

Recipes for Success

for the Education Foodservice Industry • Issue 1 • 2016



Convotherm 4

Redefined: Clear Design Meets Functionality

Perfect for the school cafeteria or food court, the C4 ensures peak cooking performance and delivers an ideal, constant environment in the cooking chamber for all products. Whether fresh, frozen or precooked, you will achieve consistent and excellent results. Even when the combi steamer is fully loaded, food is evenly cooked, succulent and crispy.

easyTouch®
and easyDial™
- 2 Designs,
7 Sizes Each!



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.

Cooper
ATKINS

A must have
food safety
technology!

Blue2

Eliminate handwritten temperature monitoring by wirelessly transmitting temperatures to a bluetooth-enabled smart device. The Blue2 instrument can utilize any interchangeable Type-K thermocouple temperature probe making it versatile for insertion, air or surface temperature measurement.



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

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New e2s Merrychef Oven

The most efficient high-speed oven on the market with the ability to power two units on one 30 AMP breaker.

- Easy to clean covered corners
- Ventless
- Patented tuned impingement = faster and quieter operation

Checkout our Merrychef Video!
www.zinkfsg.com/equipment/videos

 **Merrychef**

Helios UV Knife Sterilizer Cabinet

Provide superior sterilization in 15 minutes using magnetic bars or metal racks to secure your knives! Our exclusive, non-filtering, clear slotted knife holder and special mirrored interior walls eliminate shadows on knife surfaces within the cabinet that could prevent complete sterilization.

- Holds up to 12 knives
- 2 larger slots to accommodate cleavers
- UV filtered plexiglass door with lockable keyed handle
- 99% effective in 3 minutes in independent lab testing
- NSF

 **Edlund**



Crew 44

Set a new standard of excellence in the performance of warewashing. The CREW® is loaded with best-in-class energy-saving features built around the largest wash tank in the industry. The WISR® Cleaning System provides one-pass cleaning performance while reducing water consumption to an industry leading 0.35 gallons per rack.

- Rainbow Rinse™ with arched rinse arm - patent pending
- Self-cleaning wash arms with, patent pending, non-clogging, convex jets
- Exclusive EnergyGuard™ control system
- Quiet operation and low heat radiation to the dishroom

 **Jackson**

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The proof is in the purple.

Carlisle FoodService Products considers food safety a serious priority. Protecting your customers against food allergies is an important part of any food safety system. Present to your customers our new line of purple allergen free products.

Allergy sensitive patrons are a serious concern for every foodservice establishment.

Every 3 minutes, a food allergy reaction sends someone to the **emergency room**.

It is the responsibility of a reputable foodservice provider to ensure that their customers are **safe** and protected. Carlisle FoodService Products has introduced a full line of **purple products** to help operators implement allergen programs that are efficient and organized. By using **purple allergen free products**, foodservice operators can store, prepare, serve and clean while ensuring cross contact is dealt with in the most effective manner. Purple can be used to store allergen or non-allergen products, depending on their needs. We have smart solutions for serious problems. **The proof is in the purple.**

15 million Americans have food allergies

The Big 8:

- milk
- eggs
- fish
- shellfish
- tree nuts
- peanuts
- wheat
- soybeans



1 in 13 children are affected with food allergies and are at the highest risk of fatal food-induced reactions





Heavy Volume Microwave – Model RC22S2

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 batches when you need to get students through the line quickly.

- 2200 watts of cooking power
- 1.0 cubic ft. (28 L) oven capacity, largest oven capacity in its class
- Accepts two 4 (102mm) deep 1/2 size food pans, stacked
- 100 programmable menu items, 4 stages of cooking
- 11 microwave power levels



Glasteel Fiberglass Trays

Style your cafe or show your school pride with customizable logos and wraps on high quality, fiberglass trays.

- Artwork never fades or washes off
- 50 colors
- 24 sizes
- 5 year warranty



Concepts Serving System

Get creative with your next serving solution and customize with options, accessories and finishes that meet your needs without the custom price tag. From interchangeable decor panels and curved counter options to sleek streamline design, this system serves up a whole new wave of serving line equipment with versatility, efficiency and flexibility.

- Tray slide available in different finishes to match your top decor
- Spline joining system making seams virtually disappear so all you see is one beautiful counter
- Cutouts for warmers, Delfield's undercounter refrigerators, freezers, prep tables or reach-ins



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G Series

Slice food from 0 to 9/16" thick with a powerful slicer featuring a 10" hard chromed, special alloy hollow ground knife that lasts longer and sharpens easier. Designed for operations with moderate volume slicing needs, this compact manual slicer is a solid performer without sacrificing valuable workspace.

- Permanently attached knife ring guard
- Knife cover interlock
- 35° angle food chute
- No voltage release relay system
- Removable, easy-to-clean chute, slice deflector, knife sharpener
- Dual purpose handle with improved ergonomic design
- Dimensions 22.5" L x 23" W x 16.38" H



Hot Cube

The industry's first hybrid heated hot cabinet that allows you the flexibility of using indoors or out, with or without a cord. Perfect for meal prepping when serving in your café or outside during a school function.

- Use indoors with standard 120 Volt electric, use outdoors via new propane fuel hybrid heat system
- Utilizes standard 1 lb. propane tanks for up to 8 hours of hold time
- Accommodates a large variety of pan sizes on adjustable 1-1/2" centers
- Customize the powder coating with your school colors and logos

Two powerful, yet efficient solutions for transporting and storing food safely while maintaining proper serving temperatures.



Cook-N-Hold Oven

This heated cabinet has two separate compartments and controls for flexibility in hot holding needs when you are managing multiple items on the menu.

- LED digital display to ensure holding at precise food temperature
- Anti-microbial latches protect against spreading germs
- Wire pan supports can hold both 18" x 26" pans and 12" x 20" pans on 2-3/4" centers



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