

FOODSERVICE PRESCRIPTIONS



Providing innovative Equipment and Supply solutions!

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

September 2011

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

CARLISLE DINE^X 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

D-LITE TRAY DELIVERY CARTS

The new D-Lite Tray Delivery Cart from Carlisle | Dinex offers a unique blend of durable plastics to create the perfect balance of affordability and functionality. It accommodates 24 trays, 2 per slide, and 5-1/4" tray spacing (two 14" x 18", 15" x 20" per slide).

Features

- Two double wall insulated HDPE Plastic doors have hand grips and magnetic catches with drop latch that retain the door in full 270° and 0° positions while allowing access to the inside compartment from either side of the cart
- Hand grip on doors serves as ventilation to keep foods hot cold
- Removable center compartment divider with hand grip and bottom drain plug for easier cleaning of the tray compartment
- Durable, lightweight plastic walls for easy maneuverability



DINE^X 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.



FOODSERVICE PRESCRIPTIONS



Providing innovative Equipment and Supply solutions!

EIKON E4

Ultimate menu flexibility and speed

The e4 accelerated cooking oven combines three heat technologies - convection heat, impingement air and microwave energy - to achieve cook times up to 15 times faster than conventional ovens. Ideal for quick and limited service restaurants, convenience stores, supermarkets, hotels and universities.



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.



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.





FOODSERVICE PRESCRIPTIONS



Providing innovative Equipment and Supply solutions!

COMBINATION REFRIGERATED SELF-SERVE

Display a variety of products and serve more customers with presentation and value in mind.

Standard Features

- Case lengths of 36", 50", 59" and 77".
- Steel base construction. Adjustable leg levelers.
- Choice of six standard laminates on base. Other finishes optional.

Refrigerated Self-Serve Bottom Display

- Black interior with mirrored end panels.
- Shielded Octron top light. Two tier display step.
- Rustproof insulated evaporator coil compartment.
- Average case temperature of 38° F to 40° F.
- Condensate evaporator for a self-contained system. Remote refrigeration available.

- Rear access to the refrigeration system.
- Easily accessible controls.
- Thermometer.
- R404a refrigeration system.

Service Top Display

- Divided merchandise area. 36" case has one display area.
- Baffle system converts display from non-refrigerated to refrigerated.
- Lift up tempered thermopane front glass.
- Clear glass ends and rear sliding doors.
- Adjustable black wire shelf.



The Signature of Quality

FPS-PLUS™ POLYMER SHELVING WITH 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



Mats lift off for easy cleaning and fit into dishwashers.



Mobile Unit

FOCUS

FOODSERVICE, LLC

ONEIDA DINNERWARE AND FLATWARE

Oneida offers the most complete line of Dinnerware and Flatware for healthcare applications. If you are looking for tray service items or table top solutions, Oneida is the brand for you. Dinnerware pattern Espree, and flatware pattern Scroll. Contact us to discuss your needs.



Espree

Fine gauge and lightweight makes Espree ideal for foodservice applications.



Scroll

ONEIDA

GLOBAL FOODSERVICE



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



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

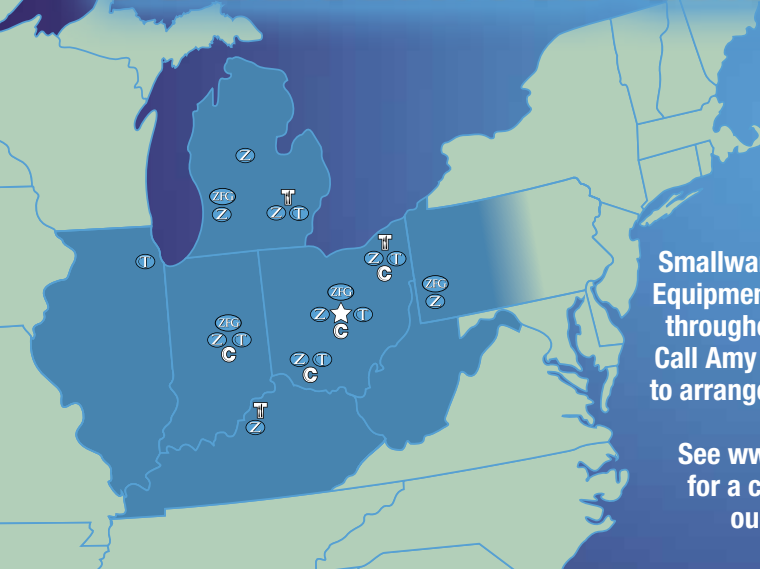


Coldmaster® Batter Pan (CM1072) Keeps batter at safe temperatures; 10 qt capacity accommodates standard size fry baskets

P 800.492.7400 F 614.899.9797 W www.zinkfsg.com

ZINK

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.