



Equipment *News* Vol. 11

*Take a Look at Restaurant Equipment to Enhance your Operation,
Trends for 2010 and Ways to Save Energy and Lower Operational Costs*

*Dick's
Restaurant
Supply*

www.dicksrestaurantsupply.com

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

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

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



Ultra Juicer

robot coupe



Broaden your menu offerings with fresh fruit and vegetable juices. New award winning juicer produces maximum yield with its 6½ liter pulp container and patented automatic feed tube for continuous output. Portable compact design saves counter space. Removable parts for quick and easy cleaning, dishwasher safe. No tools required for disassembly.



Decorative Carving Station

Perfect for chef stations in restaurants, hotels, country clubs, casinos, and catered events. The Decorative Carving Station combines the Hatco Decorative Heat Lamp with the Swanstone Heated Base to create an attractive carving display. Patent-pending telescoping and pivoting stem gives you flexibility, style and quality for your chef station. Decorative posts and lamps available in bright brass, bright nickel and antique bronze. Choose freestanding or with a rounded or rectangular heated stone base available in gray granite, bermuda sand, night sky and sawgrass. Carving station units come with matching cutting board (except DSC400-1) keeping juices contained and tablecloths clean.



Heated Glass Shelf

The Heated Glass Shelf surface color is an elegant black, to add the right touch to any décor. Thermostatically-controlled heated ceramic glass surface helps hold your food hot and delicious at a surface temperature ranging from 100°F to 200°F. NSF approval allows you to place food product directly on the glass surface. The Heated Black Glass Shelf excels in pass-through areas, buffet lines and as a tempting hors d'oeuvre display. Built-in models also available. Shown with optional handles.





Extra-Wide Slot Commercial Toasters

Easily accommodates bagels, waffles and gourmet breads. Proctor Silex Toasters feature extra wide 1½" slots. Automatic toast boost makes small slices easy to reach. Bagel function toasts the cut side and warms the outside. Front crumb tray slides out for quick cleanup. Durable brushed chrome resists fingerprints. Available in 2- or 4-slot toaster. NSF, cULus.

**Hamilton
Beach.**
COMMERCIAL

*Watch for 2010 Restaurant Trends
throughout this News Flyer*



Spindle Drink Mixers

Great for everything from mixing ice cream shakes to "flashing" bar drinks and blending eggs, pancake and waffle batter. Performance—Powerful 1/3 HP motor per mixing head mixes twice as fast. Precision Motor—individually balanced to minimize vibration. Built to last with sealed, permanently lubricated ball bearings. Two-Way Motor Activation—Operators can start and stop mixing action by inserting cup into cup guide, or by using the pulse switch on top of mixer. NSF. UL.

**Hamilton
Beach.**
COMMERCIAL



Hold, Transport and Cater Your Favorite Dishes



H-Series Ultra Pan Carrier and Camcart

Energy Star approved—Uses less energy than three 100 watt light bulbs. An economical alternative to large warming cabinets. Enables HACCP compliance by maintaining safe, hot food temperatures. Gentle, 150°F to 165°F heat will not cook food and maintains food moisture. Thick foam insulation retains temperatures for hours, even when unplugged. UPCH400 models stack for storage or transporting. Heated door kits also sold separately to retrofit UPC400 and UPC800. Removable cord stows securely for transport. Can be used with Cambro HP Hot Pans.

CAMBRO
MANUFACTURING COMPANY

Versa Food Service System



CAMBRO
MANUFACTURING COMPANY

New Versa Food Bars feature countless configurations for any situation. Fully portable system keeps food cold for hours. Easy care and unmatched durability. Sneezeguards are compliant with 2011 NSF regulations. Use the straight or corner connector to connect Food Bars, Work Tables and Cashier Stations to create a professional, uniform look. Connect two Versa Food Bars to merchandise snacks and beverages. Join a cashier station with a food bar for faster check-out and improved traffic flow. Connect the cashier station to a work table to create a snack or beverage station. Maximize space by connecting two Food Bars with the corner connectors... the possibilities are endless!



Green Heat™



Candle Lamp

"Go Green" with these new environmentally friendly reusable food containers. GREEN HEAT is guaranteed to meet the high standards of today's foodservice professional. Its concentrated formula burns strong and keeps food hot, without introducing harmful chemicals into the environment. New proprietary, concentrated gel formula is created from plant-derived, corn based ethanol. Fully sustainable and renewable, GREEN HEAT is biodegradable and does not contain any toxic, poisonous, methanol-based denaturants.

What's Hot in 2010

Top Cocktail Trends

Locally-produced wine and beer

Culinary cocktails (e.g. savory, fresh ingredients)

Micro-distilled/artisan liquor

Organic wine/beer/liquor

Source: National Restaurant Association in cooperation with the American Culinary Federation



Xtreme Hi-Power Blenders

Perfect for smoothies, ice cream drinks, or any frozen beverage as well as sauces, soups and many food-prep tasks. Features easy to clean electronic membrane keypad or simple to use paddle switches, heavy duty 3.5 HP peak input motor, one piece dishwasher-safe removable jar pad. Choose from a 64 oz. unbreakable polycarbonate or stainless steel container. Sound enclosure for quiet operation also available. cETLus. NSF. Limited 3 year motor and 2 year parts and labor warranty.

WARING
COMMERCIAL





Convotherm

It's a convection oven or convection steamer. Better yet, it's a convection oven and steamer (COMBI) at the same time! The Advanced Closed System +3 takes the guesswork out of cooking. Prepare menu items faster and efficiently increasing overall yield and eye appeal. Even browning eliminates need to rotate pans during cooking. Crisp & Tasty feature removes moisture for crisp, golden results without deep frying. Press & Go buttons offer foolproof one touch cooking. Disappearing door frees up aisle space. ConvoClean feature cleans and sterilizes the interior automatically. Choose with or without a boiler. UL. NSF. Models OEB2020 & OES1020 shown. Try our Electric Mini Combi!

 **Cleveland**

SteamChef™ Boilerless Steamers

Finally, a boilerless convection steamer that cooks fast, stays clean and is easy to maintain. Patented KleanShield cooking compartment eliminates foaming, contamination of water reservoir and flavor transfer. High speed convection steam for fast cooking. Easy to operate SureCook timer automatically compensates for the volume of food being cooked. Easy to clean—simple vinegar cleanup. New design saves water and energy. Ideal for heavy batch cooking and medium volume a la carte style cooking. Energy Star rated energy-saving performance.



 **Cleveland**

OneFlow™ Scale System

OneFlow™— the effective, economical, eco-friendly scale solution. Designed to protect equipment and their supporting utility supplies and drains from the negative effects of water hardness, commonly known as scale. OneFlow™ controls scale by neutralizing the elements in water (calcium and magnesium) that cause scale so they travel through the system without attaching themselves to equipment components. OneFlow™ does not remove anything from the water like water softeners and does not add chemicals to the water like phosphate systems. OneFlow™ is a green solution requiring no electricity, water-wasting regeneration or backwashing.



OF110

OF240

OF817


Dormont
 Setting the Standard in Gas Safety™

OneFlow

Ways to Save Energy and Improve Your Bottom Line

A faulty or inefficient piece of equipment can mean thousands of dollars in extra expenses. Leaky walk-in refrigerator gaskets, freezer doors that do not shut, cooking appliances that have lost their knobs—all these “energy leaks” add up to money wasted each month. Faulty equipment can also put you at risk for food safety concerns and/or production downtime. Consider your total cost of ownership and ways you may be able to save money annually while improving your operation.

When replacing appliances or buying new equipment for your operation, look beyond the sticker price. Buying and installing equipment that has earned the ENERGY STAR could trim hundreds of dollars from your annual utility bills.

Steam Cookers

Also known as “compartment steamers”, that have earned the ENERGY STAR, are up to 50% more energy-efficient than standard models. ENERGY STAR qualified steamers have a sealed cooking cavity that consumes a fraction of the energy and water required by traditional open systems. In many cases the dollar savings are so great that it makes sense to replace an existing steamer with an ENERGY STAR qualified one.

Energy efficient steam cookers that have earned the ENERGY STAR offer shorter cook times, higher production rates, and reduced heat loss due to better insulation and more efficient steam delivery system. In addition to saving energy, ENERGY STAR qualified steam cookers also save water - 90% or more when compared with standard steam cooker models (using on average 3 gallons of water per hour for ENERGY STAR qualified steam cookers versus 40 gallons of water per hour for standard models).

ENERGY STAR qualified Cost-Saving Tips

- ` Look for the ENERGY STAR
- ` Close the door
- ` Use the timer
- ` Cut idle time
- ` Maintain & repair

Good practices on a steamer alone can save:

\$250 to \$350 in annual energy costs for a traditional, electric, open-system steamer by eliminating an hour of idle time per day.

Buy an ENERGY STAR qualified connectionless steamer and SAVE:

\$680 for water and sewer costs annually

\$510 for electricity annually (electric steamer), or

\$390 for gas annually (gas steamer)

Equating to an average **\$1,190 total savings for an electric steamer** or **\$1,070 total savings for a gas steamer per year** (some restaurants with high commercial sewer costs can save hundreds of dollars more annually)

Watch for Energy and Cost Savings Tips throughout this News flyer.

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'
Visit www.energystar.gov for more information

Conveyor Toasters

No matter how you slice it, consistent quality, high capacity and energy efficiency is a piece of toast. Holman's forced convection system keeps the toaster cool to the touch and increases productivity by circulating pre-heated air into toasting chamber. Quartz infrared heaters provide faster, more consistent heating than traditional heating elements. Heat on demand in only 30 seconds. Adjustable belt speed controls. Power consumption is reduced by 75% in standby mode. Crumb tray included.

Holman-QCS®/QCSe® Series



What's Hot in 2010

Top Appetizer/Starter Trends

Amuse bouche

Mini-burgers/sliders

Appetizer combos/platters

Appetizer salads

Asian appetizers (e.g. tempura, spring rolls/egg rolls, satay, dumplings)

Source: National Restaurant Association in cooperation with the American Culinary Federation

Microwave Oven

All stainless steel construction. Oven door automatically opens when cooking cycle is complete and remains open until ready to cook next item. Control pad programmable up to 100 menu items. 11 power levels, including defrost mode and 4 cooking stages. 10-minute digital countdown timer. Top and bottom magnetrons for uniform heat distribution. Stackable, compact, "jigsaw" shaped footprint for back-to-back placement on a 28 1/2" shelf or counter using only 13 5/8" of space. 2400 watts. Model AOC24



Food Warmers



Heavy duty stainless steel construction both inside and out for excellent durability. Available in both a square and round design and are fitted to accommodate most standard size pans. Maintains food temperature in excess of 140°F (the requirement for safe foodservice). Easy to clean. Square models available in 1200 and 1500 watts and round model comes in 1200 watts. All models are NSF and UL approved.





ICE Series™ Modular Cube Ice Makers

The best solution for hard water, food safety and tight spaces! Ice-O-Matic's modular cubers have been redesigned to offer better reliability and care-free operation. The machines are perfect for foodservice and hospitality needs, and meet CEC or Energy Star criteria. PURE ICE® provides built-in anti-microbial protection for the life of the machine, inhibiting bacteria, slime and fungus growth. The optional water filtration system protects against unpleasant tastes, odors and scale formation, and our unique Harvest Assist feature overpowers scale and boost energy efficiency by speeding up the ice production. Model ICE0400 shown on B55 bin (bins sold separately).

Equipment Cost Saving Tips and the Bottom Line

Ice Machines

Commercial ice machines that earn the ENERGY STAR are on average 15% more energy efficient and 10% more water efficient than standard models.

Cut down on your daytime electricity demand by installing a timer and shifting ice production to nighttime off-peak hours.

Bigger ice machines are typically more efficient than smaller ones, yet the price difference is usually not very large. Choose wisely and you could get twice the ice capacity at half the energy cost per pound of ice.

Cost-Saving Tips

- * Look for the ENERGY STAR
- * Clean the coils
- * Keep the lid closed
- * Adjust the purge water timer

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'
Visit www.energystar.gov for more information

Ice-O-Matic 
Ice. Pure and Simple





Planetary Mixers

From delicate meringues to bagel dough, Globe mixers give you that perfect blend. Powerful gear-driven motors, rugged construction and dependable operation provide years of value at a fraction of the cost of competitive mixers. Mixers range from new 5 quart to 80 quart capacity. Removable bowl guard available on seven models. Flat beater, stainless steel wire whip, spiral dough hook and stainless steel bowl included. Two-years part, one-year labor warranty. NSF. ETL.



Economy Slicers

Powerful, yet compact. Durable anodized aluminum construction. Top mounted knife sharpener is all metal, 2 stone type. Hard chromed, special alloy hollow ground knife. One piece base, removable easy-to-clean chute, slice deflector, knife cover and sharpener. 115/60/1. ETL, NSF listed. One-year parts & labor warranty. Model C12 shown.



What's Hot in 2010

Top Kitchen Equipment Trends

Environmentally friendly (e.g. saving energy, conserving water)

Productivity-enhancing (e.g. speeds cooking, labor-saving)

Multi-purpose

Specialty/novelty

Mobile/portable

Source: National Restaurant Association in cooperation with the American Culinary Federation



Upright Ice Storage Bins

First ice made is first ice used. Ice storage bins with industry-exclusive SmartGATE for use with all major commercial ice makers. Stainless exterior includes stainless back and bottom. All bins include corrosion-resistant ABS/poly top custom cut for icemaker(s), 82 oz. plastic ice scoop and 6" stainless steel adjustable legs. Now with easy to clean, corrosion-resistant ABS/poly tops, lifetime cabinet and liner warranty.





C5™3 Series Heated Holding & Proofing Cabinets

Heated cabinets protect you from the unpleasant effects of heat loss. Exclusive cool-to-touch Insulation Armour™ insulates and protects employees from hot surfaces. Built-in hand holds make cabinet easy to handle for mobile applications. Choice of combination holding/proofing, holding or proofing control modules. Now available with the new moisture module. Three slide styles for maximum holding capacity: Universal on 1½" increments with SiteSelect™, Fixed on 3" increments and Lip-load for sheet pans. Removable water pan and drip trough. Standard colors red, blue and gray. Custom colors also available. Energy Star® approved.



We put space to work.™



Equipment Cost Saving Tips and the Bottom Line

Hot Food Holding Cabinets

Hot Food Holding Cabinets that have earned the ENERGY STAR are **65% more energy** efficient than standard models.

ENERGY STAR hot food holding cabinets are more efficient at maintaining food temperature while using less energy. Models that meet this requirement incorporate better insulation, reducing heat loss. Other available features that could potentially save energy include magnetic door gaskets, auto-door closers, and dutch doors.

Cost-Saving Tips

- * Look for the ENERGY STAR
 - * Shut off overnight
 - * Use the timer
 - * Replace missing or worn out control knobs
- Hot Food Holding Cabinet. exhibits representation generic ENERGY STAR qualified hot food holding cabinet.

Good practices can save:

Turning off an uninsulated holding cabinet when the kitchen is closed can save **\$500 annually**.

Buy an ENERGY STAR qualified holding cabinet and save:

\$340 to \$960 annually for electricity

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'
Visit www.energystar.gov for more information



Fusion Series Undercounter Refrigerators & Freezers

Efficiency fused with reliability. Versatility fused with value. Equipment fused with environment. Rounded corner construction with stainless steel interior and exterior. Self-contained bottom mount refrigeration system—freezer R404A (MBUF27 uses R-134a) and refrigerator R134a. Temperature range 32° to 40°F for refrigerators and -1° to -11°F for freezers. Heavy-duty 6" casters for mobility. Limited 4 year extended compressor warranty and one year limited parts and labor warranty. UL, cUL and ETL listed. Low Profile Casters available as an option.

SX Series Counter Steamers

Remarkably efficient and reliable—cooks about 30% faster than other methods. Its small 24"W profile doesn't take up much counter space, yet it can quickly steam cook a wide variety of food thanks to its powerful heating element and boilerless design. Durable stainless steel steam generators are easily accessible for routine maintenance. Stainless steel construction for maximum corrosion resistance and coved interior corners for easy cleaning. Model SX3 shown with optional 34" S/S stand.



Mixers

From 20, 30 and 40 quarts, Doyon offers you a dependable heavy duty mixer at a price you can't beat! Cast iron frame with lead-free enamel coating for quick and easy cleaning. Easy to read controls with separate start and emergency stop. Includes stainless steel bowl; mixing hook, whip and flat beater; manual bowl lift; #12 attachment hub and integrated ingredient chute. See through bowl guard with safety interlock prevents operation when guard is open. Air cooled with thermal overload protection automatically shuts mixer off in an overload situation. 3 speeds. Two years parts & one year labor limited warranty. ETL. NSF. SM Series



What's Hot in 2010

Top Main Dish Trends

Locally sourced meats and seafood

Half-portions/smaller portion for a smaller price

Sustainable seafood

Non-traditional fish (e.g. branzino, Arctic char, barramundi)

Newly fabricated cuts of meat (e.g. Denver steak, pork flat iron, Petite Tender)

Tapas/mezze/dim sum (e.g. small plates)

Source: National Restaurant Association in cooperation with the American Culinary Federation



Solstice Supreme High Efficiency Fryer

Pitco Solstice Supreme series offers the Energy Star rating on these models resulting in gas savings, energy efficiency, and faster production. A self-cleaning burner (patent pending) is a 30 second automatic cycle that engages each time the fryer is turned on which allows the operator maintenance free service for the life of the fryer. Also, a Down Draft Protection (patent pending) system is standard that prevents errors from ventilation issues. Safe-Efficient-Low cost of ownership!



Walk-In Coolers & Freezers

Exceptional quality at a low life-cycle cost. These versatile and dependable walk-in coolers, freezers and combination cold rooms are custom designed to satisfy exacting job site conditions. Indoor or outdoor models are available in 4" or 5" thickness to ensure that the space available is used most efficiently. Choose from a large selection of metal finishes, walk-in accessories and custom engineered refrigeration systems. Our System 100 monitoring system is standard equipment and includes a digital display, audio/visual alarm, light switch, remote alarm hookup and door heater control. 5 year compressor and 1 year parts warranty.



Solid & Glass Door Refrigerators & Freezers

Highest quality materials and oversized refrigeration system provides you with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace. Refrigerator features: Bottom mount compressor; 300 series stainless steel doors and front; self-contained system; anodized aluminum end; 4" swivel casters; high density insulation (CFC free); holds 33°F to 38°F. Freezer features: -10°F temperature (T19FZ maintains 0°F); large evaporator and coil heater permit short defrost cycle; defrost system time initiated and temperature terminated.

True®



Prodigy® Modular Cube Ice Machines.

Uses less energy and water than traditional ice machines exceeding both the California and Federal energy efficiency regulations by up to 22%. AutoAlert™ indicator lights communicate operating status and signals when it's time to perform normal maintenance or time for service BEFORE it's an emergency. Patented WaterSense adaptive purge control reduces scale buildup by detecting hard water conditions and purging mineral laden water. Stainless steel finish. Produces small or medium cube ice. Bins sold separately.

Scotsman®



Kold Locker™ Walk In

SAME DAY SHIPMENT! Choose from over 10,000 Indoor or Outdoor Coolers, Freezers and Combination Cooler/Freezers! Sizes from 4'x5' to 8'x20'. Heights from 6'7" and 7'7" with floor; 7'4" floorless. Three temperatures: +35°F, -10°F, -20°F. 26 gauge stucco embossed coated steel. 26" wide self-closing doors. FRP threshold. 15-year panel warranty; 18-months parts & labor warranty.



What's Hot in 2010 Top Dessert Trends

- Bite-size/mini desserts
- Artisan/house-made ice cream
- Drinkable desserts
- Fresh fruit desserts
- Traditional ethnic desserts
- Cupcakes

Source: National Restaurant Association in cooperation with the American Culinary Federation



40703



40702

Cayenne® Convection Ovens

Ideally suited for dough products, pastries, and cakes—use with pre-made frozen products to achieve fresh-baked sales with high speed and minimal fuss. Cayenne® Convection Ovens offer the perfect opportunity for operations to break into the fresh-baked market or expand existing menus. 120 minute timer automatically turns oven off after set time. Removable cool-touch door for easy cleaning. Heavy-duty stainless steel construction and hinges. Removable shelf runners and rounded interior corners. Non-tip, chrome plated steel shelves. Interior light. 150° to 570°F temperature range. Knob guard protects thermostat and timer against damage or accidental changes. NSF, ETL approved.





Blast Chillers

Designed to cool cooked food product through the danger zone in 90 minutes. Rapid chilling also promotes increased product storage life and allows for greater labor productivity in the kitchen. Includes exclusive SmartChill® control, three SmartProbe® food probes, an on-board high speed printer, exclusive label printer. SmartChill® Communications Software is available for downloading critical data to a personal computer. NAFEM Data Protocol Compliant.

Traulsen

TRUSTED.



G-Series Refrigerators/Freezers

ENERGY STAR® listed solid-door models can save up to 45% per year in energy costs. Exclusive airflow system evenly distributes cool air throughout the cabinet keeping food fresh and safe longer. One, two and three sections available with various door options and hinging. Self-contained system with micro-processor control, stainless steel exterior front finish, anodized aluminum sides and interior, 3 epoxy coated shelves, 6" casters, 115/60/1 voltage, UL and NSF listed. Lifetime warranty on door hinges/handles and a 5-year compressor warranty. Optional accessories include tray slide kits for field installation and 6" adjustable legs in lieu of casters.

Equipment Cost Saving Tips and the Bottom Line

Reach-In Refrigerators and Freezers

Compared to standard models, ENERGY STAR qualified commercial refrigerators and freezers can lead to energy savings of as much as 35% with a 1.3 year payback. Glass door refrigerators and freezers can now earn the ENERGY STAR too! Features that could potentially save energy include improved insulation and components such as high-efficiency compressors and motors.

Cost-Saving Tips

- * Look for the ENERGY STAR
- * Turn off door heaters when possible
- * Clean coils
- * Set defrost timers
- * Replace worn gaskets

Good practices can save:

\$200 annually for electricity
(per solid door refrigerator)

\$140 annually for electricity
(per solid door freezer)

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'

Visit www.energystar.gov for more information



Equipment Cost Saving Tips and the Bottom Line

Fryers

Energy-efficient fryers that have earned the ENERGY STAR offer shorter cook times, faster temperature recovery times, and ultimately higher pound-per-hour production rates through advanced burner and heat exchanger designs. Some models also offer an insulated fry pot, which reduces standby losses, giving the fryer a lower idle energy rate.

Cost-Saving Tips

- * Look for the ENERGY STAR
- * Cut idle time & turn off back-up fryers
- * Recalibrate Fryer.

Good practices can save:

\$250 annually for a gas fryer by cutting four hours of idle time per day.

Buy an ENERGY STAR qualified fryer and save:

\$590 annually for gas on gas fryer

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'
Visit www.energystar.gov for more information

Open-Pot, Gas Fryers



High capacity, reliability, versatility and efficiency meet together in this premium fryer. H55 gas fryers exceed ENERGY STAR® standards for efficiency and qualify them for energy-saving rebates. These fryers have long been the trusted choice of chains and independent operators because their efficient heat transfer system, precise controls and durability have stood the test of time. Standard features include proprietary, infrared burner, analog controller, electronic ignition, melt cycle, boil-out mode and easy-to-clean, open-pot design. Models with patented built-in FootPrint® filtration put filtration where it's most convenient to use—right within the fryer—eliminating the need for additional floor and storage space. Shown with optional built-in filtration, computer and casters.

 **Frymaster**



 **Dean**

Tube-Type Gas Fryers



Designed for high-volume frying and maximum energy efficiency. Maximizes profits and makes the most of energy dollars with innovative design changes that have improved the efficiency of the Decathlon fryers over 40%. Thermatron™ temperature control system ensures pinpoint oil temperature accuracy (within $\pm 1^\circ$) and allows the fryer's heat exchange system to respond instantly to changes in load conditions. ENERGY STAR® rating on HD50 and California energy-saving rebate eligible HD60G, HD63G, HD65G models validate their fuel efficiency and qualify them for energy-saving rebates. Wide cold zone and forward-sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and make routine frypot cleaning easy.

Restaurant FACTS

An Insight to the thoughts and direction of your customers.

40 percent of adults agree that purchasing meals from restaurants and take-out and delivery places makes them more productive in their day-to-day life.

73 percent of adults say they try to eat healthier now at restaurants than they did two years ago.

57 percent of adults say they are likely to make a restaurant choice based on how much a restaurant supports charitable activities and the local community.

78 percent of adults say they would like to receive restaurant gift cards or certificates on gift occasions.

52 percent of adults say they would be more likely to patronize a restaurant if it offered a customer loyalty and reward program.

56 percent of adults say they are more likely to visit a restaurant that offers food grown or raised in an organic or environmentally friendly way.

78 percent of adults agree that going out to a restaurant with family or friends gives them an opportunity to socialize and is a better way to make use of their leisure time than cooking and cleaning up.

Source: 2010 Restaurant Industry Forecast, National Restaurant Association

Variable Speed Mixers



Varimixer

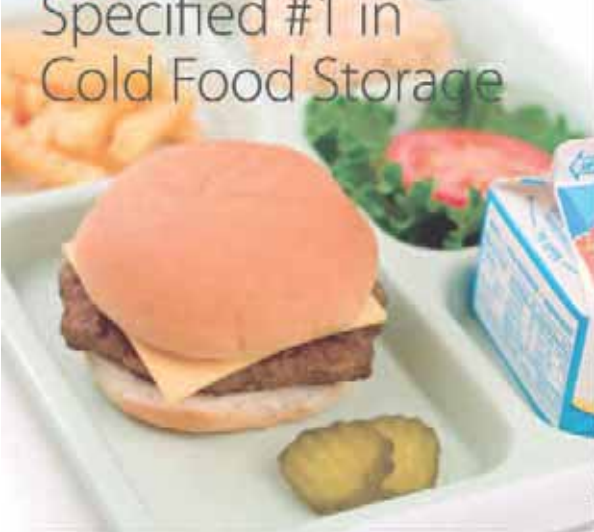
Always the right mixing speed for the job. Easy lift and lock on floor models to reduce back strain. Includes stainless steel bowl, flat beater, wire whip and spiral dough hook. All ball and needle bearings are sealed to protect from foodstuff and moisture damage. Extensive use of stainless steel on top lid, planetary cover, bayonet shaft, all agitator shafts, bowl, whip wires and control handles. Models range from 5 qt. to 150 qt. Thirty-day money back guarantee. New for 2010—stainless steel flat beaters standard on all 20 qt. mixers! UL and NSF listed. Model W20 shown w/optional S/S column and base.

Kolpak

FREE AlarmPak **2-YEAR Refrigeration Warranty, Labor and Parts***



Specified #1 in Cold Food Storage



Adjustable — The new standard for food safety and energy saving



Adjustable hinges ensure years of trouble-free use and an air-tight seal



Kolpak freezer floor guards exceed R-38 insulation rating

Kolpak meets or exceeds all 2009 Federal Standards • Ideal for indoor and outdoor use

What's Hot in 2010

Top Culinary Theme Trends

Sustainability

Farm/estate-branded ingredients

Gluten-free/food allergy conscious

Nutrition/health

Simplicity/back to basics

Source: National Restaurant Association in cooperation with the American Culinary Federation

“G” Series Endurance Gas Restaurant Ranges

Built to stand up to the demands of high-volume cooking, with rugged, heavy duty construction. Fully MIG welded aluminized steel frame with stainless steel front, sides, back riser, high lift-off shelf and 6" adjustable legs. Six 32,000 BTU/hr. with lift-off heads, individual pilot for each burner, heavy duty cast grates, easy lift-off 12"x12" (front) and 12"x14" (rear), pull-out crumb tray with welded corners, 35,000 BTU/hr baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back, cast burners with lift-off heads, oven thermostat adjusts 250°F to 500°F, cool touch oven door handle, two oven racks and four rack positions. Rapid Clean System & Front Gas Shut Off Valves options available.



Achiever Counter Equipment

For more than 70 years, Wolf equipment has provided the foodservice industry with simple, trouble-free performance, exceptional durability and outstanding energy efficiency. Our Achiever Series AGM Series Griddle offers manual ignition with manual gas valve control fully welded chassis. New bullnose design stays cool in hot kitchens with heavy production needs. Charbroiler features longer landing area for plating dishes, heavy cast iron char-radiant grates and burner dividers which minimize heat transfer to enhance multi-zone cooking capability. Hot Plate has one infinite heat control valve for each burner and easy clean lift-off heads. For a unified look, all share a common backsplash height and labor saving easy clean features.



Merchandisers

The Oasis Series is a comprehensive offering of open air screen merchandisers in a variety of height and sizes that are designed to display a wide variety of Grab & Go products. Features the Breeze™ slide-out refrigeration package; complete with temperature terminated defrost to ensure optimum refrigeration performance. Model CO4778R shown.



Cayenne® Panini Style Sandwich Presses

Perfect for Cuban, English or Italian sandwich cuisine. Designed for constant and robust use. Heavy-duty cast iron plates for durability and superior heat retention. Pivot-action top plate to suit any food thickness. Ribbed top and bottom plates for grilled food presentation. Thermostatically controlled up to 570°F. Efficient element design and high power output. Stainless steel body construction. Double unit features separate controls for each side, creating two independent stations in one unit. NSF, ETL approved.



Eclipse Braising Pans

Ergonomic tilting braising pan is a griddle, oven, holding and thawing oven, kettle and steamer all in one. Whether you choose the 30- or 40-gallon model –in gas or electric, with manual tilt or power tilt –you'll get a fast, high-capacity braising pan that will get the job done. Features new cam actuator lift mechanism, an improved gear and worm drive tilt mechanism and a more powerful drive motor. BPP shown with optional pantry faucet.



Impinger II Express Baking/Finishing Conveyor Oven



Electric baking/finishing oven is self-contained, conveyorized and stackable up to 3 high. Temperature range of 250°F to 575°F. Adjustable conveyor speed from 1 to 30 minutes cooking time. Solid front door with access opening allows product to be placed on moving conveyor inside the baking chamber when a shorter cook cycle is desired. Crumb pans located below the conveyor belt outside the baking chamber. And don't forget about the Impinger® Express new front-loading easy to remove conveyor. Available with optional FastBake™ technology.

Filter Remover

The Baffle Boss® is the ultimate tool for hood filter removal. Makes the cumbersome job of reaching and removing filters a simple operation and eliminates unsafe removal procedures. Adjusts to 5 different positions to conform to any hood angle. Lightweight. Folds flat for easy storage. Franklin's Hinged Filters provide the most thorough cleaning possible-like new. Unique, slotted baffles reduce static pressure, creating less strain on the fan motor, grease heat removal and a quieter operation. Stainless steel. Standard filters also available.



Plain Back Upholstered Booths

When you need it fast, turn to our exclusive QuickSHIP Program. Custom-made booths ship within 10 business days! Single and double booths with finished backs and ends available in standard 46" width and 36" or 42" back heights. Choice of grade A Floridian upholstery colors (FLR-10 Black, FLR-30 Red Wine and FLR-29 Greenbriar) with black vinyl base. Chairs and barstools also available in a variety of style options, wood stains and frame finishes.



American Tables & Seating, Mfg.



Can Racks

Aluminum can storage racks provide easy access to your inventory and meet all your storage needs! Choose from front or rear load models.





Vacuums

Clean more effectively, improve productivity, and protect worker well-being with the new heavy-duty, commercial-grade vacuum line. Rubbermaid vacuums provide effortless maneuverability, easy maintenance and on-board intelligence. They are powerful for one-pass cleaning and offer multi-stage filtration. Rubbermaid vacuums are CRI Green Label Certified for clean air standards and effective cleaning. Vacuum models include: Power Height Upright, Manual Height Upright, Backpack, Ultra Light Upright, Traditional Upright and Wet/Dry.



Pre-Rinse Units

Built for high volume usage and durability. Heavy-duty 1/4 turn ceramic cartridge valves. Built in internal check valves. Parts interchangeable with most brands. Wall mount pre-rinse shown with recommended add-on faucet with 12" spout. Royal Series



17-109



14-812



17-202

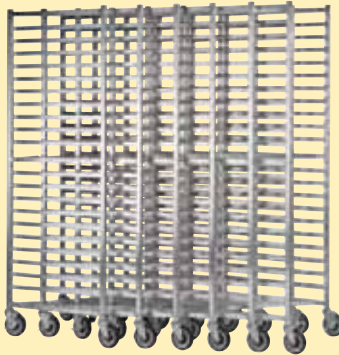
High Temp Straight Door Style Dishwasher w/Booster Heater

Economical to operate. Uses only .96 gallons of water per cycle. ENERGY STAR APPROVED! Heavy duty stainless steel construction for years of trouble free operation. Built-in chemical resistant 5kW heater. Spray arm system has upper and lower stainless steel wash arms with reinforced end caps. Pull-pins allow wash arms to be removed for cleaning. Auto/start/stop makes operation safe and easy. Automatic soil purging system filters wash water and traps debris into an external tray that can be easily removed for dumping. Water tight top mounted control box includes rack counter, extended wash/delimer switch and easy to read temperature gauges.



Security Cages

Opens 270° for faster and easier loading and unloading. Easy to assemble chromate finish panels have open wire construction. Locking bar provides protection for valuable products and minimizes shrinkage. Cage only contains 2 front panels, 2 side panels, 2 back panels, back panel assembly hardware and top loop assembly hardware. Purchase just the cage only, or select a stationary or mobile kit version (includes top/bottom shelves and 4 posts). Recommended to be used with AT LEAST three shelves to maximize storage capabilities. **Model FSSEC2448 shown with two additional shelves, sold separately.**

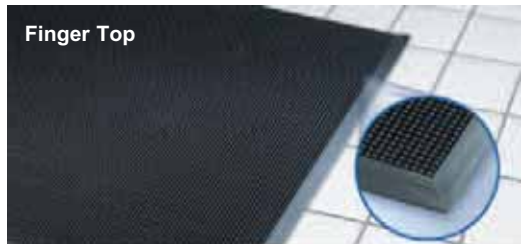


“Z-Frame” Rack

Unique “Z-frame” support construction allows you to nest multiple racks into each other for compact storage. These ultra heavy duty, end-loading welded racks are truly remarkable. Made from type 6063-T5 ultra-strong aluminum. Ribbed slides for easier loading and unloading of pans. Includes 5" non-marking casters, 2 swivel and 2 swivel with brakes. 20¹³/₁₆"x26"x70". 5-year guarantee against material defects and workmanship. Lifetime warranty against rust and corrosion. NSF.

Scraper Mats

Perfect for entrances, behind counters, work stations and restrooms! Choose from two scraper mat series—Choose from two scraper mat series—The “Finger Top” flexible raised finger mat features 3/8" thick durable molded rubber and is beveled on all four sides for safety. The “RidgeScraper” reduces slips and falls with its tapered edge, raised rubber pattern and cleated backing. Durable 3/8" rubber mat also adds resilience for worker comfort. Both are easy to clean—just shake or hose off. Color: Black.





Check out the **Energy Conservation Checklist** on the following two pages.

There are many opportunities for you to improve the performance of your facility and equipment while reducing energy costs. Restaurants that invest strategically can drastically cut utility costs without sacrificing service, quality, style or comfort—while making significant contributions to a cleaner environment.

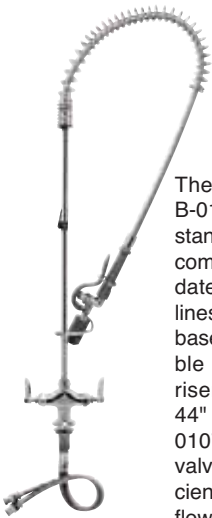
Let us know if we can be of any assistance, we are happy to help you.

Energy Conservation Checklist

- When cooling, each degree the temperature is raised reduces electrical consumption by 5%. When heating, each degree lowered reduces consumption by 3%.
- Fluorescent bulbs are about four times more energy efficient indoors than standard incandescent bulbs.
- Substitute a 100-watt incandescent bulb for two 60-watt bulbs and save 12% energy with no loss of light.
- Operate a dehumidifier in the summer. Dry air can be tolerated at higher temperatures than humid air.
- Operating a humidifier in winter will allow colder air to feel more comfortable.
- Before closing for the night, close exhaust systems and precool (in summer) or preheat (in winter).
- Install awnings over windows that get direct sunlight.
- Keep microwave oven interior surfaces free of food particles that inhibit oven performance.
- Start the day's baking with foods that require the lowest oven temperature.
- Filter cooking fat. Built up sediment reduces cooking efficiency.
- Place frequently used items in the front of refrigerators to reduce the time that the doors are open.
- In high ceiling rooms, replace the ceiling lighting with hanging lamps to bring light closer.
- Use direct, cold outside air for kitchen cooling.
- Central HVAC systems are 10-15% more efficient than separate heating and cooling systems and allow incorporation of new energy efficient equipment.
- Remember that water and other water-based liquids boil at 212°F. Turning the flame higher does not cook food faster, it only uses more energy.

- ❑ Cover dishes with lids to retain heated air in pots and decrease cooking time.
- ❑ Monitor preheat times with thermostats and timers.
- ❑ When possible, use infrared broilers which can be turned off when not in use and quickly reheated, rather than idling less efficient equipment.
- ❑ Turn off exhaust fan when not required. This saves the energy needed to run the fan and eases the load on the heating/cooling system because you are exhausting less air from the room.
- ❑ Don't load fryer baskets beyond their stated capacity, normally $\frac{1}{2}$ to $\frac{2}{3}$ full. Crowded food takes longer to cook.
- ❑ Higher temperatures do not preheat ovens any faster than moderate temperatures.
- ❑ Use high energy-demand equipment sequentially rather than simultaneously, if possible.
- ❑ Hot water boosters should be within five feet of a dishwasher to avoid heat loss in the pipes.
- ❑ In gas-fired units, adjust the flame to blue with a firm center core. A yellow tip indicates gas is escaping.
- ❑ Flush water heaters every six months to prevent accumulation of solids that prevent heat transfer.
- ❑ Cook at lowest possible temperatures. Slow cooking retards meat shrinkage, retains nutrients and color, and cuts energy usage.
- ❑ Maintain steamtables at temperatures that allow food to warm without forming clouds of steam. Clouds indicate unnecessary high temperatures.
- ❑ Every few months have a qualified service representative calibrate oven thermostats with a thermocouple.
- ❑ In convection ovens, clean the fan blades. Accumulated dirt restricts the amount of air delivered.





Low Flow Pre-Rinse

The water conserving B-0113-BC meets EPA's standards and is in full compliance of the mandated legislation guidelines. Single deck mount base mixing faucet, flexible supply hoses, 24" riser, overhead spring, 44" flex hose and B-0107-C low flow spray valve for power and efficiency with a 0.65 gpm flow rate. EasyInstall B-0113BC



Tempstar™ Dish Machines

The perfect choice for value-conscious customers seeking a combination of resource efficiency, exceptional performance and ease of operation. Features Sani-sure™ which ensures proper rinse-water sanitation temperature. Easy-to-use top-mounted controls with multi-cycle timer. Includes normal 58-second automatic cycle plus delimiting and extended wash cycles. Built-in booster heater, built-in pressure regulator. Durable 304 stainless steel construction. Door opening accepts 18" trays. Field convertible— from straight-thru to corner—3-phase to single phase—and vice versa. HH model accommodates larger trays and sheet pans. ENERGY STAR® qualified, UL and NSF listed.

Electric Glass Washers & Replacement Brushes

Get glassware cleaner, faster using less water and chemicals than most other glass washing systems. Installs in seconds and requires virtually no maintenance. Five spinning brushes scrub inside and out removing tough stuff like lipstick and fruit pulp. Nothing gets glassware cleaner....and with an endless number of choices in glassware comes a variety of brushes available from Bar Maid. Use an extra tall center brush for pilsners, a Softie® for delicate glassware or a margarita brush for jumbo margarita and martini glasses. Universal brushes also available to fit all makes of glass washers (except Waring).



Equipment Cost Saving Tips and the Bottom Line

High-Efficiency Pre-Rinse Spray Valves

A high-efficiency, or low-flow, pre-rinse spray valve is one of the most cost-effective energy saving devices available to the foodservice operator. And it is easy to install! Just unscrew your old spray valve and screw in your new, water-efficient one. In addition to minimizing hot water consumption, you can reduce both your water-heating and sewer expenditures per month.

Good practices can save:

Replace a 3 gpm sprayer with a 1.6 gpm spray valve and save:

\$300 to \$350 annually for water, sewer, and natural gas costs annually (used one hour a day).

Note: Using water more efficiently preserves water supplies, saves money, and protects the environment. By conserving hot water you trim not one, but two bills: one for the water and sewer and another for the electricity or natural gas used to heat the water used in bathroom faucets, kitchen sinks, and dishwashers.

Source: ENERGY STAR® Guide for Restaurants—
'Putting Energy into Profit'
Visit www.energystar.gov for more information





Your Kitchen... the behind the scenes driving force of your operation

Look inside for Restaurant Equipment that will Enhance your Operation, Ways to Save Energy and Lower Operational Costs, What's Hot — Trends for 2010



Please check with our Customer Service Department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Not responsible for typographical errors. ©2010 SEFA, Inc.