



Operator Trends

2013 vol. 2



Inside

Foodservice

*Equipment &
Supply Solutions*

Diner's Choice

Trends

**Dick's
Restaurant
Supply**

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Mod™ & Classic™ Candlesticks



The Classic™ Candlestick is a study in classic architectural themes. Available in three finishes, polished chrome, antique brass and dark bronze, the rich traditional design will be at home on any formal table setting. An updated collection of lamp shades make the Classic lamp a smart and contemporary choice.

The retro modern, Mod™ Candlestick, is a fresh new look for tall shaded table lamps. Available in two finishes, brushed stainless and dark bronze, the timeless design of the Mod lamp is both versatile and contemporary. Add a stylish lamp shade to bring the Mod lamp into the here and now.

Uses HD2236HL or HD36 fuel cells (sold separately).



Wysp™ Votives

Like smoke captured in glass, the mysterious Wysp™ Votive Lamps are distinctive and entrancing. The hand-formed glass vessels possess a unique freeform top contour, making each a one-of-a-kind piece of art. Uses HD15 or HD8 fuel cells (sold separately).

Diner's Choice

Patrons are looking for the ultimate dining experience. When they find it they become one of your biggest fans. Your new loyal customer will spread the word to their friends, business colleagues, family and more. **RESEARCH REVEALED THE TOP, RESTAURANT LOYALTY MOTIVATORS OF TODAY'S DINERS.** See Diner's Choice throughout this flyer.

Diner's Choice....

Atmosphere. Diners notice details. Patrons appreciate the attention to details that create ambiance. Very popular for many diners in 2013 is comfort. Lighting, colors of decor, energy level and a friendly staff is key. The emotion created from the ambiance of your restaurant creates the experience that will be remembered.



Alibi™ Drinkware & Stemware

Update your barware presentation with the sophisticated styling of Alibi. Great for outdoor and poolside beverage service. Barware is light weight yet durable SAN and is chip, shatter and break-resistant. The thick base mimics glassware. The stemware is shatterproof polycarbonate, one piece constructed and has the clarity of glass. Dishwasher safe. Color: Clear (07).



Citrus Juicer

Serving fresh citrus juice is a great way to "squeeze" more profit out of your business. Bar Maid's JUC-100 and 200 are easy to assemble, disassemble and clean. Hygienic surgical stainless steel bowl with pulp strainer and splash guard make juicing fast and easy. The compact 150 RPM JUC-100 makes glasses of juice on demand. The high speed 1,800 RPM JUC-200 is built for continuous use and makes gallons of lemonade, orange, lime or grapefruit juice in minutes. Both models feature three easy to change cones for all sizes of citrus. ETL tested to UL, CSA and NSF standards. One year warranty.



"On-The-Rocks" Ice-Cooled Condiment Holders

Condiments stay fresher longer! Coned lid allows for more product storage. Constructed of durable, high quality material. Space on bottom of container allows for layer of ice. Three sizes to choose from—six 1 pint, four 1.5 pint or three 1 qt. containers. Available in clear, white, brown or black.



Melamine Faux Slate Bowls & Platters

These bowls and platters are manufactured from nearly indestructible melamine for long-lasting reliability in everyday performance. Not recommended for microwave use.

A friendly, knowledgeable restaurant staff is one of the leading causes of customer loyalty.

TREND

Restaurant managers are focusing on building stronger relationships with their staff. One of the characteristics of a successful restaurant is a successful team.

Fury™ Blender

Unleash the FURY! Powerful 3HP motor offers superior blending performance at a competitive price. Includes a 2 year/20,000 cycle full replacement warranty with ExpressCare.

Wave~Action® System provides super-smooth drink profile, every time.

Timer and two speeds with pulse option is indispensable for busy bars. Two speeds offer precision blending for a wide variety of mixtures.

Stainless steel blades are made to last and get the job done fast.

Stackable 64 oz. break-resistant polycarbonate container with easy-to-read measurement marks stacks up for storage.

Paddle switches make this easy to use.



Equipment that opens the doors to menu flexibility featured throughout flyer.

VERSATILITY



CAL·MIL

Mixology Displays & Organizers

A modern twist to condiment bar service ... with Cal-Mil's Mixology. Stainless steel displays hold three 16 or 32 oz. jars (sold separately) in a tiered or horizontal design. The horizontal design has a rear rail where lids can rest. Add the innovative cooling puck to keep condiments cool up to 4 hours. Models 1855-4, 1835-55 and 1850-2 shown.

Keep your drink supplies organized and accessible in your self-serve areas with the Cal-Mil Mixology stainless steel organizers!



Electric Salamander

Cook, grill, reheat or keep foods hot! Hatco's new electric salamander features stainless steel construction and three high-powered infrared ribbon heating elements. COOK function uses the full intensity of the overhead heating element. HOLD function has eight programmable heat levels and is ideal for keeping food hot or for reheating food. Independently-controlled heating elements activate only when food plate comes in contact with plate detection bar; removal of plate automatically shuts off heating elements. Features flat, touch control panel, removable cooking grate and drip tray, adjustable hood and wall mounting hardware.



WALCO

Semi Flatware Collection by Walco

The best in contemporary styling creates a powerful statement on your table. Made from the finest 18/10 stainless which will protect your investment from staining associated with food acids and wash chemicals.



WALCO

Champion™ Chafer Collection

New stainless steel chafers offer high-quality construction and features that will keep your customers coming back for more. The Champion™ Series are the latest clamshell styles at more affordable prices. Manufactured in 18/10 stainless, these stand-only chafers are heated with canned fuel or electric units only (NO INDUCTION). The covers have tension and will hold the position they are maneuvered to. Choose 6 qt. round or 8 qt. rectangular. Model CH8QTRE shown.



Celebration™ Stemware by Stolze

ONEIDA
Designing the dining experience

Oneida is pleased to introduce Celebration Stemware. The soft curves of the glass will beautifully showcase wine's color and body, while the elegant drawn stem will be the perfect accent to any table setting. German-made, lead-free, crystal glass. Available in several popular capacities. Celebration Stemware is the perfect choice for any service!

WARING
COMMERCIAL



Xtreme Hi-Power Blenders

More power and less noise is good for any business and Waring® Xtreme Blenders deliver both. Heavy-duty 3.5 HP motor and 45,000 RPM provide awesome speed and performance. Optional solid sound enclosure keeps it quiet. Choose simple paddle switches for the quick and easy operation or easy-to-clean electronic membrane keypad. Power up, quiet down and keep it easy with Waring® Xtreme Blenders. Choose from a 64 oz. unbreakable BFA-free co-polyester or stainless steel container. cETLus. NSF. Limited 3 year motor and 2 year parts and labor warranty. Model MX1000XTX shown.

update
International



Sup-R-Serv™

Vacuum Insulated Coffee Servers

Make your customers happy with a hot cup of coffee served from Update's Sup-R-Serv™ Vacuum Insulated Coffee Servers. The double-wall insulated stainless steel construction provides superior heat retention. Bru-thru lid now available with both regular and decaf lids. Gift boxed.



SPILL-STOP

Metal Pourers

Keep your customers coming back by giving them what they have come to expect—a well-prepared drink!

Being able to accurately pour specific amounts of liquor is an essential task for any bartender. Reduce your costs by consistently mixing drinks quickly and accurately with these metal pourers from Spill-Stop. Models shown—220-50, 235-50, 285-50 and 285-60.

TREND

Restaurants are expanding their **beverage variety** to build revenue and offset increases in food costs.

New equipment brings creative options for beverage marketing and distribution.

Wines on tap is a growing trend which is proving to be a huge success in restaurants across the country.

Signature beers and creative mixed drinks with fresh fruits are also very popular.



Wine Drawers

Industry exclusive—Deeper top drawer allows for upright storage of open bottles. Lower drawer offers proper storage for cradled bottles. Available in red and/or white wine temperature single-zone or dual-zone models. Model BBS36 shown with optional wine drawers.



RNS Series Countertop Nugget Ice Maker & Dispenser

New bite-sized nugget boasts 90% ice content with only 10% water offering. Equipped for up to 261 lbs. standard daily ice production, including ice and water content. Features new DuraTech™ front panel for easy cleaning and reduced hardwater staining in the dispense area. Perfect for countertop installations with or without legs. Models shown—RNS12/20A-161.



Dual Zone Wine Centers

Perlick's new line of dual-zone wine centers can be tailored to fit your exact wine serving and storage needs. Now you can properly store and dispense wine at two separate temperatures in the same cabinet—White Wine (40°F-55°F) or Red Wine (55°F-70°F). Customize your dual zone wine center with options to suit your specific needs:

- Wine drawers
 - Solid doors with full-extension wine shelves
 - Stainless glass doors with full extension wine shelves
 - 1, 2, 3, 4 or 5-faucet wine-tapping
 - Customize the 2-door (60") self-contained model
- Model DZS60 Wine Center shown with stainless steel glass door, full-extension shelves (left) and solid stainless door w/ single-faucet wine dispensing (right).





Large Vat Gas Fryers

Keep the kitchen cool and production capacity high. The LHD65 large vat fryers have flue temps less than 550° and an ENERGY STAR® efficiency rating of 57%. These fryers make quick work of frying heavy loads of bone-in chicken, fish, wings and much more.

Features proprietary Thermo-Tube design with controlled flow diffusers. 6" diameter thermo-tubes provide a 36% larger surface for oil contact and reduce the heat load/sq inch by 22%—oil lasts longer. Control food and oil quality with the SMART4U® 3000 controller, which has programmable cook buttons and segmented cook feature, when needed for frying bone-in chicken. Batteries have built-in filter with 8 GPM pump, which quickly removes crumbs and sediment, making the filter process quick and effective.



High Efficiency Decathlon Gas Fryers

High efficiency gas tube-type fryers are designed for high-volume frying and maximum energy efficiency. Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency of the HD fryers over 40%. The MVPs of high-efficiency, tube-type frying, the HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked, and extend oil life. The 6" vs 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life.



With the right oils, French fries are a very popular, healthy and satisfying snack.

There are several ways to minimize the by-products produced during frying and slow changes to the oil's quality. An easy way to be mindful of them is to remember the acronym **CWASH**. Avoid unnecessary exposure to **Crumbs, Water, Air, Salt, and Heat**.

- C:** After loading fry baskets, shake them away from the frypot area. This allows loose food particles and sediment to fall out of the fry baskets safely away from the oil.
- W:** Make sure that the frypot and filter pan are completely dried after a boil-out.
- A:** Cover frypots when not in use.
- S:** Season fried foods after cooking and away from the fryer.
- H:** Avoid high heat (over 350°F) frying. Doing so extends oil life and avoids situations in which foods are cooked too quickly at a temperature that is too high.

For best frying results, oil temperatures should be maintained at 340°F–350°F at the beginning of the fry cycle, reduced for a short period after the food is dropped in the oil, then elevated again to 340°F–350°F. This process is known as a cooking curve that optimizes fried food quality.

Source: FitFrying.com

The FitFrying Partnership is a collaborative effort of non-profit and for-profit companies with a mission to guide industry-wide, healthier frying efforts. Partners include Bunge Oils, Frymaster, a Division of Manitowoc Foodservice, Lamb Weston, and The Idaho Potato Commission. FitFrying.com is the partnership's "first-stop" resource for foodservice operators to learn about frying best practices, issues related to frying, and specifically how to incorporate healthier fried foods into menus.



MobileServ Temperature Ready Serving Carts

Provides an attractive display of various menu items right in front of customers. This large mobile hot/cold buffet cart allows operators to keep foods on the buffet top hot on one side and cold on the other side. Easily replenish with back up menu items close at hand in the optional hot/cold box on cart's lower storage shelf. Stainless steel cart with handle and wheels.





Foodservice kitchens strive to find faster, more economical ways to run their operations. With the price of food rising and labor costs increasing, running a more efficient kitchen is crucial.

This page contains products that help control food quality, reduce food waste, increase prep time efficiency and control portion sizes.

Diner's Choice....

Healthy Food Choices. Diners are craving healthier menu choices with more fruit and vegetables offered.

Eclipse™ Ergonomic Tilting Braising Pans

The Groen Eclipse Ergonomic Tilting Braising Pan line of products and accessories is expanding to include a new 15-gallon version in both gas and electric models. The 15-gallon model will fit into most configurations and provide the same performance as the larger units. Features include a 5/8" clad plate cooking surface, heating to 350°F in just four minutes, a 100-grit hand-ground finish to reduce sticking and hinged cover with torsion spring-assisted hinges. Model BPM-15 shown.



As seen in
KITCHEN BIZ



**Watch Video
Demo**



ARC!™ Fruit & Vegetable Slicers

ARC!™ — the first slicer that can cut through an onion or potato with ease, and slice a very ripe tomato even better. Plus, with the exclusive patent-pending design, you never have to place the product directly on the blades. The unique pusher/hopper allows safe and perfect positioning of the product to be sliced, as well as for loading smaller soft products like strawberries for faster bulk slicing. The quick change blade cartridge with wash guard ensures safe handling and the all stainless steel construction of the ARC! will weather any storm.



**Watch Video
Demo**



Tomato Laser™ Slicer

Sure, you've been slicing tomatoes with those 1950's style aluminum tomato slicers for a long time, but you've never really been happy with their performance on really ripe tomatoes, or how difficult they are to clean, or to change the blades or where the tomatoes end up. Well, Edlund introduces the Laser, the easiest, fastest and most advanced manual tomato slicer ever seen. The patent pending slicer is NSF certified, all stainless steel and fits in a standard dish rack for thorough dishwasher safe cleaning. The exclusive staggered blade cartridge ensures a perfectly sliced tomato every time. Heavy duty suction cup feet keep the slicer in place.

TAYLOR



Digital Portion Control Scale

Built to withstand the toughest foodservice environments. Taylor's TE10CSW 10 lb. digital portion scale features a water-resistant sub-housing and stainless steel platform for years of dependable service. A large LCD display enables easy reading in ounces or grams. Other helpful features include tare with overload protection, auto/off and disable auto/off features, low battery indicator, fine graduation of 0.05 oz. and AC adaptor. Also operates on a 9V battery (not included). NSF. One year warranty.



Marks Series Cutlery

Marks cutlery by Mundial is made from high-carbon Japanese steel, ensuring greater durability and the highest edge retention under the most demanding conditions. Ergonomic non-slip grip handles assure extreme comfort for long term use. The blades and handles are matched for perfect balance, which minimizes fatigue. NSF approved, these knives are treated with sanitized anti-microbial protection, which protects the knife handles from bacterial growth. Meets all international safety and health standards.



FOLLETT
Innovative solutions, inspired by ice

Ice Pro™ Ice Bagging & Dispensing System

The savings will add up with Ice Pro™ and boost your profits on bagged ice. Ice Pro™ eliminates the need to shovel or scoop ice from the bin. A foot pedal or push button actuates mechanical dispensing at a rate of 75 to 120 lbs. of ice per minute or six to eight 10 lb. bags of packaged ice per minute. An automatic agitation cycle prevents ice from forming bridges—two rotating agitator bars keep ice loose and free flowing. Two year parts and labor warranty.

Produce bagged ice with Ice Pro™ for about 20¢ per bag compared to purchasing pre-bagged for \$1.00 or more.



Watch the movies from Metro that everyone is talking about. They are funny and informative.



Super Erecta Pro™

Removable polymer shelf mats protect against abrasive containers and are sized to fit in standard dish machines for easy cleaning. Shelves can be adjusted at 1" increments to maximize the use of available vertical storage space. Microban antimicrobial 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. Models shown—(5) PR2448NK3, (4) 63UPK3, (4) 5MP.



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 or holding module. 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. Energy Star approved. Model C539-MDC-U shown.



C5™ T-Series Cabinets

Keeps food hot for 5 hours—Uses 50% less energy than leading fiberglass insulated cabinets! Unique features of Transport Armour™ make it the ideal solution for over-the-road applications. Stainless steel structure with foamed-in-place polyurethane insulation provides superior heat retention. Temperature stratification is 3 1/2 times better with Metro's mobile power option. Intelligent or basic controls. Digital control option with mobile power gently circulates air in cabinet and provides temperature alerts while unplugged and in transit! Energy Star approved. Four sizes to choose from.



Amana
Commercial

Microwave, RCS10DSE

New medium duty microwave from Amana is great for concessions, coffee shops and breakfast diners.

Power Output

1000 watts of power. Four power levels.

Easy to Use

Illuminated 10-minute dial timer. Timer automatically resets to zero if door is opened during heating. User option allows manual reset to zero. See-through door and lighted interior for monitoring without opening the door. 1.2 cubic ft. cap. accommodates a 14" platter. Stackable to save valuable counter space.

Easy to Maintain

All stainless steel for easy cleaning. Non-removable air filter protects oven components.

True

Spec Series Top Mount Refrigerators/Freezers, STM Series

True Food Service Equipment's new Top Mount Series has been designed to handle the fast-paced demands of a commercial kitchen, utilizing next generation, energy efficient refrigeration systems. Built rugged, the interior design comes standard with three wire shelves per full door section for optimized interior capacity. The STM Series is ideal for, but not limited to, restaurants, hotels, hospitals, schools, stadiums, commissaries.



NCCO
NATIONAL CHECKING COMPANY

DateIt™ Food Rotation Label Kits

NCCO dissolving labels are biodegradable, environmentally friendly and dissolve quickly in water without leaving any residue. NCCO removable labels are convenient, strong and remove easily while leaving minimal residue.

DSL BX23R: Item/Date/Use-By Labels, boxed. The 2"x3" labels are dissolving, 250 per roll, 24 rolls per case.

R1KIT: LABELOCKER™ Plastic label dispenser can hang on a wall or shelf. Comes with 7 rolls of labels, one for each day of the week. The 1"x1" labels are removable, 1000 per roll, 7 rolls per case.

TREND

Foodservice equipment and supply manufacturers are dedicated to bringing new and innovative products to the foodservice industry. Equipment with Smart Controls and energy and water saving technology is hot. There's also attention on equipment with small footprints so operators can maximize space and increase capabilities.



PS Series Parallel



Glycol Systems

MB MASTER-BILT
Refrigeration Solutions

PS Series Parallel & Glycol Systems

Master-Bilt's PS parallel rack systems are multiple compressor refrigeration units that match refrigeration capacity to your actual load and can yield savings of 20% or more over a single compressor unit. PS systems save substantially over single compressor systems and are designed to conserve energy in other ways as well. A wide range of compressors are available to best match capacity and budget needs while providing the most energy efficient and eco-friendly system. Optional heat reclaim increases energy efficiency by reclaiming waste heat from the condenser. Optional gas defrost increases energy efficiency by using waste heat for defrost. Glycol systems are now available! These systems build on energy efficient glycol loop technology to further lower energy consumption by up to 25%.

Panasonic



Sonic Steamer

Large capacity steamer offers a cost effective and convenient alternative to a "traditional" steamer. No water line, no drain line or vent hood to worry about. Holds two full-size 4" steam table pans with covers. Connectionless steamer features include 4 heating elements, 8 programmable memory pads with 16 memory capability, programmable or dial timer, 5 power levels, 3-stage cooking and removable center shelf. See-through oven door is drop down counter style.

Panasonic



Light Duty Commercial Microwave Ovens

Panasonic's Light Duty Commercial Microwave Ovens are constructed with a stainless steel door, and can come with durable stainless steel inside and out, all to meet NSF standards. Door hinges are tested up to 400,000 times; 150,000 more than required. All models have 1000 Watts of cooking power and feature a unique "Bottom Energy Feed" system that gets that cooking power right to the food. Pick your product!

- NE-1022F: 6 minute dial timer
- NE-1054F (shown): 10 programmable memory pads
- NE-1064F: "All Stainless" (cabinet/body) programmable



robot coupe®

R2 Dice Commercial Food Processor

Prepare a variety of favorites in less time! Continuous vegetable prep attachment for dicing, slicing, grating, or julienne cuts or use the 3 qt. gray polycarbonate cutter bowl for chopping, mixing and to prepare purees. Included as standard equipment is cutter bowl attachment, stainless steel "S" blade, vegetable prep attachment with external ejection, 27577 (5/64") grating disc, 27265 (3/8") dicing kit and 27566 (5/32") slicing disc.

TOP 20 TRENDS OVERALL

The National Restaurant Association surveyed professional chefs, members of the American Culinary Federation, on which food, cuisines and culinary themes will be hot trends on restaurant menus in 2013. The information shown here are some highlights from the "What's Hot in 2013" survey, conducted in the fall of 2012 among more than 1,800 chefs.

1. Locally sourced meats and seafood
2. Locally grown produce
3. Healthful kids' meals
4. Environmental sustainability
5. Children's nutrition
6. New cuts of meat (e.g. Denver steak, pork flat iron, teres major)
7. Hyper-local sourcing (e.g. restaurant gardens)
8. Gluten-free cuisine
9. Sustainable seafood
10. Whole grain items in kids' meals
11. Farm/estate branded items
12. Non-wheat noodles/pasta (e.g. quinoa, rice, buckwheat)
13. Non-traditional fish (e.g. branzino, Arctic char, barramundi)
14. Ethnic-inspired breakfast items (e.g. Asian-flavored syrups, chorizo scrambled eggs, coconut milk pancakes)
15. Fruit/vegetable children's side items
16. Health/nutrition
17. Half-portion/smaller portions for a smaller price
18. House-made/artisan ice cream
19. Black/forbidden rice
20. Food trucks

TOP 5 APPETIZERS

1. House-cured meats/ charcuterie
2. Vegetarian appetizers
3. Ethnic/street food-inspired appetizers (e.g. tempura, taquitos, kabobs, hummus)
4. Amuse-bouche/ bite-size hors d'oeuvre
5. Flatbread appetizers

TOP 5 SIDES

1. Non-wheat noodles/ pasta (e.g. quinoa, rice, buckwheat)
2. Black/forbidden rice
3. Quinoa
4. Red rice
5. Pickled vegetables

TOP 5 MAIN DISHES

1. Locally sourced meats and seafood
2. New cuts of meat (e.g. denver steak, pork flat iron, teres major)
3. Sustainable seafood
4. Non-traditional fish (e.g. branzino, Arctic char, barramundi)
5. Half-portions/smaller portions for a smaller price

TOP 5 DESSERTS

1. House-made/ artisan ice cream
2. Bite-size/mini-desserts
3. Savory desserts
4. Deconstructed classic desserts
5. Dessert flights/combos

TOP 5 BREAKFASTS

1. Ethnic-inspired breakfast items (e.g. Asian-flavored syrups, chorizo scrambled eggs, coconut milk pancakes)
2. Traditional ethnic breakfast items (e.g. huevos rancheros, shakshuka, ashta, Japanese)
3. Fresh fruit breakfast items
4. Prix fixe brunches
5. Chicken and waffles

TOP 5 KIDS' MEALS

1. Healthful kids' meals
2. Whole grain items in kids' meals
3. Fruit/vegetable children's side items
4. Oven-baked items in kids' meals (e.g. baked chicken fingers, oven-baked fries)
5. Children's portions of adult menu items

TOP 5 ETHNIC CUISINES AND FLAVORS

1. Peruvian cuisine
2. Regional ethnic cuisine
3. Ethnic fusion cuisine
4. Korean cuisine
5. Southeast Asian cuisine (e.g. Thai, Vietnamese, Malaysian)

Source: National Restaurant Association,
www.restaurant.org



robot coupe®

*Prepare 600 to 800 servings
in less than 3 hours!*

R301 Food Processors

Vegetable prep attachment designed for quality, continuous feed slicing, shredding, grating and julienne. Accommodates 21 different processing discs. Bowl attachment designed for vertical cutting, mixing, chopping, purees and blending. Stainless steel "S" cutting blade. Continuous feed unit with attached large feed pusher. 2 processing discs. 1 1/2 HP (1725 RPM), 120V-60Hz., single phase, 9 amps. 1 year part & labor warranty. Model R301 Ultra shown. Also available: R301 3 1/2 qt. polycarbonate grey cutter bowl and stainless steel "S" blade

robot coupe®

J80 Ultra



Broaden your menu offerings with fresh fruit and vegetable juices. With many foodservice operations moving towards fresher, healthier offerings in response to increasing customer demand, a quality juicer has become a vital tool in any kitchen's arsenal. New award winning juicer produces maximum yield with its 6.5 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.





AlumiTent Collection

Sleek lines, contemporary designs. Ultra-durable and sturdy, yet lightweight, rust-proof solid aluminum construction. Available in single panel with picture corners(PIX), strips(ST), clip(CL) or ring style (page protectors sold separately). Double panel with picture corners or strips. Specify swirls or brushed finish. Made in the USA. Models shown (clockwise from top): MT2R-MIDA, MTCL-C, MTPIX-414, CHMT-A, TRIAL-A, MT2R-TOPB, MTDBL-46.

Diner's Choice....

Meal Customization. Portion size options and the ability to substitute ingredients is very popular.



Cyclone Series Convection Ovens

No more fryers! No added fat! Bakes like a Combi but at one-third the price! Energy Star rated full and half size, single and double convection ovens with 60,000 BTU per oven or 11 Kw electric power. Two-speed, high-low fan with cool-down setting and 4-second cycle hot surface ignition system. Stainless steel front, top, sides and doors. Fully insulated doors feature "cool touch" handles, stainless door seals and double-pane thermal glass windows. Lighted porcelain enamel interiors have 11-position, removable rack guide and 5 racks. Model BCOE-1 shown with optional casters.

TREND

Gluten-Free Dining

Gluten is found in processed wheat, rye, barley, and related grains. This includes items like pasta, bread, cookies, cakes, sauces, and beer.

Gluten causes a serious reaction, called celiac disease, in some people. Other diners may have a gluten sensitivity with milder symptoms and others just choose to stay away from it.



Front Breathing 4400 Series Refrigerators

Versatile, High Performance Units Designed to work in the real world. Our 4400 series prep tables provide an integrated design solution to your salad, sandwich and other meal preparation needs. Designed to be easy to work from, they provide a compact area where storage and assembly areas are combined to create an efficient production system. Labor productivity is high. Operational costs are low. Food is kept at safe, consistent temperatures, keeping your meal quality high and your food waste costs low. Three year parts and labor warranty standard. Model 4472N-18 shown.



Single and Double Deep Fryers

Cook up to 15 or 25 lbs. of food per hour per tank in Adcraft's deep fryers. Constructed of heavy duty stainless steel for durability, each tank comes with a heavy duty fryer basket. Temperature control switch adjusts from 120°F to 375°F. Each tank has a capacity of 6 liters and the DF-12L and DF-12L/2 have a faucet for easy and safe removal of oil. The double fryers includes two cords so one fryer can be used at a time. 120V or 208V, 1750W per tank. NSF and UL.

The Gluten-Free Challenge for Operators

Here's a statistic that sheds some light on the future of the foodservice industry: according to a recent study done by The NPD Consumer Market Research Group, "30 percent of adults say they want to cut down on or remove gluten from their diets."

"The number of U.S. adults who say they are cutting down on or avoiding gluten is too large for restaurant operators to ignore," says Bonnie Riggs, NPD restaurant industry analyst. "The interest in gluten-free menu options at restaurants is growing rapidly due to necessity."

Beyond adding gluten-free options, restaurant operators face another challenge: even if a diner orders a gluten-free option, cross-contamination during preparation or serving can still trigger an allergic reaction.

Kitchens are fast-paced environments, and gluten-free foods don't look any different than ones prepared without any dietary considerations. This brings on a whole new set of challenges, concerns and responsibilities for operators preparing food for their diners.

There are several equipment and supply solutions to help foodservice professionals protect their diners with gluten allergies and intolerances, including specially labeled bamboo paddle picks, SaferFood Solutions flexible cutting mats, color-coded prep equipment and more.

Bottom line: gluten-free is not a trend; it's here to stay. Operators need to adjust not only their menus, but also the way they prepare and serve food too, including the simple products on which they rely.

Source: Tablecraft



Bamboo Picks

When operating in the foodservice industry, informing your customers that your products may contain potential or common allergenic ingredients will keep them happy, healthy and increase the chances they will come back just purely out of trust. Eco-friendly Bamboo Picks slide easily into food products that may have ingredients that are risky for certain customers to eat. Knot or Fork Picks work great for keeping sandwiches and other stackable entrees together. Choose from "Allergy", "Gluten-Free", "Knot Picks" or "Fork Picks".



CAMBRO
TRUSTED FOR GENERATIONS™

Combo Cart Plus

Electric or non-electric transporter holds food pans, sheet pans, trays and pizza boxes all in one! Durable, rust-free, dent-free, one-piece molded polyethylene body filled with polyurethane foam insulation that easily holds food at safe temperatures. Non-electric transporters hold hot or cold for 4 hours or more. Features adjustable stainless steel universal rails. Electric transporters separate, dual compartments with heaters on one or both doors maximize food quality and menu flexibility. Available in energy-efficient 110V and 220V models.



PRESENTATION

Mirage® Induction Rethermalizer

Induction heating means no water required, faster retherm times and better temperature control. Digital controls set temperatures in °F and °C, or use presets for Soup, Chili and Mac & Cheese. Includes Vollrath induction ready insets and inset cover. Includes programmed retherm mode. Unique stirring indicator monitors soup vessel temperature differentials and reminds operators when to stir. Model 74110110 shown.



Contoured Buffet Stations

Extremely versatile pieces that will help you drive profitability and increase your bottom line ... all with utmost taste. Stylish yet flexible option for hot food buffet serving. Available in three elegant finishes—natural, brown or black. High quality and durable aluminum and stainless steel. Models shown—4667670, 4667580, 4667475

Diner's Choice....

Meal Customization. Portion size options and the ability to substitute ingredients is very popular.

The right equipment can streamline your kitchen to make you more efficient and focused on the task at hand.



Scotsman®
Ice Systems

Prodigy® Modular Cube Ice Machines

Uses less energy and water than traditional ice machines exceeding 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.

DOYON & NU-VU
BAKING EQUIPMENT SPECIALISTS
www.doyon.qc.ca • www.nu-vu.com



Jet Air Plus Oven

The most economical and reliable oven on the market. The all-new Jet Air Plus is an all-in-one cooking oven that will cook, bake, roast and rethermalize. Use it with convection heat alone or with convection heat and humidity combined. Shot steam (one injection) or pulse steam (constant steam injection) is accurate and will provide the results expected. Comes standard with a drain.

The Jet Air patented reversing fan system will guarantee uniform cooking and baking without turning pans, allowing the operators to save on energy costs and labor time. Model JA5P2618 shown on optional stand.



DONE TO PERFECTION.

Infrared Charbroilers, VTEC Series

IRX™ technology delivers increased production capacity, decreased gas usage and increased food quality—experience true infrared cooking and taste the difference. Energy-efficient 22,000 BTU/hr independent burner sections every 12" with high range gas controls. 11" x 25" stainless steel cooking grids. Stainless steel front, sides and top trim. Direct ignition piezo spark igniters. One high range heat control valve for each burner. 4" adjustable legs. 3/4" NPT rear gas connection and gas pressure regulator.



Allergen Saf-T-Zone™ System

Over 15 million Americans have food allergies. What can you do to help protect diners and your business? The Allergen Saf-T-Zone™ System is the first product of its kind, designed to help foodservice operators create special food allergen meal prep procedures. Dishwasher safe. NSF.

- 12"x18"x1/2" Saf-T-Grip® Purple Board™ with embossed warnings alerts staff to 8 common food allergens.
- 10" s/s knife with purple handle.
- 12" s/s tongs with purple handle.
- 13" s/s turner with purple handle.
- Durable case protects tools from contamination during storage.

Optional Purple Digital Probe Thermometer (shown) and holder provides safe storage for your thermometer—sold separately.



Knife & Steel Chef Color Jackets

Knife and Steel Jackets are the true work-horse in chef apparel, now available in exciting, fresh colors—Eggplant, Espresso and Olive! Elegant looking, yet built to last, with comfortable and durable poly cotton material available in long-, short- and 3/4-sleeve. This jacket will work as hard as you do, and keep you looking good doing it, night after night. Hidden snap buttons. Thermometer/pen pocket. Drop shoulder and back yoke construction for added movement and comfort. Sizes XS to 5X.

VICTORY

ULTRASPEC™ Series

The sleek, new ULTRASPEC™ SERIES by Victory offers the ultimate in design, efficiency, durability and overall performance. It features industry leading V-TEMP™ electronic control technology. This smart micro-processor has a HACCP memory feature that records up to 9 critical temperature alarm events including the date and time they occurred. V-TEMP™ Control is simple to use, and is loaded with standard features including SUPERCOOL Mode, Energy Saving Mode, Clean Condenser Alarm and a Manager's Lockout feature. Model RD-2D-S1 shown.



VICTORY

ULTRASpec™ Blast Chillers/Shock Freezers, VBCF Series

Blast chilling and freezing is an effective way of cooling food quickly, preventing bacteria growth, and keeping your kitchen in line with health and safety guidelines. The VBCF Series features a unique modern design, easily accessible control panel with LCD display and AISI 304 18/10 stainless steel construction. VBCF Smart Control features include:

- Hard and Soft Blast Chilling/Shock Freezing
 - One, Heated, 4-Point Multi-Sensor Probe
 - HACCP Alarm Display
 - Pre-Cooling Cycle
 - Adjustable Fan Speed
 - Infinity Mode Program
 - 68 Chef Recipe Programs
 - Stores 30 Custom Programs
 - Automatic Conservation Mode
- Model VBCF-12-100 shown.



FOCUS FOODSERVICE



Security Cages

Provides protection for valuable products from loss and minimizes shrinkage with locking bar. Easy assembly security cages available in chromate or green epoxy open wire construction. Front opens 270° for fast loading/unloading. Cage only contains 2 front/side/back panels and hardware for back panel and top loop assembly. Purchase cage only, or select a stationary or mobile kit version (includes top/bottom shelves and 4 posts). Recommended using at least 3 shelves with each cage to maximize storage capabilities. NSF. Conversion modules also available. Models FMSEC2436/FMSEC2436GN shown with 2 additional shelves, sold separately.



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. Model 22CET6.1 shown.



Electrolux

Multi Green Combination Vegetable Cutter/Food Processor

The Multi Green is a combination vegetable cutter/food processor especially adapted for salads and vegetables. Compact design for operator convenience and occupies minimal counter space. Housing constructed of plastic with rubber feet on base. Plastic removable top with feed hopper, pusher and deflector plate. Includes 23.2 qt. stainless steel or polycarbonate bowl (depending on model). Comes with four blades — TD2, TD5, RD4, ED2. Single phase, 1100 rpm, 115V, 60 Hz. Model 601368 shown.



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. Convo-Clean feature cleans and sterilizes the interior automatically. Choose with or without a boiler. UL NSF. Models OEB2020 & OES1020 shown. Try our Electric Mini Combi!



Electrolux

Vegetable Cutter/Mixers, TRK Series

The TRK series provides both cutting/slicing capabilities along with being a combination food processor unit. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. All parts in contact with food easily removable from base for cleaning. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm. Cutting discs/blades sold separately. Three sizes to choose from—4.5 qt., 5.5 qt. and 7 qt.



Countertop Impinger® Conveyor Ovens, 2500 Series (Digital)

Now UL710B approved for ventless operation! Lincoln's Countertop Impinger® Series has been updated with an internal catalytic converter as an optional feature. This new feature eliminates the needs for costly ventilation systems by limiting smoke, grease and odor emissions.

Small enough to fit on most countertops, but large enough to replace a half-sized convection oven or up to five microwave ovens. Menu flexibility is enhanced due to improved adjustable conveyor speed that ranges from 30 seconds to 15 minutes and wider temperature range of 90°F to 600°F.

SAVE WATER



RELIABILITY BUILT IN™

Low Flow Spray Valves

Imagine a pre-rinse that uses less water. Way less water. Pre-rinse valves designed to beat the strictest of standards while still delivering powerful performance and a low, low flow rate of .65 gallons per minute. Potentially save up to 100,000 gallons* every year vs. spray valves rated at 1.6 gpm. Choose T&S low-flow spray valves and watch your savings begin to fill up. Models B-0108C, B-0107-C shown.

*Assumptions: 5 hours/day, 365 days/year = 109,500 minutes.





Heavy Duty Pan Rack

This Heavy Duty Bun Pan Rack is part of the "Lifetime Tough" series. LIFETIME WARRANTY. Heli-arc welded aluminum construction features 1"x1½"x.10 double welded angle pan slides to accommodate 18"x26" bun pans. 1¼"x1¼" thick tubular frame is strong enough to manage all day-to-day chores in any kitchen and to provide a lifetime of reliable service. Extra heavy duty 5"x2" all swivel, non marking polyurethane plate casters for easy mobility. Front load for easy access. 2" to 8" spacing available as well as 64"H for walk-in storage. Options include Corner Bumper, Perimeter Bumper, Heavy Duty Caster Brakes, Pan Stop, Solid Bottom, Solid Top. NSF.



Innovative Technology is Cleaning Up

Ventless Dishmachines

New Direct Vent technology allows the dishmachine to vent directly to the outside removing steam and heat, not conditioned air. The Condensate Removal works to remove heat and water vapor at the end of a cycle while recovering the normally exhausted heat and transferring it to the booster. Energy Star® qualified, these machines decrease energy usage for savings on utilities. Overall savings up to \$5,000 per year in the first year and \$1,000 per year thereafter.

How it works ..

The condensate removal system eliminates steam in the room by capturing the water vapor and decreases energy usage by pre-heating the incoming water. The system uses the incoming cold water to cool and condense steam at the end of the cycle. The direct vent feature allows for the unit to vent directly outside... no vent hood needed.

Source: Champion
www.championindustries.com



The Dishwashing Machine Specialists

Rack Conveyor Dishwasher

Now you can save over 55% on water and utilities. When your dish room space is limited, rack conveyors facilitate high-volume dishwashing. New exclusive Dual-Rinse Technology ensures wares are fully rinsed with more than 300 gallons per hour while actual fresh water consumption is only 112 gallons per hour. Additional savings are found in the 40°F rise booster which only requires 12 kW (optional 70°F rise requires 22 kW). New digital control panel for easy viewing. Rinse saver activates rinse only when dishes are present. Stainless steel, one-piece upper and lower spray arms provide excellent washing results and ease of cleaning. Internal removable scrap basket and two-piece scrap screen. Model 66DRPW shown.



The Dishwashing Machine Specialists

Genesis Door-Type Dishmachines

Energy usage savings of up to \$5,000 the first year with the DH5000DV or VHR. No hood required! Genesis door-style machines features a sloped hood design to allow steam to escape from the unit rear, away from the operator. It offers two "Cycle Select" options of normal operation (53 racks per hour) and extended clean (38 racks per hour) and uses only .85 gallons of water per rack. This machine is field convertible from single to three phase and has voltage offerings between 208-480. NSF. Energy Star® qualified. Choose direct vent, ventless and new extended hood. Model DH5000T shown.



SCRUBBLE PRODUCTS

Grease Filters

NSF single thickness sheets, double thickness envelopes, disc and cone filters. Specifically designed to extend shortening life by filtering out breading, carbon deposits and other minute particles from the oil. These Filters are simple to use and are the strongest, longest lasting available. We utilize high quality synthetic non-woven material in our #2 super flow and #3 standard flow varieties. Our #4 is made from 44 lb. crepe paper and our #5 is 50 lb. Scrubble also carries Filter Cones, Holders and Filter Powder to complete the line.



HYGEN™ Microfiber Cloths

Best-in-class microfiber delivers superior cleaning performance and durability as well as being the first quat and bleach safe microfiber cloth on the market. These 16"x19" cloths are available in red, blue, yellow or green.

- Rinse and re-use; launderable up to 40 times.
- Compatible with bleach for cleaning and washing.
- Removes stains 30% more effectively than cotton cloths.
- Proven to remove 99.9% of microbes.
- Quat safe to maintain sanitizer effectiveness.
- Cleans effectively with less chemical replenishment.
- Long product life reduces the number of wipes and cloths in landfills.



Digital Thermometers - "Guaranteed for Life"

We are so confident of our new Digitals we GUARANTEE it! The only line of Digital Thermometers Guaranteed: Accurate For Life. No "field" adjusting. No risks of introducing error into the instrument. Uses the same technology as our AquaTuff series thermocouple instruments with unique memory chip for calibration settings. DFP450W (-40°/450°F Waterproof w/Temp Alarm, 4.75" Stem), TTM59 (-40°/350°F Clock/Cal/Alarm), DPP400W (-40°/392°F Waterproof, 2.75" Stem) and TTM41 (-4°/302°F Cool Monitor w/Timer, 10" Stem). New to the AFL family are the 2560 (-22°/120°F Refr/Frzz w/Min/Max) and DPP800W (-40°/450°F Waterproof w/Jumbo LCD, 4" Stem). NSF approved.



Timer Products

Temperature and time in a food safety environment are the two most important components in preventing foodborne illness. Our kitchen timers are high-performing and easy to operate. Designed to be durable and water resistant for all kitchen environments. Choose from a wide variety of timers to meet your every need and help automate your monitoring protocols. Models shown (left to right) TFS4, 9374, TC6, TS100, FT24, TM60, DTT361, TW3

FOOD SAFETY

Always in the Spotlight

Make sure you have everything you need to run a safe operation.



Sani-Safe® Color Handled Cutlery

Introducing color handled cutlery in our most popular foodservice styles to facilitate your customers participating in HACCP and Serv-Safe food safety programs. Textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary qualification. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Available in blue, green, red, tan, yellow, white and purple. Multi-pack and point-of-purchase options also available. Made in USA. NSF.



HACCP Manager Kit

Simplify both the recording of food product temperatures and the monitoring of all corrective actions in your foodservice operation. Kit provides the software, hardware and PC interface designed for collecting, reporting analyzing and storing of product temperature records and creating custom checklists. Featuring a high level of accuracy ($\pm 1^\circ\text{F}$) and extended temperature range of -99°F to 999.9°F , this multipurpose thermocouple accepts all Type K thermocouple probes and stores as many as 3000 temperatures and 1500 checklist records (150 questions). Kit includes: Handheld (37100), MicroNeedle Probe (50209-K), Battery Charger (9382), Software CD-ROM (9384), Soft Carrying Pouch (9385). Model 93710.



Pre-Rinse Units w/Add-On Faucet

Pre-Rinse Units feature 8" c/c backsplash mount spring style with add-on faucet, wall bracket and EZ Install adapters. Fisher EZ Install adapters make replacements of old or broken pre-rinse units easy no matter what brand you have.



EZ Install 8" c/c Backsplash Mount Pre-Rinse Unit

Designed to meet the rigorous needs of today's commercial kitchens and proven long lasting performance. Model 64793 is an 8" c/c Backsplash Mount Pre-Rinse Unit with Wall Bracket and EZ Install Adapters for mounting on existing hardware. (Interchangeable with all brands). 36' 3-Ply Aircraft hydraulic hose, internal spring loaded check stems, Ultra Spray Valve with 1.16 gpm @ 60psi. Also available in Stainless Steel, model 52922.

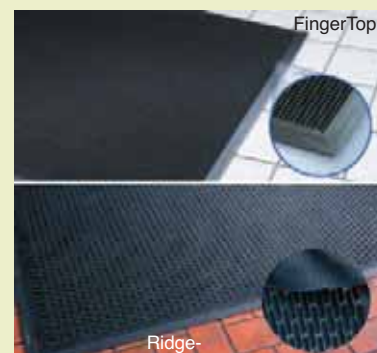


EZ Install 8" c/c Backsplash Mount Faucets

Designed to meet the rigorous needs of today's commercial kitchens. All Fisher faucets have stainless steel seats guaranteed for life, with 2 part swivel stems for lower maintenance. EZ-Install adapters allow you to replace any major brand without removing the sink from wall, replace a faucet within minutes. Don't forget about our stainless steel models too! Model 64769 shown.



Cactus Mat Mfg. Co.



Scraper Mats

Perfect for entrances, behind counters, work stations and restrooms! Choose from two scraper mat series—The "Finger Top" flexible raised finger mat features 5/8" thick durable molded rubber and is beveled on all four sides for safety. The "Ridge-Scraper" 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.



Conveyor Dishmachines, CREW® Series

Jackson has set a new standard of excellence in warewashing from appearance to performance to cost of ownership! The CREW is loaded with best-in-class energy-saving features built around the largest wash tank in the industry. The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to an industry leading 0.32 gallons per rack in the CREW 44. CREW lowers water, chemical and energy costs while always getting wares "Clean the First Time®". NSF and c-ETL-us listed.

Operator Trends 2013



30 percent of diners today are choosing Gluten-free.

See more Trends for 2013 inside

*Also a **Complete Line-Up of Equipment & Supplies** designed to meet the changing needs of the **top foodservice professionals** in the industry.*

