



Setting
the Standard™

GREEN Facts



For over 130 years Vollrath has built a reputation on creating top-quality products and innovations for the food service industry. And for just as long, operators have voiced the same general concerns: how to run a food service operation using less resources and in less time, all while elevating their own quality of experience, creating ever-better food presentations, and increasing their bottom line.

Vollrath has consistently answered those concerns by using the best available ideas and resources to create products that are durable, beautiful, and efficient. One of the greatest examples is Vollrath's industry-leading usage of recyclable high-grade stainless steels.

WHY STAINLESS STEEL?

- ***Stainless steel is not consumed – it is 100% recyclable, and recycles without degradation.*** This means that the same material is continuously cycled through the market in a sustainable closed-loop system.
- Stainless steel is close to its maximum in usage of recycled material.
- Stainless steel is one of the world's most recycled materials – more than paper or glass.

Vollrath has been a consistent leader in lighter-weight, high-durability designs (reducing unnecessary material usage), and heating and storage products that increase energy transfer and retention (decreasing energy waste). Even with seemingly tried-and-true products, Vollrath engineers have strived to create designs that can stand up to the toughest of environments, maximizing product life and minimizing throw-away waste.

Vollrath GREEN Facts



HERE ARE JUST A FEW EXAMPLES OF HOW VOLLRATH PRODUCTS HAVE SET THE STANDARD IN MATERIAL AND ENERGY EFFICIENCY:

Steam Table Pans

- Super Pan 3[®] flattened edges keep steam from escaping, giving them 38% higher efficiency than the competition with bent edges. This amounts to an annual savings of \$27 a year per pan opening. *Your Vollrath pans could pay for themselves after just one year of use!*

Cookware

- Jacob's Pride[®] lifetime warrantied cookware is guaranteed to last longer, reducing waste.
- Induction-ready cookware unlocks significant energy savings when used with induction ranges.

Kitchen Essentials

- Vollrath utensils feature Agion[®] Antimicrobial. This technology uses all-natural, environmentally conscientious materials while offering breakthrough food service innovations.

Buffet and Tabletop

- Electric Chafer Heaters reduce energy consumption by avoiding use of inefficient open flames and by creating maximum heat transfer.
- Double Wall Bowls offer a unique insulated design to keep hot foods hot and cold foods cold for longer, preventing needless energy loss.

Warewashing

- Vollrath's open rack design promotes better washing action, complete rinsing, and faster drying, reducing overall water consumption.

Heating and Warming

- Cayenne[®] Heat Strips increase warming area for a 33% larger "Food Safe" zone. This allows operators to order lower-wattage elements and use less energy while still getting the performance level of higher-wattage units.
- The Cayenne[®] Heat Shelf features two heat zones, allowing the user to shut off areas that are not in use during low-volume times. Thermostatic controls allow the elements to heat only when needed rather than being on constantly, reducing energy usage.
- Thermoset Warmers use direct-contact dome element for greater energy transfer; high-density insulation retains heat much more efficiently, and there are no external vents, conserving energy.
- Vollrath induction ranges use cutting-edge technology to increase energy efficiencies to 90%+. They use energy only when a pan is on the unit, pushing energy savings even higher. Induction also conserves energy use in HVAC by dramatically decreasing the amount of waste heat that is lost into the surrounding room.

Equipment

- Due to their higher efficiency, Signature Server[®] units use a 625W heating element instead of 1000 - 1600W elements used by competitors, conserving energy.
- ServeWell[®] Food Stations feature an energy-conserving dome element in each well.
- Modular Drop-Ins feature the same thermostatic control option found on Cayenne[®] Heated Shelves, reducing energy usage.

IN ADDITION, VOLLRATH HAS MADE EFFORTS TO INCREASE ITS EFFICIENCY AT EVERY STEP OF THE MANUFACTURING PROCESS:

- New high-efficiency equipment and lighting has replaced older, less efficient systems.
- A water conservation team has devised a way to use recycled water from one process to supply washers.
- Careful material sheet planning combined with a high-end laser cutting system has made great strides in reducing material waste.
- Vollrath has dramatically reduced usage of chemicals like lubricants through recycling and the use of automated application equipment. Alternative water-based chemicals have been adapted throughout the plant.
- Packing processes now use an increased amount of recyclable material to reduce non-recyclable waste.
- Facilities use heat recovery from manufacturing equipment to aid in plant heating.
- Vollrath monitors utility usage by type and operation in order to reduce the use of natural resources within the plant.

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