

The Coolest Restaurant Supply Picks from the 2009 NAFEM Show

The NAFEM (North American Association of Food Equipment Manufacturers) show is always a hot venue for new product introductions to the restaurant industry. The 2009 show took place February 5 - 7th, and representatives from Cook's Direct were there to search out the most innovative kitchen supplies and equipment introduced this year. With the needs of foodservice operators and chefs in mind, we've compiled a list of our Top 10 Coolest New Restaurant Equipment and Supply Products coming out of the 2009 NAFEM show.

Lisle, IL -- February 14, 2009 -- If you missed out on the latest NAFEM event, Cook's Direct was there to witness the exhibitors who showcased some innovative, exciting new products. If you're looking for new restaurant [kitchen supplies](#) and equipment, we've compiled a list of the top ten coolest new products for you to consider. "These 10 items are, by far, the coolest new restaurant equipment and supply products demonstrated at [NAFEM 2009](#) that would be of interest to chefs, restaurant owners and foodservice operators alike" said Jeff Breeden, Chief Merchant with Cook's Direct.

1. Cooktek's Six Burner [Induction Cooktop](#)

This is the first, ever, six burner induction range. With its heavy duty design, it can stand up to back of the house heavy duty use but it's also perfect for presentation cooking. And good news for the energy conscious kitchen, even with its high power strength, Cooktek has designed this new induction modular range to be energy efficient and help save money on your utility bill. A versatile range, it can be installed on a refrigeration unit or worktable and cleaning is easy with the tempered glass surface.

2. [Vollrath's Super Pan® Super Shapes](#) Steam Table Pans

Finally, something innovative for the buffet. These stylized steam table pans from Vollrath let you upgrade your buffet with only a minimal investment. The new Super Shapes pans are easy to use, and with five unique shape options, you can quickly and easily change up your buffet or salad bar to create a different look within minutes. What a great way to give your buffet a make over between meal servings. And as always, you can count on quality from Vollrath.

3. [SteelKor's X-Green Produce Washing System](#)

For the larger foodservice operation, like a university, hospital or even a bigger high school campus, there's nothing like this on the market! The X-Green provides an easy and consistent way to clean and sanitize large batches of vegetables eliminating any dirt, grime, waxy buildup, and bacteria or harmful microbes that cling to produce. Using an agitated cold water bath which is injected with FIT, an all natural produce washing agent that kills 99.9% of harmful bacteria like E Coli and Salmonella sp, your produce will be more attractive and safer to serve. The big benefits to this system are that it's easy to use and install, adds consistency to your food prep and takes up a small footprint in your kitchen. The big payoff is that you are secure in the knowledge that the produce you serve your customers is safe and sanitized. For more information on SteelKor's products, visit: www.steelkor.com.

4. Crescor's Logo Heated Cabinet

With a great new look, this back of the house piece of equipment moves up front. Imagine seeing your logo or a full size image of your best selling item moving in front of thousands of people at a top sporting event. Crescor has adapted the latest in branding techniques, a graphic wrap, to its heated cabinets, so you can get your organizations message out in the crowd anywhere that you would be using a portable heated cabinet. Great for universities, sports venues, or business branding at high-traffic events, like serving up snacks at a trade show, there are lots of applications for this new product.

5. Continental's Recycling Cart, The Quad-Collection Dolly

Is 2009 the year for you to launch some environmentally friendly programs? Make your first step a recycling program. Getting started is easy with the help of the new Quad Collection Dolly from Continental. This dolly is designed to carry four Continental Wall Hugger™ Recycling Receptacles. Containers are available in blue or black and with or without handles. You can also get specially designed and color coded lids for the Wall Hugger™ containers to encourage users to sort their recyclables. These lids have molded openings to receive certain products like news paper, bottles, aluminum cans, etc. With the containers, lids and the new Quad-Collection Dolly you're take a big step forward in your recycling program.

6. Chill Rite's Shock A Vodka Dome System

If you're looking to add a huge WOW factor to your special events or establishment, this is your answer. The new Shock A Vodka Dome System from Chill Rite 32 serves ice cold liquor but the presentation is everything! The actual bottles are inverted and placed in frosted ice domes which chill the liquor to 5 degrees Fahrenheit. Each dome has a tap, so your customers are watching you dispense the ice cold shots right from the top shelf liquor bottle via the frosted dome. Now that's cool! And if you choose the rail with the yeti beer dispenser, you can also serve up beer at a perfect 32 degrees Fahrenheit. The dome system is mounted on a 48" long by 8" wide rail which is also frosted keeping up the presentation. Also included is a full LED illumination display to merchandise top brand liquor bottles. Customers will love the cold tap delivery system and you'll love the increase in liquor sales and profits.

7. Blend Tec's Kitchentec™ variable speed blender with memory

This memory enhanced blender, with its ability to be programmed with a sequence of speeds and times, is perfect for the busy kitchen. Once the Master Chef has perfected the blending cycle for key recipes, it can be programmed into the new Kitchentec™ Blender. Sauces, spreads, dressings and more can be perfectly replicated by the Sous Chef, simply by selecting the appropriate program. You can also replicate various prep activities for consistency and increased efficiency. Easy-to-use and intuitive this blender can increase your kitchens productivity and improve consistency in your final products.

8. Jade High Mass Oven

Jade introduced a fresh approach and design in range ovens, the innovative High Mass Oven. They took a standard range oven and added a 75 pound, ½ inch griddle plate to the inside bottom and back of the oven cavity. This new design offers exceptional heat retention and eliminates the need for a cavity convection fan. The oven bottom plate comes with welded steel side splashes to contain spills from leaking into the stainless steel burner box.

9. New Age's Beverage Container Transport Cart

Rough and rugged, this beverage cart is perfect for caterers, banquet facilities, even abusive environments like prison areas that need high capacity transport designs. The New Age beverage cart is capable of carrying up to six 10-gallon [beverage dispensers](#) at one time. Its extremely durable framework and shelving can handle even the heaviest container loads. The transport cart is backed with a lifetime guarantee against rust and corrosion and a five-year guarantee against workmanship and material defects.

10. Dexter's Cool Blue™ Heat Resistant Turner

Dexter's new Cool Blue™ heat resistant, melt resistant kitchen turners make the list because they're so simple but so useful. We were impressed at the demonstration on how they could withstand temperatures better than Mercer's Hell's Handles™ Utensils, which have been getting a lot of press lately. These new turners have cool blue handles that withstand temperatures up to 500o Fahrenheit. Even after hours of use, the handles remain cool, and you never have to worry that they will melt to your grill. They also feature a precision ground blade, and, as well as being heat and melt resistant, the handles are easy to clean and slip resistant. And they are NSF certified to meet health codes standards too.

About Jeff Breeden and Cook's Direct:

Jeff Breeden is active in the Foodservice Industry through his work at Cook's and as a member of NAFED (National Association of Food Equipment Dealers). During the past 12 years, he has held a variety of roles including new product development, national account sales, and brand development. In his current responsibility as Chief Merchant, he utilizes his experience and expertise to find innovative equipment and supply solutions to meet the evolving needs of restaurant and institutional foodservice operations. Cook's Direct provides a full range of commercial kitchen solutions including all types of kitchen supplies and heavy duty restaurant equipment to correctional facilities, institutions and other large foodservice operations across North America. The company was founded over 10 years ago and is known for its innovative products, strong customer service and expert knowledge of institutional kitchen operations.

Inquiries can be sent to:

Jeff Breeden, Chief Merchant

Cook's Direct

800-956-5571

<http://www.cooksdirect.com/>

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