## Hot/Cold Well or a ... Hot Well and a Cold Well?

#### **Flexibility**

Limited in space? Hot to cold in one footprint can give you more menu versatility, (room for more healthy options)

#### **Menu Options**

Heated

Well

Having both wells can offer menu versatility but at a cost of additional space and construction within a set location



AM: Pancake
Buffet
Noon: Salad Bar

PM: Italian Hot Pastas

Late PM:

Fruit/Veggie with dip

# AM: Yogurts/Fruit Noon: Salad Bar PM: Salad Bar Late PM: Cold Appetizers



There are many style choices: drop-in ganged, or built-in individual (hot only), wells, slim or standard configurations, or sold just as components...

AM: Egg Buffet
Noon: Thai Hot
Entrees
PM: Mexican Rice/
Beans/Entrees
Late PM:
Hot Appetizers



### **Food Safety**

Look for inclusive features like preprogrammed set points for less possible errors in food safe holding and serving temperatures

Labor versus costs: With/without: Auto-defrost (cold), auto-fill and drains (easier cleaning)

Energy savings versus costs: With/without insulation: Look for optimal insulation (energy savings) by asking to see a cross section comparison

Cold

Well

