



If so, you'll be happy we've started the What's The Function blog to help you navigate unprecedented times with unprecedented equipment.

Operating costs are a concern anytime you are running a restaurant, but never more so than in 2020/21.

Have you had to cut back from a five person kitchen to a two person kitchen? Are you trying expand your take-out options? One way to easily minimize prep time is with the Sammic Combination Veg Prep & Food Processor.

Sammic recently completed a in-house tests for a salad-focused chain in the US, and found that they cut labour costs in half. The unit paid for itself in under two months.



Jackson

Delime Switch

- The auto/manual switches are a way to bypass the timer and apply voltage directly to the pump motor contactor coil.
- Use it when deliming chemicals are added to the wash tank & when an extended wash is wanted.



The Delime Switch! Lime build-up is the result of hard water running through your machine. Commercial dish machines are absolute workhorses, and yet many operators hardly ever use the delime cycle which is built into their equipment. WTF?

When you Delime your warewashing unit you add to the longevity of the machine. You also prevent key machine components such as sensors, valves, and pumps from malfunctioning. Finally, you maintain a consistent wash quality by unclogging scale build up in the wash and rinse arms.

An easy way to save money is by avoiding costly service calls. Add to the lifetime of your equipment by understanding what preventative steps you can take, and how to properly use your machine.

Are you offering an expanded frozen or re-therm category to your restaurant?

Many restaurants have discovered a huge interest in food-to-go recently.

The increasing trend of wanting restaurant quality food in the comfort of our own homes is surely going to continue. Having the right display is a key to success! The Hoshizaki glass door freezers are perfect for this section of your business. They come standard with bright LED lighting and lockable doors, and the shelving can be configured to maximize the compartment.



Hoshizaki also offers pass-through configurations to allow you to keep the unit stocked from the rear, and to encourage customers to pull the first-in first-out product.

