



HIGH SABATINO

presents

**FOODSERVICE SYSTEM
OF TOMORROW**



iCombi Pro

- 22% less product loss
- Increases safety by eliminating fryers and the need for oil by using combi technology to fry foods
- Fully programmable touchscreen panel offers smooth user interface and customized cooking programs
- Intelligent adaptive cooking programs provide consistent results everytime regardless of quantity of food
- Programming gives staff simpler and easier processes to achieve better consistency in cooked products
- iProduction Manager multi tasking feature offers ability to prepare multiple food items simultaneously which allows the staff to better utilize time during service and preparation
- Create scheduled cooking programs and recipes in order to provide less food waste through greater consistency and accuracy with cooking procedures
- Multipoint core temperature probe for precision and consistent temperature cooking
- HACCP data tracking helps to keep food safety logs for local health departments
- Self cleaning and descaling process reduces labor and resource costs to maintain equipment

iVario Pro

- Preheats to 400 degrees in 2.5 minutes to reduce burden of utilities and wasting labor hours waiting for preheating
- Easily prepare soups and sauces with greater efficiency and accuracy
- Integrated pan drain eliminates need for floor trough
- Automatic water inlet for measured volume filling
- Lifting arm for easier blanching and boiling
- Programmable cooking processes for consistent products making it easier for staff to execute cooking procedures
- HACCP data tracking helps to keep food safety logs for local health departments

IRINOX

The Freshness Company®

Irinox Multifresh Next

- Rapidly chill foods straight out of cooking equipment allows for up to 10% less product loss during cooling down process
- Chills food through danger zone in 90 minutes helps reinforce food safety procedures
- HACCP data tracking helps to keep food safety logs for local health departments
- Shock freeze fresh foods for preservation to continue to offer fresh foods even out of season or during time of heightened costs
- Can heat up to 185 degrees allowing for proofing, hot holding or overnight low temperature cooking.
- Can increase shelf life of food up to 2-3 times normal shelf life



ORIGINAL
HENKELMAN
VACUUM SYSTEMS

Marlin 52 II CombiVac

- Safe food storage helps increase shelf life, reducing food waste
- Labeling system for food safety tracking
- Unitized meal packing system for distribution and storage
- Packaging options for healthy snacks





HIGH SABATINO
10545 Guilford Road # 101
Jessup, MD 20794
301.470.7051

