DINE COMPANY

THE RESTAURANT STORE

All the Equipment, All the Expertise.

For over 25 years, Dine Company has been building our knowledge to be a market leader as a supplier of food equipment for commercial foodservice kitchens.

DINE COMPANY
THE RESTAURANT STORE

Our vast knowledge of many types of industries allows us to plan and design a kitchen to prepare, cook and serve the foods you desire. We are detailed in our approach to the design of a kitchen.

Our comprehensive services include:

AutoCAD DESIGN to meet architect and contractor specifications and to listen to the customer's needs in order to design a kitchen that works.

HEALTH DEPARTMENT CODE REQUIREMENTS

ELECTRICAL & PLUMBING REQUIREMENTS FOR COMMERCIAL KITCHENS

PROJECT MANAGEMENT

EXHAUST HOOD DESIGN & INSTALLATION

COMPLETE KITCHEN EQUIPMENT INSTALLATION

TECHNICAL SERVICE & SUPPORT

Much more than a kitchen equipment supplier.

As the commercial kitchen experts, Dine Company has completed projects for a variety of facilities in a range of industries, including restaurants, hotels, churches, schools, casinos, hospitals, assisted living, nursing homes and nightclubs.

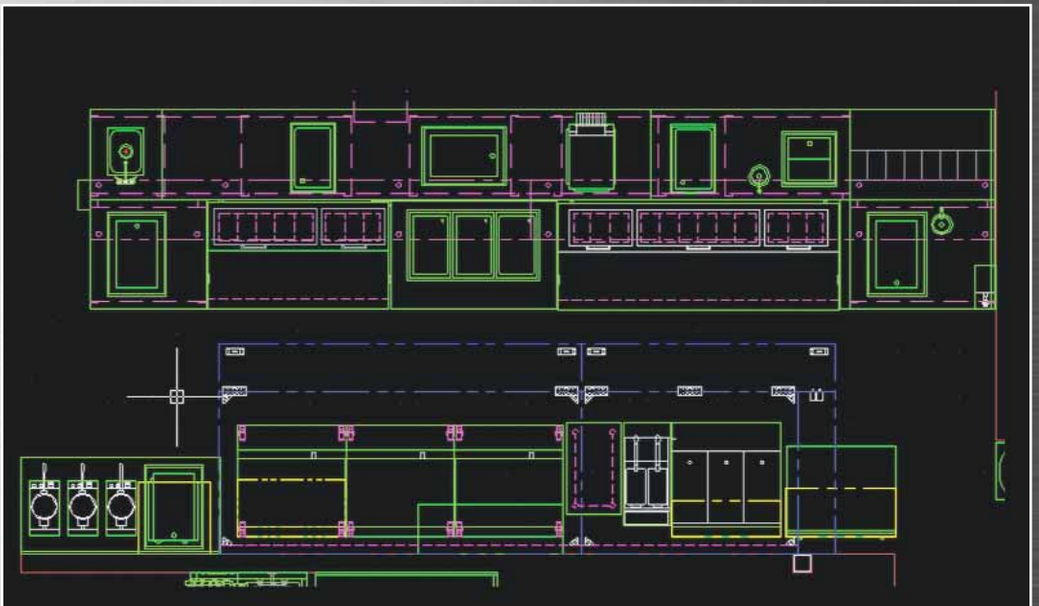
IF YOU SERVE FOOD, WE SERVE YOU.
In order to support our customers and exceed their expectations, our skilled, professional staff works closely with the architects and contractors from the time we start a new kitchen project until the final punch list is complete.

DINE DESIGN

If you serve food or are planning a commercial kitchen, call Dine Company first.
WE MAKE THE PLAN, WE WORK THE PLAN.

In order to work well, a kitchen must be planned well. Dine

Company project managers, working with our design team, offer customers all the options for layouts, equipment and specifications for success. We ask the right questions, help customers consider all the viable options – from space and workflow planning to equipment and furniture – and see to it that the plan is executable within budget and on time. Dine Company is full-service, so after we make the plan, we have the team in place to work the plan. Our professional installers and technicians finish the job on time and within budget, and can even follow up after completion if there are training or service needs.



See our design portfolio at dinecompany.com.

Krowne

We Raise the Bar!

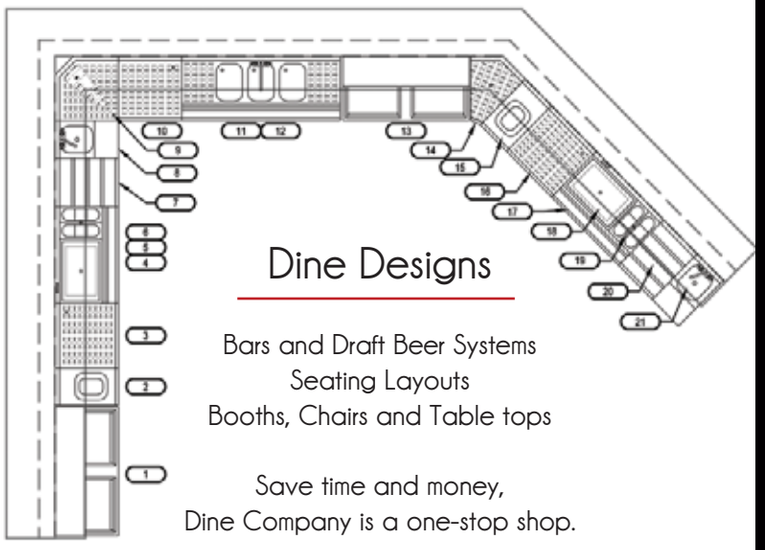
- Full Layout and Design Available
- Units Pre-Assembled at Factory to Save Installation Time
- Built-in Sound Deadened Speedrails
- High Quality Ceramic Cartridge Valve Faucets
- Stainless Steel Sides and Legs
- Optional Built-in High Volume 8 or 10 Circuit Cold Plate

- 24" Depth
- Choice Of Door Styles
- Available in 2 or 3 door
- All Stainless Steel Cove Corner Interior
- Left or Right Side Compressors

Hatco®

Durable, High-Quality Foodservice Equipment

(800) 446-8433 • www.hatcocorp.com



Dine Designs

Bars and Draft Beer Systems
Seating Layouts
Booths, Chairs and Table tops

Save time and money,
Dine Company is a one-stop shop.

ATS

American Tables & Seating, Mfg.

ENERGY STAR APPLIANCES

To help with energy costs, look for the ENERGY STAR label on our brands of equipment. You can have confidence that your equipment is operating at peak performance while saving energy.

LARGE OR SMALL . . .

If you need help with a commercial kitchen, including the exhaust hood system, we can help. With an in-house AutoCAD designer, we work closely with you to address your needs and concerns and accomplish your goals.

Dine Company provides project management, too. From the time we start a new kitchen project until the final punch list, we will be there to support the client.

We can also provide installation anywhere in the United States.

Dine Company has over 5,000 items in inventory. We have smallwares and equipment to meet the immediate needs of the foodservice operator, and we will order equipment to the specific needs of each client.

PITCO

A Fryer To Meet Every Need

Solstice SUPREME

70% Thermal Efficiency

50% Savings In Oil Usage

• ENERGY STAR Qualified • Dependable Heat Transfer
• Fuel-Saving Performance • New Self-Cleaning Burners

Crisp 'N Hold Food Stations

Mobile Fryer Filters

Gas or Electric Fryers

ASK ABOUT ENERGY STAR

BLODGETT

Blodgett Convection Ovens Now ENERGY STAR Certified

ENERGY STAR Certified Blodgett DFG-100

Blodgett, the uncontested market leader, has once again led the way! We are very proud to be a part of the new ENERGY STAR program for convection ovens.

For over 160 years, Blodgett has been known for quality, durability and the lowest cost of ownership of any convection oven made. The NEW Energy Efficiency labeling gives you all the more reason to buy a new Blodgett Convection Oven.

ENERGY STAR Certified Ovens

DFG-100
DFG-200
Mark-V
Zephaire-E
Zephaire-E Plus
Zephaire-G
Zephaire G Plus
XCLL-50L

ECO-FRIENDLY

Visit Dine Company for a product tour

QuietQube Remotes

75% quieter with patented CVD technology

The Easiest Ice Machine to Maintain

Patented cleaning/sanitizing technology

Less Energy. Less Water. More Ice.

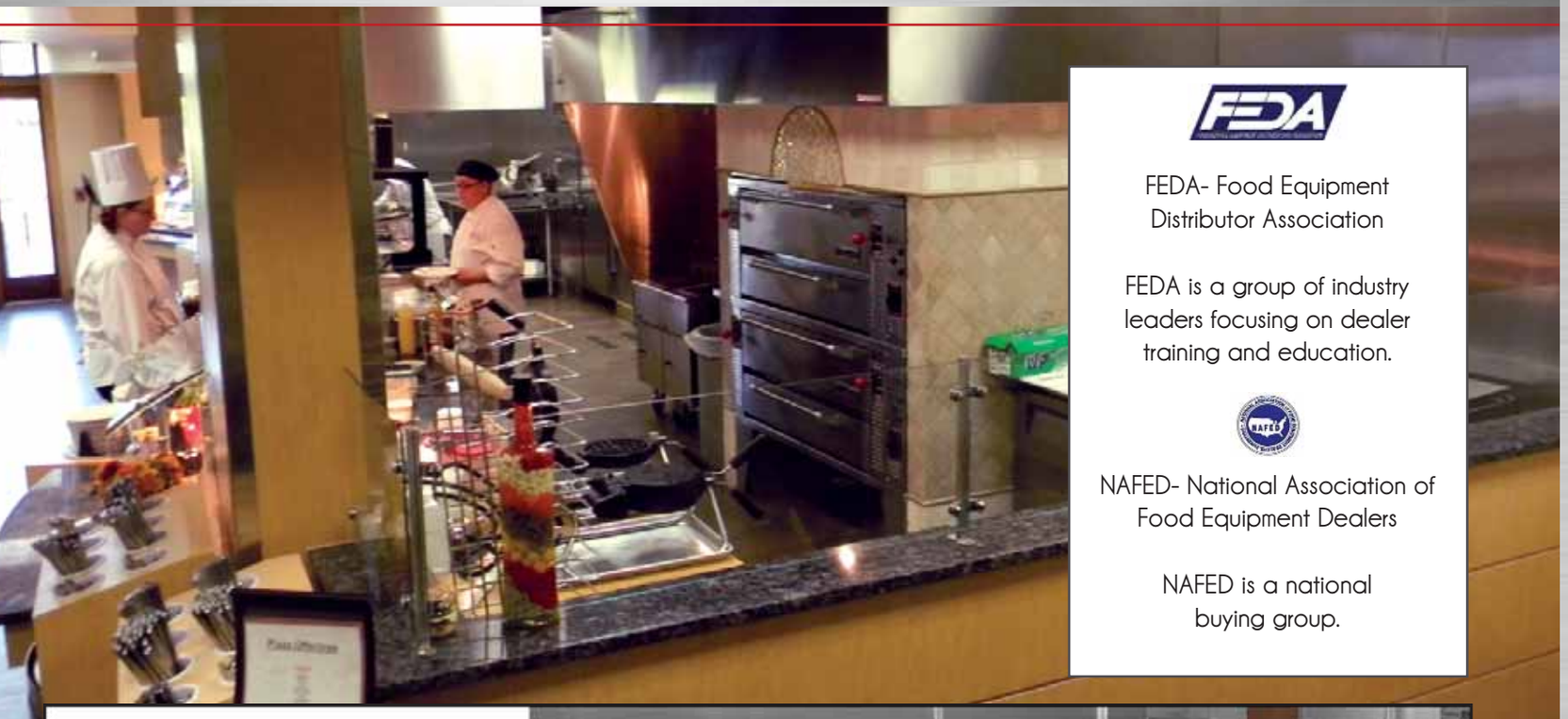
www.manitowocice.com

Manitowoc

America's #1 Selling Ice Machine

WHY DINE?

Service is paramount at Dine Company – **WE WORK TO GET EVERY DETAIL RIGHT.** While many suppliers can simply sell products, we pride ourselves on being a one-stop shop for any commercial kitchen project or foodservice application. We have a depth of knowledge within our staff which is unparalleled, and includes in-house project managers, an AutoCAD designer, installers and service techs, all dedicated to making all of our projects run smoothly.



FEDA- Food Equipment Distributor Association

FEDA is a group of industry leaders focusing on dealer training and education.

NAFED- National Association of Food Equipment Dealers

NAFED is a national buying group.

Manitowoc Foodservice is proud to partner with Zink Marketing to bring our award-winning portfolio of best in class brands to the foodservice marketplace.

Cleveland
Frymaster®
Delfield®
Garland®
Jackson
Kolpak®
Lincoln
Merco®
Merrychef®
Varimixer®

For more details on kitchen solutions, low-rate financing or for installation and start-up assistance from our STAR service network, call Dine Company.

Manitowoc

PREP. COOK. SERVE.

Dine Company is the region's premier supplier for both new and refurbished models from brands our customers know and trust. We also design and fabricate NSF-labeled custom stainless steel tables, sinks and chef lines.

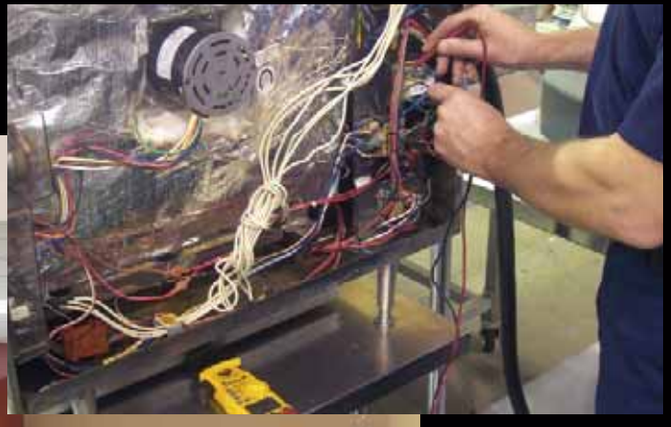
FABRICATION

If you think NSF stainless steel fabrication is expensive and has long lead times, think no further. In as little as three weeks, Dine Company can provide highly modified NSF fabrication at a cost that will keep you in budget.

PARTS. SERVICE. INSTALLATION.

WHEN YOU CALL DINE COMPANY YOU WILL SPEAK WITH A LIVE PERSON.

If you need parts to keep you cooking then call on us to speak to a knowledgeable person who can source most any part you need. Whether you install yourself or need one of our experienced service techs to give you a hand, we're here to support the foodservice industry.



INSTALLATION SERVICES

We drive our own trucks and have our own team of skilled installers and technicians, which takes the worry out of delivery and installation for our customers. Properly installed equipment runs better and longer. We also have the ability to source delivery and installation with one of our trusted partners anywhere in the U.S.A.

If It's Broken...Fix It

We Stock a Full Line of Repair Parts From FMP.

FMP®

FRANKLIN MACHINE PRODUCTS

Parts and Accessories for the Foodservice Industry

Dormont Safety System™

The Dormont Safety-System is a family of products designed with the safety of your kitchen, the food you serve, your employees and your business in mind. The Safety-System is comprised of:

- The Dormont Blue Hose™
- SnapFast® one-handed Quick-Disconnect
- SwivelMax™ 360° multi-plane end fitting
- Safety Quik™ combination QD and valve
- Safety-Set™ equipment placement system

With over 50 years of experience and more than 100 million gas connectors manufactured, Dormont is the industry standard when safety is your #1 priority.

Dormont

⇦ *turn the page for more information!*

ENERGY STAR

True is committed to eco-friendly manufacturing by meeting and surpassing the energy standards while not sacrificing performance. By using oversized, higher capacity, balanced refrigeration systems, True's run times exceed industry energy efficiency expectations.

ENERGY STAR PARTNER

Made in the U.S.A.

True is committed to producing high quality products that are manufactured in the USA. True manufactures each cabinet using an industry leading combination of high quality metals and components designed to optimize cabinet performance.

TRUE REFRIGERATION™
MADE IN U.S.A.
SINCE 1945

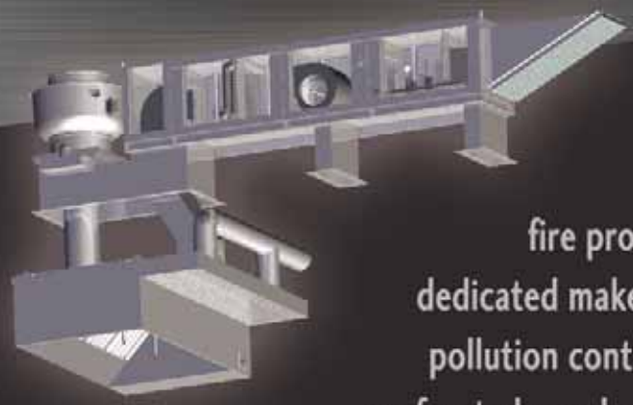
100% Run Testing

True run tests every model manufactured as part of the final quality inspection before releasing them into finished goods inventory. Refrigerators are run tested for 4-6 hours, freezers are tested for at least 16 hours.

true

Exhaust Hood Systems

200+ Installations by Dine Company



exhaust air systems
factory-welded grease duct
self-cleaning systems
exhaust hood systems
captrate® combo & solo filters

fire protection
dedicated make-up air
pollution control unit
perforated supply plenum
energy management systems

CAPTIVEAIRE
COMMERCIAL KITCHEN VENTILATION

ETL
UL 710
NSF
NFPA-96

Energy Management System

Saving Energy and Money Through Demand Ventilation

Utility Distribution System

CaptiveAire Systems' UDS provides unequaled cooking line versatility, flexibility and convenience.

Bally®

SmartVap - Defrost Control System

It's Smart
Electronically Controls:
- Box Temperature
- Defrost Initiation
- Defrost Termination
- Fan Delay

It's Simple
2 Pipes,
2 Wires,
It's Done!

WALK-IN COOLERS AND FREEZERS FOR ANY APPLICATION.

WALK-IN COOLERS & FREEZERS

Walk-ins come in many shapes, sizes and installation methods. Our experience will help you choose the proper temperature and type of refrigeration, such as Bally SmartVap coils, and the many other options to get you a box that fits the application. Call on Dine Company to assist with the specifications of your walk-in box.

THE ONE PLACE FOR ONE-STOP SHOPPING

There are so many essentials to the foodservice business, and smallwares is one of them. Whether you need quality kitchen smallwares, bar supplies, tabletop flatware, china or glassware, call on Dine Company. We make it easy with the best place to find all of these items: Dine Company The Restaurant Store, of course! Our location is the region's largest restaurant superstore with more than 25,000 square feet of shopping space and an unbeatable selection of new and refurbished equipment, smallwares and disposables – all at wholesale prices. We even have a demonstration kitchen for our customers to get a hands-on experience with the products and equipment before they buy!

In essence, Dine Company delivers on promise, on value, on budget and on time. Visit our website at www.dinecompany.com for more information or to shop online. Or, feel free to visit our superstore.

DINE COMPANY
THE RESTAURANT STORE

3110 Preston Hwy.
Louisville, KY 40213
502.637.3232
www.dinecompany.com

Amana
Edlund
NEMCO FOOD EQUIPMENT
"Exceeding your expectations"
CAL-MIL
Panasonic ideas for life
Chef REVIVAL
American METALCRAFT
anchor
CAMBRO TRUSTED FOR GENERATIONS
WALCO 100 Years
VOLLRATH Setting the Standard
APEX
WARING COMMERCIAL
robot coupe
Browne-Halco
CONTINENTAL COMMERCIAL PRODUCTS
TAYLOR
SAN JAMAR Smart • Safe • Sanitary
CARLISLE makeworkeasier
DEXTER THE EDGE SINCE 1818
TABLECRAFT