

Vollrath

Vollrath has added the Cayenne HD Thermostatic Griddle to its HD line, creating a comprehensive line of HD countertop cooking units. Its thermostatic controls maintain the user's settings to ensure consistent surface temperature for all-day operation. Featuring stainless steel burners and a durable all-stainless exterior to guard against corrosion, while providing a 24-inch cooking surface depth. The welded steel griddle is a polished one-inch thick plate that provides even heat distribution and retention while eliminating grease and dirt traps while cooking. The small-width grease trays are sized to fit in commercial dishwashers, providing easy clean-up in a fast paced commercial kitchen environment. Visit www.vollrathco.com



Vulcan

Vulcan's new IRX™ (Infrared Extreme) units support restaurants by delivering energy efficiency, high production capacity and ease of use. The VTEC's unique infrared burner system is created by combining the patented conversion burner design with a heavy gauge steel emitter panel. The stainless steel burner design eliminates the problems associated with older ceramic tile infrared burners that are fragile, easy to clog and subject to breakage. The VTEC burner is corrosion resistant, impervious to spills and resistant to thermal shock. The burners are controlled by a wide range gas valve giving the chef the ability to control the temperature of each broiler section with precision. Over 50% of the infrared energy produced is generated in long wave frequencies, optimal for cooking proteins, resulting in a finished product that is well-marked, tender and juicy every time. And VTEC units use up to 50% less gas than similar sized units. Visit www.vulcanequipment.com/VTEC

Winterhalter

Winterhalter introduces the new UC Series undercounter glasswashers with glass doors framed in stainless steel and blue interior lighting. Ideally suited to up-market bars, it also features washwater filtration, optimum pressure and the new VarioPower setting which treats fragile glasses gently and more robust items more vigorously. It can also adjust temperature, time and cleaning agents accordingly. The multi-language touchscreen includes visual and acoustic signals to machine status. Available in four sizes with rack sizes ranging from 400x400mm to 500x540mm. For lightly soiled items the glasswasher can handle up to 77 racks per hour. And Winterhalter's new reverse osmosis water treatment system, the RoMatik XS (eXtra Small) is designed to work with undercounter glass and dishwashers, processing up to 90 litres of water per hour, removing 98% of particles. Visit www.winterhalter.co.uk

