

# On the Market

## A Closer Look at... Automatic Wrapper

Operators with central production facilities and a variety of tray and package sizes should look to **Hobart's Access Automatic Wrapping System**, which allows employees to simply lay a tray down on the intake unit, where the wrapping system automatically centers and squares the tray and accurately measures the package size and height and film requirements. The wrapper selects the optimal film size and automatically wraps and labels the package.



The system can process from the smallest packages up to 10x16-in. trays. It operates at 26-30 standard packages per minute (ppm) and automatically regulates to a lower speed of 15 ppm for tall and top-heavy packages. The Access Wrapping System can be wiped clean with any standard sanitation spray.

The product also functions as a multi-communication tool. Using a wired or wireless Ethernet connection, operators can access the system to log on to the Internet or visit a customized store website. They also can access weekly or daily information and employee schedules, as well as retrieve diagnostic information and modify scale configuration and database information. To learn more, visit [www.hobartcorp.com](http://www.hobartcorp.com) or call (888) 446-2278.

## A Focus on Equipment

**Hold It** Heating solutions from **Metro** are designed to maintain food quality for extended periods of time. The company's C5 9 Series Controlled Humidity Heated Holding & Proofing Cabinets control temperature and relative humidity levels and include a tempera-



ture priority feature that generates heat before humidity, as well as low-temperature and water alarms, plus a recall and memory button to view previous cabinet settings. Operators can choose from a variety of materials, slide systems, door styles and power options. The C5 3 Series Moisture Module Cabinet features a layer of

Insulation Armour™ and is said to provide five times the moisture-generating power of a standard cabinet, making it easy for operators to proof and hold food dry or moist. To learn more, visit [www.metro.com](http://www.metro.com) or call (800) 992-1776.

### Recycling

**Rules** New from **GaiaRecycle, LLC**, is a small-volume onsite food waste recycling system. The G-30H system features a processing capacity of 66 pounds per day and is ideal for elementary schools with approximately 300 students. During an eight-hour processing cycle, the product recycles mixed food scraps and organic waste, such as small bones, fruits, vegetables, pastas, lean meats, bread, all liquids, milk and juice cartons, napkins and plastic utensils. The unit measures 41x32x32 inches and incorporates a deodorizer process that results in a sterilized, easy-to-handle, compostable soil amendment. Also available from GaiaRecycle are larger systems for schools with higher-capacity food waste requirements. For more product



information, visit [www.gaiarecycle.com](http://www.gaiarecycle.com) or call (650) 585-4416.

### Equipment Extravaganza

**Plascon Packaging** provides flexible packaging solutions and now offers D C Norris & Company's complete line of food processing equipment. Available products from Plascon Packaging include steam-jacketed kettles, cook-chill systems, cook tanks and cooling vessels. Other useful products for central production facilities are the Bag Emptying System, a mobile unit that automatically opens and empties up to six food pouches per minute, and the Jet Cook System, which decreases food cooking time while increasing manufacturing speed and throughput using a minimum of energy. For more information, visit [www.plasconpackaging.com](http://www.plasconpackaging.com) or call (888) 584-4422.

### Steaming Vulcan-O

**Vulcan**, a division of ITW Food Equipment Group, LLC, has redesigned its steam-jacketed kettle line to better meet foodservice needs. New special features include an ellipsoidal bottom said to provide more working capacity than competitors' products, embossed gallon-liter markings to allow accuracy of measurements and a heavy bar rim for durability. The kettles provide a large heat surface and uniform steam that aid in the preparation of consistently prepared soups, sauces, stews and more. They also are effective for browning meat and keeping food warm without overcooking, scorching or burning. Find out more by visiting [www.vulcanequipment.com](http://www.vulcanequipment.com) or call (800) 814-2028.



### Glass of its Own Master-Bilt

offers a line of non-refrigerated curved glass bakery merchandisers. The expansive tempered front glass and minimal frame allow customers to focus on the breads, cakes, cookies and other baked items

