



BRAD WALLER &  
ASSOCIATES, INC.

---

*Providing Solutions for  
the Food Service Industry*

---





# Continental

Refrigerator



Recognized "BEST IN CLASS" by Consultants in the 2010 survey conducted by *Foodservice Equipment and Supplies Magazine* for both Upright/Reach-In Refrigeration and Refrigerated Prep Tables.



## MARKET FORGE

INDUSTRIES INC.

An Employee Owned Company  
"The Premier Steam Cooking Equipment Manufacturer"



From the innovative boilers to the new Eco-Friendly equipment that saves you time and money, it is clear that Market Forge has gained strength and wisdom with age. So put the power of steam cooking to work for you with Market Forge.



## Dutchess

BAKER'S MACHINERY CO. INC.



Bakers, Cooks and Chefs world-wide use Dutchess brand equipment to produce a wide variety of products including Buns, Breads, Pizza, Tortillas, Cookies, Pies and much more.



Let DoughXpress increase your production, eliminate the need for messy flour, and improve your finished product with our full line of pizzaXpress, tortillaXpress, heatXpress, and bakeryXpress equipment.



## XLT

OVENS BY BOFI

5-year warranty on all XLT ovens

The quiet FIRE™ burner... quite possibly the best oven burner ever



Nexelon Shelving offers a Lifetime Warranty against rust and corrosion and is protected by NEXGARD, an anti-microbial agent.





The Viking Commercial kitchen includes island suites, ovens, ranges, boilers, griddles, French tops, hot tops, planchas, salamanders, cheesemelters, and refrigerated equipment stands — all utilizing the unique Viking modular design. Each unit is built-to-order and exemplifies the ultra-premium Viking standards and iconic Viking style.



**HOT FOOD BOXES**  
by SecoSelect



All SECO Select heated/proofing cabinets feature EvenHeat technology and are constructed with an aluminum core.

Parade Plastics makes exceptionally strong, durable, and safe food service products. They offer more than 100 different items in seventeen color options.



MARCHING AHEAD™

*"Building the Best Valued Mixers for the Smartest Consumers!"*



**THUNDERBIRD**  
BRAND OF U.S.A.  
Bakery Equipment & Food Machines.



Equipex SODIR products are creatively designed electric countertop cooking equipment that permit the addition of innovative food service items to a menu at a reasonable cost.

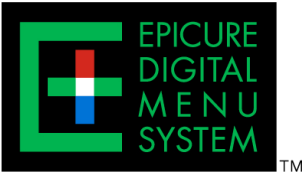
Whoever you are in the food service industry, there is a Robot Coupe food processor product designed just for your needs — and they are all created to save you time, labor, and money.



*"The inventor & world leader in food processors."*



Epicure Digital Systems is a digital



menu board company uniquely integrating its expertise in software technology, restaurant operations and food service marketing to create digital signage solutions for the food service industry. The operator controls LCD menu boards and signage, in any number of locations, easily and quickly online!



SMT units are available in portable or wall-mounted variations. With each unit, you can control the water pressure as well as the ratio of water to chemicals or soap mixture.

*Our powerful and efficient systems will keep your Food Service area clean and healthy!*



CDN is the only company focused solely on time and temperature, offering the broadest assortment of thermometers and timers on the market.



For modular, mobile fiberglass serving counters, milk coolers, tray dispensers and other specialty equipment, Colorpoint serving lines are the best choice for durability, versatility and aesthetic appeal to maximize the dining experience in your cafeteria or food court. The Visions design element allows food service operators to create a theme for their entire cafeteria.

If you need work tables, sinks, wall cabinets, dish tables, custom serving counters, chef's units and much more, Low Temp Manufacturing builds each order from the ground up per your specifications.



RMI has been manufacturing quality cold rooms for over 60 years and is well-known in the industry! All RMI boxes are UL, NSF certified and CEC Compliant. They can be found in thousands of establishments throughout the country such as , Presbyterian Hospital of Dallas, MGM Grand, Mandalay Bay, LA Air Force Base, and Hyatt Hotels.



No Hoods?  
No Vents?  
No problem!  
Autofry is the



leader in ventless, fully-enclosed and automated deep frying technology. They are capable of serving a wide range of frying demands; from small independent taverns to large stadiums, to world wide multi-unit chains, they can handle it all!



It's the ultimate high-speed all-in-one ventless cooking system. From toasting a sub to preparing a juicy steak, baking a pizza or steaming vegetables, Multi-Chef does it all without sacrificing food quality.



99 Regency Parkway, Suite 207 Mansfield, TX 76063  
Phone: (817) 842-9059 Fax: (817) 842-9039  
Email: [info@bwareps.com](mailto:info@bwareps.com) Website: [www.bwareps.com](http://www.bwareps.com)