

The Combo Zone 4 hot case is designed to optimize capacity in minimal floor space and to merchandise product beautifully. Its automated controls provide safe and worry-free operation.



RELIABLE



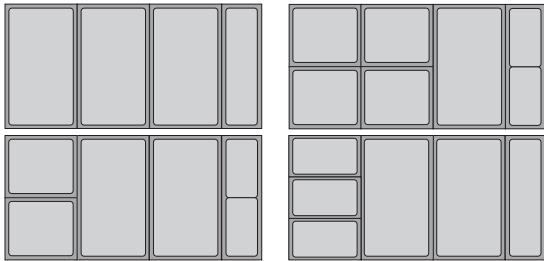
EASY CLEAN



PATENTED DESIGN



Possible Pan Configurations:  
using full, half and quarter size pans



## Increase Impulse Sales

The Combo Zone 4 hot case merges the service and self-service concepts together to maximize your product offering and sales per square foot. It is designed to optimize capacity in minimal floor space and to attractively display products leading to increased impulse sales. The mirrored doors on the back enhance the products on display by making the case look fuller.

## Consistently Keeps Products in the Safe Zone

An innovative patented heating technology delivers even heat from corner to corner, keeping products above 140°F without overheating them. Thermostats in independently controlled temperature zones are strategically located to ensure even heat distribution.

## No Training Required

The ON/OFF switch controls temperature and lighting. Surface-mounted temperature strips indicate when the unit is warm enough to safely accept food, eliminating operator guesswork. Convenient sliding glass doors on the rear (mirrored on the customer side) allow for easy access.

## Easy Cleaning

Removable parts as well as all stainless steel holding surfaces makes for easy cleaning.

## Extremely Reliable

In an ongoing study of over 2 million operating days, Zone Hot Cases have achieved 99.997% reliability. Virtually no maintenance costs.

## Safety

Lexan heat shields protect users from coming in contact with hot surfaces while reaching for products.

## Large Capacity

Top-tier service area has a capacity for 3 full-size and 1 half size long 2.5" deep pans. Lower-tier self-service area can accommodate 16 chicken domes.

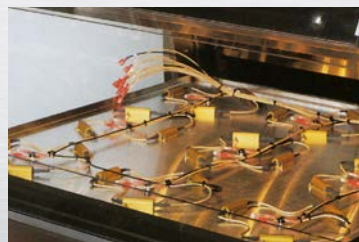
## Advantages

Hold it Safely

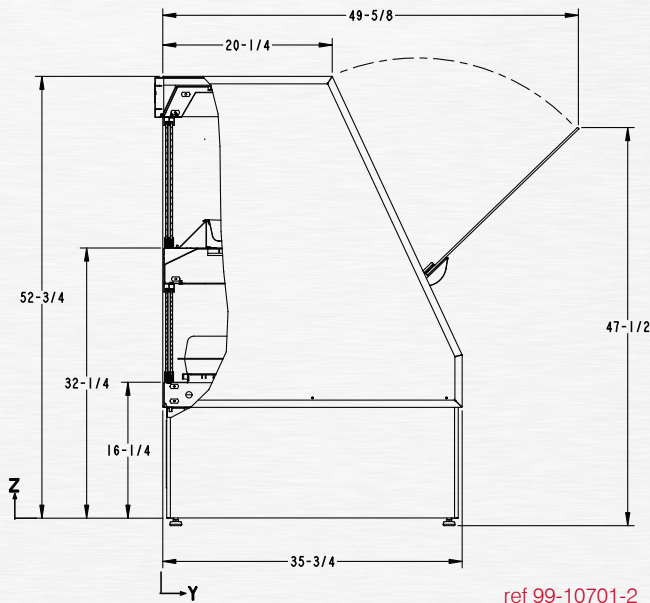
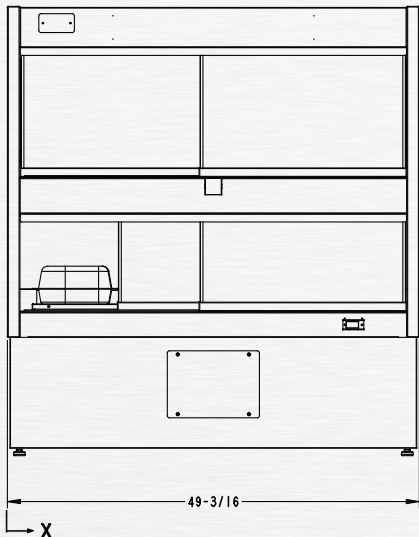
Keep it Fresh

Patented Technology

No Training Required







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Electrical Configuration

Supply Voltage	Configuration	Peak Power Consumption
208/120 VAC	All 100 Watt Lamps	3142 Watts
240/120 VAC	All 100 Watt Lamps	3620 Watts

Notes

- Capacity: 3 full-size and 1 half size long pans, 16 chicken domes.
- Electrical supply may be either 208/120VAC or 240/120VAC (see table) having a single phase, 50/60 HZ, 4-wire supply (2-hot, 1-neutral, 1-ground) equipped with a 2-pole circuit breaker.

Options

- Full size, half size, third size, quarter size, half size long steam table pans, 2 1/2" deep
  - Full, half, quarter size adapter bars
  - Ethernet connection for an electronic scale
  - Lightweight rear shelf
  - Removable utensil cup holder
  - Removable bag holder (size S/L)
  - Tong and glove holder
  - 10-foot power cable with a 30A plug
  - 120VAC 15A GFCI accessory receptacle\*
  - Bumper, base and side panel customizable
- \* Requires a designated permanent electrical supply.  
Not available in conjunction with the power cable option.

Warranty

2 Years Parts & Labor

Other Available Sizes



36 Chicken Domes

W95" x D36"

Accommodates 7 Full Size Pans

Combo Zone 8

Many Styles & Sizes of Hot Cases Available

2 Tier In-Line



Island



3 Tier In-Line

