

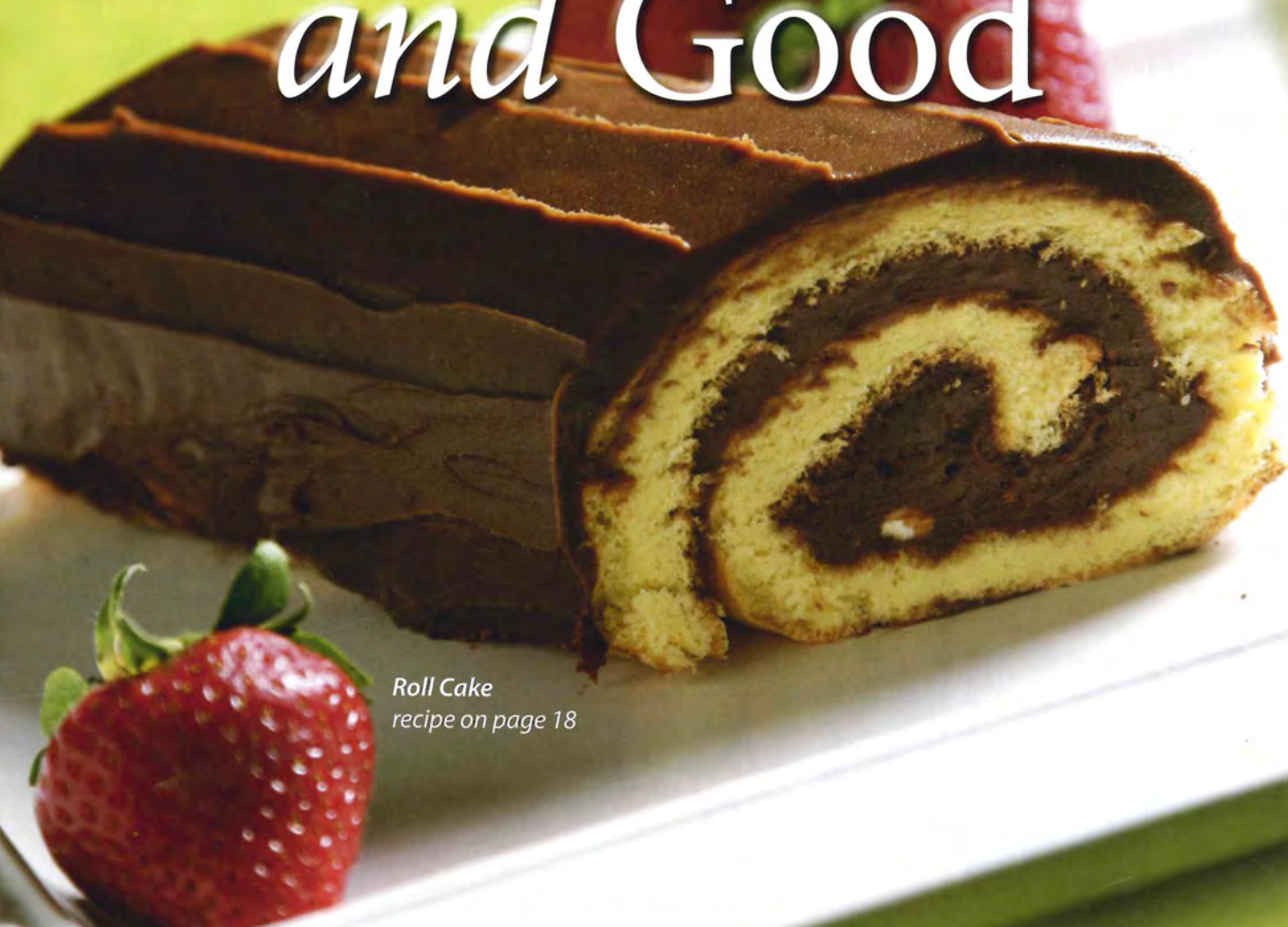
# COOKING FOR PROFIT

Cooking With Gas

July 15, 2014

NRA 2014 Highlights  
Why Efficiency Still Matters  
St. Elmo Steak House  
Get the Goods  
on Gluten

## Gluten Free *and* Good



*Roll Cake*  
recipe on page 18

**ATTENTION GAS EQUIPMENT MANUFACTURERS •**

**Cooking For Profit Delivers**  
(see inside front cover)

## 2014 NRA Show Fast Facts

The NRA is always eager to share good news. Here are some post-show facts released about the 2014 annual gathering.

- The Show grew in both attendance and exhibitors for the third year in a row.
- Total attendance increased by 2% in 2014, and 10.5% since 2011.
- A total of 63,876 people were registered, representing attendees from all 50 states and over 100 countries.
- Exhibitor space grew to 612,170 square feet\*, an increase of 5.7 percent over 2013.
- A total of 2,168 different exhibitors\* were on hand displaying their wares.
- International Exhibitor presence was dominated by China, with 68 different entities represented. (They just edged out our north-of-the-border neighbors, with 65 Canadian companies on the floor.)
- The NRA is planning to expand into the Lakeside Center (the old East Building) for the 2015 Show.

*\* Includes the concurrent International Wine, Spirits & Beer Event*



## GAS EQUIPMENT DOMINATION

2014 is a good year for gas cooking equipment. Two categories dominated our list of noteworthy new gas equipment, as well as the awards presented by the NRA (KI), the Gas Foodservice Equipment Network (GFEN-Blue Flame), and the Foodservice Consultants Society International (FCSI). The big news came from the always competitive combi oven-steamer category and from the venerable fryer family.

### Combi Ovens Raise the Bar Still Higher

Led by category founder, Rational AG, the combi oven market seems to have come of age in North America. The combi oven invasion began in the mid-1980s, with both European ovens and a few domestic lines beginning the education process to market these expensive but amazingly versatile ovens to commercial, retail and institutional operators.

The combi oven category has slowly grown in number and greatly in sophistication. The first ovens to use process control (PC) technology to harness and control multiple cooking modes and address hard water cleaning issues with semi-automated cleaning and deliming systems, combi ovens were also quick to embrace touch-screen technology to both simplify and add sophistication to the operator interface. The simple versus sophisticated battle continues, with many of the new and reimagined combi models introduced at this year's Show.

### Vulcan Introduces Their Brilliantly Simple ABC Combi

Vulcan is a new combi contender that is harnessing sophisticated technology to make user operation simple. In fact their ABC Combi only has a power-on switch and three knobs. It doesn't even require

“cook mode” selection. The operator just sets the compartment temperature, the cook time and the precise humidity control. If you set the compartment temperature at 212° F, it knows you want to steam and automatically sets humidity at 100%. At higher temperatures, it automatically adjusts humidity for

optimum cooking performance or you can override and tweak that humidity setting, as desired.

The Vulcan ABC Combi is available in full size gas models with seven bake pan capacity. They are stackable for twice that capacity in the same footprint, boilerless, and come standard with an auto-reversing fan. Clever wire-form pan support shelves with a front cutout makes hot pan removal safe and easy.



**Vulcan**  
vulcanequipment.com

## Alto-Shaam Introduces their CT PROformance Combitherm Line

Alto-Shaam has been in the combi business for a long time, introducing a string of design innovations that have earned them four previous KI Awards: in 2007 for their Combitherm Smoker option; in 2010 for their Combi-Touch™ (touch-screen) user interface; in 2012 for their Automatic Grease Extraction System that addresses whole chicken grease issues; and in 2013 for their compact 4.10cci CT express.

Their 2014 award winning CT PROformance™ Line is a major redesign, with some groundbreaking features and very cool technology. Alto-Shaam claims their new combi can cook 20% faster than standard combi ovens courtesy of PROpower™, which delivers an instant turbo boost of heat to accelerate cooking, and speed recovery. Other performance features include a space saving zero side clearance design, their absolute



**Alto-Shaam** [alto-shaam.com](http://alto-shaam.com)

humidity control system, and an auto reversing fan with five speed settings. New safety features include their patented SafeVent™, which automatically removes steam from the oven compartment before the door is opened, and a CoolTouch3™ triple-glazed door.

This new combi is packed with fresh design ideas including a next generation larger format high-definition PROtouch programmable touchscreen operator interface, and a cool-blue illuminated door handle. Their oversize T-bar, no-hands, LED light door handle is more than a gimmick. The handle lights up and flashes when cook time is complete, providing a handy visual cue across a busy restaurant kitchen.

Shortly after the NRA Show, we learned that the Alto-Shaam CT PROformance Combitherm earned Product of the Year Award recognition from the Foodservice Consultants Society International (FCSI). Quite a PROformance, I'd say.

## Manitowoc Debuts Convotherm 4

Convotherm® is another quality Germanic combi oven line that is part of the Manitowoc Foodservice stable. While once marketed in the U.S. under the Cleveland Range umbrella, Convotherm is now partnered with their Merrychef (speed-cook ovens) brand in the U.S. and has stepped out with the introduction of their Convotherm 4 line makeover.

The redesign begins with an exterior and

## NRA Highlights



**Vulcan**  
[vulcanequipment.com](http://vulcanequipment.com)

### Vulcan PowerFry-5 To Earn Kudos!

Vulcan and their PowerFry™-5 gas fryers continue their winning ways earning 2014 KI Award recognition, fresh on the heels of garnering the GFEN Blue Flame Product of the Year Award at NAFEM 2013.

The 5 in PowerFry-5 stands for their patented heat

transfer system which passes combustion gases three times (in PowerFry-3 Series) through bent tubes in the frying oil, then twice through the fry tank jacket (in the patent-pending PowerFry-5 Models) before it is vented up the flue stack. The net result (in the case of the PowerFry-5 Models) is a 45 pound fryer that can prepare 78 pounds of fries per hour.

The PowerFry Series reduces flue gas temperatures to just 500°F, which reduces heat load on HVAC systems. This energy efficient, award winning fryer recovers faster and is ENERGY STAR® qualified.

### Pitco Adds Reduced Oil Volume (ROV) Models to Solstice Supreme Gas Lineup

Pitco addresses the oil issue with the introduction of Reduced Oil Volume (ROV) Models to their flagship Solstice Supreme Line. Their new SSHLV14 Gas Fryers can cook like a 50 pound fryer using only 32 pounds of oil. This translates into a 40% reduction in initial oil fill-up and longer oil life with the help of their FILTER SOON production monitor system. A simple push button oil replenishment system and easy two step filter drawer oil filtration process extends useful oil life. Both single and split pot models have 75,000 BTU/hr. power input. Two, three or four of these ROV Models can be banked into one high production, oil-saving fryer system.



**Pitco**  
[pitco.com](http://pitco.com)



**Frymaster** [frymaster.com](http://frymaster.com)

### Frymaster Flaunts Filter Quick with Fingertip Filtration

Frymaster prolongs oil life and simplifies filtration with the introduction of their Filter Quick™ with Fingertip Filtration™ Fryer. Their new FQG30U Model open pot fryers feature the closed cabinet Filter Quick™ with Fingertip Filtration™ System, which encourages frequent filtration by positioning a simple start-stop button on the cabinet front. Their frypot is air-cooled during the oil filtration process, which saves energy and further extends oil life.

Their SMART4U® technology, including Oil Attendant® can automatically replenish oil from an in-cabinet oil supply, while the Filter Quick controller monitors food and oil quality, oil life and fryer performance. The FQG30G is also a 30-pound fryer with 50-pound production capabilities and only 75,000 BTU/hr. power input.