



# YOUR GUIDE TO GREEN



A guide for the  
foodservice  
equipment  
industry.  
Look inside for  
eco-friendly  
products to help  
your business  
"Go Green"!

**LOUIS WOHL & SONS, INC.**  
an INNOVATIVE FOODSERVICE  
company



**E. H. Thompson Company**  
an INNOVATIVE FOODSERVICE  
company





## It's Easy Being Green... with Chef Green Bean

Look for Chef Green Bean throughout the flyer. He's here to highlight special hints and tricks to help your company "Go Green". He'll also help explain certain "green" definitions like renewable materials. Let Chef Green Bean show you how much money you can save by using "green" products. "Going green" has never been so easy!

## WHY GO GREEN?

Going green saves money, is good for the health of employees and patrons, increases popularity and improves local, national and global communities.

Becoming a greener food service establishment is rewarding. Saving money by reducing the use of energy and water is one of several rewards. On average, restaurants can reduce their energy and water bills by as much as 30 percent.

Waste reduction can also bring financial rewards. A school district in Washington started a composting program and saved \$53,000 over a 3 year period just by reducing the amount of waste for pick up. Having a green attitude toward the environment not only benefits restaurants financially by reducing overall operating cost, but also increases profits by creating healthy dining and work environments.

Being recognized as "Green" can increase a restaurant's business by eco-friendly minded diners. Also, there is the benefit of community support achieved through buying locally grown products as well as materials. Finally, going green improves the environments of local, national and global communities by reducing pollutants, conserving energy and saving our natural resources.

### SAVE MONEY:

- Reduce energy use
- Reduce water use
- Reduce waste

### THE ENVIRONMENT:

- Improve dining and work environments

### GREEN RECOGNITION:

- Recognition as an Eco-friendly business increases popularity with diners

### SUPPORT FOR THE COMMUNITY:

- Buy local and organic foods
- Produce less pollution and waste
- Conserve energy





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Decreasing contributions to air and water pollution and soil degradation will improve the environment.

# Earth Friendly Guide to Information and Assistance

The information contained on pages 4 and 5 is for use as an educational resource only. The organizations listed are not endorsing any products or organizations referenced in this booklet, unless otherwise indicated on product pages.



LEED (Leadership in Energy and Environmental Design) certification provides independent, third-party verification that a building project meets the highest green building and performance measures.

[www.usgbc.org/leed](http://www.usgbc.org/leed)



Green Seal™ is an independent, non-profit organization that provides science-based environmental certification standards.  
[www.greenseal.org](http://www.greenseal.org)



LED LIGHTING SOLUTIONS  
[www.eco-story.com](http://www.eco-story.com)

Eco-Story develops economical environmental LED lighting solutions that save your company money and help the environment.  
[www.eco-story.com](http://www.eco-story.com)

## ECOLABELLING.ORG WHO'S DECIDING WHAT'S GREEN?

Ecolabels can help you find green products. This site helps companies and consumers use them. You can browse, search or learn more about ecolabels.  
[www.ecolabelling.org](http://www.ecolabelling.org)



The Food Service Technology Center (FSTC) is an independent testing facility that offers publications and tools to help identify energy savings opportunities.  
[www.fishnick.com](http://www.fishnick.com)

**CEE<sup>SM</sup>** is an award-winning consortium of efficiency program administrators from across the United States and Canada who work together on common approaches to advancing efficiency. Through joining forces, the individual efficiency programs of **CEE<sup>SM</sup>** are able to partner not only with each other, but with other industries, trade associations, and government agencies. By working together at **CEE<sup>SM</sup>**, administrators leverage the effect of their funding dollars, exchange information on effective practices and, by doing so, achieve greater energy efficiency for the public good.  
[www.cee1.org](http://www.cee1.org)



The US EPA Energy Star® rating is available for commercial cooking equipment: refrigerators/freezers, fryers, hot food cabinets, steam cookers and ice

machines. Energy Star® rated models can save over 40% in energy cost compared to non-Energy Star® models with the exception of commercial ice machines that are on average 15% more energy efficient and 10% more water efficient than standard models.

[www.EnergyStar.gov](http://www.EnergyStar.gov)



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"What Can You Do: Energy Star® Restaurant Guidebook." Energy Star®. 17 Aug. 2009 <[www.energystar.gov/index.cfm?c=small\\_business.sb\\_restaurants](http://www.energystar.gov/index.cfm?c=small_business.sb_restaurants)>.

# WATER EFFICIENCY

An average restaurant can use 300,000 gallons of water per year. The goal of this section is to promote water efficiency and conservation in food service facilities. Management of water includes the areas of landscaping, food preparation, dining/serving, dishwashing, ice production, restrooms & maintenance.

## Landscaping:

- Make sure you are watering plants and nothing else - don't overwater
- If possible, re-use water or catch rain water for watering

## Food Preparation:

- Never leave water running - when possible use sinks of water, not running water
- Use low flow faucet aerators in hand washing and kitchen sinks

## Dining/Serving:

- Only serve water to customers upon request

## Dishwashing:

- Load to capacity and use water efficient dishwashers
- Use low flow pre-rinse spray nozzles
- Compostable/biodegradable trays and other serving items save gallons of water a day

## Ice Production:

- Use water efficient ice machines - get one large ice machine rather than two smaller ones

## Restrooms:

- Install a 1.6 gal or less per flush, low-flow toilet - with dual flush handle (saves 25% water use)
- Hands-free faucets reduce both water waste and the spread of germs

## Maintenance:

- Inspect often - repair leaks promptly

**The design of ceramic cartridges requires water to flow through pre-determined holes thus reducing the water usage.**



## **Pantry Faucet with Ceramic Cartridges**

- Available in wall or deck mounted

## **Pre-Rinse Unit with Ceramic Cartridges and Low Flow Spray Valve**

- Available in wall or deck mounted



**RELIABILITY BUILT IN™**

## **Ultimate & Jetspray Pre-Rinse Spray Valves**

- Low-flow standards
- EPAAct 2005 compliant



## **ChekPoint Sensor Faucet with Hydrogenerator**

- Generates and stores its own power with the flow of water



## How Food Waste Fits Into The Environment...

First, food scraps are ground by the disposer and transferred through the sewer system to the waste water treatment facility. There methane gas produced during treatment can be captured and recycled to power the facility... helping offset its fossil fuel dependency. Biosolids can also be collected and turned into fertilizer for agricultural use. And, the cycle begins again.

## Heavy-Duty Commercial Disposers

- Superior performance, affordable, quiet, energy efficient and durable (long life)
- Designed for continuous operation
- Corrosion resistant stainless steel
- Built-in thermal overload protection



**in sink erator**  
FOODSERVICE

## Aqua-Saver® Systems For Disposers

- When the disposer is grinding, Aqua-Saver lets just enough water flow to flush away waste
- When disposer is idle, water flow is minimum
- Users report saving thousands of gallons of water per day



**Cuts disposer water usage by 70% or more!**

## Electric Glass Washers

- Get glasses cleaner, faster... no more lipstick
- Spend less time washing glasses... more time serving customers
- Minimizes handling and breakage... no loading or moving glasses
- Sets up fast with no special plumbing or electrical hook ups
- Compact AA Submersible fits into tight areas
- 115V - 60Hz, 1/3 hp
- Fully approved for safety and sanitation by ETL

**Bar Maid**



## It's Easy Being Green... with Glass Washers

- "Brush" type glass washers use much less water than cabinet or rotary machines
- Do not have heating elements that use high amounts of energy
- Eliminate the need to load and unload or wait for a cycle
- Feature energy efficient motors that run only while glasses are being washed
- Reduce the use of environmentally harmful chemicals
- 90% of the machine and 100% of packaging is recyclable



The unique design provides an open profile for superior washing, complete rinsing and fast drying. Offers 20% more capacity resulting in more glasses washed per cycle therefore reducing energy, water and chemical use.



## OptiClean™ Newave™ Glassracks

- Rounded design holds glasses more securely in place
- Compartment sizes are designed to fit the most popular sizes of glasses and tumblers
- Color: Blue(14)



**CARLISLE**  
FoodService Products



This Energy Star® rated product may qualify for rebates in your state.

**Low water consumption-  
0.79 gallon per rack**



## RL-30 Undercounter Dishwasher

- 30 racks per hour
- 7 bayonet-style wash arms with 42 fixed wash jets
- TempGuard™ final rinse temperature control ensures sanitized ware
- Double wall construction for noise reduction and thermal insulation
- Only requires a 30 amp circuit
- Built-in electric booster 3.5 kW (40°F or 70°F rise)
- SureFire® Start-up & Check-Out Service

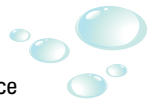
 **Insinger**



**Energy efficient-1.4 gallons per cycle**

## GW-40 BarMaster Glasswasher

- Batch style- 40 racks per hour
- Built-in peri-pumps for detergent, sanitizer and rinse-aid
- No complicated menus
- EZ-Clean™ wash and rinse arms
- 115V electrical connection
- SureFire® Start-up & Check-Out Service





**RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present (Saves up to \$600 a year).**



This Energy Star® rated product may qualify for rebates in your state.

## Commander 18-6 Door Type Dishwasher

- 2 minute extended wash cycle
  - Field convertible straight thru to corner
  - Capacity- 60 20" x 20" racks per hour or 1500 dishes per hour
  - Digital temperature indicators
  - 0.8 per rack final rinse consumption
  - SureFire® Start-Up & Check-Out Service
  - Front mounted wash tank- easy cleaning & maintenance
  - Easy glide door
  - Available with the VaporGuard™ Condensate Removal System
- ALSO AVAILABLE WITH EXTRA HIGH DOOR



**Energy efficient- 0.63 gallon per rack final rinse consumption**

## Admiral 44 Rack Conveyor Dishwasher

- High rack capacity- 233 racks per hour
- Patented CrossFire® Wash System
- Front mounted tank=easy cleaning & maintenance
- Easy glide door
- Color-coded curtains
- SureFire® Start-up & Check-Out Service



**It's Easy Being Green... with SureFire® Start-up & Check-Out Service**

- A service technician comes to the facility to ensure the machine works properly right from the start
- Properly installed equipment saves energy and water



# WASTE REDUCTION

An average restaurant can produce 150,000 pounds of garbage each year. Foodservice facilities can move toward the goal of becoming zero-waste by reducing waste output, increasing reusable items, recycling, and composting the rest.

## Reduce:

- Control use of napkins, utensils and condiments
- Offer smaller or half-portion menu items
- Donate non-contaminated leftover food when possible to local food banks
- Consider using an anaerobic digester for food waste – turns food into wastewater cutting down on garbage
- Use compostable or biodegradable wraps or bags for carry out

## Reuse:

- Consider a grey-water reuse system or on-site wastewater treatment
- Purchase products in returnable and reusable containers
- Whenever possible use reusable containers, sustainable linens, dinnerware, glassware and other items that can be washed
- Refill condiment containers instead of using individual packets of salt, pepper, ketchup, etc.

## Recycle:

- Using recycled products (products made with recovered materials) conserves natural resources and energy, and helps strengthen markets for collected materials
- Use recyclable plastic containers
- Start a program to recycle fats, oils and grease – they can be converted into biofuel
- Recycle batteries, fluorescent bulbs, computers and other electronic devices

## Renew:

- Start a compost program – kitchen and table scraps can be separated and composted for use in gardens
- Waste pulping reduces total waste volume and can be practiced in conjunction with composting



## Corner'Round™ Waste Receptacles

- New Recycle'Round™ station is a great way to customize any recycling program
- Ideal for open settings like school cafeterias, atriums or food courts
- Dolly is powder coated steel with all swivel wheels
- 21 gallon



## Wall Hugger™ Recycle Lids & Receptacles

- Trilingual (English, Spanish & French) material sorting ID labels for lids - makes sorting easy
- Dolly is powder coated steel with all swivel wheels
- 23 gallon

**Made of stainless steel - a highly “green” material: which offers long service life therefore reducing waste. Recyclable and needs less maintenance because no harsh cleaners are required.**

### Short Stainless Steel Inset

- Two new capacity options fit existing openings and reduce food waste



### Super Pan® Super Shapes Pans

- Provides dramatic presentation with portions that offer better food quality and reduced food waste



Setting the Standard™



### Safety Wrap® Portable Wrapping Station

- Integrated dating label dispenser promotes better product rotation, reducing food waste
- Protects film and foil rolls from damage and contamination, providing full usage of the rolls, reducing waste and costs
- Allows bulk film and foil rolls to be used, eliminating cost and packaging waste from cardboard boxes



**SAN JAMAR**

Smart → Safe → Sanitary

### Tear-N-Dry™ ECO Electronic Roll Towel Dispenser

- Compact size and integrated design means 25% less material to build than standard roll towel dispensers
- Longest battery life in the industry – well over 100 rolls on 4 D-cell batteries
- Uses any type or style of roll towel – including recycled paper





## Venue® Napkin Dispenser

- Patented Control Faceplate restricts “pinching”, reducing napkin usage and waste
- Universal – works with any type or brand of full-fold and mini-fold napkins, including recycled options

**Portion control = less food and product waste.**



## Sentry™ One-Size-Fits-All Cup Dispenser

- Precise, one at a time dispensing
- Gentle, adjustable levers prevent cup damage and paper waste
- No wear parts to throw away and replace, providing durable long life



## FrontLine® Pump Systems

- Stylish and easily cleanable option for dispensing bulk condiments, a growing trend vs. the cost and waste of individually packaged condiments
- Bulk dispensing also provides better yield on food products vs. packets



**SAN JAMAR**

Smart → Safe → Sanitary

**Reduce waste - allows operations to move from disposable flatware to reusable metal flatware to save money and be green.**

## KatchAll® Silverware Retrievers

- Magnetic bars catch silverware from falling into the trash, dramatically reducing flatware product loss



**Help reduce waste - buy reusable tumblers which save the expense of replacing disposable kids' cups.**

## CamLids™ Disposable Lids

- Disposable lids fit tightly on Newport and Laguna® tumblers, avoiding spills
- Lids have tumbler code imprinted on them for easy cross reference
- Includes a cross slot for straws
- Tumblers are also available in translucent, which allows for visibility of contents

**CAMBRO**  
TRUSTED FOR GENERATIONS™



**Great alternative to plastic.  
Can be reused or recycled.**

## Disposable 18/0 Ecoware

- High polished stainless steel
- 100% recyclable
- Ready to use out of the box
- No pre-washing required
- Slim embossed profile designed with flat edge for added strength and easy washing

**WORLD**®  
TABLEWARE  
A Libbey FOODSERVICE Company



**Reusable food containers are environmentally friendly and create less waste.**



This recyclable product can be recycled through some curbside programs

## Eco-Takeouts™

- Constructed of durable polypropylene they are dishwasher and microwave safe
- Carry foods without generating non-degradable waste
- #5 on the recycling chart



**These can crushers reduce the size of all your cans up to 85%. So you can fit six times more cans in your dumpsters and recycling bins. Whether you choose the hydraulic, air-powered or manual models, you won't find an easier way to crush your cans.**

**Can Crushers**

- Flatten open #10 cans and smaller sizes
- Maximum usage recommended: 1000 cans per day
- Stainless steel construction can be wiped down for easy cleaning
- Made in the USA



**These juicers use the whole fruit and vegetable including apple cores, strawberry leafs and tomato seeds - eliminating waste in our landfills. Leftover pulp can be added as nutrients to the garden or can be used in baking/cooking. Nothing is wasted.**

**Centaur™ Juicers**

- Using a low speed of 80 RPMs results in minimal heat build-up and oxidation promoting healthy enzymes and longer lasting juices
- 15 year warranty



**Aluminum is the original green product. It can be recycled and it doesn't damage the metal – 500 year old aluminum is as good as 50 year old aluminum.**

**Bun Pan Rack**

- Ergo-friendly with their "D" tube uprights
- Folding rack also available for all of your space-saving needs
- LIFETIME warranty • Made in the USA



# SUSTAINABLE AND SPACE SAVING MATERIALS

Foodservice facilities should make environmentally responsible purchasing decisions when considering supplies, furnishings and building materials. Aiming for sustainability is not going against a financial bottom line but purchasing with both profit and "green" as your guiding commitments. Eco responsibility is a selling point for your establishment - and your sustainable furnishings are a visual commitment you can use in your advertising.

## Sustainable Materials

- Use sustainable products, like textiles that are made of organic or recycled materials and are produced with safe chemicals in an energy and water efficient way
- Look for sustainable hardwood flooring, with no formaldehyde and FSC certified wood or rapidly renewable materials like bamboo
- Check out furniture & furnishings made from recycled materials like steel from recycled automobiles or plastic
- Watch for environmentally friendly powder coating which emits zero volatile organic compounds and is more durable than paint
- When possible buy locally or seek out freight carriers that utilize available space or currently scheduled trucks and places - part of the EPA SmartWay transport program

## Space Saving Tips

- Re-configure restaurant space for improved efficiency
- Consider re-purposing large banquet rooms that are not booked very often into storage, which typically requires less lighting, heating, and cooling
- Hiring a space utilization consultant to evaluate your restaurant space can stem significant waste quickly - positively affecting your bottom line

## Space Saver Hand Sinks Side Splash Units

- One piece deep drawn sink bowl design
- 7¾" high side splashes
- Keyhole wall mount bracket
- Heavy gauge type 304 series stainless steel
- Flat-top strainer 1½" IPS
- Splash mounted 4" O.C. faucet furnished with aerator



Use reusable sustainable linens (organic cotton, hemp, etc.), conventional linen or items that can be washed, reused and recycled.



### Earth™ Mops

- Made of 100% recycled polyester yarns that absorb four times their weight!
- Looped end



### Absorbo™ Mops

- Made of 100% recycled cotton, non-woven material
- Biodegradable
- Perfect for concrete, raised tile or rubber floors
- Cut end
- Lint free

These oven mitts are manufactured from a 100% renewable resource, cotton. Cotton is biodegradable and renewable.



### duraSERVE® Oven Mitts

- Seamless thumbguard
- Pyrotex® flame-resistant coating
- Non-melting 100% cotton fill
- 450°F heat-protection test
- 33% less quilt holes
- Undestroyable Kevlar® seam thread

Serving Aprons are manufactured from a 100% recycled spun polyester which will last considerably longer than a cotton/poly blend.



### duraSERVE® Serving Aprons

- Double-stitched pockets, bar tacks and seamless pocket bottoms for durability
- Fade-resistant duraSERVE® fabric
- Adjustable-neck, hidden extra-large pockets and unisex design for better fit
- Extra long strings tie in front on up to 44" waist
- Pen pocket





**Clay materials are earth friendly. By internally recycling scrap clay into the manufacturing process, it cuts waste. Clean burning natural gas fuel is used for processing the product. These products are hand finished and hand decorated, decreasing machinery requiring electricity.**

## Chinaware

- Lead-free
- Fully vitrified
- American made
- Oven and microwave safe
- Due to the nature of chinaware, item size and capacity may vary



## It's Easy Being Green... with Renewable Materials

- Renewable materials are substances derived from a living tree, plant, animal or ecosystem which has the ability to regenerate itself
- Renewable materials can be produced indefinitely, if managed properly
- Renewable materials not only consume less energy in their preparation, but also are less problematic to dispose of at the end of their useful life

## Barcelona Collection™

- Eco-friendly, recycled glass freely formed into unique shapes and innovative pieces - provides elegance that elevates anything your serve or display
- Dishwasher safe
- Not recommended for microwave use

**Use eco-friendly recycled glass when available.**



EVERY WARE. EVERY DAY.



**Renewable bamboo items create beautiful presentations, while providing a greener solution.**

## Bamboo Series

- A wide range of products are available including lid/cup holders, napkin holders, packet/stir stick holders and beverage housings



**CAL·MIL**



## It's Easy Being Green... with Composite Materials

- Composite materials are formed by combining two or more different materials. The different materials work together to give the composite unique properties, but do not dissolve or blend into each other
- Light, strong and corrosion-resistant, composite materials can be designed and tailored to meet various requirements.
- Since natural fibers are cheap and biodegradable, the biodegradable composites from biofibers and biodegradable polymers help eliminate waste-disposal problems associated with traditional petroleum-derived plastics.

## Exoglass® Utensils

- Made of composite material
- Dishwasher safe
- Can be sterilized
- Heat resistant up to 430°F



**MATFER BOURGEAT Inc**  
KITCHEN & BAKERY EQUIPMENT

## Mandolines

- Made of heat-resistant, non porous composite fiberglass
- Blades are crafted from high carbon stainless steel
- Safety guard included



**This commercial outdoor furniture is made of solution-dyed polypropylene synthetic resin, a safe choice for the production of many consumers' goods and packaging. Non-chlorinated, it does not leach harmful chemicals in use. By regrinding and recycling most of the production of second quality furniture, there is a 70% reduction in the volume of material waste sent to landfills.**

## 7' Wooden Market Umbrella

- 95% sunscreen
- Two piece 1½" hard kempas wood pole for structural strength
- All brass hardware to resist corrosion
- Will fit all Grosfillex pedestal tables
- Fade, stain and mildew resistant
- Outdura® solution-dyed acrylic fabric available in Forest Green & Terra Cotta
- Made in USA



## Melamine Tops & Resin Tables

- Heavy duty melamine top is fused to a molded wood/resin body
- Teakwood resin tables are made of Rexform® synthetic resin, a composite impervious to salt air, chlorine, and most common stains
- Large 1½" umbrella hole with protective resin fitting and cap

**Grosfillex**

## Stacking Armchairs

- Commercial grade outdoor armchair specifically made for food service and hospitality use
- 2" x 2" legs with hard wearing footpads for structural rigidity



## **SAVE A TREE!**

Rexform® a teakwood like resin formulation replicates the beauty of teakwood with a durable material that is easy to maintain.

Produced by injection molding, a low energy process, this resin furniture is solution-dyed. This means there is no topical treatment that can peel off and pollute the water table.



# ENERGY EFFICIENCY

Restaurants are the largest consumer of electricity in the commercial sector. Foodservice facilities need to strive to be carbon-neutral and use only sustainable sources of energy. Achieve this by using more energy-efficient equipment, offsetting energy usage, and generating on-site renewable clean sources of energy. 3 areas control these costs: operations, maintenance and purchasing.

## Operations:

- Insulate and buy heavily insulated products
- Turn off and turn down equipment whenever possible
- Don't overcool or overheat - watch thermostats; Use ceiling fans - zone heat and cool
- Check the hot water temperature – should be 140°F at the faucet closest to the dishmachine
- Shift ice production times by installing a timer to produce ice at night during off-peak hours
- Consider installing a refrigerant heat-recovery system that heats water for the kitchen using waste heat from walk-in refrigerators and freezers

## Maintenance:

- Regularly clean equipment to improve operating efficiency
- Perform scheduled maintenance – replace filters and door seals, clean coils, and follow maintenance guidelines for all equipment

## Purchasing:

- Buy energy efficient cooking, dishwashing and refrigeration equipment and lighting
- Use furnaces rated at AFUE 80% efficiency or above and air conditioning units with an EER rating above 11-13
- Energy Star® rated models can save over 40% in energy cost versus non-Energy Star®
- Bigger is not always better – buy the right size product for the job
- Be willing to try the latest energy saving technology



This Energy Star® rated product may qualify for rebates in your state.

**Water Savings = \$5.50 a day/\$2,088 a year**

**Energy Savings = \$23.00 a day/\$8,395 a year**



## EcoTech® Plus Atmospheric Independent Generator Steamers

- The first integrated water filter system, the first built-in water management system
- A unique “steam on demand” concept with a “steam and hold” feature
- This high efficiency system consumes a minimal amount of water - uses just 4 gallons of water per compartment
- Environmentally-friendly stainless steel atmospheric steamers in two sizes (five & ten pan)
- Independent close-coupled atmospheric gas (42,000 BTU) or electric steam generator (10kW)



**MARKET FORGE**  
INDUSTRIES INC.

**These high speed commercial microwave ovens save on installation and maintenance costs – no plumbing, small footprint and no maintenance required for easy, hassle-free operation. According to Energy Star®, microwave ovens use less energy (up to 80% less) than conventional ovens.**

### 3000 Watts Commercial Microwave Oven

- Ready to use whenever you need it, just place food inside and it's ready to steam
- Stainless steel inside and out for easy cleaning and years of dependable use
- Multiple quantity pad automatically figures cook times for up to 8 portions
- 11 power levels/100 program settings for easy operation
- Full 3 year warranty



**ACP**  
HIGH PERFORMANCE HAS A NAME™  
**Amana MENUMASTER®**

**Estimated annual energy costs is about \$775 compared to high speed combi oven which is about \$1,399.**

### High Speed Commercial Combi Oven

- Combines microwave energy with other proven cooking technologies, offering energy savings over traditional equipment
- Certified for ventless installation - no costly vent hood required
- Stores up to 360 cooking programs
- EZCard menu management system makes updating cooking programs easy
- Works with standard metal pans (not included)
- Limited 3 year warranty



**Lowest operating cost warmer on the market! Self-insulating thermoset well and dome element concentrates energy directly into water - using up to 25% less energy and reducing water evaporation.**

### Cayenne® Model 1001 Warmer

- Thermoset fiber-reinforced resin well - insulated for maximum energy efficiency
- Capillary tube thermostat control supplies power only when needed
- Holds heated prepared food above the HACCP "danger zone" 140°F (60°C)
- Black well with brushed stainless exterior
- Made In USA

**VOLLRATH®**

Setting the Standard™



Space saving, well insulated, high performing countertop convection ovens will keep your electric bill down while giving you the flexibility to expand your menu offerings!



## Compact Countertop Convection Ovens

- Advanced airflow design with patented baffle
- Heavy-duty squirrel cage fan moves more air in less time
- Manual control knobs: Time, Temperature
- Heat settings from 175° - 500°F
- 60 minute timer
- Dura-Body heavy duty stainless steel construction
- High temperature ball-bearing motor
- 2.5" between shelves
- Safety design: "cool-touch" double wall glass door
- Reinforced door design
- Oven cavity is wrapped in high "R" value insulation



**Iwatani Group**  
Iwatani Corporation of America

## Portable Butane Gas Stove

- Piezo electric ignition for consistent performance
- Automatic safety mechanism
- A far higher output allows the stove to utilize the entire can of butane (no residual fuel) for greater savings and safety
- Built-in windbreaker that blocks the wind and makes it the best choice for outdoor functions
- Comes in a convenient carrying case
- Output 15,000 BTU/hr



## Portable Induction Ranges

- Choose between cook and hold (90 - 440°F) or hold only (150 - 180°F)
- Eliminates fire hazards and waste of canned fuel
- High efficiency
- No fumes

**Spring**<sub>USA</sub>

## StarPower™ Stainless Steel Cookware

- This revolutionary cookware has "fins" that greatly increase the pans' surface area for heat transfer
- The design dramatically improves cooking time, performance and energy efficiency



**Eliminates the trash generated per year from cans, cardboard, etc. Only costs \$0.05 per hour to operate compared to canned fuel (average \$1.25 per can)! Eliminate thousands of dollars in fuel costs each year.**

## ELUNIT & ELUNITTRI Buffet Burners

- Control the temperature, duration and cost of buffet heat with ease
- Quickly attach to most full size or round chafing dishes using the patented magnetic system



**WALCO**

**Uses less energy than three standard 100 watt light bulbs! Less energy usage cuts down on energy bills and saves money.**



This Energy Star® rated product may qualify for rebates in your state.



## Ultra Pan Carrier®

- Enables HACCP compliance by maintaining safe, hot food temperatures
- Gentle, 150° to 165°F (65.6° to 73.9°C) heat will not cook food and maintains food moisture
- 45 minute preheat time from room temperature
- Three minute recovery after the door is opened and closed
- An economical alternative to large warming cabinets

**CAMBRO**  
TRUSTED FOR GENERATIONS™



**Will hold food temperatures at or below the SERVSAFE 40°F for eight hours\*. Eliminates the inconvenience and mess of ice, as well as reduces the potential of bacteria.**

## Coldmaster® Standard Food Pans

- Designed to fit standard sized food pan templates
- Outer shell made of extremely durable ABS
- Inside filled with exclusive non-toxic, refrigerant gel
- Pans are 6" deep
- Colors: Black or White
- Dishwasher safe

**CARLISLE**  
FoodService Products



\*Temperature retention is based on pans being pre-frozen for a minimum of eight hours, then filled directly with pre-chilled foods. Testing was conducted under ambient room temperature of 76°F.



This Energy Star® rated product may qualify for rebates in your state.

## C5™ 3 Series Heated Holding & Proofing Cabinets

- By utilizing the low thermal conductivity of high density polyethylene and the lightweight strength of aluminum, Insulation Armour™ with its patented design delivers energy efficiency
- The moisture module option delivers 5 times the moisture generating power of a standard “dry” cabinet at a price far below that of conventional high humidity alternatives



Custom Colors available for a limited time only. Standard colors are red, gray and blue.



Shown with clear doors. Fully insulated doors are also available.

## 400 Series Ultimate Gas Restaurant Ranges

- Stainless steel construction
- Oven base is 45,000 BTU Standard, 35,000 BTU Convection
- Patented one-piece non-clog burner - guaranteed to not clog for life!
- Burners available: Standard (33,000 BTU NAT) , Star/Saute (33,000 BTU NAT) or Pyromax (40,000 BTU NAT)
- Standard or wavy cast iron grates
- Manual ignition and gas shut off valve
- No charge for optional electronic ignition on open burners and oven base
- High efficiency snap action oven thermostat
- All enameled covered oven with lift-out bottom
- Factory installed regulator
- Standard 22½" flue riser with heavy duty shelf



## HD Cookline Series Char-Boiler

- Rugged char-boilers that can stand up to the demands throughout daily restaurant routines
- In off peak times, the independently controlled, adjustable valves for each burner can be easily set to standby mode – minimizing energy usage





**VHFA18 is Energy Star® Certified – uses 33% LESS energy than competitors.**



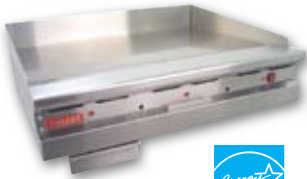
This Energy Star® rated product may qualify for rebates in your state.

## VHFA18 Non-Insulated Cabinet

- Rugged stainless steel construction keeps heat in and exterior cooler to the touch
- Durable top mounted controls for ease of use
- Fan and air tunnel evenly distributes heat throughout the cabinet



**Rapid recovery increases production capacity by 27.5%.**



## Rapid Recovery Griddle

- Uniform temperature control and “corner to corner” cooking surface maximizes productivity and food quality
- Easy-to-clean stainless griddle surface doesn’t require costly cleaning tools or cleaners

**Unique energy-efficient heat recovery system translates into operating energy and cost savings.**

## VC Series Full Size Gas Convection Oven

- Versatile performance supports a varied menu at an affordable price
- Gentle air circulation and even heat distribution provide precise temperature, faster heat recovery and consistent cooking results



**Innovative flat ribbon-style heating elements create more surface area for quicker recovery – less heat in the kitchen means lower air conditioning costs.**



## ER Series Electric Fryer

- Available with patented KleenScreen PLUS® Filtration System with micro-filtration fabric envelope that extends the life of your oil 200-400+%
- Solid state controls for precise cooking
- 50 lb capacity



**Cuts electric bills, decreases energy loss, and increases compressor life. Cuts compressor running time up to 44%, increasing efficiency.**



### **“M” Series Strip Doors**

- For walk-in cooler/freezer and personnel strip doors
- Cuts electric bills, decreases energy loss, and increases compressor life
- Payback Period as little as three months
- USDA/FDA approved polar-reinforced PVC Strips - 8" w x .080" thick
- Looped strips with universal mounting hardware



### **Polar-Pro™ Swinging Doors**

- Ideal for walk-in coolers and freezers
- USDA and FDA approved PVC panels are .080" thick
- Doors swing open and closed on an even plane
- Universal mounting stainless steel hardware with lifetime warranty against corrosion



**Cuts energy costs and compressor time by maintaining temperatures in display coolers.**

### **Caser® – Display Cooler Curtains**

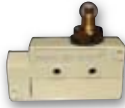
- Flexible clear PVC strips attach to display case with velcro
- Create a warmer, more comfortable environment for your customers



Maintains environmental separation with a light flow of air - lowering energy costs and enhancing sanitation.

## Energy Efficient LoPro Series Air Curtain

- Easy to install and maintain
- Quiet operation
- Variable speed



## Door Limit Switch

- Automatic control to turn air curtain on and off as door opens and closes

Optional LED lighting can reduce energy consumption by at least 50%, providing less load on compressor and it is mercury free.



This Energy Star® rated product may qualify for rebates in your state.

## LumaVue Glass Door Refrigerated Merchandisers

- Self-closing LowE double pane thermal insulated glass doors enhances product visibility and energy efficiency
- Exceeds 2010 Federal energy legislation
- 2" CFC and HCFC-free foam enhances durability and energy efficiency



**BEVERAGE-AIR**

LEADERS IN INNOVATION & RELIABILITY SINCE 1944





This Energy Star® rated product may qualify for rebates in your state.

**Traulsen is proud to have been named ENERGY STAR® "Partner of the Year" for the second straight year in 2009.**



## G-Series Refrigerators & Freezers

- Each unit is built with durable exteriors, reliable microprocessor controls and efficient refrigeration systems
- Insulated with high-density, non-CFC foamed-in-place polyurethane and a corrosion resistant interior
- Microprocessor controls offer an LED temperature and status display
- Compressors covered by a five-year warranty



**Traulsen**

TRUSTED



This Energy Star® rated product may qualify for rebates in your state.



## Centaur™ Solid Door Reach-Ins

- Attractive 400 series stainless steel front and sides
- Digital temperature control and self-diagnostic system
- Oversized and balanced refrigeration (R404A), factory sealed and pre-lubricated for long life
- Interior NSF approved coated aluminum and 300 series stainless steel floor and ceiling
- Foamed-in-place polyurethane high density cell insulation (CFC free)
- Incandescent interior lighting
- Top mount compressor
- 4" diameter swivel casters are standard
- Refrigerators hold 33° to 38°F
- Adjustable, heavy duty PVC coated wire shelves



**Centaur™**



This Energy Star® rated product may qualify for rebates in your state.

## Nova™ V Reach-In Refrigerators & Freezers

- Standard Models ship the same day
- Available in 1, 2 or 3 door models
- Full doors or half doors available
- Stainless steel interior and exterior
- Microprocessor with digital display
- Heavy duty hardware



**US Energy Independence and Security Act of 2007 Compliant.**



## Kold Locker™ Walk-Ins

- Exclusive Capsule Pak™ refrigeration system
- Flush coil design provides 100% usable interior space
- Automatic condensate vaporizer - No drain line required on indoor units
- Exterior finish: 26 ga corrosion resistant stucco embossed coated steel
- Sizes from 3'6" x 6' to 8' x 20'
- Three heights available: 6'7" & 7'7" with floor, 7'4" floorless
- Three temperatures: 35°F, -10°F, -20°F
- 26" wide self-closing door
- Deadbolt locking handle (standard)
- 15 year panel warranty



# RECYCLED/BIO-BASED DISPOSABLES

The goal is to move your foodservice facilities toward using products that don't require extracting virgin resources, especially petroleum-based resources. Instead, restaurants should use products that are made from bio-based materials that are compostable/biodegradable, or materials that have been previously recycled and made into these new products.

## Recycled Disposables:

- Purchase products packaged in recyclable containers, boxes, cans, glass etc
- Look for ways to substitute paper for plastics
- Buy recycled paper products such as napkins, hand towels, toilet tissue, paper towels, cash register tape and other items for foodservice or office

## Bio-based Disposables:

- When disposable items are necessary use products that come from renewable resources and are certified biodegradable
- Biodegradable disposables include cups made of cornstarch, utensils made of wheat straw, plates made of sugar cane fiber and clear containers made from limestone, cornstarch and wood fiber
- Check out (<http://bpiworld.org>) to discover the importance of scientifically based standards for biodegradable materials



## Wooden Coffee Stirrers

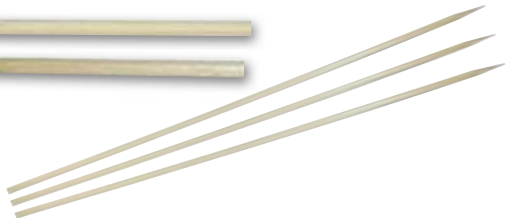
- Renewable resource
- Biodegradable
- More eco-friendly than plastic stirrers
- Available in 7¼" and 4½" lengths



**Sustainable, bamboo can  
regrow in as little as 59 days!**

## Bamboo Skewers

- Renewable resource
- Biodegradable
- Available in 6", 8", 10", and 12" lengths



# CHEMICAL/POLLUTION REDUCTION

Air and water pollution are major issues facing our society. By educating their employees, restaurants can decrease their contribution to indoor air pollution, the polluting of our waterways, and soil degradation. In addition, these changes will also benefit human health.

## Chemical Reduction:

- Be clean and healthy – use cleaners that are less harmful to patrons, employees and the environment
- Buy bulk concentrated cleaning products and dilute them for waste reduction
- Purchase cleaning products that meet Green Seal standards or certification ([www.greenseal.org](http://www.greenseal.org)), such as solvents made from citrus and glass cleaners made from vinegar

## Pollution Reduction:

- Create a smoke-free environment
- Use pesticides with natural ingredients that are eco-friendly
- Choose products that have been evaluated for toxicity, biodegradability and ozone-depleting compounds and other specific chemicals known to be harmful to the environment



## It's Easy Being Green... with GREEN HEAT™

- GREEN HEAT's concentrated gel formula is created from plant-derived, corn-based ethanol
- Fully sustainable and renewable, GREEN HEAT™ is biodegradable and does not contain any toxic, poisonous, methanol-based denaturants.

## GREEN HEAT™ Chafing Fuel

- Burns strong and keeps foods hot – meets the high standards of professionals
- 1-Hour Room Service – more burn time than typical room service gel, uses 21% less packaging and space
- 2-Hour Fuel – up to 2-hour burn time per can using 29% less space and packaging
- 3-Hour Fuel – 50% more burn time than 2-hour gel fuel in the same size can



Candle Lamp

**GREEN HEAT™ cartons are completely recyclable and made from recycled materials, naturally creating less waste.**



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**ALL ITEMS ARE F.O.B. FACTORY FREIGHT WILL BE ADDED**

Allow 2-4 weeks delivery on special order items.

Every effort has been made to verify the accuracy of all data contained in this publication, however, we cannot assume responsibility for errors or omissions.

