

What's New at NAFEM

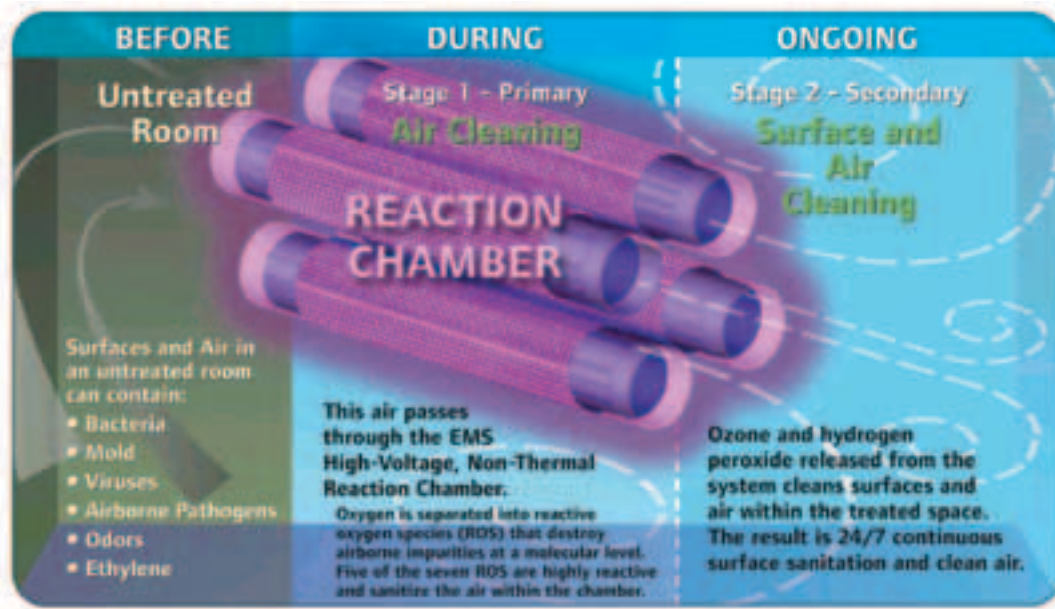
By Mary Esther Treat



NAFEM's new *What's Hot, What's Cool* product gallery presented "the newest and most innovative" products in one central well-carpeted (thank you) space with no hovering sales staff – a great idea. It offered an easy way to filter the show – most of the products mentioned below were in the WHWC gallery. Other products of interest were selected because they showed some innovations, particularly in energy savings.

The standout of the show was **Husmann's** EMS (Environmental Management System) – a surface and air sanitation technology that reduces bacteria, molds and viruses, but uses no "chemicals"; it was developed by Ingersoll Rand. Hopefully Husmann will put the video they used to demonstrate EMS on their website; (for a graphic description, see <http://ems.ingersollrand.com/Pages/HowItWorks.aspx>). Essentially EMS creates hydrogen peroxide (H_2O_2), ozone (O_3) and other "Reactive Oxygen Species" both inside the unit and outside, which exist briefly before returning to water and oxygen and which effectively sanitize air and reduce contamination. This is not new chemistry, and it's safe. While it won't eliminate the need to clean surfaces, it adds a significant level of safety to food processing areas. Added to storage units and coolers it will also prolong the usable life of produce.

Mary Esther Treat can be reached at Ideas Well Done (www.ideaswelldone.com).



Hussmann's EMS (Environmental Management System) – a surface and air sanitation technology that reduces bacteria, molds and viruses, but uses no “chemicals”.

From the *What's Hot, What's Cool* pavilion

Display/transportation/storage



Duke's HSHU Heatsink holding unit is designed specifically for hard-to-hold fried food – it releases excess moisture from fried foods and has different containers that retain moisture for grilled and broiled products. Two heaters, front and back, eliminate drafts from the pass-through and reduces energy consumption by 25%. New at NAFEM is a thumb-drive that allows temp and hold time configuration of the system. www.dukemfg.com

Prep and warewashing

• **Component Hardware Group** introduced a low-flow spray valve that puts out 1.2 gpm at 60 psi, which meets ASTM F-2304-03 (standards for US Energy Policy Act of 2005); plastic parts are treated with Saniguard® antimicrobial protection.

• **Giles Environmental Hood** cleans and filters air before it's exhausted outside using electronic and UV cleaners, at a tenth of the cost of a water system. This new hood was prompted by communities wanting to eliminate the smells coming from exhaust hoods, particularly at street level. www.gilesent.com



• **Insinger** has a rack sensor so that the machine cycles only when a rack is in place – saving water and energy. What's more fun to watch is a demo of the VaporGuard™ Vapor Removal System, which condenses and removes steam vapor, eliminating the need for a hood and of course, reducing heat and moisture in the dish room. The complete wash cycle, including vapor elimination, is 1 minute and 40 seconds. www.insingermachine.com

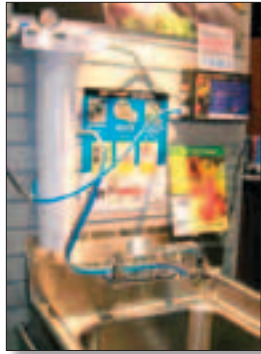
• Energy and water saving features in **Jackson MSC's TempStar** door-type dishwasher include patent-pending, ultra-efficient rinse arms and a low-watt density electric wash tank heater. And it's Energy Star qualified. www.jacksonmsc.com



Insinger's VaporGuard™ Vapor Removal System

- Putting two operations into one machine saves energy and space, as with **Oliver Products** Front Load Duo-Slicer, which allows two loaves of bread to each be sliced at a different thickness in one unit. www.oliverproducts.com

- **San Jamar** demonstrated its Saf-T-Wash,



which generates ozone instantly at the wash sink. Ozone is 150 times more powerful than chlorine for sanitizing produce (FDA approved for food sanitizing in 2001) yet doesn't leave the off taste

that chemical rinses have – and it kills enzymes that shorten the usable life of produce. Saf-T-Wash can be added to existing sinks (electrical access needed) and reduces food waste. www.sanjamar.com

- Another product that is EPA 2005 compliant is **T&S Brass's** Mini Pre-Rinse unit, with low-flow spray valves; it fits into small spaces. www.tsbrass.com
- An all-in-one water heater plus booster heater from **Vanguard Technology** provides 180°F sanitizing dishwasher rinse and 125-140° sink water. www.vanguardtechnologyinc.com

Primary cooking

- **Accutemp** has done a neat trick with their Evolution Series boilerless steamer by covering the water reservoir and diverting the steam to a vertical side panel, forcing the steam to escape through slots positioned at the top of each of the six cooking pans. This adaptation increases cooking speed, while maintaining low energy and water use. www.accutemp.net
- **Blodgett** adds moisture to the oven, which cuts cooking times (and therefore energy) and increases yields – as a combi can do, but the Hydrovection is simpler and considerably less expensive. It requires a water line and drain hose. www.blodgett.com
- **Garland's** High Efficiency Broiler has several new features that improve efficiency and reduce the surface temperature varia-

tion to only 100° from an industry norm of 300°. Tweaking during development led to a redesigned burner that provides greater heat to the front and back surfaces. There are no valves, eliminating employee error and the broiler uses 70K Btu, compared to a standard 105-115K Btu, on a 36" unit. www.garland-group.com

- Food cooks in its juices and fat runs off in Spanish Plancha cooking. **Jade Range** has combined a Plancha griddle with an IR deck broiler and derives energy efficiency by taking advantage of the broiler heat for the Plancha top. www.jaderange.com
- The Evolution Elite open electric fryer from **Henny Penny** eliminates the cold zone outside the fryer compartment, uses 40% less oil because the vat is smaller, simplifies filtration, is Energy Star rated, and tells the operator when the vat oil needs to be filtered (which will extend oil life). The filtering process, from draining the vat to having the oil back up to cooking temp, takes 4 minutes. www.hennypenny.com
- **Pitco's** high-efficiency Rocket Fryer has hands-free oil handling, preheated incoming oil, and a crumb ejection system during filter mode. Another fryer model, SE184, is sized to fit with the Wells Bloomfield Ventless Universal Modular Hood System with an Ansul fire suppression system. www.pitco.com and www.wellsbloomfield.com



- **TruFlow** Energy Management Controller, from **Spring Air Systems**, has a new touch screen. The system measures heat output from appliances and automatically controls

fan speeds to reduce exhaust and provides operators with a management tool to reduce energy use. It can be retro-fitted. One panel can control 5 exhaust and 2 supply fans individually; it also controls appliances and store lighting. www.springairsystems.com

Refrigeration and ice

- **Everpure's** MRS-Envi-RO 600 high efficiency Reverse Osmosis system offers a 320% increase in water efficiency and uses half the energy of conventional systems. This system allows selection of desired hardness – specialty coffee and carbonated drinks need some minerals. The Exuberata Pro CT dispenser is now available to the commercial market – it produces ambient, chilled and carbonated water.



- It's difficult to keep doors shut on an institutional make-up line. To address the issue **FWE** developed the Air Supremacy air screen that can maintain food temps of 40°F for four hours. www.fweco.com



- **Kairak** brought in customers, service companies and “started from scratch” to develop new products. The result – BLU Refrigeration Prep Table with food grade (and environmentally friendly) glycol in chiller plates for precise temp control that stays at the freezing point with no ice build up. www.kairak.com
- Another money-saving heat exchange system is used by **Maximicer** – they call it

counter-flow exchange technology – to pre-cool incoming water to a beverage dispenser or ice machine by recovering energy from melted cold-plate ice water or purged ice water. www.maximicer.com

- Another two-in-one device: dual temperature custom refrigerator from **Perlick Corp.** with two compartments that can be set at two different temps. www.perlick.com

Smallwares, tabletop and serving

- Remote wireless links between foodservice equipment and utility meters from **Control Products** gives immediate monitoring of energy use. The eConserve™ transmits energy data to the internet or a computer. www.controlproductsinc.com
- **Cooper-Atkins** has updated hardware and software for its automated data-recording HACCP application Intelli-Ware. New features include the ability to retrofit recorders to any equipment; new hardware that simulates a food product in the appliance to give data on the food, not just the air; voice alerts directed to a phone or pager; and an “intelli-PDA” that converts paper data collection to electronic and provides report templates. www.cooper-atkins.com
- A favorite innovation is a simple solution from **Thermos** – a carafe Fresh Zone stopper that has a liquid level indicator combined with a dial the operator uses to show brew time and the three ensuing hours that coffee will taste good before it gets tossed. So simple, so neat. www.thermos.com



Thermos' carafe Fresh Zone stopper

“Cool and Hot”, but not in the WHWC Gallery

Self-serving notes: **Market Forge Industries** has acquired **Stellar Steam** a boilerless steamer line introduced in 1999 by Ideas Well Done's predecessor company ColburnTreat). The Polaris, a completely connectionless gas steamer, is ideal for caterers and restaurants who want portable outdoor cooking equipment. The energy- and water-efficient Polaris has a mobile stand equipped with a propane gas tank. www.mfi.com and www.stellarsteam.com

Ideas Well Done also generated a buzz with



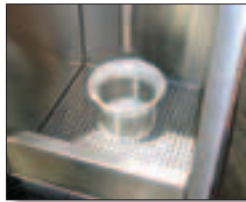
SA Vent

the countertop small appliance vent system – SA Vent – licensed to **Equipex**. Addressing a need for ventilation outside of areas typically covered by hoods, IWD developed three model configurations that treat hot air, grease, and odors from small cooking appliances. www.equipex.com



Multiteria's Essence Green Choice Series uses LEED-compliant components (potential LEED credits under Material Resources and Indoor Environmental Quality). Core panel material is manufactured from 100% recycled wood waste, adhesives and finishes use low-VOC emitting materials, stainless is 70% recycled and frames are reusable. www.multiteriausa.com

Meiko demonstrated an automated waste handling system that uses vacuum technology instead of water to move waste to a macerator, then a storage tank which can hold waste for a week. www.meiko.us



Woodstone has some fun niche or artisan cooking equipment, including a Chinese duck oven and the Jospier



Charcoal broiler oven which has been used in Spain for 40 years. Neat features of Jospier include the centralized venting through a dual damper and two cooking racks, doubling the

cooking surface within the footprint. The enclosed oven increases efficiency. Woodstone's Designer Series Stone Hearth Oven offers modular construction for customizing to vary flame locations, windows, gas or wood charbroilers, rotisserie, and more. www.woodstone-corp.com

Lakeside made a simple addition of a drain to the top rack of a Queen Mary so that glasses could be emptied before racking them upside down – speeding the dishwashing process. www.elakeside.com

Stero now has Energy Star ratings on their conveyor dish machine line. They reduced water use from 290 gph to 121, reduced the size of the booster heater to 15kW and located the booster on top of the machine for easier access. www.stero.com

Somat's ecoShred is an almost waterless grinder that uses less energy than a pulper to process food waste and disposables, and works well with their eCorect to reduce food waste volume and create a compostable product. www.somat.com

The **Champion** e² Series dishwashing machines have a heat recovery system that redirects lost steam to heat incoming water, eliminating the need for a full-time hot water heater (the first run of the day will still need a hot water line). www.championindustries.com

FWE Clymate IQ (heated and humidified holding cabinet) has a neat design that flips the heating element out of the way when you pull the water reservoir pan out for cleaning. FWE says it reaches set temp and humidity in 30 minutes, compared to standard 75 minutes. www.fweco.com



Just for fun, the new **Vollrath** pans with curvy shapes (we immediately thought of backwards VT and NH) dress up a serving line, especially when displaying colorful and contrasting foods. www.vollrathco.com