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Cutting Roller Grill Energy Costs

JANUARY 9, 2018 BY ERIN RIGIK DEL CONTE



Creative Serving, a Union, N.J.-based manufacturer of retail countertop foodservice equipment, is offering roller grills for hot food sections with re-designed heating elements designed to reduce energy costs. These more efficient, "green" units are designed to deliver up to a 20% reduction in energy savings, which can equate to hundreds of dollars per unit annually. Traditional roller grills require higher wattage heating elements, which must be turned on more often, due to their design. Heated air can continuously escape from both sides of the hollow rollers used, causing heat variances across the surface of as much as 50 degrees. This can cause product to be over or undercooked and fall below proper warming or food safety standards. In contrast, roller grills from Creative Servings have sealed ends, which can reduce these variances to less than 20 degrees and distribute heat more evenly. By preventing heated air from escaping, lower wattage heating elements can be used. The result is a more consistent temperature that minimizes food waste and improves food safety, while also reducing electrical costs.

For More Information From Creative Serving

(908) 688-0800

<http://creativeserving.com>

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