



E-Source Miller
Paradigm Member

**BACK TO
SCRATCH**



BACK TO SCRATCH

Agenda:

- What Equipment Do You Need?
- Flexibility is Key



Cleveland[®]



STEAMERS

Cleveland offers a broad range of steamers including convection steamers, countertop options and pressure steamers.



KETTLES

Ideal for: Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and hold them until serving.



SKILLETS

Skillets can do it all, from grilling and braising meat to steaming vegetables and rice to simmering soups and sauces



T1 TILT SKILLET SGL40T1

Best Features:

- ▶ Most Versatile Equipment (Shallow Frying, Boiling, Searing)
- ▶ Best in Class 200K BTUs
- ▶ Easy Lifting, Reinforced Rolled Rims – No Warping
- ▶ EZDial™ Timer & Temperature Settings
- ▶ UL, CSA, and NSF Certified

Cleveland



For more product information, visit
Braising Pans & Tilt Skillets – Cleveland Range



INTRODUCING 22CET6.2 BOOSTER

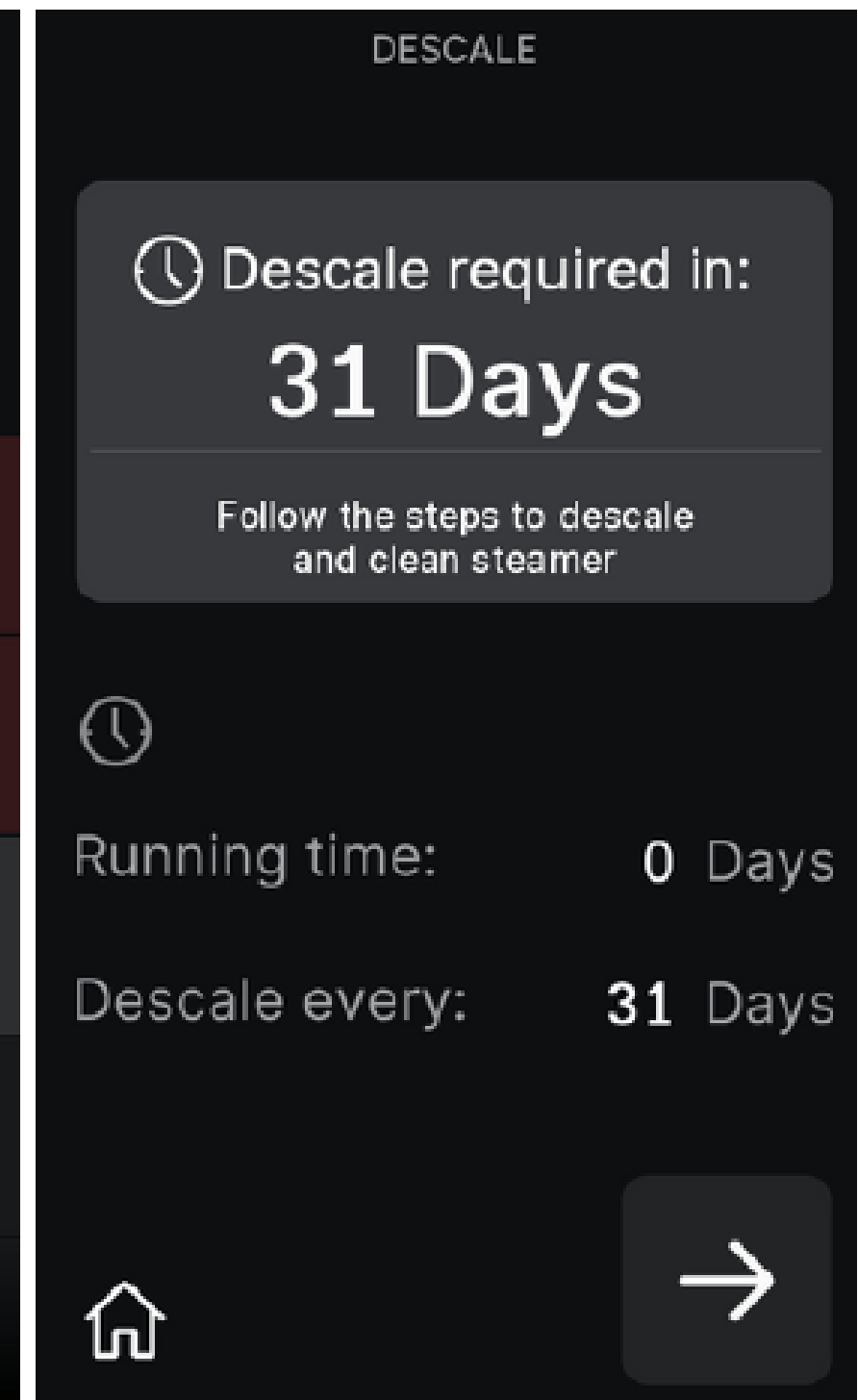
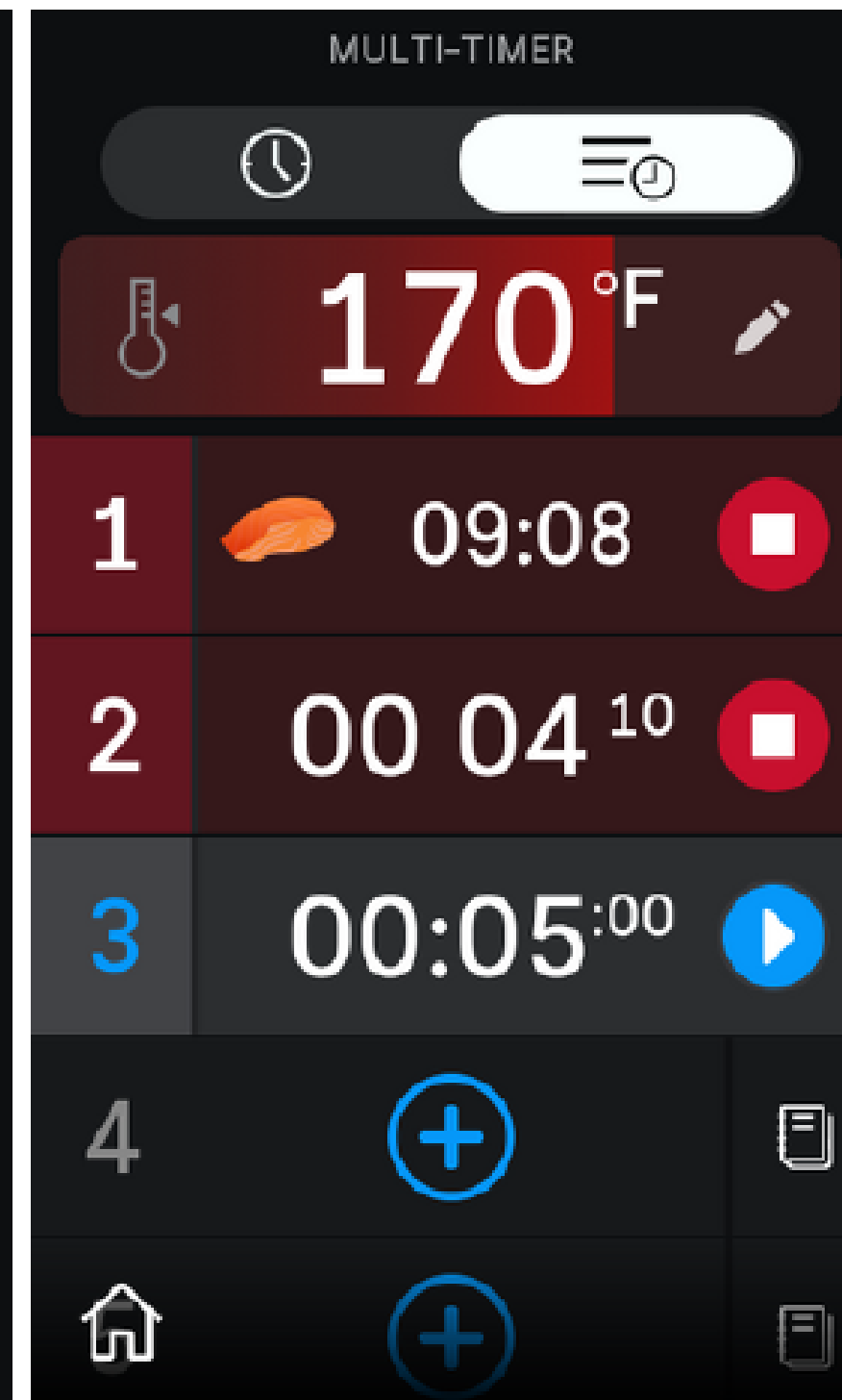
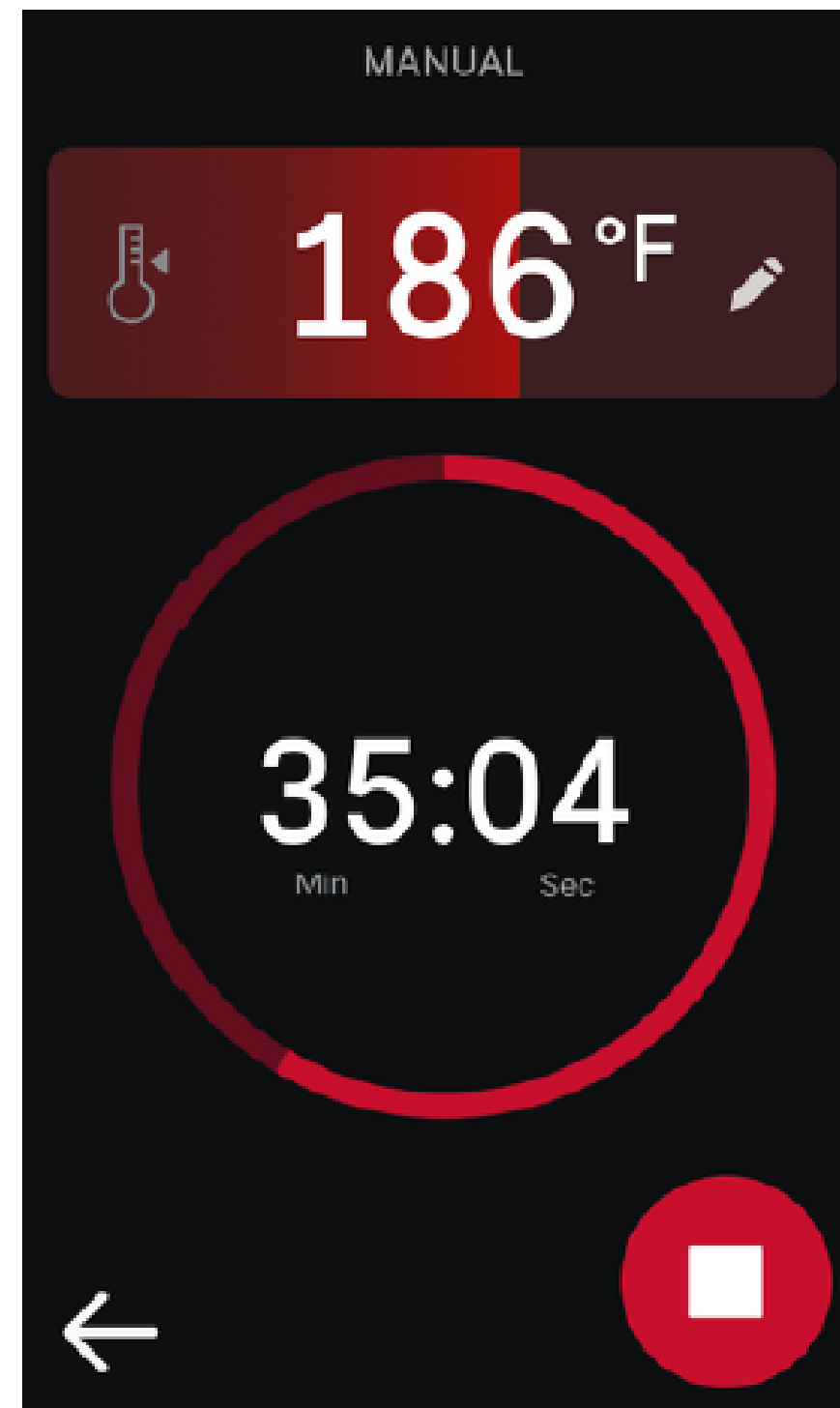


- **Low-temperature steamer** — cooks as low as **140°F** with holding capability (140–170°F).
- High-precision control **maintains temperature within ±1 °F** to ensure consistent results every time.
- **Multi-step cooking modes** and **independent tray timers** for precision across every batch.
- Intuitive **5" easyTouch touchscreen** interface with recipe storage, diagnostics, and streamlined operation.



Cleveland

Cleveland®



Cleveland[®]

INTRODUCING OUR NEW 60 GALLON SKILLET.

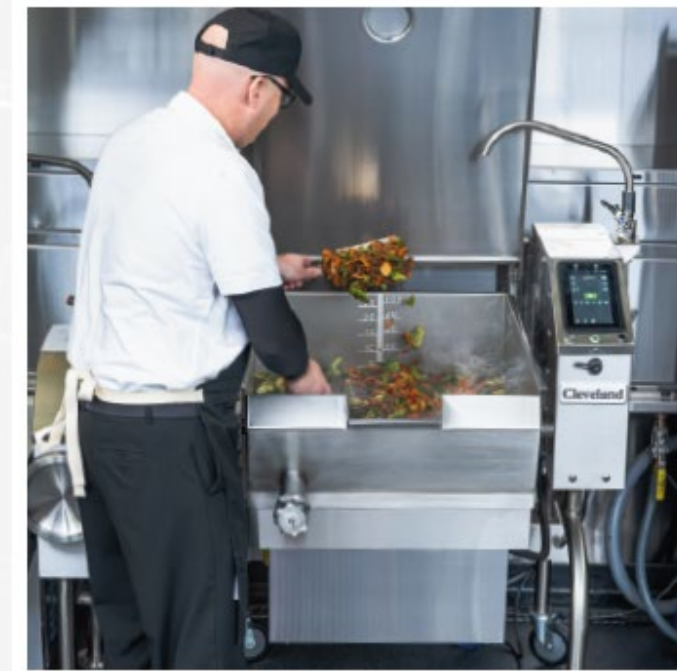
NEW



COOK SMARTER FROM SCRATCH.

MAXIMIZE LIMITED HOOD SPACE WITH
A COMPACT 49-7/8" X 41"
FOOTPRINT

37" RIM HEIGHT - IMPROVES REACH
AND REDUCES STRAIN



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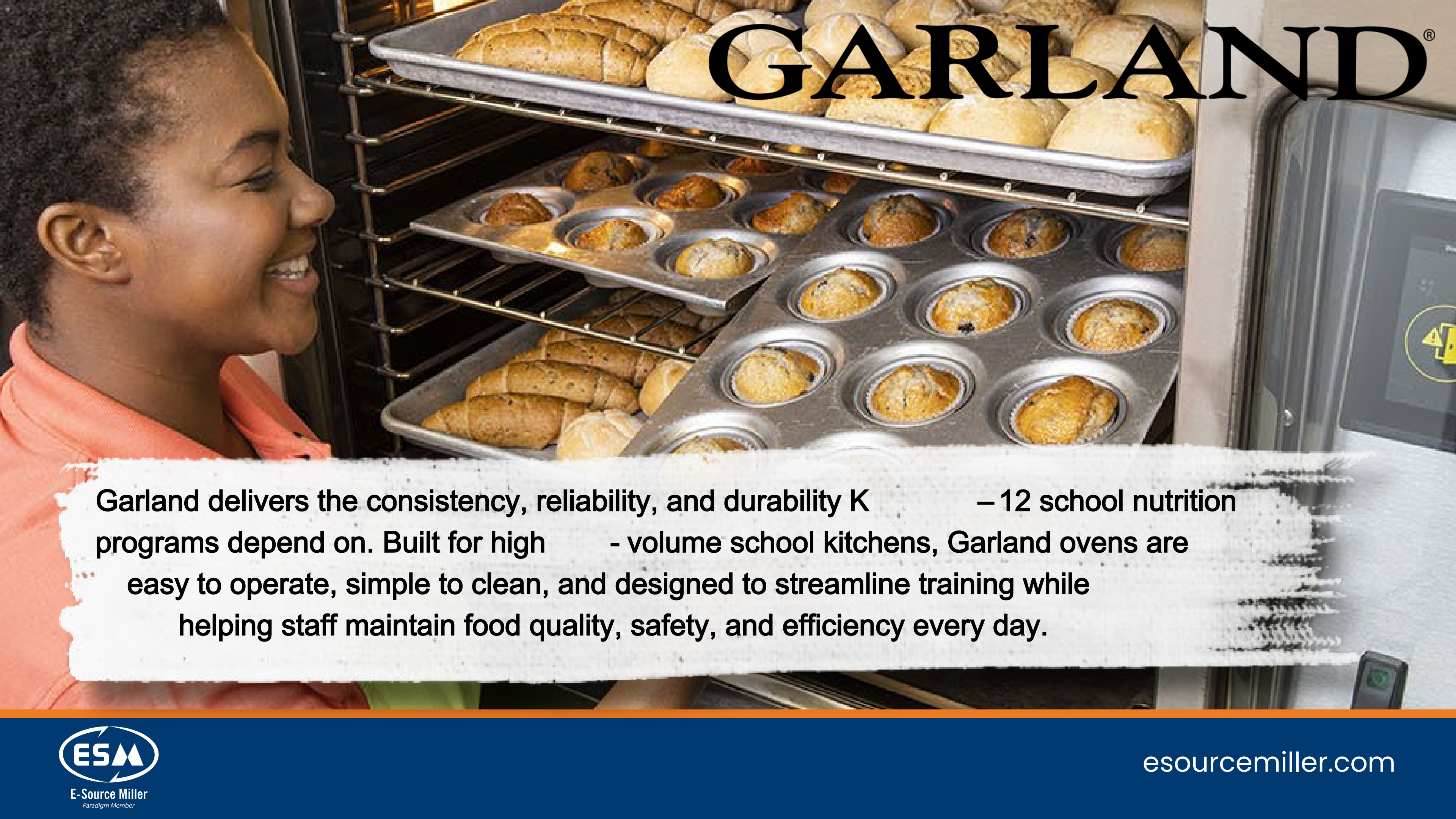
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GARLAND®

The Secret to a Better
Bake?

A Garland Master Series
Convection Oven.





GARLAND®

Garland delivers the consistency, reliability, and durability K – 12 school nutrition programs depend on. Built for high - volume school kitchens, Garland ovens are easy to operate, simple to clean, and designed to streamline training while helping staff maintain food quality, safety, and efficiency every day.

GARLAND®

K- 12 COOKING SOLUTIONS

- Consistent cooking performance for K-12 school nutrition programs
- Reliable, durable equipment built for high-volume school kitchens
- Easy-to-use controls that simplify staff training
- Designed for quick, thorough cleaning to support food safety
- Helps improve kitchen efficiency and daily operations
- Delivers dependable results meal after meal
- Built to meet the demands of busy school foodservice environments



VARICUT™

FOOD PROCESSOR

CUT TIME. NOT CORNERS.

Make food prep faster and easier with the Edlund VariCut Food Processor — built to handle the daily demands of a busy school cafeteria. With a 7-in-1 adjustable blade and over 30 cutting options, it's perfect for slicing, dicing, shredding, and more. From fresh fruits to veggies, get consistent results that help you serve healthy meals efficiently and save time in the kitchen.



7-IN-1 ADJUSTABLE BLADE

The 7-in-1 blade saves money, cuts storage needs, switches thicknesses with ease, and is dishwasher safe for fast hassle-free cleanup.

NEW!

Edlund

EQUIPPED FOR SUCCESS



SLICE, DICE, AND MORE.
**A TRUE VARIETY
OF CUTS.**



—
In the cafeteria kitchen,
variety is more than spice —
it's the secret to faster prep,
fresher food, and happy kids.
The right blade makes all
the difference.



VARICUT™

FOOD PROCESSOR



WATCH THE VIDEO

 **SEE IT FOR
YOURSELF!**

Scan the code or visit us at:
[YouTube.com/TheEdlundCompany](https://www.youtube.com/TheEdlundCompany)



Edlund Tomato Laser™ Slicer



Edlund's exclusive staggered blade design and self-lubricating pusher system guide tomato through blades with minimum effort

- Faster sandwich and salad prep
- Consistent slices for better presentation and portion control
- Reduces waste from damaged tomatoes
- Easy to clean and sanitize
- Safer operation for kitchen staff
- Built to withstand high-volume school kitchens

 PROUDLY MADE IN THE USA

CAFETERIA GAME CHANGERS



HELIOS UV ANTIMICROBIAL KNIFE CABINET

Keep your knives safe and clean. Kills 99% of E. coli in just 5 minutes! This antimicrobial knife cabinet holds 12 knives, with UV-filtered plexiglass, a lockable handle, and durable stainless steel construction.



LOCKING KNIFE CABINET

Reduce the risk of accidents. Ideal anywhere access to knives must be limited, the locking knife cabinet comes complete with a removable, dishwasher safe KR-699 knife rack that can hold up to 12 knives.



 PROUDLY MADE IN THE USA

CAN OPENERS



203 TWO SPEED CAN OPENER

Cut your prep time and eliminate spills with the Model 203 two-speed electric can opener. Ideal for high-volume operations like schools, hospitals, and cafeterias. Built to last, the 203 is the go-to choice when efficiency and adaptability are a must.

266 SINGLE SPEED CAN OPENER

The Edlund 266 is a dependable, single-speed can opener perfect for kitchens with lower can volume needs. Compact and reliable, the 266 is an excellent fit for smaller operations looking for performance without the extras.



✓ SHIMS AVAILABLE TO FIT A
VARIETY OF CAN SIZES!

270 TWO SPEED CAN OPENER

The only NSF certified can opener for heavy volume operators. Now with a 3 year warranty. Equipped with a 2 speed motor and featuring knife and gear assemblies that can be removed without tools for easy cleaning.



Delfield[®]

Delfield Has Solutions For You

**Premium serving, fabrication,
and refrigeration solutions**



E-Source Miller
Paradigm Member

esourcemiller.com

DELFIELD ECOMARK SERVING SOLUTIONS

01

Custom serving

Modular, proven design configurations
Custom lengths – up to 120" per section
Maximize base storage
Unlimited choice of laminates and decor

02

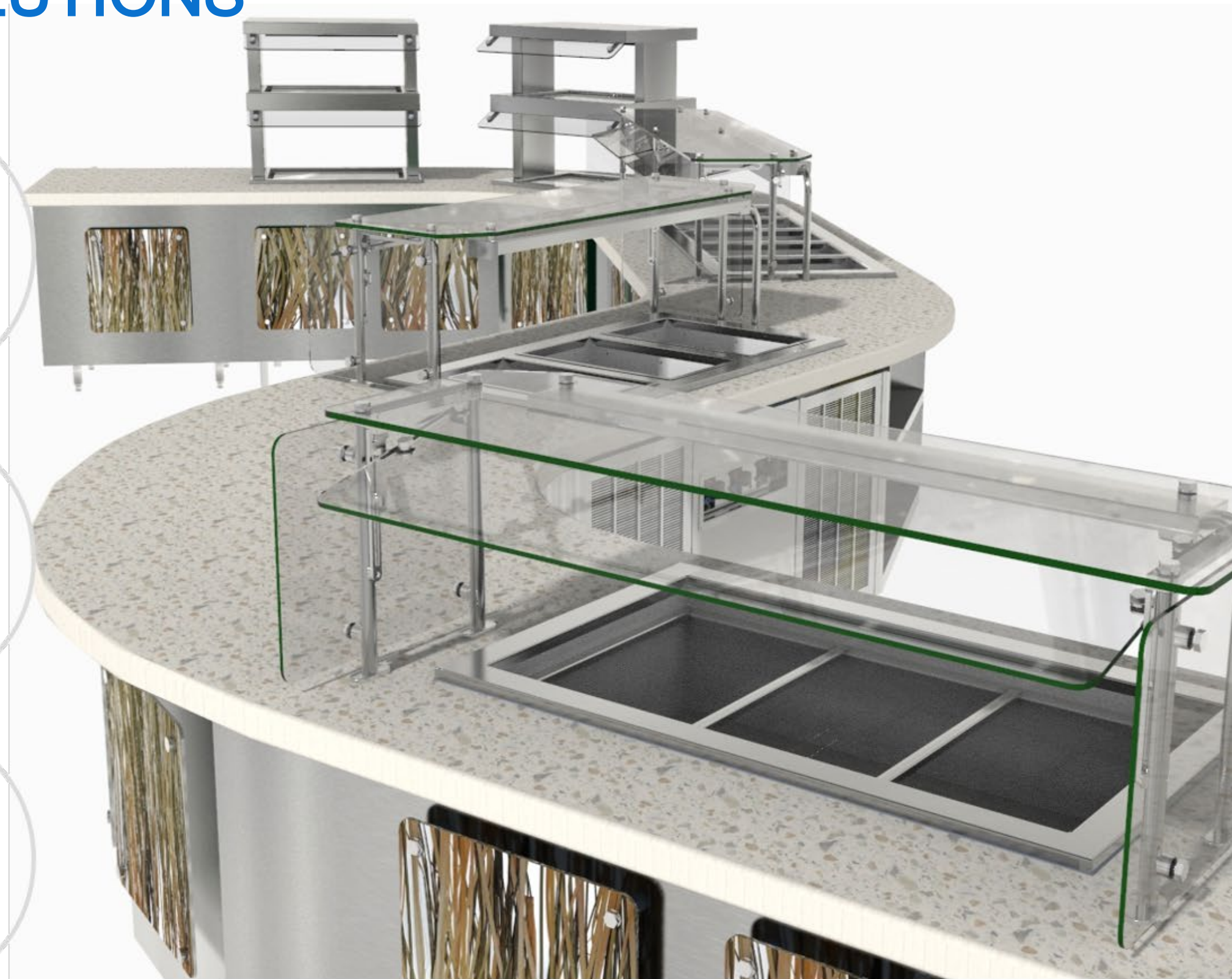
Options

Décor & Lighting
Drop-ins/built-ins
Various Tray Slides
Radial designs

03

Advantages

Customizable options and lengths
Décor panels
Customizable logos
Base Units + Customized Configuration



Delfield®

ecOMARK



E-Source Miller
Paradigm Member

esourcemiller.com

SHELLEY STEEL STAINLESS, KROMAGARD OR LAMINATE

01

Custom Serving

Custom lengths
Custom heights (28" – 36")
Unlimited choice of finishes

02

Options

Décor & Lighting
Drop-ins/built-ins
Various Tray Slides

03

Advantages

Unique designs, options, and lengths
Custom Décor panels and lighting options
Interlocking System

04

Target Customers

K-12 Education
College and institutions
Consultants



Delfield®



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ADJUSTABLE TRAY SLIDES

01

Benefits

Operator friendly transition
(3) Position heights for flexibility
Flush mounting with counter height available

02

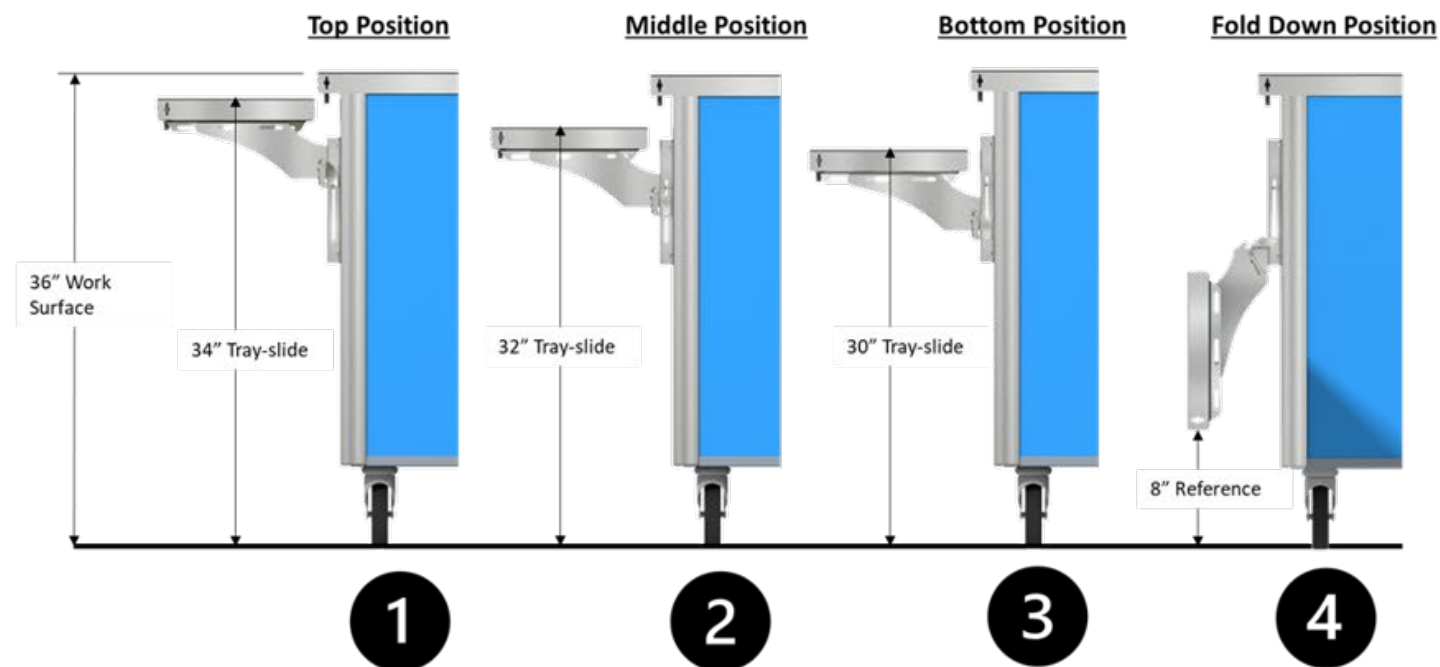
Options

Current serving counters can be retrofitted
12" V Style, 10" Three-bar Tubular, or 10" SS Work Shelf
Available in EcoMark and Shelley

03

Advantages

Maximum Length 74" – for ease of handling
36" height – tray slide at 34", 32", 30"
34" height – tray slide at 32", 30", 28"



Delfield®

MOBILE CARTS

01

Options

4 Standard Models
Push / Pull Handle
Custom Graphics

02

Benefits

Energy Efficient
Industry Leading Warranty
Built to be on the move

03

Flexibility

Tray Slide options for serving
Flexible Capacity
Hot, Cold, or Ambient Holding

04

Target Customers

K-12 Education



Delfield®



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FLEXIWELL™

- Flexibility to serve hot, cold or frozen product with the touch of a button in any configuration up to 6 wells.
- Equipped with easy-to-use, intuitive controls. Why make it harder than it has to be? We make on/off and switching between hot, cold, and freeze easy.
- No water required. No need for water or drains with dry well technology.



FLEXITOP™

- Improve your serving line throughput with the ability to serve hot or cold products in one consolidated space.
- Sized for 18" x 26" sheet pans, the FlexiTop is convenient to use and serve from. Sized for 2 to 6 sheet pans, there is a size that will fit your needs.
- The unit runs off a 5-15 NEMA cord and plug, allowing the unit to be plugged in almost anywhere to take serving to where you need it in any facility.



FLEXISHIELD™

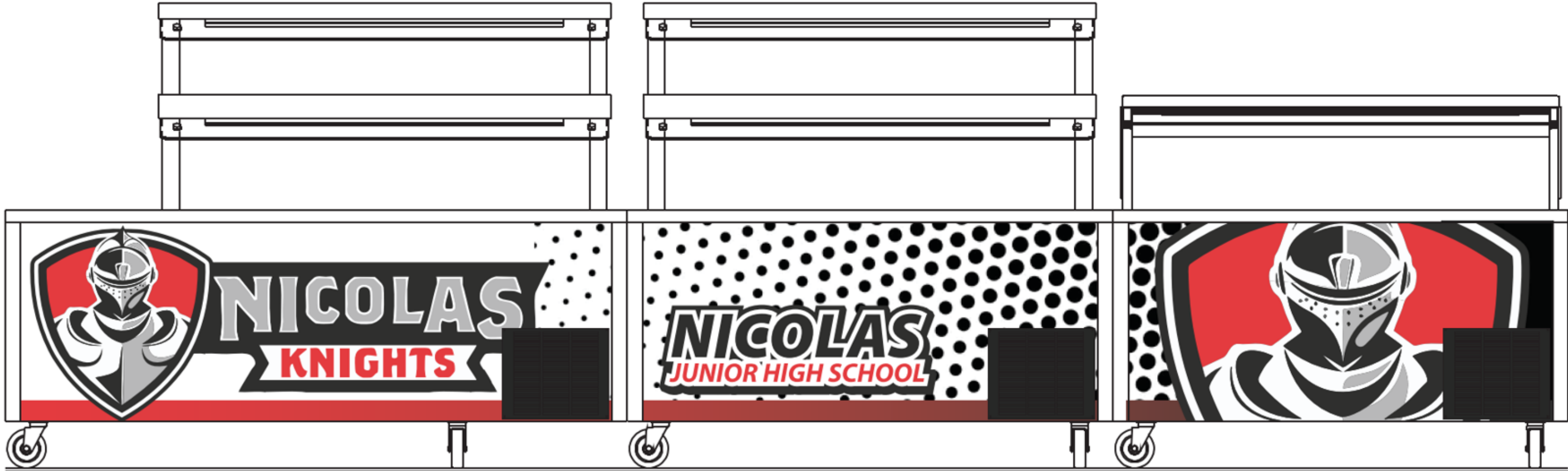
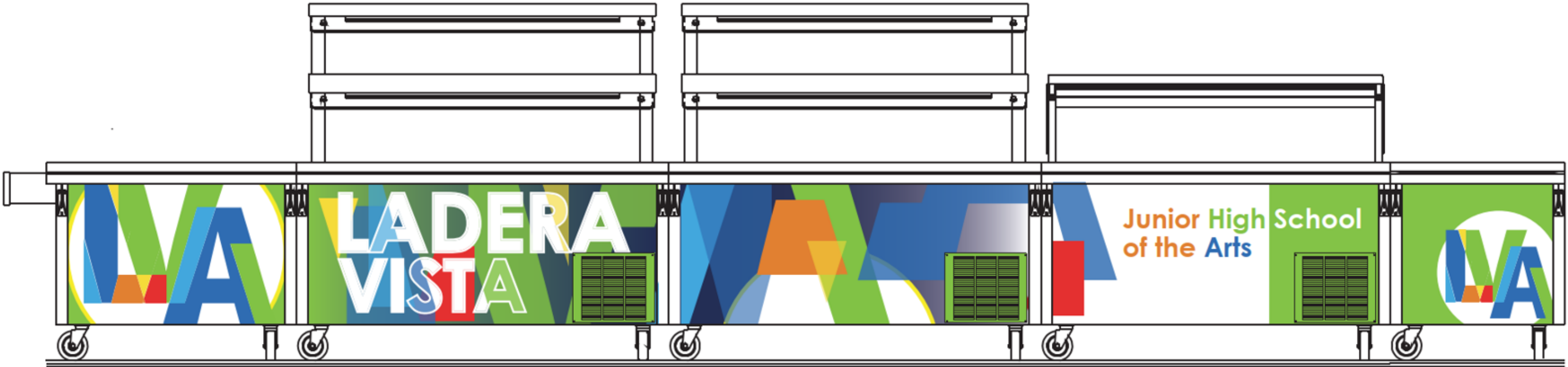
- Serving flexibility by allowing adjustment to three different positions – full-service, self-service, and pass-thru.
- Several additional double and single tier, double and single service, sneeze guard and full front models available. All designed to meet all NSF requirements.
- Delfield FlexiShield products ship fully assembled, reducing or eliminating the installation time in the field.

REMOVABLE TILE BACK

NEW



Delfield[®]



Delfield

The new generation of premium Convotherm combi ovens.
The best choice you can make.

CONVOTHERM®



Convotherm maxx pro
The professional league redefined



Convotherm maxx pro BAKE
For perfect baking results.



Convotherm maxx pro ConvoSense
Fully automatic, AI controlled.



Convotherm maxx pro floor-standing
When size matters.

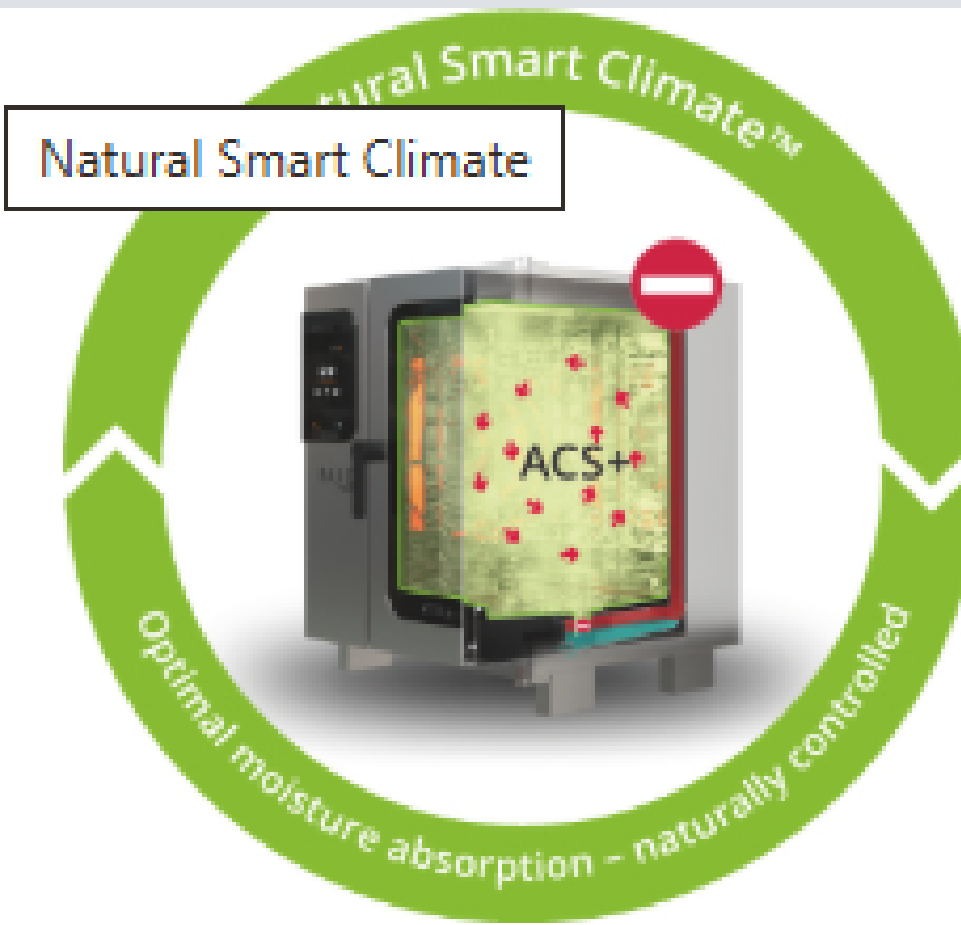




Convotherm combi ovens at the heart of modern school kitchens

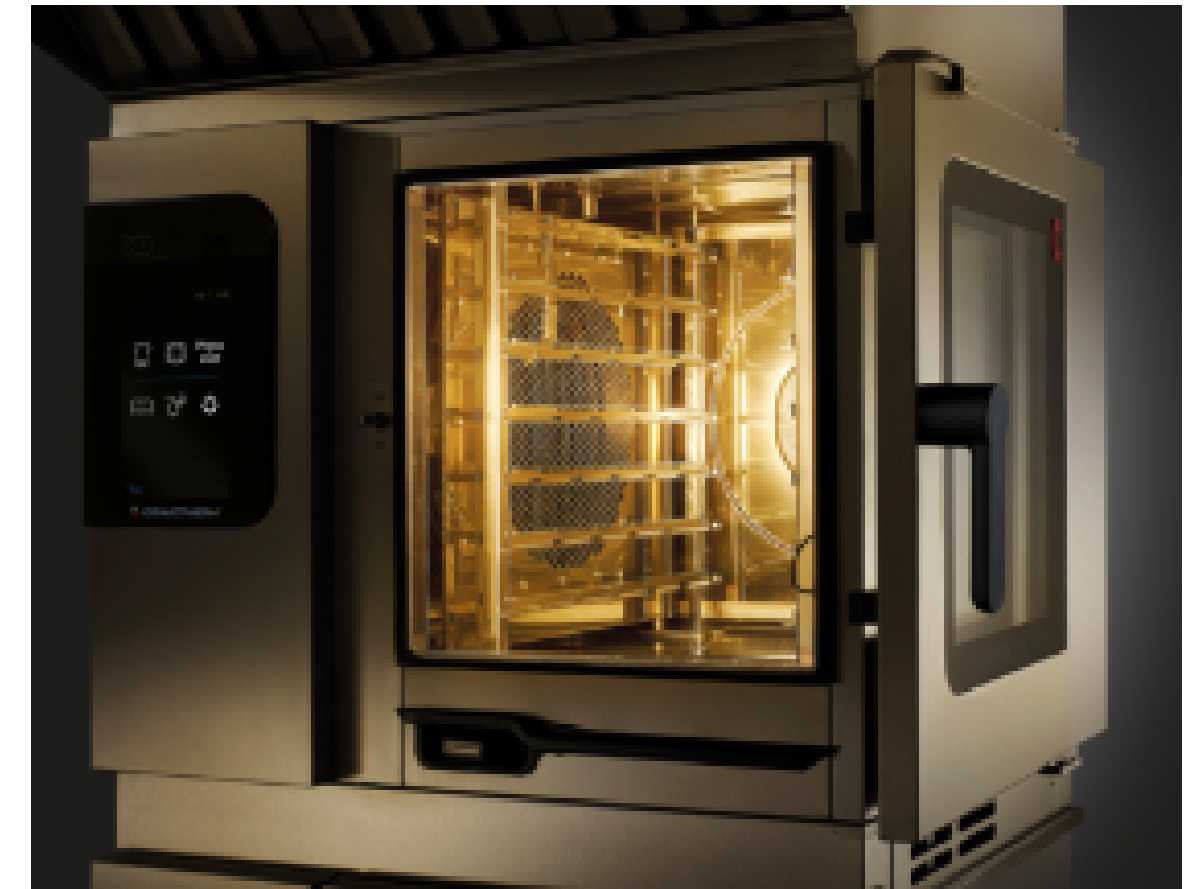
Convotherm combi ovens are designed to meet the fast-paced demands of school catering, combining efficiency, consistency and nutritional quality. From preparation to peak service, they enable kitchens to deliver large volumes of fresh, balanced meals with precision, while innovative technology ensures reliable performance, flexibility and consistently excellent results every day.





NATURAL SMART CLIMATE™ FOR PRECISE COOKING

Every cooking and baking product absorb the ideal amount of moisture all on its own and naturally.



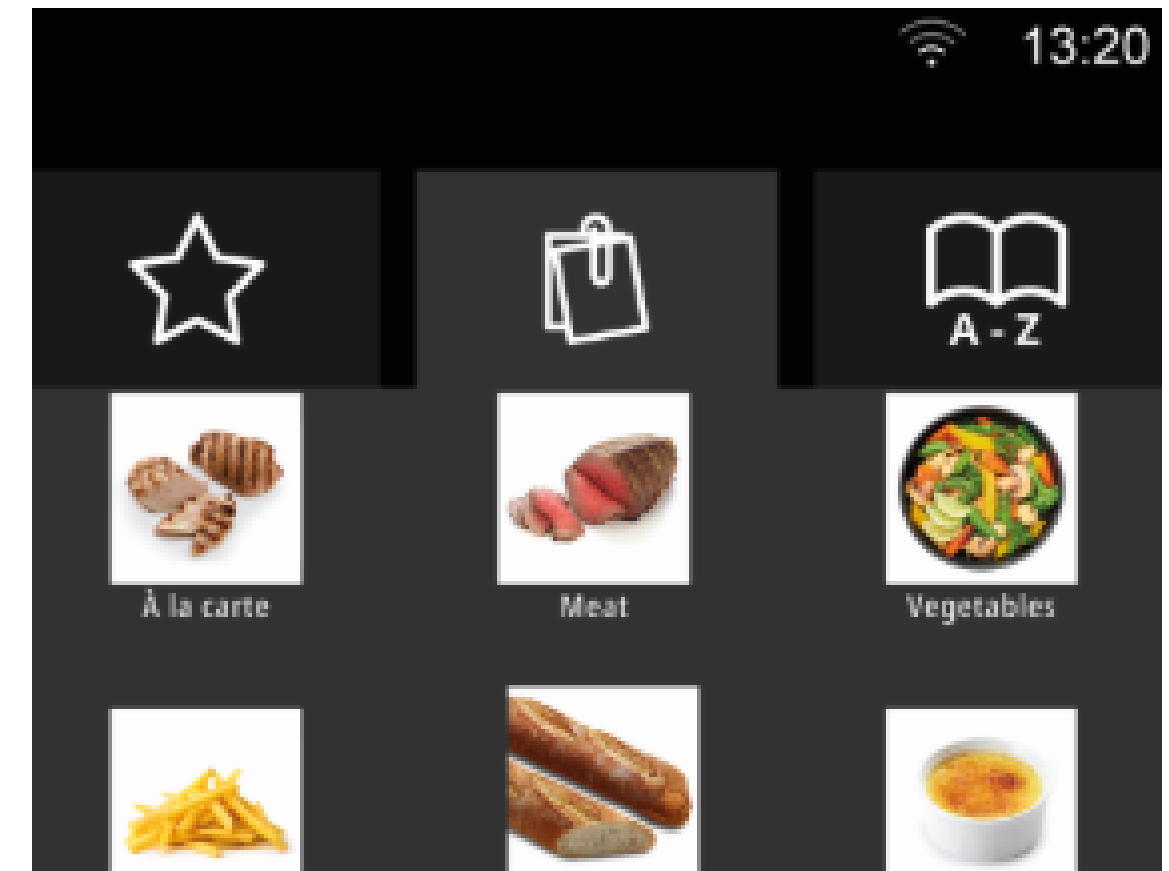
DISAPPEARING DOOR FOR MAXIMUM SAFETY AND SPACE

Slides neatly away along the side when opened. This avoids the risk of burns on the hot pane and walkaways remain unobstructed.



CONVOCLEAN AUTOMATIC CLEANING SYSTEM

The fully automatic cleaning system ensures simple and reliable cleaning with minimal consumption.



PRESS&GO AUTOMATIC COOKING PROGRAMS

Automatic cooking with Press&Go quickselect buttons ensures the best, consistently reproducible results.

QUESTIONS?

The New Pyramid

