



# Smokin' Hot — Barbeque Retherm

Today's equipment industry has created more profitability to BBQ operators by providing solutions, which save labor and food costs, to ultimately send dollars to the bottom line. It's no secret that most high volume operations prepare their signature BBQ meats in a two phase system. Phase one happens in large batches [300# or more]. Meats like pork shoulder, beef rounds, briskets, ribs, chicken and more are smoked in a large pit. The make-up of this pit along with the wood to be smoked makes each proprietor's meat a trade secret. Once these slow smoked large batches are finished, they are chilled and held cold until reheated for service.

The second phase involves "Rethermalizing" a forecasted amount for each shift. This step has always been a challenge. If you pull too much, you might risk drying out the meat you don't sell [This hits the food cost rather hard]. If you don't reheat enough, then you run out of food. A bitter-sweet obstacle if you get a phone order for that party of 40, and calling only an hour in advance. So what is the solution?

If we told you the Rethermalizing process [Phase 2] could take place in half the time while preserving more natural moisture, you might agree that would make a big difference. Pair that with a heated holding system that preserves the quality nearly twice as long as traditional equipment and you have a recipe for success.

Alto-Shaam has provided these solutions for numerous BBQ operators around the country. Some local Florida destinations would include Red's Backwoods BBQ in South Florida, Mojo's BBQ in Jacksonville along with other large chain concepts.

What is Rethermalization? This is the process of taking a product out of cold storage [33°-41°] and heating it to a "food safe" hot serving temperature. This art has seen numerous methods of practice. Preserving natural moisture is key for the quality of a great product. Moisture loss is often seen when exposing these products to the dry air movement of a standard convection oven. Most holding cabinets, capable of rethermalizing, produce uneven heat zones or again use forced dry air to stabilize heat. The Alto-Shaam Halo-Heat system creates an even blanket of heat with no air movement. Additional benefits are realized by controlling temperature to +/- 2° and typically without the requirement of hooded ventilation. Products held in Halo-Heat maintain their natural moisture far longer than forced air cabinets. A cook & hold oven contains the wattage necessary for rethermalizing product as well. Some items like briskets and ribs are cooked from the raw state with very appealing results.

There's more good news on the Horizon. The Alto-Shaam Combitherm oven can take the retherm process from over an hour down to 30 minutes or less. The difference lies with

adding humidity to the air during reheating. The internal temperature probe allows a consistently reheated product every time. Foods will always reach a HACCP safe temperature and never overcook. This assurance serves a great benefit to all foodservice operators. Reheating BBQ meat is only one of the Combitherm's versatile functions as it also steams corn, bakes yeast rolls, corn muffins, and reheats beans without scorching. The latest innovation lies in the Patented Combitherm Smoker which turns out superior ribs and chicken for phase 1 cooking. A ventless hood option is also available when traditional hood space is unavailable. This tool makes a great addition to existing kitchens in need of an upgrade due to expanding volume or menu diversity. At the end of the day, the self-cleaning feature keeps the closing routine as simple as pressing a button.

Alto-Shaam also provides solutions for kitchens other than BBQ. Many hotels, clubs and restaurants utilize the Halo-Heat 767 smoker series to add diversity to their menu. The addition of smoked tomatoes, mushrooms, corn, and grilled vegetables are a great way to attack menu boredom. The smoked tomato aioli on a turkey sandwich is one of many examples. Many chefs also take advantage of the cold smoking ability for smoking salmon and cheeses.

Other innovations include Rotisseries to enhance the market appeal of freshly cooked products. Quick Chillers are the solution to the rising need to decrease chilling times as required by the health code. Alto-Shaam also offers an internet based HACCP recording and kitchen management software program that digitally records all activity within a single network. This greatly reduces the steps needed for the manual recording of cooking, chilling, and storing foods both hot and cold. Manual HACCP recording takes valuable time and labor dollars. Now we have a system that does this automatically.

Unisource Marketing has represented Alto-Shaam for nearly two decades while supporting the industry with many resources. A 2000sf demonstration kitchen is available in Pompano Beach for operators to test and train their concepts. Professional Chefs are on staff to assist with culinary applications and menu development. Unisource also maintains a certified technician network throughout Florida to guarantee quick service; Providing a 24-hour, or less, response. If you would like more information or care to schedule an appointment with a Unisource representative, call our customer service team at 954-785-0034.



**Our Barbeque Seminars will be scheduled for the week of May 15th - 19th, 2006.**

*"Together, We Bring to the Table the Future of Cooking"*