



SUSTAINABLE FOODSERVICE

The goal of college dining services is more than to provide meals for students, it is to serve food on campus that is healthy, fresh and delicious, and that is produced in a just and sustainable manner. Sustainability is more than just recycling, it is about the entire process of preparing and serving meals. From lighting and dishes to food sources and equipment, sustainability requires time, thought, and dedication.

SAVE MONEY...AND THE ENVIRONMENT...

True, the best time and biggest window for making an impact with equipment is a major renovation or new build, but there are numerous opportunities as you look around the kitchen to make an impact.

PROPER ENERGY MANAGEMENT, EQUIPMENT/PRODUCT MATCHING, OPERATOR TRAINING

Maybe there is a leaky faucet, or a gasket that needs to be replaced. Another possibility is improper management of an energy plan for your equipment. Maybe an oven is turned on first thing in the morning out of habit and it is running for 12 hours a day, when in fact it really only needs to be powered up for 6-8 hours.

Or maybe the equipment is not matched properly to the food your are preparing such as a batch steamer for an a-la-carte item. If you do go the route of purchasing new Energy Star rated equipment, make sure your employees are trained on how to use it! It will most likely operate differently than the equipment that was replaced. Horizon Bradco offers training on all equipment purchased from us, so you'll be sure your employees are up to speed on proper operating techniques, ensuring optimal energy utilization.

1 OVEN, HUNDREDS OF USES

Save money and energy by using one piece of equipment for nearly all of your baking. From delicate pastry products and heavy breads to roasts, casseroles and pizzas, the MIWE Condo masters everything that can be baked, while maintaining a high level of energy efficiency.

- Highly efficient stainless steel electric heating elements screwed into steam-proof fittings inside the baking area.
- Saves energy: separate insulation for each oven deck.
- Ultimate stability and durability: steam-tight welded baking chambers with reinforced top.
- Hygiene and cleanliness are enabled via (daily) cleaning of the interior of the door with just a few movements thanks to a securely attached and ergonomic cleaning position.

MIWE



BLAST CHILLERS

SELECTING A BLAST CHILLER

When purchasing a blast chiller remember to consider:

CAPACITY

It is important to know the volume of food that will be needed for the blast chiller to determine the appropriate size unit. Blast chillers are sized based on the number of pounds that can be accommodated at once.

CONFIGURATION

You must consider the space available to determine the size and type of blast chiller that is plausible.

PRODUCT TYPE

The type of food put into the blast chiller will determine the severity of the chill process that is needed.

HACCP

Blast chillers have capabilities for Hazard Analysis and Critical Control Points (HACCP) documentation. The method of recording varies based on model.

BLAST CHILLER MAINTENANCE TO MAINTAIN A BLAST CHILLER:

- Condenser coils need to be kept clean.
- Blast chiller probes should be kept clean.
- In order to ensure a tight seal, door gaskets should be kept clean.
- The interior should be wiped down with mild soap and water after use.

WHEN TO REPLACE BLAST CHILLERS

Keep an eye out for:

INCONSISTENT CHILL TIMES

If the unit is not cooling quickly or consistently it may mean that the unit needs replacing (as long as the condenser is not simply dirty).

COSTLY MAINTENANCE

If service calls become frequent and costly it may be a sign that a new system needs to be purchased.

CHANGING CAPACITY NEEDS

If the blast chiller no longer fulfills the capacity needs it may be time to upgrade to a larger model.



The Right Partner

Equipment | Service | Training | Parts



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