

PIZZA News

Foodservice Equipment & Supply Solutions

Watch for Trends and Tips throughout this flyer

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**Dick's
Restaurant
Supply**

www.dicksrestaurantsupply.com

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

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

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

Traulsen
TRUSTED.



TS Series Prep Tables

Traulsen prep table's TempAssure air flow system circulates cold air around and underneath the pans, as well as lofting a protective blanket over the food surface, effectively insulating it from warm kitchen air. For you this means pans are held cold, making them ideal for preparing pizzas, sandwiches, burgers, salads, tacos, sushi, and everything in between. All-day temperature performance to NSF7 requirements. Doesn't freeze product. No dried product. No ice/water clean-up. Holds 6"D pans. No pan stirring. Model TS072HT shown.

This flyer features equipment, supplies, tips, and articles for foodservice professionals focusing on the pizza market.



Insulated Delivery Bags

Velcro® flap holds in warmth and keeps your product secure. Clear delivery tag window will keep your orders organized. Insulated to help retain heat, this delivery bag will keep your product hot and ready for your customers!

It's not always about how fast the product arrives, but also its condition when it gets there. Maintain proper temperature and moisture with Update's front-loading delivery bags.

update
international

Electrolux

TRK Series Vegetable Cutter/Mixer/Food Processor

The TRK 45 is perfect for pureeing tomatoes to create a fresh made-in-house sauce! Remove the food processing bowl and convert the TRK 45 into a vegetable cutter by using the cutting chamber attachment. Select from a variety of discs/blades (sold separately) to cut pepperoni, fresh mozzarella and Parmesan cheese, bell peppers, onions, mushrooms, and any other toppings to create the perfect pizza with the freshest ingredients.



94% of Americans eat
PIZZA
on a regular basis



The first pizzeria in the United States was opened by Vincent Bruno in Chicago, in the year 1903.

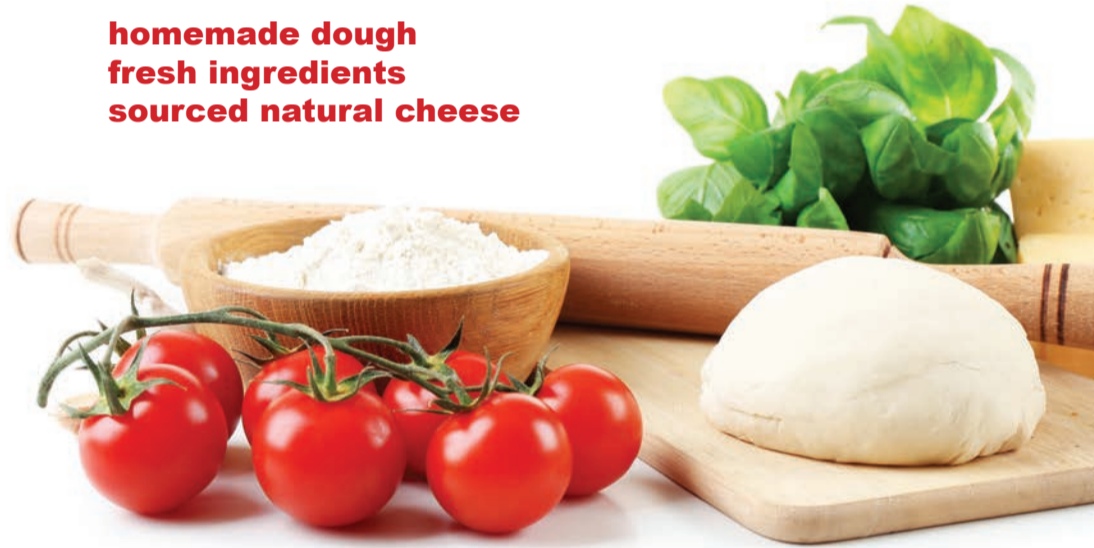
Offering something for everyone when it comes to your pizza selection is a good recipe for success. There will always be a fan base for classic pizzas with pepperoni, sausage, and the works. There's also a growing audience for healthier pizza versions with fresh vegetables, low sodium cheeses, and a healthier dough base. Keeping the classics and adding healthy versions is a great way to increase your fan base and corner the market.



Round Edge Grain Reversible Cutting Boards

Add a handsome, yet highly functional tool, to your kitchen arsenal with this wood cutting board from John Boos. This 18" round board is well-sized for serving and cutting pizza and is ideal for food prep tasks like chopping, slicing, dicing, mincing, and more! A smart alternative to plastic—easier on knives. Choose maple, cherry, or black walnut edge grain construction. Wood is natural, sustainable, and biodegradable. Reverse the board to reveal a second flat cutting surface.

homemade dough
fresh ingredients
sourced natural cheese



Pizza Deck Ovens

Quite simply, deck ovens produce the best pizza! Blodgett deck ovens allow for more flavor development, a crispier crust, and better tasting toppings. Bake directly on the QHT Rokite stone deck—designed for even heat transfer and moisture absorption, which means crispier crusts for your pizza. Upgrade to Meteorite Deck available for 1048 and 1060 models. Model 1048 shown.

- 1048/1060 models for high volume applications
- 911P/961P models for smaller applications



Planetary Mixers

Planetary mixers are some of the most useful and versatile pieces of equipment you can invest in. Whether you're a pizza shop that mixes hundreds of pounds of dough a day, or a restaurant that only needs to make mashed potatoes once a week, Globe has the right commercial mixer for you. Model SP20 shown.

- 11 models from 5 qt. counter to 80 qt. floor
- 1-year labor, 2-year parts warranty
- 60-minute digital timer with LED display (10-80 qt. models)
- #12 attachment hub (5 qt. #10 hub; 8 qt. no hub)



Pizza Prep Tables

Keep your pizzeria running smoothly with pizza prep tables from Everest. Equipped with a removable cutting board and vented food pans, each unit keeps your sauces, toppings, and ingredients organized for quick pizza preparation! What ever your specialty, you can rely on durable stainless steel pizza prep tables to keep your ingredients organized and held at safe temperatures.



DEXTER
THE EDGE SINCE 1818

Sani-Safe® Cutlery

The Sani-Safe® collection is essential for any foodservice operation, including pizzerias, delis, and restaurants. A 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 performance. Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed, to excel in commercial use. Made in USA.



ThermalRite

Pizza/Cold Prep Tables

Create your pizzas on this professionally designed prep table featuring a granite top that includes a back splash and rails. Unparalleled quality available in a range of models and sizes. Features include refrigerated cold-wall condiment rails, ambient temperature dough drawers, under-counter refrigerated storage space in various configurations, self-closing doors, front locking casters, and easy-to-use electronic digital control panel. Model GPZ225A shown.



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

PIZ Series High Speed Pizza Ovens

Increased production, better performance, energy, and labor savings. Unique Jet Air system bakes up to 50% faster than traditional deck ovens and takes up to 50% less floor space for the same production. Preheats in 15 to 20 minutes and bakes your pizzas in less than 6 minutes at 460°F. The heat provided from the nickel coated perforated deck makes a nice even crust and reduces your energy costs by more than 50%. ETL and NSF listed. One year parts & labor warranty.

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

Rotating Pizza Oven

Not just for Pizzas...perfect for breads, pastries, cookies, chicken, and so much more! Doyon's advanced "Jet Air" compact oven, with rotating shelves, is known for 100% uniform baking and a display oven that no one can match. Bake directly on the rotating nickel plated perforated shelves in 25% to 45% less time than traditional deck ovens. No cold spots. Save from 35% to 65% in energy costs versus deck ovens.



What do the top 100 independent pizzerias have in common?

This is what they do...

- 17% offer a buffet
- 34% sell Take & Bake
- 49% offer on-line ordering
- 49% sell spirits
- 50% sell slices
- 63% serve pasta
- 74% provide a gluten-free menu
- 75% cater events
- 77% sell beer
- 79% sell wine
- 81% serve sandwiches
- 89% serve appetizers
- 97% serve salad
- 99% use a POS system

The Pizza industry has taken on new shapes and sizes in the last few years, resulting in an estimated 44 billion in sales for U.S. pizzerias.

A variety of foodservice segments are joining the pizza craze. Some of the trends that are hitting the pizza market include the following:

Fast Casual is bringing new pizzerias that are designed to deliver high quality individualized pizzas to the customer in the time it takes to walk down the line, specify your toppings, and order a drink.

Mobile Pizzerias whether they're driven or dragged, these are becoming the rage for both "weekend pizzaiolos" looking to build a new business, and for those established "brick & mortar" operators looking to expand their reach, increase their revenue, and build their brand.

Regional Style Pizzas .. Chicago, Philadelphia, California and New York-style pizzas are FINALLY being offered through out the country! Specializing in one or more styles of pie is setting pizzerias apart from their competitors.

Online Ordering is rapidly growing in popularity. New apps and custom websites are being developed and offered to the industry every month.

Gluten Free Menus are definitely here to stay! While most pizzerias refer to their menu as "Gluten Friendly," this grass roots trend is posing both challenges and opportunities for today's pizzerias ... and is showing no signs of slowing down in the near future.

Source: Trends & Statistics provided by Pizza Today
www.pizzatoday.com



Chef's Palette™ Dinnerware

Chef's Palette™ is designed for the art of food and will add glamour and appeal to any meal. With its crisp, clean, and bright-white profile, Chef's Palette™ serves as the perfect frame for any culinary masterpiece. New round plate additions offer the same sleek artisan look as its square companions. Chef's Palette™ is the perfect option to present flat breads, artisan pizzas, and any other dish, allowing the food to be the centerpiece of the dining experience! All items are microwave and dishwasher safe.



Mini Table Tray Stands

Add height and unique style to your tabletop with TableCraft's Mini Table Tray Stands. These risers open on your tabletop to elevate your entrées, appetizer plates, or pizzas and free up valuable table space. Heat safe, non-slip grips keep your hot and cold offerings raised off of the table, ensuring a safe and secure presentation. Lightweight construction for easy transportation; collapses for easy storage. Choose natural, black, or mahogany finish.



Eikon™ Ovens

Increase your turnover with great food fast at the touch of an Eikon™. Designed to deliver restaurant-quality food in "fast food" times. Ultra-short cooking times and ultra-high energy efficiency with EasyToUCH™ controls ensure every customer receives every dish in exactly the same first class quality, regardless of who prepares it.

New Eikon® e2s offers the smallest unit with the biggest results to add value to all kitchen operations. Choose Classic traditional or Trend color-coded exterior.

Diners are very loyal to their favorite pizza restaurant. They learn to crave the ambiance and the taste.

Create a concept that will encourage your customers to think of your restaurant as their feel-good place to frequent.



D Series Prep Tables

Dual-rail prep tables provide double the topping pan capacity of a traditional style prep table, maximizing your left to right footprint. Both rails operate independently of one another and are designed to meet ANSI/NSF-7 requirements. Refrigeration system separates both rails and the base to assure proper temperatures in all three zones. Rails can be shut off (independently) to maximize energy savings. Each rail is outfitted with an over-sized drain allowing for easy cleanup.

DID YOU KNOW?

Dough-spinning has its own professional-level sporting event where pizza teams compete in acrobatic dough-spinning competitions at the World Pizza Championships.



Pizza Ovens

Stackable, stainless steel pizza ovens are perfect for use in kitchens with limited space. Ideal for pizzas, breads, and various bakery products. Features two removable ceramic hearth baking shelves with a 3 1/4" deck height, a thermostat range of 284°F to 680°F, a 15-minute continuous timer, and a 6 foot power cord. CE.



Equipment for Successful Pizza Operations

Glo-Ray® Round Heated Stone Shelves

Glo-Ray® Portable Heated Stone Shelves are made of food-safe Swanstone® material and come in three decorative stone colors. Thermostatically-controlled heated base will hold food at safe-serving temperatures.

Optional lamp shade and shepherd's hook available in seven designer colors—Black (standard), Red, Gray, White, Navy, Green, and Copper. Optional 3" or 5" risers also available in stainless steel (standard) or designer colors.



Flav-R-Savor Cabinets

Hatco Flav-R-Savor® Cabinets provide an attractive showcase for hot food displays and generate impulse sales. Choose dry (PFST series) or humidified (FSDT) holding cabinets. A complete range of cabinet sizes, door options, and rack types allows for perfect merchandising of food products such as pizza, fried foods, bakery, sandwiches, and more. Designer colors and a variety of rack options are available. Models FSDT-1 and PFST-1XB shown.

Pizza is the preference when getting together for events, preparing for special occasions, and winding down from a holiday.

The top 5 pizza sales days are Super Bowl Sunday, New Year's Eve, Halloween, the night before Thanksgiving, and New Year's Day



Impinger Ovens

Impinger ovens from Lincoln speed up productivity, cook evenly every time, and are available in a variety of sizes to fit all your commercial pizza oven needs. Whether you require a digital countertop oven or a large double or triple conveyor oven, Lincoln Impinger ovens help you achieve superior bake time and crispness. Optional FastBake® technology increases heat transfer to food decreasing bake times up to 35%.



Indigo™ Ice Machines

Reliable operation in challenging water conditions—Water quality sensors can reduce water consumption by 20%. Indigo's preventative diagnostics provide constant and reliable monitoring of refrigeration systems. In turn, the information is used to improve energy management, set proper ice production levels, streamline cleaning processes, ease food safety concerns, maintain ice quality, and quickly display up-to-date service information. Several models are ENERGY STAR® qualified.

B-style bins (sold separately) feature DuraTech™ stainless finish exterior. Model IY0504A shown on B570 bin.

In terms of your layout, location of your Reach-in is important in your overall kitchen flow. It's designed to hold food and ingredients, waiting to be prepped or served, between the temperatures of 36°F and 38°F. Walk-ins are essential for longer term bulk storage.



Global Series Reach-in Refrigerators & Freezers

Designed from the top down to give you what you need to drive your foodservice business! Delfield reach-ins have field proven high performance refrigeration systems with precise temperature management needed in tough kitchens. Superior storage capacity, easy grip door handle, self-closing doors with stay-open position, and standard LED lights are just some of the great features included. Energy efficient one, two, and three section reach-in refrigerators and freezers available.



Polar-Pak® System

Walk-in to convenience with Polar-Pak from Kolpak. Easily installed without the services of a refrigeration technician or plumber. Corners, wall panels, and doors are quickly assembled on the unit's floor, and ceiling panels lifted in place. Self-contained wall-mount unit, equipped with casters, is rolled up and fitted into place. Top-mount unit is flush to the ceiling allowing 100% usable storage space. Energy efficiency 4" urethane panels meet insulation requirements.

FOOD SAFETY TOOLS



NotifEye™ 24/7 Wireless Temperature Monitoring

The NotifEye cloud-based temperature monitoring and notification system increases your operating efficiencies and avoids potential spoilage. This simple, self-installable system is ready to use out of the box and requires minimal set-up. Offers real-time reporting and alert notifications to multiple recipients through email and text message when set limits have been exceeded. Initial 1-year hosting included with each kit purchase.



Digital Thermometers, “Guaranteed for Life”

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

- Anti-Microbial Additive
- Accurate for Life
- Lifetime Warranty



Ultra-Max Conveyor Ovens

Star Ultra-Max conveyor ovens can prepare a variety of menu items such as pizzas, sandwiches, cookies, fish, pasta and more! Designed for high volume use, ovens can be stacked two high and typically do not require ventilation. Air impingement seals in moisture and flavor, while the air flow design bakes more evenly than traditional ovens resulting in more consistency from the first bake to the last. Available in gas or electric. Model UM1833 shown.



Food Processors

Robot Coupe goes Italian with their new CL50E Ultra Pizza—a comprehensive solution for making all your favorite pizzas. Reduce prep time while providing high-quality, fresh-made ingredients with the continuous feed unit designed for slicing, shredding, grating, and more! Includes three cutting discs— $5/32$ " slicing disc for tomatoes, eggplants, etc., $5/64$ " slicing disc for mushrooms, peppers, onions, etc., and $9/32$ " grating disc for mozzarella or pizza cheese blend. 1-year parts & labor warranty.

The Equipment and Supplies available for pizza foodservice professionals today are designed to save operational costs, increase production, and allow for the creative development of new pizza trends.



H500 Series Hamilton Menu Boards

Single panel heat sealed menu boards are an easy-to-care for option to hold your printed inserts. Change your menu easily with a top opening pocket with reinforced sides. Lightweight and economical, this versatile menu is available in a variety of sizes and designer colors: Black, Wine, Royal Blue, Dark Blue, Green, Cherry Red, Mandarin Orange, Silver, Chocolate, and Sky Blue.



AdvantEdge™ Preparation Tables

AdvantEDGE™ Pizza Prep Tables are a great fit for any space with optional drawers and shelving to keep ingredients close.

- Stainless steel interior and exterior
- Self-closing doors
- Cutting board and casters standard
- 1/3 size pans included, 4"D pans are standard but unit will accept 6"D pans.
- Optional drawers and 1 or 2 tier overself available
- UL, C-UL and ETL Sanitation
- 3-year parts & labor, 5-year compressor warranty.



Prodigy Plus® Modular Cube Ice Machines

The new self-monitoring Prodigy Plus® makes it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint, and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice—every time. Bins sold separately.



Choosing the best pizza oven for your operation

Personal preference is a big factor in your decision. But, there are also some application questions that you can ask yourself. Is space in your kitchen a concern? What is the volume of pizzas you will be turning around in a short period of time? What types of pizzas will you be making the most? What other menu items will you be offering? We can help you decide based on your menu, space constraints, and preferences.

Here is a brief explanation of the cooking processes of commonly used ovens in successful pizza restaurants.

Impingement Conveyor Ovens

Pressurized hot air is jetted at food items on a conveyor moving through the oven at a speed programmed according to cooking times. Because the jets are positioned to reach the top and bottom of each food item, the cooking temperature is uniform. The air nozzles apply hundreds of independent heat jets to the product and the movement of the conveyor spreads heat uniformly across the product. Regardless of size or shape of the food item, the pizza will be cooked thoroughly and consistently.

Deck Ovens

Deck ovens use conduction heat to bake products. Conduction heating is a process in which heat travels directly from a hot stone or deck to the pizza. Deck ovens also utilize radiant heat, which is a process that utilizes infrared heat waves to penetrate into the dough, heating it throughout. The stone decks should be between 400°F and 700°F to properly cook the pizzas.

Pizza Convection Ovens

Convection ovens have a fan that circulates the air in the oven to ensure the food you're baking heats very evenly and thoroughly. Convection and high speed ovens are very versatile if you have a lot of variety on your menu. This may be one to add to your kitchen in combination with other ovens.

Note: If you are planning to prepare Gluten-Free food, you will need separate areas for prepping, cooking, storing, and other related tasks.



Pizza Prep Tables

Whether your prep consists of pizzas, salads, or sandwiches, True has the equipment for you. By selecting the right unit, you can decrease your labor costs and increase productivity by keeping staff in the same vicinity as the prep area. Insulated lid keeps pans cold and locks in freshness when not in use. Features a 19 1/2" polyethylene cutting board and a refrigerated pan rail with 6"D clear polycarbonate insert pans. Choose from a variety of sizes and configurations. Model TPP67 shown.



Telescoping Hood

Topping Catcher

Pizza Prep Table Options

Maximize your pizza production while keeping everything you need to make your signature pizzas close at hand with refrigerated pizza prep tables from True. Exciting new accessories include a Telescoping Hood and a Topping Catcher. New options can be purchased separately or combined, and are available on all TPP series models.

Pizza Prep Tables typically feature a work surface and easily accessible food pans in a cold rail on top. Below is a refrigerated cabinet for convenient storage and backup. The work surface is usually fitted with a cutting board. Pizza prep tables have a larger work surface than general prep tables. They are a must-have for busy pizza operations.

Pizza is big business. We work with the top equipment manufacturers that design equipment specifically for pizza operations. Incorporating the right equipment and creating a systematic flow from the prep tables to the ovens makes a huge difference in production volume. We are happy to work with you to create the best kitchen layout for your operation.



Pizza Pans

Whether for New York-style flat crusts or Chicago-style deep dish pizzas, the pizza pan is a critical part of any pizzeria kitchen. From thin to thick, crunchy to chewy, your pizza will be heavily influenced by the type of pizza pan you use. Choose from a variety of aluminum pizza pans, including regular, coupe, deep dish, wide rim, screens, and discs.



TempStar® HH Door-Type Dishmachines

A large, 27" door opening accommodates larger wares like full size sheet pans and 60 qt. mixing bowls! Its built-in booster with Sani-Sure™ ensures proper sanitation every cycle. With a 62 second washing cycle and 2HP wash pump, the TempStar HH can clean up to 53 racks per hour using 1.36 gallons of water per cycle. Now available with a Ventless and Energy Recovery—all you need is a cold water connection, a drain, and an electrical connection!

Pizza News

Equipment & Supply Solutions for your Pizza Business



CAMBRO
TRUSTED FOR GENERATIONS™

Pizza Dough Boxes

Save time, labor, and money by increasing the storage life of your pizza dough.

- Keeps dough fresh and prevents crusting.
- Loaded or unloaded, dough boxes stack securely.
- Reinforced on all sides for long lasting durability.
- Edges are smooth and rounded for added safety.
- NSF. Dishwasher safe.
- Choose 3" and 6" deep models.
- The 18"x26" cover (sold separately) fits both models

Trending Pizza Business

Diners are excited to see these regional pizza styles making their way to their local pizza restaurants. Here is just a handful of favorite pizza styles.

Chicago-style pizza is distinguished by a thick moist crust formed up the sides of a deep-dish pan and sauce as the last ingredient, added atop the cheese and toppings. Stuffed versions have two layers of crust with the sauce on top.

New York-style pizza is a style originally developed in New York City by immigrants from Naples, Italy where pizza was created. It is often sold in generously sized, thin, and flexible slices. The slices are sometimes eaten folded in half.

California-style pizza is distinguished by the use of non-traditional ingredients, especially varieties of fresh produce.

Detroit-style pizza is a square pizza similar to Sicilian-style pizza that has a thick deep-dish crisp crust and toppings such as pepperoni and olives, and is served with the marinara sauce on top.

Greek pizza is a variation popular in New England. It has a thicker, chewier crust and is baked in a pan in the pizza oven, instead of directly on the bricks. Ingredients often include feta cheese, Kalamata olives, and Greek herbs such as oregano.

Hawaiian pizza has Canadian bacon, sliced ham, or bacon with pineapple toppings and Mozzarella cheese.

New Haven-style pizza is popular in Connecticut. It has a thin crust that varies between chewy and tender. The default version is a "white" pizza topped with only garlic and hard cheeses.

Quad City-style pizza originates from the Quad Cities and is a thin crusted dough. The smooth, thin tomato spread is more spicy than sweet.

St. Louis-style pizza is a thin crust popular around St. Louis and southern Illinois. Its crust is thin enough to become very crunchy in the oven.

Source: en.wikipedia.org, Pizza in the United States



Glass Contemporary Shakers

A simply designed glass body pairs with cool lids for a contemporary look in these 2 or 6 oz. capacity shakers. Provide guests with an attractive way to season their pizza, pasta, sandwiches, and more with these durable glass shakers. Can be used for finely grated cheeses, or herbs and spices, making them ideal for restaurants, especially pizzerias and other Italian establishments.



Continental Refrigerator



Refrigerated Pizza Prep Tables

Prepare your most popular pizzas while keeping your ingredients inches away with refrigerated prep tables from Continental.

Forced air design utilizes fans across back of unit for even distribution of cold. Ergonomic raised rail provides greater ease and comfort when reaching to dispense food product. Unit can be customized with drawers in lieu of doors. Made in the USA. Model CPA68 shown.

Y Series Deck Ovens

Y-Series feature ceramic hearth decks, unique micro slide top, bottom heat controls, and 120,000 BTUH per deck.



Can be stacked two high. Adjustable and higher BTUH input provide a more authentic crust and flavor that customers may be willing to pay more for. Y-DSP display ovens are designed and engineered to be "built-in" behind brick, stone, or tile. Ideal for display cooking and exhibition kitchens. Model Y-602 shown with optional casters.



Ice-O-Matic

Ice. Pure and Simple

ICE Series™ Modular Cube Ice Machines with Top Air Discharge

The Best Solution for Tight Spaces! Top air discharge eliminates the need for side airflow clearance, resulting in 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. ENERGY STAR®. Model ICE0400 shown on B55 bin (sold separately).