4 Things To Think About Before *Purchasing* a **Grab-N-Go Heated Merchandiser**

If you're thinking about launching or expanding a grab-n-go offering, there's a gazillion equipment options on the market that can help you execute with the utmost success. However, there's no equipment type that's more synonymous with grab-n-go than the beloved merchandiser. Merchandisers serve a variety of foodservice needs, but they're a favorite solution for showcasing and holding hot packaged food for customers to grab and be on their way. Interested in a heated merchandiser? Just make sure you have your head around all of the things you need to think through.



If you're holding hot food for more than just a few quick minutes, look for a merchandiser that maximizes the amount of heat that gets to your packaged food. The more surface area of the package that's exposed to heat, the longer your food will stay warm.



CAPACITY

What volume of packaged foods do you need to keep warm? Ensure that your merchandiser supports the immediate volume needs of your busiest time and day — and leaves room for growth.



PRODUCT PACKAGING

merchandiser you choose.

Think about the food you need to hold and the packaging that you use for each

food type. You'll need to ensure that your packaging plays nicely with the



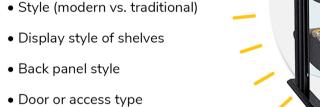


Just like any front-of-the-house equipment, the heated merchandiser you select should fit the FIT look and feel of your space. Not only that, but it also needs to physically fit in the space you have available.

higher quality alternative. If the packaging isn't heat safe or made of quality materials, it can melt or



compromise your food when used with a heated merchandiser.



- Signage



Distance from drafts or cooling equipment

(avoid a temperature battle!)

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- Proper clearance from combustibles

NOT SURE WHICH MERCHANDISER IS RIGHT FOR YOU? You need to keep your food warm, tasty and safe to eat. But the options — oh the options. Take our guick-n-easy guiz to

TAKE QUIZ

