

FOODSERVICE PRODUCTS DIVISION



tomlinson[®]



Everything you need to operate a successful foodservice establishment can now be found in one easy-to-follow catalog. Tomlinson Industries' updated Foodservice Products Division catalog now includes the foodservice product line, the C&K product line, and our newest line —Fusion Commercial Products.

Tomlinson Industries is a leading manufacturer of high-quality, durable equipment that delivers years of reliable service, including soup cooking and warming equipment, wood products, cast iron skillets, and thermal platters. C&K products offer the solutions you need to comply with or surpass HACCP and other safety standards, including disposable and safety/work gloves, cutting boards, liners, and matting. The Fusion line of commercial equipment includes pizza ovens and merchandisers, warmers and servers, and heat lamps.



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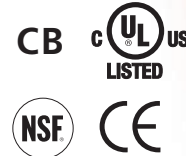
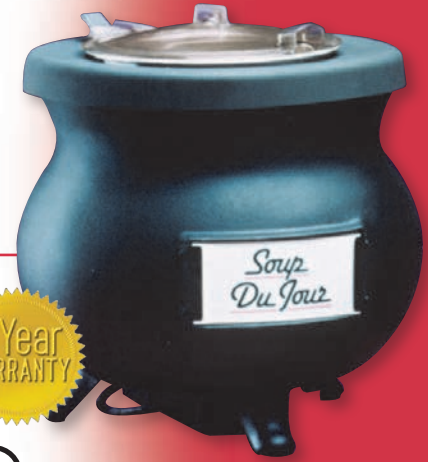
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SOUP COOKING & WARMING EQUIPMENT

The Deluxe Frontier Kettle®

The top of the line in Tomlinson soup kettles! The Deluxe Frontier Kettle® cooks, heats, holds, and warms soup and other hot food specialties. It is NSF-listed for rethermalization and features fast heat-up (1250 watts), adjustable temperature control, and an indicator light. Each Frontier Kettle is shipped with an 8 or 12 quart (7.6 or 11.4 liter) stainless steel food insert, hinged lid, and 22 colorful product cards. The kettle is available in 120 or 240 volts. Kettle color options are black, red, or brown.

	Model #	Color	Voltage	Dimensions inches (mm)	Ship Wt. lbs./kgs.
8 qt. (7.6 L)	1006845	Black	120	15 H x 14 D (381 x 356)	28/13
	1006867	Black	240	15 H x 14 D (381 x 356)	28/13
	1006846	Black, with transport collar	120	15 H x 14 D (381 x 356)	28/13
12 qt. (11.4 L)	1006856	Black	120	16-1/2 H x 14 D (419 x 356)	29/13
	1007683	Black	240	16-1/2 H x 14 D (419 x 356)	29/13
	1006858	Black, with transport collar	120	16-1/2 H x 14 D (419 x 356)	29/13
Accessories	Model #	Description	Ship Wt. lbs./kgs.		
	1406804	Lid assembly, for 8 qt. (7.6 L)	1/5		
	1406806	Lid assembly, for 12 qt. (11.4 L)	2/1		
	1906625	Stainless steel food insert, 8 qt. (7.6 L)	3/1		
	1906626	Stainless steel food insert, 12 qt. (11.4 L)	4/2		
	1908501	Collar, 8 qt. (7.6 L) black	1/5		
	1908502	Collar, 12 qt. (11.4 L) black	1/5		
	1406651	Transport collar, 8 qt. (7.6 L)	1/5		
	1406654	Transport collar, 12 qt. (11.4 L)	1/5		
	1908493	Soup ladle	1/5		
	1906614	Product name cards	1/5		



22 colorful product cards included with each unit



Optional transport collar makes for easy transporting of full food insert from kettle to storage

The Frontier II Kettle®

The Frontier II Kettle® features fast heat-up, durable powder-coated black steel shell, adjustable temperature control, hinged lid, product cards, and either an 8 or 12 quart (7.6 or 11.4 liter) stainless steel food insert. NSF-listed for rethermalization. Available in 120 or 240 volts.

	Model #	Dim. inches (mm)	Voltage	Wattage	Ship Wt lbs./kgs.
8 qt. (7.6 L)	1014403	15 H x 13 D (381 x 330)	120	650	16/7
	1015741	15 H x 13 D (381 x 330)	240	550	16/7
12 qt. (11.4 L)	1014759	16 H x 13 D (406 x 330)	120	650	17/8
	1015740	16 H x 13 D (406 x 330)	240	550	17/8
Accessories	Model #	Description	Ship Wt. lbs./kgs.		
	1406804	Lid assembly, for 8 qt. (7.6 L)	1/5		
	1406806	Lid assembly, for 12 qt. (11.4 L)	2/1		
	1908501	Collar, 8 qt. (7.6 L) black	1/5		
	1908502	Collar, 12 qt. (11.4 L) black	1/5		
	1906625	Stainless steel food insert, 8 qt. (7.6 L)	3/1		
	1906626	Stainless steel food insert, 12 qt. (11.4 L)	4/2		



Ships complete with product cards

SOUP COOKING & WARMING EQUIPMENT

The Glenray® Premium Kettle

Power up your soup cooking with the new 800-watt Glenray® Premium Kettle. This versatile 10.5 qt. (9.9 liter) kettle rapidly heats product to cooking temperatures so you can cook, heat, reheat, hold, and serve all in one kettle! Designed for maintenance-free service, this unit is easy to clean and has a 1-year limited warranty. Each Glenray Premium Kettle is shipped with a stainless steel food insert, stainless steel hinged lid, stainless steel ladle, and product cards. Choose black or stainless steel finish. Complies with NSF Std. 4 requirements for rethermalization and hot food holding. Kettle is 15" high and 13" diameter (381 mm x 330 mm).



Model #	Description	Voltage	Wattage	Ship Wt. lbs./kgs.
1024107	Black	120	800	15/7
1024108	Stainless steel	120	800	15/7

The Glenray® Kettle - Now New and Improved!

The Glenray® Kettle is a 10.5 quart (9.9 liter) soup warming and holding kettle now with premium features including a seamless, one-piece 304 stainless steel insert, extra-sturdy 304 stainless steel hinge, and powder-coated 304 stainless steel collar for added durability and corrosion resistance. This kettle also has adjustable temperature control to 205°F (96°C) and at-a-glance power-on light. Kettle is 13-1/2" (330 mm) high and 13-7/16" (330 mm) diameter.



Model #	Description	Voltage	Wattage	Ship Wt. lbs./kgs.
1021805	Black	120	400	15/7
1021806	Stainless steel	120	400	15/7



Optional hinged, split lid makes service easier—no need to fully remove lid!



Accessories

Model #	Description	Ship Wt. lbs./kgs.
1410867	Standard lid assembly	2/1
1921850	Hinged split lid	2/1
1910807	Stainless steel food insert, 10.5 qt. (9.9 L)	4/2
1910804	Collar, black	1/5
1921848	Collar, stainless steel	1/5



The Glenray® Mini Warmer

Get the power of a Glenray® Kettle in a smaller package with the new Glenray® Mini Warmer. The Glenray Mini Warmer is a 5.3 quart (5 liter) warming and holding unit featuring adjustable temperature control and stainless steel hinge lid. The body is available in either black or stainless steel and ships with a stainless steel food insert. Complies with NSF Std. 4 requirements for rethermalization and hot food holding. Warmer is 14" high and 9.5" diameter (355 mm x 240 mm).

Model #	Color	Voltage	Wattage	Ship Wt. lbs./kgs.
1026011	Black	120	350	10/5
1026000	Stainless steel	120	350	10/5



The Dual Food Warmer

Heat two soups at once! The Dual Food Warmer features individual temperature control switches, dual heating elements, hinged lids, transport collars, and an 8 or 12 quart (7.6 or 11.4 liter) stainless steel food insert. Easy-to-clean stainless steel exterior is perfect for front- or back-of-house operation. 8-quart warmer is NSF-listed for rethermalization.

Model #	Dimensions inches (mm)	Wattage	Ship Wt. lbs./kgs.
8 qt. (7.6 L) 1014697	16 H x 22 W x 12 D (406 x 559 x 305)	550 x 2	26/12
12 qt. (11.4 L) 1014788	16 H x 22 W x 12 D (406 x 559 x 305)	550 x 2	26/12

Accessories

Model #	Description	Ship Wt. lbs./kgs.
1406804	Lid assembly, for 8 qt. (7.6 L)	1/5
1406806	Lid assembly, for 12 qt. (11.4 L)	2/1
1906625	Stainless steel food insert, 8 qt. (7.6 L)	3/1
1906626	Stainless steel food insert, 12 qt. (11.4 L)	4/2
1415773	Transport collar, 8 qt. (7.6 L)	1/5
1415770	Transport collar, 12 qt. (11.4 l)	1/5

Note: NSF's Rethermalization Standards require an appliance to heat a test mixture from 40° F to 165° F (4° C to 74° C) within two hours.



Dishwasher-safe hinged lid assembly

FUSION COMMERCIAL EQUIPMENT

Tomlinson's line of Fusion Commercial Equipment includes high-quality countertop pizza and snack ovens and food merchandisers.

Premium 16" (406 mm) and 12" (305 mm) Pizza & Snack Ovens

Now you can bake your pizza and see it, too, with the 515FCG (16" [406 mm]) and 508FCG (12" [305 mm]) Premium Pizza & Snack Ovens with tempered glass doors. These versatile countertop ovens bake and hold at serving temperatures any kind of frozen pizza, frozen snack foods, single-serve entrées, and more! Ovens feature interior cabinet light, see-through glass door, adjustable temperature control, and 30-minute timer with HOLD.



Model #	Description	Volts/Watts	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1024344	515FCG Premium 16" (406 mm) Pizza & Snack Oven	120/1700	24 H x 20 L x 12-3/4 W (610 x 508 x 324)	45/20
1024213	508FCG Premium 12" (305 mm) Pizza & Snack Oven	120/1450	20-3/16 H x 17-1/2 L x 7-3/4 W (513 x 445 x 197)	20/9

Deluxe 16" (406 mm) and 12" (305 mm) Pizza & Snack Ovens

Large-capacity oven bakes all styles of frozen and take-and-bake pizza up to 16" (406 mm). This oven also bakes popular frozen snack foods, chicken strips, waffles, single-serve entrees and more! The Deluxe Oven features adjustable thermostat, 30-minute timer, ergonomically designed flip-up handle, and power-on light.



Model #	Description	Volts/Watts	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1023224	515FC Deluxe 16" (406 mm) Pizza & Snack Oven	120/1700	10 H x 24 L x 24-1/2 W (254 x 610 x 622)	45/20

Replacement Parts

- 1923250 Timer, 30 minute w/ hold
- 1923252 Thermostat
- 1923276 Knob for thermostat/timer

1023230	508FC Deluxe 12" (305 mm) Pizza & Snack Oven	120/1450	7-3/4 H x 20 L x 17-1/2 W (197 x 508 x 445)	20/9
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Replacement Parts

- 1923249 Timer
- 1923267 Thermostat
- 1923280 Knob for timer
- 1923270 Knob for thermostat
- 1923486 Crumb Tray

Baking Sheets

Designed to work with the 507, 508 and 515 ovens, these baking sheets transform your Pizza & Snack Oven into a multipurpose oven. Aluminized steel baking sheets with high-performance non-stick coating offer quick release of baked foods. Baking sheets wash clean with soft cloth and mild detergent. Shipped 12 per case.

Model #	Description	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1024700	Baking sheet, 12" (305 mm)	12-1/2 L x 13-1/2 W (318 x 343)	18/8
1024699	Baking sheet, 16" (406 mm)	16-1/2 L x 17-1/4 W (419 x 438)	29/13

12" (305 mm) Pizza Oven

The 12" (305 mm) Pizza Oven has been used extensively by frozen pizza manufacturers for 30+ years. Designed to bake thin and regular crust pizzas in 15 minutes or less and delivers desired taste, texture, and appearance! This oven features pre-set temperature, 15-minute timer, and ergonomically designed flip-up handle.

Model #	Description	Volts/Watts	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1023221	507FC 12" (305 mm) Pizza Oven	120/1450	7-3/4 H x 20 L x 17-1/2 W (197 x 508 x 445)	20/9

Replacement parts

1923236	Timer, 15 minute
1923280	Knob for timer
1923483	Crumb Tray



Pizza Cutter

This pizza cutter makes slicing pizza and rustic breads easy with a simple rocking action. Made of Richlite®, a wood-fiber material, this cutter is heat-resistant up to 350°F and is dishwasher safe.

Model #	Description	Dimensions inches (mm)	Case Qty.
1026513	Pizza Cutter	16 x 4-1/2 (406 x 114)	6



Pizza & Snack Merchandiser

This Pizza & Snack Merchandiser is the perfect complement to our pizza ovens used in pizza programs and in self-service environments. The merchandiser features front and rear doors for easy accessibility, adjustable temperature control, and three heated shelves with raised racks, which can hold up to 16" (406 mm) pizzas. A great way to merchandise other foods including biscuits, chips, and cookies!

Model #	Description	Volts/Watts	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1023226	513FC Pizza & Snack Merchandiser	120/475	19-1/2 H x 19 L x 19 W (495 x 483 x 483)	52/24

Replacement Parts

1923266	Thermometer
1923275	Knob for thermometer



MARSTON WOOD PRODUCTS

Marston Wood Products are known throughout the industry for their superior construction and quality. Standard stain colors are natural, walnut, red mahogany, and black; contact factory for custom colors.



C-30 Child's High Chair in solid oak



C-30 EF Child's High Chair in environmentally sustainable hardwood

The Marston High Chair

These solid 3/4" (19 mm) oak high chairs feature a mortise and tenon frame construction, large contoured seat, and instant-release safety straps with crotch strap. Radius edges keep food from collecting, and chairs easily stack for convenient storage. Also available in environmentally sustainable hardwood.

Dimensions: Depth: 19" (483 mm), Height: 29" (737 mm), Width: 18" (457 mm)
Height to seat: 21" (533 mm), Height to arm: 26-3/4" (679 mm)

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
Solid Oak			
1016298	C-30 BK Child's High Chair, black finish	1	18/8
1016303	C-30 N Child's High Chair, natural finish	1	18/8
1023582	C-30 RM Child's High Chair, red mahogany finish	1	18/8
1016309	C-30 UF Child's High Chair, unfinished	1	18/8
1016310	C-30 W Child's High Chair, walnut finish	1	18/8
1017594	C-35 N Child's High Chair, natural finish, 36" (914 mm) tall for step-up dining	1	21/10
1018774	C-35 W Child's High Chair, walnut finish, 36" (914 mm) tall for step-up dining	1	21/10
Environmentally Sustainable Hardwood			
1024932	C-30 EF N Child's High Chair, natural finish	1	18/8
1024933	C-30 EF W Child's High Chair, walnut finish	1	18/8
1024936	C-30 EF B Child's High Chair, black finish	1	18/8
1024935	C-30 EF RM Child's High Chair, red mahogany finish	1	18/8
1024937	C-35 EF N Child's High Chair, natural finish, 36" (914 mm) tall for step-up dining	1	21/10
1024938	C-35 EF W Child's High Chair, walnut finish, 36" (914 mm) tall for step-up dining	1	21/10
High Chair Parts			
1016742	C-30 Replacement Straps kit	1	1/.5
1916746	Label, WARNING, High Chair back	1	.5/.2
1916745	Label, CAUTION, High Chair underseat	1	.5/.2

Child's Booster Seat

Tomlinson's child's booster seat has a solid 3/4" (19 mm) oak, one-piece frame construction, and radius edges to keep food from collecting. Booster seats are stackable and feature anti-skid rubber pads. Also available in environmentally sustainable hardwood.

Dimensions: Depth: 12" (305 mm), Height: 11" (279 mm), Width: 12" (305 mm)



BC-9 Booster Seat in solid oak



C-30 BE Booth Booster Seat

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
Solid Oak			
1016295	BC-9 CH Booster Seat, cherry finish	2	15/7
1016296	BC-9 N Booster Seat, natural finish	2	15/7
1017823	BC-9 RM Booster Seat, red mahogany finish	2	15/7
1016297	BC-9 W Booster Seat, walnut finish	2	15/7
1016621	BC-91 N Booster Seat with straps, natural finish	2	17/8
1018733	BC-91 W Booster Seat with straps, walnut finish	2	17/8
1017826	C-30 BE W Booth Booster Seat, walnut finish	1	12/5
1018454	C-30 BE N Booth Booster Seat, natural finish	1	12/5
1016317	WH-3 N Wall Hanger, natural finish	1	2/1
Environmentally Sustainable Hardwood			
1024939	BC-9 EF N Booster Seat, natural finish	2	15/7
1024940	BC-9 EF W Booster Seat, walnut finish	2	15/7

Infant Carrier Holder

Hardwood infant carrier holder with radius edges, radius corners, and washable webbing. Folds for easy storage. Available in 2 finishes.

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1016883	ICH-73 N Folding Infant Carrier Holder, natural finish	1	8/4
1017842	ICH-73 W Folding Infant Carrier Holder, walnut finish	1	8/4
1022199	ICH-74 W Folding Infant Carrier Holder, with netting, walnut finish	1	8/4



ICH-73 Infant Carrier Holder

Contempo Tray Stands & Tray Jack Holders

Tomlinson's hardwood tray stands feature radius edges and corners, 2-1/4" (57 mm) washable black webbing, and 1/4" (6.4 mm) rivet construction to support maximum weight. Organize one, two, or three tray stands with our tray jack holders, which keep tray stands easily accessible and off the floor.

Tray Stand Dimensions: Depth: 17" (432 mm), Width: 16-1/2" (419 mm)
Tray stands available 30" (762 mm) or 38" (965 mm) tall

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1016288	6 W 30" (762 mm) Contempo Tray Stand, walnut finish	2	16/7
1016285	6 BK 30" (762 mm) Contempo Tray Stand, black finish	2	16/7
1017834	6A BK 38" (965 mm) Contempo Tray Stand, black finish	2	17/8
1016291	6A RM 38" (965 mm) Contempo Tray Stand, red mahogany finish	2	17/8
1017821	6A RM RT 38" (965 mm) Reach Thru Tray Stand, red mahogany finish	2	17/8

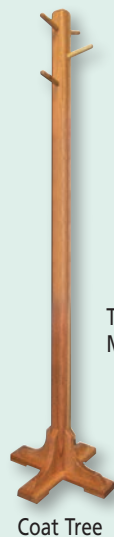
Tray Jack Holder Dimensions: Height: 6-1/2" (165 mm), Width: 8-1/2" (216 mm)
Single-Depth: 5-1/2" (140 mm)
Double-Depth: 9-1/2" (241 mm)
Triple-Depth: 13-1/2" (343 mm)

1019747	WTJH-S-W Single Tray Jack Holder, walnut finish	6	18/8
1019749	WTJH-D-W Double Tray Jack Holder, walnut finish	6	18/8
1019751	WTJH-T-W Triple Tray Jack Holder, walnut finish	4	16/7



...and so much more!

Accessorize your restaurant with Wood Smallwares from Tomlinson Industries. Choose from a variety of products to help utilize space more efficiently and keep areas clutter-free and visually appealing. Have something else in mind? We can make it! Call us at 1-216-587-3400, ext. 112.



Coat Tree



To-Go Menu Holder



Wall-Mounted Menu Holder



Menu Frame Holder



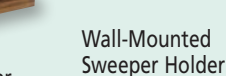
Tea Box



Business Card Holders



Lobster Tank Rake



Wall-Mounted Sweeper Holder



Toothpick Holder



CAST IRON SKILLETS

Tomlinson's line of cast iron serving skillets, griddles, fry pans, and wood underliners represents the most requested styles and dimensions by the commercial foodservice industry. All cast iron is pre-seasoned.

Underliners are made of cabinet-grade hardwood and are stained and sealed with a food-safe sealer and lacquer. Custom stain colors are available.



Jumbo Oval Serving Skillet

Cast iron jumbo oval serving skillet available with or without handle, 13"x 10" (330 x 254 mm).

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1016264	JFP-18 Skillet, without handle	6	29/13
1016265	JFP-18H Skillet, with handle	6	32/15
1016229	JLFP-18 Underliner, walnut finish	6	9/4

Oval Skillets

Oval cast iron skillets in three sizes. Shipped 12 per case. Wood underliners and removable handles available for smaller-sized skillets are sold separately.



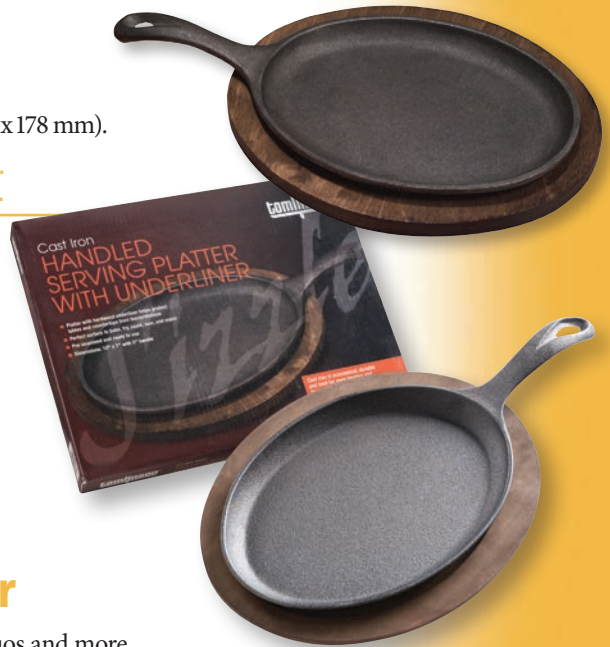
Model #	Description	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1014592	Skillet	12 x 8 (305 x 203)	33/15
1022996	Skillet, with au jus grooves	11 x 7 (279 x 178)	37/17
1023047	Underliner, walnut finish		10/5
1022997	Skillet	9-3/8 x 5-1/2 (238 x 140)	29/13
1023049	Underliner, walnut finish		11/5
1023001	Removable handle for 1022996 and 1022997 skillets		7/3



Oval Serving Skillet

Cast iron oval serving skillet available with or without handle, 10" x 7" (254 x 178 mm).

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1016263	FP-16 Skillet, with handle	12	42/19
1025011	LFP-16 Underliner, walnut finish, with notch	12	10/5
1016266	NHFP-16 Skillet, without handle	12	27/12
1025011	WSLFP-16 Underliner, walnut stain only, with notch	12	10/5
1025009	FP-16 Skillet, with handle, retail packed	12	42/19
1025010	NHFP-16 Skillet, without handle, retail packed	12	28/13
1024974	FP-16/LFP-16 Combo Skillet and underliner, retail packed	6	20/9
1024975	NHFP-16/LFP-16 Combo Skillet without handle and underliner, retail packed	6	18/8



Split Oval Skillet & Combination Platter

Serve up sizzling fajita combinations, entrée and side dish combos, appetizer duos and more with this 10" (254 mm) split oval skillet. Or combine with CD83 Crescent Server for more serving options. Underliners available. Each piece sold separately. Shipped 12 per case.

Model #	Description	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1024323	Split Oval Skillet	10 L x 7-1/2 W (254 x 191)	38/17
1016236	Wood underliner		10/5
1016260	CD-83 Crescent Server		6/3
1024402	Wood underliner for Combination Platter to hold 10" (254 mm) Split Oval Skillet and Crescent Server		15/7



Square Skillets

Square cast iron skillets with handles, in ribbed or smooth cooking surface. Shipped 12 per case.

Model #	Description	Dimensions inches (mm)	Ship Wt. lbs./kgs.
1022999	Square Skillet	5-3/4 x 5-3/4 x 1-1/8 (146 x 146 x 29)	23/10
1023045	Underliner, walnut finish		7/3
1023000	Ribbed Skillet	9-1/2 x 9-1/2 x 1-3/8 (241 x 241 x 35)	68/31
1023003	Diagonally Ribbed Skillet	7 x 8-1/4 (178 x 210)	55/25



Platters & Underliners Maximum Operating Temperatures

Material	Maximum Temperature
Cast Iron	1700°F (927°C)
Cast & Die Cast Aluminum	650°F (343°C) Melts at 1025°F (552°C) (Blue tip of a gas flame is 1400°F/760°C. Yellow tip is 900°F/482°C.)
Stainless-Clad Aluminum	800°F (427°C) (Platters discolor when heated above 500°F/260°C.)
Bakelite	350°F (177°C)
Polyester	300°F (149°C)
Wood	200°F (93°C)

WARNING: We do not recommend heating cast iron or aluminum platters beyond 450°F (232°C). Do not heat platters using charcoal grills or similar methods where temperatures cannot be precisely controlled.

CAST IRON SERVERS



Oval Cast Iron Sizzling Servers

Oval server, available in 8 oz., 12 oz. or 18 oz. (227, 340, 510 g)

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1023656	Oval Server, 8 oz. (227 g)	7-3/4 x 3-3/4 (197 x 95)	12	19/9
1023653	Oval Server, 12 oz. (340 g)	8-1/2 x 4-3/4 (216 x 121)	12	23/10
1024610	Oval Server, 18 oz. (510 g)	9-3/4 x 6 (248 x 152)	6	18/8



Round Cast Iron Sizzling Servers

Round server, available in 8 oz., 12 oz., or 18 oz. (227, 340, 510 g)

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1023657	Round Server, 8 oz. (227 g)	4 (102)	12	15/7
1023654	Round Server, 12 oz. (340 g)	5 (127)	12	22/10
1024611	Round Server, 18 oz. (510 g)	6-1/2 (165)	6	17/8



Rectangular Cast Iron Sizzling Servers

Rectangular server available in 8 oz, 12 oz. or 18 oz. (227, 340, 510 g)

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1023658	Rectangular Server, 8 oz. (227 g)	3 x 7-3/4 (76 x 197)	12	17/8
1023655	Rectangular Server, 12 oz. (340 g)	3-3/4 x 8-3/4 (95 x 222)	12	22/10
1024612	Rectangular Server, 18 oz. (510 g)	4-1/2 x 10 (114 x 254)	6	11/5

Mini Square Server

Square server, 12 oz. (340 g) , 5" x 5" square, 1-1/4" deep (127 x 127, 32 mm)

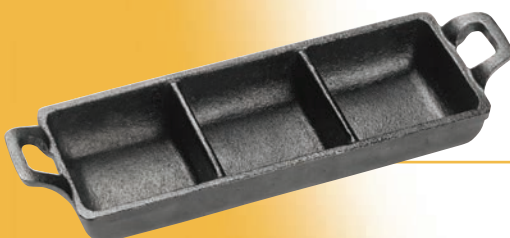
Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1024989	Square Server, 12 oz. (340 g)	5 x 5 (127 x 127)	6	11/5



Divided Rectangle Mini-Servers

Ideal for serving side dishes, Mexican condiments, herbed butters, infused oils, sauces, tapenades, tapas combinations and more. Shipped 12 per case.

Model #	Description	Ship Wt. lbs./kgs.
1024325	Divided Rectangle with three 6-oz. (170 g) wells	34/15
1024326	Divided Rectangle with three 4-oz. (113 g) wells	29/13



CAST IRON POTS AND PANS

Cast Iron Mini Cocottes

Cast iron 4" or 6" diameter (102 or 152 mm) pot with lid and two handles.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1023011	Mini Cocotte	4 (102)	12	22/10
1024613	Mini Cocotte	6 (152)	6	25/12



Supercast Fry Pans

Supercast fry pans are the finest grade cast iron for cooking or presentation. Available in a variety of sizes. Handle covers and lids available.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1016257	6-FP Supercast Fry Pan	6 (152)	12	25/12
1016258	8-FP Supercast Fry Pan	8 (203)	6	20/9
1024970	10-FP Supercast Fry Pan, retail packed	10 (254)	6	34/15
1024971	12-FP Supercast Fry Pan, retail packed	12 (305)	6	45/20
1023007	Lid, for Supercast Fry Pan	6 (152)	12	24/11
1023006	Lid, for Supercast Fry Pan	8 (203)	12	29/13
1023005	Lid, for Supercast Fry Pan	10 (254)	12	55/25
1023004	Lid, for Supercast Fry Pan	12 (305)	12	69/31



Ribbed Grill Pan

Cast iron ribbed grill pan with handle, 11-1/4" diameter by 2" (286 x 51 mm) deep.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1024972	Ribbed Grill Pan	11-1/4 x 2 (286 x 51)	1	8/4



Round Fry Pans

Round fry pan, 5-1/2" or 3-1/2" (140 mm or 90 mm) diameter with two pour spouts. Wood underliner sold separately.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1022998	Round Fry Pan	5-1/2 (140)	12	20/9
1023043	Underliner, walnut finish, for 1022998 pan			
1024324	Round Fry Pan	3-1/2 (90)	12	14/6



CAST IRON GRIDDLES

Round & Crescent Serving Griddles

Raised or flat cast iron round serving griddles with or without handle. Available in a variety of sizes.



Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1016271	RP-19 Raised Round Griddle, with handle	9 (229)	6	29/13
1016267	NHRP-19 Raised Round Griddle, without handle	9 (229)	10	24/11
1016250	LRP-19 Underliner, walnut finish		12	20/9
1016269	RP-17 Round Griddle, with handle	7 (178)	6	10/5
1016243	LRP-17 Underliner, walnut finish		12	9/4
1016270	RP-18 Round Griddle, without handle	9-1/4 (235)	6	20/9
1016244	LRP-18 Underliner, walnut finish		12	10/5
Cast iron crescent-shaped server without handle.				
1016260	CD-83 Server		12	6/3
1016228	CDL-83 CH Underliner, cherry finish		12	8/4
1017273	CDL-83 W Underliner, walnut finish		12	8/4

Modern Oval Griddle, 8" x 12"

Cast iron griddle in modern oval design, 8" x 12" (203 x 305 mm). Holder available; order separately. Shipped 12 per case.



Model #	Description	Ship Wt. lbs./kgs.
1018506	NHFP-12 Griddle, without handle	33/15
1006339	Bakelite Holder, black	17/8

Round Deep-Dish Dinner Platters

Cast iron dinner platter in round deep-dish design, 7-1/2" or 10-1/4" (191 mm or 260 mm) diameter. Holder available; order separately. Shipped 12 per case.



Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1023105	Platter, round	7-1/2 (191)	12	18/8
1006345	Bakelite Holder, black			12/5
1024614	Platter, round	10-1/4 (260)	6	25/12
1006343	Bakelite Holder, black			20/9

Cast Iron Griddle

Cast iron serving griddle with handles, 18" x 9-1/4" (457 x 235 mm).



Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1016982	OP-25 Griddle	1	8/4
1016984	LOP-25 Underliner, walnut finish	1	2/4

Lift-Off Griddles

High-grade lift-off steel griddles with two easy-grip handles. Available in three sizes to completely cover one, two, or four range burners. Coated surface prevents rusting prior to use.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1024140	1-Burner Lift-Off Griddle	10-1/2 x 9 (267 x 229)	1	7/3
1020449	2-Burner Lift-Off Griddle	22-1/2 x 10-1/2 (572 x 267)	1	15/7
1020450	4-Burner Lift-Off Griddle	22-1/2 x 22-1/2 (572 x 572)	1	29/13



Cast Iron Reversible Griddle & Flat Grill Cook Top

Reversible cast iron griddle with handles offers two different grilling surfaces for both flat and ribbed indoor/outdoor cooking. Cast iron grill cook top is flat and flush for grill-top cooking.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1024973	RG-29 Griddle with handles, reversible, retail packed	19-3/4 x 9-1/4 (502 x 235)	1	9/4
1016905	CP-48 Grill Cook Top	19 x 16 (483 x 406)	1	22/10



Flat Grill Cook Top



Cedar Wood Planks

Cedar wood planks for cooking over open flames.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1018973	Cedar Plank	1/4 x 5-1/4 x 8 (6 x 133 x 203)	225	30/14
1019255	Cedar Plank	1/4 x 4-1/2 x 6-1/2 (6 x 114 x 165)	325	23/10
1019263	Cedar Plank	1/4 x 3-1/2 x 6-1/2 (6 x 89 x 165)	250	21/10
1019276	Cedar Plank	1/4 x 5-1/2 x 8 (6 x 140 x 203)	12PK	2/1
1019277	Cedar Plank	1/4 x 3-1/2 x 6-1/2 (6 x 89 x 165)	12PK	2/1

WARNING: Smoke from the combustion of wood contains chemicals known to the state of California to cause cancer, birth defects, and/or reproductive harm.



Teflon Handle Covers

Teflon handle covers for cast iron serving griddles. Available in a variety of colors. Shipped 72 per case with a ship weight of 6 lbs (3 kgs).

Model #	Description	Model #	Description
1016721	THC-S silver	1016723	THC-CHILI chili peppers
1016719	THC-BW black and white stripe	1016724	THC-TAN tan (Flame Guard)
1016722	THC-C charcoal and silver (Flame Guard)	1016725	THC-RW red and white stripe



THERMAL PLATTERS, SKILLETS & CASSEROLES

Thermal Platters keep hot foods sizzling hot and chilled foods crispy cold. Their distinctive look and stylish appearance lets you serve food with style! Made of cast aluminum, thermal platters are available in a variety of shapes and sizes. Matching underliners help retain temperature and make handling easy. See page 9 for maximum operating temperatures.



Finish Definitions

Frosty: As cast, dull finish.

Burnished: Similar to frosty, but ball burnished for rich, shiny finish.

To retain color and finish on cast aluminum products, DO NOT put in automatic dishwasher. Highly concentrated detergent compounds darken all aluminum. For easy cleaning, use metal wool soap-filled pads.

Casseroles

Solid cast aluminum casseroles in oval or round design. Available in 8 oz. (227 g), 12 oz. (340 g), or 16 oz. (454 g) All in burnished finish. Shipped 12 per case.



Model #	Description	Ship Wt. lbs./kgs.
1006399	Oval, 8 oz. (227 g)	8/4
1006401	Oval, 12 oz. (340 g)	12/5
1006403	Oval, 16 oz. (454 g)	14/6
1006405	Round, 8 oz. (227 g)	8/4
1006407	Round, 12 oz. (340 g)	12/5
1006409	Round, 16 oz. (454 g)	14/6

Skillets

Solid cast aluminum skillet in 8- or 12-oz. (227, 340 g) sizes in a burnished finish. Shipped 12 per case. Bakelite holders available for E-Z Grip Skillets; order separately.



Model #	Description	Ship Wt. lbs./kgs.
1006412	Skillet, 8 oz. (227 g)	8/4
1006414	Skillet, 12 oz. (340 g)	12/5
1006416	E-Z Grip Skillet	12/5
1006348	Bakelite Holder, black	9/4
1006350	Bakelite Holder, brown	9/4

Onion Ring Dish

Solid cast aluminum burnished finish 6-1/2" (165 mm) diameter dish with 11-1/4" (286 mm) tall center pole to conveniently hold and serve onion rings, donuts, bagels, soft pretzels and more. Natural finish underliner options include rectangular underliner with 2 ramekins for dipping sauces and single round underliner. Shipped 6 per case.

Model #	Description	Ship Wt. lbs./kgs.
1026330	Dish with rectangular underliner (sold each)	3/1
1026057	Dish only	6/3
1026064	Rectangular underliner for onion ring dish	8/4
1026121	Round underliner for onion ring dish	6/3



Standard Oval Dinner Platter, 6-5/8" x 10-1/4"

Dinner platter in standard oval design, 6-5/8" x 10-1/4" (168 x 260 mm). Solid cast aluminum available in frosty or burnished finish. Shipped 24 per case.

Model #	Description	Ship Wt. lbs./kgs.
1006359	Platter in frosty finish	19/9
1006360	Platter in burnished finish	19/9



Standard Oval Dinner Platter, 8" x 12"

Dinner platter in standard oval design, 8" x 12" (203 x 305 mm). Solid cast aluminum in frosty or burnished finish or die cast aluminum in burnished finish. Shipped 12 per case. Holders available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006371	Die cast aluminum in burnished finish	10/5
1006369	Solid cast aluminum in frosty finish	13/6
1006370	Solid cast aluminum in burnished finish	13/6
1006338	Bakelite Holder, brown	17/8
1006339	Bakelite Holder, black	17/8



Modern Oval Dinner Platter, 8" x 12"

Dinner platter in modern oval design, 8" x 12" (203 x 305 mm). Solid cast aluminum in frosty or burnished finish. Shipped 12 per case. Holders available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006374	Platter in frosty finish	19/9
1006375	Platter in burnished finish	19/9
1006338	Bakelite Holder, brown	17/8
1006339	Bakelite Holder, black	17/8



THERMAL PLATTERS, SKILLETS & CASSEROLES

Rectangular Dinner or Serving Platter, 8-3/8" x 12-1/4"

Dinner or serving platter in rectangular design, 8-3/8" x 12-1/4" (213 x 311 mm). Solid cast aluminum in burnished or frosty finish or die cast aluminum in burnished finish. Shipped 12 per case. Holder available; order separately.



Model #	Description	Ship Wt. lbs./kgs.
1006382	Die cast aluminum in burnished finish (10 per case)	10/5
1006380	Solid cast aluminum in frosty finish	21/10
1006381	Solid cast aluminum in burnished finish	21/10
1016078	Solid cast aluminum in frosty finish, heavyweight (10 per case)	23/10
1006340	Bakelite Holder, black	21/10

Round Deep-Dish Dinner Platters

Dinner Platter in round deep-dish design, 7-1/2" (191 mm) diameter or 10-1/4" (260 mm) diameter. Solid cast aluminum in frosty or burnished finish. Holders available; order separately.



Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1006355	Frosty finish	7-1/2 (191)	12	11/5
1006356	Burnished finish	7-1/2 (191)	12	11/5
1006345	Bakelite Holder for 7-1/2" (191 mm) dinner platter, black		12	12/5
1006362	Frosty finish	10-1/4 (260)	12	18/8
1006363	Burnished finish	10-1/4 (260)	12	18/8
1006343	Bakelite Holder for 10-1/4" (260 mm) platter, black		12	21/10
1006342	Bakelite Holder for 10-1/4" (260 mm) platter, brown		12	21/10

Bake 'N Serve Dish, 5-1/4"

Bake 'N Serve Dish in shell design, 5-1/4" (133 mm) diameter. Solid cast aluminum in frosty or burnished finish. Shipped 24 per case.



Model #	Description	Ship Wt. lbs./kgs.
1006422	Dish in frosty finish	12/5
1006423	Dish in burnished finish	12/5

Fish Design Dinner Platter, 8" x 13"

Dinner Platter in fish design, 8" x 13" (203 x 330 mm). Solid cast aluminum in frosty or burnished finish. Shipped 12 per case. Holders available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006428	Platter in frosty finish	19/9
1006429	Platter in burnished finish	19/9
1006338	Bakelite Holder, brown	17/8
1006339	Bakelite Holder, black	17/8



Shell Design Oyster/Clam Platter, 10-1/4"

Oyster/Clam Platter in shell design, 10-1/4" (260 mm) diameter. Solid cast aluminum in frosty or burnished finish. Shipped 12 per case. Holders available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006425	Platter in frosty finish	21/10
1006426	Platter in burnished finish	21/10
1006342	Bakelite Holder, brown	20/9
1006343	Bakelite Holder, black	20/9



Modern Oval Design Serving Platter, 9-3/4" x 14-1/2"

Serving Platter in modern oval design, 9-3/4" x 14-1/2" (248 x 368 mm). Solid cast aluminum in frosty or burnished finish. Shipped 12 per case. Holder available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006390	Platter in frosty finish	29/13
1006391	Platter in burnished finish	29/13
1006341	Bakelite Holder, black	27/12



Rectangular Deep-Contour Design Serving Platter, 10-7/8" x 15-1/4"

Serving Platter in modern rectangular deep-contour design, 10-7/8" x 15-1/4" (276 x 387 mm). Solid cast aluminum in frosty or burnished finish. Shipped 12 per case. Holder available; order separately.

Model #	Description	Ship Wt. lbs./kgs.
1006394	Platter in frosty finish	42/19
1006395	Platter in burnished finish	42/19
1006335	Wood Holder, walnut finish	40/18



DISPOSABLE GLOVES & APPAREL

Disposable Gloves

Barrier-control products are your first line of defense in the fight against foodborne hazards. Our gloves are tested to the highest standards and provide exceptional value. All gloves are made of USDA-accepted materials and are non-sterile, single-use, and ambidextrous.



- Non-latex gloves look, fit, and perform like latex but without the risk of latex allergies.
- Vinyl gloves are an ideal, economical alternative for the latex-sensitive user. Vinyl offers a snug fit, yet is easier to slide on and off than latex.
- Poly gloves are the lowest-cost single-use hand protection.



Size	Powdered Non-Latex	Powder-Free Non-Latex	Powdered Vinyl	Powder-Free Vinyl	Powder-Free Clear Poly	Powder-Free Elbow Poly
S	1036340	1036365			1036321	1036715*
M	1036341	1036366	1036307	1036622	1036322	
L	1036342	1036367	1036308	1036623	1036323	
XL	1036343	1036368	1036309			
	Avg. Ship Wt, lbs./kgs.	Avg. Ship Wt, lbs./kgs.	Avg. Ship Wt, lbs./kgs.	Avg. Ship Wt, lbs./kgs.	Avg. Ship Wt, lbs./kgs.	
	15/7	15/7	13/6	13/6	30/14	

Non-latex and vinyl gloves: 10 bxs/case, 100 each per box.
Poly gloves: 100 bxs/case, 100 each per box. Elbow-length poly: 20 bxs/case, 100 each per box.



Wall-Mounted Glove Dispensers

Wall-Mounted Glove Dispensers get glove boxes up and off counters, reducing clutter. Available in acrylic or stainless steel.

Model #	Description	Inner Dimensions inches (mm)	Ship Wt. lbs./kgs.
1036356	Acrylic, holds 100-count Vinyl		9/4
1036357	Acrylic, holds 100-count Poly		9/4
1021012	Stainless Steel Single Box, holds 100-count box	2-4/5 D x 5 H x 9-1/2 W (71 x 127 x 241)	6/3
1021013	Stainless Steel Double Box, holds two 100-count boxes	2-4/5 D x 10-1/2 H x 9-1/2 W (71 x 267 x 241)	6/3
1022714	Stainless Steel Triple Box, holds three 100-count boxes	2-4/5 D x 15-1/2 H x 9-1/2 W (71 x 394 x 241)	7/3

Disposable Aprons, Hairnets & Beard Nets

Full bib-style aprons offer protection from spills, splashes, and other soils. Hairnets and beard nets are non-woven, low linting, and sanitary. Stainless steel hairnet dispenser also available.

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1036325	Apron, 24" x 42" (610 x 1067 mm), 1 mil	10 boxes / 100 ea	16/7
1036326	Apron, 28" x 46" (711 x 1168 mm), 1 mil	10 boxes / 100 ea	18/8
1036327	Apron, 28" x 46" (711 x 1168 mm), 2 mil	5 bags / 100 ea	17/8
1036606	Hairnet, 21" (533 mm)	10 bags / 100 ea	8/4
1036608	Hairnet, 24" (610 mm)	10 bags / 100 ea	10/5
1036607	Beard Net, one size	10 bags / 100 ea	4/2
1024594	Hairnet Dispenser, holds approximately 100 hairnets	5/2	

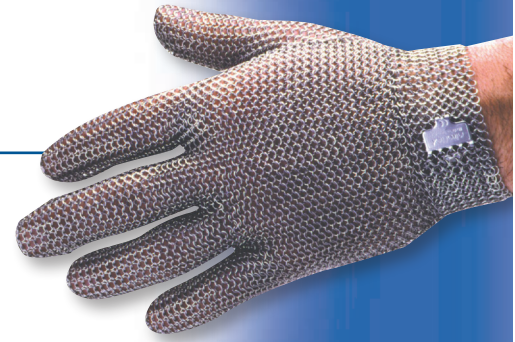


PROTECTIVE GLOVES

Metal Mesh Gloves

The ultimate defense against cuts, abrasions, and lacerations. Ambidextrous. Metal Mesh Gloves meet OSHA requirements for meat and poultry processing applications, and each 304L stainless steel ring is individually welded for unsurpassed strength.

Model #	Size	Description	Case Qty.	Ship Wt. lbs./kgs.
1036465	XS	All steel closure	1	.5/.2
1036466	S	All steel closure	1	.5/.2
1036467	M	All steel closure	1	.5/.2
1036468	L	All steel closure	1	.5/.2
1036469	XL	All steel closure	1	.5/.2
1036470	XXS	Nylon closure	1	.5/.2
1036471	XS	Nylon closure	1	.5/.2
1036472	S	Nylon closure	1	.5/.2
1036473	M	Nylon closure	1	.5/.2
1036474	L	Nylon closure	1	.5/.2
1036475	XL	Nylon closure	1	.5/.2



C-Kure® Cut-Resistant Gloves

C-Kure® Cut-Resistant Gloves provide value and protection. Each is exceptionally comfortable, made of USDA-accepted materials and easily laundered. All cut-resistant gloves offer Level 5 cut resistance.

Size	C-Kure® Bulk Package	C-Kure® Individual	Ship Wt. lbs./kgs.
XS	1036570	1036575	.25/.1
S	1036571	1036576	.25/.1
M	1036572	1036577	.25/.1
L	1036573	1036578	.25/.1
XL	1036574	1036579	.25/.1



Cotton Blend Knit Gloves

String knit Cotton Blend Gloves are used for warehousing, walk-in coolers, food processing, bakeries, and other applications requiring either moderate heat and/or cold protection. Excellent as a single-use glove liner. Ambidextrous and launderable.

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1036211	Men's, 93WCT; 40% cotton, 60% poly, stain-resistant bleached white	30 doz. pair	47/21
1036212	Women's, 93WCT; 40% cotton, 60% poly, stain-resistant bleached white	30 doz. pair	42/19
1036210	Men's Econo-Knit, CKM11; 40% cotton, 60% poly blend; off-white	20 doz. pair	26/12



CUTTING BOARDS



Chef's Edge® Cutting Boards

Tomlinson's commercial hygienic cutting boards and food preparation surfaces provide premium performance in any foodservice operation. Our cutting boards are available with Microban® Anti-Microbial Product Protection, an additive built into the board to inhibit the growth of the bacteria, mold, and mildew that cause stains and odors. Microban also keeps boards cleaner between washes, lasts the life of the board, and complies with strict NSF and EPA guidelines.

All Chef's Edge® cutting boards offer the following features.

- NSF-listed; NSF seal embossed on board
- Easy on knives
- Resists heat up to 185° F (85° C) — dishwasher safe
- Nonskid finish, nonskid feet (not available on boards with Microban)
- Non-absorbent, high-density extruded polyethylene
- Individually film wrapped
- Won't chip, crack or warp; rounded corners



Microban® White	Premium White	Color ID Set	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1032301	1033301	NA	6 x 8 x 1/2 (152 x 203 x 13)	54	5/2
1032305	1033305	1034705	12 x 18 x 1/2 (305 x 457 x 13)	6	23/10
1032307	1033307	1034707	15 x 20 x 1/2 (381 x 508 x 13)	6	31/14
1032308	1033308	1034708	18 x 24 x 1/2 (457 x 610 x 13)	6	45/20



Chef's Edge® Cutting Board Rack (Model #1031800)
Stainless steel, holds six cutting boards up to 1" thick.

Chef's Edge® Premium White Full Sheets

Model #	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1933003	48 x 96 x 1/2 (1219 x 2438 x 13)	1	80/36
1933013	48 x 120 x 1/2 (1219 x 3048 x 13)	1	100/45
1933033	60 x 120 x 1/2 (1524 x 3048 x 13)	1	125/57

Full sheets also available in 1/4" (6.4 mm) and 1" (25 mm) thicknesses.

Bread Boards

Bread boards are available in Chef's Edge® Premium or Richlite®, 1/4" (6.4 mm) thick.

Model #	Description	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1030213	4" handle, Richlite®	6 x 8 (152 x 203, 102)	6	6/3
1033075	4" handle, Chef's Edge® Premium	6 x 8 (152 x 203, 102)	6	6/3
1024187	3" handle, Richlite®	4 x 12 (102 x 305 x 76)	6	N/A



Tomlinson offers complete custom cutting board service. If you don't see it in our catalog, call 1-216-587-3400, ext 112.

IMPORTANT! Unless specified, standard router diameter is 1/2" (13 mm) (inside radius will be 1/4" [6.4 mm]), standard dimensional tolerance is +/- 1/16" (1.6 mm), and all corners and edges are hand-beveled.

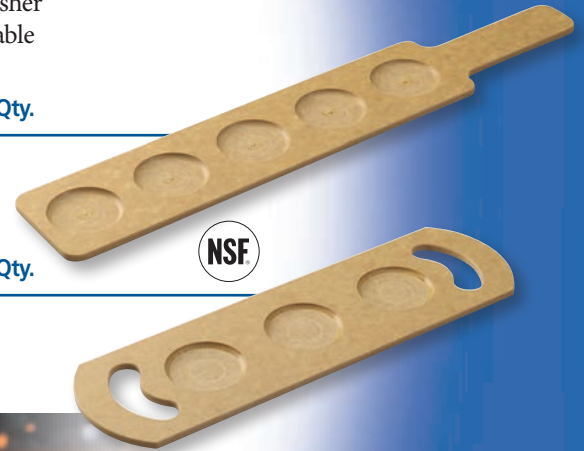


PADDLES, BOARDS & SERVERS

Flight Paddles & Boards

Sample and serve beer, wine, liquors, desserts and more! Made of NSF-approved Richlite®, Flight Paddles and Boards are durable, sturdy, stain- and water-resistant, and dishwasher safe. Paddles and boards hold glasses with a 2-1/4" (57 mm) diameter bottom. Available in natural finish and in 6 different sizes. Custom sizes also available.

Flight Paddles	Description	Dimensions inches (mm)	Case Qty.
1024977	5-hole paddle, 5" handle	19-1/2 L x 3-1/2 W (495 x 89, 127)	36
1025034	4-hole paddle, 5" handle	16-1/2 L x 3-1/2 W (419 x 89, 127)	36
1024978	3-hole paddle, 5" handle	13-3/4 L x 3-1/2 W (349 x 89, 127)	36
Flight Boards	Description	Dimensions inches (mm)	Case Qty.
1024959	5-hole board	20 L x 4 W (508 x 102)	36
1025136	4-hole board	16-3/4 L x 4 W (425 x 102)	24
1024969	3-hole board	13-3/4 L x 4 W (349 x 102)	24



Skateboard Servers

Food presentations are elegant and easy with Tomlinson's Skateboard Servers. Made of NSF-approved Richlite®, skateboard servers are ideal for antipasto, cheese samplings, appetizers, artisan breads, dessert presentations and more. Bottom feet bring food up and off the table. Available in natural or black and in two sizes. 1/2" (13 mm) thick. Custom sizes also available.

Natural	Dimensions inches (mm)	Case Qty.
1024095	17 L x 7 W (432 x 178)	6
1024096	14 L x 6 W (356 x 152)	6
Black	Dimensions inches (mm)	Case Qty.
1023541	17 L x 7 W (423 x 178)	6
1023992	14 L x 6 W (356 x 152)	6



RICHLITE® HEAT-RESISTANT SURFACES

Richlite® Heat-Resistant Surfaces

Made of resin-impregnated paper composite, Richlite® surfaces are heat-resistant up to 200° F (93° C) for 30 minutes in an oven and indefinitely under heat lamps. Richlite is perfect for holding hot pots, fry baskets, and skillets up to 350° F (177° C) while cooking. 1/4" (6.4 mm) thick.



Richlite® Cutting Boards	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1031201	12 x 18 x 1/4 (305 x 457 x 6)	12	15/7
1031203	15 x 20 x 1/4 (381 x 508 x 6)	12	21/10
1031204	18 x 24 x 1/4 (457 x 610 x 6)	12	30/14
1031209	12 x 18 x 1/2 (305 x 457 x 13)	6	29/13
1031211	15 x 20 x 1/2 (381 x 508 x 13)	6	40/18
1031212	18 x 24 x 1/2 (457 x 610 x 13)	6	58/26

Richlite® Full Sheets	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1930221	48 x 96 x 1/2 (1219 x 2438 x 13)	1	103/47
1930222	48 x 96 x 3/4 (1219 x 2438 x 19)	1	152/69



Full sheets also available in 1/4" (6.4 mm) and 1" (25 mm) thicknesses.

Richlite® Pizza Boards	Dimensions - L x dia. inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
All boards are 1/4" (6.4 mm) thick			
1022392	15" x 10" Round / 5" handle (381 x 254, 127)	12	12/5
1022393	16" x 11" Round / 5" handle (406 x 279, 127)	12	15/7
1022394	17" x 12" Round / 5" handle (432 x 305, 127)	12	17/8
1022395	18" x 13" Round / 5" handle (457 x 330, 127)	12	20/9
1022396	19" x 14" Round / 5" handle (483 x 356, 127)	12	23/10
1022397	20" x 15" Round / 5" handle (508 x 381, 127)	12	26/12
1022398	21" x 16" Round / 5" handle (533 x 406, 127)	12	29/13
1022399	22" x 17" Round / 5" handle (559 x 432, 127)	12	32/15
1030212	26" x 18" Round / 12 slicing guides (660 x 457)	1	4/2
1022127	26" x 18" Round / no slicing guides (660 x 457)	1	3/1

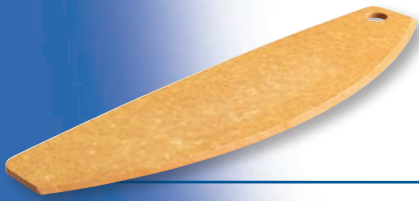


Richlite® Pizza Servers	Dimensions - L x W inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
All servers are 1/4" (6.4 mm) thick			
1021961	18-1/2 x 12 / 5" handle (470 x 305, 127)	12	32/15
1021962	21 x 14 / 5" handle (533 x 356, 127)	12	42/19
1021963	23-1/2 x 16 / 5" handle (597 x 406, 127)	12	53/24
1022133	29 x 18 / 8" handle (737 x 457, 203)	1	6/3

Richlite® Pizza Peels	Dimensions - L x W inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
All peels are 1/4" (6.4 mm) thick			
1030210	16" square / 10" handle (406 x 406, 254)	6	18/8
1021835	23" x 12" / 9" handle (584 x 305, 229)	12	41/19
1021860	25-1/2" x 14" / 9" handle (648 x 356, 229)	12	52/24
1021861	29" x 16" / 10" handle (737 x 406, 254)	6	33/15
1022134	31" x 18" / 10" handle (787 x 457, 254)	1	7/3
1022389	23" x 12" / 9" handle (584 x 305, 229)	12	41/19
1022390	25" x 14" / 9" handle (635 x 356 x 229)	12	52/24
1022391	26" x 16" / 9" handle (660 x 406 x 229)	12	59/27
1022388	26" x 18" / 8" handle (660 x 457 x 203)	12	66/30
1020339	18" x 11-1/2" with ramekin well and 5" handle (457 x 292, 127)	12	31/14
1020340	26" x 11-1/2" with 10" diameter prepping guide and 12" handle (660 x 292, 254, 305)	12	45/20



Richlite® Pizza Cutter	Dimensions L x W inches (mm)	Case Qty.
1026513	16 x 4-1/2 (406 x 114)	6

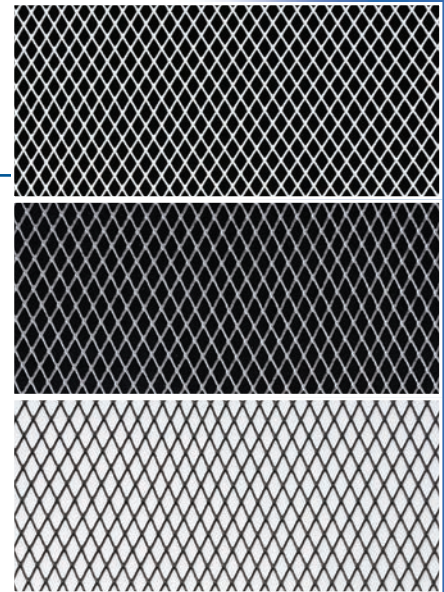


LINERS

Bar-Mate® Shelf Liners

Bar-Mate® Shelf Liners feature a rubberized composition that provides greater protection for glass and tableware. They lie flatter and are soft and pliable plastic.

Bar-Mate® Shelf Liner	Description	Dimensions feet (m)	Case Qty.	Ship Wt. lbs./kgs.
1035831	White	2 x 40 roll (.6 x 12.2)	1	8/4
1035833	Clear	2 x 40 roll (.6 x 12.2)	1	8/4
1035834	Black	2 x 40 roll (.6 x 12.2)	1	8/4
1035821	White	2 x 10 roll (.6 x 3.1)	1	2/1
1035823	Clear	2 x 10 roll (.6 x 3.1)	1	2/1
1035824	Black	2 x 10 roll (.6 x 3.1)	1	2/1



Case Liners

Grip-Net Case Liners hold fast to virtually any surface and will not absorb or produce odors. They meet FDA requirements for food contact and can be used to cushion and protect china or foodstuffs. Multi-Mesh Case Liners can be used to line refrigerated case shelves and maximize air circulation to save on repair bills, reduce case maintenance, and improve display case appearance. When used in sinks, liners help to capture meat and other debris before it can harm drains and pipes. Both Grip-Net and Multi-Mesh liners are made from FDA-approved materials.

Liner	Model #	Description	Dimensions inches/feet (m)	Case Qty.	Ship Wt. lbs./kgs.
Grip-Net	1035933	Black	36" x 60' roll (.9 x 18.3)	1	8/4
Grip-Net	1035937	Black	48" x 60' roll (1.2 x 18.3)	1	11/5
Multi-Mesh	1035902	White	30" x 74' roll (.8 x 22.6)	1	7/3
Multi-Mesh	1035908	Black	30" x 74' roll (.8 x 22.6)	1	7/3



ANTI-FATIGUE MATTING

C-Kure® Heavyweight & Lightweight Anti-Fatigue Matting

Our premium Anti-Fatigue Matting provides resilient support under heavy loads and durable performance in demanding applications to optimize safety and comfort. Underside knobs hold mat off the floor so spills and water can drain away from feet to ensure secure footing. Available in Heavyweight (3/4" [19 mm] thick) and Lightweight (1/2" [13 mm] thick).

Model #	Description	Dimensions feet/inches (m/mm)	Guarantee	Case Qty.	Ship Wt. lbs./kgs.
1035084	Heavyweight, Black, general purpose, built-in connectors	3' x 5' x 3/4" (.9 m x 1.5 m x 19 mm)	1 year	50/pallet	37/17
1035085	Heavyweight, Red, grease-resistant, built-in connectors	3' x 5' x 3/4" (.9 m x 1.5 m x 19 mm)	1 year	50/pallet	37/17
1022180	Heavyweight, Black, general purpose, straight edge	3' x 5' x 3/4" (.9 m x 1.5 m x 19 mm)	1 year	50/pallet	37/17
1022181	Heavyweight, Red, grease-resistant, straight edge	3' x 5' x 3/4" (.9 m x 1.5 m x 19 mm)	1 year	50/pallet	37/17
1035060	Lightweight, Black, general purpose, beveled edge	3' x 5' x 1/2" (.9 m x 1.5 m x 13 mm)	1 year	75/pallet	20/9
1035063	Lightweight, Red, grease-resistant, beveled edge	3' x 5' x 1/2" (.9 m x 1.5 m x 13 mm)	1 year	75/pallet	20/9
1035034	Lightweight, Black, general purpose, straight edge	3' x 5' x 1/2" (.9 m x 1.5 m x 13 mm)	1 year	75/pallet	20/9
1035036	Lightweight, Red, grease-resistant, straight edge	3' x 5' x 1/2" (.9 m x 1.5 m x 13 mm)	1 year	75/pallet	20/9

C-Kure® Interlock Anti-Fatigue Matting

Interlock Anti-Fatigue matting features built-in interlocking units so square mats can be secured together to fit any area. Excellent for drainage. 3' x 3' x 1/2" (.9 m x .9 m x 13 mm) thick.

Model #	Description	Guarantee	Case Qty.	Ship Wt. lbs./kgs.
1035028	Black, general purpose	1 year	50/pallet	16/7
1035029	Red, grease-resistant	1 year	50/pallet	17/8

C-Kure® Multi Trac Roll Mat

Secure footing and anti-fatigue comfort in convenient roll matting to offer superior drainage. Easy to cut for quick customization and reversible for longer wear. Ideal for dishwashing stations, walk-in freezers, and walkways.

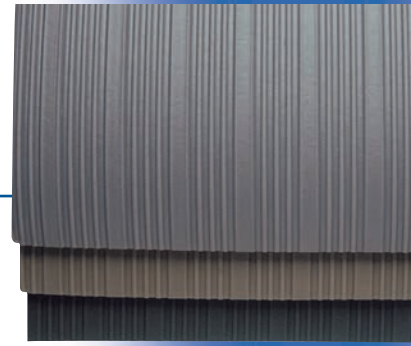
Model #	Description	Dimensions feet/inches (m/mm)	Case Qty.	Ship Wt. lbs./kgs.
1035071	Black, general purpose	3' x 36' x 3/8" (.9 m x 11 m x 9.5 mm)	1	156/71
1035072	Red, grease-resistant	3' x 36' x 3/8" (.9 m x 11 m x 9.5 mm)	1	160/73

FLOOR MATTING

Cushion Runner

Economical, soft, and comfortable. Closed-cell sponge vinyl construction helps reduce back and leg fatigue. Available in 30' (9 m) or 60' (18 m) rolls. Ideal for restaurant/hostess, service counters, assembly lines, and workstations.

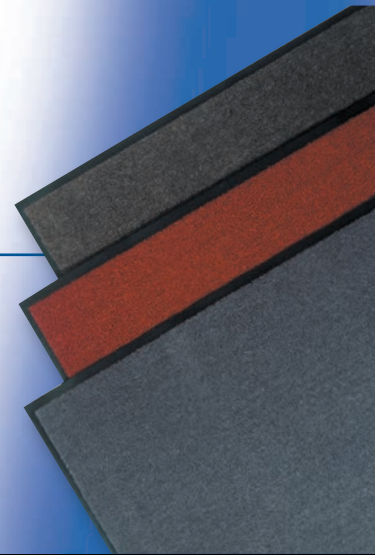
Model #	Description	Dimensions feet/inches (m/mm)	Case Qty.	Ship Wt. lbs./kgs.
1035162	Black	3' x 30' x 3/8" (.9 m x 9.1 m x 10 mm)	1	50/23
1035164	Gray	3' x 30' x 3/8" (.9 m x 9.1 m x 10 mm)	1	50/23
1035153	Black	3' x 60' x 3/8" (.9 m x 18.2 m x 10 mm)	1	94/43
1035155	Gray	3' x 60' x 3/8" (.9 m x 18.2 m x 10 mm)	1	94/43



Olefin Carpet Mat

This mat welcomes customers while providing an effective means to stop dirt at the door. Closely embedded synthetic fibers in a highly wear-resistant vinyl backing. Standard size, 3' x 5' (.9 x 1.5 m).

Model #	Description	Case Qty.	Ship Wt. lbs./kgs.
1035300	Brown	1	9/4
1035301	Gray	1	9/4
1035302	Red	1	9/4
1035303	Evergreen	1	9/4
1024167	Black	1	9/4

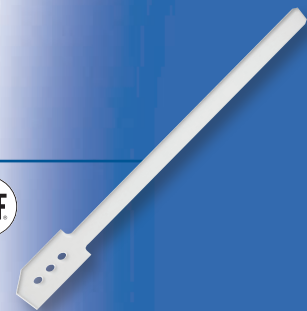


PADDLES

Chef's Edge® Stir Paddles

HDPE paddles with stay-cool handle. Paddles are dishwasher safe or wash in hot, soapy water. Paddle is 1" (25 mm) thick and 4" (102 mm) wide.

Model #	Dimensions inches (mm)	Case Qty.	Ship Wt. lbs./kgs.
1033910	4 x 24 (102 x 610)	1	3/1
1033911	4 x 30 (102 x 762)	1	3/1
1033912	4 x 36 (102 x 914)	1	4/2
1033914	4 x 42 (102 x 1067)	1	5/2
1033913	4 x 48 (102 x 1219)	1	5/2





13700 Broadway Ave.
 Cleveland, OH 44125-1992
 Phone: 216-587-3400 Ext. 112
 Fax: 216-663-3823

www.tomlinsonind.com

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LIMITED ONE-YEAR WARRANTY

We guarantee to the original purchaser of each Tomlinson product that any part thereof which proves to be defective in material or workmanship within one year of the date of shipment will be repaired or a replacement part furnished F.O.B. our factory. Warranty will not apply if our examination shows product to be defective as the result of negligence, abuse, misapplication or alteration by other than ourselves. Tomlinson will not be responsible for unauthorized field service. Contact factory for instructions.

TERMS: Net 30 days, F.O.B. plant, Cleveland, Ohio U.S.A. Minimum order requirement is \$100.00 net.

RETURNS: Return of merchandise requires an RMA number. Authorized returns are subject to handling and re-stocking charges of 15%. Items returned to factory must have transportation charges prepaid. Custom items are not returnable.

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