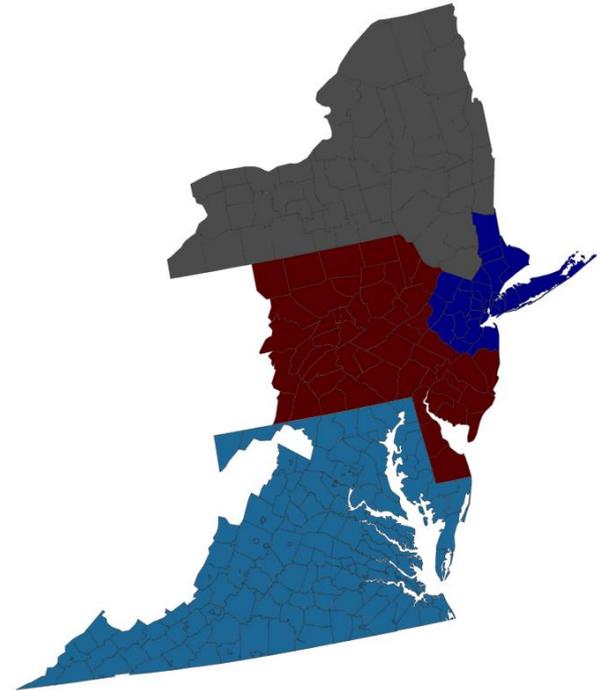


BSE | MARKETING KEYSTONE NORTH MID-ATLANTIC

Representing **MAFSI** Regions 2, 3, 4, 5
Manufacturers Agents Association for the Foodservice Industry

Offices opened in Richmond, VA and Baltimore, MD in November of '21

[Visit Our Website](#)



NEW YORK DEMO KITCHEN



MEL our MOBILE
EQUIPMENT LAB



NEW JERSEY DEMO KITCHEN

Some manufacturers not represented by BSE in all territories



TRIPLE PLAY COOKING STATION

Equipex Triple Play Cooking Station creates a versatile cooking solution in a small space with wide menu potential. Energy efficient, fully portable, plug-and-play all in 120v. Permits menu enhancement for restaurants and menu development for bars.

Ventless Hood - Removes grease-laden vapor, smoke and odors without costly ductwork or building modifications.

Induction Cooker - 90-95% energy efficient, low temp setting for holding soups or sauces and high temp setting for cooking, stir fry or sauté.

Panini Grill - Fine grain cast iron with even heat distribution permits high capacity output. Retains heat with virtually no recovery time.

**Visit the Equipex
website by clicking here**



SAV-G PALI shown with GL1800C Induction Cooker & PANINI/1 Panini Grill

VENTLESS HOODS + PANINI GRILLS

Panini Premium Enamel-Coated Cast Iron

- Robust construction and versatile capabilities
- Smooth or grill plates for different uses
- Electronic timer to save time
- Sensor switch for safe operation

Microceramic Spex Grill

- Short preheat and cook times
- Easy to clean and hygienic surfaces
- Electronic timer for precise cooking
- Toasting cellar (included) enhances heating and melting

[YouTube Link](#)

The image is a video thumbnail for a product demonstration. It features a central play button icon. On the left, there is a small image of the triple play cooking station with a panini grill. On the right, there is a close-up image of a hand in a white glove pressing a button on the control panel of the induction cooktop. The text is overlaid on the video frame.



atmosphere is everything

WHY MARS ?

What Does Mars Offer You Cant Get Anywhere Else

1 EASY TO CONFIGURE & SPECIFY

The screenshot shows a web browser interface for the 'Air Curtain ROI Calculator'. The page title is 'THE ROI CALCULATOR' and it features a prominent heading 'TELLS THE MARS VALUE STORY'. The form includes sections for 'Settings' (Application, Units of Measurement, Door type) and 'Door Measurements' (Door height, Door width). A 'Cost' section displays 'Local Cost of Heating (BTU/kWh)' as 11.66 and 'Local Cost of Cooling (BTU/kWh)' as 15. A 'Power Choice' dropdown is set to 1.0.

Using the Mars configurator, technical documents and ROI calculator, architects and engineers have clear and practical tools to choose the right Mars unit for the sustainability and energy savings every building needs.

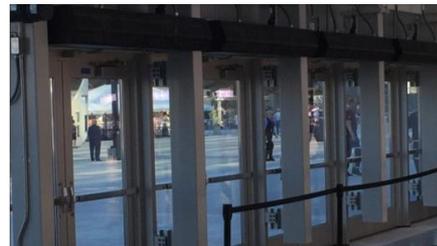
EXPLORE the MARS PRODUCT LINE NOW

2 THE MOST HIGHLY ENGINEERED AIR CURTAIN PRODUCTS



From the quietest air curtain available (QuietPro) with half the perceived noise output to SimpleLink, a multi-function programmable solid-state controller and the ability to add BACnet capability and Full Adaptable Controls.

3 INDUSTRY SPECIFIC SOLUTIONS



Mars provides case studies and industry specific information to best understand how each unique setting benefits from the barrier-free protection of Mars.

ALTO-SHAAM

CONVERGE

MULTI-COOK OVENS



SIMPLE
CONTROL
MODELS

Steam, Poach, Combi



Watch Video

**NOW available
for demo at BSE
Marketing in
New Hyde Park**

Standard features

- Three cooking modes—steam, convection, and combination
- Single-point probe on Deluxe control models
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Integrated catalyst wash
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- EPA 202 compliant

Marra Forni

David Binkle Joins *Marra Forni* as Corporate Executive Chef



Chef Binkle will be engaged in supporting Marra Forni's sales, marketing, and ongoing product development. His primary responsibility will be the development and execution of culinary strategy, Best in Class resources and educational training and program development.

Chef Binkle provides nearly Thirty-Five (35) years of culinary experience as an award-winning professional chef, pastry chef, culinary educator, and featured keynote speaker. In addition to a very accomplished culinary career, Chef Binkle has taught Culinary Arts for several community colleges, the Institute for Culinary Education and was a full-time Baking and Pastry Instructor at the Art Institute of Dallas.



unified brands®

Discover how to make life easier for your customers' busy kitchen with an intuitive user experience, unparalleled consistency, and advanced data reporting. Plus, built-in preventative maintenance reminders.

The new intuitive user experience offers a simple interface on a durable 4.3-inch touchscreen that withstands the demands of everyday use, and provides better, faster communication to the user.

[DOWNLOAD THE BROCHURE](#)



**50
PERCENT**

Water Savings vs.
Conventional
Steamers

**10
TIMERS**

Preset Up to 10 Pan
Timers for Consistent
Results

**+1
MINUTE**

Convenient ^{*}+1
Minute^{*} Cooking
Feature

MONTAGUE EXCALIBUR™

UDC “PLUG-N-PLAY” ISLAND SUITE AT-A-GLANCE



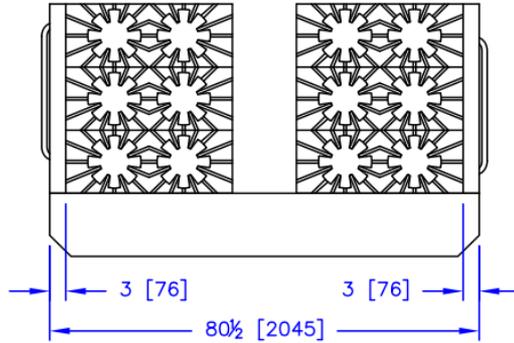
Standard Features

- Dedicated circuit protection for receptacle or specified electrical lead for direct connection
- Ground fault circuit interrupter for 15 & 20 amp, 120/1, straight blade receptacles
- Copper supply lines
- Black iron gas supply line, with gasket flange connections between modules
- Quarter-turn shut-off valves on individual gas connections
- Chrome shut-off valves on individual water connections
- Quarter-turn shut-off valve and Line Pressure Regulator on main gas supply
- Mounted Eye bolt for affixing cable restraints
- Provides easy cleaning

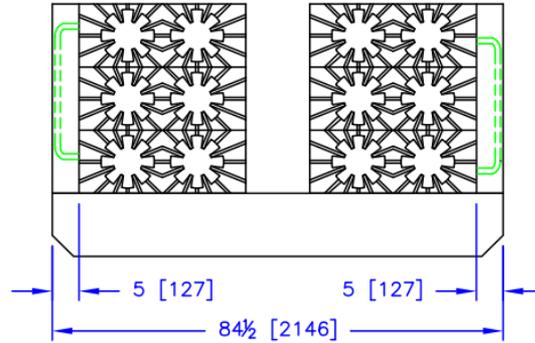
Options

- Consult factory for other voltage configurations
- Quick-disconnect fittings for individual gas connections
- Hot and cold water supply lines
- Black iron steam supply and condensate return lines
- Utility chases for connections to hood and ceiling
- Quarter-turn shut-off valves on main supply valves
- Alternative top profiles to match adjacent styling
- Network cabling and receptacles
- Temperature and pressure incoming water gauges
- Security package: exposed fasteners to be tamper-resistant, pin-in-head
- UDC mounted faucet or pot filler
- Water filtering system

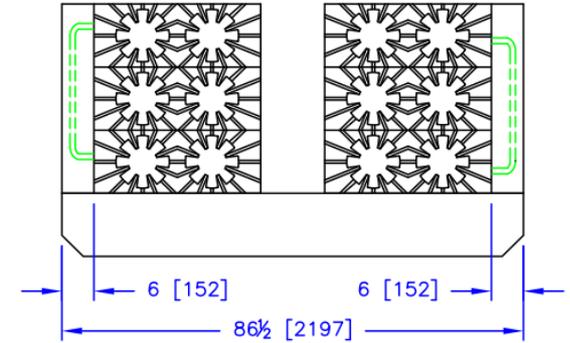




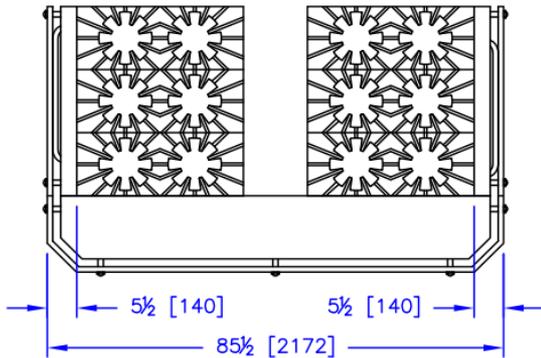
STANDARD FRONT RAILS - NO BELLY BAR



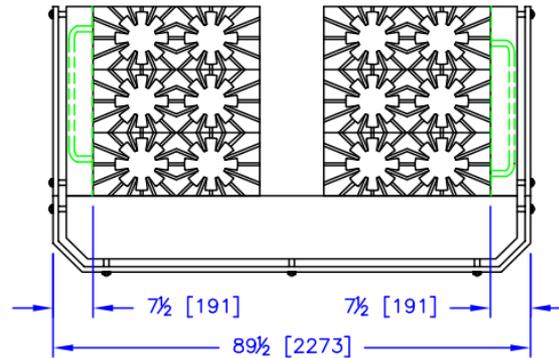
5" FRONT RAILS - NO BELLY BAR



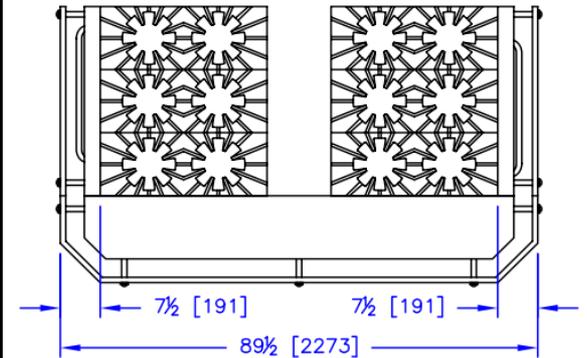
6" FRONT RAILS - NO BELLY BAR



STANDARD FRONT RAILS - STANDARD BELLY BAR



5" FRONT RAILS - STANDARD BELLY BAR



3" FRONT RAILS - BELLY BAR FOR 1/9 PANS

BELLY BAR SPACING LEGEND

STANDARD = 1 1/2" SPACING (INSIDE) FRONT RAIL TO BELLY BAR
FOR 1/9 PANS = 3 1/2" SPACING (INSIDE) FRONT RAIL TO BELLY BAR
FOR CUSTOM WIDTHS, CONSULT FACTORY



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DIMENSIONS ARE IN INCHES [DIMENSIONS] ARE IN MILLIMETERS TOLERANCES:

DECIMALS ± 0.020
 FRACTIONS: ± 1/32
 DEGREES: ±

UNLESS OTHERWISE SPECIFIED

THE MONTAGUE COMPANY
 1830 STEARMAN AVENUE HAYWARD, CA 94545

ENGR DWG. — EXCALIBUR

EXCALIBUR WIDTH CHART

SCALE	3/8"=1'-0"	DRAWN	CWB
DATE	3-9-07	APPROVED	
SHEET	1 OF 1	DRAWING No.	REV
		40108-0	0



Designed around minimalism



Wine Library



Miami



i.Am



Enogalax





S-11

Manual

Opener



NSF Certified
Stainless Steel Construction
Rustproof

Dishwasher Safe

Opens up to 50 cans per Day
Parts Remove Easily For Cleaning

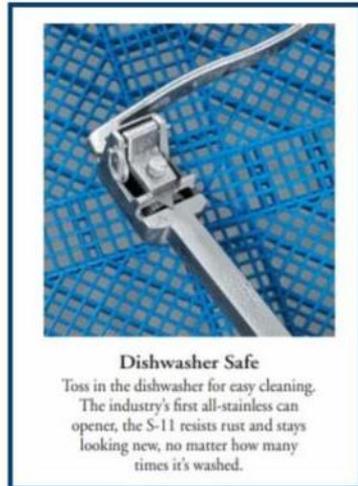
5 Year Warranty

Made In USA



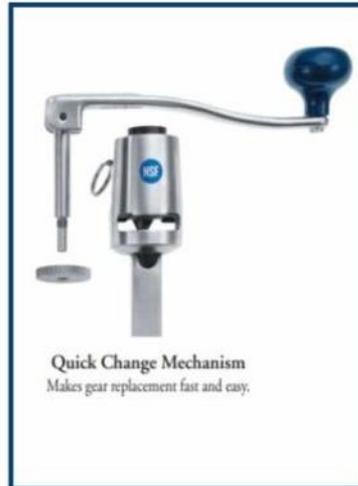
Fewer Parts

The S-11's advanced design means fewer parts than most other openers, and its patented Quick Change Mechanism makes knife and gear replacement fast and easy.



Dishwasher Safe

Toss in the dishwasher for easy cleaning. The industry's first all-stainless can opener, the S-11 resists rust and stays looking new, no matter how many times it's washed.



Quick Change Mechanism

Makes gear replacement fast and easy.

The Edlund S-11—The Highest Standard in Food Safety and Sanitation





- **Perlick – December 1, 2022**
- **Unified Brands – January 1, 2023**
- **American Panel Blast Chillers – January 1st 2023**

