



CRESCOR®

CONSULTANT NEWS • JANUARY 2015

Cres Cor Has an App for That!

Why haul an encyclopedia-like binder from job to job when you could carry every piece of literature you need right in your pocket? The Cres Cor App for Android, iPhone and Tablet is here.

Visit your iTunes or Google Play Store to download the app. It's free! Or text "CRESCOR" to 25399 for a quick download link. You can scan the QR code provided with any QR scanner to download as well. Use the GPS to search for a product; access our spec sheets, operating manuals, and CAD and Revit® drawings instantly; build a quick customized HotCube³™ for your client with their colors and logo; or find dealers and service agencies near you. We hope it makes your job a little easier.

The first 100 consultants to download the app and complete the Cres Cor Trivia will receive a \$5 Starbucks e-Gift Card!



Scan this QR code with any QR scanner to be taken to the Cres Cor page at the app store on your smart phone or tablet.



The Consultants Rock Tour™ Heads to Nashville in 2015

Cres Cor is celebrating foodservice consultants for the third year in a row by traveling to Nashville, Tennessee for the 2015 Consultants Rock Tour. The Tour is a three-day educational, fun and musical experience, helping unite foodservice professionals from across the country in a memorable and informative way. The consultant class of 2015 will visit the Country Music Hall of Fame, as well as other iconic sites around Nashville. To find out more about the upcoming 2015 Tour and to view photos and agendas from previous years, visit our website [here](http://www.crescor.com).



Where Music, Fun & Knowledge Collide!

Save the Date!
June 24th - 26th, 2015





Cres Cor Ovens Meet UL Emissions Standards

Upon conclusion of a thorough EPA 202 test run at Underwriters Laboratories (UL), it was recently determined that Cres Cor Ovens (QuikTherm™ Retherm Ovens, Cook-N-Hold Ovens and Roast-N-Hold Ovens) met the standards set forth in section 59 of UL 710B for proper ventilation and emissions of grease laden air, and are therefore **not required** to be placed under a ventilation hood. Local health codes may still apply, but as far as UL is concerned, the series of Cres Cor Ovens listed above emit less than 4% of the limit of grease emission which would require them to be placed under a ventilation hood. To view the results of the UL tests, visit our website [here](#) and feel free to share the letter provided with your client. It's just another way Cres Cor is leading the way in safe, reliable and efficient foodservice equipment.

Our Merchandising Cabinet Will Light Up Your Sales

Looking for a way to help increase your clients' concessions, ready-to-go and takeout volume with ease, safety, and confidence? The new Cres Cor lighted Merchandising Cabinet holds and displays prepared foods at perfect serving temperatures. Why add more clutter to your kitchen with multiple pieces of equipment? This lighted merchandising cabinet does it all in one space-saving unit. Your clients will attract and feed more hungry customers than ever before.

Visit our website [here](#) to learn more about this new Merchandising Cabinet. On its page you will find spec sheets, operating manuals, CAD drawings and more.



MODEL #
H-138-NPS-CC3MC5Q

Features & Benefits

- Fully insulated 120V mobile unit
- Comes with (5) 40 Watt easily replaceable halogen bulbs
- Ideal for pizza, wings, and other side items.
- Powerful 2000 Watt heating system
- Thermal glass window for easy viewing of product
- Heavy duty 5" swivel casters, two with brakes
- Energy efficient

The Results Are In: Top Culinary Trends for 2015

The National Restaurant Association released their annual survey predicting some of the hottest trends of 2015 early this month. Nearly 1,300 chefs were given lists of 231 items and asked to rank them as a "hot trend", "yesterday's news", or a "perennial favorite". The highest-ranked of the bunch as far as future popularity were: Locally sourced meats and seafood, sustainability, and kids' health foods. They agreed that gazpacho, bacon-flavored products and foams/froths were all declining in popularity from the previous year. To read more about what's hot and what's not in the culinary world, click [here](#).



Cres Cor Heads to NAFEM in February 2015

The NAFEM Show returns this February, this time traveling to the Anaheim Convention Center in Anaheim, California. The three-day event features some of the best in foodservice equipment and supplies from over 500 manufacturers. It has consistently proven to be a showcase for exciting innovations and upcoming trends. To learn more about the NAFEM Show, click [here](#). We hope to see you at the Cres Cor booth, #4212!



February 19-21, 2015
Anaheim Convention Center
Anaheim, California, USA

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](#).

