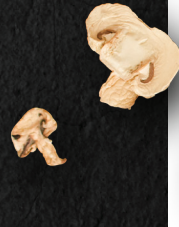


Pizza Resource Guide

800-222-0558

 **SESCO**

www.sesco.biz





The Choice of Top
Pizza Operators

Contact SESCO today for details



Built-In Hood
Solutions

XLT Impingement conveyor ovens

Industry leading performance - at all times - and under load
Unmatched consistency
Reliability - backed by the best warranty available!
Pizza ovens with built-in hood solutions are also offered

When Pizza is your business
- no oven does better



SESCO

Let's talk about the perfect conveyor solution for you

www.sesco.biz





Complete line of high value and performance refrigeration products



Immediate Stock Availability



flexeserve™

The Home of Hot-holding

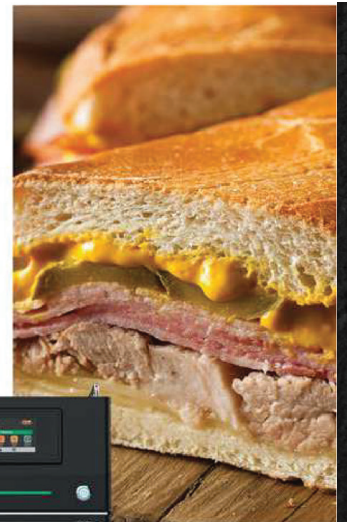
Transforming pizza operations
Game-Changing Technology
Contact SESCO to unlock...

-  Amazing food quality
-  Extend shelf Life
-  Diverse food range
-  Reduce food waste
-  Unmatched efficiency
-  Happier customers!



SMART - SOLUTIONS

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PRÁTICA

HIGH SPEED OVENS

Expand your menu
Maximize your profits
Minimize your operational costs

Ventless System

Simple Cleaning with
easy Removable
Catalytic Converter



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INSITU

DOUGH PROCESSOR

115 volt Plug-n-Play
standard outlet



Pneumatically
operated

Compact - Flexible
Roll-Anywhere
Mobility

AUTOMATE YOUR DOUGH PREP

SIMPLE OPERATION
SIMPLE CLEANING

INDUSTRY BEST ACCURACY

Hopper Capacity 75 lbs.
Dough balls every 3- 5 seconds



2-in-1 Dough Rounder Divider



REQUEST A DEMO

Simplifying operations - Industry's most consistent processor
Streamlining pizza dough prep so you can focus on the customer



CRESTWARE

Cookware and more...

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Soft Rail Walk-In Solutions.



Fast, Square, Reliable
Lower operating costs -
start with a solid install..

Innovative corner system
and rugged door design
keeps installs precise and
operating costs lower



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Kelvinator 

COMMERCIAL



Trusted by operators for decades...
Kelvinator's top build quality and
reliable designs make it the
smart choice



SMART - SOLUTIONS



STAINLESS
FABRICATION



Racks
Commercial Sinks



Custom Fabrication
Built to your specifications



Pass-Thru
Heater/Proofers



Equipment Stands
Tables



Artisan Stone Deck Ovens

Electric



Flexible - (up to 4 decks high)
add decks as your business grows

Independently controlled top and
bottom heat for perfectly balanced results.

Includes a stone hearth

Steam generator - above element
absorbs & recycles heat for powerful steam
and fast recovery

Optional proofer & storage cabinets
for 1-3 pan wide ovens

Stone Hearth Deck Pizza Ovens

Independently controlled top and bottom heat
for perfectly balanced results.



BakeMax[®]

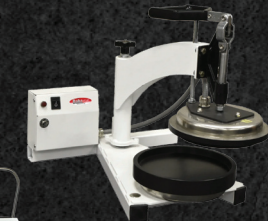
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Trusted for 50 years

Pizza products engineered to maximize
efficiency and your profitability



Full Line of
Floor / Countertop
Mixer Solutions



Dual-Heat
Dough Press Solutions



Single
Double Pass
Dough Sheeters



Reversible
Dough Sheeters
Floor and Countertop



Dough
Divider/Rounders



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