

RECIPES FOR SUCCESS



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

April 2011

For a complete list of products represented please see www.zinkfsg.com - Please call Amy at 800.492.7400 for more information.

OES-6.10 CONVOTHERM "THE MINI" 2IN1 COMBI OVEN STEAMER



2in1 Combi Oven Steamer - Boilerless Electric Steam

Cleveland Model: OES 6.10 mini 2in1 Combination Convection Oven / Steamer with simple to operate programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons, boilerless. Capacity for three (3) - 12" x 20" by 2 1/2" steam table pans per compartment.





easy TOUCH™



Easy Operation, Perfect Results: The new user-friendly Convotherm by Cleveland system

The simple **easyTouch** user interface opens up new options for the operator with its large color touch screen display. With easyTouch, Convotherm by Cleveland is ready for the future with these new multi-functional controls:

- easyCooking** Simple touch screen operation. Optimum results with the clever pre-heating system.
- easySystem** Ideal system for chain operators.
- easyControl** Product safety through automatic HACCP data logging of cooking processes.
- easyService** Visual service diagnostic display.
- easyEco** Up to 25% less energy consumption – "ecoCooking".

Available for all Combi models, electric or gas, spritzer or steam generator version.

For more information call Amy at **800.492.7400**

KET20T: ELECTRIC STEAM KETTLE, TILTING

**Splash Proof Series
Tilting, Electric, 2/3 Steam
Jacketed Kettle, 20 Gallon**

Type 304 Stainless Steel kettle and supports. Rated 50 psi with Safety Valve, Permanently filled Steam Jacket, Solid State Temperature ($\pm 1^\circ \text{C}$). Optional Lift-Off Cover.



JACKSON CREW 66 DISHWASHER

Crew 66

The CREW 66 features a 44" wash zone and a 22" pre-wash. The 22" pre-wash uses the power of four wash arms (three upper and one lower) to remove and isolate the majority of food soil before wares enter the wash zone. The patented Rainbow Rinse™ uses an industry leading .32 gallons of water per rack reducing water, chemical and energy costs. WISR™ Cleaning System provides One-Pass cleaning.



**Boost your savings
on energy • water
• chemicals**



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.



Mats lift off for easy cleaning and fit into dishwashers.



Stationary Unit

Mobile Unit



For more information call Amy at **800.492.7400**

DELFIELD CONCEPTS™

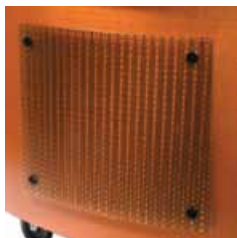
Concepts™ is a leading-edge solution that breaks the mold on traditional serving lines.



Start by using standard components. Add options, accessories and finishes that meet your needs. End with a serving solution that has the look and feel of a custom solution but without the custom price tag. That's the Concepts line by Delfield. It's a whole new wave of serving line equipment.

Drop-In Options

The complete array of Delfield drop-ins are available to drop into the Concepts line. This includes ice cooled cold pans, hot food wells, mechanically cooled cold pans, Delfield's patented LiquiTec® technology, frost tops and combination units. Creating the perfect serving counter has never been easier.





ZINK MARKETING

RECIPES FOR SUCCESS



TOP O' THE TABLE

CARLISLE COMPARTMENT TRAYS

Carlisle offers the largest variety of sizes and compartment combinations. The 6-compartment trays hold government "Type A" lunch. 6-Compartment trays offer a greater variety of serving combinations with three smaller upper compartments, two larger lower compartments, and a flatware holder on right or left side. These trays are available in melamine, polycarbonate, ABS, and polypropylene. All materials are FDA approved.



SIX STAR 6 FT. LOW PROFILE YOUTH SALAD BAR 6608



- Overall height is only 45.5 inches
- Wider sneeze guard offers better coverage
- NSF Listed bars are filled with foam to keep correct temperatures
- Textured finish resists scratching
- Recessed 5" non-marking swivel casters
- Optional tray slides and end shelves
- BPA free



COLDMASTER CROCK & ORGANIZER CONDIMENT SET CM1058-02



- CM1069 3-crock organizer, order separately or as set with crocks, lids, and pumps
- Use with 2 qt Coldmaster® Coldcrocks to set up a condiment/topping station
- Coldcrock maintains 40°F or lower for eight hours (up to twelve hours with lid)
- Made of sturdy, high-impact plastic
- BPA free

For more information call Amy at 800.492.7400

MASTER ELECTRIC CONVECTION OVEN

Full-Size Master Electric Convection Oven - Standard or Deep Depth - Single or Double Deck



The Master Series Convection Ovens from Garland deliver consistently better baking results. The innovative air baffling system and the industry's largest blower wheel maximize airflow and evenly channels it throughout the entire oven cavity resulting in very precise cooking results throughout. Master Series Convection Ovens manage energy and efficiency no matter what the fuel source – gas or electric.



ELECTRIC CAN OPENERS

Whether you're looking to open up to 75 cans per day, or up to 200 cans per day, Edlund has a high quality electric can opener to fit your needs.

3 Year Warranty

Two Speed



Featuring knife and gear assemblies that can be removed without tools for easy cleaning.



Single Speed

NSF Certified



LIFETIME SERIES BUN PAN RACK AND CAN RACK



MODEL 4331, 3 - 20 PAN CAPACITY, 3" PAN SPACING



MODEL 1250CK, AUTOMATIC CAN RETRIEVAL, 162 - 216 CAN CAPACITY

- NSF listed
- "LIFETIME" Warranty against rust and corrosion

Pan Rack

- Heavy duty
- Full height
- Open sides
- Holds 18" x 26" sheet pans
- "LIFETIME" Warranty for construction

Can Rack

- Mobile design
- Sloped glides
- Holds 162 - #10 or 216 - #5 cans
- 5 year Warranty for construction





FOODSERVICE GROUP

420 Westdale Avenue
Westerville, OH 43082

Visit our booth at these
upcoming school
foodservice events:

Ohio

June 15-17, 2011

Ohio School Nutrition Show,
Columbus, OH

Kentucky

June 20-22, 2011

Kentucky School Nutrition Show,
Covington, KY



TEMPTRAK

TempTrak wirelessly monitors all types of equipment: walk-in and reach-in refrigerators and freezers, open air display cases, salad/deli bars, hot holding cabinets and dishmachines

Take temperatures and humidity readings of your equipment every 5 minutes 24/7 without lifting a finger. TempTrak. No need for external power or network connectivity with the battery-powered TempTrak sensors. Temperatures are wirelessly transmitted to the TempTrak software which collects and records every temperature.



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

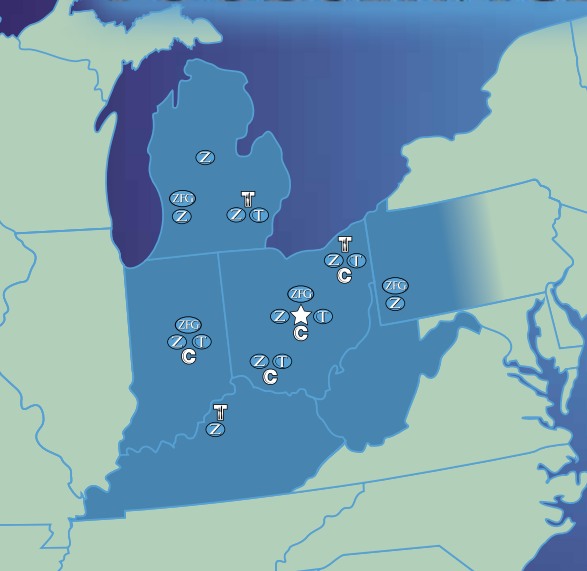
- 16 gauge 300 series stainless steel
- 1-5/8" heavy gauge tubing with fully adjustable 1" feet
- 18 gauge under shelves are welded to adjustable galvanized leg rings
- Tables are shipped knocked down



P 800.492.7400 F 614.899.9797 W www.zinkfsg.com



FOODSERVICE GROUP



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
FOODSERVICE
INDUSTRY.