

AdvancePierre Foods Fast Fixin' Sandwich Bar Equipment Options

	<p>Sandwich Bar Warmer Cabinet</p> <p>120 volt, 6.8 amps, 820 watts *Dimensions: 24" H x 28" W x 18" D</p>
	<p>Sandwich Bar Warmer with Ambient Bun Drawer</p> <p>120 volt, 6.8 amps, 820 watts *Dimensions: 31" H x 29" W x 25" D</p>
	<p>Sandwich Bar Warmer with Heated Bun Drawer</p> <p>Cabinet: 120 volt, 6.8 amps, 820 watts Bun Drawer: 120 volt, 0.8 amps, 100 watts *Dimensions: 31" H x 29" W x 25" D</p>
	<p>Condiment Bar</p> <p>Non-refrigerated unit : Includes 3 cold master refreezable 1/6 pans, 6" deep with see thru lids. Keeps food cold for at least 8 hours</p>
	<p>Condiment Bar</p> <p>Refrigerated unit: Includes 4 - 1/6 pans. Also available with 6 - 1/9 pans.</p>
	<p>Condiment Bar</p> <p>Refrigerated Unit: Includes 3 cold 1/9 Pans, 2 pump stations condiment and topping stations</p>
	<p>Condiment Bar</p> <p>Refrigerated Unit: Serving System with interchangeable top pan configuration. Up to 8 pans.</p>

Warmer Units : * Dimensions do not include warmer top POS.

Each warmer unit package includes: 2 sets of tongs with mounting hardware and tethers, Product identification and instruction magnets, warmer top POS with 360° display graphics and mounting clips, Fast Fixin' bar training and rollout guide, Fast Fixin' bar laminated sales and waste tracking log.

Optional sneeze guard available.

Condiment Bars: All condiment bars come with a choice of tongs or spoons. Number of tongs or spoons is based on number of pans in bar