



Chuckwagon Kitchen Class

Kitchen Design and Layout utilizing the space that you have!

Presenters – Rick Moser – Large Equipment Specialist
and Don Wallace – Culinary Consultant

What we will cover today -

- Kitchen Design Priorities
- Importance of Efficiency
- Customized Concepts
- Creating a “Hoodless” kitchen
- Hoodless Equipment Options
- Reviewing Advantages of High Speed Ovens
- Panini Press Opportunities
- Questions for us

Kitchen Design Priorities

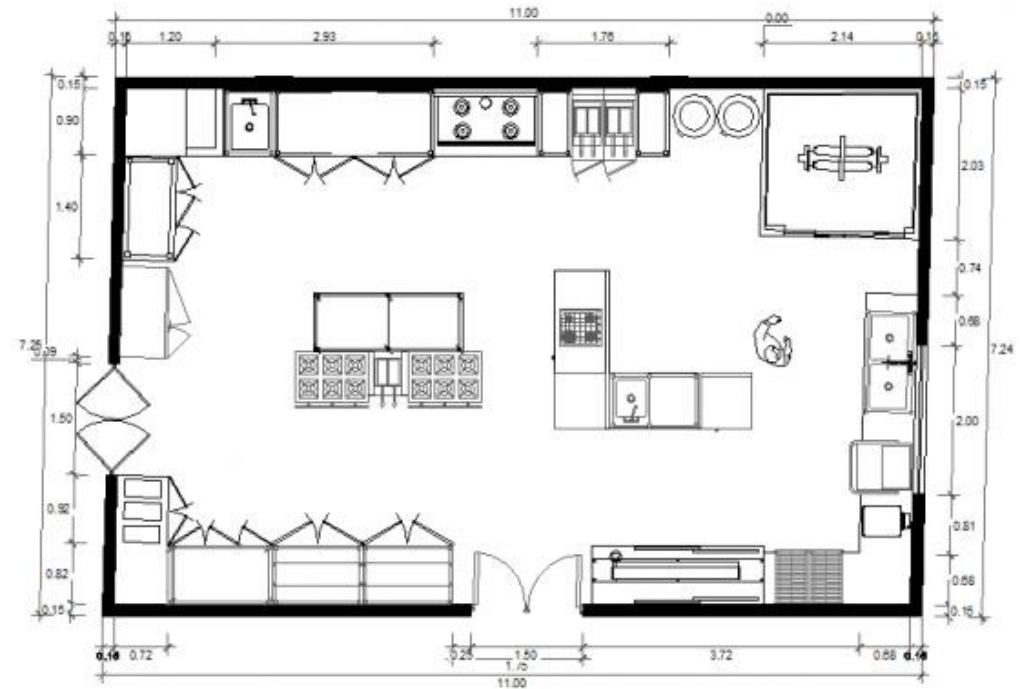
- Your remodel or add-on should always be based on your Budget first, and your Menu choices.
- There has to be an R.O.I. to any project –
- Knowing what your customers want, are asking for and will buy when you make the investment.

Design for efficiency – Order to Table

- Location of the equipment and how handy the cold storage is (coolers and freezers) all help determine how quickly the customer is served.
- Highest volume menu items will determine location of equipment
- Productivity of kitchen staff will consistently be less when located in a back room kitchen
- Cross-trained employees will increase efficiency and interchangeability

Customized Kitchen Layouts

- Available Electrical Service will determine how much equipment you can handle and where it is located.
- What do you want to make?
- How many orders and in what timeline?
- Every kitchen is different – no cookie cutter plans
- Get customized plans done that make sense for you and your business!
- Questions for Rick?



Creating a Kitchen without a Hood

- Fried items are still the fastest selling appetizers but many new kitchens do not include a fryer.
- New MerryChef and TurboChef ovens are becoming more popular in new builds and rebuilds.
- Commercial Air Fryers are being developed to take the place of oil fryers in the future
- Fresh Food – Salads, Wraps and Sandwiches are going to continue to grow.



MERRYCHEF

eikon e2s

- Ventless cooking
- 12" cavity with a 14" x 23" footprint
- Touchscreen Controls
- Holds up to 1,024 recipes
- Built in Diagnostic Testing
- Cooks evenly and produces a crisp golden product

Programming created by Product Manufacturers



Other equipment – Panini Press



- Hot Sandwiches using the same items you carry in your prep table for salads and wraps
- Allows you to make hot sandwiches without a Flat grill or hood
- Create trendy items not associated with a bar and grill
- Millennials and Gen Z's are more likely to purchase a Panini than a burger
- It allows you to take your Ice Cream Shoppe to the next level and offer both Hot and cold items with a very small footprint.
- A 3' prep table can hold what you need for a multitude of items. - Goes back to R.O.I.

Kitchen Design and Equipment Questions?

- We appreciate you being here today.
- Please come and see the Merrychef Demo at the Show both days!

Thank you for your time

Don Wallace – dwallace@martinbros.com

Rick Moser – rmoser@martinbros.com

