



## Aaron Bremer

National Sales Representative and Corporate Chef

*Thermodyne Foodservice Products, Inc.*

Aaron Bremer is a National Sales Representative and Corporate Chef at Thermodyne Foodservice Products, bringing more than 15 years of extensive experience in the restaurant and foodservice industry. As a key player in the organization, Bremer leverages his unique blend of culinary and management expertise to support customers with innovative, creative, and effective solutions.

Bremer also serves as the content creator for the company's popular Chef Hacks blog. Through engaging and informative articles, he provides insights and tips on a range of topics, including menu planning, kitchen management, and cutting-edge culinary techniques.

Bremer's impressive credentials include the distinguished titles of American Culinary Federation (ACF) Certified Executive Chef® and North American Association of Food Equipment Manufacturers (NAFEM) Certified Foodservice Professional, which is widely considered the gold standard certification for foodservice professionals. With an unwavering dedication to continuing education and professional development, Bremer remains at the forefront of the latest trends and best practices in the field.

He also holds a Carew Dimensions of Professional Selling certification, which he earned for his proven ability to improve the planning, communication and selling skills necessary to increase closing rates and strengthen current business relationships.

A passion for cooking developed for Bremer at an early age as he grew up working at his family's restaurant in Indiana. He went on to earn a culinary degree from Ivy Tech, where he had the unique opportunity to study abroad in France and Spain to learn from some of the world's top culinary professionals.

This is Bremer's second stint with Thermodyne, as he also worked with Sysco Foodservice as a regional sales manager. His sales experience, as well as his culinary expertise, positions Bremer uniquely at Thermodyne and across the foodservice industry. By sharing his wealth of knowledge and serving as a trusted adviser to customers and colleagues alike, Bremer is helping to raise the bar and set a new standard of excellence in the culinary community.

### Connect with Aaron



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#### About Thermodyne Foodservice Products

Founded in 1987, Thermodyne Food Service Products, Inc. specialized in the manufacturing of both countertop and full-sized slow cook and hold ovens. Each unit features Thermodyne's patented Fluid Shelf Technology, in which low-temperature heat is transferred throughout each shelf rather than through the air. This not only ensures food quality and safety but also allows food products to be held for extended periods. For more information, call 888-310-7352.

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