

Recipes for Success

for the Education Foodservice Industry • Issue 1 • 2017



The Quiet One

Serve up smoothies, frappes, frozen drinks and more with a blender that offers 93 variable speeds, blending at the decibel level of a nearby conversation. Perfect for a college café where students can enjoy their favorite beverage while hitting the books.

- Advance® Container designed to create the smoothest frozen beverages
- Patented noise reduction
- 6 optimized programs, 34 available settings
- 3 HP motor



Impinger Oven

The most versatile impinger ovens on the market, providing faster bake times and improving time of service, getting more people through the lunch line!

Now available, 16" and 18" belts in ventless options!

Features and Benefits:

- Air impingement technology that enhances bake quality and uniformity
- Variable speed continuous cook platform improves product flow reducing operations costs
- Uniform heating/cooking



Contact your Zink Rep to discuss ventless options for your foodservice operations!

For more information contact Zink Foodservice at 800.492.7400 or www.zinkfsg.com.

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Commercial Microwave Oven - Model # RFS18TS

Simplify cooking while delivering consistent results and excellent food quality. Amana's unique top and bottom energy distribution provides fast, even cooking and steaming for large portions when you need to get students through the line quickly.

- 1800 watts of cooking power
- 1.2 cubic ft. of oven capacity
- 100 program menu items, 4 stages of cooking
- 5 microwave power levels

Amana
Commercial



RackStar® 66 Conveyor

Reduce water, chemical and energy costs while still providing an outstanding level of clean. Using only 0.35 gallons of water per rack, the RackStar™ cleans with significantly less water and provides one-pass cleaning performance with the Dual Rainbow Rinse™ and WISR® Cleaning System.

- Utilizes a 22" pre-wash with three upper and one lower wash arms
- Removes food and debris from the ware before rack enters the wash cycle
- Exclusive EnergyGuard™ Controls

Jackson

Ventless Mini Combi easyTouch 6.10

Maximum performance in minimum space!

With so many features and benefits the Mini Combi is perfect for any kitchen.

This all-around oven delivers peak cooking performance for roasting, grilling, steaming, au gratin cooking, convenience deep-frying, baking and regenerating.

- Specific packages for schools available – Contact your Zink Rep today for information.
- easyTouch control provides simple navigation and multi-stage functionality
- Width of only 51.5 cm to fit in any kitchen

Convotherm

Comes with
a 3-year
warranty!



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Custom Allergen Cabinets

Upgrade your food safety system with a holding cabinet that can be customized with “Purple” doors for allergen control products. This 1500 Watt heating system maintains the right temperature to properly hold food while avoiding cross contact.

- Insulated Dutch doors prevent temperature loss
- Non-corrosive, Hi-Tensile aluminum for strength and ease of mobility



ARC! XL Fruit & Veggie Slicer

Whether hard or soft, large or small the ARC! can slice it all. This revolutionary manual slicer takes on the big jobs and provides even bigger results. Unlike other slicers, beefsteak tomatoes, colossal onions, even heads of lettuce are no problem.

- Slices almost anything from apples to zucchini, including onions, potatoes and tomatoes
- Available in 3/16", 1/4", and 3/8"
- Proprietary wash guard protects operators from cuts during cleaning



Maximizer™ Food Bar

Enhance your school cafeteria food bar presentation and make serving of hot and cold items easier and more service-friendly. This 6ft food bar holds six full size food pans, which is 20% more than any other similar system.

- Can be used with crocks and bowls
- Use with ice or with Coldmaster® Standard Food Pans
- Keeps food at 40°F or below for up-to eight hours
- Double-sided acrylic sneeze guard
- NSF



Call Zink to place your order for the 2017-2018 school year.



Coldmaster® Condiment Bar Organizers

Keep your condiment presentation clean, safe and organized with Coldmaster® technology! These service-friendly coldcrocks will maintain 40°F or lower for eight hours, up-to twelve hours with a lid.

- Made of sturdy, high-impact plastic
- Textured exterior hides scratches
- 3-crock organizer available for limited counter space

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Camden Collection 42" Round Table

Update your school's outdoor seating with the Camden 42" round table with attached chair seating. This uniquely designed table is free-standing, or can be surface mounted, and can be used with umbrellas with no need for an umbrella stand.

- Completely coated in Wabash Valley's AAMA 2604-05 compliant powder-coating
- Choose between horizontal slat or faux-wood patterns



WABASH VALLEY

Compartment Trays

Make serving food a little easier with compartment trays that are lightweight, come in a variety of colors, and are durable enough to withstand everyday use from K-12 students!

- The 6-compartment trays hold government "Type A" lunch
- All materials are FDA approved
- Available for right-hand and left-hand use



NotifEye

Increase your operating efficiencies and avoid potential spoilage with the NotifEye cloud-based temperature monitoring and notification system. This simple, self-installable system is ready to use with minimal set-up so you can focus on getting students through the line without the worry of unsafe food.

- Improved transmission strength
- Increased accuracy
- Longer lasting battery



Compartment Clamshell To-Go Containers

To-go containers you can feel good about! Provide environmental friendly containers for student's on-the-go! Made with three compartments for grab and go ease, these to-go containers are sturdy, oil/liquid resistant and can be used for hot or cold food.

- 100% Natural Plant material
- Recyclable and compostable



For more information visit www.zinkfsg.com or call 800.492.7400.