

# King Edward Hot Food Merchandiser

The ideal way to serve and display hot potatoes and many other foods, the King Edward Merchandiser is manufactured to the same high standards as all our other products.



You may already have adequate oven capacity but do you have an attractive point of sale unit to display your ready to serve food?

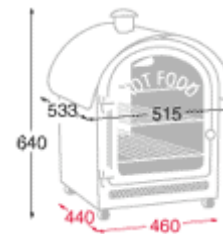
It is a well known fact that presentation is an important consideration in food sales: if customers can't see it, they're unlikely to buy it.

The King Edward Hot Food Merchandiser presents your jacket potatoes beautifully with design features your customers will recognise from our potato bakers. It doesn't stop there, you can use this merchandiser for Pies, Pizzas, and Sausage Rolls etc. - in fact any pre cooked food that you wish to keep hot and on display. However, always remember that the merchandiser is designed to keep food warm – it is not designed to cook food from cold.

With doors both front and back for easy loading and self service if required - it couldn't be easier. Plug it in and watch your sales soar!

## Technical Specification

Product code: HFMV



Height x Width x Depth (mm) including canopy & flue	640 x 515 x 533
Base Size - Width x Depth (mm)	460 x 440
3 x wire shelf; size - Width x Depth (mm)	370 x 415
Weight (kg)	39
Electrics	1438 W ; 220 – 240 V; 13 amp plug
Cabinet air temperature range	30 <sup>0</sup> – 110 <sup>0</sup> C
Capacity (potatoes only) 8/10oz	85/72

Colour options available\*



Black



Claret



Green



Blue



Stainless Steel

\* Colours shown for guideline purposes only. Final manufactured colours may differ.

For more information please contact:

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