

A photograph of a commercial kitchen setup featuring a stainless steel stove, oven, and grill. On the stove, there are two pots: a large stock pot and a smaller pan with vegetables. Above the stove, a shelf holds several bottles of spices. To the right, a grill is cooking skewers of meat and colorful bell peppers. A blue diamond-shaped overlay is centered over the image, containing the title and logo.

FOODSERVICE EQUIPMENT SELECTION GUIDE

DIRECT
SUPPLY®

Quality. Control. Savings.

Selecting kitchen equipment begins with choosing the right type and size for your needs



Dining is a highlight of a resident's daily life and food is a huge daily operating expense for your operations. That's why it's critical to find cost-effective ways to offer delicious items – with variety – to keep residents happy and meet budgets.

Having the Right TYPE of Equipment Leads to Greater Menu Control

Don't be restricted when planning your menu. By having the correct units in your kitchen, you gain the flexibility to offer your residents the foods they want while being cost-effective.

Having the Right SIZE of Equipment Leads to Cost Savings & Quality

Simply put, time savings equals cost savings. With properly sized equipment, you can realize the labor-saving benefits of single batches, plus improved consistency in your food. On the flip side, undersized equipment runs the risk of over being overworked, leading to costly repairs and early replacement.

Trust Our Expertise – Direct Supply Has Been Committed to Senior Living for Almost 30 Years

Because Direct Supply has an enormous selection of equipment from the most respected manufacturers, we can always find what you need. Plus, we have experts on staff and resources to help you choose the right equipment that is not only tailored to your menu preferences, but also properly sized for the size of your community operations.

To help you get started, please refer to the chart on page 3 for equipment needs guidelines based on your community size.

Sizing Guidelines

	Small Community (40-75 residents)	Medium Community (100-175 residents)	Large Community (200+ residents)	Additional Considerations
Cooking Equipment				
Ranges	Light duty, 4-6 burners	Medium duty, 6 burners plus griddle	Heavy duty, 6 burners plus griddle	Configurations that include a griddle top offer additional menu versatility.
Convection	Standard convection oven, single deck	Standard convection oven, double deck	Deluxe convection oven, double deck	If you do a lot of scratch-baking, deluxe models will give better results due to enhanced airflow and heat elements.
Steamers	3-4 pan steamer	5-6 pan steamer	8-10 pan steamer	When space under the hood is limited, an electric connectionless unit may be able to be located elsewhere in your kitchen – check with your local fire marshal to be sure.
Combi Ovens	Optional	Optional	Optional	If you have a remarkably small kitchen, a combi can replace separate convection and steam equipment, providing both options in one footprint; the versatility is especially valuable to larger communities.
Ice & Refrigeration				
Ice Makers	350-650 lbs. per day	700-1350 lbs. per day	1400+ lbs. per day	Rather than one central unit, the trend in Senior Living is to have multiple smaller units located conveniently around the community.
Reach-In Refrigeration	1-section refrigerator 1-section freezer	2-section refrigerator 2-section freezer	2-section refrigerator 2-section freezer Assorted undercounter units	If your menu uses more fresh produce rather than pantry goods, you may need more refrigeration space.
Walk-In Refrigeration	~30 sq. ft. of usable walk-in space	50-85 sq. ft. of usable walk-in space	100+ sq. ft. of usable walk-in space	More usable refrigeration enables you to place fewer, larger produce orders per week, whereas limited cold storage typically requires more frequent, smaller orders.
Food Prep				
Processors	3-4 Quart food processor	4-5 Quart food processor	7-Quart Blixer	If you have many modified diets, you may need more processing capacity. Also, if you prep a lot of fresh vegetables, a larger processor can be a time saver.
Mixers	12-Quart mixer	8-Qt. mixer and a 20-Qt. mixer	8-Qt. mixer and a 30-Qt. or larger mixer	Having a small mixer for small jobs helps keep your primary mixer available when you need it for large jobs.
Slicers	Light- or medium-duty slicer	Medium-duty slicer	Heavy-duty or automatic slicer	A medium-duty slicer is required to effectively slice cheese from bulk.
Dishwashing				
Dishmachines	Door-style or Undercounter	Door-style	Conveyor unit	Undercounters are most appropriate for small auxiliary areas, such as a serving kitchen or a bistro. If you intend to wash pots and pans in an undercounter unit, ensure it is NSF-rated for pots and pans.

Ranges

With numerous configurations, today's ranges provide great cooking versatility



Purchasing Considerations

One of the most popular units in the kitchen, commercial ranges possess a variety of options to configure.

Grade Selection

Selecting the appropriate grade level for your new range is important in maximizing the useful life of the equipment. The grade you select depends heavily on how many hours per day it will be in use.

Range-Top Configuration

To determine how to configure your range top, start by reviewing your menu and considering these two important questions:




- **How Many Burners Do You Need?** Evaluate your menu and identify the number of unique dishes that will need to be on the range at one time. Take into consideration the other pieces of equipment in your kitchen, such as steamers, kettles and tilting skillets. These will reduce your need for burners.

- **Do You Need a Griddle on Your Range Top?** Griddles are great for cooking eggs, hamburgers, pancakes, bacon and more. In fact, a 24" griddle can accommodate up to 36 eggs at one time. A 12", 24" or 36" griddle can be added to a medium- or heavy-duty range top. Each 12" griddle will take the place of two burners. Thermostatic controls are recommended to maintain precise temperatures and reduce burning.

Specialty Options for Your Range

- **Convection Ovens** – If you don't have a standalone convection oven and you wish to produce your own baked goods, convection makes a strong choice.
- **Broilers** – A light-weight broiler is most effective for melting and browning cheeses.
- **Salamanders** – This true broiler is easily capable of searing steaks and burgers.



	Light Duty	Medium Duty	Heavy Duty
			
Grade	2-4 hours use daily	4-6 hours use daily	8-10 hours use daily
Application	Recommended only for small communities or ones that do not use the range often.	Ideal for most communities. Largest percentage of customers use medium-duty ranges for their everyday needs.	Perfect for very large communities or true restaurant-style dining. Heavy-duty ranges have more durable frames, larger burners for bigger pots and deeper ovens for extra cooking capacity.

Steamers

Steam helps get the most nutritional value possible from your food



Cooking veggies, rice, cake baking and even keeping food warm, steamers are found in nearly every Senior Living kitchen. With steamers, meats shrink less when cooked with moist air (but also will not brown) and veggies retain more of their nutritious vitamins.

Types of Steamers

Boiler

Because they use a lot of energy and water, and they require regular cleaning to remove limescale, boiler steamers are not very popular today. Plus, they easily overcook foods and they are pressurized, so you can't open them to check on food.

Generator

Generator steamers also need regular cleaning to remove limescale buildup. These units require a filter, and to get the longest product life, it's suggested to include a "scale eliminator."

Boilerless

Boilerless steamers have the heating element beneath the water cavity (not submerged), which significantly reduces the effort of keeping them clean. They use up to 90% less water than boiler/generator models. Standard connected units have a water hookup that automatically fills the water reservoir.

Connectionless

Connectionless steamers are essentially the same as boilerless models, but with zero hookups required for water. This offers versatility of placement; in many localities electric models are not required to be under the hood. However, no hookups also means these units must be manually filled.

Purchasing Considerations

Limescale Buildup

Limescale is mineral buildup caused by changing the state of water from liquid to steam and can affect the functionality of the steamer – a primary concern on models where the heating element is submerged in the water. Water filters reduce the buildup of limescale by filtering out minerals in the water before it is heated.

Gas or Electric

Steamers are available in either gas or electric models. Check your local codes and kitchen hookups for your specific needs, including whether your unit will need to be placed under the hood.

BTU or kW Output

Depending on the type of steamer, the BTU or kW output range will vary. The more powerful the unit, the quicker the pre-heating and recovery time of your new steamer.




Energy & Water Efficiency

Not only are some units extremely energy efficient and reduce water consumption, ENERGY STAR units may help you receive tax rebates and reduce your utility bills by up to \$1,300 a year.

Community Size & Steamer Capacity

Use this chart to determine the steamer capacity needed for your community, which can vary based on menu selections.

Community Size	Steamer Size
50 - 100 Residents	3-4 Pan
100 - 200 Residents	5-6 Pan
200 - 600 Residents	8-10 Pan

	Generator	Boilerless	Connectionless
			
No. of Pans	3-10 Pans Countertop models are typically 3-5 pans	3-6 Pans Units can typically be stacked to achieve double-decker capacity	3-6 Pans Units can typically be stacked to achieve double-decker capacity
Connection Options	Gas or electric	Gas or electric	Gas or electric
Hood Required	Yes	Yes	Maybe Electric models may not need to be under the hood; check with your local Fire Marshal
Water Connection Required	Yes	Yes	No
Limescale Build Up	Heavy Require diligent, proper maintenance and cleaning to reduce service issues.	Minimal Requires the inside be wiped down with your choice of lime remover once a week.	Minimal Requires the inside be wiped down with your choice of lime remover once a week.
Water Filter Required	Yes Use manufacturer's filter recommendation, change the filter regularly.	No Generally do not require the use of a water filter.	No Generally do not require the use of a water filter.
Energy and Water Efficiency	None Water consumption is typically 90% higher for generator steamers.	Yes Many models are ENERGY STAR rated.	Yes Many models are ENERGY STAR rated.
Application	A good solution for a community that needs a unit that produces constant steam. Evaluate for very large communities that do a lot of batch cooking.	Most popular option for communities that already have a water connection. They are easy to maintain and require minimal maintenance.	Most popular option for communities that do NOT have a water connection. They are easy to maintain and require minimal maintenance.

Convection Ovens

Increase productivity through significantly reduced cook times

A fan at the back of the unit moves air around the oven, which provides faster (25% faster than a standard oven, on average) and more even cooking. Popular for baking and roasting, convection ovens provide excellent browning. They also offer larger capacities and shorter bake times than traditional ovens, leading to higher overall food output.

	Value	Mid-Level	Deluxe
			
Usage	Occasional use, 2-4 hours daily	Typical use, 4-6 hours daily	Heavy use, 6-8 hours daily
Temperature Range	200 to 500 degrees	150 to 500 degrees	150 to 500 degrees
No. of Oven Racks & Positions	5 racks 10 to 11 positions	5 racks 11 positions	5 to 6 racks 11 or 13 positions
Oven Depth	Standard	Standard	Standard or bakery
Door Style	Dependent, with or without window	Dependent or independent, 1 or 2 windows	Dependent or independent, 2 windows
Fan	Single or 2-speed fan, 1/3 to 3/4 hp	2-speed fan, 1/3 to 1/2 hp	2-speed fan, 1/2 to 3/4 hp
Application	Suggested only for small communities or ones that do not use a convection oven often.	Perfect for most communities to add versatility and overall cooking capacity in your kitchen.	Recommended for very large communities or ones that do a lot of baking from scratch, or prepare very delicate items such as souffles.



Combi Ovens

The ultimate space-savers, combi ovens offer a variety of cooking functions

These versatile units use steam and dry convection heat or a combination of steam with convection. They can be used to steam, poach, bake, grill, roast, broil, slow cook, retherm – with one model even offering deep-fry capabilities.

Combi ovens also offer two distinct advantages:

- Because they occupy a smaller footprint under the hood, combi ovens can replace other single-task equipment
- Combi ovens cook 30% faster than convection while retaining more moisture – meaning less shrinkage and more vitamins

	Generator	Boilerless
		
Connection Options	Gas or electric	Gas or electric
Water Connection and Drain Required	Yes	Yes
Require Exhaust Hood	Yes	Yes
Cooking Modes	Steam, Convection, Crisping & Browning, Cook & Hold, Retherm, Slow Cook, Smoker (optional)	Steam, Convection, Crisping & Browning, Cook & Hold, Retherm, Slow Cook, Smoker (optional)
Programming and Recipes	Programmed with up to 350 recipes, depending on the brand.	Programmed with up to 350 recipes, depending on the brand.
Water Filter Required	Yes Use manufacturer's filter recommendation and change the filter regularly.	Yes Use manufacturer's filter recommendation and change the filter regularly.
Limescale Build Up	Heavy build-up. Requires diligent, proper maintenance and cleaning to reduce service issues. A filter is highly recommended.	Light build-up. Requires basic daily cleaning.
Energy and Water Efficiency	Water consumption and energy usage is typically 90% higher for generator steamers.	These models typically use 90% less water and energy than generator models.
Application	Steam generator combi ovens are good for high-volume kitchens where the oven door is constantly opened in steam mode operation and is preferred for extremely low temperature cooking (below 160-175°F). They are a great solution for sous-vide cooking because they allow for precise temperature control.	Boilerless (generator-free) combi ovens are a good solution for most communities since maintenance is decreased. They will offer improved operational efficiencies.

Refrigeration

Keep food fresher for longer



Reach-In



Walk-In

Because it is responsible for keeping thousands of dollars' worth of food inventory fresh, safe and usable, refrigeration equipment is critical in any community. Having the right mix of equipment can also provide staff easy access to fresh foods during the day.

Type/Functionality

Reach-Ins

They offer the most storage space for the footprint size, and come in 1-, 2-, and 3-section models. They also can be mixed and matched to fit most floor plan and capacity needs.

Walk-Ins

Walk-ins can be custom-configured to meet your specific space allotment. If your existing walk-in is too small and space allows, consider enhancing with a reach-in or undercounter unit.

Air Curtains

These can maintain food at safe temperatures while the doors remain open to facilitate tray make-up.

Undercounter/Refrigerators

Designed to keep fresh foods on hand where your staff needs them during the day while also offering usable space on top of the unit.

Prep Tables

Prep tables are designed as undercounter refrigerators with cut-outs in the top for food pans, allowing the operator to work directly out of the top of the unit. Commonly used for pizza, salad and sandwich preparation.

Blast Chillers

These units help to rapidly chill cooked foods down to safe storage temps – dropping food temperatures 90 degrees in just 90 minutes! Ideal for advanced meal prep.



Air Curtain



Undercounter



Prep Table



Blast Chiller

Purchasing Considerations

Capacity

These recommendations are based on food deliveries twice per week and a standard menu. You may need more space if your food deliveries are less frequent and/or you use more fresh and frozen foods. You may use less space if your food deliveries are more frequent and/or you use more dry goods and non-perishable foods.

Resident Population	Recommendations for Reach-In Capacity		Recommendations for Walk-In Capacity	
	Refrigeration Sections	Freezer Sections	Cooler Sq. Footage	Freezer Sq. Footage
Up to 50	4	2	30-60	30-60
50-100	6	4	60-100	60-100
100-175	9	4	100-160	100-150
175-250	9	6	160-200	150-175
250-500	12	6	200-300	175-200

Quality

While a lower-quality unit may have a less-expensive up-front cost, it may lack key features such as proper temperature maintenance, energy efficiency and labor-saving inclusions that increase productivity, and save you time and money over the life of the unit.

More expensive components will also ensure longer life and more reliable operation of your unit.

Metering Devices

Expansion valves allow refrigerant flow to increase during periods of heavy use, thus ensuring faster recovery times and proper temperature regulation inside the unit.

Capillary tubes recover temperatures more slowly – but tend to be found on less expensive units.

Compressor Location

• Top-Mounted Compressors

- ~ Produce rising heat, which minimizes the chance that they will heat the cabinet
- ~ Accessed easily, making servicing and cleaning simple
- ~ Work harder to achieve a consistent temperature because heat rises and air at the kitchen ceiling is warmer than air at floor level

• Bottom-Mounted Compressors

- ~ Do not work as hard because air temperatures near the floor allow unit to run more efficiently
- ~ Offer storage capacity on top
- ~ Are more ergonomically friendly because the bottom shelf is higher
- ~ Can be damaged more easily by power washing or floor waxing

Ice Machines

So many uses throughout your community



Floor Standing



Undercounter



Countertop

Types of Ice Machines

Floor-Standing Cubers deliver the most ice production, but must be used with an additional bin to hold the ice.

Undercounter & Countertop Cubers are perfect for small kitchens, break rooms and other areas where low ice production is needed.

Types of Dispensers

Touch-Free Dispensers* reduce the chance for cross-contamination and limit the amount of handling; also available with water-dispensing capabilities.

Hotel-Style Bins* are used with floor-standing cubers and reduce the chance for cross-contamination and limit the amount of handling.

Purchasing Considerations

Type of Ice



- **Nuggets** – bits of ice that are soft, chewable, making them great for residents.



- **Flakes** – small, hard bits of ice that work well in therapeutic applications and fresh food displays.



- **Cubes** – largest form of ice. They melt more slowly than the other types.

Service & Cleaning

Before purchasing any ice machine, evaluate the features that make it easy to clean and de-lime. Some machines are self-cleaning or can be cleaned without removing the ice.

To extend the life of your new ice machine, purchase a water filter. Between 60-70% of ice machine service issues are related to water, and most of these problems could have been avoided by the proper use of a water filter.

Cooling Systems

An **air-cooled ice machine** needs sufficient air space for ventilation and cannot be used in closets or hot kitchens over 90°F. It can be less expensive to own over its lifetime, saving you money in the long run.

Because they utilize a fan motor for cooling, air-cooled units are louder than water-cooled units, and should not be placed in a dining room.

A **water-cooled ice machine** should be purchased if the unit is going to be used in a closet or hot kitchen over 90°F. Due to the extremely high water usage (up to 100 times more than air-cooled units use), these are not allowed in all areas. Please check your local codes.**

Production Capacity

Ice production refers to the amount of ice the unit will produce in 24 hours. Bin capacity indicates the amount of ice that the unit will hold. Once the bin is at the maximum level, the unit will no longer make ice until more room in the bin is available.

As a rule of thumb, communities typically require 7 lbs. of ice per resident per day, plus another 2 lbs. of ice per day per staff member. Below is an example:

Number of Residents		7 lbs. per Resident		Number of Employees		2 lbs. per Employee		Total Pounds of Ice Needed Per Day
100	x	700 lbs.	+	20	x	40 lbs.	=	740 lbs./day
125		875 lbs.		22		44 lbs.		919 lbs./day
150		1050 lbs.		25		50 lbs.		2,000 lbs./day

*South Dakota and New York currently require that all ice for consumption come from a self-dispensing (touch-free) machine or hotel-style bin. Ice from a bin-type machine may be used for cooling food containers, but not for consumption.

**California currently prohibits the use of water-cooled ice machines. Please check all local codes before ordering a water-cooled unit in California and all other states to make sure you are in compliance.

Processors

These food-prepping workhorses are a true kitchen time-saver



Food processors not only save money by reducing labor spent on manual food prep at each meal, they also improve food quality by processing large, consistent batches. In addition, they efficiently and effectively modify meals for residents who require pureed diets. Do NOT use a blender to do the job of a processor. The motors are not equipped to handle the extra stress of preparing pureed foods; they must have a liquid added to the jar to work properly because they are designed to mix – not to puree. Blenders also add air or foam to the ingredients.

Equipment Types

Processors

- Save a ton of time with shredding and dicing vegetables and cheeses
- S-blades can be used to puree foods
- Sizing is key for a unit to last – too small and overtaxing will burnout the motor

Blixers

- Twice the power of a food processor; especially preferred if you have several modified diets and purees to prepare
- No liquids are needed for purees
- Strong enough for hard-to-process foods, such as sun-dried tomatoes and raw vegetables
- Dressings and sauces are homogenized completely without adding air, preventing foaming
- Bowl scraper assembly eliminates the need to stop and scrape the sides and top of the unit
- Serrated blade stays sharp longer

Purchasing Considerations

Capacity

Selecting a processor that's too small for your community will force the processor to work too hard, causing the motor to burn out sooner. Use the guidelines below to choose the processor that's right for your community.


Materials

Stainless bowls are preferable in a commercial setting, due to their superior durability, and also they are able to withstand higher food temperatures when you are pureeing hot foods.

Processor	Quart Size	Recommended For	Bowl Type	Speed
	2½	Up to 8 Diets	Clear Plastic / Stainless	Single
	3-3½	8-12 Diets	Clear Plastic / Stainless	Single
	4-5½	10-20 Diets	Clear Plastic / Stainless	Single; 2 Speed
	6-7	Up to 30 Diets	Stainless	Single; 2 Speed
	8	Up to 50 Diets	Stainless	2 Speed
	10	Up to 75 Diets	Stainless	2 Speed

Increase the Life of Your Processor With a Sharp Blade

Keep the S-blade sharp, and the motor will undergo less strain. It's recommended that you sharpen the blade twice a week with a sharpening stone, and have the blade professionally sharpened twice a year. Following these simple steps will increase the life of your processor.

Pureeing S-Blade	Grating Disc	Slicing Disc
		
		

Mixers

Meet the high-capacity demands of your kitchen with commercial-size mixers

Shredder



Bowl
Guard



Purchasing Considerations

Capacity

To avoid overloading your mixer, the chart shown lists the maximum recommended batch sizes for various foods.

The horse power of a unit will increase with the capacity to ensure the mixer is powerful enough for the volume of product it is mixing.

Timer

A timer is a great feature for ensuring proper mixing and eliminating unnecessary mixing time. This feature is standard on most mixers.

Placement

The placement of your mixer depends on whether you are selecting a counter model or a floor model. Check the mixer's dimensions to ensure you are able to accommodate the size you have selected.

Regulatory Compliance

In order to comply with OSHA regulation 29 CFR section 1910.212, your mixer needs a bowl guard to protect the operator. All mixers from Direct Supply come with a bowl guard to comply with OSHA.

CAPACITY GUIDELINES	12-Quart Model	20-Quart Model	30-Quart Model
Waffle Batter	5 Qts.	8 Qts.	12 Qts.
Whipped Cream	2½ Qts.	4 Qts.	6 Qts.
Mashed Potatoes	10 lbs.	15 lbs.	23 lbs.
Mayonnaise	4½ Qts.	10 Qts.	12 Qts.
Egg Whites	1¾ pts.	1 Qt.	1½ Qts.
Meringue	¾ pts.	1½ pts.	1 Qt.
Bread Dough, Heavy	—	15 lbs.	30 lbs.
Bread and Roll Dough, Light to Medium	13 lbs.	25 lbs.	45 lbs.
Pizza Dough, Medium	—	10 lbs.	20 lbs.
Cake	12 lbs.	21 lbs.	30 lbs.
Pie Dough	11 lbs.	18 lbs.	27 lbs.

Slicers

Capture real savings through bulk product purchasing



Manual



Automatic



With slicers, you have the ability to purchase foods in bulk and cut them in-house, leading to ongoing cost savings. Slicers also provide an array of other advantages, such as helping provide consistent, portion-controlled servings, saving prep time compared to slicing with a knife and also reducing food waste by minimizing spoilage – another cost-savings opportunity.

Purchasing Considerations

Hours of Operation

- **Light use** – less than 2 hours of slicing per day
- **Moderate use** – 2-5 hours of slicing per day
- **Heavy use** – more than 5 hours of slicing per day

Slicing Method

- **Manual slicers** require the user to move the carriage back and forth over the rotating blades, and are typically sufficient for less than 4 hours/day of slicing.
- **Automatic slicers** require less hands-on staff time, making them a better choice for high-volume slicing.

Materials

- **Aluminum** is a less-expensive material, but is more prone to pitting.
- **Stainless** adds cost, but is also a more durable material. Some also believe that aluminum can transfer a metallic taste to food, which stainless does not do.

Blade Size

A 12" blade is typically recommended.




Horse Power

Horse power is important for efficiency and output. Cheese often proves very difficult for some slicers to manage. Typically, slicers with more horsepower do better at slicing dense foods like cheeses.

Dishmachines

Proper dish sanitation is a key safety component of your foodservice program

Selecting the right dishmachine has a direct impact on your bottom-line costs. A high quality unit will clean your ware properly the first time, increasing staff productivity and decreasing your energy costs.

Resident Population	Recommended Style		Details
1 - 45 Residents	UNDERCOUNTER 20-30 racks per hour		<ul style="list-style-type: none"> • These dishwashers closely resemble residential units but have much shorter cycle times; they can clean dishes as quickly as 2 minutes. • They require commercial-grade detergents, wash a single rack at a time, and come in high- or low-temp sanitizing methods. • Primarily used in smaller operations, they typically fit underneath standard-height countertops or kitchen tables. • Specialized stands are available to raise it up off the floor, making racks easier to load/unload and dishwashers more ergonomic.
45 - 100 Residents	DOOR STYLE 40-65 racks per hour		<ul style="list-style-type: none"> • Designed for small- to medium-size operations, door-style units are designed for "pass through" or "corner" operation. • These machines wash a single rack at a time and come in high- or low-temp sanitizing methods. • Available in both standard and taller-than-standard door heights which can allow for multiple sheet pans to be washed in a single cycle. • Some models come with an energy-savings feature, which removes steam from the machine and uses it to heat up water for the next final rinse. • Door-style machines run on cold water and in most applications do not require a vent hood.
100 - 500 Residents	CONVEYOR 200-220 racks per hour		<ul style="list-style-type: none"> • Highly recommended for large resident populations, conveyor machines allow racks to be continuously loaded and sent through, making these units highly productive. • Conveyor-style machines do take up more space than door-style models, however they can typically be configured to work in medium to large kitchens.
500+ Residents	FLIGHT TYPE		<ul style="list-style-type: none"> • Less common, but extremely efficient, flight-type machines use as little as ¾ teaspoons of water per plate and reduce labor by allowing the operator to load the dishes directly onto the conveyor belt without the use of racks.

Purchasing Considerations

Capacity Needs

Dishmachine capacity is commonly measured by the number of racks that can be run per hour. Bear in mind, as busy as most kitchens are, there is typically downtime between cycles, so expect to run at only about 70% of the racks per hour listed for any particular unit.

Sanitation Method

- **Low-Temp Chemical Sanitation**

- ~ Wash water is 120°F; Rinse water is 140°F
- ~ Chemicals are used to sanitize ware, which can leave a residual film and chemical taste on dishes, and can also corrode your stainless ware.

- **High-Temp Heat Sanitation**

- ~ Wash water is ~150°F; Rinse water is 180°F
- ~ 150°F wash typically delivers better wash results cutting through protein soil and greasy residues more effectively than a low-temp wash.
- ~ 180°F Rinse water sanitizes dishes without chemicals.
- ~ Dishes washed in high-temp machines typically dry 3 times faster than those washed in low-temp machines.
- ~ Sterile rinse water is recycled into next wash cycle, creating water-heating efficiencies and lowering operational costs.

Owning Versus Renting

Low-temp machines cost less to buy up-front, and sometimes are leased to communities by chemical companies at a relatively low monthly rate. While this may seem like the most economical option, in most cases you can save money by purchasing a more expensive high-temp unit that allows you to terminate monthly lease contracts and eliminate recurring orders for expensive sanitizing chemicals.



Professional Services

Get the most out of your investment with added services from Direct Supply



Equipment Delivery & Installation

From professional delivery and installation to free freight and inspection services, you can count on our team of experts to assist you every step of the way. Not only do we make the selection process easier, we can help you install, operate and maintain every piece of foodservice equipment you purchase from us – for life.

Our free troubleshooting services help resolve over one-third of all issues right over the phone, eliminating costly service calls and downtime. If that doesn't fix the problem, we'll be happy to schedule a service call and coordinate warranty coverage when necessary. All to save you money and help you get the best performance from your foodservice equipment for years to come.

See for yourself why our service makes us so special. Contact your personal account manager today at **1-800-634-7328** or visit **DirectSupply.com**.



Commercial Foodservice Design

Maximize your efficiency through functional design options

Renovating or building a project that includes an opportunity to build a new kitchen from scratch? Let our professional team of foodservice designers help you create a space that meets your needs for a flexible, efficient workflow.

We consult with every client to understand your unique vision as well as the ins and outs of your day-to-day operations. We design well-equipped spaces that offer the versatility and efficiency you need, within your budget.

Looking for something other than a traditional commercial-production kitchens? Our experienced team can offer ideas on how and where you could implement newer foodservice trends into your community, including satellite kitchens, serving kitchens, bistros and more.

DIRECT
SUPPLY[®]
apura[®]

Call **1-888-876-0987** to start your project today, or visit **apura.net** to learn more.



Quick Application Guide



MENU APPLICATION	Ranges	Convection Ovens	Steamers	Combi Ovens
Breakfast				
Eggs	•	•	•	•
Pancakes	•			
Biscuits	•	•		•
Bacon	•	•		•
Hash Browns	•	•		•
Appetizers				
Soups	•			
Pizza	•	•		•
Shrimp	•	•	•	•
Fish	•	•	•	•
Scallop Gratin	•	•		•
Potato Skins	•	•		•
Entrees				
Steak	•	•		•
Roast Beef	•	•		•
Whole Chicken	•	•		•
Meatloaf	•	•		•
Lamb	•	•		•
Veal	•	•		•
Burgers (4 oz.)	•	•		•
Ribs	•	•	•	•
Chicken Parts	•	•	•	•
Shellfish	•	•	•	•
Salmon	•	•	•	•
Vegetables				
Grilled	•			•
Steamed	•		•	•
Boiled	•			
In Cream Sauce	•	•		
Au Gratin	•	•		•
Sauteed	•			
Sides				
Sauces				
Gratin Potatoes	•	•		•
Baked Potatoes	•	•		•
Mashed Potatoes	•	•	•	•
Fries		•		•
Rice	•		•	•
Desserts & Bakery				
Breads				•
Souffles	•	•		•
Pastries	•	•		•
Cakes	•	•		•
Crème Brulee	•	•		•



DirectSupply.com

APTURA / EQUIPMENT & FURNISHINGS / DSSI / TELS
