

Commercial kitchen equipment Back-of-house essentials

The equipment used in commercial back-of-house kitchens, pantry and storage areas is undergoing an evolution, with appliances being linked to the Internet and kitchen automation software reducing accidents, lowering losses, and increasing revenue.



www.unileverfoodsolutions.com.ph/

Known simply as Auguste Escoffier, Georges Auguste Escoffier forged an indelible mark on the culinary world that continues to reverberate through time. Born on 28 October 1846, he gained fame as a talented chef, someone who owned restaurants, and as a writer about food, bringing about major changes to both French cuisine and the way we approach cooking today. His innovative techniques, pioneering spirit, and unwavering dedication to the art of cooking still inspire and influence chefs and food enthusiasts across the globe.

Escoffier revolutionised French cuisine through simplification and modernisation, authored *Le Guide Culinaire*, a definitive French cookbook and collaborated with César Ritz in the luxury hotel industry. He promoted professionalism and respectability in the culinary field, elevated the social standing of chefs and inspired the development of nouvelle cuisine, the use of fresh, seasonal ingredients and on proper hygiene and sanitation in kitchens.



Georges Auguste Escoffier
www.wekivacuinary.org



Escoffier's 'brigade de cuisine' revolutionised the organisation of professional kitchens, introducing a hierarchical structure that streamlined workflow and clearly delineated roles and responsibilities for kitchen staff. The brigade system allowed for greater efficiency and collaboration, enabling kitchens to produce sophisticated dishes with remarkable consistency.

<https://www.cuisinenet.com/chefs/georges-auguste-escoffier/>

It's important to consider all your equipment needs when designing and planning a retail or wholesale back of house. This is particularly true for speciality areas such as deli, butchery, bakery, fishmonger, and cheese counter which contribute significantly to feet through the door, loyalty and creating a destination shop. In addition, the equipment used in commercial back-of-house kitchens, pantry and storage areas is undergoing an evolution, with appliances being linked to the

Internet and kitchen automation software reducing accidents, lowering losses, and increasing revenue.

As time pressure, space limitations, and energy cost and supply pressures increase, so do the demands on a commercial kitchen. Futureproofing your back of house – including hot and cold kitchen, pantries and storage areas – is an important step in ensuring the sustainability of your business. This means that flexible, multifunctional, and efficient design is essential.

FRESH & FAST..!

For longer!



PRATICA FIT EXPRESS OVEN

Pratica Fit Express Speed Oven. Combining high-speed cooking technology with compact design, it ensures delicious, evenly cooked meals in a fraction of the time.

FLEXESERVE ZONE UNITS

A revolutionary hot-holding solution that ensures perfect temperature control and extended freshness. Ideal for busy foodservice environments, it keeps your products hot, fresh, and ready to serve.

CONTACT US :

(CPT) 0219071000 | (JHB) 0114724100 | (DBN) 0315696290
www.macadams.co.za | info@macadams.co.za



Foodservice equipment

Adaptability and versatility are key for commercial kitchen design

Matthew Hodgson, National Food Services Manager at Macadams, which supplies bakery and foodservice equipment for retailers and wholesalers across the spectrum says ...

“ When designing a back-of-house area, I would prioritise the adaptability and versatility of the equipment. If you're buying quality equipment, it should generally last for at least 10 years or even longer if serviced regularly. Your offering will and should evolve over that time, so you need equipment that can grow and evolve with you, without needing replacement because it has become outdated or cannot produce what the market demands. ”

Multifunctionality

Equipment to boost profits and production

With space at a premium and increased demands on back-of-house equipment because of new and varied consumer demands and expectations, multifunctional equipment is a must. As customers demand more transparency, opening up some back-of-house areas to public view becomes necessary. Replacing old, outdated, and unattractive equipment in this instance may be an aesthetic decision, but it can also positively impact profitability and production levels. Sleek, attractive, colourful equipment featuring touchscreen technology is becoming more accessible as manufacturers recognise this shift in the market.

www.wekivaculinary.org



Versatile combos

Versatile kitchen equipment can help reduce your back-of-house footprint. A good example of this are combi ovens that offer both convection and steamer capabilities, or fryer and grill combinations. These can also streamline food prep and cooking processes, saving on time and labour costs.

According to BOHEC Middle East Co. distributors of commercial kitchen, catering, bakery and laundry equipment in UAE, smart combination ovens are a change that will be noticeable in commercial kitchens in the coming years.

“These ovens will use cutting-edge technology such as convection, radiation, steam, and others to cook food faster and at a higher quality. It will check the temperature automatically to ensure that the moisture levels of the food are maintained and that the food does not burn. This is a fantastic

space-saving idea that will provide multiple functions in a single oven”.

In addition, convenient solutions that save time and labour are also seeing growth, and high-speed ovens are a popular solution here. “What you're looking for is something that can make a toasted sandwich in 90 seconds using microwave, impingement*, and direct heat technology,” explains Hodgson.

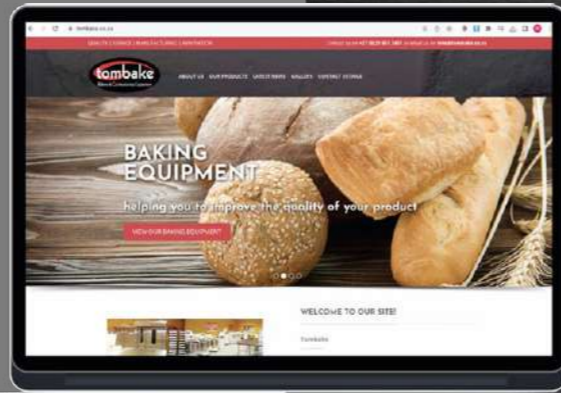
“Versatile appliances that can cook, toast, grill, and reheat offer speed of service and high-quality output with a small footprint. This takes the pressure off traditional ovens and there's no need for extraction solutions. They're also energy efficient, which is another plus. Smaller units that offer hybrid or multifunctionality make planning for reduced spaces easier.”

*Impingement heat technology uses high-speed air that is directed at the surface of a product to accelerate surface browning.



EXPLORE THE UPGRADED TOMBAKE WEBSITE

Our newly refurbished website is officially LIVE! The improved Tombake site makes it easier for you to discover our wide range of baking, hot food and catering equipment, with comprehensive product listings, outlining the specific benefits of each of our high-quality solutions.



[Explore our new home on the web now](#)

ARE YOU LOOKING FOR THE BEST IN CATERING, HOT FOODS & BAKING EQUIPMENT & ACCESSORIES?

ENJOY 35–40% ENERGY SAVINGS DURING BAKING CYCLES WITH THE TOMBAKE TOUCHSCREEN OVEN



Enhanced with energy-saving technology, our 80/100 Touchscreen Oven drives improved energy efficiency through a range of smart features.

To highlight the savings this technology can provide, we compared the energy usage of our new touchscreen model against the old manual control model, which yielded some impressive results.



Browse all our products at www.tombake.co.za and get in touch with a Tombake representative in your city below.

Contact the Cape Town team: 021 951 2401

Contact the Jo'burg team: 011 397 6061

Contact the Durban team: 031 569 1517



Food Lover's Market recently conducted their own independent comparison of the electricity usage of the touchscreen model vs the manual control model, seeing 42.78% in overall energy savings.

[Click here to view the results of this independent test.](#)

START-UP 36% LESS USAGE

Both ovens were started at an initial temperature of 28°C. The manual oven reached the desired temperature of 25 minutes, compared to the touchscreen model reaching the desired temperature in just 17 minutes.

BAKE CYCLE 46% LESS USAGE

Our touchscreen model utilises a specialised temperature control algorithm that ensures constant temperature control with minimal usage of the heater elements, resulting in 46% less usage.

IDLE 95% LESS USAGE

When on standby, the touchscreen model refrains from driving unnecessary heaters and motors, seeing 95% less energy consumption. The display has a standby time and the oven notifies you if you have left the door open.

[Click here to discover the full range](#)

Sustainability and energy efficiency

Sustainability speaks to your business practices as much as it does to your environmental impact. Investing in energy-efficient equipment that reduces waste may be a costly undertaking initially, but it's more than likely to pay off in the long-term.

Equipment such as blast chillers and blast freezers extend the life of cooked or fresh food, significantly reducing the cooling and freezing time. This process enables the food to move through temperatures where bacteria may form, which can result in foodborne illnesses. These quick cooling and quick-freezing processes improve food safety and help to preserve quality, nutrition and flavour.

In-house or on-site composting and recycling can have a significant impact on a retailer or wholesaler's carbon footprint. Reducing food waste is an essential component of increasing sustainability. As the equipment associated with this becomes more compact, simpler to use and manage, and less offensive in terms of odour and mess, including on-site composting and recycling in your back-of-house processes becomes easier.

In terms of energy savings, most commercial kitchen equipment is now designed to achieve maximum energy efficiency and savings, while also being able to use environmentally friendly or alternative fuels and refrigerants.

Improved heating, ventilation and air conditioning (HVAC) systems and air purification systems have become standard for many international brands and chains. With often harsh back-of-house con-

<https://www.belshaw.com/>



ditions contributing to high staff turnover, improving working conditions and supporting the health of your employees makes good business sense. Incorporating heat recovery systems and hygiene systems utilising environmentally friendly solutions such as ultraviolet light and earth-friendly cleaning products is another good step towards sustainability.

Automation and technology

As the Internet of Things (IoT), machine learning, artificial intelligence (AI) and automation technologies continue to evolve and improve, so too does

their impact on every space in the retail and wholesale industry.

Your kitchen equipment is no exception. In some restaurants, particularly those in Japan and some European countries, voice-activated controls, robotics, and fully integrated reservation, ordering, and food preparation systems are becoming more commonplace. It's not an entirely new concept for the local South African market, either, as Hodgson says.

"The Donut Robot is quite popular. It can make 500 donuts an hour – and we usually put this front of house in Spar stores, Food Lover's Markets, and Pick n Pay stores."

He adds, "Recent developments include using IoT for monitoring and controlling equipment automatically or remotely, AI and machine learning for managing processes, and automation and integrated solutions to improve existing systems, processes, and equipment."

Going forward, kitchen management will increasingly rely on digital and cloud-based technologies, which have the ability to streamline your kitchen operations with greater visibility into inventory management, stock control and ordering, recipe ROI, costs and wastage.



LINEAR 2 HOT-TO-GO

PRODUCT CODE: L 1720
Available in: 4ft / 6ft / 8ft / 12ft



COLCAB
(PTY) LTD
QUALITY DISPLAY SOLUTIONS

T +27 21 907 2800 ■ E info@colcabct.co.za ■ www.colcab.co.za
PARTNERING WITH PEOPLE TO CREATE EXCEPTIONAL VALUE

Hygiene and food safety

Hytek Food Equipment, which provides a broad range of commercial kitchen equipment for hotels, restaurants, hospitals, food courts, educational institutions, corporate kitchens and industrial canteens across major cities in India, says maintaining high standards of hygiene and food safety have always been important in food service.

“Recent events increasing this emphasis, top commercial kitchen equipment manufacturers are incorporating advanced sanitation features into their products.” Hytek promotes food safety and cleanliness with easy to clean surfaces, antimicrobial materials and hygienic design concepts in their commercial kitchen equipment products.

TOP TRENDS TO WATCH

Convenience

Customers want quick, convenient, and tasty options from your deli and ready-to-eat sections. To meet this trend, it could be worth investing in equipment that can facilitate your ability to offer toasted sandwiches, bagels, wraps, nachos, pizza, dessert items, confectionary products, and reheated meals.

From a back-of-house point of view, choose equipment that can perform one or more functions, that saves space, and that can help reduce food waste and energy use. Automated equipment, and equipment that can reduce labour costs – such as self-cleaning ovens and dishwashers – are a win here.

Hot and cold restaurant equipment repair. <https://thepkigroup.com/>



Centralisation

Centralising production allows for better quality control and enables retailers and wholesalers to invest in high-quality equipment at one location. Economies of scale means much higher production quality at a lower per unit cost.

Size

Smaller units make planning with less space easier, as does hybrid or multi-function equipment such as combi-ovens and multifunctional fryers.

Innovation

Rather than solely focusing on improvements to existing equipment options, manufacturers are also coming up with new equipment. These include hybrid and multifunctional equipment such as multi-faucet water dispensers for still and sparkling water served at predetermined temperatures,

water dispensers that automatically add flavouring, power wash sinks, self-cleaning stove hoods, and sustainable packaging that is both attractive and fit for purpose. Refrigeration will also see changes, says BOHEC in their blog ‘What will the future of commercial kitchen equipment look like?’ “More frozen and flash frozen foods will be available in the coming years, while refrigerators will feature reminders for food freshness and storage instructions.”

Customisation

Internationally, stores want a personalised equipment offering – from tailored functions and specialised equipment to specific colours for a customised aesthetic. Offering flexible options that can be personalised is becoming standard as it gives retailers and wholesalers a world of choice.

COLD STORAGE SOLUTIONS

KEEPING FOOD & BEVERAGE CHILLED YEAR-ROUND



FROM

-40°C

(-40°F)

TO

+45°C

(+113°F)

Brand-new fleet ensures reliability and performance

Flat floor + ramps as standard for easy loading

-40°C cold storage performance in 50°C ambient

Remote monitoring for QC requirements & energy consumption tracking

Improved insulation provides massive energy savings when compared to older reefers



GREENER FUTURE



+27 12 942 0712

za@arcticstore.co.za

Click here to learn more
www.ArcticStore.co.za





www.dawnvale.com/

Four main considerations when choosing commercial kitchen equipment

- **Efficiency:** For faster preparation and production.
- **Consistency:** To ensure quality of food and customer satisfaction.
- **Durability:** Equipment must hold up to your busy kitchen schedule without requiring constant repairs and replacements.
- **Safety:** Certified kitchen equipment will reduce the risk of accidents and keep your workplace safe and in line with legislation.

<https://www.easyequipment.com/blog/the-ultimate-guide-to-choosing-commercial-kitchen-equipment.html>

Sources:

www.bohec.com/
 www.unileverfoodsolutions.com.ph/
<https://hytekfoodequipments.com/about-us/>
<https://maxima.com/en/blogs/>
 www.nrn.com/operations/
 www.mpofcinci.com/blog/equipment-trends
<https://medium.com/@bohecmeuae/>
 www.nationalkitchenequipment.com.au/

WHAT TO CONSIDER WHEN PLANNING YOUR BACK OF HOUSE

Consider your staff complement. Who will be working in this back-of-house area and what is their skill level? South Africa is blessed with some of the best chefs, butchers, and artisan bakers in the world. Many of these professionals have experience working with state-of-the-art equipment and advanced techniques. However, we also have staff with limited training and experience, so ease of use and trainability of equipment must be considered.

Customer-centric. Who is your customer and what are their needs and wants? Always use this as your guide for each decision along the way – both small and large.

Ease of movement and flow. Ease of movement in your back-of-house space is important, particularly if you have a smaller footprint. Think about the movement of the product from storage such as freezer, fridge or storeroom) to prep area (tables/underbar/mixer/prover), cooking areas (convection oven/combi steamer) and serving areas such as display cases and counters. Your equipment must fit in with your space and make the flow easy, intuitive, and efficient.

Product offering. Keep it simple. Do a few products that are excellent rather than lots of products that are average. If your product is good, people will travel for it.

Save time and money. Look for equipment and techniques that save time and money, reduce labour and waste, and increase efficiency and production, such as blast chillers and freezers that allow for bulk cooking and rejuvenating when required. Retarder provers allow you to pre-produce for the next day, so when you arrive in the morning, your product is ready to be baked. **SR**



Ann Baker-Keulemans writes on topics related to business, lifestyle, technology, and health, with extensive knowledge on the SA retail and wholesale landscape. Contact annbk@wilkinsross.co.za | www.wilkinsrossglobal.com





CAS PB

This little number is the ultimate travel buddy. With a handy handle for easy on-the-go-carrying, plus battery power!



Ishida UNI 9
Behold the trifecta of awesomeness: Colour display, built-in security features, and linerless!



RETAIL ECO-SLEEK



YOUR RETAIL SOLUTION WITH AN ECO-TWIST

THE UNI 3 BLACK



THE FUTURE OF LABELS IS LINERLESS

Get ready to meet the ultimate scales squad!

These ergonomic machines are sleek, modular and just so easy to install and connect with other scales and wrappers. Plus, their Teflon-coated bits help keep those linerless paper adhesives from sticking to all the wrong places.

But wait, there's more!

Our linerless labels are the real superheroes here, showcasing our eco-friendly vibe like a boss!

Zero backing paper? Check!

Variable print lengths? Double check!

We're talking serious info power, all while keeping it green.



Ishida WM-AI

Behold the marvel of modern machinery: a fully automated machine that can weigh, price, wrap, and label any item with robotic precision!

www.avocetscales.co.za



Follow us on Social Media @



HEAD OFFICE - Tel: (011) 392 3781
JOHANNESBURG NORTH - Tel: (011) 794 3643
JOHANNESBURG SOUTH - Tel: (011) 613 5838
GQEBERHA (Port Elizabeth) - Tel: (041) 364 0718

GEORGE - Tel: (044) 698 1696
CAPE TOWN - Tel: (021) 982 7321
DURBAN - Tel: (031) 701 5225
NELSPRUIT - Tel: (071) 683 1285

BLOEMFONTEIN - Tel: (051) 430 1198
EAST LONDON - Tel: (043) 726 7541
POLOKWANE - Tel: (015) 293 2013
www.avocetscales.co.za

