



Hot Staff

HOT STAFF is a system that maintains a temperature of 85 to 90 °C for a specified period of time, sufficient to allow pizza to be delivered hot to the customers door.

◇HOT STAFF is a system that keeps pizzas hot with minimum turnover time and maximum safety. With HOT STAFF, the temperature of the pizza will decrease only by about five percent in twenty minutes. Without HOT STAFF, it would decrease by about thirty percent within the same time.* HOT STAFF makes a big difference in both taste and sales.

◇HOT STAFF is not intended to raise the temperature of the pizza. HOT STAFF is a system to maintain the temperature from oven to delivery. It employs a combination of heating rack and high-tech plastic plates with no flame or exposed heating elements. Each disk is equipped with a handle which remains cool to the touch.

◇HOT STAFF is placed below a routing stand and is composed of rack, twelve disks, and specially designed hot bags. A maximum of three pizzas can be carried using one heating disk. At the beginning of a business day, it takes thirty minutes to heat up the disks. After that, each disk can be reheated in only eight minutes. When the heating indicator turns green, remove the heating disk and insert it into a pouch in the hot bag. Insert the pizzas and out the door!

* Actual results may vary slightly depending on the time required for delivery and outside temperature.

HOT STAFF is a system with over ten years of experience in major pizza delivery chains throughout Japan. It delivers the maximum heat needed to keep pizzas hot, while using a minimum amount of electricity. A safe and compact system equipped with a variety of computer-controlled sensors to deliver a constant temperature of 120°C in the twelve-layer heating rack.

Dimensions in mm	W 470 × H 300 × D 340
Material	SUS430
Weight	28kg
Power supply	AC200V 50/60Hz
Power consumption	1.6kW
Temperature control	Double safety control
Maximum number of heating disks	12 disks
Indicator lamps	Red: Heat accumulation in progress (Not ready) Green: Heat accumulation completed (Ready)

When a heating disk ready for use is removed, the green indicator lamp turns off.
If the heating disk is reinserted within twenty seconds, the indicator lamp stays green.
If it is reinserted after more than twenty seconds have elapsed, the indicator lamp is lit red.
In that case, another eight minutes are required to complete heat accumulation.

Heating disk (heat-accumulating plate)

This is a plastic heating disk that accumulates heat at 120°C and radiates heat ranging from 85 to 95°C for about 30 minutes within the specially designed Hot bag.

Dimensions in mm	350 mm diameter × 10 mm thickness
Weight	1.1kg
Structural material	Outer surface: Self-extinguishing and heat-resistant rigid plastic
Heat storage material	Special heat storage material 95°C
Color of outer surface	Red
Maximum temperature for heat accumulation	120°C
Heat accumulation time	Initial heating: 30 minutes Second or subsequent heating: 8 minutes

Hot bag (designed especially for delivery using a heating disk)

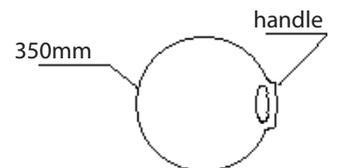
This is a superior type bag especially for pizza delivery. You can insert a heating disk easily and store pizza boxes in a functional way.

Weight 950g
Material Heat-resistant nylon/cotton material
Features: This bag is designed especially for delivery and equipped with a special disk pouch. It has superior heat-retaining properties.
In addition, its structure allows for compact storage of pizza boxes.

Heating rack



Heating disk



Hot bag

