



Everything...Including the Kitchen Sink

Need a new sink? A new fryer? Maybe a whole new commercial kitchen?

The Martin Bamberger Company will no doubt be able to help you out. For over 70 years, this family-owned and -operated company has been a top source in the Mid-Atlantic for all types of food service equipment.

"The company was founded in 1942 by my grandfather, Martin," says current operations manager, Henry Bamberger. Martin Bamberger started by selling mostly small items to small grocers in southern Pennsylvania, New Jersey, and the Baltimore/Washington area. "Back then," says Henry Bamberger, "he sold price tag machines, razor blades, little accessories, and small supplies that grocery stores needed." Gradually, the company moved into larger equipment, such as meat saws, slicers, and grinders. "But it was all geared to the grocery store industry."

As big grocery chains began knocking out independent stores, the Martin Bamberger Company began to diversify and include more cafe and restaurant businesses. "We still supply grocers, ethnic stores, commercial kitchens, houses of worship, schools, bakeries, butcher shops, and other smaller businesses," says Henry.

As the company's focus expanded, its leadership changed as well — from founder Martin, who died in 1960, to son Abe, and now to grandson Henry, who took on his current role 25 years ago.

What has not changed over the years is the company's commitment to service. Henry's father, Abe Bamberger, is still in the business. Both Abe and Henry speak with customers on a daily basis, bringing a combined experience of selling equipment for over 80 years to the table. "We make recommendations based on reasonable pricing and

quality. We make an effort to be realistic," says Henry. "We direct the customer to purchase reasonably and not overspend." As a way to keep costs down, the firm often recommends refurbished equipment that the Bamberger Company has thoroughly checked out and warranted.

These days, the internet offers many ways to purchase restaurant and food market equipment, as well as smallwares. "But that doesn't give customer service," says Henry Bamberger. "We do." One of his biggest challenges is explaining to people that price is not everything. "You get what you pay for. When you buy from us, you get customer service. On the internet, you have to take it off the truck, pay for the damages, and deal with delays. When customers want to know they are taken care of, they go with a company like Martin Bamberger."

With a staff of eight, the Martin

Bamberger Company boasts a Baltimore showroom, warehouse, and a repair shop for servicing mechanical and electric equipment. The range of equipment for sale includes refrigeration, bakery mixers, meat grinders, saws, scales, slicers, various types of ovens, food processing equipment, and much more. The company has just finished equipping a butcher shop and is about to wrap up on an adult day care center, Henry Bamberger notes. He adds that his biggest reward is "when satisfied customers refer us to friends and inquirers who ask, 'Who do you use for equipment?' and the answer is Bamberger!"

So whether you need a complete new kitchen, want to update an existing facility, or need that proverbial kitchen sink, the Martin Bamberger Company is a great place to get started.

The Martin Bamberger Company is located at 4110 Pinkney Rd., Baltimore, MD 21215. For more information, visit www.martinbamberger.com, (410) 358-9700, or email info@martinbamberger.com.