



Total Food Service

FOODSERVICE NEWS • INDUSTRY TRENDS • EXCLUSIVE INTERVIEWS

August 2024

Vol. 34 • No. 4

totalfood.com

Chef & Co-Owner,
Id Est Hospitality Group

**Kelly
Whitaker**

Exclusive Q&A Interview on Page 36

NYC Ends Reservation
Hijacking on pg 2

Texas Set For Michelin Debut on pg 4

Chef JJ Takes FIELDTRIP to Bahamas on pg 6

Summer Fancy Food Show '24
Brings Culinary Innovators on pg 68

GALAXY GROUP OFFERS FULL PORTFOLIO OF VALUE ADDED PIZZA SOLUTIONS

The shortage of kitchen equipment that occurred during and post-pandemic, forced both scarcity and pricing to skyrocket. The thought was that with factories back to full capacity that the E&S pricing would level off. It simply did not happen as inflation had its impact on the world marketplace.

This has made it challenging for domestic restaurant operators and the dealers that serve them to find value. Rather than falling prey to the market, Galaxy Group, a wholesale distributor based out of New Jersey, has instead managed to release two lines of pizza ovens that serve the needs of American pizzerias and restaurants at a competitive price.

“There was a huge shortage of pizza ovens during the pandemic,” said Dave Rourke, Galaxy Group’s VP of sales. “We realized that the American market needed this product.” The cost of both materials and labor had risen dramatically, and manufacturing ovens domestically wasn’t going to cut it. “A lot of what is built into the price of a product in the U.S. is marketing,” said Rourke. “Products by name brands are always going

“Customers are looking for a more consistent bake and constant heat, so that they don’t have to open the oven to turn the pizzas as often, which heats the kitchen and lowers the temperature in the oven.” — Dave Rourke

to sell better, so a lot of money goes into advertising those brands.”

This led the team at Galaxy Group to go on a worldwide search to find pizza ovens that offer “bells & whistles” at an affordable price point.

Manufacturers in Turkey were able to build ovens set specifically to U.S. standards which could then be sold at a competitive price. Although European distributors may produce less expensive products, Rourke highlighted the importance of domestic distributors’ familiarity with the American market: “A lot of European companies have tried to introduce their products into the American market, but they fail because they don’t understand it,” he said. European equipment, while beautifully made, often isn’t built to be as durable as American equipment. “Because we have to handle

more volume here in the States, European chefs tend to be gentler on their equipment, which doesn’t always hold up well in an American market.”

Galaxy Group’s Firestone series is a traditional U.S. pizza oven. “It’s built like a beast,” Rourke said, with heavy iron and high BTUs. “This oven is designed to withstand the volume that’s required in American kitchens.” Galaxy’s Melstone series is closer to a European-style oven, but is built to last. The Melstone has a sleek design, with more small burners and lower BTUs for a more accurate temperature control. Both series come in gas and electric models. Galaxy Group’s pizza ovens’ stainless-steel exterior is easy to clean, and the aluminized interior makes for a longer-lasting oven which is able to stand up to acidic ingredients like tomato sauce.

“Customers are looking for a more consistent bake and constant heat, so that they don’t have to open the oven to turn the pizzas as often, which heats the kitchen and lowers the temperature in the oven.” Both the Firestone and the Melstone series save energy by preventing heat from escaping through the sides of the oven, improving the safety of the ovens. “On the electric models it’s easy to set the exact temperature needed so that extra energy isn’t wasted heating up the oven to a higher temperature than is needed,” Rourke continued. The ovens are fully insulated and come in different deck sizes for different volumes.

By offering a range of products that cater to different styles and preferences, Galaxy Group ensures that every customer can find an oven that meets their specific needs. The company’s focus on quality, durability, and innovation positions them as a leader in the market, capable of delivering top-notch pizza ovens at competitive prices.

For more information or to explore Galaxy Group’s range of pizza ovens, potential customers can visit www.galaxy-groupcorp.com or call the office directly at (908) 315-3222.



The Firestone series pizza oven



GAS & ELECTRIC PIZZA OVENS IN STOCK AND READY TO SHIP!



PEGASUS
COOKING EQUIPMENT



At Galaxy Group, we ensure high-quality products tailored specifically to meet the needs of the US market by offering a vast inventory of products driven by the growing awareness of the environmental impact of gas.

Proudly introducing a new range of commercial gas and electric pizza ovens from Pegasus. All Pegasus products include U.S Standards and Certifications, along with Galaxy Group's extensive USA-wide service network so you can rely on prompt and efficient assistance.



899 NEWARK TPKE, KEARNY, NJ 07032 | 908-315 3222 | CONTACT@GALAXYGROUPCORP.COM | GALAXYGROUPCORP.COM