

Commercial/Vending Appliances SILVER



The B3000 Keurig brewing System from Keurig Inc., Reading, Mass.

The B3000 brewing system is a single serve commercial brewer that can brew coffee, tea, hot cocoa, and dispense hot water for beverages or food.

It has two hot water tanks, a preheat tank and a brew tank, that help ensure back-to-back brewing every 60 seconds. It monitors water temperature and controls power distribution to maintain this feature.

The brewer can automatically puncture the portion pack and eject the used packet into a receptacle inside the brewer.

Sensors indicate when the bin is full and ready to be emptied.

Key Players from Keurig Inc.: Richard Pasquini, director of brewer engineering; Ian Tinkler, v.p. of brewer engineering; Kevin Sullivan, v.p. of engineering and product development; David Manly, v.p. of marketing; John Phillips, product manager marketing; Geoff Smith, William Sawyer, senior engineers. **Proteus Design:** Paul Metaxatos, v.p. product development; Eric Nichols, senior designer product development; Tim Bragg, senior designer product development.

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A.O. Smith Cyclone Xi commercial gas water heater from A.O. Smith, Ashland City, Tenn.

The Cyclone Xi (BTH 500) is a 130-gal. high-efficiency commercial gas water heater. The helical heat exchanger coil and pre-mix powered burner works by increasing the total amount of heat-transfer surface to generate 95 percent thermal efficiency. The glass-lined heat exchanger coil keeps the hot gases inside the BTH-500 longer. The top mounted, down-fire, pre-mix burner ignites the gas mixture and a swirling flame shoots downward into a submerged central combustion chamber. The resulting hot flue gases are then forced at high velocity up through the helical coil, which is surrounded by water. Using centrifugal force, the coil's spiral shape keeps hot gases swirling to maximize energy transfer.

Key Players from A.O. Smith: Matt Schulz, product manager; David Chisolm, brand manager; John Niu, design engineer; Darryl Ruark, design engineer; Andrew Phillips and Andy Caves, electronics engineers.



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Metro C5 3 Series Insulation Armour Heated Holding and Proofing Cabinets from InterMetro Industries Corp., Wilkes Barre, Pa.

These insulated cabinets are used in commercial kitchens to hold and transport hot food products prior to serving. With patent-pending Insulation Armour, the units provide thermal insulation meeting Energy Star requirements. The panels lower the exterior temperature of the cabinet to comfortable levels. The design is scalable and modular, providing three heights. A flexible pan handling system accommodates three styles of pan racks, and the company offers a choice of three interchangeable heat modules (hot holding, proofing, and combination proofing and holding).

Key Players from InterMetro Industries: Jim Kilgallon, cabinet segment manager; Dave Barsigian, project manager; Jeff Olson, manager of industrial design; Bill Sickles, senior developmental engineer; Tim Baker, manufacturing engineer (polymer components); Mike Liberski, manufacturing engineer (fabrication and assembly); Dave McGovern, standard products engineer; Brian Cushman, product testing engineer.