

COOKING FOR PROFIT

Cooking With Gas

FEBRUARY 2014

SPECIAL ISSUE

*Taking the Pulse On
Healthcare Foodservice*

Souper Bowls



*Vietnamese Chicken Pho
recipe on page 18*



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Now It's "Techno-logical"

High turnover of back-of-the-house staff, coupled with less time for training, often means that kitchen equipment isn't always operated properly. But hold on, it's "Technology to the Rescue." While many technology efforts have focused mainly on the internal workings of the equipment, much of today's R & D also goes toward making it easier to operate. One visible

advance is the increasingly popular "touch screen."

Uncommon just a few years ago, touch screens are now ubiquitous, particularly on convection or combi ovens, where a minor mistake in settings can turn into wasted, overcooked product. It's a techno-logical progression,

because in today's iPod and Smart Phone world, almost everything has a touch screen. Not only do touch-screen systems help ensure proper cooking, they're extremely valuable with minimally trained staff.

"Controls are being designed to minimize the skill and education required by the operator," says Doug Allen, consulting chef with Premier Hospitality. "You see more of the menu being programmed into the controls and displays with pictures (icons) of the food. Now users can simply tap on the chicken or the fish icon, so they know exactly what to do."

Another recent significant change is the addition of USB technology for transferring information. In an icemaker, for example, the USB drive can track water and energy usage and monitor overall production. It can be especially valuable in multi-unit operations to ensure consistent production and portioning standards, or for implementing menu changes system-wide.

A "Snapshot" of Updates

- The **Jade Range Even-Broiler** provides even heating distribution front to back with the ability to individually control left to right temperatures. Unlike typical



commercial gas charbroilers, the Even-Broiler has individual temperature control boxes and a baffled system to balance the heat distribution and temperature control. Its design enhances the temperature differentials within heating zones from front to back and improving overall productivity. These independent heating zones allow for faster heat up times and flexible usage as kitchen demands increase and decrease throughout the day.

- The **Middleby Marshall WOW!2** is the next generation of the highly-patented, award-winning WOW! gas conveyor ovens, which are currently in use by the top nine pizza chains around the world. The WOW!2 oven is upgraded from previous technologies because it allows



the operator to control bake temperatures and conveyor speed plus adjust airflow to the top and bottom impingement ports independently for faster, more consistent baking and menu flexibility. (The original WOW! Oven was the recipient of the GFEN Blue Flame award for innovative technology in 2009.)

- The **Frymaster HD1814 Gas Fryer** is all about doing more with less. This fryer incorporates an innovative frypot design to maintain high production capability while using 15% less oil, reducing energy consumption from 25% to 47%, and conserving space under the hood by producing more product with less footprint. The Model HD1814 delivers the production of a typical 80 pound oil capacity fryer (with an 18 inch wide by 18 inch deep fryer vat), in a 14 inch deep (front-to-back) model that reduces



the cooking oil requirement to 63 pounds. A single HD1814 gas fryer is capable of producing over 96 pounds of French Fries per hour in tests conducted by the Food Service Technology Center. (GFEN awarded this product the Blue Flame Award in 2011.)

- The **Lang “On-Demand” Gas Burner Technology** saves up to 50% over conventional always-on burners. This newer gas burner technology modernizes the reliable open flame gas burner to the automatic on demand attributes of induction, but at a much lower cost. Lang has created a countertop range that utilizes this technology and which features heavy-duty 12" x 12" cast iron grates and a large capacity stainless steel drip pan. It also features individual controls for each two-piece, high performance, 32,000 BTU burner and is available with 2, 4, 6 or 8 burners. The key to this “on-demand” burner system is a large steel “ball” in the center of the burner. Beneath that ball is a sensor that responds to the weight of a cooking pan. When the pan is placed on the burner, the

flame automatically comes on. When the pan is lifted off the burner, the flame goes off. This dramatically reduces gas consumption and energy costs. If the “on-demand” sensor ever were to fail, the burner will function perfectly

well like a traditional gas range until the sensor is replaced. The “on-demand” feature can be ordered for the rear burners only or for all of the burners. This unit also boasts a matchless electronic ignition for each open burner. There is a standing pilot with anti-clogging shield for each burner as well. This ensures easy ignition and provides completely independent operation of all burners.

- **“Boilerless” Combi Oven Technology** has now migrated to virtually all gas-fired combi designs on the market today. It has improved the reliability, life, and maintenance of combi ovens which are one of the most versatile pieces of cooking equipment found in today’s foodservice




establishments, from the finest restaurant to high volume institutional venues.

- The **Lang Extended Depth Griddle**, an addition to their Chef Series griddle family, fills a specific need for operators who need more griddle capacity front to back but don’t have the hood space to accommodate an extra foot or so of griddle left to right. By going with a 30" deep griddle, operators gain an extra 25% of cooking capacity, which increases production without taking up valuable kitchen space. This type of equipment is typically seen in diner venues that require more griddle surface area for pancakes, burgers, etc. However, this extended depth griddle is the perfect



complement to any cooking line regardless of the type of restaurant or menu.

- The **Vulcan VTEC Infrared Charbroiler** series features an ingenious infrared heat system. A series of heavy-duty steel panels serve as a barrier to the convective currents that dry out meats and the flare-ups that scorch them, while radiating the heat up to the food. This means a bigger yield and burgers with more flavorful juices. The innovative design of the VTEC delivers perfect temperature uniformity with virtually zero flare-up, so you can utilize every square inch of the cooking grates with more consistent temperature “zones,” unlike other grills that may vary hundreds of degrees between areas. The VTEC series was awarded the NRA’s Kitchen Innovation Award when it broke onto the scene in 2012. This infrared technology provides for a lower energy bill, saving an average of 40% compared to other charbroilers. 



To learn more about how natural gas can benefit your restaurant, visit the Gas Foodservice Equipment Network at www.gfen.com