

PLEASE JOIN US...

**FREE
EVENT!**

You're invited to participate in a fun & delicious, group culinary learning experience!

- Increase your business revenues, while decreasing your labor costs!
- Grill, roast, bake, steam, stew, blanch & poach in one unit.
- Economical, efficient and easy to operate!
- Program the oven to cook to your exact specifications, even when you're not there!
- Easily create dishes that require perfect timing & consistency everytime!
- Eliminate costly equipment in your kitchen that takes up precious space and will no longer be needed!

Come educate your staff on this state-of-the-art, top of the line, piece of equipment. Join **Chef Morgan Nims** and learn about everything that this combi oven can do and more importantly, what it's amazing capabilities can bring to your business.

Prepare to be blown away!

Come see this AMAZING oven for yourself!



American Culinary Federation
Education Foundation

**EARN 3 CEH CREDITS FOR
ATTENDING THE DEMO!**

DEMO DATES:

MARCH 7 @ 1pm

APRIL 4 @ 1 pm

MAY 2 @ 1 pm

JUNE 6 @ 1 pm

JULY 11 @ 1 pm



13900 NW 82nd Avenue

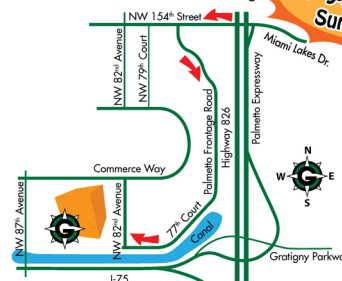
Miami Lakes, FL 33016

(305) 885-8651

www.generalhotel.com

DIRECTIONS

- Palmetto (826) to 154th Street Exit (Miami Lakes Dr.)
- 154th Street West to Palmetto Frontage Road/77th Court (At the traffic light)
- Palmetto Frontage Road South until it dead ends at our building



Open 7 days!
M-F 9-6 • Sat 9-4
Sun 12-4

**Each demo lasts approximately 2 hours. COME HUNGRY!
Contact Denise Pineda at (305) 885-8651 to reserve your seat.**