



PIZZA? YEAH, WE GO TO TOWN ON IT

HOT PIZZA MERCHANDISER



**Chicago Town
Self Serve
quarter slice
holder***



*Three hours hold achieved only when using Chicago Town Self Serve bag.

The perfect way to display and hold hot, fresh and tasty pizzas for up to three hours.*

- Generate incremental grab & go sales while keeping accurate, safe temperature control
- The convected hot air system ensures the pizzas are fresh, hot and tasty for up to three hours
- Holds up to 16 individual pizza quarters at a convenient angle
- Compact counter top design (500mm W) where space is a premium
- Food is displayed on four angled shelves within the two compartments
- Maintains the ideal holding temperature of 65°C – 70°C

MERCHANDISER FEATURES

The convected hot air pizza merchandiser ensures heat is evenly distributed, keeping the pizza hot, fresh and tasty for up to three hrs.

- Hot air curtain at the front minimises heat loss
- Electronic temperature control to within +/-1°C
- Secondary safety limit thermostat
- Two compartments holding 16 slices in total
- Central channel for easy customer access to products
- Four easy to remove and clean angled shelves
- Toughened glass front deflectors and side panels
- Stainless steel shelf edge PoS holder
- Halogen bulb providing a bright interior

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OVERALL CONSTRUCTION

- ## INCLUSIVE ACCESSORIES

- ## CLEANING AND MAINTENANCE

- | TECHNICAL DATA | HAD50/DO |
|---|-----------------|
| WIDTH (mm) | 500 |
| DEPTH (mm) | 585 |
| OVERALL HEIGHT (mm) | 845 |
| INTERNAL DIMS PER SHELF H x W x D (mm) | 230 x 480 x 350 |
| TOTAL ELECTRICAL POWER RATING (kW) | 2.2 |
| ELECTRICAL SUPPLY 1N~ + E 230V 50-60Hz
CURRENT RATING (Amps) | 9.6 |
| NET WEIGHT (kg) | 49.1 |
| PACKED WEIGHT (kg) | 57.1 |

