18"W	45,000BTU	085/GD-18RB
24"W	60,000BTU	085/GD-24RB
30"W	75,000BTU	085/GD-30RB
36"W	90,000BTU	085/GD-36RB

Available with flame-failure protection.



GD-24RB



### Electric Designer Series Griddles

The appeal of European design with the flexibility in selection to just about any chef's needs for counter equipment. 18" deep cooking surface. 1/2" polished steel griddle with 2-5/8" welded splash guard on sides and rear of plate. Stainless steel 4" legs. Stainless steel front and sides. Easy clean design with recessed protected controls. Heat-on indicator lamps. Thermostat controlled one per foot of width. 100° - 450°F. Concealed grease drawer. Measures: 24"D x 13-3/4"H. Available in 208V and 240V.

15"W	085/ED-15G
24"W	085/ED-24G(208-1)
24"W	085/ED-24G(240-1)
36"W	085/ED-36G(208/1)



ED-24G(208-1)



### Gas Designer Series Griddles

All models are easy to clean, maintain and service. They provide fast preheat, high production and versatility with quality results. Stainless steel front and sides. 4" sanitary legs. Easy clean design. 18" deep cooking surface. 1/2" thick polished steel griddle with 2-5/8" welded splash guard on sides and rear of plate. Piezo spark ignition. Rear gas connection with pressure regulator. Hi-lo valve control. Measures: 24"D x 15"H. Specify natural gas (NG) or propane (LP).

15"W	20,000BTU	085/GD-15G
24"W	40,000BTU	085/GD-24G
36"W	60,000BTU	085/GD-36G

Available with flame-failure protection or thermostat controls.



GD-24G

## DEPENDABLE SERIES

The quality choice for commercial reach-in applications. Made in Canada. Premium features include:

- Refrigerators with genuine, front-breathing and removable HABCO® Cassette® Refrigeration.
- Stainless steel interior and exterior (glass door models feature white aluminum interior with stainless steel covered corner floor).
- Automatic stainless steel condensate control system.
- ProcuTemp™ control & temperature display.
- Digital controller with audible/visual alarm.

### Solid Door Refrigerators & Freezers

1 Swing Door Cooler	1/4HP. 2.7A	463/SE24SA	<b>\$3,039</b>
2 Swing Doors Cooler	7/16HP. 5.7A	463/SE46SA	<b>\$4,019</b>
1 Swing Door Freezer	1/3HP. 6.2A	463/SF24SA	<b>\$3,695</b>
2 Swing Doors Freezer	3/4HP. 10.5A	463/SF46SA	<b>\$5,385</b>

### Glass Door Refrigerators

1 Swing Door Cooler	1/4HP. 2.7A	463/SE24SXG	<b>\$2,711</b>
2 Sliding Doors Cooler	7/16HP. 5.7A	463/SE42SXG	<b>\$3,395</b>



SE46SA







## CROWN VERITY Portable Patio Heaters

Easy on/off tank access. Weather resistant construction. Burn time of 10+ hours on Hi, 12-15 hours on low and medium settings. Measures: 18.25" Dia x 90"H. 45,000BTU.

Silver Veined	198/CV-2650-SV	<b>\$399</b>
Antique Bronze	198/CV-2650-AB	<b>\$399</b>
Stainless Steel	198/CV-2650-SS	<b>\$499</b>



Commercial  
kitchen  
performance  
outdoors.



## CROWN VERITY Mobile Grill Packages

Bring commercial kitchen performance outdoors. Independent 15,000BTU stainless steel burners allow the grill to reach full cooking temperature in less than six minutes. Large, heavy duty wheels and lockable casters make moving the grill effortless. Shipped fully assembled. Specify natural gas (NG) or propane (LP). A full line of optional accessories can be added at any time to build the grill of your dreams.

5 Burners	79,500BTU	198/MCB-36	<b>\$2,499</b>
*5 Burners	79,500BTU	198/MCB-36-PKG	<b>\$3,299</b>
8 Burners	129,000BTU	198/MCB-60-LP	<b>\$3,599</b>

\*Also includes end shelf + outdoor cover.

**Be sure to  
check out the  
Russell Hendrix  
2019 Tabletop  
Gallery!**



Ask your sales representative for more information or visit [russellhendrix.com](http://russellhendrix.com)

# ASK US ABOUT **YOUR** ONLINE CUSTOMER PORTAL!



VIEW ORDER HISTORY



VIEW PAST INVOICES



PAY INVOICES



ADD ACCOUNT SUB-USERS



PLACE ORDERS AND TRACK  
SHIPMENTS

**RUSSELLHENDRIX.COM**



## DID YOU KNOW YOU CAN PAY YOUR INVOICE ONLINE?

FIND YOUR RUSSELL HENDRIX ID ON YOUR INVOICE (ABOVE YOUR SOLD TO NAME),  
GO TO **RUSSELLHENDRIX.COM** TO CREATE AN ACCOUNT AND ENTER YOUR ID.

@ customerservice@russellhendrix.com



1.844.656.0303



## Supply Project **Uncle's Fish Market & Grill**

**R**ussell Hendrix recently finished a supply project in Honolulu, Hawaii called Uncle's Fish Market & Grill. RH provided Quest Standard Equipment, Custom Equipment, Under-counter Refrigeration, Garland Fryers, Vollrath smallwares, Alto Shamm, Duke Equipment and Town Food Equipment. We were able to sit down with owner Bruce Johnson to get his opinion of the process and feedback on working with RH.

### **About the restaurant**

Uncle's was created by fisherman Bruce Johnson as a tribute to his mentors and heroes, Uncle's Fish Market & Grill is located on Pier 38 in Honolulu. The restaurant features a variety of fresh seafood dishes and award-winning menu items. By using their parent company Fresh Island Fish, Uncle's is able to serve the freshest fish from Hawaiian waters. Their focus is to

produce an unpretentious seafood experience based in classic European and Asian cuisines.

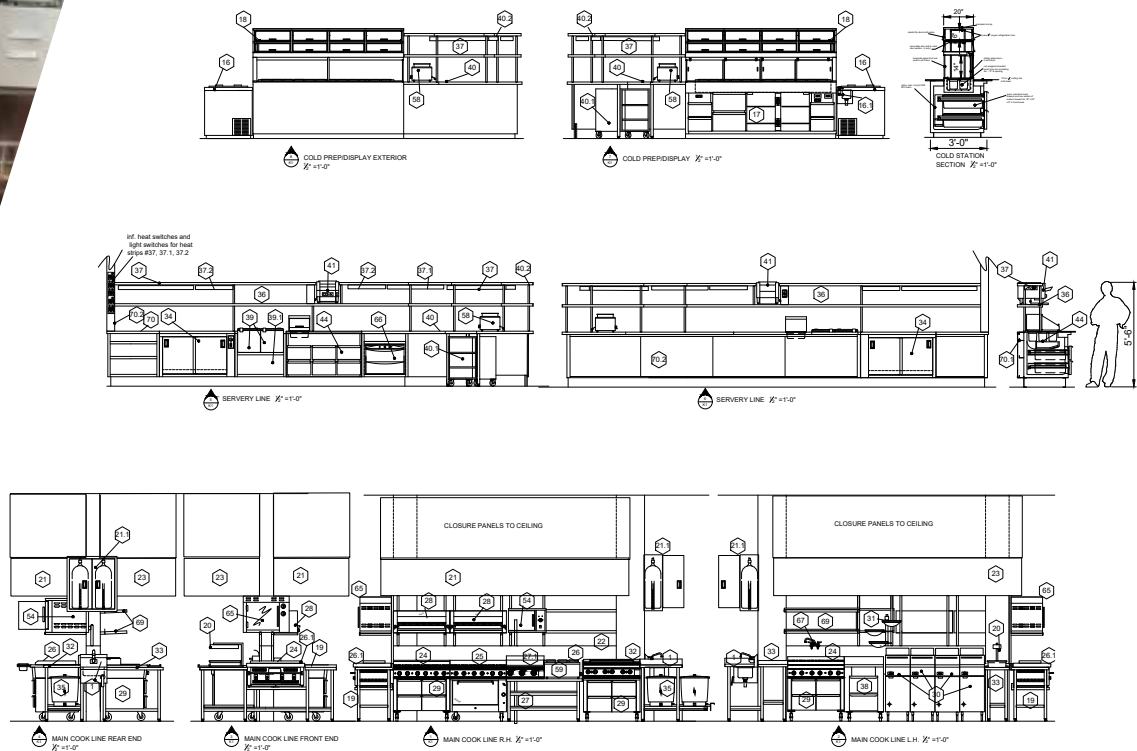
A few of the restaurant's most popular fish items are Uncle's Award-Winning Garlic Ahi and Fresh Onaga, which is pan seared with a luscious lobster mushroom sauce. Besides high-quality local fish, Uncle's flies in other top-notch seafood from around the world, including live Maine lobster. With menu items like these, it's no wonder they were awarded the distinction of being ranked the fifth best seafood restaurant in the nation by the readers of USA Today.

### **About the buying and interaction with RH**

*How did you hear about Russell Hendrix?*

I have a friend who is a restaurateur in BC named Brent Davies, he owns several restaurants in Vancouver (The Sand Bar Seafood Restaurant, The Tea House in Stanley Park





and Cardero's Restaurant in Coal Harbour). Brent introduced me to David Townsend who is an ex-employee of Quest and is one of the best kitchen designers I've ever met. (David) introduced me to Quest and Russell Hendrix and should get all the credit for that relationship. I owe him a lot, he's an amazing person.

*What made you decide to go with our company vs a company closer to your location?*

I love Canada and spend a lot of time there, I found the quality was superior to what I could get in Hawaii, and I trust and enjoy working with Canadians.

*What are some of the challenges with buying equipment internationally?*

Logistics is the main hurdle. It's very difficult for

the average person, I'm very experienced in this from my other businesses of import-export.

*How does the equipment measure up to equipment you've seen or used in the past?*

Equipment and design were superior, as mentioned quality was a big factor for me. All custom equipment can have some flaws that need to be fixed, but Quest is an honourable firm and stood behind everything they sold me. That's huge in the world of production companies and honestly is hard to find.

*Anything unique about the process you would like to mention?*

Only that we appreciate all the companies involved, Acorn and others were also part of the entire package, everyone should get credit for a good job done!

# Ordering Information

You can order online, call us, send an e-mail, fax us, visit one of our stores or have one of our many talented & knowledgeable sales agents come to your location.



**russellhendrix.com**



**1.844.656.0303**



**customerservice@russellhendrix.com**



**1.613.342.1921**

## Policies

### Terms & Conditions

All orders are paid in advance by VISA, Mastercard, AMEX, email money transfer, wire payment or cheque. If an account does not have approved credit terms, and payment is made by cheque, Russell Hendrix will wait 7 business days for the cheque to clear before shipping. Business days are Monday through Friday with the exception of statutory holidays.

### Freight

Shipping & handling charges are extra where applicable. Customers are responsible for shipping charges.

### Pricing

All taxes extra where applicable. Prices subject to product specification - Both are subject to change without notice.

### Damaged Shipment

Russell Hendrix takes every precaution to ensure safe arrival of goods, but our responsibility ceases when the shipment leaves our premises or plant. If you receive a damaged shipment, insist on a damage notation on the freight bill by the delivery person BEFORE you accept the shipment. Contact the carrier IMMEDIATELY and request an inspection. This must be done prior to filing a damage claim. DO NOT UNPACK THE SHIPMENT. If you must unpack, SAVE ALL THE BOXES AND PACKING MATERIAL. RUSSELL HENDRIX IS NOT RESPONSIBLE FOR SHIPPING DAMAGES. Customer Service can assist you in filing claims, please contact us at 1.844.656.0303 or email us at customerservice@russellhendrix.com.

### Return Policy Procedure

Please contact our Customer Service Toll Free 1.844.656.0303 for return authorization. Your return could be refused if no authorization was obtained. Returns are subject to a minimum 25% restocking charge.

### Finance Policy

Financing available upon credit approval. 1/3 deposit required + any freight charges. Applicable tax extra.

### Returned cheque charges \$75/ea.

We reserve the right to limit quantities and to correct errors in printing. Not all items are carried in stock at all times. Prices subject to change without notice. Expires April 30, 2019.

### Russell Hendrix Abbotsford

301 - 31414 Peardonville Rd.  
Abbotsford, BC V2T 6L1  
Tel: 604.852.9030  
TF: 866.852.9030

### Russell Hendrix Regina

1475 Rose Street  
Regina, SK S4R 2A1  
Tel: 306.525.3333  
TF: 888.838.3323

### Russell Hendrix Brockville

3011 Highway # 29 North  
Brockville, ON K6V 5V2  
Tel: 613.342.0616  
TF: 800.267.8182

### Russell Hendrix Saskatoon

1202 Quebec Avenue  
Saskatoon, SK S7K 1V2  
Tel: 306.652.7777  
TF: 888.595.5545

### Russell Hendrix Calgary

5707 - 4 Street SE  
Calgary, AB T2H 1K8  
Tel: 403.253.1383  
TF: 800.487.0727

### Russell Hendrix Sault Ste. Marie

14 Queen Street West  
Sault Ste. Marie, ON P6A 1A2  
Tel: 705.942.7311  
TF: 866.880.5990

### Russell Hendrix Edmonton

10808 - 120 Street  
Edmonton, AB T5H 3P7  
Tel: 780.423.4221  
TF: 800.563.5551

### Russell Hendrix Thunder Bay

441 Hardisty Street  
Thunder Bay, ON P7C 3G9  
Tel: 807.623.2544  
TF: 877.232.2212

### Russell Hendrix Halifax

5548 Russell Street  
Halifax, NS B3K 1X2  
Tel: 902.454.7461  
TF: 888.272.9547

### Toronto Clearance Centre

70 Coronet Road  
Toronto, ON M8Z 2M1  
Tel: 416.207.9000  
TF: 800.207.9210

### Russell Hendrix Kingston

775 Midpark Drive  
Kingston, ON K7M 7G3  
Tel: 613.542.1255  
TF: 888.275.5546

### Russell Hendrix Toronto

77 Samor Road  
Toronto, ON M6A 1J2  
Tel: 416.238.7850

### Russell Hendrix London

812 Dundas Street  
London, ON N5W 2Z7  
Tel: 519.679.9350  
TF: 888.655.5514

### Russell Hendrix Vancouver

1255 Venables Street  
Vancouver, BC V6A 3X6  
Tel: 604.253.6611  
TF: 800.663.0707

### Russell Hendrix Montreal

5485 des Grandes Prairies  
Montreal, QC H1R 1B1  
Tel: 514.382.1160  
TF: 800.361.0764

### Russell Hendrix Victoria

2122 Douglas Street  
Victoria, BC V8T 4L3  
Tel: 250.386.3161  
TF: 800.807.0039

### Russell Hendrix Ottawa

1646 Woodward Dr.  
Ottawa, ON K2C 3R8  
Tel: 613.238.6555  
TF: 877.428.8555

### Russell Hendrix Winnipeg

951 Erin Street  
Winnipeg, MB R3G 2W8  
Tel: 204.775.8835  
TF: 800.782.8473