

Foodservice
Solutions



HEALTHCARE



R.W. SMITH & CO.



Helpful Hints

Healthcare in the United States is the largest service industry in the world and it exists in a dynamic, competitive environment, where the need to provide quality services with limited resources is critical. Resident-centered foodservice is a trend making its way into hospital and long-term care facilities. Simple changes in mealtime, like residents eating when they want, what they want and where they want is becoming a welcome transformation in long-term care.

Five Food Factors That Enhance Patient/Resident Mealtime

1. Appearance
2. Quality
3. Selection
4. Temperature
5. Timeliness



Throughout this 35 page guide, you will find useful information, charts, tips and other helpful hints that offer everyday solutions to the challenges of healthcare related foodservice and meal delivery.

Seven Signs That It's Time To Replace Your Healthcare Ware

1. Faded color
2. Surface cracks or chips
3. Stains
4. Broken Ware
5. Loss of glaze
6. Mismatched ware
7. Can no longer be sanitized



Serving hot, nutritional and delectable foods is a daily challenge for healthcare facilities that provide meals to their patients and residents. By implementing proper preparation, maintaining safe holding temperatures and delivering meals quickly and efficiently, these facilities can lower food costs, cut down on labor expenses, reduce waste and ensure a more satisfactory presentation, not only for their patients and residents but also for the healthcare employees.

Mealtimes are one of the most important activities of each day and provide an important opportunity for social gathering and sharing. Due to the social and nutritional significance, meals are a major concern for most residents in assisted living or nursing home facilities.

Hospitals

Hospitals provide care for both young and elderly patients. Hospitals with cafeterias have the responsibility of preparing meals for patients, visitors and hospital employees. Many hospitals offer a private lounge for their doctors that feature state-of-the-art dining rooms serving gourmet meals.

Adult Care Living Facility

Assisted living facilities provide help with common activities of daily living to aging residents who do not need comprehensive or ongoing medical care. These senior care communities have become more popular over the past two decades because of their focus on autonomy and dignity for their residents. Many of these facilities feature upscale dining rooms with gourmet or specialized menus and family-style dining.

Nursing Homes

Nursing homes provide their residents with round-the-clock nursing assistance, in-depth personal care, physician oversight, meals, medication dispersal, social activities and other housekeeping services. Many nursing home residents have special nutritional needs or may simply need foods that are specially prepared. Meals are usually served in a dining room or cafeteria setting or may be delivered to the residents living quarters.

Fenwick™ Insulated Ware

New modern look instantly updates any healthcare traytop. Mug and bowl have attractive footed bottom. Mug features three-finger hold with thumb rest. Dome features easy grip molded-in handle. Available in 5 attractive colors.



CARLISLE | DINEX

Fenwick™ & Swirl Tumblers with Disposable Lids

Modern drinkware with crystal like design. Dinex exclusive 2 oz subtle liquid measure marks assist in measuring patient liquid consumption. Disposable lids, made in AIB Certified Factory, are designed to fit all traytop items.



Turnbury® Insulated Entree Domes, Bowls & Mugs

The distinctive sculpted design adds an air of refinement to patient service by fusing the elegant look of china with the superior temperature retention of foam insulation. Available in 7 attractive colors.



Tulip Dishes & Dome Lids

For an upscale room service look. Ideal for 5 oz portions of fruit or desserts. The swirl design and dome lid are stylish and functional.

CARLISLE | DINEX

Patient Trays

Superior rigidity for better handling and durability. Nothing beats these trays for healthcare meal delivery. Molded from sturdy fiberglass with steel-band reinforced edging. Dishwasher safe and will not warp.

CARLISLE | DINEX

When upgrading trays be sure to choose the correct size for your operation. Trays should be large enough to easily accommodate all the meal elements yet small enough to fit your existing carts or the carts you plan to purchase.



Specialty Healthcare Plates



Hospitals and nursing homes add an estimated 7 million tons of trash to landfills annually. An average 100 bed facility can save up to \$500,000 and reduce waste by up to 400,000 pounds when they switch from disposable to reusable foodservice products.

Eco-Takeouts™

Constructed of durable polypropylene they are dishwasher and microwave safe. Ideal for hospital cafeterias and assisted living for serving takeouts and box lunches.



Dessert Time™ Dessert Dishes & Lids

Made of break-resistant SAN. Available in a variety of eye-pleasing colors. Great for dessert or any side item. Disposable lids also available.



Adult Sippy Mugs

Extra large handles for easier grip and comfort for guests with unsteady hands. All mugs can be fitted with a reusable lid to assist in preventing leaks and spills. Break-resistant.

Stackable.

Dishwasher and microwave safe.

Available in a variety of colors.



Plastic Room Service Trays

Elegant and practical, these plastic trays look just like wood. Built-in handles and lightweight profile make these trays easy to handle and transport. Dishwasher safe.



Shoreline Meal Delivery System

The heart of the system is a 9½" high-density plastic, thermal warming pellet that holds heat at its core to keep hot food at safe temperatures for over 1 hour. Other pieces include mug, bowls, dome, underliner and much more.

CAMBRO
TRUSTED FOR GENERATIONS™



Reusable Camlids

Fits the Shoreline Meal Delivery System. Save up to 75% in lid costs each year. Reduce your waste-stream by tons each year when you switch from disposables to reusables. Dishwasher safe; with the Camrack® Wash and Store System.

Non-Skid Versa Camtrays®

Reduce your waste-stream by several tons each year and save time and money when you switch from paper tray mats. Non-skid surface provides a better grip for safer meal delivery. Dishwasher safe in low and high temperatures. Safe for use in heated carts.

Dietary Trays – offers a larger surface area and a lower profile which increases patient comfort.

Century Trays – have low edges and ergonomic corners that enhance patient comfort.



CAMBRO
TRUSTED FOR GENERATIONS™

Non-Skid Versa Camtray® for Room Service

Fits inside standard carts that accommodate 15" x 20" trays. Has a modern look and provides a better grip for safer meal delivery. Dishwasher safe in low and high temperatures.



Unitized Thermo-Dri Sets

Bases – Built in Pellets: custom sized plate holding bases for plates from 8³/₁₆" through 12³/₄" dia. Double walled construction of stainless steel with an aluminum pellet incorporated for long lasting heat retention. Specially designed to stack solidly for safe tiered multiple meal carrying. **Covers** – fit approximately 2" above the rim of the base.



Smart-THERM® STSII Induction Charger & Base

Heats induction bases in 15 to 20 seconds using 208/220/240V or 35 seconds for the 120V version. Countertop design, stainless steel housing and high impact ceramic glass top. User-friendly LCD display and control panel for ease of use and automatic power control with auto shut-off features.



CARLISLE | DINEX



Combo Base and Plate Heater

Constructed of heavy gauge stainless steel. Sized for optimal space conservation. Improved design and increased capacity. Controller allows silo temperatures to be adjusted from 140° to 330°F. Holds up to 60 wax bases and (75) 9" china plates. Latchless hinged lids and a safety open lid catch to prevent lid closures.

Induction Plate Activator

Charges (heats) special induction-ready 9" and 10" plates and 4" bowls. Built-in Tempsense™ heat sensing regulator for consistent heating of plates to 210° F. Takes 15 to 20 seconds to charge and holds in heat (with dome) for 25 to 30 minutes. 120V power supply plugs into any electrical outlet. Plate locator ensures correct plate position for precise heating.



LAKESIDE

Camduction™ Complete Heat System

Revolutionary technology featuring unparalleled long-term heat retention, durability, and reliability. A heated base or pellet ready every 12 seconds! Reliable, consistent heating of up to 20 Camduction bases or pellets at once. Bases and pellets are durable and dishwasher safe. Resistant to chips, cracks, and breaks. Revolutionary technology eliminates errors or issues with spikes in voltage.

CAMBRO
TRUSTED FOR GENERATIONS™



Camshelving® Dome Drying & Storage Cart

Ideal for use in healthcare, long term care and correctional meal delivery systems. Keeps trayline and dishwashing areas organized and efficient. Stainless steel cradles securely hold 100 each 10" domes and/or pellet underliners. Cradles are removable and fit into a Camrack® base rack for dishwasher service. Shelving posts and traverses feature a steel core with a smooth polypropylene exterior.

CAMBRO
TRUSTED FOR GENERATIONS™



Lowerator® Enclosed Mobile Adjustube® Plate Dispensers

Heavy-duty stainless steel frame construction. Holds and dispenses plates, saucers or bowls. Loads up to 100 lbs. Rolls easily on 4" casters. Two stack units. Available in heated and unheated models.

APW
wyott

Enclosed Mobile Cantilever Lowerator® Dispenser

Stainless steel construction. Self-leveling dispensers store racks, cups, glasses or trays at a constant dispenser height to help ease worker fatigue and avoid possible back strain. Convenient push handle.



Enclosed Room Service Tray Cart

Single door delivery cart designed for transport of patient meals to decentralized locations. All stainless steel cart features fixed tray slides to accommodate two trays per slide.

CARLISLE | DINEX



Tray Delivery Cart

Accommodates 14" x 18", 15" x 20" and room service trays. All stainless steel construction. Decorator color and textured side panels. Maneuvers on 6" casters. Holds 20 trays.

How To Choose The Best Cart For Your Meal Delivery System

1. Determine the number and size of the patient trays for your meal delivery system.
2. Make sure the dimensions of the cart shelves will accommodate your trays while still maintaining optimum temperatures.
3. Consider the height of the cart as well as the capacity. Lower carts make visibility easier and safer during transport.
4. Determine if fixed or adjustable tray slides are better for your operation.
5. When choosing a dual-temperature cart, keep in mind that hot food should be maintained at 135°F or higher and cold food should be maintained at 40°F or lower.



Multi-Temp Tray Delivery Cart

Allows delivery of both hot and cold products in one unit. Maintains safe food temperatures for up to 30 minutes without power for safe floor delivery. Stainless steel interior and exterior.

The chilled compartment stays between 34° - 40°F and the heated compartment maintains a maximum temperature of 200°F.



Mobile Hot/Cold Buffet Cart

Includes extra-large skirted cart with 3 buffet servers (2 hot/1 cold: 3 pan holders, 6 half size steam pans 3 rolltop lids, 1 Cambro® Camchiller®) and 2 Cambro® Translucent Pans with Drain Shelves. 5 drawers: plating drawer, plates storage, silverware storage, drinks storage, and extra storage. 2 variable heat knobs for Hot Buffet Servers.



MealtimeXpress Delivery Cart

Serve 40 to 60 meals per cart. It's the perfect cart for keeping hot foods hot and functions as a serving counter too. Features quiet casters that glide easily and push handle for transport.



CARLISLE | DINEX

MealtimeXpress Support Cart

An organized transport system that provides the necessary utilities for serving. Constructed of premium quality, maintenance-free stainless steel. Quiet rugged casters and push handle.



OptiClean Cup Racks

Holds cups and mugs in tilted position. Open profile design facilitates superior washing, complete rinsing, and fast drying.



CARLISLE

Stainless Steel Utility Cart

Constructed of heavy gauge stainless steel for superior strength and durability. Easy to clean TIG welded construction provides added durability. Heavy duty non-marking plate casters and stainless steel reinforced bottom shelf reduces noise. 300, 500 & 700 lb weight capacity carts available. Foam in carton surrounds cart to prevent damage.



Turning Down The Noise

Noise control is a big challenge for hospitals and nursing homes. Noise that disrupts sleep can interfere with the healing process and actually make patients sicker. Disruptive noises include everything from medical devices to noisy carts moving down the hall. Meal carts and utility carts with smooth quiet casters that glide easily over diverse surfaces can offer an economical solution to controlling some of the noise.



BC Series Utility Cart

Shelves specially designed to resist staining. Wipes clean easily. $\frac{3}{4}$ " (11mm) deep ship's edge lip around shelf perimeter contains spills. Weight load capacity is 150 lb per shelf/400 lb per unit. Available with slate blue shelves that contain Microban® antimicrobial additive to protect the product from bacteria, mold, mildew and fungus.

MetroMax iQ™ Storage System

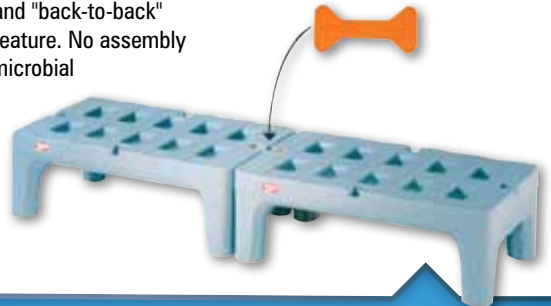
Easy-to-clean surfaces to promote infection control. A truly unique way to increase storage capacity, productivity, departmental efficiencies and ultimately your ROI. Shelves, posts, and most accessories are interchangeable making the MetroMax iQ™ storage system adaptable to your specific application. Microban® antimicrobial product protection built into the shelf mats to inhibit stain and odor causing bacterial growth. Epoxy-coated metal posts adjust to shelves at 1" increments. Posts and shelf frames have a 15 year warranty against rust. Each shelf level can hold 800 lb per shelf up to 48", 600 lb per shelf up to 72".

MetroMax i® Drying Rack fits shelf sizes of 24" x 48" or larger shelves and features 14 or 34 holding slots. Durable taupe epoxy finish with built-in Microban antimicrobial product protection.



Bow Tie Dunnage Rack

Keep products safe and sanitary by storing food on shelves or dunnage racks. Rust and corrosion proof polymer racks join together easily without tools in "end-to-end" and "back-to-back" configurations with the exclusive Bow-Tie™ feature. No assembly required. Now available with Microban® antimicrobial product protection which keeps the dunnage racks "cleaner between cleanings" by inhibiting bacteria, mold, mildew and fungi that cause odors, stains and product degradation.



ProServe™ Mobile Prep Station Cart & Racks

Ideal for a wide range of food preparation, transport, serving and storage tasks. This innovative system is specially designed to work with full size food pans, food boxes, and gastronorm size food pans. Constructed of impact-resistant plastic, racks and carts have soft, rounded corners that are easy on walls, doors and other equipment.



BPA-Free Food Box System

Clear co-polyester is extremely durable and break-resistant. Resists stains and odors and designed for safe stacking.

BPA-Free Cold Food Pans

Break-resistant - won't rust, dent, or bend - quieter than metal. Non-stick surfaces for easy food release, easy cleaning. Pans and covers are dishwasher and microwave safe. Temperature range: -40° to 212°F.

BPA-Free ProSave® Dual Action Food Box Lids

Slides back or flips up without having to remove the whole lid improving ease of access and reducing risk of cross-contamination. Integrated lid locks onto food box for secure food coverage. Fits on all brands of clear, food boxes.



BPA-Free Square Food Storage Containers and Lids

Stores up to 25% more space on a shelf. Clear, break resistant plastic. Temperature range: -40° to 212°F. Dishwasher safe. Precise measurement graduations.



BPA-Free ProSave® Ingredient Bins

One handed access and integrated measuring scoop increases preparation efficiency. Rectangular design improves space optimization under a preparation table or in a storeroom.

BPA-Free ProSave® Shelf Ingredient Bins with Scoop

Lid design allows quick one handed access while stacked and integrated measuring scoop increases preparation efficiency, space optimization and promotes food safety compliance. Clear windows and ingredient labels for easy identification of contents.



Mobile Rack for ProSave® Shelf Ingredient Bins

Wire shelves have safety positioning locators to securely store and transport ingredient bins.



Storage Tips

Hospitals and nursing homes as well as assisted living facilities have to be extra careful not only in the preparation of food but also in the way the food is stored.

1. Refrigerated food should be stored in covered containers and held at temperatures below 41°F
2. Clear containers allow for at-a-glance identification and rather than having to open the container repeatedly, possibly resulting in cross-contamination
3. Dry goods should be stored in covered containers such as ingredient bins and placed on shelves or dunnage racks for easy retrieval.
4. Can foods should be kept in cool, clean and dry environments such as storage shelves or can racks
5. Storage shelves should be constructed to allow air to circulate under, over and around the food products being stored to prevent mold, mildew and bacterial growth. Enhanced with antimicrobial protection, inhibit the growth of mold, mildew and bacteria.



Cool Crew Chef Jackets

Upgrade the look of your crew and the image of your establishment. Double breasted. Poly-cotton blend. Thermometer/pen pocket. Available in Long Sleeve w/Clear Pearl Buttons, Long Sleeve w/Cloth Knot Buttons, Long Sleeve w/Black Pearl Buttons and 3/4 Sleeve w/Clear Pearl Buttons. Sizes up to 5XL.



COLD

Frozen Food Glove

Excellent handling of frozen food boxes and dry ice. Flexible foam insulated lining. Knit cuff for easy on/off. Grippy surface to easily handle frozen and icy surfaces. One size fits most. As low as 0°F (-18°C).



HOT OR COLD

Heat/Freezer Oven Mitt

Good choice for basic needs. Non-stick coating. Ambidextrous. One size fits most. 0° - 400°F (-18° to 204°C).



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Smart → Safe → Sanitary

HEAT

Terry Cloth Oven Mitt

Great protection against heat with a steam barrier option. Ambidextrous. Machine washable. One size fits most. Up to 500°F (260°C).



BestGuard® Oven Mitt

Exclusive technology keeps you safe & cool. With WebGuard for extra protection between your thumb and forefinger. Fire retardant. One size fits most. Up to 450°F (232°C).



HEAT

BestGrip™ Oven Mitt

Excellent dexterity, comfort, protection and grip ability. With WebGuard®. Built-in magnet storage system. Rinses clean. Tan area is fire retardant. One size fits most. Up to 500°F (260°C).



UltiGrips® Oven Mitt

Always looks clean, superior gripability. High-heat use. Ambidextrous. Rinses clean. Machine washable. One size fits most. -109° to 500°F (-78° - 260°C).



EXTREME HEAT

Cool Touch™

Made with durable, heat-resistant poly-cotton. With WebGuard®. Machine washable. Hangs on any magnetic surface for quick storage. Hand protection up to 500°F (260°C).



Cool Touch Flame™

Heavy-duty, extreme heat, steam and flame protection. Extra web protection. Machine washable. Hand protection up to 535°F, intermittent flame protection up to 900°F.





One-Piece Color-Coded Kool-Touch® Tongs

20-gauge stainless steel. Scalloped grip - features concave ends and gently scalloped teeth. Kool-Touch® color-coded handles for controlled food contact. Ideal for your HACCP program. Handles are heat resistant to 180°F. Made in USA.

Color-Coding

A convenient and easy way to control food contact and cross-contamination. Ideal for HACCP programs.



Raw Meats



Cooked Foods



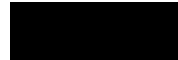
Uncooked Poultry



Fruits and Vegetables



Fish



Misc.

One-Piece Color Coded Dishers

New with Agion® - nature's antimicrobial protection. Stainless steel construction to prevent corrosion. Color-coded for quick size identification. One-piece handle design provides a sure grip and improved thumb tab.



Color	CAPACITY (ounces)	CAPACITY (cups)	APPROX. SERVINGS PER QUART
Purple	¾	¾	40
Black	1	⅓	30
Red	1⅓	⅓	24
Yellow	1⅝	⅓	20
Blue	2	¼	16
Green	2⅔	⅓	12
White	3	⅓	10
Light Blue	4	½	8
White	5⅓	⅔	6
Cyan	6	¾	5
Orange	8	1	4

One-Piece Round & Oval Heavy-Duty Spoodle® Utensils

Capacities clearly stamped on shaft for easy size identification. High temperature patented nylon handle - heat resistant to 450°F. Textured surface prevents slippage while in use. Available with black or color-coded handles for quick size identification.



One-Piece Heavy-Duty Ladles

Accurate bowl dimensions ensure consistent capacities. Coated handles are equipped with Agion® antimicrobial protection for food safety and are heat resistant to 180°F. Grooved handle for added strength. Hooked handle to prevent sliding and for easy storage. Capacities clearly stamped on product for easy identification.



Stainless Steel One-Piece Heavy-Duty Ladles with Short Handles

Same great features as the heavy-duty ladles, these short handled ladles are ideal for soups, sauces and gravies.



One-Piece Ergo Grip™ Ladles with Kool-Touch® Handles

Offset handle keeps wrist level and reduces stress from repetitive motions. Coated handle is equipped with Agion® antimicrobial protection. Shorter overall length permits easy serving under low profile breath guards. Handle stopper keeps the ladle from sliding into serving container.



Dietary employees perform repetitive tasks that over time can cause stress related injuries. Choosing kitchen tools and utensils with ergonomic handles or textured grips can alleviate stress and reduce the potential for injuries or accidents.

Sani-Safe® Cutlery

Tough and sanitary, high quality stain-free steel with super sharp edges. High-impact, "Grip-Tex" handles are made of polypropylene, textured and formed for slip-resistant grip, safety and tough use. White is standard, also available in color coded.



Sani-Safe® Cut Resistant Gloves

Turn to the experts in ultimate sharp edges for ultimate hand protection. Glove will fit right or left hand. Highest cut resistance. MicroGuard™ Antimicrobial treatment. Washable with bleach solution. Colored elastic wristband for comfortable fit and size indication.



DEXTER
THE EDGE SINCE 1888

High Heat Scrapers

All-purpose scrapers that resist scratching and staining. Scrapers resist heat up to 500°F. Cool-touch handle is designed with employee safety in mind. Blades are designed with Clean-Rest™ feature to keep blade off countertops, reducing cross-contamination.



Saf-T-Knife™ Station

Sanitary, safe and secure storage for kitchen knives. Protects knives from contamination and accidents. Easy to disassemble and clean.

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Smart → Safe → Sanitary

Allergen Saf-T-Zone™ System

Protect your allergy sensitive customers (& your business) with a process using purple coded tools. Dishwasher safe. System includes: 12" x 18" Saf-T-Grip® cutting board, 10" stainless steel chef knife, 12" stainless steel tongs and 13" stainless steel turner.



Food allergies are on the rise with about 12 million Americans affected. In hospitals, nursing homes and assisted living facilities protecting sensitive patients and residents from food allergens is critical to their health. One of the most common areas where allergen cross-contamination occurs is the cutting board and utensils used to tend to the food. To ensure that a meal is prepared without certain allergen associated foods, it is best to use dedicated cutting boards and utensils. Design a color coded system that is easily recognized and won't be contaminated by food allergens. Smaller cutting boards and uniquely colored utensils are an ideal way to ensure these items won't be used for general food preparation.

Cutting Boards

Color coded system reduces the risk of cross-contamination. Boards are available in 1/2" or 3/4" thickness. Easy to clean. Dishwasher safe. Each board is individually shrink wrapped. NSF.



SaferFood
SOLUTIONS™

Flexible Cutting Mats

Color-coded system reduces the risk of cross-contamination. Great for separate prep areas and cooking stations. Easy to clean. Dishwasher safe. Lightweight and flexible. NSF.



EVERY WARE. EVERY DAY.™

Kenkut® 3 Film Dispenser

Eliminates cross-contamination from unsanitary cardboard cutter boxes. Available with safety blade or slide cutter with integrated blade storage on lid. Improved, non-slip feet for safe operation. NSF.

Manual Can Opener

Removable blade assemblies. Easily disassembled for cleaning and maintenance. Opens up to 50 cans per day. All stainless steel. Dishwasher safe. 5 year warranty. NSF.

Etlund



Saf-T-Ice® Totes

Durable, dedicated ice container for safe ice transport. Tri-grip design for easy handling overhead, at waist or below waist. Includes HACCP Hanger for hanging the tote on the ice machine for easier filling, reducing bending and spills. Handi-Hook makes sanitary storage easy.



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Saf-T-Scoop® & Guardian System™

Dual germ guards keep ice safe from contact with fingers and knuckles. Ice can mound easily in scoop, reducing the number of scoops needed to fill a glass or ice tote. Durable material is dishwasher safe.

One Gallon Food Blender

Easy to clean electronic membrane keypad. Easy to lift and pour with two stainless steel handles. Powerful full 3¾ hp motor, 3 speeds and pulse.



High Performance Food Blenders

Adjustable speed dial and 1 hp motor. Chop Function cycles between low speed and operator selected high speed. Large dosing cup makes adding liquid for emulsions easy while blending. Available in polycarbonate or stainless steel container.



Food blenders and food processors are must-have helpers for hospital and nursing home kitchens. They make quick work of chopping, blending and grinding as well as emulsifying and pureeing foods for patients with special needs. When choosing a blender or food processor consider the number of meals prepared versus the horsepower of the motor and capacity of the container. Make sure the model you choose is large enough for the task at hand. Other options to consider are the number of speeds and types of controls. Single speed units are easy to operate but keep in mind that variable speeds allow for more complicated menu items. Knob type controls are usually less expensive while electronic controls can make cleaning a breeze.

Tournant™ High-Performance Food Blender

Adjustable speed dial to blend, chop, emulsify, grind and puree. Unique one-touch chopping function. Ingredients continuously circulate through the blades until well-emulsified. 3 hp motor. Available in polycarbonate or stainless steel container.



Blixer® Commercial Food Processors

Prepare mixed liquid or semi-liquid foods, even tube feedings, easily by combining the best features of the food processor and blender/mixer. Comes with stock-pot shaped stainless steel cutter bowl with handle, stainless steel cutter blade, and patented food wiper assembly to wipe top and sides of bowl during processing for overall mixing.

*robot*coupe®



High Performance Washable Mechanical Portion Control Scales

Stainless steel scales are 100% dishwasher safe. Easy to disassemble, no tools required and no loose parts. Temperature compensated for use in refrigerated prep rooms and throughout the kitchen. 30° angled easy-to-read shatter resistant lens. 6" x 5¼" platform serves as a handle. Available with Quickstop™ indicator that stops needle immediately on weight and/or rotating dial that simplifies multiple ingredient weighings.



Portion Control Scale

Rotating dial. Stainless steel platform and stanchion serve as built-in handle. Extra thick anodized aluminum chassis for durability. Color-coded lens identifies scale capacity "at a glance."



Rotating Dial Scales

Easy to read angled dial. Spacious removable platform. Durable stainless steel spring & weighing mechanism.



Heavy Duty Mechanical Scale

Corrosion-resistant weighing mechanisms. Dual measurement. NSF food grade platform. Internal stop mechanisms, shatterproof lenses and bold dials. Stainless steel platform and dashpot.



TAYLOR.



Heavy Duty Mechanical Receiving Scale

250 lb x 1 lb capacity. 13" x 11" stainless steel platform for easy clean up. Press down "Lock and hold" feature. Built-in carrying handle. Ribbed platform for extra strength. Easy-to-read dial with shatterproof lens.

TAYLOR.

Advantages of Portion Control

- Saves on food costs
- Reduces food waste
- Ensures adequate servings
- Easy to control portions on an entire meal with color-coded utensils for scooping and portion control scales for weighing
- Easily implemented with proper training of staff



Compact Digital Portion Control Scales

Removable stainless steel platform for easy cleaning. Moisture-resistant sealed components. Auto shut-off. Tare feature.

TAYLOR.



Digital Portion Control Scales

Removable stainless steel platforms for easy cleaning. Tare and auto-off feature. Large easy-read LCD display. Low battery and overload indicator. On/Off button. Includes Auto off disable feature. Field recalibrateable. Also available in an oversized platform model.

Waterproof Digital Portion Control Scale

Stainless steel platform and base. Easy-to-read 0.5" LCD digits. Corrosion-resistant 6½" x 7" platform offers an easy-to-clean, sanitary contact surface. Tare, auto off, and low battery indicator features. Dual powered by either a 110V adaptor or rechargeable battery (both included). Moisture-resistant sealed components. USDA approved.



TAYLOR.

TAYLOR



Waterproof Dual Temperature & Infrared Thermometer

Safe, non-contact infrared thermometer measures surface temperatures and 4" fold out probe measures internal temperatures. F°/C° selectable with one second response time.

Digital Infrared Thermometer

Temperature range: -67° to 428°F. Min, Max and hold features. Low battery indicator & Auto/Off. Protective rubber boot. 1 year warranty.

TAYLOR



Pocket Digital Thermometers

These thermometers have easy-to-read digital displays, fast response time, wide temperature range and are moderately priced. In addition they provide some memory features that are unavailable in the Bi-Therm thermometers. Because of its small sensing element, it does not need to be inserted as deeply into the food as in the case of the Bi-Therm.



Digital Refrigerator/Freezer Thermometer

Compact size with bold LCD readout. Hangs or stands. Battery included. -4° to 140°F.

TAYLOR



Pocket Dial Thermometer

Temperature range 0° to 220°F. 1" dial, instant read Bi-Therm® thermometer with 5" stem. Patented Safe-T-Set™ with built-in wrench pocket. Shock protectant/accelerant internal gel. Stainless steel internal construction. Shatter proof lens. Standard grade. 1-point calibration.



TempRite® Refrigerator/Freezer Thermometer

Propylene glycol filled tube simulates food temperatures for more accurate and stable readings. Range of -20° to 60°F. Bright blue, red and green graphics with safe temperature zone indicators. Glass thermometer tube filled with non-toxic liquid. Stands or hangs.



A big break-through in determining true food product temperatures in walk-in coolers, propylene glycol, a non-toxic liquid found in certain thermometers, simulates food product temperatures and allows for a more accurate reading that isn't affected by the temperature changes that occur when the cooler door is open. For best results keep several thermometers in your walk-in cooler for accurate readings.



Holding Thermometer

Available in both hot or cold holding cabinets.
Hot: 100° to 180°F. Cold: -20° to 80°F.

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Serving hot food when it is still hot and cold food when it is still cold is a constant challenge in the healthcare industry. That's why thermometers play such an important role in food safety and the meal delivery system. Maintain safe, optimum temperatures during holding, delivery and service. For meal delivery systems, temperatures should be measured and recorded at the beginning and end of food transport.

Digital Recording Thermometer

Monitors temperatures of sensitive materials. Programmable high & low alarm limits. Records a history of alarm breaches, including time and duration. Total of 120 alarm records, 60 alarms records per probe. 96 hours memory of high and low temperatures. Password security feature. Temperature range: -40° to 221°F. 24 hour clock. Operates on 2 AAA batteries (included).



Four Event Digital Timer

Times up to four events simultaneously. Loud 100 decibel alarms with a distinctive ring for each timer. Visual alerts - individual lights flash when each timer reaches zero. 0.9" LCD readout. Anti microbial housing. Water resistant, stand or wall mount. Each timer counts up to 9 hours, 59 minutes and 59 seconds.

TAYLOR.

Water & Impact Resistant Timer

Impact resistant up to 8 feet. 4 level adjustable volume. Times up to 23 hours, 59 minutes, 59 seconds. Counts up and down with memory recall. Backlight and clock features. Batteries included.





Hot Well Steam Tables

Stainless steel construction. Individual controls for peak performance. Fully welded drain. Exposed or sealed wells available. Poly cutting board and stainless steel shelf. Adaptable for wet applications.

APW
wyott

C5™ 9 Series Controlled Humidity Heated Holding & Proofing Cabinets

Designed to maintain food quality for extended holding times. With temperature and humidity controls food comes out as delectable as it went in. Real time temps & relative humidity are constantly displayed. Operator specifies holding criteria along with ingredients, preparation, cooking and finishing for optimal results.



METRO

C5™ T-Series Heated Holding Cabinets with Transport Armour™

Heat retention plays a vital role in any meal delivery system. Foamed-in-place polyurethane insulation uses 50% less energy than the most efficient fiberglass insulated cabinets. Steel reinforced polymer handles double as bumpers. Heavy-duty stainless steel construction. 6" casters. Easy-to-clean surfaces. Keeps food hot for 5 hours or longer while unplugged during transport, making it an excellent addition to your meal delivery system. Available with a mobile power option that circulates air inside the cabinet eliminating hot and cold spots that endanger food safety.



Admiral 44-4 Rack Conveyor Dishwasher

High temperature sanitizing. High rack capacity - 233 racks per hour. Energy efficiency - 0.63 gallon per rack final rinse consumption. Patented CrossFire® Wash System for superior cleaning. Telescoping doors provide wide access into the machine for quick and efficient maintenance and service. Color-coded curtains for error-proof replacement.



Commander 18-6 Door Type Dishwasher

High temperature sanitizing. RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present (Saves up to \$600 a year in energy, water and chemicals). Capacity - 65 20" x 20" racks per hour or 1625 dishes per hour. 0.72 gallons per rack final rinse consumption. Field convertible straight thru to corner. Digital temperature indicators.



Temprite® Dishwasher Test Labels

Sanitation of foodservice ware is crucial especially in a healthcare setting. Strips can be applied to dry item and placed in dishwasher. Color changes to verify proper sanitation. Strip can be removed, signed, dated and retained for records. 24 labels per pack.



TAYLOR

High Temperature Dishwashers

- Use heat to sanitize dishes and glassware
- Do not require the regular purchase of chemicals
- Do not damage flatware and plastics
- Dishes dry quickly at end of wash cycle, reducing food safety risks
- High temp dishwashers usually wash dishes faster
- Use slightly more energy than a low temp dishwasher



Undercounter Refrigerator

Great for storing refrigerated products that need to be within easy reach. The compact size makes it an ideal solution for segregated food prep stations. Oversized, factory-balanced refrigeration system with guided airflow provides uniform product temperatures. Stainless steel front, aluminum subtop, end panels, case back and interior. 3 $\frac{5}{8}$ " dia swivel castors for easy portability.

Continental
Refrigerator



Reach-In Refrigerators

Performance-rated refrigeration system uses environmentally safe refrigerant. Stainless steel front, aluminum end panels and interior. Self-closing doors. Automatic interior lighting. Automatic electric condensate evaporator. 5" casters. 1 full door and 3 shelves. Heavy-duty epoxy-coated steel shelves. External dial thermometer for safe and easy monitoring of temperature. Made in USA.



Pro-Bowl Hand Sink

Sink size is 14" x 10" x 5". Splash mount faucet with 4" on-center. Side splashes located on both sides of the bowl prevent cross contamination from soap or debris. NSF.

Five Facts About Hand Washing

1. Kitchen hand sinks should be used for hand washing and not for holding supplies or storage.
2. Wash hands and nails before preparing or handling foods.
3. Hand washing eliminates up to 80% of foodborne illnesses.
4. Always wear gloves during food preparation and change them often.
5. Wash hands between glove changes and never put an unwashed hand into a clean glove.

Proper Hand Washing Technique

1. Wet hands with clean, running water and apply soap.
2. Rub hands together, lather, scrub back of hands, between fingers and under nails.
3. Rub and scrub hands for at least 20 seconds or about as long as it takes you to sing the Happy Birthday song.
4. Rinse hands under running water.
5. Dry with clean towel or air dry completely.

Auto Foam Soap Dispensers

Luxurious foam, in an attractive touch-free dispenser. Touch-free delivery eliminates cross-contamination to help reduce the spread of germs. Controlled dispensing minimizes waste. High yield of hand washes — up to 2,750 hand washes per refill. Refill level and battery life indicators. Industry leading battery life of 3 years or 120,000 hand washes.



Auto Foam Soap & Sanitizer Refills

Kills up to 99.9% of germs. Hypoallergenic for sensitive skin. Sanitizer enriched with Glycerin and Aloe Vera. Comes in a 1100 mL packet. Disposable, hygienic refill keeps soap fresh and germ free.

TCell Dispensers

Delivers a precise dose of fragrance for 60 or 90 days without the use of batteries. One dispenser covers approximately 3-4 stalls/fixtures. Sleek, attractive cabinet design will fit any decor. Passive dispenser requires no batteries and operates silently. Choose from a wide variety of fragrance refills.



TCell Fragrance Refills

The TCell® refills contain Microtrans®, a true odor neutralizer. Rubbermaid refills contain only the highest quality essential oils to reinforce the cleanliness of the washroom and image of the facility. No propellants or added VOCs. They are available in a wide range of customer preferred fragrances from mild to intense for a clean, fresh scent that lasts.





Smart System with iQ Sensor™

Touchless towel dispenser. Dual mode: sensor or paper out. Ultimate control to select the paper length and feed delay in small, medium and long. Impact resistant plastic.

SAN JAMAR
Smart → Safe → Sanitary



Tear-N-Dry Essence™ Touchless Roll Towel Dispenser

Quick paper delivery - consistently dispenses 10" of paper without a wait. Great battery life - dispenses up to 115 rolls on 1 set of 4D-cell batteries. Compact high capacity.

Four out of five germs that cause illnesses are spread by hands. That's why hand washing is so crucial, especially for healthcare and foodservice workers. Proper hand washing includes completely drying the hands after washing. Research has indicated that drying your hands with paper towels is one of the most effective methods for killing germs. Touchless towel dispensers help to eliminate cross contamination and provide the necessary elements for proper hand washing guidelines. Towel dispensers should be readily available at all hand washing stations.



Ultrafold™ Folded Towel Dispenser

One-at-a-time towel dispensing reduces paper waste. Accepts multifold or c-fold towels. Touchless and battery free.

SAN JAMAR
Smart → Safe → Sanitary



Ceramic Dinnerware

Vitrified china ovenware.
Lead-free. Oven and
microwave safe.



Fiesta® China

Brighten up any meal with the timeless tradition of Fiesta china. The classic, Art Deco shape dates back to the 1930's and is easily recognized by its rich palette of colors that can be mixed or matched to add a festive touch to everyday meals. Great for assisted living facility cafes, bistros or full-scale dining rooms. Lead free. Made in the USA. Lifetime warranty.

The Homer Laughlin China Co.



Lyrica® China

Many assisted living facilities are like country clubs that offer well-appointed dining rooms complete with luxurious furniture, white table linens and fine china and flatware. For an elegant departure from the traditional settings, Lyrica delivers a whimsical and lively style to your dining room and tray top setting. The embossed flourishes around the rim create a stylish frame that sets off the deep wells to showcase your signature presentations. Made in the USA. Lifetime warranty.



Gothic® China

In assisted living facilities, dinner is always an anticipated pleasure. Stimulating the senses with soft music, pleasant aromas and luxury furnishings is a proven way to enhance the appetite; so important for the aging resident. The graceful shape of Gothic China will give your tabletop the elegance it deserves. Accented by an intricate white-on-white embossed lattice sculpting and detailed pointed arch pattern on the rim, Gothic lends a touch of nobility and grace that is sure to impress. Lead free. 5 year chip warranty. Made in the USA. Lifetime warranty.





Slenda™ China

Royal Rideau white body. This space saving classic shape is thin, light, and durable. The rock hard glaze will ensure a long life. Lifetime no chip warranty.

Syracuse®
C H I N A

A Libbey **FOODSERVICE** Company

Royal Bristol™

18/0 stainless steel.
Medium weight.



Classic Bead

A classic style that complements any place setting. Comfortably weighted handles. 18/10 stainless steel. Knives 420 stainless.



 **WALCO**

Illustra™

18/0 stainless steel.
Traditional Fiddleback design. Knives 420 stainless.



Pacific Rim™

Hotel weight.
18/10 stainless steel with mirror finish. Knives 420 stainless.



 **WALCO**



Table Tents

Promote your daily specials, desserts, featured dishes or any other announcement with these two sided classic table tents.



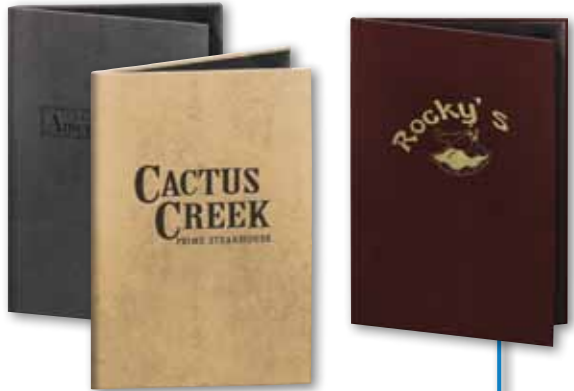
Vinyl Woven Placemats

Update your tabletop without spending a fortune. These woven placemats are elegant, durable and easy to clean.



Slimline Menu Covers

A thin hardback menu cover with a smooth leather look and feel without the bulk of a standard cover. Servers and guests will immediately notice the difference when handling the slimline. It's perfect for bedside meal delivery and nursing homes. These menu covers create an upscale dining experience while using an easy to handle thin profile.



Many assisted living facilities have first-class dining rooms complete with formal place settings like you would find in many upscale restaurants. They offer gourmet menus and feature five star quality fare prepared in state-of-the-art kitchens by professional chefs.

Idol™ Chafer

Self closing, vented glass lid keeps food presentations from drying out. Magnetic steel clad bottom ensures excellent heating. Includes glass top lid, food pan and spoon holder. Idol™ chafers can be used on an induction table – just remove the stand.



Venus™ Holloware Collection 18/10

Ideal for upscale dining in assisted living facilities. Offers a touch of elegance in 18/10 stainless steel. Mirror finish. Argon welded for long life.



Soprano™ Collection Trays

Clean attractive design for multi-purpose use. Made of heavy-duty stainless steel.



Single Beverage Dispenser

Stainless steel base with BPA free container. Removable stainless steel infuser and center ice core (do not freeze center ice core). User friendly spigot is just the right height for convenient service. 2.5 gallon.



EVERY WARE. EVERY DAY.™

Pitchers

3-way sanitary lid. 2½ quart.
Keeps contents covered
between pours. Lightweight
and easy to handle.



EVERY WARE. EVERY DAY.™



Square Beverage Dispensers

Add a modern twist to your buffet service. Clear acrylic beverage dispensers offer a trendy look with banquet capacity. Ice chamber in center of dispenser keeps beverage cold without it getting watered down from melting ice. Easy to operate.

CAL·MIL

Women Rule

Statistics clearly show that in the average nursing home and assisted living facility, there are twice as many women residents as men. Women have always had a major influence when it comes to foodservice, both in dining out and preparing meals for their families. Therefore it should come as no surprise that women's preferences both in the selection of the food and the ways in which it is prepared and served have a tremendous effect on nursing home foodservice.

Pitcher

Features a double wall construction that eliminates sweating. Made from BPA free SAN plastic. Dishwasher safe.

STANLEY
COMMERCIAL





Portion Control Server

Pour settings allow you full control over portioning, so you don't over-pour. Constructed from 18/8 brushed stainless steel with stainless vacuum insulation. Dishwasher safe. Available in 0.7 or 1 liter.

Aeroserv

Perfect for family-style serving. Safe, easy to use, durable and versatile. Features brew-in capabilities and a spill proof, safe-locking lid. Constructed from plastic with double wall insulation that retains heat for 2-3 hours. Holds 48 oz. Dishwasher safe. Made in the USA.



Autonomy is important in assisted living facilities, especially in regards to self-service and family-style dining. Easy to use beverage and snack dispensers and lightweight pitchers with ergonomic handles make it easier for older residents to serve themselves rather than having to always wait for someone to assist them.



Lever Lid Airpot

Constructed from 18/8 stainless steel with stainless vacuum insulation. Available in 2.2, 2.5, 3.0 and 3.7 liter sizes. Hand wash only. Colored lids also available in blue, brown, green and orange for customization.



Airpot Stand

The perfect coffee station to keep buffet counters clean and organized. Available for either 1 or 2 airpots, it comes standard with 5 compartments for condiments. Constructed from black polypropylene plastic with 18/8 stainless steel drip tray. Features adjustable plastic rings to fit every size airpot. Hand wash.



Beverage Cart

Slim profile makes it easy to roll into patient rooms or between tables where wheelchairs and special seating may result in narrow aisle space. A complete beverage cart in one compact unit. All black metal construction, this cart comes with 2 shelves, a built-in cooler, lock box and removable ergonomic handle. Hand Wash. Available in size 42" x 18" x 46".



Changing the way patients and residents perceive their mealtime experience is a growing trend in hospitals, nursing homes and assisted living facilities.

The smallest details from the size of the portions to the way the meal is prepared have a great impact on a resident's appetite and ability to enjoy the food. Remember, how the food looks influences how it is perceived to taste and how much it is enjoyed. Food should be fresh, colorful and appetizing.

Innovative equipment and smallwares make these transitions easy to implement into your existing operation. Foodservice equipment specialists are extremely knowledgeable and can assist your facility in planning, purchasing, delivery and installation.

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HEALTHCARE

Foodservice Solutions