

FOODSERVICE PRESCRIPTIONS



Keeping you up to date on the latest news and best new products in the commercial foodservice industry.

February 2011

For a complete list of products represented please see www.zinkfsg.com - Please call Amy at 800 492-7400 for more information.

CARLISLE DINEX FENWICK TRAYTOP WARE

The distinctive sculptured design adds an air of refinement to patient service by fusing the elegant look of china with the functionality and durability required for the healthcare foodservice environment.



Features

- EZ-Sip disposable drink-through lid
- Distinctive sculptured design
- Superior temperature retention
- Durable construction
- Coordinated traycover designs
- Double-wall construction with ozone-safe urethane foam insulation

Available Colors

- Sage
- Latte
- Onyx
- Midnight Blue
- Cranberry

CARLISLE DINEX

BEVERAGE SERVERS

Perfect for table dining or patient bedside. Serve coffee, juice, water or other beverages in these generously sized pitchers with attractive styling. Durable double-wall construction with foam insulation provides superior thermal efficiency for hot or cold beverages.



Features

- Snap on lid with top pour spout fits both sizes: additional replacement lids sold separately
- Paneled design coordinates with Dinex traytop ware
- Superior temperature retention
- Durable double-wall construction with ozone-safe urethane foam insulation
- Hot and cold Beverage Servers

Available Colors

- Latte
- Onyx
- Midnight Blue
- Cranberry

DINEX HOLD-N-SERV



Serve 40 - 60 hot meals per cart with the new Hold-N-Serv mobile serving cart. With 120v operation and versatile hot top, it's the perfect equipment to maintain hot temperatures for bulk serving pans (an optional cold compartment is also available). With upscale design and multiple features, the Hold-N-Serv cart is both a functional and decorative serving counter. Construction is stainless steel, with a sturdy decorator finish. The Hold-N-Serv is HACCP compliant and features full protector guard with over-head radiant warmer. Wrap-around bumper and 6" heavy-duty casters are standard.



CARLISLE ESSENTIALS FoodSafety

Temperature retention is key to food safety. According to the Centers for Disease Control 76 Million cases of foodborne illness occur every year in the U.S. with an estimated 325,000 cases resulting in hospitalization and 5,000 leading to death. Carlisle makes food safety easy with an array of products designed to maintain food safety and reduce the risk of cross-contamination.

shown left - Coldmaster® Standard Food Pans & Maximizer™ Food Bar (7711) Coldmaster® keeps food cold for up to 8 hours while reducing the potential for bacteria; Maximizer Bar holds 6 full size food pans



2 qt Coldmaster® Crock (CM1030) Keeps dressings, salads & condiments cold for hours; additional accessories available



Coldmaster® Food Pans Maintains temperatures at 40° F or lower for up to 8 hours; available in a variety of sizes



Coldmaster® Pan/Organizer (CM1049) Replaces unsafe ice baths for omelet or prep stations



Coldmaster® Batter Pan (CM1072) Keeps batter at safe temperatures; 10 qt capacity accommodates standard size fry baskets



Spectrum® Cutting Boards & Accessories Color-coded boards, brushes, and other accessories help you meet HACCP guidelines



Spectrum® Kitchen Brushes Support your kitchen HACCP program with color-coded dish and pot brushes for cleaning kitchen utensils and equipment



Spectrum® Wall Chart Laminated chart provides a quick reference for kitchen staff on proper use of the color-coded system



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FPS-PLUS™ POLYMER SHELVING WITH SANIGARD™ ANTI-MICROBIAL PROTECTION

- Choice of vented or solid panels
- Shelving units assemble quickly, without the need for tools
- Work with standard Focus green posts – no special posts to purchase
- Polymer shelf panels have a lifetime warranty against rust and corrosion. Posts and wire frames have a 12 year warranty against rust and corrosion
- Each shelf up to 48" (122.0 cm) in length is rated to support up to 800 lbs. (363 kg) of uniformly distributed weight. Shelves longer than 48" (122.0 cm) support 600 lbs.
- Posts are grooved in 1" (2.5 cm) increments and are double grooved every 8" (23.3 cm). To make assembly even easier, posts are numbered every 2" (5.1 cm) for faster reference. Plastic foot caps are included on all stationary posts.
- We offer posts with adjustable feet for stationary applications and with open bottoms to be used with stem casters for mobile applications. For added convenience, threaded casters are offered to convert posts with adjustable feet for mobile applications.



Stationary Unit



Mobile Unit



Mats lift off for easy cleaning and fit into dishwashers.

FOCUS

FOODSERVICE, LLC



SaniGard™ Anti-Microbial Protection keeps FPS-Plus shelving cleaner by continuously fighting the growth of stain and odor causing bacteria. Shelving can be a breeding ground for microbes, and the 24/7 protection of SaniGard provides operators the added level of protection they seek.

SaniGard is incorporated into the plastic material during the manufacturing process, so it won't wash off or wear away. It is protection that lasts for the useful life of your shelving.

SaniGard is safe for people and the environment and has been proven effective as tested by independent laboratories. While not a substitute for thorough cleaning and good sanitation practices, SaniGard can make an important contribution to a more sanitary foodservice operation.

COLDSTIK FOOD PRODUCT SIMULATOR

Helping ensure quality, safety and the life of frozen and refrigerated products, reducing the risk of food spoilage, shrinkage or loss.

The Cooper-Atkins ColdStik™ is a Refrigerator/Freezer Food Product Simulator that is the first standalone thermometer to measure food temperature, rather than just the circulating air temperature. The ColdStik contains a proprietary silicon-based gel that takes on refrigerated temperature exactly like food does. It simulates food product temperatures in changing ambient conditions and provides accurate product information to support your food safety program.



JACKSON CREW CONVEYOR DISHMACHINE

- Uses only .32 gallons of water per rack!
- WISR Cleaning System
- Rainbow Rinse with arched rinse arm (patent pending)
- Self-cleaning wash arms
- Exclusive Energyguard control system cuts idle energy use and lowers chemical usage by operating the machine only when a rack is being washed or rinsed
- Fully automatic, including auto-fill
- Digital temperature readout

Lowest water and energy usage on the market!



Jackson

3-COMPARTMENT SINK

- 16 gauge 300 series stainless
- Welded construction for consistent metal gauge thickness throughout
- 14" deep tubs with 3/4" covered radius
- 9" backsplash with tile ledge for easy installation
- 3-1/2" drain with basket strainers included



DELUXE WORK TABLE

- 16 gauge 300 series stainless steel
- 1-5/8" heavy gauge tubing with fully adjustable 1" feet
- 18 gauge under shelves are welded to adjustable galvanized leg rings
- Tables are shipped knocked down



**ELKAY
SSP, LLC**

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ZINK

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Smallwares, Tabletop and Equipment experts located throughout the Midwest. Call Amy at 800.492.7400 to arrange an appointment.

See www.zinkfsg.com for a complete list of our products.



ZINK MARKETING



TOP O' THE TABLE

REPRESENTING
THE PREMIER
BRANDS IN THE
HEALTHCARE AND
FOODSERVICE
INDUSTRIES.