



RESTAURANT EQUIPMENT DISTRIBUTORS OF CANADA
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Definitive Buying
Guide to Commercial

FOOD PREP & HOLDING EQUIPMENT

A buying guide for Canadian foodservice operators, chefs, consultants,
dealers and decision-makers.

Behind Every Great Restaurateur Is A Trusted Food Equipment Supplier.

R.E.D Canada represents the country's leading independent foodservice equipment dealers. Our members work with operators from coast to coast to specify, supply, and service the equipment that Canadian kitchens depend on every day. Whether the project is a new build, a renovation, or a targeted upgrade, a R.E.D Dealer can help match the right equipment to the real menu, real workflow, and real budget in front of you.

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THE R.E.D. CANADA BUYING GUIDE SERIES

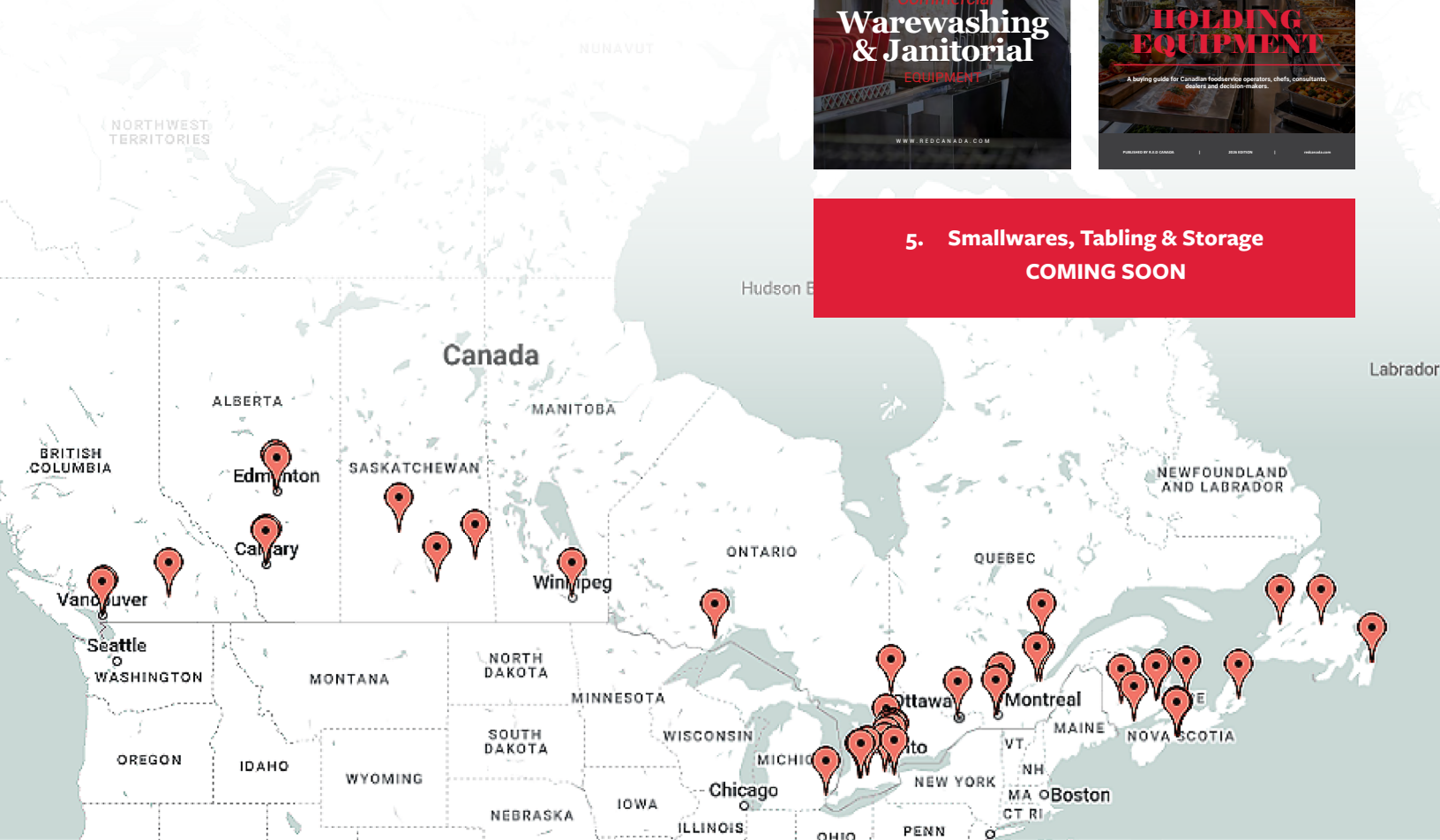
1. Cooking Equipment

2. Refrigeration, Ice & Beverage Equipment

3. Warewashing & Janitorial Equipment

4. Food Prep & Holding Equipment
THIS GUIDE

5. Smallwares, Tabling & Storage
COMING SOON



A LETTER FROM OUR CEO Mario Fiorucci



To our members, partners, and the Canadian foodservice community...

Welcome to the R.E.D. Canada Guide to Food Preparation and Holding Equipment.

Foodservice operators often think first about major pieces of cooking, refrigeration, and dishwashing equipment because they are visible, high-ticket, and central to the menu. Yet some of the most important operational wins happen before and after the cooking step.

We have seen a large increase in investment in prep equipment because the right pieces immediately reduce labour, improve consistency, and protect margin. That is why food preparation and holding deserve to be treated as a core category in their own right. A mixer, slicer, food processor, scale, proofing cabinet, heated shelf, or holding cabinet may not always be the most glamorous purchase in a kitchen, but these are the tools that most often create the biggest day-to-day gains in speed, control, and repeatability.

R.E.D. Canada is the country's leading buying group for commercial foodservice equipment and supplies, representing a network of independent dealers and supplier partners coast to coast. Our dealers work directly with operators to match equipment to real menus, real workflows, and real budgets, with the supply chain and after-sales support that Canadian operations need.

Inside this guide, you will find practical guidance on selecting the right prep and holding equipment, sizing it to your volume and menu, evaluating total cost of ownership, and understanding service, warranty, and Canadian certification considerations. It is built for independent restaurants, multi-unit chains, healthcare and retirement living kitchens, schools, commissaries, banquet facilities, and every operation in between.

As with every guide in our series, our goal is practical. We are not here to sell a brand. We are here to help Canadian operators invest well, protect food quality and margin, and give their teams the tools to succeed.

When you are ready to put this guide to work, contact your local R.E.D. Canada dealer. They will help you translate what you read here into the right specification for your kitchen

Sincerely,
Mario Fiorucci
CEO, R.E.D. Canada



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FROM PREP TO PASS — AN OVERVIEW OF FOOD PREP & HOLDING

Why prep and holding matter: a whole-systems view.

A successful kitchen does not run on cooking equipment alone. Before the line can fire consistently, ingredients must be mixed, cut, weighed, portioned, processed, and staged properly. Many chefs treat mise en place as a craft in its own right. Traditionally done by hand with a knife, that craft has been redefined over decades by dedicated prep equipment that delivers quality control, efficient time management, and repeatable results day after day.

Prep is not only a pre-service activity. Once food is cooked and ready, it must often be held, transported, displayed, rethermed, or merchandised without losing quality. When product needs to bridge one service into the next — or move from a commissary to a satellite location — holding becomes the equipment that protects safety, yield, and presentation. Food prep and holding equipment sit on both sides of the cooking process, and together they shape labour efficiency, food safety, consistency, and guest satisfaction.

That is why this guide treats prep and holding as one connected category, not two unrelated equipment lists. The best equipment decision is the one that fits the operator's menu, pace of production, staff skill level, available utilities, and service model — from kitchen to customer.

What this guide is built to help you do

- Understand the full prep-to-pass workflow, not just isolated machines.
- Ask better questions before spending capital or operating dollars.
- Compare categories on throughput, labour, quality, cleanability, and total cost of ownership.
- Plan prep zones and holding lines that support labour, food safety, and service speed.
- Work more effectively with your R.E.D Dealer and service partners.



Labour efficiency

moving repetitive tasks off the knife and onto the machine.



Consistency

same cut, same portion, same result, shift after shift.



Food safety

cleaner surfaces, controlled time and temperature, safer workflow.



Speed of service

batch cooking, holding ahead, and fewer à-la-minute bottlenecks.



Food quality

better moisture retention, better texture, better presentation.



Waste reduction

less shrinkage, fewer remakes, tighter yields.



Menu flexibility

more capacity to expand offerings without adding headcount.

How this guide is organized

The guide is built in two connected sections. **Section One** covers the food prep equipment that turns raw product into ready-to-cook or ready-to-plate ingredients. **Section Two** covers the heated and active holding equipment that protects food between production and service. A third, shorter block covers the support material — prep zone design, lifecycle ownership, and the R.E.D Approved supplier tables — that helps you buy and operate well over time.

TYPICAL EQUIPMENT CHOICES BY TYPE OF ESTABLISHMENT

No two operations prep the same way. The table below is a starting reference for how needs typically differ across Canadian foodservice settings. It is a planning aid, not a prescription — every kitchen’s final kit depends on menu, volume, staffing, space, and utilities.



● core / typically present ◐ often present / situational ○ rarely present/not applicable

	QSR	Casual	Fine Dining	Inst.	Healthcare / Retirement	Commissary	Catering / Banquet	Bakery / Retail
Food processors (batch / continuous)	◐	●	●	●	●	●	●	●
Bowl choppers / VCMs	○	○	○	●	●	●	◐	◐
Blixers / thermal mixers	○	○	◐	●	●	◐	○	○
Planetary mixers	◐	●	●	●	●	●	●	●
Spiral mixers	○	◐	◐	◐	○	●	◐	●
Immersion blenders	●	●	●	●	●	●	●	◐
Commercial blenders	●	●	●	◐	◐	◐	●	◐
Slicers (gravity / automatic)	●	●	●	●	●	●	●	●
Vegetable prep machines / dicers	◐	●	●	●	●	●	●	◐
Meat saws / grinders / tenderizers	○	◐	◐	●	◐	●	○	●
Dough sheeters and rollers	○	◐	◐	◐	○	●	◐	●
Vacuum sealers	○	◐	●	●	◐	●	●	◐
Sous-vide circulators	○	◐	●	◐	◐	●	◐	○
Scales — portion / bench	●	●	●	●	●	●	●	●
Scales — legal-for-trade retail	○	○	○	○	○	○	○	●
Scales — receiving / platform	◐	◐	◐	●	●	●	●	●
Heated holding cabinets	◐	●	●	●	●	●	●	●
Proofers	○	◐	◐	◐	◐	●	◐	●
Cook & hold ovens	○	◐	◐	●	●	●	●	◐
Retherm / regeneration equipment	○	○	○	●	●	●	◐	○
Steam tables / hot food wells / drop-ins	●	◐	○	●	●	◐	●	◐
Heat lamps / strip heaters	●	●	●	●	●	●	●	●
Heated shelves / plate warmers	◐	◐	●	●	●	●	●	◐
Induction warmers / chafers	○	◐	●	◐	◐	◐	●	◐
Drawer warmers / bun warmers	●	◐	○	◐	◐	◐	◐	◐
Banquet carts / heated transport	○	○	○	●	●	●	●	○
Pickup / to-go lockers	●	●	◐	◐	◐	●	◐	●



Sorrentino's, by HESCO Foodservice Ltd.

QUESTIONS TO ASK BEFORE BUYING

Asking the right questions is the fastest way to narrow the field. Prep and holding equipment ranges from a countertop immersion blender to a floor-standing spiral mixer to a full banquet cart fleet — and while the price range is enormous, the framework for buying well is the same. Work through the eight categories below with your R.E.D Dealer before you commit.

MENU AND APPLICATION

- ❓ What products are you prepping or holding most often — proteins, produce, dough, baked goods, plated meals, buffet items, or a mix?
- ❓ Is the menu stable or is it likely to change within the equipment's expected life?
- ❓ Are there specialty items (allergens, retherm, sous-vide, legal-for-trade retail) that require dedicated equipment?
- ❓ Does the equipment need to bridge to another station (e.g., attachment-compatible with your mixer, pan-compatible with your holding cabinet)?

THROUGHPUT AND PRODUCTION VOLUME

- ❓ What is the busiest peak output (per hour, per shift, per service period) the equipment must support?
- ❓ How often is the equipment running — occasional, daily, continuous?
- ❓ Is the constraint batch size, batch frequency, or both?
- ❓ Are there growth plans (expanded menu, off-site catering, additional covers) that should size the decision upward?

SPACE AND LAYOUT

- ❓ Will the unit live in a dedicated prep area or share space with other stations?
- ❓ What is the footprint, door-swing, loading, and staging area required on all sides?
- ❓ Does it need mobility — casters, compact profile, pass-through capability?
- ❓ Where will attachments, blades, discs, bowls, and carriers be stored at point of use?

UTILITIES AND VENTILATION

- ❓ What voltage, phase, and amperage does the unit require, and does the building support it?
- ❓ Is single-phase 120V, 208V, or 240V available, and are 208–240V three-phase circuits available where needed?
- ❓ Does the unit need a dedicated circuit, a specific plug configuration, or a direct connection?
- ❓ Are drains, water feeds, or ventilation required (for steam wells, thermal mixers, proofers, or retherm equipment)?

FOOD SAFETY AND SANITATION

- ❓ Is the unit NSF-certified for commercial use in Canada, and does it support your local Public Health HACCP plan?
- ❓ Are food-contact surfaces smooth, sealed, and easy to clean?
- ❓ Are probes, controls, and calibration points accessible for verification?
- ❓ Can blades, discs, bowls, carriers, and other parts be removed for wash-down in a sink or warewasher?
- ❓ Does the unit support allergen segregation (colour coding, dedicated attachments, separate prep zones)?

ERGONOMICS AND LABOUR

- ❓ What is the loading height, and will staff lift or pivot to operate the unit?
- ❓ Are controls readable, intuitive, and appropriate for the skill level of the team using them?
- ❓ Does the machine reduce manual touches or shorten training time?
- ❓ Is the noise level manageable for the space, especially if prep is happening during service?

CLEANING AND MAINTENANCE

- ? How quickly can the unit be broken down, cleaned, and reassembled between products or at the end of the shift?
- ? Which components are dishwasher-safe and which require hand washing?
- ? What preventive maintenance tasks are owned by staff, and which need a service technician?
- ? Where will replacement blades, gaskets, probes, and consumables be sourced?

SERVICE, PARTS & TOTAL COST OF OWNERSHIP

- ? What does the warranty actually cover — parts only, parts and labour, freight, travel, on-site service?
- ? Is this a bench warranty (carry-in) or on-site?
- ? What is the expected uptime, and what does downtime cost you?
- ? Is the service network strong in your region, or will you be waiting on parts?
- ? Beyond purchase price, what does the equipment cost to run, clean, and maintain over five to ten years?
- ? Are financing or leasing options (e.g., through Econolease) a better fit for cash flow than outright purchase?



Penticton Lakeside Resor, Canadian Restaurant Supply

FOUNDATIONAL BUYER EDUCATION

Before we open the two main sections, this chapter covers the foundational concepts that return again and again across prep and holding equipment: food safety, workflow and throughput, power and controls, ergonomics and cleanability, serviceability, and the language of ownership cost. Operators who understand these concepts are far better positioned to evaluate individual categories with confidence.

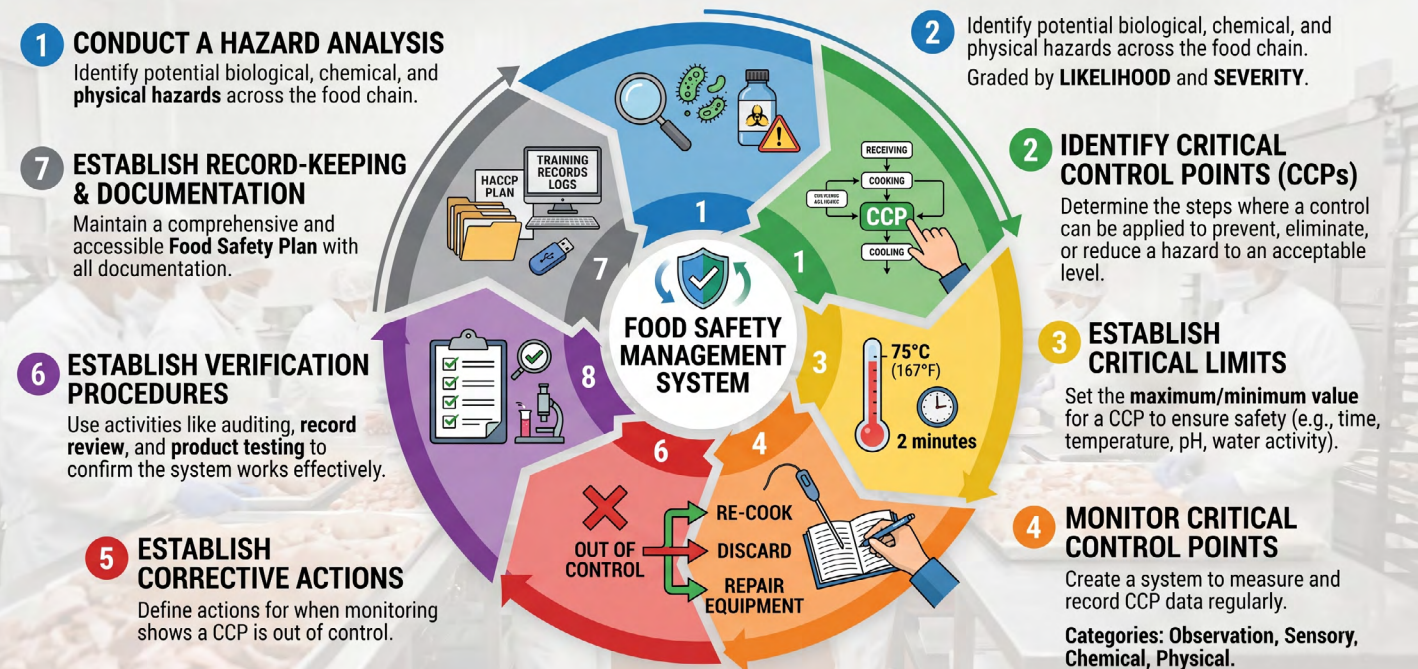
Food Safety and Canadian Standards

Food safety is not a buzzword. It is the foundation of every operation where the public consumes food. In Canada, local Public Health authorities set the parameters a foodservice operation must meet to open and operate. When a kitchen is newly built, renovated, or materially changed, Public Health is involved in confirming that the space meets safety, sanitation, plumbing, ventilation, and equipment standards.

On the equipment side, food safety shows up in small but meaningful details: smooth food-contact surfaces, sealed controls, removable components, accessible cleaning points, and certifications that confirm the unit is built for commercial use. Look for NSF certification on food-contact equipment (and CSA / cULus for electrical safety) as a baseline. Your R.E.D Dealer can confirm what certifications are relevant to the category and your local Public Health authority.

Beyond opening day, equipment shapes food safety every shift through cross-contamination control, temperature control, and the practicality of daily cleaning. If a unit is hard to clean, it will not be cleaned as often as it should be. If a holding unit cannot hold product at or above 60°C (140°F), it is not holding safely. Equipment that is designed with sanitation in mind pays back every service.

THE 7 PRINCIPLES OF HACCP (HAZARD ANALYSIS AND CRITICAL CONTROL POINTS)



What is HACCP?

Hazard Analysis and Critical Control Points (HACCP) is an internationally recognized system for identifying, controlling, and preventing food safety hazards through production, preparation, cooking, and service. In Canada, HACCP-based approaches are used across foodservice and are referenced by the Canadian Food Inspection Agency and provincial Public Health authorities.

HACCP is built on seven principles:

1. Analyze biological, chemical, or physical food hazards.
2. Determine critical control points (CCPs).
3. Establish critical limits at each CCP.
4. Establish CCP monitoring procedures.
5. Establish corrective actions when limits are breached.
6. Establish verification procedures to confirm system effectiveness.
7. Establish documentation and record-keeping routines.

Well-designed prep and holding equipment supports a HACCP plan by making sanitation easier, making temperature control observable, and making documentation (probe readings, calibration logs, clean-down checks) part of the daily rhythm of the kitchen.

Workflow Design, Throughput and Labour Efficiency

The single most common equipment mistake is buying for capacity without thinking about workflow. A processor that can produce 45 kg of diced vegetable per hour is only valuable if your prep zone can actually feed, receive, and stage that volume. Equipment is a multiplier on workflow, not a substitute for it.

Three things are usually happening at once. First, batch size: how much product does a single run produce? Second, batch frequency: how often is the machine running through a shift? Third, handoff: where does the finished product go, who cleans the tool between batches, and how is product staged for the next step? A well-sized unit balances all three.

Labour is the clearest return. Dedicated prep equipment is almost always faster than hand work once volume is there, and the equipment can be run by a less experienced team member when controls, interlocks, and guards are well designed. The operator benefit is not just hours saved: it is also fewer errors, less fatigue late in a shift, and more predictable yields.



Hobart - HL1400



PRO TIP

“Skate to where the puck is going to be.” - Wayne Gretzky

When sizing equipment, plan for the kitchen you expect to run in three to five years, not the one you run today. A mixer that is one size too large will cost a little more on day one; one that is one size too small will create bottlenecks every service and be replaced early.

Power, Motors, RPM, Torque and Variable Speed

Specifications are often discussed in the language of motors — horsepower, amps, RPM — but those numbers only matter when you read them together. The question is not “how fast does it spin” but “how well does it process what I run through it.”

RPM alone can be misleading. Higher RPM may improve cutting speed on softer product, but dense product — cheese, root vegetables, thick dough, frozen protein — needs torque to move through the blade or auger without bogging down or burning out a motor. A lower-RPM, higher-torque motor often outperforms a faster, weaker one on the same load.

Variable speed, where it is offered, turns one machine into several. It matters when a kitchen needs delicate texture control on one product and brute force on another. Duty cycle — how long a machine can run continuously before it needs to cool — is another under-discussed spec. A heavy-duty machine is designed for longer, more demanding cycles than a light-duty model at a similar headline rating.



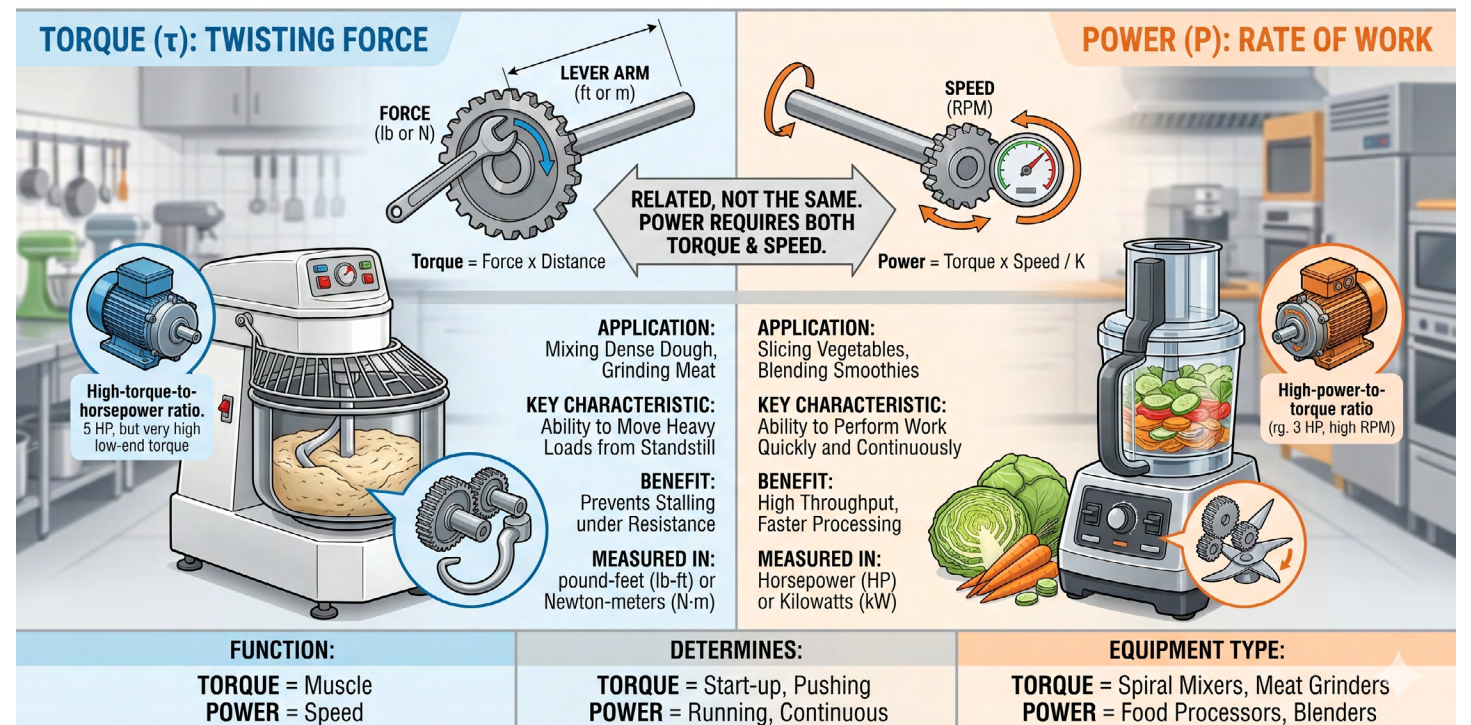
Robot Coupe - R2N



PRO TIP

When comparing two machines with similar horsepower, look for the duty-cycle rating, the presence of thermal overload protection, and whether the motor is gear-driven (typically more robust on heavy loads) or belt-driven (quieter, often gentler at start-up). These details separate heavy-duty commercial units from light-duty units that happen to share a headline spec.

UNDERSTANDING MOTOR PERFORMANCE IN FOOD SERVICE EQUIPMENT: TORQUE vs. POWER



Motor Design & RPM Comparison

Robot Coupe R2 DICE



2 HP induction motor

Single speed: 1,725 RPM

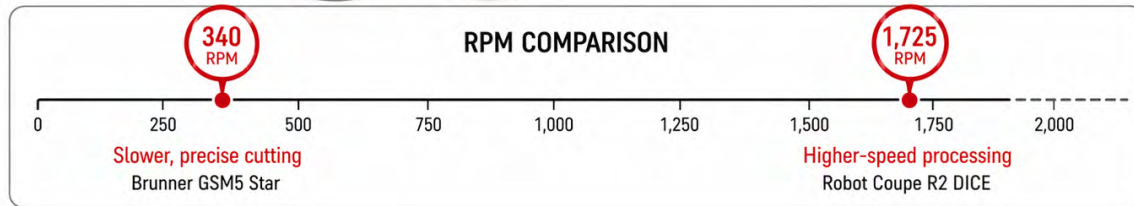


Brunner GSM5 Star



Maintenance-free induction motor & gear unit

Operating speed: 340 RPM



Ergonomics, Cleanability and Serviceability

Three buying criteria are routinely under-weighted in spec sheets and over-weighted only after the sale. Ergonomics, cleanability, and serviceability each protect the day-to-day return on the purchase.

Ergonomics. Loading heights, control placement, door swing, reach to interior surfaces, and weight of removable parts all shape how hard a machine is to use during a busy shift. Good ergonomics reduce fatigue and injury risk, which in turn reduces turnover and sick days.

Cleanability. If a unit is hard to dismantle, hard to reach into, or awkward to sanitize, it will be cleaned less often and less thoroughly. Smooth food-contact surfaces, removable cutting heads and blades, sealed electronics, and dishwasher-safe components are not cosmetic features — they are the difference between a clean kitchen and a HACCP problem waiting to happen.

Serviceability. Can the unit be repaired in the market you operate in? Are parts held in Canada, or imported on demand? Is the service network familiar with this brand? A powerful machine with weak parts support becomes a problem fast. A good R.E.D Dealer can advise on which brands are supportable in your region.

Glossary – A Shared Vocabulary for Prep and Holding

Operators, chefs, consultants, and dealers all use the same category but not always the same words. The glossary below is a shared reference for the terms used throughout this guide.

Term	Plain-language definition
Torque	Rotational force produced by a motor. Torque is what allows a machine to power through dense or heavy products — cheese, dough, root vegetables — without bogging down. Usually more important than raw RPM.
RPM	Revolutions per minute. How many times a blade, disc, or shaft rotates in one minute. Affects cutting speed and texture, but higher RPM does not automatically mean better performance.
Variable Speed	A control feature that lets the operator adjust motor or blade speed. Increases versatility across different products and desired textures.
Duty Cycle	How long a machine can run continuously before it needs to rest or cool. Heavy-duty units are rated for longer, more demanding operation.
Throughput	The amount of product a machine can process in a given period — per batch, per hour, per shift, or per day. The right throughput question is not “how fast” but “how fast, consistently, cleanly, and safely.”
Pulse	Short bursts of motor power used for better control over texture and cut consistency.
Duty Level	Marketing language for expected daily use. Light / medium / heavy duty ratings are only a guide — read the duty-cycle spec for a real answer.

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M-Series Strip Doors

- ✓ Reduce Heating and Cooling Costs
- ✓ Block noise, dirt, and flying pests
- ✓ Reduce moisture and frost build up
- ✓ Easy Installation

Rack Covers

- ✓ Save Energy
- ✓ Maintain Optimal Temperatures
- ✓ Extend Product Shelf Life
- ✓ Protect Against Contamination

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A SENNECA BRAND

Term	Plain-language definition
Proofing	Controlled environment (temperature and humidity) used to let dough ferment and rise before baking. Proofing cabinets and combination proofer-holding cabinets are the most common equipment forms.
Retherm	Short for rethermalization: bringing precooked and chilled or frozen food back to safe service temperature, typically through hot water, combi, or specialized retherm equipment. Not the same as holding.
Cook & Hold	A low-temperature oven cycle where product is cooked slowly and then held at a safe service temperature for an extended period, often overnight. Delivers yield and tenderness gains on proteins.
Wet Well / Dry Well	Two architectures of hot food wells. Wet wells generate steam from heated water; dry wells heat the pan directly with radiant, conductive, convection, or induction heat.
Drop-In	A hot or cold well designed to drop into a counter or service line, rather than sit on top of one.
Pass-Through	A cabinet or unit with doors on both sides so it can be loaded from one zone and served from another — a common holding-line configuration.
Pan Capacity	The number and size of pans a cabinet or well will accept. Usually expressed in full-size (GN 1/1) or fractional (GN 1/2, 1/3, 1/6, 1/9) pan counts.
Halo / Radiant Holding	Gentle radiant heat surrounding or below product to maintain temperature without further cooking.
Legal-for-Trade	A scale certified for use where the weight shown determines what a customer pays. In Canada, retail scales must be approved and inspected under Measurement Canada requirements.
Measurement Canada	The federal agency that regulates legal-for-trade measuring devices, including retail scales. Initial inspection and periodic re-inspection are performed by authorized service providers.
NSF Certification	Independent third-party certification confirming that food-contact equipment meets sanitation and hygienic design standards.
Standard Warranty	The primary warranty policy covering parts, labour, and exclusions. The fine print (travel, freight, wear items) matters.
Bench Warranty	A warranty structure where the unit must be brought to an authorized repair location rather than serviced on-site. Common on smaller equipment.
Replacement Warranty	A warranty structure where the unit or part is replaced rather than repaired. Common on some countertop equipment and select wear items.



SECTION ONE

FOOD PREP EQUIPMENT

Twelve categories, one job: get food ready to cook, plate, or package — faster, safer, and more consistently than by hand.

Prep equipment is where most kitchens find their first real labour savings. A knife is slow. A stockpot full of diced onion is a cook's entire morning. The right machine turns that morning into twenty minutes. But every category here trades one thing for another — footprint for speed, flexibility for volume, simplicity for control. This section walks through each category in the order most operators think about them, explains where each one earns its keep, and ends with a single comparison matrix you can take back to your RED Dealer.

CORE PREP

Food Processors — Batch, Continuous-Feed, and Combination

Food processors are one of the most useful pieces in a commercial kitchen. They cut knife work, improve consistency, and move staff faster through busy prep periods. But the category is not one machine. It is three.

Batch units work inside a closed bowl. Continuous-feed units push product through a feed tube and out the side.

Combination units try to do both. Each solves a different problem, and none of them do every job well.

Batch / bowl units

Product goes into a closed bowl, gets processed inside the chamber, and comes out when you open the lid. That gives you control over texture, consistency, and yield. Batch units are the right call for sauces, marinades, dressings, purees, chopped herbs, breadcrumbs, and most smaller-batch work where you want to watch what is happening.

Bowl material matters. Stainless steel is tougher and better for heavy use. Clear polycarbonate lets staff see the product during processing, which helps when texture has to be exact. Bowl capacity matters too — a bigger bowl only pays back if you are actually filling it often enough.



Waring - WFP11SW

Continuous-feed units

These are built for volume. Product goes in a hopper, passes a cutting disc or blade, and drops out into a pan. Slicing, shredding, grating, julienne cuts — that is where continuous-feed earns its money. If your kitchen is moving through lettuce, onions, carrots, cabbage, or cheese every day, this is the machine that saves staff hours.

Watch the hopper style. Large hoppers handle bulky product. Tube-style hoppers are better for long items like cucumbers or whole carrots. A continuous-feed unit that slices and grates may not dice — check before you buy. Match the machine to the prep you actually do, not to the list of attachments on the spec sheet.



Robot Coupe - CL40

Combination units

One machine, both jobs. Combination units give you a batch bowl and a continuous-feed head in a single footprint. That can be a real win for kitchens short on space. It can also be a compromise. If you need top-end performance in either mode, a dedicated batch or continuous unit will usually beat a combo.



Sammic - CK-35V



PRO TIP

Size up if you are growing. A 20-qt planetary mixer that takes two batches today will take four next year. The wrong answer to that problem is a second mixer. The right answer was a 40-qt the first time.

QUESTIONS TO ASK BEFORE BUYING A FOOD PROCESSOR

- ❓ How much product do you process in a single prep shift?
- ❓ Do you need control over texture, or speed through volume, or both?
- ❓ What electrical is available at the station — 120V, 208V, 240V?
- ❓ Which disc and blade attachments will you actually use every week?
- ❓ Is the feed tube large enough for the product you load most often?
- ❓ Can the bowl, lid, and blade pack go through the dishwasher?

PERFORMANCE BEYOND EXPECTATIONS

Your essential prep partner.
Cut time, labor cost & food waste.



CUTTER MIXER FUNCTION

Compatible with all R2N, R2Dice & R2B Models

3 BOWL OPTIONS



3 BLADE OPTIONS



VEG PREP FUNCTION

R2N & R2Dice Models only.



24+ DISC OPTIONS



COMBINATION PROCESSORS

2-IN-1 COMBINATION MACHINES: A BOWL CUTTER MIXER + VEG PREP
Space-saving and multifunctional ally in the kitchen. ***MODEL PICTURED***



CUTTER MIXERS

BOWL CUTTER MIXER:
An essential tool for all chefs!

24 DISCS
R2N • R2NCLR • ***R2U***

27 DISCS
R2DICE • R2CLRDICE
• R2UDICE

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THE PREFERRED CHOICE BY CHEFS WORLDWIDE

R.E.D APPROVED MANUFACTURERS

For food processors, batch and bowl units, continuous-feed units

Brand	Price Range	About
	\$\$	Swiss-built continuous-feed vegetable cutters deliver restaurant-grade cuts at scale with minimal product loss — the go-to for commissaries and high-volume prep.
	\$\$	Recently launching the food processor, Dynamic has been at the forefront of mixing equipment since 1964.
	\$\$	Eurodib brings the best of European products to Canada with their distribution out of Quebec. Dito Sama is one of the lines with exceptional options in the food processor space.
	\$\$\$	Hobart FP350 and legacy processors and mixers are built for heavy daily use in institutional kitchens. A trusted Canadian name for commercial prep that lasts.
	\$ to \$\$	A broad, value-focused lineup of food processors — a flexible first buy for operators building out a prep station.
	\$\$	The industry benchmark for food processors - Robot Coupe's commercial prep lineup covers batch-bowl and continuous-feed units for operations of every size.
	\$\$	Made in Spain, the Sammic line of food processors focus on the efficiency and performance while ensure operators have a unit that is built to last.
	\$ to \$\$	Offering a wide range of options from a smaller 2.5 qt processor to a heavy duty 6 qt with dicing option, Waring has a unit for every need.



Sunny's Chinese, Edge Food Equipment

CORE PREP

Bowl Choppers, VCMs, Blixers, and Thermal Mixers

This group is not for every kitchen. It is for operations that process volume or need specific textures that a standard food processor cannot hit. Institutional kitchens, bakeries, long-term care, large catering, and any operation running compound butters, spreads, emulsions, or texture-modified diets — this is their category.

Bowl choppers

A rotating bowl feeds product past a high-speed blade assembly. The blade does not move much. The bowl does the work. That gives you a fine, uniform cut with good control over texture. Bowl choppers show up where operators need even chopping, compound butters, herb prep, spreads, and in some kitchens, meat and protein applications.



Vertical cutter mixers (VCMs)

VCMs combine chopping and mixing in one contained bowl. They are the workhorse of larger kitchens — think institutional, banquet, and food production. They handle chopping, blending, mixing, and emulsifying in one footprint. They are not countertop tools. They are production pieces, and they need to be matched to real batch size and real duty cycle.



Blixers

A blixer is a blender and a cutter mixer in one machine. The name says it: BL-ender and m-IXER. The value is texture. Blixers produce smoother, more refined results on dense product than a blender jar can. That makes them standard equipment in long-term care and healthcare kitchens running texture-modified diets. Capacity is the detail operators underestimate. Too small and the machine becomes a bottleneck. Too large and smaller batches will not process cleanly.



Thermal mixers

Thermal mixers combine mixing, blending, and controlled heat in a single unit. One machine, several steps. They work well for sauces, custards, soups, and fillings where heating and agitation have to happen at the same time. The savings are real — fewer pots, fewer hand stirs, fewer touches. But they are sticky, heated products. Cleaning access is the detail that makes or breaks the purchase



Omcan - 48282



PRO TIP

If cleaning is hard, it will not happen often enough. That is a food safety problem and a warranty problem. Before you sign, have staff take the machine apart and put it back together. If they cannot do it in under five minutes, pick a different unit.

R.E.D APPROVED MANUFACTURERS

For bowl choppers, VCMs, blixers & thermal mixers.

Brand	Price Range	About
	\$\$	Ditto Sama, exclusively distributed through Eurodib to Canada and the US market, provides French professional equipment designed to meet the demands of a high output kitchen.
	\$\$\$	Hobart is known for high volume and true longevity in the most demanding applications. The Bowl Chopper options meet and exceed the needs every time.
	\$\$	Both economy options and high volume European options are available through Omcan to ensure there is something for every need.
	\$\$	The Blixer®, specifically designed to assist the healthcare sector with the preparation of texture modified meals for their residents. From raw to cooked from cheeses to dessert, The Blixer!

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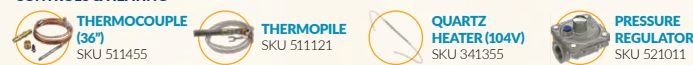
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Learn more about our brand



CORE PREP

Mixers – Planetary and Spiral

Mixers are core equipment. They cut labour, improve consistency, and handle jobs that simply cannot be done by hand at volume. The category splits into two types, and they are built for different things.

Planetary mixers

The most common and most versatile mixer. The agitator rotates on its own axis and travels around the bowl, which gives you broad, even coverage. Planetary mixers range from 5-qt countertop units to 140-qt floor models. They handle batters, mashed product, whipped mixes, and lighter doughs. Many models include an attachment hub that turns the mixer into a grinder, shredder, or slicer — real value in a single footprint.

Three details matter on a planetary:

- Bowl size. Buy for your actual batch, not your biggest one. Oversized bowls fight small batches. Undersized bowls create bottlenecks.
- Horsepower in context. Power matters on dense product and large volumes. But horsepower alone does not tell the story — torque and duty cycle matter too.
- Gear-driven vs. belt-driven. Gear drives have a reputation for heavy duty cycles and long life. Most planetaries are belt-driven and run quieter with less shock load. Talk to your RED Dealer about duty cycle before you pick one.



Vollrath - 30qt Mixer

Spiral mixers

Built for dough. In a spiral mixer, both the bowl and the spiral shaft move. That action develops gluten efficiently and generates less friction heat than a planetary does on the same dough. Lower heat protects fermentation, texture, and consistency — which is why spiral mixers are standard in bakeries, pizzerias, and any program where dough is the product.

Spiral mixers take up more space than a comparable planetary. Plan for clearances, loading height, bowl access, and how the dough will move to the next production step. Hydration ports, timers, and reverse functions are features that pay back on long production runs.



Eurodib - LM30T

PLANETARY VS. SPIRAL — AT A GLANCE

Type	Best at	Product feed	Texture control	Best fit
Planetary	Batters, mashed, whipped, lighter dough, general mixing	Loaded into bowl	Medium	Most versatile mixer for general foodservice
Spiral	Bread dough, pizza dough, high-volume production	Fixed or removable bowl	High, esp. for dough	Bakeries, pizzerias, dough-focused operations

QUESTIONS TO ASK BEFORE BUYING A MIXER

- ❓ What is the heaviest dough or product you will actually mix — and how often?
- ❓ What bowl size fits your busiest batch without sitting two-thirds empty most days?
- ❓ Does the operation need attachment-hub flexibility, or a dedicated dough machine?
- ❓ Is the available electrical at the planned location adequate for the motor?
- ❓ Will staff be lifting bowls in and out? Do you need a bowl lift or dolly?

R.E.D APPROVED MANUFACTURERS

For planetary mixers and spiral mixers.

Brand	Price Range	About
 Dynamic	\$\$	A great option for an entry level option - a liftable head, 6.5 litre bowl and gear driven makes Dynamic option a great fit
 efi sales	\$ to \$\$	EFI Sales is an good bang for your buck if you are considering a mixer for the first time - from small counter top options to floor stand mixers, the options are there for any need.
 eurodib	\$\$	A variety of mixer options are available from Eurodib for any application from artisan bakery to commissary and everything in between.
 HOBART CANADA	\$\$\$	Hobart is top of mind for any mixing needs. Mixers that have been known to last generations are their claim to fame.
 OMCAN	\$ to \$\$	A value line option for every need, in every capacity. Omcan delivers good options at a good price point.
 WARING COMMERCIAL	\$ to \$\$	Limited options but a great option for smaller batch needs. Waring Commercial makes the mixing process easy.
 winco	\$\$	Available in 3 size options, Winco a great off-shore option with 3 mixing speeds that comes with all the standard attachments.
 VOLLRATH	\$\$ to \$\$\$	Vollrath's planetary mixers range in size from a 7qu counter top unit all the way up to a 60 qt floor mixer with digital time, auto stop and attachment hubs on all floor models.

CORE PREP

Immersion Blenders

Immersion blenders are simple, fast, and in almost every commercial kitchen. They blend right in the pot, the bain-marie, or the stockpot. No transferring hot liquid. No extra dishes. For soup, sauce, dressing, and puree programs, they are hard to beat.

Shaft length is the first detail. The shaft should extend several inches below the working depth of the vessel. Buy one that is too short and staff will either splash product or risk the motor. Buy too long and the unit is awkward on small pots.







Cleaning is the second detail. Removable shafts are much easier to wash. That keeps the unit in service and keeps food safety tight. Power and product density matter on the third detail — heavier, thicker product needs a stronger motor or a variable-speed model. Some immersion blenders accept whisk attachments and give you more flexibility from one motor base.



PRO TIP

If you are blending hot product, move the head slowly and keep it submerged. A dry immersion blender head whipping air into a pot of hot soup will throw it. Staff learn this the hard way once.

For immersion blenders.

Brand	Price Range	About
	\$\$	Dynamic is the immersion blender specialist — French-engineered power in stick and bell configurations built for soups, sauces, purées and batters in high-volume professional kitchens.
	\$\$	Eurodib brings Dito Sama's European-engineered immersion blenders to the Canadian market, with variable-speed stick blenders sized for every volume from mise en place to full-batch production.
	\$\$ to \$\$\$	Robot Coupe's Mini and MP Series immersion blenders are the industry standard — precision-engineered for consistent emulsification, pureeing and blending in demanding commercial kitchens.
	\$\$	Sammic's XM and SmoothMix immersion blender series deliver Spanish-engineered durability and precise speed control for soups, sauces and emulsions in every service environment.
	\$\$	Waring's WSB immersion blenders are a dependable workhorse choice — powerful, easy to clean and built to handle high-frequency blending in commercial kitchens of every size.
	\$\$ to \$\$\$	Vitamix's immersion blender line brings the same motor strength and blade engineering that defines their countertop blenders — a premium option for operations that demand consistency at volume.

CORE PREP

Portioning

Slicers



Slicers deliver fast, even, repeatable slices with far less labour than a knife. In delis, butcher shops, sandwich programs, and commissaries they are essential. The category splits two ways: how the product is held, and who moves the carriage.

Gravity-feed vs. vertical slicer

Gravity-feed is the standard in most commercial kitchens. Product sits on an angled carriage, and gravity helps move it toward the blade while the operator pushes the pusher plate. Vertical slicers hold the product on a horizontal shelf and push it toward the blade. Vertical models are often chosen for cured meats and charcuterie where slice integrity matters. If your program leans premium cured product, take a close look at vertical.

Manual vs. automatic

Manual slicers need the operator to move the carriage back and forth. Automatic slicers do the carriage work themselves. Automatic pays off when slicing ties up labour every single day — staff can step away, do other prep, and come back to a filled pan.

Product matters

Not every slicer is built for every product. A slicer running deli turkey and roast beef has a different life than one running hard salami, firm cheese, or tomato. Product temperature matters too — some products slice best well chilled; softer, stickier products need the right blade and the right machine.



Founded in 1961 in Azpeitia, Spain, Sammic is a leading manufacturer of premium food preparation and preservation equipment. Initially specializing in potato peelers, the company steadily expanded its global footprint by offering a comprehensive range of equipment from sous-vide precision cookers, to hand mixers, and heavy-duty vacuum pack units for the foodservice industry. The equipment continues to be 100% made in Spain, and stocked locally by Permul Ltd.



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SLICER SAFETY AND CLEANING CHECKLIST

- Blade guard in place any time the slicer is not actively being cleaned or sharpened.
- Carriage and pusher locked before removing the blade cover.
- Blade sharpened on schedule — dull blades cause more injuries than sharp ones.
- Full disassembly and sanitation at end of each use with a raw protein.
- Never mix raw and RTE product on the same slicer without a full break-down and sanitation cycle between.
- Operators trained on the specific machine — no assumptions across brands.

R.E.D APPROVED MANUFACTURERS

For commercial slicers - Slicers in this category cover cheese, deli, and vegetable applications.

Brand	Price Range	About
	\$\$\$	The original commercial slicer brand. Berkel's gravity-feed and automatic slicers are icons of precision and craftsmanship, trusted in delis, butcher shops and fine dining operations worldwide.
BIZERBA	\$\$\$	Bizerba's gravity and automatic slicers are the premium standard for accuracy and hygiene — German-engineered for high-frequency slicing of deli meats, cheese and charcuterie.
	\$\$	EFI brings a strong mid-tier slicer lineup to the Canadian market, with reliable manual and automatic units suited to delis, grocery and foodservice operations.
	\$\$	Through Sirman's Italian-made slicer lineup, Eurodib delivers precision gravity and automatic slicers at a competitive price — a strong step-up option between value and premium tiers.
HOBART CANADA	\$\$\$	Hobart's slicers are a North American institution — built for decades of daily service in supermarkets, delis and institutional kitchens that can't afford downtime.
	\$ to \$\$	Omcans' broad slicer lineup covers manual and automatic gravity-feed units at accessible price points — the go-to for operators who need reliable slicing without the premium price tag.
	\$\$ to \$\$\$	German-crafted Rheninghaus slicers deliver the precision, hygiene standards and durability that European deli and butcher operations have trusted for generations.
WARING COMMERCIAL	\$\$	Waring's food slicers are a dependable workhorse choice for kitchens and sandwich programs that need consistent, easy-to-clean slicing at a practical price point.
VOLLRATH	\$\$	Vollrath's gravity slicer line is a reliable mid-tier option for delis, kitchens and sandwich programs — straightforward to operate, easy to clean and built to run shift after shift.



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ESSENTIAL KITCHEN EQUIPMENT EVERY PROFESSIONAL CHEF SHOULD HAVE



Every professional kitchen has its own rhythm – but behind every smooth operation, there’s a thoughtful setup of essential tools doing the heavy lifting. Whether you’re launching a new restaurant or refining your current workflow, **investing in the right commercial kitchen appliances** and tools is key to delivering quality, speed, and safety in daily service.

In this article, we’ll explore the **must-have kitchen equipment** every professional should consider, how to choose the best fit for your business, and how to keep your setup in peak condition for years to come.

THE ESSENTIAL TOOLS EVERY COMMERCIAL KITCHEN NEEDS

A well-equipped kitchen is more than a luxury – it’s the foundation of consistent food quality and an efficient workflow. While needs vary by cuisine and concept, some tools are universally indispensable:



PROFESSIONAL FOOD PROCESSORS

These versatile machines take on everything from slicing and dicing to emulsifying sauces and kneading dough. They dramatically reduce prep time and improve consistency.



PLANETARY MIXERS

Essential for bakeries, pizzerias, and restaurants working with doughs and batters. A heavy-duty mixer ensures your production runs smoothly.



HIGH-PERFORMANCE BLENDERS

Ideal for purées, sauces, and beverages, a commercial-grade blender delivers speed and texture precision.



VEGETABLE CUTTERS

Designed for high-volume slicing, dicing, and julienning, they save hours of manual prep and offer reliable results.

Each of these tools plays a role in **maintaining food quality**, reducing waste, and supporting a productive team.

HOW TO CHOOSE THE BEST EQUIPMENT FOR YOUR BUSINESS

Selecting the right equipment isn’t just about ticking boxes – it’s about aligning tools with your kitchen’s specific goals and challenges. Before purchasing new appliances, consider the following.



01. VOLUME AND MENU NEEDS

Evaluate how many dishes you serve per day and which tools are most relevant to your core offerings. For example, if your kitchen handles a large number of vegetable-heavy dishes, investing in a high-capacity vegetable cutter from Dito Sama will save you prepping time in the kitchen.



02. SPACE AND LAYOUT

Take precise measurements and think about how equipment will fit into the kitchen flow. Efficient layout minimizes cross-traffic and boosts safety. Did you know that even a few seconds saved per dish, multiplied across hundreds of orders, can lead to hours of labor saved every week?



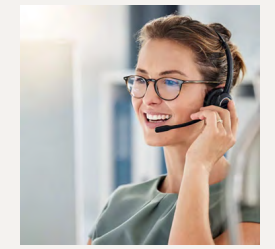
03. STAFF SKILL LEVEL

Choose user-friendly, intuitive machines if you frequently train new staff. The food processors from Dito Sama are engineered for ease of use without compromising performance, helping reduce training time.



04. ENERGY EFFICIENCY AND MAINTENANCE

Opt for appliances that offer long-term value through lower energy use, durable components, and easy maintenance routines. Energy-efficient models not only reduce your utility bills – they also contribute to sustainability goals that matter more and more to today’s diners.



05. SUPPLIER SUPPORT AND WARRANTY

Choose partners who offer installation, training, and responsive customer service. As an official Dito Sama partner, Eurodib supports its customers throughout the warranty period with reliable, expert customer service delivered by qualified professionals.

When these factors are considered together, they help you build a reliable, scalable kitchen setup that adapts to your growing business. A smart choice today can prevent headaches tomorrow – and give your team the tools they need to thrive.

MAINTAINING AND UPGRADING YOUR KITCHEN SETUP

Buying commercial kitchen equipment is a significant investment – but how you care for it matters just as much as what you choose.

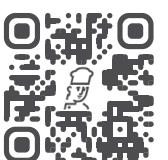
Establish a regular cleaning and maintenance routine, with daily, weekly, and monthly checklists. This not only extends the life of your equipment but also protects food safety and improves staff accountability.

As your business grows, keep a close eye on where your current setup may be falling short. Are prep times too long? Is your team waiting for equipment to become available? These are signals that it may be time to upgrade or expand your lineup.

In the end, a **well-chosen and well-maintained kitchen setup** pays off daily: in smoother service, happier staff, and dishes that consistently meet your standards.

Technology evolves, and so do kitchen needs. Investing in **multifunctional equipment** – like the **professional food processors and vegetable cutters offered by Dito Sama** – can add flexibility without sacrificing space. These tools are designed to grow with your operation, offering both precision and power in demanding environments.

Learn more about our brand



CORE PREP

Meats & Protein

Meat Processing — Saws, Grinders, and Tenderizers

Meat processing equipment handles the most demanding prep in commercial foodservice. Raw protein. Heavy loads. Frequent wash-down. The right machine saves labour, improves yield, and supports a more controlled final product. It also needs to be safe, sanitary, and serviceable — because the cost of any one of those going sideways is higher here than anywhere else in the kitchen.

MEAT PROCESSING EQUIPMENT



Tenderizer / Cubing Machine

Band Saw

Meat Grinder

Meat saws

Common in butcher shops, institutional kitchens, and open-kitchen restaurants running whole-animal or bone-in programs. Blade size and motor strength are the two biggest specs. A larger saw handles bigger product and deeper cuts but takes up more floor. Horsepower matters, but so does torque — steady cutting power through dense, bone-in product is what you are paying for.

Cleanability and operator safety are not optional. Surfaces need to rinse fast and sanitize easily. Blade guards, product pushers, and emergency stops have to be specified, in place, and part of staff training.

Meat grinders

Grinders show up in butcher shops, burger programs, sausage production, and a growing number of independent restaurants that want fresher, more customized product. Plate size controls grind quality and throughput. Horsepower and torque have to be sized together — grinding is a cold, dense, high-load job. Underpower the machine and you get heat, smeared product, and short equipment life.

Tenderizers

Tenderizers improve uniformity and eating quality on tougher cuts. They pay back on repetitive prep where tenderness and portion shape matter — banquet, volume catering, and some QSR programs. Safety features and wash-down access are the buying criteria to watch.



PRO TIP

Raw protein equipment lives or dies on cleaning access. Before you buy, take the unit apart in the showroom. Count the tools needed. Check if the parts are dishwasher safe. A machine that cannot be broken down in under ten minutes will not be cleaned properly on a busy close.

R.E.D APPROVED MANUFACTURERS

For meat saws, grinders, and tenderizers

Brand	Price Range	About
BIZERBA	\$\$\$	Bizerba's meat saws and grinders bring German precision engineering to the butcher counter — built for accuracy, durability and the hygienic daily demands of high-volume meat fabrication.
efi sa es .	\$\$	EFI's meat processing lineup covers band saws, grinders and tenderizers with reliable mid-tier performance — a practical choice for independent butchers and grocery meat departments.
eurolib	\$\$	Through Sirman's Italian-made meat processing equipment, Eurodib offers grinders, saws and tenderizers built to European standards at a competitive price point for any butcher or prep operation.
HOBART C A N A D A	\$\$\$	Hobart's meat saws, grinders and mixer-grinders are the North American benchmark — engineered for decades of heavy daily use in supermarkets, butcher shops and institutional kitchens.
OMCAN	\$ to \$\$	Omcans covers the full meat processing spectrum — band saws, grinders, tenderizers and sausage stuffers — at value-friendly price points that give independent operators maximum flexibility.
VOLLRATH	\$\$	Vollrath's meat processing units offer dependable mid-tier performance for kitchens and delis that need straightforward, easy-to-service grinders and tenderizers without the premium price.

CORE PREP

Dough Equipment — Sheeters, Rollers, Pasta, and Fermentation

There is a point in every dough program where hand work stops being the best answer. At low volume, hand rolling and shaping are flexible, cheap, and part of the craft. As volume grows and labour tightens, dedicated dough equipment starts to pay back. The return is not only speed — it is uniformity, predictable proofing, better yield, less staff fatigue, and less production risk.

Sheeters

Sheeters flatten dough to a consistent thickness fast. Standard in bakeries and pastry programs, and common in pizza and flatbread production. Two main types: pass-through floor-standing sheeters and countertop bench sheeters. Floor sheeters need more space — the side tables fold down so dough passes back and forth under the rollers. Countertop sheeters run smaller batches in a vertical gravity-fed design. Floor models typically belong in bakeries. Countertop models fit smaller bakeries and most pizza programs.



Rollers

Rollers are more compact and more task-specific than sheeters. They shape or portion dough into consistent pieces before the next step — pizza dough balls, buns, flatbread. The value shows up in repeated work and a small footprint. Know the finished size you need before you buy.

Pasta machines

Fresh pasta programs usually outgrow hand production fast. A commercial pasta machine sheets, cuts, or extrudes at a rate hand work cannot match. Match the unit to the pasta shapes on the menu, not the full list of optional dies.

Fermentation control

Dough timing is the quiet detail in a bread or pizza program. A proofer with temperature and humidity control makes fermentation predictable. That matters most in kitchens where room conditions swing through the day — open bakeries, hot line kitchens, unconditioned prep areas. Consistency on the proof protects consistency on the final product.



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BIZERBA

R.E.D APPROVED MANUFACTURERS

For dough sheeters, and dough rollers for pizzerias, bakeries, and full-service kitchens.

Brand	Price Range	About
 eurodib	\$\$	Through Sirman and other European partners, Eurodib offers spiral mixers, planetary mixers, dough sheeters and pasta extruders built for scratch bakeries, pizzerias and commissary operations.
 OMCAN	\$\$\$	Omcan's dough equipment range spans planetary and spiral mixers, sheeters and rollers — strong value for independent operators and growing chains building out a dough program.
 SOMERSET	\$ to \$\$	Somerset is the dough sheeter and roller specialist, with benchtop and floor models precisely sized for pizza shops, bakeries and commissaries that need consistent, repeatable dough output every shift.

CORE PREP

Vacuum Sealers and Sous-Vide Circulators

These two often work together. A vacuum sealer packages and preserves. A sous-vide circulator cooks at a precise, controlled temperature. A lot of sous-vide programs run right out of the sealer.

Vacuum sealers

Two main styles. External suction units are smaller and cheaper. They work for lighter-duty sealing and occasional packaging. Chamber units place the whole bag inside a chamber before sealing — that is what you want for higher volume, liquids, marinades, and sauces. Seal bar length, chamber size, duty cycle, and cleaning access are the practical specs. Some chamber units run two seal bars to seal multiple bags at once.



Type	Best at	Main value	Typical fit
Vacuum sealer, external	Light sealing, basic packaging	Portion control, storage	Smaller kitchens, occasional use
Vacuum sealer, chamber	Commercial sealing, liquids, batch	Shelf life, portioning, prep control	Restaurants, commissaries, higher volume
Sous-vide circulator	Controlled low-temp cooking	Doneness, yield, repeatability	Protein programs, batch cooking, precision prep









Sous-vide circulators

Circulators hold a bath at a precise temperature so food cooks gently and evenly. Sealed product goes in, comes out at the exact doneness you programmed. Most sous-vide applications finish in another method — sear, grill, broil — so the circulator is a prep tool more than a cook tool. Spec on water capacity, temperature stability, programming repeatability, and build quality for long run times.



R.E.D APPROVED MANUFACTURERS

For vacuum sealers and sous-vide machines

Brand	Price Range	About
 Berkel	\$\$\$	Berkel's chamber vacuum sealers bring the same craftsmanship as their slicer lineup — precision-built for portion packing, charcuterie programs and high-volume sous-vide fabrication.
 BIZERBA	\$\$\$	Bizerba's vacuum sealing and portion management systems integrate with their broader precision portioning lineup — ideal for operations running tight yield control alongside a sous-vide program.
 efi sales	\$\$	EFI offers reliable mid-tier chamber vacuum sealers suited to delis, butcher shops and foodservice operations that need consistent, repeatable sealing without the premium price tag.
 eurodib	\$\$	Through Sammic's professional vacuum sealing lineup, Eurodib delivers Spanish-engineered chamber sealers and sous-vide circulators trusted by culinary programs across Europe and North America.
 HOBART CANADA	\$\$\$	Hobart's vacuum sealing solutions are built to the same durability standard as their broader equipment lineup — a dependable choice for high-volume operations running extended sous-vide programs.
 OMCAN	\$ to \$\$	Omcan's chamber vacuum sealers cover every entry- to mid-tier need — straightforward to operate and well-priced for operators adding portion packing or basic sous-vide capability to their kitchen.
 sammic	\$\$ to \$\$\$	Sammic's SmartVide sous-vide circulators and vacuum sealing equipment are a culinary benchmark — Spanish-engineered for precision temperature control and consistent results at scale.
 WARING COMMERCIAL	\$\$	Waring's vacuum sealers are a practical, operator-friendly option for kitchens adding portion packing or entry-level sous-vide to their prep program without a major equipment investment.
 VOLLRATH	\$\$	Vollrath's vacuum sealing units round out busy prep kitchens that need dependable, easy-to-use sealing for portioning, storage and sous-vide applications across multiple sections.



Food Processors



Range	ACTIVE			ULTRA	
Model	CA-31	CA-41	CA-61	CA-3V	CA-4V
Motor Block	1 speed	1 speed	1 speed	Variable	Variable
Head	Universal	Large capacity	Semi automatic	Universal	Large capacity
Production/h	1000 lbs.	1300 lbs.	2200 lbs.	1000 lbs.	1300 lbs.
Portions	100-450	100-600	200-1000	100-450	100-600

Active Line:
-1 speed
-Intuitive control board

Ultra Line:
-Adjustable speed
-Brushless technology: maximum efficiency

Vegetable Slicer - Over 35 different cuts



Cutter - Multiple functions in seconds



Combi: 2-in-1 Versatility in a compact size



Commercial Vacuum Packing Machines

Highly precise commercial vacuum sealers for foodservice, institutional kitchens and food retail.

Sammic professional vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours.



-Powered by Bush pump
-Maximum precision and consistency
-Versatile: vacuum sealing in bags, in external containers and the ability to package in glass jars

Range	SE-Sensor				
Model	SE-208	SE-310	SE-316	SE-420	SE-520CC
Pump capacity	350 cf/h	424 cf/h	670 cf/h	848 cf/h	848 cf/h
Double sealing	yes	yes	yes	yes	yes
Bar length	11"	13"	13"	17"	17 + 17"
Total loading	0.6 Hp	0.5 Hp	0.5 Hp	1 Hp	1.25 Hp
Vacuum Pressure (Max)	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar
Range	SU-Sensor Ultra				
Model	SU-310	SU-316	SU-420	SU-520CC	SU-6100
Pump capacity	424 cf/h	670 cf/h	848 cf/h	848 cf/h	4238 cf/h
Double sealing	yes	yes	yes	yes	yes
Bar length	13"	13"	17"	17 + 17"	2 x (26 + 26)"
Total loading	0.5 Hp	0.5 Hp	1 Hp	1.25 Hp	3 Hp
Vacuum Pressure (Max)	2 mbar	2 mbar	2 mbar	2 mbar	0.5 mbar

CORE PREP

Manual Prep Equipment

Manual prep fills the gap between knife work and powered machinery. It is the right answer when you need faster output and more consistency than a knife, but you do not need the cost, footprint, or throughput of a motor. Sandwich shops, QSRs, cafés, concession stands, salad concepts, smaller prep kitchens, and secondary prep stations all live here.

Do not read manual as low-end. In a lot of operations it is the most practical choice. No electrical. Small footprint. One repetitive task, done right, all day. A manual wedger sitting at a sandwich station can out-produce knife work and beat a motorized dicer on total cost for that one job.

Dicers, cutters, wedgers, and corers

This is the strongest piece of the category. One-stroke cutting of produce — onions, tomatoes, peppers, potatoes, citrus, apples. Consistency is the real value. Pay close attention to blade size, cut pattern, and mounting style. A wedger does not solve a dicing problem, and a soft-produce model will struggle on harder product.

Equipment	Best for	Main strength	Main watch-out
Manual dicer	Onions, peppers, softer veg	Fast, even cuts	Usually one cut size per blade set
Manual wedger	Citrus, tomatoes, potatoes	Consistent wedge count and shape	Narrow task focus
Manual corer	Apples, citrus, similar	Speeds repetitive coring	Product size must match the tool
Combination cutter system	Mixed repetitive prep	One frame, multiple blade packs	Value depends on attachment availability
Food mill	Purées, sauces, soups from cooked produce	Purées while separating skins, seeds, and fibres in one step	Works only with soft or cooked foods; hand-cranking slows high-volume prep
Mandolin	Thin, uniform slices, juliennes, waffle cuts of firm produce	Adjustable blades deliver precise, consistent thickness faster than knife work	High injury risk — cut-resistant gloves and hand guards are essential
Vegetable slicer	High-volume slicing, shredding, and grating across varied produce	Interchangeable blades and discs handle multiple cut styles on one unit	More parts to clean, maintain, and replace over time

Food mills, mandolins, and vegetable slicers

Three manual tools deserve their own note. Each one solves a problem that bigger machines do not solve cleanly, and each one has a very specific watch-out.

A food mill is the right answer for cooked-produce purées, sauces, and soups where you want the flesh and flavour but not the skins, seeds, or fibre. It does the puréeing and the straining in one step. It is slow at volume because it is hand-cranked, and it only works on soft or cooked product. For smaller batch programs and scratch sauces it earns its counter space.

A mandolin delivers thin, uniform slices, juliennes, and waffle cuts on firm produce faster than knife work and more consistently than most cooks can hold by hand. The blade is the whole point and also the biggest risk. Cut-resistant gloves and the tool's own hand guard are not optional, and staff need to be trained on both.

A vegetable slicer covers the widest range of cut styles — slicing, shredding, grating — through interchangeable blades and discs on one unit. It is the most flexible of the three, and the most parts-heavy. Plan for blade storage, a cleaning routine that gets into every disc, and a replacement budget for the wear parts.



Winco - SVM



Magnum - Mandolin



Omcan - Manual tomato slicer

Blade styles and replacement planning

On most manual systems, the frame is only part of the purchase. The blade package is what determines output. Ask what cut sizes are available, whether blades are interchangeable, how hard they are to replace, whether replacements are easy to source, and whether the replacement cost still makes sense five years in.

Blade style matters. Straight blades make clean, general slices. Serrated or scalloped blades grip soft or delicate skins — tomatoes, soft fruit — and keep them intact.

Countertop, wall-mounted, or fixed station

A compact unit can still create a setup problem. Countertop models are easy to move, easy to share, and fit flexible prep areas. Wall-mounted and fixed-station units are more stable for high-repeat single-task work and free up counter space, but they commit the spot. Pick based on the station, not on the brochure.



Vollrath - Fry Cutter



Nemco - Easy Cutter

R.E.D APPROVED MANUFACTURERS

For manual food prepequipment.

Brand	Price Range	About
Browne	\$ to \$\$	Browne's broad smallwares and manual prep catalog covers cutting boards, food mills, mandolines and prep tools — a reliable Canadian supplier for operators building out a complete prep station.
Dynamic	\$\$	The Dynacube dicer is Dynamic's standout manual prep unit — a French-engineered push dicer that delivers fast, consistent cubing of vegetables, fruits and proteins with minimal effort and cleanup.
Edlund	\$\$	Edlund's manual slicers, can openers and prep tools are foodservice staples — engineered for high-volume daily use and the durability that earns a permanent spot on the prep line.
eurodib	\$\$	Eurodib offers food mills, cutters and prep tools built to the exacting standards of professional culinary operations.
Rabco	\$ to \$\$	Rabco's Magnum manual prep line delivers heavy-duty French-fry cutters, wedgers and dicers built for the rigors of high-volume commercial kitchens — a strong Canadian market choice.
nemco	\$\$	Nemco's Easy Slicer, Easy Chopper, Easy FryKutter and Easy Onion Slicer are standard-issue manual prep tools in North American kitchens — simple builds that run shift after shift.
OMCAN	\$ to \$\$	Omcan's manual prep range covers tomato slicers, French-fry cutters, wedgers and dicers at competitive price points — broad coverage for any prep station at accessible entry pricing.
VOLLRATH	\$ to \$\$	The Vollrath Redco line of manual French-fry cutters, dicers, wedgers and slicers is a kitchen staple — simple, durable builds designed for dependable portioning every shift.
Winco	\$	Winco offers a value-priced range of manual prep smallwares — mandolines, food mills and hand tools — a practical choice for operators watching budget without sacrificing coverage.

Revolutionize Your Food Preparation

Vollrath Manual Food Processors

With something for every kitchen, our line of manual food processors is thoughtfully designed and offers a superior user experience that saves you time and money by delivering consistent results and reducing food waste.



CORE PREP

Specialty Prep — Potato Peelers, Patty Presses, Salad Spinners, Can Openers

Some of the best returns in a kitchen come from smaller, task-specific tools. They solve one repetitive problem and keep solving it every shift. Look at where staff time is actually going — the answer is often not a bigger machine. It is the right small one.

Potato peelers

If prep volume on potatoes or root vegetables is high, a dedicated peeler pays back fast. The machine cuts labour on one of the most repetitive tasks in the kitchen, standardizes output, and frees staff for higher-value work. Match the machine to batch size, and check peel yield — peeling fast is only useful if you are not losing product to overpeel.



Sammic - Potato Peeler

Patty presses

Consistent shape, thickness, and weight on portioned protein protect food cost and plate appearance. Patty presses come in two main styles. Automatic models take bulk product and press portions. Manual models ask staff to weigh the product first, then press. Which one fits depends on volume and how much variety the menu runs.



Omcan - Patty Press

Salad spinners

Removing water from washed greens and herbs matters more than it looks. Wet greens do not hold dressing, look tired on the plate, and shrink shelf life. Commercial salad spinners run from compact manual units to larger timer-driven automatics. Compact models do the job for most restaurants at a fraction of the cost. Larger automatic units earn their space in commissaries, banquet, and high-volume salad programs.



Sammic - Salad Spinner



SCAN ME

To learn more about Vollrath manual food processors, scan the QR code or visit [VollrathFoodservice.com](https://www.vollrath.com)

VOLLRATH

Can openers

Not glamorous. Still essential on high-volume can programs. A good commercial can opener handles taller cans, cleans easily, and ships with a blade package that is quick to swap. Dishwasher-safe parts and a simple warranty story are the details that separate a good unit from one that frustrates staff.









Vollrath's EaziClean™ line, for example, opens cans up to 14 inches tall and includes a quick-release blade that makes cleaning easy — so the cleaning actually happens. Dishwasher-safe components, colour coding for quick identification, and a two-year warranty make it a practical choice for most programs.



Vollrath - Can Opener

R.E.D APPROVED MANUFACTURERS

For specialty food equipment - specific items for specific jobs.

Brand	Price Range	About
 Browne FOODSERVICE	\$ to \$\$	Browne's specialty prep catalog covers can openers, salad spinners and kitchen smallwares — a dependable Canadian supplier for operators rounding out their prep station with everyday essentials.
 Edlund	\$\$	Edlund is North America's standard for commercial can openers, with a full line of manual and electric units engineered for the high-frequency daily use that commercial kitchens demand.
 efi sales	\$\$	Efi's specialty prep lineup covers reliable mid-tier can openers and prep tools — a practical choice for operators who need dependable, easy-to-service equipment without the premium price.
 eurodib	\$\$	Eurodib offers potato peelers, salad spinners and vegetable prep units trusted by culinary programs across Europe and North America.
 HOBART CANADA	\$\$\$	Hobart's commercial potato peelers are built to the same durability standard as their broader equipment lineup — a trusted choice for high-volume operations peeling at scale every service.
 OMCAN	\$ to \$\$	Omcans covers the full specialty prep category — can openers, potato peelers and salad spinners — at approachable price points with broad enough coverage for any operation's needs.
 sammic	\$\$	Sammic's potato peelers and vegetable prep units deliver Spanish-engineered reliability and ease of use for high-volume kitchens that need consistent, repeatable results every shift.
 VOLLRATH	\$\$	Vollrath's specialty prep units round out busy kitchens that need dependable, easy-to-use can openers, salad spinners and smallwares across multiple dayparts and service styles.

CUT TIME. CUT COSTS. CUT FRIES.

UP TO 50 POUNDS OF POTATOES PER MINUTE

Edlund proudly presents our new French Fry Cutter, designed for unmatched speed, durability, and efficiency. With a heavy-duty, stainless steel construction, and continuous-duty operation, it cuts up to 50 pounds of potatoes per minute, saving time and labor. Engineered for high-output kitchens, it delivers precise, uniform fries with every cut. Built to last and easy to clean, Edlund's fry cutter is the faster, smarter choice for perfect fries.



Works best with Grade B potatoes, up to 70 count



CORE PREP

Scales and Weighing

Scales are easy to overlook. They are not always a major purchase. But in most operations they touch profit, consistency, compliance, and workflow every day. The right scale protects margin, speeds receiving, and supports accurate retail. The category is wider than most operators assume — and the specs are not interchangeable.

Retail scales and Measurement Canada

If a scale is used to set the price of food sold by weight, it has to be approved by Measurement Canada, certified, and inspected at the required interval. For retail food, the general inspection frequency is every 5 years, and initial inspections are performed by a Measurement Canada authorized service provider. That applies at the deli counter, the butcher shop, the bakery, and any prepared-foods counter where weight affects what the customer pays.



A customer-facing scale used only for reference or estimate is not automatically legal for trade. If the weight on the display determines the sale, it needs to be approved. Check the certification plate before you install.

MEASUREMENT CANADA – THE SHORT VERSION

Legal for trade required when weight determines price.
 Inspection interval for most retail food: every 5 years.
 Initial inspection by a Measurement Canada authorized service provider.
 Keep certification records on file — inspectors will ask.
 Scales used only for portion control or receiving are not legal-for-trade purchases.

Portion control scales

Portion control scales protect margin. They sit in prep, on the plating line, in bakery production, and on commissary benches. Small overages repeated across hundreds of portions a day erode margin faster than most operators expect. The real value is consistency — shift to shift, staff to staff, location to location.



Kilotech - SW 60



Kilotech - Dial scale

Counting scales

Counting scales weigh one piece, then count by mass. They pay back in operations that move a lot of small, uniform items — commissaries, large-volume prep, and back-of-house support. Counting only works when the item weights are consistent enough. Check that before you commit.

Shipping and receiving scales

Built for the back of house. Verify inbound weight. Check shipment accuracy. Support inventory control. Bench scales and platform scales make up most of this category. Pick based on load weight, product size, and whether the scale needs to sit on a bench, a pallet area, or a receiving dock.



Edlund - Receiving Scale

Scale type	Best for	Main strength	Main watch-out
Retail / legal-for-trade	Selling food by weight	Supports compliant retail transactions	Must meet Measurement Canada requirements
Portion control	Recipe, prep, plating, yield	Protects margin and consistency	Durability and cleanability often underspec'd
Counting	Counting uniform items fast	Saves labour, reduces count error	Works only when item weights are uniform
Shipping & receiving	Bulk receiving, outbound checks	Handles larger loads, inventory control	Needs space and heavier-duty build



PRO TIP

Ingredient scales, bench scales, and platform scales do different jobs. Capacity and graduation are not the same number. A 30 kg receiving scale with 10 g graduations will not help you portion a 5 g spice mix. Spec both.

KILOTECH

Easy to use reliable scales

Kilotech Portion Control Scales: Your Most Profitable Ingredient



KILOTECH

Balances fiables faciles à utiliser

Balances de contrôle des portions Kilotech : Votre ingrédient le plus rentable



Integrating a **Kilotech portion control scale** into your food prep workflow is the most effective way to guarantee taste consistency, control ingredient costs, and reduce food waste.

L'intégration d'une **balance de contrôle des portions Kilotech** à votre flux de préparation alimentaire est le moyen le plus efficace de garantir la constance du goût, de maîtriser les coûts des ingrédients et de réduire le gaspillage alimentaire.

Why do you need a portion control scale for consistent preparation?

Whether you are preparing for hundreds of people or meal-prep service, a scale ensures every portion tastes the same.

"Eyeballing" portions leads to overserving and small variances in ingredient use can reduce profit margins.

How to pick the right scale?

When choosing Kilotech portion control scales for food prep, consider:



KPC 2000

For high-volume kitchens, the KPC 2000 offers a large stainless steel platform that is easy to sanitize.



KD 200

If you're in a fast-paced or "messy" environment, the KD 200 is a chef's favourite for its robust splash-proof design and removable platter.



KPC 3K

For spices, baking and test kitchens, you need the KPC 3K for high precision as precise as a lab scale.



KWD 500

For bulk butchery, baking, or catering, look to higher-capacity models like the KWD 500, with stainless steel construction and IP-rated washdown protection for easy cleaning.

Pourquoi avez-vous besoin d'une balance de contrôle des portions pour une préparation constante ?

Que vous prépariez des repas pour des centaines de personnes ou pour un service de prêts-à-manger, une balance garantit que chaque portion a le même

goût. Estimer les portions « à l'œil » entraîne un surdosage, et de légères variations dans l'utilisation des ingrédients peuvent réduire les marges bénéficiaires.

Comment choisir la bonne balance ?

Lors du choix de balances Kilotech pour la préparation alimentaire, tenez compte des éléments suivants :



KPC 2000

Pour les cuisines à fort volume, la KPC 2000 offre une grande plateforme en acier inoxydable facile à nettoyer et à désinfecter.



KD 200

Si vous travaillez dans un environnement rapide ou « salissant », la KD 200 est la préférée des chefs grâce à sa conception robuste résistante aux éclaboussures et à son plateau amovible.



KPC 3K

Pour les épices, la pâtisserie et les cuisines d'essai, la KPC 3K est indispensable grâce à sa haute précision, comparable à celle d'une balance de laboratoire.



KWD 500

Pour la boucherie en vrac, la pâtisserie ou les services de traiteur, optez pour des modèles à plus grande capacité comme la KWD 500, dotés d'une construction en acier inoxydable et d'une protection IP pour le nettoyage à grande eau.

If your prep stations move, Kilotech models with long battery life ensure you aren't stuck to a wall outlet.

Si vos postes sont mobiles, les modèles Kilotech à longue autonomie évitent toute dépendance à une prise murale.

Explore and shop our full range of professional scales at [Kilotech.com](https://www.kilotech.com) to find the perfect fit for your prep station.

Découvrez et magasinez notre gamme complète de balances professionnelles sur [Kilotech.com](https://www.kilotech.com) afin de trouver le modèle parfaitement adapté à votre poste de préparation.

R.E.D APPROVED MANUFACTURERS

For scales, portioning and weighing.

Brand	Price Range	About
	\$ to \$\$	Bios Professional brings a reliable range of portion and receiving scales to the Canadian market — accurate, easy-to-read units well-suited to back-of-house weighing and inventory control.
	\$\$\$	The premium standard in commercial weighing. Bizerba’s scales are built for accuracy, durability and seamless integration with point-of-sale and production systems in high-volume operations..
	\$\$	CFS Brands delivers a broad range of portion and baker’s scales across multiple product families — a versatile catalog that covers front- and back-of-house weighing needs for operations of every size.
	\$\$	Edlund’s digital portion scales and receiving scales are a North American kitchen standard — reliable, easy to calibrate and built for the daily demands of busy prep and receiving operations.
	\$\$	Eurodib’s scale lineup brings European-engineered precision to the Canadian market, with portion and receiving units suited to prep kitchens, delis and bakery operations of every size.
	\$\$\$	Hobart’s commercial scales are built to the same exacting standard as their broader equipment lineup — a trusted choice for high-volume operations where accuracy and uptime are non-negotiable.
	\$	Canadian-made scales at an accessible price point. Kilotech covers portion, receiving and baker’s scales for every corner of the kitchen — a reliable domestic option with strong local support.
	\$ to \$\$	Omcans scale lineup offers broad coverage at value-friendly price points — portion, receiving and baker’s units for operators who need accurate, dependable weighing without the premium cost.
	\$	Thunder Group’s value-priced portion scales and kitchen measuring tools are a practical choice for operators building out a prep station on a budget without sacrificing basic functionality.

PREP EQUIPMENT — MASTER COMPARISON

This is the short version. Use it at the table with your RED Dealer. Every row is covered in more depth in the category pages above.

Equipment	Best at	When it starts to make sense	Investment
Batch food processor	Sauces, purees, chopped herbs	When prep needs more control than a blender and more speed than hand work	\$\$
Continuous-feed food processor	Slicing, shredding, grating	When knife work is too slow for daily volume	\$\$
Combination food processor	Bowl + feed-through in one unit	When one machine must cover several prep jobs	\$\$
Bowl chopper	Fast chopping, fillings, emulsions	When batch chopping must be fast and uniform	\$\$\$
Vertical cutter mixer	Chop, mix, blend, emulsify	When one machine handles many wet prep tasks	\$\$\$
Planetary mixer	Batters, mash, whipped, light dough	When hand mixing is too slow or inconsistent	\$\$ to \$\$\$
Spiral mixer	Bread and pizza dough	When dough quality and volume matter most	\$\$\$
Immersion blender	Soups, sauces, purees in pots	When product transfer is slowing prep	\$ to \$\$
Blender	Smooth liquid blending	When fast blending and fine texture matter	\$ to \$\$
Blixer	Fine purees, texture-modified food	When texture control is critical	\$\$\$
Thermal mixer	Mix + heat in one unit	When several manual steps repeat daily	\$\$\$
Slicer (gravity)	General meat and cheese slicing	When hand slicing affects speed or portion	\$\$
Automatic slicer	High-volume repetitive slicing	When slicing ties up labour daily	\$\$\$

Equipment	Best at	When it starts to make sense	Investment
Veg prep machine	Slicing, shredding, grating, julienne	When repetitive knife prep slows the kitchen	\$\$
Dicer	Uniform diced veg and fruit	When hand dicing eats prep time	\$\$ to \$\$\$
Meat saw	Portioning larger protein cuts	When manual portioning is slow or inconsistent	\$\$\$
Meat grinder	Fresh grind, blend control	When grinding in-house adds quality or margin	\$\$ to \$\$\$
Tenderizer	Tenderness and uniformity	When protein prep is repetitive and quality-sensitive	\$\$
Sheeter	Even dough thickness	When hand rolling becomes a daily bottleneck	\$\$\$
Roller	Repetitive shaping	When one repeated hand task slows production	\$\$
Pasta machine	Sheet, cut, extrude pasta	When fresh pasta outgrows hand production	\$\$ to \$\$\$
Fermentation control	Proofing and dough timing	When room conditions make proof inconsistent	\$\$\$
Vacuum sealer (chamber)	Commercial sealing, liquids	When shelf life and packaging volume matter	\$\$ to \$\$\$
Sous-vide circulator	Controlled low-temp cooking	When doneness and yield control matter	\$\$
Potato peeler	Root veg peeling at volume	When hand peeling eats prep hours	\$\$
Patty press	Uniform portioned protein	When burger or meatball volume grows	\$\$
Salad spinner	Drying washed greens	When salad or herb volume grows	\$ to \$\$
Retail / legal-for-trade scale	Selling food by weight	Any time weight determines the price	\$\$
Portion control scale	Recipe, plating, yield	As soon as consistency starts to cost margin	\$
Bench scale	General prep, batch weighing	Any kitchen running a recipe card	\$



BUILDING THE PREP BATTERY

Most prep kitchens do not need every machine in this section. They need the right three or four. The mix depends on menu, volume, space, and staff. The lists below are starting points — not shopping lists.

Best all-purpose investments

These are the strongest starting points for broad foodservice use.

- Planetary mixer
- Batch food processor
- Vegetable prep machine
- Bench scale
- Vacuum sealer

Best when volume is the real problem

These usually make the most sense when prep is repetitive and labour-heavy.

- Continuous-feed food processor
- Automatic slicer
- Dicer
- Potato peeler
- Spiral mixer
- Meat grinder

Best when consistency or product quality is the real problem

These matter most when the finished result needs tighter control.

- Blixer
- Spiral mixer
- Fermentation control equipment
- Sous-vide circulator
- Sheeter
- Ingredient scale

Small tools, strong value

These often pay back faster than operators expect.

- Salad spinner
- Patty press
- Bench scale
- Immersion blender
- Food mill
- Sifters and other specialty tools

Best Prep Investments by Operation Type

A starting-point guide by concept. Every operation is different — use this as a talking track with your RED Dealer, not a final spec.

Operation type	Prep battery starting point
QSR / fast casual	Vegetable prep machine, manual wedger and dicer, salad spinner, portion scale, mid-size planetary
Full-service restaurant	Batch processor, planetary mixer, immersion blender, bench scale, vacuum sealer (chamber), slicer
Pizza / bakery	Spiral mixer, sheeter or roller, dough divider or patty press, ingredient scale, fermentation control
Café / sandwich	Slicer, manual wedger, dedicated tomato slicer, salad spinner, bench scale
Catering / banquet	Larger planetary, bowl chopper or VCM, blixer or thermal mixer, vacuum sealer (chamber), sous-vide
Long-term care / healthcare	Blixer, thermal mixer, vegetable prep machine, portion scale, sous-vide
Butcher / retail meat	Gravity or vertical slicer, meat saw, grinder, tenderizer, legal-for-trade retail scale
Commissary / production	VCM, continuous-feed processor, dicer, spiral mixer, platform scale, counting scale



SECTION TWO

HEATED HOLDING EQUIPMENT

The job isn't done when the cooking stops. Holding is where food quality, food safety, and food waste are won or lost between production and service.

Prep gets product ready. Cooking gets it done. Holding is the stretch in between — the part of service most kitchens do not plan for, and the part guests feel every time. Food that sat too long. Fries that turned soft. A plate that came out lukewarm. None of those start with a bad cook. They start with the wrong holding choice.

This section walks through nine subsections of heated holding: the foundational education, then cabinets and proofers, cook-and-hold, retherm, radiant holding, induction, steam tables and wells, display and carving, line-support warmers, and finally mobile and transport holding with a cross-reference to chilled and ambient holding.

“
Buy for the task, not for the category.
 ”

FOUNDATIONS

Holding the Line — Why Heated Holding Matters

In commercial foodservice the job is not finished when the cooking stops. The real test is whether food reaches the guest at the right temperature, with the right texture, and at the quality the kitchen intended. Heated holding is not just keeping food warm. It is protecting the product between production and service.

Three jobs sit inside this category. Food safety. Food quality. Food waste. Each one matters on its own. Together, they shape what you actually need to buy.

Three jobs, one category

Food safety is the floor. Product must stay above 60°C / 140°F throughout holding to stay out of the danger zone. Public Health units across every province enforce this as a HACCP critical control point. A holding cabinet that cannot keep a full load above that threshold under real service conditions is not a bargain — it is a liability.

Food quality is where the money lives. Protein shrink, skin loss on fried items, sauce breaking, vegetables greying, bread drying out — every one of those is a quality hit the guest can see. The wrong holding choice turns good cooking into mediocre service.

Food waste is the third cost. Product that has to be remade, discarded, or discounted because it dried out, overcooked in the hold, or drifted out of temperature range is waste you already paid for. Operators who track this line item often find holding is the single biggest lever they have.

Questions that come before the spec sheet

Before picking a category, walk the service. When does the rush hit? Where is the gap between production and pickup? Which items are losing quality fastest? Is staff remaking product because of how it held, or because of how it was held? The equipment answer follows the workflow answer, not the other way around.

Holding also creates flexibility. Cook-ahead programs work only when the hold protects the product. Separating production from service is one of the biggest labour levers in a kitchen, and it only works when the holding equipment earns its keep. QSRs, grab-and-go programs, healthcare, corrections, and high-volume catering all depend on this.

**HOLDING IS A WORKFLOW
DECISION BEFORE IT IS AN
EQUIPMENT DECISION. MAP
SERVICE FIRST. BUY SECOND.**



PRO TIP

If your biggest quality complaints happen at the end of a rush, not the start, you have a holding problem — not a cooking problem.

BULK HOLDING

Heated Holding Cabinets and Proofers

Holding cabinets and proofers are among the most common and useful tools for separating production from service without sacrificing food quality. They let kitchens prep ahead of the rush, hold safely, and serve faster at peak. Done well, they reduce line pressure, improve consistency, and cut the waste that comes from food drying out, cooling too quickly, or having to be remade under pressure.

But not all holding environments are the same. Some foods need gentle heat with added humidity. Others hold better in a drier environment that preserves texture. Roasted meats, braised items, and plated banquet food usually want humidity — it keeps them from shrinking and drying out. Fried foods, bakery products with crisp crusts, and grab-and-go items hold better in dry heat. Making the right choice depends on your menu and how long you need to hold.



Metro - C539-CFU-U

Capacity

Capacity is the first decision. Look past the price point to pan capacity, slide count, and slide configuration. A cabinet sized to the pans you actually use beats one that is too small and creates bottlenecks, and beats one that is too large and burns floor space. Match slide spacing to the real tray depth — oversized slides waste a cabinet, undersized slides cost flexibility.

Door swing and control placement

Where the door opens and where the controls sit shapes workflow. The wrong door swing blocks aisle space, clogs the line, and slows staff at peak. Same with controls — put them where staff can reach them without turning away from the pass. Many cabinets ship with field-reversible doors, which is worth asking about when the install path is uncertain.

Insulation

Non-insulated cabinets cost less up front. They also heat unevenly, lose product quality on longer holds, and drive up energy use. Insulation shows up in the food, then in the waste log, then in the bill. For anything beyond the shortest holds, pay for the insulation.

Proofers and combination cabinets

Proofing cabinets add humidity and a lower temperature range to support bread, pizza dough, and bakery product. Combination heat/proof cabinets split the difference — useful for operations that proof in the morning and hold hot in the afternoon. A true dual-purpose unit is a real footprint win when the schedule supports it. If your menu needs proofing and hot holding running at the same time, buy two.

QUESTIONS TO ASK BEFORE BUYING A HEATED HOLDING CABINET

- ❓ How many pans at what size do you need to hold at once?
- ❓ Humidity-controlled, dry, or both?
- ❓ Full-height, half-height, or undercounter?
- ❓ Do you need the cabinet to be mobile during service?
- ❓ Electrical available at the install point — 120V, 208V, 240V?
- ❓ Field-reversible door? Lockable? Clear or solid?
- ❓ Is the seal design field-replaceable, or is it a service call?

R.E.D APPROVED MANUFACTURERS

For heated holding cabinets and proofers

Brand	Price Range	About
 ALTO-SHAAM.	\$\$\$	The benchmark in heated holding — Halo Heat® radiant cabinets hold food at peak quality longer without the drying effect of forced air.
 Atosa	\$ to \$\$	Reliable, value-priced holding cabinets for independent operators and growing foodservice programs that need food-safe temperatures without the premium cost
 Celcook Commercial Microwave Ovens	\$\$	Canadian-made holding cabinets built to keep freshly cooked food at service temperature and quality, with strong domestic support.
 CRFS COR.	\$\$ to \$\$\$	The insulated holding cabinet standard for catering, commissaries and healthcare — built where consistent hold temperatures are non-negotiable.
 efi sales Ltd.	\$\$	Dependable mid-tier holding cabinets for operations that need consistent, food-safe temperatures across high-volume service periods.
 GARLAND [®] CANADA A Weib Company	\$\$\$	Dependable mid-tier holding cabinets for operations that need consistent, food-safe temperatures across high-volume service periods.
 Hatco [®] CORPORATION	\$\$	A global foodservice standard for heated holding — precision temperature control and proven reliability when service failures aren't an option.
 HOSHIZAKI	\$ to \$\$	The same build quality and temperature precision as their refrigeration lineup, applied to heated holding cabinets and proofers.
 METRO [®]	\$\$\$	The C5 [®] cabinet is the go-to for schools, healthcare and catering operations with mobile meal programs requiring consistent hold from kitchen to service.
 Traulsen	\$\$\$	Precise humidity and temperature control for bakeries and commissaries where consistent dough proofing and food quality are mission-critical.
 True [®] REFRIGERATION	\$\$ to \$\$\$	The same tight temperature tolerances True's refrigeration lineup is known for, brought to heated holding cabinets and proofers.
 Turbo air [®] REFRIGERATOR MANUFACTURER	\$\$ to \$\$\$	Energy-efficient mid-tier holding cabinets for operations that need dependable food-safe holding across busy service periods.
 turbofan [®] CONVECTION OVEN SYSTEMS	\$\$	Consistent, even heat distribution for bakeries and foodservice operations needing reliable proofing and holding at production scale.
 UNOX [®]	\$\$\$	Evereo [®] holding cabinets extend food quality far beyond conventional hold times — a category-redefining option for high-volume batch operations.
 VULCAN	\$\$\$	Heavy-duty holding and proofing cabinets built to match their cooking equipment — a trusted choice for integrated Vulcan kitchen suites.
 winholt equipment	\$ to \$\$	Practical, value-friendly insulated cabinets for operations that need reliable temperature retention from kitchen to service point.

EFFICIENCY meets PRECISION
L'EFFICACITÉ rencontre la PRÉCISION



Calibration Ice Bath Cup/Gobelet de bain de glace pour l'étalonnage FS710



Commercial Dishwasher Thermometer/Thermomètre de lave-vaisselle commercial DT137



Magnetic Surface Thermometer/Thermomètre magnétique pour surface DT500

Your go-to source for all things food prep and precise temperature control!
Votre premier choix pour tout ce qui concerne la préparation des aliments et le contrôle précis de la température!



Waterproof Pocket Thermometer/Thermomètre de poche à l'épreuve de l'eau DT131



Cut Resistant Gloves/Gants résistant aux coupures GL101



Sanitation Probe Cloth & Wipes/Lingettes pour sonde 383SC et 379SC



Hair Nets, Beard Nets & Aprons/ Filets à cheveux, filets à barbe et tabliers FS700, FS701 et FS702



OVERNIGHT AND BATCH PROGRAMS

Cook-and-Hold and Low-Temperature Holding Ovens

Cook-and-hold units — also called low-temperature holding ovens — step up from a simple holding cabinet. They cook gently, hold safely, and serve when the operation is ready. You will find them in catering, institutional kitchens, steakhouses running prime rib, and any kitchen that benefits from a planned, repeatable production schedule instead of constant last-minute fire.

Both labour and food waste improve in this category. Kitchens can batch cook overnight, hold the product in a controlled environment, and pull it for service. Instead of tying up the cook line at peak, teams move more of the work into a planned pre-service window. Low-and-slow heat also means better tenderness on larger proteins — a real quality win, not just an efficiency one.

ALTO-SHAAM®



Where cook-and-hold earns its keep

- Prime rib, roasts, briskets, and other large proteins that benefit from long, gentle cooking.
- Overnight cook programs that free up morning line time.
- Banquet production where hundreds of portions have to be ready at the same moment.
- Healthcare and corrections kitchens running tight labour windows.
- Steakhouses, carveries, and roast stations that demand a reliable hold.

What to look for

Probe control is the feature that separates real cook-and-hold units from glorified holding cabinets. The unit should switch automatically from cook mode to hold mode when the probe hits temperature. Humidity control, door seal quality, and recovery time after door openings all matter more than the headline temperature range. Halo Heat and similar low-wattage radiant designs are a category signature because they hold without fans drying out the product.



PRO TIP

A cook-and-hold unit is an overnight tool. If your kitchen does not run an overnight or far-ahead production schedule, you probably do not need one — a heated cabinet will do the work and cost less.

COOK-CHILL REGENERATION

Retherm and Thermalizer Ovens

Retherm ovens are not another form of heated holding. Their job is to bring pre-cooked, chilled food back to serving temperature safely and consistently. They belong in cook-and-chill operations — healthcare, corrections, large-volume institutional kitchens, commissaries, centralized production serving multiple sites.

The failure modes are well understood. Reheat too slowly and the product sits in the danger zone. Reheat too aggressively and the product loses moisture, texture, and quality before it ever gets to the guest. A good retherm oven threads that needle every time, across full loads, with minimal staff input.



Sammic - Rethermalizer

Cook-chill, not cook-hot

If you are not running a cook-chill program, you do not need a retherm oven. Most kitchens confuse retherm with holding and end up buying the wrong thing. Retherm is regeneration. The product starts cold, moves through a controlled reheat cycle, and comes out at plating temperature. Holding is the step before service, with product already hot.

What separates the good from the bad

- Even heat distribution across a full rack — no cold spots in the middle of a deep load.
- Tight temperature control that holds product at plating temp once regen is complete.
- Moisture management — steam injection, humidity control, or both.
- Load size that matches the meal program. Healthcare trayline regen is different from banquet regen.
- Documented HACCP cycles that staff can repeat without guessing.

PRICE-OUT THE RETHERM OVEN WITH THE COOK-CHILL WORKFLOW, NOT ON ITS OWN. PURCHASE PRICE IS RARELY THE TRUE COST — LABOUR SAVINGS, CONSISTENCY, AND FOOD SAFETY DOCUMENTATION ARE WHERE THE PAYBACK LIVES.

What cook-chill looks like in practice



R.E.D APPROVED MANUFACTURERS

For cook & hold Units and rethermalizers

Brand	Price Range	About
ALTO-SHAAM.	\$\$\$	The category inventor. Alto-Shaam's cook-and-hold ovens use Halo Heat® technology to slow-cook and hold in a single unit — delivering consistent, shrink-reducing results overnight or across extended service periods.
CRFS COR.	\$\$ to \$\$\$	Cres Cor's cook-and-hold cabinets are built for high-volume institutional and catering operations that need reliable overnight cooking and safe holding without constant monitoring.
sammic	\$\$ to \$\$\$	Sammic's SmartVide rethermalizers bring Spanish-engineered precision to cook-chill retherm programs — consistent, food-safe reheating at scale for commissaries and high-volume foodservice operations.
VULCAN	\$\$ to \$\$\$	Vulcan's cook-and-hold ovens are built to the same heavy-duty standard as their cooking equipment lineup — a dependable choice for high-volume kitchens running extended overnight or low-temp cook cycles.

RADIANT HOLDING AT THE PASS

Heat Lamps, Strip Heaters, and Heated Shelves



Strip heaters — and their cousin the heat lamp — are the most common heated holding in Canadian kitchens. Close to every kitchen pass in the country uses them in some form. They support peak service and keep workflow moving between the line and the front of house. But the category has clear limits, and most quality complaints at the pass trace back to using radiant holding for a job it was never built to do.

Strip heaters and heated shelves are short-term holding. They apply direct heat, which dries food and can keep cooking delicate product. Zoned strip heaters let operators direct heat where it is needed and dial it back where it is not — worth the upcharge when the line runs mixed products. Radiant holding works when the goal is supporting food for minutes, not hours. It does not do moisture retention, long holds, or delicate textures well. That is not a design flaw, it is the category.



Celccok CHD-22ERA



Hatco - Glo-Ray Heat Strips



Hatco - Buffewt Warmer GRSBF-60-O-Glo-Ray

Product fit at a glance

Product Type	Heat Lamps	Strip Heaters	Heated Shelves
Plated entrées, short hold	Good	Good	Good
Carved meats at service	Good	Excellent	Fair
Fries and fried sides, immediate pickup	Good	Good	Poor
Delicate fish	Fair	Fair	Fair
Eggs	Fair	Fair	Fair
Sauced items	Fair	Fair	Good
Crisp baked items	Poor	Poor	Poor
Long hold proteins	Poor	Poor	Poor

Where radiant holding works – and where it does not

Equipment	Best role	Best fit products	Key setup priorities	Main limitation
Heat lamps	Short pass holding, plating, pickup support	Plated entrées in short windows, carved meats, fries awaiting pickup, sandwich assembly	Mount height, wattage, zoning, switch placement, distance to food	Direct radiant heat can dry out, toughen, or continue cooking exposed product
Strip heaters	Wider service-line coverage, expo, carving, tray assembly	High-turnover service lines, carving areas, plated meal assembly, cafeteria and banquet lines	Watt density, zone length, mount location, independent controls, clearances	Broad radiant heat; less precise across mixed products
Heated shelves	Plate staging, pass-through holding, short pickup windows	Plates, covered dishes, boxed meals, short-term support before service	Surface temperature, shelf size, shelf placement, controls, traffic flow	Heats from below; does not protect texture or moisture on its own



PRO TIP

If your pass uses one long strip heater for a mixed menu, the fries are probably suffering. Zoned controls or multiple short strips almost always beat one long zone.

R.E.D APPROVED MANUFACTURERS

For Heat Lamps, Strip Heaters, and Heated Shelves

Brand	Price Range	About
ALTO-SHAAM	\$\$\$	Alto-Shaam’s heated shelves and shelf warmers extend their holding expertise to pass-through and line applications — keeping plated food at service temperature without compromising quality.
Hatco CORPORATION	\$\$	The industry standard for heat lamps, strip heaters and heated shelves — Hatco’s broad lineup covers every pass, counter and line configuration a commercial kitchen needs.
METRO	\$\$ to \$\$\$	Metro’s heated shelving and warming solutions integrate seamlessly with their holding cabinet lineup — a natural choice for operations running Metro throughout their kitchen and transport program.
nemco FOOD EQUIPMENT	\$\$	Nemco’s heat lamps and food warmers are dependable, easy-to-install solutions for pass-through windows, buffet lines and service counters that need reliable overhead heat.
OMCAN	\$ to \$\$	Omcans’ heat lamps and strip warmers offer broad coverage at value-friendly price points — a practical choice for operators equipping a pass or service line on a budget.
Winco	\$	Winco’s value-priced heat lamps and buffet warmers are a straightforward option for operations that need basic overhead heat at the pass without a significant equipment investment.
VOLLRATH	\$\$	Vollrath’s heated shelves, strip warmers and heat lamps round out front-of-house and pass-through applications — dependable, operator-friendly units built for consistent daily service.



WET, DRY, AND INDUCTION WELLS

Induction Warmers and Induction Chafers



Induction warmers and induction chafers are related but not identical. The warmer is the heat source. The chafee is the serving vessel built to work with it. In operator terms, induction warmers are about efficient, controlled warming with a cleaner service footprint. Induction chafers bring that same technology into buffet, banquet, and front-of-house display service, where presentation matters as much as temperature.

The category has moved fast. Current induction buffet systems offer low-profile designs, multiple power levels or temperature presets, pan or vessel auto-detection, and the ability to run several units from a single power cord. Natural Resources Canada notes induction is more efficient than gas and modestly more efficient than smooth-top electric cooking. NRCAN's own cooking appliances page puts induction at ~85–90% vs ~65% for smooth-top electric and ~40% for gas. That's a 20–25 point gap on the electric comparison, which is far from modest. That math is part of why induction continues to show up in front-of-house and banquet builds.

Best use cases

- Buffet lines where visible cords, fuel canisters, and open flame look cheap.
- Banquet and banquet-style plated service where the line has to be repositioned mid-event.
- Carving and action stations — the chef needs power control, not a Sterno.
- Premium display work where the counter itself is part of the presentation.
- Electric-forward builds where gas or fuel costs are being designed out.

Hidden and built-in induction

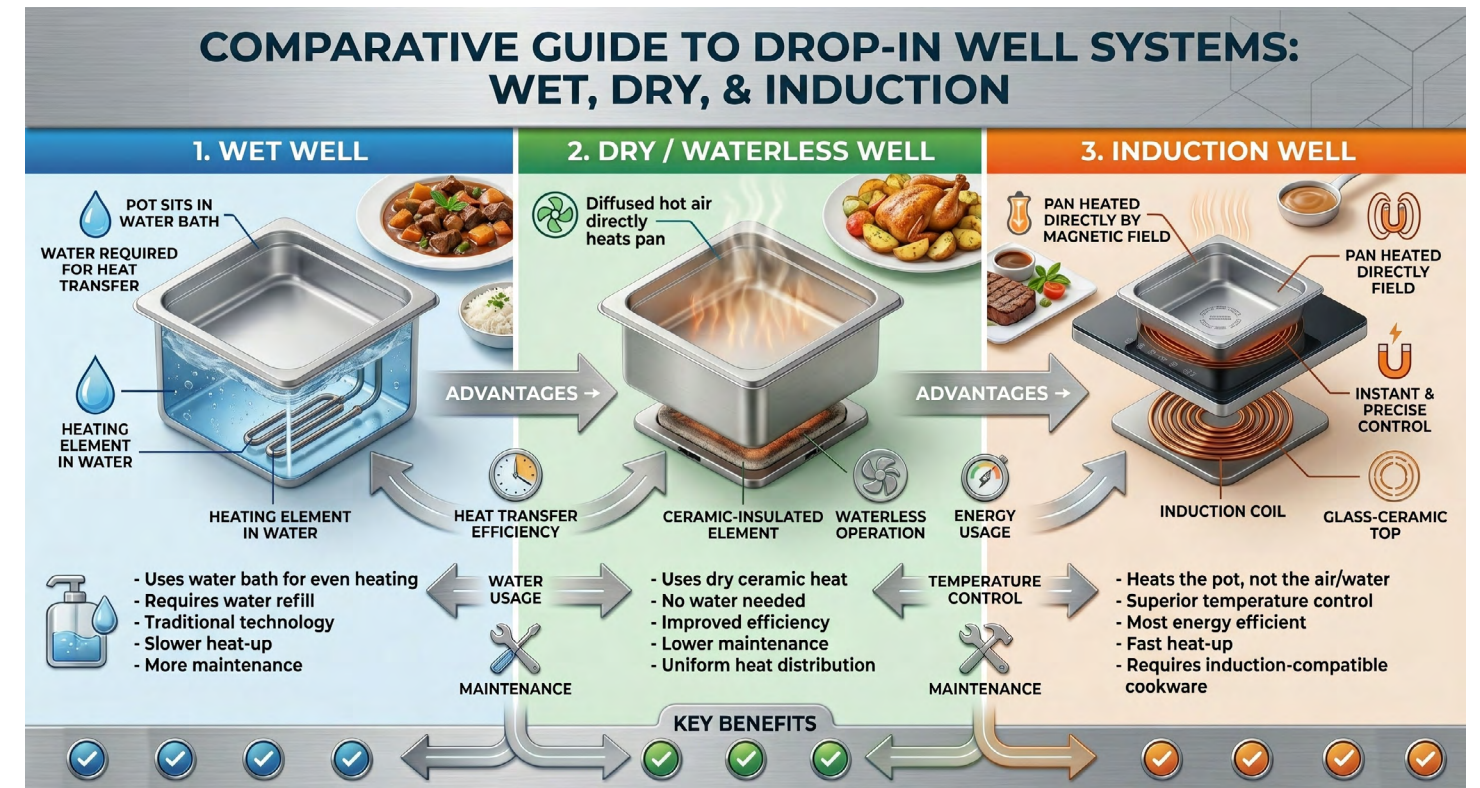
Built-in hidden induction systems push this further. Units mount beneath an approved countertop surface, heat only the induction-ready vessel sitting on top, and use undermount controls. The counter looks clean, there is nothing to wipe around, and the hold is still tight. Spring USA and similar manufacturers specify these for high-end buffet and banquet builds.

Controls matter more than operators assume

Induction is not just on or off. Good systems include preset levels, chafee preheat modes, remote or touch controls, pan auto-detection, small-article detection, overheat protection, and empty-pan shutoff. All useful — as long as the banquet team can actually work the panel during service. A beautiful induction setup that is awkward to adjust under pressure still creates problems.

TEST THE CONTROLS WITH THE PEOPLE WHO WILL ACTUALLY USE THEM. BANQUET ATTENDANTS, BUFFET STAFF, AND FRONT-OF-HOUSE SERVERS ARE THE USERS. NOT THE CHEF WHO SPECIFIED THE UNIT.

Steam Tables, Hot Food Wells, and Drop-Ins



For decades, steam tables and wet wells were the default answer for hot holding. In many operations, they still are. But steam is no longer the automatic choice. Operators now have real alternatives — modern dry wells, waterless wells, and induction-supported drop-ins — and they deserve serious comparison on product quality, energy use, cleaning burden, install requirements, and menu mix.

Heat Without the Hassle

Vollrath Warmers and Rethermalizers

Vollrath makes heating solutions hassle-free, whether it's warmers that keep food hot, or rethermalizers that take food from cold to hot and hold it at the perfect serving temperature. Hello, powerful energy efficiency. Goodbye, food waste.



SCAN ME

To learn more about Vollrath warmers and rethermalizers, scan the QR code or visit [VollrathFoodservice.com](https://www.vollrath.com)

VOLLRATH

Wet wells and steam tables

Wet wells remain a strong choice when the menu is built around moist foods and the goal is gentle, even holding over a longer service window. Steam generated from heated water heats pans evenly from below, helping maintain quality over longer holds without scorching or drying. NSF certification and even heating are the selling points. In practice that makes wet wells well suited to soups, sauces, gravies, braised items, mashed potatoes, and anything where moisture retention outranks crispness.

The tradeoff is maintenance, utility use, and complexity. Wet wells have to be filled, monitored, drained, cleaned, and de-limed. Where food, water, and warmth mix, bacteria and mould pressure go up, and daily cleaning becomes non-negotiable. That is not a reason to avoid wet wells. It is a reason to price them with the labour attached.

Dry wells and waterless wells

Dry wells and waterless wells have improved substantially, and they should now be compared seriously rather than treated as a compromise. Dry wells can use radiant, conductive, convection, or induction-based heat. Radiant and conductive versions suit quick-turn applications. Gentler convection designs do better on longer holds without scorching. Waterless well platforms preheat faster, use less utility, and in many cases let multiple wells be managed from a single touchscreen. In short — easier cleaning, less water dependence, simpler installation, and a more energy-conscious holding system.

Induction-supported drop-ins

Induction drop-ins push the trend further. These are energy-efficient, plumbing-free systems that heat the pan to maintain “just-made” quality, with mountable controls, preset temperatures, and pan-presence sensing. Vollrath and Hatco both spec low-wattage buffet systems that run off a single remote, with multiple power levels and induction-ready vessels. Attractive where operators want the built-in look of a traditional drop-in with less water, less descaling, and tighter control over electrical load.



PRO TIP








If the kitchen is a remodel and the plumbing path is ugly, drop the wet-well plan. Dry or induction will almost always cost less installed — and clean up faster, every shift.

What is best where – wet vs. dry vs. induction

Application	Wet / steam	Dry / waterless	Induction drop-in	Best choice
Soups, sauces, gravies, braised items	Excellent	Fair to Good	Good	Wet well
Mashed potatoes, moist sides, soft vegetables	Excellent	Good	Good	Wet well or induction
Quick-turn cafeteria line	Good	Excellent	Good	Dry or waterless well
Remodel where plumbing is difficult	Fair	Excellent	Excellent	Dry, waterless, or induction
Buffet or premium display line	Good	Good	Excellent	Induction-supported well
Lowest cleaning burden	Poor to Fair	Excellent	Excellent	Dry, waterless, or induction
Lowest pan compatibility risk	Excellent	Excellent	Fair	Wet or standard dry well
Energy-conscious electric-forward spec	Fair	Good	Excellent	Induction-supported well

R.E.D APPROVED MANUFACTURERS

For Heated wells, wet and dry as well as induction warmers and chafers

Brand	Price Range	About
	\$ to \$\$	Atosa's heated wells and steam tables offer reliable, value-priced wet and dry holding for buffet lines and service counters in independent and growing foodservice operations.
	\$\$ to \$\$\$	Cres Cor's heated well and holding solutions bring the same institutional-grade reliability as their cabinet lineup to built-in steam table and dry well applications.
	\$\$\$	Garland's heated wells and steam tables are built to commercial heavy-duty standards — a seamless fit for operations running integrated Garland cooking and holding suites.
	\$\$ to \$\$\$	Hatco's heated wells, drop-in warmers and induction units are a front-of-house standard — precision temperature control in wet, dry and induction configurations for every service style.
	\$ to \$\$	Omcan's chafers, induction warmers and steam table wells cover every entry- to mid-tier need — broad coverage at accessible price points for buffet, catering and service counter applications.
	\$ to \$\$	The catering and banquet standard across North America — Sterno's chafers, induction warmers and wick fuels are the go-to for mobile service, events and front-of-house buffet programs.
	\$\$	Vollrath's induction warmers, chafers, steam tables and soup wells cover every heated holding application from back-of-house prep to front-of-house buffet and display service.

DISPLAY AND MERCHANDISING

Hot Display Merchandisers and Carving Stations

Hot display merchandisers and carving stations do more than hold food hot. They help sell it. When food is visible, well lit, and easy to serve, it moves faster. That matters in cafeterias, delis, c-stores, buffets, grocery, and any service model where presentation affects sales.

But display holding has limits. These units are built to maintain serving temperature. They are not cookers, and they are not long-hold storage. Best results come when the equipment is matched to the product, humidity is managed, and staff actually rotates product during the shift.

Heated Shelf Merchandisers



HSM-36/35/T

Boost impulse sales.

Featuring Halo Heat® technology

Alto-Shaam heated shelf merchandisers keep prepared food fresh, warm and full of flavor. These durable, easy to install pieces of equipment help operators boost prepared food sales—while satisfying customers and reducing food waste.

ALTO-SHAAM

See Emily's full story and more at: alto-shaam.com/success

"Since implementing the heated shelf merchandiser, we're seeing an 8 to 10% increase in our rotisserie chicken sales volume. We've also expanded its use to include meat loaf, ribs, and mashed and red potatoes. It has a bright, wonderful visual presentation and graphics that have made it a real asset in our store."

Visibility is the point

This category is about showing the food, not hiding it. Good lighting, clear glass, and a clean interior drive impulse purchases and cut service delays. But visibility is only useful if the food still looks fresh. A tired-looking rotisserie chicken under flattering light still looks tired.

Humidity is the variable most operators miss

Some products need moisture to stay presentable. Others need a drier environment to keep their texture. The better question is not “will this keep the food hot?” but “will this keep the food hot and still worth buying?” Humidity-controlled cases handle braised and saucy items well. Dry display cases protect crust and crispness. Mixed-menu cases usually compromise both.

Carving stations

Carving stations sit at the edge of this category. They keep a roast warm and ready for service, but once the cut surface is exposed, moisture loss accelerates. Treat these as short-service tools, not long-term holders. Plan carving volume against service pace — if the roast will sit carved and exposed for more than 20 minutes, the station design is doing more harm than the heat lamp is doing good.



ALto-Shaam - Carving Station

Where display holding fits

- Grocery hot food programs and grab-and-go.
- Convenience-store foodservice.
- Hospital and healthcare café programs.
- Buffet and banquet carving stations.
- Cafeteria impulse zones and deli fronts.

DISPLAY HOLDING HELPS FOOD LOOK BETTER, SELL FASTER, AND STAY SERVICE-READY. DONE POORLY, IT JUST MAKES QUALITY LOSS MORE VISIBLE. THE EQUIPMENT AMPLIFIES WHATEVER YOU FEED IT.



INSULATED FOOD CARRIERS

Catering | Meal Delivery | Hot & Cold Food/Beverages



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THE INNOVATION LEADER

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THERE'S ONLY 1 STERNO®



SPEED HEAT® FLAMELESS

Food Warming System

SAFER | SIMPLER | FASTER



JUST ADD WATER INSTANT HEAT

How to Use Sterno Speed Heat®



THE SAFEST BUTANE



How to Set Up Butane Stoves



LINE SUPPORT AND MOBILE HOLDING

Line Support and Mobile Holding

The last subsection covers the equipment most kitchens underspec — line-support warmers, mobile and transport holding, pickup lockers, insulated carriers, and the cross-reference to chilled and ambient holding covered in the Refrigeration, Ice & Beverage Guide.

Drawer warmers, bun warmers, plate dispensers, countertop warmers

These are the supporting cast. Not the stars of the kitchen, but the pieces that keep the main show running on time. The key is matching the unit to the job. A countertop warmer holds soups and sauces near the pass. A drawer warmer under the line keeps buns or sides close to the assembly point. A plate dispenser keeps plates warm so the first plate of the rush looks like the hundredth. Done well, they cut extra movement, support faster pickup, and take pressure off staff during busy periods.



Question	Why it matters	Best fit
Do you need to support the line without adding a large holding cabinet?	This category works best as line support, not primary bulk holding.	Drawer warmers, countertop warmers
Are you serving burgers, sandwiches, or other assembled items at speed?	Bun temperature and assembly speed matter most in these workflows.	Bun warmers, drawer warmers
Are you plating large volumes of hot meals?	Warm plates help hold temperature and improve plated presentation.	Plate dispensers
Are you holding soup, sauces, or small-batch hot items near service?	Easy access and small footprint matter more than large capacity.	Countertop warmers
Will staff open the unit constantly during rush?	Slow recovery hurts holding performance under real service pressure.	Drawer warmers and countertop warmers with strong recovery
Is floor or counter space limited?	These categories are often chosen because space is tight.	Bun warmers, countertop warmers, undercounter drawer warmers

Banquet carts and heated transport cabinets

BANQUET CARTS vs. HEATED TRANSPORT CABINETS vs. PICK-UP / STAGING LOCKERS vs. INSULATED FOOD CARRIERS

A quick operator guide to what each type is used for

- KEEP FOOD SAFE**
Maintain temperatures from prep to service.
- STREAMLINE WORKFLOW**
Move, hold, and hand off with confidence.
- SUPPORT OPERATIONS**
Choose the right tool for your workflow.
- PROTECT QUALITY**
Preserve food quality and presentation.

BANQUET CARTS	HEATED TRANSPORT CABINETS	PICK-UP / STAGING LOCKERS	INSULATED FOOD CARRIERS
<p>Designed to hold and move large numbers of plated meals for banquet or institutional meal service.</p>	<p>Powered cabinets used to hold hot food and move it between prep, holding, and service areas.</p>	<p>Compartment-based units used to organize and hold completed orders for pickup or short-term staging.</p>	<p>Non-powered insulated carriers for transporting hot or cold food for short periods.</p>
<p>Key Advantages</p> <ul style="list-style-type: none"> • High plated-meal capacity • Supports organized meal service • Helps maintain serving temperature during short moves <p>Limitations</p> <ul style="list-style-type: none"> • Best for plated meals, not every menu type • Bulky footprint • May be less flexible for mixed pan holding <p>Buying Considerations</p> <ul style="list-style-type: none"> • Capacity and tray spacing • Heat distribution • Mobility and door access 	<p>Key Advantages</p> <ul style="list-style-type: none"> • Active heated holding • Flexible for pans, trays, or mixed applications • Useful for back-of-house transport <p>Limitations</p> <ul style="list-style-type: none"> • Requires power • Heavier than passive options • Can take more floor space <p>Buying Considerations</p> <ul style="list-style-type: none"> • Temperature control • Cabinet capacity and pan compatibility • Insulation and mobility 	<p>Key Advantages</p> <ul style="list-style-type: none"> • Improves order organization • Supports pickup and off-premise workflows • Reduces handoff congestion <p>Limitations</p> <ul style="list-style-type: none"> • Not meant for bulk meal transport • Shorter-term holding application • Limited by compartment size <p>Buying Considerations</p> <ul style="list-style-type: none"> • Number and size of compartments • Heated vs ambient configuration • User access and workflow placement 	<p>Key Advantages</p> <ul style="list-style-type: none"> • No power required • Portable and simple • Good for off-site or satellite delivery <p>Limitations</p> <ul style="list-style-type: none"> • Passive holding only • Shorter holding performance than active heated equipment • Lower capacity than larger cabinets or carts <p>Buying Considerations</p> <ul style="list-style-type: none"> • Holding time needs • Hot vs cold use • Portability, loading style, and durability

Mobile holding bridges production and delivery. Banquet carts are built for plated meal service and high-volume event execution — hotels, banquet halls, conference centres, healthcare meal delivery, institutional tray service. Their value is not just holding food hot, it is keeping service organized while hundreds of meals move from kitchen to function space. They work best when travel distance, load pattern, and service timing are all planned.

Heated transport cabinets are the broader workhorses. They move pans, sheet trays, plated meals, and packaged food while maintaining hot holding conditions. Catering, satellite feeding, school and campus dining, correctional and healthcare delivery, commissary support, off-site events — all fit here. Flexibility is the point. But menu fit, travel time, and door-opening frequency still shape results.



Pickup lockers and to-go staging

Pickup lockers and to-go staging support a different kind of mobility. The food is not being loaded into a van — it is being held for customer pickup, third-party drivers, or short-term staging near the handoff point. This is now a major part of QSR, ghost-kitchen, café, and multi-unit operations. Lockers separate completed orders from active production, cut counter congestion, improve handoff speed, and give drivers a clear pickup point. They do not fix timing problems. An order that sits too long is still an order that sat too long.



Insulated food carriers

Advances in polymer foam construction have made insulated carriers dramatically lighter without losing hold time. Modern front-load and top-load pan carriers can keep food safe for several hours, weigh up to 60% less than traditional carriers, and come with multi-year warranties. That matters anywhere staff are lifting carriers between kitchen and service point — catering, schools, off-site events, delivery. The Metro MightyLite ML400 Series is a good example — advanced polymer foam, a two-year warranty, and enough weight savings to meaningfully reduce strain on staff during lift-and-carry service.



Chilled and ambient holding — cross-reference

Not all holding is hot. Many operations still need chilled or ambient support to manage timing across service. This matters most in catering, healthcare, and grab-and-go. The equipment itself is covered in the Refrigeration, Ice & Beverage Buying Guide. Here is the quick-reference view so operators can see where cold and ambient holding fit next to the heated categories.

Equipment	Best for	Where it fits	Main strength	Main watch-out
Blast chillers & blast freezers	Rapid pull-down after cooking, batch production, safer staging between prep and service	Central kitchens, commissaries, healthcare, banquet production, multi-stage ops	Helps control timing, improve food safety, and separate production from service	Full detail belongs in the Refrigeration guide — focus here is workflow
Cold wells	Active cold holding during service	Salad bars, sandwich lines, buffets, cafeterias, prep-to-service stations	Keeps cold items in range at the point of service	Best for service holding, not long-term storage
Frost tops	Short-term plated cold holding and display	Dessert stations, pastry display, garde manger, plated cold appetizers	Good visibility and presentation for cold plated items	Limited holding power versus deeper refrigerated systems
Chilled tray dispensers	Cold plated meal staging and trayline support	Healthcare, institutional feeding, retirement living, trayline service	Supports organized high-volume cold meal assembly	Best suited to structured tray service, not broad cold storage
Refrigerated transport cabinets	Cold holding during movement from production to service	Hotels, hospitals, campus dining, catering, satellite feeding	Protects temperature during transport and staged delivery	Travel time, load pattern, and door openings still shape results
Insulated carriers	Short-duration transport, flexible movement between service points	Catering, off-site events, delivery support, remote service points	Portable and simple; useful where powered equipment is not practical	Performance depends on duration, loading discipline, and starting product temp

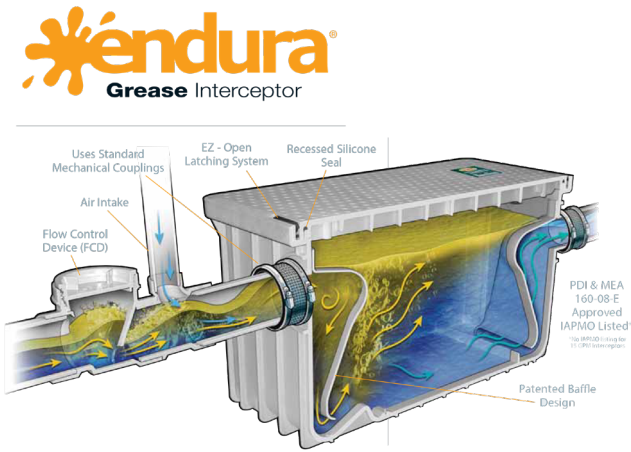
A GREAT KITCHEN HOLDS WHAT IT COOKS AS CAREFULLY AS IT COOKS WHAT IT SERVES. HOLDING IS NOT A COST CENTRE. IT IS A QUALITY CENTRE.

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Brand	Price Range	About
ALTO-SHAAM	\$\$\$	Halo Heat® display merchandisers keep rotisserie, carved meats and grab-and-go items at peak quality on the front-of-house display.
Antunes	\$\$ to \$\$\$	Hot holding and display solutions built for high-volume quick-service and convenience operations — speed, consistency and front-of-house visibility.
ATOSA	\$ to \$\$	Reliable, value-priced hot display and line support for operators building out a grab-and-go or buffet program without a major equipment investment.
Celco Inc.	\$\$	Canadian-made heated display and line support with front-of-house holding and carving station capability backed by strong domestic support.
CRES COR	\$\$ to \$\$\$	Heated transport and display cabinets trusted for carving station and line support where food quality from kitchen to guest is non-negotiable.
efi sa es	\$\$	Dependable mid-tier hot display and merchandising units for delis, grocery and foodservice operations building out a front-of-house hot program.
fri-jado	\$\$ to \$\$\$	The rotisserie and hot display specialist — purpose-built merchandisers for grab-and-go, deli and convenience programs that lead with visual appeal.
Hatco	\$\$ to \$\$\$	Heated display shelves, curved glass merchandisers and carving station warmers — built to keep product looking and tasting its best through the full service period.
METRO	\$\$ to \$\$\$	Heated line support and display solutions that integrate with Metro's broader holding lineup for consistent hot holding from back-of-house to service line.
nemco	\$\$	Practical, easy-to-install food warmers and line support for service counters, carving stations and buffet lines that need reliable, low-footprint heat.
OMCAN	\$ to \$\$	Hot display cases, heated shelves and line support covering every entry- to mid-tier merchandising need at price points that work for any operator.
VOLLRATH	\$\$	Dependable buffet lines, carving stations and line support — operator-friendly builds designed for consistent daily service across every area of the kitchen.

MAINTENANCE TIP: Grease traps should be cleaned routinely — at minimum every 30–90 days, depending on kitchen volume and trap size.



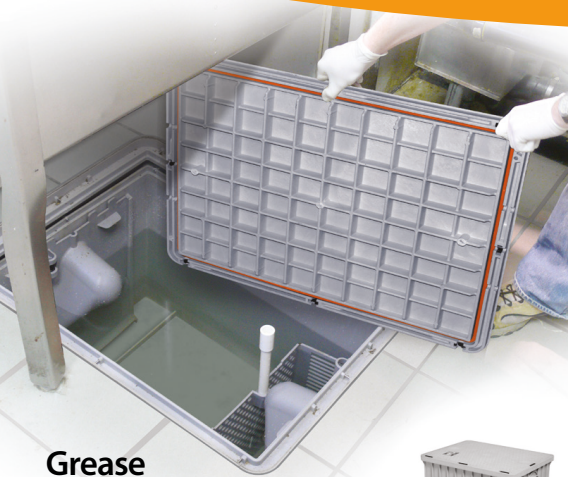
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SECTION THREE THE ESSENTIALS BEHIND THE EQUIPMENT

The machine is half the decision. The blades, the power, the cleanability, and the safety story are the other half.

Picking the right machine is one part of the decision. The details behind the equipment carry just as much weight. Blades, discs, attachments, electrical specs, drainage, clearance, cleaning, and operator safety shape what the equipment actually delivers day to day. A great piece of prep equipment with the wrong attachment package, or a holding cabinet on the wrong circuit, or a unit that is too awkward to clean — every one of those is a quality problem waiting to happen.

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COMPATIBILITY

Blades, Discs, Attachments, and Compatibility

FOOD PREP BLADES, DISCS & ATTACHMENTS

A practical comparison of common attachments and what they are best used for













- 

PRECISION
Consistent results
- 

VERSATILITY
Multiple tasks
- 

OUTPUT STYLE
Slices, shreds, dices and more
- 

PREP EFFICIENCY
Save time, boost throughput

BLADE ATTACHMENTS			DISC ATTACHMENTS			KIT ATTACHMENTS		
ATTACHMENT	MAIN USE	BEST FOR	ATTACHMENT	MAIN USE	BEST FOR	ATTACHMENT	MAIN USE	BEST FOR
 Flat blade	Straight, clean cutting	General slicing and standard prep tasks	 Slicing disc	Uniform slices	Vegetables, fruit, salad prep, line prep	 Brunoise kit	Very small uniform dice	Fine garnish, soups, upscale prep work
 Serrated blade	Cutting softer or crusted products with less tearing	Bread, delicate skins, softer produce	 Julienne disc	Thin strip cuts	Stir-fry prep, garnish, salad production	 Dicing kit	Uniform cube cuts	High-volume vegetable prep, soups, salad bars
 Perforated blade	Cutting while reducing drag or sticking	Some soft or moist products, depending on application	 Grating disc	Fine breakdown	Cheese, vegetables, garnish prep	 French fry kit	Strip cuts for fries	Potatoes and other fry-style cuts
			 Shredding disc	Longer shredded cuts	Cheese, cabbage, carrots, slaw production			
			 Whipping disc	Aerating or whipping	Cream, emulsified mixtures, lighter prep applications			
			 Waffle disc	Decorative waffle-style cuts	Potatoes, chips, display-oriented prep			

 The main point is simple: the base machine matters, but the attachment package often determines the real value.

Whatever you call them — blades, discs, cutters, kits — the attachment package usually decides whether the machine earns its keep. A food processor without the right dicing kit is just a slicer. A slicer with a dull or wrong blade geometry is slow and wasteful. A bowl chopper with the wrong knife set will cavitate instead of cut.

One thing every operator needs to know up front: attachments are not cross-compatible between brands. A Robot Coupe disc does not fit a Dynamic head. A Hobart blade does not fit an Omcan unit. Once you narrow the machine, price the attachments you will actually use and make sure the service network near you stocks the wear items.

Attachment	Main use	Best for
Flat blade	Straight, clean cutting	General slicing and standard prep
Serrated blade	Cutting softer or crusted product with less tearing	Bread, delicate skins, softer produce
Perforated blade	Cutting while reducing drag or sticking	Soft or moist product, depending on use

Attachment	Main use	Best for
Slicing disc	Uniform slices	Vegetables, fruit, salad prep, line prep
Julienne disc	Thin strip cuts	Stir-fry prep, garnish, salad production
Grating disc	Fine breakdown	Cheese, vegetables, garnish prep
Shredding disc	Longer shredded cuts	Cheese, cabbage, carrots, slaw production
Brunoise kit	Very small uniform dice	Fine garnish, soups, upscale prep
Whipping disc	Aerating or whipping	Cream, emulsified mixtures, lighter prep
Waffle disc	Decorative waffle-style cuts	Potatoes, chips, display-oriented prep
Dicing kit	Uniform cube cuts	High-volume vegetable prep, soups, salad bars
French-fry kit	Strip cuts for fries	Potatoes and other fry-style cuts

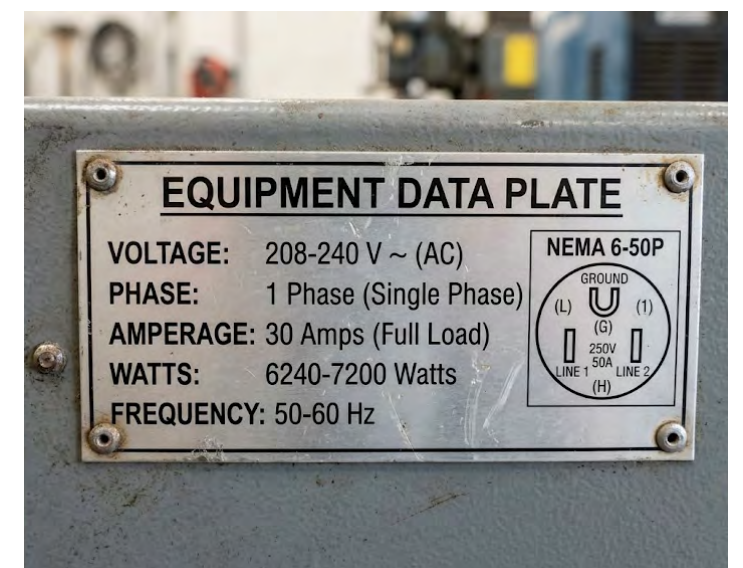
THE BASE MACHINE MATTERS. THE ATTACHMENT PACKAGE DECIDES THE REAL VALUE. PRICE BOTH IN THE SAME QUOTE.

POWER AND UTILITIES

Electrical, Drainage, and Clearance

One of the most common buying mistakes is assuming the equipment can be plugged in wherever there is floor space. Heavy-duty prep and holding units often need a dedicated circuit, specific voltage, and real airflow around them. Miss this and the install stalls, the electrician bills extra, and the equipment ships back.

Before the purchase order goes out, confirm what the room can actually deliver. And confirm what the equipment actually needs. Spec sheets are the reference, not the guess.



Check the spec sheet against the room

- Voltage — does the building support 120V, 208V, or 240V where the unit will sit?
- Phase — single-phase or three-phase? Three-phase equipment on single-phase service will not run.
- Amperage — what does the unit pull at startup and at steady state? Can the existing circuit handle it, or is a new run needed?
- Plug configuration — NEMA pattern, twist-lock, or hardwire. The outlet has to match.
- Drainage — condensate, meltwater, or wash-down discharge needs a path. Floor sinks and indirect drains matter.
- Clearance — side, rear, and top air gaps for ventilation, cleaning access, and service. Shrinking clearance shortens equipment life.



PRO TIP

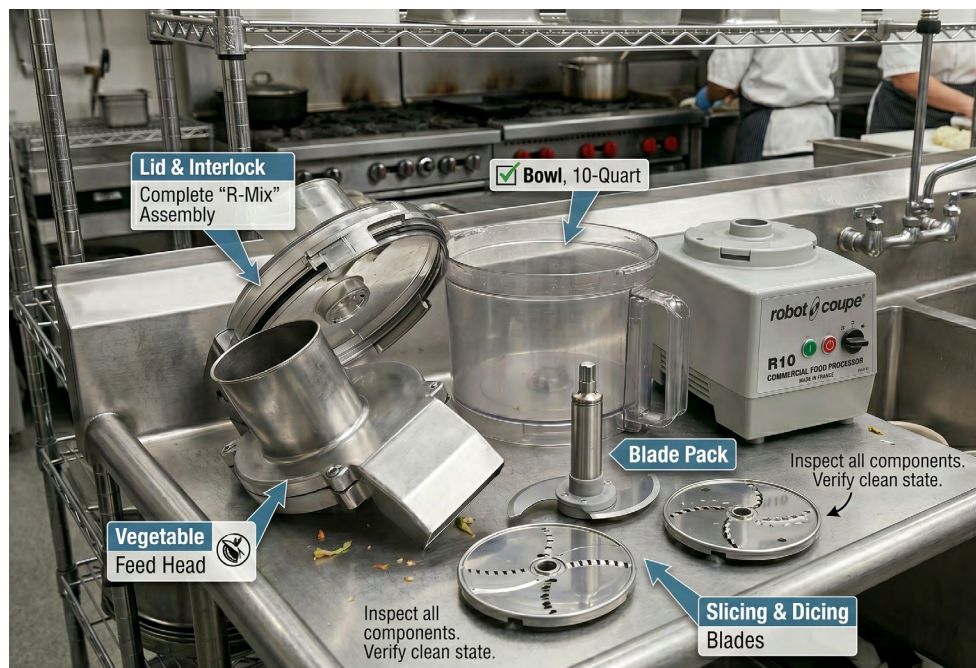
Bring your RED Dealer the room drawing before you buy. An extra hour at the spec stage beats a failed install every time.

CLEANABILITY

Cleaning and Sanitation Standard Operating Procedures

Cleaning is a buying criterion, not just an operating detail. If a unit is hard to take apart, hard to reach, or awkward to sanitize, it will be cleaned less often and less thoroughly than it should be. That is not a knock on staff. That is a design problem you bought.

This matters most for equipment with blades, feed heads, wells, lids, seals, probes, or any moving parts. A machine that performs well but takes 45 minutes to break down at the end of shift becomes an end-of-shift problem every shift. Ask your RED Dealer to walk you through the full clean, not just the cooking demo.



Questions to ask at the demo

- ? Can the bowl, lid, feed head, and blade pack go through a commercial dishwasher?
- ? How many tools are needed to take the unit apart? A good answer is “none” or “one.”
- ? Where does debris collect that the operator cannot see? That is where bacteria will grow.
- ? Are seals, gaskets, and wells field-replaceable, or does the operator need a service call?
- ? What is the full clean time at end of shift? Measured, not estimated.

OPERATOR SAFETY

Guards, Interlocks, and Cut-Resistance

For anyone who has worked in kitchens for long, the safety story on prep and holding equipment has changed a lot in the last two decades. Planetary-mixer bowl guards. Interlock switches on food-processor lids. Emergency-stop buttons on continuous-feed vegetable cutters. Cut-resistant glove recommendations built into slicer procedures. Magnetic safety switches on bowl choppers. Door-seal interlocks on heated cabinets.

These features are not optional extras. They are the reason injury rates on modern commercial prep have dropped. When you compare equipment, compare the safety packages the same way you compare horsepower or capacity. A unit that is cheaper because it has no interlock is not cheaper once you factor in WSIB premiums or a worker off the line.



CHEAP SAFETY IS THE MOST EXPENSIVE THING YOU CAN BUY. SPECIFY UNITS WITH MODERN GUARDS, INTERLOCKS, AND CUT-RESISTANCE FEATURES — THEN TRAIN THE TEAM ON THEM.

PREVENTIVE MAINTENANCE

Maintenance and Sharpening

Preventive maintenance does not need to be complicated. It does need to be consistent. The checklist for prep and holding is short, and most of it can live on a quarterly calendar.

Common maintenance points

- Blade sharpness — professional sharpening on a schedule, not when the line notices.
- Gasket and door-seal inspection — a failed seal on a holding cabinet wastes energy and product.
- Scale calibration — portion scales and baker’s scales drift. Calibrate to a known weight.
- Probe verification — holding and retherm probes need to be checked against ice-point and boiling-point references.
- Wheel and caster inspection — mobile cabinets and banquet carts fail at the casters first.
- Control calibration — thermostats, timers, and touchscreen controls drift. Verify annually.

Sharp blades matter for more than the look of the cut. They change cut quality, speed, yield, and operator effort. Dull blades slow prep, increase trim waste, and raise safety risk because staff has to force product through the cut. If you only do one thing from this list, put blade sharpening on a real schedule. Holding equipment has its own list. Gaskets, door seals, controls, probes, and caster condition drive performance. A cabinet that does not seal properly or a cart that does not roll safely hurts both food quality and workflow. Preventive maintenance protects the performance and the equipment life at the same time.

PARTS AND SERVICE

Parts Availability and Service Network

This is where the RED Dealer relationship pays off. A strong machine from a brand with weak parts support becomes a problem fast. A good dealer steers operators toward equipment that fits the application and can be supported after the sale — which is a very different conversation than “what is on sale this month.”



PRO TIP

Ask our RED Dealer how many units of this model are running in your region right now. A brand with ten units in a 200-km radius will get supported faster than a brand with one.

Practical questions to ask before you buy

- ? Are common wear parts (blades, discs, probes, gaskets) easy to source in Canada?
- ? Is there a qualified service network within driving distance?
- ? Are the local technicians familiar with this brand, or will there be a learning curve?
- ? What is the typical wait time for non-stock parts?
- ? Is the equipment a fit for the local service reality, or is it a spec-sheet dream?

WARRANTY

Warranty Basics

Warranty is usually ignored until there is a problem. Not all warranties are the same. The fine print matters. Before the PO goes out, read for these specifics:

- Parts coverage — which components are covered, and for how long?
- Labour coverage — is labour included, and for what period?
- Exclusions — what is not covered?
- Wear items — are blades, gaskets, seals, bulbs, and casters excluded?
- Freight — are shipping costs for parts covered?
- Field service — is on-site service available, and who pays if the location is remote?

Standard, bench, and replacement warranties

Warranty type	What it usually means	What the operator should watch for
Standard warranty	Main warranty policy covering parts, labour, and exclusions	Read the fine print on labour, travel, wear items, freight, and exclusions
Bench warranty	Equipment must be taken to an authorized repair location	Downtime, transport burden, no on-site service
Replacement warranty	Unit or part is replaced instead of repaired	Freight cost, timing, return requirements, installation cost

This is one of the reasons RED Dealers add value. They help operators look past the brochure language and understand what warranty support will actually look like in the real world.

OWNERSHIP

Buy, Lease, or Rent

The right ownership model depends on the equipment, the operation, and the cash flow. All three have a place.

Buying

Usually the right call when the equipment is core to the operation, expected to stay in place for years, and likely to deliver steady value. Core prep like food processors, slicers, mixers, and primary holding cabinets are almost always buy decisions.

Leasing

Leasing preserves cash, spreads cost over time, and often lets operators buy better equipment than they would have paid for outright. Partners like Econolease can be a meaningful part of this conversation, especially when the upgraded equipment drives labour efficiency, throughput, or menu expansion that covers the monthly payment several times over.

Renting

Rental fits shorter-term needs, seasonal demand, temporary production increases, testing a concept before buying, or bridging a gap while a primary unit is being serviced. Banquet-cart fleets and insulated transport carriers are common rental categories.

DO NOT LOOK ONLY AT PURCHASE PRICE. LOOK AT TOTAL COST OF OWNERSHIP — THE FULL PICTURE OF WHAT THE EQUIPMENT COSTS TO RUN AND WHAT IT RETURNS.

Total cost of ownership — what belongs in the math

- Labour savings versus manual or slower equipment.
- Waste reduction from better hold, better cut quality, or better yield.
- Improved throughput through peak service.
- Menu expansion that the equipment makes possible.
- Avoided product loss from consistent holding.
- Maintenance costs, including blade sharpening, gaskets, probes.
- Downtime risk — what does an hour of lost production cost?
- Parts and service access in your region.
- Expected equipment life.

A higher-quality prep machine may cost more up front and save labour every single day through faster output and better consistency. A better holding unit may cut product loss, protect service continuity, and make a broader menu possible. ROI should be viewed through operating results, not the purchase number alone.

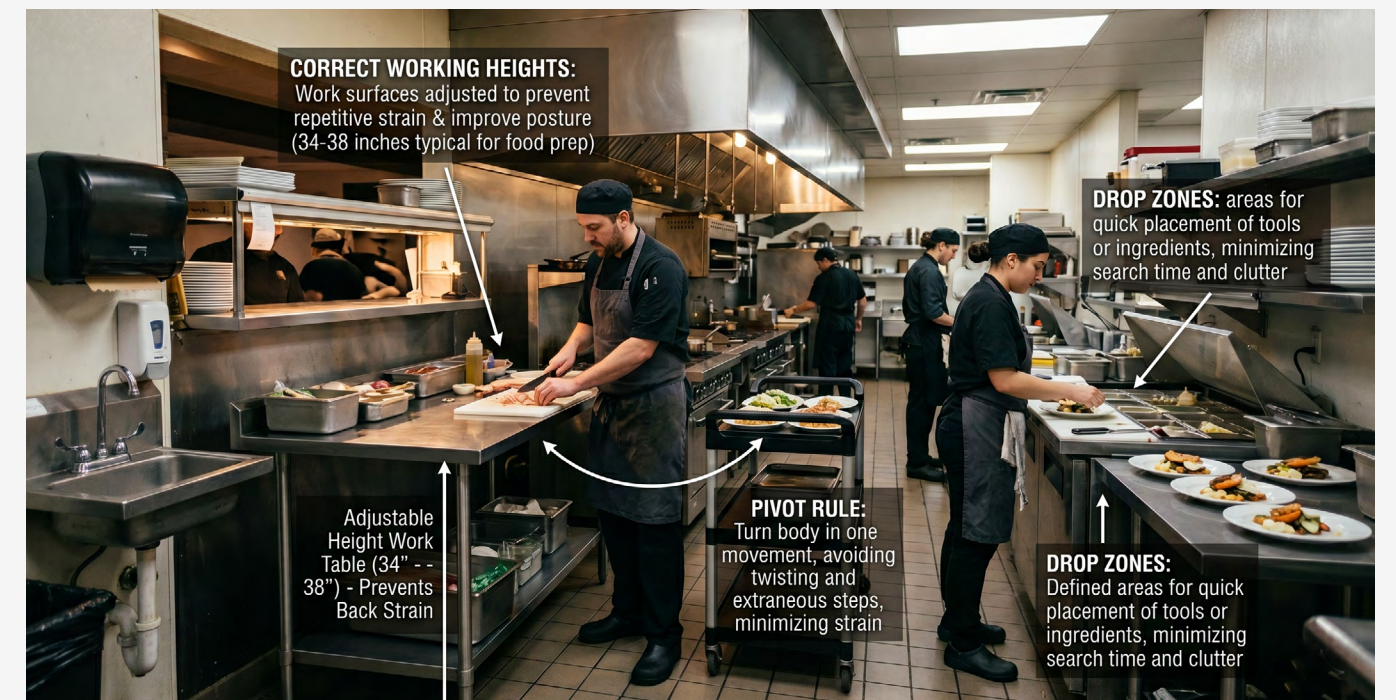
WORKFLOW AND ERGONOMICS



Equipment choice is half the story. Where the equipment sits, how staff move around it, and how the line flows during service is the other half. Designing prep and holding zones is not just fitting boxes into a floor plan. It is about protecting the labour, the food quality, and the physical wellbeing of the team running the kitchen.

Pivot, Reach, and Drop Zones

The goal is to minimize steps and unnecessary reaches. Every extra step during a prep shift is a step that shows up as fatigue at the end of service.



The pivot rule

Wherever possible, place prep equipment so the operator moves from the prep table to the machine — a food processor, a slicer, a scale — with a pivot, not a walk. Short pivots save hours across a week. Long walks across a kitchen add up to a measurable labour line item.

Working heights

Standardize table heights to prevent back strain. Plan attachment and bowl storage between hip and shoulder height so the staff lifting a 40-quart mixer bowl is not also reaching down to floor level. Back injuries in kitchens are overwhelmingly from bad storage height, not from one-time heavy lifts.

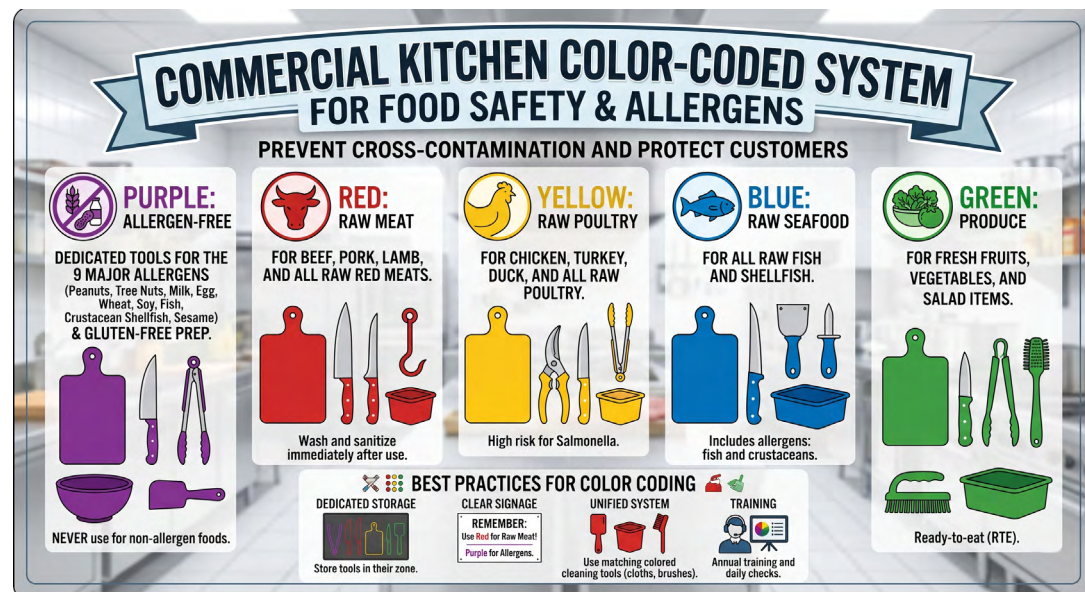
Drop zones

Every holding unit needs a landing zone next to it — a clean spot for loading pans in or staging plates out. Holding cabinets without drop zones create bottlenecks. Carving stations without a plating zone create queues. Plan the counter space around the equipment, not the other way around.

FOOD SAFETY ZONING

Cross-Contamination and Allergen Control

The prep zone is the front line of food safety. Design decisions shape how easy it is for staff to do the right thing.



Physical segregation

Dedicate specific prep machines or attachment sets — often colour-coded — exclusively for allergens like gluten or nuts. A separate processor bowl and disc pack for gluten-free work is a smaller capital cost than a single mis-cross-contaminated batch.

Flow of raw to ready

Design the line so raw prep never crosses paths with finished or held food. In healthcare, long-term care, and high-volume catering, this is non-negotiable. In QSR and full-service, it is still good design.

Sanitation access

Put prep equipment near a hand sink and a tool-washing station. If staff have to walk to clean, they will clean less often. Proximity is policy.

NOISE AND VIBRATION

Quieter Prep, Clearer Communication

Prep zones can be loud. Loud leads to staff fatigue, communication errors, and missed verbal cues during service. Design can soften the problem.

Isolation

Place high-vibration equipment — heavy-duty blenders, large processors, bowl choppers — on heavy, stable worktables rather than light equipment stands. Mass dampens sound. A stainless leg stand with a thin top will ring like a bell. A solid, well-anchored bench will not.

Avoid the huddle

Do not cluster every motorized piece of equipment in one corner of the kitchen. The “noise pocket” that creates is where communication breaks down first. Spread the motors across the room when the workflow allows.

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(514) 274-2687
<https://ere-equipement.com/>

QUEBEC**MAISON
RONDEAU**

2600 Rue Jean-Perrin local 165
Québec, QC G2C 2C6
(418) 692-0144
<https://www.maisonrondeau.com/>

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<https://www.monas.ca/>

**SML
inox**

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Quebec, QC G2E 5S4
(800) 263-5170

777, rue Perreault
Levis, QC G6W 7Z9
<https://smlinox.com/>

NEW BRUNSWICK**CHANDLER**

225 Thorne Avenue,
Saint John, NB E2L 4L9
(506) 658-8000

525 Venture Drive
Moncton, NB E1H 2P4
(506) 859-5970
<https://www.chandlersales.com/>

**Davidson
Food Equipment and Supplies Ltd.**

50 Hedley St #2
Fredericton, NB E3C 0S7
(506) 450-4994
<https://www.davidsonfoodequipment.com/>

**EDGE
FOOD EQUIPMENT**

166 Millennium Blvd
Moncton, NB E1E 2G8
<https://edgefoodequipment.com/>

NOVA SCOTIA**Advantage Food**

20 Neptune Crescent
Dartmouth, NS B2Y 4T2
(902) 461-1010
<https://advantagefood.ca/>

CHANDLER

14 Akerley Blvd, Unit A
Dartmouth, NS B3B 1J3
(902) 450-2400

50 Brookland Street, Suite A
Sydney, NS B1P 5B2
(902) 562-3500
<https://www.chandlersales.com/>

**RYCO
FOOD EQUIPMENT**

78 First Lake Dr, Unit 4
Lower Sackville, NS B4C 3E4
(902) 222-3827
<https://rycofoodequipment.com/>

PEI**CHANDLER**

179 John Yeo
Charlottetown, PE C1E 1V5
800-363-9611
<https://www.chandlersales.com/>

**JS
Ferguson Sales**

83 St Peters Rd
Charlottetown, PE C1A 5N9
866-368-7002
<https://fergusonsales.ca/>

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& LABRADOR****CHANDLER**

9 Glencoe Drive, Unit #3
Mount Pearl, NFLD A1N 4S4
(709) 364-3004

11 Duggan Street
Grand Falls-Windsor, NFLD A2A 2K2
(709) 489-9821
<https://www.chandlersales.com/>

50+ LOCATIONS TO SERVE YOU FROM COAST-TO-COAST**R.E.D.**

RESTAURANT EQUIPMENT DISTRIBUTORS OF CANADA
DISTRIBUTEURS D'EQUIPEMENTS DE RESTAURANT DU CANADA

MASTER LIST OF **R.E.D** APPROVED MANUFACTURERS FOR FOOD PREP AND HOLDING EQUIPMENT

	Food Processors	Bowl Choppers	Mixers	Immersion	Slicers	Meats & Protein	Dough Equip	Vac & Sous-Vide	Manual Prep	Speciably	Scales	Heat Holding	Cook & Hold	Heat Strips	Wells & Charfer	Merchandiser
ALTO-SHAAM.												✓	✓	✓		✓
Antunes EXPECT SUCCESS																✓
ATOSA												✓			✓	✓
Berkel					✓		✓									
BIOS Professional											✓					
BIZERBA					✓	✓	✓				✓					
Browne FOODSERVICE									✓	✓						
BRUNNER ANLIKER	✓															
Celco Inc. FOOD SERVICE EQUIPMENT												✓				✓
CFS BRANDS DESIGNING VALUE. DELIVERING SUCCESS.											✓			✓		
CRES COR.												✓	✓		✓	✓
Dynamic	✓		✓	✓					✓							
Edlund									✓	✓	✓					
efi sales			✓		✓	✓	✓		✓			✓				✓
eurodib	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓					
fri-jado																✓
GARLAND CANADA A Weibilt Company												✓			✓	
Hatco CORPORATION												✓		✓	✓	✓
HOBART	✓	✓	✓		✓	✓	✓		✓	✓						
HOSHIZAKI												✓				

	Food Processors	Bowl Choppers	Mixers	Immersion	Slicers	Meats & Protein	Dough Equip	Vac & Sous-Vide	Manual Prep	Speciably	Scales	Heat Holding	Cook & Hold	Heat Strips	Wells & Charfer	Merchandiser
KILOTECH Easy to use reliable scales											✓					
METRO												✓		✓		✓
nemco FOOD EQUIPMENT									✓					✓		✓
OMCAN	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓			✓	✓	✓
Rabco Foodservice Limited									✓							
RE-NINGHAUS FOOD PREPARATION MACHINES					✓											
robot coupe	✓	✓		✓												
sammic	✓			✓				✓		✓			✓			
Sterno															✓	
THUNDER GROUP											✓					
Traulsen												✓				
TRUE REFRIGERATION												✓				
turbofan CONVECTION OVEN SYSTEMS												✓				
Turbo air REFRIGERATOR MANUFACTURER												✓				
UNOX												✓				
Vitamix				✓												
VOLLRATH			✓		✓	✓		✓	✓	✓				✓	✓	✓
VULCAN												✓	✓			
WARING COMMERCIAL	✓		✓	✓	✓			✓								
Winco									✓					✓		
winholt equipment												✓				



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