



2024

MCK EQUIPMENT
PRODUCT CATALOG



ABOUT US

At **MCK Equipment**, we are proud to offer **direct-to-consumer (DTC)** products as a premier manufacturer of high-quality kitchen and bar equipment. By controlling the entire production process, we ensure that every product you purchase meets the highest standards of **durability, innovation, and reliability**.

We are able to provide you with:

- **Cost Efficiency:** Our products come directly from our manufacturing facility, meaning you benefit from lower prices by skipping the middleman.
- **Custom Solutions:** We offer customized equipment tailored to your unique needs, from layout designs to specific operational requirements.
- **Fast & Reliable Service:** We streamline the process, ensuring you receive your products quickly while maintaining the high level of quality and craftsmanship we're known for.
- **Expert Support:** You'll have direct access to our team of experts for product support, ensuring a seamless experience from purchase to installation.

With a focus on merging industry expertise with a dedication to quality and affordability, MCK Equipment ensures customers have access to premium supplies without compromising on price. Our approach to simplifying shopping for kitchen equipment further underscores their commitment to customer satisfaction, making quality kitchen essentials more accessible.

Our values guide everything we do, ensuring that we deliver excellence in products, service, and support to our customers and communities alike.



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



From our factory to your restaurant, kitchen or bar, no middleman required!

Whether you need premium ovens, professional-grade grills, or custom refrigeration solutions, our products are crafted to meet the rigorous demands of commercial kitchens, bars, and even home enthusiasts. From food preparation essentials like slicers and mixers to top-tier refrigeration units and display warmers, we provide comprehensive solutions tailored to your operational needs. Additionally, our inventory includes fryers, pasta machines, steam equipment, and more, ensuring your kitchen or bar operates smoothly and efficiently with equipment designed for reliability and performance.

Visit our online shop or stop by our showroom to discover the full range of MCK Equipment products. Our team is ready to help you equip your kitchen or bar with the best tools for success.

Build your dreamed restaurant & bar with us!



OUR MISSION

At MCK Equipment, our mission is simple: to become Canada's leading manufacturer and supplier of foodservice equipment and supplies.

Our commitment to excellence, innovative technology, and a diverse workforce shines through in every product we offer.



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



CONTACT US

ALBERTA

Calgary

Call us: 306-261-1779
calgary@mckequipment.ca

Edmonton

Call us: 780-286-6666
edmonton@mckequipment.ca

Red Deer

Call us: 780-782-0028
reddeer@mckequipment.ca

BRITISH COLUMBIA

Vancouver

Call us: 306-261-1779
vancouver@mckequipment.ca

SASKATCHEWAN

Saskatoon

Call us: 306-978-8831
saskatoon@mckequipment.ca

Regina

Call us: 306-262-2262
regina@mckequipment.ca

Prince Albert

Call us: 306-262-2262
princealbert@mckequipment.ca

Battlefords

Call us: 306-262-2262
battlefords@mckequipment.ca

Winnipeg

Call us: 306-262-2262
winnipeg@mckequipment.ca

ONTARIO

Ottawa

Call us: 306-261-1779
ottawa@mckequipment.ca

Toronto

Call us: 306-261-1779
toronto@mckequipment.ca

QUEBEC

Montreal

Call us: 780-782-0028
montreal@mckequipment.ca

Quebec City

Call us: 780-782-0028
quebec@mckequipment.ca

INFORMATION

Main: mckonline.ca

Shop: mckonline.ca/shop

Customer Service Contact:

Toll free +1 (833) 978 8833
info@mckequipment.ca

Online Support:

mckonline.ca/customer-help
online@mckequipment.ca

Order Tracking:

mckonline.ca/order-tracking
online@mckequipment.ca

Warranty & Returns:

mckonline.ca/warranty-policy
claims@mckequipment.ca

Contact us:

Phone: +1 (833) 978 8833

Email: info@mckequipment.ca

Website: mckonline.ca

Shop online: mckonline.ca/shop

Follow us on Facebook, Instagram, Youtube & LinkedIn under
@mckequipment for updates, promotions and product launches.



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



VISIT OUR SHOWROOMS

ALBERTA

Calgary

Coming soon!

+1 (306) 261 1779
calgary@mckequipment.ca



SASKATCHEWAN

Saskatoon

3603 Millar Ave #4,
Saskatoon, SK S7P 0B2

+1 (833) 978 8833
saskatoon@mckequipment.ca



SHOP OR QUOTE ONLINE

Discover unbeatable deals and premium kitchen equipment at MCK Equipment.

Visit our website to shop online, or request a quote today.

Equip and build your dreamed restaurant kitchen and bar, start your journey with us now!

mckonline.ca
mckonline.ca/shop





REFRIGERATION

BUTTON MOUNT REACH-IN REFRIGERATORS & FREEZERS 12

Bottom Mount Reach-In Refrigerator	14
Bottom Mount Reach-In Freezer	16

BUTTON MOUNT GLASS DOOR REACH-IN REFRIGERATORS & FREEZERS 18

Glass Door Reach-In Refrigerator	20
Glass Door Reach-In Freezer	22

GLASS DOOR MERCHANDISERS 24

Countertop Refrigerated Display Cases	26
Countertop Refrigerated Merchandiser	32
Black Ext. Glass Door Refrigerator Merchandisers	34
Black Ext. Sliding Glass Door Refrigerator Merch	38
Black Ext. Glass Door Freezer Merchandisers	40

BAR EQUIPMENT 42

Back Bar Coolers Solid Doors	44
Back Bar Coolers Glass Doors	46
Back Bar Coolers Sliding Doors	48
Direct Draw Keg Cooler	50

REF. SANDWICH PREP TABLES 54

Standard Top Sandwich / Salad Prep Tables	56
Mega Top Sandwich / Salad Prep Tables	60

REF. PIZZA PREP TABLES 64

Refrigerated Pizza Prep Tables	66
--------------------------------	----



UNDERCOUNTER & WORKTOPS REFRIGERATORS	70
Worktop Refrigerator	72
Worktop Freezer	74
Undercounter Refrigerators	76
Undercounter Freezers	78
REFRIGERATED CHEF BASE	80
48", 52", 60", 72" and 76"	82
CHEST FREEZER	86
Solid Top Chest Freezer	88
Angle Curved Glass Top Chest Freezer	90
UNDERCOUNTER ICE MAKERS	92
Bullet Ice Maker	94
280 lb. Ice Machine	96
MODULAR ICE MACHINES	98
350 lb. Ice Machine	100
530 lb. Ice Machine	102
MODULAR ICE MACHINES	104
350 lb. Ice Machine	106
WINE COOLER	108
Double Zone Wine Cooler	110
CAKE DISPLAY COOLER	112
Countertop Cake Display	114
Countertop Curved Glass Cake Display	116



GAS/COOKING EQUIPMENT

COUNTERTOP COOKING EQUIPMENT	118
Countertop Radiant Broilers	120
Countertop Rock Char Broilers	
Manual Griddles	124
Thermostatic Griddles	126
Countertop Range (Hot Plates)	128
Single & Double Stock Pot Stoves	130
 GAS RANGES	 132
Gas Ranges (4, 6, 8 & 10 burner models)	134
Gas Ranges with Griddle Tops	136
36" Combination Gas Ranges	138
60" Combination Gas Ranges	140
 CHEESE MELTER AND SALAMANDER BROILER	 142
36" Infrared Cheese Melter (Range or, wall mount)	144
36" Infrared Salamander Broiler (Range or, wall mount)	146
 FRYERS	 148
Digital Control Fryer	150
Open Bin Fryer	152
40, 50, 75 lb. Fryer	154
Fryer Filters	156



FOOD PREPARATION

SLICERS	158
10" Compact Manual Slicer	160
12" Compact Manual Slicer	162
12" Heavy Duty Manual Slicer	164
14" Heavy Duty Slicer	166
14" Heavy Automatic Slicer	168
 MIXERS	 170
Heavy Duty 10 Quart Planetary Mixer	172
Heavy Duty 20 Quart Planetary Mixer	174
Heavy Duty 30 Quart Planetary Mixer	176
Heavy Duty 40 Quart Planetary Mixer	178
Heavy Duty 60 Quart Planetary Mixer – Floor Model	180
 CURING CABINETS	 182
Meat Agers	184
 PROOFER	 186
Insulated Heater/Proofer/Holding Cabinets	188
 FOOD PROCESSORS AND GRINDERS	 190
Meat Grinder	192
Vegetable Chopper	194
Bowl Cutter	196



FOOD PRESENTATION & DISPLAY

WARMERS	198
Display Warmer	200
Pizza Warmer	206

DISHWASHER EQUIPMENT

DISHWASHER EQUIPMENT	208
Undercounter	210
Hood type	212

UTILITIES – STAINLESS STEEL

SINKS, TABLES AND EQUIPMENT STANDS	214
S/S Tables	216
S/S Shelves & Pot Hook Racks	224
S/S Sinks	231
S/S Table with Sinks	234
S/S Clean Dish Tables	244
Bar Sinks	246
ACCESSORIES	250

FURNITURE

FURNITURE	256
Restaurant Seating	258
Restaurant Tables	263



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



WARRANTY POLICY

Refrigeration, Chest Freezers,	266
Countertop Equipment & Ice Machines	268
Cooking & Holding Equipment	270
Mixers, Slicers and Meat Grinders	272
Stainless Steel (S/S) Equipment	

CONTACT

Contact us	274
Showroom information	275



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



BOTTOM MOUNT REACH-IN REFRIGERATORS & FREEZERS



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bottom Mount Reach-In Refrigerator

MCK-CFD-1RR-HC | MCK-CFD-2RR-HC |
MCK-CFD-3RR-HC

FEATURES

- Maintains temperatures from 33°F to 40°F
- Down duct refrigeration system ensures even air distribution
- Three pre-installed shelves per section
- Interior LED lighting
- Stainless steel interior and exterior
- Magnetic door gaskets for a secure seal
- Standard door locks
- Recessed door handles
- Dixell digital temperature controller
- Pre-installed casters for easy mobility
- Environmentally friendly R290 refrigerant with bottom mount compressor units

MCK-CFD-1RR-HC



MCK-CFD-2RR-HC



MCK-CFD-3RR-HC



OTHER ACCESSORIES

- Includes 4 clips per shelf

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

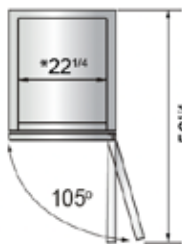


SPECIFICATIONS

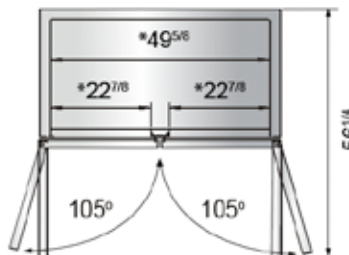
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-CFD-1RR-HC	1	23	3	4	2.6	115/60/1	1/5	R290	29 × 32 1/4 × 82 1/2	261	286
MCK-CFD-2RR-HC	2	47	6	4	4.3	115/60/1	1/4+	R290	54 × 32 1/4 × 82 1/2	446	495
MCK-CFD-3RR-HC	3	72	9	2	9.1	115/60/1	3/4	R290	80 9/10 × 32 1/4 × 82 1/2	602	615

PLAN VIEW

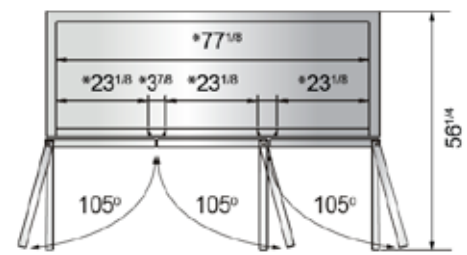
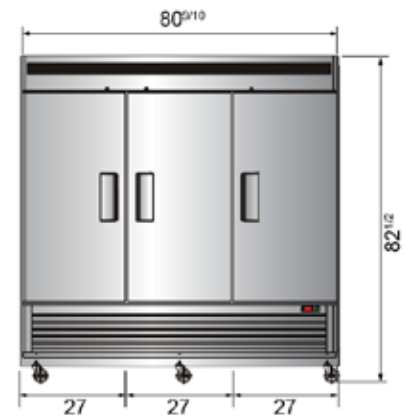
MCK-CFD-1RR-HC



MCK-CFD-2RR-HC



MCK-CFD-3RR-HC



Casters



Epoxy shelves



Door lock



Down duct



Temperature control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bottom Mount Reach-In Freezer

MCK-CFD-1FF-HC | MCK-CFD-2FF-HC |
MCK-CFD-3FF-HC

FEATURES

- Maintains temperatures from 33°F to 40°F
- Down duct refrigeration system ensures even air distribution
- Three pre-installed shelves per section
- Interior LED lighting
- Stainless steel interior and exterior
- Magnetic door gaskets for a secure seal
- Standard door locks
- Recessed door handles
- Dixell digital temperature controller
- Pre-installed casters for easy mobility
- Environmentally friendly R290 refrigerant with bottom mount compressor units

MCK-CFD-1FF-HC



MCK-CFD-2FF-HC



MCK-CFD-3FF-HC



OTHER ACCESSORIES

- includes 4 clips per shelf

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

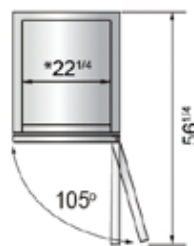


SPECIFICATIONS

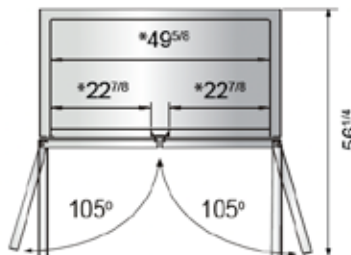
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-CFD-1FF-HC	1	23	3	4	7.1	115/60/1	1/5	R290	29 × 32 1/4 × 82 1/2	257	282
MCK-CFD-2FF-HC	2	47	6	4	10.7	115/60/1	1/4+	R290	54 × 32 1/4 × 82 1/2	441	447
MCK-CFD-3FF-HC	3	72	9	2	12	115/60/1	3/4	R290	80 9/10 × 32 1/4 × 82 1/2	602	615

PLAN VIEW

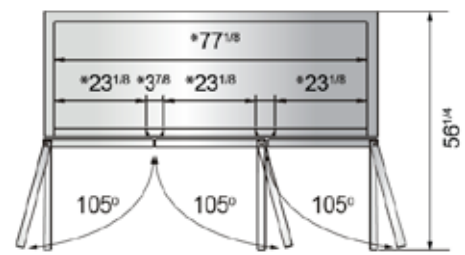
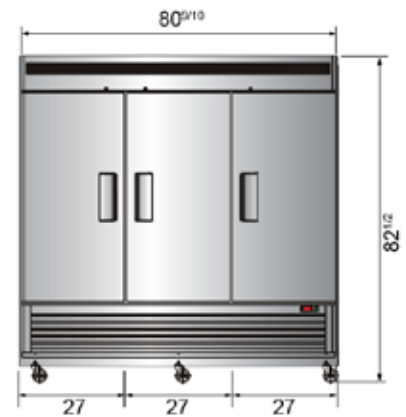
MCK-CFD-1FF-HC



MCK-CFD-2FF-HC



MCK-CFD-3FF-HC



Casters



Epoxy shelves



Door lock



Down duct



Temperature control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



BUTTON MOUNT GLASS DOOR REACH-IN REFRIGERATORS & FREEZERS



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Glass Door Reach-In Refrigerator

MCK-GD-STH-27RG | MCK-GD-STH-54RG

FEATURES

- Stainless steel exterior & interior
- LED interior lights
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Digital controller
- Maintains temperatures between 33°F – 38°F
- Self-closing door(s) with automatic stay open feature
- Recessed door handle(s)
- Magnetic door gasket
- Double pane glass door
- Pre-installed casters
- NEMA-5-15P plug standard
- Four(4) pre-installed shelves per section



MCK-GD-STH-27RG



MCK-GD-STH-54RG

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

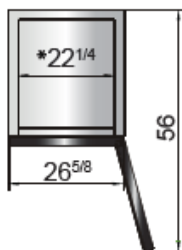
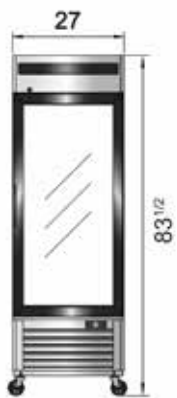


SPECIFICATIONS

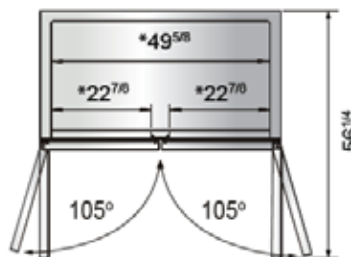
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-STH-27RG	1	21	3	4	2.1	115/60/1	1/7	R290	27× 33 1/2× 83 1/2	267	294
MCK-GD-STH-54RG	2	46	6	4	3.2	115/60/1	1/5	R290	54 2/5 × 33 1/2× 83 1/2	412	453

PLAN VIEW

MCK-GD-STH-27RG



MCK-GD-STH-54RG



Casters



Epoxy shelves



Door lock



Down duct



Temperature control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Glass Door Reach-In Freezer

MCK-GD-STH-27FR | MCK-GD-STH-54FR

FEATURES

- Stainless steel exterior & interior
- LED interior lights
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Digital controller
- Maintains temperatures between -10°F – 10°F
- Automatic Defrosting
- Self-closing door(s) with automatic stay open feature
- Recessed door handle(s)
- Magnetic door gasket
- Double pane glass door
- Pre-installed casters
- NEMA-5-15P plug standard
- pre-installed shelves per section



MCK-GD-STH-27FR



MCK-GD-STH-54FR

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

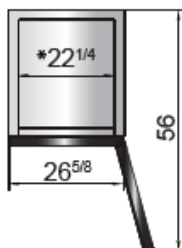


SPECIFICATIONS

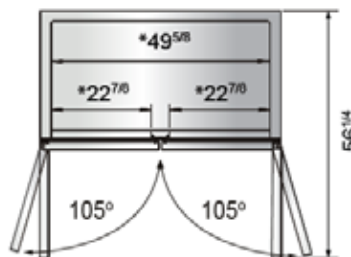
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-STH-27FR	1	21	3	4	2.6	115/60/1	1/3	R290	27× 33 1/2× 83 1/2	267	294
MCK-GD-STH-54FR	2	46	6	4	4.0	115/60/1	1/3	R290	54 2/5 × 33 1/2× 83 1/2	412	453

PLAN VIEW

MCK-GD-STH-27FR



MCK-GD-STH-54FR



Casters



Epoxy shelves



Door lock



Down duct



Temperature control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



GLASS DOOR MERCHANDISERS

Countertop Glassdoor
Merchandisers
Countertop Refrigerated Display
Cases - Curved/Square
Black Exterior Glass Door
Refrigerator Merchandisers



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Refrigerated Display Cases

MCK-FTW-100L | MCK-FTW-120L | MCK-FTW-150L |
MCK-FTW-160L | MCK-FTW-200L

FEATURES

- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Digital controller
- Stainless steel shelves
- Defog feature to ensure the glass stays clear
- Maintains temperatures between 35°F – 53°F
- Two(2) rear sliding doors
- Leveling legs

MCK-FTW-100L



MCK-FTW-120L



MCK-FTW-150L



MCK-FTW-160L



MCK-FTW-200L

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

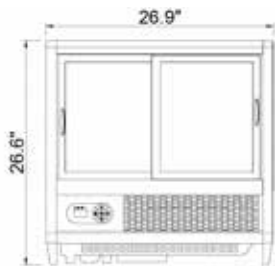


SPECIFICATIONS

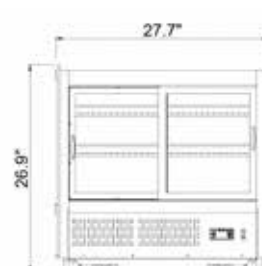
Model	Door	Capacity (L)	Shelves	Rated Current (A)	Voltage (V/Hz)	Power (W)	Refrigerant	Exterior Dimensions (D x W x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FTW-100L	2	100	2	2	110-120/60	210	R290	18 1/10 × 26 9/10 × 26 3/5	88.2	97
MCK-FTW-120L	2	120	2	2.2	110-120/60	240	R290	22 3/5 × 27 7/10 × 27	125.6	138
MCK-FTW-150L	2	150	4	1.86	110-120/60	215	R290	21 4/5 × 26 3/10 × 35	135.5	149
MCK-FTW-160L	2	160	2	2.2	110-120/60	240	R290	22 3/5 × 34 9/10 × 27	145.5	160
MCK-FTW-200L	2	200	2	3.45	110-120/60	370	R290	22 3/5 × 48 1/5 × 27	198.4	218

PLAN VIEW

MCK-FTW-100L



MCK-FTW-120L



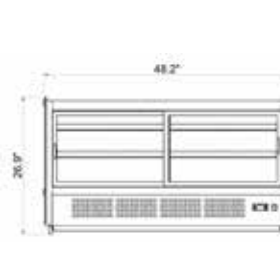
MCK-FTW-150L



MCK-FTW-160L



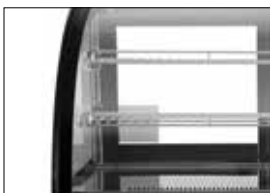
MCK-FTW-200L



Side View



Curved Glass



Square



Digital Controller



Leg



Sliding Doors





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Display Cases

MCK-FT-58L | MCK-FT-68L | MCK-FT-78L |
MCK-FT-98L

FEATURES

- Four sided glass body with black framing & base. Double layer glass on all sides
- Interior LED lighting on all four sides
- Swing open front and rear door
- Locks on front and rear side to control customer access
- 2 adjustable chrome plated shelves
- Environmentally friendly R290 refrigerant
- Digital controller & defrost timer
- Maintains temperatures between 32°F – 53°F



MCK-FT-58L



MCK-FT-68L



MCK-FT-98L



MCK-FT-78L

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

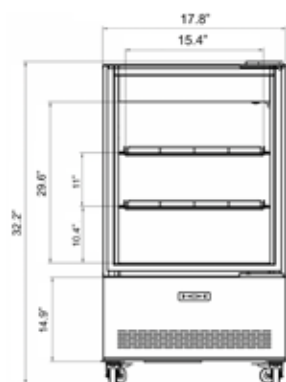


SPECIFICATIONS

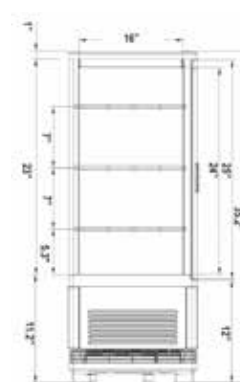
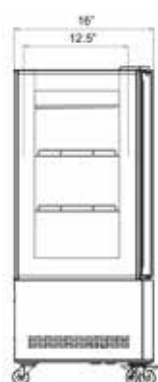
Model	Capacity (L)	Shelves	Rated Current (A)	Voltage (V/Hz/Ph)	HP (W)	Refrigerant	Exterior Dimensions (W x L x H)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FT-58L	58	2	2.45	110/60/1	235	R290	16 x 17.8 x 32.2	71	74
MCK-FT-68L	68	3	2.45	110/60/1	235	R290	16 x 17.8 x 35.2	77	81
MCK-FT-78L	78	3	2.45	110/60/1	235	R290	16 x 17.8 x 38.6	78	82
MCK-FT-98L	98	4	2.45	110/60/1	235	R290	16 x 17.8 x 44	98	103

PLAN VIEW

MCK-FT-58L



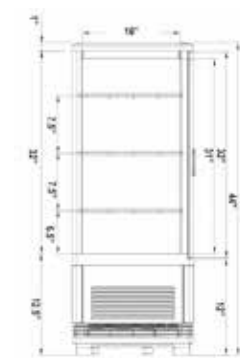
MCK-FT-68L



MCK-FT-78L



MCK-FT-98L



Shelves



Digital Control



Door Handle



Adjustable



Legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Display Cases

MCK-FT-215L | MCK-FT-235L | MCK-FT-280L |
MCK-FT-290L

FEATURES

- Four sided glass body with black framing & base. Double layer glass on all sides
- Interior LED lighting on all four sides
- Swing open front and rear door
- Locks on front and rear side to control customer access
- Adjustable shelves
- Environmentally friendly R290 refrigerant
- Digital controller & defrost timer
- Maintains temperatures between 32°F – 53°F



MCK-FT-215L



MCK-FT-235L



MCK-FT-290L



MCK-FT-280L

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

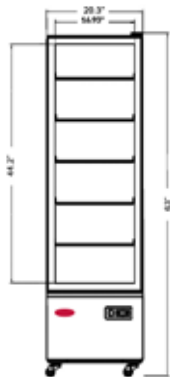


SPECIFICATIONS

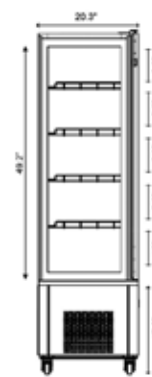
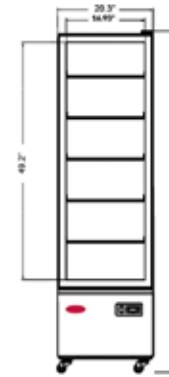
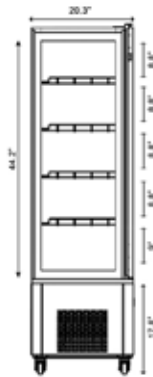
Model	Capacity (L)	Shelves	Rated Current (A)	Voltage (V/Hz/Ph)	HP (W)	Refrigerant	Exterior Dimensions (W x L x H)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FT-215L	215	4	3.55	110/60/1	340	R290	19.1 x 20.3 x 63.1	161	169
MCK-FT-235L	235	4	3.55	110/60/1	340	R290	19.1 x 20.3 x 67	167	176
MCK-FT-280L	270	5	3.55	110/60/1	340	R290	19.1 x 20.3 x 74	196	206
MCK-FT-290L	280	6	3.55	110/60/1	340	R290	19.1 x 20.3 x 78	201	211

PLAN VIEW

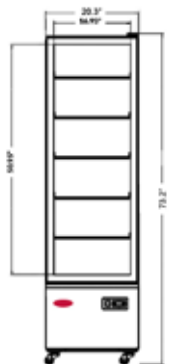
MCK-FT-215L



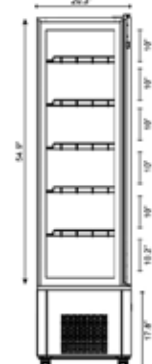
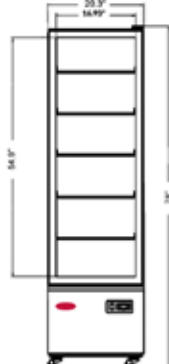
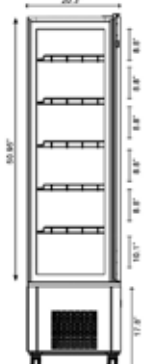
MCK-FT-235L



MCK-FT-280L



MCK-FT-290L



Shelves



Digital Control



Door Handle



Adjustable



Caster





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Refrigerated Merchandiser

MCK-G138BMF-HC | MCK-G188BMF-HC

FEATURES

- Coated steel exterior in black color.
- Aluminum interior liner with stainless steel floor.
- Rear mount compressor with environmentally friendly R290 refrigerant
- Digital temperature controller
- Led lighting
- Adjustable PVC shelves
- Defog feature to ensure the glass stays clear
- Maintains temperatures between 33°F – 41°F
- One (1) swing glass door
- Leveling legs



MCK-G138BMF-HC



MCK-G188BMF-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*



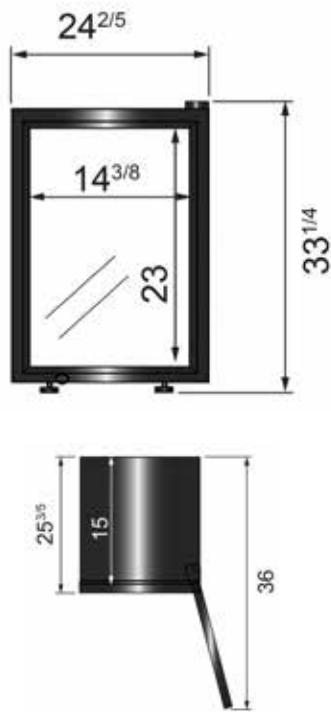


SPECIFICATIONS

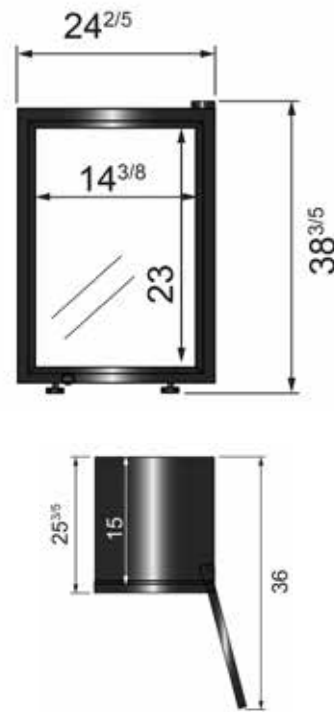
Model	Door	Capacity (Cu. Ft./L)	Shelves	Legs	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-G138BMF-HC	1	5 / 140	2	4	1.8	115/60/1	1/5	R290	24 2/5 x 25 1/5 x 33 1/4	126	138
MCK-G188BMF-HC	1	6.4 / 180	3	4	2	115/60/1	1/5	R290	24 2/5 x 25 1/5 x 38 1/4	140	156

PLAN VIEW

MCK-G138BMF-HC



MCK-G188BMF-HC



PVC Shelves



Led Lights



Legs



Adjustable





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Black Ext. Glass Door Refrigerator Merchandisers

MCK-G258BMF-HC | MCK-G398BMF-HC |
MCK-G648BMF-HC

FEATURES

- Black steel exterior with stainless steel interior
- LED interior lighting standard
- Electronic Temperature controller
- Adjustable shelves
- Maintains temperatures between 33°F – 41°F
- Self-closing door(s) with automatic stay open feature
- Door lock(s) standard and magnetic door gasket
- Self-contained bottom mount
- Environmentally R290 refrigerant

MCK-G258BMF-HC



MCK-G398BMF-HC



MCK-G648BMF-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



SPECIFICATIONS

Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-G258BMF-HC	1	19.4	4	2	2.88	115/60/1	1/3	R290	18.9 x 18.3 x 46.1	86	102
MCK-G398BMF-HC	1	43.8	4	2	2.88	115/60/1	1/3	R290	22.8 x 19.5 x 55.5	120	135
MCK-G648BMF-HC	1	69.5	4	2	3	115/60/1	4/9	R290	25.2 x 28.3 x 62.5	145	160

PLAN VIEW

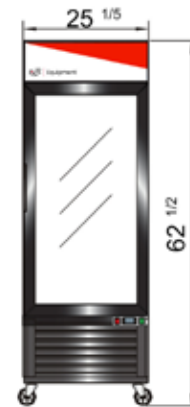
MCK-G258BMF-HC



MCK-G398BMF-HC



MCK-G648BMF-HC



* Interior Dimensions

Adjustable Shelf



Door Handle



LED light



Door lock



Casters





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Black Ext. Glass Door Refrigerator Merchandisers

MCK-GD-SC690F | MCK-GD-SC1390F |
MCK-GD-SC2090F

FEATURES

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Maintains temperatures between 32°F – 44°F
- Electronic Temperature controller
- Four(4) adjustable shelves standard per section
- Double pane glass door(s)
- Self-closing door(s) with automatic stay open
- Automatic defrosting every 6 hr
- Recessed door handle
- Magnetic door gasket
- Pre-installed casters
- Pre-installed shelves
- NEMA-5-15P plug standard



MCK-GD-SC690F



MCK-GD-SC1390F



MCK-GD-SC2090F

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

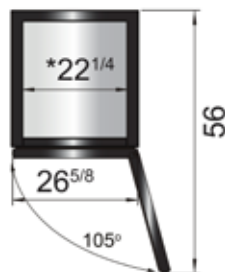


SPECIFICATIONS

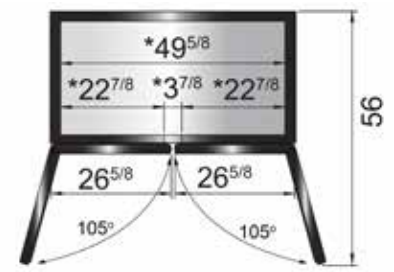
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-SC690F	1	19.2	4	2	3.5	115/60/1	1/6	R290	27 × 33 1/2 × 83	242	286
MCK-GD-SC1390F	2	44.7	8	2	4.6	115/60/1	1/5	R290	54 2/5 × 33 1/2 × 83	385	462
MCK-GD-SC2090F	3	70	12	2	9	115/60/1	3/8	R290	81 × 33 1/2 × 83	595	701

PLAN VIEW

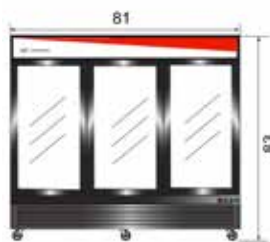
MCK-GD-SC690F



MCK-GD-SC1390F



MCK-GD-SC2090F



Side Dimension



* Interior Dimensions

Door Handle



Temp. Control



LED light



Door lock



Casters





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Black Ext. Sliding Glass Door Refrigerator Merch

MCK-G938YBM2-HC

FEATURES

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Carel electronic controller
- Maintains temperatures between 33°F – 40°F
- Four(4) shelves standard per section
- Double pane glass door(s)
- Door lock(s) standard
- Magnetic door gasket
- Environmentally friendly R290 refrigerant
- Pre-installed casters
- Pre-installed shelves
- NEMA-5-15P plug standard



OTHER ACCESSORIES

- Extra shelves – includes 4 shelf clip per shelf

MCK-G938YBM2-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

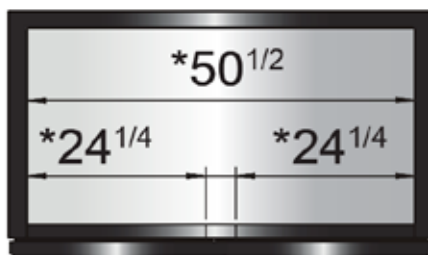


SPECIFICATIONS

Model	Door	Capacity (Cu. Ft. / L)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-G938YBM2-HC	2	33/ 950	8	2	3.3	115/60/1	1/4	R290	39 1/2 x 28 x 83	305	511

PLAN VIEW

MCK-G938YBM2-HC



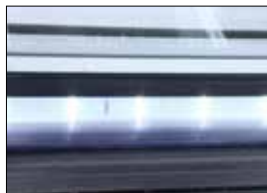
Epoxy Shelves



Temp. Control



LED light



Door lock



Casters





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Black Ext. Glass Door Freezer Merchandisers

MCK-GD-SD690F | MCK-GD-SD1390F |
MCK-GD-SD2090F

FEATURES

- Black steel exterior with stainless steel interior
- Lighted header panel
- LED interior lighting standard
- Maintains temperatures between -8°F to -1°F
- Electronic Temperature controller
- Four(4) adjustable shelves standard per section
- Double pane glass door(s)
- Self-closing door(s) with automatic stay open
- Automatic defrosting every 6 hr
- Recessed door handle
- Magnetic door gasket
- Pre-installed casters
- Pre-installed shelves
- NEMA-5-15P plug standard



MCK-GD-SC690F



MCK-GD-SC1390F



MCK-GD-SC2090F

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

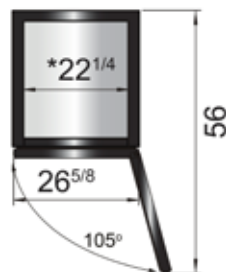


SPECIFICATIONS

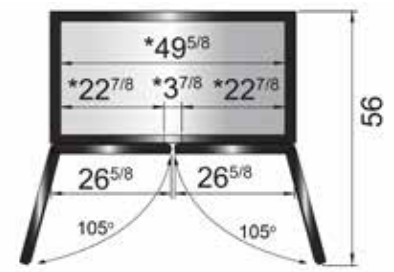
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (W x D x H inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-SC690F	1	19.2	3	2	6.7	115/60/1	3/8	R290	27 × 33 1/2 × 83	247	291
MCK-GD-SC1390F	2	44.7	6	2	11.8	115/60/1	1	R290	54 2/5 × 33 1/2 × 83	396	474
MCK-GD-SC2090F	3	70	9	2	17	115/60/1	1 1/2*2	R290	81 × 33 1/2 × 83	639	745

PLAN VIEW

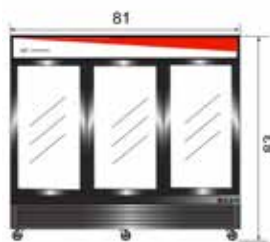
MCK-GD-SC690F



MCK-GD-SC1390F



MCK-GD-SC2090F



Side Dimension



* Interior Dimensions

Door Handle



Temp. Control



LED light



Door lock



Casters





Toll free +1 (833) 978 8833

info@mckequipment.ca

Visit mckonline.ca for more details



BAR EQUIPMENT

Back Bar Coolers
Back Bar Coolers with Glass Doors
Direct Draw Keg Coolers



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Back Bar Coolers Solid Doors

MCK-UBB-24-48-HC | MCK-UBB-24-60-HC |
MCK-UBB-24-72-HC

FEATURES

- Stainless steel exterior & interior
- Carel digital controller, maintains temperatures between 33°F– 40°F
- Heavy duty Embraco compressor and R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Recessed door handle(s) and interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed epoxy coated shelves
- Pre-installed casters



MCK-UBB-24-48-HC



MCK-UBB-24-60-HC



MCK-UBB-24-72-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

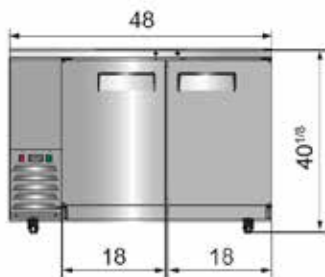


SPECIFICATIONS

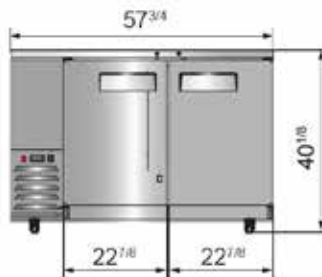
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UBB-24-48-HC	2	11.5	4	2	2.3	115/60/1	1/7	R290	48 x 24 1/2 x 40 1/8	315	343
MCK-UBB-24-60-HC	2	15	4	2				R290	57 3/4 x 24 1/2 x 40 1/8	380	414
MCK-UBB-24-72-HC	3	18.6	6	2				R290	68 x 24 1/2 x 40 1/8	410	447

PLAN VIEW

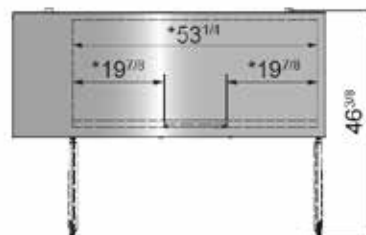
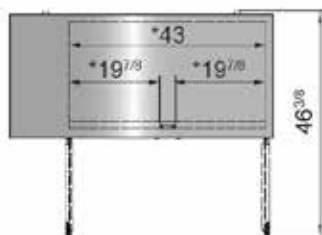
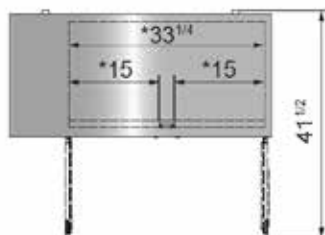
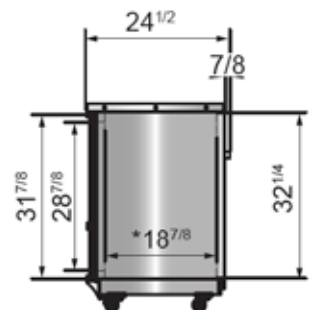
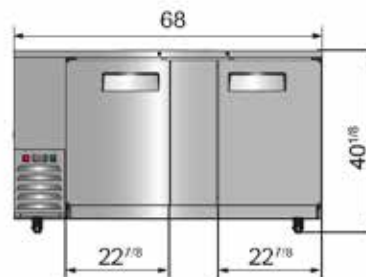
MCK-UBB-24-48-HC



MCK-UBB-24-60-HC



MCK-UBB-24-72-HC



Casters



Compressor



Shelve



Door Lock



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Back Bar Coolers Glass Doors

MCK-UBB-24-48GSS-HC | MCK-UBB-24-60GSS-HC |
MCK-UBB-24-72GSS-HC

FEATURES

- Stainless steel exterior & interior
- Digital controller, maintains temperatures between 32°F– 41°F
- Heavy duty Embraco compressor and R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Recessed door handle(s) and interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed epoxy coated shelves
- Pre-installed casters



MCK-UBB-24-48GSS-HC



MCK-UBB-24-60GSS-HC



MCK-UBB-24-72GSS-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

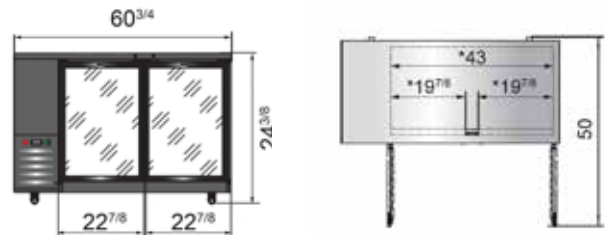
Model	Door	Capacity (Cu. Ft. / Lbs)	Shelves	Casters (inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UBB-24-48GSS-HC	2	11.8 / 335	4	2	2.8	115/60/1	1/5	R290	48 x 24 3/8 x 35 5/8	315	343
MCK-UBB-24-60GSS-HC	2	15.8 / 446	4	2	2.8	115/60/1	1/5	R290	60 3/4 x 24 3/8 x 35 5/8	380	414
MCK-UBB-24-72GSS-HC	3	19.5 / 556	6	2	3.96	115/60/1	1/4+	R290	72 3/4 x 24 3/8 x 35 5/8	410	447

PLAN VIEW

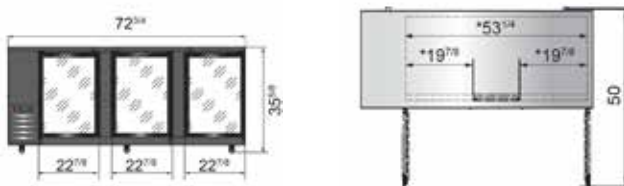
MCK-UBB-24-48GSS-HC



MCK-UBB-24-60GSS-HC



MCK-UBB-24-72GSS-HC



Side Dimensions



Casters



Compressor



Shelve



Door Lock



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Back Bar Coolers Glass Sliding Doors

MCK-UBB-24-48-G-HC | MCK-UBB-24-60G-Y-HC |
MCK-UBB-24-72G-Y-HC

FEATURES

- Stainless steel exterior & interior
- Digital controller, maintains temperatures between 32°F– 41°F
- Heavy duty Embraco compressor and R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Recessed door handle(s) and interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Pre-installed epoxy coated shelves
- Pre-installed casters



MCK-UBB-24-48-G-HC



MCK-UBB-24-60G-Y-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

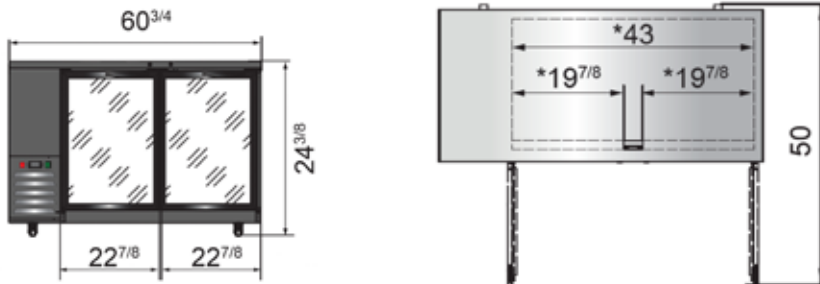


SPECIFICATIONS

Model	Door	Capacity (Cu. Ft. / Lbs)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UBB-24-48GSS-HC	2	11.8 / 335	4	2	2.8	115/60/1	1/5	R290	48 x 24 3/8 x 35 5/8	315	343
MCK-UBB-24-60GSS-HC	2	15.8 / 446	4	2	2.8	115/60/1	1/5	R290	60 3/4 x 24 3/8 x 35 5/8	380	414
MCK-UBB-24-72GSS-HC	3	19.5 / 556	6	2	3.96	115/60/1	1/4+	R290	72 3/4 x 24 3/8 x 35 5/8	410	447

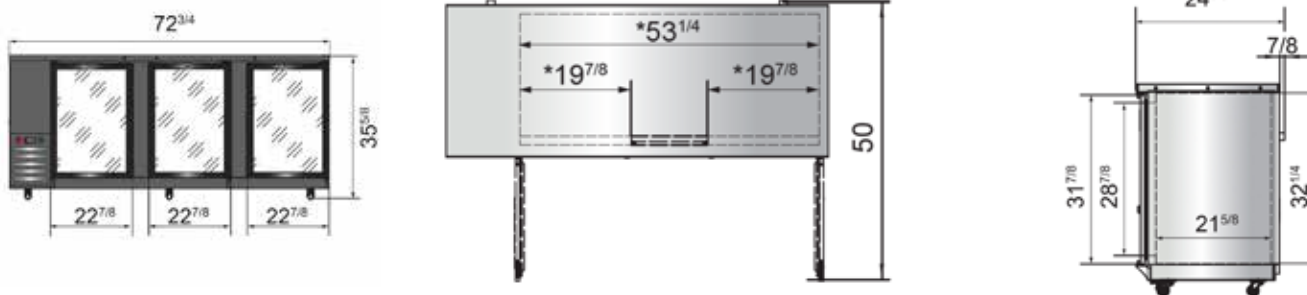
PLAN VIEW

MCK-UBB-24-60G-Y-HC



MCK-UBB-24-72GSS-HC

Side Dimensions



Casters



Compressor



Shelve



Door Lock



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Direct Draw Keg Cooler

MCK-UDD-24-48SS-HC | MCK-UDD-24-60SS-HC |
MCK-UDD-24-72FSS-HC

FEATURES

- Stainless steel exterior & interior
- Digital controller
- Temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included
- Door lock(s) standard
- Pre-installed casters



MCK-UDD-24-48SS-HC



MCK-UDD-24-60SS-HC



MCK-UDD-24-72SS-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

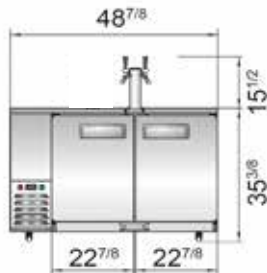


SPECIFICATIONS

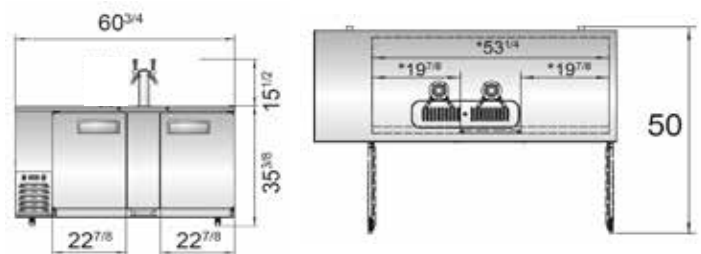
Model	Door	Shelves	Tap Tower	Capacity (Cu. Ft. / Barrels)	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UDD-24-48SS-HC	1	4	1 Single Tower	11.8 / 2*1/2	2	3	115/60/1	1/5	R290	48 7/8 x 24 3/8 x 35 5/8	132	188
MCK-UDD-24-60SS-HC	2	4	1 Single Tower	15.8 / 2*1/2	2	3	115/60/1	1/5	R290	60 3/4 x 24 3/8 x 35 5/8	209	243
MCK-UDD-24-72SS-HC	3	6	2 Single Tower	19.6 / 3*1/2	2	4	115/60/1	1/4+	R290	72 3/4 x 24 3/8 x 35 5/8	234	291

PLAN VIEW

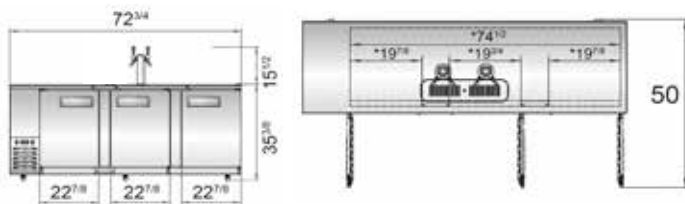
MCK-UDD-24-48SS-HC



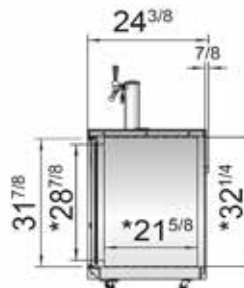
MCK-UDD-24-60SS-HC



MCK-UDD-24-72SS-HC



Side Dimensions



Casters



Tap Tower



Dirp tray



Door Lock



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Direct Draw Keg Cooler

MCK-UDD-24-48SS-HC | MCK-UDD-24-60SS-HC |
MCK-UDD-24-72FSS-HC

FEATURES

- Stainless steel and Black exterior & interior
- Digital controller
- Temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included
- Door lock(s) standard
- Pre-installed casters



MCK-UDD-1-HC



MCK-UDD-2-HC



MCK-UDD-4-HC



MCK-UDD-3-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

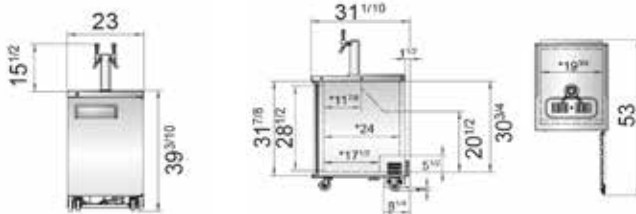


SPECIFICATIONS

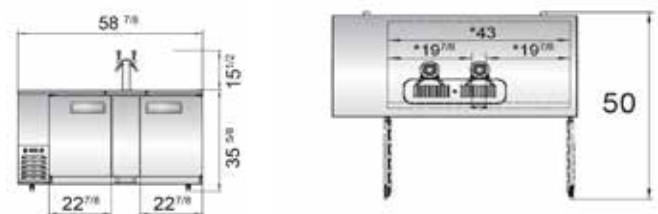
Model	Door	Shelves	Tap Tower	Capacity (Cu. Ft. / Barrels)	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UDD-1-HC	1	2	1 Single Tower	6.5 / 2 x 1/2	2	1.92	115/60/1	1/6	R290	23x31 1/10x31 1/10	132	188
MCK-UDD-2-HC	2	4	1 Single Tower	19 / 2 x 1/2	2	2.88	115/60/1	1/5	R290	58 7/8x27 x35 5/8	209	243
MCK-UDD-3-HC	2	4	2 Single Tower	23.3 / 3 x 1/2	2	3.6	115/60/1	1/5	R290	59 1/8 x27 x35 5/8	234	291
MCK-UDD-4-HC	3	6	2 Single Tower	32 / 4 x 1/2	2	4.7	115/60/1	1/4+	R290	69 1/8 x27 x35 5/8	282	357

PLAN VIEW

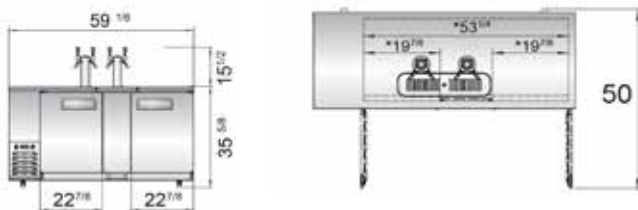
MCK-UDD-1-HC



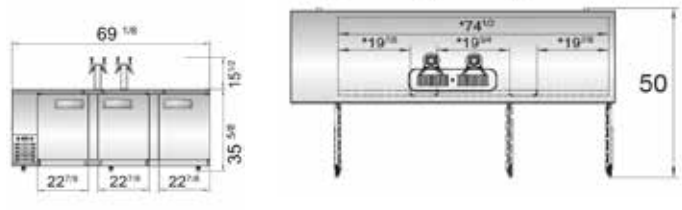
MCK-UDD-2-HC



MCK-UDD-3-HC



MCK-UDD-4-HC



Side Dimensions

Casters



Tap Tower



Dirp tray



Door Lock



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



REFRIGERATED SANDWICH PREP. TABLES

Standard Top Sandwich Prep Tables
Mega Top Sandwich Prep Tables



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Standard Top Sandwich / Salad Prep Tables

MCK-TSSU29T | MCK-TSSU48T | MCK-TSSU60T |
MCK-TSSU72T

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Automatic Defrosting with ventilated cooling system
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-TSSU29T



MCK-TSSU48T



MCK-TSSU60T



MCK-TSSU72T

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

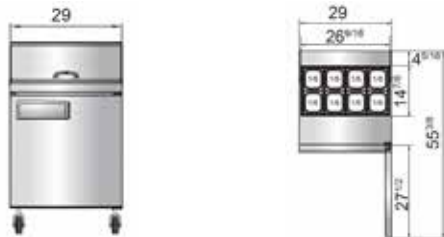


SPECIFICATIONS

Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-TSSU29T	1	7.59	1	5	3.6	115/60/1	1/7	R290	29 x 31 1/10 x 45 2/5	150	185
MCK-TSSU48T	2	13.8	2	5	4.3	115/60/1	1/7	R290	48 2/5 x 31 7/10 x 45 2/5	256	304
MCK-TSSU60T	2	17.8	2	5	5.6	115/60/1	1/5	R290	61 1/5 x 31 7/10 x 45 2/5	298	355
MCK-TSSU72T	3	21.22	3	5	5.6	115/60/1	1/5	R290	72 x 31 7/10 x 45 2/5	340	404

PLAN VIEW

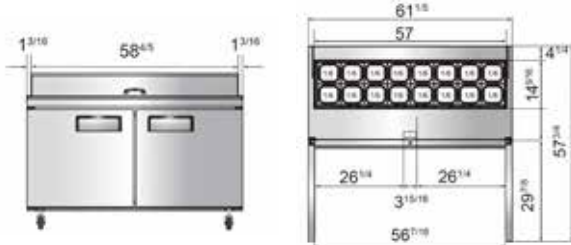
MCK-TSSU29T



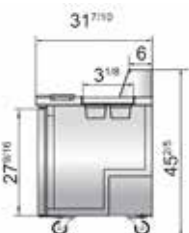
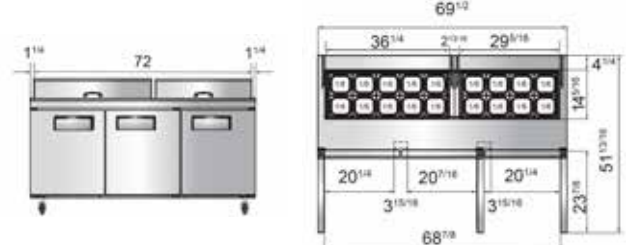
MCK-TSSU48T



MCK-TSSU60T



MCK-TSSU72T



Side Dimensions

Casters



Top Handle



Shelve



Pan



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Standard Top Sandwich / Salad Prep Tables

MCK-SCL1-27-HC | MCK-SCL2-36-HC | MCK-SCL2-48-HC | MCK-SCL2-60-HC | MCK-SCL3-72-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Automatic Defrosting with ventilated cooling system
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-SCL1-27-HC



MCK-SCL2-36-HC



MCK-SCL2-48-HC



MCK-SCL3-72-HC



MCK-SCL2-60-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

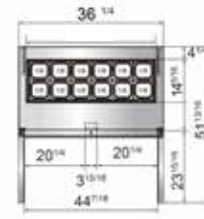
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-SCL1-27-HC	1	5.7	1	5	2.88	115/60/1	1/5	R290	27 1/2 x 34 x 45 9/10	176	231
MCK-SCL2-36-HC	2	7.6	2	5	3.24	115/60/1	1/5	R290	36 1/4 x 34 x 45 9/10	253	
MCK-SCL2-48-HC	2	9.5	2	5	4.56	115/60/1	1/4+	R290	46 7/8 x 34 x 45 9/10	284	340
MCK-SCL2-60-HC	2	15	2	5	4.8	115/60/1	1/4+	R290	60 1/5 x 34 x 45 9/10	331	401
MCK-SCL3-72-HC	3	15.5	3	5	8.9	115/60/1	3/4	R290	70 2/5 x 34 x 45 9/10	344	408

PLAN VIEW

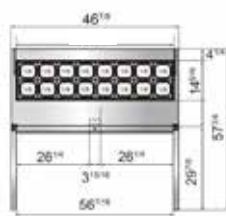
MCK-SCL1-27-HC



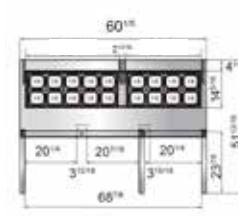
MCK-SCL2-36-HC



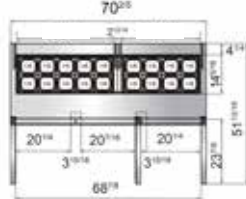
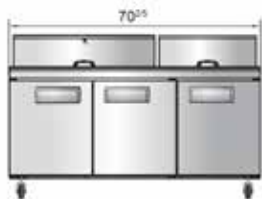
MCK-SCL2-48-HC



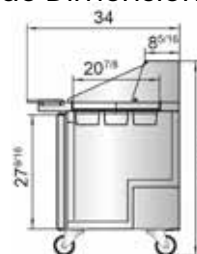
MCK-SCL2-60-HC



MCK-SCL2-72-HC



Side Dimensions



Casters



Top Handle



Shelve



Pan



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Mega Top Sandwich / Salad Prep Tables

MCK-TSSU29T-M | MCK-TSSU48T-M |
MCK-TSSU60T-M | MCK-TSSU72T-M

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Automatic Defrosting with ventilated cooling system
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-TSSU29T-M



MCK-TSSU48T-M



MCK-TSSU60T-M



MCK-TSSU72T-M

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

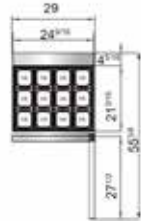


SPECIFICATIONS

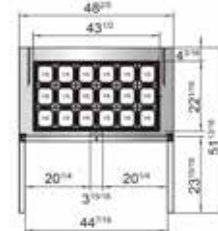
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-TSSU29T-M	1	7.59	1	5	3.6	115/60/1	1/7	R290	29 x 31 1/10 x 45 2/5	152	187
MCK-TSSU48T-M	2	13.8	2	5	4.3	115/60/1	1/7	R290	48 2/5 x 31 7/10 x 45 2/5	259	307
MCK-TSSU60T-M	2	17.8	2	5	5.6	115/60/1	1/5	R290	61 1/2 x 31 7/10 x 45 2/5	303	358
MCK-TSSU72T-M	3	21.22	3	5	5.6	115/60/1	1/5	R290	72 x 31 7/10 x 45 2/5	344	408

PLAN VIEW

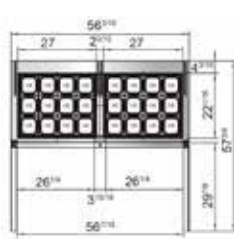
MCK-TSSU29T



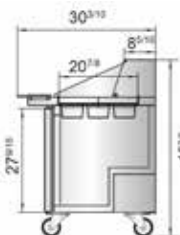
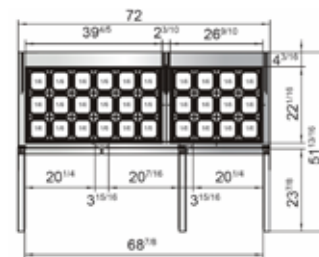
MCK-TSSU48T



MCK-TSSU60T



MCK-TSSU72T



Side Dimensions

Casters



Top Handle



Shelve



Pan



Temp. Control





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies



Mega Top Sandwich/Salad Prep Tables

MCK-SCLM1-27-HC | MCK-SCLM2-36-HC |
 MCK-SCLM2-48-HC | MCK-SCLM2-60-HC |
 MCK-SCLM3-72-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Automatic Defrosting with ventilated cooling system
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-SCLM1-27-HC



MCK-SCLM2-36-HC



MCK-SCLM2-48-HC



MCK-SCLM3-72-HC



MCK-SCLM2-60-HC

Don't forget to leave the unit some room to breathe!
 Please clean the condenser frequently
 to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies



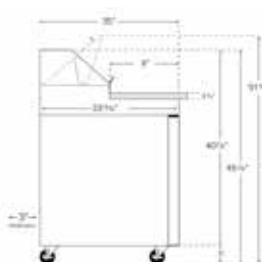
SPECIFICATIONS

Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-SCLM1-27-HC	1	5.7	1	5	2.88	115/60/1	1/5	R290	27.5 x 34 x 45.9	170	212
MCK-SCLM2-36-HC	2	7.6	2		3.24		1/5		36.2 x 34 x 45.9	243	293
MCK-SCLM2-48-HC	2	9.5	2		4.56		1/4+		46.8 x 34 x 45.9	284	340
MCK-SCLM2-60-HC	2	15	2		4.8		1/4+		60.2 x 34 x 45.9	331	401
MCK-SCLM3-72-HC	3	15.5	3		8.9		3/4		70.4 x 34 x 45.9	344	408

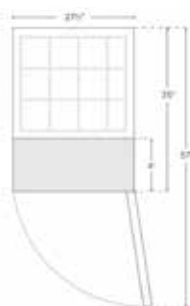
PLAN VIEW



MCK-SCLM1-27-HC



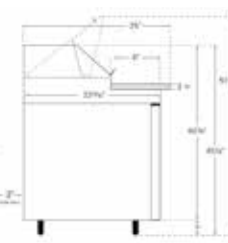
MCK-SCLM2-36-HC



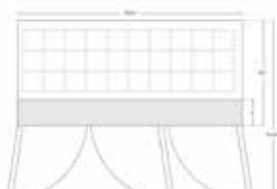
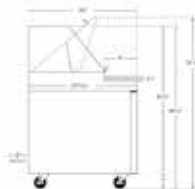
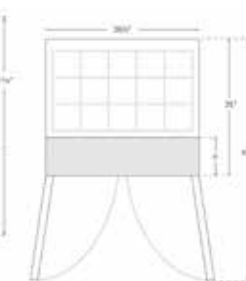
MCK-SCLM2-48-HC



MCK-SCLM2-60-HC



MCK-SCLM3-72-HC



Casters



Top Handle



Shelves



Pan



Temp. Control





Toll free +1 (833) 978 8833

info@mckequipment.ca

Visit mckonline.ca for more details



REFRIGERATED PIZZA PREP. TABLES

44", 67" or 94"
Pizza Preparation Table



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Pizza Prep Tables

MCK-GD-TPP-47 | MCK-GD-TPP-67 |
MCK-GD-TPP-94

FEATURES

- Stainless steel exterior & interior
- Electronic Temperature Controller
- Maintains temperatures between 34°F to 40°F
- Stainless steel 1/3 size pans included
- 19-1/4" cutting board standard
- Automatic defrostic with ventilated cooling system
- Self-closing door(s) with stay open feature
- Recessed door handle(s)
- Magnetic door gasket(s) standard for positive door seal
- Two(2) pre-installed shelves per section
- Side mount compressor with environmentally friendly R290 refrigerant
- Pre-installed casters



MCK-GD-TPP-47



MCK-GD-TPP-67



MCK-GD-TPP-94

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

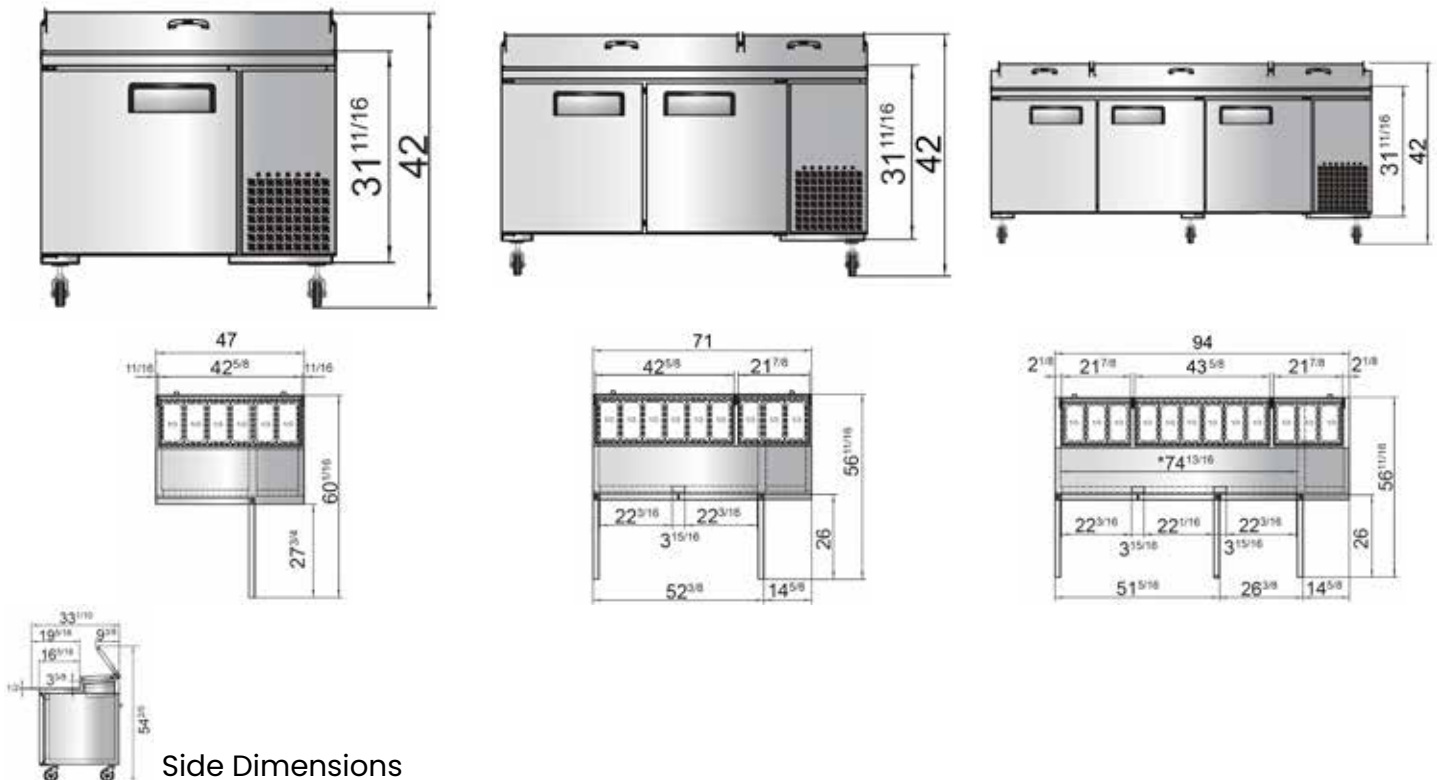
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-TPP-47	1	11	2	5	4	115/60/1	1/4	R290	47 x 34 3/5 x 42	238	295
MCK-GD-TPP-67	2	21	4	5	5.8	115/60/1	1/2	R290	71 x 34 3/5 x 42	335	406
MCK-GD-TPP-94	3	31	6	5	5.8	115/60/1	3/4	R290	94 x 34 3/5 x 42	428	527

PLAN VIEW

MCK-GD-TPP-47

MCK-GD-TPP-67

MCK-GD-TPP-94



Casters



Epoxy shelves



SS Pan



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Pizza Prep Tables

MCK-PICL1-HC | MCK-PICL2-HC | MCK-PICL3-HC

FEATURES

- Stainless steel exterior & interior
- Electronic Temperature Controller
- Maintains temperatures between 34°F to 40°F
- Stainless steel 1/3 size pans included
- 19-1/4" cutting board standard
- Automatic defrostic with ventilated cooling system
- Self-closing door(s) with stay open feature
- Recessed door handle(s)
- Magnetic door gasket(s) standard for positive door seal
- Two(2) pre-installed shelves per section
- Side mount compressor with environmentally friendly R290 refrigerant
- Pre-installed casters



MCK-PICL1-HC



MCK-PICL2-HC



MCK-PICL3-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

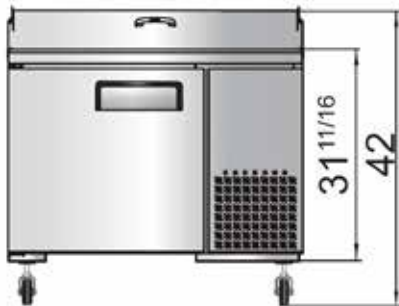


SPECIFICATIONS

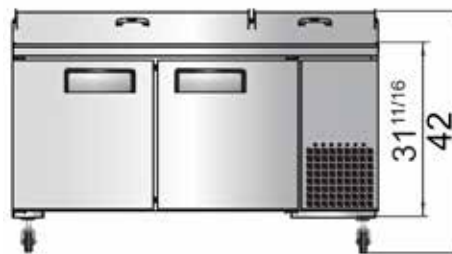
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-PICL1-HC	1	13.8	2	5	2.64	115/60/1	1/5	R290	49 7/8 x 31 1/2 x 42	238	295
MCK-PICL2-HC	2	16.9	4	5	3.42	115/60/1	1/5	R290	70 9/10 x 31 1/2 x 42	335	406
MCK-PICL3-HC	3	24.2	6	5	5.28	115/60/1	1/4+	R290	91 9/10 x 31 1/2 x 42	428	527

PLAN VIEW

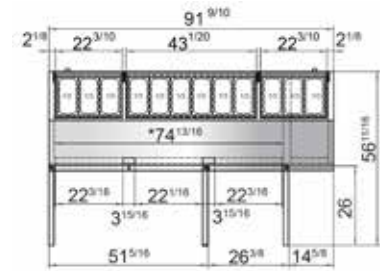
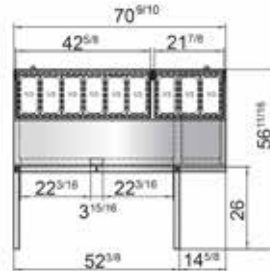
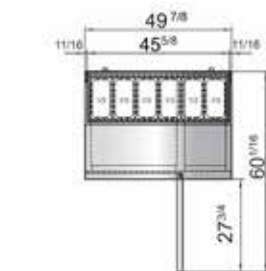
MCK-PICL1-HC



MCK-PICL2-HC



MCK-PICL3-HC



Side Dimensions

Casters



Epoxy shelves



SS Pan



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



UNDERCOUNTER & WORKTOPS REFRIGERATORS

Worktop Refrigerator
Worktop Freezer
Undercounter Refrigerators
Undercounter Freezers



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Worktop Refrigerators

MCK-UWT-27R-HC | MCK-UWT-48R-HC |
MCK-UWT-60R-HC | MCK-UWT-72R-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 41°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Adjustable shelves with heavy duty PVC coat
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters with breaks



MCK-UWT-27R-HC



MCK-UWT-48R-HC



MCK-UWT-60R-HC



MCK-UWT-72R-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





SPECIFICATIONS

Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UWT-27R-HC	1	6.3	1	2	1.9	115/60/1	1/6	R290	27 × 29 1/2 × 38 3/4	137	172
MCK-UWT-48R-HC	2	12	2	2	2.7	115/60/1	1/5	R290	47 1/5 × 29 1/2 × 38 3/4	192	231
MCK-UWT-60R-HC	2	15	2	2	2.9	115/60/1	1/5	R290	60 1/5 × 29 1/2 × 38 3/4	218	265
MCK-UWT-72R-HC	3	15.5	3	2	3.2	115/60/1	1/5	R290	72 × 29 1/2 × 38 3/4	254	315

PLAN VIEW

MCK-UWT-27R-HC



MCK-UWT-48R-HC



MCK-UWT-60R-HC



MCK-UWT-72R-HC



Side Dimensions



Casters



Rear



Shelve level



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Worktop Freezer

MCK-UWT-27F-HC | MCK-UWT-48F-HC |
MCK-UWT-60F-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Digital controller
- Maintains temperatures between -8°F - -0°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-UWT-27F-HC



MCK-UWT-48F-HC



MCK-UUC72F-HC



MCK-UUC60F-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UWT-27F-HC	1	6.3	1	2	2.1	115/60/1	1/5	R290	27 1/2 × 30 × 34 1/4	146	137
MCK-UWT-48F-HC	2	12	2	2	4.5	115/60/1	1/4+	R290	48 1/4 × 30 × 34 1/4	172	222
MCK-UWT-60F-HC	2	15	2	2	6.36	115/60/1	1/2+	R290	60 1/4 × 30 × 34 1/4	203	245
MCK-UWT-72F-HC	3	15.5	3	2	6.36	115/60/1	5/8	R290	72 × 29 1/2 × 38 3/4	360	408

PLAN VIEW

MCK-UWT-27F-HC



MCK-UWT-48F-HC



MCK-UWT-60F-HC



MCK-UWT-72F-HC



Side Dimensions



Casters



Rear



Shelve level



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Undercounter Refrigerators

MCK-UUC-27R-HC | MCK-UUC-48R-HC |
MCK-UUC-60R-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 41°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-UUC-27R-HC



MCK-UUC-48R-HC



MCK-UUC-72R-HC



MCK-UUC60R-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

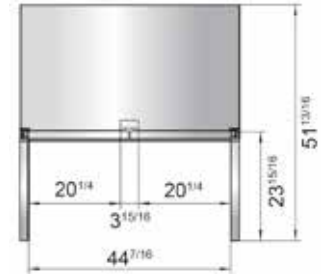
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UUC-27R-HC	1	6.3	1	2	1.9	115/60/1	1/6	R290	27 1/2 × 30 × 34 1/5	137	172
MCK-UUC-48R-HC	2	12	2	2	2.7	115/60/1	1/5	R290	48 1/4 × 30 × 34 1/5	192	231
MCK-UUC-60R-HC	2	15	2	2	2.9	115/60/1	1/5	R290	60 1/5 × 30 × 34 1/5	218	265
MCK-UUC-72R-HC	3	15.5	3	2	3.2	115/60/1	1/5	R290	72 x 30 x 34 1/5	254	315

PLAN VIEW

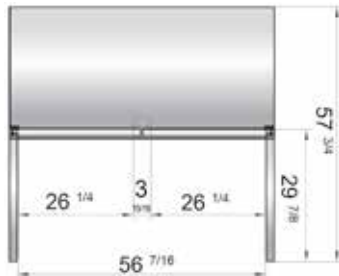
MCK-UUC-27R-HC



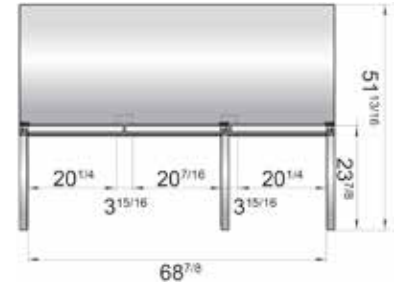
MCK-UUC-48R-HC



MCK-UUC-60R-HC



MCK-UUC-72R-HC



Side Dimensions



Casters



Rear



Shelve level



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Undercounter Freezer

MCK-UUC-27F-HC | MCK-UUC-48F-HC |
MCK-UUC-60F-HC

FEATURES

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Digital controller
- Maintains temperatures between -8°F - -0°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters



MCK-UUC-27F-HC



MCK-UUC-48F-HC



MCK-UUC60F-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





SPECIFICATIONS

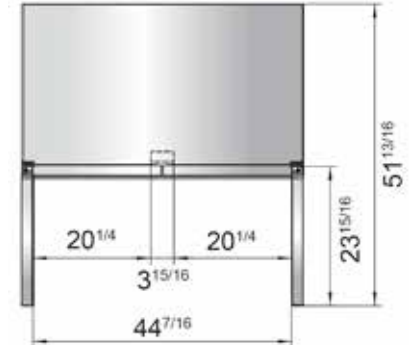
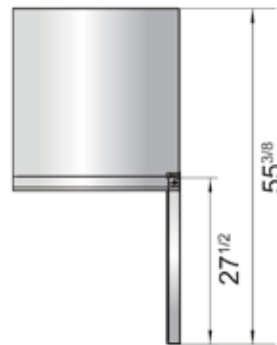
Model	Door	Capacity (Cu. Ft.)	Shelves	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-UUC-27F-HC	1	6.3	1	2	2.1	115/60/1	1/5	R290	27 1/2 × 30 × 34 1/5	146	137
MCK-UUC-48F-HC	2	12	2	2	4.5	115/60/1	1/4+	R290	48 1/4 × 30 × 34 1/5	172	222
MCK-UUC-60F-HC	2	15	2	2	6.36	115/60/1	1/2+	R290	60 1/5 × 30 × 34 1/5	203	245

PLAN VIEW

MCK-UUC-27F-HC

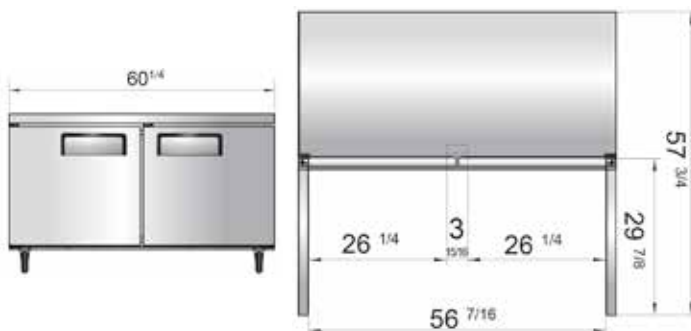


MCK-UUC-48F-HC



MCK-UUC-60F-HC

Side Dimensions



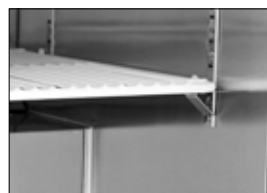
Casters



Rear



Shelf level



Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



REFRIGERATED CHEF BASE

48", 52", 60", 72" and 76"
Refrigerated Chef Base



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Chef Bases

MCK-CB36-HC | MCK-CB52-HC | MCK-CB72-HC

FEATURES

- Stainless steel exterior and interior
- Stainless steel pans included
- Electronic temperature controller
- Maintains temperatures between 34°F – 40°F
- Heavy duty compressor with R290 refrigerant
- Stainless steel drawer slides and rollers
- Magnetic drawer gaskets
- Recessed door handles
- Pre-installed casters
- One-piece heavy duty reinforced stainless steel top to support counter top equipment
- Corner guards included
- Pull out handles included

MCK-CB36-HC



MCK-CB52-HC



MCK-CB72-HC

OTHER ACCESSORIES

- Extra shelves – includes 4 shelf clips per shelf

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*



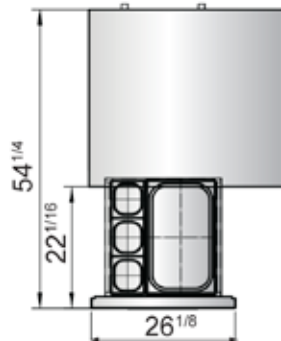


SPECIFICATIONS

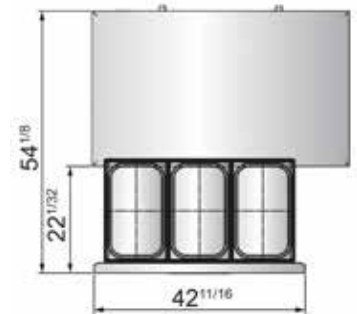
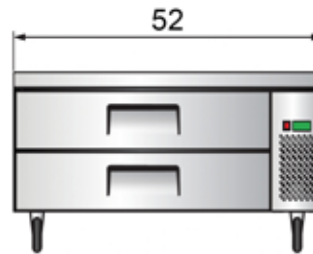
Model	Drawers	Capacity (Cu. Ft.)	Pans per Drawer	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-CB36-HC	2	5.9	2* 1/1 + 6* 1/6	5	2.52	115/60/1	1/6	R290	36 3/8 × 32 1/8 × 25 3/8	170	218
MCK-CB52-HC	2	9.9	6* 1/1	5	3.48	115/60/1	1/6	R290	52 7/8 × 32 1/8 × 25 3/8	234	282
MCK-CB72-HC	4	15	8* 1/1	5	4.68	115/60/1	1/5	R290	72 3/8 × 32 1/8 × 25 3/8	300	364

PLAN VIEW

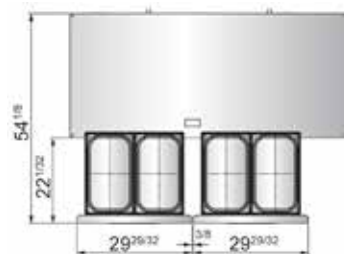
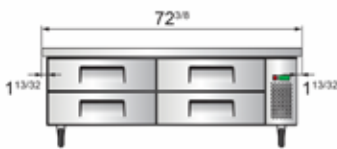
MCK-CB36-HC



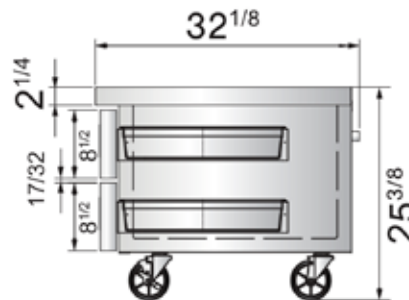
MCK-CB52-HC



MCK-CB72-HC



Side Dimensions



Casters



Rear



SS Pans



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Refrigerated Chef Bases

MCK-CB48-HC | MCK-CB60-HC | MCK-CB84-HC

FEATURES

- Stainless steel exterior and interior
- Stainless steel pans included
- Electronic temperature controller
- Maintains temperatures between 34°F – 40°F
- Heavy duty compressor with R290 refrigerant
- Stainless steel drawer slides and rollers
- Magnetic drawer gaskets
- Recessed door handles
- Pre-installed casters
- One-piece heavy duty reinforced stainless steel top to support counter top equipment
- Corner guards included
- Pull out handles included

OTHER ACCESSORIES

- Extra shelves – includes 4 shelf clips per shelf



MCK-CB48-HC



MCK-CB60-HC



MCK-CB84-HC

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





SPECIFICATIONS

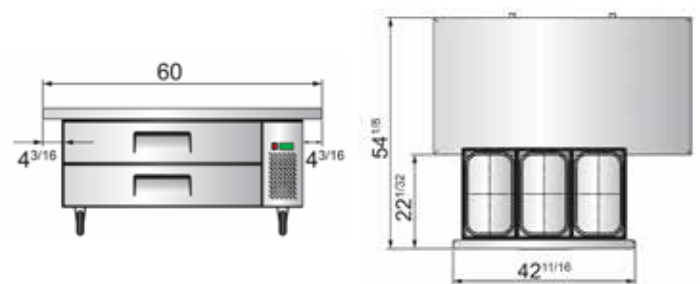
Model	Drawers	Capacity (Cu. Ft.)	Pans per Drawer	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-CB48-HC	2	9.6	4*1/1 + 6*1/6	5	2.52	115/60/1	1/6	R290	48 3/8 × 32 1/8 × 25 4/5	170	218
MCK-CB60-HC	2	12.7	6*1/1 + 6*1/6	5	3.48	115/60/1	1/6	R290	60 × 32 1/8 × 25 4/5	234	282
MCK-CB84-HC	4	19	10*1/1	5	4.68	115/60/1	1/5	R290	84 × 32 1/8 × 25 4/5	300	364

PLAN VIEW

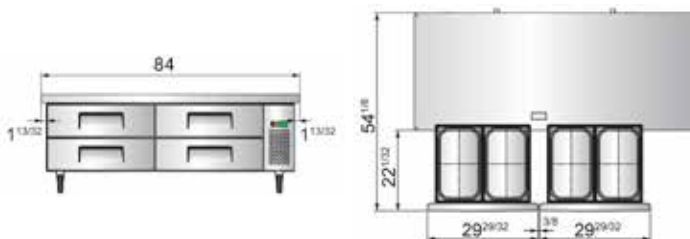
MCK-CB48-HC



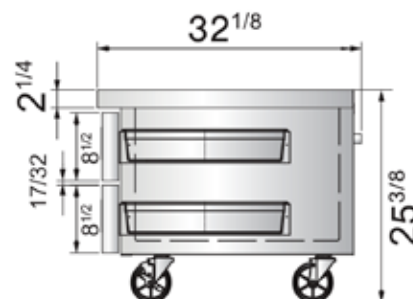
MCK-CB60-HC



MCK-CB84-HC



Side Dimensions



Casters



Rear



SS Pans



Temp. Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



CHEST FREEZER

Solid Top Chest Freezer
Angle Curved Glass Top Chest Freezer



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Solid Top Chest Freezers

MCK-GD-BD-450 | MCK-GD-BD-550

FEATURES

- Solid top freezers, designed to store ice cream and all types of frozen merchandise or seasonal specialties
- 3" insulation foam wall secure cold
- Environmentally friendly refrigeration system
- Manual temperature control
- Temperature -10°F to -1°F,
- Exterior white pre-coated steel cabinet is durable and permanent
- Interior white pre-coated aluminum is NSF sanitation approved
- Durable and easy to clean
- Standard door locks
- Manual defrosting with convenient defrost drain hole
- 1" diameter stem casters
- Standard Epoxy coated white basket.



MCK-GD-BD-450



MCK-GD-BD-550

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.



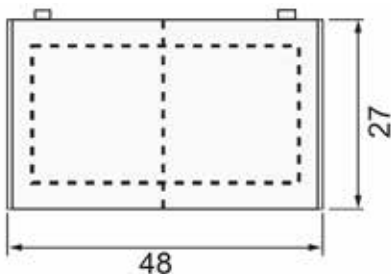
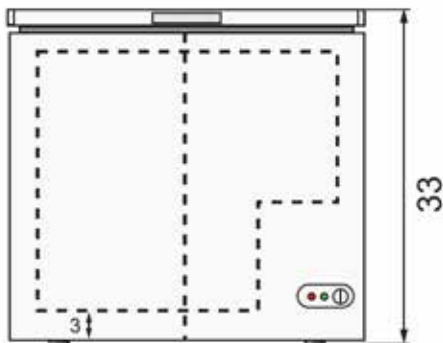


SPECIFICATIONS

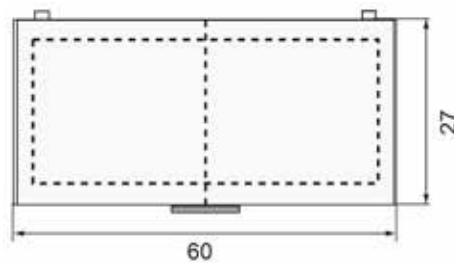
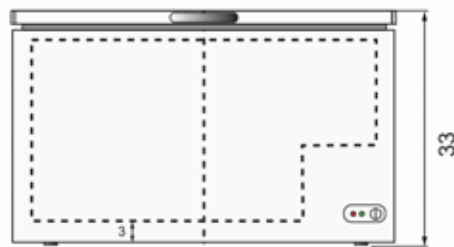
Model	Door	Capacity (L/cu ft.)	Baskets	Watts (W)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-BD-450	1	368 / 22	1	86	1.5	110/60/1	1/8	R600a	48 x 27 x 33	134	152
MCK-GD-BD-550	1	459 / 34	1	91	2.6	110/60/1	1/5	R600a	60 x 27 x 33	163	185

PLAN VIEW

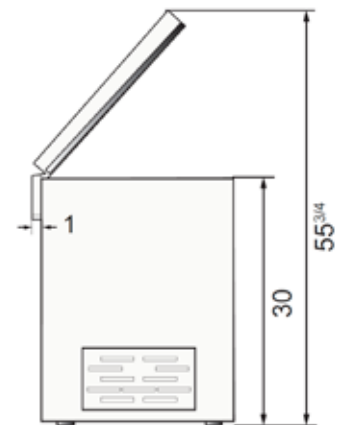
MCK-GD-BD-450



MCK-GD-BD-550



Side Dimension



Casters



Drain Plug



Temp. Control



Epoxy Basket





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Angle Curved Glass Top Chest Freezers

MCK-GD-SD-420Q | MCK-GD-SD-620Q

FEATURES

- Solid top freezers, designed to store ice cream and all types of frozen merchandise or seasonal specialties
- 3" insulation foam wall secure cold
- Environmentally friendly refrigeration system
- Temperature -10°F to -1°F,
- Exterior white pre-coated steel cabinet is durable and permanent
- Interior white pre-coated aluminum is NSF sanitation approved
- Durable and easy to clean
- Standard door locks
- Convenient defrost drain
- 1" diameter stem casters
- Standard Epoxy coated white basket.



MCK-GD-SD-420Q



MCK-GD-SD-620Q

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.



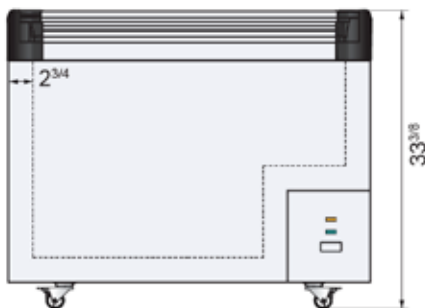


SPECIFICATIONS

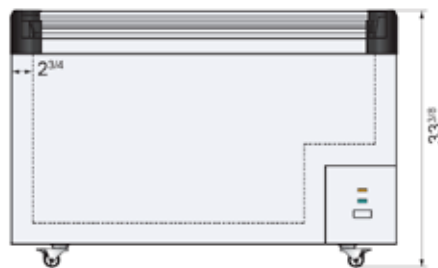
Model	Door	Baskets	Capacity (Cu. Ft.)	Casters (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-SD-420Q	2	3	9.6	2	1.6	115/60/1	1/8	R290	40 3/4×26 3/4 33 3/8	126	132
MCK-GD-SD-620Q	2	4	12.5	2	1.6	115/60/1	1/5	R290	50 1/8×26 3/4×33 3/8	145	150

PLAN VIEW

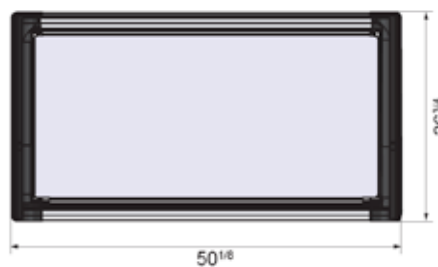
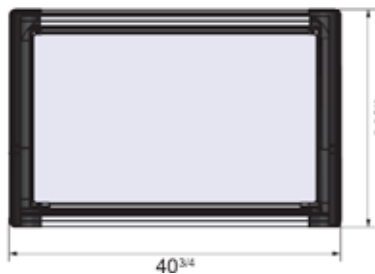
MCK-GD-SD-420Q



MCK-GD-SD-620Q



Side Dimension



Casters



Drain Plug



Temp. Control



Epoxy Basket





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



UNDERCOUNTER ICE MAKERS

Bullet Ice Maker
280 lb. Ice Machine



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bullet Ice Maker

MCK-GD-ZB-50A | MCK-GD-ZB-50B

FEATURES

- Compact design, fits under counter.
- Full automatic running and easy to use
- Air cooling system, ventilate from front to rear
- Automatic detection and protection of overload, water shortage and ice full
- High efficiency CFC free compressor, economical and low energy consumption
- Ice production test conditions: ambient temperature of 21°C, water temperature 10°C



MCK-GD-ZB-50A



MCK-GD-ZB-50B

Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

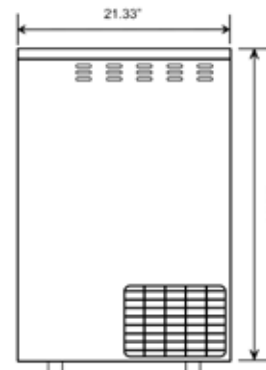
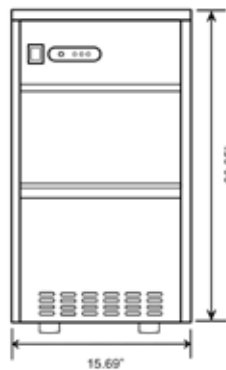


SPECIFICATIONS

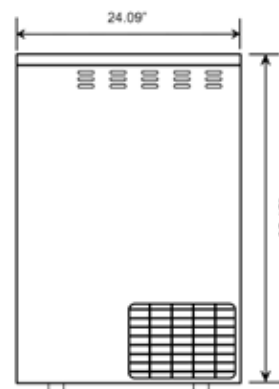
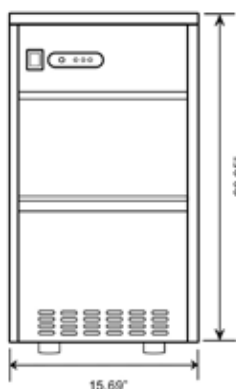
Model	Ice Type	Ice Bin Capacity (lb.)	Capacity (lbs/hr)	Legs (Inch)	Rated Current (A)	Voltage (V/Hz/Ph)	Power (W)	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-ZB-50A	Bullet Ice	15.4	100	6	5.15	115/60/1	425	R134a	15.69 x 21.33 x 26.85	72	81
MCK-GD-ZB-50B		19.84	132						15.69 x 24.09 x 35.15	112	123

PLAN VIEW

MCK-GD-ZB-50A



MCK-GD-ZB-50B



Bullet Ice



Short Legs



Inlet Hose



Drain Hose



Scoop





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



280 lb. Ice Machine

MCK-IM-280AA-H-HC

FEATURES

- Up to 280 lb. production ice machine (per 24 hrs)
- Built-in storage capacity of 88 lbs.
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Height includes leg levelers
- Air cooled condenser
- For freestanding or built-in applications
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal



OTHER ACCESSORIES

- Inlet hose
- Drain hose
- Ice scooper

MCK-IM-280AA-H-HC

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

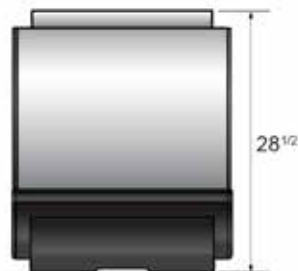


SPECIFICATIONS

Model	Type	Capacity (lbs/hr)	Leg (inch)	Watts (W)	Rated Current (A)	Voltage (V/Hz/Ph)	kWh/100 lbs Ice	Refrigerant	Exterior Dimensions	Ice Dimensions	Gross Weight (lbs)
MCK-IM-280AA-H-HC	Cube Ice	80	6	726	6.9	110/60/1	6.13	R290	26 × 27 3/5 × 38 1/2	3/8" x 7/8" x 7/8"	147

PLAN VIEW

MCK-IM-280AA-H-HC



Side Dimensions



Half Cube



Inlet Hose



Drain Hose



Scoop



Connection





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



MODULAR ICE MAKERS

350 lb. Ice Machine

530 lb. Ice Machine



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



350 lb. Ice Machine

MCK-IM-350AA-H-HC

FEATURES

- Up to 350 lb. production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Air cooled condenser
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed
- Removable air filter
- Power switch accessible without panel removal
- Optional Ice Bins available MCK-123, MCK-321



MCK-IM-350AA-H-HC

OTHER ACCESSORIES

- Inlet hose
- Drain hose
- Ice scooper

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*



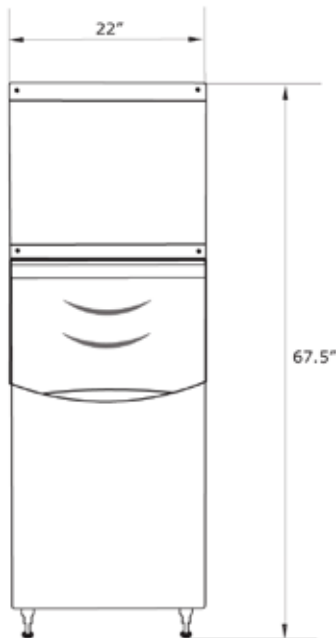


SPECIFICATIONS

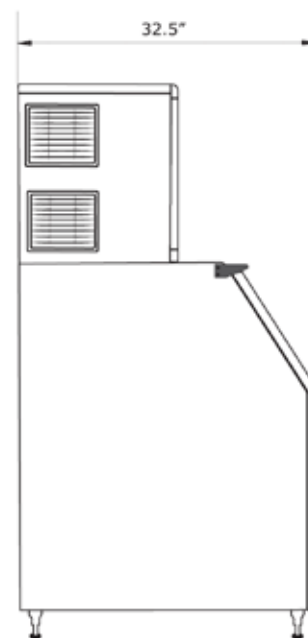
Model	Type	Capacity (lbs/hr)	Leg (inch)	Watts (W)	Rated Current (A)	Voltage (V/Hz/Ph)	kWh/100 lbs Ice	Refrigerant	Exterior Dimensions	Ice Dimensions	Gross Weight (lbs)
MCK-IM-350AA-H-HC	Cube Ice	350/24	6	790	6.5	220/60/1	5.18	R290	22 × 32 1/2 × 67 1/2	3/8" x 7/8" x 7/8"	350

PLAN VIEW

MCK-IM-350AA-H-HC



Side Dimensions



Half Cube



Inlet Hose



Drain Hose



Compressor





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



530 lb. Ice Machine

MCK-IM-530AA-H-HC

FEATURES

- Up to 350 lb production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Air cooled condenser
- Requires use of a drain
- NSF and ETL listed
- Removable air filter
- Power switch accessible without panel removal
- Ice machine includes a 3M water filter
- Ice dimension: 3/8" x 7/8" x 7/8"
- NEMA L14-20P plug standard



MCK-IM-530AA-H-HC

OTHER ACCESSORIES

- Inlet hose
- Drain hose
- Ice scooper

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*





SPECIFICATIONS

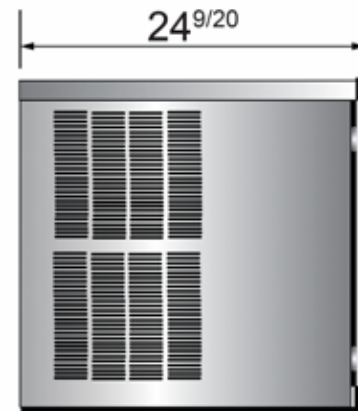
Model	Type	Capacity (lbs/hr)	Leg (inch)	Watts (W)	Rated Current (A)	Voltage (V/Hz/Ph)	kWh/100 lbs Ice	Refrigerant	Exterior Dimensions	Ice Dimensions	Gross Weight (lbs)
MCK-IM-530AA-H-HC	Cube Ice	810/24	6	704	7.5	220/60/1	5.18	R-404a	31 x 24 x 22 3/8	3/8"x 7/8" x 7/8"	231

PLAN VIEW

MCK-IM-530AA-H-HC



Side Dimensions



Half Cube



Inlet Hose



Drain Hose



Compressor





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



ICE STORAGE BINS

350 lb & 530 lb. Ice Storage Bins



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



400 lb. and 700 lb. Ice Storage Bins

MCK-IM-530AA | MCK-IM-530AA BIN

FEATURES

- Bin holds up to 395 or 700 lb. of ice
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Ice bins come standard with bin adapter
- Designed to work with MCK ice machines model MCK-1 and MCK-2



MCK-IM-350AA Bin



MCK-IM-530AA Bin

OTHER ACCESSORIES

- Inlet hose
- Drain hose
- Ice scooper

*Don't forget to leave the unit some room to breathe!
Please clean the condenser frequently
to give the unit more fresh air.*



SPECIFICATIONS

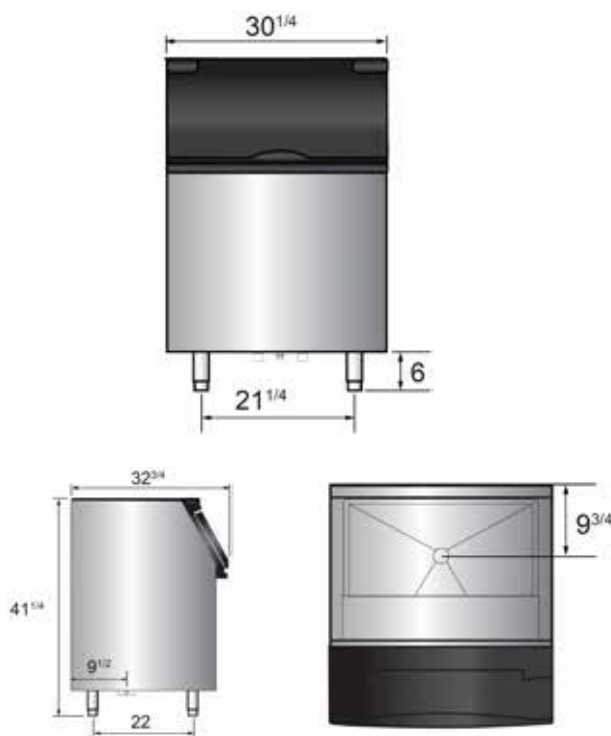
Model	Type	Capacity (lbs)	Leg (inch)	Foaming Material	Exterior Dimensions	Gross Weight (lbs)
MCK-IM-350AA Bin	Ice Bin	380	6	C5H10	23 X 32 X45	141
MCK-IM-530AA Bin	Ice Bin	500	6	C5H10	48 1/4 X 32 1/2 X 41	154

Compatible for Ice machines

- MCK-IM-350AA-H-HC
- MCK-IM-530AA-H-HC

PLAN VIEW

MCK-SKU 123



MCK-SKU 321



Half Cube



Inlet Hose



Drain Hose



Bin





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



WINE COOLER

Dual Zone Wine Coolers



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Dual Zone Wine Cooler (46-166 Bottles)

MCK-W46D | MCK-W166D

FEATURES

- Black finish with Seamless SS door frame with 2 layers of anti-UV brown glass
- Capacity to store 46 to 166 bottles
- 5-15 beechwood shelves
- Touchpad controller with LED displayer
- Fan cooling system for even temperature distribution
- Upper and lower temperature zones
- Temperature range:
 - Upper zone 5-12°C (41-54°F)
 - Lower zone 12-22°C (54-72°F)
- Blue LED top light
- Lock for added security
- Embraco compressor and R600a refrigerant for efficient operation
- Interior white LED light
- Interior temperature control
- Adjustable feet



MCK-W46D



MCK-W166D





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

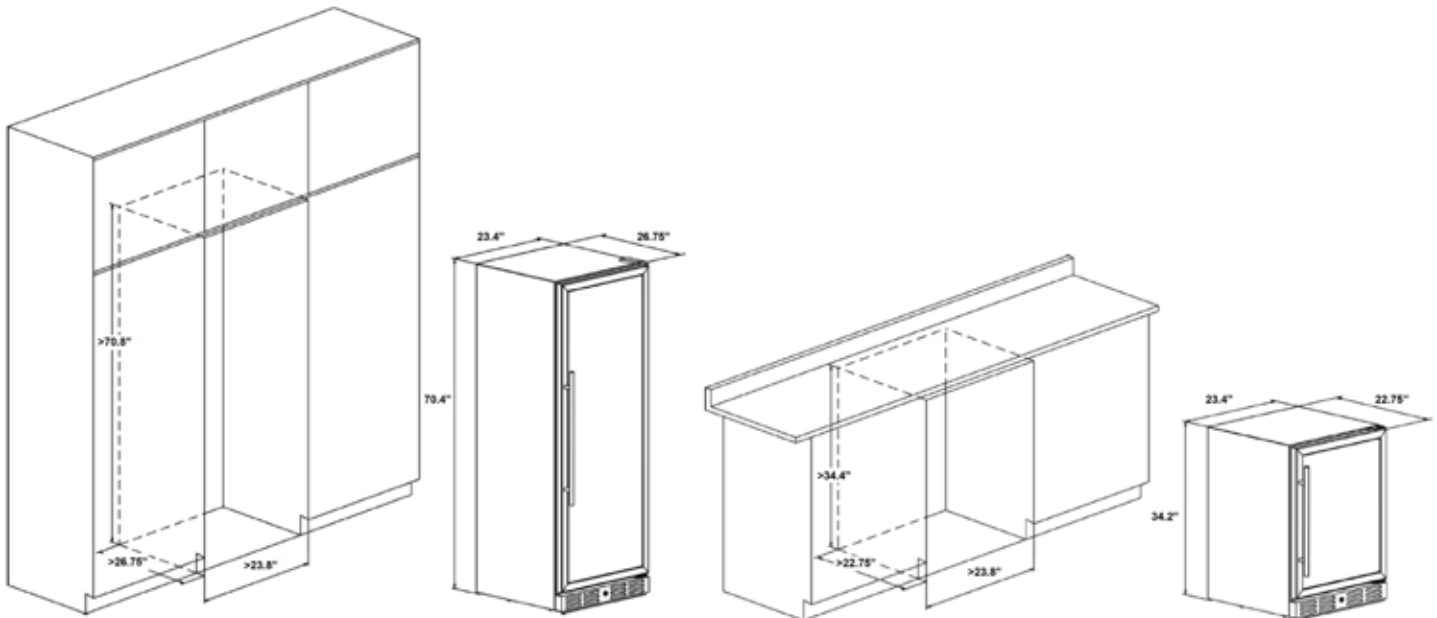


SPECIFICATIONS

Model	Installation	Net Capacity C.F.	Capacity (Bottles)	Shelves	Temperature Control Range (°F)	Current	Refrigerant	Gross Weight (lbs)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-W46D	Built-in/ Free-standing installation	9.15	46	5	Upper 41-54 Lower 54-72	1.2 A	R600A	168	23.4 x 22.75 x 34.2	43	50
MCK-W166D	Built-in/ Free-standing installation	27.46	166	15	Upper 41-54 Lower 54-72	1.6 A	R600A	212	23.4 x 26.75 x 70.4	92	98

PLAN VIEW

MCK-W46D | MCK-W166D



Steady Environment



Removable Racks



Stainless Steel



Lock Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



CAKE DISPLAY COOLER

Countertop Cake Display



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Curved Glass Cake Display

MCK-ARC-100R

FEATURES

- Brilliant Internal LED lighting at 2 sides
- adjustable glass shelves
- Shelf rotatable manually
- Digital temperature control and display
- Double tempered glass
- 5 Castors with front 2 brakes (Only ARC-400R)
- Ventilated cooling system
- Automatic Defrost
- Automatic closing door
- Stainless steel body base



MCK-ARC-100R





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

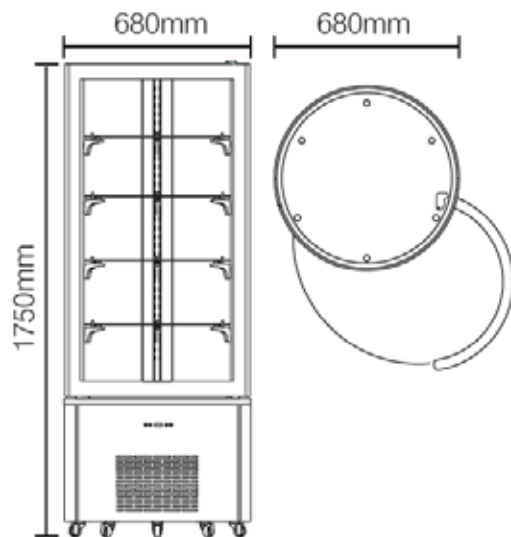


SPECIFICATIONS

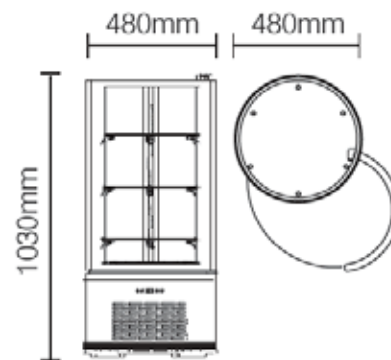
Model	Temperature Range	Input Power	Refrigerant	Class Mate	Exterior Dimensions (inch)	Packaging Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-ARC-100R	2-8° (35.6-46.4 °F)	230W/ 210W	R134a/R600a	4/6	18.9 × 18.9 × 40.6	22.2 × 22.2 × 43.3	110.2	121.3
MCK-ARC-400R	2-8° (35.6-46.4 °F)	480W/ 460W	R134a/R290	4	26.8 × 26.8 × 68.9	29.5 × 29.5 × 76	208	308.6

PLAN VIEW

MCK-ARC-400R



MCK-ARC-100R



Interior LED lighting



3.53 cu. ft. capacity



S/S construction



Digital temp
controller





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Curved Glass Cake Display

MCK-RTC-72L | MCK-RTC-73L

FEATURES

- Brilliant Internal LED illumination on 2 sides
- Digital temperature controller and display
- Rotational chrome plated shelves
- Round double glass
- Ventilated cooling system
- Automatic defrost



MCK-RTC-72L | MCK-RTC-73L



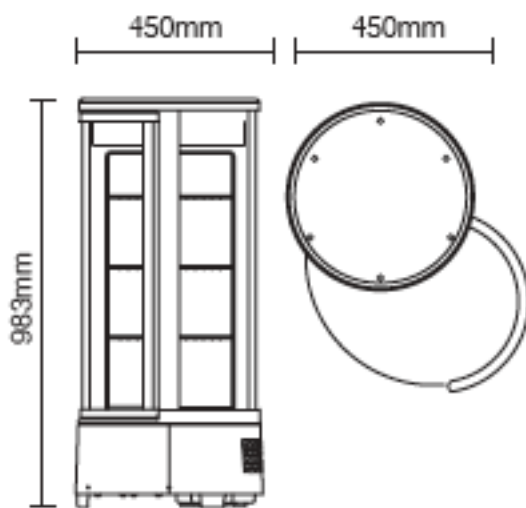


SPECIFICATIONS

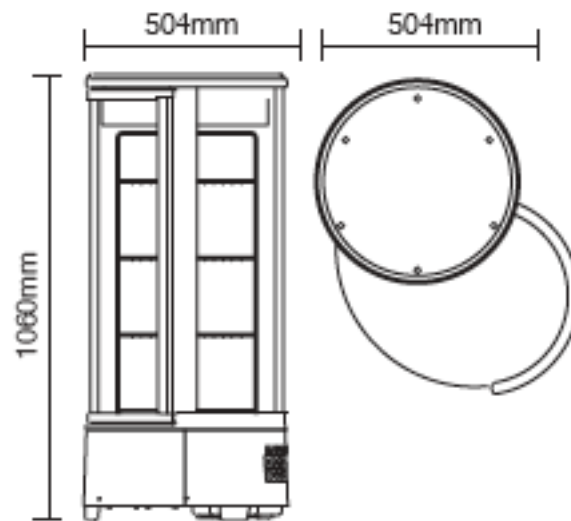
Model	Temperature Range	Input Power	Refrigerant	Class Mate	Exterior Dimensions (inch)	Packaging Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-RTC-72L	0-10° (32-50 °F)	190W/170W	R134a/R600a	4/N	17.7 x 17.7 x 38.7	19.7 x 19.7 x 41.3	84.9	90.4
MCK-RTC-73L	2-12° (35.6-53.6 °F)	209W/190W	R134a/R600a	4	19.8 x 19.8 x 41.7	20.7 x 20.7 x 43.3	45	47.5

PLAN VIEW

MCK-RTC-72L



MCK-RTC-73L



Double glass



Digital controller



Decrease
condensation





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



COUNTERTOP COOKING EQUIPMENT

Countertop Radiant Broilers
Countertop Char Rock Broilers
Manual Griddles
Thermostatic Griddles
Countertop Range (Hot Plates)
Single & Double Stock Pot Stoves



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Radiant Broilers

MCK-ECB-24S | MCK-ECB-36S | MCK-ECB-48S

FEATURES

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-ECB-24S



MCK-ECB-36S



MCK-ECB-48S





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

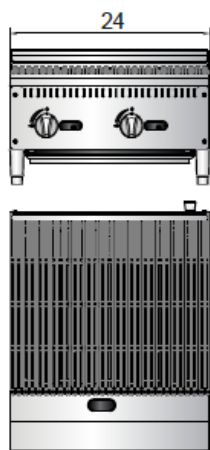


SPECIFICATIONS

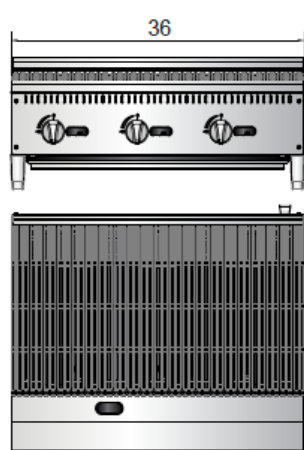
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-ECB-24S	2 Burners, Independent Manual Control	NG	4	35,000	70,000	4" w.c	23 9/10 × 20 1/5	24 × 27 3/5 × 15 1/5	117	147
		LP	10	35,000	70,000	10" w.c				
MCK-ECB-36S	3 Burners, Independent Manual Control	NG	4	35,000	105,000	4" w.c	35 7/10 × 20 1/5	36 × 27 3/5 × 15 1/5	159	205
		LP	10	35,000	105,000	10" w.c				
MCK-ECB-48S	4 Burners, Independent Manual Control	NG	4	35,000	140,000	4" w.c	47 9/10 × 20 1/5	48 × 27 3/5 × 15 1/5	201	256

PLAN VIEW

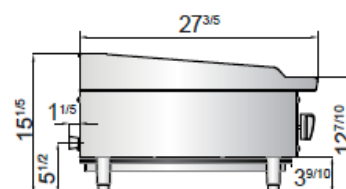
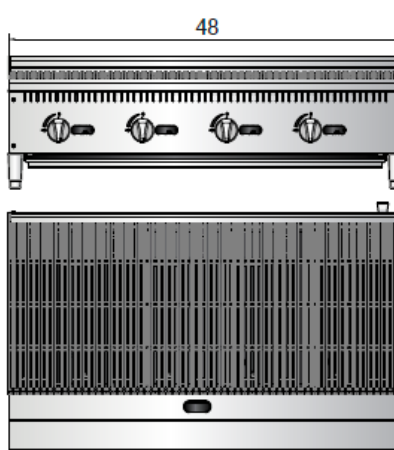
MCK-ECB-24S



MCK-ECB-36S



MCK-ECB-48S



Stainless steel knobs



Inlet pipe



Radiant



Stainless steel legs



Cast iron grates





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Char Rock Broilers

MCK-ECB-24SCB | MCK-ECB-36SCB | MCK-ECB-48SCB

FEATURES

- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Units include lava briquettes standard
- Adjustable, stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-ECB-24SCB



MCK-ECB-36SCB



MCK-ECB-48SCB



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

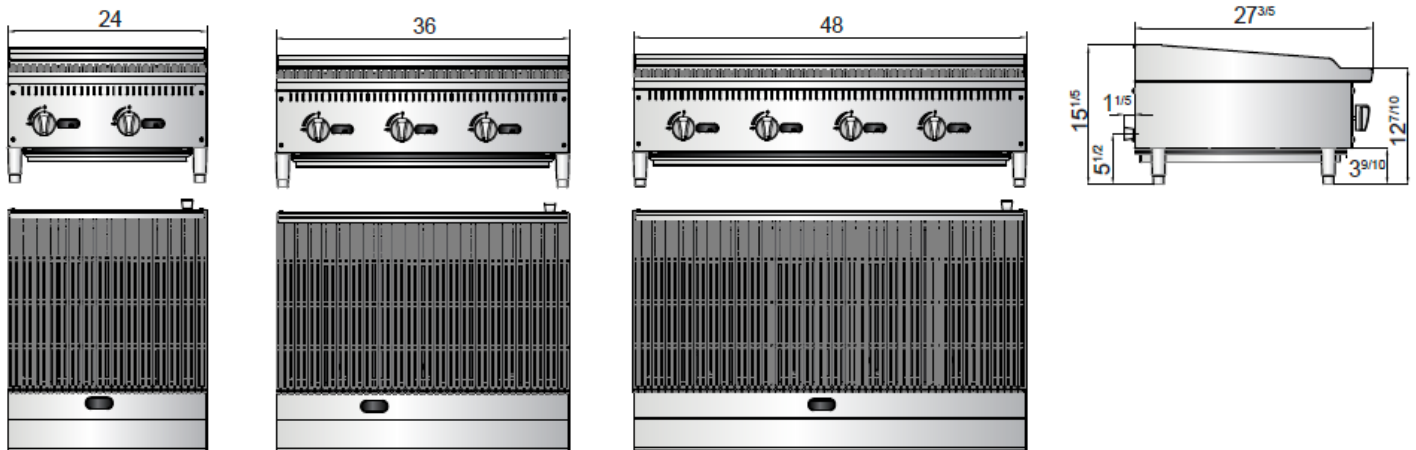
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Reguiator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-ECB-24SCB	2 Burners, Independent Manual Control	NG	4	35,000	70,000	4" w.c	23 9/10 x 20 1/5	24 x 27 3/5 x 15 1/5	137	168
MCK-ECB-36SCB	3 Burners, Independent Manual Control	NG	4	35,000	105,000	4" w.c	35 7/10 x 20 1/5	36 x 27 3/5 x 15 1/5	191	238
MCK-ECB-48SCB	4 Burners, Independent Manual Control	NG	4	35,000	140,000	4" w.c	47 9/10 x 20 1/5	48 x 27 3/5 x 15 1/5	248	314

PLAN VIEW

MCK-ECB-24SCB

MCK-ECB-36SCB

MCK-ECB-48SCB



Stainless steel
knobs



Cast iron grates



Stainless steel
legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Manual Griddles

MCK-GG-24 | MCK-GG-36 | MCK-GG-48

FEATURES

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 3/4" thick polished steel griddle plate
- 30,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-GG-24



MCK-GG-36



MCK-GG-48





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

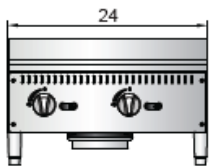


SPECIFICATIONS

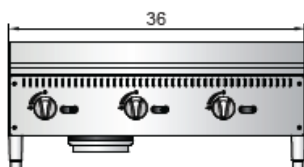
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GG-24	2 Burners, Independent Manual Control	NG	4	30,000	60,000	4" w.c	23 9/10 x 19 9/10	24 x 28 3/5 x 15 1/5	161	195
		LP	10	30,000	60,000	10" w.c				
MCK-GG-36	3 Burners, Independent Manual Control	NG	4	30,000	90,000	4" w.c	35 7/10 x 19 9/10	36 x 28 3/5 x 15 1/5	229	281
		LP	10	30,000	90,000	10" w.c				
MCK-GG-48	4 Burners, Independent Manual Control	NG	4	30,000	120,000	4" w.c	47 9/10 x 19 9/10	48 x 28 3/5 x 15 1/5	294	414
		LP	10	30,000	120,000	10" w.c				

PLAN VIEW

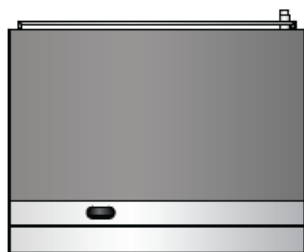
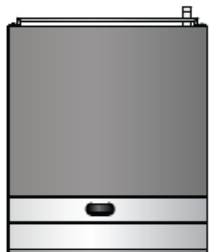
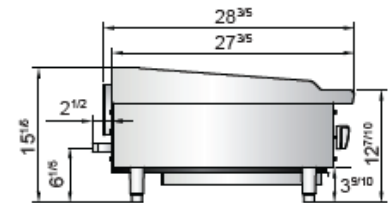
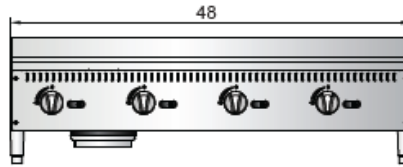
MCK-GG-24



MCK-GG-36



MCK-GG-48



Stainless steel knobs



Dripping hole



Dripping pan



Stainless steel legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Thermostatic Griddles

MCK-GG-24T | MCK-GG-36T | MCK-GG-48T

FEATURES

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 1" thick polished steel griddle plate
- 25,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-GG-24T



MCK-GG-36T



MCK-GG-48T



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

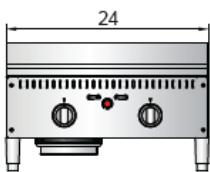


SPECIFICATIONS

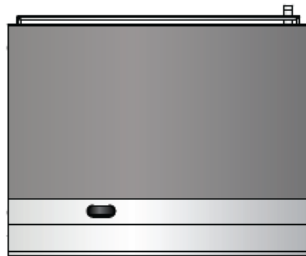
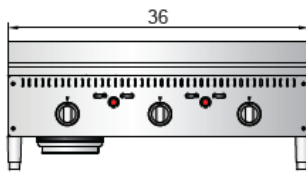
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GG-24T	2 Burners, Independent Manual Control	NG	4	25,000	50,000	4" w.c.	23 9/10 x 19 9/10	24 x 28 3/5 x 15 1/5	161	195
		LP	10	25,000	50,000	10" w.c.				
MCK-GG-36T	3 Burners, Independent Manual Control	NG	4	25,000	75,000	4" w.c.	35 7/10 x 19 9/10	36 x 28 3/5 x 15 1/5	229	281
		LP	10	25,000	75,000	10" w.c.				
MCK-GG-48T	4 Burners, Independent Manual Control	NG	4	25,000	100,000	4" w.c.	47 9/10 x 19 9/10	48 x 28 3/5 x 15 1/5	295	415
		LP	10	25,000	100,000	10" w.c.				

PLAN VIEW

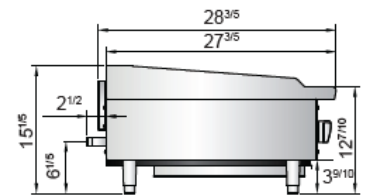
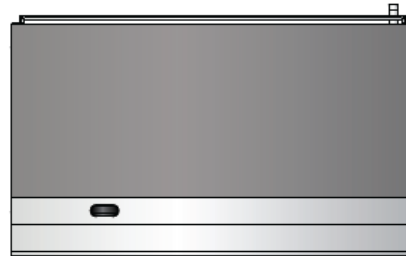
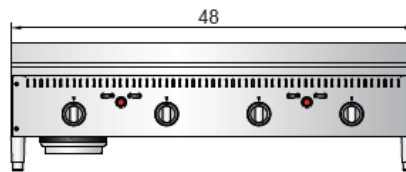
MCK-GG-24T



MCK-GG-36T



MCK-GG-48T



Stainless steel knobs



Dripping hole



Dripping pan



Stainless steel legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Countertop Ranges (Hot Plates)

MCK-EHP-2S | MCK-EHP-4S | MCK-EHP-6S

FEATURES

- Stainless steel exterior & interior
- Stainless steel full width crumb tray
- 32,000 BTU burners
- Heavy duty burners with a standing pilot for open top burners
- Heavy duty cast iron top grates
- Independent manual controls for each burner
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-EHP-2S



MCK-EHP-4S



MCK-EHP-6S



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



SPECIFICATIONS

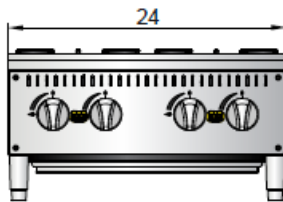
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-EHP-2S	2 Burners, Independent Manual Control	NG	4	32,000	64,000	4" w.c	12 × 27 3/5 × 13 1/10	54	74
		LP	10	32,000	64,000	10" w.c			
MCK-EHP-4S	4 Burners, Independent Manual Control	NG	4	32,000	128,000	4" w.c	24 × 27 3/5 × 13 1/10	94	125
		LP	10	32,000	128,000	10" w.c			
MCK-EHP-6S	6 Burners, Independent Manual Control	NG	4	32,000	192,000	4" w.c	36 × 27 3/5 × 13 1/10	134	180
		LP	10	32,000	192,000	10" w.c			

PLAN VIEW

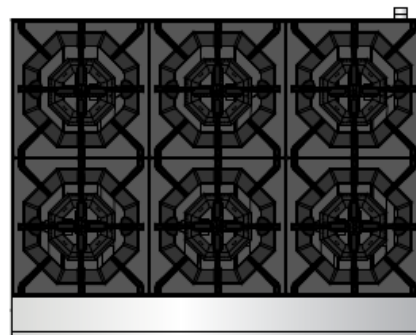
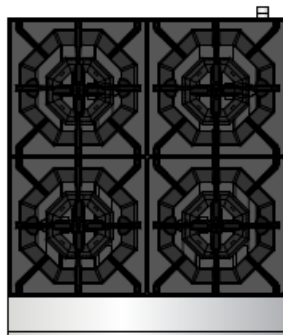
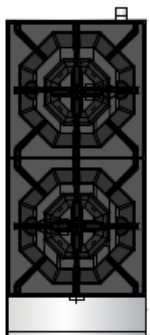
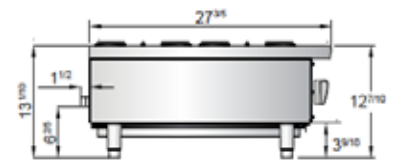
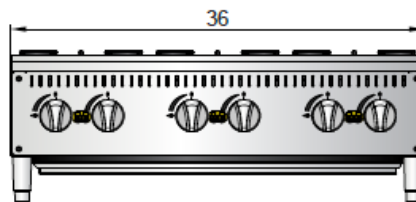
MCK-EHP-2S



MCK-EHP-4S



MCK-EHP-6S



Heavy duty burners



Heavy duty cast iron top grates



Stainless steel knobs



Stainless steel legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Single & Double Stock Pot Stoves

MCK-HS-1 | MCK-HS-1D

FEATURES

- Stainless steel sides and front valve cover
- Full width, removable stainless steel drip pan for easy cleanup
- Heavy duty cast iron top grates
- Heavy duty cast iron three-ring burner, rated at a total of 80,000 BTU/hr
- Cast iron burners and top grates
- Stainless steel tubing for pilots and pilot tips per burner ring
- Each burner is equipped with two continuous pilots
- Two manual controls to operate the inner and outer rings independently
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



MCK-HS-1



MCK-HS-1D



Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies

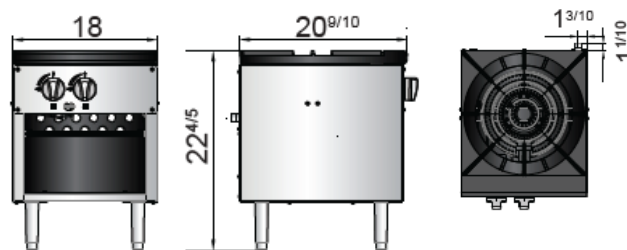


SPECIFICATIONS

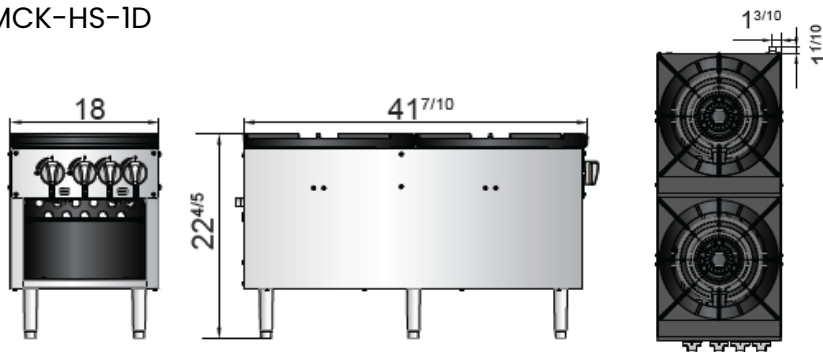
Model	Door	Gas Type	Intake Tube Pressure (in. W.C.)	Per BTU B.T.U/h	Total BTU B.T.U/h	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-HS-1	2 Burners, Independent Manual Control	NG	4	40,000	80,000	4" w.c	18 × 20 9/10 × 22 4/5	106	119
		LP	10	40,000	80,000	10" w.c			
MCK-HS-1D	4 Burners, Independent Manual Control	NG	4	40,000	160,000	4" w.c	18 × 41 7/10 × 22 4/5	202	222
		LP	10	40,000	160,000	10" w.c			

PLAN VIEW

MCK-HS-1



MCK-HS-1D



Heavy duty
burners



Stainless steel
legs



Cast iron top
grates



Stainless steel
knobs



Stainless steel
drip pan





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



GAS RANGES

Gas Ranges
(4, 6, 8 & 10 burner models)
Gas Ranges with Griddle Tops
36" Combination Gas Ranges
60" Combination Gas Ranges



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Gas Ranges (4, 6, 8 & 10 Burner models)

MCK-RGR24 | MCK-RGR36 | MCK-RGR48 | MCK-RGR60

FEATURES

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 12" X 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two(2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four(4) casters standard



MCK-RGR24



MCK-RGR36



MCK-RGR48



MCK-RGR60



Intertek



Intertek





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



SPECIFICATIONS

Model	Gas Type	Burner Name	Total BTU B.T.U./h	# of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-RGR24	NG	Hot plates	128,000	4	Pilot Light	20 x 26 x 14	4 pcs 11 4/5 x 11 4/5	24 x 31 x 57 3/8	326	428
		Oven	24,000	1						
	LP	Hot plates	92,000	4						
		Oven	24,000	1						
MCK-RGR36	NG	Hot plates	192,000	6		26 1/2 x 26 x 14	6 pcs 11 4/5 x 11 4/5	36 x 31 x 57 3/8	440	568
		Oven	27,000	1						
	LP	Hot plates	192,000	6						
		Oven	27,000	1						
MCK-RGR48	NG	Hot plates	256,000	8		20 x 26 x 14	8 pcs 11 4/5 x 11 4/5	48 x 31 x 57 3/8	607	765
		Oven	48,000	2						
	LP	Hot plates	256,000	8						
		Oven	48,000	2						
MCK-RGR60	NG	Hot plates	320,000	10		26 1/2 x 26 x 14	10 pcs 11 4/5 x 11 4/5	60 x 31 x 57 3/8	732	897
		Oven	54,000	2						
	LP	Hot plates	230,000	10						
		Oven	54,000	2						

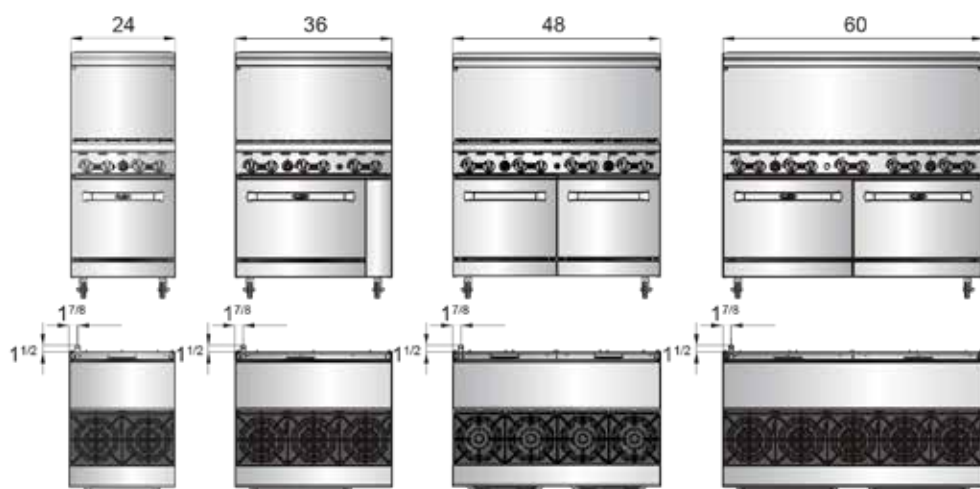
PLAN VIEW

MCK-RGR24

MCK-RGR36

MCK-RGR48

MCK-RGR60



Heavy duty burners



Chrome oven rack



Stainless steel knobs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Gas Ranges with Griddle Tops

MCK-RGR24-GT | MCK-RGR36-GT

FEATURES

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 27,000 BTU griddles & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two(2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four(4) casters standard



MCK-RGR24-GT



MCK-RGR36-GT



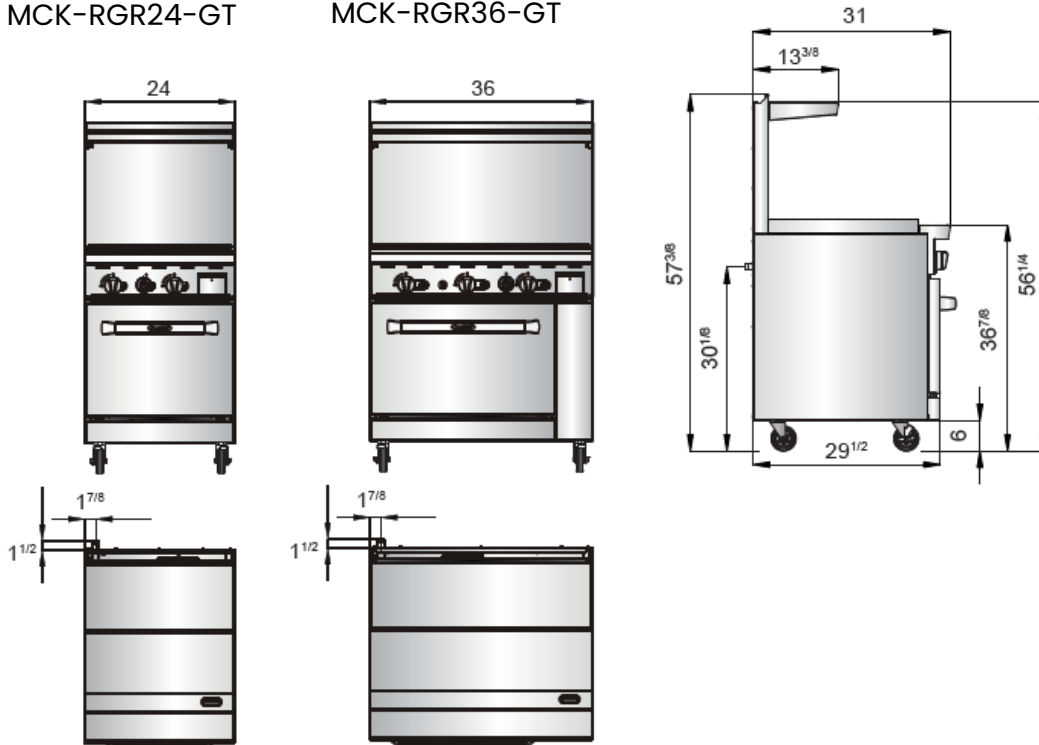
SPECIFICATIONS

Model	Gas Type	Burner Name	Total BTU B.T.U./h	# of Burners	Valve Types	Oven Size (inch)	Griddle Working Area (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)	Gross Weight (lbs)
MCK-RGR24-GT	NG	Griddle	48,000	2	Pilot Light	20 x 26 x 14	24 x 20 5/8	24 x 31 x 57 3/8	367	469
		Oven	24,000	1						
	LP	Griddle	48,000	2						
		Oven	24,000	1						
MCK-RGR36-GT	NG	Griddle	75,000	3	Pilot Light	26 1/2 x 26 x 14	36 x 20 5/8	36 x 31 x 57 3/8	494	622
		Oven	27,000	1						
	LP	Griddle	75,000	3						
		Oven	27,000	1						

PLAN VIEW

MCK-RGR24-GT

MCK-RGR36-GT



Dripping hole



Stainless steel
drip tray



Stainless steel knobs



Stainless steel legs





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



36" Combination Gas Ranges

MCK-RGR36-G12 | MCK-RGR36-G24

FEATURES

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 36" combination ranges with either a 12" or 24" griddle top with 2 or 4 burners
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two(2) chrome oven rack per oven standard
- Available in Natural or Propane
- 3/4" NPT rear gas connection and regulator provided
- Four (4) casters standard



MCK-RGR36-G12



MCK-RGR36-G24





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

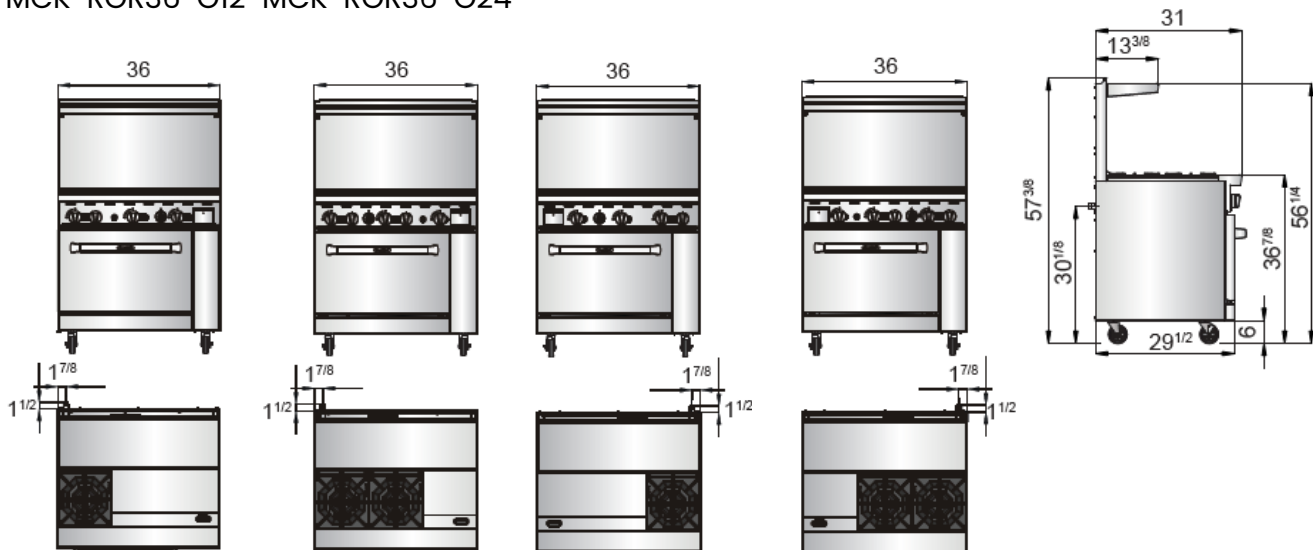


SPECIFICATIONS

Model	Gas Type	Burner Name	Total BTU B.T.U./h	# of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area (inch)	Griddle Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-RGR36-G12	NG	Hot Plates	64,000	2	Pilot Light	26 1/2 x 26 x 14	2pcs 11 4/5 x 11 4/5	24 x 20 3/8	36 x 31 x 57 3/8	479	607
		Griddle	48,000	2							
		Oven	24,000	1							
	LP	Hot Plates	46,000	2							
		Griddle	48,000	2							
		Oven	27,000	1							
MCK-RGR36-G24	NG	Hot Plates	128,000	4	Pilot Light	26 1/2 x 26 x 14	4pcs 11 4/5 x 11 4/5	12 x 20 3/8	36 x 31 x 57 3/8	462	590
		Griddle	21,000	1							
		Oven	27,000	1							
	LP	Hot Plates	92,000	4							
		Griddle	21,000	1							
		Oven	27,000	1							
	NG	Hot Plates	64,000	2	Pilot Light	26 1/2 x 26 x 14	2pcs 11 4/5 x 11 4/5	24 x 20 3/8	36 x 31 x 57 3/8	479	607
		Griddle	48,000	2							
		Oven	27,000	1							
	LP	Hot Plates	46,000	2							
		Griddle	48,000	2							
		Oven	27,000	1							
	NG	Hot Plates	128,000	4	Pilot Light	26 1/2 x 26 x 14	4pcs 11 4/5 x 11 4/5	12 x 20 3/8	36 x 31 x 57 3/8	462	590
		Griddle	21,000	1							
		Oven	27,000	1							

PLAN VIEW

MCK-RGR36-G12 MCK-RGR36-G24 -



Dripping hole



Stainless steel
drip tray



Stainless steel knobs



Stainless steel
drip tray





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



60" Combination Gas Ranges

MCK-RGR60-G48 | MCK-RGR60-G36 |
MCK-RGR60-G24

FEATURES

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 60" combination ranges standard with either a 24", 36" or 48" griddle top with 2, 4 or 6 burners
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two (2) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four (4) casters standard



MCK-RGR60-G48



MCK-RGR60-G36



MCK-RGR60-G24





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

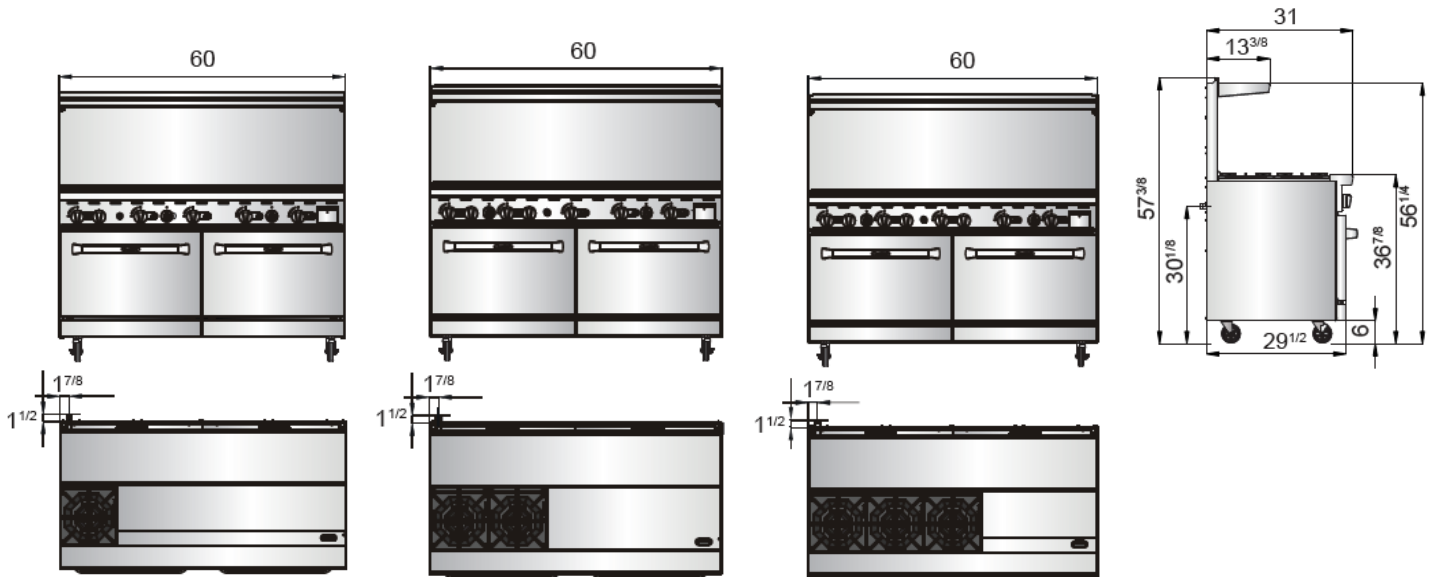
Model	Gas Type	Burner Name	Total BTU B.T.U./h	# of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area (inch)	Griddle Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-RGR60-G48	NG	Hot Plates	64,000	2	Pilot Light	26 1/2 x 26 x 14	2pcs 11 4/5 x 11 4/5	48 x 20 3/8	60 x 31 x 57 3/8	805	971
		Griddle	102,000	4							
		Oven	54,000	2							
	LP	Hot Plates	128,000	4							
		Griddle	75,000	3							
		Oven	54,000	2							
MCK-RGR60-G36	NG	Hot Plates	92,000	4	Pilot Light	26 1/2 x 26 x 14	4pcs 11 4/5 x 11 4/5	36 x 20 3/8	60 x 31 x 57 3/8	792	949
		Griddle	75,000	3							
		Oven	54,000	2							
	LP	Hot Plates	92,000	6							
		Griddle	75,000	2							
		Oven	54,000	2							
MCK-RGR60-G24	NG	Hot Plates	192,000	6	Pilot Light	26 1/2 x 26 x 14	6pcs 11 4/5 x 11 4/5	24 x 20 3/8	60 x 31 x 57 3/8	775	941
		Griddle	48,000	2							
		Oven	54,000	2							
	LP	Hot Plates	138,000	6							
		Griddle	48,000	2							
		Oven	54,000	2							

PLAN VIEW

MCK-RGR60-G48

MCK-RGR60-G36

MCK-RGR60-G24



Heavy duty burners



Chrome oven rack



Stainless steel knobs



Stainless steel
drip tray





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



CHEESE MELTER AND SALAMANDER BROILER

36" Infrared Cheese Melter
(Range mount or wall mount)

36" Infrared Salamander Broiler
(Range mount or wall mount)



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



36" Infrared Cheese Melter

MCK-GD-RCM-36

FEATURES

- Range Mount or Wall Mount
- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- Removable broiler rack and crumb catcher
- Range mount kit ships with cheesemelter



OTHER ACCESSORIES

- Wall mount brackets

MCK-GD-RCM-36



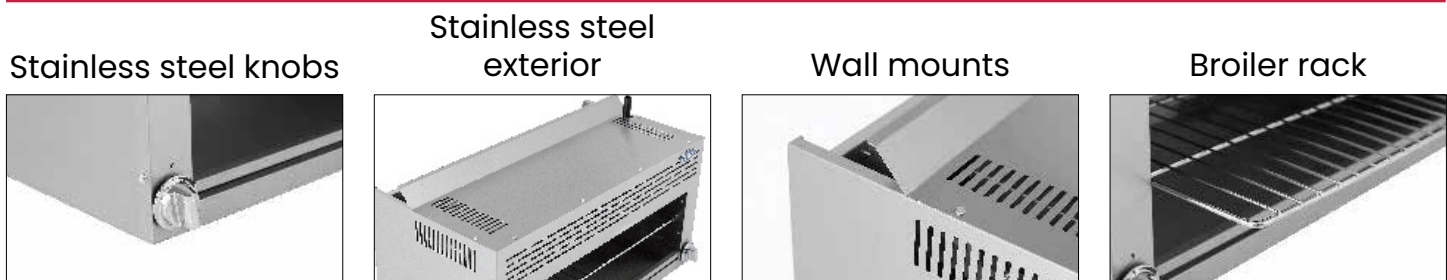
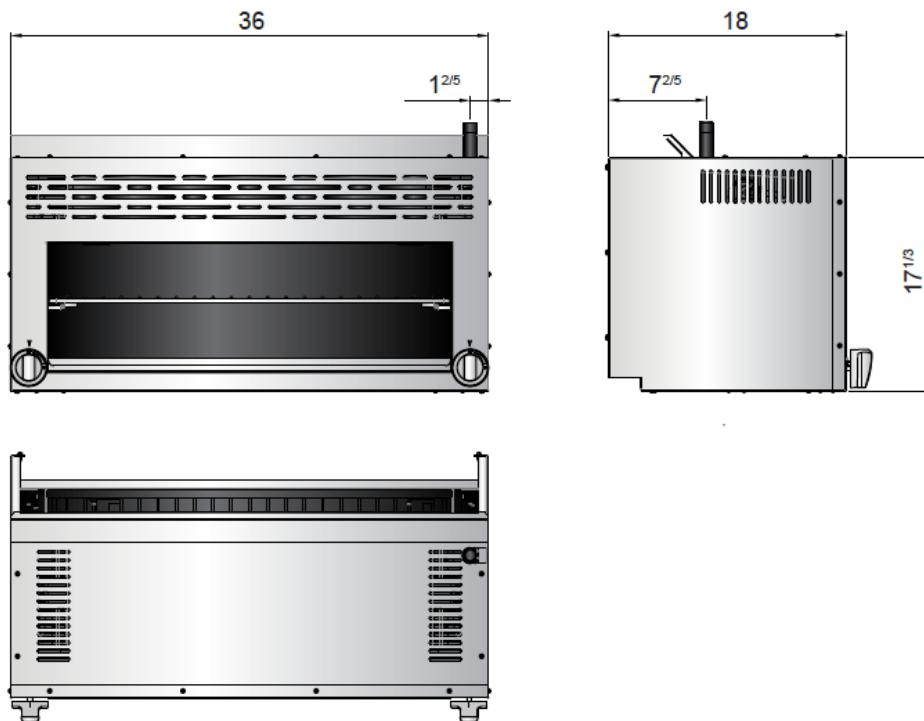


SPECIFICATIONS

Model	Shelves	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./H	Total BTU B.T.U./H	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-RCMN-36	2 Burners Independent Manual Control	NG	5	15,000	30,000	5"w.c.	36 x 18 x 17 1/3	130	170
		LP	10	15,000	30,000	10"w.c.			

PLAN VIEW

MCK-GD-RCM-36





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



36" Infrared Salamander Broiler

MCK-GD-RCM-36L

FEATURES

- Range Mount or Wall Mount
- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- 1 minute pre-heat time
- 4 position rack adjustments on salamander broiler
- One (1) removable broiler
- chrome rack
- Removable crumb/grease tray
- Range mount kit ships with salamander broiler



OTHER ACCESSORIES

- Wall mount brackets

MCK-GD-RCM-36L



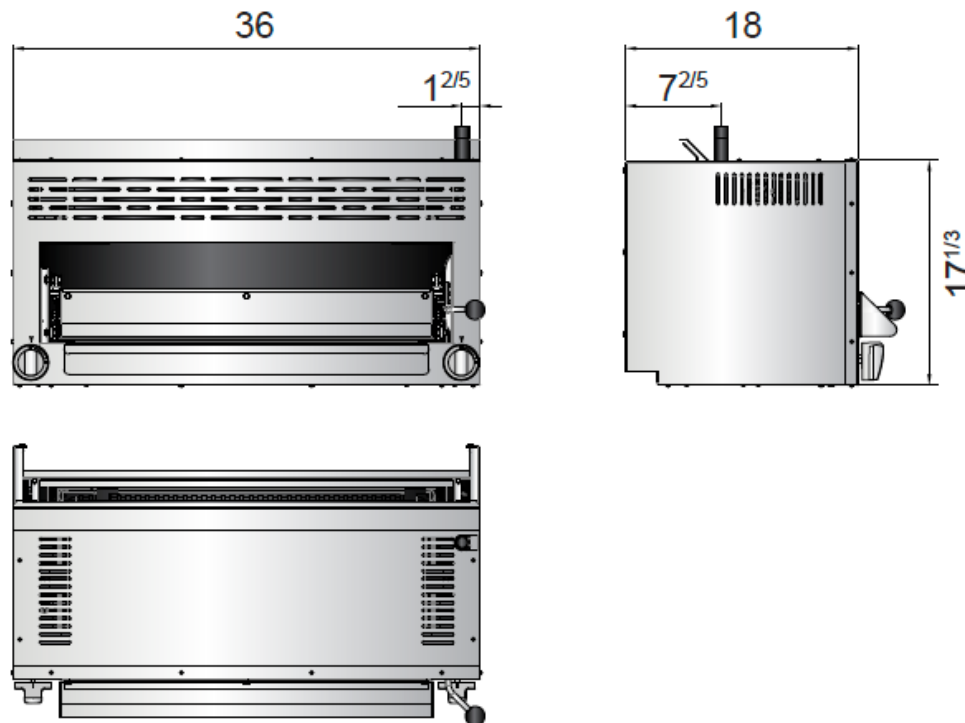


SPECIFICATIONS

Model	Shelves	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./H	Total BTU B.T.U./H	Regulator	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-RCM-36L	2 Burners Independent Manual Control	NG	5	21,500	43,000	5"w.c.	36 x 18 x 17 1/3	143	169
		LP	10	21,500	43,000	10"w.c.			

PLAN VIEW

MCK-GD-RCM-36L



Stainless steel
exterior



Crumb/grease
tray



Stainless steel
knobs



Broiler chrome
rack



4 position
controller





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



FRYERS

Digital Control Fryer
Open Bin Fryer
40, 50, 75 lb. Fryer
Fryer Filters



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Digital Control 50 lb Deep Fryer

MCK-SGF45E | MCK-SGF45EL

FEATURES

- Digital control gas deep fryer, compatible with natural gas and propane
- Made from durable stainless steel and iron for longevity and easy cleaning
- Each basket holds 5.5L, with an oil tank capacity of 20-23L (50lb)
- Features 3 cast iron burners with a BTU output of 90,000 BTU/h
- Equipped with a pilot ignition system for reliable startup
- Thermostat display in Celsius for precise temperature management
- Free-standing unit with 6" adjustable feet or castors for flexibility in placement
- Perfect for high-volume kitchens requiring efficient and reliable deep frying capabilities



MCK-SGF45E | MCK-SGF45EL



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies



SPECIFICATIONS

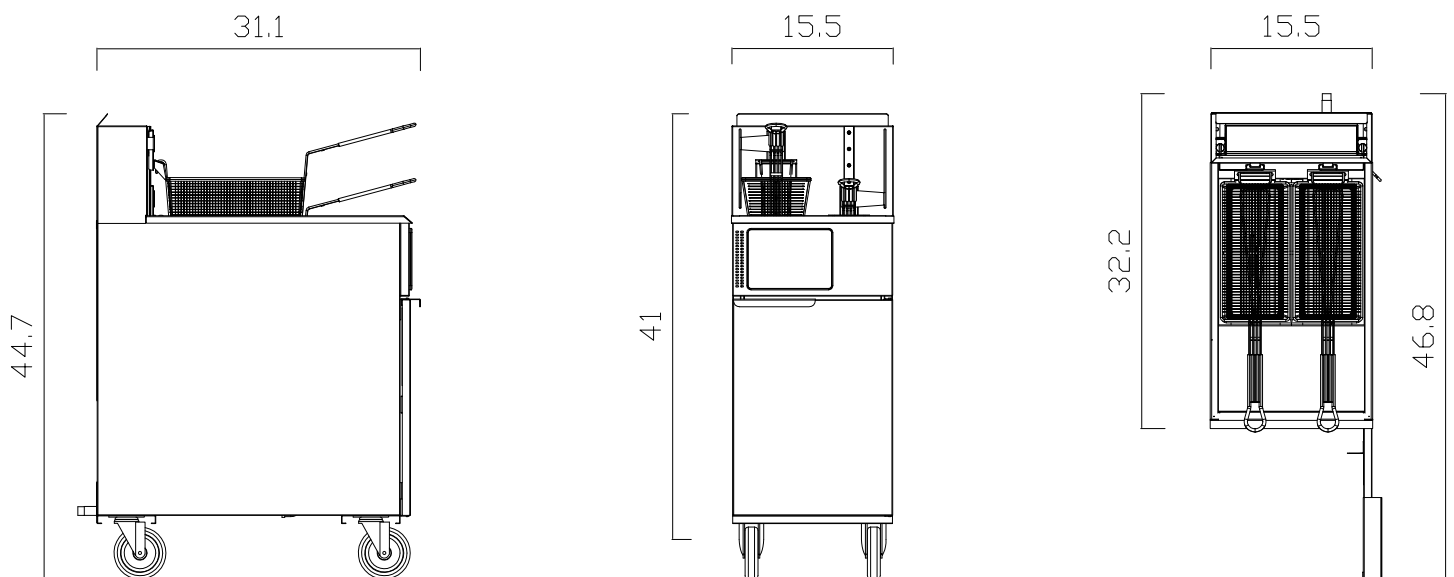
Model	Shelves	Gas Type	Oil Tank Capacity	Basket Capacity (each)	Total BTU B.T.U./H	Kw	Dimensions (inch)	Packaging Dimensions (inch)	Gross Weight (lbs)
MCK-SGF45E	3 Burners Digital Control	NG	20-23L/50lb	5.5L	90,000	26.4	15.5 x 32.7 x 45.3	17.7 x 35.2 x 44.2	192
MCK-SGF45EL		LP							

Gas Inlet: 3/4 NPT or R1/2

Gas type: Natural/Propane gas

PLAN VIEW

MCK-SGF45E | MCK-SGF45EL



Stainless steel tank



Baskets



Basket hanger



Digital Temperature Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Open Bin 40/50 lb Deep Fryer

MCK-GF150-OB

FEATURES

- Holds up to 40 lbs. of oil, ideal for high-volume frying
- The Open Pot Design is easy to clean and maintain, especially for routine daily operations
- Millivolt Control System, ensures easy ignition and consistent heating performance
- Capable of delivering high BTU performance for rapid heating
- Durable, corrosion-resistant build for longevity in commercial environments
- Accurate thermostat for consistent oil temperature regulation
- Reliable pilot ignition system for hassle-free operation
- High-Performance Burners for efficient and even heat distribution



MCK-GF150-OB



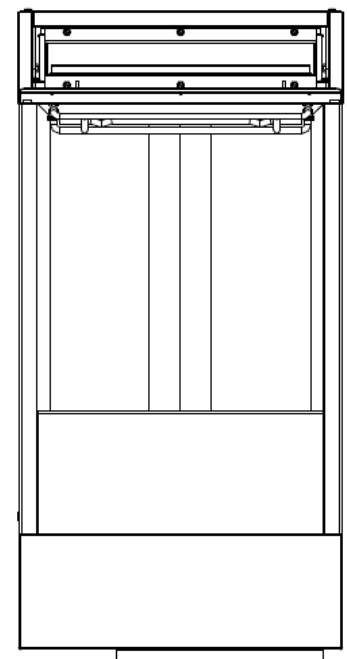
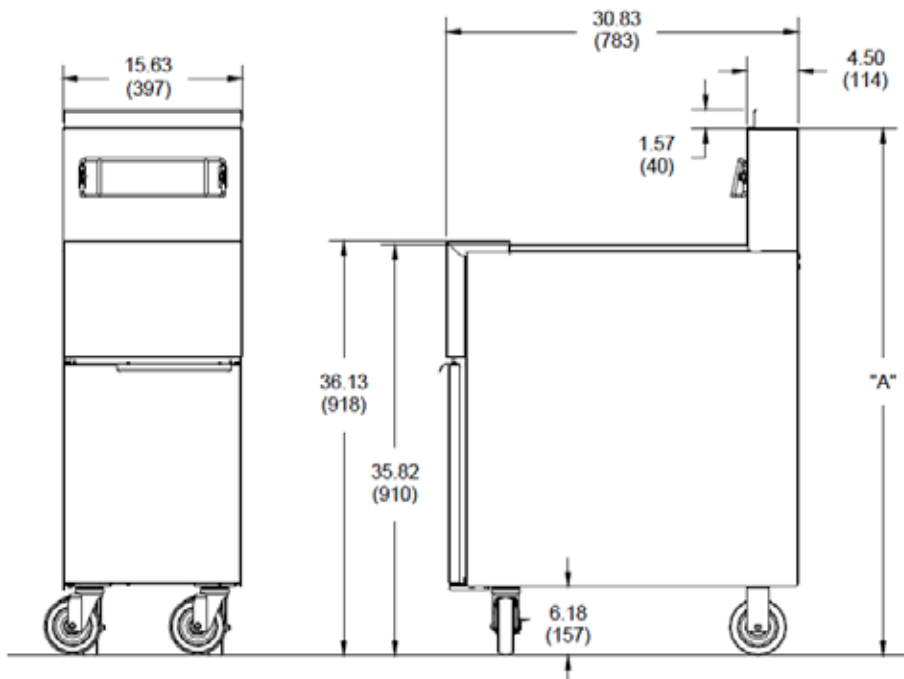
SPECIFICATIONS

Model	Design	Gas Type	Oil Tank Capacity	Total BTU B.T.U./H	Kw	Frying Area (inch)	Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GF140-OB	Open Pot Design	NG/LP	20L/40lb	100,000	29.3	12 x 15 x 4	15 5/8 x 30 7/8 x 41 1/8	115	152
MCK-GF150-OB		NG/LP	25L/50lb	122,000	35.8	14 x 15 x 5	15 5/8 x 30 7/8 x 46 1/8	131	176

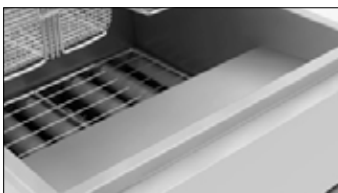
PLAN VIEW

MCK-GF150-OB

Open Pot



Stainless steel tank



Baskets



Basket hanger



Open Pot





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Deep Fryers (40, 50, 75lb)

MCK-GF90 | MCK-GF120 | MCK-GF150

FEATURES

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two(2) nickel plated baskets with coated handles standard
- Wire mesh crumb screen and basket hanger standard
- Available in Natural & Propane gas
- 3/4 " NPT rear gas connection and regulator
- Four(4) casters standard

OTHER ACCESSORIES

- Leg kit
- Fryer splash guard



MCK-GF90



MCK-GF120



MCK-GF150



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

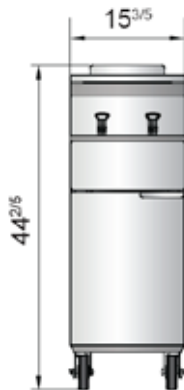


SPECIFICATIONS

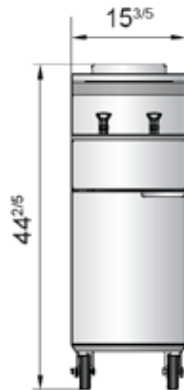
Model	Shelves	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U./H	Total BTU B.T.U./H	Regulator	Basket Dimensions (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GF90	3 Burners, Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 3/10 x 6 1/2 x 5 9/10	15 3/5 x 30 1/10 x 44 2/5	131	160
		LP	10	30,000	90,000	10" w.c.				
MCK-GF120	4 Burners, Independent Manual Control	NG	4	34,000	136,000	4" w.c.	13 3/10 x 6 1/2 x 5 9/10	15 3/5 x 30 1/10 x 44 2/5	143	171
		LP	10	30,000	120,000	10" w.c.				
MCK-GF150	5 Burners, Independent Manual Control	NG	4	34,000	170,000	4" w.c.	13 3/10 x 9 3/10 x 5 9/10	21 1/10 x 30 1/10 x 44 2/5	168	200
		LP	10	30,000	150,000	10" w.c.				

PLAN VIEW

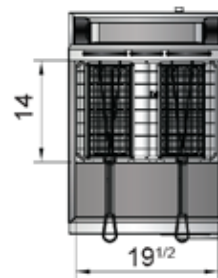
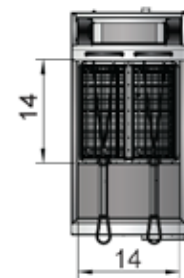
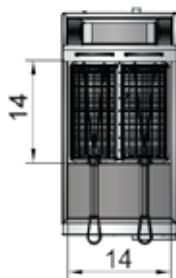
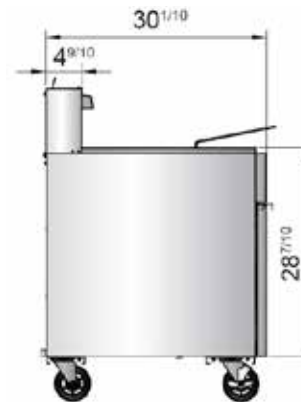
MCK-GF90



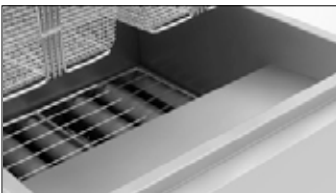
MCK-GF120



MCK-GF150



Stainless steel tank



Baskets



Basket hanger



Temperature limiting device





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Portable Fryer Filter (50-80lb)

MCK-FPOF-50 | MCK-FPOF-80

FEATURES

- Stainless steel exterior & interior
- Welded steel frame with swivel casters
- 50 lb and 80 lb capacity
- Low profile design for placement under the fryer drain
- Lift-out filter pan for easy cleaning
- Easy to remove filter assembly for easy filter paper replacement
- Reversible heavy duty pump
- Controls: On/Off/Heater
- Pre-installed casters
- 5' flexible, high temperature return hose and wand with heat resistant handle. Quick-disconnect hose connection makes it easy to assemble
- Includes a filter catch basket and clean out scoop



MCK-FPOF-50



MCK-FPOF-80

OTHER ACCESSORIES

- Filter Paper



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

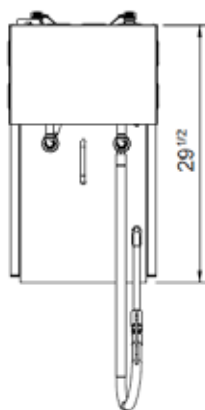
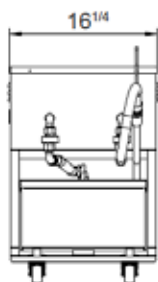


SPECIFICATIONS

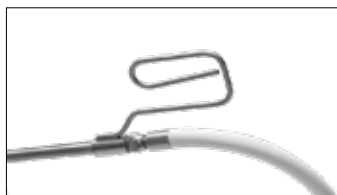
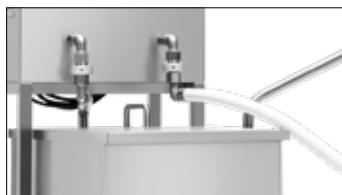
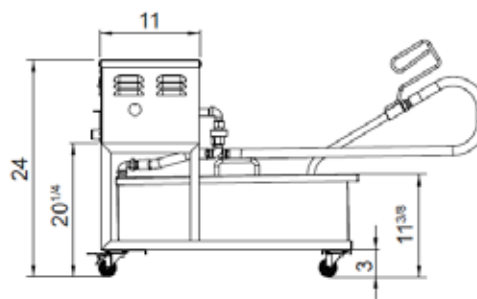
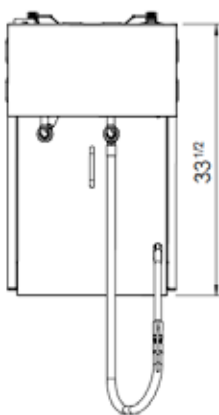
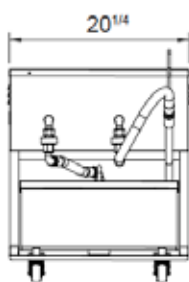
Model	Capacity (lb)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	RPM	Gallons per Min	Exterior Dimensions (inch)	Packing Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FFOF-50	50	3	6	115/650/1	1/3	1450	3.43	16 1/4 × 29 1/2 × 24	18 7/8 × 31 7/8 × 29 3/4	81	135
MCK-FFOF-80	80							20 1/4 × 33 1/2 × 24	22 7/8 × 35 7/8 × 29 3/4	97	156

PLAN VIEW

MCK-FPOF-50



MCK-FPOF-80





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



SLICERS

10" Compact Manual Slicer
12" Compact Manual Slicer
12" Heavy Duty Manual Slicer
14" Heavy Duty Slicer
14" Heavy Automatic Slicer



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



10" Compact Manual Slicer

MCK-GD-HBS-250

FEATURES

- 10" special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/4 HP knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16" (14 mm) precision slice thickness adjustment
- Permanent ring guard protects entire nonslicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet



MCK-GD-HBS-250



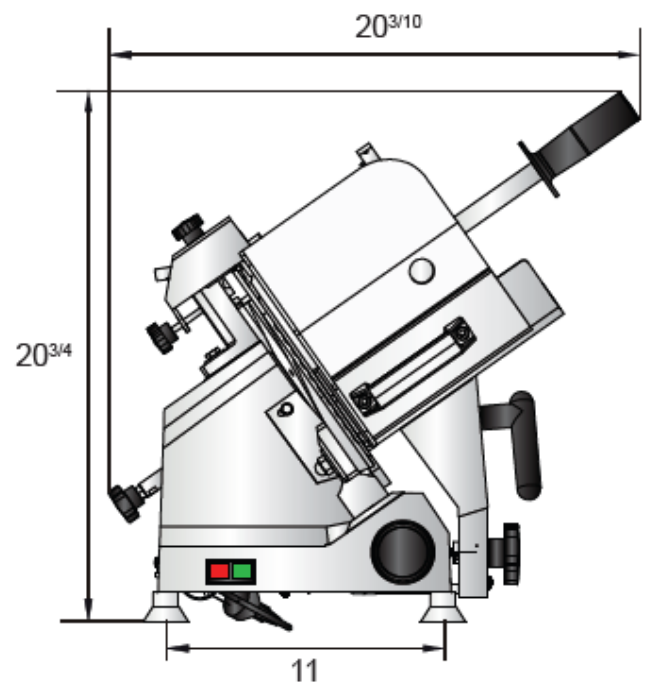
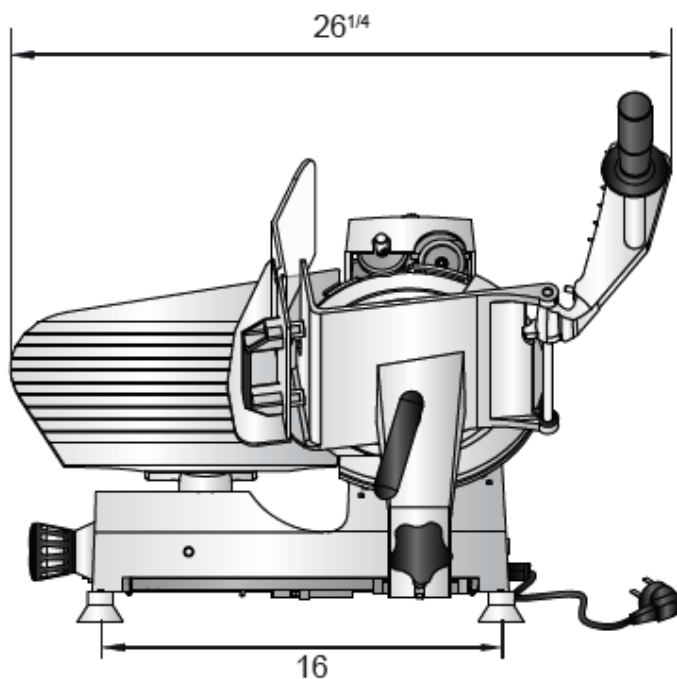


SPECIFICATIONS

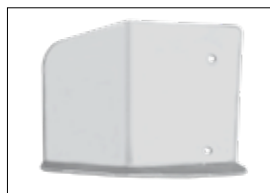
Model	HP	Watts (w)	Voltage (v/Hz/Ph)	Amps (A)	Drive Type	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-HBS-250	1/4	180	110/60/1	1.7	Belt driven	26 1/4 x 20 3/10 x 20 3/4	51	57

PLAN VIEW

MCK-GD-HBS-250



Sealed splash



Indicator light



Metal index knob





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



12" Compact Manual Slicer

MCK-GD-HBS-300C

FEATURES

- 12" special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/3 HP knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16" (14 mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and protection of electronics
- Angled gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet



MCK-GD-HBS-300C



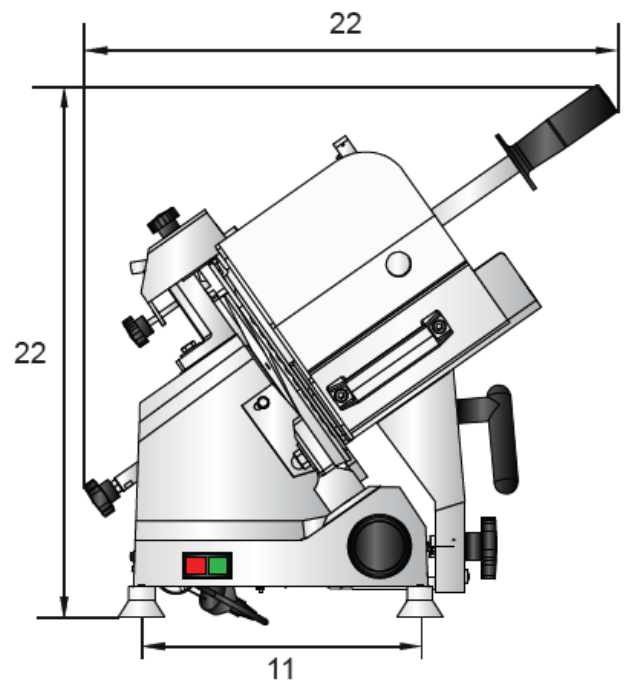
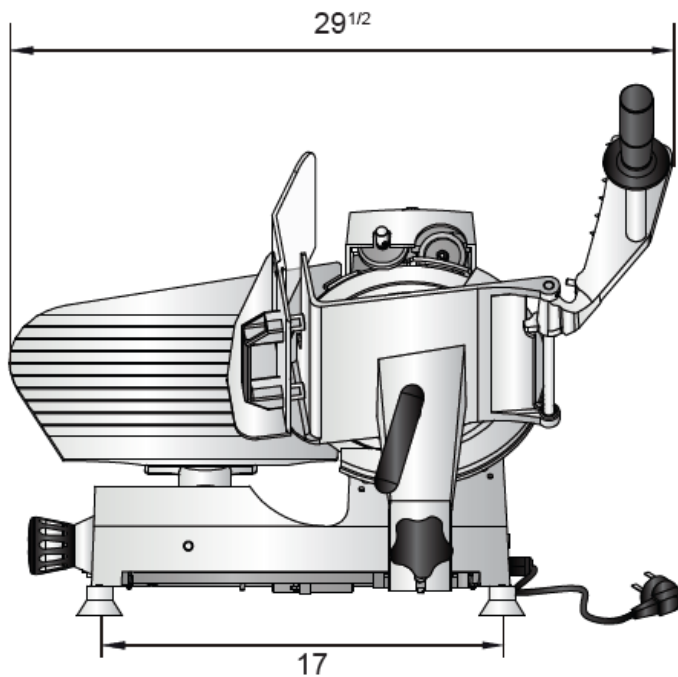


SPECIFICATIONS

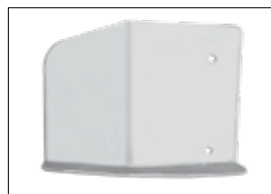
Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Drive Type	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-HBS-300C	1/3	250	110/60/1	2.3	Belt driven	29 1/2 x 22 x 22	62	70

PLAN VIEW

MCK-GD-HBS-300C



Sealed splash



Indicator light



Metal index knob





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



12" Heavy Duty Manual Slicer

MCK-GD-HBS-300

FEATURES

- 12" special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/2 HP powerful knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16" (14 mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet



MCK-GD-HBS-300



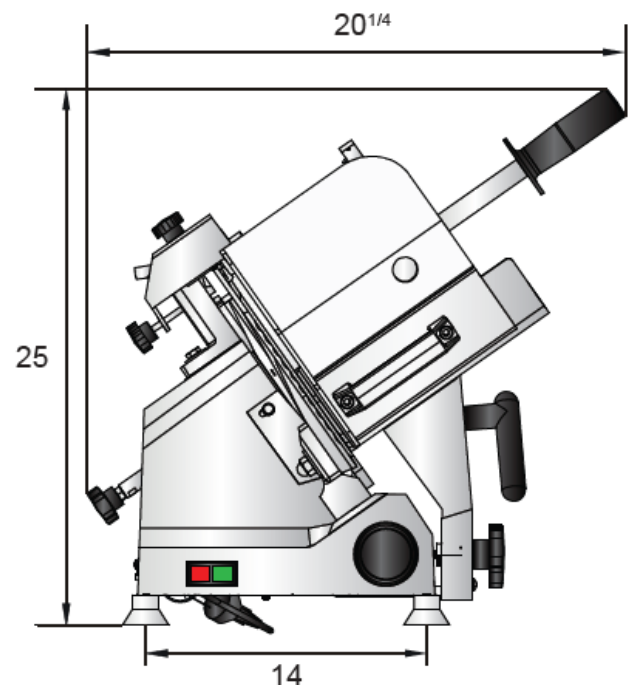
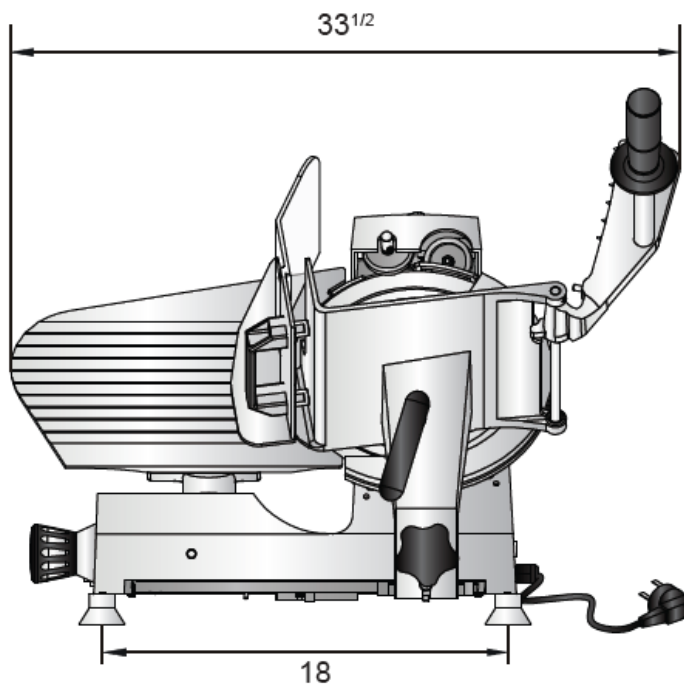


SPECIFICATIONS

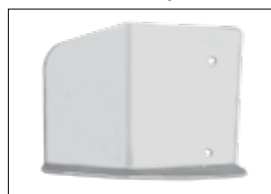
Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Drive Type	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-HBS-300	1/2	370	110/60/1	3.4	Belt driven	31 1/2 X 20 1/4 X 25	77	86

PLAN VIEW

MCK-GD-HBS-300



Sealed splash



Indicator light



Metal index knob





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



14" Heavy Duty Slicer

MCK-GD-HBS-400

FEATURES

- 14" special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- 1/2 HP powerful knife motor with permanently lubricated ball bearings, overload protection
- Aluminum alloy one-piece base with stain resistant and easy clean anodized finish
- Top mounted, removable all metal knife sharpener with two stones for a razor sharp cutting edge
- Index knob control gets 0 to 9/16" (14 mm) precision slice thickness adjustment
- Permanent ring guard protects entire non-slicing portion of the knife, with removable cover and deflector
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption
- High quality aluminum base, food chute and feet



MCK-GD-HBS-400



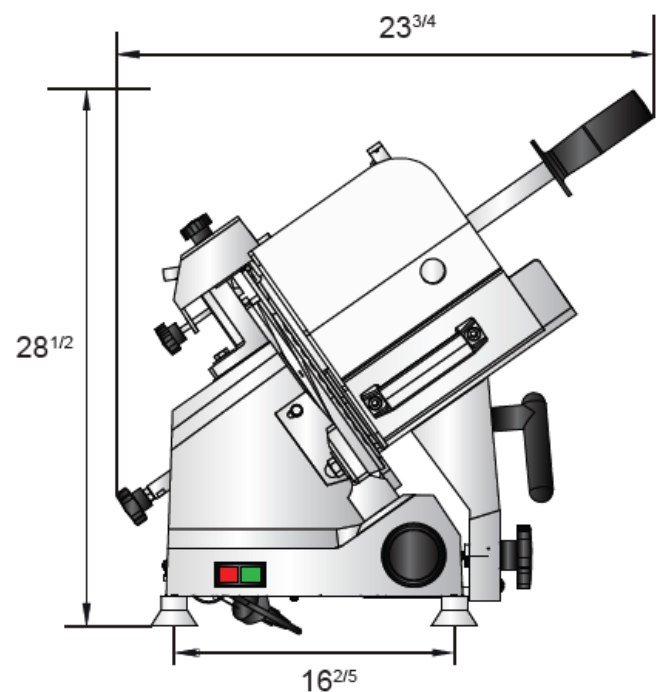
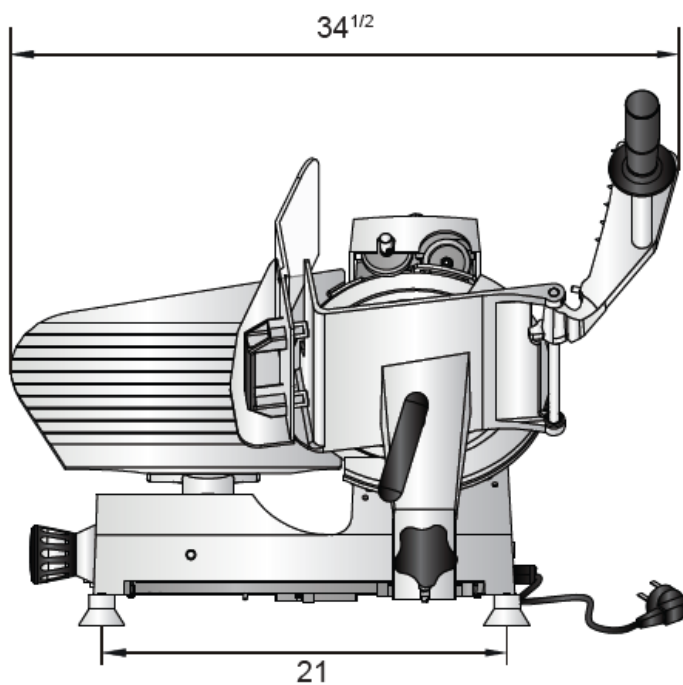


SPECIFICATIONS

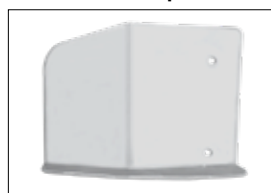
Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Drive Type	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-HBS-400	1/2	370	110/60/1	3.4	Belt driven	34 1/2 x 23 3/4 x 28 1/2	101	111

PLAN VIEW

MCK-GD-HBS-400



Sealed splash



Indicator light



Metal index knob





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies



14" Heavy Duty Automatic Slicer

MCK-GD-HBS-400A

FEATURES

- Automatic high precision capacity and cutting, improved with 3 carriage speed and 3 stroke lengths (small-medium-large)
- All functions for slice count, carriage speed control, stroke length control, start/hold/down control are integrated in a digital display and button panel
- Double powerful motors to drive this slicer device, one motor(1/2 HP, 370watts) drives blade, another motor(2/3 HP, 450watts) drives stroke moving
- 14" and 13" special alloy knife (Rasspe®, high quality brand made in Italy), longer lasting and easier to sharpen
- Heavy duty slicer for full capacity at cheese slicing, all day-long duty slicing, slicing volume rate range at 37-62 slices per minute
- Easier switch between automatic slice model to manual slice mode
- High quality reliable structure at base, frame and carriage, include: stainless steel bottom base, anodized aluminum frame base and carriage
- Plastic free structure at this slicer: stainless steel material at index knob, carriage handle and feet
- Top mounted metal knife sharpener with two stones for a razor sharp cutting edge
- High quality stainless steel index knob control gets to 9/16"(14mm) precision slice thickness adjustment
- Knife cover interlock prevents slicer from operating without knife cover in place
- Sealed splash zones for added sanitation and seamless edges and radius corners
- Large square food receiving plate
- Big carriage angle 42°, full gravity feed food chute
- Power switch secures no voltage release preventing inadvertent reactivation of slicer in the event of power or interlock interruption



MCK-GD-HBS-400A





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

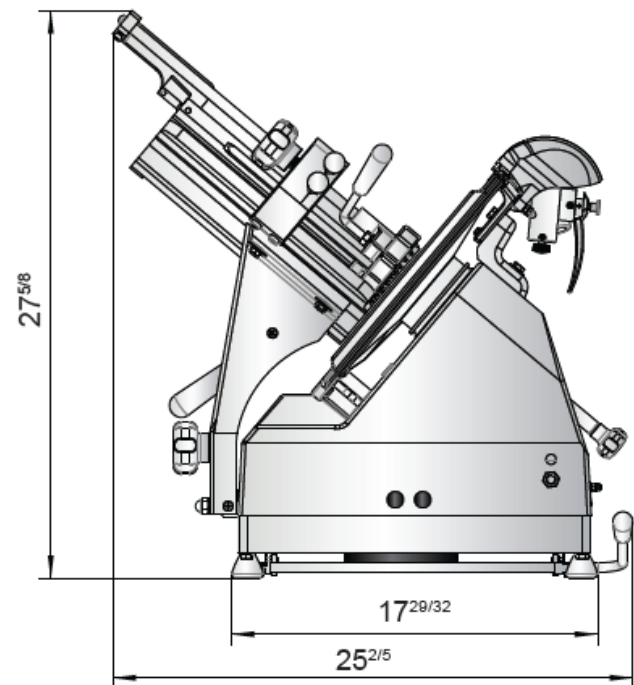
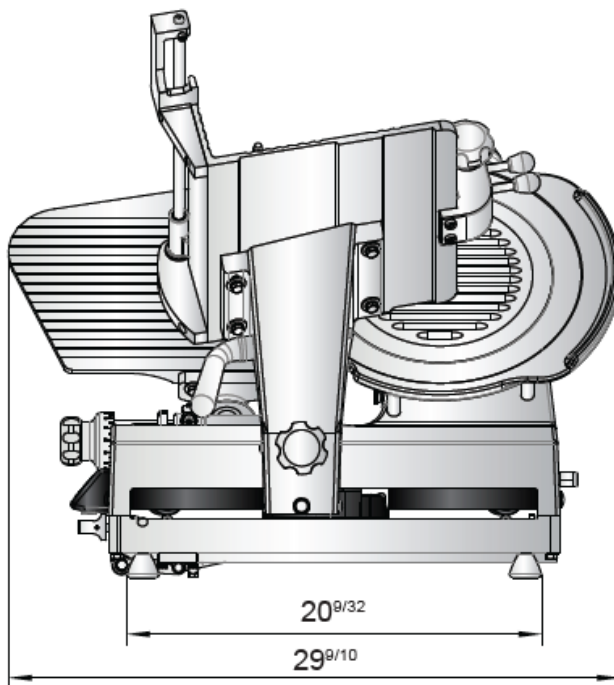


SPECIFICATIONS

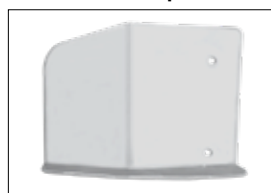
Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Drive Type	Exterior Dimensions (Inch)	Gross Weight (lbs)
MCK-GD-HBS-400A	2/3	450	110/60/1	4.6	Belt driven	29 9/10 x 25 2/3 x 27 5/8	111

PLAN VIEW

MCK-GD-HBS-400A



Sealed splash



A-M Switch



Control Panel





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



MIXERS

Heavy Duty 10, 20, 30, 40 and 60
Quart Planetary Mixer



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Heavy Duty 10 Quart Planetary Mixer

MCK-GD-PL10J

FEATURES

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base



MCK-GD-PL10J

STANDARD ACCESORY PACKAGE

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

OPTIONAL ACCESSORIES

- Flat beater
- Dough hook
- Wire whip
- Extra stainless steel bowl



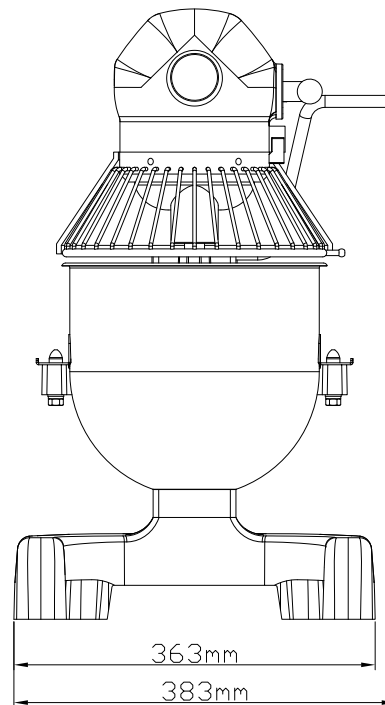
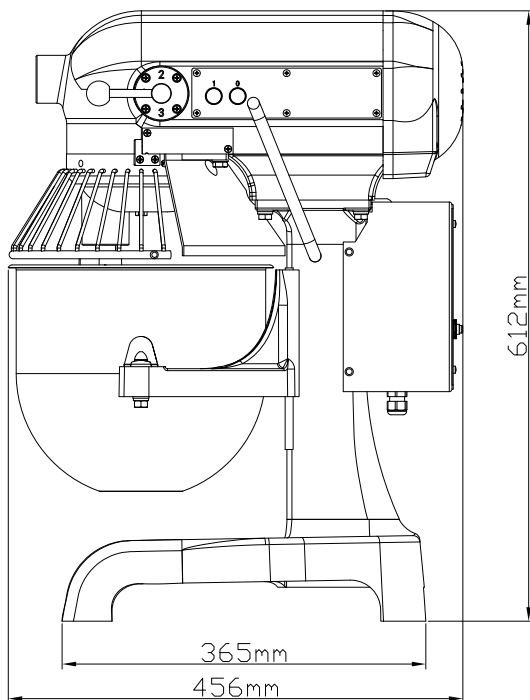


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator speed		
									First (Low)	Second	Third (High)
MCK-GD-PL10J	1	750	115/60/1	10	10	15 1/2 x 15 1/2 x 24	79	88	108	195	355

PLAN VIEW

MCK-GD-PL10J



Mixing Bowl



Dough Hook



Wire whip



Flat beater



Controls



Large Capacity Bowl



Cage





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Heavy Duty 20 Quart Planetary Mixer

MCK-GD-PL20J

FEATURES

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base

STANDARD ACCESORY PACKAGE

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

OPTIONAL ACCESSORIES

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub

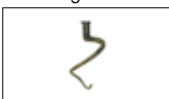


MCK-GD-PL20J

Mixing Bowl



Dough Hook



Wire whip



Flat beater



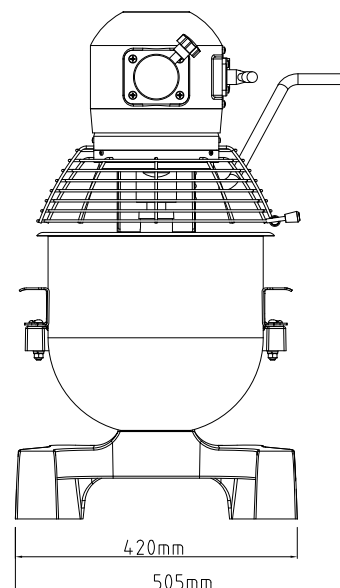
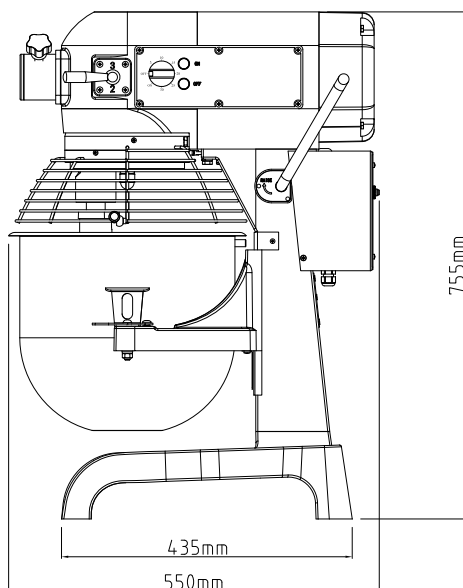


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator speed		
									First (Low)	Second	Third (High)
MCK-GD-PL20J	11 1/2	1100	115/60/1	14	20	21 3/4 x 21 x 32	211	246	106	180	367

PLAN VIEW

MCK-GD-PL20J



Controls



Large Capacity Bowl



Cage





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Heavy Duty 30 Quart Planetary Mixer

MCK-GD-PL30J

FEATURES

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixe
- Number 12 hub accomodates meat grinder or shredder atachments for flexibility between grinding and mixing
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base

STANDARD ACCESORY PACKAGE

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

OPTIONAL ACCESSORIES

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub



Mixing Bowl



Dough Hook



Wire whip

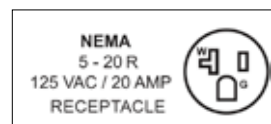


Flat beater



MCK-GD-PL30J

Please confirm your dough and water ration before mixing product.
(1) choose correct speed, and (2) correct water ratio, (3) suitable volume for the mix process according to "Mix Capacity Chart" in the MCK manual.



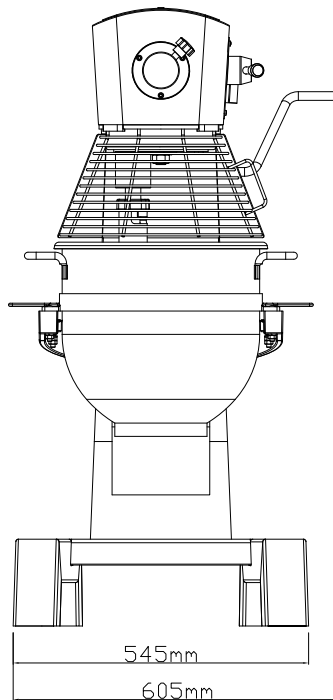
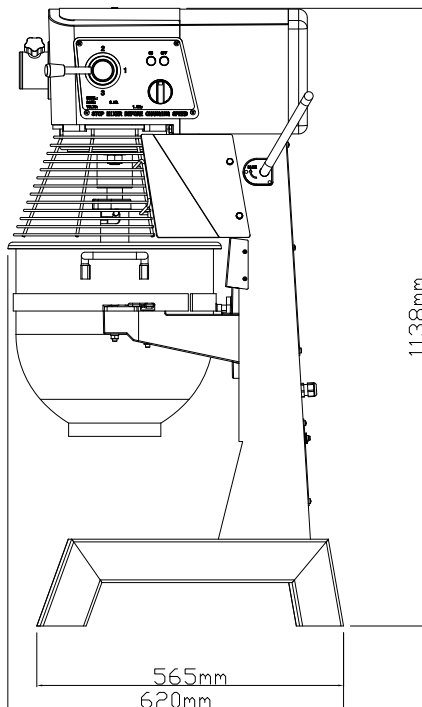


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator speed		
									First (Low)	Second	Third (High)
MCK-GD-PL30J	2	1500	115/60/1	20	30	23 x 24 x 46	374	396	91	166	282

PLAN VIEW

MCK-GD-PL30J



Controls



Large Capacity Bowl



Cage





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Heavy Duty 40 Quart Planetary Mixer

MCK-GD-PL40J

FLOOR MODEL FEATURES

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixe
- Number 12 hub accomodates meat grinder or shredder attachments for flexibility between grinding and mixing
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base

STANDARD ACCESORY PACKAGE

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

OPTIONAL ACCESSORIES

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub



Mixing Bowl



Dough Hook



Wire whip

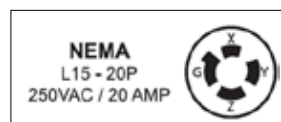


Flat beater



MCK-GD-PL40J

Please confirm your dough and water ration before mixing product.
(1) choose correct speed, and (2) correct water ratio, (3) suitable volume for the mix process according to "Mix Capacity Chart" in the MCK manual.



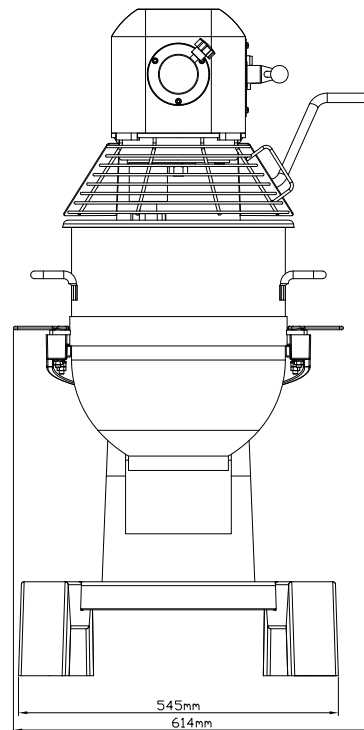
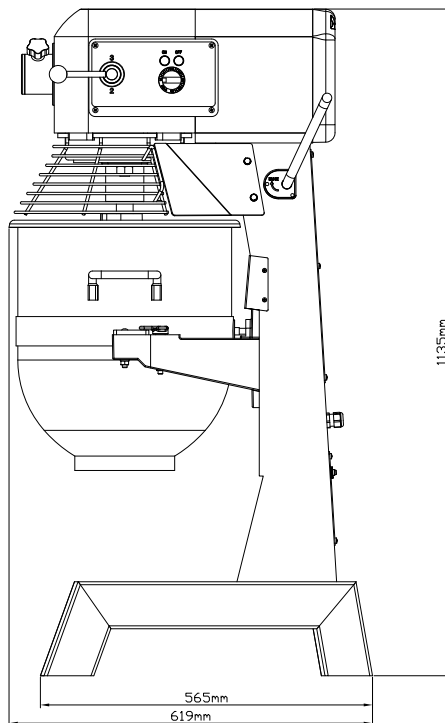


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator speed			
									First (Low)	Second (1)	Third (2)	Third (High)
MCK-GD-PL40J	3 3/4	2800	240/60/3	15	60	28 x 41 x 57	1078	1190	73	103	143	216

PLAN VIEW

MCK-GD-PL40J



Controls



Large Capacity Bowl



Cage





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Heavy Duty 60 Quart Planetary Mixer

MCK-GD-PL60J

FLOOR MODEL FEATURES

- Three fixed speeds
- Gear driven transmission with aluminum alloy gear box
- 30-minute timer
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixe
- Number 12 hub accomodates meat grinder or shredder attachments for flexibility between grinding and mixing
- Easy to reach controls
- Interlocked bowl lift and stainless-steel bowl guard with swing out bowl
- 6' cord with NEMA 5-15 plug
- Steel body with open base

STANDARD ACCESORY PACKAGE

- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

OPTIONAL ACCESSORIES

- Meat grinder for #12 hub
- Slicer/Shredder/Grater for #12 hub



Mixing Bowl



Dough Hook



Wire whip

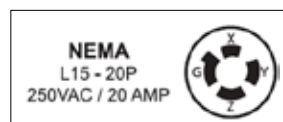


Flat beater



MCK-GD-PL60J

Please confirm your dough and water ration before mixing product.
(1) choose correct speed, and (2) correct water ratio, (3) suitable volume for the mix process according to "Mix Capacity Chart" in the MCK manual.



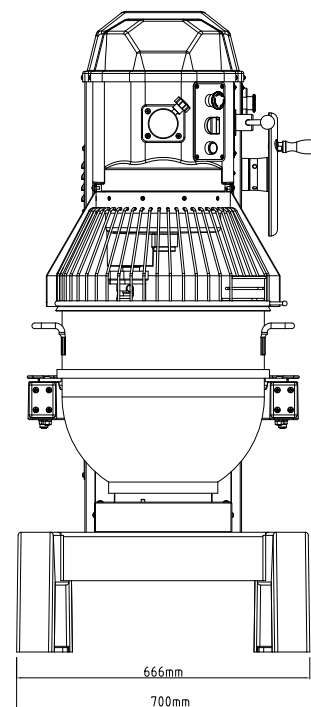
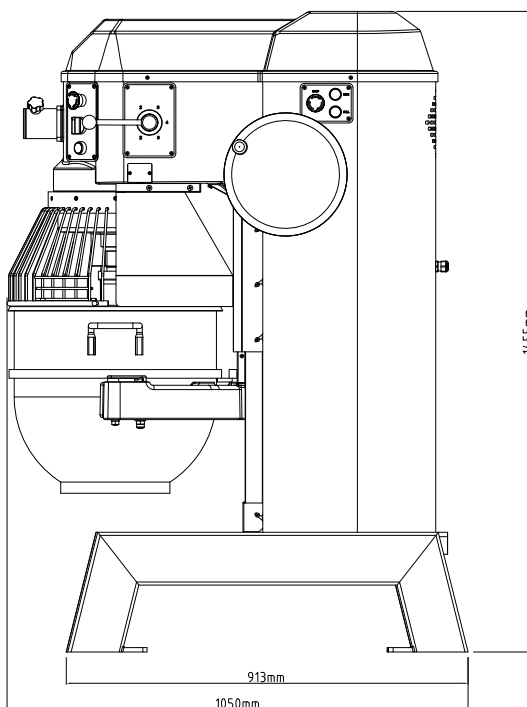


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Amps (A)	Capacity (Quarts)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)	Agitator speed			
									First (Low)	Second (1)	Third (2)	Third (High)
MCK-GD-PL60J	3 3/4	2800	240/60/3	15	60	28 x 41 x 57	1078	1190	73	103	143	216

PLAN VIEW

MCK-GD-PL60J



Controls



Large Capacity Bowl



Cage





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



CURING CABINETS

Meat Agers



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Meat Ager

MCK-GD-VII20SA

FEATURES

- Suitable for both built-in and free-standing installation.
- 14 cu ft net capacity, ideal for steak aging
- Humidity range of 60%-85% and temperature range of 33-77°F for optimal aging conditions.
- Black glass door with 2 layers of LOW-E glass for enhanced insulation
- Touchpad controller with LED display for easy monitoring and adjustments
- UVC system and stainless steel humidifier cover to maintain a clean environment
- White LED light inside for clear visibility
- Comes with a lock and is CSA certified
- Fan cooling system powered by a current of 1.9A and uses R600a refrigerant
- Features a humidification system with an automatic water addition system

ACCESSORIES

- Includes 1 stainless steel hanging rod with 3 hangers, 3 stainless steel shelves, and 1 stainless steel salt tray.



MCK-GD-VII20SA





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen Equipment & Supplies

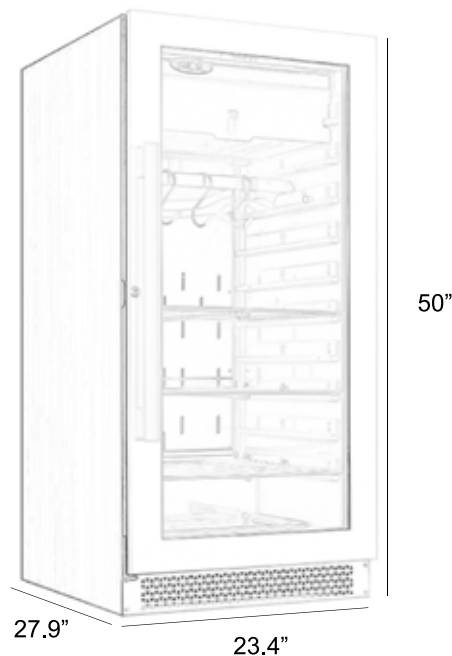


SPECIFICATIONS

Model	Capacity	Humidity Range	Temp. Range	Refrigerant	Humidification System	Current	Voltage	Exterior Dimensions (DWH inch)	Package Dimensions (DWH inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-VII20SA	14 cu. ft.	60-85%	33 - 77°F	R600a	Automatic	1.9A	110-120V 60Hz	27.95 x 23.4 x 50	30.7 x 25.39 x 56.3	150	178.5

PLAN VIEW

MCK-GD-VII20SA



Stainless Steel



Filter



Temperature/
humidity control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



PROOFERS

Insulated Heater/Proofer/Holding
Cabinets



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Insulated Heater/Proofer/ Holding Cabinets

MCK-GD-FZ09A | MCK-GD-FZ08A

FEATURES

- Accommodates up to 36 layers, making it ideal for large-scale operations
- Operates at 1440W with a voltage/frequency of 120V/60Hz
- Aluminum construction for both the cabinet and handle ensures durability
- Features a neutral red mechanical control panel with a PC transparent door
- Equipped with 9 gear settings for both heating and proofing functions
- Includes a NEMA 5-15P power cord, mechanical thermostat, SUS 304 heating element, and grounding for safety
- Fitted with casters for easy movement



MCK-GD-FZ09A



MCK-GD-FZ08A





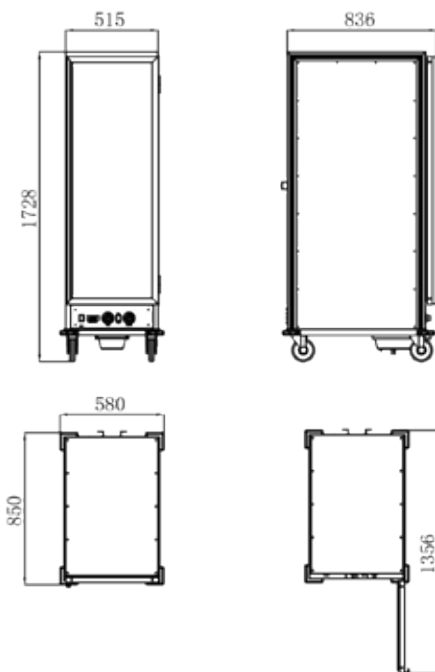
SPECIFICATIONS

Model	Shelves	Voltage/ Frequency	Power (W)	Watts	Temp. Control Range (°F)	Heater	Proofer	Capacity (Layers)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-FZ09A	Heated cabinet (9 pans)	120V/60HZ	1440	2000	80-220	9 Gears		12	25 1/10 x 30 7/10 x 42 7/10	92.81	130.95
MCK-GD-FZ08A	Heated cabinet (18 pans)			2000	80-220			36	25 1/10 x 30 7/10 x 69 7/10	151.06	194.05

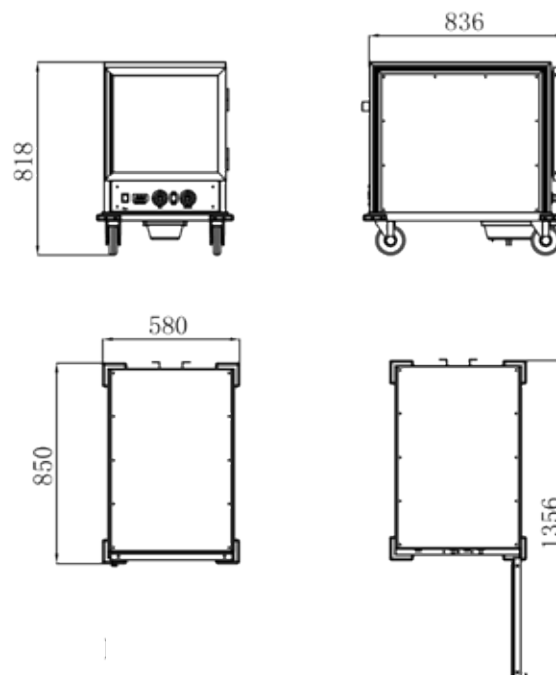
Rails Fit for 660 x 460 mm sheet pan.

PLAN VIEW

MCK-GD-FZ08A



MCK-GD-FZ09A



Aluminum Cabinet
and Handle



Mechanical
Thermostat



Pan holds





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



FOOD PROCESSORS AND GRINDERS

Meat Grinders
Vegetable Chopper
Bowl Cutter



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Meat Grinders

MCK-TT-M22HF

FEATURES

- Powerful, high torque motor, with manual reset overload protection
- Direct gear-driven transmission, mounted on ball bearings
- Permanent grease-lubricated gear box
- Manual reset motor overload protection
- Forward/reverse switch
- Compact size and seamless construction
- 250 - 450 lbs/hr meat capacity
- Top-mounted handle with tray support
- Non-slip rubber feet six-foot cord and plug

STANDARD ACCESSORIES

- Knife
- Stainless steel product tray
- 1/4" (6mm) plate
- 5/16" (8mm) plate
- Plastic food pusher
- Sausage stuffing tube



MCK-TT-M22HF





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

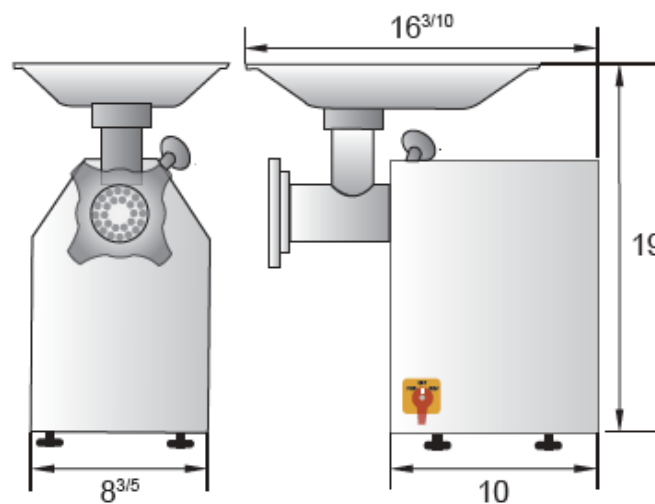


SPECIFICATIONS

Model	HP	Watts (W)	Voltage (V/Hz/Ph)	Capacity (lbs/h)	Speed (RPMs)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-TT-M22HF	1	735	110/60/1	250	170	8 3/5 x 10 x 19	61	68

PLAN VIEW

MCK-TT-M22HF



Food tray support



Meat grinder
attachments



Meat pusher



Sausage Stuffer





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Vegetable & Cheese Slicer Chopper

MCK-TT-F30

FEATURES

- Equipped with a 0.75 HP motor for efficient food processing.
- Heavy-duty design built to withstand constant use in busy kitchens.
- Capable of slicing, dicing, shredding, and more.
- Designed to handle large volumes of food with ease.
- Simple controls for quick and intuitive use.
- Includes safety interlocks and guards for secure operation.
- Removable parts for convenient cleaning and maintenance.
- Ensures stability during operation, preventing slips and accidents.
- Ideal for restaurants, catering services, and commercial kitchens.



MCK-TT-F30



Included: P2 Slicing Disc 2mm, P3 Slicing Disc 3mm, H3 Shredding Disc 3mm, H4 Shredding Disc 4mm, H7 Shredding Disc 7mm



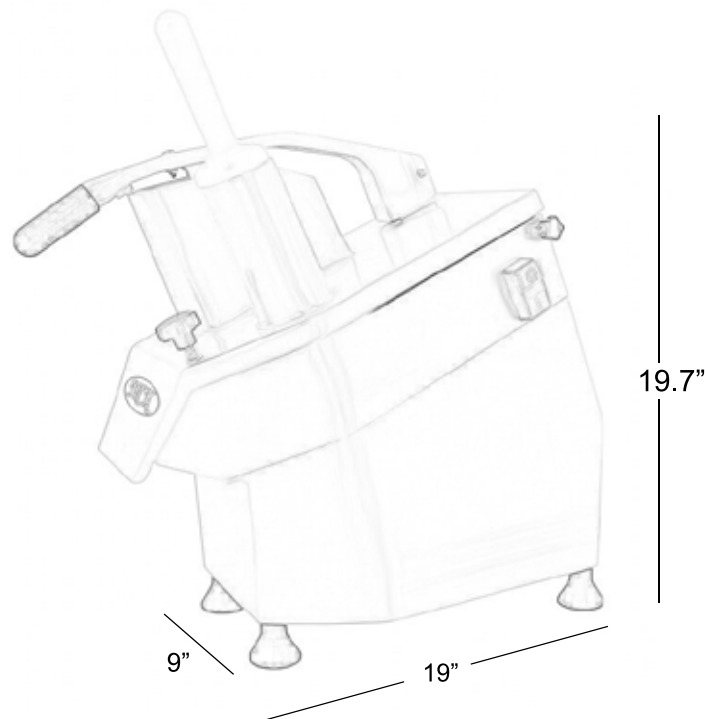


SPECIFICATIONS

Model	Type	Power Type	Voltage	Watts	Horsepower (HP)	Disc Speed	Phase	Hertz	Mouth Opening (Inch)	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-TT-F30	Food Processor	Electric	110V	0.56 kW	0.75	270 RPM	1 Phase	60 Hz	5.11 x 2.16	19 x 9 x 19.7	50.6	55

PLAN VIEW

MCK-TT-F30





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bowl Processor

MCK-GD-HR-9 | MCK-GD-HR-12

FEATURES

- Large Capacity bowl for processing large quantities
- Equipped with a robust motor for efficient processing
- Suitable for chopping, mixing, and emulsifying a variety of ingredients
- Made with high-quality materials for long-lasting use
- Includes safety mechanisms to prevent accidents during operation
- Components are easy to disassemble and clean
- User-Friendly Controls: Simple interface for easy operation
- Space-saving design ideal for commercial kitchens
- Comes with different blades for various processing tasks
- Designed with a stable base to prevent movement during use



MCK-GD-HR-9



MCK-GD-HR-12





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

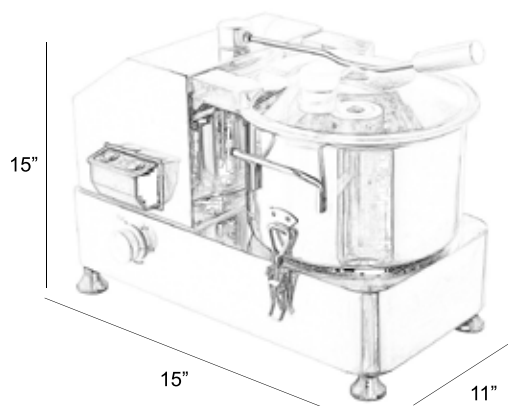


SPECIFICATIONS

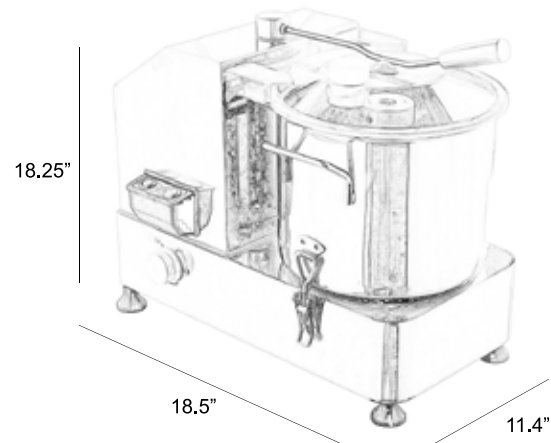
Model	Power (W)	Capacity	Electrical	RPM	Dimensions (DWH Inch)	Gross Dimensions (DWH Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-GD-HR-9	1 HP / 0.75 kW	4.22 - 6.35 QT 4 - 6 L	110V/60Hz/1	1100 - 2800	15 x 11 x 15	22.50 x 14.25 x 17.50	42	45
MCK-GD-HR-12		6.35 - 9.50 QT 6 - 9 L		1100 - 2800	18.50 x 11.41 x 17	22.50 x 15.25 x 18.25	44	47

PLAN VIEW

MCK-GD-HR-9



MCK-GD-HR-12



Speed Knob



Safety Lock



Stainless Steel



Stainless Steel Knife





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



FOOD PRESENTATION & DISPLAY

Display Warmer
Pizza Warmer
Buffet Warmer



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Display Warmer

MCK-FTR-76L | MCK-FTR-96L | MCK-FTR-136L

FEATURES

- Brilliant Internal LED illumination on top
- Adjustable temperature controller
- Adjustable chrome plated shelves
- Opens front and back.
(MCK-1) Front hinged door
- Designed with adjustable trays and glass on all sides
- Equipped with a thermostat monitor for consistent temperatures
- Water tray included to add humidity to the cabinet



MCK-FTR-76L



MCK-FTR-96L



MCK-FTR-136L



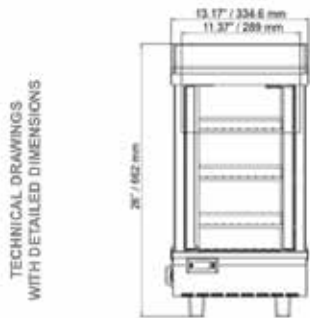


SPECIFICATIONS

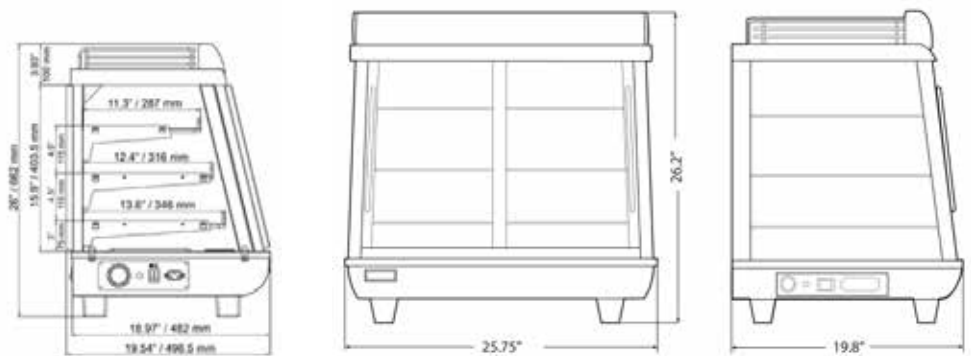
Model	Temp. Range	Storage Volume	Power (W)	Lamp Power	Shelves	Shelf Load Capacity (lbs)	Electrical	Dimensions (DWH Inch)	Gross Dimensions (DWH Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FTR-76L	30°C - 90°C 86 - 194°F	76 L	800	1.44 x 3 W	3	22	110 V 60 Hz 1 Ph	19.54" x 13.17" x 26"	21.69" x 16" x 27.36"	46.7	50.7
MCK-FTR-96L		96 L	1000			22		25.75" x 19.8" x 26.2"	29.1" x 21.7" x 27.4"	96	100
MCK-FTR-136L		136 L	1100			33		35" x 18.8" x 26.2"	38.3" x 21.7" x 27.4"	136	140
MCK-FTR-186L		186 L	1800			22		19.38" x 47.4" x 26"	21.69" x 50.3" x 27.36"	117.9	123.45

PLAN VIEW

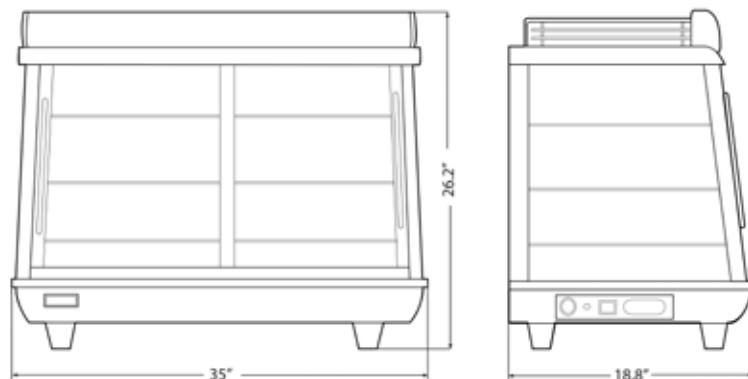
MCK-FTR-76L



MCK-FTR-96L



MCK-FTR-136L





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Display Warmer

MCK-FTR-186L

FEATURES

- Brilliant Internal LED illumination on top
- Adjustable temperature controller
- Adjustable chrome plated shelves
- Opens front and back.
(MCK-1) Front hinged door
- Designed with adjustable trays and glass on all sides
- Equipped with a thermostat monitor for consistent temperatures
- Water tray included to add humidity to the cabinet



MCK-FTR-186L





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies

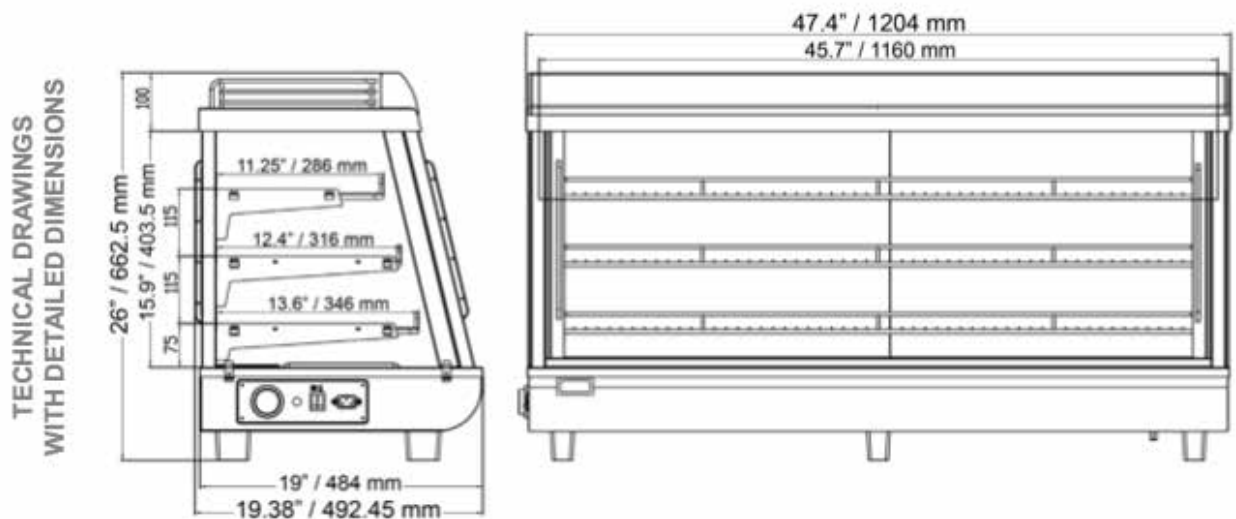


SPECIFICATIONS

Model	Temp. Range	Storage Volume	Power (W)	Lamp Power	Shelves	Shelf Load Capacity (lbs)	Electrical	Dimensions (DWH Inch)	Gross Dimensions (DWH Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FTR-76L	30°C - 90°C 86 - 194°F	76 L	800	1.44 x 3 W	3	22	110 V 60 Hz 1 Ph	19.54" x 13.17" x 26"	21.69" x 16" x 27.36"	46.7	50.7
MCK-FTR-96L		96 L	1000			22		25.75" x 19.8" x 26.2"	29.1" x 21.7" x 27.4"	96	100
MCK-FTR-136L		136 L	1100			33		35" x 18.8" x 26.2"	38.3" x 21.7" x 27.4"	136	140
MCK-FTR-186L		186 L	1800			22		19.38" x 47.4" x 26"	21.69" x 50.3" x 27.36"	117.9	123.45

PLAN VIEW

MCK-FTR-186L



Water Tray



Sliding Doors (Front)



Sliding Doors (Back)



Temperature Control





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Display Warmer

MCK-FTR-25L | MCK-FTR-45L | MCK-FTR-138L |
MCK-FTR-188L

FEATURES

- Four sided glass body with black framing & base.
- Interior LED lighting on all four sides
- Locks on front and rear side to control customer access
- Adjustable shelves
- Front and back sliding doors for 138L and 186L
- Adjustable temperature controller
- Maintains temperatures between 86°F – 194°F



MCK-FTR-25L



MCK-FTR-45L



MCK-FTR-188L



MCK-FTR-138L





Toll free +1 (833) 978 8833
 info@mckequipment.ca
 Visit mckonline.ca for more details

Quality Kitchen
 Equipment & Supplies



SPECIFICATIONS

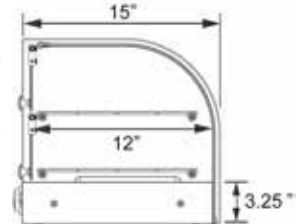
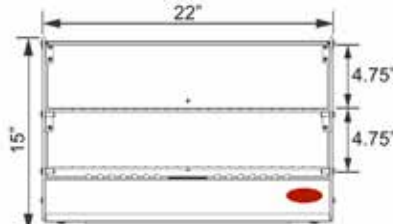
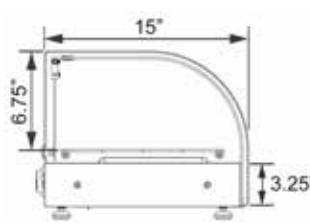
Model	Capacity (L)	Shelves	Rated Current (A)	Voltage (V/Hz/Ph)	HP (W)	Refrigerant	Exterior Dimensions (W x L x H inches)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FTR-25L	25	1	7	110/60/1	800	R290	22.1 x 15 x 12	161	169
MCK-FTR-45L	45	2	7	110/60/1	800	R290	22.1 x 15 x 15	167	176
MCK-FTR-138L	136	3	9.5	110/60/1	1100	R290	36 x 19.1 x 26.1	196	206
MCK-FT-188L	186	3	13	110/60/1	1500	R290	47.8x 19.1 x 26.1	201	211

PLAN VIEW

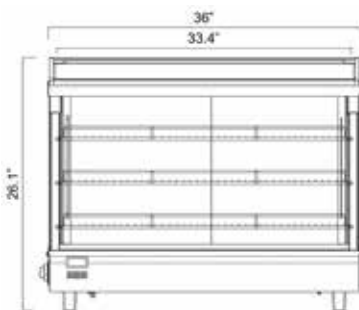
MCK-FTR-25L



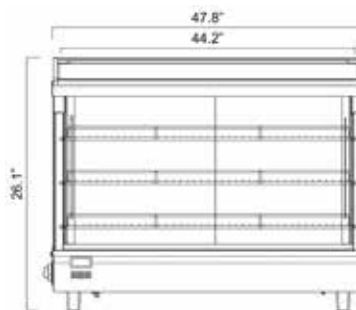
MCK-FTR-45L



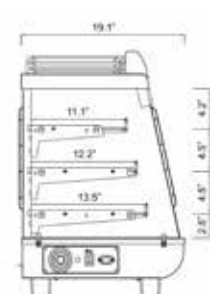
MCK-FTR-138L



MCK-FTR-188L



Side Dimensions



Shelves



Control



Door Handle



Adjustable



Caster





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Pizza Display Warmer

MCK-FTR-97L | MCK-RTR-97L-2

FEATURES

- Specially designed for displaying food while keeping consistent temperature
- Adjustable temperature controller
- Temperature display
- Adjustable chrome plated shelves
- Back doors
- Front top light box with decals
- Rotating shelves (MCK-2)
- QPS Approved



MCK-FTR-97L



MCK-FTR-97L-2



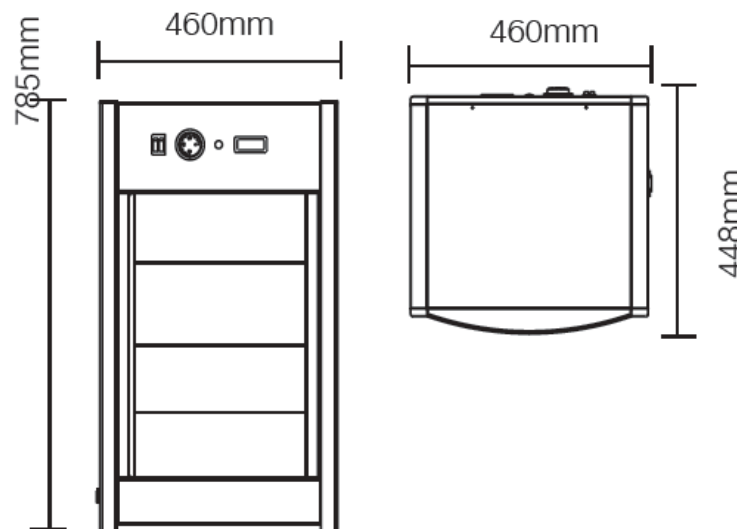


SPECIFICATIONS

Model	Temperature Range	Capacity	Power (W)	Shelf	Shelf Type	Electrical	Dimensions (DWH Inch)	Package Dimensions (DWH Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-FTR-97L	30°C - 90°C 86°F - 194°F	97 L	800	3	Static	110 V	18.1" x 17.6" x 30.9"	21" x 21.1" x 32.8"	48.5	50.5
MCK-FTR-97L-2				3-4	Rotating					

PLAN VIEW

MCK-FTR-97L | MCK-FTR-97L-2



Temperature
Controller



Temperature Display



Back Doors





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



DISHWASHER EQUIPMENT

Undercounter
Hood Type



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Undercounter Dishwasher

MCK-H50-S1

FEATURES

- Handles up to 30 racks per hour
- Efficient with 0.66 gallons per cycle for dish/glass washing
- High-temperature washing with 140°F wash and 180°F rinse
- 3 cycles - 120, 150 & 180 seconds for flexibility
- Double skin body and door to avoid energy/steam loss
- Pumped rinse system for consistent washing results
- Compact with a height of 32 1/2" and weight of 158 lbs, making it suitable for smaller kitchens
- Includes chemical dispensers, fill hose, and drain hose for easy installation.



MCK-H50-S1



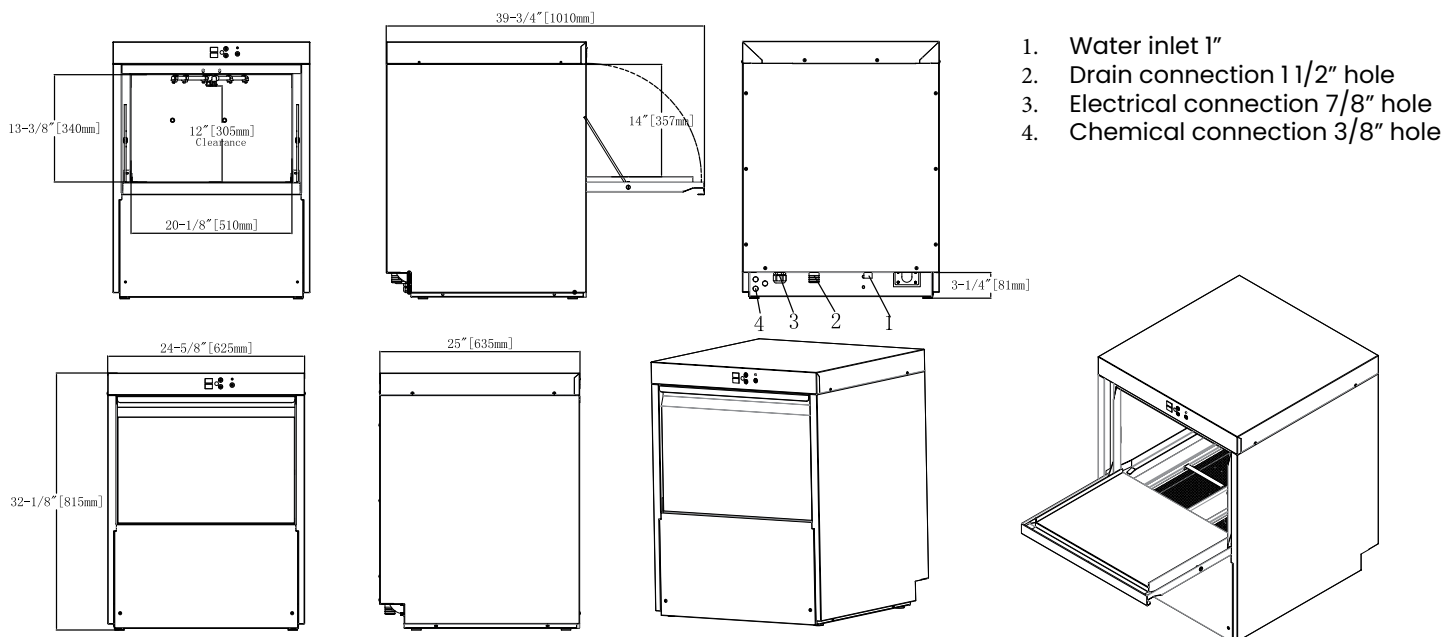
SPECIFICATIONS

Model	Phase	Voltage	Herz	Water Inlet	Water Consumption	Max. Capacity	Temp. Range	Cycles (Seconds)	Clearance	Dimensions (DWH Inch)	Net Weight (lbs)
MCK-H50-S1	3 Phase	208V-240V	60 Herz	3/4"	0.66 Gallons / R	30 Racks / H	Wash: 140°F Resine: 180°F	120/150/180	12"	25" x 24.61" x 35 1/2"	158

Rotating stainless steel wash & rinse arm with WIDE ANGLE FAN nozzle to maximise wash & rinse performance. Double skin body and door - avoiding loss of energy / steam.

PLAN VIEW

MCK-H50-S1



Temperature
Controller



Washing Rack



Stainless Steel





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Hood Type Dishwasher

MCK-H50-S1

FEATURES

- Handles up to 50 racks per hour
- Uses only 0.74 gallons of water per cycle for dish and glass washing, making it both cost-effective and environmentally friendly
- The deep-drawn tank is seamless with no welds, ensuring optimum hygiene and preventing any leaks or corrosion
- Comes with electronic controls offering 3 cycles (70, 100, and 130 seconds) for flexibility in washing times
- Wash temperature at 148°F and rinse temperature at 180°F for thorough sanitization.
- Equipped with a rotating stainless steel wash & rinse arm with a WIDE ANGLE FAN nozzle for maximum cleaning performance
- Includes a 1 HP wash pump, inlet strainer, and a pumped resin system to ensure reliable and consistent operation
- Includes chemical dispensers, fill hose, and drain hose for quick and easy setup



MCK-H50-S1





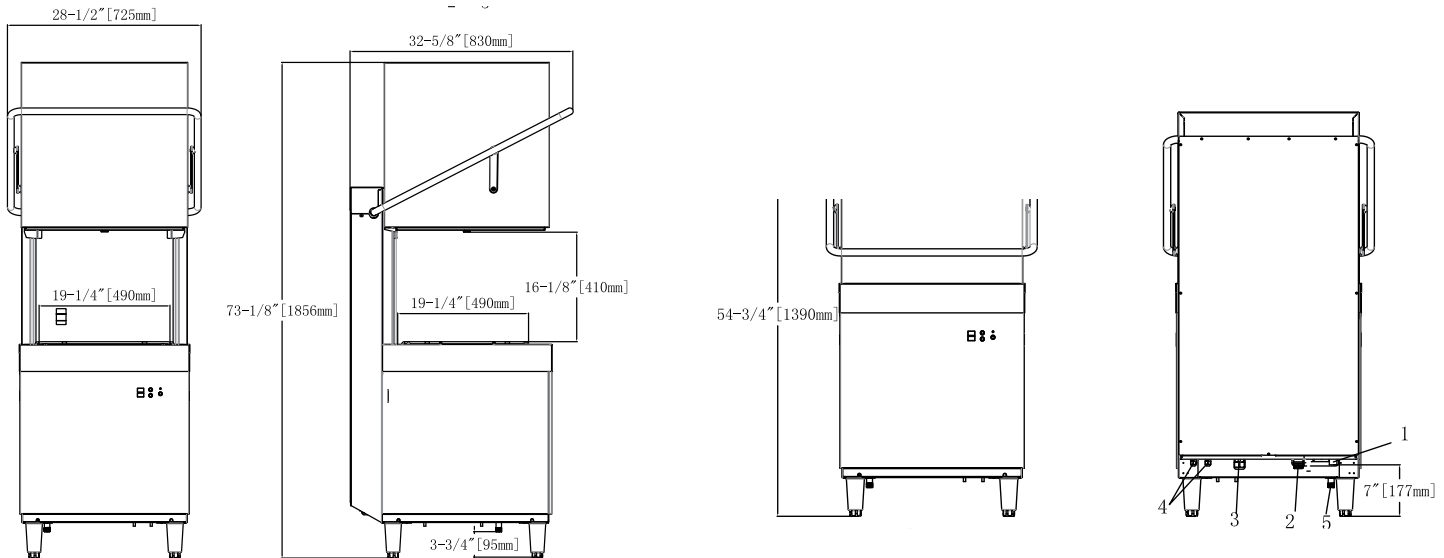
SPECIFICATIONS

Model	Phase	Voltage	Herz	Water Inlet	Water Consumption	Max. Capacity	Temp. Range	Cycles (Seconds)	Clearance	Dimensions (DWH Inch)	Net Weight (lbs)
MCK-H50-S1	3 Phase	208V-240V	60 Herz	3/4"	0.74 Gallons / R	50 Racks / H	Wash: 140°F Resine: 180°F	120/150/180	16"	32.68" x 28.54" x 55 1/2"	225

Rotating stainless steel wash & rinse arm with WIDE ANGLE FAN nozzle to maximise wash & rinse performance. Optimum hygienic - deep drawn tank with coved corners (no welds).

PLAN VIEW

MCK-H50-S1



1. Water inlet 1"
2. Drain connection 1 1/2" hole
3. Electrical connection 7/8" hole
4. Chemical connection 3/8" hole
5. Drain connection 3/4" hole

Cycle
Controller



Washing Rack



Stainless Steel





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



SINKS, TABLES AND EQUIPMENT STANDS

S/S Tables

S/S Shelves & Pot Hook Racks

S/S Sinks

S/S Table with Sinks

Overshelves

Sink ACCESSORIES



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Work Tables (24" Depth Series)

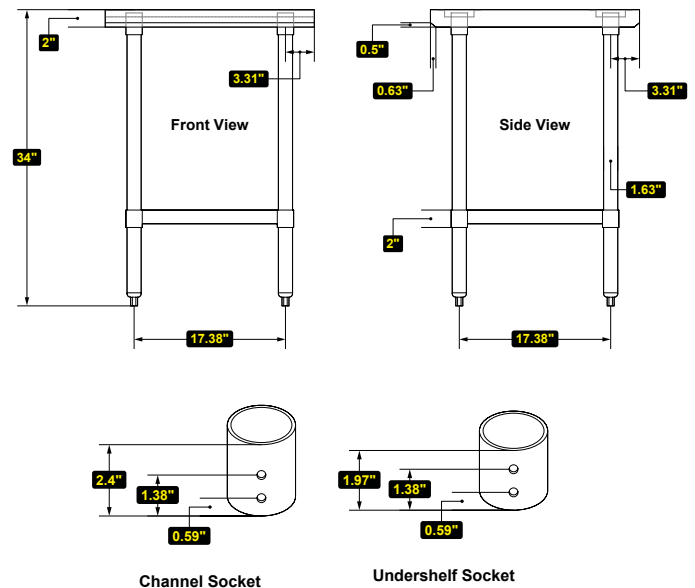
SS-T2424CWP

FEATURES

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Galvanized Under Shelf and Galvanized Legs
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



SS-T2424CWP



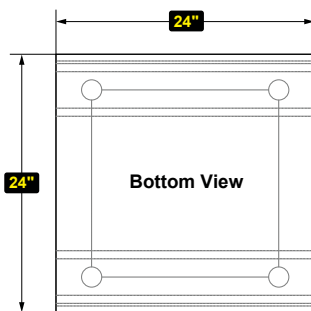


SPECIFICATIONS

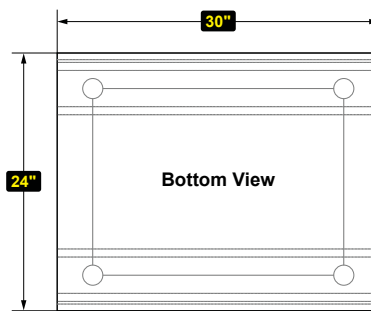
Model	Legs	Dimensions (WDH Inch)	Weight (lbs)
SS-T2424CWP	4	24" W x 24" D x 34" H	35
SS-T2430CWP	4	30" W x 24" D x 34" H	42
SS-T2436CWP	4	36" W x 24" D x 34" H	46
SS-T2448CWP	4	48" W x 24" D x 34" H	56
SS-T2460CWP	4	60" W x 24" D x 34" H	66
SS-T2472CWP	4	72" W x 24" D x 34" H	76
SS-T2484CWP	4	84" W x 24" D x 34" H	86
SS-T2496CWP	4	96" W x 24" D x 34" H	96

PLAN VIEW

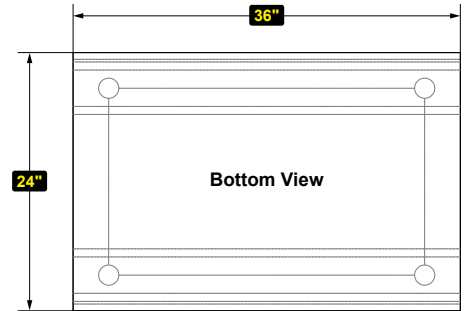
SS-T2424CWP



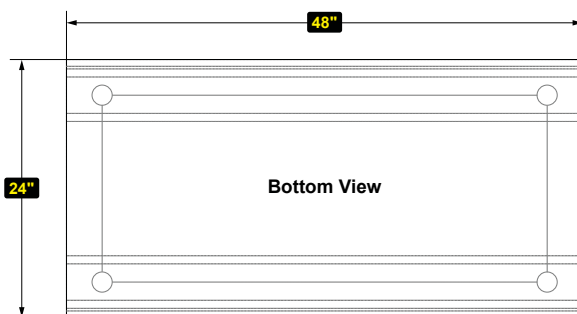
SS-T2430CWP



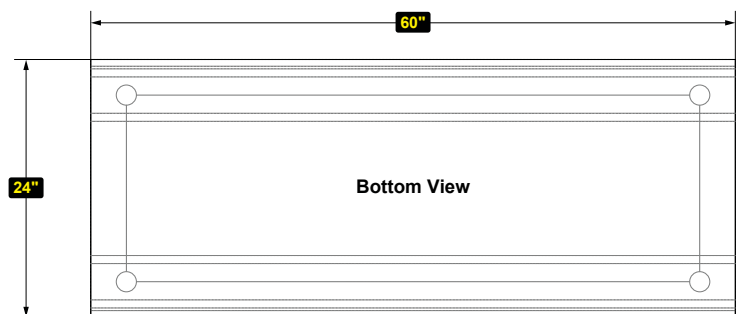
SS-T2436CWP



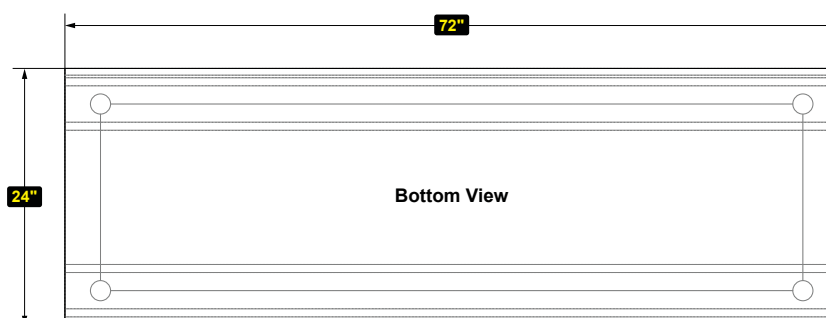
SS-T2448CWP



SS-T2460CWP



SS-T2472CWP





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Work Tables with Backsplash (24" Depth Series)

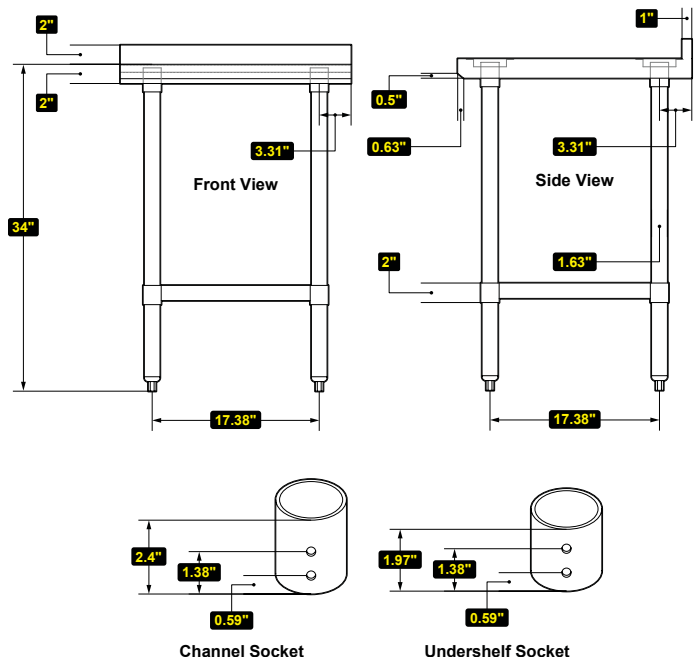
SS-T2424CWP-B

FEATURES

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Galvanized Under Shelf and Galvanized Legs
- 4" Backsplash
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



SS-T2424CWP-B



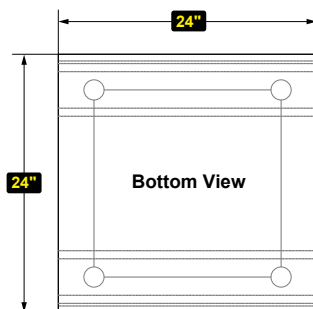


SPECIFICATIONS

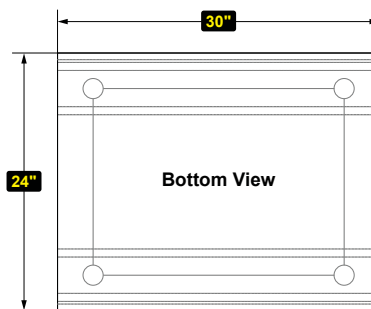
Model	Legs	Dimensions (WDH Inch)	Weight (lbs)
SS-T2424CWP-B	4	24" W x 24" D x 34" H	36
SS-T2430CWP-B	4	30" W x 24" D x 34" H	42
SS-T2436CWP-B	4	36" W x 24" D x 34" H	46
SS-T2448CWP-B	4	48" W x 24" D x 34" H	56
SS-T2460CWP-B	4	60" W x 24" D x 34" H	66
SS-T2472CWP-B	4	72" W x 24" D x 34" H	76
SS-T2484CWP-B	6	84" W x 24" D x 34" H	86
SS-T2496CWP-B	6	96" W x 24" D x 34" H	96

PLAN VIEW

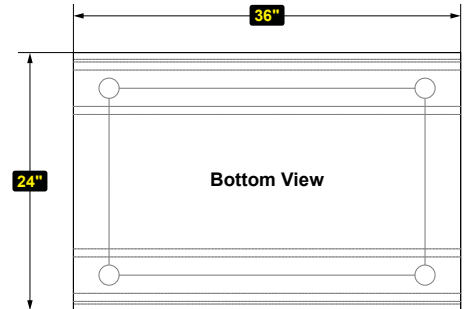
SS-T2424CWP



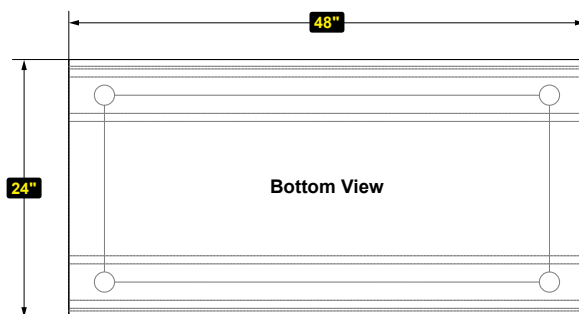
SS-T2430CWP



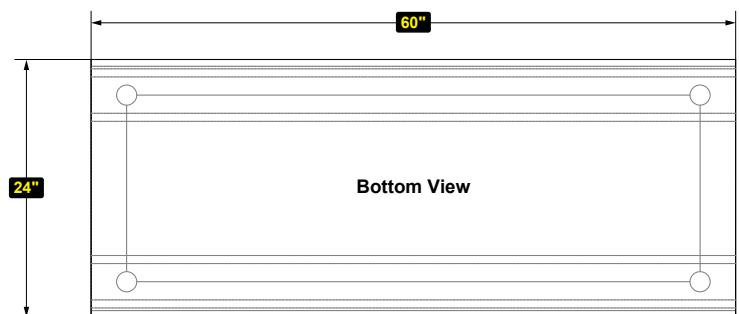
SS-T2436CWP



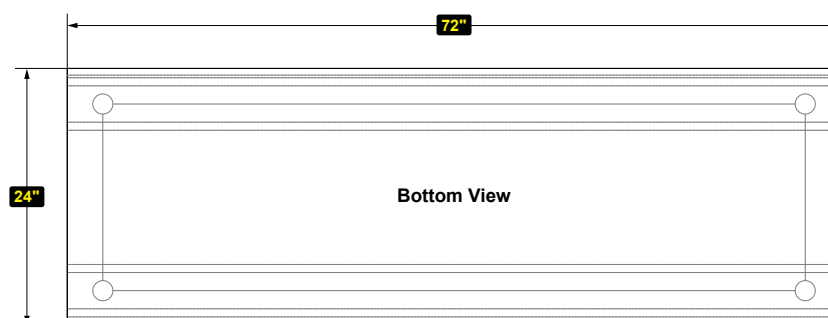
SS-T2448CWP



SS-T2460CWP



SS-T2472CWP





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



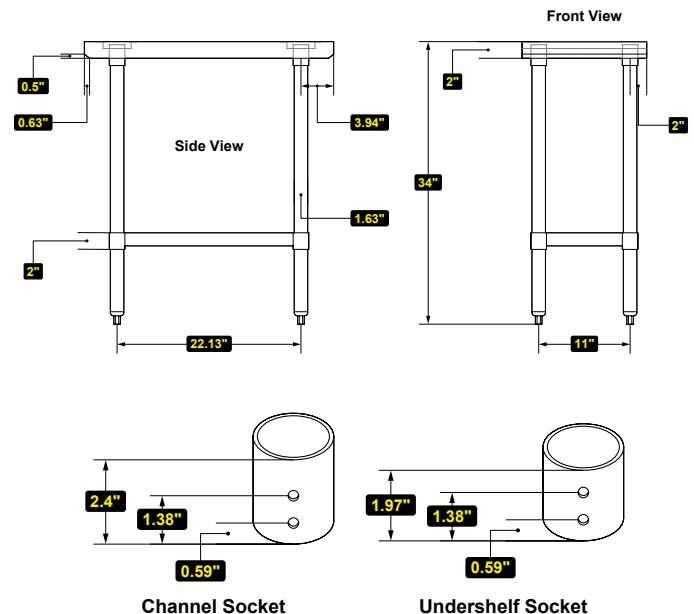
Work Tables (30" Depth Series)

FEATURES

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Galvanized Under Shelf and Galvanized Legs
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



SS-T3024CWP



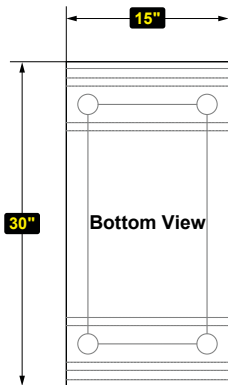


SPECIFICATIONS

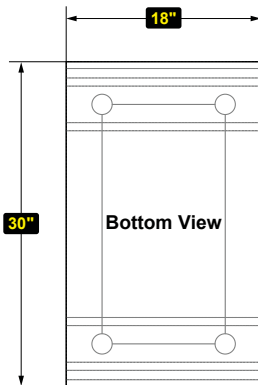
Model	Legs	Dimensions (WDH Inch)	Weight (lbs)
SS-T3015CWP	4	15" W x 30" D x 34" H	32
SS-T3018CWP	4	18" W x 30" D x 34" H	37
SS-T3024CWP	4	24" W x 30" D x 34" H	43
SS-T3030CWP	4	30" W x 30" D x 34" H	49
SS-T3036CWP	4	36" W x 30" D x 34" H	52
SS-T3048CWP	4	48" W x 30" D x 34" H	62
SS-T3060CWP	4	60" W x 30" D x 34" H	72
SS-T3072CWP	4	72" W x 30" D x 34" H	82
SS-T3084CWP	6	84" W x 30" D x 34" H	96
SS-T3096CWP	6	96" W x 30" D x 34" H	111

PLAN VIEW

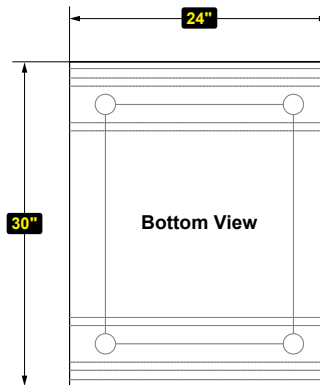
SS-T3015CWP



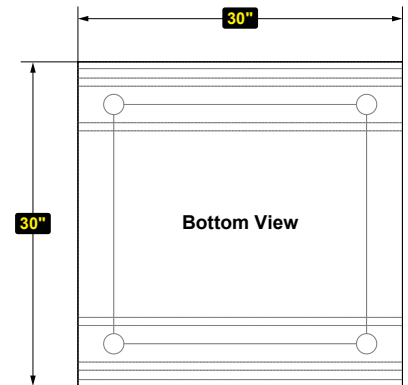
SS-T3018CWP



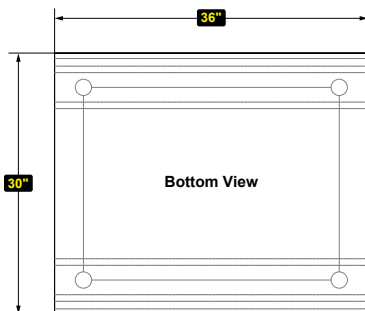
SS-T3024CWP



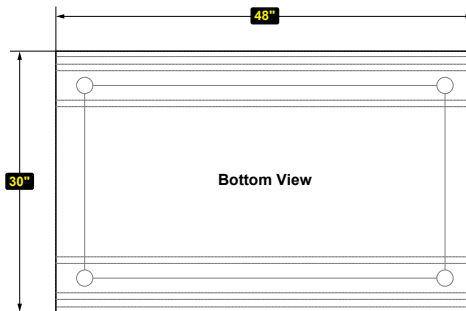
SS-T3030CWP



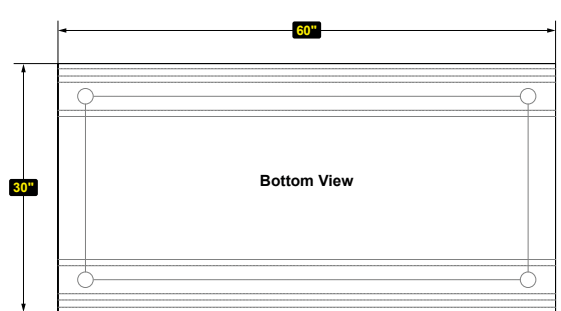
SS-T3036CWP



SS-T3048CWP



SS-T3060CWP





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



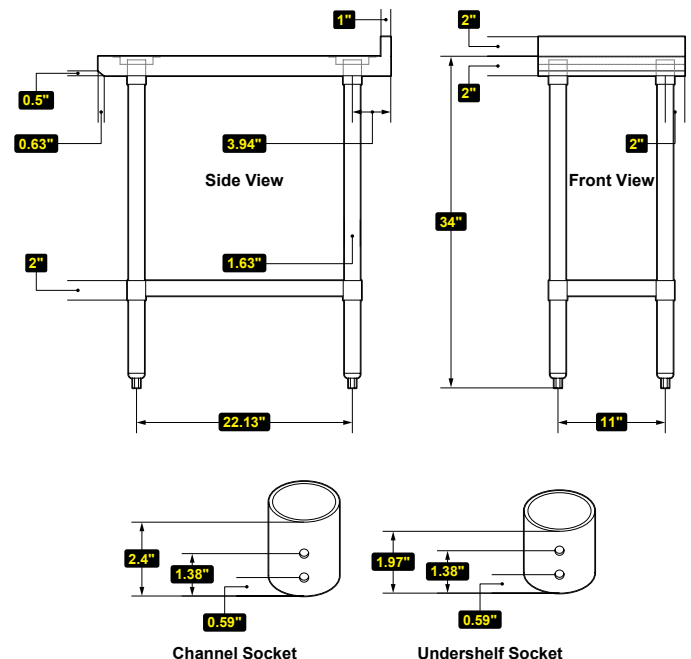
Work Tables with Backsplash (30" Depth Series)

FEATURES

- 18 gauge, 430 stainless steel table including the undershelf and legs
- Galvanized Under Shelf and Galvanized Legs
- 4" Backsplash
- Entire top mechanically polished to a satin finish
- Top is sound deadened
- All edges are turned down as a safety feature
- Stainless steel tubular legs and undershelf are standard features on all models
- Under shelf can be adjusted to desired height
- Adjustable bullet feet
- Easy to assemble



SS-T3024CWP-B



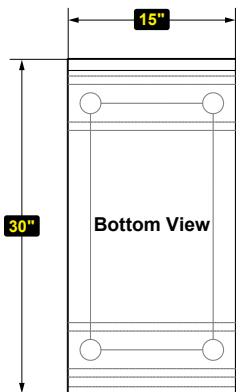


SPECIFICATIONS

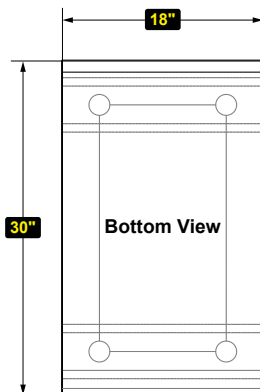
Model	Legs	Dimensions (WDH Inch)	Weight (lbs)
SS-T3015CWP-B	4	15" W x 30" D x 34" H	35
SS-T3018CWP-B	4	18" W x 30" D x 34" H	40
SS-T3024CWP-B	4	24" W x 30" D x 34" H	43
SS-T3030CWP-B	4	30" W x 30" D x 34" H	49
SS-T3036CWP-B	4	36" W x 30" D x 34" H	52
SS-T3048CWP-B	4	48" W x 30" D x 34" H	62
SS-T3060CWP-B	4	60" W x 30" D x 34" H	72
SS-T3072CWP-B	4	72" W x 30" D x 34" H	82
SS-T3084CWP-B	6	84" W x 30" D x 34" H	98
SS-T3096CWP-B	6	96" W x 30" D x 34" H	118

PLAN VIEW

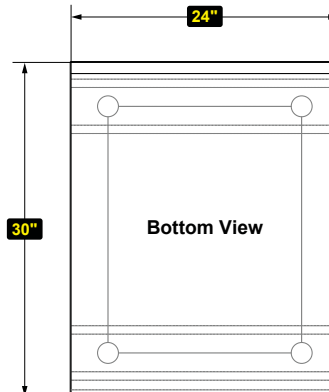
SS-T3015CWP-B



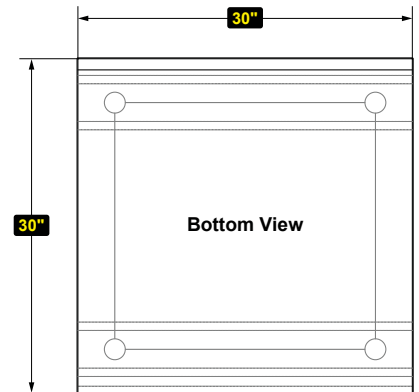
SS-T3018CWP-B



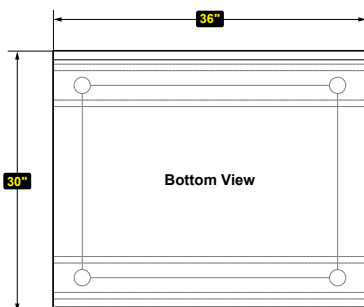
SS-T3024CWP-B



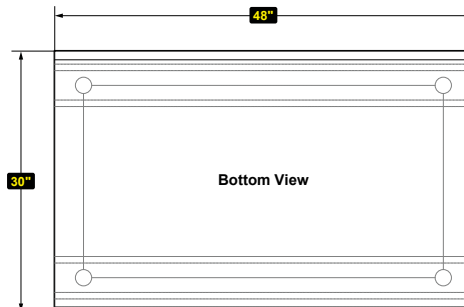
SS-T3030CWP-B



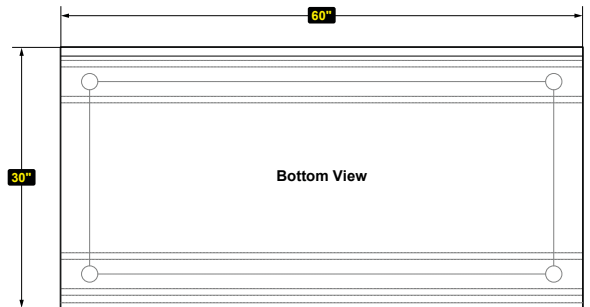
SS-T3036CWP-B



SS-T3048CWP-B



SS-T3060CWP-B





Storage Shelf

FEATURES

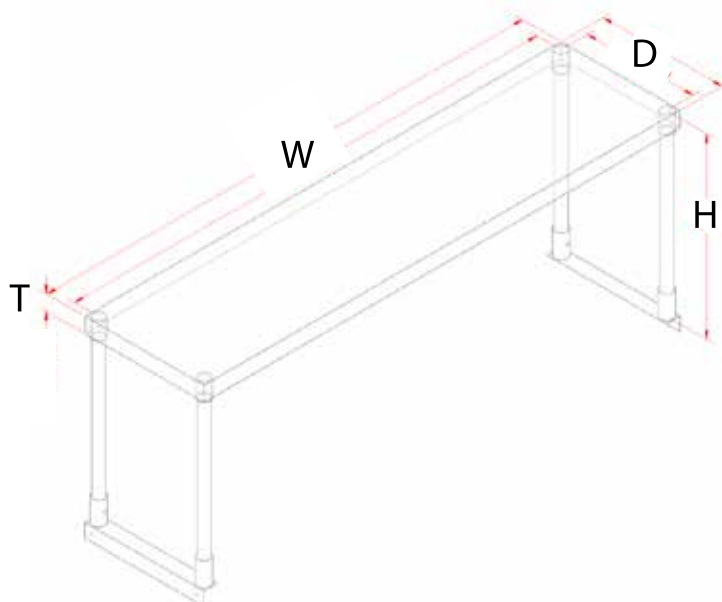
- Maximizes the available space
- Made of 18-gauge 430 stainless steel
- Convenient and simple design
- Stainless steel leg and socket



SPECIFICATIONS

Model	Capacity (lbs)	Dimensions (WDH Inch)
SS-KS-PJY-001	380	47" x 20" x 61"
SS-KS-PJY-002	380	47" x 23.6" x 61"
SS-KS-PJY-003	400	59" x 20" x 61"
SS-KS-PJY-004	400	59" x 23.6" x 61"
SS-KS-PJY-005	420	70.8" x 20" x 61"
SS-KS-PJY-006	420	70.8" x 23.6" x 61"

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Double Over Shelf

FEATURES

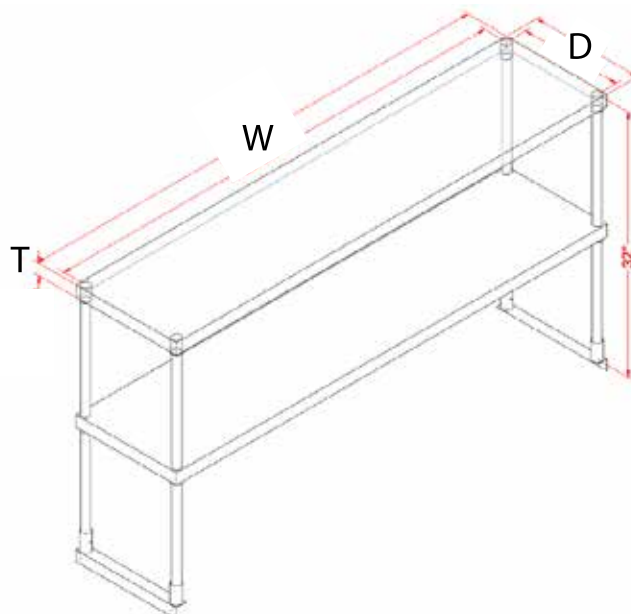
- Doubles the available space
- Made of 18-gauge 430 stainless steel
- Convenient and simple design
- Double tier; stainless steel leg and socket. Bottom shelf can be adjusted



SPECIFICATIONS

Model	Capacity (lbs)	Dimensions (WDH Inch)
SS-KSOS-3E	187	12" x 36" x 32"
SS-KSOS-4E	187	12" x 48" x 32"
SS-KSOS-5RE	209	12" x 60" x 32"
SS-KSOS-6RE	209	12" x 72" x 32"
SS-KSOS-3	187	14" x 36" x 32"
SS-KS-1460	209	14" x 60" x 32"
SS-KS-1472	209	14" x 72" x 32"

PLAN VIEW





Equipment Stands

FEATURES

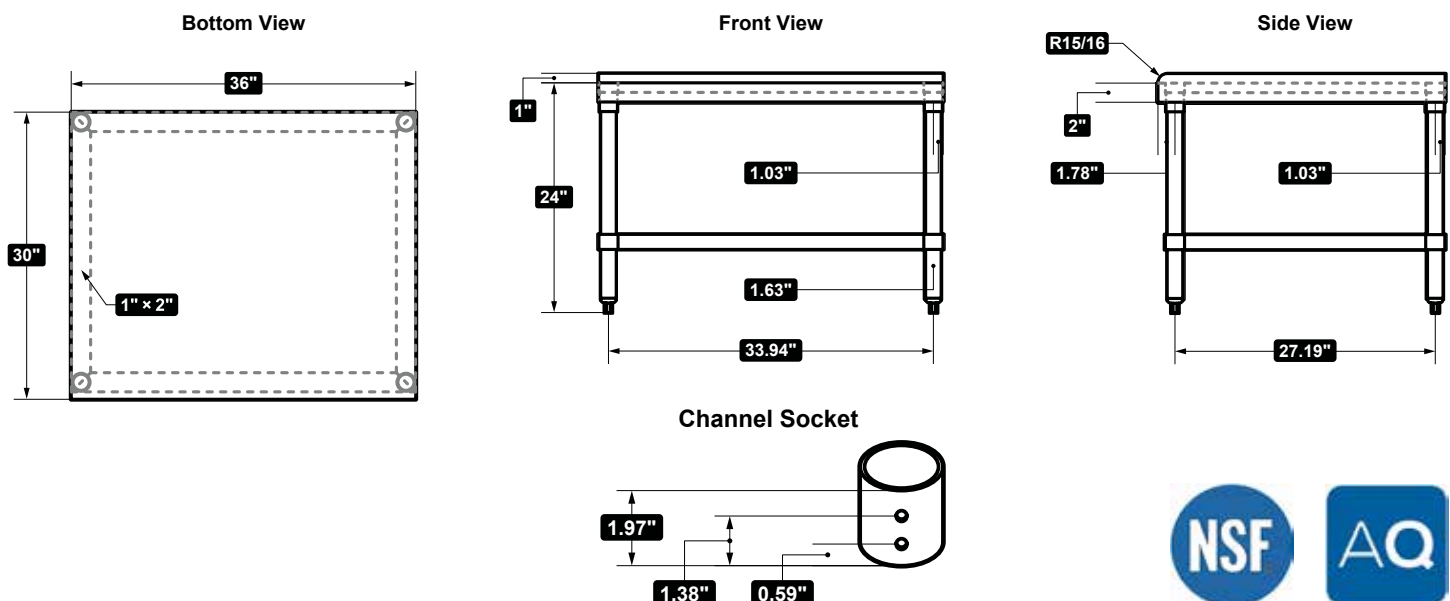
- 16 Gauge, 304 Series SS Top
- 18 Gauge, 430 Series SS Undershelf and Legs
- Constructed with a 1" Backsplash



SPECIFICATIONS

Model	Dimensions (WDH Inch)	Weight (lbs)
SS-WSI224-CWP	12" W x 30" D x 2" H	14
SS-WSI236-CWP	18" W x 30" D x 2" H	21
SS-WSI248-CWP	24" W x 30" D x 2" H	24
SS-WSI260-CWP	36" W x 30" D x 2" H	42
SS-WSI272-CWP	48" W x 30" D x 2" H	60
SS-WSI284-CWP	60" W x 30" D x 2" H	78
SS-WSI296-CWP	72" W x 30" D x 2" H	109

PLAN VIEW





Wall Shelf

FEATURES

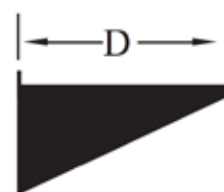
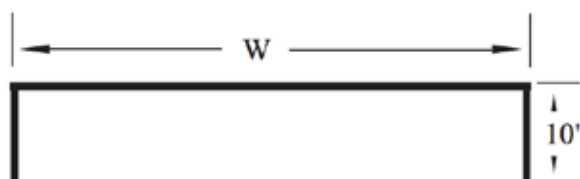
- 18 gauge, 430 stainless steel table
- Easy to assemble



SPECIFICATIONS

Model	Dimensions (WDH Inch)	Weight (lbs)
SS-WSI224-CWP	24" W x 12" D x 3" H	11
SS-WSI236-CWP	36" W x 12" D x 3" H	12
SS-WSI248-CWP	48" W x 12" D x 3" H	13
SS-WSI260-CWP	60" W x 12" D x 3" H	15
SS-WSI272-CWP	72" W x 12" D x 3" H	18
SS-WSI284-CWP	84" W x 12" D x 3" H	21
SS-WSI296-CWP	96" W x 12" D x 3" H	24
SS-WSI424-CWP	24" W x 14" D x 3" H	13
SS-WSI436-CWP	36" W x 14" D x 3" H	14
SS-WSI448-CWP	48" W x 14" D x 3" H	15
SS-WSI460-CWP	60" W x 14" D x 3" H	17
SS-WSI472-CWP	72" W x 14" D x 3" H	20
SS-WSI484-CWP	84" W x 14" D x 3" H	24
SS-WSI496-CWP	96" W x 14" D x 3" H	27
SS-WSI648-CWP	48" W x 16" D x 3" H	16
SS-WSI660-CWP	60" W x 16" D x 3" H	20
SS-WSI672-CWP	72" W x 16" D x 3" H	24
SS-WSI696-CWP	96" W x 16" D x 3" H	32

PLAN VIEW





Slant Rack

FEATURES

- 18 Gauge, 304 Series Stainless Steel
- Wall mount
- From 1 to 3 Dish Racks

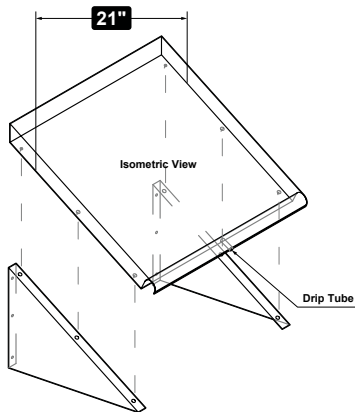


SPECIFICATIONS

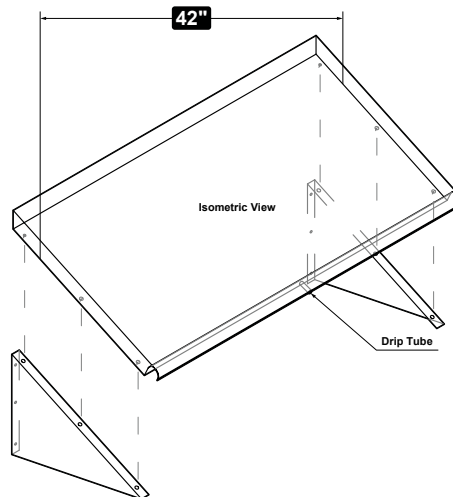
Model	Rack Size	Dimensions (WDH Inch)	Weight (lbs)
SS-SR-21	21"	21" W x 18" D x 11¼" H	13
SS-SR-42	42"	42" W x 18" D x 11¼" H	21
SS-SR-63	63"	63" W x 18" D x 11¼" H	29

PLAN VIEW

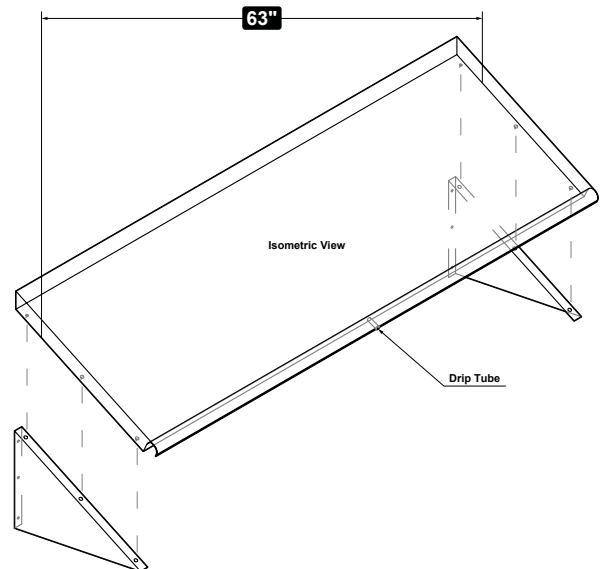
SS-SR-21



SS-SR-42



SS-SR-63

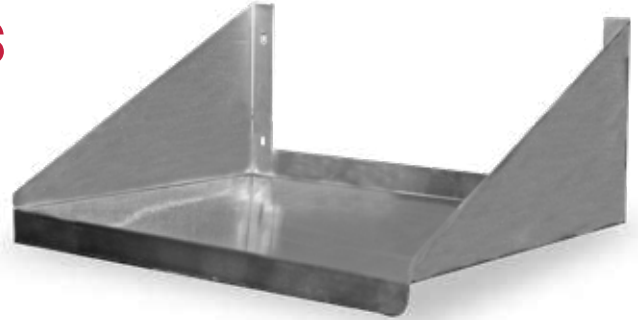




Microwave Shelves

FEATURES

- 18 Gauge 304 Series Stainless Steel

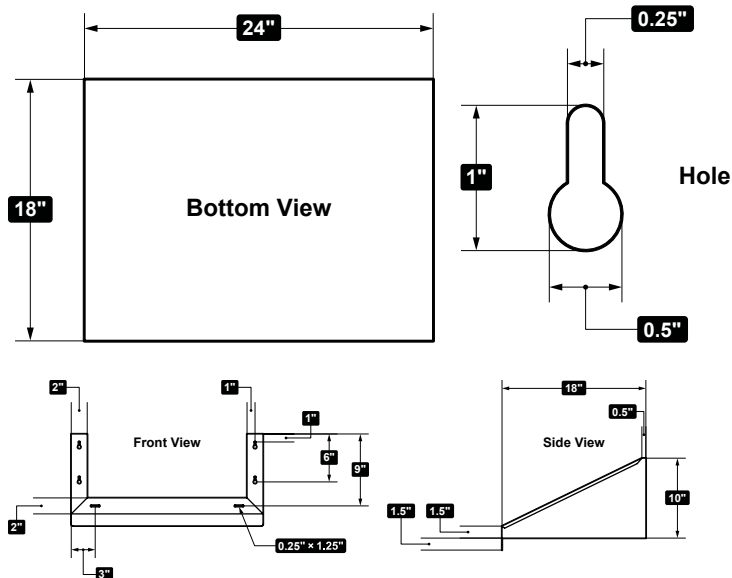


SPECIFICATIONS

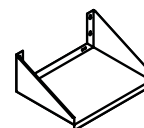
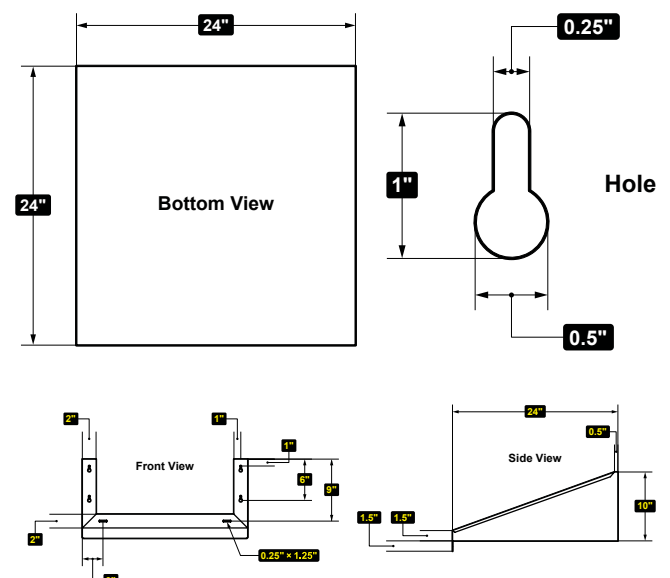
Model	Dimensions (WDH Inch)	Weight (lbs)
SS-MS1824-CWP	24" W x 18" D x 10" H	27
SS-MS2424-CWP	24" W x 24" D x 10" H	30

PLAN VIEW

SS-MS1824-CWP



SS-MS2424-CWP





Pan Racks

FEATURES

- Full / half size pan rack
- 304 S/S construction
- Resists corrosion in high moisture refrigerated environments

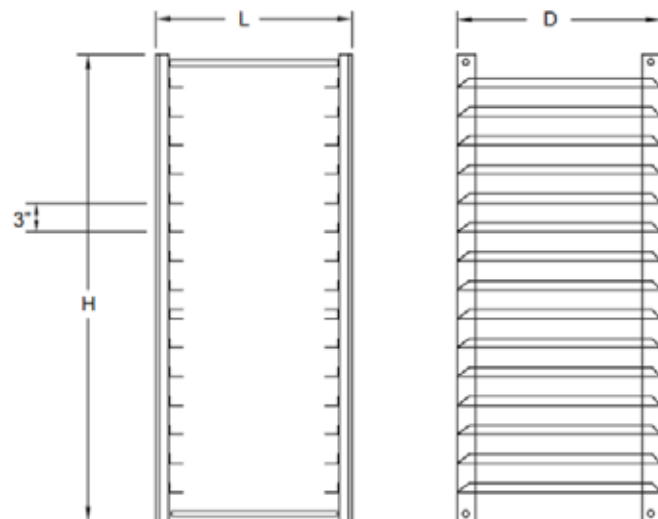


SPECIFICATIONS

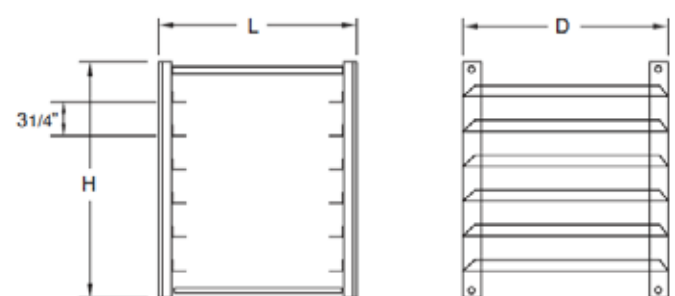
Model	Shelf/Ledge Spacing	Capacity (18 x 26 size sheet pan)	Dimensions (WDH Inch)	Weight (lbs)
SS-TSP-2224	3 1/4 (83 mm)	6	21" x 24" x 50"	19
SS-TSP-2250	3 (76 mm)	15	21" x 24" x 22 1/2"	41

PLAN VIEW

SS-TSP-2224



SS-TSP-2250





Wall Mount Hand Sinks

FEATURES

- 18 Gauge, 304 Series S/S Top
- Comes with faucet, basket strainer, & mounting bracket
- With or without Side Splash



SPECIFICATIONS

Model	Side Splash	Back Splash	# Bowls	Bowl Depth	Bowl Size (WDH Inch)	Dimensions (WDH Inch)	Weight (lbs)
SS-HS1410	-	Yes	1	4"	14" x 10" x 5.5"	17" x 15" x 13.5"	13
SS-HS14S-KS	One side	Yes	1	5.5"	14" x 10" x 5.5"	17" x 15" x 13.5"	15
SS-HS15-KS	Two sides	Yes	1	5.5"	14" x 10" x 5.5"	17" x 15" x 13.5"	18

PLAN VIEW

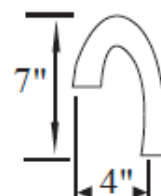
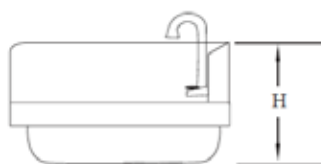
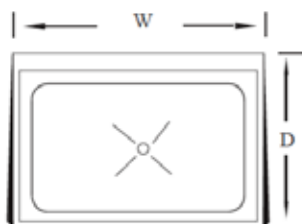
SS-HS1410



SS-HS14S-KS



SS-HS15-KS





Foot Operated Hand Sinks

FEATURES

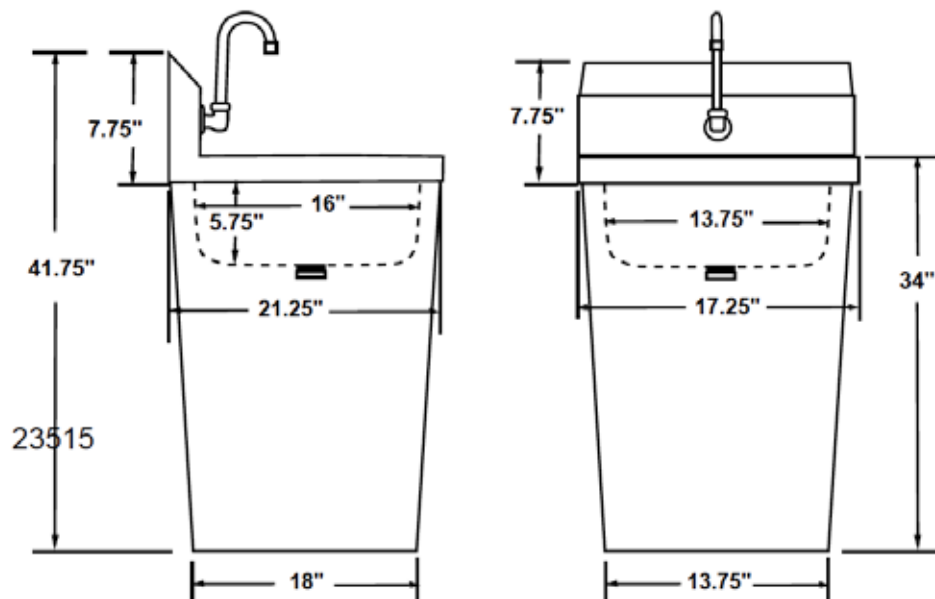
- High quality 16 gauge 304 s/s.
- 7.75" backsplash
- 34" pedestal.



SPECIFICATIONS

Model	Side Splash	Back Splash	# Bowls	Bowl Depth	Bowl Size (WDH Inch)	Dimensions (WDH Inch)	Weight (lbs)
SS-FB	No	Yes	1	5.75"	16" x 13.75" x 5.75"	22" x 18" x 43"	50
-	Yes	Yes	1	5.75"	16" x 13.75" x 5.75"	22" x 18" x 43"	05

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Knee Operated Hand Sinks

FEATURES

- High quality 18 gauge 304 s/s construction
- Knee operated hand sink with 4" low lead gooseneck faucet
- 1-1/2" drain basket

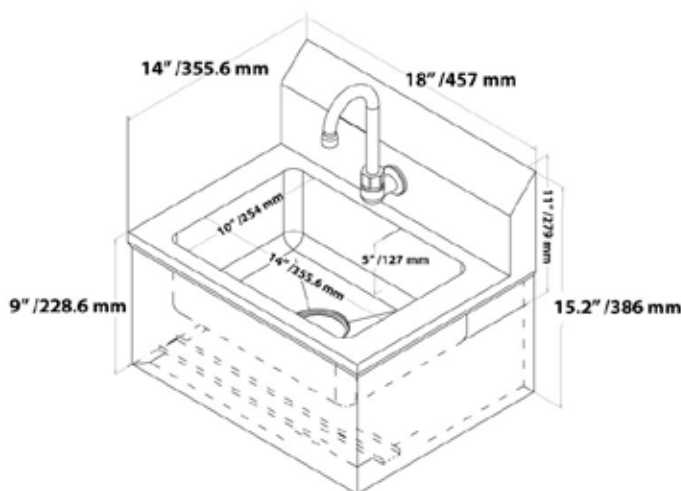


SPECIFICATIONS

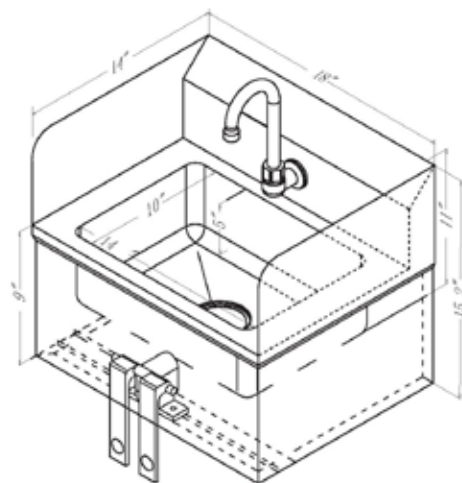
Model	Side Splash	Back Splash	# Bowls	Bowl Depth	Bowl Size (WDH Inch)	Dimensions (WDH Inch)	Weight (lbs)
SS-KB	No	Yes	1	5"	14" x 10" x 5"	14" x 18" x 15.2"	23
-	Yes	Yes	1	5"	14" x 10" x 5"	14" x 18" x 15.2"	23

PLAN VIEW

SS-HS1410



SS-HS14S-KS





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Single Compartment Sink

FEATURES

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- 18"-24" Deep Bowls Welded Together
- 91/2" Backsplash (113/4" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included



SS-E1CWP1616 | SS-E1CWP1818 | SS-E1CWP2424



SS-E1CWP1818L | SS-E1CWP2424L



SS-E1CWP1818R | SS-E1CWP2424R

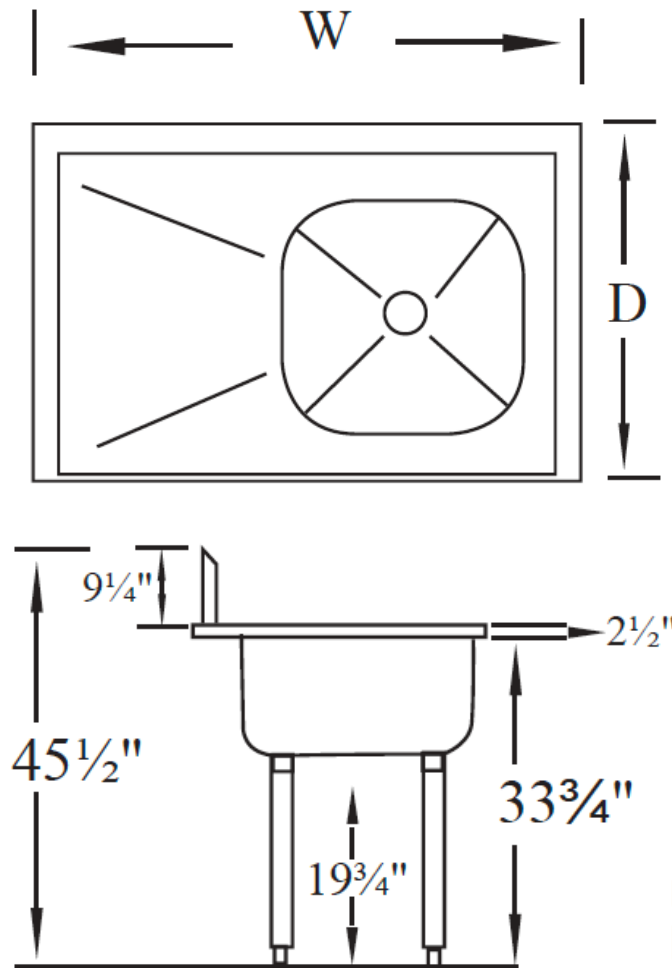




SPECIFICATIONS

Model	Drain Boards	Bowl Dimensions (WD inch)	Dimensions (WDH inch)	Weight (lbs)
SS-EICWP1616	-	16" x 14"	23" x 23.5"	53
SS-EICWP1818	-	18" x 14"	23" x 23.5"	57
SS-EICWP1818L	18" Left	18" x 14"	38.5" x 23.5"	65
SS-EICWP1818R	18" Right	18" x 14"	38.5" x 23.5"	65
SS-EICWP2424	-	24" x 14"	29" x 29.5"	78
SS-EICWP2424DD	Two 24"	24" x 14"	50.5" x 29.5"	78
SS-EICWP2424L	24" Left	24" x 14"	50.5" x 29.5"	78
SS-EICWP2424R	24" Right	24" x 14"	50.5" x 29.5"	78

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Double Compartment Sink

FEATURES

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- 18"-24" Deep Bowls Welded Together
- 91/2" Backsplash (113/4" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included



SS-E2CWP1818



SS-E2CWP1818L | SS-E2CWP1818R



SS-E2CWP2424DD

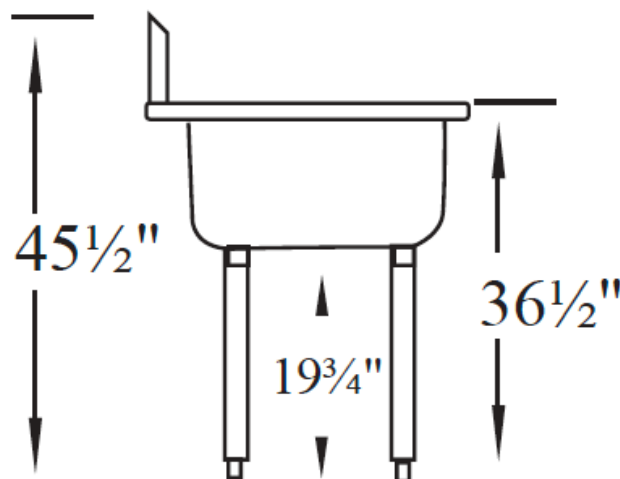
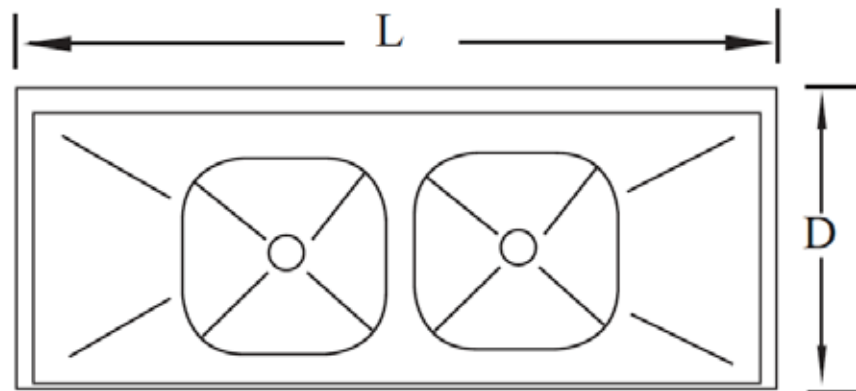




SPECIFICATIONS

Model	Drain Boards	Bowl Dimensions (WD inch)	Dimensions (WDH inch)	Weight (lbs)
SS-E2CWP1818	-	18" x 18"	23.5" x 41"	75
SS-E2CWP1818D	Two 18"	18" x 18"	23.5" x 72"	126
SS-E2CWP1818L	18" Left	18" x 18"	23.5" x 56.5"	101
SS-E2CWP1818R	18" Right	18" x 18"	23.5" x 56.5"	101
SS-E2CWP2424	-	24" x 24"	29.5" x 53"	80
SS-E2CWP2424DD	Two 24"	24" x 24"	29.5" x 96"	136
SS-E2CWP2424L	24" Left	24" x 24"	29.5" x 74.5"	89
SS-E2CWP2424LD	24" Left	24" x 24"	29.5" x 74.5"	89
SS-E2CWP2424R	24" Right	24" x 24"	29.5" x 74.5"	89
SS-E2CWP2424RD	24" Right	24" x 24"	29.5" x 74.5"	89

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Triple Compartment Sink

FEATURES

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- 18"-24" Deep Bowls Welded Together
- 9 1/2" Backsplash (11 3/4" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included



SS-E3CWP1818 | SS-E3CWP2424



SS-E3CWP1818L | SS-E3CWP1818R

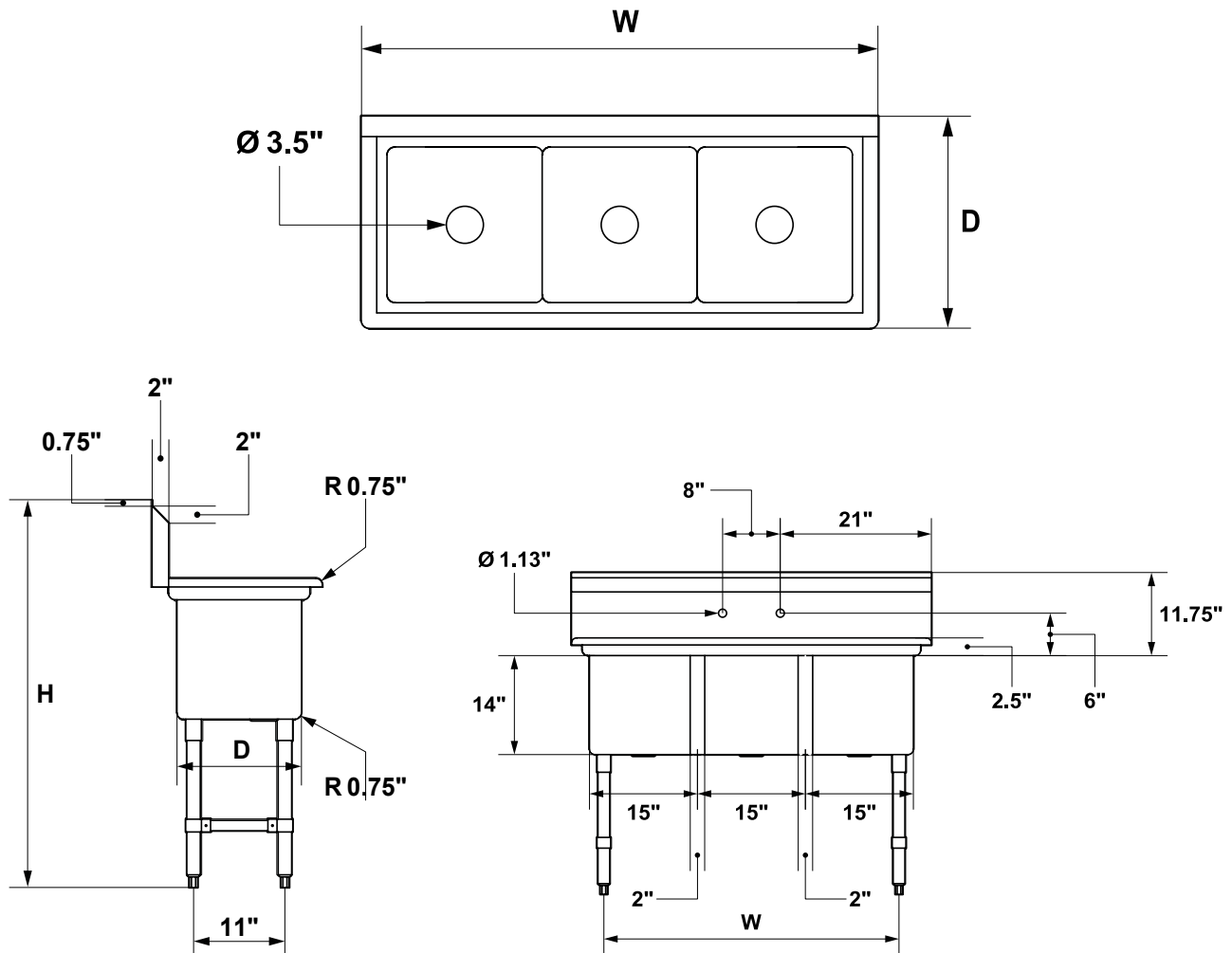




SPECIFICATIONS

Model	Drain Boards	Bowl Dimensions (WDH inch)	Dimensions (WDH inch)	Weight (lbs)
SS-E3CWP1818	-	15" x 15" x 14"	50" x 20.5" x 45.5"	133
SS-E3CWP1818L	15" Left	15" x 15" x 14"	62.5" x 20.5" x 45.5"	158
SS-E3CWP1818R	15" Right	15" x 15" x 14"	62.5" x 20.5" x 45.5"	158
SS-E3CWP1818LR	Two 15"	15" x 15" x 14"	75" x 20.5" x 45.5"	175
SS-E3CWP2424	-	24" x 24" x 14"	77" x 29.5" x 45.5"	180
SS-E3CWP2424L	Two 24"	24" x 24" x 14"	120" x 29.5" x 45.5"	215
SS-E3CWP2424R	24" Left	18" x 24" x 14"	80.5" x 29.5" x 45.5"	120
SS-E3CWP2424LR	24" Right	18" x 24" x 14"	80.5" x 29.5" x 45.5"	120

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Deep Corner Triple Comp. Sink

FEATURES

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- Cut for 2 faucets
- 18" Deep Bowls Welded Together
- 91/2" Backsplash (113/4" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included



SS-CS43073

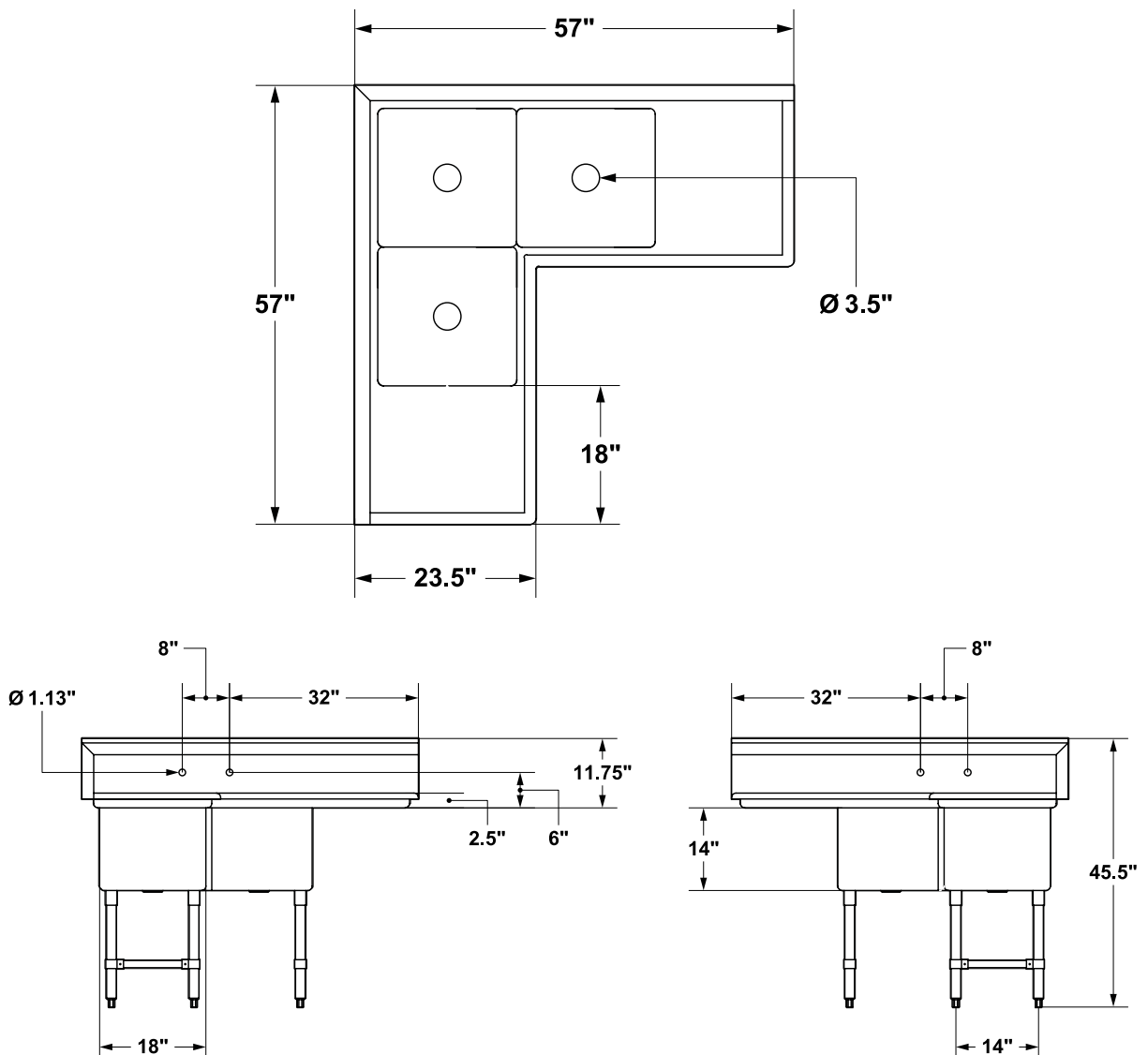




SPECIFICATIONS

Model	Drain Boards	Bowl Dimensions (WDH inch)	Dimensions (WDH inch)	Weight (lbs)
SS-CS43073	Two 18"	18" x 18" x 14"	57" x 57" x 45.5"	111

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Clean Dish Tables (30" Depth Series)

FEATURES

- 304 Series Stainless Steel
- 16 Gauge Construction
- 41/2" Backsplash (11" from Deck to Tile Edge)
- 6" Deep Bowls
- 1 5/8" Galvanized Legs with Adjustable Foot
- Left and Right Models Available

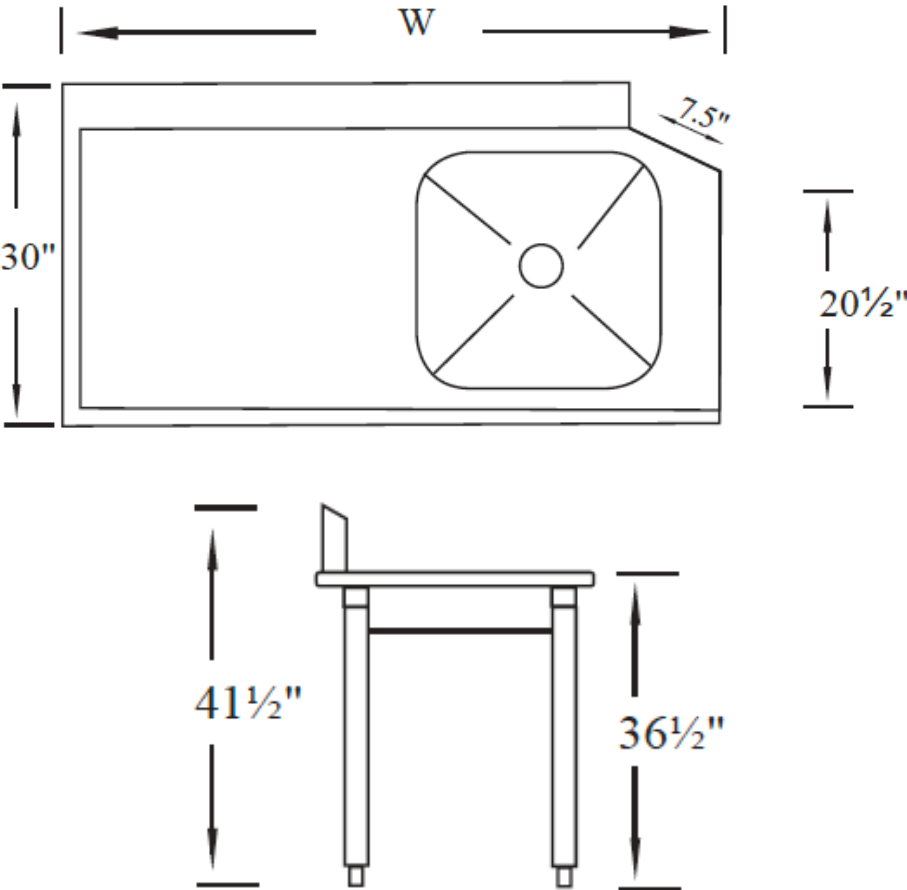




SPECIFICATIONS

Model	Orientation	Bowl Dimensions (WDH inch)	Width (inch)	Weight (lbs)
SS-CSDT-60L-C	Left	20" x 20" x 6"	60"	68
SS-CSDT-60R-C	Right			

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Clean Dish Tables (30" Depth Series)

FEATURES

- 304 Series Stainless Steel
- 16 Gauge Construction
- 4½" Backsplash (11" from Deck to Tile Edge)
- 1 5/8" Galvanized Legs with Adjustable Feet
- Left and Right Models Available

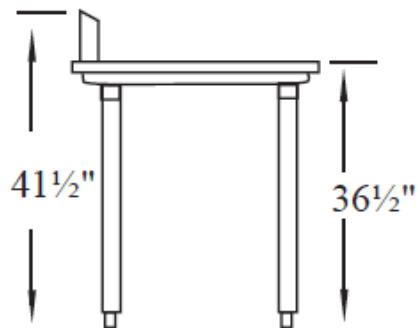
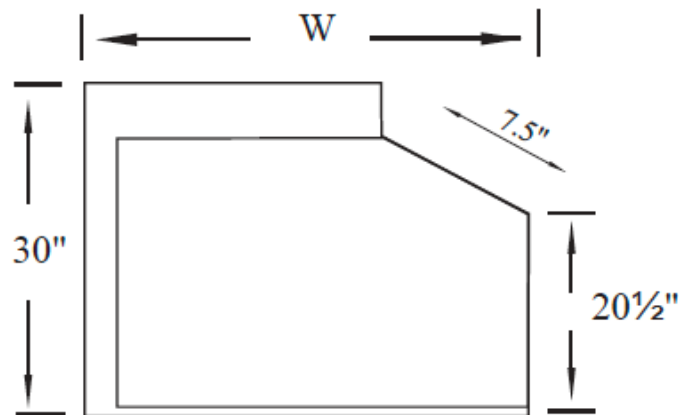




SPECIFICATIONS

Model	Orientation	Width (inch)	Weight (lbs)
SS-CDT24L-CWP	Left	24"	32
SS-CDT24R-CWP	Right		
SS-CDT36L-CWP	Left	36"	41
SS-CDT36R-CWP	Right		
SS-CDT48L-CWP	Left	48"	53
SS-CDT48R-CWP	Right		
SS-CDT60L-CWP	Left	60"	63
SS-CDT60R-CWP	Right		

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bar Sinks

with 1 to 4 Bowls >

GENERAL FEATURES

- Equipped with drain guards and corner drain
- Faucet holes are 1" (4-inch apart)
- on center
- Shipped with legs removed
- 18 gauge 304 stainless steel

FEATURES | SS-BARIB14

- 18 Gauge 304 Stainless Steel Top, Bowl and Back
- 1 Compartment
- No drain board

SS-BARIB14



FEATURES | SS-BAR3B38

- 18 Gauge 304 Stainless Steel Top, Bowl and Back
- 3 Compartment

SS-BAR3B38



FEATURES | SS-BAR3B38-L

- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 3 Compartment

SS-BAR3B38-L



FEATURES | SS-BAR3B48-R

- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 3 Compartment

SS-BAR3B38-R





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



◀ Bar Sinks with 1 to 4 Bowls

FEATURES | SS-BAR3B60-LR

- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 3 Compartment



SS-BAR3B60-LR

FEATURES | SS-BAR3B72-LR

- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 3 Compartment



SS-BAR3B70-LR

FEATURES | SS-BAR4B72-LR

- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 4 Compartment



SS-BAR4B60-LR



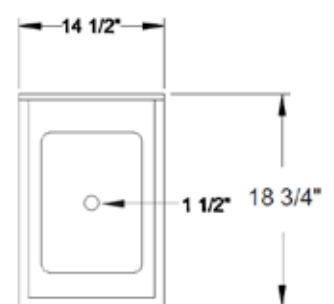
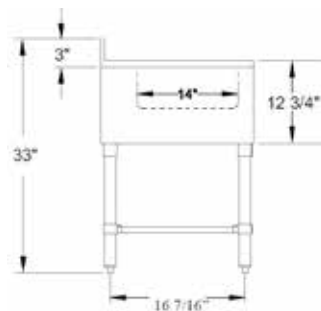
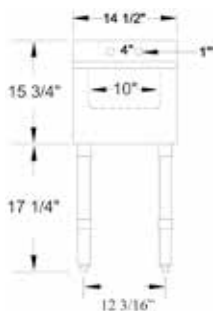


SPECIFICATIONS

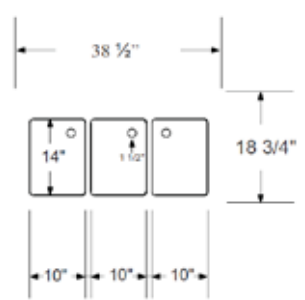
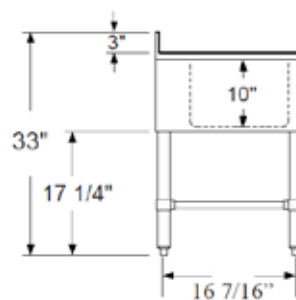
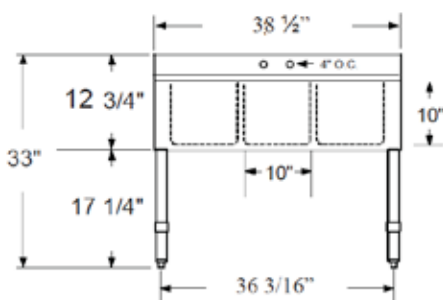
Model	Drain Boards	Drain Boards Size	# Bowls	Bowl Dimensions (WDH Inch)	Net Dimensions (WDH Inch)	Weight (lbs)
SS-BARIB14	-		1	10" x 14" x 10"	14.5" x 18.75" x 33"	40
SS-BAR3B38	-		3	10" x 14" x 10"	38.5" x 18.75" x 33"	65
SS-BAR3B48-L	Left	12"	3	10" x 14" x 10"	48" x 18.75" x 33"	64
SS-BAR3B48-R	Right	12"	3	10" x 14" x 10"	48" x 18.75" x 33"	64
SS-BAR3B60-LR	Double	12"	3	10" x 14" x 10"	60" x 18.75" x 33"	83
SS-BAR3B72-LR	Double	19"	3	10" x 14" x 10"	72" x 18.75" x 33"	95
SS-BAR4B72-LR	Double	13"	4	10" x 14" x 10"	72" x 18.75" x 33"	95

PLAN VIEW >

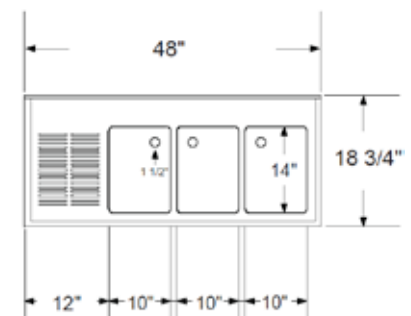
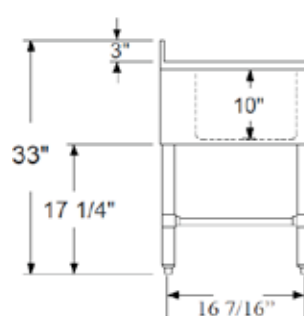
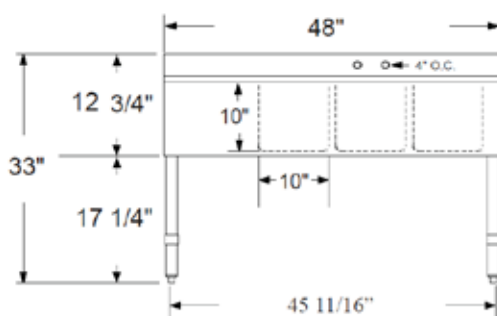
SS-BARIB14



SS-BAR3B38



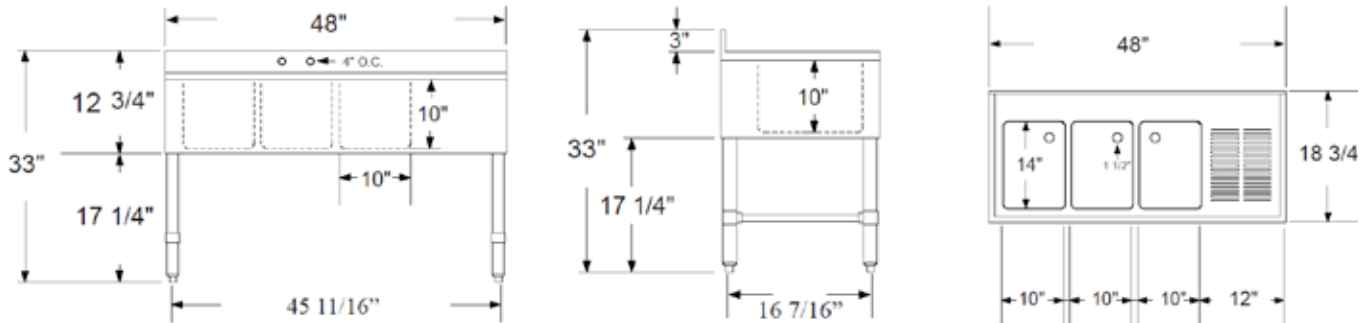
SS-BAR3B48-L



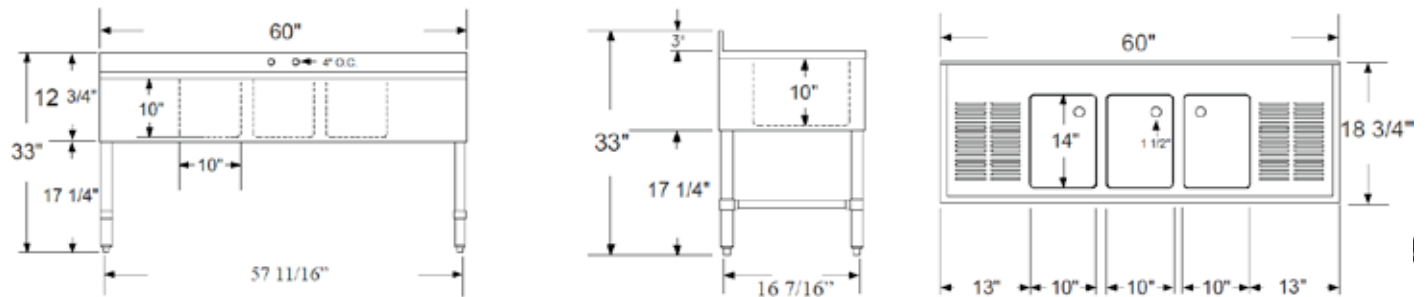


< PLAN VIEW

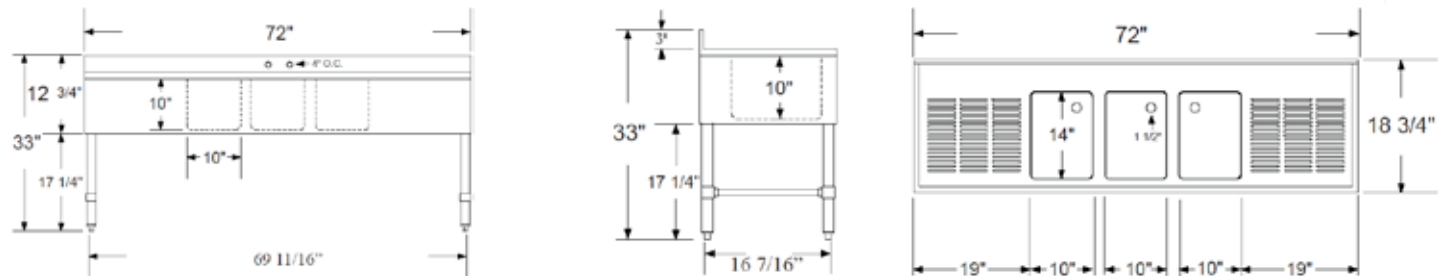
SS-BAR3B48-R



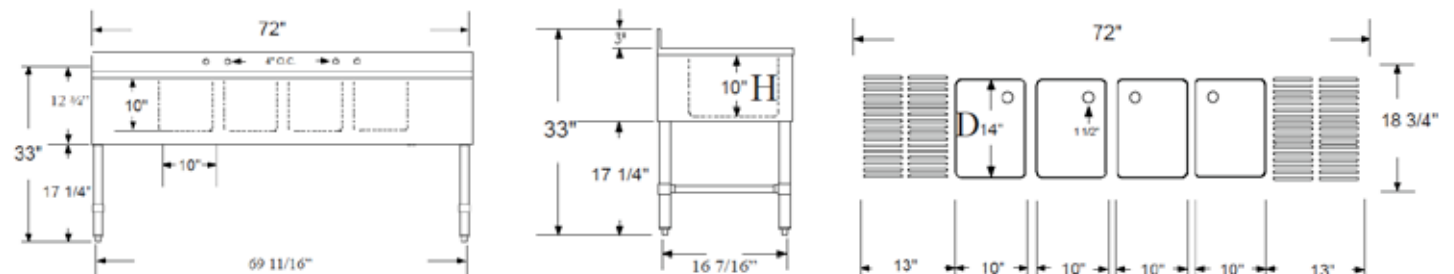
SS-BAR3B60-LR



SS-BAR3B72-LR



SS-BAR4B72-LR





Mop Sinks

FEATURES

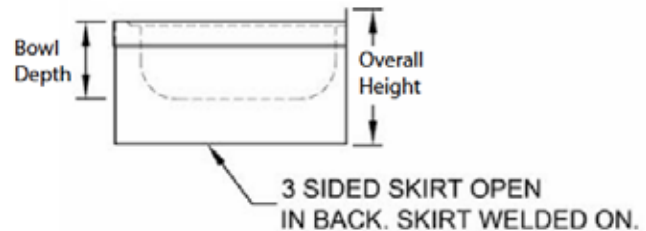
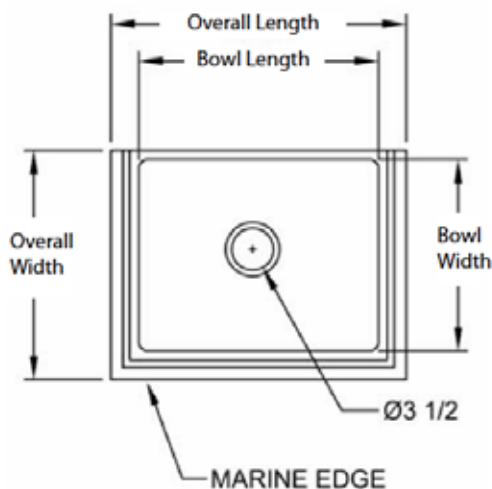
- T-304 16 Gauge Stainless Steel
- 3 Skirted Sides
- Floor Mounted



SPECIFICATIONS

Model	Mount Type	Bowl Depth	Dimensions (WDH Inch)	Weight (lbs)
SS-MS1620-CWP	-	6"	16" x 20" x 6"	64
SS-MS2125	-	12"	21" x 25" x 6"	46.2
SS-MS2424	-	6"	24" x 24" x 6"	46.2
SS-MS2533	-	6"	25" x 33" x 6"	46.2
SS-MS2024	Floor Mount	12"	24" x 20" x 6"	76

PLAN VIEW





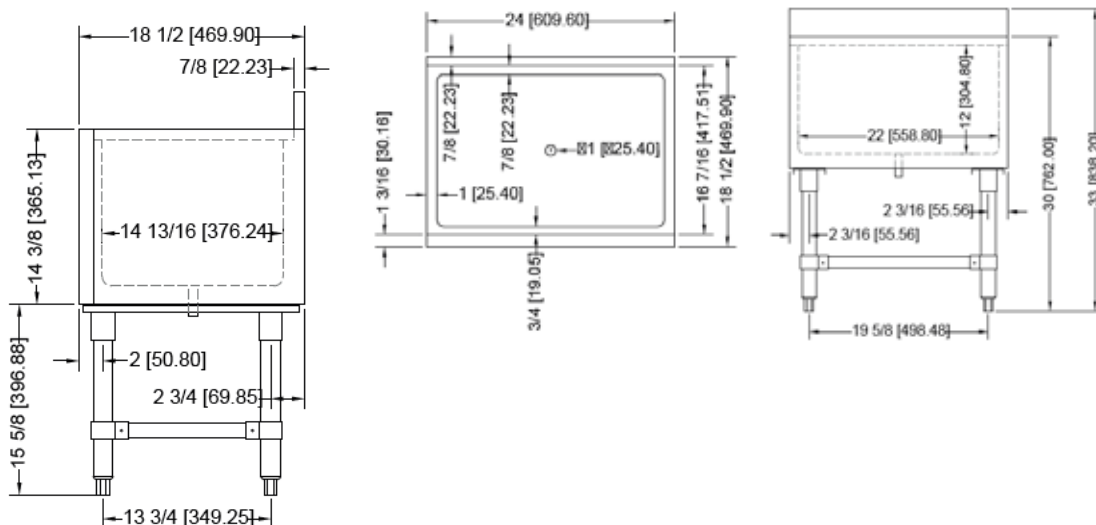
FEATURES

- 20-gauge 304 stainless steel bowl, top, back and body
- Galvanized leg and socket, plastic bullet feet and
- "U" shape leg bracing
- 3" high backsplash



Model	Capacity (lbs)	Bowl Dimensions (WDH Inch)	Dimensions (WDH Inch)	Weight (lbs)
SS-IB1824	77	22" x 14.8" x 12"	18" x 24"	64
SS-IB1830	98	28" x 14.8" x 12"	18" x 30"	72
SS-IB1836	119	34" x 14.8" x 12"	18" x 36"	79.2

PLAN VIEW





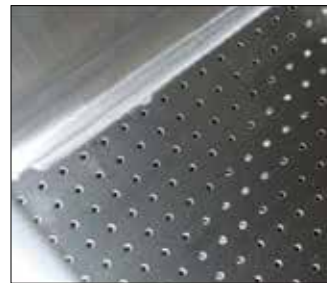
Pre-Rinse Basket



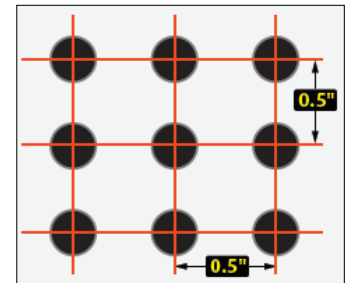
SS-B2025-CWP | SS-CPRB-CWP

FEATURES

- 304 Series Stainless Steel
- 16 Gauge Construction
- Sized for Standard 20" x 20"
- Welded Slide Bars



Drain Hole
Configuration



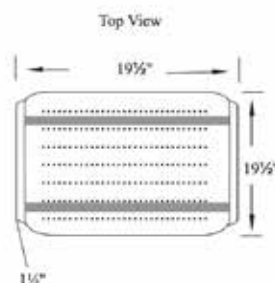
Basket is provided with
hole spacing pattern as
illustrated. **All holes are
1/8" DIAMETER**

SS-B2025-CWP

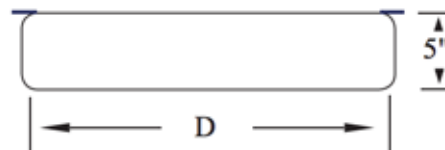
SPECIFICATIONS

Model	Spacing Between Holes	Hole Size	Dimensions (WDH Inch)	Net Weight (lbs)
SS-B2025-CWP	0.5"	1/8"	20" x 25" x 5"	15
SS-CPRB-CWP	0.5"	1/8"	19.5" x 19.5" x 5"	11

PLAN VIEW



Side View





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Aluminum Dunnage Rack



SS-ADR-22125

FEATURES

- Store products off the floor for sanitation and damage prevention
- Made of welded 1 1/2" square aluminum tube which provides maximum strength and durability
- Fully assembled

SPECIFICATIONS

Model	Loading Capacity	Dimensions (WDH Inch)	Net Weight (lbs)
SS-ADR-22125	1600 lbs	22" x 36" x 12"	7

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Knock-Down Worktable with Cabinet

SS-KNOCK 24403

FEATURES

- Utility Cart
- 304 stainless steel
- 11/2" ledge on the shelves
- 4" rubber casters standard

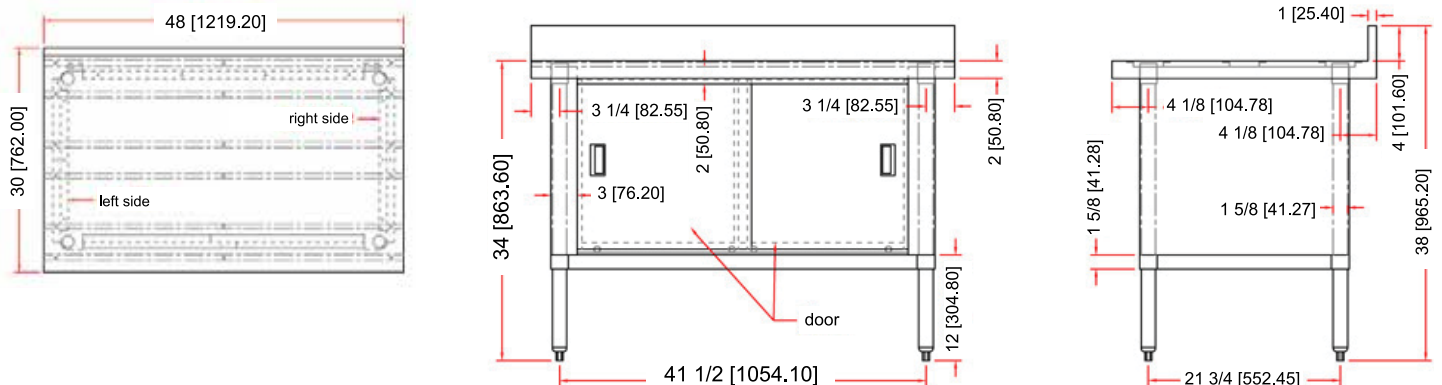


SS-KNOCK 24403

SPECIFICATIONS

Model	Midshelf Capacity	Top Capacity	Undershelf Capacity	Height	Weight	Package Dimensions (WDH Inch)
SS-KNOCK 24403	260 lbs	690 lbs	420 lbs	38"	125 lbs	50" x 33" x 12"

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Three Level S/s Bus Cart



SS-B2025-CWP

SS-KBUS-1524E | SS-KBUS-1828E | SS-KBUS-2133E

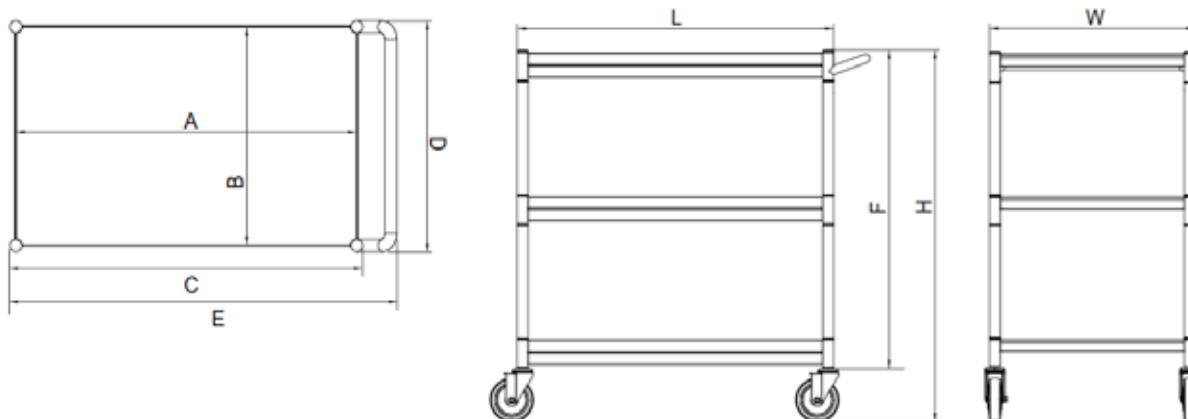
FEATURES

- Utility Cart
- 304 stainless steel
- 1 1/2" ledge on the shelves
- 4" rubber casters standard

SPECIFICATIONS

Model	Levels	Dimensions (WDH Inch)	Overall Dimensions (WDH Inch)	Net Weight (lbs)
SS-KBUS-1524E	3	A 24" x B 15" x C 25" x D 16" x E 28 1/2" x F 29"	24" x 15" x 33 1/2"	32
SS-KBUS-1828E		A 28" x B 18" x C 28 7/8" x D 18 7/8" x E 32 1/2" x F 29"	28" x 18" x 33 1/2"	37
SS-KBUS-2133E		A 33" x B 21" x C 33 7/8" x D 18 7/8" x E 37 1/2" x F 29"	33" x 21" x 33 1/2"	47

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details



FURNITURE

Restaurant Seating
Restaurant Tables
Special Furniture



Dining Metal Chairs (Ladder)

FUR-T145

FEATURES

- Versatile Design: Classic look suitable for modern or traditional venues.
- Back Style Options: Available in Cross and Ladder back designs.
- Durable Construction: Strong 16 gauge steel frame with fully welded stress joints.
- Solid wood seat with commercial grade foam.
- Padded seats in vinyl, wood seats and leather finish.

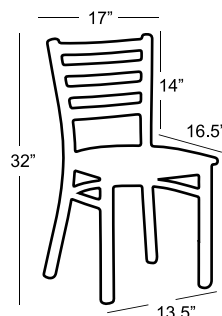


FUR-T145

SPECIFICATIONS

Model	Height (Inch)	Color	Tube Size	Thickness (mm)	Seat Material	Frame Material	Back design	Weight Capacity (lbs)	Net Weight (lbs)	Dimension (Inch)	Gross Weight (lbs)
FUR-T145	19	Black	30 x 30	1.1	Playwood / PVC / Vinyl	Metal	Ladder	500	14.55	32 x 17 x 19	15.43

PLAN VIEW





Dining Metal Chairs (Cross)

FUR-T159

FEATURES

- Versatile Design: Classic look suitable for modern or traditional venues.
- Back Style Options: Available in Cross and Ladder back designs.
- Durable Construction: Strong 16 gauge steel frame with fully welded stress joints.
- Solid wood seat with commercial grade foam.
- Padded seats in vinyl, wood seats and leather finish.

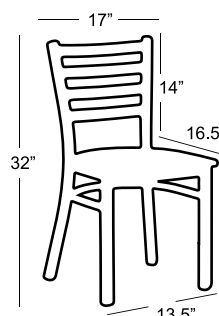


FUR-T159

SPECIFICATIONS

Model	Height (Inch)	Color	Tube Size	Thickness (mm)	Seat Material	Frame Material	Back design	Weight Capacity (lbs)	Net Weight (lbs)	Dimension (Inch)	Gross Weight (lbs)
FUR-T159	19	Black	30 x 30	1.1	Playwood / PVC / Vinyl	Metal	Cross	500	14.55	32 x 17 x 19	15.43

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Bar Height Metal Ladder Back Chair (Ladder)

FUR-T145B

FEATURES

- Bar-height design perfect for counters and high tables with elegant natural wood finish for a classic look
- Durable metal construction ensures long-lasting use
- Ladder back provides ergonomic support and comfort
- Smooth surfaces and simple design make maintenance a breeze.
- Combines rustic wood with modern metal for a timeless look.
- Designed to withstand heavy use in commercial settings. Fits well in various dining and bar setups.



FUR-T145B

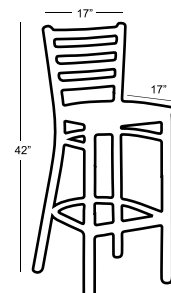
SPECIFICATIONS

Model	Frame Color	Frame Material	Seat Material	Weight Capacity (lbs)	Dimension (DWH Inch)	Net Weight (lbs)
FUR-T145B	Black	Metal	Black PVC	330	17 x 17 x 42	20.4
FUR-T157-5B			Wood			

COLOR



PLAN VIEW





Bar Height Metal Ladder Back Chair (Cross)

FUR-T159B

FEATURES

- Bar-height design perfect for counters and high tables with elegant natural wood finish for a classic look
- Durable metal construction ensures long-lasting use
- Ladder back provides ergonomic support and comfort
- Smooth surfaces and simple design make maintenance a breeze.
- Combines rustic wood with modern metal for a timeless look.
- Designed to withstand heavy use in commercial settings. Fits well in various dining and bar setups.

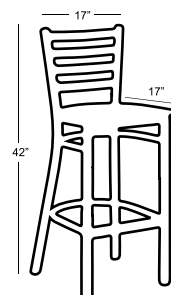


FUR-T159B

SPECIFICATIONS

Model	Frame Color	Frame Material	Seat Material	Weight Capacity (lbs)	Dimension (DWH Inch)	Net Weight (lbs)
FUR-T159B	Black	Metal	Leather	330	17 x 17 x 42	20.4
FUR-T187B			Black PVC			
FUR-T230B	Wood	Wood	Black PVC			

PLAN VIEW





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



Commercial Wooden High Chair

MCK-ROY-702M

FEATURES

- Built to withstand rigorous daily use in restaurants and cafes
- Attractive and durable natural wood construction
- Includes a safety strap to secure children safely. High back and wide seat for added comfort and support.
- Designed for stability and easy storage. Smooth surface allows for quick and easy cleaning.
- Timeless design that complements any decor.



MCK-ROY-702M

SPECIFICATIONS

Model	Frame Color	Frame Material	Seat Material	Weight Capacity (lbs)	Dimension (DWH Inch)	Net Weight (lbs)	Gross Weight (lbs)
MCK-ROY-702M MCK-ROY-702N	Natural, Walnut, Mahogany	Wood	Wood	-	20 x 20 x 29	13	15

COLOR



PLAN VIEW

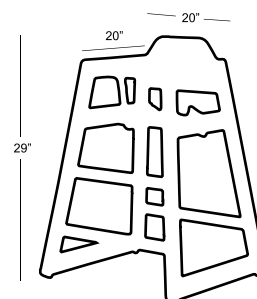




Table Tops

FEATURES

- Reversible laminated table tops
- Solid black molding to prevent chipping and scuffing



SPECIFICATIONS

Model	Shape	Material	Color / Finishing	Dimensions (WDH Inch)
FUR-TT2424	Square	Laminated / Rubber Seal	Black	24 x 24 x 1
FUR-TT2430MB	Rectangular		Mahogany / Black	24 x 30 x 1
FUR-TT3060BM				30 x 60 x 1
FUR-TT30BM	30 x 1			
FUR-TT36MB	36 x 1			
FUR-TT48BM	48 x 1			
FUR-TT60BM	60 x 1			
FUR-TTL2424OW	24 x 24 x 1			
FUR-TTL2430OW	24 x 30 x 1			
FUR-TTL24ROW	Dark Walnut		24 x 1.5	
FUR-TTL3030MB	Square		Mahogany / Black	30 x 30 x 1.5
FUR-TTL3030OW			Dark Walnut	30 x 30 x 1.5
FUR-TTL3042MB	Rectangular		Black	30 x 42 x 1.5
FUR-TTL3048BM			Mahogany / Black	30 x 46 x 1.5
FUR-I38G2I52430		Tan Brown Granite	-	24 x 30
FUR-3492424CLN30		Antique Natural Finish	Brown	24 x 24
FUR-427SD2848MP		Mixed Plank	-	24 1/2 x 47 3/16
FUR-427SM2848VE		Versilla Finish	-	24 1/2 x 47 3/16
FUR-SW24	Round	Solid Wood	Cherry	24 x 30 x 1.5
FUR-SW3048				30 x 48 x 1.5
FUR-SW30R			30 x 1	
FUR-SW36R		Mahogany / Black	36 x 1	
FUR-SW48-LUQ		Rectangular	Brown	48 x 30 x 1

COLORS AND MORE DETAILS





Toll free +1 (833) 978 8833

info@mckequipment.ca

Visit mckonline.ca for more details



WARRANTY & OTHER POLICIES



REFRIGERATION, CHEST FREEZERS, COUNTERTOP EQUIPMENT & ICE MACHINES

1 Year Parts & Labour – 5 Year Compressor

General Warranty Coverage:

- **1 Year Parts & Labour:** MCK Equipment warrants all refrigeration equipment and ice machines against defects in materials and workmanship for a period of one (1) year from the date of shipment. This coverage includes both parts and labor costs necessary to repair or replace any defective component.
- **5 Year Compressor Warranty:** The compressor, a critical component of your refrigeration equipment or ice machine, is warranted for a period of five (5) years from the date of shipment. This warranty covers the cost of the compressor part only. Labor charges related to the replacement of the compressor after the first year are not covered.

Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R404A, R134a, or R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuums must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through MCK Equipment, unless otherwise specified in writing.

Warranty Claim Process:

All claims for parts or labor must be made directly through MCK Equipment. To process a warranty claim, the following information must be provided:

1. Model number of the unit.
2. Serial number of the unit.
3. Proof of purchase.

For compressor claims, the defective compressor or compressor tag must be returned to MCK Equipment along with the above information. Failure to comply with these warranty policies will result in the voiding of any claims.

How to Get Warranty Service:

For warranty service, technical support, or to purchase replacement parts, please contact MCK Equipment directly. Our team is here to assist you with both warranty and non-warranty related questions or issues.



ROUTINE MAINTENANCE OBLIGATIONS: Adherence to routine maintenance as specified in the owner's manual is essential. Failure to follow these requirements will void the warranty.

LIMITATION OF LIABILITY: MCK Equipment is not liable for economic losses, loss of profits, or any special, exemplary, punitive, indirect, or consequential damages, including but not limited to, losses arising from food or product spoilage, regardless of whether they result from equipment failure.

WARRANTY EXCLUSIONS: The warranty does not cover any parts that have been subjected to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God after the date of manufacture.

ELECTRICAL CONNECTION RESPONSIBILITY: MCK Equipment is not responsible for the repair or replacement of components that fail or are damaged due to electrical power failures, the use of extension cords, low voltage, or voltage drops affecting the unit.

WARRANTY DISCLAIMER: The one (1) year parts & labor warranty and the additional five (5) year compressor warranty are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose, as well as any implied warranties of non-infringement. There are no warranties extending beyond the terms outlined here.

INTERNATIONAL WARRANTY EXCLUSIONS: This warranty does not apply to products sold or used outside the continental United States and Canada. MCK Equipment is not responsible for any warranty claims made on products used in these areas.

RETURN POLICY: For every return request, a restocking fee will be issued. This covers the costs of restocking the returned equipment. This will be deducted from the return amount due. The restocking fee for commercial locations is 20% of the equipment cost while that of residential locations is 30% of the equipment cost.

What is Not Covered by This Warranty:

1. Routine maintenance tasks required to keep the equipment in proper working order.
2. Consequential damages resulting from the use or failure of the equipment.
3. Damage due to alteration, neglect, abuse, misuse, accident, improper installation, or acts of God (such as fire, flood, etc.).
4. Repairs necessitated by improper electrical connections.
5. Warranty is not transferable and only applies to the original buyer.

The warranties described above are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description provided herein.

For any additional inquiries regarding your warranty or to submit a claim, please contact MCK Equipment at +1 (833) 978 8833 or, at claims@mckequipment.ca



COOKING & HOLDING EQUIPMENT

1 Year Parts & Labour

General Warranty Coverage:

- **1 Year Parts & Labour:** MCK Equipment warrants all Cooking & Holding Equipment against defects in materials and workmanship for a period of one (1) year from the date of shipment. This coverage includes both parts and labor costs necessary to repair or replace any defective component.

Warranty Claim Process:

All claims for parts or labor must be made directly through MCK Equipment. To process a warranty claim, the following information must be provided:

1. Model number of the unit.
2. Serial number of the unit.
3. Proof of purchase.

How to Get Warranty Service:

For warranty service, technical support, or to purchase replacement parts, please contact MCK Equipment directly. Our team is here to assist you with both warranty and non-warranty related questions or issues.

ROUTINE MAINTENANCE OBLIGATIONS: Adherence to routine maintenance as specified in the owner's manual is essential. Failure to follow these requirements will void the warranty.

LIMITATION OF LIABILITY: MCK Equipment is not liable for economic losses, loss of profits, or any special, exemplary, punitive, indirect, or consequential damages, including but not limited to, losses arising from food or product spoilage, regardless of whether they result from equipment failure.

WARRANTY EXCLUSIONS: The warranty does not cover any parts that have been subjected to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God after the date of manufacture.

ELECTRICAL CONNECTION RESPONSIBILITY: MCK Equipment is not responsible for the repair or replacement of components that fail or are damaged due to electrical power failures, the use of extension cords, low voltage, or voltage drops affecting the unit.

WARRANTY DISCLAIMER: The one (1) year parts & labor warranty are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose, as well as any implied warranties of non-infringement. There are no warranties extending beyond the terms outlined here.



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



INTERNATIONAL WARRANTY EXCLUSIONS: This warranty does not apply to products sold or used outside the continental United States and Canada. MCK Equipment is not responsible for any warranty claims made on products used in these areas.

RETURN POLICY: For every return request, a restocking fee will be issued. This covers the costs of restocking the returned equipment. This will be deducted from the return amount due. The restocking fee for commercial locations is 20% of the equipment cost while that of residential locations is 30% of the equipment cost.

What is Not Covered by This Warranty:

1. Routine maintenance tasks required to keep the equipment in proper working order.
2. Consequential damages resulting from the use or failure of the equipment.
3. Damage due to alteration, neglect, abuse, misuse, accident, improper installation, or acts of God (such as fire, flood, etc.).
4. Repairs necessitated by improper electrical connections.
5. Warranty is not transferable and only applies to the original buyer.

The warranties described above are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description provided herein.

For any additional inquiries regarding your warranty or to submit a claim, please contact MCK Equipment at +1 (833) 978 8833 or, at claims@mckequipment.ca



MIXERS, SLICERS AND MEAT GRINDERS

1 Year Parts & Labour

General Warranty Coverage:

MCK Equipment warrants all new mixers, slicers, and meat grinders to be free from defects in materials or workmanship. MCK Equipment's obligation under this warranty is limited to a period of one (1) year from the date of shipment from MCK Equipment. All parts covered under this warranty that are defective within one (1) year from the date of shipment from MCK Equipment are limited to repair or replacement (including labor charges) of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by MCK Equipment.

Warranty Claim Process:

All claims for parts or labor must be made directly through MCK Equipment. To process a warranty claim, the following information must be provided:

1. Model number of the unit.
2. Serial number of the unit.
3. Proof of purchase.

How to Get Warranty Service:

For warranty service, technical support, or to purchase replacement parts, please contact MCK Equipment directly. Our team is here to assist you with both warranty and non-warranty related questions or issues.

ROUTINE MAINTENANCE OBLIGATIONS: Adherence to routine maintenance as specified in the owner's manual is essential. Failure to follow these requirements will void the warranty.

LIMITATION OF LIABILITY: MCK Equipment is not liable for economic losses, loss of profits, or any special, exemplary, punitive, indirect, or consequential damages, including but not limited to, losses arising from food or product spoilage, regardless of whether they result from equipment failure.

WARRANTY EXCLUSIONS: The warranty does not cover any parts that have been subjected to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God after the date of manufacture.

ELECTRICAL CONNECTION RESPONSIBILITY: MCK Equipment is not responsible for the repair or replacement of components that fail or are damaged due to electrical power failures, the use of extension cords, low voltage, or voltage drops affecting the unit.

WARRANTY DISCLAIMER: The one (1) year parts & labor warranty are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



particular purpose, as well as any implied warranties of non-infringement. There are no warranties extending beyond the terms outlined here.

INTERNATIONAL WARRANTY EXCLUSIONS: This warranty does not apply to products sold or used outside the continental United States and Canada. MCK Equipment is not responsible for any warranty claims made on products used in these areas.

RETURN POLICY: For every return request, a restocking fee will be issued. This covers the costs of restocking the returned equipment. This will be deducted from the return amount due. The restocking fee for commercial locations is 20% of the equipment cost while that of residential locations is 30% of the equipment cost.

What is Not Covered by This Warranty:

1. Routine maintenance tasks required to keep the equipment in proper working order.
2. Consequential damages resulting from the use or failure of the equipment.
3. Damage due to alteration, neglect, abuse, misuse, accident, improper installation, or acts of God (such as fire, flood, etc.).
4. Repairs necessitated by improper electrical connections.
5. Warranty is not transferable and only applies to the original buyer.

The warranties described above are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description provided herein.

For any additional inquiries regarding your warranty or to submit a claim, please contact MCK Equipment at +1 (833) 978 8833 or, at claims@mckequipment.ca



STAINLESS STEEL FABRICATION EQUIPMENT

90 Day Limited Warranty

General Warranty Coverage:

All warranty claims must be made directly to MCK Equipment. All claims must include: model number of the unit, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims.

90 Day Warranty

- MCK Equipment warrants all new stainless steel fabrication equipment against defects in materials and workmanship, subject to the following conditions:
- MCK Equipment obligation under this warranty is limited to a period of three (3) months from the date of shipment from MCK Equipment. This warranty applies to the original owner only, and is non transferable.
- Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at MCK Equipment discretion, such product will be replaced with a new unit by MCK Equipment, after defective unit has been inspected and defect has been confirmed. MCK Equipment does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to plastic and non-metallic synthetic parts that may need to be replaced due to normal usage, or lack of preventative maintenance.

Warranty Claim Process:

All claims for parts or labor must be made directly through MCK Equipment. To process a warranty claim, the following information must be provided:

1. Model number of the unit.
2. Serial number of the unit.
3. Proof of purchase.

How to Get Warranty Service:

For warranty service, technical support, or to purchase replacement parts, please contact MCK Equipment directly. Our team is here to assist you with both warranty and non-warranty related questions or issues.

ROUTINE MAINTENANCE OBLIGATIONS: Adherence to routine maintenance as specified in the owner's manual is essential. Failure to follow these requirements will void the warranty.

LIMITATION OF LIABILITY: MCK Equipment is not liable for economic losses, loss of profits, or any special, exemplary, punitive, indirect, or consequential damages, including but not limited to, losses arising from food or product spoilage, regardless of whether they result from equipment failure.



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



WARRANTY EXCLUSIONS: The warranty does not cover any parts that have been subjected to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God after the date of manufacture.

ELECTRICAL CONNECTION RESPONSIBILITY: MCK Equipment is not responsible for the repair or replacement of components that fail or are damaged due to electrical power failures, the use of extension cords, low voltage, or voltage drops affecting the unit.

WARRANTY DISCLAIMER: The one (1) year parts & labor warranty are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose, as well as any implied warranties of non-infringement. There are no warranties extending beyond the terms outlined here.

INTERNATIONAL WARRANTY EXCLUSIONS: This warranty does not apply to products sold or used outside the continental United States and Canada. MCK Equipment is not responsible for any warranty claims made on products used in these areas.

RETURN POLICY: For every return request, a restocking fee will be issued. This covers the costs of restocking the returned equipment. This will be deducted from the return amount due. The restocking fee for commercial locations is 20% of the equipment cost while that of residential locations is 30% of the equipment cost.

What is Not Covered by This Warranty:

1. Equipment that has not been properly installed or maintained, damage from improper cleaning, and water damage to controls.
2. Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, fire, flood, or acts of God.

The warranties described above are exclusive and in lieu of all other warranties. MCK Equipment disclaims any implied warranty of merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description provided herein.

For any additional inquiries regarding your warranty or to submit a claim, please contact MCK Equipment at +1 (833) 978 8833 or, at claims@mckequipment.ca



Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



CONTACT US

ALBERTA

Calgary

Call us: 306-261-1779
calgary@mckequipment.ca

Edmonton

Call us: 780-286-6666
edmonton@mckequipment.ca

Red Deer

Call us: 780-782-0028
reddeer@mckequipment.ca

BRITISH COLUMBIA

Vancouver

Call us: 306-261-1779
vancouver@mckequipment.ca

SASKATCHEWAN

Saskatoon

Call us: 306-978-8831
saskatoon@mckequipment.ca

Regina

Call us: 306-262-2262
regina@mckequipment.ca

Prince Albert

Call us: 306-262-2262
princealbert@mckequipment.ca

Battlefords

Call us: 306-262-2262
battlefords@mckequipment.ca

Winnipeg

Call us: 306-262-2262
winnipeg@mckequipment.ca

ONTARIO

Ottawa

Call us: 306-261-1779
ottawa@mckequipment.ca

Toronto

Call us: 306-261-1779
toronto@mckequipment.ca

QUEBEC

Montreal

Call us: 780-782-0028
montreal@mckequipment.ca

Quebec City

Call us: 780-782-0028
quebec@mckequipment.ca





Toll free +1 (833) 978 8833
info@mckequipment.ca
Visit mckonline.ca for more details

Quality Kitchen
Equipment & Supplies



VISIT OUR SHOWROOMS

ALBERTA

Calgary

Coming soon!

+1 (306) 261 1779
calgary@mckequipment.ca



SASKATCHEWAN

Saskatoon

3603 Millar Ave #4,
Saskatoon, SK S7P 0B2

+1 (833) 978 8833
saskatoon@mckequipment.ca



SHOP OR QUOTE ONLINE

Discover unbeatable deals and premium kitchen equipment at MCK Equipment.

Visit our website to shop online or request a quote today. Build your dreamed restaurant and, start your journey with us now!

mckonline.ca
mckonline.ca/shop





*Elevate your restaurant, kitchen or bar with
equipment designed and delivered straight to you*



VISIT OUR SHOWROOMS IN:

SASKATOON, SASKATCHEWAN

3603 Millar Ave #4, Saskatoon, SK S7P 0B2

CALGARY, ALBERTA

Coming soon!

Call us toll free +1 833 978 8833

Email is at info@mckequipment.ca

mckonline.ca | mckonline.ca/shop