

Hackman News

April 2010



Hackman 220 Years

Hackman is proud of its long history in Finland and wishes to celebrate our 220th anniversary with our partners. 2010 marks a special place in the Hackman history book, and learning more about our history will allow you to create a special message of value to your customers.

Hackman is not just quality equipment for the cooking professional, but a bit of Finnish history itself! Founded in 1790, Hackman is the second oldest operating company in Finland, and started as a trading house in Vyborg, now part of Russia, which was one of most important and international cities in Eastern Finland. Its main export was Finnish timber and soon developed into a strong presence, acquiring many sawmills and even its own fleet of cargo ships.

By the mid 1800's, Hackman had branched out into the metal industry. Greater diversity lead to sugar production, soap and candles, gas lighting, an insurance company and even the Copper mine business.


Stainless steel production started in the first quarter of the 1900's and included supply of most of the eating utensils for the Second World War, as well as the start of the kitchen equipment portfolio. The office was moved to Helsinki after the War, and continued its focus on the metal industry and the sawmills. In 1969, the legal name was changed to Oy Hackman Ab. Meanwhile, Metalliteos (Metos) a competing company, started to concentrate full time on catering equipment.

Over the course of the next thirty years, Hackman developed itself into a fully listed company, diversified its portfolio by acquiring design companies of glass and porcelain, and developed the specialized sector of business for professional catering equipment, which ultimately be completed by merging with Metos in 1994. In 2004, ALI Group, owned by Mr. Luciano Berti, acquired the entire Hackman Group. The business of design products for the kitchen, the table, and the home (The Iittala Group, with main product brands Iittala, Arabia, Hackman and Rörstrand) were sold out. A few years later, they became companies of another historic Finnish company, Fiskars. This group still manages the Hackman brand domestic lines of cutlery and cooking utensils on a trademark licensee basis.

The Hackman Business Unit (manufacturing of professional equipment) was developed under the Metos Group of companies, and continues to expand its sales globally, under the prestigious ALI Group umbrella.

We sincerely look forward to seeing you all at the summit this year, so that we may continue to celebrate our long history with our partners.

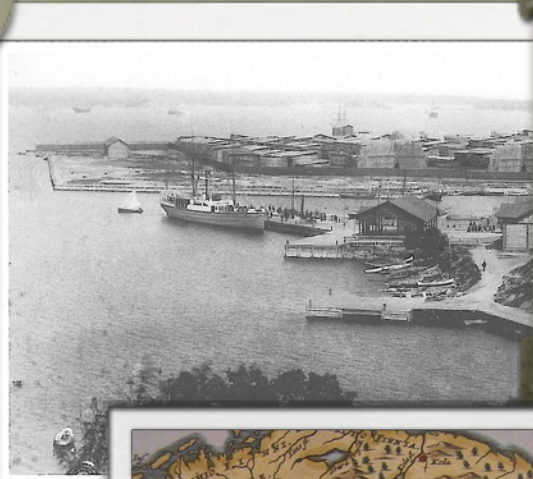
Yours truly,



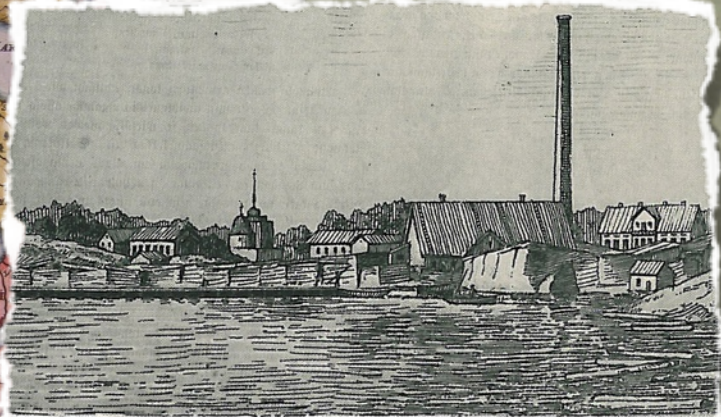
Pekka M.

HACKMAN





Marie Hackman 1870v.



HACKMAN'IN HÖYRYSÄHÄ KOTKASSA.

220 Years

Hackman News

April 2010

Next generation Proff heated units entering market

The second generation of Proff cold units saw daylight a year ago. Now it is time to do the same for the Proff heated units. Also this time the new series has been stuffed with a list of enhancements to the previous series. Still the price level has been kept competitive, even more so than the previous models!

What is new?

- o Foamed body (polyurethane), better insulation
- o Easily changeable gasket
- o Rounded corners inside cabinet, easier to keep clean
- o Heating changed into heating foil
- o Cabinet heat distribution enhanced with fans
- o Full stainless steel body



Design is ready, production is ready - just contact Hackman sales and ask for a competitive price for your first new Proff heated unit!

HACKMAN



A New Display Series For Distribution Lines - CD

Hackman has a long history in producing cold displays to be used in serving lines. Our Halo series has been conquering the market for 3 years and now it is time to release its little sister. CD display series is ideal for kitchens and restaurants needing the best cold producing capacity with a competitive price. The series consists of two lengths (80 and 120cm) and two heights (2 or 3 shelves). All the units come with cold cupboards and are clad in stainless steel.

Main features?

- o Width 800 / 1200mm, depth 650mm, height 1500 / 1700mm
- o All shelves and basin cooled
- o All models with doors in front of shelves
- o Sliding doors on user side
- o With cold cupboards (1 or 2, depending on width)
- o Effective cooling system
- o Lights
- o Good visibility into whole display
- o Stainless steel covers on all sides



Hackman - Continually Investing in Production Technology



A 3 meters Amada with 100 tons pressure and a Motoman robot with 50kg handling capacity. These are the parameters of our newest recruit for Hackman production. The bending cell with offline programming capabilities is the state-of-the-art way to form sheet metal. Not only does it give 24/7 possibilities for work organizing but it also takes away the repetitive and tiring work of bending long series of similar products with operator operated machines. The new cell started to operate on week 10 and we welcome you to see it yourself. It is almost as hypnotizing to watch as it to stare into a fireplace!

HACKMAN



Kettle Shop Floor....

C2 Cooling for the Culino Combi kettle has been finalized. This allows cooling down food in a Culino with a single twist of a knob.

It's article number for ordering is: **4215855**.

Food Temperature Control for the Culino Combi. It is linkable to HACCP programs and allows digital food temp settings to be chosen by the chef. The article number for this option is **4215856**

Integrated food temperature display for the Viking Combi has been finalized. It is designed only for the information to the Chef, as to cooking temperature.

Its article number for ordering is: **4215379**

HD Mixing tools for all kettles are available as both factory options and retrofit. It is advisable to include this specification in your orders of kettles 150 to 300 ltr sizes. 400 ltr kettles come with this as standard.

Factory option codes: **4215823 – 150**

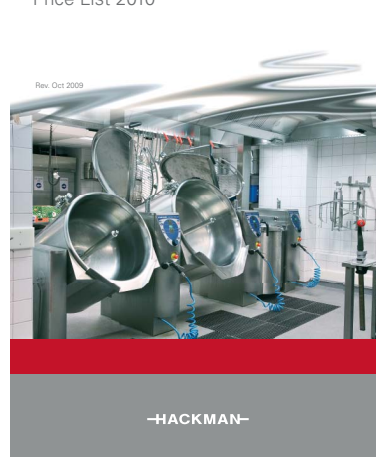
4215720 – 200

4215814 – 300

2010 Price lists are now in effect. As mentioned earlier in the year, the new price list does not include any level increases. It only summarizes many of the on-going changes that took place over 2009, with increased article numbers for mixing tools, frame kits, and 400 ltr kettles. Please contact Greg or Pasi, if you have not received your current copy.

Cooking Products

Price List 2010



HACKMAN



TALLINN FACTORY NEW PRODUCTS!

Hackman Futura RP range has got a little brother. Please give warm welcome to the brand new MINOR 4. It only takes a little space and can be fitted into any kitchen.

Designed for tough use in demanding conditions. It is easy to keep clean, as the hinged hot-plates of the Minor 4 can be lifted up.

Ergonomic Minor 4 is especially suitable for Kindergartens.



MINOR 4
 Dimensions: 600x600x900mm
 Cooking plates: 4x2 kW (220x220mm)
 Product Code: 3753582
 List Price: 2225 EUR

There is also new range in the Ardox family.

The Ardox TABLETOP is a chrome-surfaced flat-top stainless steel range with two 3,5 kw heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy.

The Ardox TABLETOP can be used as a range or a griddle (fry directly on the surface). Due to small size it can be used for special food in restaurant and easily stored out of use. Catering companies find it especially handy when doing outside events or BBQ's.

Make your work fun by using the Ardox TABLETOP!



Ardox TABLETOP
 Dimensions: 800 x 510 x 190 mm
 Cooking zones: 2 x 3,5 kW
 Product code: 3753577
 List Price: 2328 EUR

Weapon of Mass Production

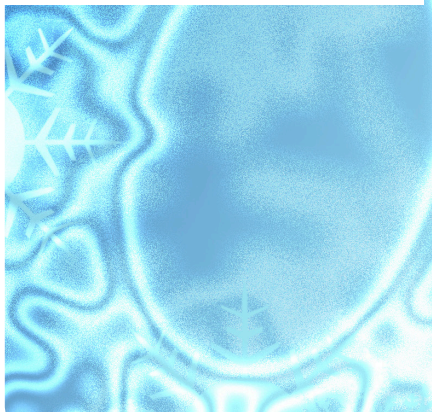


Proveno CoolPro DCE

Advances in Chilled Water

The growing demand for “In Kettle Cooling” has re-inforced Hackman’s ground breaking, patented climatic mixing tool, as the leading cool chill tool for serious CPU kitchens.

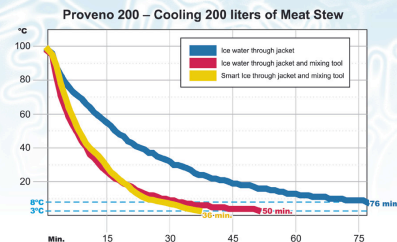
Voted “Best of Show” in Helsinki and environmentally conscious of the water consumption and electricity needs of our clients, the DCE C3 is a force to be reckoned with.



Hackman Proveno Cool Pro

100°C to 3°C in under 1 hour !

Chilled Water Cooling



—HACKMAN—



—HACKMAN—



Tradeshhow news

Host - Milan

Hackman welcomed many dealers to the stand to have the first peek of the CoolPro DCE, live in action. The 400 ltr Culino Combi's also received a lot of attention, selling 3 off the stand! Thanks to all of the Hackman family of dealers, for dropping by with their customers to see the Hackman lineup.



Gastro - Helsinki

Metos Finland showcased much of the Hackman portfolio at the Helsinki Gastro exhibition from the 17th to the 19th of March. The Hackman CoolPro DCE kettle was awarded best product of the exhibition. Metos Finland dominated the equipment category with a resounding 700+ sq m, and more than 70 staff to assist its clients.



Tradeshhow news

Food & Bake - Birmingham Mar 21-24

BGL Rieber was proudly showcasing their Hackmans, this spring in the UK. Dedicated shows to industry sectors, like Bakery, has brought increased kettle sales to BGL. Hospital and School Catering shows, are also a great place to catch up with Hackman kettles.



Kazakhstan - Almaty Apr 20-23

Rain and Greg travel the globe spreading the Hackman Combi Kettle Prophecies. Stay tuned to the June edition to see how they have managed North of the Hindu Kush.

HACKMAN





Summit 2010

Every two years, Hackman welcomes its dealers to Finland for a world summit. This meeting gives our dealers an opportunity to share their market trends, successes and concerns with our Team, while allowing us a forum to showcase new updates to the product portfolio.

We hope to see you in Finland this fall.

Please be on the look out for the formal invitation in June

September 16th to 18th

HACKMAN



From the Kettle Pantry

More recipes can be found in the on-line cookbooks on the website. Please contact Greg for your share code.

Recipe Group Stews
Name Beef Stew in Red Wine
Yield
Portions 450 @ 180g of 100%
Kettle Culino Combi

Ingredients

	100%		200%
Beef chuck, diced large	28000	g	56000
Flour, wheat	452	g	904
Salt	230	g	460
Pepper, black	18	g	36
Garlic, dried, chopped	22	g	44
Oil, vegetable	800	g	1600
Beef stock,dark	18500	g	37000
Tomatoes, crushed	3200	g	6400
Thyme fresh,frozen	25	g	50
Bay leaf	12	pc	24
Carrots,fresh, parisienne,large	7257	g	14514
Celery, large dice	3630	g	7260
Onions, fresh, 4 cut	2754	g	5508
Potatos, diced large	9127	g	18254

74027 148054

Programable mixing method

- 1.) Preheat kettle to 120°C
- 2.) Select Program no.2
- 3.) Add Chicken and olive oil
- 4.) Wait for 5 min, add all veg
- 5.) Wait for 8 min, add béchamel and roux
- 6.) Wait for 8 min, add peas, parsley and lemon
- 7.) continue to mix for 15 min, adjust taste and cool down.

Cook Chill Marketing Media

Now available from Hackman is an introduction to the processes of Cook Chill and In Kettle Cooling.

This sales tool can be provided to your teams in both pdf and ppt versions. A great point of discussion for your clients kitchens. "Where are they today, and where are they headed in the future"

Please contact Greg for your copy



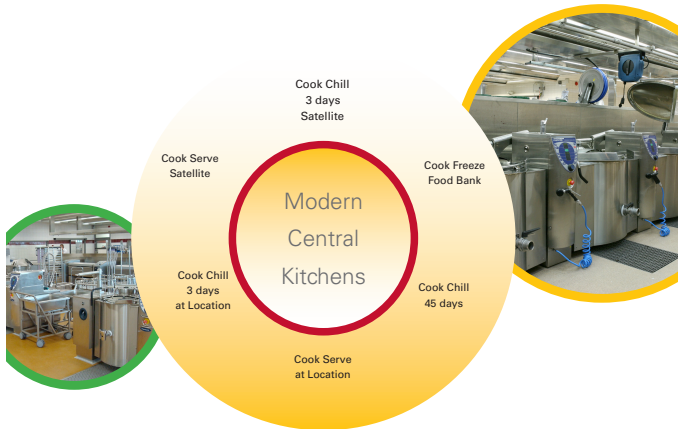
Modern Central Kitchens

Most kitchens can be defined on the cycle seen below. Where is Your kitchen of today, and where will it be in the future?

Most kitchens go through transitions. What is of the norm today, will be re-considered in the future. What is mandated by local legislation today, will be something of history down the road.

Hackman Combi Kettles allow Your kitchen the needed flexibility for any turns in the road ahead. Regardless of having a Cook Serve kitchen or a Cook Freeze kitchen, you will still need to cook and chill food effectively, and under strict guidelines.

Luckily, Your Hackmans will see you through any of the modern kitchen set ups.



Cook - Chill 3 Days Satellite

"In kettle cooling" with a shelf life of up to 3 days. The food is held at +4°C and transported off site for service and re-thermalization.

Cook - Chill 3 days Location

Food is centrally prepared, but perhaps served to the end user, on same site, in many different outlets.

Cook - Serve Satellite

Food is prepared and sent off site in heated transport. This process still requires some degree of pre-planning and cook chill operations for menu cycles.

Cook - Chill 45 days

Foods are prepared in kettles then pumped into bags hot, and then chilled in water baths. Constant temperature monitoring is required.

Cook - Freeze Food Bank

A proper Cook Chill program is accentuated by a freezing program. Advantages of greater transport distances and stockpiling.

Cook Chill 3 days at Location

This process for In Kettle Chilling allows the added flexibility of cross element preparation and reduce food costs.