

For the Schools and Institutions Foodservice Professional

Cafeteria News

Volume 8

Articles

**It's Easy Being Green With
School Nutrition**

The Challenge of Changing Trends

Cafeteria Food Safety Tips

*Plus Valuable Supplies,
Equipment and Tips*



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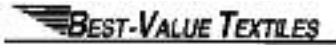
Additional Equipment Center

7 Perimeter Road • Manchester, NH 03103



Popular heavy weight bib aprons.

These popular full length bib aprons are made with heavy-weight blended deluxe twill fabric. They are colorfast and come with matching color, non-tangle ties. Features 8"x8" side pocket. Colors: White (wh), Khaki (kh), Black (bk), Navy (nv), Burgundy (bg), Royal Blue (rb), Brown (br), Red (rd), Kelly Green (gn), Spice (sp), Hunter Green (hg) and Mint (mt).



Bib Aprons (Color)



Built to withstand the rigors of the most demanding food service application.

An economy pattern in a tasteful rendition of a furling flag in the wind.



Stars & Stripes Flatware Collection



Traditional fiddle back design.

18/0 flatware that is economically priced.



Barclay Flatware Collection



Ultimate in heat protection.



Protects to 425°F. Fire retardant. Wipes clean with a damp cloth. One size fits all. Our most popular BestGuard™ oven mitts are now available in three new distinctive colors, Red (RD), Royal Blue (RB) and Green (GN). More upscale for front of the house use or use different colors for different areas or multiple kitchens.



BestGuard™ Colored Oven Mitts

Features rustproof mechanism with anodized aluminum chassis, stainless steel platform and bezel.



Y Series — Mechanical Portion Control Scales



Temperature compensated spring for use in walk-ins. Large easy-to-read dial with shatter resistant protective lens. Rotating dial, available on most models, simplifies multiple ingredient weighing. Color-coded lens identify scale capacity "at-a-glance". NSF models available. Scale Dimensions: 6 1/4"x6 5/8"x8 5/8". Platform dimensions: 6"x4 5/8". Available in 32 oz., 5 lb., 25 lb., 50 lb. also in metric.



Storplus™ Food Storage Boxes



Storplus™ boxes store food plus much more.

They offer more durability, convenience and choice. Reinforced top and bottom corners on both box and lid help prevent chipping and cracking. Easy-grip handles have structured rib reinforcement. Available in blue, green, red, yellow or clear polycarbonate. Also available in white polyethylene.



**Fully Vitrified! Microwave Safe!
Oven Proof! Dishwasher Safe!**

Choose from a variety of shapes and colors—Black (CBA), Blanco (CWA), Cilantro (CTA), Cinnebar (CAN), Cobalt (CCA), and Saffron (CSA).



Cup-per-minute brewing with automatic temperature control to keep coffee hot for hours.



Serving lights indicate end of brewing cycle. Interior water level markings for easy filling. Highly polished aluminum construction with heat-resistant bases and trim. Two-way dripless faucets. Twist to secure covers.



Measure surface temperatures fast and accurately.



A full line of non-contact infrared thermometers help operators and technicians across the foodservice, food processing and HVAC/R industries measure surface temperatures fast and accurately. Perfect for quick assessment in receiving, storage and holding areas, steam tables and salad bars. Infrared thermometers have D:S (Distance to Spot) ratios that range from 11:1 to 1:1.



**WEAR-EVER
sheet pans are
ideal in the
professional
kitchen for
multiple pan
uses.**



Heavy duty construction ensures rugged durability for every day use, and the galvanized bead wire keeps the pan's shape while guarding against rust. Perforated pan for oven broiling and baking. Sanitary open bead. Available in 3 finishes: Natural, WearGuard non-stick coating, and HardCoat anodized for reduced bake times and scratch resistance.

**New Aloe
Synthetic
Gloves are
infused with
aloe vera gel
that will
smooth and
soothe your
hands.**



Ideal for enduring tasks, Aloe Synthetic Gloves provide exceptional protection throughout the day. Aloe Synthetic Gloves provide exceptional fingertip sensitivity for superior grip and performance, with enhanced protection for medium-duty, back-of-house applications. Plus, they come in a unique green color that is easy to identify for specific tasks, which reduces the risk of cross-contamination.

**Avoid additional
energy costs by
insuring that
your equipment
is properly
calibrated.**



Cooper's interchangeable probes include 50208 fryer probe; 50306 air probe (for oven, cooler or freezer) or 50014 griddle surface probe. Includes the 32311-K thermocouple, lanyard and 50336-K duraneedle probe. Packaged in a self-merchandising clamshell. -40° to 500°F/ ±2°F. 5 year instrument warranty.

Maintains speed regardless of the load.



Hamilton Beach
COMMERCIAL

Heavy Duty Stand Mixer

Features 800 watt motor. 7 qt. stainless steel bowl with handles locks into the base. Stainless steel construction, all-metal gears, low center of gravity for minimal vibration, variable speed setting and safety features including automatic shut-off and recessed on-button. 4 attachments included—beater, dough hook, balloon wire whisk and rubber scraper. 2 years parts and labor warranty covered under the Express Care Service program (free warranty replacement). NSF/UL.

Features easy to master friendly guidance system.



Edlund

Knife Sharpener (NSF)

This Electric Knife Sharpener offers guidance system designed to increase the life of the knife by maintaining the original integrity of the knife-edge. Certified by NSF and UL commercial, it features a removable, replaceable and dishwasher safe thermoplastic guidance system. No magnets to magnetize the blade and contaminate food with metal shavings. Specially designed motor will shut down if too much pressure is applied during operation.

Slice, shred, grate and julienne directly in the batch bowl!



Pulse controls, clear bowls and covers. Super large feed tube, including large food pusher for large foods and horizontal cuts and small food pusher for small foods and vertical cuts. Easy access controls, safety interlock and safety reset button. 5 year motor and 2 year parts/labor warranty. Two sizes—2½ qt. includes S-blade, slicing, grating and julienne disc.; 4 qt. includes S-blade, slicing and shredding disc. UL, NSF, CUL.

WARING
COMMERCIAL

Commercial Food Processors

An Edlund exclusive!



Edlund

Knife Sanitizing System

Fully enclosed stainless steel Knife Sanitizing System provides a complete method of liquid sanitizing, air drying and storage of knives. The liquid sanitizing tank allows for submersion of the entire blade, thus ensuring complete sanitizing. Built-in knife rack (KR-50R) provides the facility for air drying and safe storage of knives. Removable insert and tank for easy cleaning. Stainless steel back plate provides a secure wall mounting method. NSF. Made in USA.



V-lo®— Leading Professional Chefs Toward Tomorrow!

DEXTER
THE EDGE, THE WAY AND
V-lo® Knives

V-lo knives offer patented state-of-the-art handle design, unique Dex-Text™ Armadillo texture and a composite handle that fuses soft comfort with firm control. With its incredible soft feel and got-to-have attractiveness, you will love this knife! V-lo also features the hallmarks of Dexter-Russell cutlery including the highest quality stain-free, high-carbon steel blades and ultimate long lasting sharp edges. NSF certified.

Always the right mixing speed for the job.

Includes stainless steel bowl and whip, stainless steel hook and aluminum flat beater. All ball and needle bearings are sealed to protect from foodstuff and moisture damage. Stainless steel lid planetary cover, beater shaft, all agitator shafts, bowl, whip wires, control handles and bowl clamps. Models range from our newest 5 qt. model to 150 qt. Thirty-day money back guarantee. UL and NSF listed. Model W60A shown.

Varimixer

Variable Speed Mixers



High speed convection steamer with SureCook Controls.



Cleveland

SteamChef™ Boilerless Steamers

High speed convection steamer has 60-minute electro-mechanical timer with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy duty 14 gauge stainless steel 2-piece cooking compartment door and latch with reversible door gasket. Patented KleanShield clean cavity protection and 4" adjustable legs. Available in 3 and 6 pan cap., Gas or Electric. Electric units Energy Star approved.



Want the capacity and versatility of both convection and combi?

BLODGETT

*CNVX/BCX Series
Combi/Convection Oven*

The Blodgett CNVX/BCX provides both a combi and convection oven in the same compact footprint. The BCX14 Combi offers increased production while decreasing your labor and maintenance. Exclusive "Deliming Indicator" tells you when to delime. With the Deliming Pump, you simply push a button to delime. The CNVX14 Convection Ovens matches the BCX14 footprint, making the CNVX14 the perfect oven to stack with your combi.



Design individual serving line units or complete line-ups in minutes.

VOLLRATH

*Signature Server®
Mobile Equipment*

Choose from hundreds of material, color and equipment options. Driven by your specifications, these units are designed to fit your unique application needs with a mix of custom and standard options to achieve the optimum functionality and pricing.

It's Easy Being Green With School Nutrition

January 10, 2008 -- "Going green" is a trend that's driven by more than environmentalism—there are economic factors at work. Prices are rising for fuel and power. And, as fuel prices rise, so do the prices for other goods that your operation needs. It pays to find more efficient ways to do business.

In fact, schools all across the nation are registering for such benchmarking initiatives as the Leadership in Energy and Environmental Design program from the U.S. Green Building Council and the ENERGY STAR for K-12 Schools program from the EPA and U.S. Department of Energy.

Next, take a close-up look at specific schools that have incorporated energy-efficient designs. For example, in Wayne, Pa., Radnor Middle School students enjoy their lunches at café-style window seats, where light pours in abundantly. The school is considered green because of the "daylighting" of various classrooms and communal spaces—along with the overall design and the technologies used throughout the school.

If you aren't able to renovate or start over with a new school building, you might want to replace some equipment instead. Finding the right energy-efficient equipment means weighing such factors as upfront cost, operating costs, equipment life expectancy, energy savings and performance—which requires doing your homework.

Not only can environmentalism bring practical business benefits for the "here and now," it also can help to preserve natural resources for generations to come.

Source: School Nutrition Association
www.schoolnutrition.org

Cafeteria Foodservice Safety Information

Have at least one manager certified in food safety and sanitation in your cafeteria.

Train all foodservice staff in basic food safety practices, including cooking foods to proper temperatures.

When foods are delivered, immediately assess their temperature and freshness.

Store cooked and ready-to-eat foods above raw food.

Keep hot foods at 135°F or above and cold foods at 41°F or below. Reheat food to 165°F and verify temperatures with a food thermometer.

Prevent cross-contamination (i.e. keep foods apart to avoid the transmission of pathogens from one food item to another).

Prepare food in batches. Use blast chillers and cooling paddles to cool food down to safe temperature.

IMPORTANT: Food to be held for later service must be cooled from 140°F to 70°F within two hours and from 70°F to 41°F within an additional four hours.

Establish appropriate procedures and documentation for the control and safe handling of food.

Create a daily cleaning and maintenance checklist and schedule.

Safe Internal Temperatures for potentially hazardous foods:

Poultry 165°F

Ground Meats 155°F

Roasts and Steaks 145°F

Fish 145°F

Eggs 145°F

Food cooked in microwave 165°F

Handles the driest and stiffest pizza dough to the fluffiest mousse.

Features powerful custom built motors and high torque transmissions. Flat beater, stainless steel wire whip, spiral dough hook and stainless steel bowl included. Combine dependability with the safety interlocked bowl guard/bowl lift and front mounted controls and you have a mixer that will last for years at half the price of the market leader. 2 years parts, 1 year labor warranty. NSF enamel gray finish. ETL.



Planetary Mixers



Powerful 1/2 HP 7 amp motor and stainless steel construction.



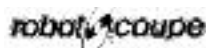
Automatic/Manual Slicers, "P" Series



Features a 13" PreciseEdge™ knife for increased cutting capacity and a clean cut, a premium gear drive system, an EZ-Glide™ table for a smooth and easy slicing stroke and 58% more base clearance. Automatic models can be disengaged for manual operation. Models 4600P and 4975P have additional features that include home position start, table lockout, automatic shut off and return to home chute (4975P only). 2 years parts/1 year labor warranty. ETL, NSF. Model 3600P shown.

Prepare 1200 plus servings in 3 hours or less.

All metal continuous feed unit is designed for quality slicing, dicing, shredding, grating, julienne and french fry cuts. Generous selection of 39 discs available for a variety of cuts and product processing. Control panel with "On-Off" switch and magnetic safety switch for user safety. Feed unit removes for optimum sanitation. Round and 1/2 moon feed openings. Includes 2 cutting discs. 120V, 60Hz, 12 amps, single phase, 1 1/2 HP motor. 1 year parts and labor warranty.



Food Processor—CL50D



Changes from vegetable slicer to food processor in a matter of seconds.



*Multi Green Combi
Food Processor*



Food processor with two main functions for food preparation: a vegetable cutter with a feed arm and a bowl cutter with a 3.2 quart bowl and transparent lid. Comes with 4 cutting blades, cutter bowl assembly and continuous feed assembly. 1/2 HP. Speed of 1700 rpm.



Maintains product temperatures...33°F to 41°F

Exterior constructed of 14-gauge stainless steel. Fabricated top with square exterior corners. Two die-stamped top openings with hinged removable stainless steel lids. LiquiTec cold pan openings accommodate 12"x20" pans. Meets NSF7 requirements. Cold pan is fully insulated with foamed-in-place polyurethane insulation. Uses HFC-404A refrigerant. Self-contained condensing unit with adjustable cold pan pressure control.



*Shelleyglas Mobile
LiquiTec Cold Pan
Serving Counters*



One piece molded fiberglass with individual warmers.



*Shelleyglas Mobile
Heated Serving
Counters*

Exterior body is seamless, one-piece molded fiberglass, having perfectly smooth exterior surface with all corners fully rounded. Heated food warmers constructed of die-stamped stainless steel are insulated on bottom. Each warmer individually equipped with heated element rated at 1000 watts for 120V or 208/230V 60 hz, single phase and wired to an adjustable control switch and indicator light in the control panel. UL. NSF. Shown with optional tray slide and glass front counter protector.

Maximize impulse sales with minimum counter space.



*Flav-R-Savor
Cabinets (Large)*



A precise combination of heat and humidity gently surrounds food with a blanket of warm, moist air holding most foods for hours.

Place product at the customers' fingertips, while allowing them to view their choices.



Glo-Ray Heated Glass Display Foodwarmers



Offers an additional heated shelf on top, ideal for use of short term holding of food for which serving temperature is not critical. Features a thermostatically controlled, hardcoated heated base and the unique, patented heated glass shelf, these merchandisers ideally hold hot wrapped or boxed foods at optimum serving temperatures while maintaining product quality. Available in single or dual-shelf models, with slant or horizontal shelves, and in widths of 27 1/4", 33 1/4" and 39 1/4".

No electrical power, no CO² bottle, and no refrigeration needed!



EZ Serve Condiment Carts

Uses the simplicity of manual pumps with 3 gal. Volpak condiment pouches. This convenient and economical system reduces labor to refill and clean pumps and containers by as much as 75%. Eliminates theft and waste up to 30%. Decreases food costs up to 30%. Sealed, sanitary bags are vacuum packed, reducing the risk of contamination of bacteria and customer intervention. Handles various thicknesses of condiments including dressings and tartar sauce.

Molded polyethylene food bars—easy to assemble



CARLISLE
Foodservice Products
Six Star™ Food Bars

Wider sneeze guard offers better coverage; two-piece acrylic shields allow for easy assembly. Tray slides and end shelves can be added without removing legs. NSF listed bars are filled with thick polyurethane foam to hold ice for hours and help keep your food at the correct serving temperatures. Textured finish resists scratching and is simple to clean. Recessed 5" non-marking swivel casters, two with brakes.

Hold cooked food longer and keep it fresher—from wrapping to serving!

Merco
Pizza Dispensing Cabinets



Perfect choice for self-serve. Specifically designed to hold and dispense boxed pizza products. Insulated heat cables on each level hold pizza at peak flavor without continued cooking. Two or three spacious levels with forward-slant design keep pizza boxes to the front, where a stop bar allows easy self-service access. Bright incandescent illumination enhances merchandising benefits and product appearance. 120V.

The perfect addition to your self-service line.

LAKESIDE
COOL-1™ Stainless Steel Milk & Ice Cream Dispensers



Cool-1™ is a milk cooler and freezer in one mobile unit. Change from refrigeration to freezer function with the flip of a switch. Holds up to eight standard size milk crates with 13 cu. ft. of space. Uses environmentally-friendly R-134a refrigerant. Convenient pass-through design. Hinged side and top doors feature magnetic gaskets to seal in cold air. 5" No-Mark casters. All swivel, 2 with brake standard. Cooler only and freezer only models also available.



Turn precious counter space into increased sales.

Structural Concepts
Impulse Refrigerated Self-Service Drop-In Counter Cases

Low Profile Refrigerated Self-Service Drop-In Counter cases, models DO3616R & DO4816R, are perfect for cafeteria style serving lines. Units drop into existing counters. Innovative air curtain ensures integrated average product temperature of 41°F. Features Breeze™ slide-out refrigeration package, proven to simplify maintenance and expedite service. Easy-to-own cases offer compact footprints and flexible product merchandising.

Increased participation and profits are assured by bringing the atmosphere of a mall food court to a foodservice operation.



Complete with counters, distinctive signage, adaptable front decor panels, transition merchandising shelving and decorative soffits, pylon and graphics systems. Engineered to give the designer flexibility in developing a form and function unique to the location. Standard base features are stainless steel interiors and Formica exteriors. NSF 7 cold pans are standard.

Combination cooking with SIMPLICITY.

The Tri-Res20 Triple Mode Cooking System is a full size, gas, combination oven that brings simplicity to the traditionally complex world of combination cooking. Featuring Groen's new Tri-Res Technology, an exclusive boilerless steaming reservoir system, the Tri-Res20 addresses the needs of institutional and commercial foodservice operators for easy steam, convection and combination cooking that provides maximum, energy-efficient performance at an affordable price. Shown on optional stand.

GROEN Tri-Res20™ Combi Oven



Servings Systems "The Solution People"

The Challenge of Changing Trends

Changes in school foodservice programs resulting from current trends have taken on many forms. With all these changes, has anything remained the same? YES! The mission of the National School Lunch Program and School Breakfast Program has remained the same—to serve nutritious meals to children. However, the way in which the mission is achieved has changed.

The result is that equipment purchasing decisions will be made based on program profiles and planning for future demands of the customers.

Students have higher expectations resulting from their dining-out experiences. Their expectations demand a wider variety of foods, better quality, increased foodservice choices, and an enhanced dining atmosphere. Menu demands include healthier foods, more “ethnic” menu items, and retail appeal.

Innovations in serving systems will impact equipment purchase decisions. Serving systems such as:

- **Food court concepts** students select from various specialty stations (as observed in local shopping malls) such as burger and fry bar, salad bar, pizza bar, commercial, and/or self-branding foods. Self-branding with school name or mascot is a very popular trend in schools today.
- **Kiosks** a small, free-standing structure with one or more open sides used for point-of-service and point-of-sale.
- **Packaged “componentized” meals** prepackaged, reimbursable meals, pick-up and go, i.e., sandwich and fruit.
- **Food boutiques** a retail activity zone where specialized foods and meal components are served.
- **Marché concepts** based on European open-air marketplaces, the emphasis is on visual display, exhibition preparation, and random points of service.

The long term trend in school foodservice programs will be a blend of self service and operator service with greater showcasing of food. This will include visible line-of-site preparation areas allowing for some part of the food preparation to be seen and appreciated by the student customer.

If your program provides meals to groups outside of the school population or is considering it in the next five years, you have an additional set of customer expectations to address in your purchase of foodservice equipment. Remember the guiding principles. The challenge is to make equipment purchasing decisions with flexibility to meet future needs of your customers. This will allow operations to handle incoming fads and long-term trends while maintaining operation viability.

Source: www.fns.usda.gov
Information from Industry Trends
A Guide For Purchasing Foodservice Equipment

Child Nutrition Employee Appreciation Week

Celebrate May 5-9, 2008

**Caring. Trained. Thoughtful.
Professional. Dedicated.** These are just a few words that describe today's child nutrition professional.

For the School Nutrition Association, every day is Child Nutrition Employee Appreciation Day, but it doesn't hurt to set aside some time to celebrate just how special child nutrition employees are.

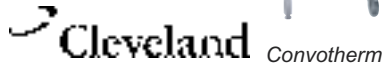
That's why the School Nutrition Association has designated one week a year to remind everyone -- directors, managers, parents, teachers, school administrators -- that child nutrition employees work hard year round. And of course, to let these professionals know you're thinking of them.

Do you sing your staff's praises daily? As a parent, do you let your child's school cafeteria manager know how much you appreciate the care that goes into each meal? How will you celebrate Child Nutrition Employee Appreciation Week this year?





Easy to use controls for precise results.



Easy to use electronic controls for "Hot Air", "Convection Steam", Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, patented "Advanced Closed System" with "Crisp and Tasty" de-moisturizing feature. Eight one step, recipe start buttons for fast, accurate and consistent cooking times. Auto reversing convection fan. Exclusive "smart key" for selecting option settings. Digital controls for temperature, time and core probe settings. UL. NSF.



Strato Steamers & Silver Star Convection Ovens

Perfect baking everytime.

Strato Steamer with new dual action handle and improved door gasket. Patented convection steam distribution system requires no fan or blower. Preheat time is less than 5 minutes. Available in 3- and 5-pan cap., configurable and stackable. 3 year warranty. Silver Star Convection Oven—stainless steel front, top, sides and 50/50 glass dependent doors. Gas—72,000 BTU; Electric—11kw. Single deck has 26" S/S legs; Double deck shipped stacked with 6" S/S legs. Steam/Convection Oven Combo is furnished with stainless steel marine edge top for easy cleaning and moisture containment. Steamer is mounted with an insulating pad to prevent heat transfer. Water, drain and power lines are mounted for a clean and simple installation.



G-Series Pass-Thru Refrigerators

Reliable, durable and energy efficient.

Features anodized aluminum side and interior finishes. The G-Series line-up includes a wide range of one and two section pass-thru refrigerators available with either full or half height doors. Self-contained system with micro-processor control, three epoxy coated shelves (factory installed), 6" casters. UL and NSF listed. Optional accessories include tray slide kits for field installation and 6" adjustable legs in lieu of casters.

Exclusive cool-to-touch Insulation Armour™ insulates the cabinet and protects employees from hot surfaces.



C5™ 3 Series Heated Holding & Proofing Cabinet



Built-in hand holds make cabinet easy to handle for mobile applications. Choice of combination holding/proofing, holding or proofing control modules. Three slide styles for maximum holding capacity: Universal slides on 1/2" increments with SiteSelect™, Fixed slides on 3" increments and Lip-load slides for sheet pans. Removable water pan and easy-to-clean drip trough. Model C539-CDC-U shown.



Banquet & Transport Carts

Energy Star listed for efficiency.

New Heated Banquet and Transport Carts are designed for transporting hot food from one location to another. Stainless steel exterior and interior, casters, stainless steel doors (full-length glass door on school transport cart models) and full perimeter bumper guard (bumper not available in school transport cart models). Banquet Carts are standard with wire shelves and Transport Carts are standard with metal pan slides, electronic controller and digital temperature display on all forced air models. UL, NSF.

Faster heat transfer, shorter cook times and exceptional cooking results without any need for pan rotation.

Exclusive patented reversing fan system results in a gentle velocity air-flow. Uniform steam injection system includes an electronic timer giving you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). Stainless steel construction, more door glass surface for visibility, taller/wider pan spacing and all-welded construction. Available with integral proofer and/or heated cabinets in gas or electric. Model JA8 shown on optional stand.



"Jet-Air" Oven-Proofer

Customize your cafeteria buffet line.



PIPER PRODUCTS
SERVOLIFT SYSTEM
BUILT TO LAST

Elite-500 Serving System & Reflections Cashier Stand

Elite-500 units feature durable, easy to care for stainless steel (or optional formica)...and come in beautiful pizzazz powder coating colors—one is sure to meet your décor demands. All Elite-500 units are designed for modular installation. The Reflections Cashier Stand is ideal for use in cafeteria/buffet school line-ups. Choose from 8 standard, high gloss gel coat colors that coordinate beautifully with our graphic options.



Maximum operating efficiency, less energy.



Air-Thru Milk Coolers

Exclusive air-thru design allows for superior air flow and more importantly, greater capacity for return of “produced air” to unit cooler. Features a cassette type refrigeration system allowing for outstanding efficiencies in repair and reduced down time. Single and dual access models available. Low door entry point allows for easier access for small children and stocking product.

Unique E-Z Blast™
1-2-3 microprocessor control panel initiates blast cycles in 3 simple steps.

Model features built-in alarms and can control the chilling process with the temperature probes or a digital timer with 2 preset programmable chilling times for specific products. Cabinet reverts to a 38°F refrigerator after the blast chill cycle is complete. HACCP Data Logger System records, stores and prints temperature data for up to 7 days in accordance with HACCP guidelines. Built-in thermal printer simplifies documentation and HACCP records.



V *Blast Chillers (Reach-In)*



Quality construction, reliable service, fast shipment.



Quick Ship Walk-In Coolers/Freezers

Specification quality panels constructed of 4" foamed-in-place polyurethane insulation inside a 26 gauge embossed galvanized interior and exterior finish. 16 gauge slip-resistant stainless steel floor. G-24 Series ships in 24 hours; come in 7'2", 7'6", 8'2" and 8'6"—and 32 configurations from 5'10"x5'10" up to 11'7"x19'3". Quick Ship Plus G-5 Series ships in 5 days; come in sizes listed above. Quick Combo Cooler/Freezer Series ships in 7 days; come in 7'9" or 9'8" widths and a variety of lengths.

Heavy gauge stainless steel construction maintains an attractive appearance after years of heavy use.

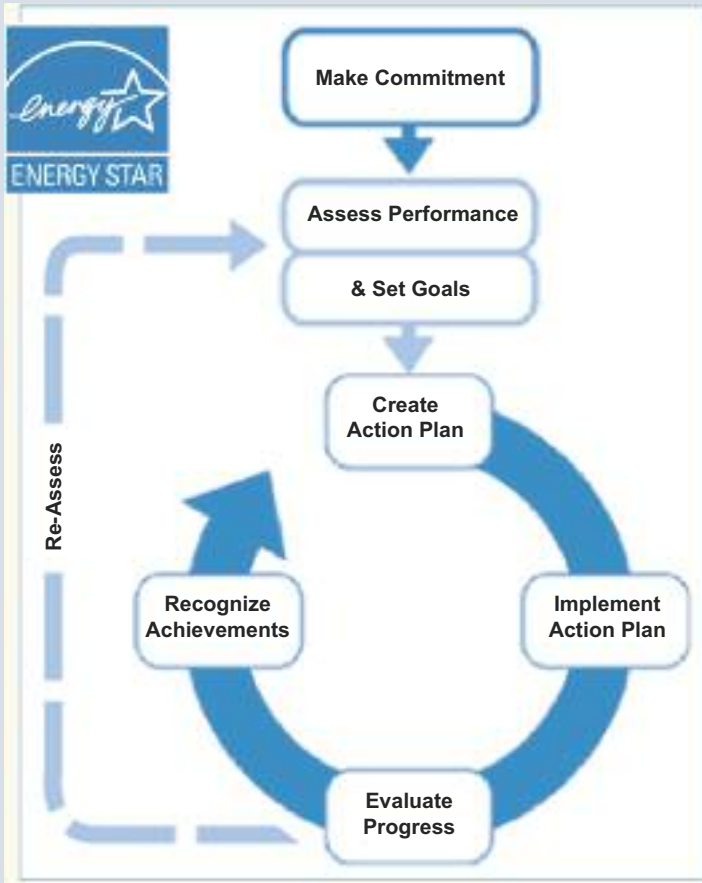
Foamed-in-place polyurethane insulated cabinet and doors ensure the ultimate in energy efficiency. Other features include self-closing doors with cam-lift hinges, adjustable wire shelves, strip-type heating elements and adjustable thermostats. Energy star rated. Model HSA-2D-S7 shown.



V *Warming Cabinets*

Guidelines for Energy Management

The EPA offers a proven strategy for superior energy management with tools and resources to help each step of the way. Based on the successful practices of ENERGY STAR partners, these guidelines for energy management can assist your organization in improving its energy and financial performance while distinguishing your organization as an environmental leader. The bottom line — good energy management is good business, and adopting an energy management strategy is a business decision you cannot afford to ignore.



Did you know?

- **U.S. school districts spend \$6 billion each year on energy, second only to salaries.**
- **Top energy performing schools use three times less energy than the least efficient schools.**
- **ENERGY STAR can help improve your district's energy efficiency and lower your energy bill 30% or more.**

Source: Energy Star

Visit www.energystar.gov for more information on ways you can protect the environment and add profit to your bottom line.



ENERGY STAR rated open-pot gas fryer.

The H55 has a 50-lb. oil cap., 14"x15" fry area and 80,000 BTU./hour output. Standard features include industry leading high-efficiency infrared burner, solid-state controller, electronic ignition, melt cycle and boil-out mode. Signature open-pot design allows every inch of the frypot to be wiped down by hand. Shown with optional computer and casters.

Frymaster
H55SD Gas Fryer

Now you can use less energy and oil to produce the same amount of food as fryers with larger frypots.

With the highest efficiency rating from the Department of Energy in its class, E4 electric fryers exceed ENERGY STAR standards and qualify for energy saving rebate programs. All models have a 50-lb. oil capacity and a 14"x15 1/2" frying area. Proprietary, self-standing, swing-up elements provide the most efficient heat-transfer possible and allow every inch of the frypot to be cleaned and wiped down by hand. E4 fryers accommodate additional accessories including computer controls, built-in filtration and basket lifts.

Frymaster E4 Electric Fryer Series



Choose from three control packages.

Full-size, half-size and extra deep models feature stainless steel exterior, front, top, sides and back. Simultaneously opening doors with double-paned windows (full size only). Full-size extra-deep models include 5 chrome-plated wire racks per oven. Pulse and 2-speed fan standard. 3 control packages include—Accu-Plus solid state temperature control with durable knobs; Selectronic II solid state digital controls and Platinum icon-driven one-touch programmable controls. Model GCOF-AP1 shown.



Lang Convection Ovens, G & E Series





Faster cooking times.

Patent-pending capability super-heats the steam to 235°F before it enters the cooking compartment, resulting in faster cook times. Two compartment steamer is constructed of 304 series stainless. Two high output stainless steel generators in electric models. Gas models feature 125,000 BTU stainless steel generator. Each compartment has separate manual controls. Split water line connection. One year limited parts and labor warranty. NSF, UL.

PowerSteam™ **VULCAN**
Pressureless Convection Steamers

True's high performance, forced-air milk cooler provides dependably cold product every time.



True.
Milk Coolers

Available in three different sizes, the TMC series offers a broad range of applications including dual-sided models; two exterior options and a heavy-duty, steel reinforced floor. This school favorite sports a convenient drop front and flip-up tops, door locks, easily visible digital thermometers and a new hold open feature for the flip-up top. Uses 134A refrigerant. Front casters lock in place.

Superior baking and roasting performance.

Features a consistent flow of hot air throughout the oven cavity. Choice of 2 control systems: Solid-state temperature control (D models) adjusts from 150°F to 500°F or electronic control (electric C models only) with digital time and temperature readout; "Roast & Hold" cycle for unattended cooking; shelf I.D. programming for separate time settings on each rack. One-year limited parts and labor warranty. Model VC44GD shown.



VULCAN
VC Series Full Size Convection Ovens

True quality and reliability.

Features include wide door openings, recessed door handles and 300 series stainless steel exterior, interior, top, bottom and back. Reach-in shelving includes one interior kit option per full section at no charge. Four different interior kits to choose from.



True.
TR Series - Deep Top Mount Refrigerators/Freezers



Safe, flexible, energy efficient food storage.

RANDELL
FX Series Refrigerated Drawers

No re-freezing or crystallization. No premature thawing. No cross-contamination or bacteria. No flavor transfer. No choosing one common temperature for all products. Randell's FlexiCold Technology gives you more precise control over your refrigerated storage than ever before. Platforms of 1-, 2-, 3- or 4-refrigerated units with 6 different applications available. Drawers operate independently and may be switched from refrigerator to freezer, rapid chill to thaw box—anywhere between -4°F and 40°F!

Same day quotes and 5 day shipment.



Brown Xpress
Coolers & Freezers

EZ Pak refrigeration drop in units offer a wider selection than the competition. Full featured with steel framed doors in 26" or 34" widths. Galvalume Plus interiors and exteriors. .100 diamond aluminum floors standard. 12 gauge stainless steel thresholds. 15 year panel warranty, 5 year hardware warranty and 2 year refrigeration parts warranty. Thermally monitored heaters. R-30 insulation. Includes our No Hassle Freight program. UL and NSF listed. CFC free.



Uses less energy and less water than traditional ice machines.

AutoAlert™ indicator lights communicate operating status and signals when it's time to perform normal maintenance or time for service BEFORE it's an emergency. Exceeds both the California and Federal energy efficiency regulations by up to 22%. Patented WaterSense adaptive purge control reduces scale buildup by detecting hard water conditions and purging mineral laden water. Stainless steel finish. Produces small or medium cube ice. Bins sold separately.



Prodigy™ Modular Cube Ice Machines



Shelving with Microban built into the mats.

Shelves adjust at 1/2" increments along the height of the posts. Solid and open grid mats lift off for cleaning. Mats fit easily into the dishwasher. Shelving comes standard with Microban antimicrobial product protection built into the shelf mats to inhibit stain and odor causing bacteria growth. Lifetime warranty against corrosion and rust. Reinforced polymers give MetroMax incredible strength—800 lbs. per shelf up to 42" length and 600 lbs. per shelf over 42" long.

MetroMax® Storage System w/Microban® Antimicrobial Product Protection



All-in-one Ice Machine Installation Package.

Includes a 60" braided water connector and in-line brass check valve for easy ice machine installation; the perfect complement to any ice machine.

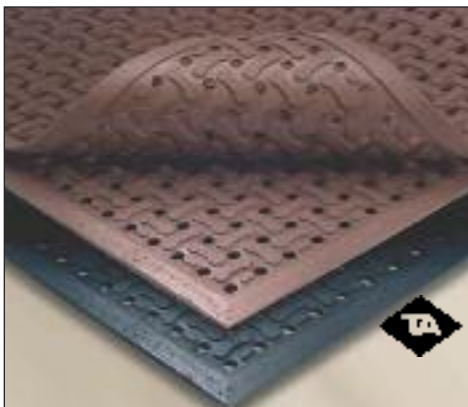


Tear 'N Dry dispenses 10" of paper without delay every time.



Smart System Handwashing

Dispenses any quality of paper, including low basis weight/high absorbency paper, resulting in measurable cost-savings. Continual availability of paper provided by the Infinity System automatic transfer eliminates stub roll waste. Smart electronic touchless includes 9" display panel giving operator control of selecting paper length and feed delay with short, medium or long settings. Smart System can communicate with your PDA allowing for total control of your roll towel paper costs. Holds 8"W roll, 8 1/2" dia. and 4" stub roll. Available in Black Pearl, Arctic Blue and some models in White Sand.



Super Flow Floor Mats Are Reversible!!!



Unique lightweight matting with molded-in beveled edges for easier handling. Non-skid textured surface for sure traction to prevent slips and falls. Provides superior anti-fatigue qualities in a thin profile construction. Drainage holes for wet areas. Excellent grease-resistant properties. Ideal for Kitchens, Behind Bars, Food Processing Areas, Work Stations, Heavy Industrial Anti-Fatigue, Machine Shops, Walk-In Freezers.

Durable and attractive carts store and transport in front and back of house applications.



Open Sided Utility Cart

Aluminum uprights and molded shelves engineered for durability and appearance. Wide shelves hold a variety of equipment, up to 500 lb. capacity. Available with locking doors and enclosure panels. Available Models: Heavy Duty 2 Shelf Open Sided, 3 Shelf Open Sided, 4 Shelf Open Sided, 3 Shelf 2 Enclosed Sides, and 3 Shelf 3 Enclosed Sides. Colors: Black, Off White, Gray, Platinum.

High-temp performance with great value.

Bayonet-style wash-arm design creates superior, high-pressure cleaning action to power off tough food soils. High speed processes a maximum of 252 racks per hour using only .74 gallons of water per rack or 186 gallons of water per hour. Low speed processes a maximum of 119 racks per hour using only .55 gallons of water per rack or 66 gallons of water per hour.



Jackson Traditional Series Conveyor

For superior floor care service.

Features 26 quart capacity Mop Bucket with Side-Press Wringer. Designed to be both economical and durable to withstand years of rough use. Ideal for damp mopping, spill pick-up and general cleaning applications. The newly designed SW12 Splash Guard Side-Press Wringer features a completely enclosed back which eliminates splashing/squirting while wringing a wet mop! Made in the USA for great quality that's guaranteed!



26 Qt. Mop Bucket w/Side Press Wringer

Bright chrome plated shelves and posts are ideal dry storage or display.



FOCUS

Chrome Plated Shelves & Posts

Each shelf up to 48" in length is rated to support up to 800 lbs. of uniformly distributed weight. Shelves longer than 48" support 600 lbs. For fast and easy set up, posts are grooved in 1" increments, double grooved every 8", and numbered every 2" for faster reference. Zinc plated feet allow you to keep shelving unit level on uneven flooring. NSF.



Single hose base faucet with EasyInstall pop and lock riser installation.

Ergonomic B-0108 JeTSpray water conserving spray head. 18" flexible inlets with 1/2" couplings. 1/2" NPT male inlets. 45" high. 14 1/2" overhang. 20 5/8" clearance. 24" riser. B-0044-H flexible stainless steel hose. Spring action gooseneck.



Spray Valve Pre-Rinse B-0113-08

Durable wire construction.



FOCUS

Wire Shelf Utility Carts

Minimizes dust build up and gives greater visibility of products plus more air circulation. Includes 4" casters (2 swivel and 2 swivel w/brakes) with bumpers. Each cart can be easily assembled with one or two U-shaped handles for greater flexibility. Chromate finish. Two popular sizes to choose from.

Would you like to save over \$8000 a year?



Champion

Rack Conveyor Dishwasher

Champion's NEW energy efficient rack machines lead the industry not only in water savings, but also in energy savings which means significant reduction in operating costs for you. New engineering highlights include exclusive DualRinse technology, using more water with less consumption. Exclusive nested booster recovers lost heat, reducing power consumption per rack. Now an ENERGY STAR® Partner! Call to learn about additional ENERGY STAR® Qualified products.



Please check with our Customer Service Department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances cases may not be broken or broken case charges may apply. Not responsible for typographical errors. ©2008 SEFA, Inc.

**Child Nutrition Employee
Appreciation Week
Celebrate May 5-9, 2008**

Aa