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# Foodservice

equipment & supplies.



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### *The Fresh Face of Corporate Dining*

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Winco/DWL Industries Co.

**StyroSmart Solutions**



Vulcan-Hart Co.



T&S Brass and Bronze Works

**StyroSmart Solutions**

The StyroGenie SG-1200 helps foodservice operators recycle styrofoam. The thermal densification machine reverses the styrofoam manufacturing process by removing the air and returning it to a liquid resin. FoodGenie FG-200 is a food waste dehydrating system providing on-site reduction of food waste volume by 90 percent. [www.styrosmart.com](http://www.styrosmart.com)

**T&S Brass and Bronze Works**

ChekPoint base models EC-3130 and EC-3132 sensor faucets offer 12 customized possibilities, including multiple power options; programmable auto time-out, water shut-off delay and auto-flush functions; and a point-of-use, removable temperature control mixing handle with color-coded index. [www.TSBrass.com](http://www.TSBrass.com)



ThermalRite

**ThermalRite**

Sanisteel slip-resistant, anti-bacterial flooring for this manufacturer's walk-in line enhances workplace and food safety. In addition to reducing workplace accidents, the flooring can help to keep stored food from growing bacteria. The sturdy floor material can handle heavy cart and foot traffic in walk-ins and resists scratching and corrosion. [www.thermalrite.com](http://www.thermalrite.com)

**Vulcan-Hart Co.**

The ABC combi oven allows operators to perform multiple functions, such as roasting, baking, steaming and rethermalizing menu items. No programming is required, so training is simplified. A humidity level control adjusts automatically. Gas and electric models are available. [www.vulcanhart.com](http://www.vulcanhart.com)

**Winco/DWL Industries Co.**

The AFPI series fry pans are suitable for high-temperature cooking on induction and gas ranges. Bonding technology fuses the stainless steel plates to the bottom of aluminum body pans to allow for even heat distribution. Operators can choose from natural and non-stick finishes. [www.winco.us](http://www.winco.us)