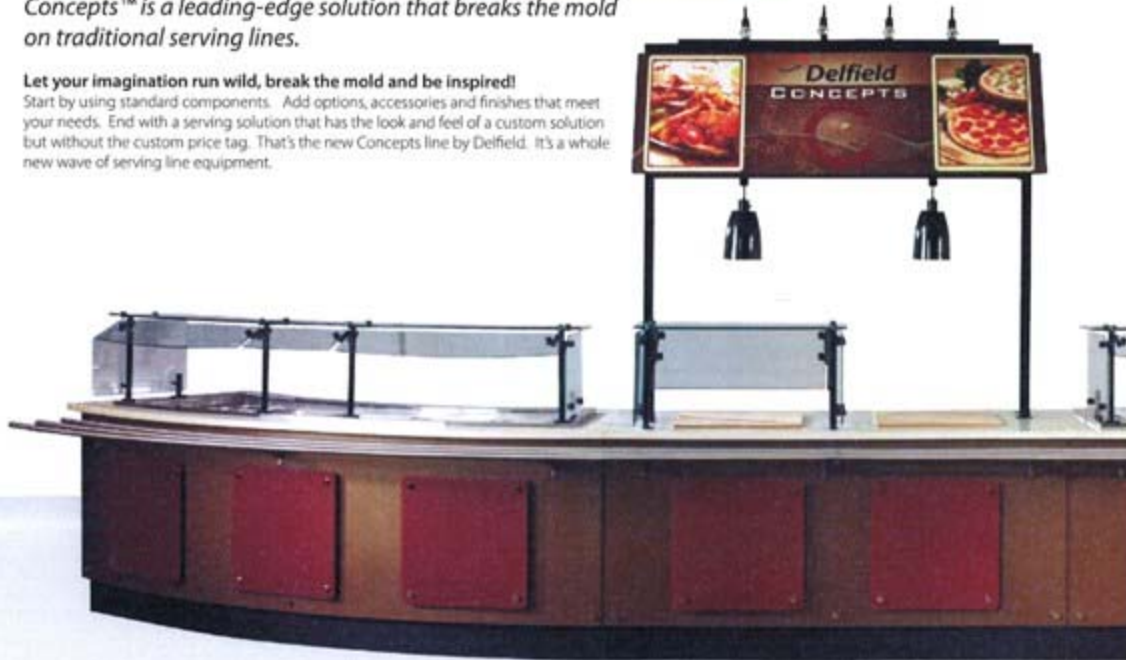


Hot off the runway & Fresh off the press!

Concepts™ is a leading-edge solution that breaks the mold on traditional serving lines.

Let your imagination run wild, break the mold and be inspired!

Start by using standard components. Add options, accessories and finishes that meet your needs. End with a serving solution that has the look and feel of a custom solution but without the custom price tag. That's the new Concepts line by Delfield. It's a whole new wave of serving line equipment.



1 Interchangeable décor panels: What's hot today may change tomorrow. With Delfield's new interchangeable décor panels, you can purchase new panels from Delfield and with standard tools, easily refresh the look. Changing a concept to fit with changing tastes has never been easier.



2 Low budget or sky's the limit? You decide. With varying levels of top materials, accessories and front finishes, you determine what your serving area needs to make it the next hot thing.



3 Unlimited panel options: Choose from thousands of standard laminate front finishes, custom laminates or even environmentally friendly 3form® Eco-Resin to create your signature look. Add stand-off panels to create an even more upscale serving area.



4 Curve Appeal: Generate excitement by adding curved counters into the mix. Delfield's new Concepts line has two different standard radius models and even more transition pieces to help you create a fresh look without breaking your budget.



5 Tray Slide: Available in different finishes to match your top décor, these tray slides add a lot of style. Choose from radius tubular tray slides, top extensions with runners independent fixed solid surface or granite or stainless steel solid "V" tray slides.



6 Sound construction: The new Concepts line features rugged galvanized construction with Saralite® reinforced backs.



7 Kick it up: All Concepts lines are available with adjustable black laminate kick plates for easy floor alignment. Custom finishes are available.



8 Come together: Designed to be joined in the field, the Concept line features a spline joining system. This system makes the seams virtually disappear so all you see is one beautiful counter.



9 Flexibility first: Understanding menu dictates equipment, the Concepts line was developed for adaptability. By incorporating cutouts for warmers or Delfield's undercounter refrigerators, freezers, prep tables or reach ins you can easily roll different pieces in and out to make the most of your equipment.



10 On top: Top configurations include everything from stainless steel (even on the radius counters), to various manufacturers of solid surface materials, HarStone™ quartz material and even granite.





Signage

Delfield has a wide variety of signage options with standard configurations.



Including:

- Custom Graphics, Logos and Decals
 - Lighting
 - Heatlamps
 - Standard Black Powdercoat (custom colors available)
 - Different versions- angled, radial, etc.
- We can create signage to meet your every need!



11 Sleek streamlined design: Ducted ventilation system eliminates the need for louvers. The result is a nice smooth, seamless finish that emphasizes the high style without compromising performance.



12 Inserts: Maximize productivity and efficiency by having everything you need in one location within reach. Refrigerated, heated or dry storage inserts available or roll in Delfield standard production pieces.



13 Highest standards: All of the Delfield Concepts serving systems have full NSF and UL listings. This ensures your serving line meets the strictest codes and adheres to all regulatory listings.



14 Electrical requirements: Various electrical options range from pre-wired to a breaker panel to an optional cord and plug on free standing single units.

Drop-In Options

The complete array of Delfield drop-ins are available to drop into the new Concepts line. This includes ice cooled cold pans, hot food wells, mechanically cooled cold pans, Delfield's patented LiquiTec® technology, frost tops and combination units. Creating the perfect serving counter has never been easier. Add dish dispensers, tray racks, napkin dispensers or cup dispensers to any serving line to make it the most efficient possible. Delfield's new Concepts line also has a complete offering of radius drop-ins to kick up the merchandising and appeal. Choose from hot, mechanically cooled or ice cooled cold pans to make your statement. Available in two to five pan capacities.



 Delfield

ZINK
FOODSERVICE GROUP

420 Westdale Avenue
Westerville, OH 43082

T 614.899.9500
800.492.7400
F 614.899.9797

I www.zinkmarketing.com
E info@zinkmarketing.com

Chicago • Cincinnati • Cleveland • Columbus • Detroit • Grand Rapids • Indianapolis • Louisville • Pittsburgh