

## **EQUIPMENT & SUPPLIES**

Mory Garfinkle
President & CEO
Mory@M2Reps.net
267-968-1938

Mike Garfinkle COO & Contract Sales Mike@M2Reps.net 215-833-3572 Steve Domzalski
Sales & Marketing Director
Steve@M2Reps.net
856-656-5556

Todd Bergman
Corporate Chef
& Business Development
Todd@M2reps.net
856-371-4779







Stainless-steel Sinks, Tables, Cabinets, Custom Fabrication, and Millwork





World Class, Custom & Modular Serving lines, Hot & Cold Drop-ins, and Frost Tops



A Full line of smallwares and Banquetware, including Chaffers, Flatware, and Thermalloy® Professional Cookware



A Full Line of High & Low Temp.
Warewashers & Glasswashers



Precision Thermometers, Data Loggers, and Wireless Monitoring



Outdoor Cooking, Heaters, Hand Sinks, and Pizza Ovens



Dispensers for Cups, Lids, Straws, Napkins, Condiments, & More





Built-to-spec Refrigeration, and Foodservice Cooklines



Quick-ship and Custom built Walk-in Refrigeration.



Turbofan® Convection Ovens, Proofers, and Holding Cabinets



A Full Line of Cooking, Prep, and Refrigeration Equipment for any budget



Foodini™: The 3-D Food Printer



French Rotisserie Ovens



Salad Spinners, Veg Prep, Emulsifiers, Vacuum Packing, & Sous-Vide



Water filtration and scale control for equipment and coffee systems



Stainless-Steel Table & Sink Fabrication











For new orders: orders@m2reps.net



## FRONT-OF-THE-HOUSE SOLUTIONS

Mory Garfinkle
President & CEO
Mory@M2Reps.net
267-968-1938

Mike Garfinkle COO & Contract Sales Mike@M2Reps.net 215-833-3572 Steve Domzalski
Sales & Marketing Director
Steve@M2Reps.net
856-656-5556

Todd Bergman
Corporate Chef
& Business Development
Todd@M2reps.net
856-371-4779



## Bauscher **Hepp**













Premium Dinnerware in Porcelain, Stoneware, Melamine, and Glass



Premium Italian Crystal and Glassware





Metal, Cutlery, Tableware & Buffetware







Cooking & Buffet Solutions











