

EXCELLENCE FOR

With customers becoming ever more demanding, food service businesses need their operations to run as smoothly and efficiently as possible, both front and back of house. Although often at the least-glamorous end of any operation, the equipment upon which they rely is crucial to their success, from the refrigeration storing fresh produce and grills, ranges and ovens for cooking it, to the plates on which it is served and the dishwasher that gets rid of its every trace.

Just as chefs push the boundaries of culinary artistry, so manufacturers of professional equipment and other supplies push technological boundaries and the *Caterer and Hotelkeeper* Equipment & Supplies Excellence Awards were set up to recognise their innovation and enterprise.

After assessing all the entries for evidence of fresh thinking, significant advances in design, and innovative application of technology, our panel of judges selected 12 category winners and three commendations. We congratulate them all.

1. FOOD & BAR DISPLAY

Winner: K-Pot – BGL Rieber

The K-Pot uses precise Ceran heating for a chafing dish that will regenerate as well as cook, hot hold and griddle. Cold-holding variants are also available, which use frozen pellets to ensure a stable cool temperature.

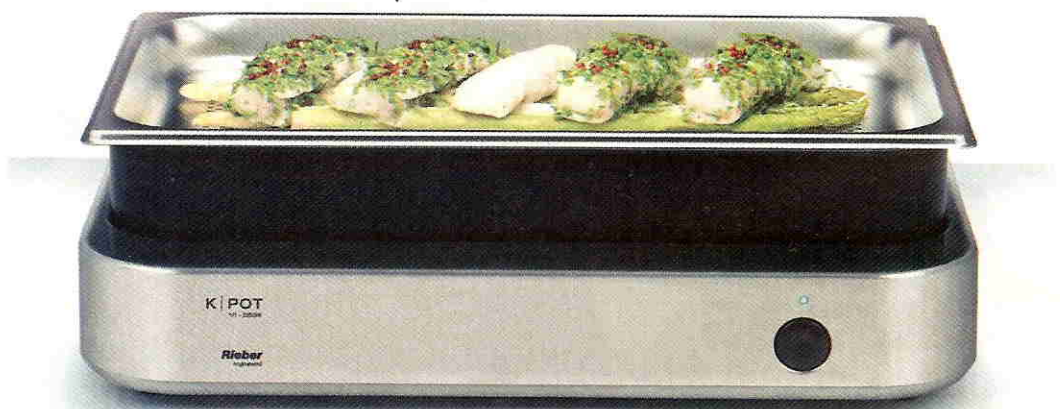
Unlike conventional chafers, which use gel heaters that heat the food in two spots, K-Pot ensures food will not burn or boil dry by evenly heating the whole of the pan. In cooking mode, food can also be finished at the point of service.

Users simply select the regen or holding option. The program operates for a set time and then signals the food is up to temperature.

Programs are tailored to the regeneration or heating of chilled foods. Optional variable power levels make it possible to tailor individual cooking requirements.

K-Pot includes either 1/1, 2/3 GN or 3 x 1/3 GN Rieber Thermoplate pans and a polished stainless steel buffet lid.

Our judges thought the unit looked good and could see it used



1 in a staff restaurant or a satellite site. From a safety point-of-view, they liked the fact that no gels were required.

www.bgrieber.co.uk

2. FRYERS

Winner: Evolution Elite – Henny Penny

Henny Penny has long promoted oil management programmes as a way to control cost and extend the useful

life of cooking oil, and the Evolution Elite integrates recommended frying best practices into an oil management system that is simple to operate.

With a frypot capacity of just 30lb, the fryer uses 40% less oil than a standard 50lb frypot by eliminating space formerly reserved for the frying cold zone.

Its intelligent filtration system, SmartFiller Express, extends oil life by tracking frying statistics and lets operators know when it's time for their next filter change. A vat-specific light indicates when a vat is ready to be filtered, and a four-

minute filtration can be performed in one vat while cooking continues in the remaining vats.

Our judges liked the fact that the design enabled better oil management and reduced oil waste, which they felt was a big environmental plus. They also praised the unit's short recovery time and automatic top-up, useful features for high production outlets. www.hennypennyevolution.com

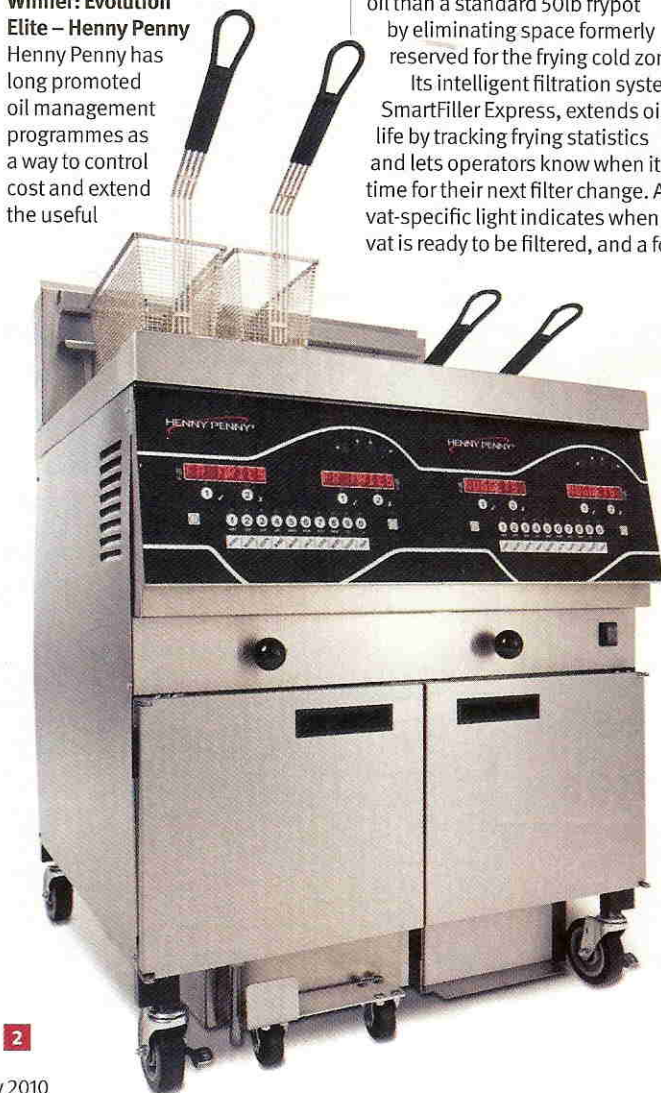
3. GRILLS, GRIDDLES BARBECUES AND TOASTERS

Winner: HSG Panini Grill – Electrolux Professional

The HSG Panini Grill is up to six times faster than a standard sandwich grill without compromising on quality. It enables caterers to offer a sandwich in less than a minute, delivering crispness, flavour and visual appeal with traditional grill marks created by the non-stick top plate.

Features include three heating modes: contact heating plates, for the typical stripes of a toasted sandwich; infrared radiation, to deliver crispness; and microwaves, to ensure the right temperature at the core of the sandwich. The grill also features a self-adjusting upper plate; automatic holding and opening once the cooking phase is complete; programmable electronic control with four automatic programs/cooking phases for easy operation at the touch of a button and an energy-saving mode, to aid cost savings and for a more eco-friendly appliance.

To give caterers flexibility and choice with their sandwich offering, the four available cycles mean that a wide variety of breads



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can be quickly filled, grilled and served.

Our judges described the grill as “absolutely brilliant” for its ability to cut down on queues by delivering paninis, popular at deli counters in B&I sites and in stadia operations, so quickly.

www.electrolux-professional.co.uk

4. RANGES AND OVENS

Winner: PS640 Wow! oven – Middleby Marshall

The energy-saving features of the Middleby Marshall 640 Wow! conveyor oven, available through Jestic Foodservice Equipment, have already won it two major awards in the USA this year and make it the latest in conveyor oven technology,

combining substantial savings in gas (up to 50%), greatly reduced emissions, plus improvements in the operational output and speed.

The key to the energy saving is the patented magic-eye technology at the entrance to the oven which senses when there is product placed on the belt ready to cook. Like all great ideas, it is very simple. When the electronic eye senses product the belt will start, and when there is no product on the belt, the magic eye puts the oven into a sleep mode. The machine will automatically enter sleep mode if product is not placed on the incoming belt within 30 seconds of a cooked item exiting.

Our judges were impressed with the potential saving on energy bills, faster bake times and more comfortable working environment. www.jestic.co.uk



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