

Prep work: An innovative mobile food solution required collaboration between a custom cart specialist and a cooking appliance manufacturer



Iowa Rotocast Plastics (IRP) developed a mobile kiosk for Evo's innovative foodservice equipment. The kiosk is on display here at the NRA show

Family-owned Iowa Rotocast Plastics (IRP), based in Decorah, Iowa, is a custom manufacturer of semi-permanent and mobile foodservice equipment for stadia, venues, hotels and resorts, universities and restaurants. All of IRP's foodservice equipment is manufactured at the company's Iowa plant. IRP carts and kiosks have the highest-quality steel frames, which are welded on-site. A wide array of materials can be used for the exterior façades, including tile, wood, stainless steel, aluminum composite material, faux brick and printed graphics. Interior foodservice components are specified by the project client and sourced by IRP, or are fabricated to accommodate specialty foodservice equipment manufactured by the client, as exemplified in IRP's collaboration with Evo.

Technical teamwork

IRP was honored to partner with Evo on an innovative mobile solution for food

preparation that incorporated Evo's state-of-the-art technology: an electric cooktop with a ductless downdraft ventilation feature that provides full containment of smoke, grease and cooking odors. Evo's EVent cooktop design will permit vendors to cook and prepare meals anywhere without the restrictions imposed by externally vented hoods and ductwork, which makes it ideal for front-of-house display cooking in restaurant settings, or for use in stadia and venues.

The kiosk comprises two units – a front cart and a back cart. The overall aesthetic design of the mobile kiosk was carefully considered, enhancing the display food service preparation and presentation for the consumer, while adhering to relevant regulatory requirements.

The front cart has stainless-steel, decorative die-cut backlit panels on the front and sides, a stainless-steel counter and acrylic sneeze guards. The front cart's prominent feature is the Evo EVent electric griddle unit

with ductless downdraft ventilation – technology that garnered Evo the Kitchen Innovations 2015 Award from the USA's National Restaurant Association.

The cart also includes NSF-certified Ronda insulated double drawer cabinet for hot or cold food storage, pull-out trash drawer, ice well, and locking cabinets. The back cart is primarily designed to provide storage and support, with locking cabinets, open shelving and dual digital signage monitors to display menu options and promote events. Evo showcased the results of this successful collaboration with Iowa Rotocast Plastics at the 2017 National Restaurant Association Show, which was held in Chicago in May. ■

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