



OPTIMUM PRESENTATION



HOT DELI

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Tailored system

The Deli Merchandiser system creates the perfect deli environment. The system offers its operators the ultimate in flexibility and performance. Available in 3, 4, 5 and 7 well sizes this system can display the most versatile food products.

Smart design

The design and construction make it easy to build-in units into your existing counter. The position of the windows provides a large view on your products. The deli merchandiser can be supplied on a solid stainless steel under frame. Choose for an open or a closed design to fit your deli department.

Humidity control per GN-zone

The full service models feature independent upper radiant heat to control humidity over each well. In order to create the ideal holding conditions, humidification can be set at four different levels. This enables you to display food products with various holding needs. Furthermore the smart air circulation ensures the windows won't condensate.

Combine full-service and self-service

To stimulate impulse purchases and speed up customers in your deli area, you can also pre-pack the more popular hot food products and put them in a self-service counter. Moreover, combining full-service and self-service avoid long lines in peak hours.

Compact matching dimensions

The Hot Deli Merchandiser has minimal external dimensions, yet boasts an extensive display space. Its modular dimensions allow you to combine every unit available: both full-service and self-service. Use the second level display rack to stock larger product quantities. Put your shop floor space to optimum use!



Hot Deli 4 self-service on underframe

Enlarged product view

With its eye-catching design, brilliant halogen lighting and mirrored glass, the Deli Merchandiser is guaranteed to present a mouth-watering display.



Hot Deli 5 with second level display rack

"Mouth-watering display"

Features:

*... mirrored glass doors
creating a great food
presentation*



*...reflector enhanced halogen
lighting for attractive
promotion*

*... controls to independently
set the radiant heat over each
well (full serve) or controls
with fixed settings*



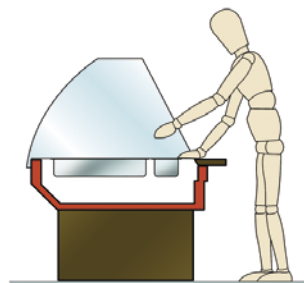
*...second presentation level to
stock larger product quantities*

*... combining full-serve and
self-serve sections in 3, 4, 5
or 7 wells width to customise
your deli needs*



*... front glass lifts convenient
for cleaning and closes gently
on gas springs*

*...mild airflow preventing any
hot and cold spots. Optional
humidification guarantees
long holding capabilities.*

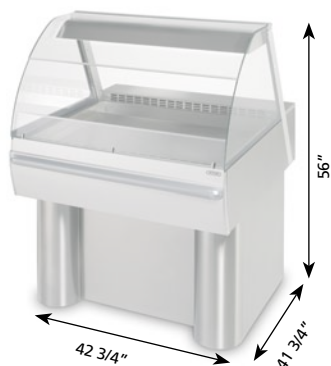






*...ergonomically designed
for maximum operator
convenience*

Other features:

- Leg levellers for convenient installing
- Easy to fill water drawer

HOT DELI



Dimensions	HD 3	HD 4	HD 5	HD7
- Width	42 3/4"	55 3/4"	69"	98 3/4"
- Depth	41 3/4"	41 3/4"	41 3/4"	41 3/4"
- Height	37 3/4"	37 3/4"	37 3/4"	37 3/4"
- Height incl. underframe	56"	56"	56"	56"
- Net weight full-serve	346 lbs.	463 lbs.	529 lbs.	600 lbs.
- Net weight self-serve	300 lbs.	414 lbs.	478 lbs.	-
Technical specifications 3 Phase				
- Voltage	208 V	208 V	208 V	208V
- Amps. full-serve	7.9 A	9.3 A	10.8 A	22.3 A
- Amps. self-serve	7.2 A	7.2 A	7.2 A	-
- Plug type	NEMA 15-20P	NEMA 15-20P	NEMA 15-20P	NEMA 15-30
				

Options

- 3, 4, 5 or 7 well width
- Full serve or self serve*
- Closed or open stationary base
- Second level display for two tier capacity
- Cutting board

* 7 well not available self serve



* Specifications can change without notice

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