

# The Almcoe Quarterly Dispatch

Issue #10

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Dear Jana,

We hope you enjoy this issue of The Almcoe Quarterly Dispatch.

### • Happy Anniversary!

This past September, the President of Almcoe celebrated an important anniversary. Bill was hired as a helper in 1976. He has seen Almcoe grow from a small, local refrigeration company to what it is today.

Happy 30th anniversary, Bill!

### • Words From Bill

It was a great milestone in my career to be honored this September for 30 years of service to Almcoe. A lot has changed over those years. In those days, R12 and R502 were the staples of our trade and we hadn't even heard of parallel systems. The stores we serviced were smaller and the systems were simple to install and service. Needless to say, times have changed over the past 30 years.



Today, we need a laptop computer, electronic leak detector, and a fluke electronic multi-meter to diagnose the average system in a grocery store. The pressure-temperature chart that I carry has 7 refrigerants on it. R502 and R12 hardly exist any longer.

Although there have been many changes in the industry there has remained one constant: People. People have not changed. They still have families to provide for and wants and needs of their own. Our customers still want great service at a fair price. People still take pride in their work and in their company. At the end of the day, people still need to feel a sense of accomplishment.

I'm sure that I will experience many more years at Almcoe and many more technological advances during my lifetime, but there are things that will always remain the same: people, relationships formed, and the impact that we have on each other. People are our greatest asset.

## Almcoe Expands to East Texas

Almcoe has recently moved technicians to the East Texas area to better serve our customers there. This expansion will enable us to offer the same top quality service, over a wider area of Texas.

### Almcoe By The Numbers

*Numbers used below represent the months of July, August, and September.*

- Number of Service Calls - **1496**
- Number of Service Calls during the same months in 2005 - **1310**
- Number of Installation Jobs - **27**
- Number of New Employees - **9**

• **Almcoe Gears Up for the Hotside!**

As Almcoe continues to grow, we have realized that our customers need much more than just refrigeration and HVAC service. They want a company that will offer competitive pricing and the same quality service for all of their hot side needs as well. We are able to do just that.

From restaurant equipment sales, to installation and service, we are geared up to handle all of our customer's needs. Contact Ryan Glaze with our hot side department for more information.

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• **Equipment Spotlight**

The Steam Shell Griddle and Convection Oven Combo from Market Forge is an innovative new concept that will take space and time in the kitchen to a whole new level. By merging the power of steam and the convenience of convection cooking, this combo can reduce cooking time by up to 50%!



The griddle works by consistently dispersing steam to the food causing it to condense and transfer heat directly to it. The injected steam under the lid will naturally envelop the food until it has reached it's desired temperature. The results: moist, flavorful food, that is cooked in half the time.

The Purr-fect Height High Efficiency Electric Convection oven completes this combo. It offers the following features:

- Solid stainless steel doors
- Stainless steel 28" high legs
- 3/4" interior drain
- Two speed fan
- Interior light with switch
- All stainless steel design

This product is "rock solid and dependable"...a must have for any kitchen. Contact our sales team for more information on Market Forge Industries top quality products.

:: [jana@almcoe.com](mailto:jana@almcoe.com)  
:: <http://www.almcoe.com>

:: (800) 742-0424

**Get a quote...**