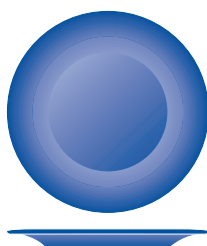


melamine dinnerware shapes

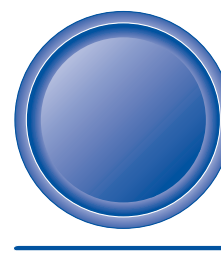
Representative shapes for dinnerware shown on pages 8 to 21.



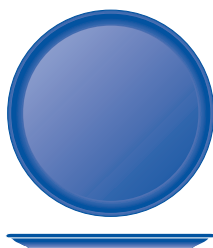
| | | | | |
|-------------------|---------|-------|--------|--------|
| Narrow Rim Dinner | 10-1/2" | 9" | 7-1/4" | 6-1/2" |
| Durus Patterns | 43003 | 43005 | 43007 | 43009 |
| Durus Solid | 43002 | 43004 | 43006 | 43008 |



| | | | | | | |
|-----------------|-------|---------|-------|--------|--------|--------|
| Wide Rim Dinner | 12" | 10-1/2" | 9" | 7-1/2" | 6-1/2" | 5-1/2" |
| Durus Patterns | 43025 | 43011 | 43013 | 43017 | 43019 | — |
| Durus Solid | 43024 | 43010 | 43012 | 43016 | 43018 | 43020 |



| | | | | | | | |
|-----------------------|---------|-------|-------|--------|--------|--------|--------|
| Narrow Rim Dinner | 10-1/4" | 10" | 9" | 7-1/4" | 6-1/2" | 5-5/8" | 5-5/8" |
| Dallas Ware | 43500 | — | 43501 | 43503 | 43504 | 43505 | — |
| Kingline | — | KL116 | KL200 | KL201 | KL204 | — | KL205 |
| Kingline (Sandshades) | — | — | KL920 | — | — | — | — |



| | | | | | |
|---------|-------|-------|-------|-------|-------|
| Coupe | 12" | 10" | 9" | 8" | 6" |
| Epicure | 43800 | 43801 | 43802 | 43803 | 43805 |



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|----------------|-------------------|--------------|------------------|-----------------|
| Oval Platter | 13-1/2" x 10-1/2" | 12" x 9-1/4" | 11-1/4" x 8-1/2" | 9-1/2" x 7-1/4" |
| Durus Patterns | — | 43083 | — | 43087 |
| Durus Solid | 43080 | 43082 | 43084 | 43086 |



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|--------------|--------------|-----------------|
| Oval Platter | 12" x 8-1/2" | 9-1/4" x 6-1/4" |
| Dallas Ware | 43560 | 43563 |



| | | | |
|--------------|------------------|----------|-----------------|
| Oval Platter | 13-1/2" x 9-3/4" | 12" x 9" | 9-1/2" x 7-1/4" |
| Kingline | KL126 | KL127 | KL128 |



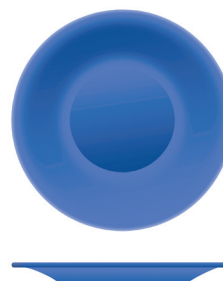
| | | | | | |
|---------------|---------|---------|---------|--------|-------|
| Square Plates | 15-1/2" | 13-1/2" | 11-1/2" | 9-1/2" | 8" |
| Epicure | 43300 | 43302 | 43304 | 43306 | 43308 |



| | |
|--------------|--------|
| Square Plate | 6-1/4" |
| Epicure | 43822 |



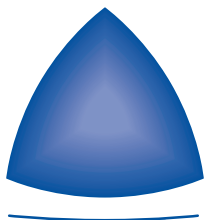
| | |
|----------------|-------|
| Oval Side Dish | 7" |
| Epicure | 43820 |



| | |
|---------------------|---------|
| Wide Rim Soup Plate | 10-1/2" |
| Epicure | 42824 |



| | | |
|---------------|--------|--------|
| Small Plates | 5-1/4" | 3-1/2" |
| Square Scoops | 7942 | 7940 |



| | | |
|--------------|-------|-------|
| TriArc Plate | 6" | 11" |
| Epicure | 43808 | 43806 |



| | | |
|-------------|-------|-------|
| Delta Plate | 6" | 8" |
| Epicure | 43472 | 43470 |



| | | |
|----------------|-------|-------|
| Crescent Plate | 6" | 8" |
| Epicure | 43476 | 43474 |



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|-----------|--------|-------|
| Yin Plate | 7-3/4" | 13" |
| Epicure | 43454 | 43450 |



| | | |
|----------------|--------|--------|
| Half Yin Plate | 5-1/4" | 9-1/2" |
| Epicure | 43456 | 43452 |



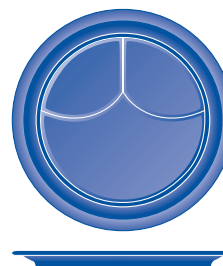
| | |
|---------------------|---------|
| 3-Compartment Plate | 10-1/2" |
| Durus Solid | 43000 |



| | |
|---------------------|-------|
| 3-Compartment Plate | 11" |
| Dallas Ware | 43512 |



| | | |
|-----------------------|-------|-------|
| 3-Compartment Plate | 11" | 10" |
| Kingline | KL103 | KL102 |
| Kingline (Sandshades) | — | KL923 |



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|----------------------|--------|
| Low Profile 3-Compt. | 9-3/4" |
| Dallas Ware | 43514 |



| | |
|--------------------|-------|
| Deep Dish 3-Compt. | 9" |
| Dallas Ware | 43516 |
| Kingline | KL203 |

melamine dinnerware shapes



| | |
|--------------------------|--------------|
| Wide Rim Soup/Salad Bowl | 13oz, 9-1/4" |
| Durus Patterns | 43035 |
| Durus Solid | 43034 |



| | |
|---------------------|-----------|
| Wide Rim Pasta Bowl | 20oz, 12" |
| Durus Patterns | 43031 |
| Durus Solid | 43030 |



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|-------------|--------------|--------------|--------------|----------|-----------------|
| Nappie Bowl | 16oz, 5-3/4" | 14oz, 5-1/2" | 13oz, 5-1/4" | 10oz, 5" | 9-1/2oz, 4-3/4" |
| Dallas Ware | 43520 | 43521 | 43525 | 43528 | — |
| Kingline | — | KL108 | — | — | KL122 |



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|--------------------|--------------|
| Rimmed Nappie Bowl | 10oz, 5-3/8" |
| Durus Solid | 43038 |



| | | | |
|-----------------------|--------------|------------------|--------------|
| Rimmed Nappie Bowl | 14oz, 5-1/2" | 12-1/2oz, 5-1/2" | 10oz, 5-1/8" |
| Dallas Ware | 43522 | — | — |
| Kingline | — | KL119 | KL118 |
| Kingline (Sandshades) | — | KL924 | — |



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| Chowder Bowl | 16oz, 6-1/8" |
| Kingline | KL115 |



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|-----------------|--------------|
| Grapefruit Bowl | 10oz, 5-7/8" |
| Dallas Ware | 43529 |
| Kingline | KL121 |



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|----------------|--------------|--------------|---------|
| Standard Bowl | 16oz, 7-1/2" | 12oz, 7-1/4" | 8oz, 6" |
| Durus Patterns | — | 43037 | 43041 |
| Durus Solid | 43032 | 43036 | 43040 |



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|---------|--------------|----------|--------------|
| Coupe | 32oz, 8-1/4" | 40oz, 8" | 20oz, 6-1/2" |
| Epicure | 5933 | 43813 | 43814 |



| | | |
|-----------------------|-----------------|-----------------|
| Rimmed Fruit Bowl | 4-3/4oz, 4-1/2" | 3-1/2oz, 4-1/8" |
| Dallas Ware | 43531 | 43532 |
| Kingline | KL805 | — |
| Kingline (Sandshades) | KL928 | — |



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|-------------------|-----------------|
| Rimmed Fruit Bowl | 4-1/2oz, 4-3/4" |
| Durus Patterns | 43043 |
| Durus Solid | 43042 |



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| Oval Fruit Dish | 6-1/2oz |
| Dallas Ware | 43533 |



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|----------------|--------------|
| Stackable Bowl | 13oz, 4-1/2" |
| Dallas Ware | 43527 |



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| Bouillon Cup | 7oz, 4" |
| Durus Solid | 43050 |



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| Bouillon Cup | 8oz |
| Kingline | KL350 |



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|--------------|-------------|
| Bouillon Cup | 8oz, 3-3/4" |
| Dallas Ware | 43540 |



| | |
|-------------|---------|
| Cup | 7oz, 4" |
| Durus Solid | 43054 |



| | | |
|-----------------------|-------------|-------|
| Stacking Cup | 7oz, 3-1/8" | 7oz |
| Dallas Ware | 43546 | — |
| Kingline | — | KL111 |
| Kingline (Sandshades) | — | KL932 |



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|-------------|--------|
| Saucer | 5-1/2" |
| Durus Solid | 43070 |



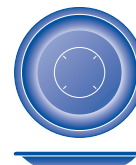
| | |
|-----------|-------|
| Ovide Cup | 7oz |
| Kingline | KL300 |



| | |
|-----------|-------|
| Ovide Mug | 10oz |
| Kingline | KL910 |



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|---------------|-------------|
| Challenge Cup | 7oz, 3-1/8" |
| Durus Solid | 43056 |

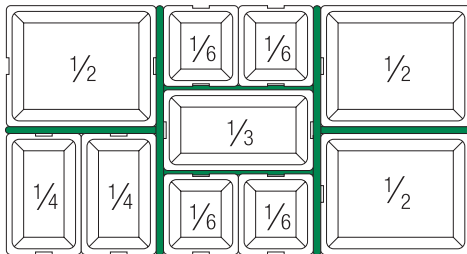


| | |
|----------|--------|
| Saucer | 5-1/2" |
| Kingline | KL400 |

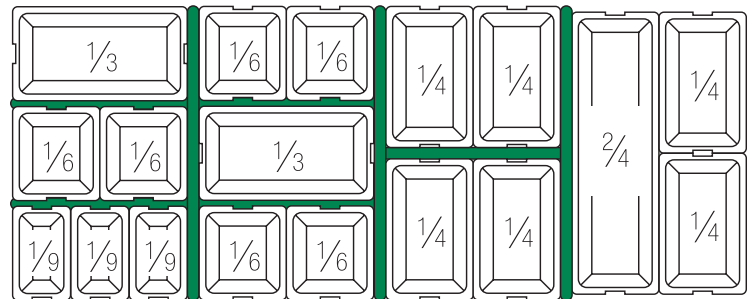
reference

SIX★STAR & FIVE★STAR FOOD PAN GUIDE

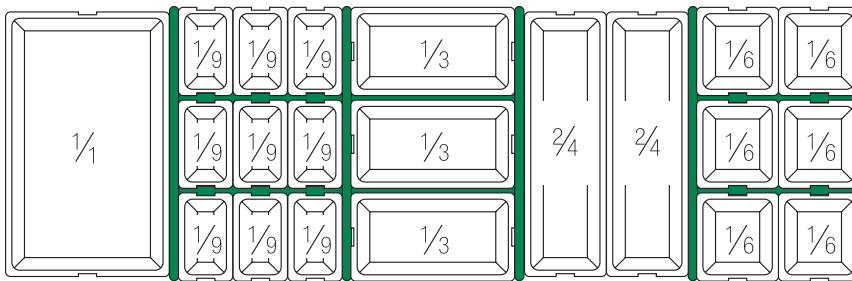
For use with food bars shown on pages 100-101 and with DuraPans™ and Top Notch® Food Pans shown on pages 196 to 198. Organize Coldmaster® Standard Food Pans listed on page 97.



4 ft Six★Star™ and Five★Star™ hold three full size (or combinations equal to) food pans



Other combinations available with 12" and 20" Divider Bars



6 ft Six★Star™ and Five★Star™ hold five full size (or combinations equal to) food pans

PUMP LID SIZES & SPECIFICATIONS

Use the guide below to select the correct size lid for your needs

| Lid Size mm (inch) | Accommodates Container |
|--------------------|---|
| 38mm (1-1/2") | Large jugs, small neck (1 gallon style) |
| 63mm (2-1/2") | Oil & shortening, 2-1/2 & 5 gallon |
| 89mm (3-1/2") | Medium size containers up to 1 gallon |
| 110mm (4-5/16") | 1 gallon jars (mustard style) |
| 110mm SP (4-5/16") | 1 gallon jars w/peel off lid |
| 120mm (4-11/16") | 1 gallon jars (salad dressings) |
| 160mm (6-5/16") | #10 cans (ketchup style) |

Use this sizing guide to select the correct lid for your needs. Refer to page 151 for a list of available pumps and lids.

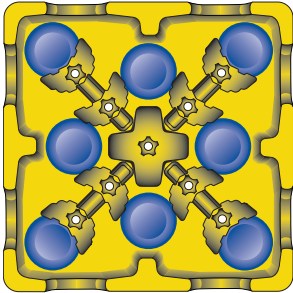
HEAT LAMPS

Standard Electrical Specifications for Carlisle Heat Lamps For Heat Lamps Shown On Pages 202-203.

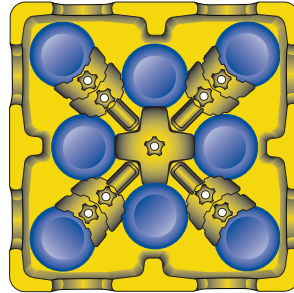
- sockets are ceramic insulated and furnished with a nickel-plated copper screw shell and contact point to prevent fusing
- internal wiring is braided and silicone covered and rated 200° C
- durable 16 gauge external wiring w/molded three-prong plug
- all switches are either "T" or "L" rated and surpass minimum requirements
- all switches are located out of the heat zone
- designed to operate on 110-120 volt AC service; wiring will accommodate 250 volt AC service
- heat lamps have one year warranty against defects in materials and workmanship

reference

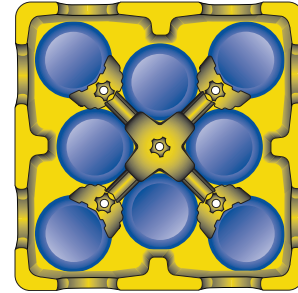
OPTIMIZER™ ADJUSTABLE DISH DOLLY GUIDE



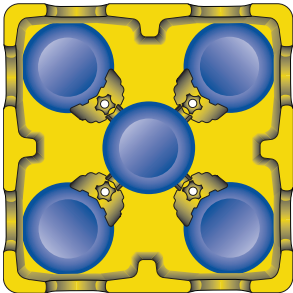
ADS8 Layout for 5-1/2" plates



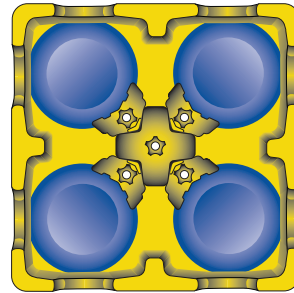
ADS8 Layout for 6-1/2" plates



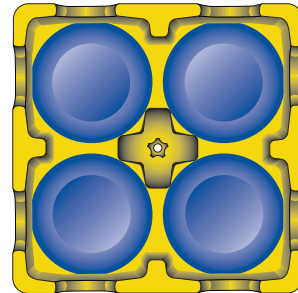
ADS4 Layout for 7-1/2" plates



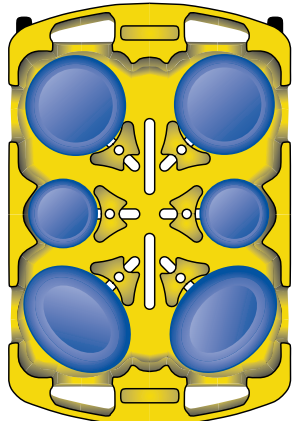
ADS4 Layout for 9" plates



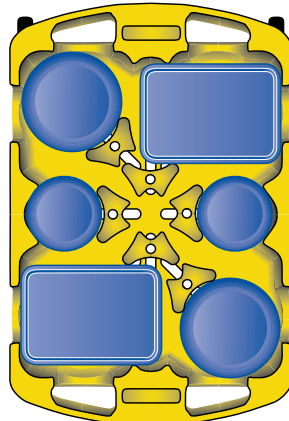
ADS4 Layout for 11" plates



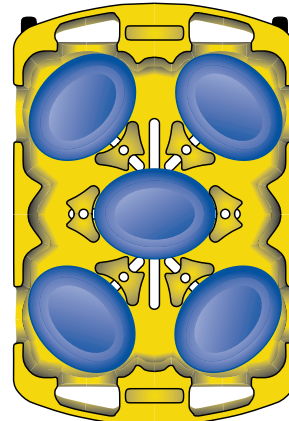
ADS4 Layout for 12" plates



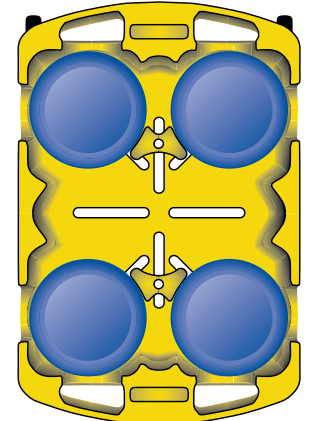
ADD6 Layout for 12" by 9" to 9-1/2" by 7-1/4" platters, 5-1/2" to 8" plates and 5-1/2" to 12" plates



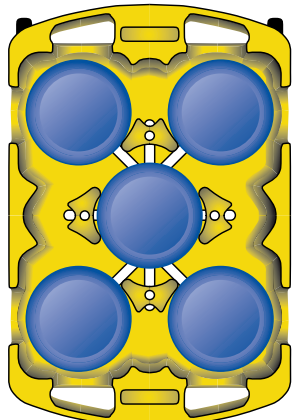
ADD6 Layout for 10" by 14-1/2" trays and 7-1/2" plates and 10" plates



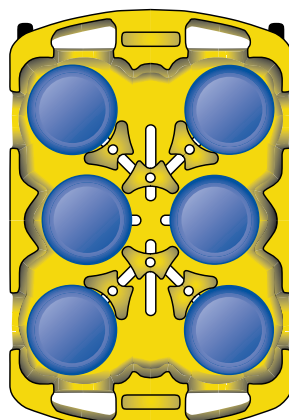
ADD6 Layout for 12" by 9-1/4" to 9-1/2" by 7-1/4" platters



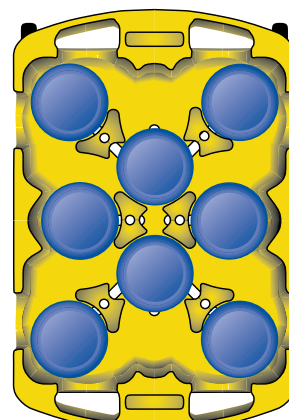
ADD4 Layout for 11-3/8" to 12-1/2" plates and 13-1/2" by 10-1/2" platters



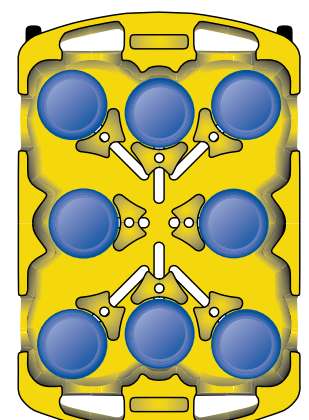
ADD4 Layout for 9-7/8" to 11-1/4" plates



ADD6 Layout for 8-3/8" to 9-3/4" plates



ADD6 Layout for 8" to 8-1/4" plates



ADD6 Layout w/2 Additional Dividers for 5-1/2" to 7-7/8" plates

reference

SELECTING THE PROPER BRUSH

The Carlisle line of Sparta® brushes and cleaning tools is specifically designed for the foodservice industry. When designing a product, special consideration is given to preventing the possible transfer of bacteria to maintain superior foodservice hygiene. Cross-contamination from foods and personal hygiene of foodservice personnel are increasingly important under the HACCP guidelines. We believe that the Sparta line represents your very best choice for efficiency, service and durability in foodservice sanitation, maintenance and food preparation.

Brushes and cleaning tools have to be very specialized in order to meet all of the unique requirements of the foodservice industry. Brushes and cleaning tools are shaped and sized for specialized foods, pipes, fittings and equipment used exclusively in the foodservice environment. Proper bristle selection is also extremely important. Longer bristles offer greater flexibility when compared to the same material in a shorter trim. The key to efficiency is maximum bristle tip contact to surface and the proper type of bristle for the surface to be cleaned or prepped. Proper selection is extremely important for making the cleaning and prepping process as easy and efficient as possible.

When considering brushes, most fall into one of three basic categories:

Circular “tube cleaning” type brushes –

| | | |
|---|--|---|
| Excessive clearance prevents a complete cleaning job. | No clearance means brush can become stuck. Cleaning not as effective with sides of bristles. | Diameter of brush matches diameter of pipe. Bristles make contact on all sides for best cleaning. |
|---|--|---|

1. Circular “tube cleaning” type brushes – Tube cleaning brushes are designed to fit inside of drains, valves, tubes and other types of fittings. Tube cleaning brushes are specified by diameter across bristle area. The diameter of the brush should be exactly the same as the opening of the tube or fitting to be cleaned. If the opening is larger than the brush diameter, the bristle tips will not contact the walls of the surface to be cleaned. A loose fitting brush means that multiple passes will be required or that the surface may not be cleaned properly. A fit that is too tight reduces cleaning efficiency as well as possibly damaging bristles or resulting in a brush becoming stuck in an opening. The length of handles for tube brushes should be long enough to reach the entire length of tube or fitting to be cleaned. Tube brushes are often bent or curved to specific shapes for cleaning the outside of tubes, and fittings.

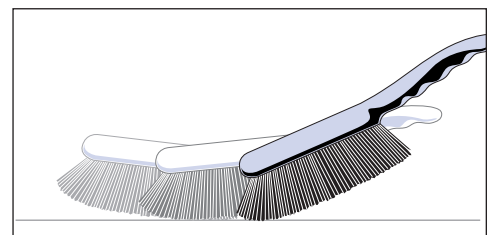
2. Flat “scrub” type brushes – Brushes in this category are for cleaning flat, curved or open surfaces. Many of our scrub brushes have various “trim” angles to help keep bristle tips in contact with surfaces during the cleaning or food prepping process. Sparta brushes are ergonomically designed to provide superior comfort and control. Scrub brushes come in different handle shapes and lengths for a safe and convenient reach to surfaces.

Flat “scrub” type brushes –
Trim angles provide greater surface contact

3. “Pastry and basting” brushes – Pastry and basting brushes are designed with densely packed, fine bristles for greater “loading” of brush with melted butter, vegetable oils, sauces, glazes or other fluids used for food preparation. The greater the mass of bristles and the greater the bristle tip surface area, the greater the amount of fluids that can be spread across food surfaces. Sparta pastry and basting brushes have high bristle count for

“Pastry and basting” type brushes –
High bristle count “loads” bristles with oil, butter, glazes or sauces

greater spreading and to eliminate bacteria harboring voids common on most other brands of pastry or basting brushes.



As health department standards continue to increase, brushes and cleaning tools will play an increasingly important role in meeting regulations and reducing maintenance costs. The correct brush or tool designed for the proper job will ensure greater efficiency and reduce health risks in the foodservice environment. Carlisle offers you the most comprehensive line of brushes and tools available to meet your very special requirements. We stock a wide range of products to meet customer demands and can provide custom designed products to serve solutions for even more specific needs. Carlisle is your source for all foodservice cleaning and food preparation products.

