

# V. Richards Forest Park Market



- ▶ New natural gas-fired moisture injection oven technology
- ▶ Specialty food market and café
- ▶ Birmingham, Alabama

## New Natural Gas-fired Moisture+ Oven Enhances Gourmet Cooking at Upscale Café

Specialty pastries and roasted meat and fish are more enticing than ever at V. Richard's Forest Park Market, a popular gourmet food market and café in Birmingham, Alabama, thanks to a unique new combination oven that runs on natural gas.

The Garland two-deck Moisture+ Oven at V. Richard's was purchased and installed by Alagasco, the local natural gas utility, as a demonstration project under the direction of James Robinson of Alagasco. In exchange, V. Richard's owner Rick Little agreed to let the gas company monitor it for 18 months and bring potential customers in to view it. Little says the moisture-injected deck oven has been working nicely. "It keeps moisture on the product," says Little. "It also sears the outside and keeps the moisture in on roasted meats."

World-renowned pastry chef Susan Notter, who won gold as a member of the 2000 U.S. Culinary Olympic Team in competition with the world's top chefs, is in charge of pastries at V. Richards. She has been baking in the Moisture+ Oven since it was installed.

"It's a good pastry oven," she says. "When we're making choux pastry (for éclairs), we can press the (oven's) button to give it a little bit more moisture." Adding moisture gives pastries more "lift," enabling them to rise higher with lighter texture, she explains.

### Pre-programmed Results

With the oven's controls, it's possible to program temperatures, cooking times and moisture times for specific items, such as fish. "It will do all these steps for you," Notter

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## Independent Industry Evaluations Applaud Garland's Innovations

The Piedmont Natural Gas Cooking Technology Center in Charlotte, North Carolina has showcased the oven since it was first introduced in 2003. Tom Stroozas, Manager of Commercial Marketing at Piedmont, has extensive experience in working with this technology and has demonstrated the concept to many commercial food service end users throughout the industry. Stroozas was quick to comment that "Garland has had a keen eye on the food service market for many years and developed a product to perform to combi-oven standards at a convection

says, adding, "Having the ability to control the moisture is a good thing."

Moisture is the secret to improved product quality because it replaces moisture normally lost in food during cooking. It also transfers heat more quickly to the items being cooked. This means food is cooked perfectly and uniformly throughout. Meats and poultry are crisp on the outside, tender inside. By adding moisture to the cooking process, the Moisture+ Oven reduces cooking times while increasing product yield and improving the flavor and texture of food. Moisture introduction also saves on fuel consumption.

The Garland oven functions as three pieces of equipment in one – a convection oven, a humidified baking oven and a humidified cook-and-hold oven. Featuring stainless steel construction and a temperature range of 150-500°F, it introduces moisture and humidity into the cooking, baking or roasting process by means of its Moisture Charge Accelerator system with pre-programmed or programmable custom settings.

oven price. Providing a high-tech product with lower pricing has enabled Garland to hold an edge over its competition with the only oven of its kind in the market."

Garland, a leading manufacturer of high-end commercial cooking equipment, designed the Moisture+ Oven specifically to meet the needs of professional cooks and restaurant owners. They told Garland researchers what they wanted, and Garland built it. This unique new cooking technology has no competitors, according to Garland. It provides an optimal mix of heat and moisture that provides virtually unparalleled evenness in baking, and eliminates the need to turn most products while they cook. Pre-programming and an automatic "Cook-and-Hold" feature reduce the need for frequent monitoring.

The oven's easy-cleaning features include an optional built-in rinse hose connection, bottom drain and large access door. These make it possible to switch from one process, such as pastry baking, to another, such as meat roasting, in the shortest possible time.





The Gas Foodservice Equipment Network (GFEN) named the Garland Moisture+ Oven its 2003 Blue Flame Product of the Year. This annual award recognizes appliance manufacturers that typify the best in new or improved gas technology. GFEN is an international alliance of utilities, foodservice equipment manufacturers, gas industry associations, and foodservice trade allies.



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