

Chef

MAGAZINE

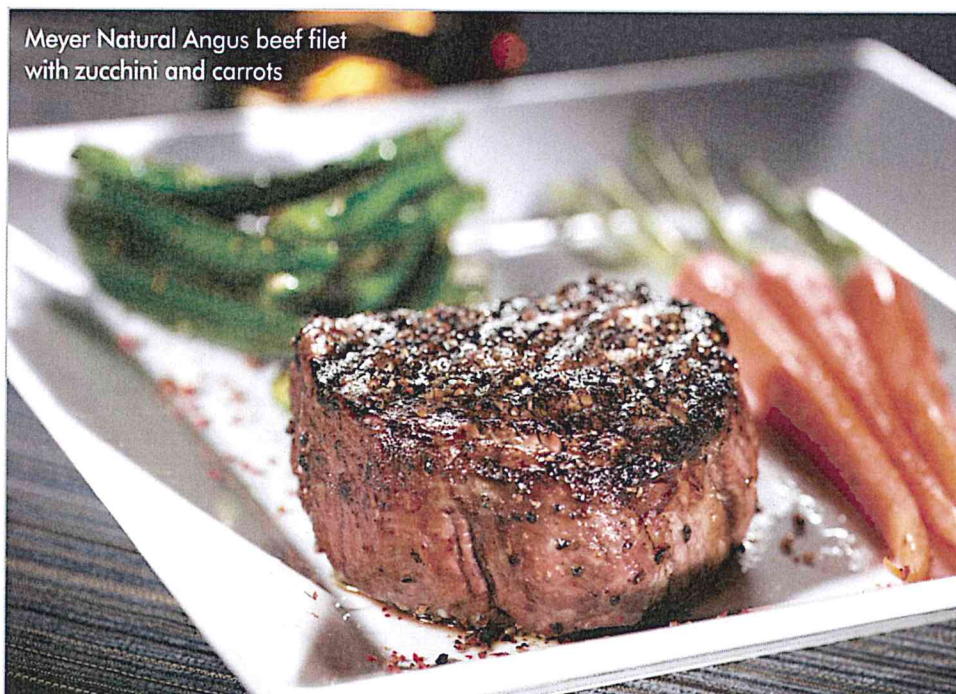
CELEBRATING
57
years

The magazine for Foodservice Professionals

chefmagazine.com



Students learn advanced dining preparation at Johnson & Wales University, Providence, RI



Meyer Natural Angus beef filet with zucchini and carrots



Chef Timothy Magee from Southern Art & Bourbon Bar, Atlanta, GA



Vulcan

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EDUCATOR
INSTITUTIONAL NEWS & VIEWS
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EQUIPMENT SOLUTIONS

EQUIPMENT AND TECHNOLOGY FOR
SUCCESSFUL FOODSERVICE OPERATIONS

SAVE YOUR ENERGY

Get plugged in to the latest energy-saving hardware.

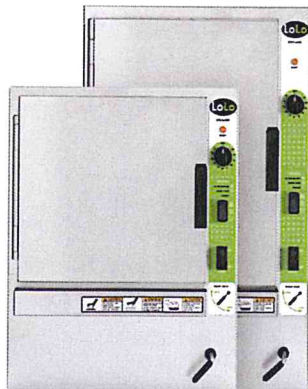
By Russell L. Bean, CFSP

Gone are the days when potential energy savings were a nice plus with an equipment purchase. Welcome to the post-Great Recession Era, where gas prices flirt with \$4 a gallon and energy saving features on commercial kitchen equipment are not only expected, but a base-line consideration in major equipment purchases.

Most foodservice equipment manufacturers have embraced this new reality and now routinely include energy savings features and performance in new and improved equipment designs. The U.S. Environmental Protection Agency (EPA) and their ENERGY STAR Program has helped to establish legitimate energy saving thresholds for some equipment categories and indirectly promote the products and manufacturers that meet or exceed those standards.

ENERGY STAR Continues to Light the Way

The ENERGY STAR Program has been around since 1992. In 2009, they added commercial (convec-



The ST-E Series Multi-Mode Boilerless Steamer from **LoLo Foodservice Equipment** (877/246-5656 or getlolo.com).

tion) ovens and griddles to the six existing foodservice equipment categories that included steam cookers (compartment steamers), commercial fryers (open pot), door-type (reach-in) refrigeration, hotfood holding cabinets, flight-type dish machines and ice machines.

Since 2009, the EPA has led a systematic review of these equipment categories in order to raise the standards or threshold for qualification and broaden some category coverage including ovens, which now include standards for combination oven-steamers.

While the EPA has been hampered by budget cuts, they continue to partner with and recognize equipment manufacturers that are active in the program. At the apex of industry participants are ITW's Food Equipment Group (Hobart, Vulcan, etc.) and Manitowoc Foodservice (Garland, Frymaster, etc.). They were both recognized with 2013 ENERGY STAR Partner of the Year – Sustained Excellence Awards for their efforts to protect the environment through superior equipment efficiency. ITW FEG has been an ENERGY STAR Partner since 2008, and this marks the fourth year they have earned the Sustained Excellence Award.

The EPA has also recognized Scotsman Ice Systems and Hoshizaki American, Inc. as 2013 ENERGY STAR Partner(s) of the Year, for their contributions to reducing greenhouse emissions by manufacturing energy-efficient equipment. Scotsman has been an ENERGY STAR Partner since 2011, which coincides with the introduction of their Prodigy Advanced Sustainability line of ice machines.



Green Heat Induction Hot Holding Technology from **The Garland Group** (905/206-8196 or garlandinduction.com).

Trade Associations Recognize and Showcase Energy Efficient Products
The National Restaurant Association (NRA) and North American Association of Foodservice Equipment Manufacturers (NAFEM) rely on their annual or biennial tradeshow for most of their operating revenue, and nothing boosts show attendance like the lure of new products and technology. The NRA started their Kitchen Innovations (KI) Awards Program and associated display pavilion in 2005, and NAFEM has been doing a What's HOT, What's COOL Pavilion for the last few shows. Both associations screen applications using a distinguished panel of industrial professionals to identify the worthy and weed out the pretenders.

Energy, water and more general resource conservation are high on the list of their new product evaluation criteria. Most of the new or improved energy saving products that follow have earned special recognition at NAFEM 2013 in Orlando, FL this past February or are winners of a 2013 NRA

Vulcan's (800/814-2028 or vulcanequipment.com) VK Series PowerFry Fryer.

Kitchen Innovations Award and destined for display in the KI Pavilion at the NRA Show in May in Chicago, IL.

More Efficient Cooking and Holding Equipment

Big BTU and killer kW-consuming cooking equipment are always prime candidates for energy efficiency improvements. While hot holding equipment pulls less power, there is room for improvement there, as well. In fact, Huntington Beach, CA-based Cambro has introduced their Combo Cart Plus electric holding cabinets, which they claim are more than 50 percent more efficient than traditional metal holding cabinets.

Like many of Cambro's products, these carts are molded from tough, corrosion-resistant polyethylene and insulated with polyurethane foam insulation. They will keep product hot or cold for up to four hours, without even being plugged in.

For extended hot holding, their PLUS Model has a compact, efficient electric heating module that mounts in the front door. That heating module can be easily removed for cart cleaning.

While induction technology has become more common for buffet service, with flush mounted induction



SAVE YOUR ENERGY

plates built into or mounted below solid surface tables and cabinets, Garland has taken induction hot holding to the next level with the introduction of Green Heat. This new approach uses a single electromagnetic generator to stimulate and heat four pans of food on four different surface plates. Like all induction units, no heat is generated without a pan present. There is little waste heat and no water bath humidity produced. Garland's induction technology includes their RTSCmp control system, which can compensate for variations in pan ferrous metal content and ensure even heating.

A small Mississippi-based com-

pany called LoLo introduced a new and improved version of their electric-heated, boilerless convection steamer. These four- and six-pan ST-E Series Steamers have a new multi-mode toggle switch that allows the operator to choose Hi Performance mode for fast-cook a la carte use, Energy Saving mode for no-rush batch cooking, or Standby (but ready) mode for even more energy saving during idle times. These steamers are well built, with a trouble-free boilerless design, solid doors with hands-free latch, automatic water fill and a large 1.5-inch compartment drain.

Tube-style open-pot fryers have been around for years, but Louis-

ville, KY-based Vulcan has taken gas fryers around-the-bend with the introduction of their PowerFry VK Series. In place of burners firing into a few straight tubes, their precision-cast Power Fry heat exchanger makes multiple bends and switch-backs through the frying oil, and then hot gases pass around the outside of the vat, extracting even more energy, reducing flue temperatures and increasing fryer efficiency. They also baby that expensive oil with their SoftStart Ignition System, which heats cold oil gently, extended its useful life and reducing frying costs.

With all this efficiency going for them, it's no wonder their PowerFry VK Series Fryers earned the Gas Foodservice Equipment Network's (GFEN) 2013 Blue Flame Product of the Year Award.

Refrigeration Equipment Makes Efficiency Cool

Sophisticated control systems seem to be the cool way to improve refrigeration efficiency. Master-Bilt was a pioneer in addressing the high cost of defrosting evaporator coils in walk-in refrigeration systems, with the introduction of their Reverse Cycle Defrost System. Instead of using electric heating elements, this patented system reverses the direction of the hot refrigerant flow to melt any ice buildup around chilling coils, reducing defrost energy usage by up to 80 percent.

The addition of their new optional Master Controller to that Reverse Cycle Defrost initiates the cycle only when needed, delivering additional energy savings. Need refrigeration info access 24/7? Master-Bilt's Web2Walk-In is an internet-based program that provides access to the Master Controller from anywhere, via wireless internet or a cabled (Cat 5) connection. With this interface you can monitor equipment status, program or adjust set-



The Combo Cart Plus Electric Holding Cabinet from **Cambro Manufacturing** (800/833-3003 or cambro.com).

points. And yes, there is an Android app for that!

Kolkpak has given their walk-in operators total cooling control with their new ArcticFox Controller. Designed for easy retrofit installation in existing Kolkpak units, this control package can be installed remotely for easy system monitoring; and includes their own defrost cycle system that only initiates a cycle when needed. Additional energy saving features include a door-open alarm, programmable light controls, door heater cycle control, seasonal sensitivity that adjusts defrost cycles to seasonal system temperature/humidity changes, and system diagnostics reporting.

Icemakers Chip Away at Energy Costs

With Scotsman Ice Systems earning 2013 EPA ENERGY STAR Partner of the Year status, you would expect they are breaking new ground in reducing both energy and water usage. Scotsman introduced their Prodigy Advanced Sustainability Line in 2011. It uses ice-level management to optimize production and save energy and water, while providing 10 percent more ice-making capacity. This sustainability-focused line is now available in cubers, flakers and nugget machines, branded by Scotsman as The Original Chewable Ice. The newest addition to the Prodigy Family is a Modular Cube Ice Maker capable of producing

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700 pounds of ice in 24 hours. Their space saving Model C0722 is only 22 inches wide and 29 inches high, perfect for use with advanced fountain beverage systems.

Dish Machines Clean Up on Efficiency

Most of the major dish machine manufacturers have been redesigning their machines to reduce both water and energy usage, starting with the big flight-type conveyor machines and conveyor-rack

models. While the energy saving payoff is not quite as big, they are now looking to wring more savings from their smaller single rack door machines and even undercounter models.

Category juggernaut Hobart has done both, introducing their Advansys Ventless Door-Type Warewasher and next generation LXE and Advansys LXE Undercounter Warewashers. Their Advansys Door-Type machine is the first ventless door-type warewasher that incorporates energy recovery, and

Hobart's (888/446-2278 or hobartcorp.com) Advansys Ventless Door-Type Dishwasher.

it uses less than a gallon (0.74) of water per rack. Operators save on energy usage, the first-cost of a ventilation hood, and lower on-going HVAC operating expenses. Their patented energy recovery system captures water vapor from the rinse cycle and condenses it by blowing it over heat exchange coils containing the incoming cold water. In addition to saving energy and water, it can pull double duty cleaning dishware plus pots and pans. It meets stringent NSF cleaning guidelines for utensil washing, which means it can handle pots, without a lot of hand scrubbing.

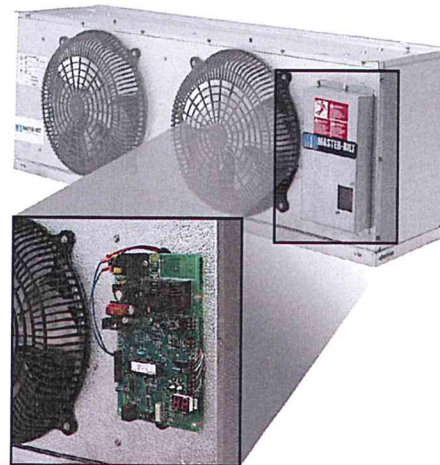
While best known for their high-temp machines, MEIKO USA has introduced their first low-temperature chemical sanitizing door-type warewasher. The KUBE Model CS-70 got its name from its unique one piece stainless steel door construction. Being low-temp, it doesn't require a water booster heater or 180 degree final rinse water to clean most dishware. Its ergonomic, digital control panel and chemical delivery system are bottom-mounted for easy access and quick refills. The KUBE is

ENERGY STAR qualified and NSF rated for 40 racks-per-hour at 90 seconds per cycle, using 1.08 gallons of water per cycle; or 50 racks-per-hour with a 72 second clean cycle.

Kitchen Ventilation Also Impacts Energy Usage

Kitchen ventilation systems and the supporting building HVAC Systems they rely on consume and can waste plenty of energy. Better balanced, sized and controlled systems can deliver significant overall energy savings. Wisconsin-based Accurex Vari-Flow System is an integrated kitchen ventilation system that can reduce energy costs by precisely modulating exhaust and (conditioned air) supply-air flows to real time heat loads. Temperature sensors positioned in hoods detect cooking (heating) activity and sensors that detect static pressure in air supply units ensure proper room pressurization at all times.

When combined with reduced fan speed and



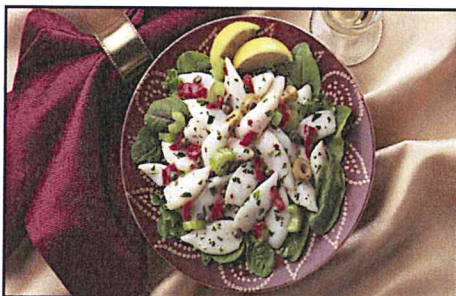
Master-Bilt's (800/647-1284 or master-bilt.com) patented Master Controller Reverse Cycle Defrost (MCRCD) for walk-in refrigeration systems.

their Vari-Green Motors, an Accurex System can reduce electrical, heating and cooling costs. This system can be controlled by keypad or enhanced touchscreen controls that provide independent light control, programmed fan control, system diagnostics and energy monitoring. The specification of a Vari-Flow Air Management System can earn LEED credits and can be integrated with most building management systems.

Manufacturers Directory

- Accurex
800/333-1400, accurex-systems.com
- Cambro Manufacturing
800/833-3003, cambro.com
- The Garland Group
905/206-8196, garlandinduction.com
- Hobart
888/446-2278, hobartcorp.com
- LoLo Foodservice Cooking Equipment
877/246-5656, getlolo.com
- Kolpak
800/826-7036, kolpak.com
- Master-Bilt
800/647-1284, master-bilt.com
- MEICO USA, Inc.
800/556-3456, meiko.us
- Scotsman Ice Systems
847/215-4559, scotsman-ice.com
- Vulcan
800/814-2028, vulcanequipment.com

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