



## Why Heated Black Glass Food Warming Shelves?

Heated Black Glass Warming Shelves are not only functional, but they serve as an effective visual selling tool for a variety of food types.

*Food that is held warm and displayed on the flush surface of a Heated Black Glass Shelf is appealing in buffet lines, catering events, and out front in campus dining facilities as operators look for aesthetic and visual appeal to help increase their sales and profits.*



### **6 Benefits of selling Heated Black Glass Shelves:**

1. Shelves with a glass surface provide an alluring and efficient approach to keep food warm for an array of food service applications *while giving a sophisticated look to fit many settings*
2. *Versatility for food service operations; portable countertop models can be reallocated to multiple customer serving locations while built-ins can replace steam pans that hide food*
3. *Flexibility as front-of-the-house food warming and display requirements as well as back-of-the-house warming and holding demands*
4. *Glass surfaces are sanitary and easy to clean and maintain for operators*
5. Environmentally friendly; glass is 100% recyclable and one of the safest materials due to its composition and properties
6. Glass does not deteriorate, corrode, stain or fade giving product longevity.

*Black glass warming shelves are an attractive and practical solution for operators to purchase for long-term benefits. These are an efficient merchandising tool where both form and function are impressive.*