

Stockpot

2020 Feature Briefs

Spring

Combi Ovens - The ultimate in cooking flexibility, combi ovens offer you a range of cooking styles in one machine on a small footprint. They can handle everything from banquets to low temperature cooking overnight. Could they be for you?

Vegan & Vegetarian - Offering more plant-based dishes can help reduce your carbon footprint and makes sure your menu caters for the rising trend in customers seeking plant-based meals.

Summer

Warewashing - These might be big items of capital expenditure, but investing in the most modern, efficient warewashing equipment could make the most financial sense when you consider 'lifetime cost' rather than 'upfront price'.

Fish & Seafood - Sustainability is a major issue here, and your customers will want to know where and how your fish were caught. And why not explore some of the lesser known species, which offer value for money and 'something new' on your menu.

Autumn

Meat & Poultry - Don't let the interest in plant-based dishes persuade you that meat and poultry don't still have the major role to play when your customers are making their menu selections. Everything you need to know about trends, ideas for using different cuts and how to cut down on waste.

Prime Cooking - The 'big beasts' of the kitchen - the six and eight burner ranges - still have a place in the hearts of some chefs, but electric and, in particular, induction versions are rapidly gaining popularity.

Stocks & Sauces - The range of flavours continues to grow, with suppliers also ensuring there is plenty of choice, too, when

comes to gluten-free and allergen-free options. A look at the latest products available and recipes to try.

Winter

Herbs & Spices - Fresh, dried or preserved in oil, these are the ingredients that light up the food you cook. Find out what's available, the new products coming onto the market and pick up some tips and ideas that can freshen the dishes on your menu.

Refrigeration - Safe, efficient storage of ingredients and eye-catching display for chilled products - why getting refrigeration right is important for your operation and investing in the newest equipment can save you money in the long-run.

Patisserie & Desserts - We were stuck in a nostalgic yearning for the tastes of yesteryear, but the trend in desserts is towards the more experimental in 2020. French pastries return but are being joined by Middle Eastern booza and Egyptian kanafeh. Find out more.

Ask the Chef Experts - Discover the suppliers who have real knowledge of the high-end dining market, and how their expertise could help you. *NOTE: This feature is based on sponsored content - contact the sales team to be involved*