

applications. 4x faster

- Top mount heating system ensures elite recovery time for highvolume operations
- Dry air maintains crispy and coated products
- Bulk hot holding and transport applications
- Designed to absorb
  vibration and shock





<u>Click/Scan for Full List of</u> <u>Our Incredible Brands</u>

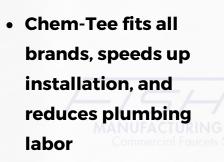
- Maximize efficiency
- Minimize food & labor costs
  - combine for greater yield
- Attend a demonstration!



iVario



#### **PRE-RINSE UNITS**



- Less obstruction. no need for longer hoses
- Includes flush mount 3/8" NPT plug



# **Nemco**<sup>®</sup> | FOOD EQUIPMENT

- Versatile equipment for Chopping, Slicing and Wedging
- Color-coded push blocks simplify quick changeouts
- Many solutions for all your food prep needs



EASY CHOPPER III



#### **STEAKHOUSE BROILER**

- Infrared heat up to 1800°F for fast and thorough cooking
- Unique design options with multiple cavities





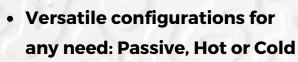
- Ventless, no hood needed
- 10x faster than a conventional oven
- Pratica's IOK utilizes wifi for easy programming & kitchen management
- Easy to remove catalytic converter & air filter



# CAMBRO NEW PRODUCTS



#### **PRO CART ULTRA**



- Energy efficient hot electric module heats between 150°-165°F
- Cold module powered by thermoelectric cooling that chills down to 32.5°F

**UNIVERSAL STORAGE RACK** 



- Long life, low maintenance
- Easy to maneuver and enhanced stability
- Quiet glide casters
- Avoid metal shavings
- Quick and easy
  - assembly
- Ships knocked down







- Improved food rotation & organization Create individual storage sections
  - Drawer storage

COOKSHAC

system

















- Versatile dispensing cabinets to properly hold and store condiments and disposables
- Quick and easy interchangeable baffles to fit various cup sizes
- Efficient and food-safe work space



- Elevate your food & beverage presentation
- Modular design for endless presentation options
- Innovative and modern appeal for buffet lines
- Eco-friendly, durable, stackable, and quality

products





#### SITE CONSULTATION & ASSESMENT

Our equipment experts will identify areas that can help increase efficiency, food quality, safety, and profitability in your kitchen.

• Call 360.696.3984 or email

<u>info@marketeamnw.com</u> to set up your free site consultation today!

#### **ROLLING ROADSHOW**



The MarkeTeam Foodservice Demo Truck comes to you!

- See the latest and greatest products from our superior lineup of manufacturers.
- Our Demo Truck can be outfitted to meet your needs!
- <u>Set up a rolling roadshow visit today!</u>

## LIVE DEMO & TRAINING

Our state-of-the-art, fully operational commercial training facilities located in 6 states allows you to experience foodservice equipment at your pace, with



### OPERAPRIMA DOUGH STRETCHER

- One-touch machine for stretching pizza dough 10"-18"
- Can stretch up to
  200 doughs per hour
- No skilled labor required for perfect crusts





- Extending the quality, life, and use of delicate foods
- Maximize hold time at top sellable quality
- Heat system adapts to realtime humidity and

temperature





MONTAGUE

rosseto

MOBILE ROTISSERIE

#### your product:

Ριδτιζα

• Come cook with us!

#### **DESIGN SERVICES**

- Every kitchen is different and comes with unique challenges.
- We'll customize & maximize space within your kitchen.
- Contact us to get your kitchen to the next level!

RATIONAL Randel.

COCO. W HOSHIZAKI

John BOOS<sup>®</sup>



- Authentic wood-fired flavor with clean & efficient wood pellets
- Convection fan circulates smoke and heat for even cooking
- Trailer available for catering/go-anywhere events

**Nemco**<sup>®</sup> FOOD</sup> EQUIPMENT

SHARP **SHOKI** Thermo-Kool.

#### SMOKER

soak.





#### **PIZZA OVENS**

- Bake up to 250
  pizzas/hr
- Up to 900° with top-inclass heat retention
- Rotating and stationary decks
- Gas, Wood, or Hybrid
  fired

**INTEGRATED** 

**BLAST CHILLER** 



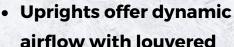
- Where there's smoke there should be SMOKI!
- Removes 90% particulate matter and greaseladen vapor
- Guarantees 50% odor reduction

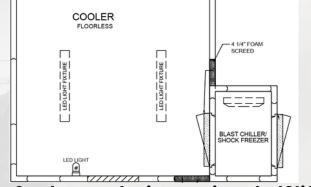




## HOSHIZAKI







- Reduce food waste by increasing shelf life
- Maintain flavor and texture for longer periods of

time

• Diversify your menu by preserving out of season produce



# <u>Click/Scan for Full List of</u> <u>Our Incredible Brands</u>



- ducts directing airflow evenly throughout the cabinet
- Refrigerator/Freezer
  Uprights, Under
  Counters, Prep Tables,
  Dual Temps, Pass-thru,

