

# EQUIPMENT & SUPPLIES

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Volume 24 2021-2022

FOR **CULINARY** PROFESSIONALS



  
**AIMCO**  
Foodservice Equipment & Supplies

Sales: 501.228.0808 | Service: 501.228.9890  
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We'd like to express our thanks to the many fine chefs featured throughout the guide who've shared their advice or shared a delicious recipe. May they inspire your own culinary visions.



# FEATURED CHEFS



1. **CHYNNA WILSON / PG 12**  
Nutrition Director, Brooks County School District, GA

2. **NICHOLAS A. MERCOGLIANO / PG 22**  
WCMC, CEC, CPC, HBS,  
Corporate Chef at Pecinka Ferri Associates

3. **MICHAEL KELLY / PG 30**  
Corporate Executive Chef, Culinary R&D, Everidge

4. **ANTHONY DONOFRIO / PG 39**  
Executive Chef Carnegie House, Co-Owner &  
Executive Chef Modern Malt, Sales Consultant  
Gerharz Equipment

5. **WILLIE GASPARD / PG 46**  
Executive Sous Chef, Cypress Bayou Casino

6. **BRIAN ALBERG / PG 50**  
Vice President of Culinary Development,  
Main Street Hospitality Group

7. **ALYSSA DEGREEFF / PG 55**  
Corporate Chef, Duke Manufacturing

8. **HERMAN MARQUEZ / PG 67**  
Owner & Operator, Taqueria Mi Gente

9. **CHRISTOPHER KASIK / PG 80**  
Cadco Culinary Manager

10. **JILL HOUK / PG 84**  
Corporate Research and Development Chef,  
Olam Spices

11. **ROSE COWELL / PG 90**  
Corporate Chef, Carter-Hoffmann,  
Doyon & NU-VU

12. **REVA CONSTANTINE / PG 92**  
Executive Chef, Great Lakes Culinary Center

13. **SHOLEM POTASH / PG 101**  
President & Founder, Culinary Depot

14. **CAREY SAVONA / PG 106**  
Culinary Director & Executive Chef, Study Hotels

15. **RICH RUPP / PG 128**  
Vollrath Corporate Product Trainer

16. **JACOB HAMILTON / PG 130**  
Chef/Production Manager, Good Eats Kitchen

17. **STEVE COSTANZO / PG 154**  
Co-Owner & Head Chef, Olio

18. **DINA ALTIERI / PG 156**  
MS. Ed., CEC, CCE, CHE,  
Director of Culinary Enterprises,  
UMOM New Day Centers

19. **STÉPHANE TRÉAND / PG 167**  
MOF Pâtissier

20. **JON BIEGEL / PG 170**  
Owner, Jon Biegel Consulting





FEATURED CHEF

CHEF NICHOLAS A. MERCOGLIANO

WCMC, CEC, CPC, HBS, Corporate Chef at Pecinka Ferri Associates

RECIPE



INGREDIENTS

- 49.6 oz Water (85°F)
- 4 oz Yeast (Fresh)
- 1.2 oz Sugar
- 2 oz Salt
- 5 lbs Flour
- 1.6 oz Olive Oil
- Toppings

NEW YORK-STYLE PIZZA DOUGH

In a mixer, mix water and yeast until dissolved. Then add sugar, salt, flour and mix for 4 minutes on first speed. Drizzle in the olive oil while mixing for another 4 minutes on second speed. Stir until smooth and the dough pulls away from the sides of the mixer.

Turn out on a surface, cover, and bench rest for 15 minutes. Divide the dough into desired amount, round, and place in lightly oiled pans (16-22 ounces each round). Cover to prevent drying. Proof in the refrigerator for 12-24 hours.

Allow dough to come to room temperature before rolling, about 30 minutes. Top with sauce, cheese and any other desired topping. Bake in a pizza oven at 550°F for 6 minutes or until desired doneness.

Nicholas A. Mercogliano WCMC, CEC, CPC, HBS is the Corporate Chef at Pecinka Ferri Associates, a manufacturers' agent representing internationally-recognized brands of quality foodservice equipment in the greater New York Metro area. Chef Nick received his Bachelor's degree in culinary management from Le Cordon Bleu and his Associate's degree in culinary arts from The Culinary Institute of America. Chef Nick is designated a Certified Executive Chef (CEC) and Certified Pastry Culinarian (CPC) from The American Culinary Federation. Additionally, he is recognized as a World Certified Master Chef (WCMC) from The World Association of Chefs' Societies and as a hospitality/beverage specialist (HBS) from The Society of Wine Educators. He was named 2013 and 2018 Chef of the Year by the American Culinary Federation's (ACF) Jersey Shore Chef's Association and recognized among the 2014 "Under 30" emerging leaders in the foodservice industry by FoodService Director magazine. Chef Nick currently serves as the President of the ACF Jersey Shore Chef's Association Chapter and as a business partner Board Member for the Association For Healthcare Foodservice New Jersey Chapter.

MEGA TOP SANDWICH/SALAD PREP TABLES

- Durable, rugged stainless steel sides, top and front
- Environmentally-friendly R290 refrigerant
- High-density, foamed in place environmentally-friendly insulation
- Patented air screen ensures product stays cold without drying it out
- 1/2 size pans and positive placement adapter bars included
- Dual level pan brackets
- Dishwasher safe polyethylene cutting board
- 5" casters
- 31 1/2" d x 44 1/2" h
- 3 year parts and labor warranty and additional 2 year compressor parts warranty



D4432NP-12M



With Doors	Width	Shelves	1/2 Size Pan Capacity	HP
4427NP-9M	2713"	1	9	.3
4432NP-12M	3213"	1	12	.3
4448NP-18M	4813"	1	18	.3
4460NP-12M	6013"	2	12	.35
4460NP-18M	6013"	2	18	.35
4460NP-24M	6013"	2	24	.35
With Drawers	Width	Shelves	1/2 Size Pan Capacity	HP
D4427NP-9M	2713"	2	9	.3
D4432NP-12M	3213"	2	12	.3
D4448NP-18M	4813"	4	18	.3
D4460NP-12M	6013"	4	12	.35
D4460NP-18M	6013"	4	18	.35
D4460NP-24M	6013"	4	24	.35



ADDITIONAL MODELS AVAILABLE



18660PTBMP



PIZZA PREP TABLES

- Top, sides, and ends are constructed of 18-gauge stainless steel
- High density, polyurethane foam insulation
- Removable, stainless steel hinged covers
- Refrigerated rail maintains 33° to 41°F
- 31 1/2" d x 42" h
- 3 year parts and labor warranty and an additional 2 year compressor parts warranty

	Width	Doors/Shelves	1/2 Size Pan Capacity	HP
18648PTBMP	48"	1/1	12	.25
18660PTBMP	60"	2/2	14	.5
18672PTBMP	72"	2/2	18	.5
18691PTBMP	91"	3/3	22	.5
18699PTBMP	99"	3/3	22	.5
186114PTBMP	114"	3/3	28	.75
Flush Mount LiquiTec® Raised Rail				
18648PTLP	48"	1/1	12	.25
18672PTLP	72"	2/2	18	.5
18699PTLP	99"	3/3	22	.5

