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Aircom Enters Food Service Market in Collaboration with Meister Cook

INDIANAPOLIS -- June 23, 2009 -- Things are heating up at Aircom Manufacturing. Literally.

Aircom has joined forces with Meister Cook to manufacture a Fried Food Holder that keeps french fries and other fried foods hot, crisp and delicious for up to 25 minutes. Contrast that with the 5-minute rule applied to traditionally used heat lamps, and that adds up to a 400 percent increase in performance.

The FH 23-70 Fried Food Holder is just the first in a line of food service industry products Aircom and Meister Cook will market to casual dining and fast food restaurants. The Fried Food Holder already has received rave reviews from leading restaurant chains, including a favorite Midwest eatery.

“They’re saying this technology is better than a heat lamp because it doesn’t dry out the food product,” said Gerald Peterson, Aircom’s director of food equipment and services. “The Fried Food Holder heats using hot convection air and radiant heat. This makes the food last longer and taste better than when using heat lamps.”

Not only does the Fried Food Holder work better, it’s much greener, using air recirculation, an energy-efficient air curtain and convective air to remove just the right amount of moisture from the food’s surface. This patent pending ThermalBreeze™ technology keeps fried foods crispy but not overcooked. And it does all this with just one, energy efficient heater. In fact, the Fried Food Holder consumes about 50 percent less energy than other, more costly convective air systems, leaving a much smaller carbon footprint.

The patent-pending FH 23-75 is approved by ETL per UL 197, NSF 4 and CSA 22.2 standards for US and Canada and employs a host of advanced safety features. It not only keeps french fries fresh and hot, it also works well with onion rings, chicken fingers, fried fish and many other types of fried foods. For more information, please visit www.friedfoodholder.com.

In an industry that routinely tosses out 30 percent of their french fries and other fried side items, using the Fried Food Holder to extend their life means big savings.

“They want to make sure when they serve up a hot, juicy steak, there aren’t greasy, cold fries going out with it,” Peterson said. “The Fried Food Holder technology extends the life of the food product, while using much less energy.”

Now that's a hot story!

About Aircom Manufacturing, Inc.

Aircom Manufacturing, Inc. provides "Total Package" capabilities as an ISO-9001-certified company, offering a complete range of manufacturing processes. For more information, please visit www.aircommfg.com.

About Meister Cook

Meister Cook, founded in 2006, provides foodservice chains with unique custom-designed equipment solutions to improve restaurant efficiencies, support restaurant operation and increase foodservice sales. For more information, please visit www.meistercook.com.

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