

Dunlevy

FOOD EQUIPMENT LTD

Summer 2015

Manitowoc

New Year Special Financing

1.9%

for 24 Months

Acquire your Manitowoc Foodservice equipment with low interest financing

- Preserve your cash and bank lines of credit
- 2 hour credit decision
- Single page simple & easy documentation

 Cleveland

 CONVOTHERM

 Dean

 Delfield

 Frymaster

 Garland

 Lincoln

 Merrychef

 U.S. Range

1.9% Financing from Garland Canada

Garland Canada, a division of Manitowoc Foodservice offers financing solutions to help you acquire cost effective, innovative and energy-efficient foodservice equipment from Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Koolaire®, Kolpak®, Lincoln, Manitowoc® Ice, Merrychef®, Merco®, Multiplex®, Servend® and US Range.

PROMOTIONAL DETAILS:

24 months, 1.9% Financing:

- Monthly payment = transaction amount x .04233
- \$1,000 minimum transaction amount

Program examples with \$10,000 transaction:

60 months	\$196.20	7.09%
48 months	\$236.50	6.99%
36 months	\$301.20	5.99%
24 months	\$423.33	1.9%

Manitowoc KitchenCare® installation and planned maintenance contracts can be included in the financing at the time of the original equipment purchase. Equipment must be ordered by 6/5/15 and shipped by 6/30/15.

For more information on Manitowoc Financing Programs, a list of qualifying brands, or to complete an application online, visit:

www.garlandcanada.ca/finance or call Manitowoc Finance at 888.479.9111 ext. 3245

 Manitowoc
Finance



Undercounter Cooler

- Stainless steel exterior
- UL approval for outdoor use
- Energy efficient, one piece ABS interior liner
- High and low temperature alarm as well as "Door Open" alarm
- Ducted air flow for even air distribution throughout the cabinet
- Cylinder door lock with keys
- Automatic defrost
- 3 Epoxy coated shelves standard

HR24A

\$1475

Warranty 2 Years
Parts & Labour



Ice Machine

- Durable stainless steel exterior
- CycleSaver® design
- EverCheck® alert system
- Front in, front out airflow
- Stainless steel evaporator

KM101BAH

100 LBS/24 Hrs

\$2385

KM151BAH

150 LBS/24 Hrs

\$2595



Ice Machine Head

- Up to 352lbs of ice production per 24 hours
- Durable stainless steel exterior
- Individual crescent cube
- R-404A Refrigerant

KM320

\$3250

Ice Bin

- Up to 260lbs of ice storage
- Vinyl clad galvanized steel cabinet exterior
- Protected by H-GUARD Plus Anitmicrobial Agent

B300PF

\$1150



200 lb Ice Machine with 80lbs of Storage

- Produces crescent cube
- ADA compliant lid for easy loading

KM201BAH

\$2875



Single Ice Filter 2 GPM

- Reduces 99.9% of chlorine for superior taste
- NSF listed

H9320-51

\$250



SE40e Sliding Door Commercial Refrigerator
1207mm(47.5")W x 798mm(31")D x 1845mm(72.6")H

- Easy-Glide Sliding Door System
- Corrosion Resistant Cooling Coil
- Stainless Steel Condensate Control

SE40e \$2467

NEW SF28M Commercial Freezer Merchandiser
775mm(30.5")W x 798mm(31")D x 1862mm(73")H



- Digitally Controlled, Factory Preset -23°C (-10°F)
- ProductTemp™ External Temperature Display
- Stainless Steel Condensate Control
- Corrosion Resistant Cooling Coil
- Lint Tolerant Condenser Coil

SF28M \$4822

Shipped with Screen Ready, Translucent White Sign Panel

SF46SX Commercial Freezer
1207mm(47.5")W x 798mm(31")D x 1862mm(73")H



- Stainless Exterior™ Front and Sides
- Digitally Controlled, Factory Preset -23°C (-10°F)
- ProductTemp™ External Temperature Display
- Stainless Steel Condensate Control
- Corrosion Resistant Cooling Coil
- Lint Tolerant Condenser Coil

SF46SX \$4768

Door Locks Included

Food Prep Reimagined



NEW HFP48-12-2S Food Prep Table
1813mm(71.3")W x 917mm(36")D x 1082mm(42.6")H



- Exclusive, Fully Removable Pan Catcher™ to Catch Food Spills and Improve Sanitation
- Low Velocity, Air-Over Pan Design Keeps Product Cold while Minimizing Dehydration
- Completely Removable, Interchangeable, and Upgradeable Cassette® Refrigeration
- 20% More Usable Interior Space with No Inside Step - Accepts 18" x 28"
- Stainless Steel, Coved Corner Floor and Ergonomic Raised Platform
- Zero Rear Clearance, No Rear Stand-Offs, No Rear Ventilation
- Equipped with 12, 1/2" NSF Approved Polycarbonate Plans
- Automatic, Stainless Steel Condensate Control System
- Energy Efficient Design Drawing 2.3 Peak Load Amps
- Equipped with Four Casters, Two Locking
- Finless, Free&Clear™ Condenser Coil
- Exclusively Front-Breathing

HFP48-12-2S \$3062



Fully Removable and Front-Breathing Refrigeration
Premium feature on HFP48-12-2S Prep.



HABCO's Brilliant, Long-Lasting LED Lighting
Premium feature on SE40e and SF28M.



Maximum finless protection from clogged condenser coils.
Premium feature on SE40e and HFP48-12-2S.



Three Years Parts & Labour Five Years on Compressor Part



Internationally Recognized Quality Standard



a Canadian company



PIZZA PREP TABLES



Available in 2 sizes:
 The 2 door unit is 67" wide.
 The 3 door unit is 93" wide.
 Units come with a plastic cutting board.
 These units use the NEMA 5-15 plug.
 The floors are made with 24 gauge type 304 Stainless Steel.

CPDR2-67VC	\$ 2,450
CPDR3-93VC	\$ 2,995

REACH IN COOLERS AND FREEZERS



Single door coolers and freezers
 These double door coolers and freezers are available in 2 sizes - 39" wide and 54" wide.
 These units use the NEMA 5-15 plug.
 Floors are made with 24 gauge type 304 Stainless Steel.

COOLERS		FREEZERS	
C1-27VC	\$ 1,750	F1-27VC	\$ 2,050
C2-39VC	\$ 2,200	F2-39VC	\$ 2,575
C2-54VC	\$ 2,450	F2-54VC	\$ 2,825

REACH IN GLASS DOOR FREEZERS



Single and Double door units are available.
 The doors use triple paned thermal insulated glass with extruded aluminum frames.
 Designed to hold -10 to 0 degree Fahrenheit.
 Corners are covered for easy cleaning.
 Floors are Stainless Steel for easy cleaning.

Single Door	
F1-31GD	\$ 2,755
Double Door	
F2-49GD	\$ 3,400

BACKBAR FRIDGES



These 2 door units are available in 2 sizes:
48" wide and 60" wide.
 The units come with Stainless Steel tops and solid vinyl coated doors in black or with glass doors.
 Use the NEMA 5-15 plug.

BACKBAR COOLERS	
CBBDR2-48CC	\$ 2,050
CBBDR3-72CC	\$ 2,595

GLASS DOOR BACKBAR COOLERS	
CBBGD2-48CC	\$ 2,050
CBBGD3-72CC	\$ 2,595

SANDWICH PREP TABLES



Available in 3 sizes:
 The 1 Door unit - 27" Wide
 The 2 Door unit - 48" or 60" Wide.
 Units come with a plastic cutting board.
 These units use the NEMA 5-15 plug.
 Floors are made with 24 gauge type 304 Stainless Steel.

CSDR1-27VC	\$ 1,400
CSDR2-48VC	\$ 1,875
CSDR2-60VC	\$ 2,075

BACK BAR DIRECT DRAW FRIDGES



Direct Draw coolers are available in 2 sizes.
 The 2 door unit comes with one tap assembly.
 the 3 door unit comes with two tap assemblies.
 Use the NEMA 5-15 plug.

DIRECT DRAW COOLERS	
CBBDD2-48CC	\$ 2,300
CBBDD3-72CC	\$ 3,050

UNDERCOUNTER COOLERS AND FREEZERS



Freezers and Coolers are available in 3 sizes:
 The 1 Door unit - 27" Wide
 The 2 Door unit - 48" or 60" Wide.
 These units use the NEMA 5-15 plug.
 Floors are made with 24 gauge type 304 Stainless Steel.

CUDR1-27VC	\$ 1,160
CUDR2-48VC	\$ 1,500
CUDR2-60VC	\$ 1,625

FUDR1-27VC	\$ 1,400
FUDR2-48VC	\$ 1,850
FUDR2-60VC	\$ 1,975



Modular Heated Glass Shelf

Made with durable black ceramic glass to complement your modern buffet line.

- Accommodates one 12 x 20" food pan
- Thermostat control with five settings (130°F, 150°F, 165°F, 185°F and 200°F)

HGSM-1P \$750



Conveyor Toaster With 3" Opening

Perfect for bread slices, buns, texas toast and english muffins.

TQ400H	Up to 360 slices per hour	\$1,295.00
TQ800H	Up to 780 slices per hour	1,450.00



Glo-Ray Infrared Food Warmers

Pre-focused heat patterns maintains optimum serving temperatures.

GRAH24	24" Wide	\$200.00
GRAH36	36" Wide	215.00
GRAH48	48" Wide	240.00
GRAH60	60" Wide	270.00



Automatic Juicer

- 3000 RPM motor for slower oxidization of juice
- Capable of 100 kilos of fruit & vegetables per hour

J100Ultra \$1950



Combination Food Processor

- 2 HP Single Phase Motor
- Prepare 850 servings in 3 hours or less

R2DICE \$1525



Blender/Mixer

- 4 Quart capacity
- Perfect for sauces, dressings, and pureeing foods

Blixer4 \$2095



Continuous Feed Vegetable Processor

- Multipurpose unit that can slice, dice, shred, grate and julienne.
- Capable of making french fries

CL50E \$1895

" Demos Available Upon Request "

HOBART



Undercounter Hi-temp Dishwasher

- 32 racks per hour – LXeH
- 0.74 gallons of water per rack
- Detergent and rinse aid pumps standard

LXEH-2 \$6100



Hi-Temp Undercounter Dishwasher With Advansys

- Comes with Advansys Steam Elimination & Energy Recovery mode.
- Racks per hour Light Normal Heavy LXeR 30 24 14
- 0.62 gallons of water per rack – LXeR NSF Certified pot and pan cycle on heavy cycle

LXER-2 \$6795



12" Manual Slicer

- 1 Speed, ½ HP Knife Drive Motor
- Poly-V Belt Drive System
- 12" Diameter Chrome Plated Carbon Steel Knife

Edge12 \$2550



20 Quart Mixer

- Heavy Duty ½ HP Motor
- Gear Transmission
- Three Fixed Speeds Plus
- C/W bowl, beater, and whip

HL200-1STD \$7770

Traulsen



53" Wide Two Door Freezer

- Top-Mounted, Balanced, Self-Contained Refrigeration System
- One Year Parts & Labour Warranty
- 5 Year Compressor Parts

G22010 \$4350



30" Wide Single Door Cooler

- 115/60/1 Voltage, Self-Contained, with Cord & Plug Attached
- Automatic, Non-Electric Condensate Evaporator
- 3 Year Parts & Labour Warranty

G10010 \$2890



Champion®

The Dishwashing and Glasswashing Machine Specialists
Les spécialistes du lave-vaisselle et du lave-verres

MOYER DIEBEL

A Dishwasher Solution For Every Application!



Undercounter Hi-Temp Dishwasher

Fill & drain undercounter w/ 40° rise booster, 208-240/60/1. Excellent results with heavily soiled wares !

- Available in 70° rise booster

401HT plus \$5395



Undercounter Heat Recovery Dishwasher

Champions Heat Recovery System makes this dishwasher up to 50% more energy efficient than the traditional undercounter dishwasher.

- Cold water feed only

UH330B \$6295



Rotary Glasswasher W/Draintray

- Approximately 1200 glasses per hour
- 1200 glasses per hour
- 12" clearance to accept taller stemware
- Cool water rinse ensures steady supply of clean, cool glasses ready for immediate use
- Built-in three pump injection system uses iodine or chlorine sanitizer

DF \$6590

CAMBRO

MANUFACTURING COMPANY

Polycarbonate Pitchers - Camwear

- Lightweight for easy handling.
- Exclusive ice-control contoured lip and pour spout designed to reduce spills.
- Made of virtually unbreakable Camwear® polycarbonate.
- Slotted base allows for complete and sanitary drying.



PE600CW \$6⁹⁵
Economy 60 oz Pitcher



P64CW \$11⁴⁵
Tapered Design & Drip-proof Spout



PC34CW \$6⁹⁵
Stackable 34 oz Pitcher With Lid



PC64CW \$14⁵⁰
Three Position Lid Pitcher 64 oz

CAMRACKS

FR258 \$25⁹⁵



Flatwear Rack

- Inter-stacks with all other racks and fits through any commercial dishwasher

PR314 \$25⁹⁵



Peg Dish Rack

- For plates, bowls, trays and plate covers

16S318 \$35⁰⁰
25S318 35⁰⁰

Steamware & Tumbler Glass Rack

- Ideal for glassware storing, moving, and cleaning





"NEW LOWER PRICES"



27" Single Glass Door Merchandiser

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Interior – NSF approved white aluminum with stainless steel floor
- Nema 5-15P

GDM23-LD \$2020



47" Double Sliding Glass Door Merchandiser

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Interior – NSF approved white aluminum with stainless steel floor
- Nema 5-15P

GDM41-LD \$2925



27" Single Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- 3 shelves, 23 CU FT
- Nema 5-15P

T23 \$2595



54" Double Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- 6 shelves, 49 CU FT
- Nema 5-15P

T49 \$3475



27" Single Door Freezer

- Maintains -10°F (-23.3°C)
- 3 shelves, 23 CU FT
- Nema 5-15P

T23F \$3280



54" Double Door Freezer

- Maintains -10°F (-23.3°C)
- 6 shelves, 49 CU FT
- Nema 5-20P

T49F \$4550



27" Wide 8 Pan Prep Table

- Patented forced air refrigeration holds 33°F to 41°F (0.5°C to 5°C) product temperature in pans
- Nema 5-15P

TSSU2708 \$1800



48" Wide 12 Pan Prep Table

- Patented forced air refrigeration holds 33°F to 41°F (0.5°C to 5°C) product temperature in pans
- Nema 5-15P

TSSU4812 \$2800

"3 Year Parts & Labour Warranty, 5 Year Compressor Parts"



" Spec Series "



27" Single Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Exterior – Stainless steel door & front
- Nema 5-15P

STM1R-1S \$2725



27" Single Door Freezer

- Maintains -10°F (-23.3°C)
- Cabinet structure is foamed-in-place using Ecomate. With zero ozone depletion potential (ODP)
- Nema 5-15P

STM1F-1S \$3450



52" Double Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Exterior – Stainless steel door & front
- Nema 5-15P

STM2R-2S \$3690



52" Double Door Freezer

- Maintains -10°F (-23.3°C)
- Cabinet structure is foamed-in-place using Ecomate. With zero ozone depletion potential (ODP)
- Nema 5-15P

STM2F-2S \$4775



27" Double Half Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Exterior – Stainless steel door & front
- Nema 5-15P

STM1R-2HS \$3195



27" Double Half Door Freezer

- Maintains -10°F (-23.3°C)
- Cabinet structure is foamed-in-place using Ecomate. With zero ozone depletion potential (ODP)
- Nema 5-15P

STM1F-2HS \$3725



52" Four Half Door Cooler

- Holds 33°F to 38°F (0.5°C to 3.3°C)
- Exterior – Stainless steel door & front
- Nema 5-15P

STM2R-4HS \$4325



52" Four Half Door Freezer

- Maintains -10°F (-23.3°C)
- Cabinet structure is foamed-in-place using Ecomate. With zero ozone depletion potential (ODP)
- Nema 5-15P

STM2F-4HS \$5250

" 3 Year Parts & Labour Warranty, 5 Year Compressor Parts "



Lamber Undercounter Hi-Temp Dishwasher

- Energy Star approved
- Built in soap detergent, rinse aid and drain pump
- Two year warranty

F92EKDPS \$3575



Lamber Upright Hi-Temp dishwasher

- 4 wash cycles 1, 1.5, 2 minute & endless
- Includes drain, soap and rinse aid pumps

L25EKDPS \$7350



Brema Ice machines

CB249A	62 ILB/24 HRS	\$1395
CB425A	102 LBS/24 HRS	1650



Twin Bowl Cold Beverage Dispenser

- used for juice, milk, coffee and tea

CD2J \$1195



Ribbed Panini Grill

(double panini grill pictured)

Single Panini Grill

- 120 volt

CORT-R \$795

Double Panini Grill

- 220 volt

PDR3000 \$995



Orved 8 Vac Sealer

- Digital chamber type vacuum machine with dome cover
- Internal & external vacuuming, 12" seal bar
- 120 volt

315VM \$2750



Counter Top Induction Range

IHE3097120	120 Volt	\$395
IHE3097240	240 Volt	450



Churros Maker

- 120 volt

WECDVAAS \$1360



Unox Electric Ovens

Holds three ½ size bake pans.
120 volt

XAF013 \$1075

Holds four ½ size bake pans.
208-220 volt

XAF023 \$1150

Holds four full size bake pans with humidity feature. 208-240 volt

XAF193 \$2575



Economy 40lb Gas Fryer
105,000 BTU With S/S tank.
Cooks 72lbs Of Potatoes Per Hour.

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.

40C+ **\$900**



Energy Star 35lb Tube Fryer

- 70,000 btu's/hour
- 3 Stainless steel burner tubes
- 14" x 13-5/8" Fry Area
- 4" cooking depth
- Stainless Steel Tank
- Cabinet – Stainless front, door and sides

VF35 **\$1599**

"Eligible For \$1000 Fortis BC Rebate"



The most versatile oven on the market!

Faster than convection with greater yields!
Split door blends into cook line.
ENERGY STAR® Certified
Built like a Blodgett™
Available with



Optional stand and casters. Available full-size (gas or electric) & half-size (electric).

"Call For Pricing"

Zephaire Engineered for value!

Only Blodgett builds convection ovens that will last decades.



Handcrafted with fully-welded, angle iron frames.
Heavy-duty doors.
Porcelain coated liner on BOTH sides prevents rust for years
Rigid insulation won't sag.
ENERGY STAR® Certified

Available in gas or electric & standard or bakery depth.

Zephaire **\$4295**



Outdoor Charbroiler

- 30" wide
- stainless steel modular design
- stainless steel radiants
- LP Gas

LPG30-SS **\$2195**



Metro Mycart Utility Cart

- 3 shelves
- 31.5 x 18.25 x 35.5" H
- 400lbs capacity

MY1627-34BL **\$170**





Immersion Blenders

Junior Standard Mixer

Good for up to 3 gallons. 200 watts with a 9" non detachable stainless steel foot

Junior Standard \$475



MDH3000 Mixer

Good for up to 25 gallons. 550 watts with an 18" detachable stainless steel foot

MDH3000 \$795



MF2000 Mixer Combi

Good for up to 20 Gallons. 460 watts with a 16" detachable stainless steel foot. Includes 10" stainless steel whisks, good for 5 gallons

MF2000 \$1225



SMX800e Mixer

Good for up to 70 gallons. 850 watts with a 27" non detachable stainless steel foot

SMX800e \$1450



Electric Salad Spinner With Stabilizing Base

Electric Salad Spinner with Stabilizing Base - 115V, good for up to 8 heads of lettuce

EM98/SSB-1 \$625



PA96 Juicer

Great for oranges, lemons, limes and grapefruit. 3 gallons per hours, easy clean components

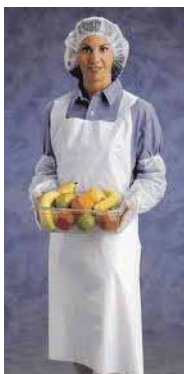
PA96 \$450



Counter Top Heated Pizza Merchandiser

- Three 17 x 17" heated shelves
- 120 volt

513FC \$650



Pizza Snack Oven

507FC	Snack Oven 12.1 AMP	\$185
515FC	Bake Oven 20 AMP	525

1036323	Disposable Poly Gloves Large	\$26.00 per box of 100
1036325	Disposable Full Bib Aprons	14.00 per box of 100
1036606	Disposable Hairnet Non Woven	12.00 per box of 100



1015385	Poly Body Cup Dispenser Cabinet	\$160 each
1015560	Top Condiment Organizer	68 each

(Airpots Not Included)

- Holds 1-3.3 litre size air pots



1023361	Single Airpot Station	\$85 each
1023359	Double Airpot Station	135 each

C Kure Cut Resistant Gloves



(Level 5 Resistant)

Small	\$27.00 each
Medium	27.00 each
Large	27.00 each



Vitamix beverage blenders swept the 2014 awards, including Overall Best in Class for the sixth consecutive year, continuing our tradition of excellence.

THE QUIET ONE®



Superior Performance and Sound Reduction

- Award-winning quiet blending technology maintains a tranquil atmosphere and pleasant customer experience
- Powerful ≈3 peak output horsepower motor

36019 **\$1850**

BARBOSS®



Create a Variety of Blended Beverages With One Turn of The Dial

- Always delivers consistent quality blends time after time
- Powerful, thermally protected motor handles dense ingredients without overheating

5085 **\$815**

VITA-PREP®



Unmatched Performance in Commercial Kitchens

- Performs a wide variety of techniques; blending, chopping, heating, freezing, grinding, emulsifying, creaming and puréeing
- Variable speed control and patented accelerator tool perfect the quality of blend

1005 **\$895**



Mop Bucket & Wringer Combo

8536 **\$49**



Caution Floor Sign 4 Sided

8524 **\$8**



Stainless Steel Utility Tongs

0.5MM GA	3064	9"	\$1.20
	3066	12"	1.35
	3065	16"	1.70
0.7MM GA	3464	9"	1.50
	3466	12"	1.80
	3465	16"	2.15
1 MM GA	3567	7"	1.40
	3569	9"	1.50
	3572	12"	1.75
	3576	16"	2.10



Stainless Steel Colanders

7403	3 QT	\$3.90
7405	5 QT	5.35
7408	6 QT	6.85
7413	13 QT	10.75



Mop Head 480 gr

85480 **\$3.60**



Mop Head 680 gr

85680 **\$4.60**



High Heat Spatulas

30430	10"	\$2.40
30434	14"	4.55
30436	16"	4.80



Plating Kit 8 Piece

M35149 \$89



Fine Tip tong 6-1/8"

M35144 \$12.00



Precision Tong Offset 7-7/8"

M35137 \$11.90



Saucer Spoon 1 oz

M35142 \$12.00

Petite Saucer Spoon 0.4 oz

M35143 \$10.95

Tasting Spoon/Fork

M33920 \$9.60



Modern Mixology Bar Tools

5800M401	Hawthorne Strainer 6.5"	\$21.75 each
5800M402	Jigger 1 oz & 1.5 oz	24.45 each
5800M403	Julep Strainer 6"	14.15 each
5800M406	Twisted Bar Spoon 12"	21.10 each
5800M410	Wood Muddler 9-7/8"	17.65 each





Add On Faucet W/12" Spout

BR5AF12 \$115



Faucet Wall Mount 8" Center W/12" Nozzle

BR5F8WLX12 \$180



Wall Mount Pre-rinse 8" Center

BR5PR8WOO \$325



Eclipse Serving Tools

573170	Ladle 6 OZ	\$23.00
573171	Solid Turner	16.00
573172	Slotted Turner	16.00
573173	Solid Spoon	16.00
573174	Slotted Spoon	16.00
573188	Tong 12"	22.70



shown with optional removable sleeves

Thermalloy Standard Weight Aluminum Fry Pans

5813807	7" Diameter	\$12.00
5813808	8" Diameter	15.00
5813810	10" Diameter	19.00
5813812	12" Diameter	28.00



shown with optional removable sleeves

Thermalloy Standard Weight Aluminum Eclipse Non-Stick Coated Fry Pans

5813827	7" Diameter	\$19.00
5813828	8" Diameter	21.00
5813830	10" Diameter	29.00
5813832	12" Diameter	36.00



Ultimate Pint

20oz, fully tempered; Laser etching on inside base creates a constant stream of bubbles, promoting a constant head; recyclable glass

G8563 \$30/dz



Nonic Tumbler 20 OZ

49357 \$21/dz

Stack Up Glass

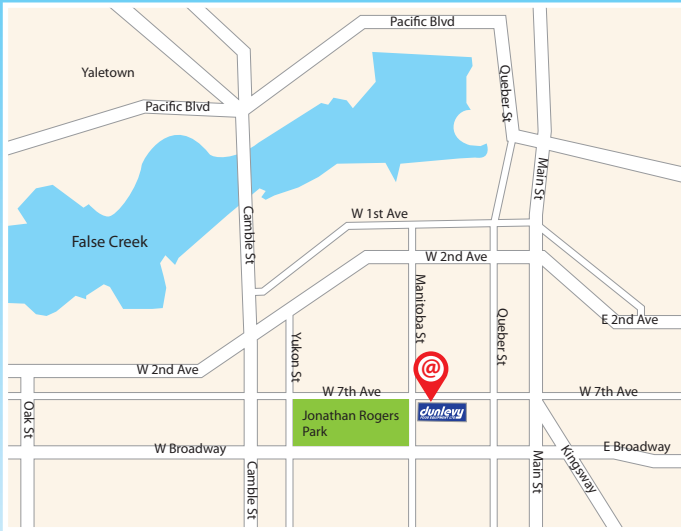


H3089	Cooler 16 OZ	\$58.00/dz
H3856	Beverage Glass 13.25 OZ	46.00/dz
H5169	DBL Old Fashioned 12 OZ	45.00/dz
H3858	Rock Glass 7 OZ	38.00/dz

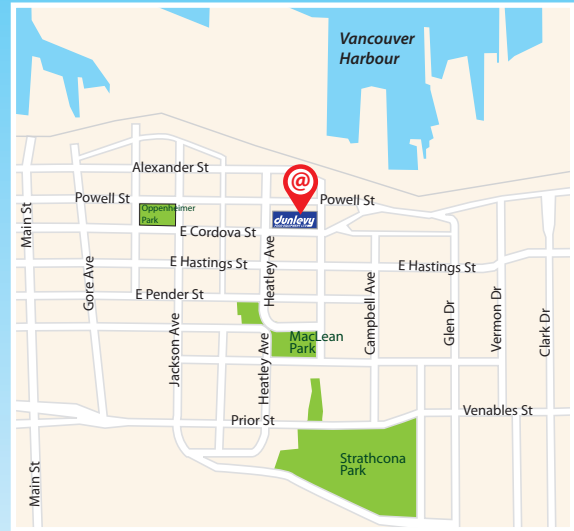


G3960	16 oz Non Tempered Tumbler	\$22.00/dz
19343	16 oz Fully Tempered Tumbler	32.00/dz
22032	20 oz Fully Tempered Tumbler	42.00/dz

Established in 1982 **Dunlevy Food Equipment Limited** is a full service food equipment dealer. We carry new and used food equipment, smallwares, kitchenware and tableware. Whether you are planning a renovation, building a new restaurant or trying to enhance your table top, **Dunlevy Food Equipment** is your one stop source for all your restaurant equipment needs. Our sales department specializes in kitchen design for any size of food service business. We gladly support your company with repair and maintenance of any type of kitchen equipment.



Dunlevy Food Equipment Limited
60 West 7th Ave, Vancouver, BC V5Y 1L6
Phone: 604.873.2236



Dunlevy Parts & Service Limited
787 East Cordova St, Vancouver, BC V6A 1M2
Phone: 604.253.6722
Hours: Monday - Friday 8:30 am-5:00 pm

Contact us at 604.873.2236
Toll Free 1.800.879.8819, Fax 604.873.0899

Dunlevy Food Equipment Limited
60 West 7th Ave, Vancouver, BC V5Y 1L6

www.dunlevyfoodequipment.com

[Facebook.com/DunlevyLtd](https://www.facebook.com/DunlevyLtd)

[@DunlevyLtd](https://twitter.com/DunlevyLtd)

Hours

Monday- Friday 8:30 am-5:00 pm
Saturday 9:00 am-5:00 pm

TERMS AND CONDITIONS

- Prices are subject to GST and PST.
- Delivery charges are extra where applicable.
- Prices will be in effect until the sale ends or while quantities last.
- Some items may not be exactly as illustrated.
- Return of goods may be subject to a restocking charge.
- Not all items featured will be in stock.
- Prices subject to change without notice.



Price Effective From May 1st to July 31st, 2015

DUNLEVY FOOD EQUIPMENT LTD.
60 WEST 7TH AVENUE
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