

DESIGN CASE STUDY

FX Series



Incorporating Adande® Technology

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FX & SPEED OVEN SOLUTIONS

Speed ovens have redefined cooking efficiency by cooking products faster and producing consistent results without compromising quality. The compact units also allow you to place them virtually anywhere – allowing customers to have an entire production kitchen in a tight space they once could not. Now take the benefits of the oven and heighten it by adding an FX unit to the base of the oven to create a one-stop cooking station offering the following benefits:

CONSISTENT STARTING TEMPERATURES = CONSISTENT (REPEATABLE) FINISHED PRODUCT The FX Series holds consistent and precise temperatures no matter what product you're storing and no matter how many times you access the storage compartment. This provides the operator, regardless of who they are and at what skill set, with the confidence of knowing that the product will go into the oven at the same temperature each and every time, allowing the preset menu timer to cook the same product quality each and every time. This is critical with speed-cooking in appliances as the cook time is so compressed that starting temperatures have a dramatic impact on finished product quality and consistency. In normal ovens 30-60 minutes of cook time equalizes the variation of starting temperature, but with 60-120 second cook times, even a 5°F variation can affect the product by causing it to be over-cooked or under-cooked.

EXPANDS YOUR SERVICE OFFERINGS The FX / speed oven combo allows you to store and cook a variety of food products because the FX can operate at any temperature between -5°F and 40°F. Use a two-drawer system and have both frozen and refrigerated products right at your fingertips.

ACCOMMODATES LARGE VARIETY OF MENU ITEMS The large cavernous storage area allows storage of a variety of prepackaged foods in a large quantity, giving the speed oven a strong partner in managing a large and varied menu. And all of it without having to bend over and search for your next item because it is easy to see what you have in the FX drawer.

FX SERIES REFRIGERATION

- Convertible refrigeration system (refrigerator to freezer)
- Temperature set from -5°F to 40°F
- Precise temperature control – holds the temperature you set
- Removable insulated drawer compartment
- Ambient drawer track system can accommodate a -5°F operation
- Horizontal gasket hidden from pan edges

FX SPEED OVEN COMBINATION

- Modify standard FX models by adding reinforced tops to handle speed oven weight and add heavy duty casters for increased mobility

