



School FOODSERVICE News

2017 Vol 13

Featuring

Articles & Tips

Equipment &
Supplies

Dick's Restaurant Supply

Seattle Store

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

Bellevue Store

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

Mt. Vernon Store

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

www.dicksrestaurantsupply.com

School Foodservice

TRENDSETTERS

School foodservice professionals very often drive new trends for the foodservice industry. Successful foodservice concepts originated in schools and universities turn on the flood lights for trends that are here to stay and predicted to grow in popularity throughout the industry.

University students are very vocal about the importance of local sourcing, on-campus gardening, and healthy food options. However, the option for comfort food is always nice to have as well. Customization and take-home kits are also very popular. University students tend to want on-the-go food that is available 24/7, versus strict dining times.

Implementing many of the new popular food concepts not only creates revenue generating opportunities, but provides ways to save on costs and create more efficient operations.

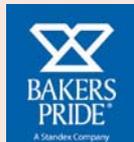
Watch for trends, tips, and concepts throughout this edition of School Foodservice News

Grab-and-Go Concepts



Refrigerated Self-Serve Merchandisers

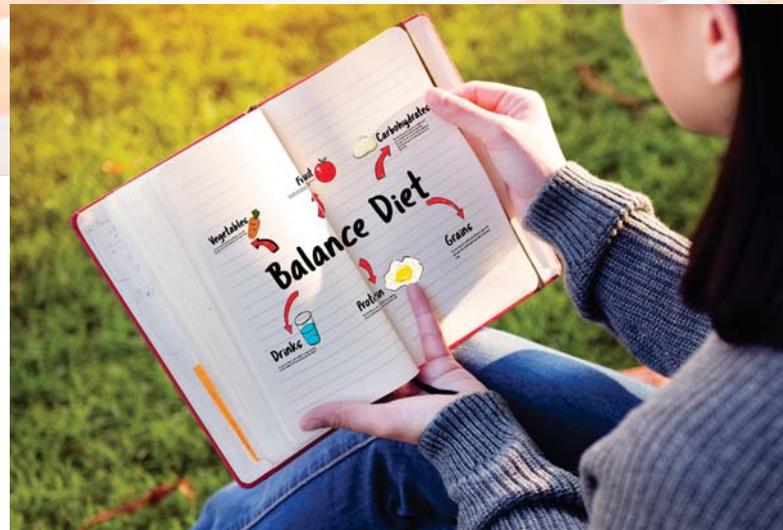
Get maximum return from an attention grabbing merchandiser and increase profits. Available in lengths of 3', 4', 5', 6' and 8' and 60" or 78" tall. Designed for continuous case lineups. Adjustable black metal shelves with price tag molding can be flat or slanted. The 60" case has two tiers of shelves and the 78" case has four tiers. Insulated with high-density urethane foam, refrigeration controls maintain 40°F. UL safety and UL sanitation listed.



Cost effective way to offer 24/7 dining

E300 High Speed Oven

Using microwaves and air impingement, the E300 can cook, reheat, and brown without compromising quality or taste. Manage up to 384 recipes with 6 programmable phases that provide flexibility with proteins, vegetables, and baked goods. Touch screen is easy to navigate and control cooking settings for microwave, convection, and impingement air. Perfect solution where venting is not cost effective or possible.



Interactive dining concepts are HOT



Creation Express™ Mobile Cooking Cart

Create an interactive cooking experience with Mobile Cooking Carts from Lakeside. Attractive and compact with a designer flair. Two built-in induction stoves for energy efficient cooking. Available with three-stage cooking exhaust filtration system. Stainless steel cabinet and top surface are easy to clean and sanitize. Exterior is laminate over stainless steel, in a choice of standard or custom finishes. Induction stoves are 115VAC with 1500 Watt output. Power management system (standard) requires 220 VAC 50 amp power supply. Model 275 shown.





GardenChef Herb & Micro-Green Growing Cabinets

Grow herbs, micro-greens, and vegetables 365 days a year right in your kitchen. Save 80% or more off the wholesale price of purchasing them! GardenChef's fully automated ecosystem allows you to program lighting, watering, and monitor water quality for the perfect environment. Single and 2-door sizes available with touch-pad controls for setting up to 40 plant menus. Roll-out drawers accommodate two 10"x20" standard growing flats and germination domes up to 9". Model GC41 shown.



A GROWING TREND

More Schools and Hospitals Are Reaping the Benefits of Creating Their Own Gardens

The National Restaurant Association's, What's Hot 2017 Culinary Forecast ranked local and in-house gardening as the number one trend in the Foodservice Concept Category.

School and hospital foodservice professionals have the added task of controlling the nutritional value of food being served to their guests and providing education that encourages healthy choices. In-house gardening, as a supplement to local sourcing from sustainable farmers, is the perfect solution.

Benefits of Growing Your Own Food

Fresher herbs and vegetables retain more of the nutrients and health benefits. Some leafy vegetables can lose up to half of their nutritional value within days of harvesting. When you serve greens immediately, nutrition is at its maximum value!

There's a significant cost savings to growing your own garden. You can provide healthy organic vegetables without the hefty cost. The result is a better product at a fraction of the cost.

The environmental impact of kitchen waste can be turned into beneficial compost for your garden.

In hospitals, patients with a view of a garden have reduced stress levels. Evidence from studies of a number of hospitals strongly suggests that gardens and other nature helps to heighten patient and family satisfaction with the healthcare provider and the overall quality of care.

In school settings, gardens provide education about what it takes to grow food and the nutritional benefits of fresh vegetables and fruits.

Community involvement turns into a rewarding experience for everyone involved.

In addition to rooftop and yard gardens, many schools and hospitals are utilizing growing cabinets.

When using an enclosed cabinet indoors, there are no pests. Growing herbs, microgreens, and vegetables can be done 365 days a year. You control the growing conditions for maximum harvest, resulting in a freshly harvested supply of greens for your menu.

On-site gardens have a multitude of rewards and benefits. This growing trend is here to stay.



Perfect For Busy Foodservice Kitchens



oneSAFE™ Glove Dispensing System

One glove at a time. The oneSAFE™ design makes it easy to grab only one glove at a time and put it on without contaminating other gloves in the box. A first-of-its kind innovation in the food industry, this new glove dispensing system enables you to provide a higher level of safety to your foodservice operation. Available in PF vinyl and nitrile.

Watch the video on the ease of using oneSAFE™



KWP Series STÄL Stamped Cutlery

This economically priced line offers the same level of quality as others costing twice as much. Razor sharp blade constructed of German steel. Ergonomically designed, slip resistant, stain-free white polypropylene handles offer exceptional comfort and help to reduce arm and hand fatigue. Protective finger guard. Easy edge maintenance and rapid sharpening. NSF listed.



**Portion Pro Plus™
Portioning Spoons**

New line of portioning spoons will take the guesswork out of accurate portioning of foods. Provides quality control and money savings. Unique triangular shape bowl allows the operator to get into steam tray corners better, increasing the yield out of every service. Ergonomic handle design with integrated hook and hole provide options for hanging. Mold stop keeps spoon from falling into pan. Constructed of 304 stainless steel, these spoons are built to last. Solid or perforated spoons available in 5 sizes and are color-coded and engraved with the serving portion.



Monterey Collection

With its delicate wing-like embossing, the Monterey collection takes flight. Durable, affordable, and sophisticated ... an exceptional combination for an exceptional table. Microwave, oven, and dishwasher safe. Lifetime edge chip limited warranty. Fully vitrified embossed dinnerware available in Eggshell and Eggshell with Berry Band.

Combining efficient, fast casual operations with chef driven menu items and food presentations is a win-win for both operators and diners.



Expedito™ Family of Culinary Blenders

Equipped with everything you need for maximum foodservice versatility, from the top-capacity 1100 Series, to the robust 600 Series, and the agile 500 Series. Keeping food safety in mind, the EXPEDITOR™ 1100 Series' interlocking lid prevents operation without the lid, and easily achieves desired consistency for nutritious smoothies and pureed soups with its 1 gallon blender jar. All EXPEDITOR™ blenders feature a variable speed dial and a chop function to maximize your foodservice demands, allowing one investment for multiple needs. Models shown left to right: HBF500, HBF600, HBF1100S.

Portion Control in School and Healthcare Foodservice Operations

Portion control means getting the right number of servings from a recipe and consistently serving the correct portions to diners. Portion control is especially important when meeting the nutritional requirements of students and healthcare patients.

A good portion control plan is instrumental in planning menus and purchasing the right amount of food needed. Preparing, storing, and serving food becomes systematic when portion sizes are strictly consistent.

It's easy to waiver on consistency in the extremely busy environments that school and healthcare foodservice operations face on a daily basis. Among all foodservice operations, portion control is the most important in schools and hospitals.

It's a good idea to make sure your operation is fully equipped with portion control tools to make the process easier.

In addition to providing the correct serving sizes to meet the nutritional needs of sensitive diners, portion control allows operations to save on food costs, minimize food waste, and increase customer satisfaction.

Foodservice and healthcare professionals are among the busiest in the business. Having the right tools in place can make best practices much easier and more precise.

Contact us for more information.



AMSO Series Steamer Ovens

The Amana® commercial steamer oven is four times faster than traditional steamers, plus it runs on less than \$1 of energy per day! No plumbing or vent hood needed. The AMSO retains food quality and nutrition, and is easy and safe to operate. It accepts two full size amber pans, which expands oven capacity and throughput. Standard USB flash drives allow for simple programming. Model AMSO35 shown.



NotifEye™ 24/7 Wireless Temperature Monitoring



Let NotifEye keep an eye on your valuable inventory! The NotifEye cloud-based temperature monitoring and notification system increases your operating efficiencies and helps you avoid 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.

Watch the video to learn more about NotifEye™



HIGH TECH TEMPERATURE MONITORING, NOTIFICATION, RECORDING, AND MORE. CHECK THIS OUT!



HACCP Manager™ Enterprise

Designed to eliminate laborious, manual temperature recording, streamline corrective actions and manage standard checklist processes! A portable data-collecting handheld is paired with powerful, web-based software (subscription required) that allows the sharing of temperature records, checklists, and custom reports across an unlimited number of locations—all via a hosted platform. Model 93755 shown—Kit includes #37500, USB cord, Plug & DuraNeedle.



AT-A-GLANCE ALERT TO FOOD SAFETY RISK

Coldmaster® Collection

With one overnight charge in your freezer, Coldmaster maintains ServSafe guidelines of 40°F for up to 8 hours! Keeps food cold without ice or electricity. Choose from a variety of items to meet your every need. Dishwasher safe. NSF. CoolCheck™ patent-pending technology allows you to quickly see when food temperatures are no longer safe. Designer Displayware provides an upscale look. Food pans and lids fit in standard sized food pan templates.



Designer-line
Reach-Ins & Pass-Thrus

Continental
Refrigerator

Top mount "Plug" refrigeration system designed to be fully removable for servicing, cleaning or converting from a refrigerator to freezer in the field. Unique air distribution down duct system on top and sides allows for complete use of storage space while keeping a constant, uniform temperature throughout the cabinet. Thicker, 3" foamed-in-place insulation, thicker gauge metal, and door corners welded for superior strength and durability. Choose from a variety of Reach-In/Pass-Thru Refrigerators, Freezers, and Warmers in shallow depth, slim or extra-wide widths.



RC30S



AXP22T

High Speed Microwave & Combination Ovens

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" tall half pans. Automatic voltage sensor adjusts to power supply. AXP22T 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. AXP22TLT supplied with installed oven liners for easier cleaning.

TOP TEN Concept Trends for 2017

1. Hyper-local sourcing
2. Chef-driven fast-casual concepts
3. Natural ingredients/clean menus
4. Environmental sustainability
5. Locally sourced produce
6. Locally sourced meat and seafood
7. Food waste reduction
8. Meal kits
9. Simplicity/back to basics
10. Nutrition

Source: National Restaurant Association, www.restaurant.org

The National Restaurant Association, What's Hot, 2017 Culinary Forecast, is a good place to start when planning concepts and menus that will be attractive to large audiences, like K-12 and University students, as well as patients and visitors in the healthcare foodservice arena.

Blixer® 3

This unit combines the best features of the food processor and blender/mixer. Ideal for use in health-care facilities and restaurants. Stock-pot shaped stainless steel cutter bowl has patented food wiper assembly to wipe top and sides of bowl during processing. Leakproof, see-thru lid allows you to view processing and add ingredients without stopping or opening machine. Easily disassembles for cleaning. 1-year parts & labor warranty.





Vegetable Prep Machines

Designed to process large amounts of vegetables in no time at all. Complete selection of 52 discs including 7 dicing kits and 3 French fry kits available—Dice, slice, julienne, French fry, and grate. Comes with 1 medium slicing disc and 1 grating disc. Hopper has 2 openings—large for bulk products, such as whole head lettuce or cabbage, and small for slender or delicate produce, such as carrots or mushrooms. 1-year parts and labor warranty. Model CL52E shown.



Signature Server® Mobile Equipment

Signature Server® offers an endless combination of equipment and accessories designed to add style and “curve” appeal unique to your foodservice operation. Ideal for use in K-12, business and industry, and healthcare settings. Signature Server® features striking curved and rectangular base shapes. Functional and stylish breath guard options in standard and 2011 NSF2 versions. Choose hot, cold, frost top, or soup modular drop-ins. 1-year parts & labor warranty.



Super Pan V® Steam Table Pans

With Vollrath's line of steam table pans, you can transport and store your food safely and easily. 22 gauge, 300 series stainless steel pans are up to 300% stronger—resisting dents, dings, to keep your food safe and secure during the transportation and holding process. Easy to pour corners and traditional body size make Super Pan V® pans compatible with all your Super Pan II® pans, covers, and accessories. Jacob's Pride Limited Lifetime Warranty. NSF. USA made.



Eclipse™ Braising Pans

Groen's new classic and advanced electronic controls deliver precise temperatures helping operators achieve maximum cooking consistency and improved food quality while reducing labor and food costs. Both the classic and advanced control panels are IPX6 rated for water resistance. Groen braising pans combine the functions of a skillet and a kettle into one versatile, high-performance, commercial cooking solution. Model BPM-30GA shown.

- Available in 10-, 15-, 30- and 40-gallon models.
- Electric or gas power options available (TD/FPC is electric only).



Color-Coding Opportunity



Color-Coded Knives

Stay HACCP compliant and guard against cross-contamination by using different colored knives for each culinary task. All color-coded products feature no-stain, high-carbon steel blades, and polypropylene handles. NSF approved with Sanitized® anti-microbial protection, meeting all foodservice industry standards for sanitary and hygienic utensils.



Food Processors with LiquiLock® Seal System

Patented LiquiLock® technology lets you process dressings, sauces, marinades, and purées from an unbreakable, scratch-resistant, high-impact, clear-view batch bowl—with no leakage! And, no food processor is complete without cutting-edge processing discs (sold separately)—adjustable slicing disc allows you to select 16 different thicknesses, a reversible shredding disc, and a sealed whipping disc enabling you to make fresh whipped creams, crème fraîche, butters, and more. Models WFP16S and WFP16SCD shown.



ChefSeries™ Convection Ovens

Deliver healthy, wholesome meals that will appeal to your patrons tastes without sacrificing nutritional value. Features include one shot and pulse steam injection, even baking without rotating pans, manual backup controls, cook and hold feature, 6 wire racks with 12-position pan slides, simultaneously opening doors with double-pane glass windows, and a porcelainized cooking compartment. Choice of 2 control options—EnviroStar™, a knob control, or Enviro-Zone™, a fully programmable, icon-driven control. ENERGY STAR®. 3-year parts; 2-year labor warranty; limited lifetime warranty on doors. Model ECSF-ES2 shown.



Flex Station

Flex Station is easy to configure, assemble, and adjust to fit your every need. Customize with clear food boxes and covers to provide perfect content visibility and prolong product freshness. Use black Camwear® pans and angled divider bars to provide a modern look and easy access to items. From cafeteria to classroom, the Flex Station allows you to be in more places and reach more kids for breakfast, lunch, or any meal time. It can also be configured to hold trays, domes, bowls, bases, and condiments in one location, promoting work and space efficiency.



Combo Cart® Plus

Maximize your storage capacity and options with portable and dependable food transporters. Electric or non-electric transporters hold food pans, sheet pans, trays, and even pizza boxes without having to change rails! Food safety is never an issue as the cart is fully insulated and keeps hot food out of the danger zone for 4+ hours. The energy-saving heater is over 50% more energy efficient compared to leading metal carts.





SofGrip™ Cutlery **DEXTER** THE EDGE SINCE 1818

The standard for demanding kitchen environments. The soft-to-the-touch handle literally molds to your hand and becomes its extension. SofGrip™ combines the world's sharpest hand-honed edge in stain-free, high-carbon steel with the most ergonomically designed handle ever! Available in both black and white handles. Made in the USA.



Film & Foil Dispensers

Save time and money with TableCraft's solution to wrapping food. Made of durable, break-resistant ABS plastic that is easy to clean and dishwasher safe. Model RWS12 shown. KenKut® Film/Foil Dispenser includes slide cutter and safety blade storage on the lid. Two sizes: KK3 fits up to 18" film/foil and KK6 fits 24" film/foil. Rapid Wrap® Film Dispenser provides the easiest load-and-go of film dispensing. Model RWS12 can be used with bulk or boxed film, 12" rolls of film.

TAYLOR

Digital Thermometers

Thermometers are the only way to ensure food has reached a safe minimum internal temperature, and consequently, prevent foodborne illness. Look to Taylor for the largest selection of digital thermometers with the FDA recommended 1.5mm diameter probe. Dishwasher safe. Model 9848EFDA shown.



TRUE

STR/STA/STG Spec Series®

Newly re-designed Spec Series® uses environmentally friendly R290 hydrocarbon refrigerant with features that include:

- LED interior lighting.
- Lifetime guaranteed bolt style door lock.
- Lifetime guaranteed all metal working door handle.
- Lifetime guaranteed external cam lift door hinges.
- Four shelving kits available.
- Exterior digital temperature display in either °F or °C.
- Positive seal, self-closing door with 120° stay-open feature.

Model STR1R-1G-HC shown.



DONE TO PERFECTION.

VC Series Convection Ovens

The versatile performance you need for preparing a varied menu with consistently great results. Gentle air circulation and even heat distribution produces evenly cooked casseroles, meats, vegetables, and baked goods. Save on operating costs with an energy-efficient heat recovery system. 1-year limited parts & labor warranty. Model VC4GD shown.

- Electric—12.5 kW input burner per oven section
- Gas—50,000 BTUH burner per oven section, ENERGY STAR®



DONE TO PERFECTION.

Electric Low Water Energy Convection Steamers

Save money, earn rebates, and never sacrifice cook time with Vulcan's powerful stainless steel C24EA-LWE Series Steamers. The first and only ENERGY STAR® qualified electric à la carte countertop steamer, designed to conserve water usage by up to 90%. Less water means less maintenance and scale. Floor models now available! Shown on optional stand and casters.





THE SNACK PROFIT

Snack items on any menu are popular right now, but the snack trend is especially popular in university and healthcare environments. Grab-and-Go snack carts, strategically located on a hospital or university campus, are good profit generators. Late night and mid-day snack craving customers are especially prevalent in these environments. Mix and match popular concept trends with your carts and find out what attracts your customers the most.



Easy Cart

This economical mobile solution for packaged menu items is designed with simplicity at its heart. All merchandising units are configured for 120V and can be plugged into any common outlet. All units can be totally waterless. This flexibility enables an additional revenue stream for your operation in any environment. The simple 4-step process to building your Easy Cart solution includes choice of length, merchandising, shelving, and décor.



MetroMax 4 Shelving

Built to last a lifetime! All polymer corrosion proof shelving is engineered for use and abuse. Corner and frame design delivers stability across stationary, mobile, and high density track shelving. Lift-off open grid and solid polymer shelf mats clean up easily by hand or in a dish machine in a fraction of the time of wire shelving. Rigid construction delivers stationary units with maximum capacity of 2000 lbs., 400 lbs. per shelf. Shelves and posts offer a lifetime warranty against rust and corrosion.



*Read about
MetroMax 4
in KitchenBiz*



Mightylite™ Pan Carriers

Transport hot or cold food at safe, appetizing temperatures with confidence—Keeps food safe for 5+ hours! Mightylite weigh 60% less than traditional polymer molded, urethane foam-filled carriers. Convenient, integrated handles provide the ultimate flexibility to facilitate lifting, carrying, and moving in various situations. Eight handles make the job easier and allow you to lift whichever way makes you most comfortable!

When providing prepared food from one kitchen to several different serving locations, venues, or even smaller satellite kitchens, a fail-safe holding and transport system is required. In hospitals and schools, safe food transport is essential for operation efficiencies and the health and safety of guests and residents.

Food For Thought



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, MT2R-TOPB, MTDBL-46.



Oasis® BOX Air Screen Merchandisers

Cut labor costs and generate revenue by adding, or expanding, grab-and-go service in your cafeteria, kiosk, book store...just about anywhere. Breeze-E (NSF Type II) with EnergyWise refrigeration performs in warmer environments. Front-breathing air channel requires zero clearance ventilation so can be built in to a wall or alcove. Available in 24" and 32" depths, units feature two full end panels with mirror, adjustable shelves, and a wide selection of exterior laminates. Model B42 shown.



Kanello™ Dinnerware

Create a welcoming dining environment with a fresh blend of colors and Kanello™ dinnerware from G.E.T.

Mix and match with G.E.T.'s Diamond White™ and Diamond Ivory™ colors. Heavyweight design is ideal for everyday, high-volume foodservice operations. Premium melamine with glazed surface for added protection. Ideal for fast casual and casual dining, college and university buffets, healthcare, cruise lines, and more. Available in 4 colors so you can easily mix and match with existing items for a complete tabletop setting.



K-12 Convection Ovens

Get an A+ in energy savings with Convection Ovens from Southbend. Simple controls and exclusive 3-year warranty specifically designed for institutional use! ENERGY STAR® gas or electric models available in standard depth, single or double deck with standard or cook and hold controls. Model KLGS/17SC shown.

- 53,000 BTU to non-clog burners
- 11kW high efficiency heating elements
- Stainless steel exterior
- Interchangeable control panels
- Porcelain enamel interior



Bun Pan Racks

Channel Manufacturing offers a variety of Bun Pan Racks, NSF certified, made in the USA. AXD Heavy Duty Racks are built to last a lifetime, with heli-arc welds and double welded pan slides. The tubular frame is 2X the thickness of most racks and has extra horizontal supports. The large casters have 2 sets of bearings with grease fittings. LIFETIME TOUGH warranty. "Buy once and be done." Model AXD1820 shown.

Standard Duty Racks include additional cross supports for added strength. 5-year warranty. Model 401A shown.



401A



AXD1820



Helios™ Knife Sterilization Cabinet



Sterilize knives in as little as 3 minutes with 99% efficacy**. Exclusive non-filtering, clear slotted knife holder and special mirrored interior walls eliminate shadows on knife surfaces within the cabinet that could prevent complete sterilization. Stainless steel construction. Heavy-duty locking handle provides extra security. Holds up to 12 knives plus steel (not included). NSF Component. 115V. Made in the USA.

**Independent laboratory testing indicated 99% reduction in E. coli bacteria.

U.S. Patent Number: 9,339,570



S-Series Premium Slicers

Globe's new line of slicers delivers more of the powerful features operators need and the high-quality cuts customers expect. Patent-pending, one-piece anodized aluminum base provides easy access to typically hard to reach spaces for quick cleanup. Patent-pending indexing system and oversized knob, provide precise control for the thinnest slices. The industry's only "clear-text" graphic user interface eliminates blinking lights and error codes and enables operators to select speed/stroke length, diagnostics, and read messages. 2-year parts and labor warranty. Model S13 shown.

THE BENEFITS OF HAVING A GOOD SLICER ON HAND

For school and healthcare foodservice, slicing deli meats for sandwiches and salads can save a considerable amount of money for an operation. Slicing your own deli meats is less expensive than buying pre-sliced cold-cuts. It allows for better portion control, and while there is additional labor involved, unsliced deli meats have a longer shelf life.

Food For Thought

Cold Milk

NORLAKE



NOVA™ Milk Coolers

New design incorporates 50% reduction in energy consumption. Powerful refrigeration system maintains product temperature for longer periods of time with the door open. Storage for 8, 12, or 16 cases of milk cartons. Drop lid provides self-serve milk with easy access. Heavy-duty floor racks and key locking feature. 3-year parts and labor; 5-year compressor warranty. ENERGY STAR®. Model AR124 shown.

Industry Leader in Innovation



Walk-Ins

For schools and healthcare facilities that need efficient cold storage space, the ThermalRite Walk-In can be configured as a cooler, freezer, or a combination—offering the ultimate versatility in temperature controlled storage to meet consultants' specifications. For additional piece of mind, the walk-in features Sanisteel®, an exclusive anti-bacterial, slip-resistant, pre-coated steel. ThermalRite's customized products are backed by nationwide service and turn-key installation, ensuring that the unit is a perfect fit and that the entire project is managed seamlessly.

INDUSTRY PARTNERS

Our goal is to provide solutions and opportunities for busy foodservice professionals.

The right equipment can help you increase revenue opportunities, save time and labor, increase kitchen efficiencies, decrease operational costs, and more.

Changing trends, new foodservice equipment technology and innovations, new refrigerant requirements, social awareness on green initiatives, equipment features that reduce and sometimes eliminate operational costs, are all exciting, but can be overwhelming.

We stay on top of foodservice trends and equipment innovations by working very closely with the top manufacturers in the industry through intense equipment training and networking opportunities.

We do the homework so that we can provide you with the best information to help you make the important decisions for your operation.

The manufacturers in this flyer participate in extensive foodservice operation research to provide equipment and supplies that meet and exceed your needs.

We are always happy to work with you to find the best equipment to meet your needs and your goals.



KoldFront

Get 5-day shipping on PC120 remote refrigeration system with KoldFront Rapid Ship! Energy-saving and environmentally-friendly walk-ins designed for maximum cold holding performance with minimum environmental impact, all while saving you money on energy costs, operating costs, and overall cost of ownership.

- Standard 34" door, right or left hinged
- NSF .100 smooth aluminum floor (coolers available floorless)
- 26 gauge stucco-embossed Galvalume steel in and out.
- Refrigeration system comes standard with LDA (local dashboard & alarms). When connected to the internet, the operator will be notified when system is operating outside of customer settings.



Automatically adjusts ice production based on day-to-day needs.



Indigo® Ice Machines

Intelligent Thinking Inside the Box. With its EasyRead® display, Indigo takes the guesswork out of owning and operating an ice machine. From cleaning messages to self diagnostics, this machine does it all. And, it costs so little to run. Most models are ENERGY STAR® qualified and save even more with the ice programming feature that automatically adjusts ice production based on our day-to-day needs. Model IY0504A shown on B570 bin (sold separately).

[Watch the Indigo Video for more information](#)



High-Efficiency, Open-Pot, Gas Fryers

Designed for trouble-free filtering of fryer batteries without wasting valuable space. The H55 fryer is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. H55 fryers are the industry's first green fryers meeting ENERGY STAR® guidelines and are the foundation of Frymaster's ever-evolving conserving fryer technology. Optional FootPrint® and FootPrint PRO® Filtration System dramatically extends oil life, saving thousands of dollars annually on oil costs while preserving food quality.



ENERGY STAR® fryers offer shorter cook times, faster temperature recovery times, and higher pound-per-hour production rates through advanced burner and heat exchanger designs. As oil prices increase, a number of new technologies have been introduced to increase oil life and lower oil costs.



Master Series Convection Ovens

Convection ovens deliver consistently better baking results than ever thought possible. Gone are the days where you need to turn your pans halfway through the cook cycle. The innovative air-baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the oven cavity, resulting in very precise cooking results throughout. Available in gas or electric. Model MCO-GS-10-ESS shown w/optional casters.



HD Counter Series

Full-size power, performance, and durability, streamlined with counter-series flexibility and convenience. The HD Counter Series features an impressive array of equipment to meet the demands of any commercial foodservice operation, large or small. Equipment so robust it rivals floor models for power, performance, durability, and reliability. Everything you need is available in a package and line-up that makes sense for your operation. Choose Broilers, Ranges, and Griddles—Configured your way!



Delfield

Coolscares™ Reach-In Refrigerators & Freezers

Coolscares™ provides the operator just what he needs to keep food fresh and the kitchen running smoothly. Its unique refrigeration system, GreenGenius™, preserves the environment, saves energy, and decreases utility costs. Exclusive features include full integral door length handles, self-closing doors up to 90°, LED interior light, greater capacity without increasing footprint, and easy-to-read electronic display. Energy efficient one, two, and three door models available. Model GCR2-S shown.



CAPTIVE

CORE Protection

The prevention and defense of fire in commercial kitchens is critical. CORE Protection is designed to provide primary coverage for hood plenum, grease ductwork, and cooking appliances. When the temperature exceeds the rating of the sensors, the CORE Protection is engaged for rapid flame knockdown and quick extinguishing of the fire. The CORE Protection System is a water-based fire suppression system ETL listed to UL Standard 300 and ULC/ORD-C1254.6.

Read about Core Fire Protection in KitchenBiz



GOOD PREP TABLE TIPS

Don't load a prep table with product that isn't already chilled to proper temperatures.

Don't jam units up against the wall or too close to other equipment, particularly cooking equipment. The condensor coil needs room to throw off heat.

Don't overload the unit. Too much product in the box or drawer will impede airflow and prevent food that isn't properly chilled from cooling.

Food For Thought

Equipment designed to save resources, reduce operational costs and increase efficiency

Cleveland



SteamChef™ Boilerless Steamers

Save energy. Save water. Save money. Patented SteamSaver™ technology reduces energy use by over 50%, reduces water use by 30%, and qualifies for ENERGY STAR® rebates. KleanShield™ design eliminates foaming, contamination of water reservoir, and flavor transfer. High speed convection steam for fast cooking. SureCook™ timer automatically compensates for the volume of food being cooked. Model 22CET6.1 shown.



Delfield

Coolscares™ Worktables

Coolscares™ is designed to be easy to work from and provide storage that seamlessly fits into your operation. This combined with a unique refrigeration system, GreenGenius™, makes it the greenest and hardest working, saving both energy and labor. Select from doors, drawers, or a combination of the two to maximize your cold storage while keeping enough product at your staff's finger tips to handle the rush with the freshest foods. Model GUR60P-S shown.

FREE Startup Program
2-YEAR Parts & Labor Warranty for all K-12 schools

Cleveland

Gemini™ Gas-Fired Steamers

With a high efficiency forced air gas generator, these steamers produce just enough steam to get the job done while minimizing energy use and saving water. Each compartment is independently operated and controlled by a separate stainless steel steam generator, gas valve, power on/off control levers, and an exclusive, remote probe-type water level control. Manual "ball valve" type drain controls main power on/off and automatically fills generator. Model 24CGA6.2 shown.





Traulsen

TRUSTED.

Blast Chillers w/Epicon Visual Interface

Protecting your food and your customers is easier than ever with Traulsen Blast Chillers with Epicon Visual Interface. Two user-friendly modes (Auto or Manual Menu Mode) not only improve food safety over regular refrigeration, but also ensures high-volume production accuracy. Or, by inserting the ProbeChill™, the Auto Menu function launches automatically, using the factory default or manager-specified settings. The on-board printer enables you to meet HACCP documentation requirements as your food progresses through the danger zone.

Induction Ranges

Designed to be a powerful solution for any foodservice operation. Wells Induction Ranges use up to 90% less energy than traditional cooking methods. Their compact design saves counter space and allows for maximum portability and efficiency. Pan detection means energy transmission is only present when pan is placed on the unit and power is adjusted to the size of the pan. Easy to clean ceramic glass surface accommodates pots/pans with a minimum 4³/₄" diameter. Cord/plug included. Model ICS25 shown.



Panasonic

Sonic Steamers®

Retains up to 7X more water-soluble nutrients in foods than conventional methods. 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 4 heating elements (magnetrons), 8 programmable memory pads with 16 memory capability, programmable or dial timer, 5 power levels, 3-stage cooking, and removable center shelf. 208/230V-240V, 60Hz, Single Phase, 30 Amp, NEMA 6-20R, Made in Japan.



Tray Carts, & Mobile Support Equipment

Designed for the most demanding cafeterias, kitchens, and dish rooms, these units are fully welded and are constructed from 304 stainless steel. Strong tubular legs and heavy-duty casters are standard to provide efficiency, safety, and durability. Tray and silver caddies provide an organized way of serving and storing. Dish and rack caddies are designed to fit under counter tops and come in a slim line option. Transfer, storage, and busing caddies provide a perfect solution for handling and storing of trays, tableware, dish racks, and refuse.

CM-S-302 Plate Dispenser



CM-1418-C Trays & Silverware Dispenser



TF-RIF Hot or Cold Unit



TD-620-D Tray Truck



T-242 Mixer Cart



RH-T-565 Tray Starter



T-249 Utility-Slicer Cart



T-402 Tray & Silver Cart



T-203 Utility Cart



Item: _____
 PRODUCTO: _____
 Prep Date: _____ : AM PM
 PREPARAR AL DIA
 Use By: _____ : AM PM
 FECHA DE DESECHAR
 Shelf Life: _____ HRS
 PERIODO DE CONSERVACION: _____ DAYS
 COCINERO: _____ Employee
 MON TUE WED THU FRI SAT SUN



DateIt™ Food Safety

PIPUS01: 2"x3" DuraPeel™ Labels, 500 per roll. Reduce food waste with easy-to-read shelf life and expiration date notes. Labels can be removed before or after washing without leaving any residue. 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 come 1000 per roll, 7 rolls per case. Labels need to be removed before washing to avoid leaving residue.



WATER MASTER
MATS FOR PROFESSIONAL USE
Formerly Apex™ Food Service Products

Water Master® Entrance Mats

Intended for use in medium to heavy traffic areas. The raised, crushproof waffle design aggressively scrapes and cleans, while the rubber-edged perimeter entraps dirt and moisture for superior water and soil control. Molded rubber "cleats" on the underside of the mat grip the underlying surface minimizing mat movement. Water Master® uses a stain and fade resistant fiber to keep colors sharp and the mat looking new. Highly recommended for "Green Cleaning" applications. 3'x5' and 4'x6' sizes available in dark brown, charcoal, and slate blue.

CARBON CURE™
Non-Caustic Foaming Cleaner

BEFORE

AFTER

FMP

AVAILABLE EVERYWHERE!

Safely removes carbon and grease build-up from metal surfaces and cooking equipment with its unique, fast acting, non-abrasive formula. Rinses clean in as little as 5 minutes. Produces minimal odor and won't burn skin, so no protective apparel is needed.



FOCUS
FOODSERVICE

FPS-Plus™ Polymer Shelving

Need a storage system that is easier to clean and offers the same flexibility and durability of standard wire shelving? FPS-Plus™ is the answer. Polymer panels and green epoxy coated frames are manufactured with anti-microbial protection infused. Lifetime warranty against rust and corrosion. Posts and frames have a 12-year warranty against naturally occurring rust. Shelves up to 48" support 800 lbs.; shelves longer than 48" support 600 lbs. Green epoxy posts available for mobile or stationary applications. Choice of vented or solid panels.



Upright High-Temp Dishwashers

ENERGY STAR® CMA-180 series is designed for years of trouble free service, producing sparkling results while conserving energy, water, and chemicals. Ventless models now available! Uses only 0.8 gallons of water per cycle. External scrap tray prevents debris from clogging the drain. Safe-T-Temp feature assures 180° sanitizing rinse every cycle. Pull-pins allow wash arms to be removed for cleaning. Water tight top mounted control box includes rack counter. Extended wash/delimer switch and easy-to-read temperature gauges.



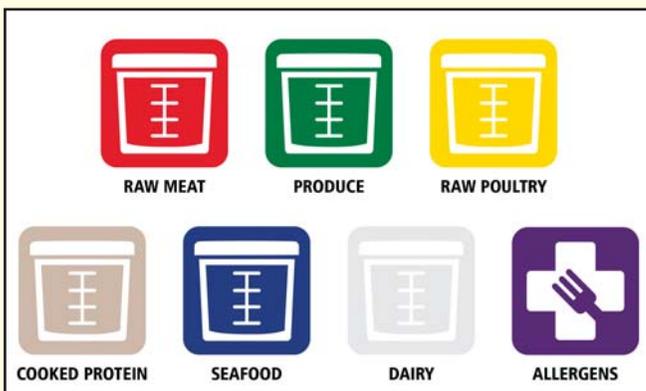
Conveyor Dishwashers

ENERGY STAR® conveyors clean 243 racks per hour using only 0.49 gallons of water per rack while achieving sparkling, clean, dry dishes. Model EST-44 shown. Performs three separate washing functions including a built-in power rinse, all in a 44" or 66" space. Constructed entirely of stainless steel. Large 19" opening accommodates larger items and utensils. Meets ETL sanitation, UL, and CUL construction standards.

Avoid Cross-Contamination and the Risk of Allergen Exposure

Food safety can be severely compromised by cross-contamination during preparation and cooking. In all foodservice environments, and especially in schools and healthcare foodservice, it's imperative that allergens are kept separate from other foods. Color-coding prep and cooking areas is an effective way to keep food separated and safe. Make sure everyone working in the kitchen knows the color-coded system and is on the same page with the color coding. It's a good idea to hang the color-coded poster where everyone can refer to it easily.

Below are suggested food types to be used with each color. The Color-Coded Foodservice System can be easily adapted to fit your unique needs or existing color-coding program.



CREATE PREP ZONES. If space allows, create dedicated prep zones in the kitchen. Create one area to prep raw meat, another for produce, another for seafood, etc.

SEPARATE YOUR TOOLS. Hang or store color-coded tools separately by food type. Using the right tool is easier if that tool is already set apart, ready to use. Avoid dumping them in a single drawer, or stacking them on a shelf.

WASH STORAGE. Washing prep tools is a no brainer, but storage is easy to forget. When a storage container reaches empty, wash it out before adding more food.

Source: Rubbermaid Commercial Products
www.rubbermaidcommercial.com



Color-Coded Prep Tools

Color-code your kitchen with color-coded prep tools from Rubbermaid. From storage to prep, you'll have what you need to help minimize cross-contamination through four stages of the flow of food—storage, prep, cooking, and serving. Choose from eight color-coded kits that come with everything you need to start a color-coding system, including an implementation guide and a poster to train your staff.



Microfiber HYGEN™ Cloths & Wet/Dry Mops

Innovative solutions and proven superior performance for maintaining healthy, safe environments. Color-coded products help reduce cross-contamination by differentiating area of use. Zig-zag scrubbing strips and high quality knitting for better absorption and debris pickup. Cleans 25% better than conventional microfiber and traditional cotton cloths and up to 500 laundings. Bleach safe.



Cactus Mat
 MANUFACTURING COMPANY
 Quality and Integrity since 1990

VIP Cloud Anti-Fatigue Floor Mats

Non-absorbent, "closed-cell" nitrile rubber compound offers the ultimate in comfort and performance. Standing on it makes you feel like you're "standing on a cloud". At only 8 lbs. for a 2'x3' section and 14 lbs. for a 3'x5', it's extremely easy to handle and clean. Textured surface and tapered edges promote anti-slip and anti-tripping safety. 5-year guarantee against breakdown from grease. Choose mat with drainage holes (red or black) or solid top mat (black only).

Champion®

The Dishwashing Machine Specialists

44-Pro Rack Conveyor

The new 44-PRO-VHR Rack Conveyor with Ventless Heat Recovery captures 100% of operating exhaust heat and vapor and converts it into usable energy to heat wash water and fresh rinse water. This conversion saves as much as 13kW of energy, or up to \$6,000 in wash tank and rinse water heating costs annually. The top mounted HMI user interface controls feature a color display for operation, monitoring heat, and active alerts. These include customizable soiled water notification, de-lime notification, and de-lime cycle, per the customers needs. ENERGY STAR®. Model 44-Pro-VHR shown.



Champion®

The Dishwashing Machine Specialists

Undercounter High-Temp Dishwasher w/Dry Assist

Significantly reduce water and energy consumption with new exclusive features of Champion's new ENERGY STAR® qualified Undercounter Dishwashers. Choose 330B (33³/₄"H) or the new compact UH330ADA (29¹/₂"H), ideal for small commercial kitchens. Patent pending Dry Assist technology removes excess moisture quickly, accelerates drying time, and provides up to 50% more energy savings! Multi-power allows for infield conversion to 208/240V and/or single to three phase with ease. Soft Start protects glasses and dishes from chipping and breaking. NSF. Model 330B shown.



Champion®

The Dishwashing Machine Specialists

Genesis Door-Type Dishmachines

Energy usage savings up to \$5,000 per year with the DH5000-VHR. No hood required! Sloped hood design keeps steam away from the operator. Exclusive tri-rinse system ensures clean wares every cycle. Multi-volt and multi-phase offers maximum installation flexibility. Variable cycle times convert machine from dishwasher to pot/pan washer. NSF. ENERGY STAR®. Available in standard height or tall to accommodate larger items like sheet pans or stock pots. Model DH-5000T shown w/Ventless Heat Recovery (VHR).



in sink erator®

PowerRinse Waste Collection System

The PowerRinse Waste Collection System improves kitchen efficiency by increasing pre-rinse and scrapping speed, while reducing bulk waste without grinding. With PowerRinse, scrapping and pre-rinsing can be accomplished in one step. By using both hands to scrap dishes under the powerful plume of re-circulated water, operators easily cut the time it takes to clear dishes in half-sometimes even tripling their speed! Available in three sizes (Standard, Pot/Pan, and Trough).

DISHMACHINES

When calculating how many racks to wash per hour, remember...

About 35 racks of dishes are produced for every 100 meals served. Your dishmachine should be able to easily handle peak demand volume.

Be sure to check the energy and water saving features on the dishmachines that you are considering. The savings can be astronomical.

Food For Thought




JOHNSON-ROSE

Dishwasher Racks

Wash and store your dishes safely with dishwasher racks from Johnson-Rose. From the most fragile tableware to heavy-duty kitchen items, these racks help minimize breakage by absorbing impact from dishwashers. Removable extenders help customize your washing line only when you need it. Plus, a dolly to transport the racked goods wherever they need to go.



Retractable Hose Reel & Spray

T&S hose reels offer a convenient and safe method for clean-up and maintenance in your foodservice establishment. Their open and enclosed reels feature varying length hoses and a choice of powerful spray valves and water guns. Heavy duty stainless steel construction with ratcheting system holds the length of the hose until a slight tug retracts automatically. Available with 30 ft., 35 ft., or 50 ft. hose.



RackStar® Conveyor Dishmachine

Lowest water consumption in its class! Jackson has set a new standard of excellence in warewashing with water and utility savings, to performance, and to cost of ownership. Loaded with best-in-class energy-saving features, including exclusive Rainbow Rinse. The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to an industry leading 0.35 gallons per rack. RackStar lowers water, chemical, and energy costs while always getting wares Clean the First Time®. Now available with optional Energy Recovery!



Professional Cleaning Supplies

Guaranteed to make your operation sparkle. Everything you need from grill cleaning supplies to hotel size soap pads can be found from ACS Industries, your source for professional cleaning supplies.

Selecting The Perfect Hose Reel For Your Operation

Hose reels are an ideal washdown solution for efficient, effective cleaning.

Open or Closed Reel?

An open reel configuration allows visibility and easy access for cleaning, while a closed reel keeps everything out of sight. This is purely an aesthetic decision.

Stainless or Epoxy Coated Steel?

Stainless reels are made from true stainless steel, which is highly durable and corrosion-resistant. On the other hand, epoxy coated reels are a less expensive alternative while still providing long-lasting durability. When choosing between stainless or epoxy coated steel, consider your environment — for example, environments with high humidity or high salt levels such as those found in coastal areas or on cruise ships, make corrosion-resistant stainless an ideal choice.

What Size Hose Length Is Needed?

To determine the length you need, first consider where you plan to install the hose reel, as well as the location of the nearest water line access. Then, measure how far the installation is from the furthest point that needs to be cleaned. Depending on the size of the cleaning area and the number of water lines available, multiple hose reels may make cleaning more efficient.

What Size Hose Diameter Is Needed?

$\frac{3}{8}$ " diameter is standard for most specifications involving washdown or pre-rinse. $\frac{1}{2}$ " is ideal for higher-volume applications, offered in a convenient medium size interval. $\frac{3}{4}$ " allows for large-scale, heavy industrial cleaning and other applications where higher water volume is required.

Source: T&S Brass
www.tsbrass.com



ChekPoint™ Sensor Faucets

Saving water and energy costs makes bottom line sense. The sleek chrome finish makes them a stylish addition to your establishment's bathroom, while the hands-free technology greatly reduces the risk of contamination. No matter how limited you are on sink space, the award-winning family of ChekPoint sensor faucets will meet your needs. Shown from left to right, top row: EC-3100, EC-3101, EC-3102, EC-3103, EC-3106; bottom row: EC-3122, 3C-3130, EC-3132.



HURRICHILL

HURRICHILL™ Blast Chillers & Shock Freezers

The largest line of blast chillers and shock freezers is now more versatile than ever. Increase productivity and coordinate meal plans more efficiently while promoting food safety and conserving energy. Optional thaw feature allows food products to be safely thawed and held at temperature, all within HACCP guidelines. Optional UV light sterilizes all metal surfaces within the cabinet for an added layer of sanitation. With 49 different models ranging from 3 to 120-pan, HURRICHILL has a unit for any application.



Custom-Built Walk-Ins



Whether it's in-room dining or cafeteria service for medical staff and visiting families, American Panel understands the specific needs of the healthcare market – and what it means to serve thoughtfully prepared meals to those who are away from home. Each custom-built unit is brightly lit, sanitary, NSF- and HACCP-compliant and is available with a monitoring system to alert staff if temperatures fluctuate beyond the specified range.



Safety Products

Mani-Kare® Bandage Dispenser—Save valuable counter space with San Jamar's wall-mount bandage dispenser. Unit removes bandage from the paper backing for simple, one-handed operation. Reduces waste with one-at-a-time dispensing and pilfer-proof locking upper compartment. Oven Mitts—San Jamar offers an extensive line of hand safety products to fit all of your needs. BestGrip™ Oven Mitts, with non-slip Neoprene® material, protect up to 500°F for 60 seconds, while the fire-retardant BestGuard® Oven Mitt provides heat protection up to 450°F for 30 seconds.

Today's School Foodservice Professionals Have A Huge Impact On Generations of Students

Students, whether K-12 or college level, are paying more attention to what they are eating. There is also a greater awareness among students regarding sustainability and food that is good for them, the environment, and the future.

School breakfast offerings, grab-and-go options, healthy snacks, school gardens, education on nutrients and smart choices, are all contributing factors to the health of our children.

Thank you



BLODGETT

Hydrovection™ with Helix Technology

Hydrovection™ Full Size Oven with innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times by as much as 47%. Hydrovection is the only split door, continuously humidified oven on the market. SmartTouch™ controls allow cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes. Model HVH-100 Double shown with optional casters.

Read 'Blodgett Responds to cooking S.O.S. with Hydrovection' featured in KitchenBiz



School Foodservice News

Featuring
Articles & Tips
Equipment
& Supplies



Scotsman **Meridian™**

Whether it's providing patient care in the healthcare environment or serving staff and visitors in breakrooms and office suites, a reliable dispenser helps get the job done. In fact, it can contribute to better efficiency and morale, and even comfort and safety. This powerful new lineup of ice and water dispensers combines legendary reliability, time-saving serviceability, and convenient cleaning innovations in one all-new lineup.

Milk Coolers

This school favorite sports a convenient drop front and flip-up tops, door locks, easily visible digital thermometers, and a hold open feature for the flip-up top. The TMC series uses environmentally friendly R290 hydrocarbon refrigerant and offers a broad range of features including dual-sided models, two exterior options, and reinforced stainless interior floor. Food safe 33°F to 38°F temperature for improved milk quality and better milk taste. Front casters lock in place. Model TMC-49-HC shown.

TRUE®



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. ©2017 SEFA, LLC