

Accelerated Cooking Technology™

The power to cook good food faster!

Convotherm®

Garland®

Lincoln

Merrychef®

Delfield®



Better quality food faster



Enodis leads the way with the industry's broadest selection of accelerated cooking products from Merrychef, Cleveland, Lincoln and Garland. Not to mention more productive kitchen throughput when you add the custom design and refrigeration capabilities of Delfield.



Our industry-leading selection of accelerated cooking products means that you can meet customer demands for faster, hot and healthy foods. Products and kitchen systems that will help you reduce cook times, optimize space, increase kitchen productivity and delight your customers with exceptional quality food.



Accelerated Cooking Technology™ is an innovative combination of proven cooking technologies that produces high quality food products at incredible speeds. The Enodis Accelerated Cooking Technology™ portfolio is a full range of accelerated cooking platforms that can be used alone or in combination to meet your needs.

Enodis Kitchen EXCEL-eration Systems™ take accelerated a step further with custom solutions that improve the throughput of your operation overall.



Enodis®

When it comes to support, Enodis equips you with extensive culinary and operations expertise so you'll be achieving maximum results in no time. You're also backed by the Enodis STAR Certified Service and Parts network which is dedicated to make sure you remain at optimum production levels for many years to come.

Add it all up: Accelerated cooking technology, Kitchen EXCEL-eration Systems, culinary support and STAR service. A winning combination that gives you the power to cook and deliver good food. Faster.





Taste freedom



Convotherm® by Cleveland unites the benefits of the world's most sophisticated combi oven steamers into one simple foolproof design. Accelerate cooking, save energy and labor costs while boosting profits and customer satisfaction. The Advanced Closed System™ automatically regulates moisture and heat for beautiful, consistent and superior food quality. Reduce shrinkage, optimize water and energy use. So flexible, you can bake, broil, roast, grill, steam, stew, blanch, poach, fry and re-therm, all with push button ease. The patented “disappearing door”, standard on all Convotherm by Cleveland oven models, is as easy to work around as it is to use.

Did You Know?

Convotherm® by Cleveland boasts the widest range of model availability in combi-ovens, 28 models, available in both gas and electric, with or without a broiler.



*Find out more here
www.clevelandrange.com*

*28 models
available.*



Mini space – maximum power

For maximum flexibility and cooking power, in a minimum amount of space the Convotherm Mini delivers both. Combi cooking is revolutionizing the way food is cooked. Often too large or expensive for many operations, the Mini is the perfect

answer to beautifully prepared foods cooked at accelerated speeds! With a footprint of just over 3 square feet Convotherm reduced the size, but left all of the features in. The famous advanced closed system, crisp and tasty and Press & Go – the autopilot for the chef – or cook depending on the size of your operation. Easy to use the quality of the food product produced is unsurpassed.



Find out more here www.clevelandrange.com



*Mini Combi Oven 606
Perfect for small spaces
but with big results*



Enodis kitchen EXCEL-eration systems™

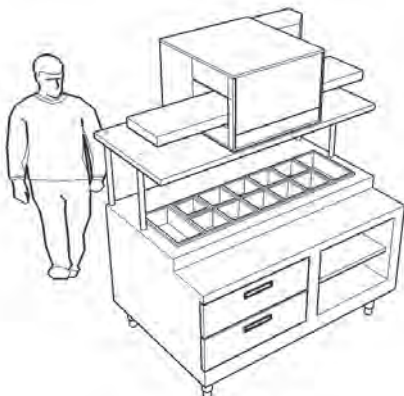


Enodis Kitchen EXCEL-eration Systems integrate accelerated cooking, refrigeration, prep and other essential equipment into high productivity work centers within a foodservice environment.

These systems save steps, time and labor throughout the process to accelerate your total kitchen throughput. We combine the power of custom design solutions by Delfield, testing and innovation by the Enodis Technology Center, Menu Development by our Culinary Teams and product expertise from our Accelerated Cooking Technology™ brands. We create systems and solutions that are specific to your needs and environment. The result is a natural fit and rapid improvement in process, productivity, efficiency, speed and quality.

Who says you can't put a kitchen in there?

Enodis companies cleverly consolidate kitchen production into high-performance work centers. Through their thorough understanding of kitchen processes they combine refrigeration, accelerated cooking equipment and custom fabrication techniques for kitchen design that increases production in much less space.



Enodis®

Fresh, hot sandwiches at “drive-thru” speed

Hot sandwiches at drive-thru speeds without sacrificing quality? You bet!

The Lincoln and Delfield integrated high capacity hot sandwich work station helps turn out delicious hot sandwiches in under 90 seconds.



Enodis work station means “faster” pasta

When a leading Pizza Chain wanted to add pasta to its menu, space constraints and standard cooking processes made it difficult. That’s when

Enodis created an innovative solution – integrate a Delfield storage and warming station with fast induction cooking from Garland

– now that’s pasta – faster!



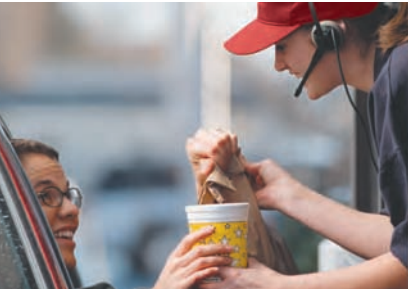
*For more information visit www.enodis.com
for the complete story.*



*Pasta station featuring
Delfield and Garland*



Grill in half the time. Perfect results every time.



When high volume high efficiency grilling is the key to customer satisfaction and profitability the Xpress Grill by Garland is the perfect solution to get you there fast. When you cook two sides at the same time the results are rapidly reduced cook times and absolutely delicious results. In many operations consistency and food safety are of the utmost concern for operators. No worry with the Xpress Grill. It's packed with built-in features that ensure both.

Did You Know?

The Garland Xpress Grill cook burgers, chops, steaks and more in about half the time of conventional grills and has built-in safety features that ensure food safety.



*Double your grilling capacity in
half the space!*

Find out more here www.garland-group.com



Less time and energy, greater flexibility and speed.

Fresh is in. It doesn't get any fresher – or faster – than front of the house presentation cooking using Garland Induction Units. Or, incorporate Garland Induction units into multi-task solution centers and watch your productivity soar!



Garland has taken the technology a step further with Induction Griddles. Unprecedented temperature control, faster recovery times than conventional griddles, and heat distribution that's consistent across the entire griddle.

Did You Know?

The Garland Induction Griddle boasts even heat across the entire griddle surface and recovery speeds that blow conventional griddles away.

Available in portable or built-in configurations



The new Garland Induction griddle –revolutionary performance & design.

Find out more here www.garland-group.com



No open flames or red hot elements.



Fast, done right



It's easy to cook something fast. But food fast isn't good enough anymore. Merrychef gets it done right, too. It cooks, bakes, toasts and browns up to 15X faster. And, with full "vent less cooking" built-in, the Merrychef 402 delivers unprecedented flexibility and speed and convenience. Merrychef's exclusive Menu Key™ technology holds up to 99 pre-programmed recipes so anyone can cook a wide range of entrees, appetizers, convenience foods and even the very finest cuisine. You can always depend on Merrychef for food that's fast and simple to cook, appetizing in appearance and best of all, delicious!



The Merrychef 402 cooks a wide variety of entrees, appetizers, convenience foods and more at speeds up to 15X faster than conventional ovens.

*Find out more here
www.merrychefusa.com*



Speed, flexibility, ground-breaking design

The Lincoln Fusion Toaster, with its groundbreaking parabolic design has a unique heater configuration that allows for products to be fast baked. Flexible, it bakes everything from toasted products, hot toasted sandwiches, chicken nuggets, pizza, pretzels to a variety of appetizers with speed and consist uniformity – even under heavy load conditions. Designed to a reduced footprint compared to other impingement platforms the unique shape delivers better heat utilization, energy saving features and reduced radiant heat – perfect for front of the house or deli and café style menus.



*Expand and enhance your menu with
hot toasted menu offerings.
The Lincoln Fusion Toaster cooks a wide
variety of products - fast.*



Find out more here
www.lincolnfp.com



Dual Technology Finisher Fast never tasted so good before!



Combine air impingement with infrared heat and great things happen, fast! When you combine the Lincoln DTF with your present operation – greater things happen even faster. Perfect for hot, toasted sandwiches, appetizers and more, the compact, flexible DTF is the perfect fit for any foodservice operation. And the food – perfect taste and texture that keeps customers coming back for more. Easy to clean and use the DTF is excellent for high capacity production – front of the house or the back. From QSR chains to convenience stores, the Lincoln DTF delivers great food fast.

Did You Know?

The Lincoln DTF is driving new menu ideas everywhere from major chains to convenience stores.



Find out more here www.lincolnfp.com

The Lincoln DTF delivers hot toasted sandwiches at drive-thru speeds.





Fastbake™ Pizza in 4 minutes

If you're looking to radically decrease your bake times, increase your production capacity, improve on the quality of the product being baked and save on your energy costs – look no further than the Lincoln FastBake oven. Advanced

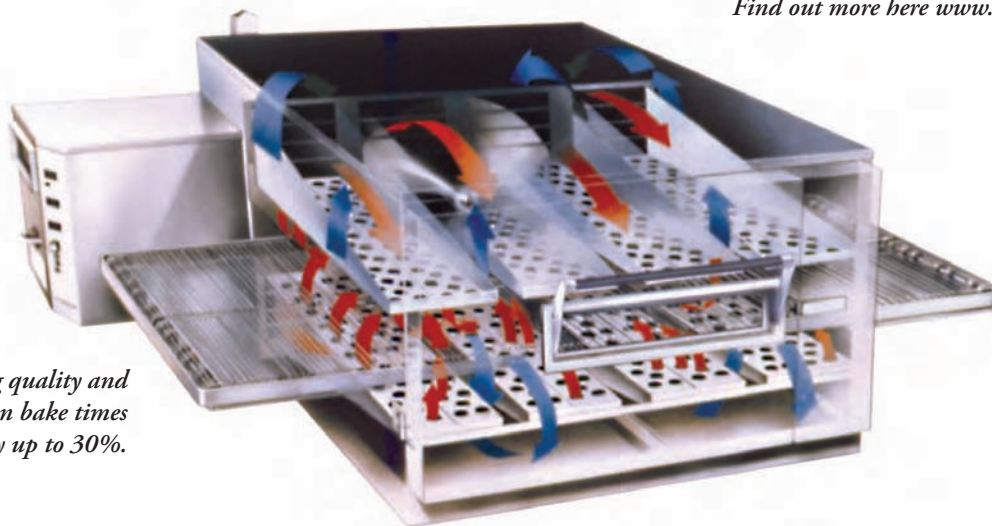


Impingement Technology makes the FastBake a true Accelerated Cooking Technology oven. Four minute Pizzas? No problem with the FastBake – and with a higher quality result too. In fact due to an increase in tolerance to differences between products, an even greater variety of products, more than ever before, come out perfectly baked – every time.

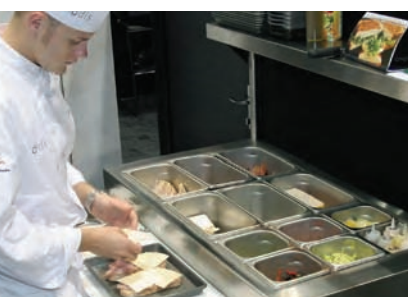
With FastBake's ability to provide a higher level of heat transfer to food – cook times are reduced by an astonishing 10 to 30%.



Find out more here www.lincolnfp.com



Improved baking quality and reductions in bake times by up to 30%.



Fresh food fast – Delfield prep and storage solutions

Accelerating your service involves more than how quickly it's cooked. To make your operation truly efficient rely on Delfield technology. The Versa Drawer™ gives you four units in one, saving

you space, lowering your operating costs and increasing productivity in your operation. Each drawer is its own separate compartment and can operate as a refrigerator, a freezer, a thaw cabinet, or a convenience chill unit, independent of the other drawers.



For prep and self serve counters you need to keep food fresh and at safe and proper temperatures too. Delfield Liquitec™ is the solution you need. Liquitec keeps food fresher longer and improves food accessibility and productivity in the kitchen. And, because Liquitec keeps food fresher longer, the amount of time required for your refrigeration compressor to run is reduced so that it takes less energy to keep the pans – and your food – cool!



*Find out more here
www.delfield.com*



The new standard in service is all about you













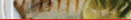


As part of the Enodis family, our STAR Certification is a unique program that ensures you receive the highest standard of service from highly trained technicians who understand your equipment and will fix it right the first time. Because when you need service or parts, we're committed to helping you return to efficient, profitable operations immediately

You bought the best, now keep it that way.

OEM parts are the only way to ensure the equipment you purchased stays in its original, top working condition. For safety and liability protection, replacement with OEM parts is key. And remember, while other parts may carry their own warranty, OEM parts are the only way to preserve the warranty of the equipment itself.



Accelerated Cooking Technology Food Matrix

	FOOD ITEMS	CONVENTIONAL COOKING TIMES	10-15 x faster	4-9 x faster	1-3 x faster
	Toasted Bagel	6 minutes		Lincoln DTF • Merrychef 402s	Convotherm Combi • Garland Induction Grill
	Biscuits	12 minutes		Merrychef 402s	Convotherm Combi • Lincoln DTF
	Frozen Pizza	10 minutes	Merrychef 402S		Convotherm Combi • Lincoln DTF
	Croissant	20 minutes		Lincoln DTF • Merrychef 402s	Convotherm Combi
	Chicken Wings	10 minutes		Merrychef 402s	Convotherm Combi • Garland Induction Grill • Lincoln DTF
	BBQ Pork Ribs	25 minutes	Merrychef 402S	Lincoln DTF • Garland Induction Grill	Convotherm Combi
	Chicken Pot Pie	20 minutes	Merrychef 402S		Convotherm Combi • Lincoln DTF
	Savoury Rice	20 minutes			Lincoln DTF • Merrychef 402S
	Potato Pancakes	25 minutes	Merrychef 402S		Convotherm Combi • Lincoln DTF
	Dinner Rolls	10 minutes	Merrychef 402S		Convotherm Combi • Lincoln DTF
	Roasted Vegetables	25 minutes	Merrychef 402S	Lincoln DTF	Garland Induction Grill
	Scallops with Honey & Sesame Marinade	4 minutes	Merrychef 402S		Convotherm Combi • Garland Induction Grill • Lincoln DTF
	Salmon en Croute	20 minutes		Merrychef 402S	Convotherm Combi • Lincoln DTF
	Roast Chicken	1 hour	Merrychef 402S	Lincoln DTF • Garland Induction Grill	Convotherm Combi
	Tilapia	10 minutes	Merrychef 402S		Convotherm Combi • Garland Induction Grill • Lincoln DTF

Cleveland Convotherm® Dean® Delfield® Frymaster® Garland® ICE-O-Matic®
 Jackson Lincoln Merco® Merrychef® Scotsman® US Range Varimixer®



SOLUTIONS

Enodis, a global company is dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.



SERVICE

Enodis products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Enodis brands can equip you, or to apply for financing, visit www.enodis.com, consult your dealer, or call 727-375-7010.

