



Bar & Bistro News

2016, Vol. 1

Dick's Restaurant Supply

Seattle Store

2963 First Avenue South
Seattle, WA 98134
800-294-7598
206-382-0160
fax 206-382-0254

Bellevue Store

2102 140th Avenue NE
Bellevue, WA 98005
877-892-1819
425-289-0680
fax 425-289-0683

Mt. Vernon Store

324 Chenoweth Street
Mt. Vernon, WA 98273
877-821-5335
360-848-0259
fax 360-848-0359

www.dicksrestaurantsupply.com

Underbar Basics™



Underbar Basics™ Equipment

Advance Tabco introduces its new line of underbar equipment called Underbar Basics™. Sinks, Blender Stations, Drainboards, and Liquor Racks feature extended widths and a new flush design for a clean, linear appearance when adding SRK Speed Rails. Economy pricing, with heavy gauge stainless steel and galvanized construction. All faucets meet federal lead free standards. Multiple sizes and configurations available.

Bistro Aprons

Designed to keep the dirt and soil off of you while providing comfort and style all day in the kitchen or out on the restaurant floor. Used by wait staff, baristas, and bartenders everywhere! Perfect for any function or décor. Conveniently holds pens, notepads, and straws. Comfortable, durable, and machine washable.

- Patch pocket and pencil divide
- 65% polyester/35% cotton twill with matching waist ties
- Available in both black and white



Granville™ Melamine Display Boards

Premium melamine display boards offer the look of natural materials without the weight and hassle. The matte and semi-gloss boards can be labeled with chalk for fun and easy food identification. Ideal for antipasto, cheese displays, appetizers, dessert presentations ... the possibilities are endless!



Bartenders & Servers

The customer's perception of your establishment is largely impacted by the impression they get from the bartenders and servers. Talented bartenders are very important to a bar or bistro. Their flair and engaging personality is often what makes the experience for the guests. Their ability to create the perfect drinks, time after time, is so vital for your reputation. They do all of this while turning a nice profit for the business. The best servers back the upbeat vibe of the bartender and complete the overall experience for every customer. Be sure to keep all of the tools, training, and incentives in place to keep your valuable players happy, profitable, and on top of their game.



Lido™ Tumblers

Style, savings, and safety. These classic diamond point design tumblers offer the clear look of glass without the associated risks of glass. The 2 oz. increments from the top down make it a convenient choice for bartenders and servers. Easy to clean internal stacking ring promotes stable and safe-efficient storage. NSF.





Pouring In The Profits

Bars can be a very profitable business. Having the right talent behind the bar mixing and pouring drinks can be one of your biggest profit generators. To figure out your cost and profit you need to first determine your per drink cost. Be sure to include all of the ingredients from each recipe. Then figure your markup.

Diners are willing to pay more for a drink when the atmosphere is inviting and the service is outstanding. Pay close attention to the presentation of each drink. You never know where a picture of a drink may turn up that impresses a customer.

It's a good idea to get to know your customers. Learn their name, personality, favorite drink. You never know who will become a regular and an ambassador for your establishment.

Social media applications are a great way to let your customers get to know what you are all about. Getting involved with local businesses, sponsoring local teams, and hiring local musicians is a good way to engage your community.

Consider hosting a movie preview night, game night, or local talent night. This might be a good way to pick up business on a slow night.

Be sure to control costs by putting the right tools in place and offering continued training for your staff. Stay current on industry trends and work as a team to create a fun and profitable environment.

Having the right tools in place is another great way to control costs. Watch for tools, tips, equipment, and supplies throughout this news flyer.

Do the Math...

One drink with 1 oz. of liquor = \$7.50 sale
 20% OVER pour = One drink lost for every 5 drinks poured
 6+ drinks lost per liter bottle

\$45.00 in lost sales per bottle

How many bottles are used during a busy weekend?

Consistency in pouring speed is the key to pouring by count

"A large national restaurant chain, testing Spill-Stop 285-50 against imported copies, concluded the imported copies varied in pouring speed by as much as 20%, while Spill-Stop's poured at a reliably, consistent speed."

Made in the USA.
 Also available with oversized poly kork to fit oversized bottle.

SPILL-STOP

Chrome Tapered

Model 285-50



Moscow Mule Mugs

Of course the popular Moscow Mule cocktail is perfect for these 16 oz. mugs, but think outside the box! Load them up with fries, bar food, and snacks for real conversation pieces! Choose plain or hammered styles in black, copper, or gold.



CAL·MIL

Bar & Mixology Displays-Tasters

Take your beverage service to the next level by serving popular craft brews and wines, signature drinks, and other cocktails in fun and unique ways. Whether you're serving up a sample tray or just a ticket order, you'll provide your guests with a unique dining experience! A variety of choices are available, from write-on taster boards/crates, faux slate/cement flights to a trio taster caddy!

Bar and mixology tasters are a great way to engage your customers and create a more memorable experience for them. Mix it up and promote new signature drinks.



Sandwich™ Plates

Pair your favorite combinations on our new Sandwich Plates. Whether it's soup, salad or side, these plates are perfect for multiple applications. Two styles to choose from—sandwich/soup plate (with well) or sandwich/side plate (without well). Bowls sold separately.



TRENDING

Combination food platters are hot! Allowing guests to customize their meal by choosing two items from the menu is a popular trend that is here to stay.



eikon® High Speed Oven, e2s

The eikon® e2s is the ideal way to cook, toast, grill, bake, and regenerate a wide range of fresh or frozen food. This flexibility supports business growth by allowing rapid menu changes and additional food offerings from one small unit.

The eikon® e2s offers the smallest unit with the biggest results to add value to all kitchen operations. Choose Classic traditional design or Trend, with color-coded exterior, soft edges, and smallware storage on top.

Not only is the eikon® e2s attractive in appearance, it features a 12" cavity in a 14" footprint. The small footprint, sleek design, and quiet operation, make it perfect for cafes, bistros, kiosks, and bars.



Featured in KitchenBiz
Read more about this 2016
Kitchen Innovation Award
winner in KitchenBiz



ONEIDA®

Rock of Ages

When it comes to cocktails, Durobor's vast line of glassware will "Rock" your world. The styles, shapes, and sizes are designed to offer an impressive presentation no matter what the cocktail of choice. Durobor has built its fame by developing products which combine the pleasure of design and meets the requirements of the professional sector. Durobor's glasses encourage the guest to taste, create, and enjoy their cocktail.

Presentation of your signature cocktail is almost as important as the taste. It contributes to the customer's overall impression.



Keg Coolers

Store and serve up icy, cold draft beer. For your next bar/restaurant design, consider the performance, sustainability, and versatility of a Continental Refrigerator Keg Cooler. Built to last with all stainless steel countertop, heavy-duty galvanized interior and reinforced stainless steel floor. Choose standard or shallow depth with single, dual, or triple faucets. Model KC50 shown.



Cooper ATKINS®

Digital Thermometers, "Guaranteed for Life"

Used by the most sophisticated restaurant chains in the world! All Accurate for Life thermometers have calibration settings stored in a non-volatile memory chip, making field adjustment a thing of the past. There's no risk of introducing error into the instrument. Using the correct tools, including accurately calibrated thermometers, is an essential component of any basic HACCP plan. NSF.

- Anti-microbial additive
- Accurate for Life
- Lifetime Warranty

Following a HACCP plan is essential to avoid the risk of a food safety compromise. Having the right food safety tools in place protects your business, your customers, your reputation, and your money.



Cooper ATKINS®

NotifEye™ 24/7 Wireless Temperature Monitoring

The NotifEye cloud-based temperature monitoring and notification system increases your operating efficiencies and avoids potential spoilage. This simple, self-installable system is ready to use out of the box and requires minimal set-up. Offers real-time reporting and alert notifications to multiple recipients through email and text message when set limits have been exceeded. Initial 2-year hosting included with each kit purchase.



Mixing drinks with fresh fruit juice from local sources is among the top bar trends. This is one that your customers will notice and appreciate.



Citrus Juicers

Electric juicer features quiet motor, unique crescent footprint, low center of gravity, 3 reamers, and extra tall open spout (model 96700). Commercial UL, NSF listed. 2 years parts & labor warranty covered under the Express Care Service program (free overnight warranty replacement). Manual juicer with dependable, iconic design exerts 2000 pounds of extraction pressure for juicing lemons, limes, oranges, and grapefruit; comes with manual swing-out juice collector cup. Model 96700 shown.



Expeditor™ Family of Culinary Blenders

Powerful culinary blenders provide precise control over emulsifying, pureeing, chopping, blending, and grinding. Each one features unique one-touch chopping function with speed control and adjustable speed dial to give chefs ultimate finishing touch. Wave~Action® in clear jars keeps ingredients circulating through the blades ensuring contents are well-emulsified. Model HBF600 shown. Visit culinaryblenders.com to see the full line, including the new EXPEDITOR™ 1100, 1-gallon series.



Featured in KitchenBiz

What's the difference between bar blenders and food blenders?

Find out in KitchenBiz



Eclipse™ Blender

No matter the task, this powerful 3 HP blender performs. The Quiet Shield™ enclosure greatly reduces noise to conversation level. Easily converts for in-counter use. Wave~Action® System continually forces mixture down into the blades for smooth results—every time. Select from over 13 pre-programmed cycles, or set your own using the easy program feature; memory card slot allows for custom programming. The Eclipse™ offers amazing power, performance and value—without any excess noise. Model HBH750.



Video Feature

Watch what happens to the crowd when a noisy blender starts running.



Glass Polisher

When your glassware sparkles, so does your reputation. Portable glass polisher saves time and effort by ensuring damp glasses get gently polished and dried simultaneously in seconds. Polishes glasses up to 5x faster than by hand, is more sanitary, and minimizes breakage and the associated injuries. Removable polishing heads are easily installed and dishwasher safe. Polishes all types and sizes of glassware.



Featured in KitchenBiz

Read more about ways you can increase bar profits in KitchenBiz



A poorly cleaned glass may leave grease, dirt or soap film that can leave beverages "flat" and create a negative customer experience.



Electric Glass Washers & Replacement Brushes

Installs in any sink in seconds with no special plumbing or electrical hook-ups. The center brush scrubs the inside of the glass, while the 4 outside brushes simultaneously clean the outside. Easily accepts a variety of brushes to clean virtually any size or shape glass. The best draft beer in town is also the most profitable—generate an additional \$24,960 profit annually with cleaner glasses!

Benefits of Electric Glass Polishers

There are many reasons to consider a glass polisher for your bar or bistro. It's definitely a time saver as glass polishers are three to five times faster than hand polishing. The results are consistent. Your guests will be able to count on sparkling glasses every time. Having a glass polisher also minimizes employee injury and reduce the risk of broken glassware. Overall, you should be able to see a significant money and labor savings.

Benefits of Electric Glass Washers

Saves Time. Install in virtually any bar sink in seconds. Five spinning brushes remove lipstick, fruit pulp and anything else stuck to a glass.

Saves Work. Clean glasses on demand. No racks to load/unload and move. Minimizes chance of breakage.

Saves Money. A fraction of the cost of cabinet washers, virtually no maintenance, lower power consumption, uses less water and chemicals.

More Versatile. Large selection of brushes to clean virtually any size and shape of glassware.

More Profit. Properly cleaned glassware results in better quality draft beer. Properly cleaned glasses yield more "head" on draft beer. That could mean up to 55 more glasses out of just one keg!

UNITS OF BEER PER KEG

	NO HEAD	½" HEAD	1" HEAD	EXTRA UNITS WITH ½" TO 1" HEAD	PROFIT PER KEG Extra Glasses = Extra Profit
12oz. Pilsner	165	189	220	24 to 55	\$4 each = \$96 to \$220 Profit
12oz. Mug	165	176	203	11 to 38	\$4 each = \$44 to \$152
16oz. Pint	124	140	163	16 to 39	\$5 each = \$80 to \$195 Profit



Table Lighting Décor

Creating effective, compelling ambiance is the smartest way to turn a good meal or event into a great one! Table lighting is often one of the last things you might think about, but it's an important part of the dining experience. From bistro settings to fine dining, our candle holders of varying shapes, sizes, and styles give your table settings a lighting arrangement that will have guests feeling comfortable and relaxed.

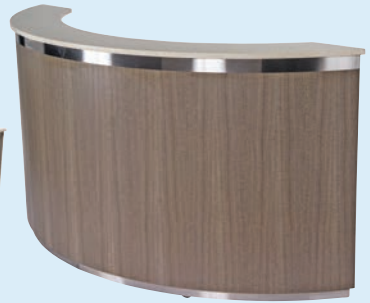


The details that create the atmosphere quietly affects how your guests feel about their experience. If they like how they feel, they will be back.

Portable Curved Bars

Uniquely curved mobile bars bring tons of storage room for two bartenders. Time to turn up the party! Rugged plywood construction. Stainless steel workshelf and backsplash. Two 40 lb. ice bins with drain. Two removable 7-bottle speed rails. Spacious storage compartments. Choice of four standard solid surface tops and five standard exterior laminates (no charge).

GENEVA
CREATE AN EXPERIENCE



LAKESIDE
MOVING FOODSERVICE FORWARD™



WALCO

Ironstone Holloware

The popular upscale Classic 17th century hammered design is now available in a beautiful holloware collection. The dimpling texture creates a sparkling appearance and hides fingerprints. Choose from a variety of bowls, trays, risers, and more!

Linx Collection

Tuxton®

The Linx Collection is a great way to maximize your menu presentations. With two different styles of trays and many different items to mix and match, there are a multitude of possibilities. With a well on the tray, it's easy to deliver from kitchen to table without disturbing the presentation. Link your culinary program together with Tuxton's Linx Collection! All Tuxton products have a lifetime edge chip limited warranty and are lead free, fully vitrified, microwave safe, oven proof, and dishwasher safe.





Reversible paddle:

- 4 square cutouts—fit 2.1"x 2.1" glasses
- 4 circle cutouts—fit up to 2.25" dia. glasses

Tasting Flights

A sophisticated alternative to serving sample tastings of drinks, desserts, or appetizers. Merchandising card slot for easy labeling. Accommodates glasses, mason jars, ramekins, and sauce cups (sold separately). Handwash only. Choose Bamboo or Acacia.

Merchandising your drinks and appetizers in creative tasting flights is a win, win for everyone. Your guests are having fun tasting and you are branding. Engage your customers by seeking their opinions on your signature drinks.



Alumitque Table Tents

Contemporary simplicity at its best. This Table Tent collection features ultra-durable, water-resistant, and easy to care for aluminum available in brushed or large swirl finish with choice of clip, picture corners, or top and bottom strips. Two ring "flip top" and middle ring flip options also available. Page protectors sold separately.



Grove Dinnerware

Elevate your dining experience with this stylish collection of dinnerware. Grove provides the perfect plating landscape for your culinary creations. Distinct and stylish lines of dinnerware are made from high quality, break resistant melamine. Perfect for outdoor dining, cafe's, schools and universities, restaurants, and healthcare. Available in 5 color choices. NSF. Dishwasher safe.

Glass Door Back Bar Coolers

Maximize product visibility and accessibility with glass door back bar coolers. Free flowing air refrigeration system ensures "ice cold" beverages. Textured black vinyl exterior, and 304 stainless steel countertop and interior floor for easy maintenance and longevity. Removable side panel and slide-out condensing units for convenient repair and maintenance. Fluorescent interior lighting with on/off switch. Door lock, 5" casters, and temperature adjustment 32°F to 50°F. Narrow depth also available.



Ice-O-Matic

Ice. Pure and Simple



Model ICEU220
238 lbs. ice per day
w/100 lb. storage cap.



Model ICE0520 shown on
B42 bin (sold separately).
520 lbs. ice per day
Bin storage 351 lbs.



Cocktail shown
w/Grande Cube

Cube Ice Makers

The perfect cocktail starts with the perfect ice.

ICE0856 - "Grande Cube" is twice the size of a standard cube resulting in ice that melts slower, looks better, and pairs nicely with top shelf beverages.

ICEU220 - The best ice maker for small spaces. This 24"W undercounter model offers the highest production and storage of any self-contained model in the industry.

ICE0520 - The ultimate slimline machine produces pure, crystal-clear cube ice. Just 22"W, this model is ideal for tight spaces.

Frozen cocktails are gaining in popularity once again. Be ready to mix up some frozen margaritas and some new frozen versions of classic cocktails.

WARING
COMMERCIAL



Xtreme Hi-Power Blenders

Heavy-duty 3.5 HP motor and 45,000 RPM provide awesome speed and performance. Optional solid sound enclosure keep it quiet. Choose simple paddle switches for quick and easy operation or easy-to-clean electronic membrane keypad. Choose from a 64 oz. unbreakable, BFA-free, co-polyester or stainless steel container. cETLus. NSF. Limited 3-year motor; 2-year parts & labor warranty. Model MX1000XTX shown.

Wine Glasses



Facts & Functions

Wine is served in stemware, primarily to prevent the transfer of body heat from hand to beverage.

A narrower bowl helps maintain serving temperature of chilled wine. Narrower openings concentrate the aroma of wine just below the nose.

A wider bowl and opening allows for maximum oxidation, believed to enhance flavor and aroma.

A taper or curve delivers wine to that part of the tongue where the beverage will be most enjoyed.

Red wine glasses are round and wide with an opening that is smaller than the widest part of the bowl. The shape should provide plenty of surface area for oxidation. This is particularly important for red wine drinkers. Red wine glasses can also be used to serve a variety of appetizers and desserts.

A white wine glass is narrower and taller than a red wine glass. The narrower shape traps the crisp, delicate aromas of white wine and may help maintain its cooler serving temperature.

Port glasses resemble a downsized white wine glass, with a capacity of 4 to 6 oz. It is said that too large of an opening allows the fruit to escape while too narrow of an opening doesn't allow it to breathe.

Sherry, a fortified wine, is usually served in smaller portions. The traditional Spanish "Copita" has either a "U" or tulip shaped bowl with a capacity of 3 to 4 ounces. Sherry glasses are also used for aromatic aperitifs, cordials and layered shots.

Wine tumblers are the trendy alternative to stemmed glasses.

Visit www.sefa.com/wine-classification for more styles and information.



robot coupe®

Automatic Juicers

7 seconds = a glass of ULTRA-FRESH juice! Broaden your menu offerings with fresh fruit and vegetable juices. With many foodservice operations moving towards fresher, healthier offerings in response to increasing customer demand, a quality juicer has become a vital tool in any kitchen's arsenal. Award winning juicers from Robot Coupe produce maximum yield with a 6½ quart (J80) or 7 quart (J100) pulp container and patented automatic feed tube for continuous output for J100. Model J80 shown.

Signature drinks with fresh juices is a good way to make it fun for your guests. It's also a way to control ingredients and save on costs.



The Importance of the Bar Layout & Design

A well designed bar will pay for itself. The goal is to create more efficient bar layouts that not only benefit the restaurant owner, but the patrons as well. Innovative designs reduce the amount of movement required to prepare a drink.

Things to consider:

Do you want your bartenders working multiple stations?

How many bartenders will be working concurrently?

Will your bar have both beer and spirits?

Field studies have shown that efficient layouts not only increase profits and efficiency at a bar, but also boost bartender morale as they have a defined work space to prepare drinks.

Innovators of bar ergonomics will design the bar so the bartender is facing the customer as much as possible. To do this, places are created to keep liquor, wine, beer, and mixers all in the front of the bar.

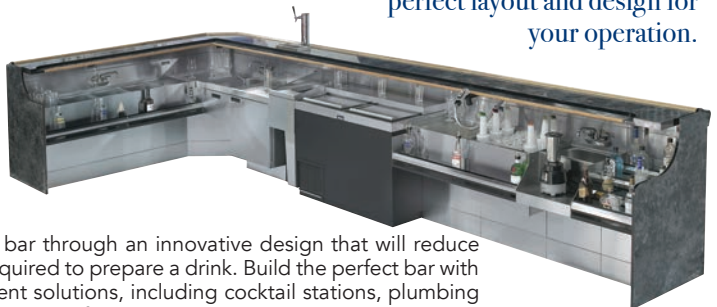
Source: Krowne

We can help you achieve the perfect layout and design for your operation.



Underbar Equipment

Facilitate a more profitable bar through an innovative design that will reduce the amount of movement required to prepare a drink. Build the perfect bar with Krowne's underbar equipment solutions, including cocktail stations, plumbing fixtures, sinks, ice bins, speed rails, refrigeration, and more. A well-designed bar WILL pay for itself! Full AutoCAD layout and design available.





NEO™ Ice Machine

NEO™ provides a new level of performance, intelligence, and convenience. With its removable bin, the unit stays in place delivering a better standard of cleanability, sanitation, and serviceability. New features include increased ice production with 10% less energy consumption and 25% less water usage. Depending on model, it can deliver up to 40 pounds more ice over a 24-hour period. ENERGY STAR®. Model UD0140A shown.

Ice is one of the main ingredients in a good drink. It chills the drink, dilutes the drink, and as it melts becomes part of the drink. Whether shaken, stirred, on the rocks, or frozen, a professional bartender knows all the tricks of adding ice to make the perfect drink. Look for the ice machine that will produce consistent quality ice.



Indigo™ Ice Machines

Reliable operation in challenging water conditions—Water quality sensors can reduce water consumption by 20%. Indigo’s preventative diagnostics provide constant and reliable monitoring of refrigeration systems. In turn, the information is used to improve energy management, set proper ice production levels, streamline cleaning processes, ease food safety concerns, maintain ice quality, and quickly display up-to-date service information. Several models are ENERGY STAR® qualified. B-style bins (sold separately) feature DuraTech™ stainless finish exterior. IY0504A shown on B570 bin.



Nugget Ice Machines

Bite-sized nugget boasts 90% ice content with only 10% water offering one of the best nugget ratios for maximum cooling and minimal drink dilution. Modular Ice Machines offer the ultimate in flexibility—select the bin and head unit separately and build your own custom unit. Standard measurements for perfect pairing with 22" bins. Space saving undercounter models available for kitchen and bar height counters. Model RNS-0308A shown on B420 Bin (sold separately).



Featured in KitchenBiz

*Ice machine maintenance with
Manitowoc Ice in KitchenBiz.
Includes a video.*



Walk-In Refrigerators & Freezers

Kolpak offers an extensive selection of walk-in cooler, freezer, and combination cooler/freezer units with over 18,000 models available. Designed for maximum cold holding performance with minimum environmental impact, all while saving you money on energy and operating costs. You get the quality, flexibility, durability, and energy efficiency you have come to expect.





WHAT'S BEHIND YOUR BAR?

It's a good idea to make a check list of all of the ingredients needed for a busy night.

Fruit Juices
 Bitters
 Salt
 Hot Sauce
 Fresh Fruit
 Lime Juice
 Salt & Pepper
 Grenadine
 Garnishes
 Simple syrup
 Superfine sugar
 Whipped cream

Check your popular recipes and make sure you are fully equipped.



Tobin Ellis Signature Cocktail Station

Engineered for speed, built for comfort. This co-branded line of cocktail focused equipment consists of innovative product solutions that have been specifically engineered to be more ergonomic for bartenders and to better accommodate their needs when making craft cocktails. The Tobin Ellis Signature Cocktail Station is replete with what Ellis refers to as a "bartender cockpit" – all dedicated to the efficient production of cocktails. Choose from a variety of configurations and options (sold separately).

- A. Refrigerated Drawers
- B. 24" Drain Board Top
- C. Insulated Bottle Well
- D. 30" Sectioned Ice Bin
- E. Speed Rail
- F. Slanted Speed Rack
- G. Pre-Sink & Tool Caddy Combo



Featured in KitchenBiz

Read more about the Tobin Ellis Signature Cocktail Station in KitchenBiz

Your bar should allow you to do what you do best in the fastest pace environment. Make sure you are ready for anything.



SofGrip™ Cutlery

DEXTER
 THE EDGE SINCE 1818

The standard for demanding kitchen environments. The soft-to-the-touch handle literally molds to your hand and becomes its extension. SofGrip™ combines the world's sharpest hand-honed edge in stain-free, high-carbon steel with the most ergonomically designed handle ever! Available in both black and white handles. Made in the USA.



Mirage® Buffet Induction Warmers

Maximize your menu offerings without maxing out your electrical capacity. Fewer cords! Connect up to 3 units together with an interconnect cord – and only run one power cord to outlet on wall. Simplify the management of power cords, access to outlets, and load capacity with Mirage Induction Warmers.

- Four power levels with touch controls
- Over-heat protection
- Small-article detection
- Pan auto-detection function; empty-pan shut-off

CO·RECT PRODUCTS



2001 Series Measured Pourers

These Pourers pay for themselves on the very first bottle. Produced in the USA in an ISO Certified facility, these pourers are guaranteed 2± ml accuracy. Constructed of the finest space-age plastics so they're extremely durable and immune to corrosion and wear. Cork features flexible, graduated fins with a renewable "memory" quality to assure a leakproof fit on any bottle. Choose regular or neon colors available with or without collar in a variety of sizes.



Write-On Boards

Write-On Boards are a wonderful medium to communicate messages to your customers. Available in many styles to suit your needs. Choose from re-writable surfaces such as pure glass, markerboards, and chalkboards. They work great in restaurants, bakeries, supermarkets, specialty stores or just about any retail/service environment. For use with our specialty markers and chalk.

Write-On Boards are a great way to announce your specials and portray your personality. Make it fun. They can also be used to invite your guests to special event nights.



Black Diamond Gas Ranges



Black Diamond Restaurant Ranges will fit the needs of any size kitchen and is an essential piece of cooking equipment for any foodservice establishment, including restaurants, catering businesses, bistros, or cafeterias. Constructed with heavy duty stainless steel along with cast iron grates and burners that are built to last. Available in natural gas and easily converts to liquid propane. These items not only look great but will provide you with maximum performance. Choose 4, 6, or 10-burner gas ranges.

Featured in KitchenBiz

Check out the video featuring Black Diamond Ranges in KitchenBiz





Scotsman®

ICE THE WORLD DEMANDS

Essential ICE™ Undercounter Ice Makers

High production in a compact design. Essential ICE™ cubers feature a slim design for tight spaces and a unique evaporator for crystal clear cubes. Slide back door allows easy access to ice in bin. Intuitive control panel allows for quick and easy operation. Model CU0415MA shown. Three sizes to choose from.

- CUO415—15"W produces 58 lbs. per day; stores 36 lbs.
- CUO715—15"W produces 80 lbs. per day; stores 36 lbs.
- CUO920—20"W produces 100 lbs. per day; stores 58 lbs.

*Featured in KitchenBiz
Read more about the Essential
Ice Machine in KitchenBiz*



AdvantEDGE™ Back Bar Refrigerators

Keep it cool with back bar refrigerators from Nor-Lake. Shallow depth refrigerators complement the standard size models but in a smaller footprint of 24" in depth versus the standard 27¹/₈" D. Available with solid or glass doors, interior LED lights, and are NSF approved for bottled and canned products. Stainless steel top/floor and black vinyl coated exterior front, sides, and back, galvanized steel interior. 3-year parts & labor, 5-year compressor warranty. Model NLBB60N shown.



DONE TO PERFECTION.

Restaurant Series Countertop Line

Countertop line delivers the performance and optimal response time required for professional chefs. Run at peak efficiency and reduce clean-up with Vulcan's line-up of Griddles, Charbroilers, and Hotplates. Each cook top is gas operated, provided with an LP conversion kit, and includes 4" adjustable legs for easy height variation based on preference. Models shown (left to right)—VCRH36, VCRG36T, VCRB36.



Delta Series Glasswashers

ENERGY STAR® rated Delta 5-E (shown) is rated by NSF as both a dishwasher and a glasswasher using only 1.16 gallons of water per cycle. Cleans up to 40 racks (1440 glasses) per hour. Or, choose a carousel-style Delta that will clean up to 1200 glasses per hour (Delta 115 or 1200!)

- Built-in chemical pumps and priming switches
- Accommodates taller mugs, stemware, and glasses
- Delta 5-E is rated as both a glasswasher and as a dishwasher
- Delta 115 and 1200 have convenient on-board chemical storage





OCF Fryers

Open-pot, oil-conserving fryers provide outstanding results with 40% less oil, 10% less energy making them healthier for the environment, customers, workers, and your bottom line. FilterQuick and OCF30 fryers mind the cooking and safeguard workers by minimizing their handling of hot oil—less frequent oil changes, built-in filtration, and auto top off. Using only 30 lbs. of oil, the FilterQuick and OCF30 Fryers handle the same workload as a 50 lb. fryer.



Value Gas Fryer

ENERGY STAR® ESG35T requires only 70,000 BTU/hr., 33% less than comparable standard models. The 6" heating tubes have proprietary baffles and painted interiors that deliver super heat transfer, reducing flue heat loss by 27%. Insulated frypot allows for a low idle rate of 6,143 BTU/hr. And, this 35-lb. fryer has the same cooking capacity as a 45-lb. fryer, saving 10 lbs. of oil every time the frypot is filled. Shown with optional casters.



Culinary Trends for 2016 Perennial Favorites

According to the National Restaurant Association Culinary Forecast for 2016

- Fried Chicken
- Biscuits
- Barbecue
- Frying
- French Toast
- Pulled Pork

Appetizers & Small Plate Favorites

- Fresh/house-made sausage
- House-made charcuterie
- Vegetarian appetizers
- Ethnic/street food inspired appetizers
- Seafood charcuterie
- Amuse-bouche/bite-size appetizers
- Ethnic dips (hummus, baba ganoush)

Source: National Restaurant Association,
www.restaurant.org



Non-Refrigerated Drop-In Ice Pans

Keep drinks and packaged foods ready to serve with ice cooled, drop-in cold wells from Wells. Drop-in design allows for easy installation into your countertops. Slope-top models give your customers a full view of what you're offering while providing easier self-service access. Slim line fits conveniently into narrow counters, while the Slim line-slope top models provide ease of access and enhanced presentation in narrow counters. CFC-free insulation. Meets NSF-2 guidelines. Made in the USA. Model ICP200ST shown.



Heated Disher Well

Keep your serving utensils safe and sanitary, bacteria, and allergen free, while saving on water and energy costs with the Wells heated disher well. Model HDW-2 shown with optional faucet.

- Holds up to 64 oz. of hot water
- Stainless steel exterior for long-lasting durability
- Drain lever quickly empties the well
- Easily installed into a countertop
- Fits a standard dipper well cut-out, making it an easy replacement option for existing installations.



Horizontal Bottle Coolers

Keep plenty of cold beer close at hand with Horizontal Bottle Coolers from True. Conditioned, air circulation is forced evenly over the top row of products for ideal chilling of bottles. Stainless counter and lid, durable black vinyl exterior, and vinyl-coated storage dividers. Interiors feature long lasting, heavy-duty, galvanized steel. Large evaporator coil runs the length of the cooler for efficient, balanced cooling. Model TD-50-18 shown.



Top 12 Alcoholic Beverages for 2016

According to the National Restaurant Association Culinary Forecast for 2016

- Craft/artisan spirits
- Locally produced beer/wine/spirits
- House-brewed beer
- Non-traditional liquors
- Craft beer
- Organic beer/wine/spirits
- Cask beer/ale
- Gluten-free beer
- Infused/flavored tequila
- Herbal/botanical liqueurs
- Hard cider
- Wine on tap/draft wine

Source: National Restaurant Association, www.restaurant.org



Back Bar Coolers (Glass Door)

Oversized, environmentally friendly forced-air refrigeration system maintains cold 33°F to 38°F product temperatures. Standard with attractive wear-resistant, heavy duty, black vinyl exterior and heavy gauge all stainless steel countertops. True's new 24" Back Bar Cooler offers a narrow design for placing tightly spaced back bar equipment next to dry cabinetry and preserving workspace. Model TBB-24-72G shown. Stainless steel and solid door models also available.

Induction Cookers

Precise. Powerful. Safe. The perfect union of cooking power and energy efficiency. More powerful than gas, more efficient than radiant heat. Instead of transferring the heat from the burner to the cooking vessel, the heat occurs only in the cooking vessel itself – no pan, no heat! Induction units do not emit ambient heat contributing to less heat in the kitchen, a more comfortable working environment and less strain on staff and ventilation systems.



HD Counter Series

Full-size power, performance, and durability, streamlined with counter-series flexibility and convenience. The HD Counter Series features an impressive array of equipment to meet the demands of any commercial foodservice operation, large or small. Equipment so robust it rivals floor models for power, performance, durability, and reliability. Everything you need is available in a package and line-up that makes sense for your operation. Choose Broilers, Ranges, and Griddles—Configured your way!



Hydro-Safe® Water Filtration

The key to safeguarding water quality and maximizing kitchen efficiency. The Hydro-Safe® line of filters noticeably improve the taste of water used in cooking and making ice, cold drinks, and hot beverages. The proprietary Quick Turn cartridge system allows for easy, mess-free maintenance. The QT products provide safe, pure-tasting water and faster filter change-outs than standard filtration products ensuring consistently high-quality water and less downtime for maintenance. The Watts quarter-turn design also means clean, sanitary filter changes with practically no water spillage or interruption to your operation.

A good water filtration system should improve the taste of your water, and control the quality of the ice and cold drinks being made. It should also be easy to maintain with minimal downtime.



Measured Pourers

Measured pourers can reduce liquor costs up to 30% by preventing over-pouring. Our Winware premium measured pourers are now improved to provide a consistently fast and accurate pour every time.

- Color coded for portion control
- Also for use with juice or oils



HOUDINI

TAYLOR

Wine Accessories

Uncork bottles of wine quickly and efficiently with essential wine accessories from Taylor. Our collection incorporates the latest innovations, from aerating pourers, winged corkscrews, waiter corkscrews, pocket corkscrews, bottle stoppers, foil cutters to our famous Houdini Corkscrew that pulls a cork in 3 seconds flat! Look to Taylor for the tools you need for opening, serving, preserving your wine and spirits.

Keeg Accessories

Easy and convenient tools for storing and transporting beer and soda kegs and cases. Keg Spacers stack up to 2 kegs. Keg & Case Dollies keep kegs and cases off the floor and make transporting them easier.

- Stack & Tap Spacer (280-1970)
- Stack Storage Spacer (280-1971)
- Keg Dolly Standard 16" (280-1975)
- Keg Dolly Slim 12" (280-1974)
- Case Cart (280-1973)





ChekPoint™ Electronic Faucets

The sleek chrome finish makes them a stylish addition to your establishment's bathroom, while the hands-free technology greatly reduces the risk of contamination. No matter how limited you are on sink space, the award-winning family of ChekPoint sensor faucets will meet your needs. Shown from left to right, top row: EC-3100, EC-3101, EC-3102, EC-3103, EC-3106; bottom row: EC-3122, 3C-3130, EC-3132.

After guests see that there is no line in the restroom, they look for cleanliness and hands-free faucets.



Ventless Undercounter Dishwasher

Finally, an undercounter that can go under the counter. Designed with the designer in mind, this ENERGY STAR® high temperature ventless undercounter can fit under the thickest countertop allowing for 34" ADA requirements. Its compact, efficient, and versatile design make it ideal for small commercial kitchens.

- Cold water feed only!
- Up to 50% more energy efficient!
- Dry Assist for quick drying of wares!
- Reduced operating costs!

Model UH330ADA



Keg Stackers - Double Deep

Maximize your craft keg storage with double deep keg stackers from New Age. Heavy duty aluminum 3-shelf units feature adjustable shelves and are built to withstand the impact shock of dropped kegs. Easy-to-clean flat surfaces aid in the easy-on, easy-off of smaller heavy product. Lifetime guarantee against rust and corrosion; 5-year warranty against material defects and workmanship. Custom sizes and accessories available.

ADA Dishwasher Compliance Guidelines

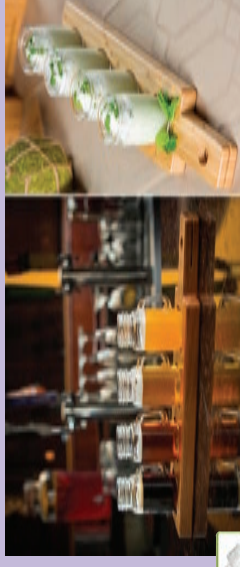
In order to be ADA-compliant, a manufacturer must meet criteria specified under the Americans With Disabilities Act regarding the height of the dishwasher, the placement of controls, the maximum number of inches to reach controls, and the floor space clearance for accessibility by wheelchair. Dishwashers must have controls that are accessible within arm's reach (between 14 and 48 inches above the floor) and the user should be able to operate the controls with one hand, using no more than five pounds of pressure. The dishwasher cannot require tight grasping, pinching or twisting of the wrist. Racks are designed for front access to load and unload dishes, versus side or top access.



Bar & Bistro News

Equipment, Supplies, and Industry Tips

2016, Vol. 1



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