

A la Carte

Frozen or refrigerated
food and ice cream

Versatile shelf design

Use as add-on for host
Snackshop

First in, first out
selectivity

Glass front design

Flexible vend mechanism

Heated triple thermopane
glass as standard



A la Carte

Pricing and Payment

- All selections individually priced
- Extensive diagnostic capabilities
- MDB or Executive interface
- Compatible with leading Debit Card systems

Technical Information

ELECTRICAL SUPPLY REQUIREMENTS

240 volts AC, 50Hz, Single Phase, 13 Amp

WEIGHT

MODEL	CHILLED
320	800lb/363kg
310	190lb/86 $\frac{1}{2}$ kg

Dimensions

320

Height	1,829mm (72")
Width	952mm (37 $\frac{1}{2}$ ")
Depth	845mm (33 $\frac{3}{8}$ ")

310

Height	1,829mm (72")
Width	261mm (10 $\frac{3}{8}$ ")
Depth	845mm (33 $\frac{3}{8}$ ")

CONFIGURATION	MODEL	SELECTIONS	CAPACITY
FROZEN	320F	30	238
ICE CREAM	320FN	40	368
REFRIGERATED	320R	26	130



The A La Carte is a unique food vending system designed with flexibility in mind. Choose either refrigerated, frozen or ice cream configuration to suit location requirements. Full glass fronted visibility allows all products to be displayed and selected with ease. The first in first out dispense mechanism ensures good stock rotation thereby reducing wastage.

The refrigerated food option maintains food and drinks at 2°C controlled and monitored through the machines electronic microprocessor. Set the machine to frozen mode and reap the benefits of long shelf life and virtually eliminate wastage. The A La Carte food system caters for any location.

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