

**ADVERTORIAL**

## Ultimate Flexibility

The Duke HotColdFreeze™ provides both versatility and flexibility for your operation by allowing you to operate any well in hot, cold or freeze modes. Both hot and cold modes offer dry and wet operations for a total of five modes available for use in each well. Mix and match modes in each well for ultimate menu flexibility.

**Are you casting a critical eye on your serving line?** Many people don't think twice about a serving line, as it's pretty fundamental. But serving lines are workhorses of most school cafeterias and deserve the same thoughtful attention that would be applied to the purchase of another well-used piece of equipment.

Whether you're buying a serving line for a brand-new facility, a remodel or just to refresh a current cafeteria site, make time to fully assess what's currently in use—not only at your different school sites, but also what neighboring districts serve for (or against).

Just a few considerations to ask yourself: Will foods be kept at appropriate temperatures for long periods of time? Is the control panel for temperature settings easy to operate and access? Do staff frequently experience near-collisions as they restock and serve? Does it show your menu items off to their best advantage? Should it need repair, is it easy to service?

Consider the larger goals of what you want to improve or enhance:

- Do you plan to serve finger foods, hot entrees and cold salads all at the same time? And when these are served, are you worried about ensuring your customers can easily access desired items?
- Are you considering major menu mix changes? Perhaps you're adding more entree choices.
- Prioritize your goals and be prepared to discuss them with manufacturing representatives, so that you get the most applicable recommendations for the solutions you seek.

**FOOD SAFETY IS PARAMOUNT.** Today's students expect picture-perfect menu options following the latest restaurant trends, but because they want a wide array of foods, it often means juggling differing food safety

needs. School meals tend to be a mix of both hot and cold (and sometimes even frozen) elements, so having a single serving line that can help you maintain food-safe temperatures can be a cost-efficient approach to balancing needs that may change from day to day. A versatile serving line should enable the cafeteria team to independently operate at three modes—hot, cold and freeze—at any given time to create the ultimate menu flexibility.

Monitoring all of these foods can be labor intensive, especially if you are using steamtable pans in hot-water wells. It can also be a challenge to maintain precise temperatures for different foods that need to be kept very hot, warm, cool or cold—not only for food safety but for customer appeal. If you're working in a small space, can you guard against residual heat transfer between items?

One solution to consider is ditching hot-water wells for dry-heat technology in a serving line built with aluminum—for thermal conductivity. Not only will you be better able to maintain ideal temperatures, this approach helps prevent maintenance concerns. The same technology ensures that there is no heat transfer between wells, keeping your hot items hot and your frozen items from melting.

**ENSURE YOUR SYSTEM IS UP TO THE CHALLENGE.** Most schools keep their serving system for well over a decade—and even longer. Not only should a system be durable, but it should also be easy to maintain and manage. Proper maintenance is key to keeping a serving line up and running for the long haul. Look for line components that are easily accessible during maintenance—like a pull-out compressor—and those that require low-cost accessories. A serving line with a built-in Wi-Fi modem helps with future connectivity upgrades.

And for most school foodservice operations, space is at a premium—employees have to do it with little space available. A serving system that offers three different temperature modules can save and maximize space because it drops no longer than a single function—they can operate three. With menu components held at ideal temperatures in a sleek and modern serving line, students are more apt to select cafeteria lunches, rather than bringing meals from home.

**Choose a Duke Serving System featuring the new Duke HotColdFreeze™**

The Duke HotColdFreeze™ provides flexible versatility for your per-school meal program by allowing you to operate each individual well in a specific temperature mode. It is equipped to operate in hot dry, hot wet, cold dry, cold wet or freeze modes. Both hot and cold modes are equipped with 30 presets that allow you to set pre-frequently used temperatures at the tap of a button.

The system features a digital interface with touch-screen controls that are simple to learn and easy to use. Functions can be changed with minimal touch points.

The Duke HotColdFreeze™ is the first in its kind to offer a full over-temperature design. This includes a pull-out compressor, along with easily accessible and testing elements for routine maintenance and servicing. The simple bar-style front element and control panel are an intuitive and easy to replace. The unit is also completely serviceable within the counter, there's no need to remove a counter's top to access the compressor.

The Duke HotColdFreeze™ is available in one- to four-well configurations and is the latest in our past of a new serving system of to replace a current well configuration in your existing serving system.

**Duke**  
The Kitchen Partner  
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## Equipment Basics to Serve You, So You Can Serve Them



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**School Nutrition** offers a sponsored content opportunity to highlight products in the large and small equipment categories. The Equipment Basics series showcases one piece of equipment in a unique design format, using advertising space on the outside of both the left- and right-hand sides of an editorial spread. You supply the featured elements and we design the piece to provide the uniformity of a department-style magazine series. See previously published examples shown here and contact your **SN** sales representatives for rates and additional details.

**ADVERTORIAL**

## Equipment Basics to Serve You, So You Can Serve Them

**Looking for a Steam Kettle?**

Are you cooking pasta or soups? Seeking speed with your scratch cooking? Look no further than a kettle. Unique design features make Vulcan steam kettles easy to use and maintain—saving time and labor costs. Robust, reliable and cost-efficient, these kettles—available in sizes from 6 to 150 gallons—are a smart addition to your school's kitchen.

**Standard Embossed Gullies**  
Line Markings provide ease of measurement and cooking accuracy.

**316 Stainless Steel Liner**  
ensures superior line life by not rust when preparing more acidic recipes.

**The Working Capacity**  
provides more room to work within the kettle.

**VULCAN**

**OTHER CONSIDERATIONS**

Most stationary floor models of large kettles feature screw-on removable legs to keep them stable. By comparison, tilting kettle models can be mounted to either the floor or a counter and allow cooks to easily pour contents.

You can find kettles that can handle large batches of food. They can range in size from 5 gallons to 200 gallons! (Four gallons tends to be the most common size for commercial foodservice kitchens. For a small footprint, a 12-gal. tabletop size may be optimal. Always consider the expected volume and the type of food to be prepared. If your kitchen regularly makes chunkier products like stews, a tilting kettle may be more efficient, as a bottom-mount spout on a stationary model could become clogged.

In general, tilting kettles feature a two-trip jacket and a spout, making it easy to pour out the contents of the kettle. Fully jacketed kettles tend to be both large and stationary and do not feature a spout, but have a drainage valve at the bottom of the vessel.

**FULL STEAM AHEAD**

More efficient than a standard stockpot, a steam kettle provides great results using a fraction of the energy. Steam energy transfers heat via conduction to the food product. High-energy steam cooks food faster, and steam kettles heat food from all sides, rather than only the bottom, as with a range-top pot. As foods are more evenly cooked, there are hot or cold spots in the cooker item, and food is less likely to scorch.

Precision temperature controls on a tilt enable cooks to seamlessly switch from boiling to simmering. When food is prepared more efficiently, food waste is reduced.

**MONITOR AND MAINTAIN**

As with all expensive foodservice equipment, kettles should be properly maintained to ensure a long lifespan—and the return on investment you need to demonstrate, inspect and test the pressure relief valve every six months. Review the cover control to ensure

**Choose a Vulcan Kettle**

Designed with state-of-the-art features that improve use and accuracy, Vulcan's kettles are the perfect addition to any school kitchen. Recognized as an industry leader for delivering better results, faster cooking times and boasting durable construction, you can count on Vulcan to help you consistently craft wholesome school lunches every time. Beyond kettles, Vulcan's wide range of steam cookers and broiling pans are built to work hard, day after day. Just like you. Backed by an innovative Just4Schools program, you can count on Vulcan's quality school foodservice equipment to meet all your needs to delight students.

Need another reason to consider Vulcan for your K-12 kitchen? How about an extended 2-year warranty? In busy school kitchens, downtime is not an option. Vulcan provides an extended 2-year warranty for all equipment purchased through the Just4Schools program. The world is changing fast—but Vulcan's dedication to helping K-12 schools ensures the same. Visit [vulcanequipment.com](http://vulcanequipment.com) to learn more.

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