



# THE REPSOUTH REVIEW

“ YOUR FOODSERVICE EQUIPMENT INFORMATION SOURCE ”

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## Delfield Serving Lines- Shelleysteel and Shelleyglas

Let's face it, kids are rough on your operation. **Delfield** makes a serving line of rugged materials that stand up to abuse, while offering the attractive, convenient flexibility you need to speed up the serving process, increase participation, and compete with other eating options. **Delfield** understands your challenges and makes the equipment that meets your needs and budget requirements.

### All Shelley units have:

- Easy-to-use, stainless steel fully retractable interlock system on BOTH the bases and tray slides
- 14 gauge stainless steel tops
- 5" polyurethane locking casters
- NSF and UL ratings

### SHELLEYGLAS (Fiberglass bases)

- Steel-reinforced, molded fiberglass
- Riveted top rail with reinforced openings for extra strength
- Permanent, molded in color (choice of 25 colors, black, white, and custom)
- Available in custom lengths and heights

### SHELLEYSTEEL (Stainless with laminate)

- 18 Gauge welded stainless steel body with structural integrity
- Unlimited choice of laminate colors and textures— no extra charge
- Available in custom lengths and heights

## HOLIDAY SPICED TEA RECIPE



**10 cups water**

**6 tea bags**

**3 cinnamon sticks**

**1 tbsp whole cloves**

**Steep above for 25 minutes then strain and put back into pot. Add 1 large box of cherry Jello then add 1 cup sugar and dissolve well. After Jello and sugar have dissolved, add 1 large can of pineapple juice and stir. Serve warm. Will keep for 7-10 days.**



HAPPY HOLIDAYS!!

## FUN FACTS

- It takes about 10 pounds of milk to make one pound of cheese. The average cow produces 2,100 pounds of milk in a month or 210 pounds of cheese.



- Pumpkins are fruits, not vegetables. The average pumpkin weighs between 10 and 30 pounds. The winner of the 2003 biggest pumpkin contest weighs 1,140 pounds.



## EQUIPMENT REGULATIONS / STANDARDS



Since the development of the first soda fountain and lunch-eonette equipment in 1952, the food service community has relied on NSF for comprehensive food equipment programs. NSF certifies refrigerator products for their ability to maintain food at safe temperatures. The **NSF 7 Standard for cold pans states that the product in a cold pan must maintain 33-41 degrees with no covers and at 86 degree ambient temperature during a 4 hour test period in**

**order to be NSF 7 certified.**  
(www.NSF.org)

### DELFIELD's LiquiTec® is better than the average cold pan!

Traditional cold pans are inefficient due to lack of contact between the refrigeration lines and the interior liner side. LiquiTec® takes what is usually on about 1/16" contact per wrap and magnifies it to 100% contact on all 5 sides of the interior liner. An

eutectic fluid is used to completely surround the interior liner of the pan. The fluid is harmless and sealed in by a stainless steel exterior liner. The result is improved cooling ability that allows the unit to have flush mount pans and still meet the NSF 7 requirements.  
(www.DELFIELD.com)



### Topics Discussed in this Issue

Delfield Serving Lines	1
Combi Cooking	2
Fun Facts	1
How does it work?	2
Regulations / Standards	1
Recipe of the Quarter	1
Energy Management	2



For information on **CLEVELAND's** Combi Ovens, call Kristin or Spring!

into boiling water . . . think of how quickly steam with 6 times more energy would burn. And . . . all that energy is what makes steam cook so quickly.

**COMBI RECIPE**

**Turkey (using a probe)**

One whole un-frozen turkey (approx. 15 pounds)

Place probe between thigh and pelvic bone

**Step 1:** Oven temperature set to 325 degrees and set your probe for 165 degrees.

**Step 2:** Turn temperature to 350 degrees to finish and set probe to 175 degrees.



**COOKING with a COMBI**

**Speed of Cooking:**

Cooking times using a combi oven will generally be 35% to 40% faster than a convection oven. However, there are some products that may cook at the same rate of time (example: a frozen puff pastry which actually comes out better in the convection mode) and some that will have an even greater decrease in cooking times. Example: Proteins. Roasted chickens usually take about 1 hour and 15 minutes in a convection oven. The same chicken will take approx 25 minutes in combi mode. The Cleveland chefs were able to cook a full load of 27 chickens in 35 minutes in the combi mode.

**Why the increase in speed?**

The reason for the increase in speed (or decrease in cooking times), is due to cooking with steam. Steam is the fastest mode of cooking. Steam is attracted to the coldest area of the oven . . . the inside of the product. Steam cooks from the inside out. If you open a convection oven set at 400 degrees, as long as you do not touch metal, you can put your hand inside. But you would never put your hand inside a steamer . Steam cooks immediately. Example: Water boils at 212°. It takes 180 btu to raise freezing water at 32° to 212° (212 minus 32 = 180). It takes 960 btu's to turn that 212° water to steam. Btu's are energy! You wouldn't stick your hand

**How Does it Work?**

What is the difference between a boiler (or generator) versus generator free combi? Remember that a boiler by definition is under pressure. People in our industry still use "boiler" when they mean generator. Most combi ovens on the market either have a generator or are generator free.

Rarely do combis anymore have boilers. A generator is a separate compartment in which steam is created. Electric generators have heating elements in the water in the generator compartment that heat the water to create steam. Gas

generators have gas tubes in the water in the generator compartment to heat the water. The advantage of a generator is that steam is pretty much "on demand" which means that steam will be ready to go into the cooking compartment right away for fast recovery. (A boiler will have even FASTER recovery since it is under pressure and will actually propel the steam into the cooking compartment.) Generator free units spray water onto hot elements (electric) or onto gas tubing (gas) which create a "flash" steam.

<b>Boiler</b>
<b>Versus</b>
<b>Boiler Free</b>
<b>Combis</b>

**Energy Management**

Foodservice facilities are the most energy intensive commercial users in the market today. The US Department of Energy's 1999 Commercial Buildings Energy Consumption Study found that the energy consumption for all commercial space was \$1.21/SF. Foodservice establishments can use over 580% more than this average on a per square foot basis. Do you understand your utility bills and why changes in utility bills

occur? What can be done to reduce energy usage before it increases? Cost effective recommendations such as demand management, implementation of preventative maintenance, optimum repair and maintenance expenditures, and your investment in energy efficient methods and energy saving devices can result in as much as a 30% return. Each piece of equipment in the kitchen can have a direct and indirect

effect on energy consumption. In addition, how efficiently is each piece of equipment operating? To obtain further information on how best to conserve energy in your kitchen, you may contact Jim Folsom, Energy Consultant, at 615-826-1683.



Have a safe and wonderful holiday !!