

School Equipment Seminar

February 18 and 19, 2010

Alabama Power, Birmingham, AL

THURSDAY 2/18

11:30 Arrival at Alabama Power

12:00 Lunch – Introductions

- All lunch items to be cooked using equipment to be discussed

Storage and Prep

12:45 Kolpak walk-ins

- How to properly specify a walk-in
 - Site prep
 - Options available
 - Install
- New energy guidelines

1:15 Focus Shelving

- Epoxy vs. Chrome shelving

1:30 Break

1:45 Varimixer

- What makes Varimixer different than the competition
- How to properly size the mixer for your application

2:15 Delfield reach-ins

- Not all reach-ins are created equally. What makes Delfield different
- Options and sizes available

3:00 Break

Serving

3:15 Delfield Serving Lines

- Trends in Serving
- What's new with Delfield
- Options available

Warewashing

4:15 Jackson dishmachines

- How to properly determine the size dishmachine needed
- Options available

5:00 Depart for Hotel

6:00 Dinner

FRIDAY 2/19

Cooking 101

7:30 Arrival Alabama Power

7:45 Cleveland Combi

- Cook breakfast on the combi
- Capabilities of a combi oven
- What sets Cleveland apart
- How to properly specify a combi

9:45 BREAK

10:00 Cleveland Steamers, Braising Pans, and Kettles

- Applications for each
- What makes Cleveland different than the rest of the competition
- How to properly specify each

11:30 Garland Convection Ovens and Moisture Plus Ovens

- Difference between a Moisture Plus Oven and a Combi Oven
- Applications
- How to properly size and specify
- Why Garland?

12:30 LUNCH and Departure Home