



## **Montague wins Kitchen Innovations® Award for the R290 Glycol Ice and Heat Sauté Station**

### **National Restaurant Association Announces the 2015 Kitchen Innovations® Award Winners**

*The 2015 KI Awards showcase advancements in food safety, cook time efficiency, energy conservation and more for the foodservice industry*

(Chicago) The National Restaurant Association today announced the recipients of the 2015 Kitchen Innovations (KI) Awards, which honor equipment and technologies that increase productivity for back of the house operations and benefit restaurant operators.

“As a chef it is great to see the products receiving the 2015 Kitchen Innovations Award all offer significant advancement in back-of-house operations, and demonstrate the extent to which the manufacturing companies are in touch with culinary and key operator challenges,” says John C. Metz, Convention Chair for NRA Show® 2015 and Executive Chef/CEO of Marlow’s Tavern, Aqua Blue, and Sterling Spoon Culinary Management. “Each year our independent panel of judges scans the entire industry to find the products that address and solve these challenges, advancing the entire foodservice industry.”

The 2015 KI Award recipients reflect the trends and topics most important to foodservice operators today. The 23 selected innovations specifically address: water waste reduction and enhanced energy efficiency, increased safety and sanitation, cross-functionality, faster cook-up times, space constraints – even ergonomics and smart technology that learns and adapts to various conditions.

The 2015 Kitchen Innovations® Award recipients are:

#### **The Montague Company R290 Glycol Ice and Heat Sauté Station**

Combining four 30,000-BTU gas burners, a glycol raised rail pan chiller and a two-drawer refrigerated base, this 48" sauté station features a revolutionary Turbo Coil designed R-290 glycol assist refrigeration system to convey proper cooling power more efficiently and with more consistent air temperatures than standard air-only refrigeration systems.



KI Award recipients are chosen by an independent panel of industry experts comprised of internationally recognized food facilities consultants, multi-unit restaurant executives, and design experts. The 2015 Kitchen Innovations Judges are:

- **Dan Bendall, FCSI** (Principal, FoodStrategy, Inc.)
- **Martin Cowley** (Senior Manager Design and Standards, Walt Disney Parks and Resorts)
- **William Eaton, FFCSI** (Chairman of the Board, Cini-Little International)
- **Foster F. Frable Jr., FCSI** (Founding Partner, Clevenger Frable LaVallee)
- **Jim Krueger, Jr., CMCE, NRAMF** (Chief, Air Force Food & Beverage Business Development & Strategic Initiatives Air Force Services Activity (AFSVA) San Antonio, TX)
- **Aaron LaMotte** (Director, Sodexo Performance Interiors)
- **Robert Marshall** (Vice President, U.S. Operations, McDonald's Corporation: Retired)
- **Steve Otto** (Director, Capital Equipment Purchasing, Darden)
- **Kathleen H. Seelye, FFCSI, LEED** (Managing Partner, Ricca Newmark Design)

Each recipient and their product will be showcased in the interactive Kitchen Innovations Pavilion at the 2015 National Restaurant Association Restaurant, Hotel-Motel Show®, held from May 16-19 in Chicago. As the global restaurant and hospitality industry's premier trade show, NRA Show brings together more restaurant and hospitality buyers and equipment manufacturers than any other industry event.