

EDGE

FOOD EQUIPMENT

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Ask for a quote




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EQUIPMENT FOR RESTAURANTS CANADA SHOW 2023




April 10th-12th 2023











EQUIPMENT RENTAL LIST 2023

TYPE	PICTURE	DESCRIPTION	RATE <i>*taxes & delivery not included</i>
KGM-23 Single Door Glass Refrigerator		Kool-It Refrigerated Merchandiser, 23 cu. ft., 27-3/5"W x 31-1/10"D x 80-9/10"H, (1) hinged locking glass door, hinged on right, 36° to 46°F temperature range, 2/3 HP, 2.8 amps, 115v/60/1-ph, cord with NEMA 5-15P	\$750
Reach-in Cooler KSM-42		Kool-It Refrigerated Merchandiser, 42 cu. ft., 52-3/10"W x 27-3/5"D x 79-1/2"H, (2) sliding locking glass doors, 36° to 46°F temperature range, (4) casters (2) locking, 1 HP, 115v/60/1-ph, 6.2 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation	\$750
Reach-In Cooler KSM-40		Kool-It Refrigerated Merchandiser, 40 cu. ft., 47.5"W x 30.7"D x 75"H, (2) sliding locking glass doors, 0° to 10°C temperature range, (4) casters (2) locking, 1 HP, 115v/60/1-ph, 6.2 amps, cord with NEMA 5-15P	\$750






<p>Double Door Stainless Steel Refrigerator – CLBM-49R</p>		<p>Centerline™ Refrigerator, Reach-in, two-section, 45.88 cu. ft., self-contained bottom mount refrigeration, (1) left hinged/(1) right hinged full-height solid doors (field reversible), electronic control with LED display, (3) epoxy coated shelves per section, stainless steel front, anodized aluminum sides and interior, (4) casters, R450A refrigerant, 1/2 HP, 115v/60/1-ph, 6.7 amps, NEMA 5-15P plug, cETLus, ETL-Sanitation</p>	<p>\$700</p>
<p>Single Door Stainless Steel Refrigerator – CLBM-23R</p>		<p>Centerline™ Refrigerator, Reach-in, one-section, 20.5 cu. ft., self-contained bottom mount refrigeration, left hinged full-height solid door (field reversible), electronic control with LED display, (3) epoxy coated shelves per section, stainless steel front, anodized aluminum sides and interior, (4) casters, R450A refrigerant, 1/4 HP, 115v/60/1-ph, 3.8 amps, NEMA 5-15P plug</p>	<p>\$400</p>
<p>Double Door Stainless Steel Freezer – CLBM-49R</p>		<p>Centerline™ Freezer, Reach-in, two-section, 43.88 cu. ft., self-contained bottom mount refrigeration, (1) left hinged/(1) right hinged full-height solid doors (field reversible), electronic control with LED display, (3) epoxy coated shelves per section, stainless steel front, anodized aluminum sides and interior, (4) casters, R448A refrigerant, 1/2 HP, 115v/60/1-ph, 11.1 amps, NEMA 5-15P plug</p>	<p>\$750</p>

<p>Single Door Stainless Steel Freezer – CLBM-23F</p>		<p>Centerline™ Freezer, Reach-in, one-section, 19.89 cu. ft., self- contained bottom mount refrigeration, left hinged full-height solid door (field reversible), electronic control with LED display, (3) epoxy coated shelves per section, stainless steel front, anodized aluminum sides and interior, (4) casters, R448A refrigerant, 1/4 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P plug, cETLus</p>	<p>\$350</p>
<p>Salad / Sandwich Preparation Station – CLPT-2708</p>		<p>Centerline™ Compact Sandwich Prep Table, 27” W, self-contained rear- mount refrigeration, (8) 1/6 pan capacity (not included), (1) left hinged door (field reversible), 12” deep removable cutting board, roll top lid, electronic control with LED display, (2) epoxy coated shelves per section, stainless steel exterior, anodized aluminum interior, (4) 4” casters with locks on front casters, R450A refrigerant, 1/4 HP, 115v/60/1-ph, 4.0 amps, NEMA 5-15P plug</p>	<p>\$400</p>
<p>Salad / Sandwich Preparation Station – CLPT 4812</p>		<p>Centerline™ Compact Sandwich Prep Table, two-section, 48-1/2” W, self-contained rear- mount refrigeration, (12) 1/6 pan capacity (not included), (1) left hinged/ (1) right hinged doors, 12” deep removable cutting board, roll top lid, electronic control with LED display, (2) epoxy coated shelves per section, stainless steel exterior, anodized aluminum interior, (4) 4” casters with locks on front casters, R450A refrigerant, 1/4 HP, 115v/60/1-ph, 5.0 amps, NEMA 5-15P plug</p>	<p>\$450</p>




<p>Salad / Sandwich Preparation Station – CLPT 7220</p>		<p>Centerline™ by Traulsen Compact Prep Table Refrigerator with roll-top lid, reach-in, three-section, 72" wide, holds 20 (1/6) 4" deep pans (included), rated for use with 6" deep pans, stainless steel exterior, anodized aluminum interior, solid doors hinged left/right/right, field reversible. Full length removable cutting board. Electronic control with LED display, two epoxy coated shelves per section, (6) casters, eco-friendly, non-flammable R450A refrigerant, 1/4HP, cETLus, NSF</p>	<p>\$500</p>
<p>48" Prep Table</p>		<p>Work Table, 48"W x 30"D, 18/430 stainless steel top shelf, open base with 18 gauge galvanized undershelf, welded hat channel, (4) 16 gauge galvanized legs and brace, with plastic adjustable bullet feet</p>	<p>\$200</p>
<p>60" Prep Table</p>		<p>Work Table, 60"W x 30"D, 18/430 stainless steel top shelf, open base with 18 gauge galvanized undershelf, welded hat channel, (4) 16 gauge galvanized legs and brace, with plastic adjustable bullet feet</p>	<p>\$200</p>
<p>72" Prep Table</p>		<p>Work Table, 72"W x 30"D, 18/430 stainless steel top shelf, open base with 18 gauge galvanized undershelf, welded hat channel, (4) 16 gauge galvanized legs and brace, with plastic adjustable bullet feet</p>	<p>\$200</p>




<p>Electric Convection Oven – SUME-100</p>		<p>(Garland/U.S. Range (Garland Canada)) Summit Series Convection Oven, electric, single-deck, standard depth 41-1/4", (2) speed fan, solid state controls, electromechanical timer, 60/40 doors with double paned thermal window, stainless steel front, sides, top & legs, porcelain enameled cavity, 3/4 HP, 10.4kW, UL, cUL, NSF</p>	<p>\$600</p>
<p>Standard Heated Proofer</p>		<p>Non-Insulated Heater/Proofer Cabinet, mobile, full height, 21"W x 30-3/4"D x 66-1/2"H, aluminum construction, forced air, accommodates (35) 18" x 26" pans, dual proof/heat control, LED thermometer display, NEMA 5-15P, 14.0 amps, 1440 watts, 120v/60/1-ph, cETLus, NSF</p>	<p>\$400</p>
<p>Mobile Heated Cabinet</p>		<p>C5™ 3 Series Heated Holding Cabinet, with Red Insulation Armour™, mobile, full height, insulated, Dutch insulated aluminum doors, removable bottom mount control module, thermostat to 200°F, lip load slides on 1-1/2" centers (34) 18" x 26" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF</p>	<p>\$400</p>
<p>Countertop Food Pan Warmer</p>		<p>Cayenne® Food Warmer, countertop, full size, 13-3/4"W x 21-3/4"D x 9"H, 6" deep well, recessed controls, capillary tube thermostat, dome heating element, low-water indicator light, black interior, stainless steel exterior, non-skid feet, 120v/60/1-ph, 700 watts, 5.8 amps, cord, NEMA 5-15P, cULus, NSF, Made in USA</p>	<p>\$150</p>




<p>Counter top Induction Range</p>		<p>Commercial Induction Range, electric, countertop, single burner, compatible pan/pot size: 5" – 10", temperature range: 150°F to 450°F (65°C to 232°C), timer: 0 to 180 minutes, LED Display, Vitroceramic cooking surface, stainless steel body, 1.8kW, 120v/60/1-ph, 15 amps, NEMA 5-15P, ETLus</p>	<p>\$150</p>
<p>Insulated Food Carrier</p>		<p>Cateraide™ Food Carrier, end loader, individual tracks, holds (8) combinations of 6", 4" & 2-1/2" deep food pans, or (5) 2-1/2" deep food pans, insulated, stain & scratch-resistant, heat-resistant to 200°F, automatic self-venting system, molded-in handles, stackable, polyethylene, black, NSF, Made in USA</p>	<p>\$150</p>
<p>Chafing Dish</p>		<p>Economy Chafer, 8 quart, rectangular, with lid, stainless steel</p>	<p>\$55</p>
<p>Popcorn Popper</p>		<p>Benchmark Street Vendor Popcorn Machine, electric, countertop, 4 oz. kettle capacity, 85 qt. per hour, heated warming deck, Old-Maid drawer, tempered glass panels, stainless steel food zone, anodized non-stick kettle, antique decor, 980 watts, NEMA 5-15P, 120v/60/1-ph, 8.2 amps, cETLus, ETL-Sanitation (Qty Break = 1 each)</p>	<p>\$250</p>
<p>Stainless Steel Hot+Cold Handwash Station</p>		<p>Portable Hand Sink, hot & cold water, space saver, (1) 12" wide x 14" front-to-back x 6" deep bowl, 5 gallon removable fresh water tank & 7-1/2 gallon removable waste water tank, soap & paper towel dispensers, electric water pump & hands-free foot pump op</p>	<p>\$250</p>




<p>Stainless Steel Handwash Station – Cold Only</p>		<p>Portable Hand Sink, cold water only, space saver, (1) 12" wide x 14" front-to-back x 6" deep bowl, 5 gallon removable fresh water tank & 7-1/2 gallon removable waste water tank, soap & paper towel dispensers, electric water pump & hands-free foot pump op</p>	<p>\$250</p>
<p>Hot+Cold Handwashing Station</p>		<p>Portable Hand Sink, hot & cold water, (1) 18" wide x 13" front-to-back x 6" deep bowl, 5 gallon fresh water capacity & 7-1/2 gallon waste water capacity, soap & paper towel dispensers, electric water pump & hands-free foot pump operation, city water hook</p>	<p>\$250</p>
<p>Handwashing Station – Cold Only</p>		<p>Portable Hand Sink, cold water, (1) 18" wide x 13" front-to-back x 6" deep bowl, 5 gallon fresh water capacity & 7-1/2 gallon waste water capacity, soap & paper towel dispensers, hands-free foot pump operation, city water hook up & drain hose</p>	<p>\$250</p>
<p>Bun / Sheet Pan Rack</p>		<p>Bun Pan Rack, 27-3/4" x 22" x 69-1/4", (20) pan capacity, round roof, 300 lb. capacity, (4) 5" swivel casters, aluminum</p>	<p>\$200</p>
<p>Open Display Merchandiser</p>		<p>Refrigerated Open Merchandiser, 45-11/16"W, 13.3 cu. ft. capacity, bottom mounted self-contained refrigeration, open front, (5) adjustable shelves, LED lighting, double tempered glass sides, digital control with LED display, 35° to 50°F temperature range, automatic defrost, includes: night curtain, black exterior, (4) casters,</p>	<p>\$1100</p>

		R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 10 amps, cETLus, ETL-Sanitation	
Open Display Merchandiser		Refrigerated Open Merchandiser, 36-1/5"W, 13.8 cu. ft. capacity, bottom mounted self-contained refrigeration, slanted open front, (3) adjustable shelves, LED lighting, double tempered glass sides, digital temperature control & display, 35.6° to 50°F temperature range, automatic defrost, includes night curtain, black & stainless steel exterior, (4) casters (2 with brakes), 115v/60/1-ph, 11.6 amps, cETLus, ETL-Sanitation	\$1100
Refrigerated Deli Display Case		Hydra-Kool Deli Case, for packaged products, self service type, multiplexible, 60"W x 43-3/8"D x 33-1/2"H, open front with tempered glass sides, PVC coated gray steel interior, digital controller, (1) door rear storage compartment under display compartment, 8-5/8"D rear work shelf, PVC coated silver steel front panel with black steel kick plate, adjustable feet, self-contained refrigeration, 1/2 HP, cord & plug, ETL-Sanitation, cETLus	\$1200
Refrigerated Bakery Display Case		Hydra-Kool Bakery Display Case, service, multiplexible, 77-1/2"W x 33-1/2"D x 53-3/4"H, tilt-forward curved front tempered glass, tempered glass sides, rear tempered removable sliding glass doors, PVC gray coated steel interior with (3) adjustable & removable tempered glass shelves, LED interior lighting, 9" top sill, silver front panel, gray kick plate, black ends, adjustable feet, self-contained refrigeration, 1/2 HP, ETL-Sanitation, cETLus	\$1200

<p>Refrigerated Bakery Display Case</p>		<p>Refrigerated Display Case, 47-4/5" W, 14.1 cu. ft. capacity, bottom mounted self-contained refrigeration, curved glass front, (2) rear sliding glass doors, double tempered glass front & sides, (2) adjustable glass shelves, LED lighting for each shelf, digital temperature control & display, 35.6° to 46.4°F temperature range, automatic defrost, black exterior, (4) casters (2 with brakes), 115v/60/1-ph, 6.0 amps, cETLus, ETL-Sanitation</p>	<p>\$1100</p>
<p>60" Deli Display Case</p>		<p>Hydra-Kool Fresh Meats/Deli Case, service type, multiplexible, 60" W x 43-3/8" D x 47-1/4" H, tilt-forward curved front tempered glass with anti condensate system, tempered glass sides, rear removable tempered sliding glass doors, LED interior lighting, stainless steel interior, digital controller, 10-1/2" D top sill, 8-5/8" D rear work shelf, PVC coated silver steel front panel, gray kick plate, adjustable feet, self-contained refrigeration, 1/2 HP, ETL-Sanitation, cETLus</p>	<p>\$1200</p>
<p>40" Refrigerated Deli Display Case</p>		<p>Hydra-Kool Fresh Meats/Deli Case, service type, multiplexible, 40-3/8" W x 43-3/8" D x 47-1/4" H, tilt-forward curved front tempered glass with anti condensate system, tempered glass sides, rear removable tempered sliding glass doors, LED interior lighting, stainless steel interior, digital controller, 10-1/2" D top sill, 8-5/8" D rear work shelf, PVC coated silver steel front panel, gray kick plate, adjustable feet, self-contained refrigeration, 3/8 HP, ETL-Sanitation, cETLus</p>	<p>\$1150</p>

<p>CDC-48 Refrigerated Deli Case</p>		<p>Refrigeration system: Gravity coil R290 refrigeration system provides high humidity environment for exceptional preservation of meats and deli products. Refrigeration system holds 32°F to 43°F (0°C to 6°C). Adjustable temperature set point and defrost frequency. Error codes to diagnose service issues. Shelf: Adjustable, heavy duty PVC coated shelves. Standard heavy- duty casters make it easy to move and clean undemeath..</p>	<p>\$1150</p>
<p>39 Inch Open Refrigerated Floor Display Showcase</p>		<p>POWER: 1280 W ELECTRICAL HEATING ELEMENT: 450 W CAPACITY (L / CU. FT.): 380 L / 13.42 cu.ft. ELECTRICAL: 110V / 60Hz / 1Ph LAMP POWER (W): 2.8 Watts x 2 (LED) TEMPERATURE RANGE: 2°C - 10°C / 35.6°F - 50°F REFRIGERANT AND INJECTION: R290 and 143g TYPE OF CLIMATE: 6 RATED CURRENT (A): 9.7 SHELF SIZE (D x W): 10"□ /12"□/ 14"□ x 35.25"□ FOAMING AGENT: XPS DIMENSIONS: 48L X 40W X 72H WEIGHT: 270 lbs.</p>	<p>\$1150</p>
<p>36 Inch Dual Service Refrigerated Display Case</p>		<p>POWER: Refrigeration: 1080w, Defrost: 1000w ELECTRICAL: 110V / 60Hz / 1Ph AMPS: 8.7A 5.2A REFRIGERANT: R290 TEMPERATURE RANGE: 2 - 5°C / 35.6 - 41°F MAX AMBIENT TEMP RATING: 32°C / 90°F TOP SHELF CAPACITY: 184L BOTTOM SHELF CAPACITY: 170L DIMENSIONS (WDH): 39"□ x 36"□ x 65"□ WEIGHT: 592 lbs.</p>	<p>\$1150</p>

<p>82 Inch Refrigerated Display Case</p>		<p>Refrigeration system: Gravity coil R290 refrigeration system provides high humidity environment for exceptional preservation of meats and deli products. Refrigeration system holds 32°F to 43°F (0°C to 6°C). Adjustable temperature set point and defrost frequency. Error codes to diagnose service issues. Shelf: Adjustable, heavy duty PVC coated shelves. Standard heavy-duty casters make it easy to move and clean underneath..</p>	<p>\$1200</p>
<p>66 Inch Salad Display Case</p>		<p>Curved front glass Lamp with LED light Automatic defrost cycle Digital temp display 65.75"W x 47"D x 48.5"H 430lbs</p>	<p>\$1100</p>
<p>Cake Display Case By IFI - High End</p>		<p>Every element of Pivot is designed to offer a superior finish and maximum attention to detail. Full-length handle integrated in the door and the automatic closure with acoustic signal in case of accidental opening. Adjustable display shelves with innovative locking system. Condenser protective filter and easy access for maintenance.</p>	<p>\$1460</p>

<p>Gelato Scoop Station By IFI - High End</p>		<p>Every element of Sam80 is designed to offer a superior finish and maximum attention to detail.</p> <p>Compact design; Large upper serving surface; Clear methacrylate shelf support.</p> <p>Gelato: -2C to -18C</p>	<p>\$1460</p>
<p>IFI Lilium Window Display Case – High End</p>		<p>Front pull-down glass opening. Rear sliding panes with locking mechanism and snap closure, with energy-saving acoustic signal in case of accidental opening. Low consumption fans. Display trays with integrated air supply and return. Full-touch electronic display, water- and dust-resistant. Temp: 4C-8C</p>	<p>\$1460</p>
<p>IFI Drop-In “Delice” Counter – High End</p>		<p>Each element of Delice is designed to give you a superior level of finishes, as well as maximum attention to details:</p> <ul style="list-style-type: none"> • minimal, perfectly integrated temperature repeater; • 45° cut of the air intake profile; • 90° plexiglass rear closure system with cushioned sliding limit; • built-in tank flush with the worktop. <p>4C-12C</p>	<p>\$1460</p>

For our full catalog please visit our website at www.edgefoodequipment.com



EDGE FOOD EQUIPMENT & RENTALS

Equipment Order Form For

RC SHOW 2023

CONTACTS: Atesh Rampersaud rentals@edgefoodequipment.com Phone: 289-791-5763
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Customer Name:	Company:
Customer Phone:	Email:
Company Address:	Booth#:
On-site Contact:	On-site Contact Phone:

<u>Qty</u>	<u>Item / Model #</u>

Payment Information



Visa



Mastercard

Card #:

Expiry Date:

CCV:

Card Holder's Name:

Card Holder's Signature:

Date:

RENTAL TERMS & CONDITIONS

- Payment must be made in full to reserve your order.
- Consumer assumes full responsibility for all rented items, including safe and proper use, operating & return to Edge Food Equipment if delivery is not available.
- Equipment should be returned clean and in working order. Missing items/theft are the total responsibility of the client.
- If customer fails to return equipment on time, there will be a 20% late return fee.
- Orders cancelled less than 24 hours before pick up / delivery date will not be refunded.