Make your Hot Grab & Go Food offerings a self service profit center with our WRT Series 3, 4 or 5 Level Hot Merchandiser !



This three, four or five level case is ideal, not just for rotisserie chicken, but for all packaged foods – turn off the heat on any given level to merchandise dry goods.

If you are selling hot food full service, you won't believe the profitability of this self service unit due to reduced labor costs, convenience for shoppers, higher sales and lower shrink.

This unit is a MONEY MAKER and a **SELL-THROUGH BEAST !**

> Celebrating Years in 201

With three, four or five hot decks, you can increase your offering, create more impulse sales, and grow your hot food program. Based upon hourly and daily traffic patterns, you can utilize infinite temperature control for each individual hot deck, controlling shrink, while maximizing merchandising impact.



HOT

info@atlanticfoodbars.com





WRT Series Wrangler Giant Multi-Level Packaged Hot Food Merchandiser



<u>Standard Features</u>

- Multi-level hot merchandising offers much more merchandising in the same floor space
- Infinite controls on bottom and top heat for each level
- Brilliant interior lighting on all levels showcases your hot meals
- Stainless steel interior and slanted stainless steel decks display food for optimal eye appeal
- Rear or front mounted controls in base allow in-line, wall or end-cap installation
- Stainless steel body and heavy duty protective bumper in colors of your choice
- Sign track on each level with 3" tall signs in color and menu items of your choice



Options

- Entire body to be plastic laminate over stainless steel in lieu of #4 stainless steel
- Laminated body in lieu of stainless steel
- "Clear view" ends

Celebrating

Additional 4th / 5th hot shelf





WRT Series Wrangler Giant Multi-Level Packaged Hot Food Merchandiser

Atlantic Food Bars WRT Series Wrangler Giant Multi-Level Packaged Hot Food Merchandiser is covered by our INDUSTRY'S LONGEST WARRANTY – 2 year parts and labor. Warranty does not cover glass breakage or heat lamps, or abuse / misuse by operator. In line with its policy to continually improve its products, Atlantic Food Bars reserves the rights to change materials and specifications without notice.



Celebrating 70 Years in 2017





IP Code	O.A. Dimensions L" x W" x H"	Voltage
WR2629T		
WR2629T-AS	26" x 29" x 72"	120/208
WR2629T-AS-AS		
WR3629T		
WR3629T-AS	36" x 29" x 72"	
WR3629T-AS-AS		120/208
WR4829T		
WR4829T-AS	48" x 29" x 72"	120/208
WR4829T-AS-AS	TO X2) X12	
WR6029T		
WR6029T-AS	60" x 29" x 72"	120/208
WR6029T-AS-AS		
WR7229T		
WR7229T-AS	72" x 29" x 72"	120/208
WR7229T-AS-AS		





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www.atlanticfoodbars.com

Options, accessories and features create the perfect merchandiser for YOUR food service operation!

CLEAR VIEW END PANELS

Increase your merchandising impact in the same foot print no additional floor space required to boost your selling capacity! Base unit height does not increase, so maintaining accessibility is not a problem for your shoppers.



0:0:0:0

Celebrating 7 Years in 2017



Enhance product visibility from the sides - sell-through your offerings with more ways for your customers to find and see your food without obstruction!



SLIDING REAR-VIEW MIRRORS FOR IN-LINE USE Case is designed so sliding rear mirror doors can be added in the field as a retrofit, should store layout change, requiring this case to become in-line. One way mirror sliding rear doors allow employees to monitor stock levels - mirrored image attracts shoppers' attention to build impulse sales.



WRGCL Series Options & Accessorie



Hot & Cold Food Equipment Specialists

888-MEAL-SOLUTIONS (888-632-5765) info@atlanticfoodbars.com www.atlanticfoodbars.com

NEXT GENERATION

~ Features ~

LED LIGHTING ON EACH LEVEL

The industry's most brilliant interior LED lighting on all levels showcases your hot offering, attracting customers like moths to a flame! Benefit from longer life, reduced maintenance costs on burned out bulbs, and energy conservation.

More accurate temperature control so that you can sell product at exactly the right set point.

IEW SIMPLER DESIGN

Updated design allows for easier serviceability



Celebrating Years in 201



More even heat distribution and temperature across the entire width of the hot shelf.

THIN PROFILE SHELVES

Your product is the focus, not the equipment - and customers can see even more of your fresh prepared food offerings with thin shelves offering the same reliable heat coverage.

If you purchase one of our WRGCL / WRT Series hot cases for end cap or wall locations, and in the future you want it to be rear load (for example you relocate it to the deli), a factory fitted retrofit door kit is inexpensive and easy to install





Atlantic Food Bars

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