

PR HIGHLIGHT

VINOTEMP

December 2012

RESTAURANT BUSINESS.

“For some time, digital technology has been used in wine cabinets to maintain temperature, ensuring longer life and better flavor. The new Dual-Zone Wine Dispenser and Cooler from Vinotemp creates two different climate zones in one cabinet. The upper section displays and dispenses wines from up to four different bottles, using nitrogen or argon gas capsules to keep the wine from oxidizing...”

— Tom O'Brien



VINOTEMP & Restaurant Business' Gear up for 2013

An editor for the popular restaurant trade publication included the “high-tech” Dual-Zone Wine Dispenser and Cooler in a write-up about equipment that can improve back-of-house and front-of-house operations.

Audience: 410,940 (not including online)

“Restaurant Business exclusively serves the restaurant entrepreneurs earning more than \$500K in sales. Trust your media investment to this qualified audience of dedicated foodservice professionals who live and breathe their business.”
— Restaurant Business

For some time, digital technology has been used in wine cabinets to maintain temperature, ensuring longer life and better flavor. The new **Dual-Zone Wine Dispenser and Cooler** from Vinotemp

creates two different climate zones in one cabinet. The upper section displays and dispenses wines from up to four different bottles, using nitrogen or argon gas capsules to keep the wine from oxidizing. The lower section holds unopened bottles at any selected temperature between 40° and 65°F.



MENU R&D

Equipment

Gear up for 2013

High-tech or not-so-high tech, this year's crop of new equipment is bound to ease both back-of-house and front-of-house operations.

High-tech

Temperature probes and electronic control panels have become standard on many ovens. Now that same sophisticated technology is being used in the new **Blast Chiller with Epicon** from Traulsen. Upon insertion of a temperature probe into food, the chiller launches an auto-start function to bring the food quickly down to 37°F. The chiller also features a touch-screen operating panel and programmable memory.

A major part of every server's job entails the payment—dropping off the check, picking up the credit card, processing it and returning card and receipt. But the **Rail** system from Viableware puts many of those functions directly in the hands of diners. This “digital bill folder” contains a touch screen and credit card swipe device that allow diners to calculate tips, split bills, process their own credit or debit card payments

(through an encrypted system) and send a receipt to themselves.

For some time, digital technology has been used in wine cabinets to maintain temperature, ensuring longer life and better flavor. The new **Dual-Zone Wine Dispenser and Cooler** from Vinotemp creates two different climate zones in one cabinet. The upper section displays and dispenses wines from up to four different bottles, using nitrogen or argon gas capsules to keep the wine from oxidizing. The lower section holds unopened bottles at any selected temperature between 40° and 65°F.

Not-so-high-tech

The **Spin Zester** may be the oddest-looking implement ever to win an NRA Kitchen Innovation award. Consisting primarily of three sharp prongs, a Microplane-style curved blade and a handle, this gadget updates the classic citrus zester with greater speed and efficiency. Impale an orange or lemon on the prongs, turn the handle and in about 10 seconds, the zest is removed, leaving the bitter white pith.

For operations making a large volume of thick spreads, such as hummus or nut



the pureed food rotates the lid, in the blending vor

The mobile features “Gull” integrated rain system, open u the cart to provide ter from bad we built-in CD/MP and speaker syste an entertainment cal side, the cart cooking, chillin options.

The **Stealth** panel from Ecc you can stop flie they won't mak characteristics—attractiveness—is mounted on th The flies come cal agent on the themselves) av

—TOM O'BRIEN