

MAY 2021

# Foodservice

equipment supplies

FE&S 2021  
DEALER OF  
THE YEAR  
STAFFORD-  
SMITH INC.

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FE&S 2021  
Facility Design Project  
of the Year  
Pavilion Dining Center  
at University of California,  
Merced

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QSR Evolution

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This allows the catering staff to see the front-of-the-house activity and communicate support when necessary. Four island benches with sinks align with each front-of-the-house theme-style platform. This allows the catering staff to manage, support and label prepared consumable items. Flanked on either side of the benches, and in close proximity to the servery, spaces contain hot carts and mobile upright refrigeration units that support all servery platforms and stations.

### Cooking Equipment Lineup

The stainless-steel benches with adjustable heat lamps provide two functions: first, to support the front-of-the-house stations, and second, to support functions conducted in the enclosed dining rooms and/or kitchens within the campus.

The kitchen contains a designated area for baking and pizza making. A dry area specifies and houses all relevant equipment to ensure the methods of cookery are not disrupted by excess moisture and/or operational movements.

The bulk cooking lineup promotes speed and efficiency. Staff use the two kettles for soups, stocks, sauces and stews. Three pressurized braising pans accommodate all types of menu items in a timely fashion. Finally, a trio of 40-tray combi ovens can serve up to 400 meals per unit.

Two 40-tray blast chillers allow staff to keep up with production and keep within the principles of food safety. The combi oven and blast chillers are a complete system that safeguards against poor temperatures and poor product quality.

Additional hot carts remain positioned in sequence for current and future catering. This includes the mobile stainless-steel benches to suit operational flow in preparation and cooking.

A double sink preparation bench sits to the left of the kettles to assist in preparation. A designated 3-compartment sink and adjustable shelving may be added in close proximity for the cleaning and housing of food pans and utensils. Ice machines and a hot water dispensing unit provide support for all related foodservice requirements within the facility. A designated 2-compartment sink sits in close proximity for preparation adjacent to the bulk cooking area.

### Storage and Warewash Rooms

Configuration of adjustable shelving at 24 inches in depth allows storage of crates, pallets and consumable goods and allows preparation trolleys to be stored and readily accessible. The storage and warewash rooms sit adjacent to the lift for receiving goods from the basement and are in immediate proximity to the central production kitchen.

The warewash room contains a dish-drop zone designed to mitigate congestion, which allows staff to separate utensils, plates and cups and provides ease of service for student drop-off. A water trough for scrapping purposes leads to a perforated sink basket capturing all leftover food. This food is trashed and bagged and taken to the refrigerated waste room in the basement level.

A rack conveyor dishwasher prewashes, washes, sanitizes and dries each warewash rack. A 3-compartment sink allows for additional washing and provides support if the dishwasher breaks down.

### Sustainable and Green Initiatives

The entire UC Merced campus demonstrates leadership in sustainability and environmental excellence. Every campus building is LEED certified. A top initiative for the UC Merced 2020 project, which was the larger project that the Pavilion was a part of, was to attain LEED Gold certification. In January 2021, 11 eligible buildings, including the Student Center Pavilion, achieved LEED Platinum certification.

With energy efficiency in mind, designers called for a hybrid approach so that when the servery is not busy, one or two of the stations can be closed without jeopardizing a varied menu selection since there is modular equipment in play at the remaining open stations.

Another aspect of the project uniquely designed around kitchen staff is the incorporation of a wall of windows in the kitchen. The windows offer environmentally friendly lighting for the kitchen staff and contribute to an open, productive environment.



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