

Welcome to today's webinar...

Innovative Food Service Equipment Solutions to Combat Labor Shortages and Operational Challenges

Moderator & Speakers:

John Claytor, AVP, Food & Nutrition Svcs

Clint Robins, President, Griffin Commercial

Mike Elling, Corporate Chef, Griffin Commercial

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HEALTHTRUST
Performance Group®

Innovative Food Service Equipment Solutions to Combat Labor Shortages & Operational Challenges

April 23, 2026



Agenda

Introductions

John Claytor, HealthTrust
Performance Group

Southbend Steamshell

- High Temperature Silicon Compression Gasket

Clint Robins, Chef Mike Elling,
Griffen Commercial Equipment

Middleby Marshall Longwave Oven

- Infrared Conveyor Oven

Clint Robins, Chef Mike Elling,
Griffen Commercial Equipment

Firex Cucimix

- Automated Multi-Purpose Industrial Cooker

Clint Robins, Chef Mike Elling,
Griffen Commercial Equipment

Q&A

John Claytor, Clint Robins, Chef
Mike Elling

Today's Presenters



John Claytor, MBA, RD, LDN
AVP, Food & Nutrition Services
HealthTrust Performance Group

John lives in Nashville, TN and is a Registered Dietitian and an accomplished leader in healthcare. In his current role as the Assistant Vice President of Food and Nutrition at HealthTrust Performance Group, he is responsible for all direct and managed food programs. John has additional responsibility leading the National Food and Nutrition Advisory Board.



Clint Robins
President, Griffin Commercial
Kitchen Equipment

Clint is originally from Atlanta, GA, and worked in restaurants on and off from 14 years old through college. In 1997, he became an estimator and inside sales associate for Southeastern Manufacturer's Agents. Clint has over 25 years of experience at Griffin Commercial Kitchen Equipment.



Mike Elling
Corporate Chef, Griffin
Commercial Kitchen Equipment

Mike is a graduate of The International Culinary Academy at the Art Institute of Dallas and has worked with Benchmark Hospitality at Deloitte University, served as club Chef for Texas Rangers' organization, and was Chef Supervisor at Dickies Arena. Prior to his role at Griffin, Mike served as the culinary sous chef at The Middleby Innovation Kitchen.

Featured Equipment



**Southbend
Steamshell**

**High Temperature
Silicon Compression
Gasket**



**Longwave
Oven**

**Infrared Conveyor
Oven**



**Firex
Cucimix**

**Automated Multi-
Purpose Industrial
Cooker**

Current Brand List



Southbend Steamshell

High Temperature Silicon Compression Gasket

- Patent pending design
- Locks in flavor and moisture
- 20% higher yield
- Over 50% faster cook times
- Programmable recipe timer
- Counterbalanced for easy one hand use
- Removeable for easy cleaning
- 3200-watt aluminum plated with removeable teflon Sheet
- 6-inch automatic leveling



Middleby Marshall Longwave Oven

Infrared Conveyor Oven

- Cook, bake, broil, sear, and roast
- Four infrared controls for precise cooking
- High volume kitchens
- Stackable up to 3 high
- “Cool Skin” safety feature keeps the external surface cool to the touch
- 300° to 1200°
- Self cleaning
- Touchscreen controls
- 18-gauge stainless steel exterior
- Fully insulated



Firex Cucimix

Automated Multi-Purpose Industrial Cooker

- Creation and editing of cooking programs
- Multi-phase cooking
- Manual mode cooking option
- Temp ranges of 68° to 428°
- 7-inch touch screen
- Multilingual settings
- Settings of different units of measure
 - (°C/°F; litres/gallons; etc)
- Tilting and return control of cooking pan
- Setting of clockwise/anti-clockwise rotation speed
- More consistence in recipes



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