

Do You Own and Control the Packaged Ice Category in Your Store?

The ISB ICE BAGGING SYSTEM offers higher margins than store-door delivery and none of the hassle for...

ISB ICE BAGGING SYSTEM

THE KOLD-DRAFT ICE MACHINE

7 Reasons Why the ISB Ice Bagging System is Better

QUESTIONS ANSWERED ABOUT THE SECTION 179 DEDUCTION

FACILITY SURVEY

KOLD-DRAFT ICE QUALITY MATTERS

ISB ICE BAGGING SYSTEM VS COMPETITORS

Comparison Chart

Ice Machine Harvest Times and Batch Weights

CD-ROM

KOLD-DRAFT

KOLD-DRAFT introduces a free Product Sourcing and Category Solutions Guide for the ISB Ice Bagging System, detailing benefits and profit scenarios for equipment purchasers, consultants, and procurement managers. The guide includes system configurations, schematics, custom bag information, a thorough competitive analysis and a Q&A on the "section 179 election" from the IRS tax code (USA) – a provision that heavily incentivizes new equipment purchases. It also includes a green initiatives piece and information on a "custom skins program" that allows owners to brand the exterior of the system. The all-in-one ice maker/bagger/merchandise allows retailers to make and bag premium quality bagged ice with store-brand packaging dropped into a merchandiser for easy selection by customers. Visit www.kold-draft.com



MKN

The MKN OptimaExpress is designed to meet the special needs of institutional catering with pressure brat pans and kettles that come in various designs and capacities. A standard core temperature probe with all units ensures precise cooking control and HACCP compliance. A sensor in the pressure control system automates the pressurisation process and provides fast cooking, while a double-walled, insulated lid allows for quick and gentle depressurisation using minimal water. Energy consumption can be up to 50% more efficient and it does not require soft water. Visit www.hansdampf.eu or www.mkn.de



Rational

Rational has launched an accessory that allows the SelfCooking Center combi steamer to mimic the cooking characteristics of a tandoori oven. The new Tandoori Pan is comprised of a special rack and a series of locking skewers that work in combination with existing controls. The biggest model, the forty-grid SCC202, can cook up to 100 skewers of chicken tikka in just twelve minutes while the smallest model, the six-grid SCC601, will hold up to thirty. Despite its name, the Tandoori Pan can also cook any other types of shish-kebab or skewer. The shape of the pan's frame ensures that each individual skewer can be securely fixed in place and skewers are available in five different widths and versions (round, square or flat) in high-quality stainless steel that is dishwasher-safe. Visit www.rational-UK.com



Vollrath

Vollrath brings both energy and operational efficiency to the back of the house with the new Cayenne® Heavy-Duty (HD) Induction Hot Plates. These offer a stainless steel framed design that has the same look and operating height as Vollrath's heavy-duty charbroilers and griddles. They have a 90% energy efficiency rating which reduces HVAC costs and increases cooking speed. Induction cooking is also ideal for lower temperature applications. The Cayenne Heavy-Duty Induction Hot Plates are available in a two-hob, front-back configuration, with the choice of either a manual control model or a digital control model. Visit www.vollrathco.com

Vulcan

Vulcan's latest line of V Series Heavy Duty Cooking Suites delivers durability, innovation and versatility. Built to be modular from top to bottom and side-to-side, they provide flexibility and complete customization as menu or kitchen needs change, without having to purchase new equipment. Made with heavy-duty construction and smart engineering, the tops are a single, seamless piece to make cleaning simple. Available features include refrigeration, heated plate cabinets, Bain-Maries, prep sinks, hand sinks, faucets, pot racks and more. Visit www.vulcanequipment.com



Winterhalter

Winterhalter introduces VarioPower, new warewasher technology that saves energy and water, and protects delicate dishes. For fine china or delicate glasses where soiling is minimal, it lowers the pressure to reduce energy and water consumption and minimize costs. For heavier soiling, the pressure is increased, avoiding the need to rewash items. With a simple press on the touch screen panel, it automatically adjusts detergent and rinse aid to ensure optimal cleaning results. VarioPower is standard on all UC Series undercounter dish, glass and utensil washers. Winterhalter has also created a system to wash spectacles used for 3D TV. A new 3D glass function button on its UC series undercounter glasswashers keeps the washing and rinsing temperature below 60°C and adjusts the concentration of detergent and rinse aid. Spectacles are clear and hygienic with no streaking or clouding. A special rack that holds up to 15 pairs of glasses is also available. Visit www.winterhalter.co.uk