



A Look Back at Blue Flame Award Winners

Natural Gas...Delivering Better Cooking Solutions

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Since its inception in 1999, the Gas Foodservice Equipment Network (GFEN) has worked with many equipment manufacturers to recognize new and improved natural gas technologies that have made a real difference in today’s foodservice arena. The annual Product of the Year Blue Flame Award is presented to manufacturers whose gas equipment helps lower operating costs and improve production for restaurant operators. So let’s step back and take a look at some of these GFEN Blue Flame Award winners.

Fryers

Vulcan PowerFry (2013 Award Winner)

The Vulcan PowerFry™ incorporates an innovative FivePass™ heat transfer technology that increases production by 25% or more, while reducing energy use by about 50% when compared to traditional fryers. This new heat exchanger design maximizes heat transfer to the fryer oil, and results in faster cooking times and faster recovery. This design employs a single heat source that enters the fryer’s patented multi-pass heat exchange tube and forces the heat back and forth in the fryer five times before allowing it to exit the fryer. With traditional fryers, the heat path has only one

opportunity to heat the oil before it exits the fryer, often with flue stack temperatures up to 1250°F. The PowerFry™ VK fryers have flue exhaust temperatures below 500°F directing more heat into the oil where it belongs. The PowerFry™ series has earned ENERGY STAR’s® highest gas energy cooking efficiencies for full vat fryers in all three of Vulcan’s fry tank sizes – 45, 65, and 85 pound capacities.

Frymaster HD1814 (2011 Award Winner)

This high-production gas fryer lives up to the long-standing gas industry mission of “giving you more for less”! The HD1814 delivers the production of a typical 80 pound oil capacity fryer (with an 18 inch wide by 18 inch deep fryer vat), in a 14 inch deep (front-to-back) model that reduces the cooking oil requirement to 63 pounds. It was established in tests conducted by the Food Service Technology Center, that a single unit is capable of producing over 96 pounds of fries per hour, which is among the best in the industry, and has earned it federal ENERGY STAR® status. The fryer incorporates a computerized control system that provides “pin-point response” to 1°F changes in oil temperature or load



condition. This sophisticated but simple-to-use control package allows product-specific cook programming and more precise control of oil temperature and product cooking curves. The burner tubes have stainless steel flow baffles to facilitate better heat transfer. The larger six inch heat transfer tubes have more surface area than four inch tubes, so they are also easier on the oil, extending oil life, thereby further reducing overall oil costs.

Ultrafryer™ Systems – Line of Fryers (2002 Award Winner)

Ultrafryer™ Systems has created a line of ENERGY STAR® rated fryers that have a proven track record of providing rapid recovery and faster cook times. This winning combination makes it possible for more food to be cooked per hour, which is particularly beneficial for the busiest times of the day. For some operations, fewer Ultrafryers™ are needed to keep up with the same volume produced by lower performing technologies. Imagine the benefits of having one less fryer: a smaller hood; less exhaust and make-up air; lower operating costs; a reduction in appliance footprint; just to name a few. As hot air travels through the tubes and boxes of the patented PAR-2 and PAR-3 heat exchangers, the gas energy is efficiently transferred to the metal frypot. Air temperatures entering the burner tube are over 3000°F, but exiting temperatures are around 500°F, resulting in faster recovery and a cooler kitchen. Most users discover that food cooks faster in the PAR-3 vat. And due to the faster cook times the food absorbs less oil, resulting in improved food taste and quality. Ultrafryer™ users have documented significantly less oil usage than lower efficiency fryers. Since less oil is absorbed in the food, there is less “drag out” reducing the amount of oil that must be added back to the fry pot.



Ovens

Middleby Marshall WOW! Oven (2009 Award Winner)

Middleby Marshall’s PS Series conveyor ovens bake both faster and at a lower temperature than other ovens. All WOW! Ovens are designed to cook 30% faster than other conveyor ovens. The unique Hearth Bake Belt produces a “deck oven” style crust. The pizza is placed directly on the tightly meshed belt and cooks with impingement and conduction heat. This surpasses the use of screens and gives the operator a superior advantage over other conveyor ovens. Operationally, the conversion from a deck oven to this system is seamless. The WOW! Oven features an Energy Management System (EMS) that automatically reduces gas consumption and a touch screen control that is easily programmed in one energy saving mode. The automatic “energy eye” saves gas when no pizzas are in the oven.

Steamers and Steam Griddles

ACS Straight Steam™ Boilerless Steamer (2012 Award Winner)

American Cook Systems (ACS) Model SG-6 is a 6-pan boilerless gas steam cooker. It boasts the highest production rate of any boilerless steamer available today. It features all stainless steel construction, a fast and efficient modulating burner, standard water and drain connections, and sturdy, reliable, analog controls. The

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ENERGY STAR® rated ACS Straight Steam™ SG-6 has an innovative heat exchanger design. The design is compact enough to be used in a boilerless countertop steamer and allows it to be made entirely out of stainless steel without the need for less durable alloys. Its “cooking energy efficiency” exceeds ENERGY STAR® requirements by 20%. When it is not in use, the SG-6 can maintain a temperature of 200° F at a rate of only 1,200 BTUs per hour. It can recover from ‘Hold’ to ‘Cook’ in 30 seconds. This is a 90% savings over units that do not have a hold feature. It is low maintenance – not requiring water filters or regular deliming. The SG-6 comes standard with auto fill and a plumbed drain connection which improves safety by avoiding handling of hot water to drain the unit at the end of the day. Also standard is a full width drip tray which helps keep the floor of the work area dry reducing the chances of slip and fall injuries. Straight Steam™ Boilerless Steamers are available as a stand-alone 6-pan unit, 12-pan double unit, or a 6-pan countertop model.

AccuTemp Products Convection Steamer (2010 Award Winner)

The Evolution gas convection steamer line of 6-pan steamers features a simple to connect water and drain line. Unlike other connected steamers, the Evolution doesn’t require water filters. In addition, it has no water quality exclusions in its warranty. The



Evolution’s boilerless design includes a cast heater that isn’t exposed to water which translates to no deliming, no expensive boiler blow downs or repairs, and less down time. The Evolution features an exclusive, patent-pending Steam Vector technology, which creates a natural forced convection that uses no motors, pumps or fans, delivering the most even pan-to-pan

temperatures and fastest cook times, all with no moving parts! Simple-to-operate digital controls means fewer parts overall, less maintenance and less downtime. This steamer is designed specifically for high volume kitchens that are tough on equipment. Whatever your cooks can dish out, the Evolution can take it! You get all of this along with the most water efficient connected steamer on the market. The Evolution uses only 4 to 8 gallons of water each day. That can save up to 200 gallons of water per day when compared to standard connected steamers! Not only does this save on water costs, it also saves on sewage costs, since all that water won’t be going down a drain.

Market Forge Industries Atmospheric Steamer (2007 Award Winner)

The ENERGY STAR® qualified Eco-Tech Plus™ atmospheric steamer from Market Forge Industries is a stainless steel atmospheric steamer with two cooking compartments, each with an independent close-coupled atmospheric 42,000 BTU gas steam generator. The Eco-Tech Plus™ incorporates a water management system that reduces the amount of water used to condense generated steam, resulting in substantial savings on energy-related costs.





AccuTemp Products Steam Griddle (2001 Award Winner)

This was the first steam griddle to utilize infrared burner technology. The griddle incorporates a hermetically-sealed steam chamber that heats the high efficiency griddle plate to an even temperature with $\pm 3^{\circ}\text{F}$ in temperature variation from corner to corner. The AccuSteam™ Griddle's near instant temperature recovery allows for higher and more consistent production. And the process of using steam to heat the griddle surface allows for more consistent cooks times regardless of peak time loads.

Ancillary Equipment

Rinnai America Tankless Water Heater (2005 Award Winner)

Rinnai created one of the first continuous flow (tankless) water heaters designed specifically for the high use of a commercial foodservice facility. With units being able to deliver nearly 10 gpm of continuous hot water, Rinnai models are singled out as one of the highest capacity tankless water heaters available today. With the increasing price of energy, Rinnai's ability to reduce the cost of heating water from 30%–70% over traditional tank type water heaters can be a real plus to keeping operating costs in check. Anytime you come across a product that reduces the equipment footprint, and still performs at or beyond the replacement technology, we consider this to be a real asset as it can allow for more seating or other revenue producing options. And, with the freedom for rooftop or other outdoor locations, the infiltration of makeup air required for traditional gas water heating systems is totally eliminated. With literally thousands of units



now employed within the foodservice community, the industry has a tankless water heater with proven reliability to merit the accolade of being awarded the prestigious GFEN “Blue Flame” Award.

Go with a Winner

Investing in a high-efficiency natural gas appliance is a great way to save energy and increase production. Next time you are in the market for a new appliance, check out the GFEN Blue Flame Award winners. Not only will these new and improved technologies address your cooking needs and save your establishment money, but they will also enhance food quality, which your customers are certain to appreciate.

Call for 2014 Entries

Receiving the GFEN Blue Flame Award provides a proven benefit to the marketing and the sale of gas cooking technologies, according to Dean Stanley, VP of Engineering for two-time winner AccuTemp Products. When asked how winning the GFEN Product of the Year award can impact the success of a product, Dean was quick to say, “When we received our first Blue Flame award from GFEN in 2001, it was a validator for our company and showcased our technological advancements of that time. When we received the 2010 award for the Evolution Gas Steamer, we went from selling a few units to selling multiple units per month. And having multiple competitors in the market, we are able to use the merits of the GFEN award to our sales and marketing advantage.”

Equipment Manufacturers are encouraged to apply for the 2014 Blue Flame Award. Applications are due February 15, 2014. Qualification requirements and applications are provided at <http://gfen.com/award.html>

For a more in-depth look at the GFEN Product of the Year Blue Flame Award winners, log onto the Gas Foodservice Equipment Network at www.gfen.com 