

READY TO WRAP UP 2020?
I KNOW WE ARE...



Replace those flimsy, unsanitary cardboard cartons that are sure to drive any cook crazy.

Sturdy stainless steel dispenser with suction cup feet hold it securely in position or can be mounted on the wall to save precious counter space.

Welded handles make it easy to carry when loaded with a full roll, and the adjustable dispensing tube fits both 12" and 18" rolls.

Sanitary & Sturdy
Interchangeable Foil & Film Cutters
NSF Certified
Made in U.S.A



NEW LOOK NEW POSSIBILITIES

WHAT'S
COOKING
& SMOKING

2 New Control Configurations



SIMPLE



DELUXE



Things just got better in the Cook & Hold/Smoker World!
The release of the newly designed models proves that
you never too old to reinvent yourself.

Cutting edge Programming + Technology paired with
proven mechanics that have stood the test of time
has helped create this next generation of advanced
cooking tools for every foodservice operation.

ALTO-SHAAM



CHOOSE YOUR WEAPON

WHEN ATMOSPHERE...AND CLEAN...IS EVERYTHING

WHAT'S
SAFE

Mars Clean Air Series™:

The Latest Air Purification Technology... Only from **mars**



Mars UVC®

99.99%-100% surface kill rate
eradicates pathogens

Reduces VOC odors
sterilizes 99.99% of airborne
bio-contaminants



Mars HEPAC®

Captures 99.97% capture rate
of microscopic pollutants
and particulates

Optional HEPA® filter, ULPA
rated 99.99% of particles
0.12 micron including all
SARS-CoV-2, are 0.12 micron



Mars Air Wash System™

Vertical pass-through structure.

Uses HEPA filtration, cold plasma
generator and UVC bulbs with
germicidal capabilities.

Destroy airborne particles, viruses,
pathogens & noxious odors from VOCs.



THE NEXT GENERATION OF ON-THE-GO TECHNOLOGY

Operators can produce quality items and safely hold them at optimal temperatures, Hot or Cold for extended periods of time.

Customers select their desired pick-up time, location all at the touch of a button.

ONDO is the smart solution for holding all food & beverage items with the customers safety in mind.



The ONDO Wall redefines "Smart Eating"

APP-ENABLED PREPAY FEATURES

INTELLIGENT SOFTWARE FOR SELECTION OF HOT, COLD OR AMBIENT FOOD HOLDING ENVIROMENTS

PRECISION TEMPERATURE CONTROL RANGE OF 30° - 190°F

REAR or FRONT LOADING CAPABILITIES



ON-THE-GO SOLUTIONS FOR AS LITTLE AS \$2 A DAY PER CUBBY



Strange times often produce strange occurrences, however, in foodservice equipment, great things happened!! Over the past 9 months, I have seen tremendous focus, passionate work ethic and determination thru-ought our entire foodservice equipment industry. I have witnessed more attention to detail, more thirst for product knowledge and far better efficiencies within the consultant and dealer world. We have culled some weakness', inefficiencies and poor management, coming out stronger, more profitable and better run organizations!

In most cases, this has truly showed us who our partners are, who our friends are and where those hard fought alliances have reaped rewards. The strong will only get stronger, because they wanted to or because they had to. It is time to double down on all of the above, especially the alliances helped us forge thru COVID, both emotionally and financially. What really came thru loud and clear is that dealer buying group alliances are important, but when up against the wall, we turn to the people we trust and the friends who have had each other's backs for decades, careers and generations. "Smart hard working and experienced entrepreneurs cannot always win but successful people put themselves in the position to win every time."