

Why ReThermalize ?

Consistent Food Quality

ReThermalizers gently heat prepared items in their own flavored pouch without overcooking or shrinking your food.

Improve Food Safety HACCP

FoodSafe facilities cook & flash freeze foods to specifications. Onsite prep is limited improving overall food safety.

Extended Hold Times

Precise temperatures prevents further destructive cooking and won't dry out foods vacuum sealed in their own juices.

Lower Food Waste

Only open food pouches when needed, chill and return unopened pouches into the refrigerator for the next day.

Labor & Training Reduced

Foods prepared in a ReThermalizer require less food prep and lower training labor to expedite employee productivity.

KISS (Kitchen Innovative Simple Solution)

Simplify your kitchen operation by outsourcing some side items or your entire menu to a ReThermalizer system.

Focus on Your Signature Foods

Use the ReThermalizer to make side items while focusing your kitchen staff to cook your Signature items. ie: Steaks

Menu Versatility in the Same Space

All morning, day & evening meals can be prepared in the same ReThermalizer using the same work space.

Menu Flexibility

Special Promotional foods can be planned in advance and introduced quickly without major operational changes.

Meal Segregation

Make special dietary meals individually for customers with food allergies, diabetes, at schools, hospitals or elder care.

24/7 Meals Everywhere

Imagine getting a delicious meal at Non Traditional places like Spas, Salons, Fitness clubs, Pubs without a full kitchen.

Prepare Even Raw Foods

French chefs in the 70's prepared meals in vacuum sealed bags. Cooking in the water gently keeps the cellular structure of the food intact while the natural flavors are enhanced and remains moist with minimal shrinkage.

Water Bath ReThermalizer vs. Other ?

Unlike bain maries, a true ReThermalizer is designed for precise temperatures, faster recovery and larger capacities. Microwaves cook unevenly, the water surrounds the food in the ReThermalizer and heats evenly to the desired temperature and doesn't overcook. Foods held in Food Warmers and Ovens dry out while in the ReThermalizer foods stay moist in their sealed pouches for longer times.

Food Menu items provided by:



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www.homebistro.com

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ReThermalizer Equipment by:



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WELCOME TO THE



Dear Customer,

Our staff wishes you a warm welcome to a new food preparation experience that is becoming a *Powerful New Industry Trend*. These delicious meals today were developed and prepared by the Home Bistro Executive Chefs using their state of the art cooking & packaging facility to bring you high quality, safely prepared meals. The best method to bring a meal to precise serving temperature is with a fast recovery water bath rethermalization. The meals being served today are being prepared in a highly efficient water bath thermalizer equipment designed and built by Pitco who is the leading manufacturer of commercial water bath rethermalizer products.



Bon Appetit
Pitco Cafe'

What is Water Bath Rethermalization ?

It's a method where precisely heated water is used as the medium to transfer heat completely around the entire food surface area to gently return the food to its perfect serving temperature. In most cases the food product is fully cooked, frozen and vacuum sealed in individual portion pouches or in bulk bags. These sealed durable pouches or bags are an ideal match to prepare meals with a water bath rethermalizer.



MENU Today

Bison Chili
Chicken with Rice
Seafood Jambalaya
Shrimp & Garlic Ravioli
Cranberry Stuffed Chicken
Raspberry Grilled Chicken Breast
Roasted Rack of Lamb & Garlic Sauce



Other available items

Appetizers

Vermont Cheddar and Bacon Soup
Lemon Grass Grilled Shrimp
Stuffed Portabello Mushrooms
Roasted Crab Cake & Lobster Sauce
Asian Spring Roll & Vegetable Dumpling

Entrees

Shepherd's pie
Grilled Pork Chop & Tomatillo Sauce
Bistro Omellette with Sausage
Filet Mignon with Bernaise Sauce
Roasted Duck Half Confit
Sea Bass in Champagne Mushroom Sauce
Wild Mushroom Ravioli & Marsala Sauce
Roasted Shrimp Pomodoro

Desserts

Blackberry Crumble
Cinnamon Apple Delight

ReThermalizers



Award Winning
SOLSTICE
ReThermalizer



Combine multiple units to create a cooking center for menu flexibility and peak customer demands. Available in Gas SRTG & Electric SRTE models



Space Saving
Counter Model
CRTE Electric
ReThermalizer

Racks & Baskets to match your product size

