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# SALAD & FOOD BAR



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Continuing product improvement may necessitate change of specifications without notice. Refcon cases are designed to operate in an air-conditioned space maintained at 75°F and 55% R.H.

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WE SHOWCASE YOUR FOOD™



## HELP YOURSELF TO ANYTHING YOU WANT.

You work hard to design spaces that are truly your own. So why should that stop at the salad or food bar? That's why Refcon™ will work with you to build custom units that showcase food and complement your design vision at the same time. Size, shape, and depths – designed to your exact specifications. Whatever you can envision, we can bring it to reality.

Refcon's custom designed salad and food bars do so much more than keep food cold. Our revolutionary Air Over/Under Design protects and improves product quality in salad and food bars. Cold wall units, on the other hand, have a tendency to freeze items on the perimeter and are affected by drafts caused by vents and hoods. We prevent freezer burn to items on the outer edge – keeping all items cold and crisp. What's more, a chilled wall design recesses the food for poor visibility and presentation. However, Refcon's pan design is angled 10 degrees for greater visibility and access.

Each case will satisfy the long-term operational requirements as well. Every Refcon case is built with integrated tubular frame structure. This ultra-rugged construction delivers years of trouble-free operation. And if that weren't already enough, we also offer a lifetime warranty on our frames and doors. There's no need to worry about repeated opening and closing (and slamming) that comes along with everyday use.



**Refrigerated bases are available on all Refcon units. Your design can take shape or go in whatever direction you choose.**

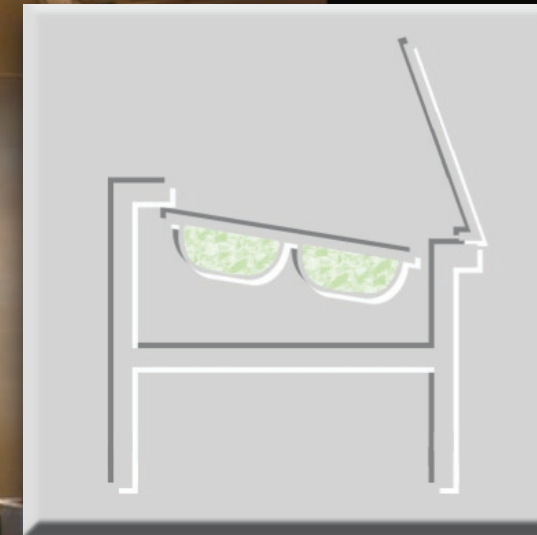


**Add more flexibility to the unit with convertible sneeze guard designs that let operators convert from service to self-service in just seconds**



## FUNCTIONALITY MEETS FLEXIBILITY.

Refcon's Multi-Temp Day Part Design™ allows you to change food presentations depending on the time of day or time of year. You can switch from pans to bowls or step displays to ice. This versatile design makes changing fast and easy. If only preparing the menu items for each meal could be this easy.



**Our exclusive Works-in-a-Drawer™ feature makes servicing your Refcon case a breeze. The refrigeration system slides out with a simple pull, which makes for faster repairs and less disruption to business.**