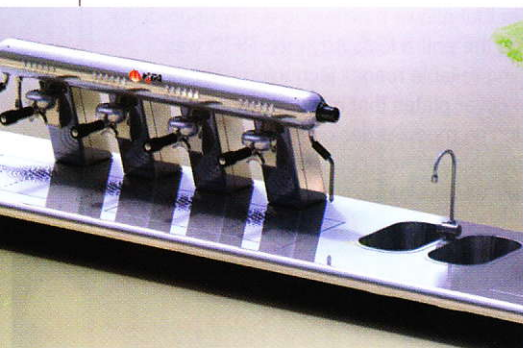


PRODUCTS



VFA Expres Espacio Barista coffee machine features an innovative design showcasing the barista. The machine's design facilitates better communication between the customer and the barista. Steam and hot water wands are above the bar while the boiler and technical elements are below it. **VFA Expres, Barcelona, Spain**
Internet: www.vfa-expres.com Email: mfm@vfa-expres.com



Hobart The HCM 450 Cutter Mixer. The HCM 450 is two machines—a food processor and mixer—in one. This 45-qt. mixer is specified on large kitchen projects for cutting, mixing, blending or emulsifying. Using the pour-through mixing baffle, cooks can quickly and

easily add liquids while mixing, without stopping the unit. The bowl-tilt lever allows the unit to be tipped to a 90-degree angle for easy pouring and product removal.

Hobart Corp., Troy, Ohio USA *Internet: www.hobartcorp.com*

Hartmann Tresore The new HS 910-02 design safe comes with state-of-the-art reading technology and electronic opening options via the iB-Button (a kind of transponder). The socket on the inside of the safe is covered up on delivery; the hotel manager can decide whether he or she will allow guests access to recharge electronic devices. The interior of the safe is fitted with LEDs that light up when the door of the safe is open.

Hartmann-Tresore, Paderborn, Germany
Internet: www.hotelsafes.de Email: info@hotelsafes.de



American Metalcraft Mini Stainless Steel Fry Baskets feature the same grid-like pattern and double wire handles as their kitchen counterparts—they're just a fraction of the size. These rectangular, square, and round baskets measure only 4 x 3 in. and are perfect for fried appetizers, breakfast finger foods, and creative dessert presentations.

American Metalcraft, Melrose Park, Ill., USA
Internet: www.amnow.com Email: info@amnow.com



Vita-Mix The Vita-Mix XL is a premium blender featuring a powerful 4.2 peak horsepower motor and unparalleled 1.5 gallon real blending capacity. The XL's design is ideal for restaurant chefs, hotel and banquet managers desiring the ability to create multiple servings in a single batch (up to twenty-four 8 oz. servings). With its variable speed and pre-programmed timed cycles, and a pulse function for any selected speed, the XL gives the operator control over a product's consistency and the ability to offer more menu options while reducing prep time.

Vita-Mix Corp., Cleveland, Ohio USA
Internet: www.vitamix.com/foodservice



Beech Ovens The Diamond Grill is a char grill with a difference. The oval shaped grill begins as a base model consisting of four cooking plates in a variety of griddle and smooth plate combinations. Clients can then personalize the design using an extensive range of features including radiant cooktops, charcoal pits, shawarma (kebab) units, rotisserie units, deep fryers, mounted bain maries, tandoor ovens, sinks, shelves and condiment tray racks. The grill is finished with a finely polished stainless steel that is suited to both theater kitchens and back of house. **Beech Ovens, Brisbane, Australia** *Internet: www.beechovens.com Email: sales@beechovens.com.au*

HÄFELE

360° PROJECT SERVICE

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Haefele The "360° Project Service – Dialock for Hotels & Resorts" offers a complete overview of the Dialock electronic locking system. The aid contains locking concepts for 20 different types of hotel and resort spaces and includes examples and circuit diagrams. Owners, operators and technical managers can use the aid to plan and install Dialock solutions in hotels with little or no outside help. The Häfele planning aid may be ordered free of charge.

Haefele, Nagold, Germany
Internet: www.hafele.com Email: Katja.Nonnenmann@haefele.de