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Advances in ovens and combis help quick serves push forward with the menu

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Multitasking Smart Ovens

Combi ovens expanding menu options

Food trends come and go.

To keep up with the changing fads, quick serves are tweaking menus to fit the desires of their customers, but new dishes can mean spending money on new equipment that only performs one function and takes up precious kitchen space.

And then what happens with the next menu change?

The solution for many quick serves is the combi oven, which allows restaurants the flexibility to change up menus without continuing to purchase new machines that provide just one service.

"The benefit that combi offers as a technology is flexibility to menu and production," says Todd Griffith, vice president of sales and marketing at **Alto-Shaam**. "As restaurant concepts change, the [combi] oven is flexible enough to support ongoing menu development without ongoing reinvestment in other equipment."

Combi ovens, which combine the power of a conventional convection oven and that of a streamer, provide flexibility for operators by roasting, steaming, and baking food all in one machine on a consistent basis.

The addition of steam—or humidity—in the oven cavity also produces a faster cook time. The humidity increases the temperature while keeping moisture in the cooking environment to prevent drying out the food.

"You can't cook anything without removing moisture; that's just the simple process of cooking," says David Sager, business development manager at **Vulcan**. "When you transfer heat to the product, you're changing proteins, you're changing starches, you're changing the food result, and of course you're removing moisture."

Despite the wide-array of functions that a combi can be used for, many manufacturers are focusing on keeping the machines simple and easy to use for workers of all skill levels.

Ovens like Rational's SelfCookingCenter Senses 5 provides settings in which the oven essentially programs itself based on the size and the load of the product. Called "iCookingControl" the program can automatically set the time and temperature of the unit, without an employee programming it.

"The SelfCookingCenter itself adapts to the product to make sure the outcome is exactly the same every time," says Fredrik Rasmusson, product development manager at Rational.

VULCAN

Combi ovens allow restaurants the flexibility to change up menus without continuing to purchase new machines that provide just one service

With the ability to handle nearly 95 percent of food regularly cooked in a restaurant, the SelfCookingCenter can replace several other pieces of equipment in the kitchen. Designed in compact sizes, the SelfCookingCenter can also be stacked to provide even more menu options for quick serves.

"As soon as you stack a model, you have double the flexibility," Rasmusson says. "Then you could have one cooking climate in the lower unit and you can have another cooking climate in the upper unit. You could replace a steamer and a large variety of hot cooking equipment at the same time."

With Rational's iLevelControl, different foods can be prepared on each rack of the oven—allowing for more flexibility.

"With iLevelControl you have the possibility to cook different items and control them at the same time on all the different levels inside the cooking cabinet," Rasmusson says. "You can have every single product that you have on the different levels under control the whole time and you also have the possibility, if you want to, to work with a probe or an adjustable time setting."

Also bringing flexability to quick serves is Alto-Shaam. The company produces three lines of combi ovens, including the CTX4-10 Express, which has a capacity for eight half-size sheet or four steam pans, to meet the needs of cooking an extensive menu at the right size.

"One piece of equipment gives me a very flex-

VULCAN

ible window of operation to do breakfast production items, lunch production items, and dinner production items that today in a quick-service restaurant environment require multiple pieces of equipment to produce," Griffith says.

The oven—two-thirds the size of the company's other combi ovens—can fit on or below counter tops and can be stacked in a tight kitchen for optimal space.

"As we look at space allocation, we know that the back of the house is the cost center and the front of the house is where the revenue is produced," Griffith says. "Combi technology is a tool that can help to streamline production and delivery of food in the kitchen but allow us to do it in a smaller space."

ALTO-SHAAM

Despite a cut in size, the CTX4-10 Express provides many of the same features as Alto-Shaam's larger ovens. The ovens come with two cooking control options: ExpressTouch programmable controls or a simple LED display.

ExpressTouch features a two-speed motor, retherm cooking mode, Gold-n-Brown with six browning levels, reduced energy levels, delayed start time, adjustable-speed fan, multiple shelf timers, and moisture injection. It also holds 250 programmable recipes.

"We try to make the interaction that the employee has with the equipment as simple as possible," Griffith says. "As we get into quick serve and fast casual, and we start looking at multi-unit operations, we want to make it as simple as possible for the employee to interact with the equipment so that they can deliver very consistent and repeatable results regardless of time of day, who the operating personnel is, and where the location is."

The ability to program recipes is a key feature that will have one of the biggest benefits for quick serves, says Angelo Grillas, director of marketing at **Electrolux**.

Producing multiple combi ovens, including the air-o-steam Touchline and air-o-manual convect, Electrolux's Touchline system can store up to 1,000 recipes that can be created and saved on the ovens. This allows for consistent cooking methods across multiple units and gives operators greater control over cooking processes.

By simply plugging a USB drive into the oven, any unit in a company can have the same settings, meaning the same results companywide—regardless of personnel's skill.

"Anything that I can create out of my headquarters can easily be transferred to any other location," Grillas says. "Within minutes my whole network has everything that I've created in my headquarters."

In a quick-service environment, where inexperienced cooks are asked to make consistent food products, the combi oven does the work but also tracks the process. Controls on the Electrolux Touchline ovens allow chefs or operators to prevent the manipulation of saved recipes.

Using Food Safety Control monitors, owners and chefs can see when a recipe hasn't been cooked to fruition: if a cooking program isn't completed to the recipe's specifications, a red X indicts the error. This helps operators keep the cooking processes consistent.

"The oven will hold records and make the operator accountable for maintaining the cooking process," Grillas says. "There's a lot of ways that we can help quick serves that will make life easier for them and protect them as businesses and keep customers that frequent their businesses from getting sick."

Electrolux has also brought the lambda sensor into the kitchen to improve cooking. First used by Volvo and Saab to reduce vehicle emissions, the sensor measures carbon dioxide. Inside the Elextrolux combi ovens, the sensor makes humidity adjustments.

"We have the exact same sensors that are used in cars, that allows us to control to the degree and to the degree of saturation in the cavity of the full fledge air-o-steam combi oven," Grillas said. "We're extremely accurate. You have to make sure that your oven cooks the way you want it to do, so be as precise as possible. Then No. 2 be able to then enhance the cooking process by adding on those safety parameters."

While some manufacturers are increasing the controls, Vulcan is taking the technology to create a simplistic design.

"No matter what kind of combi you get, you have the capability of producing great results with minimal effort, but the minimal effort in our machine is basically the first time you cook in it. There's a lot of things going on in competitive machines, and that doesn't equate to 'I just want to cook and get a good result,'" Sager says.

At a quick glance, the Vulcan's combi oven looks less high-tech than most on the market. But that is by design. With fewer bells and whistles, the simplified system isn't any less capable, says Raymond Bittikofer, general manager of oven and rotisserie at Vulcan.

"It's a great unit if you have a lot of turn over, a variation in the skill force, a somewhat limited menu much like you have with a quick serve," he says.

With just three knobs to control the cooking processes, the Vulcan system allows the user to enter a cooking temperature and a cooking time. Then the machine determines the humidity level itself to cook the product.

"Rather than have a number of recipes or programs and programming, we went back to a dial control, but we tied humidity to the temperature," Bittikofer says. "What our customer is telling us is that they want a simpler combi to use. They don't want to sit and program it. We took the programming away."

The simplified controls, Sager says, allows for an easier interaction with the equipment without sacrificing the power and ability of a combi oven. According to Vulcan, staff can be trained to use the machine in just nine minutes.

"The machine is smarter than it looks," he says. "The intuitiveness of the control is the byproduct of making the product smart behind the scene." SC

ALTO-SHAAM

Speeding Up the Meal

Rapid-cook makes fast food faster

In a quick-service kitchen, time matters. More food produced means more money in the cash register. With the ability to crank out dishes in minutes—sometimes seconds—rapid cooking ovens are keeping the kitchens up to speed by getting food to the customer faster than ever before.

"Ultimately it means increased profits—you're turning tables faster, you're increasing your throughput," says Ann Ewoldt, director of global marketing at **Accelerated Cooking Products**. "You had a more satisfied customer because they're getting out there a lot faster and you're also able to quadruple your output."

Cooking at speeds up to 15 times faster than a traditional convection oven, ACP's Menumaster MXP is helping operators push out high-quality food at a faster pace. Using a combination of forced convected air, side-launched microwave, and an infrared radiant element, the MPX has the capability of cooking more than 80 toasted subs, 20 fresh grilled salmon, or 20 pizzas in an hour. The side-launched microwave means metal pans can be used in the oven, and operators won't need to buy special equipment.

The forced convected air and infrared radiant enhances toasting and browning, while the 2200-watt microwave heats products quickly to cut cooking time.

"Higher wattage equals more throughput equals increased sales," Ewoldt says.

The power of Menumaster's MXP comes in a small package of roughly 7.4 cubic feet for placement nearly anywhere in a kitchen. The oven can be placed on a shelf, countertop or a stand to create a small footprint in the busy, crowded kitchen.

For even smaller spaces, ACP also produces the Jetwave rapid cooking oven with 1,400 or 1,900 watts of microwave energy. The Jetwave cooks using microwave energy and the force convection for a cooking time up to four times faster than a normal oven.

> Rapid cooking ovens are keeping the kitchens up to speed by getting food to the customer faster than ever before

"We see this going into applications where counter place is limited—maybe like delis and coffee shops," Ewoldt says. "The MXP is a bit larger, but it holds more items."

Since the ovens are certified ventless, the oven can be placed nearly anywhere in the kitchen.

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"Space is getting tighter and tighter in all commercial kitchens," Ewoldt says. "We're fulfilling that need, that demand of having a smaller footprint that also increases output of the food items."

Rapid cook ovens also help quick serves adapt to the food desires of the millennial generation, who increasingly want customized meals. By drastically cutting down the cook time, the chance for more customized orders and varying menu options is possible.

"There's a lot of customization that takes place and with that also comes menu flexibility and versatility, and a platform that can go from heating up a dessert to toasting a sandwich back to back," says Garamy Whitmore, vice president of sales, accelerated cooking technology and strategic accounts at **Manitowoc**. "You're cooking 15 times fast then a traditional convection ovens."

The company's MerryChef provides a variety of rapid cooking solutions from the compact eikon e2 to the powerful 402s. Both ovens are small enough to fit nearly anywhere in a kitchen, while powerful enough to do the work of several larger machines

"A lot of folks in a quick serve don't have a lot of space, and they need to rely on equipment that is flexible and fast, but also saves on footprint for them," Whitmore says. "So the e2 oven really provides flexibility because you can have rapid cooking."

Using the combination of planar plum and microwave technology, the e2 can cook food up to 10 times faster than conventional cooking methods, while also providing even heating and browning.

The 402s combines microwave with air impingement for its quick cook and produces food up to 125 times faster than a standard convection oven.

"It can be use for anything from toasted sandwiches to flatbreads to appetizers," Whitmore says. "It really just depends on what the end user is looking to do."

Essentially, the oven creates jets of hot air that help break down the cold barrier surrounding the food. This helps with the browning of the food, while microwaves cook the food from the inside out.

"When you have a technology like air flow that can really rapidly toast a sandwich, just by means of browning, and you have the microwave that can really heat up that meat and cheese and produce a better melt together, you're talking about toasting a sandwich in a sub-25 second range," Whitmore says.

To keep the cooking process simple, the ovens come with touchscreen controls that allow employees to set a cooking cycle with the touch of a button. Operators can program their own recipes to create a standard across several machines.

"All they have to do is select a picture of the product on the oven, place the product in the oven, and it will cook it according to those predetermined settings," Whitmore says. "You have a technology that is able to adapt to each food item, rather than a food item having to adapt to the temperature of a grill or convection oven. We can adjust the air flow, the microwave speed, and the other accessories that are in there to really customize and create that gold standard for each menu item for an operator."

TurboChef's iSeries of rapid cook ovens also provides the high-speed cooking options with a small footprint to fit the needs of quick-serve kitchens.

The i3 and i5 cook using a control system that precisely coordinates independent impinged airflow from the top and bottom of the unit with microwaves. This combination of powers can cook a fresh-dough pizza in three minutes or french fries in just over three minutes. Ultimately, the oven can cook food up to 10 times faster than traditional cooking methods.

"[Operators] can focus on more customers at the door or reducing the line," says David Shave, vice president of global sales and marketing "If you're able to take five or 10 seconds off of a product cook time in that environment, you're increasing profitability. You're getting more people through."

A smart menu system is capable of storing up to 200 recipes for quick and easy cooking options for the employees. Both ovens feature the same cooking elements, and the only difference is that the i5 contains a larger cooking cavity of 2.22 cubic feet. The stackable units are also certified ventless and can be used wherever it fits.

The small units allow quick serves to focus on preparing high-quality small batches of food, instead of mass-producing products. With the rapid cooking speed, operators can still produce the same amount of food as they would using larger ovens.

"If you're focusing on that mega-batch of products, [a combi oven] is the best product to go with," Shave says. "Now, if you're in an environment where the batches are small, you aren't doing 300 plates—you're maybe doing 15–20—having that versatility to be able to say, 'I'm not going to have a 20 minute cook time. Now I'm going to have a 4 or 5 minute cook time,' you can get the same volume out in the same time but with more flexibility. You're not limited to that longer cook time, so you can get more product through."

Rapid cook ovens also help quick serves adapt to the food desires of the millennial generation, who increasingly want customized meals

THINKSTOCK

Compact Ovens Pack Heat

Ovens shrinking in size, not power or technology

Quick-service restaurant operators can't simply stretch their walls when its time to bring a new tool into the cramped kitchen. The demand for space is high, but the supply is low—and most likely not increasing. In an effort to combat the balancing act of needing the right equipment and finding the space, oven manufacturers are shrinking down the sizes of their technology to fit into the nooks and crannies of quick-service kitchens and bringing the flexibility of large ovens to the industry.

"The cost of retail space is increasing, so the kitchens are getting smaller and smaller, but they still want to have the same versatility," says Barry Yates, director of innovation at **Winston Industries**.

Winston Industries' cook and hold ovens are helping quick serves solve the space dilemma by bringing the versatility of a large oven at a fraction of the size. With sizes as low as 3 cubic feet—19 cubic feet smaller than the company's full-size cook and hold—the oven can fit snugly under a counter.

Although Winston Industries cut the size of the oven drastically, the compact cook and holds feature the same the power found in larger ovens. The half-size ovens include Winston Industries' patented CVap, or Controlled Vapor, technology to independently control food temperature by precisely controlling the water vapor temperature.

"It's based on the understanding that food is water and behaves like water when heated. We use water vapor at a specific control temperature that is selected by the end user to drive the temperature of the products that you're cooking," Yates says. "You have control over the air, which allows browning and texturing of the products as you elevate the water vapor. It gives you distinct control over food quality characteristics. It's very precise because of the independent control. If you're looking for chef-driven quality in a quick-service environment you probably need to use CVap."

While the oven is fully capable of preparing the food, it also holds the product after it is finished using the same CVap technology. Based on the initial cook settings, the hold cycle will be automatically programed to keep food at a high level of quality for an extended period of time.

"We have several customers who do exactly that," Yates says. "It's not restricted to the type of food. It does it across the full range, whether it's a crisp product or rice or a moist protein. It is very versatile in its ability to control that environment."

ELOMA

Oven manufacturers are shrinking down the sizes of their technology to fit into the nooks and crannies of quick-service kitchens

The hold cycle also allows operators to select a desired point of doneness for a product, and then hold it at that level indefinitely. This opens the door for advanced staging, which gives operators the ability to quickly customize already cooked food as opposed to creating from order. The vapor-laden environment created by the evaporator in the bottom of the unit keeps the food from drying out and ready to add finishing touches at any time.

"It allows you to decrease service time, so it's much faster to the customer," Yates says. "That works equally well with any kind of protein."

Ultimately, CVap allows operators to produce consistent meals regardless of workers' skill level and without the need to constantly check the food.

"All they have to do is select a cycle, punch the button, and walk away. It gives the same product day-in and day-out with the same consistency, without any required attending by a skilled cook," Yates says.

Also bringing ease to the quick-serve kitchen is **Henny Penny's** new FlexFusion SpaceSaver Plus. The oven aims to make the cooking process simpler for the end user, while also bringing

ELOMA

WINSTON INDUSTRIES

Winston Industries' cook and hold ovens are helping quick serves solve the space dilemma by bringing the versatility of a large oven at a fraction of the size

combi capabilities to the cramped quick-service kitchen.

"[Quick serves] don't have a whole lot of space for a lot of different appliances," says Dann Woellert, ovens product manager at Henny Penny. "These have been designed to fit next to a fryer, next to a sandwich station—somewhere you can wedge it in a very small fast food or convenient store kitchen. You don't have a big six-pan, full steam-pan oven that would take away a lot of your important real estate."

Henny Penny's oven features a 7-inch capacitive touchscreen "Chef's Touch Operating System" that has a completely intuitive control program, which allows operators to quickly and easily swipe through applications, menus, and functions. The new system gives the operator flexibility to produce a diverse menu.

"If you can operate your smartphone, you'll know how to use a SpaceSaver combi," Woellert said.

The oven also features some of the Henny Penny convenience technology including the automated cleaning WaveClean system that uses an industry-low five gallons of water to clean the oven. GreenInside provides environmental insight for the operator in the form of cooking reports. After each cooking cycle, the SpaceSaver Plus provides a report on the amount of energy and water used for the particular cycle.

To simplify the cooking process for workers, the Henny Penny SpaceSaver Plus features a barcode scanning system that instantly programs the oven with a specific recipe. Operators simply scan a barcode on the food product and the oven can automatically brings up the recipe on the screen to cook.

"What we're bringing is ease of use—a lot more intuitive functions." Woellert says. "This is very much like a smartphone and a PC. We're trying to make it easier and easier for non-chef or non-culinary trained people to use an oven."

The SpaceSaver Plus is similar to the line of larger FlexFusion combi ovens that Henny Penny released in August. But with a smaller size of 8 cubic feet, the compact makes the use of a combi oven in a quick serve more attainable for even the smallest quick-service kitchen.

"It allows you to keep your protein moist while you're cooking, and steam has a lot higher energy than convected air," Woellert says. "The end is result is you cook faster and you have less protein shrinkage with the moisture kept inside the protein. It's a better cook, it's a faster cook, and it's a more efficient cook.

"They're really looking at flexibility and consistency of cooking as well in quick serves. Now that there's a small version that fits more into their kitchen, it's becoming more and more on their radar."

Among the companies bringing combi technology into the quick-serve kitchen is **Eloma**. Its Genius MT combi steamer allows quick-service restaurants the freedom to expand their menu without bringing in new equipment to take over precious space.

"A regular convection oven is just a convection oven, a steamer is just a steamer, and a fryer is just a fryer," says Thomas Stegmaier, president of Eloma North America. "Many of those cooking items—the frying, baking, steaming, grilling—can be done in the Eloma Genius MT."

In a compact size of less than seven cubic feet, the Eloma's combi oven requires a small place, but it still delivers a big punch. Not skimping on the technology in the tabletop oven, the company included all of the same options found in Eloma's larger ovens.

The key to Eloma's ovens is the Genius MT technology. A touchscreen panel allows kitchen employees to cook a dish with a simple touch. Each Eloma combi can store up to 400 recipes and 400 pictures to keep consistent cooking processes across a chain. The "last 20"cook mode allows quick serves to simply reuse recipes.

"You don't have to fiddle around to go into the database or programming issues," Stegmaier says. "You just select the item with a touch and start the recipe over again."

"You don't have to fiddle around to go into the database or programming issues," Stegmaier says. "You just push and start the recipe over again."

For quick serves looking to keep the traditional convection oven as its kitchen workhorse, the **Moffat** Turbofan 32D5 brings the size down to about 13 cubic feet. With the option of using the oven with or without a stand, the E32D5 can be used almost anywhere in a kitchen.

"It's less than 29 inches left to right, making it the narrowest full-size convection oven on the market," says PJ Loy, vice president of sales for Moffat. "This small footprint assists with saving on the hood space and saving the cost of real estate."

The key to shrinking down Moffat's oven is in the racking system. Even with the compact footprint, the oven can hold up to five full-size sheet pans front to back instead of left to right as a 40-inch convection oven would. The oven also comes standard with a safe touch field reversible door to give the operators more flexibility to fit the E32D5 anywhere.

The bi-directional two-speed fan provides greater product control with the high speed bringing power for maximum heat penetration, while the low speed allows for careful baking.

Moffat's oven features controls ideal for baking, cooking, and holding. While the oven can be used as a traditional convection oven, it also provides the opportunity to use 20 programmable settings, with three-stage cooking within each program. Operators can also add continuous water moisture into the cooking process. Whether in manual mode or program mode, water can be injected into the cavity every two minutes from a 1 to 5 setting to support better results. It also has core probe capability for precise cooking.

"The customer is getting a step up over a standard convection oven, but yet not paying the price and needing the bigger space for a combi oven," Loy says. SC

WINSTON INDUSTRIES

Speeding Up the Line

Conveyor-based ovens keep products moving down the line

When the front of the house is packed, simply bringing more help out from the kitchen isn't always as easy as it would sound. With a variety of equipment needing attending, removing a staff member from the kitchen can slow down the entire operation as opposed to helping with the line.

But century-old conveyor technology gives quick serves the chance to walk away from the kitchen and let the machines do the work.

"Conveyorized technology is all about consistency and throughput," says Garamy Whitmore, vice president of sales, accelerated cooking technology and strategic accounts at **Manitowoc**. "The conveyorized line makes a lot of sense for a lot of operators because of its consistency. As long as your product is going in consistently every time, you just pick it up on the other side."

Manitowac's Lincoln conveyor ovens offer a ranging selection of options for quick-service operators, but the digital countertop oven and the 1100 Series are targeted at fitting the needs of a quick serve. The ideal use of a conveyor oven, Whitmore says, is when an operator needs a large quantity of similar products that can be cooked at approximately the same temperatures.

"Even though we have conveyor ovens that can provide multiple settings, the fewest setting will make you the most successful," Whitmore says. "If you have a setting and you're running toasted sandwiches and flatbreads, you're going to try to create a time and oven temperature combination that fits both of them. That way your employees are putting a product in on one side and picking up on the other."

Using air impingement—the use of hot air under pressure to surround food with small jets of hot air—allows the 1100 Series to rapidly heat, cook, bake, and crisp foods up to four times faster than a conventional oven. With a fast and uniform cooking processes, Lincoln's conveyor ovens provide a high level of consistency with each product.

"If you really need consistency and you need throughput and the food products align themselves to be cooked in a similar fashion, whether that's with different preparation methods or different pans, you can be pretty successful," Whitemore says. "As long as you're making it the same way every time, it will come out the same way every time."

Ovention, an engineering and design company founded by the creator of TurboChef, has taken the basic conveyor technology and created a new kind of cooking tool. With the Matchbox and Shuttle, quick-service kitchens can use the benefits of moving food like a traditional conveyor oven, but with a slight twist.

The Matchbox works essentially like its namesake. Conveyor loading zones on each side of the cooking chamber alternate into and out of the chamber, matchbox style. When cooking is complete, product automatically exits, so there's no overcooking.

Essentially, the oven can cook an entire meal from the main course of, say, crab cakes and calamari to the vegetables and rolls by simply loading the food and selecting a programmed setting.

The enclosed cooking area creates a more energy efficient product because the heat remains in the oven instead of escaping. The Shuttle works like the Matchbox, but can be changed to straight conveyor mode for higher throughput of single items.

Both of the Ovention ovens are certified UL-ventless, so they can be placed anywhere in a kitchen, which cuts down on price of purchase and installing a hood—which also cuts down on the noise in the restaurant.

"You can use the ovens very close to the point of service because you don't have a big roaring conveyor that you have to shout over," says Brian Ward, a spokesman for Ovention.

"Both ovens use Precision Impingement and no texture-damaging microwaves, making them ideal for baking as well as other cooking methods. Separately controlled top and bottom blower speeds along with time and temperature settings allow precision cooking."

Another unique advantage of these ovens' layout is that they can adjust temperatures instantaneously by as much as 50 degrees F, meaning no lag time for temperature changes from one menu item to another. The impingement, combined with the enclosed cooking space of the Matchbox, also speeds along the cooking process, cooking a pizza in little more than two minutes or a sandwich in 50 seconds.

"You get great speed and great flexibility," Ward says. "That's really a distinguishing advantage." SC

OVENTION

OVENTION

Key Players

Vulcan

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For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time. Vulcan is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.

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An innovative foodservice equipment manufacturer headquartered in Louisville, Kentucky, U.S.A. Founded by Winston L. Shelton in 1969, this family-owned business is in its fifth decade of designing, building, and marketing state-of-the-art foodservice equipment for restaurant chains, schools, fine-dining establishments, food stores, and other operations. The majority of the company's employees are based in the Louisville facility, with a network of sales professionals and partners that covers the globe. Winston's family of brands includes Collectramatic®, and CVap® or Controlled Vapor Technology—a breakthrough in cooking and holding foods at their optimum condition and used in kitchens around the world from fine-dining chefs to fast-food operators.

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