



FoodService Products

DAYTON BIODEGRADABLE ECOMADE DINNERWARE



Melamine dinnerware made from 50% sustainable natural resources is stain, scratch, and break-resistant making it ideal for any foodservice operation.

CAPPUCINO MUGS



These heavy weight melamine mugs have the look and feel of china without the replacement costs. They are break-resistant and safe for temperatures up to 212°F. NSF Listed and dishwasher safe.

STAINLESS STEEL UTILITY CARTS



The Stainless Steel Utility Carts are available in a wide range of weight and shelf capacities.

RED & BLACK KINGLINE DINNERWARE



Carlisle is adding two popular colors to the Kingline family. Select pieces are now available in Red and Black. Kingline all purpose medium weight dinnerware meets the tough requirements of heavy-duty foodservice applications. Durable gloss finish resists shipping, scratching and staining. Reinforced at vital stress points. Safe for temperatures up to 212F. NSF Listed, dishwasher safe.

CENTURIAN™ WASTE CONTAINERS



Available in round, half round and square varieties; swing top and funnel lids available for some containers. Recycle containers and lids are perfect for supporting recycling programs.

ALIBI TUMBLERS



Update your barware presentation with the sophisticated styling of Alibi™. Great for outdoor and poolside beverage service. This light weight yet durable SAN is chip, shatter and break-resistant. The thick base mimics glassware. Available in eight sizes including mixer, old fashioned, shot glass and two shooter capacities.



ZINK MARKETING

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TOP O' THE TABLE

OES-6.10 CONVOTHERM "THE MINI" 2IN1 COMBI OVEN STEAMER



2in1 Combi Oven Steamer - Boilerless Electric Steam

Cleveland Model: OES 6.10 mini 2in1 Combination Convection Oven / Steamer with simple to operate programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons, boilerless. Capacity for three (3) – 12" x 20" by 2 1/2" steam table pans per compartment.



easy TOUCH™



Easy Operation, Perfect Results: The new user-friendly Convotherm by Cleveland system

The simple **easyTouch** user interface opens up new options for the operator with its large color touch screen display. With easyTouch, Convotherm by Cleveland is ready for the future with these new multi-functional controls:

- easyCooking** Simple touch screen operation. Optimum results with the clever pre-heating system.
- easySystem** Ideal system for chain operators.
- easyControl** Product safety through automatic HACCP data logging of cooking processes.
- easyService** Visual service diagnostic display.
- easyEco** Up to 25% less energy consumption – "ecoCooking".

Available for all Combi models, electric or gas, spritzer or steam generator version.

For more information call Amy at **800.492.7400**

KET20T: ELECTRIC STEAM KETTLE, TILTING

"Splash proof series", self-contained
2/3 steam jacketed, 20 gallons

Cleveland, Electric, self-contained Kettle, 20 gallons, tilting, 2/3 jacketed type. Type 304 Stainless Steel kettle and supports. Rated 50 psi with Safety Valve, Permanently filled Steam Jacket, Splash Proof Solid State Temperature ($\pm 1^\circ$ C) and Safety Control System in plug-in Module including L.E.D. indicators. (Optional Lift-Off Cover).



DELFIELD 4427N-12M MEGA TOP



Front-Breathing Self-Contained Compact Mega Top Refrigerators

Maximizing Design in a Small Footprint
12 pan configuration, 27" wide

The 4400 series prep tables provide an integrated design solution to your salad, sandwich and other meal preparation needs. Designed to be easy to work from, they provide a compact area where storage and assembly areas are combined to create an efficient production system. Labor productivity is high. Operational costs are low. Food is kept at safe, consistent temperatures, keeping your meal quality high and your food waste costs low.





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ZINK CULINARY CENTERS

COLUMBUS – CINCINNATI – INDIANAPOLIS – CLEVELAND

- Come see and experience our state-of-the-art foodservice equipment!
- Let our chefs work with you on the latest in cooking technology!
- Design your new tabletop with help from our experts!
- See the most recent merchandising and storage options!
- Let us help you find your Equipment and Smallwares solutions!



IDEAL DEMO AND TRAINING AREA PROFESSIONAL CHEFS AVAILABLE

Let our team help you host your next:

- Healthcare Seminar
- Dealer Meeting
- School Foodservice Demonstration
- Contract Feeder Equipment Training
- Chain Restaurant Equipment Testing and Research
- Chain Restaurant Menu Development
- Independent Restaurant Facilities Planning: Pre-Opening Development and Product Selection

For more information call Amy at **800.492.7400**

HD COUNTER EQUIPMENT

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

Take one look at the new HD Counter line from Garland and you will see quality and craftsmanship beautifully intertwined with 'full-sized' power, performance and innovation.



- Temperature range from a low of 300°F to a high of 720°F
- Reversible cast iron broiler racks in 3" wide sections
- Adjustable and non-adjustable
- Two 18,000 BTU tube burners with cast iron radiants, per 12" of broiler width



DELUXE TRAY DELIVERY CARTS

The deluxe TMP® carts feature all-stainless steel construction, noise dampened doors and side-walls and a wide variety of options and configurations. Models range from 10 to 36 tray capacity, and are available to accommodate all standard tray sizes.



MERCO MODULAR HOLDING CABINETS

Keep Food Hot, Fresh, and Ready for Easy Assembly!



Modular Holding Cabinets

allow increased flexibility in holding operations for greater menu variety. Single and four bin models available for all your holding needs. Each bin is sealed to prevent moisture loss and is independently controlled with easy-to-operate digital controls and temperature display. Merco MHC's utilize conduction heat that transfers directly from both top and bottom providing consistent quality, improved freshness and extended hold times. Go ahead, prepare and hold food prior to the rush, your customers will notice and appreciate it!



EIKON E4

Ultimate menu flexibility and speed

The e4 accelerated cooking oven combines three heat technologies - convection heat, impingement air and microwave energy - to achieve cook times up to 15 times faster than conventional ovens. Ideal for quick and limited service restaurants, convenience stores, supermarkets, hotels and universities.



3-COMPARTMENT SINK

- 16 gauge 300 series stainless
- Welded construction for consistent metal gauge thickness throughout
- 14" deep tubs with 3/4" coved radius
- 9" backsplash with tile ledge for easy installation
- 3-1/2" drain with basket strainers included



DELUXE WORK TABLE

- 16 gauge 300 series stainless steel
- 1-5/8" heavy gauge tubing with fully adjustable 1" feet
- 18 gauge under shelves are welded to adjustable galvanized leg rings
- Tables are shipped knocked down



WPG250 PANINI/TOASTING GRILL

Large Italian-Style panini grill with flat cast iron plates for even heat distribution and quick cooking time. The 14.5" x 11" cooking surface is great for grilled panini sandwiches, hamburgers, vegetables and more.



Limited One Year Warranty

FP25C FOOD PROCESSOR

Process in the bowl! Process through the chute! A durable continuous feed chute with see-through cover. Limited Five Year Motor Warranty and Two Year Parts & Labor Warranty.



P 800.492.7400 F 614.899.9797 W www.zinkfsg.com



FOODSERVICE GROUP



Smallwares, Tabletop and Equipment experts located throughout the Midwest. Call Amy at 800.492.7400 to arrange an appointment.

See www.zinkfsg.com for a complete list of our products.



ZINK MARKETING



TOP O' THE TABLE

REPRESENTING THE PREMIER BRANDS IN THE FOODSERVICE INDUSTRY.