



**CERTIFIED
PRODUCTS
2025**



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SLICERS

ECONOMY SLICERS



GL200F
8" Economy Slicer



220E
9" Economy Slicer



GL250F
10" Economy Slicer



GL250
10" Economy Slicer



GL300F
12" Economy Slicer



GL300
12" Economy Slicer



ITALIAN BLADE
Models GL200F, GL250F and GL300F feature chromium-plated steel knife made in Italy.

- These light to medium duty manual Slicers are equipped with top mounted sharpener always ready to use. Stones edge swings clear of blade when not in use. Grinding and Honing stone can be used independently or simultaneously.
- Belt driven.
- Ribbed non-smear feed chute set at a 30 degree angle on 220E, GL250 and GL300 models. GL200F, GL250F and GL300F feature gravity feed chute set at a 45 degree angle.
- Carriage, gauge plate and knife cover easily removable without tools and streamlined design, rounded corners make thorough cleaning practical and easy.
- Nonslip rubber feet.
- These units are suitable for sub shops, restaurants, hotels and similar meat slicing applications. Not recommended for cheese slicing.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
GL200F	110 V	2	1/4 HP	16.59" x 15.95" x 15.95"	5.3 lb x 6 lb	8"	6" x 4 1/2"	9/6"	NEMA 5-15P
220E	110 V	2	1/4 HP	17.3" x 13.3" x 14.9"	31 lb x 40 lb	9"	6" x 7"	1/2"	NEMA 5-15P
GL250F	110 V	3	1/3 HP	19.85" x 16.95" x 16.5"	10.4 lb x 11 lb	10"	7 1/2" x 5 1/2"	9/16"	NEMA 5-15P
GL250	110 V	3	1/3 HP	25.2" x 14.9" x 14.9"	49 lb x 56 lb	10"	7-7/8" x 7-1/2"	1/2"	NEMA 5-15P
GL300F	110 V	3	1/3 HP	22.85" x 17.75" x 17.5"	11 lb x 12 lb	12"	7 7/8" x 8 3/4"	9/16"	NEMA 5-15P
GL300	110 V	4	1/3 HP	23.6" x 19.2" x 17.7"	51 lb x 61 lb	12"	8" x 11"	1/2"	NEMA 5-15P

SLICERS

ECONOMY SLICERS



ITALIAN BLADE
Models 312ECF features chromium-plated steel knife made in Italy.



312ECF
12" Heavy Duty Slicer



312EC1
12" Heavy Duty Slicer



- These Economy yet Heavy Duty 12" Slicers will handle your meat and cheese slicing needs with ease thanks to their 1/2 HP motor.
- Top mounted sharpener always ready to use. Stones edge swings clear of blade when not in use. Grinding and Honing stone can be used independently or simultaneously.
 - Model 312ECF features chromium-plated steel knife made in Italy and 312EC1 stainless steel knife.
 - Both models feature gravity feed chute set at a 45 degree angle.
 - Model 312EC1 offers a large food hopper to easily handle various sizes of cheeses and meats.
 - Carriage, gauge plate and knife cover easily removable without tools and streamlined design, rounded corners make thorough cleaning practical and easy.
 - Cheese slicing can be performed for approximately 2 hours per day on an intermittent way.
 - These units are suitable for sub shops, deli's, restaurants, hotels and similar applications.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
312ECF	110 V	4	1/2 HP	25" x 21" x 21"	58 lb x 66 lb	12"	8-1/2"x10"	5/8"	NEMA 5-15P
312EC1	110 V	4	1/2 HP	25.2" x 23.6" x 25.6"	75 lb x 82 lb	12"	9" x 13"	9/16"	NEMA 5-15P



SLICERS

SLICERS



SSI-12E
12" Slicer



SSI-12I
12" Slicer



SSI-14I
14" Slicer

- These sturdy belt-driven gravity Slicers are made in Italy and designed under the most recent safety and sanitation US standards.
- Anodized aluminum construction with clean lines for easy cleaning and sanitation.
- Chromium plated hardened steel knife guarantees long life.
- Feature red plastic knobs.
- Decimal thickness regulator is highly reliable and precise.
- Carriage mounted on ball bearings allow for an exceptionally smooth and quiet operation.
- Built-in dual action blade sharpener easy to use.
- Fixed rear ring guard.
- Large handle on carriage to assist in slicing.
- Powerful motor allows for cutting sausages, cold cuts, fish, compact meats and even cheeses on an intermittent way all day long.
- Models SSI-12E and SSI-12I feature gravity feed chute set at a 30 degree angle and model SSI-14I is set at 45 degree angle.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade	Cutting (W x H)	Max. Slice	Plug
SSI-12E	115 V	3.3	1/3 HP	25 5/8" x 19 1/2" x 17 5/16"	50 lb x 55 lb	12"	8-5/8" x 8-5/8"	5/8"	NEMA 5-15P
SSI-12I	115 V	4	1/2 HP	30 5/16" x 21 1/4" x 18 5/16"	66 lb x 82 lb	12"	10-1/4" x 8-5/8"	5/8"	NEMA 5-15P
SSI-14I	115 V	4	1/2 HP	35" x 23" x 18 7/8"	80 lb x 100 lb	14"	12-1/4" x 10-1/4"	5/8"	NEMA 5-15P



SLICERS

SLICERS



AF300
Slicer



AF350
Slicer

- These compact, durable and quiet Italian Slicers highlight features designed for smooth operation, precise cutting, and ease of maintenance. The focus on high-quality materials and construction suggests a professional grade and high end consumer product.
- Designed to fit in small spaces: compact footprint, making it suitable for kitchens or businesses with limited counter space maintaining optimal cutting performance.
 - Anodized cast aluminum alloy construction: this combination allows for a robust and long-lasting machine.
 - Belt/driven transmission: belt drives are known for their quiet operation and smooth power transfer.
 - Silent/running asynchronous motor: asynchronous motors are generally quieter and more efficient than other motor types, reinforcing the emphasis on quiet operation.
 - Forged and hardened steel blade: Forging and hardening create a strong, durable, and sharp blade that can maintain its edge over time. This is crucial for clean and precise slicing.
 - Carriage running on self/lubricating bushes: Self-lubricating bushes (or bearings) reduce friction and wear, ensuring smooth carriage movement and minimizing maintenance.
 - Aluminum feed plate equipped with special sliding grooves to reduce friction: This feature further enhances smooth operation by minimizing resistance as food is pushed towards the blade.
 - Cast/in aluminum sharpener assembly: An integrated sharpener made of cast aluminum ensures easy and convenient blade sharpening, maintaining optimal cutting performance.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade SIZE	Carriage Dimensions	Cutting Capacity	Cuing Thickness	Plug
AF300	110 V	1/3 HP	25.5" x 19.5" x 20.1"	51 lb x 56 lb	12"	8.7" x 10.4"	8.7" x 8.7" (8.7" dia.)	5/8"	NEMA 5-15P
AF300	110 V	1/2 HP	40.35" x 22.83" x 23.62"	85 lb / 90 lb	14"	12" x 14"	11.81" x 9.84" (10" dia.)	5/8"	NEMA 5-15P



SCALES

ELECTRONIC SCALES

Easy Weigh



PX SERIES
Portion Control Scales

- 1/6000 Resolution NTEP Class III approved.
 - Large stainless steel removable platter.
 - Ultra quick-response weight display.
 - Heavy duty design.
 - Tough high quality UV-sealed keypad.
 - Large size heavy duty platform.
 - User- friendly PLU programming.
 - Quick operation keypad for high throughput.
 - Function keys: G/N/T, Unit, Mode, Tare, & Zero.
- Internal power supply with long AC power cord.
 - Large platform size: 12.6" x 13.4" (320 mm x 340 mm).
 - Large LCD display with 6 digit weighing on the operator side.
 - Standard AC Cord; no clumsy adapter!
 - 7 Units: Pounds, oz, kg, grams, Pieces, Percent, & Pound/Ounces!
 - Built-in rechargeable battery: over 100 hours of continuous use!
 - Comparator feature for Hi-Lo Check Weighing.
 - Customizable hold feature for high-motion weighing.

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Capacities and Graduations	Platter Size Width	Platter Size Length
PX-6	120 V	12.6" x 13.4" x 4.5"	13 lb	6 x 0.001 lb	11.8"	8.9"
PX-12	120 V	12.6" x 13.4" x 4.5"	13 lb	12 x 0.002 lb	11.8"	8.9"
PX-30	120 V	12.6" x 13.4" x 4.5"	13 lb	30 x 0.005 lb	11.8"	8.9"
PX-60	120 V	12.6" x 13.4" x 4.5"	13 lb	60 x 0.01 lb	11.8"	8.9"

SCALES

ELECTRONIC SCALES

Easy Weigh



CK-P PLUS SERIES
Price Computing Scales - Pole Display



CK PLUS SERIES
Price Computing Scales



- 1/6000 Resolution, Legal for Trade (CC# 04-055).
 - Stainless steel platter and ABS plastic sub-platter.
 - Ultra quick-response weight display.
 - Portable design: easily used in any location.
 - Tough high quality UV-sealed keypad.
 - Compact medium-sized footprint design.
 - User- friendly PLU programming.
 - Quick operation keypad for high throughput.
 - External AC adapter with long power cord.
- High Resolution, NTEP Approved class III.
 - Standard large LCD display with 6 digit weighing on both sides, front and rear.
 - AC adapter included
 - Non-Pole models: 4 direct PLU keys programmable with tare and unit price!
 - Pole models: 34 direct PLU keys programmable with tare and unit price!
 - Built-in rechargeable battery: over 100 hours of continuous use!

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Capacities and Graduations	Platter Size W x L	Max. Tare	Direct PLU Keys
CK-30Plus	120 V	12.6" x 13.4" x 4.9"	13 lb	30 x 0.005 lb	11.8" x 8.9"	30 lb	4
CK-P30Plus	120 V	12.6" x 13.4" x 22.6"	16 lb	30 x 0.005 lb	11.8" x 8.9"	30 lb	34
CK-60Plus	120 V	12.6" x 13.4" x 4.5"	13 lb	60 x 0.01 lb	11.8" x 8.9"	60 lb	4
CK-P60Plus	120 V	12.6" x 13.4" x 22.6"	16 lb	60 x 0.01 lb	11.8" x 8.9"	60 lb	34



SCALES

ELECTRONIC SCALES

Easy Weigh



PC-100-NL
Advanced Price Computing Scale

- 1/3000 Resolution NTEP Class III approved.
- Standard Display: Model PC-100-NL.
- Pole Display: Model PC-100-PV.
- Rugged design for years of maintenance-free operation.
- Heavy gauge stainless steel platter.
- Quick-response weight display.
- POS / Check-Stand option through RS-232 port.
- Tough high quality UV-sealed keypad.
- Compact medium-sized footprint design.
- Standard PC-Style removable power cord.
- User- friendly PLU programming.



PC-100-PL
Advanced Price Computing Scale - Pole Display

- Quick operation keypad for high throughput.
- Optional RS-232 port & Interface cable.
- Compatible with most PCs and Cash Registers.
- Proportional Tare & up to 100 Indirect PLUs.
- POS / PC / Cash Registration Interface (option).
- Bright Vacuum Fluorescent Displays.
- Percent tare feature!
- 6 Digit Total & Unit Pricing.
- Direct PLU keys: 6 (Standard) or 38 (pole).
- PLUs Can Store Tare, Price, & Percent Tare Data!

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Maximum Capacity	Maximum Graduation	Platter Size W x L	Max. Tare
PC-100-NL	115 V	14.4" x 14.4" x 6.3"	24 lb	60 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	13.8" x 10.6"	60 lb
PC-100-PL	115 V	14.4" x 14.4" x 18.5"	24 lb	60 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	13.8" x 10.6"	60 lb

SCALES

ELECTRONIC SCALES

Easy Weigh



The EasyWeigh LS-100 and LS-100-N digital price computing scales come with a universal power supply and a removable power cord. Changing the PC-style power cord & using kilogram calibration, you can freely adapt to any foreign electrical outlets. Additionally, they have an RS-232 serial port for connection to a PC or another LS-100. Using the serial port, the Easy Weigh Scale-Copy™ feature allows you to clone a scale in approximately 30 seconds!

Model LS-100-N features ethernet TCP/IP networking via standard Cat5 cable; (make wireless via 3rd party Access Points).

High Speed Printing and Weighing: Using a state-of-the-art high speed 100mm/sec (4 inches/sec) durable thermal print head, the LS-100 and LS-100-N were built with the most demanding “prepack” applications in mind. With our innovative cassette drawer mechanism, they can be loaded with labels quickly & easily. With a larger label roll capacity than most printing scales, the LS-100 and LS-100-N allow for the most productivity with minimal down-time. Easy Weigh combined all these great features with an extensive Label Format Library containing the most popular label formats as well as many of Easy Weigh’s own custom label styles. With this much flexibility, these scales can be easily adapted to replace any scale without having to change your current label stock! And with display & printer support for many languages (English, Korean, Spanish...) combined with support for ingredients, safe handling, By-weight, By-count, or even simple label printing, you can never go wrong with the LS-100 and LS-100-N price computing scale!

- NTEP Class III approved
- High capacity dual range: 0-30 x 0.01 lb and 30-60 x 0.02 lb
- Bright red LED displays for weight and pricing
- LCD alphanumeric display with backlight
- 6 digit unit pricing and 7 digit total pricing
- 60 large direct PLU keys with removable template
- 1000 PLUs with 672 characters per PLU
- Cassette loaded high speed thermal printer
- Optional Advanced Windows Scale Software
- Rugged design for years of maintenance-free operation



LS-100 / LS-100-N
Price Computing and Printable Scale - Pole Display / Networking - Price Computing and Printable Scale - Pole Display

- Heavy gauge large stainless steel platter
- Quick response weight display
- Standard 1000 PLU memory with battery backup
- Tough, high quality UV-sealed keypad
- Alphanumeric LCD display for easy programming
- Extensive Label Format Library
- Menu-driven simple scale programming
- Quick operation keypad for high throughput
- Standard RS-232 serial port
- Cassette loaded labels for fast label roll replacement

Item	Voltage	Dimensions (W x D x H)	Weight (Ship)	Maximum Capacity	Platter Size W x L	Max. Tare
LS-100	85 Volts to 240 Volts	18.1" x 18.1" x 19.3"	32 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	16.3" x 10.2"	29.99 lb
LS-100-N	85 Volts to 240 Volts	18.1" x 18.1" x 19.3"	32 lb	0 to 30 lb x 0.01 lb / 30 to 60 lb x 0.02 lb	16.3" x 10.2"	29.99 lb



BLENDERS

HIGH SPEED BLENDERS



TRITAN™ CUP

Innovate material that combines the best characteristics of glass and plastic.

Ultra-resistant, free of Bisphenol A, does not release taste or smell and can be used with hot foods or cold drinks.



BM2
Maxi Blender



CCTB2
(Sold separately)

Maximize your time and diversify your recipes with this powerful blender. Maxi Blender is an essential tool in any commercial kitchens, bars, ice cream parlors, smoothie shops, and others.

From preparing milkshakes to pureeing tough fruits and vegetables, our Maxi Blender can handle the pressure of the most demanding commercial kitchens.

- Exclusive powerful 3 peak HP motor that can reach a speed up to 38000 rpm
- Variable speed dial and pulse switch offer a range of product textures
- Can be used for wet and dry, cold and hot applications
- 68 oz. capacity (2 liters)
- BPA Free - contains no chemical Bisphenol-A
- Tritan plastic container is impact-resistant
- Tapered design container quickly creates a vortex and pulls ingredients into the blades for maximum blending
- Comes standard with lid and tamper
- Automatic overload protection mechanism
- Conforms to the following standards: UL electrical and sanitation (under UL, CSA and NSF standards)

Item	Voltage	Power Rating	Dimensions (W x D x H)	Shipping Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM
BM2	115V/50-60Hz	3 peak HP	8.07" x 9.05" x 19.18"	9.64" x 13.58" x 11.22"	8.91 lb x 10.56 lb	68 oz. (2 liters)	38000

BLENDERS

HIGH SPEED BLENDERS



TRITAN™ CUP

Innovate material that combines the best characteristics of glass and plastic.

Ultra-resistant, free of Bisphenol A, does not release taste or smell and can be used with hot foods or cold drinks.



BS2
Supreme Blender



CCTB2
(Sold separately)

Maximize your time and diversify your recipes with this powerful blender. Supreme Blender is an essential tool in any commercial kitchens, bars, ice cream parlors, smoothie shops, and others.

From preparing milkshakes to pureeing tough fruits and vegetables, our Supreme Blender can handle the pressure of the most demanding commercial kitchens.

- Exclusive powerful 3 peak HP motor that can reach a speed up to 38000 rpm
- High, Med and Low speed settings and pulse switch
- 3 pre-set one-touch auto timers (35, 60 and 90 seconds)
- Can be used for wet and dry, cold and hot applications
- 68 oz. (2 liters) capacity
- BPA Free - contains no chemical Bisphenol-A
- Tritan plastic container is impact-resistant
- Tapered design container quickly creates a vortex and pulls ingredients into the blades for maximum blending
- Comes standard with lid and tamper
- Automatic overload protection mechanism
- Conforms to the following standards: UL electrical and sanitation (under UL, CSA and NSF standards)

Item	Voltage	Power Rating	Dimensions (W x D x H)	Shipping Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM
BS2	115V/50-60Hz	3 peak HP	8.07" x 9.05" x 19.88"	9.64" x 13.58" x 11.22"	8.97 lb x 10.56 lb	68 oz. (2 liters)	38000





STANDARD FEATURES

Ideal to prepare juices, frozen, smoothies, frappés, milkshakes, ice creams, açai cream and lactose-free milk.

High performace 3hp motor and blades for faster and more efficient preparation. Less noise and more productivity for your business. We are proud to introduce the Quiet Blender with Sound euclosure.

The integrated noise reducer significantly minimizes sound, creating a quieter working environment.

This technology is operations, the ideal solution for front-of-the-house operations, resulting in a more enjoyable experience for customers.

Create delicious smoothies, drinks, soups, sauces, and creams, delivering high-quality results with a smooth and consistent texture. The Skyfood Blender with Sound enclosure is a durable and reliable choice.

Revolutionize your kitchen now!



**BLENDER
WITH SOUND
ENCLOSURE**



BQ1.5
50 oz Quiet Blender With
Sound Enclosure

ILLUSTRATIVE PHOTO. ACTUAL PRODUCTS AND ACCESSORIES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



TRITAN CUP



**NOISE REDUCING
ENCLOSURE**



STANDARD FEATURES

Large capacity floor model Food Blenders are ideal for kitchen applications. Available in two sizes, 4 and 6 1/2 gal.

These oversized low speed Food Blenders are perfect for preparing salsas, mayonnaise and similar textured dips, creamy and liquid soups, crepe dough and similar types of dough, as well as fresh fruit juices (little fruit pieces may be present in final product) and many more. Can be used with cold or hot ingredients up to 140 F (60 C).

Four stainless steel blades positioned close to the bottom and wall of the container create a perfect vortex and optimize results.

All made in stainless steel, including the robust four-legged base, which provides great stability.

Seamless container with four pressed internal ribs ensure proper mixing and cleaning. No-spill rubber cover with filler-cap allows for adding more ingredients during operation.

Foot operated tilting container make it easy to discharge final product.

High torque heavy duty 1 1/2 HP motor is capable of handling heavy loads. Motor is equipped with overload protection and an anti-restart switch to prevent automatic restart. Motor and electrical wiring enclosure guarantees undesired contact with electrical parts for users safety.

On/Off push button is moisture proof enhancing durability.

Easy to clean. Seamless edges and radius corners eliminate crevices that trap food.

Comply to the following Standards:
UL 763, NSF/ANSI 8 and CSA C22.2 No. 195-M1987.



LAR-25LMBE
Food Blender

LAR-15LMBE
Food Blender



TOP VIEW



TILTING CUP

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AQ AutoQuotes

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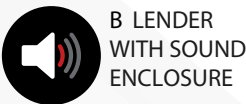
AQ AutoQuotes

beedash



BLENDERS

HIGH SPEED BLENDERS



B LENDER
WITH SOUND
ENCLOSURE



Ideal to prepare juices, frozen, smoothies, frappés, milkshakes, ice creams, açai cream and lactose-free milk.

High performace 3hp motor and blades for faster and more ecient preparation Less noise and more productivity for your business. We are proud to introduce the Quiet Blender with Sound euclosure.

The integrated noise reducer significantly minimizes sound, creating a quieter working environment.

This technology is operations, the ideal solutionfor front-of-the-house operations, resulting in a more enjoyable experience for customers.

Create delicious smoothies, drinks, soups, sauces, and creams, delivering high-quality results with a smooth and consistent texture. The Skyfood Blender with Sound enclosure is a durable and reliable choice.

Revolutionize your kitchen now!



TRITAN™
CUP

Innovate material that combines the best characteristics of glass and plastic.

Ultra-resistant, free of Bisphenol A, does not release taste or smell and can be used with hot foods or cold drinks.



TRITAN CUP



NOISE REDUCING
ENCLOSURE

BQ1.5
50 oz Quiet Blender With
Sound Enclosure

Item	Electrical	Power Rating	Dimensions (W x D x H)	Shipping Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM
BQ1.5	115V/60Hz	3 peak HP	10" x 10.43" x 18"	13.7" x 19.4" x 23.2"	13 lb x 14.21 lb	50 oz. (2 liters)	38000



BLENDERS

FOOD BLENDERS



- SKYFOOD offers a Food Blender for any size of operation. Six different capacities are available to best suit your needs.
- Low rotations per minute are perfect for making salsa and other recipes with cold or hot ingredients up to 140 F (60 C).
- Stainless steel seamless container with four pressed internal ribs and stainless steel base ensure proper mixing and easy cleaning.
- 4 stainless steel blades positioned close to the bottom and sides of the container create a perfect vortex and optimize results.
- Robust square base provides for greater stability on the Table Top models.
- No-spill rubber cover with filler-cap allows for adding more ingredients during operation.
- All metal coupling system designed to last.
- Floor model units feature stainless steel base/legs and tilting container for easy discharge of product.



LAR-15LMBE
Food Blender
Floor model



TILTING
CUP



LAR-4MBSE
Food Blender

LAR-6MBSE
Food Blender

LAR-8MBSE
Food Blender

LAR-10MBSE
Food Blender

IDEAL FOR MAKING:

Sauces and Creams
Crepe Dough
Mayonnaise
Potato Soup and Similar Recipes with Cooked Vegetables
Creamy or Liquid Soups
Fresh Fruit Juices
(little fruit pieces may be present in final product)

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Capacity	RPM	Plug
LAR-4MBSE	115 V	11.4	1/2 HP	11.42" x 11.02" x 25.98"	24.2 lb x 27.0 lb	1 gal	3500	NEMA 5-15P
LAR-6MBSE	115 V	11.4	1/2 HP	12.20" x 11.81" x 28.35"	24.0 lb x 27.9 lb	1 1/2 gal	3500	NEMA 5-15P
LAR-8MBSE	115 V	11.4	1/2 HP	12.99" x 12.60" x 29.53"	24.9 lb x 28.8 lb	2 gal	3500	NEMA 5-15P
LAR-10MBSE	115 V	11.4	1/2 HP	13.39 x 12.99 x 30.71	26.6 lb x 30.3 lb	2 1/2 gal	3500	NEMA 5-15P
LAR-15LMBE	115 V	18.6	1 1/2 HP	13.78" x 23.22" x 42.52"	41.8 lb x 61.1 lb	4 gal	3500	NEMA 5-20P
LAR-25LMBE	115 V	18.6	1 1/2 HP	15.35" x 20.67" x 46.46"	64.2 lb x 89.3 lb	6 1/2 gal	3500	NEMA 5-20P



MEAT GRINDERS



SMG12F
Meat Grinder



SMG12
Meat Grinder
12 Hub



SMG22F
Meat Grinder



SMG22
Meat Grinder
22 Hub



These compact and sturdy SKYFOOD Meat Grinders are intended for light to medium duty work in any commercial kitchen.

- Gear-driven transmission.
- All made in stainless steel.
- Strict compliance with hygiene and safety standards.
- Energy-efficient motor and precision gear drive.
- Compact size, no sharp corners or seams make cleaning easy.
- Forward & reverse switch.

- Top-mounted handle
- Designed for easy maintenance.
- Models SMG12 and SMG22 come standard with two plates (1/4" and 5/16"), one knife and one funnel.
- Models SMG12F and SMG22F come standard with two plates (5/32" and 3/8"), one knife and one funnel. Different plate sizes are available for purchase (These models are incompatible with #12 hub attachments).
- ETL Listed and ETL Sanitation Listed.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Feeding Hole Diameter	Production	Plug Configuration
SMG12F	115 V	7	1 HP	11.1" x 21.4" x 15.9"	52.9 lb x 57.3 lb	2 1/2"	395 lb/h	NEMA 5-15P
SMG22F	115 V	10	1 1/2 HP	12.6" x 23.6" x 16.4"	61.7 lb x 66.1 lb	2 7/8"	595 lb/h	NEMA 5-15P
SMG12	115 V	8	1 HP	9.84" x 16.14" x 16.14"	53.9 lb x 57.86 lb	2 1/8"	265 lb/h	NEMA 5-15P
SMG22	115 V	16	1 1/2 HP	11.81" x 19.68" x 19.68"	88 lb x 95.7 lb	2 1/8"	530 lb/h	NEMA 5-15P



MEAT GRINDERS



PSE-12
Meat Grinder
12 Hub



ASSEMBLE ORDER: WORM,
KNIFE AND PLATE

- This table top Meat Grinder is perfect for medium duty applications. Ideal for butcher shops, restaurants, medium sized markets and meat processing operations.
- PSE-12 is powered by an oversized 1 1/2 HP motor engine. Gears and shafts mounted on ball bearings are fully enclosed in the transmission box assuring a smooth and quiet operation.
- Stainless steel motor housing and legs resist rusting. Non-slid rubber feet.
- Robust # 12 cast iron grinding device.

- Large stainless steel pan with guarded feed throat for a safe and fast feeding.
- Comes standard with one knife, two plates 1/8" and 3/16", and a feeding stomper.
- Safety device disconnects power when pan is removed.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).
- Different plate sites are available for purchase.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Production	Tray Dimensions (W x D x H)	Plug Configuration
PSE-12	115 V	18	1 1/2 HP	11.61" x 26.38" x 16.54"	77.0 lb x 92.4 lb	440 lb/h	11 3/4" x 18" x 2"	NEMA 5-20P





ASSEMBLY ORDER: WORM,
KNIFE AND PLATE



PCI-21G (Shown)
Meat Grinder
22 Hub

PCI-21G SS
Meat Grinder
22 Hub
Stainless Steel Grinding Device



PCI-22G
Meat Grinder
22 Hub

PCI-22G SS (Shown)
Meat Grinder
22 Hub
Stainless Steel Grinding Device

These table top Meat Grinders are recommended for medium to large sized markets and meat operations. Rugged, reliable, dependable and easy to clean. These units are an essential piece of equipment for Butcher Shops, Restaurants, Super Markets and Meat Processors.

Models PCI-21G and PCI-22G feature tin plated cast iron and PCI-21G SS and PCI-22G SS stainless steel grinding device.

- Heavy duty gear box and grinding device ensure fresh grinding all day long. Models PCI-21G and PCI-21G SS are powered by a 1-1/2 HP motor and PCI-22G and PCI-22G SS by an oversized 2 HP motor.

- Stainless steel motor housing and pan guarantee long life. Head and pan easily removable for cleaning.
- Units come standard with one knife and two plates 1/8" and 3/16". Different plate sizes are available for purchase.
- Safety device disconnects power when pan is removed. Guarded feed throat for user's safety.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195)

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Production	Tray Dimensions (W x D x H)	Plug Configuration
PCI-21G	115 V	18	1 1/2 HP	14.96" x 29.33" x 17.32"	101.2 lb x 117.0 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA 5-20P
PCI-21G SS	115 V	18	1 1/2 HP	14.96" x 29.33" x 17.32"	101.9 lb x 117.7 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA 5-20P
PCI-22G	115 V	24.4	2 HP	14.96" x 29.33" x 17.32"	110.0 lb x 125.8 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA L5-30P
PCI-22G SS	115 V	24.4	2 HP	14.96" x 29.33" x 17.32"	110.7 lb x 126.5 lb	660 lb/h (approx.)	13 3/8" x 22" x 2"	NEMA L5-30P



Extra blades
available for
purchase:



SB74586TPI
Hard Saw Blade 74" Long
5/8" Wide 6Tper Inch



MSKE
Table Top Meat and Bone Saw



MSKLE
Table Top Meat and Bone Saw All Stainless Steel

- These table top meat and bone saws are designed for light duty meat processing operations.
- Model MSKE is constructed of steel with painted finish and stainless steel in food zones. MSKLE is all stainless steel.
- Ideal for those commercial places with limited space but requiring a saw capable of cutting small pieces of fresh meats and bones.
- These sturdy compact units come standard with movable feeding table and thickness gauge plate to help ease the operation.
- Upper and Lower Doors equipped with a safety sensor that will stop motor when open.
- Motor equipped with an overload protection switch to prevent it from overheating.

- Easily removable Upper and Lower Doors, Wheels, Movable and Stationary Tables and Blade for sanitation purposes.
- ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195)

Safety Features Include:

- Blade Guide Guard above the cutting zone.
- Emergency Button easily accessible.
- Reset button prevents the machine from turning back on automatically after a power shortage.

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
MSKE	115 V	8.5	1/2 HP	30.91" x 27.95" x 39.96"	140.8 lb x 193.6 lb	74" x 5/8"	8 1/4" x 6 7/8"	NEMA 5-15P
MSKLE	115 V	8.5	1/2 HP	30.91" x 27.95" x 39.96"	140.8 lb x 193.6 lb	74" x 5/8"	8 1/4" x 6 7/8"	NEMA 5-15P





SKEX
Meat and Bone Saw



Extra blades available
for purchase:



SB99S84TPI
Hard Saw Blade 99" Long 5/8"
Wide 4Tper Inch



SKGE
Meat and Bone Saw

Extra blades
available for
purchase:



SB124344TPI
Hard Saw Blade 124" Long
3/4" Wide 4Tper Inch

- SKYFOOD Meat and Bone Saws are designed for small to medium sized butcher shops and grocery stores.
- Both Models are constructed of steel with painted finish and stainless steel in food zones.
- These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation

• **Safety Features include:**

Blade Guide Guard above the cutting zone.
Emergency Button easily accessible.
Reset button prevents the machine from turning back on automatically after a power shortage.
Upper and Lower Doors equipped with a safety switch that will stop motor when open.
Column Blade Guard equipped with a safety switch that will stop motor when removed.

• **Cleaning:**

Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.
Easily removable large lower scrap pan to catch bone dust.

• **Durability:**

Motor equipped with an overload protection switch to prevent it from overheating.
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
SKEX	115 V	14	1 HP / 730 W	35.43" x 34.45" x 67.72"	228.8 lb x 343.2 lb	99" x 5/8"	9 3/8" x 10"	NEMA 5-20P
SKGE	230 V	12	2 HP / 1470 W	37.01" x 37.01" x 73.62"	261.8 lb x 429.0 lb	124" x 3/4"	12 3/16" x 14 1/8"	NEMA 6-20P



SI-282HDE-1 (single-phase)
SI-282HDE-2 (three-phase)
Heavy Duty Meat and Bone Saw
All Stainless Steel



Extra blades available
for purchase:



SB112344TPI
Hard Saw Blade 112" Long 3/4"
Wide 4Tper Inch



SI-315HDE-1 (single-phase)
SI-315HDE-2 (three-phase)
Heavy Duty Meat and Bone Saw
All Stainless Steel

Extra blades available
for purchase:



SB124344TPI
Hard Saw Blade 124" Long 3/4"
Wide 4Tper Inch

- SKYFOOD Heavy Duty Meat and Bone Saws are designed for butcher shops and grocery stores to handle large volume of products. All Models are entirely constructed of stainless steel. These sturdy units can handle all types of fresh and frozen meats with bones. Units come standard with sliding feeding table and thickness gauge plate to help ease the operation.

• **Safety Features include:**

Blade Guide Guard above the cutting zone.
Emergency Button easily accessible.
Reset button prevents the machine from turning back on automatically after a power shortage.
Upper and Lower Doors equipped with a safety switch that will stop motor when open.

Column Blade Guard equipped with a safety switch that will stop motor when removed.

• **Cleaning:**

Easily removable Upper and Lower Doors, Blade Wheels, Sliding and Stationary Tables and Blade Guard allow for better sanitation.
High quality components approved for food contact to ensure easy cleaning.

• **Durability:**

Motor equipped with an overload protection switch to prevent it from overheating.
ETL Listed and ETL Sanitation Listed (Conforms to NSF 8, UL 763 and CSA Std. C22.2 No. 195).

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Blade (L x W)	Cutting (W x H)	Plug Configuration
SI-282HDE-1	230 V	9.5	2 HP / 1470 W	36.22" x 38.58" x 73.62"	242.0 lb x 374.0 lb	112" x 3/4"	10" x 12 3/4"	NEMA 6-20P
SI-282HDE-2	230 V	5.6	2 HP / 1470 W	36.22" x 38.58" x 73.62"	250.8 lb x 382.8 lb	112" x 3/4"	10" x 12 3/4"	N/A
SI-315HDE-1	230 V	14.7	3 HP	42.13" x 36.22" x 72.83"	264.0 lb x 446.6 lb	124" x 3/4"	12 3/16" x 14 1/8"	NEMA 6-20P
SI-315HDE-2	230 V	8.7	3 HP	42.13" x 36.22" x 72.83"	257.4 lb x 444.4 lb	124" x 3/4"	12 3/16" x 14 1/8"	N/A



MEAT
PROCESSING
EQUIPMENT

MEAT AND BONE
SAWS BLADES



MEAT AND BONE SAW BLADES

Item	Description
SB65584TPI	HARD SAW BLADE 65” LONG 5/8” WIDE 4 TPER INCH
SB72584TPI	HARD SAW BLADE 72” LONG 5/8” WIDE 4 TPER INCH
SB74586TPI	HARD SAW BLADE 74” LONG 5/8” WIDE 6 TPER INCH
SB78584TPI	HARD SAW BLADE 78” LONG 5/8” WIDE 4 TPER INCH
SB98584TPI	HARD SAW BLADE 98” LONG 5/8” WIDE 4 TPER INCH
SB99584TPI	HARD SAW BLADE 99” LONG 5/8” WIDE 4 TPER INCH
SB112344TPI	HARD SAW BLADE 112” LONG 3/4” WIDE 4 TPER INCH
SB116584TPI	HARD SAW BLADE 116” LONG 5/8” WIDE 4 TPER INCH
SB120584TPI	HARD SAW BLADE 120” LONG 5/8” WIDE 4 TPER INCH
SB124344TPI	HARD SAW BLADE 124” LONG 5/8” WIDE 4 TPER INCH
SB126584TPI	HARD SAW BLADE 126” LONG 5/8” WIDE 4 TPER INCH
SB120343TPI	HARD SAW BLADE 120” LONG 3/4” WIDE 3 TPER INCH
SB126343TPI	HARD SAW BLADE 126” LONG 3/4” WIDE 3 TPER INCH



BAKERY
EQUIPMENT

PLANETARY MIXERS



SMM10
10qt Planetary Mixer



SMM20
20qt Planetary Mixer



SMM30
30qt Planetary Mixer



Beater



Hook



Wire whisk

The SKYFOOD SMM Series Planetary Mixers are a great addition to any commercial kitchen looking for versatility and medium-volume mixing. Its 100% gear-driven transmission and 3-speed overrated motor allow you to mix anything from whipped cream to cookie dough with confidence.

Include stainless steel wire whip, cast aluminum dough beater and dough hook which can be selected to mix various kinds of foods.

For safety, these mixers are equipped with a bowl guard which stops the motor when opened or when the bowl is lowered. The bowl and its removable safety guard are made of stainless steel.

Large start and stop push buttons are quickly accessible and make it easy to operate the mixer.

SMM20 and SMM30 are equipped with a No. 12 hub that can be used with meat grinder and vegetable slicer attachments that are sold separately. They also come with a 60-minute timer that gives you flexibility to do something else while the mixer is working for you.

The SMM Series Planetary Mixers are perfect to complement your essential kitchen tools.

Conform to the following Standards: ETL electrical and sanitation (under UL, CSA and NSF Standards).

Item	Electrical	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Bowl Capacity	max. Dough Capacity	RPM
SMM10	120V/60Hz	5	3/4 HP (600 W)	17.25” x 18.25” x 28”	123 lb x 150 lb	10 qt	4.5 lb	113/184/341
SMM20	120V/60Hz	9	1 1/2 HP (1100 W)	19.5” x 21.7” x 30.7”	207 lb x 242 lb	20 qt	9 lb	108/199/382
SMM30	120V/60Hz	15	2 1/2 HP (1800 W)	24.4” x 27.35” x 46.15”	328 lb x 392 lb	30 qt	15.5 lb	84/151/270



BAKERY
EQUIPMENT

PIZZA DOUGH
SPINNER



AMP-500EF
Pizza Dough Spinner



SIDE 1: FLAT
SIDE 2: 16" CRUST



SIDE 1: 12" CRUST
SIDE 2: 18" CRUST



SIDE 1: 14" CRUST
SIDE 2: 20" CRUST

This innovative Pizza Dough Spinner is the only pizza pie making machine that keeps the air inside the dough. Its allows the process of making pizza pies to be more efficient yet keeping the same precision and traditional flavor as those of master pizzaolos.

This unique hands-free Pizza Dough Spinner transforms a dough ball into a pizza pie in just a few seconds. It is also able to make a pizza pie with a crust and in different diameters up to 20". Glass windows on all its four sides allow for visualization of the operation creating an engaging environment for customers.

Table top unit with adjustable tall legs, round edges and smooth surfaces facilitate cleaning. Our AMP-500EF is ideal for pizzerias but it can also be used in any other commercial kitchen that works with pizza production due to its consistency and high productivity.

- Uniformity and high productivity
- Hassle-Free and easy to operate
- Easy cleaning and maintenance
- Non-Slip adjustable legs

Item	Voltage	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Max. Pie Diameter
AMP-500EF	115 V	5.6	1/2 HP	29.92" x 28.74" x 33.46"	217.8 lb x 319.0 lb	Up to 20"



VACUUM PACKAGING
& SEALING MACHINES

VACUUM PACKAGING
MACHINES



SVP16
Vacuum Packaging Machine



Vacuum sealers are incredibly versatile tools with a wide range of applications, primarily centered around food preservation, followed by extending shelf life, preventing freezer burn, marinating food and sous vide cooking. By removing air, vacuum sealers significantly slow down oxidation, which is a major cause of food spoilage, freezer burn, and loss of flavor and nutrients. This allows you to store food for much longer in the refrigerator, freezer, or pantry. Our SVP16 Vacuum Sealer is a high performance machine designed for demanding users who require a powerful vacuum, reliable sealing, and the ability to handle larger items.

- Heavy-duty stainless steel housing is suitable for commercial use
- 16 in. long x 9/16" wide seal bar creates a strong and secure seal
- Clear lid provides visibility of product
- Filler plates included for small products result in faster cycle times and increased efficiency
- Easy to operate control panel with LED lights that indicate what process the unit is in
- Convenient oil reservoir clear window allows users to quickly and easily monitor the oil level
- Maintenance kit included

Item	Electrical	Power Rating	Dimensions (W x D x H)	Weight	Chamber Size	Seal Bar	Vacuum Level	Pump
SVP16	120V, 60Hz	1150W	19.3" x 21.7" x 17.7"	97 lb / 117 lb	16.8" x 17.8" x 4"	1 bar 16" long 9/16" wide	29.8" Hg	20 m3/h



VACUUM PACKAGING
& SEALING MACHINES

BAG SEALERS



IBS-200
Bag Sealer

IBS-300
Bag Sealer

IBS-400
Bag Sealer

IBS-500
Bag Sealer

Skyfood Impulse Bag Sealers are available in different sizes, 8, 12, 16 and 20” long seal bar to better suit your needs. Compact yet robust construction, these portable bag sealers are essential tools in any food service and other commercial operations.

Sealing food products helps protect them from getting stale or rotten, avoiding waste and increasing profit for your business. Ready to use, our Bag Sealers require no warm up time. Adjustable timer creates perfect seals for bags up to 8 mil thick. For use with PP (polypropylene) and PE (polyethylene) bags.

- Instantly use, no warm up time needed
- 7 timer settings to seal bags up to 8 mil thick
- Seal PP (polypropylene) and PE (polyethylene) bags
- On and Timer light indicators
- Lightweight design and portable
- Easy to use and to clean
- Service kit available



CONTROL PANEL



HAND KNOB



SEALING BAR



ELEMENT SERVICE KIT

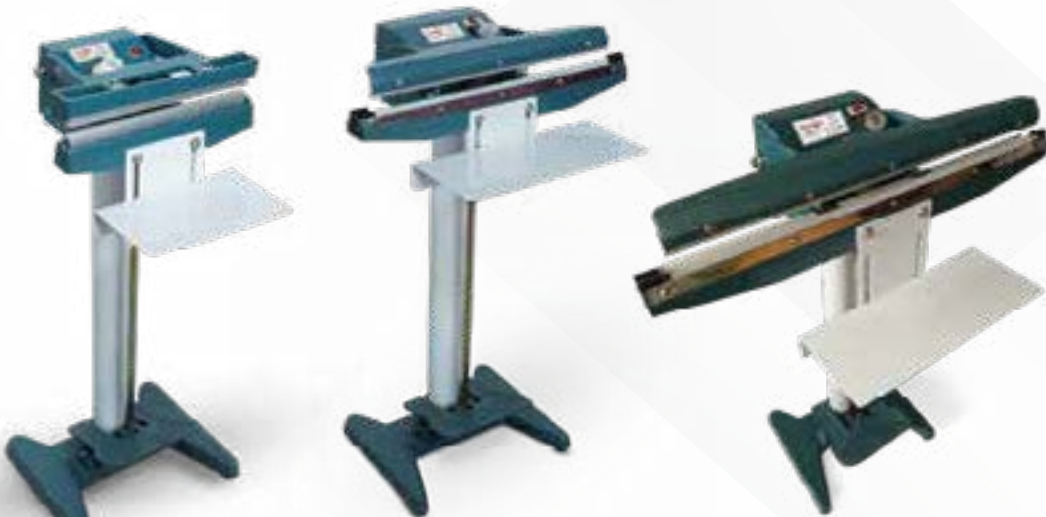
INCLUDES
2 HEATING ELEMENTS
2 PTFE STRIPS
2 PTFE COVERS

Item	Voltage	Power Rating	Amps	Dimensions (W x D x H)	Weight (Net x Ship)	Seal Bar	Max Bag Thickness
IBS-200	110/220 V	280 W	2.5	3.15" x 12.6" x 5.11"	5.3 lb x 6 lb	7.8" long x 1/16" (1.6 mm) wide	8 MIL (0.2mm)
IBS-300	110/220 V	600 W	5.5	3.35" x 17.71" x 5.51"	10.4 lb x 11 lb	11.8" long x 1/16" (2 mm) wide	8 MIL (0.2mm)
IBS-400	110/220 V	620 W	5.6	3.35" x 21.65" x 5.51"	11 lb x 12 lb	15.7" long x 1/16" (2 mm) wide	8 MIL (0.2mm)
IBS-500	110/220 V	770 W	7	3.35" x 25.6" x 5.51"	14.1 lb x 15 lb	19.6" long x 1/16" (2 mm) wide	8 MIL (0.2mm)



VACUUM PACKAGING
& SEALING MACHINES

BAG SEALERS



IBSF-300
12" IMPULSE
BAG SEALER
FOOT-OPERATED

IBSF-450
18" IMPULSE
BAG SEALER
FOOT-OPERATED

IBSF-600
24" IMPULSE
BAG SEALER
FOOT-OPERATED



ELEMENT SERVICE KIT

INCLUDES
2 HEATING ELEMENTS
2 PTFE STRIPS
2 PTFE COVERS

Skyfood Foot-Operated Impulse Bag Sealers are available in different sizes, 12, 18 and 24” long seal bar to better suit your needs. Robust metal construction, these foot-operated bag sealers are essential tools in any food service and other commercial operations. Sealing food products helps protect them from getting stale or rotten, avoiding waste and increasing profit for your business. Ready to use, our Bag Sealers require no warm up time. Adjustable timer creates perfect seals for bags up to 12 mil thick. For use with PP (polypropylene) and PE (polyethylene) bags.

- Foot pedal operation
- Instantly use, no warm up time needed
- 7 timer settings to seal bags up to 12 mil thick
- Seal PP (polypropylene) and PE (polyethylene) bags
- On and Timer light indicators
- Include an adjustable worktable
- Easy to use and to clean
- Service kit available

Item	Voltage	Power Rating	Amps	Dimensions (W x D x H)	Weight (Net x Ship)	Seal Bar	Max Bag Thickness
IBSF-300	110/220 V	600 W	5.5	15.35" x 11.81" x 32.28"	37.5 lb x 39 lb	11.8" long x 1/16" (2 mm) wide	12 MIL (0.3mm)
IBSF-450	110/220 V	700 W	6.5	20.87" x 11.81" x 32.28"	44.1 lb x 46 lb	17.7" long x 1/16" (2 mm) wide	12 MIL (0.3mm)
IBSF-600	110/220 V	660 W	6	26" x 11.81" x 32.28"	48.5 lb x 49 lb	23.6" long x 1/16" (2 mm) wide	12 MIL (0.3mm)



VACUUM PACKAGING
& SEALING MACHINES

BAG SEALERS



DHSF-30
12" Direct Heat Sealer



DHSF-45
18" Direct Heat Sealer



Skyfood Foot-Operated Direct Heat Sealers are available in two different sizes, 12 and 18" long seal bar to better suit your needs. Robust metal construction, these foot-operated direct heat sealers are essential tools in any food service and other commercial operations. Seal a variety of thermoplastic materials. Both upper and lower seal bars heat up for better heat penetration to seal thicker materials with precise serrated lines. Adjustable temperature controller accurately maintains temperature on both seal bars for consistent sealing. For use with plastic kraft papers, aluminum foil bags, mylar bags, poly cello bags, etc.

- Foot pedal operation
 - Adjustable temperature controller 0-572 F (300 C)
 - Available in two sizes: 12 and 18" long x 15 mm wide seal bars
 - Serrated seal lines
- Seal plastic kraft papers, aluminum foil bags, mylar bags, poly cello bags, etc.
 - On light indicator
 - Include an adjustable worktable
 - Easy to use and to clean

Item	Voltage	Power Rating	Amps	Dimensions (W x D x H)	Weight (Net x Ship)	Seal Bar
DHSF-30	110/220 V	400 W	3.6	13.78" x 11.81" x 31.89"	33.1 lb x 36 lb	11.8" long x 5/8" (15mm) wide
DHSF-45	110/220 V	600 W	5.5	19.69" x 11.81" x 31.89"	35.3 lb x 38 lb	17.7" long x 5/8" (15mm) wide



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



FWD2-18B
Food Warmer
Display Case -
Blue



FWD2-18R
Food Warmer
Display Case -
Red



FWD2-18G
Food Warmer
Display Case -
Gray



FWD2-18O
Food Warmer
Display Case -
Orange



Compact and charming, these Food Warmer Display Cases were carefully designed with tempered curved front glass and sliding glass doors on the back. Glass all around and illumination guarantee better food visualization. Thermostatically controlled for consistent temperatures to keep foods hot and fresh.

- Double shelf.
- LED light
- Dry heating.
- Tempered curved glass.
- Tempered sliding glass doors on the back.
- Stainless steel trays.
- Thermostatically controlled to keep foods warm and fresh.
- Available in four different colors: red, blue, gray and orange to best suit your business.



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Inner Temperature*
FWD2-18B	120 V	250 W	18.50" x 14.37" x 17.52"	24.20 lb x 26.40 lb	5 ½" x 11" x 3/4 "	2 x 6	180 F
FWD2-18G	120 V	250 W	18.50" x 14.37" x 17.52"	24.20 lb x 26.40 lb	5 ½" x 11" x 3/4 "	2 x 6	180 F
FWD2-18O	120 V	250 W	18.50" x 14.37" x 17.52"	24.20 lb x 26.40 lb	5 ½" x 11" x 3/4 "	2 x 6	180 F
FWD2-18R	120 V	250 W	18.50" x 14.37" x 17.52"	24.20 lb x 26.40 lb	5 ½" x 11" x 3/4 "	2 x 6	180 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



FWD2-18BL
Food Warmer Display Case



FWD2-24BL
Food Warmer Display Case



FWD2-30BL
Food Warmer Display Case



FWD2-36BL
Food Warmer Display Case



Present your heated foods with this two shelf Food Warmer Display Case Line with curved glass and black paint border finish. Tempered glass all around and LED lighting guarantee better food visualization while locking in freshness and flavor. Controls and sliding glass doors on the back provide simple operation for the server. All units come standard with multiple stainless steel trays for displaying different types of foods.

- Double stainless steel shelf.
- Tempered curved glass.
- Tempered sliding glass doors on the back.
- Anodized aluminum base with electrostatic black paint finish.
- LED light.
- Dry heating.
- Stainless steel trays.
- Thermostatically controlled (68°F - 248°F) to keep foods warm and fresh

Skyfood's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWD2-18BL	120 V	250 W	18.50" x 14.37" x 17.52"	24.20 lb x 26.40 lb	5 1/2" x 11" x 3/4"	6	248 F	180 F
FWD2-24BL	120 V	500 W	24.41" x 14.37" x 17.52"	26.40 lb x 30.80 lb	5 1/2" x 11" x 3/4"	8	248 F	180 F
FWD2-30BL	120 V	500 W	30.31" x 14.37" x 17.52"	30.80 lb x 35.20 lb	5 1/2" x 11" x 3/4"	10	248 F	180 F
FWD2-36BL	120 V	605 W	36.22" x 14.37" x 17.52"	37.40 lb x 41.80 lb	5 1/2" x 11" x 3/4"	12	248 F	180 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



FWD2-22-4P
Food Warmer Display Case



FWD2-33-6P
Food Warmer Display Case



FWD2-43-8P
Food Warmer Display Case

Maximum quality for the finest places. These Skyfood Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.



Skyfood's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWD2-22-4P	127 V	506 W	22.44" x 17.72" x 19.69"	35.20 lb x 39.60 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
FWD2-33-6P	127 V	509 W	33.07" x 17.72" x 19.69"	50.60 lb x 57.20 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
FWD2-43-8P	127 V	762 W	43.31" x 17.72" x 19.69"	63.80 lb x 68.20 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



FWDC2-22-4P
Food Warmer Display Case



FWDC2-33-6P
Food Warmer Display Case



FWDC2-43-8P
Food Warmer Display Case

Maximum quality for the finest places. These Skyfood Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.



Skyfood's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWDC2-22-4P	127 V	506 W	22.44" x 17.72" x 19.69"	39.60 lb x 44 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
FWDC2-33-6P	127 V	509 W	33.04" x 17.72" x 19.69"	50.60 lb x 57.20 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
FWDC2-43-8P	127 V	762 W	43.31" x 17.72" x 19.69"	66 lb x 72.60 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



FWDS2-22-4P
Food Warmer Display Case



FWDS2-43-8P
Food Warmer Display Case



FWDS2-33-6P
Food Warmer Display Case

Maximum quality for the finest places. These Skyfood Food Warmer Display Cases are elegantly designed to optimize product visibility while keeping foods at safe temperature. Because food appeal it is all that matters, these units include:

- Clean lines with high quality tempered glass all around with no corner posts for a 360 visibility.
- Internal LED lighting on top to enhance product appeal.
- Stainless steel pans to hold different types of hot foods.
- Tempered glass sliding back doors.
- Thermally treated silkscreened side glasses and anodized aluminum front base provide for an elegant finish.
- Thermostat control keeps foods at safe temperature all day long.
- Sturdy stainless steel base.



Skyfood's Food Warmer Display Cases are ideal for restaurants, convenient stores, snack shops, clubhouses, kiosks, concession stands and many other food retailers.

Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Temperature	Max. Inner Temperature*
FWDS2-22-4P	127 V	506 W	22.44" x 17.72" x 19.69"	41.80 lb x 46.20 lb	10" x 12" x 3/4"	2 / 4	248 F	180 F
FWDS2-33-6P	127 V	509 W	33.04" x 17.72" x 19.69"	52.80 lb x 59.40 lb	10" x 12" x 3/4"	2 / 6	248 F	180 F
FWDS2-43-8P	127 V	762 W	43.31" x 17.72" x 19.69"	68.20 lb x 74.80 lb	10" x 12" x 3/4"	2 / 8	248 F	180 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

HOT FOOD
DISPLAYS



Entice customers displaying your hot foods in this elegant tabletop 3-shelf Food Warmer Display Case. LED lighting and tempered glass all around enhance product visibility. Includes 9 stainless steel trays to display different types of foods in a clean and organized way.

700 Watts of heating power with thermostatic controls ensure your foods stay hot and fresh. The temperature range is from 68 to 248 degrees Fahrenheit. Swing open door on the back provides efficient restocking and serving.

FWDT3-9P Food Warmer Display Case is ideal for restaurants, convenient stores, clubhouses, kiosks, concession stands and many other food retailers.

- 6mm thick tempered glass all around.
- 3 tempered glass shelves.
- Stainless steel base.
- Anodized aluminum structure with electrostatic black paint finish.
- LED lighting on top of every shelf.
- Dry heating.
- 9 stainless steel trays.
- Thermostatically controlled (68°F - 248°F) to keep foods hot and fresh.



FWDT3-9P
Food Warmer Display Case
Tower Line



Item	Voltage	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Tray Dimensions	# of Shelves x # of Trays	Max. Inner Temperature*
FWDT3-9P	120 V	700W	18.50" x 17.32" x 32.28"	50.60 x 57.20 lb	5 1/2" x 12.5"x 3/4"	3/9	194 F

* It may vary depending on quantity of food and room temperature.



COOKING &
HOT FOOD EQUIPMENT

GAS BARBECUE
GRILLS



CH-26TEPRM
Gas Barbecue
26 Skewers

CH-38TEPRM
Gas Barbecue Grill
38 Skewers

Unlock the secret to eortless barbecue avor with the Tomasi Gas Barbecue Grill. Our powerful infrared burners provide consistent, high heat, ensuring perfectly cooked and delicious results every time. Enjoy the authentic taste of a Brazilian barbecue without the hassle of smoke. Experience the quality and reliability of a Tomasi Gas Barbecue Grill and elevate your grilling game.

Construction: AISI 430 brushed stainless steel.

Burners: Each infrared burner generates a heat output of 8932 BTUs (2250 Kcal) and consumes 0.55 lb of fuel per hour.
Gas Pressure: The required gas pressure varies depending on the type of gas used. Natural gas: 2.00 Kpa / 200 MMCA.
Propane gas: 2.80 Kpa / 280 MMCA.

Gas inlet: Natural gas: 1". Propane gas: 3/4".
Gas Valves: Each gas valve controls two burners, allowing for some level of zonal cooking or heat control.

Insulation: Rock wool thermal insulation. It eectively traps heat inside the grill, leading to more ecient cooking and potentially faster preheating times and it prevents the exterior surfaces from becoming excessively hot.

Motor: Equipped with a 1/4 HP geared motor for an eortless skewer rotation.

Speed reducer: A 1:50 speed reducer reduces the motor's output speed by a factor of 50. This results in a slower, more controlled rotation suitable for evenly grilling food.

5"casters for easy maintenance and displacement of the grill.

Item	Electrical	Quantity of Skewers	Grill Dimensions (LxWxH)	Rotative Levels	Quantity of Burners*	BTUs*	Gas Consumption*	Net Weight	Gross Weight	PLUG
CH-26TEPRM	127V / 60HZ	26	43 x 32 x 63 in	3	10	89.320	5.51 lbs/hr	570 lbs	658 lbs	NEMA 5-15P
CH-38TEPRM	127V / 60HZ	38	59 x 32 x 63 in	3	12	107.184	6.61 lbs/hr	751 lbs	840 lbs	NEMA 5-15P





CMDL-15D - CMDL-23T - CMDL-38T
Charcoal Barbecue Grill
15 Skewers - 23 Skewers - 38 Skewers

Nothing beats the deep, smoky avor of food cooked over charcoal. And every inch of the Tomasi Charcoal Barbecue Grill has been designed to maximize that authentic taste. Our innovative rotary system, three skewer supports and a deep rebox, provides precise temperature control for perfect searing or slow smoking.

- Finishing in brushed AISI 430 stainless steel;
- Reinforced structure in painted SAE 1010/1020 carbon steel pipes;
- Cast iron gears with double bronze bushing;
- System of rotating skewers driven by armored gear motor;

- Internal insulation in cellular concrete, rock wool, and air;
- Refractory brick coal box;
- Retractable front board;
- 5"casters for easy maintenance and displacement of the grill;
- Removable front brackets for easy cleaning and placement of charcoal;
- Upper static level that allows support for resting meat and skewers;
- At the back, it has a continuous L bracket to t a griddle;
- Comes with stainless steel skewers with heat insulated aluminum handles;

Item	Electrical	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	N° of Skewers	Plug
CMDL-15D	127V / 60HZ	¼ HP	42" x 33" x 65"	1,078 lbs / 1,150 lbs	15	NEMA 5-15P
CMDL-23T	127V / 60HZ	¼ HP	42" x 33" x 65"	1,150 lbs / 1,200 lbs	23	NEMA 5-15P
CMDL-38T	127V / 60HZ	¼ HP	61.5" x 33" x 65"	1,500 lbs / 1,580 lbs	38	NEMA 5-15P



KBB-10C
Shish Kabob Charcoal Grill

The Tomasi KBB-10C Shish Kabob Charcoal Grill is designed for versatility and performance.Countertop modular system allows for quick assembly. With reinforced mechanism, 10 rotating skewers, and a second skewer resting level it provides dependability and a smooth grilling experience.

Featuring a refractory brick tray this grill operates on charcoal or wood to deliver a savory smoky avor.

Constructed of stainless steel for durability and easy maintenance.

- Rotating benets:
- Eortless precision
 - Even heat distribution
 - Minimum labor required
 - Flavor retention



Rotisserie System
Refractory Brick Tray
Stainless Steel Base

Item	Electrical	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	N° of Skewers	PLUG
KBB-10C	115V / 60hz	12V	39.37" x 28.11" x 10.23"	200 lb x 250 lb	10	NEMA 5-15P



COOKING &
HOT FOOD EQUIPMENT

SKEWERS



EM-X – Stainless Steel Skewer with Aluminum-Coated Wooden Thermal Handle - Thin



ECH-X – Stainless Steel Skewer with Aluminum-Coated Wooden Thermal Handle - Regular



ECUP-X – Stainless Steel Skewer with Aluminum-Coated Wooden Thermal Handle - Wide



ETIN-X – Stainless Steel Skewer with Aluminum-Coated Wooden Thermal Handle - Triple



TCF – Stainless Steel Drum to be attached to existing Skewers (Skewer not included)

Tomasi Skewers are excellent options for improving your barbecue grilling experience.

- Durability: Stainless steel is resistant to rust and corrosion, ensuring long-lasting use.
- Hygiene: It is non-porous and easy to clean, preventing bacteria buildup.
- Strength: It can hold heavier foods without bending or warping.
- Heat Resistance: The wood provides a natural insulation, keeping the handle cool to the touch even when the skewer is hot.
- Added Protection: The aluminum coating adds extra heat resistance and durability to the handle.

MINIMUM QUANTITY PER BOX:
EM-X: 6 ECH-X: 6 ECUP-X: 6 ETIN-X: 3 TCF: 1



Item	Overall Dimensions (L x W)	Box Dimensions (L x W x H)	Skewer Weight (Net)	Box Weight (Ship)
EMX	29" x 3/8"	31 x 4 x 3	0.5 lb	3.9 lb
ECH-X	29" x 5/8"	31 x 4 x 3	0.53 lb	4 lb
ECUP-X	29" x 7/8"	31 x 4 x 3	0.68 lb	4.5 lb
ETIN-X	27" x 3"	31 x 4 x 3	0.93 lb	3 lb
TCF	12.5" x 4.4"	14 x 6 x 6	1.3 lb	2 lb

COOKING &
HOT FOOD EQUIPMENT

TABLETOP
WARMING SHELVES



PQV-04
Vetro Warming Shelf



A SURFACE-MOUNTED
COUNTERTOP UNIT



The Tomasi PQV-04 Vetro Warming Shelf is a medium-sized countertop unit ideal for hotels, restaurants, country clubs, and catering events. Its robust yet sleek design provide durability while elevating steam pan presentation. Built with a stainless steel base with black enamel nish and a black tempered glass warming surface for both strength and a sophisticated look.

Large warming surface 24" wide by 16" deep accommodates one full-size, two half-size, or three third-size pans. Digital temperature control precisely displays desired temperature. Capillary thermostat maintains consistent temperatures between 212 and 302 degrees Fahrenheit and guarantees even heat distribution to the entire warming surface.

Item	Electrical	Electric Current	Dimensions (W x D x H)	Weight Net/Ship	Power	Warming Surface	Average Consumption	Temperature Fange	PLUG
PQV-04	110V/60Hz	4.6 A	24" x 17" x 5"	58 lb / 69 lb	500 W	23.6" x 5.7"	200 W/h	212 - 302F	NEMA 5-15P

