

WE'RE SERIOUS ABOUT YOUR BUSINESS

PIZZA SHOP

SANDWICH  
& DELI

STEAK HOUSE

TABLETOP

FURNITURE

BUFFET  
& CATERING

BEVERAGE  
SERVICE

BAR SUPPLIES

COUNTER  
EQUIPMENT

REFRIGERATED  
EQUIPMENT

KITCHEN  
SUPPLIES

FOOD PREP

STORAGE  
& TRANSPORT

JANITORIAL

WAREWASHING

COOKING  
EQUIPMENT



**Budget**  
Restaurant  
Supply



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Miami, Florida 33014

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**Toll Free:** 1-888-625-5900  
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**Email:** [budget@budgetsupply.com](mailto:budget@budgetsupply.com)

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# Hot Specials

*Southbend Anets - Ultimate Range*

See Page 50

4361D

**\$2299.00**



*Win-Holt - Enclosed Mobile Transport Cabinet*

See Page 54

EC1840-C

**\$499.00**



*True - Bottom Mount Reach-In*

See Page 26

**NEW!**

T-43

**\$2639.25**



*Vitamix - BarBoss® Bar Blender*

See Page 21

5029

**\$435.00**



*Precision Pour - Mixer*

See Page 20

402 CLAM

**\$7.99 EA**



# Pizza Shop

## MAKE SOME DOUGH

Several key factors can help you turn a good profit for your pizza business.

- *Promotions - Getting the word out about your pizza company is essential to your success. You can encourage purchases by offering coupons or special deals on certain pizzas.*
- *Competition - Be aware if there are several competing businesses, you need to separate yourself from the crowd by offering lower prices, better service or better quality.*
- *Employees - Give free or discounted food to your employees. This will not only increase their job satisfaction, but will help them to offer suggestions to customers.*

To learn more visit: [www.smallbusiness.chron.com](http://www.smallbusiness.chron.com)

### More Great Deals Inside...

See Page 39 for More Mixers

See Page 51 for More Pizza Ovens

See Page 27 for More Pizza Prep Tables

See Page 22 for More Stackable Pizza Ovens

See Page 32 for More Cutlery



SRM40



1048-SINGLE



NLPT44

**Univex - Planetary Mixers**

SRM40      40 qt Capacity      **\$4667.00**

**Blodgett - Gas Pizza Ovens**

1048-SINGLE      56¼"h, Single Deck      **\$8135.00**

**Nor-Lake - AdvantEDGE™ Pizza Prep Tables**

NLPT44      44¾"w, 1 Door      **\$2139.00**

**Adcraft - Stackable Pizza Ovens**

PO-18      23"w x 25"d      **\$925.00**

**Mundial - Pizza Cutlery**

5699      4" x 5¾" Pizza Server      **\$6.75**  
 5659-20      20"l Pizza Rocker      **\$25.50**

**NEW!**



PO-18



5699



5659-20

# Sandwich & Deli

## A CUT ABOVE

Today, deli operators and consumers alike rate food safety as one of their top concerns. Encourage employees in the deli department to do his/her part to ensure that foods are received and stored in a clean and safe environment.

- Receiving - Watch for signs of damage like: crushed or broken cases, cases that are jumbled on the pallet, products that are opened or leaking
- Store cold foods right away - Try to have all delivered products sorted and properly stored 10-15 minutes after they have arrived
- Use the first-in/first-out (FIFO) method of stocking. - When putting products away, place all new products behind existing stock, making sure that older items are used before new ones are opened

To learn more visit: [www.usdec.org](http://www.usdec.org)

FRESH TURKEY BLT  
Carved Turkey, Tomatoes  
Hickory Smoked Bacon  
Cheddar Cheese, Lettuce

CHICKEN CALABRESE  
Pesto Grilled Chicken  
Italian Plum Tomatoes,  
and Fresh Mozzarella

With Lettuce,  
Tomatoes and Russian  
Dressing.

HAM AND SWISS CHEESE  
with Lettuce, Tomatoes, and  
Whole Grain Mustard

## More Great Deals Inside...

See Page 23 for More Panini Grills

See Page 31 for More Cutlery

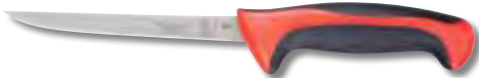
See Page 26 for More Prep Units

See Page 19 for More Coffee Brewers

See Page 23 for More Microwave Ovens



SFE02345-120



M22206RD



M22608BL



M22707YL



M22418GR



TSSU-27-8

**Eurodib - Panini Grills**

SFE02345-120 Single Panini **\$399.00**

**Mercer - Primary4™ Cutlery**

**NEW!**

- M22206RD Boner Knife, Red **\$8.50**
- M22608BL Chef Knife, Blue **\$12.00**
- M22707YL Santoku Knife, Yellow **\$12.00**
- M22418GR Slicer, Green **\$9.50**

**True - Sandwich/Salad Prep Units**

TSSU-27-8 1 Door **\$1478.36**

**Wells Bloomfield - Lo-Profile Coffee Brewers**

8543-D2 Two Brewers **\$268.95**

**Amana Commercial - Light Volume Commercial Microwave Oven**

RMS10D 1000 Watts **\$249.00**



8543-D2



RMS10D

# Steak House



## SERVE THE VERY BEST

From the very first interaction with the staff, an impression is made that either enhances or detracts from the fine dining experience. Teach your staff how to avoid these common errors:

- *Think before you speak - Consider the impact of your words and how they might be interpreted by the customer*
- *Too much information too early - To increase the probability that customers will hear valuable information, be sure to deliver it on their timetable*
- *The end is just as important as the beginning - Effective service staff pay just as much attention to the customer at the end of the meal as they do at the beginning*

To learn more visit: [www.salesmba.com](http://www.salesmba.com)

## More Great Deals Inside...

See Page 50 for More Convection Ovens

See Page 53 for More Fryers

See Page 27 for More Wine Cellars

See Page 11 for More Steak Knives

See Page 25 for More Char-Broilers



SLGS/12SC



SLG40



WC003CW

**Southbend Anets - SilverStar Convection Oven**

SLGS/12SC    Single Gas    **\$3403.40**

**Southbend Anets - Gas Fryer**

SLG40    40 lb Silverline    **\$729.00**

**Eurodib - Multi-Temp Wine Cellar**

WC003CW    36 Bottle    **\$599.00**

**Walco - Steak Knives**

620527	2 Rivet Handle	<b>\$11.25</b>
630527	Wood Handle	<b>\$17.50</b>
660527	Lacquered Handle	<b>\$19.00</b>
840527	Hardwood Handle	<b>\$35.50</b>
840529R	Polywood Handle	<b>\$60.00</b>



620527

630527

660527

840527

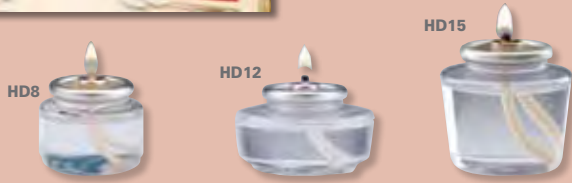
840529R

**Star/Toastmaster - Ultra-Max® Gas Radiant Char-Broiler**

8136RCB    36" Wide    **\$2659.00**



8136RCB



**Hollowick - Disposable Fuel Cells**

- Liquid fuel cells are convenient, safe and provide clean candlelight without the candle mess

	BURN TIME	DIMENSIONS	PK	SALE/CS
HD8-180	8 hr	1½" dia x 1⅜"h	180	<b>\$69.00</b>
HD12-144	12 hr	1¾" dia x 1⅜"h	144	<b>\$69.00</b>
HD15	15 hr	1¾" dia x 1¼"h	96	<b>\$59.00</b>



**Hollowick - Contour™ Votives**

- Provide a fine dining touch to any setting
- This eye-catching, contemporary shape with heavy base is available in a variety of colors and finishes
- HD8, HD12 & HD15 fuel cells are recommended for use
- Colors & Finishes: Satin Dark Blue (SDB), Satin Terra Cotta (STC), Satin Seafoam (SSG), Ruby Lustre(R), Pinot Lustre (PL), Gold Lustre (G), Satin Linen(SL)

		SALE/EA
6404	3" dia x 3¾"h	<b>\$7.00</b>
6404AG	Antique Gold Finish, 3" dia x 3¾"h	<b>\$12.00</b>



**Hollowick - Smart Candle® Evolution Rechargeable Candle System**

- Up to 18 hours of flameless candlelight from a 6-hour charge
- Each candle has up to 14,000 hours of battery life
- Realistic candlelight appearance and flicker
- Linkable pinless induction charging tray
- Two different operational modes (flicker/static)
- With the optional Smart Guard anti-theft protection the candle blinks and beeps if picked up or tilted for more than 5 seconds
- Set includes power adaptor, charging tray and 12 candles

EVOG12-CL	w/Smart Guard	<b>\$509.15</b>
EVOX12-CL	w/o Smart Guard	<b>\$424.15</b>



**Chef Specialties - Pepper Mills & Salt Shakers**

- Spring tension system
- Adjustable from very fine to coarse pepper
- Lifetime guarantee on grinding mechanism

**President Pepper Mill**

- Features a commercial quality stainless steel grinding mechanism made in the USA

12100 12" Dark Walnut Finish **\$25.50**

**Ellipse Pepper Mill & Salt Shaker Set**

- Comes filled with black peppercorns and salt
- Ceramic mechanism

92080 7½" Acrylic **\$15.00**

**Pueblo Pepper Mill**

- Brushed stainless steel band adds a touch of class to the look of the mill
- Fitted with a Pennsylvania-made stainless steel grinding mechanism

11880 11" Mocha Finish **\$21.00**

**Burnished Set w/Holder**

- Pepper mill adjusts for coarse to fine grinds
- Comes with a sturdy metal holder
- Ceramic mechanism

90055 5<sup>22</sup>/<sub>25</sub>" Dark Copper **\$22.50**

**Prentiss Pepper Mill & Salt Shaker Set**

- Pepper mill features a USA made grinding mechanism
- A special non-slip ring is built into the base

05400 5¼" Stainless Steel **\$24.50**

