

WE'RE SERIOUS ABOUT YOUR BUSINESS

PIZZA SHOP

SANDWICH
& DELI

STEAK HOUSE

TABLETOP

FURNITURE

BUFFET
& CATERING

BEVERAGE
SERVICE

BAR SUPPLIES

COUNTER
EQUIPMENT

REFRIGERATED
EQUIPMENT

KITCHEN
SUPPLIES

FOOD PREP

STORAGE
& TRANSPORT

JANITORIAL

WAREWASHING

COOKING
EQUIPMENT



www.cairesupply.com



USE PROMOTION CODE #123111 WHEN ORDERING

Visit Our Showroom

Mon. – Fri. 8:00 am to 5:00 pm

Saturday 9:00 am to 1:00 pm

4815 Conti St.

New Orleans, LA 70119

Ph. 504/482-0294

Fax 504/482-1304

Table of Contents



Kitchen Supplies
31-35

Food Prep
36-40

Warewashing
47-49

Cooking Equipment
50-55

Counter Equipment
22-25

Storage & Transport
41-43

Janitorial 44-46

Pizza Shop	4-5	Beverage Service	19	Food Prep	36-40
Sandwich & Deli	6-7	Bar Supplies	20-21	Storage & Transport	41-43
Steak House	8-9	Counter Equipment	22-25	Janitorial	44-46
Tabletop	10-14	Refrigerated Equipment	26-30	Warewashing	47-49
Furniture	15-16	Kitchen Supplies	31-35	Cooking Equipment	50-55
Buffet & Catering	17-18				



Buffet & Catering
17-18

Beverage Service
19

Bar Supplies
20-21

Tabletop 10-14

Furniture 15-16

Hot Specials

Southbend Anets - Ultimate Range
See Page 50

4361D
\$2299.00



Win-Holt - Enclosed Mobile Transport Cabinet
See Page 54

EC1840-C
\$499.00



True - Bottom Mount Reach-In
See Page 26

NEW!
T-43
\$2639.25



Vitamix - BarBoss® Bar Blender
See Page 21

5029
\$435.00



Precision Pour - Mixer
See Page 20

402 CLAM
\$7.99EA



Pizza Shop

MAKE SOME DOUGH

Several key factors can help you turn a good profit for your pizza business.

- *Promotions - Getting the word out about your pizza company is essential to your success. You can encourage purchases by offering coupons or special deals on certain pizzas.*
- *Competition - Be aware if there are several competing businesses, you need to separate yourself from the crowd by offering lower prices, better service or better quality.*
- *Employees - Give free or discounted food to your employees. This will not only increase their job satisfaction, but will help them to offer suggestions to customers.*

To learn more visit: www.smallbusiness.chron.com

More Great Deals Inside...

See Page 39 for More Mixers

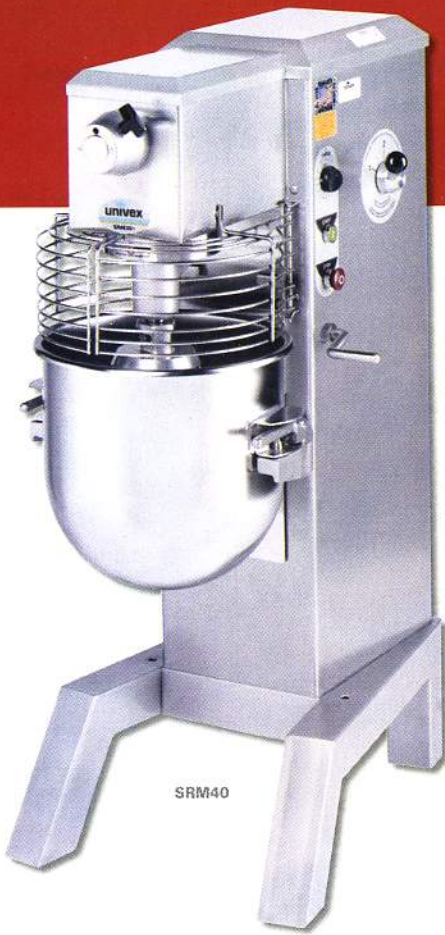
See Page 51 for More Pizza Ovens

See Page 27 for More Pizza Prep Tables

See Page 22 for More Stackable Pizza Ovens

See Page 32 for More Cutlery





SRM40

Univex - Planetary Mixers

SRM40 40 qt Capacity **\$4667.00**



1048-SINGLE

Blodgett - Gas Pizza Ovens

1048-SINGLE 56¼"h, Single Deck **\$8135.00**



NLPT44

Nor-Lake - AdvantEDGE™ Pizza Prep Tables

NLPT44 44¾"w, 1 Door **\$2139.00**

Adcraft - Stackable Pizza Ovens

PO-18 23"w x 25"d **\$925.00**



PO-18

Mundial - Pizza Cutlery

5699 4" x 5¾" Pizza Server **\$6.75**
 5659-20 20"l Pizza Rocker **\$25.50**



5699

5659-20

NEW!

Sandwich & Deli

A CUT ABOVE

Today, deli operators and consumers alike rate food safety as one of their top concerns. Encourage employees in the deli department to do his/her part to ensure that foods are received and stored in a clean and safe environment.

- Receiving - Watch for signs of damage like: crushed or broken cases, cases that are jumbled on the pallet, products that are opened or leaking
- Store cold foods right away - Try to have all delivered products sorted and properly stored 10-15 minutes after they have arrived
- Use the first-in/first-out (FIFO) method of stocking. - When putting products away, place all new products behind existing stock, making sure that older items are used before new ones are opened

To learn more visit: www.usdec.org

FRESH TURKEY BLT
Carved Turkey, Tomatoes
Hickory Smoked Bacon
Cheddar Cheese, Lettuce

CHICKEN CALABRESE
Pesto Grilled Chicken
Italian Plum Tomatoes,
and Fresh Mozzarella

With Lettuce,
Tomatoes and Russian
Dressing.

HAM AND SWISS CHEESE
with Lettuce, Tomatoes, and
Whole Grain Mustard

More Great Deals Inside...

See Page 23 for More Panini Grills

See Page 31 for More Cutlery

See Page 26 for More Prep Units

See Page 19 for More Coffee Brewers

See Page 23 for More Microwave Ovens



SFE02345-120



M22206RD



M22608BL



M22707YL



M22418GR



TSSU-27-8

Eurodib - Panini Grills

SFE02345-120 Single Panini **\$399.00**

Mercer - Primary4™ Cutlery

NEW!

M22206RD	Boner Knife, Red	\$8.50
M22608BL	Chef Knife, Blue	\$12.00
M22707YL	Santoku Knife, Yellow	\$12.00
M22418GR	Slicer, Green	\$9.50

True - Sandwich/Salad Prep Units

TSSU-27-8 1 Door **\$1478.36**

Wells Bloomfield - Lo-Profile Coffee Brewers

8543-D2 Two Brewers **\$268.95**



8543-D2

Amana Commercial - Light Volume Commercial Microwave Oven

RMS10D 1000 Watts **\$249.00**



RMS10D

