



PREMIER FAST FACTS

We're almost half-way through the year, but there's still plenty of time to meet your yearly targets! And this new issue of *Fast Facts* is packed with information to help you get there. There's installation and service information, new product details as well as some great little "tidbits" in the *Fast Five* section. So don't miss out, read it all the way through, and be sure to play this issue's Trivia question for a chance to win the coveted Premier prize!

FEATURED PRODUCTS

Hatco Intelligent Heated Display Cabinet

This new, Intelligent [Heated Display Cabinet](#) is a beautiful way to display pizzas with 360° viewing - regulated air temperature and balanced humidity creates the best environment for food products.

These cabinets have an LCD touchscreen control display, adjustable arms (holding up to 6 pizzas), and energy efficient LED lights to illuminate your food display to keep the focus on the product!

Email us at premiermktg@kitchenreps.com.so we can assist you with your heated display cabinet needs.



Traulsen Glass Door Merchandising Freezer

The [G-Series](#) Glass Door Merchandising Freezers display frozen products in a whole new light! With advance glass door design, the LED lights are built into the freezer door to give perfect product display lighting without introducing additional heat.

These freezers are built with three-pane glass doors to minimize frost, and a thermal expansion valve for rapid temperature recovery so you won't have to worry about unwanted thawing or limited product visibility. Check out the G-Series Freezers and start illuminating your products like never before.

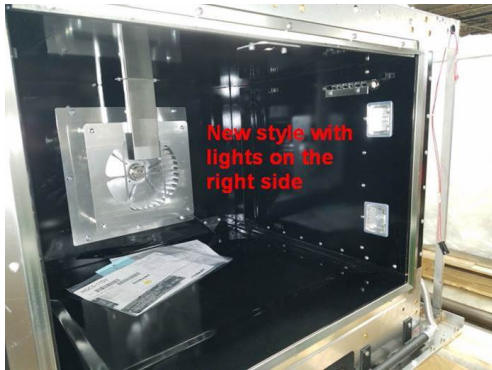
Want a quote? Need more information? Contact us at premiermktg@kitchenreps.com.

Hobart Service Installation

Give yourself some peace of mind with Hobart Service Installations! Hobart Service has specialized, local teams that can install Hobart, Baxter, Traulsen, and Vulcan equipment using factory-trained installers that are experts in start-up and installation. The installation team will ensure equipment is set-up and installed correctly the first time - no surprises!



Get a quote today. Contact Ricky Beliso at Ricky.Beliso@hobartservice.com or Armando San Jose at Armando.SanJose@hobartservice.com.



Vulcan VC4 Convection Oven Upgrades

Vulcan has made some significant upgrades to their VC4 electric and gas convection ovens, making them even more competitive! Check out these changes:



- Upgraded the interior lighting from incandescent to halogen bulbs - eliminates glass breakage & extends bulb life
- Improved cavity brightness and food product visibility by relocating the interior lights from the rear of the cavity to the control side of the cavity
- Upgraded the motor to a quality Fir Group Design - runs quieter and is more reliable
- Improved the door seal – no need for door adjustments

These are just a few of the upgrades made. Call us at 916-361-9500, and we can fill you in with all the details.

Hobart Undercounter Warewashing

Introduce your customers to a faster, cleaner, and more profitable solution than the 'old' three-compartment sink!

With a Hobart dishmachine, the latest technology makes washing dishes more efficient, provides a more consistent clean, and can also free up kitchen staff so they're available to do more productive and rewarding, customer-oriented tasks.

Help your customers make the smart choice for improving their business with Hobart dishmachines! Email us at premiermktg@kitchenreps.com today for more information!

HOBART
WASH SMARTER
WITH HOBART DISHWASHERS

WHY CHOOSE A HOBART DISHWASHER INSTEAD OF A THREE-COMPARTMENT SINK?

Hobart dishwashers are your ticket to a cleaner, more profitable future. Our state-of-the-art technology uses industry best technology to help you get more done, more consistently, and in less time. Some models even work without chemical sanitizers that increase the risk of food-borne diseases. A ENERGY STAR® certified, you'll save hot water and energy while saving in significant utility savings. At the end of the day, Hobart is the smart choice for improving your business - a name you can trust with equipment that works for you, fast, every day.

Job Post Code	Hobart (U.S. Warehouse)	Compart Sink
LOADING Slide hot from work, wash, and load in one motion.	Manual Process	Manual Process
WASHING Use hot water with detergent (Maximum 100°F).	Automatically calls for detergent and maintains proper wash temperature.	Employee responsible for adding detergent and adjusting proper wash water temperature.
RINSING Use clean water to rinse detergent off.	Recycle rinse water used.	No sink equipment can do.
SANITIZING Use clean sanitized water (180°F to 190°F).	Automatically calls for sanitizer and maintains proper wash temperature.	Employee responsible for maintaining proper sanitizer levels and adjusting for measuring and filling water amount.
DRYING Air dry dishes on rotation heated exhaust fan.	Sanitizing cycle is automatically set to proper temperature.	Employee responsible for adjusting heat and air speed to heat drying dishes to high temperatures.

Consistency

- MORE CONSISTENT CLEAN — Dishes are clean to help ensure a clean, satisfied guest.
- Cleaner dishes lead to better quality product and customer satisfaction.

Labor Savings

- INCREASED PROFITABILITY — Significant labor savings. Less on-duty.
- IMPROVED PRODUCTIVITY — Wash more dishes faster.

Automation

- Consistent reduces mess, the spillage for operators and stress elimination is better for the entire environment.
- No worrying about changing water, filling containers and maintaining temperatures.
- USES LESS WATER — Uses less than 1 gallon of water per cycle vs. 100 gallons to fill 3 sinks.

HOBART
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PREMIER FAST FIVE

Just a few "small bytes" of information worthy of sharing.

Did you know...

1. ITW Food Equipment Group earned the 2018 Energy Star Partner of the Year – Sustained Excellence Award? Read about it [here](#).
2. Berkel has a great Slicer [Sizing Chart](#) to help determine what size and model Berkel Slicer to best fit your client's needs? Check it out - it's a handy tool.
3. The EPiC Conference, hosted by Premier Marketing Group, EPI, and PMR, in Napa Valley in early April was a huge success. Thanks to the over 50 consultants that attended!
4. Baxter created an Oven Rack and [Lift Guide](#) to assist in ordering the correct oven racks and lifts for Baxter ovens? Check it out today!
5. Stockton Unified School District ordered 11 Traulsen Milk Coolers. Congratulations Stockton USD!

Do you have a Fast Five item that you think others would benefit from knowing? Send it to us and we may include it in our next Fast Facts issue.

FAST FACTS TRIVIA

CONGRATS TO OUR FAST FACTS TRIVIA WINNER – MARK WALSH FROM THE MARSHALL ASSOCIATES IN OAKLAND!

Last month's trivia question was: "Name the sisters that were both nominated, in the same year, for Best Actress in the Academy Awards, but neither of the sisters won."

Correct answer: At the 1966 Academy Awards, Sisters Lynn Redgrave (Georgy Girl) and Vanessa Redgrave (Morgan: A Suitable Case for Treatment) were both nominated for the Best Actress award. However, neither of the sisters won.

Want to be the next *Fast Facts* Trivia winner? Be the first person to answer the following question correctly:

Question: How many hours would one pound of food waste power a 10-watt LED light bulb?

Send your answer to kristy@kitchenreps.com for a chance to win a special Premier prize!



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CONTACT US