



**Open Heated Granite Top Display Merchandise**



- **Patented Heating system** creates a uniform and smooth heat under the surface of the granite
- **Ideal heat distribution** on the ENTIRE SURFACE of the GRANITE without any risk of cold patches
- **Electronic temperature setting** of the granite with a thermostatic temperature probe inserted inside the granite. The digital control can be adjusted to hold the required temperature of your products.

MODELS: MOGC355, 700, 1100, 1500, 15DA&G, 15DA&GL, 45DA&G, 45DA&GL, 2LS1500&1100  
 TEMPERATURE RANGE: 60°F to 230°F  
 SIZE: W 14", 28", 41", 54" (and others) x H 33-7/8" x D 41-3/8"  
 FINISH: 5d in black epoxy and stainless steel with granite in grey or black (other colors available)  
 ACCESSORIES: full serve or self serve sneeze-guard, additional shelves, bumper, protective side panel, heat lamp, heated drawer.

**Refrigerated Display Merchandisers**



- **Refrigerated display merchandisers** (self contained optional)
- **Vertical evaporator (large size)** in order to diffuse a strong cooling power over 16" height
- **Electronic temperature regulation** taken by thermostatic probe positioned at the air intake guaranteeing an excellent cool product covering
- **Evacuation of the condensation** at each end of the evaporator which are then directed to an evaporation tank which is equipped with a heating element

MODELS: VFO or VFF 700, 1100, 1500  
 TEMPERATURE RANGE: 12°F to 40°F  
 SIZE: W 28", 41", 54" x H 56" x D 41-3/8"  
 FINISH: 5d in black epoxy and stainless steel (other colors available)  
 ACCESSORIES: sneeze-guard for full serve or self serve when open, bumper, protective side panel, deli pans or granite tray.

**Heated Display Merchandise with humidity saturator**



- **Heated turbine and individual immersed heating elements** in each row of the pans 2/3
- **Inside the cabinet 2 thermostatic temperature probes** are connected to the digital panel control, enabling you to control the temperature at the heart of the products.
- **Constant humidification**, thanks to the feed of purified water diffusing up to 50,000 grams of water vapor during a day of operations.
- **Water evacuation** with a drain system
- **Completely automatic**

MODELS: VCO or VCF 700, 1100, 1500  
 TEMPERATURE RANGE: 65°F to 150°F (electronic temperature control)  
 SIZE: W 28", 41", 54" x H 56" x D 41-3/8"  
 FINISH: 5d in black epoxy and stainless steel (other colors available)  
 ACCESSORIES: bumper, protective side panel, deli pans.

**Open Heated Granite Top Build-In**



- **Patented Heating system** creates a uniform and smooth heat under the surface of the granite
- **Ideal heat distribution** on the ENTIRE SURFACE of the GRANITE without any risk of cold patches
- **Electronic temperature setting** of the granite with a thermostatic temperature probe inserted inside the granite. The digital control can be adjusted to hold the required temperature of your products.

MODELS: MODULES 1500, 1100, 700, 355, 15DA&G, 15DA&GL, 45DA&G, 45DA&GL  
 TEMPERATURE RANGE: 60°F to 230°F  
 SIZE: W 14", 28", 41", 54" (and others) x H 8-1/2" x D 34-5/8"  
 FINISH: in all stainless steel with granite in grey or black (other colors available)  
 OPTIONS: Cabinet, front panel, heat lamp, heated drawer.

Signal Hill, CA.  
 (562) 595-4785  
 2667 Gundry Avenue, 90755 • (Corporate)

OFFICE  
 ADDRESSES  
 www.pbmarketing.com

Tracy, CA.  
 (209) 839-9280  
 252 Larch Road Suite A, 95304



## Rotisol Concept

Rotisol and P.B.I. can help you create a unique 'LOOK' for your Deli department

Familiar in every stage from conception to realization, we will customize a line up setting you apart from your competitors and sure to impress your customers.

IMAGINE...



VISUALIZE ...



REALIZE...

