

Maverick

PRECISION TEMPERATURE COOKING SYSTEM®
(MPTCS)

The **Maverick Precision Temperature Cooking System (MPTCS)** is the world's first integrated, sustainable, energy efficient production platform

The **MPTCS** system ensures consistent food quality and safety
No other cooking method can guarantee a level of
Six Sigma Process (99.9997%) compliance

Maverick Cuisine

PROFESSIONAL COOKING SYSTEMS

SHOWROOM • KITCHEN • OFFICES

36 Industrial Park, Waldwick, NJ 07463

Tel: 201 444 6360 • Fax: 201 444 6361

ALL INCLUSIVE PROGRAM FROM ANALYSIS TO IMPLEMENTATION

Initial Consultation and Analysis of Existing Operations

Analysis of Current Energy, Labor and Production Costs

Review of Kitchen Layout and Equipment Costs

Review of Menu and Food Program



Analysis of **SAVINGS:**

Energy, Carbon Emissions, HVAC, Labor, Food, Equipment and Maintenance, Chemicals and Water

Maverick Ingredient Control Center, Precision Temperature Cooking Center and MATCH II Chefs Table

Custom Design Equipment Layout of Operations Flow

Coordination with Client, Architect, Consultant

Equipment Cost Package

Financing Options Available



Start up Implementation and Training with Custom Software Package



Consulting Services – 5 Year Program

Recipes and Videos

HACCP Plan and Nutritional Recipe Program

Preventative Maintenance Program

Supply of Small Goods and Wares

The **Maverick Precision Temperature Cooking System** incorporates all the elements necessary to implement a turn-key cooking system from product breakdown to finished cooking. The **Maverick** team of professionals provides integrated custom design analysis and support to clients and their team. **Maverick** can transform your healthcare operation, restaurant, private club, hotel, chain or catering venue into the ultimate “**GREEN KITCHEN.**”

Maverick Precision Temperature Cooking System

- Food products are received at your facility and placed in cold storage
- Menu items are vacuum sealed in individual bags following the recipe
- Menu items are blast chilled and stored with date, time, and temperature recorded
- HACCP procedures and system control software
- Refrigerated items are cooked to order in the **Precision Temperature Cooking Center**

FRESH OR OUTSOURCED FOOD PRODUCTS ARE DELIVERED



PORTION CONTROL MAVERICK INGREDIENT CONTROL CENTER



FOOD PREPARATION PRECISION TEMPERATURE COOKING CENTER



BLAST CHILLING AND COLD STORAGE



MENU ITEM PREPARATION MAVERICK PRECISION TEMPERATURE COOKING SYSTEM

SAVINGS AND BENEFITS

- **Food Quality and Yields**

Minimal loss of moisture and weight; preservation of texture, flavor, aroma, color and nutrients; improved tenderness; little added fats, salt and seasonings required; consistent results, no waste

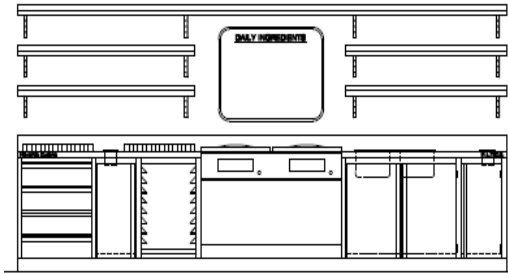
- **Green Kitchen and Carbon Footprint Reduction**

Reduce energy, hood and HVAC system costs by 30%, **carbon emissions** and fire risk
Vertical equipment platform allows most efficient use of space, reduce kitchen footprint by 25%
Durable, high performance, low maintenance equipment replaces energy consuming heavy production equipment line

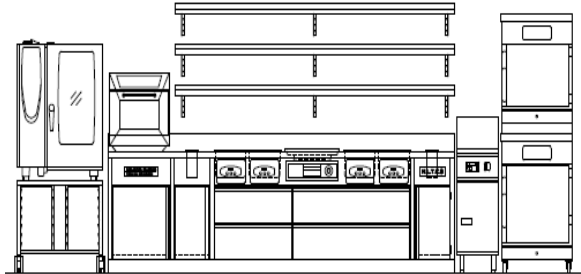
- **Labor and Ware Washing**

Work planning, preparation production and clean-up time reduced by 15%, less cleaning chemicals and water required

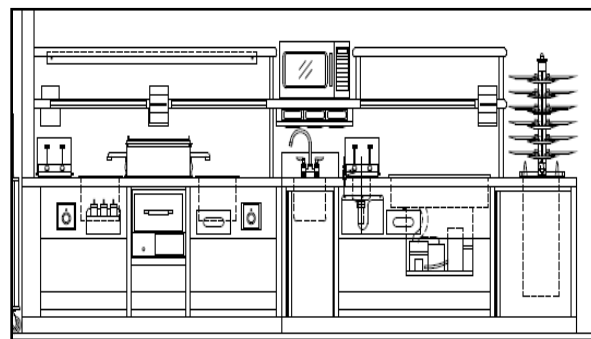
**CONVERT YOUR KITCHEN TO
A PRECISION TEMPERATURE COOKING CENTER**



MPTCS INGREDIENT CONTROL CENTER



MPTCS COOKING CENTER



MATCH II CUSTOM CHEF'S TABLE

HEALTHCARE CLIENT LIST

Florida Hospital Group • Orlando, FL • 900 Beds

Kaiser Permanente Group • Ontario, CA • 225 Beds

Arrowhead Medical Center • Colton, CA • 450 Beds

Memorial Hospital • South Bend, IN • 500 Beds

University Medical Center • Tucson, AZ • 600 Beds

Tucson Medical Center • Tucson, AZ • 600 Beds