

FOR MORE FOOD STORAGE SPACE

Country club installs inside cooler outside

When the Plainfield Country Club's clubhouse was rebuilt following a fire in 1920, the contractors installed in the kitchen the most modern walk-in coolers money could buy. They used every available inch of space to provide for refrigerated food storage not only for 1920, but for the decades ahead.

As the years passed, the walk-ins were modified and improved. Newer, more efficient insulating materials were added as they became available. The transition was made from ice to electric cooling to up-to-date refrigeration systems.

"Those boxes served us well," says Louis R. Liguori, manager of the northern New Jersey club. "They paid for themselves, probably many times over. But they were also long overdue for replacement, particularly in view of the rapid inflation in food, labor, and energy costs in the past several years."

The replacement problem was compounded by the fact that Liguori wanted increased refrigerated storage space. "No kitchen can be operated efficiently and economically today without an adequate walk-in freezer," he states.

Three in place of two

Located about 30 miles west of Manhattan, Plainfield has a membership of 570. Club facilities include an 18-hole golf course, six tennis courts, two squash courts, a swimming pool, and driving range.

Except on Mondays, when it is closed, the 86-year-old club serves 80 to 100 lunches a day and approximately the same number of dinners. The menu changes daily.

"In spite of the fact our old walk-ins had been modified, they were expensive to operate," Liguori explains. "We wanted the most efficient insulation we could get since efficient insulation means lower electrical bills."

Liguori, who has been club manager for 6 years, continues, "The lack of adequate freezer space prevented us from taking advantage of bulk purchasing of many items and of good 'spot buys' that appear every now and then. The lack also prevented us from obtaining maximum utilization of our seven-person kitchen workforce."

The existing walk-ins were replaced with modern prefabs assem-

bled from panels manufactured of 4 inches of high-density urethane foamed-in-place between sheets of metal. Added capacity was gained by erecting a third walk-in *outside* the clubhouse kitchen with access via a portal cut in an existing wall.

One cooler is used almost exclusively for aging meat. "There have been too many changes in meat grading to suit me," Liguori claims. "I don't have confidence in today's grading system. I prefer to play it safe and age the meat to tenderness under our control."

The meat aging cooler is operated at 32° F. "The members and their guests notice the difference in the meat," Liguori says, "and they like it."

The -10° F. freezer is operated primarily for storage of frozen meats, seafood items, and vegetables. But Liguori notes that the availability of frozen food storage space has en-

UPPER RIGHT: Roomy interior of cooler stores canned and fresh vegetables and fruit. LOWER RIGHT: Unobtrusive exterior is shielded by shrubs. BELOW: Doorway leads from kitchen into inside/outside cooler.





abled him to dramatically reduce the costs of certain hors d'oeuvres and to get more production from his kitchen workers.

"We average one private party a week," Liguori explains. "Before we had the freezer, we purchased hors d'oeuvres from specialty food suppliers. Now we make all the items ourselves."

He continues, "Several of those items — meatballs, clams casino, escargot, chicken livers and bacon, for example — can be made up in advance and frozen for later use. We can even prepare and freeze some of our entrees.

"We've cut the cost of many hors d'oeuvres by more than half. Whenever there is a slack period in the kitchen, we put the staff to work preparing items to be frozen. And we have eliminated the need to call in extra kitchen help to staff private parties. That's a fairly good payoff from a single prefabricated freezer."

The third prefab, a 38° F. vegetable cooler, is the unit that is located

outside the clubhouse. Erected on a concrete pad, the walk-in opens directly into a portion of the kitchen. As with the other prefabs, the modular panels that are visible from inside the kitchen are clad with stainless steel; the other panels used to assemble the units are clad with maintenance-free aluminum.

Outside/inside saves space

"The 'outside/inside' installation actually permitted us to add refrigerated storage space without enlarging our club building or the kitchen by even one square foot," Liguori says. "The installation design, which was suggested by our foodservice equipment dealer, H. J. Keller Co. of Newark, is a great space saver. It also

saved us the trouble and expense of a building addition and the costly involvement of high-priced construction trades. The vegetable cooler, for example, was assembled by two men in just a few hours."

The outside/inside cooler is protected from the weather by addition of a prefabricated aluminum roof which fits over the roof panels of the unit.

All of the walk-ins were assembled from panels which are manufactured by Bally Case & Cooler, Inc. in a large variety of standard widths and lengths. Panels are quickly assembled by means of a patented "Speed-Lok" joining and locking system. A hex-wrench-operated, cam-action arm clamps onto a locking pin for a compression-type, airtight fit between panels. The components of the device are located within anti-corrosion treated galvanized steel pockets which are precisely and permanently positioned. Within each panel, straps connect pockets located on opposite edges of the panel. The design provides the effect of surrounding each walk-in with bands of steel, enhancing the strength and rigidity of the finished structure.

The panels have an Underwriters Laboratories 25 low flame spread rating and are rated as Class 1 Building Panels by the Factory Mutual Insurance Group. These and other favorable fire ratings earned by the panels usually enable an owner to obtain low insurance rates.

The 4 inches of high-density urethane, foamed by a process unique to Bally, has more than double the insulating efficiency of any other commercially available insulation. Unlike porous insulations, such as fiberglass, the urethane cannot absorb efficiency-reducing moisture in use. The urethane is also impervious to insect or rodent infestation.

And the urethane, unlike frothed urethanes, will not swell, contract, or warp through a temperature range of from -90° to 250° F., assuring that the panels will maintain their fit regardless of weather or room conditions.

"Like our prior walk-ins, the new units will pay for themselves — many times over," Liguori concludes. "And it will be at least 56 years before we have to replace them; of that I am certain." □



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