

Make your Hot Grab & Go Food offerings a self service profit center with our WRGCL Series **LOW PROFILE 3 or 4 Deck Hot Merchandiser !**



With three or four hot levels, 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.

Great for end-caps!

This three or four 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.

Great for in-line!

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



WRGCL Series Low Profile 3 or 4 Deck Hot Grab & Go Merchandiser



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists
 888-MEAL-SOLUTIONS (888-632-5765)
 info@atlanticfoodbars.com www.atlanticfoodbars.com



WRGCL Series

Low Profile 3 or 4 Deck Hot Grab & Go Merchandiser



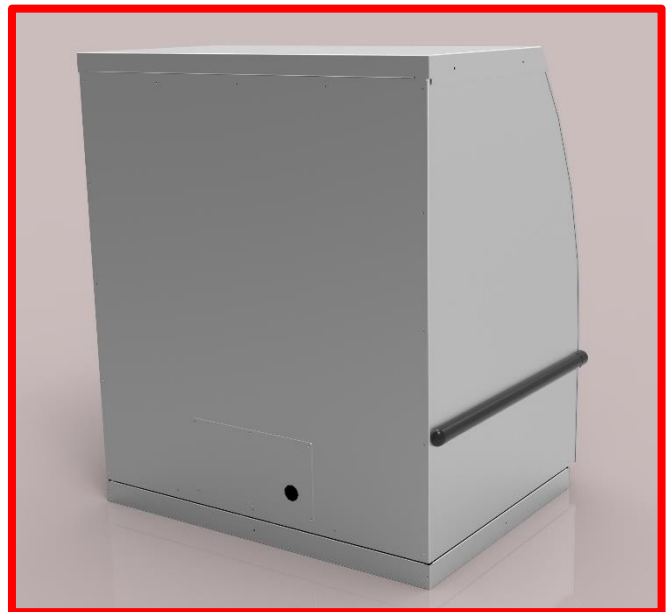
WRGCL3637 Shown with
Three Levels, Solid Ends, Front Controls and Closed Back

Standard Features

- Three hot levels offer three times as much merchandising in the same linear space as standard cases
- Infinite controls on bottom AND top heat for each level
- Brilliant interior LED lighting on all levels showcases your hot offering
- Stainless steel interior and slanted stainless steel decks display food for optimal eye appeal
- Front mounted controls in base with closed back - allows wall or end cap installation
- Safety shields in front of lower shelves protect children
- Stainless steel body and heavy duty protective bumper in colors of your choice
- Three rows of sign track
- Industry's LONGEST warranty – 2 years parts & labor

Options

- Sliding rear mirrored doors with rear controls – allows in-line installation
- Entire body to be plastic laminate over stainless steel in lieu of #4 stainless steel
- Protective bumper on either end or both ends
- “Clear view” ends
- 4th hot shelf
- Custom lengths
- Custom heights
- Custom depths



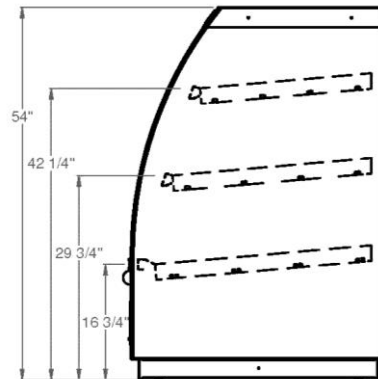
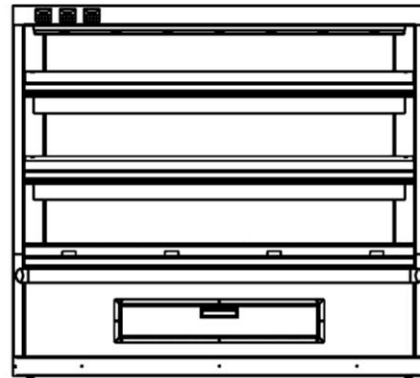
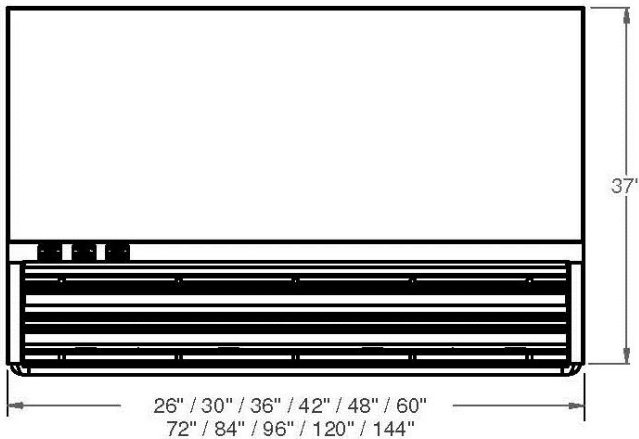
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Atlantic Food Bars WRGCL Series Low Profile 3 or 4 Deck Hot Grab & Go Merchandisers are covered by our INDUSTRY'S LONGEST WARRANTY – 2 year parts and labor. Warranty does not cover glass breakage or heat lamps, or abuse / misuse by operator. In line with its policy to continually improve its products, Atlantic Food Bars reserves the rights to change materials and specifications without notice.



IP Code	Levels	O.A. Dimensions L" x W" x H"	Capacity – Chicken Domes	Electrical Voltage
WRGCL2637	3	26"L x 37" D x 54" H	23	120/208
WRGCL2637-AS	4	26"L x 37" D x 54" H	29	120/208
WRGCL3637	3	36"L x 37" D x 54" H	32	120/208
WRGCL3637-AS	4	36"L x 37" D x 54" H	39	120/208
WRGCL4837	3	48"L x 37" D x 54" H	46	120/208
WRGCL4837-AS	4	48"L x 37" D x 54" H	58	120/208
WRGCL6037	3	60"L x 37" D x 54" H	60	120/208
WRGCL6037-AS	4	60"L x 37" D x 54" H	68	120/208
WRGCL7237	3	72"L x 37" D x 54" H	69	120/208
WRGCL7237-AS	4	72"L x 37" D x 54" H	87	120/208
WRGCL9637	3	96"L x 37" D x 54" H	93	120/208
WRGCL9637-AS	4	96"L x 37" D x 54" H	117	120/208



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Options, accessories and features - create YOUR perfect merchandiser !

4th HOT MERCHANDISING DECK

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.

THIN PROFILE SHELVES

Your food is the focus, not the equipment – and customers can see even more of your fresh prepared food offerings with thin shelf profile



INDIVIDUAL CONTROLS – EACH LEVELS – NOT JUST FOR CHICKENS!

Individual top AND bottom heat control allow you to offer a variety of products with each one having the perfect amount of heat.

LED LIGHTING

The industry's most brilliant interior LED lighting on all levels showcases your hot offering, attracting customers like moths to a flame!



CLEAR VIEW END PANELS

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

ESTATE SERIES – UPSCALE WOOD PRESENTATION

Includes wood picture frame molding, decorative wood corner columns, clear view ends & LED lighting system.

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.

VERTICAL FRONT PROFILE AND SHALLOW DEPTH

Fit more into less space – unit shown is only 18" deep.



NEW RADIANT TOP HEAT

Improves upon the industry's best and only guaranteed temperature maintenance by providing additional heat to product at the front of case. Helps to keep all food hot even when exposed to unfavorable ambient temperatures.



Options & Accessories

WRGCL Series



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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.

NEW SIMPLER DESIGN

Updated design allows for easier serviceability and attracts customer attention like no other case in the industry.

DIGITAL THERMOSTATS ON EACH HOT DECK AND EACH LEVEL TOP HEAT FOR MORE PRECISE TEMPERATURE MAINTENANCE

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

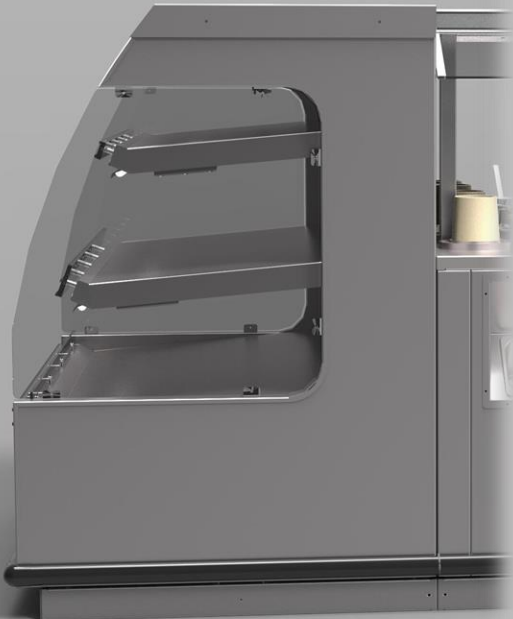


FULL WIDTH TOP HEAT PLATEN

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.



Atlantic Food Bars

WRGCL-NXG Series



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