



**Thermodyne**<sup>®</sup>  
FOODSERVICE PRODUCTS, INC.



# Solutions for your Foodservice Operation

Equipment Guide

Kitchen &  
Restaurant  
Projects.

# Thermodyne

ADD FLUID



## Intro to Thermodyne

Thermodyne Foodservice Products, Inc. offers innovative solutions for a full array of cooking, re-thermalizing, and holding with its unique patented Fluid Shelf® technology.

Fluid Shelf® technology gently transfers heat through each shelf by re-circulating hot fluid that provides even distribution of heat to all of your products, regardless of where they are placed in the cabinet.

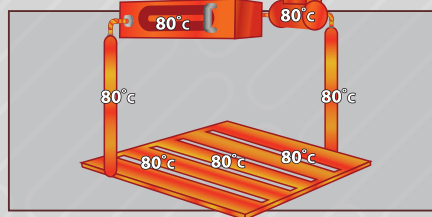
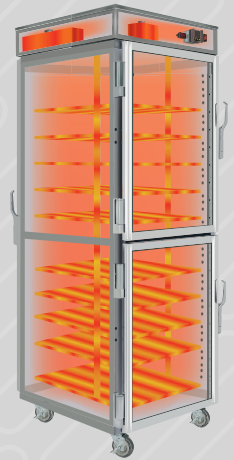
Gentle, yet precise temperatures create the ideal environment for foods.

Thermodyne does not use re-circulated air, so you can hold crisp or moist products in the same cabinet at the same time. Foods can be held significantly longer while retaining high quality, colour and texture, as

if suspended in time.

Thermodyne countertop units can be purchased with or without doors and are equipped with our patented built-in pan covers delivering quick serving access without compromising other products' temperatures.

Acts as an extra staff member, allowing your most talented staff to use their time to create the perfect culinary experience.



**Kitchen & Restaurant Projects (K&R Projects)** specialises in meeting the catering equipment needs of independent and national chains in the retail and hospitality sectors.

We were established by Rob Gibson, who is well known in the industry for the many years he spent looking after national chain accounts for both Lincat and Falcon.

However, we don't do what other catering equipment distributors do – namely supply all things to all people. Instead we supply niche equipment which has the capacity to help operators:

- **Reduce production times**
- **Cut labour costs**
- **Increase product yields**
- **Improve food quality and consistency**
- **Streamline workflows to build capacity**
- **Enhance safety**
- **Save Energy Costs**

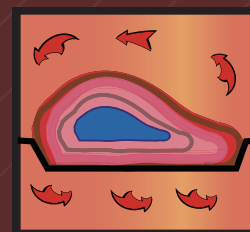
We understand the pressures chain operators are under to produce great tasting, healthy food, quickly and consistently whilst, at the same time, reducing costs.

Our specialist equipment, sourced from equipment manufacturers across the globe, has the capacity to do exactly that.

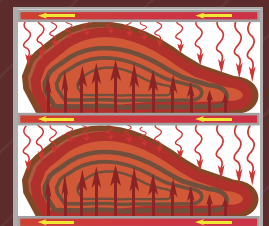
### DID YOU KNOW?

Transferring heat directly to your foods via conduction is more energy and time efficient than traditional convection models. At the same temperatures, heat is transferred 30 times faster through conduction as opposed to convection. Cook larger quantities in less time at lower temperatures.

#### Convection



#### Conduction



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# Benefits to the Chef

## **Higher Yields/Less Waste/Longer Holding Times**

Gentle low-temperature cooking preserves nutrients and moisture, limiting shrinkage. Slow cooking tenderizes meats, making even the least expensive cuts as tender as the most expensive. Keeps food at serving temperatures without forming dried crusts, maintaining portion sizes and holding the quality for much longer than in competitor's equipment. Consistency from 1st customer to the last one leaving your establishment.

## **Lower Temperatures**

Conduction transfers heat 30 times faster than convection; hold, cook, and rethermalize faster at lower temperatures.

## **Higher Food Quality/Preserves Nutrition**

Preserves textures, colours, natural juices and nutrients, as units do not exceed boiling temperatures.

## **Cook, Hold, Rethermalize**

All at the same time, in the same cabinet, at the same temperature. Versatile enough to allow hot foods to stay at serving temperature as well as chilled/frozen foods to rethermalize simultaneously in the same cabinet.

## **Programmable Proportional Controller**

Precise: maintains temperature at  $\pm 1$  degree.

## **Versatility**

Pre-portioned products, wet products, crispy products and loose ingredients can all be held in the same cabinet at the same time.

## **“No-Door” Option**

Eliminates wild temperature swings in foods when reaching for another product. Several models have removable doors and can be fitted with the patented lid system during serving times.

## **Menu Development**

By freeing time spent in routine cooking, culinary staff can spend more time in the creative process.

## **Fresh Foods**

Holding some key ingredients hot (those that are common to several dishes) and par-cooking allows for faster preparation of freshly cooked dishes on demand.

## **No Flavour Crossover**

Circulating hot air is the major culprit of flavour crossover in convection systems. Fluid Shelf Technology eliminates hot air circulation and, therefore, flavor crossover.

## **Safety**

Below boiling point, minimizes injuries

## **Easy to Operate**

Simple design and controls require no special training. Insert food and forget about it.

## **Less Stress in the Kitchen**

Cooking off-peak de-stresses the kitchen.

## **Does not add to the heat of the kitchen.**

Thermodyne's Fluid Shelf® Technology gives you the advantage of using conduction versus convection with a source of heat that is always at a gentle, yet precise temperature and constantly recovering. A multitude of benefits awaits your business.

# How this Translates to your Bottom Line

## **Faster Service/Less Labour**

Foods are prepared ahead of time (off peak), minimizing service time and labor. The perfect pre-staging equipment, like having an extra staff member.

## **Less Shrinkage**

Gentle heat reduces loss due to shrinkage and waste.

## **Small Footprint – High Capacity**

Overall Equipment & Less Kitchen Space. No need for duplicate equipment.

## **No Flavour Crossover**

One piece starter kit for multiple items.

## **Better Supervision**

Evenly preparing foods throughout the day allows supervisors to handle other tasks.

## **Handle More Customers**

Service times fall, dining cycle times diminish, creating higher customer throughput.

## **Better Use of Existing Equipment**

By maintaining prepared foods in the Thermodyne, other equipment may be used more efficiently.

## **Less Taxes**

Fewer kitchen hours save man-hours and, therefore, taxes.

## **Less Energy**

Operates at half the energy of conventional ovens.

## **Simple, Unique, and Durable**

Internal mechanisms are simple, minimizing the need for repairs.

## **Allows for Systems Creation**

Thermodyne can complement your deterministic efforts to reduce waste and improve service quality by meeting customer demands.

## **Automation**

Place food in your Thermodyne and forget about it. Dual Temp models hold chilled foods, then can be automatically changed to a cooking or holding temperature. Put chilled foods in at night and arrive later in the morning, ready to serve.

## **Easier Cleaning and Sanitizing**

Low temperatures prevent burned and stuck-on food.

## **Easy to Use**

Nothing to read, no adjustments necessary, no complicated menu selection buttons or dials, easily operated by staff of multiple languages and nationalities.

## **Lower Food Costs**

Enzymatic slow cooking tenderizes cheaper cuts of meat to make them as good as the most expensive cuts.

## **Keeps quality at a maximum and your clients returning for more!**



# Pans & Options



New Controller  
(Standard)



Probe Controller



Tracker Timer



Drip Pan

## Pans/Inserts/Lids



300 OC



300 NDNL



300 CT



1900 G



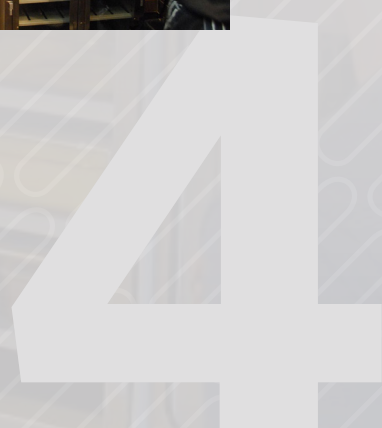
6000 P



1900 DWDT



# Project Examples





950NDNL	250PNDT	3000C	1200G	1200DW	1300G	1900DWDT	700DP
							
Counter Top, 3 shelf Precise Temperature Control. Fits 9 x GN Containers, 1/1, 65mm deep. Without Doors. Available Pass-through or Solid Back	9 Standard pizza box short term or long precise holding unit. No doors required.	Overhead Gantry, 2 Shelf, 10 x 1/2 GN containers, 65mm deep. No doors. Available as Pass-through	Mobile Precise Temperature Control, cook and hold unit. 10 x 1/1 GN Containers, 100mm deep. 14 x 1/1, 60mm deep.	Mobile Precise Temperature Control, cook and hold unit. 10 x 1/1 GN Containers, 100mm deep. 14 x 1/1, 60mm deep.	Perfect for applications requiring on-site mobility. Heavy Duty Castors. Cart Handle. Bumper Protection. Easily relocated from kitchen to remote serving areas.	Dual Temperature Control. Offering different temperature control in the upper and lower compartments. C/W Removable Doors.	Revolutionary Concept, one unit able to; Refrigerate, reheat, and hold at precise temperature.
1143.00W x 584.20D x 508.00H	539.75W x 508.00D x 844.55H	1498.65W x 342.90D x 371.60H	660.40W x 882.65D x 1111.25H	774.70W x 657.35D x 1085.85H	660.40W x 882.65D x 1371.60H	774.70W x 657.35D x 1905.00H	889.00W x 750.82D x 1301.75H
1041.40W x 558.80D x 330.20H	438.15W x 482.60D x 701.80H	1397.00W x 317.50D x 228.60H	558.80W x 701.80D x 768.35H	673.10W x 571.50D x 742.95H	558.80W x 701.80D x 1028.70H	673.10W x 571.50D x 1485.90H	673.10W x 635.00D x 577.85H
110°C	110°C	110°C	110°C	110°C	110°C	110°C	110°C
77.1kg	76.2kg	72.6kg	117.48kg.	112.9kg	135.62kg	160.6kg	195.9kg
140.6kg	92.1kg	106.6kg	158.75kg	163.3kg	172.36kg	191.4kg	231.3kg
240	240	240	240	240	240	240	240
13	13	13	13	13	13	29	18
3000	3000	3000	3000	3000	3000	7000	4350
50	50	50	50	50	50	50	50
1	1	1	1	1	1	1	1
3	9	2	5	5	6	10	5
9	9 Pizza Boxes		10 (14 max)*	10 (14 max)*	12 (20 max)*	20 (28 max)*	10
			10	10	12 (14 max)*	20	
		10					
Vented Stainless Drawer Lids	Solid back Panel	Vented Stainless Drawer Lids	Protective Bumper Base	Protective Bumper Base	Protective Bumper Base	Protective Bumper Base	
Stainless Drawer Lids	Glass Door	Stainless Drawer Lids	Extension Base	Extension Base	Solid Back Panel	Solid Back Panel	
Stainless Steel Riser		Stainless Steel Riser	Solid Back Panel	Solid Back Panel	Additional Heat Transfer Plates	Additional Heat Transfer Plates	
High Temp Pans		High Temp Pans	Additional Heat Transfer Plates	Additional Heat Transfer Plates	Stainless Steel Drip Pan	Stainless Steel Drip Pan	
Pass-thru		Pass-thru	Solid Stainless Steel Doors	Solid Stainless Steel Doors			
Wire Baskets			Stainless Steel Drip Pan	Stainless Steel Drip Pan			

\* Maximum capacities are based on additional shelving. Capacitates vary based on shelf quantities, spacing and pan depth.

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[www.kandrprojects.co.uk](http://www.kandrprojects.co.uk)

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