



CRESCOR®

CONSULTANT NEWS • AUGUST 2014

Consultants Rock Tour™ Rolls into Bethlehem, PA

Cres Cor's 2nd Annual Consultants Rock Tour™ arrived at the Sands Casino Resort in Bethlehem, PA on June 11th for a memorable and educational experience. This year's two-day event took the Consultant Class of 2014 on a tour of the world famous C.F. Martin & Co. Guitar Factory in Nazareth, PA, then to a gourmet dinner at Emeril's Chop House at the Sands Resort.

The following day, a wealth of information was provided during the Tour's multiple foodservice presentations. These focused on stone hearth cooking, current trends in modern counter designs and finishes, a discussion of Cres Cor's most effective smoking/roasting/holding techniques, and much more.

Later in the Tour, the consultants were challenged to create their own



Congratulations, Class of 2014!

culinary masterpieces alongside students from the highly-regarded Culinary Arts program at Northampton Community College. It proved to be an inspiring and enjoyable night for everyone involved.

The Cres Cor Consultants Rock Tour™ convened for the first time in Cleveland, OH in 2013. Its success allowed us to continue to celebrate foodservice consultants in 2014. For images from the past two events and to learn more about the Tour, [click here](#).

Stay tuned for more information on the Consultants Rock Tour 2015 event. Next year, we may be headed to Nashville, TN!

Class of 2013

Kevin Banas	Matt Morel
John Birchfield	Patty Nyikos
Chris Clements	Robert M. Nyikos
Lenny Condenzio	Scott Reitano
Tom Galvin	Bryan Sauer
David George	Ray Soucie
Amber Kennedy	Rocky Sturm
Larry Lanier	Mark Walsh
Steve Marshall	Thomas Wuyek
Tom McArdle	

Class of 2014

Jim Barrett	Doug Huber
Ed Bernard	Bruce Kimes
Jill Bierman	Paul Mackesey
Jeff Brown	Dan Millis
John Egnor	John Pace
Doug Feltmate	Paul Ryan
Peter Field	Laura Smee
Randy Hoffman	Ron Vandenbos
Louise Howard	Lauren Williams
Larry Huber	Jon Woods



Consultants Rock Tour™
2014

**Congratulations to the
Consultants Rock Tour
Classes of 2013 and 2014!**

Meet the QuikTherm™ AquaTemp™ 12KW Retherm Oven



Save space, time and money with the QuikTherm™ 12KW Retherm Oven. Our most efficient oven to date, the QuikTherm™ boasts a full 12,000 Watts of power and the ability to retherm, roast and bake, all in one unit. It has all the flexibility, capacity and mobility at half the cost of an average Combi.

Moist heat, dry heat or a combination of both allows for a variety of food preparation and holding. Its new, easier to use, easy-to-read and operate LED digital display ensures total control over food temperatures and moisture content. 18 factory or field programmed retherm and hold cycles can be customized for exact time, temperature and humidity needs.

Avoid the hassle of dealing with local codes, as the QuikTherm is a non-venting oven. It provides easy and inexpensive installation.

This model is also available as a Pass Thru oven, to fit the needs of any kitchen.

Visit this model's page on our website [here](#) for spec sheets, product comparisons, and more reasons why the QuikTherm™ is impressing foodservice professionals everywhere.



Basic Green Seals and Certifications

"Going Green" is here to stay, and you'd like to apply these principles to your latest designs. Your clients are pushing for new, improved commercial kitchens that meet certain environmental standards. You might not know where to begin. As usual, Cres Cor can help. With the assistance of FoodServiceWarehouse.com, we have compiled a list of the most essential seals and certifications to look for and attain when designing your "Green" kitchen. Some, like ENERGY STAR®, are government-backed. Others are non-profit organizations, simply striving to make the foodservice industry a "Green"-er place. Check out the full list [here](#). Your clients, and the planet, will thank you.

QUALITY &
PERFORMANCE
SINCE 1936
STILL NO EQUAL

You can find current pricing for all of our equipment and accessories on AutoQuotes AQ360 subscription service. Check out AutoQuotes [here](#).

Cres Cor is proud to offer 2D and 3D Revit® files that are easily downloadable on KCL CADalog subscription service. Our entire database is at your fingertips [here](#).

FYI:



Six Great Design Apps for Work and Home

As a foodservice consultant, you are asked to design on a daily basis. Chances are, you don't stop designing when you head home at night. In fact, you've most likely customized every inch of your living space just as thoughtfully as you tackle each of your professional projects. *Architectural Digest* has collected six of the best apps available for home and work design. [Check them out](#) and discover a new favorite tool to make your job easier and your home redecorating even more fun.



Small on Space, Big on Flavor

Our new, fully insulated Cook-N-Hold Smoker Oven is designed for flavorful results by slow cooking.

For kitchens with limited space, these compact Smokers can be stacked for flexibility. Cook and hold up to 100 lbs. (45 kg.) of meat in less than 6 sq. feet of floor space. Customize your oven with equipment stands, various caster options and perimeter or corner bumpers.

To learn more and to view this model's spec sheet and CAD files, visit its [product page](#).



Model 767-CH-SK-D with optional stand.