

## New Products

The latest in new equipment for the foodservice industry

**1.** To meet growing customer interest in energy-saving and green kitchen design, Chicago-based commercial cooktop manufacturer CookTek has partnered with SCHOTT North America, Inc., a Kentucky-based specialty glass manufacturer, to create an induction cooktop that meets the demanding back-of-house needs with all the energy-saving, green benefits of induction cooking. CookTek released a line of energy efficient heavy-duty commercial four and six burner ranges on 3 Phase power. Like all of CookTek's induction cooktops, the line is 90-95 percent energy efficient, compared to traditional gas (30-40 percent) and electric (50 percent) ranges. The SCHOTT CERAN glass-ceramic cooktop panel, specially engineered to have low transverse heat conductivity, keeps the rest of the cooking zone relatively cool while transmitting the heat directly to pots and pans and also helps to reduce the environmental footprint of the machines. [www.cooktek.com](http://www.cooktek.com)

**2.** Vulcan delivers faster cooking times to foodservice operations with its **electric counter convection steamers**. The continuous high-volume steam increases production while saving energy and reducing operating costs. Additionally, Vulcan's steamers provide greater versatility to cooking, offer a healthier method of food preparation and eliminate heavy lifting of stock pots as food is fully cooked within the unit. Constructed with a durable stainless steel exterior and cooking compartments with coved interior corners, these new steamers provide back-of-house flexibility as the units are stackable and able to sit on a stand or on a countertop. The Vulcan steamers also have a heavy-duty door and latch mechanism and long-life door gasket with exclusive Vulcan pan guard. [www.vulcanequipment.com](http://www.vulcanequipment.com)

**3.** Tomlinson's new **adjustable cup dispenser** with the exclusive new **Simpli-Size™ adjustment** makes it fast and easy to change cup sizes. With one turn, all three Simpli-Size fingers adjust at once for simple, simultaneous, snap-into-place adjustment. No dismantling the cabinet and removing the dispenser insert to change cup sizes. No more tools. No need for multiple dispensers. The following are highlights of the Simpli-Size cup dispenser: spring-loaded for in-counter or in-cabinet use; easy to install either vertically, horizontally or diagonally; dishwasher safe; accurately and gently dispenses paper, plastic and foam cups; NSF listed; constructed of NSF-listed and FDA-grade materials; has a one year warranty; and is patent pending. [www.tomlinsonind.com](http://www.tomlinsonind.com)

**4.** AccuTemp Products, Inc. has introduced a broad line of **steam-jacketed kettles and tilt skillets** (braising pans) in support of their existing connection-less and boilerless steamers and steam-heated griddles. These major line additions include self-contained electric and gas heated tabletop and floor-model kettles, plus gas and electric tabletop and floor model tilt skillets. All models will be covered by AccuTemp's Lifetime Service and Support Guarantee. [www.accutemp.net](http://www.accutemp.net)



## MARKETPLACE AND CLASSIFIEDS



**RUGGIERO SEAFOOD INC.** The rich, delicious flavor of Ruggiero Seafood's Fisherman's Pride® brand Calamari makes it the perfect ingredient for all your traditional seafood dishes. Red Label Calamari is caught in North America and processed in our state-of-the-art facility. Naturally tender, Loligo Pealei has very little shrinkage when prepared. Look to the Fisherman's Pride® Red Label for the highest standards of quality, consistency and availability in tubes, tentacles and cut rings. Visit [www.ruggieroseafood.com](http://www.ruggieroseafood.com), or call (844) CALAMARI.



**CLEAR SPRINGS.** Clear Springs delivers a complete line of sustainable seafood from Rainbow Trout to Swai Fillets to Mahi Mahi. All are extremely versatile and easy to prepare. Find out how recipes to please any patron palate at [clearsprings.com](http://clearsprings.com).



**EDGE CRAFT CORP.** Hone in with the Chef'sChoice M2100 Commercial Electric Knife Sharpener. The patented, three-stage sharpener with 100% diamond abrasives quickly and easily sharpens both fine-edge and serrated knives. Removable 20 degree sharpening module is dishwasher-safe. 15 degree sharpening module sold separately. Visit [www.edgecraft.com](http://www.edgecraft.com).

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