

Stockpot 2022 Feature Briefs

Spring

Combi Ovens - These powerful and multi-purpose machines now offer chefs extra flexibility, energy efficiency and all packed into a small footprint as part of a 'connected kitchen' - what's not to like!

Refrigeration - A look at the range of equipment you might need from blast-chillers, under-counter freezers, fridges and walk-in freezers.

Vegan & Vegetarian - Take a look at all the meat-free ideas and products that are available to help you meet popular demand.

Soft Drinks - There is an increasingly large choice of sophisticated, adult soft drinks on the market as more customers look for an alternative to wine and beer.

Summer

Warewashing - The best of the latest equipment incorporates technology that reduces consumption of energy, water and detergent. Find out more.

Ranges - Many chefs still hanker after a good, old-fashioned six or eight-burner in their kitchens to help their teams get the most out of the food they cook.

Fish & Seafood - Are you prepared to try putting on your menu some of the less popular but sustainable fish such as mackerel or gurnard rather than trendy sea bass or cod?

Herbs & Spices - The subtleties of flavour in food can come from mastering herbs and spices - let the experts help with some carefully designed product innovation.

Autumn

Induction - Take the heat out of the kitchen and step into the 21st century by embracing induction cooking with kit that can meet your menu's demands.

Accelerated Cooking & Microwaves - Speed cooking with these machines can help your teams produce fast food that's full of flavour.

Stocks & Sauces - In many kitchens today the 'stockpot' is a relic of the past, and with today's range of quality, ready-to-use products there's no need to regret its passing.

Meat & Poultry - Don't let the growing popularity of plant-based food convince you that there's still plenty of demand for top quality meat and poultry.

Winter

Ask the Chef Experts - Whether you're after food, drink, light or heavy equipment or even technology, meet the suppliers with the expertise to help.

Combi Ovens - Promising remote control, repair and maintenance alerts, and access to recipe databases that will boggle your mind, the latest combi ovens are at the cutting edge.

Dairy - Milk, cream, yogurt, butter and cheese can all add layers of richness and sophistication to your dishes, so look out for the best quality ingredients you can afford.

Desserts & Patisserie - Too often buried away at the bottom of menus, desserts and patisserie offer a chance to wow customers and for chefs to shine. A look at the best new trends, ideas.

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