



Restaurants & Institutions
**Equipment
News**

Vol. 12 2011

What's Hot in 2011

*Operating A Safe Salad Bar
and Food Buffet*

*New Legislation Gives Tax Benefits for
Purchasing Foodservice Equipment*

*Why Do You Need A Blast
Chiller?*

**Dick's
Restaurant
Supply**

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4400 Series Front Breathing Refrigerators

With lengths of 27", 48", 60", 64" and 72", Delfield prep space can fit anywhere. Front breathing allows unit to be pushed right against a wall, built into a cabinet or an existing line-up. Virtually unlimited top pan configurations allow you versatility to change your menu without added cost. ABS insulated cover keeps heat out and condensation off exterior surface. Mega Top also available. Model 4472N-18 shown.



18000PTB Series Prep Tables

New easy reach rail system with separate on/off switch. Base interior ends and door frames constructed of exclusive ABS interior. Wrapped refrigeration coils inside raised rail assure constant temperatures. Available in 48", 60", 72", 91", 99" and 114" standard lengths. Custom models available. 115V, 60Hz, 1 phase. UL, NSF. Meets strict new NSF 7 performance requirement. Optional accessories: cutting board, laminate facing, cheese grates, overshelves and stainless steel backs. Model 18691PTBM shown.



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 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. Model SP20 shown.



Watch for What's Hot Survey Results ...

Check out *The National Restaurant Association's "What's Hot" Survey* of more than 1,500 professional chefs and members of the American Culinary Federation.

The top trends for 2011 are reflecting larger societal trends. Sustainability and nutrition are becoming key themes in our nation's nearly one million restaurants.



Ultra Pan Carriers

Durable and versatile. Retain internal temperature and withstand tough external treatment. Foam insulated, sturdy lid with nylon latches for maximum heat retention. Holds full size pans, 12"x20" or fractional sizes with divider bars. Won't rust. Molded handles on all four sides. Easy to clean, load and unload. NSF. Colors: Slate Blue (401), Navy Blue (186), Coffee Beige (157), Dk. Brown (131), Green (519), Black (110), Granite Gray (191) and Granite Sand (194).

Panasonic®



Rice Cookers

Easy-to-use and clean. The Panasonic electric rice cooker has a 23-6 oz. cup cooking capacity and can produce up to 74-3oz. portions in approximately 30 minutes. Rice is cooked safely and effectively with push-button operation. 120 VAC, 60 Hz. 40-cup capacity also available. Model SR-42 HZP

Panasonic®

Commercial Microwave Ovens

Perfect for restaurants, c-stores, vending and office coffee service use. NE-1054F offers electronic keypad; including 6 power levels, 2- and 3-stage cooking, 10 programmable memory pads and a 20-memory capability. NE-1024F has a 6-minute timer. NE-1064F stainless steel cabinet and cavity has 3 power levels and 2- and 3-stage cooking. 1,000 watts. 120V. 60Hz. Single phase. Model NE-1054F shown.





robot coupe

Food Processor

Prepare 1200 plus servings in 3 hours or less. All metal continuous feed unit is designed for quality slicing, dicing, shredding, grating, julienne and French fry cuts. Generous selection of 38 discs available for a variety of cuts and product processing. Control panel with "On-Off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and kidney shaped feed openings. Includes 2 cutting discs. 120V, 60Hz, 12 amps, single phase, 1½ HP motor. 1 year parts and labor warranty. Model CL50E shown.



DINEX | CARLISLE
INNOVATION FOR HEALTHCARE FOODSERVICE



Smart-Therm™ Induction System

The ideal Induction Charging System for room service, meal delivery and trayline applications. The Smart-Therm LCD displays progress of each cycle as well as error codes for easy maintenance and trouble-shooting. Microprocessor ensures every base is heated to the same exact temperature. Available in single phase 120V, 208V and 240V. Patented Induction Base features a built-in chip that relays information to the charging unit. This protects the base from over-heating or excessive cycling. Built-in heat deflector minimizes heat loss through the bottom of the base. Bases can be pre-charged and stacked, then "boosted" during meal production to increase trayline speed. Seven color choices (Onyx-03, Hunter Green-08, Latte-31, Midnight Blue-50, Cranberry-61, Plum-68, Sage-84). Model DX811208 shown.



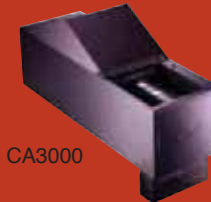
Toast-Qwik® Conveyor Toasters

Precise control and improved performance.

State-of-the-art electronic controls precisely regulate top and bottom heating elements. Patented Colorguard sensing system (TQ-400, -800 and -1200 models) monitors and adjusts speed during high usage periods to assure uniformity. Power save mode with indicator light saves energy and money during slow periods. Capacities range from 350 to 1200 slices per hour. Standard and bagel models as well as versions with a taller opening and a high-speed model are available. Model TQ400 shown.



CH5000



CA3000



CM100055 on a CM1000PB



Can Crushers

Fit up to six times more cans in your dumpsters and recycling bins, with our powerful can crushers. Now, you can save on your growing trash collection charges with Edlund Can Crushers. These can crushers reduce the size of your cans up to 85%. Whether you choose the hydraulic, air-powered, or manual models, you won't find an easier way to crush your cans. All models are easy to operate, save labor and flatten open #10 cans and smaller sizes. Made in the U.S.A.



610

700



Crown Punch Can Openers

The most cost-efficient, effortless system available. These sophisticated models are designed to open cans in a single stroke. Model 700 opens up to 200 cans a day with one downward pull of the handle. Model 610 is completely air-powered (no electricity needed) and opens up to 400 cans per day; optional magnetic lid remover now available. Model 625A is our heaviest air-powered industrial opener featuring automatic lid removal-will open and de-lid up to 3,000 can per day.

COQ1750W

COH2670W

ADCRAFT

Convection Ovens

Small footprint design is perfect for countertops. Half and quarter size models feature stainless steel construction, double wall glass doors, manual control knobs and timer. NSF. Model COH3100WPRO—Grill/broil function (570°) adds grilling, broiling and roasting capabilities. Cook and hold feature keeps food warm for up to 3 hours. 120°-500°F temperature range, interior light, holds 4 half-size pans. Model COH2670W—120°-570°F temperature range, interior light, holds 4 half-size pans. Model COQ1750W—120°-480°F temperature range, holds 3 quarter-size pans.



COH3100WPRO



Kold Locker™ Walk-ins

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-month parts and labor warranty.

What's Hot Survey Results

Top MENU Trends for 2011

- Locally sourced meats and seafood
- Gluten-free/food allergy-conscious
- Locally grown produce
- Sustainability as a culinary theme
- Nutritious kids' dishes and themes
- Hyper-local items
- Back-to-basics cuisine

Source: The National Restaurant Association in conjunction with the American Culinary Federation



Gas Appliance Connector & Installation Kits

A gas connector is only as safe as its weakest link. Gas connectors and installation kits assure safe installation of your gas appliance. Includes AGA-certified food-service gas ball valve, 90° street elbow and all necessary hardware for complete installation. Surelink adjustable restraining cable and a SwiveLink gas connector swivel provides the most reach with shortest hose, reduces stress on the hose and keeps gas flow unrestricted. New Posi-Set wheel placement system ensures proper relocation of equipment after moving, cleaning or repairs.



Restaurant Series Counter-Top Line

New countertop line delivers the performance and optimal response time required for professional chefs. Each cooktop is stainless steel, gas operated, provided with an LP conversion kit, and has 4" adjustable legs for easy height variation. Griddles feature embedded snap-action thermostat, pilot safety valves and thick deep late for increased production capacity. Charbroilers equipped with 27" chassis with cast iron burners, top grates and radiants. Unique underburner deflector system creates a cool zone in the tray and drip areas. Hotplate runs at peak efficiency and has a full-width, easy to empty front crumb tray. Two-piece burner allows ease of cleaning and minimizes impact of spills. Models shown—VCRH36 (left), VCRG36T (middle), VCRB36 (right).

Low Temperature Cook and Hold Ovens

Gently recirculated heated air moves uniformly and consistently around food product. Optional Touch-Matic control lets you cook, roast, bake, rethermalize and hold a wide variety of menu items with the same consistent results every time. Cook by time or use the meat probe to monitor internal cooking temperature and automatically switch the oven from cook to hold mode at the pre-selected temperature. All stainless steel construction. Set of four 5" casters. Choose from Institutional or Restaurant Series. Model VCH16 shown.





True®

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 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. Height does not include 5" for casters or 6" for optional legs. Model T49 shown.

True®

Sandwich/Salad Prep Tables

Designed with enduring quality that protects your long-term investment. Oversized, environmentally friendly, forced-air refrigeration system holds 33°F to 41°F. Complies with and listed under ANSI/NSF-7-1997-6.3. Stainless steel front, top and ends. Stainless steel foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. NSF white polyethylene 11³/₄" Dx 1¹/₂" removable cutting board. PVC coated wire shelves. Foamed-in-place using Ecomate—a polyurethane insulation that has zero ozone depletion potential and zero global warming potential. Height doesn't include 6¹/₄" for casters. Model TSSU48-12 shown.



What's Hot Survey Results

Top Operational Trends for 2011

30% of the chefs surveyed said that mobile food trucks and pop-up restaurants will be the hottest operational trend in 2011; 18% said restaurants with gardens will be the top trend, and 17% said social media marketing.

55% of the chefs said they are currently using social media for professional purposes, and another 16% said they plan to start using these channels.

Source: The National Restaurant Association in conjunction with the American Culinary Federation



VULCAN

GR Series Fryers

Choose the fryer you need to fit your menu. GR Series Gas Fryers set the standard for productivity, ease of use and time-saving convenience. Select a 35, 45, 65 or 85 lb. fry compound capacity model. Stainless steel front and sides. 16 gauge stainless steel tank. 53% efficiency, 867°F flue temperature. 1" full port drain valve for faster draining and less clogging. Hi-limit gas shut-off. Twin fry baskets with plastic coated handles for easy handling. "GR" Series Fryers are available filter ready or in batteries with the KleenScreen Filtration System. Model GR65 shown.

STAR



Grill-Max® Express Roller Grill

Improved to give you greater reliability, value and overall performance. The first and only grill featuring electronic temperature control with temperature sensing and automated adjustment to store ambient conditions. Available in a variety of sizes accommodating capacities from 30 to 75 hot dogs to meet your counter space needs. With optional grill dividers, built in bun warming drawers, separate bun boxes or warming drawers, as well as sneeze guards. No manufacturer offers more and better roller grill product operating solutions than Star. Models X30 Hot Dog Grill and XBW30 Dry Bun Warmer shown.



Harmony Narrow Depth Combination Case

Narrow depth Combination case easily fits through standard door openings.

Equipped with Breeze™ slide-out refrigeration package. Baffle system easily converts upper service display area from refrigerated to non-refrigerated. Features T-8 top light and shelf lights. Upper rear swinging door on 26" model, rear sliding doors on all other models. Refrigerated self-serve lower section for grab 'n go display. Integrated average product temperature of 41°F. Model HMBC4 shown.



Ventless Fryers, Griddles & Cooktops

GO VENTLESS—The impossible is possible with Wells Ventless hoods. These appliances use an exhaust hood that is not directly connected to the outside. Self contained ventilation system includes an integral fire suppression system that solves challenging traditional ventilation problems (high rises, historical locations, sports venues, etc.). Selections include base models with convection oven, drawer warmers or cabinets. Cook-top with fryers, griddles, hotplates or combinations to meet your needs. Model WV02HFG shown.

Intek Connectionless Steamer

The best possible combination of cooking speed (productivity), efficiency and reliability of any steamer on the market today. The Intek product line from Groen is a high performance boilerless and connectionless electric or gas steamer available with single or double stacking stands, as a counter top unit and with or without an auto water fill system. All units are ENERGY STAR rated and LEED compliant due to their superior design. With (4) and (6) pan cavity capacities on the electric models and a (5) pan capacity on the gas model, they are a perfect fit for nearly every application. All units also covered by a full two year warranty. Model XS-208-14-3 shown.



8000N Series Raised Rail Preparation Tables

Randell's wrapped wall prep table is designed to protect your food from heat gain in the hottest kitchens. The base is cooled by a mullion coil allowing air flow between products stored in the base while protecting the coil from damage behind the door mullion. The raised rail is mechanically cooled instead of forcing air from a base coil. The wrapped wall design products no air movement only a cold blanket of air that rest above the food protecting it against temperature rise. Standard features include: rail drain, with clean out valve, rail on/off switch and separate temperature adjustment for base and rail. Model 8268N shown.



Variable Speed Mixers

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. Stainless steel flat beaters standard on all 20 qt. mixers! UL and NSF listed. Model W20A shown with New S/S column.



Ice-O-Matic 
Ice. Pure and Simple™



ICE Series™ Modular Cube Ice Makers with Top Air Discharge
Produces up to 652 lbs. of ice per day.
“Off-the-top” exclusive by Ice-O-Matic®
... The Best Solution for Tight Spaces!
Ice-O-Matic offers their exclusive top-air discharge as an optional free feature on 30"W air-cooled ICE Series™ modular cubers up to 600 lbs. Requires 30" of total clearance, compared to 42" required by other 30" modular ice machines. The result: a space savings of close to 30%. Top air discharge units direct the hot discharge air towards the ceiling and not at the customer. It can even be directed towards air return ducts or tied into the HVAC to eliminate the hot air completely. Model ICE0400 shown on B55 Bin. Also available in Half (HT) or Full (FT) Cube. Bins sold separately.

Hamilton Beach
COMMERCIAL

Tournant™ Food Blender

The Tournant does it all—Chop, Mix, Puree, Grind, Emulsify, Blend! For busy chefs, top performance is essential. The Tournant™ is engineered to give chefs the blending confidence and control they need. Make Hummus, Salsa, Mayonnaise, Dressings, Flours, Compotes. It truly is the TOURNANT (English translation- “Chef who does all things”) in the busy food service kitchen! And, with its patented “CHOP” feature, working with heavy ingredients and thick emulsions are all “in a day’s work!” Model HBF600 shown.



New Legislation Gives Business Owners Tax Benefits When Purchasing Foodservice Equipment

If you've been contemplating replacing old worn out foodservice equipment or even expanding your current menu to bring in new customers, now is the most opportune time to purchase the equipment you need. With the recent passage of the Small Business Jobs and Credit Act of 2010 small business owners can get the equipment they need to operate while taking advantage of tax benefits that may allow you to deduct the entire value of your equipment purchases right away.

Section 179 Tax Benefits

It's time to reevaluate your capital improvement plan. Section 179 of the recently passed Small Business Jobs and Credit Act of 2010 lets you write off investments in new capital expenditures immediately, up to \$500,000. This is in lieu of depreciating the expense slowly over a number of years. To qualify, equipment must be purchased and put into service between now and December 31, 2011.

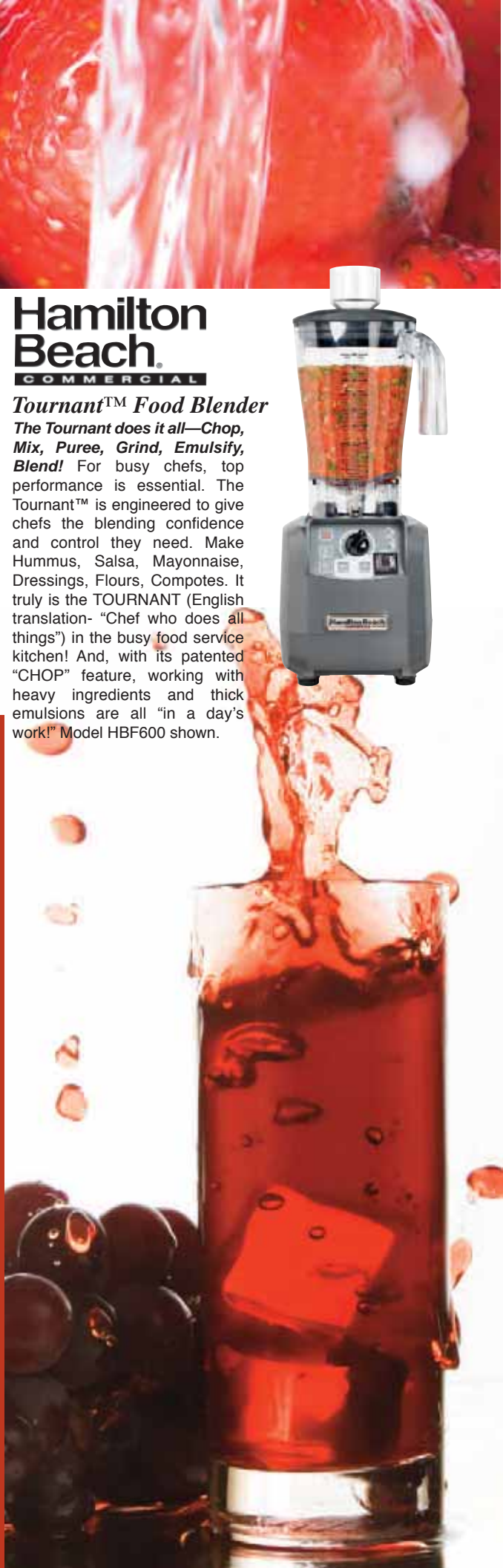
Thanks to the expanded tax benefits more businesses qualify for the tax break than were previously eligible.

Section 179 for 2011 at a glance:

2011 Deduction Limit - \$500,000 (up from \$250k previously).

2011 Limit on equipment purchases - \$2 Million Dollars (up from \$800k previously).

Source: www.section179.org





Operating a Safe Salad Bar and Food Buffet

A salad bar can be a valuable addition to a restaurant. It adds versatility to the menu and can even serve as a restaurant's visual focal point. But operating a safe and effective salad bar or buffet requires a lot of work. Food safety needs to be a main ingredient of any salad bar to prevent foodborne illnesses. A sparkling-clean salad bar featuring fresh products will also win over customers and create good word of mouth. Here are some techniques for keeping your salad bar up to standard.

Section 1: Prep work

Creating a safe salad bar starts in the back of the house. Kitchen staff should employ the following safety precautions when preparing foods for a salad bar.

Thoroughly wash fruits and vegetables with potable running water — never in standing water, because dirt and microorganisms that are rinsed off one item could then spread to the next.

Designate special knives and cutting boards for cutting fresh fruits and vegetables. Doing so helps prevent cross-contamination, the spread of germs from one food to another. You'll want to especially avoid using the same utensils for fresh produce as for poultry, raw meat or other potentially hazardous items. Consider using a color-coded system to easily identify the purpose of each knife and cutting board.

Wear gloves or thoroughly wash your hands for 20 seconds in warm water before handling salad-bar items directly.

Cook soups, meats, seafood and other cooked items to the proper temperatures listed in the Food and Drug Administration's Food Code. To deter bacteria growth, cool hot items before storing them in a refrigerator by using blast chillers, cooling wands or ice baths. If hot food must be cooled in the refrigerator, divide the food into small batches to quicken the cooling process.

If previously cooked foods are to be reheated to then be placed in the steam tables, they should be properly

reheated to 165°F for 15 seconds within a maximum of two (2) hours. Do not utilize the steam table to reheat any foods.

The National Restaurant Association Educational Foundation's ServSafe® courses and training material provide information about proper cooking temperatures, cooling procedures and other food-safety practices.

Section 2: Set-Up Procedures

Your salad bar's set up, its permanent design as well as the way the food is placed each shift, plays a large role in ensuring that you serve safe, fresh food.

Protect food on display with sneeze guards or food shields. These shields should be about 14 to 18 inches above the food and in a direct line between the food and the mouth or nose of an average customer.

Provide an ample number of long-handled tongs or spoons. If the handles aren't long enough, the utensils are more prone to slip into the bins and customers will have to touch the food to retrieve them. Store serving utensils in the food with handles above the container rim. Clean and sanitize or replace utensils at least once every four (4) hours.

Set up the salad bar as close to mealtime as possible to prevent perishables from sitting out any longer than necessary.

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Don't let produce such as cauliflower, mushrooms and berries sit in water. They will quickly deteriorate.

Discourage and prevent grazing or tasting by properly identifying all foods on display. Label containers, post clear signs on the food shield and write the names of salad dressings on the ladle handles.

Have plenty of clean plates available and post signs reminding customers to use a new plate on each visit to the salad bar to reduce the chances of cross-contamination. All plates and bowls should be inverted to protect from contamination from sneezing, coughing, and hand contact.

Section 3: Temperature Control

According to the Centers for Disease Control and Prevention, improper temperature controls are the leading cause of foodborne illness.

Be sure the equipment used on your salad or buffet bar is able to maintain the proper temperatures: 135°F or above for hot holding and 41°F or below for cold holding. Use methods such as ice baths or special chilling pans to keep items cold and steam tables to keep items hot.

Make periodic food-temperature checks, every two (2) hours, to be sure the food is at the proper temperature.

The Food and Drug Administration requires that if you are using time/temperature control for potentially hazardous items, such as egg or meat products, cooked items, and prepared foods containing mayonnaise, then the products can be above 41°F for a MAXIMUM of four (4) hours. The food should be marked or otherwise identified to indicate the time that the four (4) hour period started and when the food was removed from temperature control, and shall be DISCARDED after that four (4) hour time limit has been achieved. It is recommended that you contact your local health department, since some departments do require a written plan and approval, PRIOR to implementing this procedure/process.

Section 4: Supervision

Keeping a salad bar in tip-top shape requires constant maintenance. Assign an adequate number of employees to supervise the salad bar throughout the shift. Staffers on salad-bar duty should:

Keep all surface areas clean. Employees should quickly clean up any spills. Staffers should be made aware of the dangers of spreading germs through wiping cloths. Studies have shown that wiping cloths can contain enough foodborne microorganisms to make people sick. To prevent this from happening, store wiping cloths in sanitizing solution at the proper concentration at all times.

Make sure customers obey safety procedures. Watch children closely, because they're more apt to reach into a food bin.

Bring out clean plates and replenish foods properly. Never add freshly prepared food to food already on display. Put out only as much food as will be served in a short period of time to lessen the chance of spoilage and contamination. Use shallow salad bins that need to be refilled frequently.

Keeping your salad bar up to standards is essential for your customers' safety as well as to maintain your restaurant's high-quality reputation. The National Restaurant Association's ServSafe Food Safety Program offers products and courses to help train employees in safe food-storage and -handling procedures. For further information, please go to their website at www.servsafe.com, or call (800) 765-2122.



What's Hot Survey Results

What has been the most successful strategy for maintaining and building business during the recession?

- Offering value specials (e.g. discounts, coupons) 38%
- Simplifying menus to save on prep labor and ingredients 26%
- Increased marketing efforts (including social media marketing) 15%
- More portion size offerings 6%
- Conservation efforts (e.g. reduce energy/water use, use less packaging) 6%

What are the top 5 Appetizers for 2011?

- 1 Ethnic/street food-inspired appetizers (e.g. tempura, taquitos, kabobs, hummus)
- 2 Amuse bouche/bite-size hors d'oeuvre
- 3 Warm appetizer salads
- 4 Appetizer combos/platters
- 5 Dumplings/dim sum

How can chefs/restaurateurs best promote health and nutrition?

- Create diet-conscious menu sections (e.g. lower sodium, lower calorie, lower fat) 21%
- Increase fresh produce options on menus 19%
- Get involved in school nutrition/children's education efforts 17%
- Provide nutritional information to guests to make their own decisions 16%
- Reduce portion sizes 16%
- Get involved in national campaigns/programs on nutrition and physical activity 8%

Source: The National Restaurant Association in conjunction with the American Culinary Federation



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. Model G10010 shown.

Cleveland

Gemini™ Gas-Fired Steamers

Independent power burner steam generators.

Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator, gas valve, power on/off control levers and an exclusive, remote probe-type water level control. Exclusive Gemini drain/power control system: Manual 1/2" "Ball Valve" type drain controls main power on/off and automatically fills generator. 304 stainless steel construction. CSA (AGA, CSA) and UL/NSF#4. Model 24CGA10.2 shown.



ThermalRite™



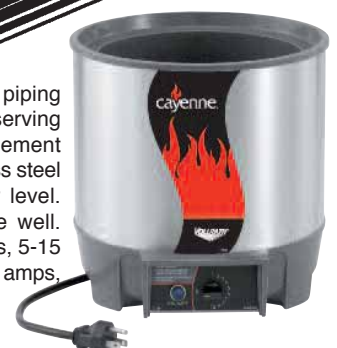
Walk-Ins

Thermalrite Walk-ins are engineered and built to your exact dimensions and specification. Custom designs; indoor, outdoor, angles, rectangles are all available in a variety of finishes and in a thickness of 4, 5 or 6 inches. With panels up to 30 feet in length, these walk-ins are ideal for any application. High density foam rail and foam-in place bonding equals strong panels. Nationwide installation available. Four plants to serve you—California, Minnesota, Mississippi and Tennessee. Cooler/Freezer Combo shown.

VOLLRATH®

Cayenne® Heat 'N Serve Rethermalizers

Take prepared food from frozen or refrigerated to piping hot, and thermostatically hold the food at proper serving temperature. Exclusive thermoset well and element design uses 25% less energy and keeps the stainless steel exterior cooler. Indicator light denotes low water level. Brushed stainless steel exterior and gray granite well. Round rethermalizers: 120 AC, 800 watts, 6.7 amps, 5-15 plug. Full size rethermalizer: 120AC, 1000 watts, 8.3 amps, 5-15 plug. Made in USA, NSF & UL Listed. Model 72017 shown.





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 ala carte style cooking. Energy Star™ rated energy-saving performance. Model 22CET6.1 shown.

Cleveland



Mini Combi Oven-Steamers

Affordable Mini Combi-Oven can do it all, automatically! Steam, bake and fry all in one compact model. Attract more customers and increase sales by featuring aromatic and visually appealing fresh cooked food. The multi-faceted "mini" combi oven significantly improves the quality of food and speed of preparation so you can now offer a greater selection of healthy food choices for your customers. EasyToUch™ controls are easily programmed for most frequently served foods, offer service diagnostics and HACCP logging! Model OES 3.10 shown. Also available are our OES 6.10 Mini 2-in-1 and OES 10.10 Mini Combi.

Expressions Food Court

Expressions Food Court, Kiosk and Cafeteria Solutions creates an atmosphere of excitement that increases participation and raises your à la carte purchases. While this line is engineered for functionality, it is the Expressions's distinctive high-end look and feel that will set your serving area apart from the competition. 14-gauge stainless steel tops (optional). 18-gauge stainless steel bodies (optional). Front décor panel options including eco-friendly materials. Solid surface top options. Upscale food shields. Complete signage packages including menu boards and wall décor. Unique configurations/layouts.



"Your Solutions Partner"



40866



40853



Heated & Refrigerated Display Cases

A great way to present your food and keep it cold or warm.

- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display.
- Dual fans circulate air throughout unit to ensure even temperature control.
- Triple-glazed front glass gives added strength and insulation.
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning.
- Digitally controlled thermostat for precise and consistent settings
- Refrigerated: 36° - 46°F
- Heated: 104° - 158°F

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. Available with the new moisture module. Three slide styles for maximum holding capacity: Universal on 1 1/2" 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. Model C539-MDC-U shown.



We put space to work.™



Triton™ Electric Rethermalizer



Whether cooking fresh foods, rethermalizing prepared refrigerated or bulk-frozen foods, or simply hot-holding cooked products, the Triton Rethermalizer is energy efficient, easy to use and versatile.

Standard features include:

- Open, easy-to-clean cookpot design
- 16½ gallon water capacity
- 14"x19"x10½" cookpot
- Available in 208V, 220V and 240V single and three-phase
- Durable ribbon-design heating element
- Electronic timer controller
- Auto water filler
- Water pressure regulator
- Low-water shut off
- Stainless-steel cookpot and door, enamel cabinet
- 1" full port drain

Model FE155SD shown.



Pasta Magic™ Gas Cookers

Endless pastabilities for your operation! State-of-the-art features and benefits for quick, consistent and perfect pasta every time. Open, easy-to-clean cookpot design. Stainless steel cookpot, front and door, enamel sides and aluminized-steel bottom. High-efficiency, infrared burners; 80,000 Btu/hr. 18"x24"x8" cooking area. 14 gallon (53 liter) water capacity. Programmable timer controller. Electrical components are separated from the heating source and protected from moisture. Large overflow drain. Auto-fill/skim. Model GPCSD w/Enamel Cabinet shown.



Super Marathon Standard Tube-Type Gas Fryers



Long and dependable life through simplicity of design.

Tube-type heat exchange system and oil capacity options accommodate a wide range of frying needs—everything from French fries to bone-in chicken. Durable temperature probe ensures accurate temperature for reliable heat-up, cook and recovery. Wide cold zone and forward sloping bottom collect and remove sediment from frypot to safeguard oil quality and make routine frypot cleaning and oil filtration convenient. Millivolt pilot system standard and requires no electrical hook-up. Stainless-steel frypot, door and front, enamel sides. Model SM60G shown with optional casters.



Countertop Ovens, DCO Series

Compact yet heavy-duty, they offer great flexibility in very limited space.



Standard features include electro-mechanical controls, temperature up to 475°F, indicator light for thermostat, door switch cut-off for fan blower. Stainless steel construction with 4" adjustable legs. Press-fit removable door gasket for easy cleaning and replacement. One-handed door handle operation. Cool touch door with dual thermal wide view glass. Lift up removable side racks. Adjustable buzzer noise. ETL and NSF listed. One year parts, labor limited warranty. Optional wire shelf sold separately. Model DCO5 shown.



Digital Countertop Impinger (CTI), 2500 Series

Small enough to fit on most countertops, but large enough to replace a half-sized convection oven or five microwave ovens. The new Digital CTI includes four pre-set menu options, a more robust 'stepper' motor and a wider temperature range of 90°F to 600°F. Air impingement uses hot air under pressure which surrounds food with small jets of hot air. The new ability to reverse the conveyor motor from the control panel allows easy placement within different kitchen environments. Enhanced menu flexibility due to the adjustable conveyor speed that now ranges from 30 seconds to 15 minutes. Analog models (1300 series) also available. Model 2501/1346 shown.



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.





Traulsen

TRUSTED.

*TS Series
Self-Contained
Prep Tables*

All day temperature performance to NSF7 test requirements. No pan stirring required. Traulsen Prep Table's TempAssure air flow system circulates cold air around and underneath the pans as well as lofting a protective blanket of cold air over the food surface. Even cooling prevents dried or frozen product. Features include Inteltra-Traul microprocessor control, high quality easy to clean stainless steel interior/exterior construction. Available in 48", 66", 72", and 90" models. Model TS072HT shown.



**HURRICHiLL™
Blast Chillers &
Shock Freezers**

*Increase productivity
and coordinate meal
plans more efficiently
while promoting food
safety and conserving
energy.*



HURRICHiLL

The largest line of blast chillers and shock freezers on the market is now more versatile than ever. An optional thaw feature allows food products to be safely thawed and held at temperature, all within HACCP guidelines. Air temperature is carefully monitored as the unit alternates between gentle heat and refrigeration to safely thaw food product. With 24 different models ranging from 5-pan up to 120-pan, HURRICHiLL has a unit for any application. Model AP7BCF70-2 shown.



Why Do You Need a Blast Chiller?

Peace of Mind – Knowing that you have properly chilled your hot food thru the danger zone and are in full compliance with the FoodSafe practices of HACCP.

Food Quality – You spent a great deal of time in creating that perfect recipe and purchased only the best ingredients, so don't destroy it by not chilling properly. Blast chilling maintains food texture, flavor and appearance. Strengthen your bottom line while cultivating satisfied customers.

Wider Menu/Greater Choices – Increase your profitability by adding new menu items that have been prepared during slow times, properly chilled and ready to be finished in a first class manner when ordered by your patrons.

Meet Unexpected Demand – When that unexpected, after theatre crowd arrives, have the entrees they want ready to go from your Food Bank.

Less Shrinkage – Increase the yield of your prepared foods by not losing out to normal moisture lost through evaporation during slow cooling.

Less Waste – Finish only the number of entrees or meals actually ordered and don't throw out good (profitable) product because of no-shows or cancellations.

Time & Labor Savings – Prepare foods when you want to; when the staff is available; and when the pace best suits your creative juices without the normal hustle and bustle of a busy kitchen. Cook now, blast chill and finish later.

Improved Shelf Life – Capture that seasonal or special bulk buy opportunity and blast chill for a few extra days or shock freeze to stock up for the winter.



Kolpak

Quick Ship Coolers & Freezers

48-hour shipping now available on 7'6" Single Compartment Coolers or Freezers with Remote Refrigeration Systems.

Indoor Walk-Ins feature:

- Standard door, right or left hinged (no options)
- NSF Approved .100 smooth aluminum floor (coolers available floorless).
- 26 gauge stucco-embossed Galvalume steel in and out.

Contact your rep for sizes available.



FOCUS

FOODSERVICE, LLC

Stainless Steel Utility Carts

Ideal for healthcare facilities for their sanitary and stainless steel construction. Ships fully assembled for labor savings—Just unbox and the cart is ready for use. Ultra-durable welded stainless steel construction. Reinforced hemmed front edge on shelves for increased strength. Bumpers on legs and handle protect walls and doors. Sound deadening panels under shelves minimize vibrations and noise. Model 90422 shown.



FOCUS

FOODSERVICE, LLC

Wall-Mounted Utensil Rack

Versatile rack can be installed virtually anywhere within minutes! Heavy gauge 18/8 stainless steel construction. Includes 20 stainless steel hooks to hang a variety of utensils. Mounting brackets included. 18"x24"x3". NSF.

Krowne



Royal Series Underbar

Precise control and improved performance. Deluxe line of standard and custom underbar equipment features heavy duty construction built for durability. Full autocad layout and design available. High quality built in sound deadened speedrails. Stainless steel sides and legs. High quality cartridge valve faucets. NSF.

What's Hot Survey Results

On the Drink Menu

Micro-distilled spirits is the top item. Other alcohol items high on the list include locally produced beer and wine, culinary cocktails, food-beer pairs and beer dinners. Specialty iced tea top the non-alcoholic beverage category.

Source: The National Restaurant Association in conjunction with the American Culinary Federation



ChekPoint Electronic Faucets

Hands-free faucet is a revolutionary breakthrough in handwashing technology—greatly reduces risk of contamination! Sensor-operated faucets conserve water. Features adjustable temperature control for user comfort and control. Proven electronic technology tested to exceed 450,000 washes. Check valves for cross-flow prevention in all models. AC/DC control module. Hydro-Generator models store its own power with the flow of water and is a totally self-contained power source—no transformer or batteries needed. Can be retro-fitted to any second-generation ChekPoint Electronic Faucet. May qualify toward credits for LEED certification.

Jackson



Avenger® Undercounter Dishmachines

Everything you need in an undercounter dishmachine. Features push-button start, auto-fill, pumped drain, above-water scrap tray and a manual override for extended wash cycles and delimiting. Self-draining stainless steel pump eliminates soil-and-detergent carryover between wash and rinse cycles. The LT series is ENERGY STAR qualified and has built-in chemical pumps that assure proper chemical usage; a sustainer heater; plus a detergent-and-sanitizer product alarm system. The HT series has built-in booster heater with Sani-Sure technology, which assures the machine will not engage into the final rinse cycle until the booster heater reaches proper sanitation temperature. Avenger HT shown.

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, Wet/Dry and DVAC.



Super Erecta Pro™

Durable & cleanable. The original—re-innovated. Removable polymer shelf mats protect against abrasive containers and sharp edges; dishwasher safe. Shelves can be adjusted at 1" increments to maximize the use of available vertical storage space. Microban anti-microbial protection is built into shelf mats and the epoxy coating; helps keep product "cleaner between cleanings". Robust construction is classic Super Erecta; holds up to 800 lbs. per shelf — 2000 lbs. per stationary unit. Available in a variety of sizes; interchangeable with existing Super Erecta® shelf systems.



Safety-Set™ Placement System

If safety and consistent equipment placement are priorities in your kitchen, Safety-Set™ is the solution for you! Safety-Set™ allows equipment to be returned to its design specified location after cleaning or maintenance. Satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3). Open floor design allows casters to rest level on the floor to ensure even cooking. Fast, easy installation with choice of adhesive foam tape or thumb screw hardware pack (both included). Compatible with 4", 5" and 6" casters. Withstands 1,000 lbs. of crush force. Certified to NSF/ANSI Standard 169—Special Purpose Food Equipment and Devices.

Jackson

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 deliming 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. Model TempStar shown.



Gas Connector Kits

Designed for the commercial kitchen.

Kits feature the Blue Hose™ flexible stainless steel gas connector with Stress Guard Technology™ and anti-microbial PVC coating. Snapfast™ one-handed quick disconnect with thermal shut-off, SwivelMax™ 360 degree rotating end fitting and restraining cable with hardware, full port valve and elbow included. Safety-Set™ wheel placement system is also available as an option (designated with PS in product code). CSA and NSF design certified, limited lifetime warranty.



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. ©2011 SEFA, Inc.

VICTORY

BLODGETT

BCP Series Combi Ovens

Reward your staff, customers, owners, and yourself with a Blodgett BCP Combi oven and help reduce labor, energy, and water consumption while increasing the quality, yield, and speed of the food your culinary team produces. The BCP Combi Optima takes control after you set the temperature, humidity, and time or internal temperature and gives you reproducible results, time after time. When it comes to automatic cleaning, no need for proprietary chemicals! -only in a Blodgett. Model BCP-101E shown.



Reach-In Refrigerators and Freezers

ENERGY STAR® Reach-Ins from Victory are designed to reduce consumption and costs. Foamed-in-place polyurethane insulation ensures the ultimate in energy efficiency! Standard features include energy saver switch, lifetime cam lift hinges and safety grip handles, adjustable wire shelves, self closing doors with safety stops, automatic interior lighting, energy saving thermal breaker strips, heavy-duty cylinder locks, self-adjusting magnetic door gaskets, ABS interior door liner, environmentally friendly R134a refrigerant and non-electric condensate evaporator. Door opening accepts 12"x20" and 18"x26" pans. Model RS-2D-S7 shown.

CIMA
DISHMACHINES



High Temperature Undercounter Dishmachine

Front loading design for sparkling clean dishes—30 racks/120 covers per hour. Built-in detergent and rinse chemical pumps assure proper chemical usage. Pump drain system allows for multiple installation, including elevated drains. Safe-T-Temp feature assures 180°F final sanitizing rinse. Built-in 4kW booster heater and 2kW wash tank heater. Top mounted detergent and rinse-aid prime switches. Door safety switch and extended wash cycle switch. Removable stainless steel wash and rinse arms allow for easy cleaning. Includes (1) peg and (1) flat rack. 208/230V. Single phase. Energy Star approved. Model UC65E shown.