



MKA

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



Kational

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

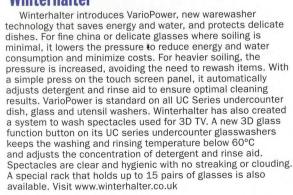
Vollrath brings both energy and operational efficiency to the back of the house with the new Cayenne® Heavy-Duty (HD) Induction Hot Plates. These offer a stainless steel framed design that has the same look and operating height as Vollrath's heavy-duty charbroilers and griddles. They have a 90% energy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



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





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