

2022

The  **YES** Group



**Welcome Back!**  
**Our Demo Kitchens are Open!**

Stop by for some Coffee  
or Ice Cream  
or Pizza  
or Gelato  
or Paninis  
did we say Ice Cream?  
or Crepes  
or whatever you want to see.

 **RANCILIO**  
*coffeeing the World*

## EQUIPMENT & SUPPLIES

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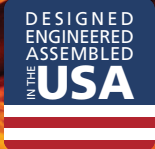
Representing the industry leading manufacturers of food service equipment and supplies is where the start of what we do.

With facilities in Minneapolis and Milwaukee which both include; warehousing, demo kitchens, showfloors, and parts inventory, the services that we bring before and after sales ensure you have the best experience with the products our manufacturers produce.

[www.TheYesGroup.com](http://www.TheYesGroup.com)



# Scotsman®



## Ice, Ice, Baby



These self-monitoring ice machines with external indicator lights continuously communicate their operating status for complete confidence in its ice-making capability.

Pair these modular machines with a variety of bin choices, dispensers, baggers, cart systems, and more.

Available as small or medium cube, flaked ice, and soft or hard nugget ice. Sizes from 300 lbs to 2600 lbs in 24 hours.

Small Cube    Medium Cube    Flaked Ice    Soft Nugget    Hard Nugget



3/8" x 3/8" x 7/8"    7/8" x 7/8" x 7/8"

## PRODIGY®



Scotsman is dedicated to developing next-generation technologies that make ice production more convenient, efficient and reliable. With the new, more compact Scotsman Undercounter Cuber, Nugget and Flake ice machines, you get the ice you need, exactly where you need it.

## Scotsman® UNDERCOUNTER UNITS

Small Cube    Medium Cube    Gourmet Cube    Soft Nugget    Hard Nugget



3/8" x 3/8" x 7/8"    7/8" x 7/8" x 7/8"    1" x 1 1/8" x 1 1/4"



## KOLD-DRAFT®



All of our energy-efficient commercial machines produce the only square cube—cubes proven to be the industry's most pure. Our ice-making process literally freezes out impurities that competitors' ice machines can't.

The only true cube in the industry- our machines produce the exclusive square-sided ice cube. With six cooling sides, full cubes chill evenly, melt slowly and retain the full flavor of any drink.



1.25" x 1.25" x 1.25"



1" x 1" x 1.25"





Scotsman's Meridian Series allows for zero physical contact to dispense ice or water. The use of infrared technology senses the start and duration of dispensing, eliminating the need to touch any buttons, levers, lids or ice scoops



# To Go, To Go



One look at the innovative Meridian™ Series from Scotsman and you'll see why constantly monitoring your ice machine is a thing of the past.

Intuitive diagnostics. Quick front panel access. And a convenient QR code. All working together inside one of the industry's smallest operational footprints.

So it's easy to see how such a reliable ice machine might never be the center of attention. But isn't that the point?



Keep your ice machine and cash register humming with water filtration you can count on. Scale build-up and sediment particles put your ice machine at risk for breakdowns, increased maintenance and inefficient operation—and could cause profits and customer experiences to suffer. Consistently give your customers cleaner, clearer, great-tasting ice with water filtration systems from 3M.



**3M'S NEW Carbonless Water Filtration Series** is designed to maintain chlorine levels present in your incoming water while providing critical protection from protozoan cysts and scale damage in your ice machines. This series offers flow rates from 2 gpm to 5 gpm at 0.2 nominal or 0.2 absolute micron ratings.





# BEVERAGE-AIR

## Keepin' it cool.



### Merchandisers - Presentation Quality is Product Quality

Few in the industry have the breadth of product that Beverage-Air does, and that statement hold accurate through our refrigerated merchandiser lineup. Including; open-air merchandisers, countertop coolers and freezers, 1, 2, & 3 swing and slide door upright merchandisers, ice cream novelty cases, and the NEW MarketMax IQ with intelligent locks.



VueMax Series



Marketeer Series



MarketMax Series  
NOW WITH DUAL-TEMP OPTION



- CUSTOM SIGNS & GRAPHICS
- ENERGY STAR MODELS
- INTERIOR FINISH OPTIONS
- EXTERIOR FINISH OPTIONS
- DOOR LOCKS
- CASTERS

LED LIGHTING STANDARD



Countertops





## CROSS TEMP REACH INS

Easily convert from refrigerator to freezer and freezer back to refrigerator. Accomplished by variable speed compressor. With an operational temperature range between -15°D and 40°F this is the most versatile piece of refrigeration on the market today.



## REFRIGERATOR AND FREEZER CHEF BASES

The exterior features a stainless steel front, sides, drawers and grille (galvanized back & bottom). While the interior liner is made of corrosion resistant aluminum.

The top has full marine edge to prevent spills from dripping over the sides while supporting up to 1500 lbs

## REFRIGERATED PREP TABLES

Beverage-Air produces the widest selection of prep tables on the market today. Engineered to withstand a hot kitchen by utilizing heavy-duty aluminum pan liners that are easy to clean and prevent spills from falling into cabinet while also ensuring coldest air flows across the bottom of the pans.



## BEER AND WINE REFRIGERATION

This is where it all started with Beverage-Air back in 1944 with the industry's first forced-air bottle cooler. Since then our bar equipment offering has continued to grow to include everything you need to hold, merchandise, serve and chill your favorite beverages.





Federal designs bakery and deli cases to blend with your décor. Unlimited options allow you to adapt Italian Glass cases to a wide range of continuous line-ups, stand-alone, and counter top settings. Federal will go out of our way to create the right merchandising system to complete your signature look.

*The Signature of Quality®*



NEW Heated Merchandisers

Product presentation is the key to profit. Federal's line of specialty display merchandisers brings the product to the customer in any setting. Combining craftsmanship with visual appeal,

Maximize space, increase sales, reduce labor costs, and allow freshness and quality to come through.



NEW Bulk Milk Merchandisers

From wall displays to revolving merchandisers, to refrigerated and non-refrigerated specialty and heated merchandisers, Federal Industries has a display to fit your needs.

## ITALIAN GLASS CABINETS

Showcase your products with Italian Glass bakery and deli display cases from Federal Industries. The upscale design of the Italian Glass displays presents your fresh food with European style. Available as floor standing units with base or for counter top installations. High output LED lighting and glass shelving provide superior product illumination. Ideal for both bakery and deli merchandising.





# Ready

...much more than a machine **TRU-2**

## Frozen Treat HQ @ YES



> Are you Ready?

Make fresh Gelato made with:



**SIX** automatic programs, two to produce delicious milk-based gelato and fresh fruit sorbets; one to produce perfect fruit slushes; two to produce a special milk- or fruit-based CRYSTAL gelato; one to produce Ice Cream\* with the special beater.



\*3E beater optional for all models. Also available as a spare part.



**SIX** automatic programs, three hot and three cold. With Water Filling, hydration and mixing are carried out inside the machine, saving time and avoiding measuring errors.



**SIX** automatic Heat treatment programs. **THREE** for Gelato and **THREE** for Ice Cream: 1 to pasteurize the mixture and batch freeze it into Gelato or Ice Cream, 1 to pasteurize, age and then batch freeze into Gelato or Ice Cream, and 1 to heat, cool and conserve the mixture until you choose to batch freeze it into Gelato or Ice Cream.



# CARPIGIANI

Available in 3 Sizes

Demonstrations by Appointment in Our Minneapolis and Milwaukee Showrooms



### Hard-O-Tronic®

This is the exclusive system for an excellent gelato. The LCD screen constantly displays the values of the programmed consistency and that of the gelato in the batch freezer. By pressing on the arrows you can always change it, to obtain your own ideal gelato.



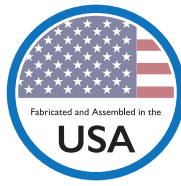
### POM Beater

The beater has no central shaft. Its POM blades - impenetrable by the cold - facilitate the complete extraction of the gelato every time. Sturdy yet light, it has self-adjusting scraper blades to maintain the cylinder clean and efficient.



### 3E beater

is ideal for Traditional ice Cream recipes and high overrun frozen desserts.



The key to speed cooking is to put food quality first. Speed is of no use if food quality suffers as a result. Having the fastest oven doesn't always make it the best. We take the time to address how to serve your gold standard, in a fraction of the time it takes today. Same high quality menu — way less time. Each and every time you serve it. No matter how busy you get.

Two Pan Full Size Ultra-Fast Steamer  
No Hood, No Drain, No Water Hook-up

Up to 4x faster than traditional steamers

- 10 lbs of potatoes 11:50
- 8 lbs Frozen Veg 10:00
- 2 Lobster Tails 1:00
- 8 Poached Cod Filets 6:00
- 2 lbs Shrimp 2:25

Units available to test in both Minnesota and Wisconsin



AMSO Series

This Oven is The Fastest on the Market  
and Waits For its Next Order

- 2400 watts for super fast re-heating/boosting
- Optimized 0.3 cu ft cavity
- Unique door opens when cycle is complete- Ready for the next
- Accepts 6" deep- 1/4 size pan



AOC Series

Half Size Microwave Steamer  
No Hood, No Drain, No Water Hook-up

- Freezer to table in minutes
- Unique 1.0 cubic ft. cavity
- Exclusive Smart USB Standard
- Accepts two 4" 1/2 size pans
- Perfect as a super-fast half-size steamer



RC Series

Compact, World's Most Advanced Controller  
Heavy Duty, Compact Microwaves



HDC Series

- 1000, 1200, 1800, & 2100 Watts Available with bottom controls
- 4 stages and 5 levels for full cooking control and ability to program 100 menu items.
- Smart USB makes menu updates across multiple ovens and locations easy

Large Cavity Microwave Ovens  
From the Smallest Items to 14" Platters



RFS Series

- 1200, 1800, or 2100 Watts
- 1.2 cu ft cavity
- Fits a 14" Platter with ease
- Large cavity for multiple uses
- Unique ergonomic quick-release handle

1000 Watt Commercial Microwave  
No Hood, No Drain, No Water Hook-up

- 1000 watts
- Touch or dial control
- 1.2 cu ft cavity
- Fits 14" platter
- 100 cycles/day
- Even 'no turntable' heating
- HD grab and go handle
- Stainless Steel Construction



RCS Series

1000 Watt Commercial Microwave  
Looks As Good In The Lunchroom As  
The Restaurant

- 1000 watts
- Touch or dial control
- 0.8 cu ft cavity
- Fits 12" platter
- 50 cycles/day
- Even 'no turntable' heating
- Grab and go handle
- Stainless Steel Construction
- Perfect for prepackaged food and single servings



RMS Series



# XpressChef™



## Let's Cook Fast

### Experience The Wide Range Of Benefits That XpressChef™ High-Speed Ovens Deliver

Greater quality, freshness, consistency and turns. Less time, labor, equipment, space and waste. That's what you need to succeed in today's fast-paced foodservice market. That's exactly what the XpressChef™ family of high-speed ovens make possible. Each and every time — no matter how busy it gets.

When it comes to speed, XpressChef™ puts food quality first. Equal to or better than the standard you set. Beyond speed, the oven's ability to cook more types of food from a single platform allows you to expand your menu while reducing the amount of equipment required to produce it. Combine this with simplified menu management and controls that can be used by staff of any skill level, and it's easy to see how XpressChef™ ovens can take your operation to the next level.



#### XpressChef 2c

Perfect baking in a fraction of the time - wide variety of menu items  
Bake fresh more often to increase customer satisfaction and sales  
Exceptional ROI: comparatively low cost, high rate of return  
Available with or without ventless



#### XpressChef 3i

High Power Small Footprint  
Toast, grill, bake, and steam  
Consistent results  
Highest definition recipe photos in its class  
Eliminate cooking errors  
User-friendly  
Locate anywhere - no ventilation required



#### XpressChef 4i

High Power Large cavity  
Pizza to paninis to baked potatoes and beyond  
Bake, roast, grill, steam, and toast to perfection  
Large HD display and recipe photos  
User-friendly  
Ventless - locate anywhere

# Hidden In Plain Sight

# WHERE'S HATCO?



We see Hatco products in use every day without knowing it.

Hatco takes pride in the reliability of their products and designs them so you can focus on your job rather than Hatco's, and the customers see your products while Hatco hides theirs in plain sight.

Many Hatco products have these characteristics, including **The Maskerade™** & **Palletti®** on the following page.

1. Intelligent Heated Display Cabinet
2. Swanstone Heated Carving Station
3. Glo-Ray Strip Heaters
4. Recessed Aluminum Heated Shelf
5. Portable Heated Shelves
6. Decorative Heat Lamps
7. Heated Hot Well
8. Built-In Frost Top
9. Hot Water Booster Heater



## Maskerade™ Undercounter Induction Warmer

Hatco's patent-pending Maskerade™ Undercounter Induction Warmer offers a beautiful, flexible and simple solution, with five precise low- to high-power warming levels that suit a wide variety of food types to be held safely and at optimum quality.

Can be mounted under a wide variety of countertop materials, including engineered and natural stone, giving an "invisible" countertop appearance.

Includes a black flexible, highly slip-resistant trivet, which locates the chafing dish and protects the stone from the heat of the pan



## Palletti® Drop-In Induction Warmer

Hatco's Palletti® Drop-In Induction Food Warmer offers a safe, efficient and attractive way to safely keep food hot with five precise low- to high-power warming levels that suit a wide variety of food types and large volume applications.

Can be mounted flush or near flush to the countertop with an optional trim ring.

The power levels are memory retentive, so the last setting will resume when the unit is powered back on.

Features an automatic shut-off to prevent overheating.



## NEW Countertop Cooking Products!

The Hatco/Krampouz Electric Waffle Maker, with insulated heating elements that create an even heat distribution across the surface of the plates for consistent cooking, is designed for operators to cook perfect quality waffles.

Available with Liège, Bubble, or Brussels cast iron waffle plates



The Hatco Multi Contact Grill features the patented Heating Element Pack, which provides exceptional heat distribution over the entire plated surface for even, uniform cooking.

Available as single, single wide and double with interchangeable grooved and smooth plates.



The Hatco/Krampouz Crepe Makers provide an even heat distribution across the surface of the plate for consistent cooking. Gas or Electric





# Let's Get Cooking!

## Wood Stone



Wood Stone Corporation, based in Bellingham, Washington, has been manufacturing stone hearth and specialty commercial cooking equipment for the foodservice industry since 1990. We have more than 18,000 installations in over 80 countries worldwide.

Wood Stone built its reputation on our family of stone hearth ovens. Our technologically advanced ceramics and engineering expertise, coupled with our high quality construction techniques and attention to detail, are typical of all of our products and relied upon by our loyal customers.

### GRIDDLES

Powerful, Versatile, Consistent. Do more in less space with adjustable temperatures from 150°- 650° F (Gas) and 300°- 700° F (Electric). Wood Stone Planchas are the high performance alternative to both a standard flat top griddle and a gas charbroiler. Quick heat up and recovery let you achieve the flavor profile and texture you want every time.



### ROTISSERIES

For those seeking production and theater of a rotisserie, but have limited space, be sure to check out our Whatcom Gas Vertical Rotisserie. For those who need high-production and throughput, our Cascade Gas-Fired Rotisserie is the perfect fit. And finally, if it's solid-fuel you're looking for, we have you covered there as well with our Mt. Olympus Solid Fuel Rotisserie.



### CHARBROILERS

Built from the same ceramic refractory that we use in our world-renowned stone hearth ovens, the firebox in our wood-fired charbroilers is designed to hold on to heat. This allows for greater fuel efficiency since the heated stone can replace energy that would otherwise be generated by wood or charcoal and also makes it simple to heat the entirety of the charbroiler evenly.







**DEXTER**  
THE EDGE SINCE 1818

# V-LO<sup>®</sup>



A patented, state-of-the-art handle design offers both comfort and control. Soft-to-the-touch, with the firmness you need, plus a trademarked modern, distinctive look.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed.





# All Show & Go



CHAR Products® creates beautiful and functional equipment. Equipment to be showcased FOH. Artful pieces that create ambiance while capturing design intent. Our equipment is manufactured with the highest quality available for a commercial appliance. We offer a product that functions as good as it looks! Let us take your creative ideas and engineer them into the center piece of your next project. At CHAR Products® we cover it all.



**HOT  
COLD  
AMBIENT  
RADIANT  
CUSTOM**





# We're Serious About Frying.



Henny Penny open fryers are among the most reliable and energy efficient in the business.

Extremely fast temperature recovery that lets you pound through the day without skipping a beat... or a load. Filter fast, easy, and often—even during mealtime rush! Built-in filtration lets you filter one vat while cooking in the others. Mix and Match Vats to produce the lineup that is built just for your operation.

**Pressure frying is faster than traditional open frying. If you cook fried chicken in volume, the savings can really add up!**

**Pressure frying shortens cook times, while sealing in moisture and sealing out oil. You also enjoy longer oil life, lighter utility bills and the ability to cook in larger batches.**

**Contact us for more details on the variety of fryers available!**

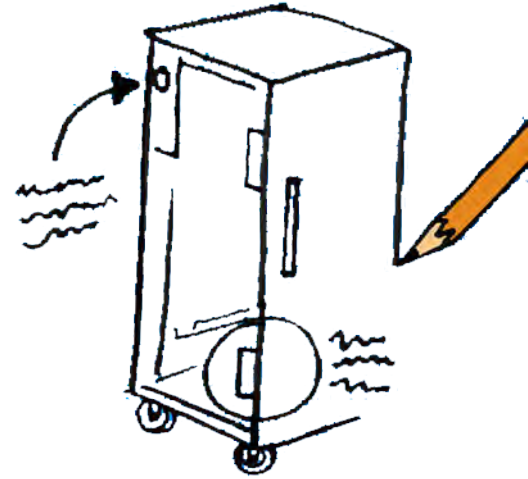


**HENNY PENNY**  
Engineered to Last

# Imagine Your Ideal Holding Cabinet. FWE Can Make It Your Reality.

Some of the many options for you:

- Door size and material
- Door swing or slide
- Pass Through
- Latch and Lock Options
- Handle and Hand Grip Options for Transport
- Bumper Options
- Electrical Options
- Heat Source/Type
- Tow Hitches
- Rack Spacings and Types
- Shelves
- Tray Slides
- Caster Types
- Reinforced Tops
- and More!



We can make it easy by taking one of our standard units and modifying it to meet your needs as well!

## FWE Has Many Holding Options. This Is Their Best.



FWE's Precision Heated and Humidified Holding Cabinets are known as CLYMATE IQ®. With the ability to control relative humidity from 10% to 90% and temperature from 90°F to 200°F this is the best cabinet on the market for anyone who is looking for the:

Longest Hold Times

Fast Preheat Times

Fast Recovery for Repeated Door Openings

Less Food Waste

Less Food Degradation

Available in multiple sizes and with most customization options listed above.







Earth's resources aren't endless. That's why Server works hard to find new ways to reduce waste, control portions and make the most of each resource we're given.

Our pumps aren't disposable — instead, we designed them to be **durable, reliable and easy to clean**, so you can keep pumping out more delicious without wasting a single drop.

Choosing the proper pump prevents operational issues such as over-serving, dripping product and overworking (unnecessary force needed to serve).

Whether dispensing from original food containers or large, eco-friendly pouches, no one else crafts foodservice pumps quite like we do.

## NEW TOUCHLESS EXPRESS®



PerfectSense™ Technology detects a user's hand to dispense up to a 1-oz portion or the desired variable portion

Countertop and drop-in units may utilize 1½-gallon pouches for a sealed

Countertop direct-pour unit may be used for signature house sauces.



## STAINLESS STEEL PUMPS



Portion Optimization™ uses additional gauging rollers to deliver consistent portion control in ½-oz increments up to 2-oz.

Setting the standard for durability, stainless steel provides years of service; replacement parts ensure you never have to buy a complete pump again.

NSF listed and clean in place certified, these pumps reduce environmental impact as they never need to be discarded.



## CONSERVEWELL®

An eco-friendly replacement for continuous-flow dipper wells

- Utensils are safely held above 140°F to protect against bacteria growth
- Easy to remove and clean, with wall-mounted or drop-in models
- Programmable countdown timer helps ensure timely water changeouts
- Adjustable alarm volume

We  Serving Lines



ANY.

## K-12 FOODSERVICE SOLUTIONS

### Right-sized for your school cafeteria

We know what it takes to serve in the K-12 market. In fact, we've been partnering with schools since the 1980s to learn more about the challenges they face and what works best. Today, our team uses that knowledge to develop equipment — and the technology behind it — to make school foodservice easier.



MARKET.

## HIGHER ED DINING SERVICES

### On-trend and on-budget college dining halls

LTI's manufacturing and installation services have been helping colleges and universities transform their dining facilities for decades. Our experts have the knowledge and capability to support any renovation or new construction, for small liberal arts colleges to the largest state universities.



ANY.

## HOSPITAL CAFETERIAS

### Pacesetting healthcare foodservice trends

LTI is a leading innovator and manufacturer of custom foodservice equipment, technology and décor for the healthcare market. Whether it's a renovation of your main serving area or the addition of a brand new staff lounge, LTI can help transform your space with food serving solutions that are proven to increase participation.



BUDGET.

## CORPORATE DINING CONCEPTS

### Premier corporate foodservice equipment

Let LTI deploy the planning and technology required to encourage employees to eat on campus in lieu of dining off-site. Trendy menus are made possible with foodservice equipment that quickly changes from hot to cold to freezing.



## LTI'S COMPLETE INTERIOR DESIGN AND INSTALLATION SERVICE



Working with operators, architects and consultants, we can provide a wide range of services, from simple signage updates to a custom seating layout to a full redesign of your cafeteria. Wall treatments, food court structures, booth seating, decorative counter fronts — we have experience updating the décor in all of these areas to make your dining area a more appealing place to eat.

### SERVING COUNTERS

Create a look-and-feel that truly resonates with students with SelectLine serving counters. Their “built-in” look feels custom, but comes with the modular one-piece convenience and seamless installation of LTI’s FlexLine. SelectLine has no size constraints, so simply choose the length that’s right for your facility — whether it’s 10 feet or 100 feet.



### CUSTOM SERVING COUNTERS

LTI’s custom counter options are endless. Any shape, any size, and any material – if you can dream it, we can build it with the same superior craftsmanship and heavy-duty construction as our reputable counter lines. Counters are pre-wired and can include electrical load centers, saving on construction costs.



### TURNKEY SOLUTIONS

We supply all the components (counter, mechanical devices, food shields, accessories) streamlining coordination. We also build our own temperature-controlled wells and surfaces, freezers, coolers, merchandisers, dispensers, etc. Our own UL testing lab allows us to design and build electrical components to meet customers’ specifications.



### MORE THAN JUST A PRETTY COUNTER

Operators love our patented TempestAir technology, which allows air to circulate below the pans, keeping items fresh. Cold pans sit flush with the countertop, making food more visible and appealing to busy, hungry employees. LTI’s QuickSwitch technology that allows operators to switch independently-controlled wells from hot to cold to frozen in an hour or less.



# Champion®

The Dishwashing Machine Specialists

Over 130 years of experience in the commercial dishwasher business has earned Champion the reputation of "The Dishwashing Machine Specialist." Headquartered in Winston-Salem, North Carolina, Champion remains devoted to excellence - in products, manufacturing, sales and service.

## Flight Machines

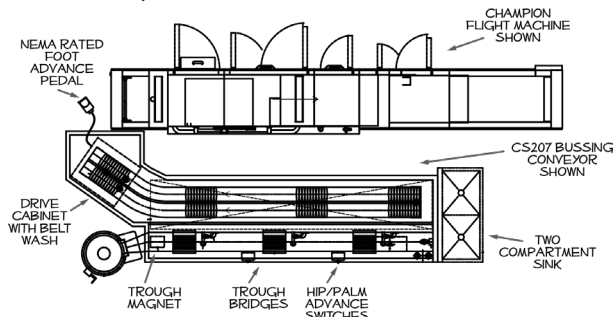
Configurable & Efficient

Champion Flight Machines Dishwashers offer high production foodservice operations the efficiency they need. These machines feature electronic sensors that provide massive energy savings by shutting down the pump when in idle and can easily handle as many as 20,000 dishes per hour.



## Bi-Line

Conveyors and Accumulators



Bi-Line Conveyors are the perfect companion to flight machines and specialize in creating custom innovative solutions in automated soiled ware transportation for the foodservice industries.



## Rack Machines

Conveyors and Accumulators



Designed for the dishroom with limited space, rack conveyors facilitate energy efficient, high-volume dishwashing. Champion's rack conveyor machines are the most energy efficient on the market.

All of our PRO series conveyors include our progressive drive system for a better wash along with our HMI Prodigy Controller for ease of use.

Ventless Heat Recovery is available on the 44" and 64" Units



## Door Machines

Efficient, Fast, & Flexible



The DH6000's machined and stamped wash and rinse arms

Door Type Dishwashers designed for any size foodservice operation, these dependable machines preserve space, water, chemicals and energy.

These machines are available in both low temperature and high temperature models that can be easily converted from straight through to corner operations. HMI Controller for ease of use.

Ventless Heat Recovery with Cold Water Only Hook-up Available





# A dishpit is our 2nd home

## Undercounter Machines

Compact, Efficient, & Versatile



These compact, efficient and versatile commercial undercounter dishwashing machines are perfect for bars, nursing homes, churches and other small commercial kitchens.

ENERGY STAR® qualified High Temperature undercounter machines and Low Temperature undercounter models that operate quietly with double-wall construction and feature door openings that can accommodate large wares and trays.



## Vortex Wash System

Powered Sink System by Bi-Line

These compact, efficient and versatile commercial undercounter dishwashing machines are perfect for bars, nursing homes, churches and other small commercial kitchens.

ENERGY STAR® qualified High Temperature undercounter machines and Low Temperature undercounter models that operate quietly with double-wall construction and feature door openings that can accommodate large wares and trays.



## Pot, Pan, and Rack Washers

We Can Handle Your Largest Needs as Well

The Roll-In Rack washers hold specially-designed, roll in wash racks that are designed for the items you wish to wash.

The Pot and Pan Washers come in a variety of sizes in front feed and pass-thru designs. Capable of washing 10 to 36 full size pans, while also accepting mixing bowls as large as 140 quarts.



## Trisys Waste Handling System

Free-Standing and Self Contained

Champion's Trisys waste handling system equipment options provide maximum flexibility, energy efficient and sustainable foodwaste handling designed to meet your needs. The pulpers are free standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal.



Contact YES for Any and All of your dishroom needs. From trash cans, to dishracks, to disposers and dishmachines. We have great products and experience to help.





## The InSinkEerator Instant Warm Handwash System

Provides a sanitary, touchless handwashing solution that promotes hygiene by providing instant warm water in locations where employees need to wash their hands consistently and effectively.

Kitchen staff won't waste water or time waiting for handwashing water to heat up. Promoting more frequent and effective washing.

Water is also saved during the scrubbing process, as the faucet automatically shuts off when hands are moved away from the sensor.

Retrofits to splash or deck mount and plumbs into cold water line. The unit runs on 115v and does not require any batteries.

Dispenses at least 40 twenty-second washes per hour.



## When dishwashing operators fall behind, so does productivity.



The PowerRinse Waste Collection System improves kitchen efficiency by increasing pre-rinse and scrapping speed, while reducing bulk waste without grinding. With PowerRinse, scrapping and pre-rinsing can be accomplished in one step. By using both hands to scrap dishes under the powerful plume of recirculated water, operators easily cut the time it takes to clear dishes in half – sometimes even tripling their speed!

Consumes 50% less fresh water per hour than other collector systems on the market

Can be used in locations with compost programs or as an alternative to disposer and pulper systems

## The #1 Brand in Disposals.

From fast casual and restaurants to healthcare facilities and schools, our commercial food waste disposals help foodservice operations enhance day-to-day productivity by increasing staff efficiency, reducing operating costs and improving kitchen sanitation – all while diverting food scraps from the landfill.



4 sizes. 7 models. Countless opportunities for productivity.

# The only full-circle, closed-loop food waste recycling system of its kind.



Non-sewer based Grind2Energy is more than an alternative to landfills and traditional compost programs. The system actually recycles food scraps into clean water and renewable energy – in the form of electricity, heat or compressed natural gas. Grind2Energy enables you to dispose of all types of inedible food waste – including fats, oils and grease – faster, cleaner and easier.



1. Organic food waste is collected and placed into the grind chamber.
2. Grind2Energy grinds food waste quickly and efficiently.
3. The resulting slurry goes into a holding tank.
4. A liquid waste hauler transports the slurry to a local anaerobic digestion (AD) facility.
5. The AD facility recycles the food slurry by recovering water and converting captured methane into renewable energy including electricity and compressed natural gas.
6. The remaining nutrient-rich organic material can be used as a beneficial natural fertilizer.
7. The natural nutrient-rich fertilizer is utilized to grow more food.



## Featured System:

# 3M™ SGLP-CL Series Reverse Osmosis System

Hard water is especially problematic for combi ovens. When water is converted to steam, it leaves impurities behind. These impurities cling to the solid surfaces they come in contact with and can cause problems. Over time, you'll notice hard scale build-up, increased operating costs and maintenance downtime. 3M™ Foodservice Water Filtration Products can help reduce impurities, downtime and worry—so you can focus on your customers.



# 1/8"

scale buildup  
can lead to

# 25%

energy loss<sup>1</sup>

## YES Knows H2O



- 1 Integrated System Design**  
Entire system, including the water storage tank, is integrated on a single wall-mounted bracket for easy installation
- 2 Chlorine & Chloramines Reduction**  
Sanitary Quick Change (SQC) prefilter cartridge includes an activated catalytic carbon block for the reduction of chlorine taste and odor and chloramines from the incoming water line
- 3 Non-Electric, Hydraulically Driven Pump**  
Helps to maximize RO water production
- 4 High Production RO Membranes**  
100 or 200 gpd production rate @ 60 psi incoming water pressure and 77°F (25°C) temperature when system is producing water to atmosphere

#### Optional Automatic Cleaning Bypass (not shown)

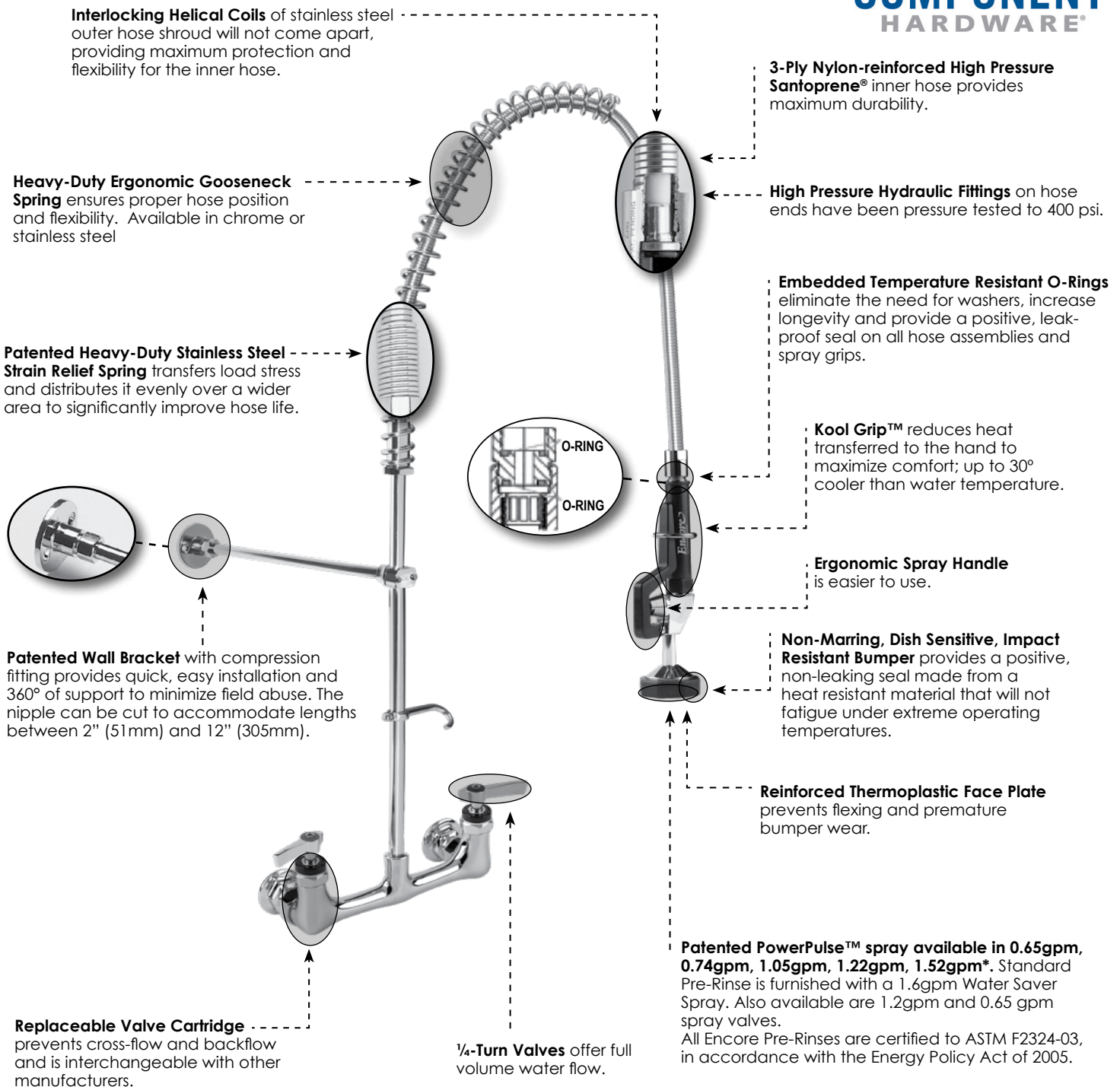
Allows the system to be used with single inlet combi ovens. The system automatically goes into bypass during the cleaning cycle



# The Anatomy of The World's Best Pre-Rinse Faucet



**COMPONENT  
HARDWARE®**



**Encore®**  
PREMIUM PLUMBING PRODUCTS

Santoprene® is a registered trademark of ExxonMobil Corporation

**PowerPulse cleans up to 43% faster and uses up to 58% less water than the leading competitor's spray valve according to Fisher Nickel, Inc. Food Service Technology Center.**

NOTE: Also available as a 0.45gpm utility spray and a 2.5gpm high flow spray





Carlisle is the industry leader in foodservice solutions. With our customers top-of-mind, they design products to solve some of the most troublesome problems facing operators today.

From the front of the house to the back of the house, Carlisle offers the widest breadth of choices and designs in the industry.

### Stadia® Dinnerware Collection

Resetting the Standard

Inspired by classical design and nature, Stadia blends clean lines with subtle organic shapes to delight the eye and add contemporary style to any tabletop. Stadia offers a refreshing take on traditional design fused with a modern twist on conventional white dinnerware.



### Ridge Dinnerware Collection

Modern Take on Outdoor Dining



Inspired by Earth's natural elements, the Ridge collection suggests the look and texture of stone with the benefits and durability of melamine. Modern, minimalist shapes from bullion bowls to platters offer a variety of plating options.

### Snap Drape® Milan Linens

Ultra Soft - Ultra Easy to Care For

Ultra Soft Polyester – Blend of murata & micro-fiber yarn yields the softest polyester linen on the market.

Minimal Linting & Piling

Easy Laundering – Machine washable and dryable



### GripTite™ 2 Trays - The Best Grip

Improved Durability & Longer Life

Built from the ground up; the Griptite 2 tray is unmatched. The long-life, non-skid surface grips drinkware and plates better – reducing spills, breakage, and cost.

New surface has the best skid resistance in the industry.

Unlike current trays, it does not degrade over time.



### StorPlus™ EZ Access Lids

Fits our standard, high heat, and cold pans

The EZ Access Lid won't pop off, it's easier to clean and offers a larger opening.

You can rely on EZ Access Lids to stand up to repeated use day in and day out.



### TrimLine™ Waste Container Dolly

Stop dragging and carrying your heavy trash can.



The low-profile footprint reduces tipping and allows the combined dolly and waste can to fit under standard countertops. Strong Rolling Casters are non-marking and of the highest quality.

Accommodates Carlisle and other leading competitor Trimline-style cans.

### Sparta® Silicone Basting Brush

Doesn't Let Your Sauce Slide Off

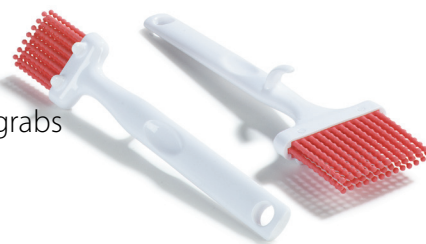
Unique bristle design carries and spreads liquid better

Silicone easily withstands temperatures up to 500° F

Molded-in hanging hook grabs pan edges

Stain and odor resistant

Dishwasher safe





Dinex is the industry leader in healthcare meal service products and in-patient tray assembly systems.

Dinex facilitates excellent food at the right temperatures; keeping your hot food hot and your cold food cold. Dinex helps you with state of the art induction heating technology, high-quality insulated ware, trayline systems, stainless steel delivery carts, plate heaters, conveyors, and refrigeration equipment.

### TQ Supreme Quiet Carts

Quiet, Light, Compact & Customizable

This new cart offers supreme, room service-caliber styling with superior operational benefits at a lower total cost of ownership.

Includes; 270° Door Opening, Floor Drain, Full Perimeter Bumper, Top Rail, and More.



### DuraTherm™ Induction Charger

Base heats in 15 seconds

Holds for 75 and 90 minutes

Smart Microprocessor

Reads base and monitors charging cycles for a consistent temperature



### Reusable Square Bowls & Lids

The look of contemporary china with the durability and cost savings of plastic.

- One lid fits all three sizes of bowls
- Snap two lids together to create a disposable dish and lid.
- Square Bowls are NSF Listed and dishwasher safe.



### Sani Station™

Quickly & thoroughly clean and sanitize utensils

Avoid repeated use of DIRTY utensils

Prevents Biofilm growth

Kills bacteria

Prevents cross-contact of allergens

Provides sanitary storage

Counter stand or Mountable



### QuadGrip™ Cutting Boards

Don't replace your old cutting boards, refill them.

QuadGrip is an innovative, two-in-one, frame and board system designed to reduce waste and cut costs. The boards easily snap into either side of the frame during use and are simple to remove for dishwashing between tasks.



### Customize Your Cutting Boards

Keep SOP's and Messaging Front and Center

San Jamar's line of customizable cutting boards is expanding. Keep your employees informed and educated with laser graphic cutting boards, available now from San Jamar.

Implement specific markings such as instructions, reminders, guidelines or measurements right where food is being prepared and handled. The possibilities are endless when you add custom laser designs right into the cutting board.







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