

Shelf Merchandiser

: Originally developed for :



Increase sales with a front-of-the-house food-merchandising concept that offers hot pizza and breadsticks to go **NEED**

The concept's ROI hinged on being able to hold at optimum temperatures for longer than 30 minutes—a spec no existing unit on the market could meet **CHALLENGE**

Groundbreaking heating technology capable of maintaining 100% temperature accuracy twice as long as existing alternative units **SOLUTION**

For the first time ever, foodservice operators can hold hot foods in an open-access merchandiser for hours **RESULT**

