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|---|--|--|---|--|--|---|
| <br><b>Alluserv™</b><br>Meal Service & Delivery Solutions                                    | <br><b>ANETS</b><br>Economy Fryers & Pasta Cookers        | <br><b>APW wyott</b><br>Cooking, Toasting & Food Holding              | <br><b>ATLAS METAL</b><br>Serving Counters                             | <br><b>BAKERS PRIDE</b><br>Deck Ovens & Charbroilers       | <br><b>BEECH OVENS</b><br>WORLD LEADER IN SPECTACULAR COOKING EQUIPMENT<br>Stone Hearth Ovens | <br><b>BERNER</b><br>Air Curtain Equipment   |
| <br><b>BLODGETT</b><br>Convection & Deck Ovens   | <br><b>BLODGETT COMBI</b><br>Combi Ovens & Ventless Ovens | <br><b>BLOOMFIELD</b><br>Coffee & Tea Brewers                         | <br><b>Bluezone</b><br>MIDDLEBY<br>Air Purification Equipment          | <br><b>CARTER-HOFFMANN</b><br>Holding Cabinets & Transport | <br><b>CiBO+</b><br>High Speed Ventless Ovens   | <br><b>CONCORDIA</b><br>Fully Automatic Coffee Systems                                   |
| <br><b>CookTek</b><br>Induction Cooktops  | <br><b>CROWN</b><br>Steamers, Kettles & Braising Pans     | <br><b>CTX</b><br>WOW Conveyor Ovens                                  | <br><b>DEUTSCHE</b><br>Custom Brewery Equipment                        | <br><b>DeVere</b><br>Chemical Cleaning Solutions           | <br><b>DOYON</b><br>Bakery Ovens & Proofers   | <br><b>EAGLE GROUP</b><br>Profit from the Eagle Advantage!<br>Storage, Tables & Shelving |
| <br><b>evo</b><br>Ventless Griddles  | <br><b>FIREX</b><br>Braising Pans & Kettles               | <br><b>FOLLETT</b><br>Ice Machines & Ice Storage                      | <br><b>GENEVA</b><br>Transport Food Carts                              | <br><b>Globe</b><br>Slicers, Mixers & Food Prep            | <br><b>Grosfillex</b><br>Indoor & Outdoor Furniture   | <br><b>ICETRO America</b><br>Ice Makers & Storage  |
| <br><b>Imperial BROWN</b><br>Integrity. Service. Excellence.<br>Walk-In Coolers & Freezers | <br><b>IMPERIAL</b><br>Ranges, Fryers & Broilers        | <br><b>JADE</b><br>Custom Ranges & Cooktops                         | <br><b>Josper</b><br>CHARCOAL EQUIPMENT<br>Commercial Charcoal Ovens | <br><b>KLOPPENBERG</b><br>Ice Bins & Dispensers          | <br><b>L2F</b><br>Liquor Pouring Management   | <br><b>LAKESIDE</b><br>Utility Carts, Storage & Transport                              |
| <br><b>Lang</b><br>Griddles, Cheesemelters & Ranges  | <br><b>MagiKitch'n</b><br>Griddles & Charbroilers       | <br><b>marco</b><br>Beverage Dispensing Solutions                   | <br><b>MARKET FORGE</b><br>Tilt Skillets, Steamers & Kettles         | <br><b>MARSAL PIZZA OVENS</b><br>Brick Lined Pizza Ovens | <br><b>MARVEL</b><br>Beverage & Wine Refrigerators  | <br><b>Middleby Marshall</b><br>Conveyor Oven Equipment                                |
| <br><b>MULTITERIA</b><br>Serving Counters & Stations                                       | <br><b>NU-VU</b><br>Bread & Baking Equipment            | <br><b>OPEN KITCHEN</b><br>Food Safety & Energy Monitoring Software | <br><b>PERFECT FRY</b><br>Countertop Ventless Fryers                 | <br><b>PITCO</b><br>Fryers & Filtration Systems          | <br><b>SOUTHBEND</b><br>Convection Ovens, Ranges & Broilers                                 | <br><b>STAR</b><br>Countertop Cooking Equipment  |
| <br><b>STARLINE</b><br>Beverage Dispensing Equipment                                       | <br><b>STREIVOR™ INC.</b><br>Kitchen Ventilation Hoods  | <br><b>synesso</b><br>Semi-automatic Espresso Machines              | <br><b>Toastermaster</b><br>Toasters & Drawer Warmers                | <br><b>TUCS</b><br>Industrial Cook-Chill Systems         | <br><b>TURBOCHEF</b><br>Ventless Rapid Cook Ovens   | <br><b>U-LINE COMMERCIAL</b><br>Beverage Hospitality Equipment                         |
| <br><b>Ultrafryer</b><br>Gas & Electric Fryers   | <br><b>Varimixer</b><br>Tabletop & Floor Mixers         | <br><b>WELLS</b><br>Hot & Cold Food Wells & Ventless Hoods          | <br><b>Wunder-Bar™</b><br>Soda & Condiment Dispensers                |  |  |   |



HEARTLAND  
REPS

# WHERE QUALITY MEETS SERVICE.

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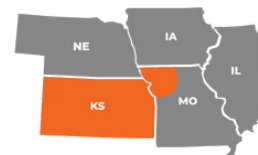
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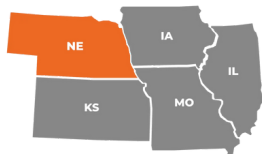
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## TEST KITCHEN LOCATIONS



### Kansas City

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Kansas City, MO 64106



### St. Louis

407 Droste Road  
St. Charles, MO 63301



### Omaha

9354 G. Ct.  
Omaha, NE 68127



### Des Moines

5820 NW Beaver  
Drive, Suite 500  
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