

Operator Trends

2009, Vol. 1

News & Products



*Dick's
Restaurant
Supply*

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Patented blade can crush a half gallon of cubed ice in 3 seconds!



Drink Machine Advance & BarBoss® Advance

The Drink Machine Advance and BarBoss Advance are engineered for quality blending. Each blender comes with a 32 oz. XP container. Available with six blender programs optimized for noise reduction and performance. Customizable with a programming chip to ensure consistent drinks (software needed). Pulse control quickly refreshes drinks. Stainless steel enclosed blade assembly with two sets of sealed ball bearings. Three year warranty. 18"Hx8"Wx9"D. 120V, 50/60 Hz, 11½ Amps. UL, NSF.



Patented "Quick Release System" allows for easy removal of blade carrier and stainless steel blades without tools.



Redco® EaziClean® Can Openers

Stainless steel blade with dual fixing profiled for easy can piercing, smooth openings with no sharp edges. Composite base unit with integral pillar bearing for secure mounting and smooth operation. Carbon steel 1" and 1½" helical gear wheels turn cans without damage or slipping. Metal pillar adjusts easily for can height. Can heights up to 14" or 21". Dishwasher safe. NSF.



Redco® InstaCut™ 5.0 Manual Food Processor

Dice it AND Slice it.

Cuts prep time as well as it cuts veggies! A full 5" cutting area processes even the largest fruits and vegetables with consistent portion control and perfect presentation every time. The new base design allows use of containers measuring up to 6" tall and 6¹³/₁₆" wide. A simple one-piece blade assembly pops in and out for quick changing and easy cleaning.

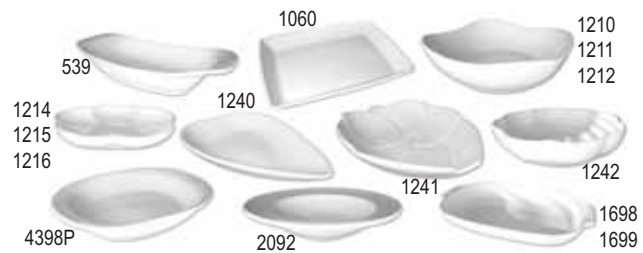


Fit up to six times more cans in your dumpsters and recycling bins, with our powerful can crushers.



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.

Exciting new shapes—perfect for home meal replacement, retail display, buffet, family style serving, catering and more.



**The Hall China Company
Serveware**

Hall's glaze produces a clean, brilliant appearance with the highest resistance to chipping and crazing. Made with pride in the U.S.A. Available in **white** or **bright white**. A wide variety of sizes and styles available.

Labor saving—just place in lamp and light.



No maintenance or adjustments. Burns cleaner than solid wax candles. Non-staining. No melted wax mess. Specifically designed to meet the demanding needs of the foodservice tabletop. Still need more light from your Liquid Candle Lamps? High Light Disposable fuel cells provide three times the light of a standard fuel cell. Height does not include burner assembly. NEW to the line up the #HD15, 15 hour Liquid Votive fuel cells, now available.

Fuel Cells



Trends of 2009

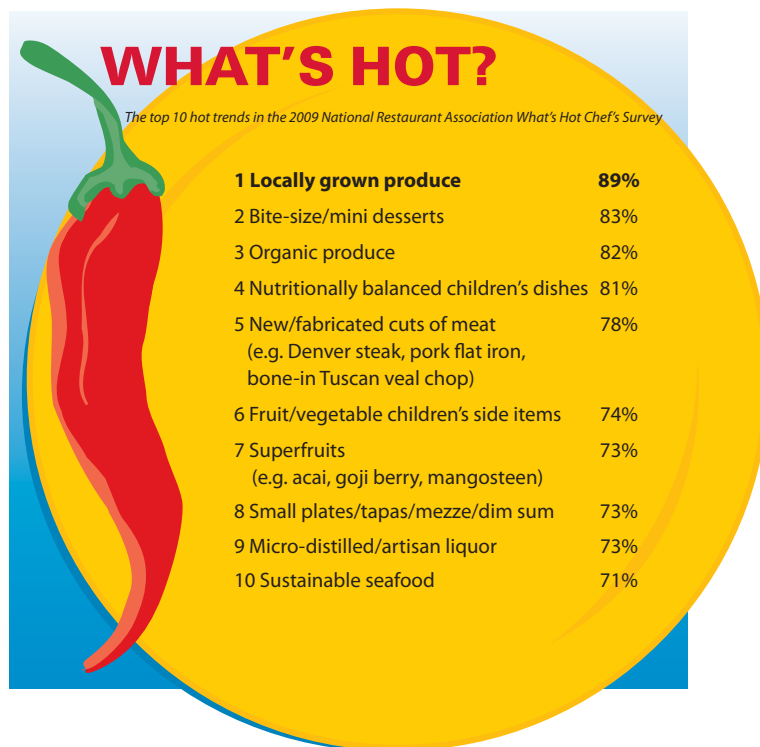
(Washington, D.C.) A new National Restaurant Association survey of more than 1,600 professional chefs – members of the American Culinary Federation (ACF) – reveals that nutrition and philosophy-driven food choices will be the hottest trends on restaurant menus. Local produce, bite-size desserts, organics, healthful kids’ meals, and new cuts of meat top the list of nearly 210 culinary items in the third annual “What’s Hot” chef survey. Rounding out the top 10 trends are kids’ vegetable/fruit side dishes, superfruits (including acai and mangosteen), small plates/tapas/mezze/dim sum, artisan liquor and sustainable seafood.

“Creativity has always been a hallmark of professional chefs. Today’s marketplace offers more options than ever before,” said Dawn Sweeney, President and CEO of the Association. As the wider trend of health continues to grow, the trend of choosing certain foods to follow one’s personal philosophy has also gained momentum in the culinary world. As interest in food and the culinary arts grows in the United States, consumers are becoming more knowledgeable about the food they eat, and chefs are putting their enormous talents to work to fulfill the demand for dishes that follow these trends.

Nutrition/health as a culinary theme is ranked number 11 in the survey, underscoring the growing trends of consumer interest in healthful living. Among the top 20 items, nutritionally balanced children’s dishes and side items, produce and fruit items, smaller dishes, fish and gluten-free/allergy-conscious meals illustrate that restaurant menus will continue to expand options for health-conscious diners.

Several among the top 20 trendy items are related to the emerging trend of philosophy-driven food choices, including local sourcing, organics, artisanal items, sustainable seafood and free-range pork/poultry. Locally grown produce – rated the number-one trend on restaurant menus in 2009 – has grown tremendously in popularity for a variety of reasons. The idea of farm-fresh fruit and vegetables and minimal transportation are appealing to many, and sourcing locally is also tied to supporting local communities and businesses. Food and beverage items produced by small, artisan businesses also hold appeal, as do animal welfare and environmental concerns.

New/fabricated cuts of meat (such as Denver steak and pork flat iron steak) come in at number five on the list of



The National Restaurant Association’s survey of American Culinary Federation chefs is the industry’s leading culinary forecast. This marks the third annual survey of ACF chefs. More than 1,600 professional chefs nationwide ranked nearly 210 culinary items as a “hot trend,” “yesterday’s news” or “perennial favorite.”

trendy items. Several factors drive this trend, including culinary creativity, cost-consciousness, and interest in lean protein. These new cuts are developed to gain maximum flavor from the meat, incorporating under-used parts of the animal into innovative dishes, and customizing cuts to trim fat content.

Various types of alcohol will also heat up restaurant menus next year, both as a cooking ingredient and on the drink menu. Micro-distilled liquor, culinary cocktails (created to complement specific foods and dishes, savory drinks, etc.) and organic wine top the list of trendy alcohol. Among non-alcohol beverages, specialty iced tea, organic coffee and flavored/enhanced water will be the top trends.

The hottest trends in culinary themes include nutrition/health, gluten-free/allergy-conscious, food-alcohol pairings, umami (known as “the fifth taste”), and the slow food movement. In the preparation techniques category, braising tops the list, followed by smoking and sous vide.

Source: The National Restaurant Association.
For more information visit www.restaurant.org



**Cooper
ATKINS** Timers

Time and temperature are joint components in serving safe food.

Choose from a wide variety of timers to meet your every kitchen need.



Sterno® Brand Chafing Fuel... Perfection under fire.

Fast lighting. Maximum heat output. Consistent delivery. Even when the lid comes off your chafing dish, Sterno® Brand Gel Chafing Fuel will keep your food in the temperature safety zone. Sterno® Brand Gels emit zero carbon monoxide and are non-toxic. Sterno® Brand Gels help make for a cleaner, safer environment.



**Sterno® Brand
Chafing Fuels**



The most innovative ideas in food preparation together in one revolutionary system.

From products designed to reduce the risk of cross-contamination and time temperature abuse to an innovative color-coding system that makes training easier, the system provides smarter, safer, more sanitary solutions for every step of the food preparation process. With countless design ideas to make food prep faster and easier, our comprehensive system will actually help you save on food and labor costs—all while helping you project a cleaner, more professional look for your customers!

SAN JAMAR
Smart ♦ Safe ♦ Sanitary

**Safe Food
Prep System**



Built-in wells give you reliable performance and keep your food hot or cold—without the guesswork.



**Heated & Refrigerated
Drop-In Wells**

Heated models feature remote thermostat with separate lighted power switch. Exclusive long-life heating element design with 2-year warranty. 1 year parts and on-site labor warranty. Choose the number of wells in modular/ganged, from 1 to 5 configurations, as well as voltage, fill, drain and mounting options. Top- and bottom-mount full rectangular with or without insulation, 4/3 sizes, 7 qt., 11 qt. in low, regular and high watt models. *New NSF-7 approved Refrigerated Drop-In features top mount with 1 to 6 pan configurations, electronic controller with auto-defrost and green-friendly insulation throughout.*



Plain Back Upholstered Booths-QuickShip Program



American Tables & Seating Mfg.

Custom-made booths ship within 10 business days!

When you need it fast, turn to our exclusive QuickSHIP Program. Single and double booths with finished backs and ends available in standard 46" width and 36" or 42" back heights. Choice of grade A Floridian upholstery colors (FLR-10 Black, FLR-30 Red Wine and FLR-29 Greenbriar) with black vinyl base.



Holding Cabinets

Keep food hot, fresh and ready for easy assembly!

Single and four bin models available for all your holding needs. Each bin is sealed to prevent moisture loss and is independently controlled with easy-to-operate digital controls and temperature display. Merco MHCs utilize conduction heat that transfers directly from both top and bottom providing consistent quality, improved freshness and extended hold times. Go ahead, prepare and hold food prior to the rush, your customers will notice and appreciate it! UL, CE approved.



Reduce waste, improve profits by extending the life of your foods!

Fried Food Holding Station

Solid stainless steel construction for exceptional durability, aesthetics and cleanability. Constant circulation of hot air over and through the food controls moisture, maintains crispness and extends product retention up to 3 times! Longer hold times result in less waste, which equals increased profits for operators. Fry tray, grease tray and product dividers are all easily removed—making the FFHS a snap to clean.



It's a convection oven or convection steamer. Better yet, it's a convection oven and steamer (Combi) at the same time!



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

Going Green?

Purchase sustainable foods. This means food products which support the long-term maintenance of ecosystems and agriculture for future generations. This includes organic and locally grown foods, both of which reduce use of toxic synthetic pesticides and fertilizers and pollution associated with long distance transportation. Touch base with your local farmers and find out what produce they carry and when.



FX Series Refrigeration

Heated cabinets protect you from the unpleasant effects of heat loss.

Exclusive cool-to-touch Insulation Armour™ insulates and protects employees from hot surfaces. Built-in hand holds make cabinet easy to handle for mobile applications. Choice of combination holding/proofing, holding or proofing control modules. Now available with the new moisture module. Three slide styles for maximum holding capacity: Universal on 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.



We put space to work.™

C5™ 3 Series Heated Holding & Proofing Cabinets

Never has a piece of refrigeration been so universal in a kitchen.

Your kitchen's best asset. No re-freezing or crystallization. No premature thawing. No cross-contamination or bacteria. No flavor transfer. No choosing one common temperature for all products. Randell's FlexiCold Technology gives you more precise control over your refrigerated storage than ever before. Platforms of 1-, 2-, 3- or 4-refrigerated units with 6 different applications available. Sections operate independently and may be switched from refrigerator to freezer, rapid chill to thaw box—anywhere between -4°F and 40°F!

Qualifies for energy saving rebate with an ASTM rating of 55.2%.

ENERGY STAR® qualified H55 fryer has long been the trusted choice of chains and independent operators worldwide. Standard features include proprietary state-of-the-art infrared burner, solid-state controller, electronic ignition, melt cycle, boil-out mode and signature easy-to-clean, open-pot design. And, models with Frymaster's patented built-in FootPrint® filtration put filtration where it's most convenient to use—right within the fryer—eliminating the need for additional floor and storage space. Shown with optional built-in filtration, computer and casters.



High-Efficiency, Open-Pot, Gas Fryers

Frymaster



E4 Electric Fryers exceed ENERGY STAR® standards and qualify for energy saving rebate programs.

Models have a 50 lb. oil cap. and a 14"x15 1/2" frying area. Proprietary self-standing, swing-up elements and solid-state controls ensure energy efficiency with ASTM ratings greater than 83%. Open frypot design allows every inch to be wiped down by hand. And, models with the FootPrint® filtration make filtration convenient and quick. A filtration cycle is complete in less than 5 minutes. Filter pan is designed on rails to clear floor mats for easy cleaning. Gravity drain design of the filter pan allows for minimal residue oil after filtering. Shown with optional computer controls, built-in filtration and basket lifts.

E4 Series, Open-Pot, Electric Fryers

Frymaster

Easy-to-use portable filters are specifically designed to extend oil life and maintain food quality by filtering out sediment and oil breakdown by products.

Compatible with most fryers, comes standard with a gravity drain (S models). Available with a reversible pump feature (R models). Powerful 4 GPM steel gear pump (1/3 HP motor) filters 50-lbs. of oil in 5 minutes. 5' hose reaches frypot to wash down crumbs from walls and bottom and return filtered oil to the frypot. Comes standard with cover and fold-down handles. UL. NSF. CE.



Portable Oil Filters



ComboEase Combi Oven

Simple to operate. Easy to maintain. Energy efficient. Affordable.

The ComboEase Combination Steamer-Oven is a full size, gas, combination oven that brings simplicity to the traditionally complex world of combination cooking. Featuring Groen's new and exclusive boilerless steaming reservoir system, the ComboEase addresses the needs of institutional and commercial foodservice operators for easy steam, convection and combination cooking that provides maximum, energy-efficient performance at an affordable price. Shown on optional stand.

Going Green?

Upgrade to Energy Star Appliances, such as fryers, steamers, broilers, griddles and ovens.

Upgrade to Energy Star Refrigeration- These models have better insulation and use almost half as much energy as older models.

Check your ventilation for energy efficiency.

Install flow restrictors on faucets. A flow restrictor limits the amount of water used in hand washing sinks, on dish machines and dish sinks.



High Speed Microwave and Combination Oven



Larger interior capacity with smaller exterior footprint maximizes efficiency.

RC30S Microwave is ideal for steaming seafood and vegetables as well as bulk heating entrees. 3000 watts of power and 1.0 cubic foot capacity easily accommodates two 4" half pans. Automatic voltage sensor automatically adjusts to power supply.

AXP20 Combi Oven achieves incredible results up to 15 times faster than traditional cooking methods. UL KNLZ approved for installation without a vent hood. No special pans required—can use metal pans. Intuitive control simplifies operation.



*ProSave™ Sliding Lid
for BRUTE® Containers*

Patent-pending design enhances food production while improving safety compliance.

Rotating clear lid with dedicated scoop storage fits on standard Brute containers. Integrated Sliding Lid for one-handed access. Clear door for quick identification of ingredients. Integrated scoop and storage for food safety compliance and efficiency.



Camshelving

A new dimension in shelving. Rustproof shelving holds anything anywhere!



Camshelving can be used in walk-in refrigerators and freezers as cold as 36°F. Steel core for strength and a polypropylene exterior for easy cleaning. System is based on six easy to use, easy to assemble parts. Lifetime guarantee. Easy-to-assemble **Wall Shelves** feature virtually indestructible I-beam shelf supports and reinforced polypropylene to support up to 150 lbs. per shelf. **High Density Storage System** (new) increases storage capacity up to 40% by eliminating aisles and utilizing all available space. Ideal for operations with limited space. Floor track system provides safe and easy access to stored product. Heavy weight loads roll securely on raised floor track.



SuperFoam Mats

Non-absorbent closed cell nitrile rubber is 80% lighter than conventional mats.

Will not absorb liquids. Molded-in beveled edge improves safety and makes cart traffic easier. One piece construction; no connectors needed. Excellent choice for fighting fatigue at cooking lines, check-outs, prep stations, service counters and other areas where employees stand on non-give surfaces. Available in 3'x2', 3'x3', 3'x4', 3'x5', 3'x6' and 3'x8' sizes; Grease-Resistant Black. Dishwasher safe.



Hands-free faucet is a revolutionary breakthrough in handwashing technology. The new Hydro-Generator is the latest addition to the ChekPoint product line.



ChekPoint Electronic Faucets

The EC-Hydrogen generates and stores 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. Reliable electronic “eye” ensures foodservice handlers will be able to wash hands without having to turn faucet handles on and off. The risk of cross-contamination is greatly reduced. Adjustable temperature control provides user comfort and control. AC/DC control module. May qualify toward credits for LEED certification.



Larger 25" clearance accommodates oversized sheet pans and other large items.



AJX Vision Series Conveyors

Patented “Adjust-A-Peak” feature allows operator to adjust speed of conveyor system. Splash shields on both wash and rinse ends. “Energy Guard” system saves water by operating wash and rinse sections only when a rack is being washed or rinsed. Stainless steel frame, legs, adjustable bullet feet and front. Quiet self-draining stainless steel pump. Washes up to 225 racks per hour, using as little as .68 gallons of water per rack. AJX models are Energy Star certified for both high and low temp operation!



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.
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“Go Green” with these new environmentally friendly reusable food containers.



Made of sturdy polypropylene, Eco-Takeouts reduce non-biodegradable waste and keep our landfills clean. They are stackable, microwave safe, dishwasher safe and break-resistant. Perfect for caterers, colleges and universities, hotel room service and conventions, “brown bag” luncheon events—anywhere food is delivered and carried. Add your logo, address and contact information to keep your establishment front and center in your patron’s mind.

Perfect for impulse traffic areas.

Oversized refrigeration system holds 33°F to 38°F. Exclusive, reversing condenser fan motors. Permanent non-peel or chip white laminated vinyl exterior with white aluminum interior and 300 series stainless steel floor and deck pans. Foamed-in-place polyurethane high density cell insulation (CFC free). Adjustable, heavy duty PVC coated shelves. Model TAC-72 comes standard with two white cantilever shelves. Black also available. Model TAC-30 shown.



Air Curtain Merchandisers



Going Green?

Get rid of Styrofoam. Styrofoam in most restaurants is found in the form of take out boxes, soup and coffee cups. Replace Styrofoam, which never biodegrades, with recyclable products.



A new look to an industry standard with a vertical space-saving design.

Three styles available to meet your preferences. Cylinders are sold separately.

- **Techno Display** features a modern design and holds 6 cylinders. 15 1/2"Wx11"Hx11 1/2"D.
- **Vertical Wire Display** is available in a 3- or 6-capacity unit. Silver color. The 3-Cylinder Unit is 4 3/4"Wx20"Hx8"D and the 6-Cylinder Unit is 9 1/2"Wx20"Hx8"D.
- **Space-Saver Unit** is a vertical unit available in 3- or 6-cylinder. Black color. The 3-cylinder unit is 5 1/2"Wx20"Hx8"D and the 6-cylinder unit is 11"Wx20"Hx8"D.



Silverware Display Organizers