

Hackman News

June 2009



Next generation Proff cold units replacing the old series

The Proff series has been serving the Nordic HoReCa sector for over 10 years. The new series has been stuffed with a list of enhancements to the old series. Still the price level has been kept competitive, even more so than the previous models!



What is new?

- o Foamed body (urethane), better insulation
- o Easily changeable gasket
- o Rounded corners inside cabinet, easier to keep clean
- o Better machine unit (R404a), can manage +4°C when the surrounding is at +32°C / 60% (NT-1600)
- o Overextending slides
- o Machine filter easier to clean
- o Control panel 'taken in' for protection
- o Full stainless steel body



Got interested? Please contact Hackman sales and ask for a competitive price for your first new Proff Cold unit sold!

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Distribution line Rainbow updated into Corona

One part of our idea of helping our customers is to offer more than one choice for each task. If our Nova series is a good solution for many cases, we still believe that there is room for the different looks and more competitive price level of the new Corona line!

Corona line gives you a choice of different cold, warm and serving counters in a nice light appearance. Heavy duty stainless steel bars in the corners and holding the top shelf create a fine contrast with the lightness of big clearance and nice wheels below.

See for yourself!



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Interesting sales information flash

Summer has reached Finland meaning that it is time for summer vacations. Most of Hackman team is having their vacation in July, but there will be somebody to help you through the whole summer. Please contact international.sales@hackman.com for any questions you might have. Have a nice summertime!

C2 Cooling for the Culino Combi kettle has been finalized. This allows cooling down food in a culino with a single twist of a knob.

Its article number for ordering is: 4215855. The EXW Hackman list price is: 3574 €

Additional Food Temperature Control for the Viking and Culino Combi kettles is an additional box which sits atop the control panel. It is linkable to HACCP programs and allows digital food temp settings to be chosen by the chef. The article number for this option is 4215379 and the EXW Hackman price is 2168 €

Integrated food temperature display for the Viking Combi and Culino Combi has been finalized. It is designed only for the information to the Chef, as to cooking temperature.

Its article number for ordering is: 4215856. The EXW Hackman list price is 358 €

New square tube shelves in full production. The new shelves are more stable than the previous models. All the same models are included in the assortment.



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News from the Factory Floor

New Urethane Foaming Process is now fully operational. During last 1.5 years we have invested in the technology and knowledge of urethane foaming processes. It is not a new invention in our industry, but for us this was a major step. Now we have the capabilities of forming stainless steel parts with thin steel walls and excellent insulation properties. As for now the foamed urethane is the best feasible insulation method available! Be sure to check our new Proff units with better insulation just one of the new enhancements!

Heavy Duty Mixing Arms for all models from 150 to 300 ltrs are now available either as a factory option or accessory that can be fitted afterwards. The Heavy Duty Mixing Arms are designed for applications where the stress on the mixing arm is expected to be above the normal professional kitchen standards, like food manufacturing, frequent mixing of heavy viscous foods or 24/7 operations. The 400 litre kettles have a heavy Duty Mixing Arm as standard.

Frame kits for kettles: New protocols have been put in place, to address, and hopefully remove errors in shipping, for kettle installation frames. They are now ordered in "kits" and highlighted in the following pdf. If there are any questions, please don't hesitate in contacting either Pasi or Greg.

All kettles, with the exception of Proveno ChillPro, are now **available in 400E** and 400S. Ed Braude and the team at Regethermic have been the first dealer to sell the 400 Proveno. Congratulations to Ed and his team, constantly pushing the levels of foodservice programs forward, in Australia.

New Price list updates will be released in July 2009. These New lists will not have any level increases, only corrections and formatting regarding options and accessories.

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Tradeshhow news

Host Milan 2009 from October 22 to 27 at the Fiero Milano Exhibition site. We will be there, hope to see you there too!

Minsk

Endwest Company displayed and demonstrated its first Viking Combi. The show which lasted for 4 days, was attended by scores of visitors, all who seemed focused on the newest equipment available in Belarus. Greg Archer and Rain Haava prepared food for the entire show. Congratulations to team Endwest.



Delhi

Aishwarya Consolidates delivered a good showing at this years Aahar exhibition. With more than 400 exhibitors, Aahar had guests from all facets of food service and foodservice manufacturing. Aishwarya displayed their new line of kettles and recently sold their first kettle, as a result of an inquiry from the show. Congratulations to Srinivasan and his team.



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Glasgow

BGL Rieber displayed Hackman kettles at this years show in Scotland. Host to a variety of visitors, the stand was of special interest to the areas Prison directors and local bakery manufacturers. Thanks to Gareth and his team for letting Greg tag along.



What's cooking with Hackman



Slow cooked chicken breast with licorice and orange

De-bone Chicken breast (40mm thick) and season with salt and white pepper.

Dust with liberal amounts of licorice powder and dried orange peel.

Add to vacuum bag with 1 tsp of olive oil.

Set vacuum machine to remove all air, without crushing the chicken.

Place pouch into Steamer and select 65°C for 84 min. Immediately plunge into ice bath.

For service warm Ardox S to medium heat.

Place chicken onto parchment paper, skin down, and gently heat until skin is crispy and chicken is warm through.

Serve with salad of lambs lettuce and pink grapefruit segments.

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Recipe Group Curries
Recipe Name Chicken Masala
Yield
Portions +/- 20400 at 150g each
Kettle 9 x 400 ltr Proveno
Ingredients 100%

	Qty	
Chicken, thighs and leg cut	1612500	gms
Onion, med dice	322500	gms
Tomato, large dice	258000	gms
Garlic, finely chopped	12900	gms
Ginger, finely chopped	12900	gms
Tomato Paste	47730	gms
Coriander Powder	16125	gms
Chilly Powder	6450	gms
Turmeric Powder	3225	gms
Cumin Powder	3225	gms
Curry Masala powder	1612.5	gms
Cloves	645	gms
Cinnamon Stick	1290	gms
Cardamom	645	gms
Coriander Leaves	6450	gms
Green Chillies	6450	gms
Yoghurt	64500	gms
Bay Leaves	645	gms
Cooking Oil	32250	gms
Salt	7095	gms
water	645000	gms
	3062137.5	



*Note- This recipe is courtesy of the Workers Village in Abu Dhabi.

They are planning 100,000 meals per day cooked in the Proveno kettles.

Chicken Masala for 20,000

PREPARATION & COOKING

Marinade the chicken in 15% of the oil, turmeric and salt.

Place in refrigerator for 3 hrs.

* Divide recipe into 9 parts.

Heat oil in kettle at 120°C and add chopped onion, ginger, garlic.

Do this on program no.2

When the onions start to whilt, add the cardamom, cloves, bay leaves & cinnamon stick

Continue to cook until it starts to color. add turmeric, coriander powder, cumin powder

Curry masala powder, red chilli powder and continue to mix on Program 2.

Add tomato paste and continue to cook on high heat for 6 to 8 min.

Now add measured water and reduce temperature to 95°C.

Add salt to taste and continue to simmer, an additional 20 min.

Add marinated chicken to this masala and set run time to 20 min and set to

program 1.

Finish with Yoghurt and garnish with chopped coriander leaves and serve hot.

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