

Limited-Service, Unlimited Possibilities

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KITCHEN ESSENTIALS

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Fast Food
Faster

Keeping
Warm—and
Cool

Backyard
Taste from
the Kitchen

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Backyard Taste

Charbroiling technology and small appliances can produce tasty results quickly

Charbroiled taste remains popular among consumers, and they often seek to replicate that when they visit a restaurant. Historically, charbroilers have been difficult to manage, usually requiring a dedicated employee or more to oversee the cooking process. Now, automated equipment can reduce or eliminate this concern and operators can offer their customers the charbroiled taste they crave.

The **Middleby Marshall/CTX WOW!** oven offers faster cook times, better food quality, reduced labor, and lower energy costs, and now offers a grilling option. The CTX WOW! oven can bake 30–40 percent faster without sacrificing quality and improving consistency. It replaces flattop grills, fryers, and charbroilers and can also save on labor by eliminating the need for at least one chef from the kitchen. Use of the oven can virtually automate a casual-dining kitchen, allowing staff more time for other kitchen duties.

The product is the result of stacking the CTX Infrared Broiler oven on top of the WOW! oven, expanding on the technology of the initial WOW! oven developed about four years ago for the pizza market. Previously, a cook had to manually observe the product while preparing and determine when the product was done, a very imprecise process that could be altered by the human element, resulting in inconsistency.

With the WOW! oven, the entire process is automated via the use of heated air and conveyor belts that cooked each pizza consistently by moving it through the oven at the appropriate speed. The product cooks in about half the time of conventional methods.

The Middleby Marshall/CTX WOW! oven goes a step further and allows for the cooking of meats in the CTX Infrared Broiler. The first element of the cooking process is a special pan that is used to cook meat and also provide “char” markings. The protein is placed in the pan prior to being placed inside the oven, and the product is then cooked in the broiler in about 10 minutes. This cuts cooking time considerably, by about 40 percent for some items, and enough that many restaurants can now expand their lunch business. Beef, chicken, and seafood such as salmon can be cooked in the CTX WOW! oven, and the product comes out moist and tender every time. Some



Automated equipment allows restaurant operators to offer patrons the charbroiled taste they crave—with little fuss.

of the largest casual-dining chains are using the CTX WOW! oven in their kitchens.

Charbroiling equipment can present other challenges. They can generate smoke that needs to be directed away from the cooking area and require time-consuming clean up for the grease that drips from the product. In addition, charbroilers cook with convective dry air and conduction, and this can strip moisture from the food.

The VTEC Charbroiler from **Vulcan Food Equipment Group** features 100 percent IRX

Infrared technology, a true infrared platform that offers increased productivity, energy savings, and ease of operation to the end user. VTEC uses only infrared energy and cooks as quickly as any other cooking method. However, because it doesn't dry the meat, the result is a product that is larger, heavier, and juicier than with other charbroiled methods.

“The food cooked on the VTEC retains its flavor better because the moisture is not dripping out and taking the flavor with it,” says Chris Yungbluth, product line manager at Vulcan. “This applies to all kinds of meats that might be cooked on the grill.”

VTEC's system is made up of three components: an atmospheric burner, an emitter panel, and a stainless steel cooking grate. The three components work together to create an infrared platform. Also, unlike other grills that have hot and cold spots, every burner zone of the VTEC is uniform. Other brands can exhibit 400–450 degree difference between corners, but on the VTEC, the difference is limited to about 20 degrees. This enables the use of every square

inch of cooking surface with consistent results. With more useable space, the cooking environment can be controlled much more easily.

“It’s not like cooking food on the backyard grill, when you have to constantly move things around,” Yungbluth says. “With VTEC, you can walk away and not have to play the ‘shell game.’ A single person at the restaurant doesn’t need to be committed to the grill.”

Cleanup is also easier. Everything that falls onto the emitter panels is vaporized or reduced to carbon ash. Cleanup is dry and can be accomplished with simple brushing, and direct grate contact with the emitter panels means there are no flare-ups. There is also no grease or debris

ously, delivering fresh, hot menu items to customers in less time. Meats are seared on the outside, sealing in juices for outstanding flavor and texture.

Taylor technology takes the guesswork out of cooking for operators. The automatic system assures that proper time, temperature, and gap settings are maintained to assure food safety. By touching one button, the upper platen automatically closes to a preset gap measurement. At the end of the cook cycle, the platen raises to alert the operator to serve the product. With three separate heating elements for every 12-inch cook zone, the entire cook surface has an even heat profile. The microprocessor control is intuitive,

ances that can cook items quickly and easily can meet their needs.

For those operators looking for small equipment that doesn’t take up much room and can offer their customers food or snacks, countertop appliances fit the bill. They can be especially useful at kiosks, bowling alleys, taverns, or any place that wants to kick up its kitchen options.

The **Nemco Model 6200** Warming and Baking Oven takes minimal counter space and requires no ventilation. It offers thermostat control to 700 F with independent on/off switches for upper and lower heating elements and a 60-minute timer.

The oven comes with two 15½-inch by 14¼-inch wire shelves and can hold up to four.

The Nemco Model 6215 is ideal for smaller, lower-volume foodservice operations that augment their business with some snack-type food options. Users can bake a variety of items in this compact, low-profile, single-rack, countertop oven. It features a 450 F preset thermostat and 15-minute timer switch. Model 6210 features independent on/off switches for upper and lower heating elements, thermostatic control to 700 F, and a 60-minute bell timer. Both have a crumb tray for easy cleaning.

In addition, there is a need for appliances that prepare pasta and pizza to order, some of the most popular and high-profit snack or lunch options.

The Nemco Model 6750-240 Countertop Boiling Unit heats up in less than nine minutes and recovers almost immediately. Heavy-duty baskets with coated handles and stainless steel construction will stand up to commercial use. It has a convenient front draining system with safety lock. Minimal controls and removable panel assembly provides a sleek appearance and easy cleanup.

For pizza, Nemco offers the baking quality of a deck-oven pizza in the countertop Model 6205. It comes with a baking stone, cooks fast, and has quick recovery time. Two removable 19-inch stone decks and heavy-duty metal sheath elements distribute heat evenly. The reflective stainless steel surface ensures even baking under the top deck, with a temperature range of 300–700 F.

These appliances can provide the opportunity to profit from high-margin snack items with a minimum of investment, as well as reduced labor and energy costs.



VULCAN

that falls into the crumb tray that can cause secondary fires. The VTEC can be cleaned in as little as 90 seconds.

The VTEC comes in one to five burner sizes (14–60 inches wide), with zone control on the larger platforms. This means different burners can be set to varying temperature ranges.

Yungbluth says the gas savings alone can pay for the equipment. The VTEC uses about ½ of the gas of other charbroilers and can result in savings of \$2,000 or more per year.

Taylor Company, a division of Carrier Commercial Refrigeration Inc., is a part of UTC Climate, Controls & Security Systems, a unit of United Technologies Corp. The company released an advanced line of two-sided grills in the general market. The new Model C810 two-sided cooking grill optimizes cooking efficiency with programmable cook times, preset temperatures, and automatic gap settings.

Two-sided grills can produce results two-thirds faster than the traditional flat grills, and include an upper platen allowing the top and bottom of any product to be cooked simultane-

ously programming new menu items is simple. The Taylor C810 grill is fast, efficient, and Energy Star certified.

“With nearly 30 years of worldwide chain expertise in the grilling arena, Taylor commercial grills represent the cutting edge of innovation by delivering the ability to drive operational efficiencies, while helping to ensure food safety—which is top of mind for all foodservice operators,” says Debbie Sweger, product line manager, cooking, at Taylor Company.

In addition, operators can easily distribute cooking profiles systemwide or within each restaurant.

“A unique feature of the Taylor grills is the external USB port located on the front panel. It easily allows for systemwide updates to current menu items or when implementing LTO programs,” Sweger says. “It’s a simple upload and download process.”

Not every food provider needs expensive or overly sophisticated cooking appliances. For some business owners whose retail focus is on products or services other than food, small appli-