

New Green Kitchen Equipment Wins NRA Innovation Awards

Dining Insights, Spring 2008

A record-breaking 25 companies won National Restaurant Assn. 2008 Kitchen Innovations™ awards, the NRA announced. Equipment from eleven of the 25 companies had environmentally friendly features.

The innovations reflect the industry's "extraordinary move toward green and sustainability," says William Eaton, president of Cini-Little International, Inc., an awards judge.

Among the winners:

- A new Market Forge steamer uses only 20% of the water used by similar units.
- The Goslyn Grease Recovery Device separates and collects fats, oils and grease from waste water, helping prevent drain blockages and the release of effluent into the environment.
- A Frymaster deep fryer uses 30 pounds of oil to produce the same volume of product as a conventional 50-pound fryer.

The winning equipment is listed on the NRA's website, *restaurant.org*, and will be displayed at the NRA's Restaurant, Hotel-Motel Show in Chicago, May 17-20.

When you're planning to renovate, or build a new, dining center, Clarion's talented design team will ensure your facility is efficient, attractive and "green." For information, contact: Tom Mac Dermott, FCSI, president, 603/642-8011 or TWM@clariongp.com, or Angela Phelan, vice president, 973/544-6223 or ALPClarion@gmail.com