

EXCEEDING EXPECTATIONS SINCE 1968

360.696.3984



www.MarkeTeamnw.com

OVERFIRED BROILER



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FOODSERVICE SOLUTIONS





PROJECT MANAGEMENT & INSTALLATION SERVICES

- Expert installations nationwide minimize downtime with fast, precise setups
- Single point of accountability for seamless project execution
- Expert planning prevents costly delays in multilocation rollouts







- Trusted by top steakhouses around the world for unmatched flavor and sear
- Infrared technology heats up to 1800°F for fast, thorough cooking, locking in juices for maximum flavor
- Adjustable grates provide precision and flexibility, optimizing multi-dish cooking











- Take advantage of unused vertical space in your kitchen
- Keep essentials within arms reach, speeding up prep times and other duties
- · Easy to clean, rust & corrosion free, guaranteed for life







- Available in 1/2 and 1 qt.
- Seal cover maximizes freshness and prevents spills, reducing food spoilage and extending freshness by 3 to 5 days
- NSF certified sturdy & stain-resistant for versatile, lasting use
- Try before you buy, request a sample!









HIGH DENSITY **ELEMENTS XTRA**



- 50% more storage capacity with High-Density Track **Shelving**
- Unique floor track, easy to clean and secured on each end with stationary shelving units, no drilling or floor bolts required
- Free shelving design services available!





WOOD & METAL FABRICATION

- Reliable service with a commitment to "Promises Made," **Promises Kept**"
- Custom-built solutions tailored to your kitchen's unique needs for a seamless fit
- Options for self-serve or full service, maximizing labor efficiency
- Wide variety of hot and cold food wells to meet diverse menu requirements
- Durable designs crafted for long-lasting performance in high-demand settings



















MERCHANDISERS

- · Enhances product visibility, boosting impulse sales
- Maintains ideal temperatures like a holding cabinet to extend freshness, driving grab & go business
- Versatile configurations adapt to various product displays







 More energy-efficient compared to gas, reducing heat loss and cutting utility costs

 Compact design frees up valuable kitchen space



INDUCTION RANGE

IRNG-PC2F-36





- Exact temperature thermostat gives precise control over holding temperature throughout cabinet, ensuring product quality from top to bottom
- Cater cabinets to specific environments with a wide range of accessory, caster, and design feature options

UNIVERSAL HEATED HOLDING CABINET



UHS-12







- High yield with natural browning for great flavor
- Overnight cooking reduces labor and energy costs
- Recipe Programming for Push & Go operation (Overnight Cooking)
- Gentle air circulation keeps food moist and tender
- Smoking option available





LCH-6-6-SK-G2



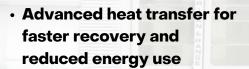




AF75

optional casters







 Heavy-duty burners ensure reliable performance with less maintenance





SHUTTLE



- Fast, consistent, <u>ventless cooking</u>—no hood needed, saving installation and operation costs
- Closed Cavity cooking function speeds up cooking time with advanced heat retention
- Multi-item cooking capability simplifies complex menu execution





STAINLESS STEEL **EQUIPMENT STANDS**

- Crafted for heavy use, minimizing maintenance and replacement costs over
- Manufacturing facilities in Reno and Illinois ensuring speedy delivery to foodservice operations <u>nationwide</u>







- Portable heating with AC adapter or lithium-ion battery -no more sterno cans
- Quick heat-up to 190°F in 7 minutes, keeping food at safe temps for over 3 hours
- · Works with any flatbottomed, heat-conductive vessel





































STEAM JACKETED KETTLE

- Efficient batch cooking—ideal for large volumes, saving time and labor, with various sizes & models available from 20 up to 150 gallons
- Steam jacketed design provides even heat distribution for consistent results
- Energy-efficient operation reduces utility costs while maximizing output









- Perfect for braising, roasting, and sautéing
- Tilting feature allows for easy pouring and product transfer
- User-friendly controls for precise cooking across a range of temperatures
- Available in Gas & **Electric**







randell





- Consistent temperatures reduce food spoilage and waste
- Insulated tub locks in cold, preserving food quality
- Consistent Starting Temp = Consistent (Repeatable) Finished Product
- Convertible units offer flexibility to freeze or refrigerate as needed, maximizing utility





POWER SOAK



- Delivers a consistent clean, improved sanitation, and reduced labor
- Reduces strain with adjustable wash flow and easy ware handling
- Optional Advanced Wash Insert provides quiet, gentle cleaning for delicate items



FIT SERIES





- Save Big \$\$\$ with removable catalytic converter & air filter
- Single mag option is a budgetsavvy choice, perfect for electrical restraints









- Bake up to 250 12" pizzas/hr
- Assemble on-site and fit through standard doors, avoiding structural changes
- Up to 900° with top-in-class heat retention
- Rotating & stationary decks
- Gas, wood, or hybrid fired



ROTATING DECK OVEN

PAVESI



SLICERS



ROTISSERIE SMOKER

- High capacity enables large batch smoking, ideal for busy operations
- Smoker delivers 100% wood-burning smoke with no gas needed, avoiding gas flavor transfer
- Fast heat recovery reduces downtime, speeding up the cooking process
- Available in trailer-mounted models and other sizes, providing options for mobility and different operation needs





- Top-mounted switches enhance safety and reduce operational failures
- Clear hand guard offers visibility and added protection
- Powerful motor slices meats and cheeses efficiently, perfect for high-demand environments
- · Compact slicer options, ideal and affordably priced for any kitchen





EDV-12C





































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SCAN/CLICK QR CODES

FOR MORE RESOURCES

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RATIONAL

- Simplified, high-yield, low-cost cooking with reliable, consistent results every time, reducing labor needs
- Overnight cooking and mixed loads deliver consistent quality
- Superior hygiene with iCareSystem, HACCP documentation, and AutoDose feature for autonomous cleaning
- See our event schedule and sign up to experience the iCombi and iVario in-person!

iCOMBI PRO







RATIONAL





- Intelligent contact cooking saves time, reduces food waste, simplifies batch cooking, and reduces labor
- Short preheating time, low energy consumption, easy cleaning
- Pressure speeds up cooking by an additional 35%!





HOSHIZAKI

STEELHEART REACH-INS



- TXV system quickly regulates refrigerant flow for faster temperature recovery, ensuring food safety and energy efficiency during peak times or product overloads
- Uprights offer dynamic airflow with louvered ducts maximizes air distribution
- Worry-Free Warranty 5 years labor **6** years parts
- 7 years compressor







 Increase revenue per cocktail by producing ice inhouse



- 2x2 Cube Ice
 - Produces up to 189 cubes per day
- 1x1 Cube Ice
 - Produces up to 489 lbs. per day
- Sphere Ice
 - Produces up to 475 clear, clean 1.8" diameter spheres per day
 - A small footprint easily fits under a bar





- Interchangeable triple wash arm ensures thorough cleaning every cycle
- Ventless options eliminate the need for additional ventilation, saving on installation costs
- Single-hand operation streamlines loading and unloading, improving workflow
- Water and power saving features reduce operating costs with every load

DYNASTAR







FLIGHTSTAR





- rinse when needed
- Reduce water consumption
- Dual water tank for water savings
- · Reach out to us to schedule an onsite consultation!















