



Solera Heated Merchandisers are the most sophisticated way to hold and serve hot foods. While we employ the most advanced, forward thinking engineering, it's important to understand how to get the most out of these innovative products.



Display Guide

Much of the success depends on the type of holding container or vessel used to display the food. The IDEAL serving vessel for use on Solera has:

A completely flat bottom for heat transfer. Ridges or decorative feet limit surface area contact with the heat and will not get to the maximum temperature.

A layer of aluminum for even heat distribution.

Where possible, use containers less than 3" in depth.

SERVING VESSELS WE HAVE TESTED AND RECOMMEND INCLUDE:



**BON CHEF
OVAL
AU GRATIN PAN**



**AMERICAN
METAL-
CRAFTERS
PIZZA PANS**



**EMILE HENRY
CERAMIC
SERVER**



**BROWNE-HALCO
CAST IRON
SKILLET**



**EMILE HENRY
HALF SIZE
CERAMIC**



**BON CHEF
4 QUART
SAUCE PAN**