

# The NAFEM Show | 19 Post

SPECIAL EDITION

NAFEM 2019 - Orlando - February 07-09

Booth 1423



Our Latest  
INNOVATIONS!

  
**GardenChef™**  
Microgreen and  
Herb Growing  
Cabinet

  
**TENDERCHEF™**  
Dry Aging Solutions  
for Chef

  
**PUC**  
Pick Up Cabinets  
Smart Cabinet  
Solutions

  
**BakeSuite**  
Doyon  
Bakery  
Management  
Technology

  
**Perfect  
Proofer**  
Modular Proofers  
and Retarders




## LIVE VENTLESS COOKING DEMOS EVERY DAY

### February 7

10:00 a.m. / 1:00 p.m. / 3:00 p.m.


 Cookies  
**BakeSuite**

11:00 a.m. / 2:00 p.m.


 Pizza & Chicken Wings  
**PUC**

### February 8

10:00 a.m. / 1:00 p.m.

 Cookies  
**BakeSuite**

11:00 a.m. / 2:00 p.m. / 3:00 p.m.

 Pizza & Chicken Wings  
**PUC**

### February 9

11:00 a.m.

 Cookies  
**BakeSuite**

11:00 a.m. / 2:00 p.m. / 3:00 p.m.

 Pizza & Chicken Wings  
**PUC**

*Indulge your taste buds with our  
freshly baked products during our  
live demos!*

### “The future is NOW

The challenge in today's connected world are different but they still evolve around the consumer; today's customer is time deprived. **Faster, simpler, easier, connected...** are the new buzz words. As leaders in their own segments, **Doyon, Carter Hoffmann & NuVu** continue to **blaze** and **evolve** around one objective. **PRODUCT INNOVATION.** At **NAFEM** this year we reveal ventless solutions and products that manage work flow, reduce dependency on labor, retain legacy knowledge and deliver faster, easier and connected opportunities to our customers' operation.

**Come see us at booth 1423 for more information.**



## Product Innovation

Nimble product development for today's fast lane.

As consumer preferences change, foodservice operators must keep up with the demands of a short turnaround society. The challenge for manufacturers is to provide equipment and supporting technology to meet the expectations of an ever-moving market.



Carter-Hoffmann, Doyon and NU-VU are embracing the challenge. Here at NAFEM you will see an evolution of products, as we add more interactive controls, sleeker designs and automated technology integrated into our equipment to manage orders and workflow in restaurants and bakeries.

## Complete Systems

One source for holding, transporting, baking and more.

Carter-Hoffmann, Doyon and NU-VU have a rich history of providing quality products. Each brand began with the customer as its central focus and continue to be leader in their segment.

Doyon has all you need for a complete bakery, starting with mixers, dough sheeters, moulders, dividers and finishing with proofers and ovens.



Carter-Hoffmann is the expert in food holding and transporting, whether you're a restaurant looking to improve service or a convention center that serves banquets for 5000, we specialize in the equipment that makes it possible.

NU-VU's products include oven proofer baking centers, and counter-top ovens for QSR, convenience stores, kiosks and more.

## Visit our booth Booth 1423

*From an idea, to the finished product, we listen carefully to our customers to develop real solutions.*



### Modular Proofers and Retarders

A **modular, DIY build up proofer** (or **retarder**) that conveniently **ships flat** and assembles on site. Go through any existing door, regardless of size and build a solution the size of a room.



### Microgreen and Herb Growing Cabinet

A **self sustained ecosystem** that provides perfect environment to grow your herbs and micro greens right in your kitchen. Fully automated compartments that provide the **ultimate flavor** profile and availability at your finger tips. **Farm to table redefined.**



### TENDERCHEF™

#### Dry Aging Solutions for Chefs

A connected **smart cabinet** that uses new world technology to achieve old world results. **Control** your environment to your **own preference** whether you are aging **beef, cheese** or **deli**. Tenderchef provides a great presentation in front of the house or **anywhere** you place it.



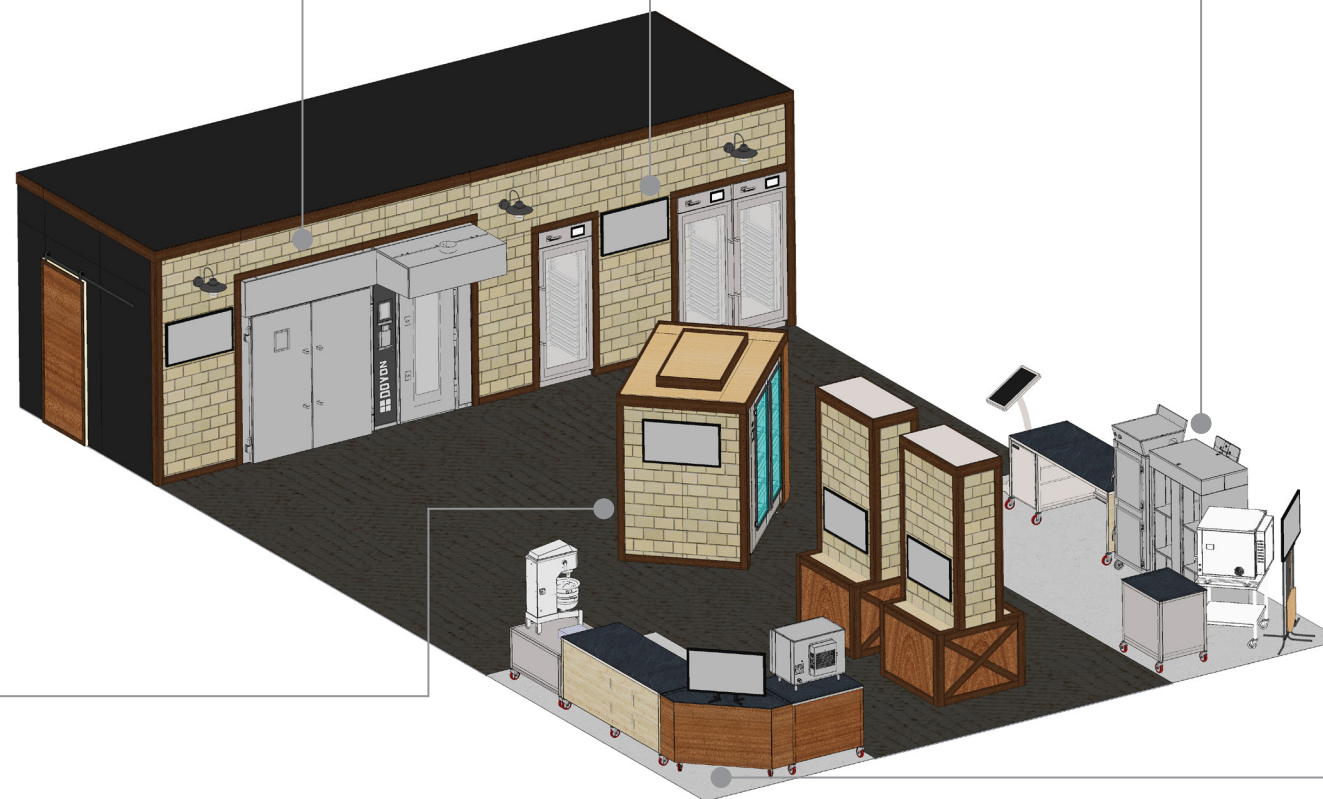
### Smart Cabinet Solutions

**PUC** is **self serve, automated** pick up cabinet systems that connect to your existing POS to help **speed up service**. Whether it's **order pick up, order return**, hot pizza or bagged product, **PUC** smart cabinet systems offers the **right automated environment** for your operation.



### Bakery Management Technology

**Bakesuite** is an intelligent operating system that **manages** your **bakery**, **reduce** dependency on labor, streamlines **workflow**, provides **accurate recipes** and integrates with your bakery equipment to provide **consistent results** every time. Manage your recipes, **forecast** your sales or **control** your inventory all in one screen.





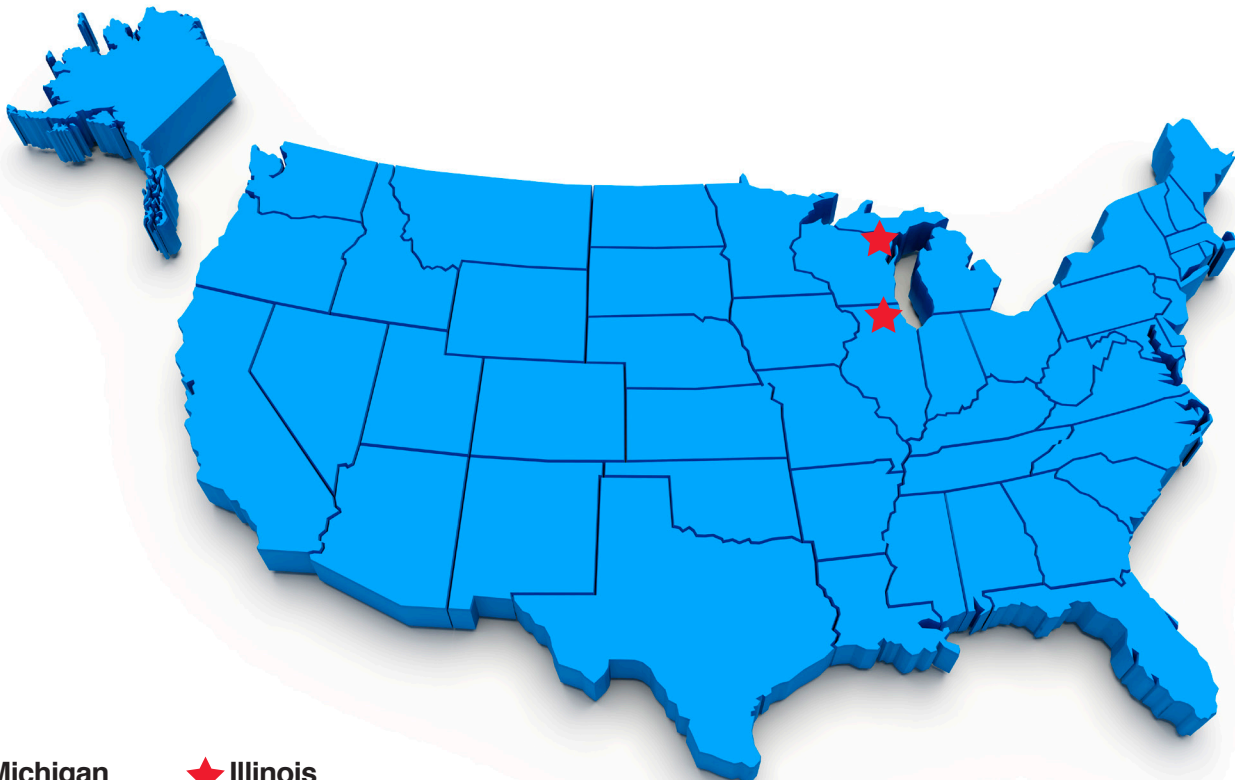
# Moving Forward



At Carter-Hoffmann, Doyon and NU-VU we will build on our tradition of offering superior quality equipment. As we move into 2019 and beyond, so will our products.

## About us

- **World leader** of equipment for food holding, transporting, baking, growing microgreens and dry-aging
- **Two factories** located in the central USA
- **Middleby** worldwide distribution, parts and service network



★ Michigan

★ Illinois

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