

Make your
drive-thru
more efficient
with our
food service
solutions.



MARMON
Foodservice
Technologies

A BERKSHIRE HATHAWAY COMPANY

Consumers have changed the way they purchase food.

With the increased traffic of drive-thru orders, operational efficiency is more important than ever before. Our back-of-house solutions can make your operations more efficient while increasing your speed of service.

Reasons Quick Service Restaurants have larger drive-thru traffic.



**STAY-AT-HOME
HABITS**



**MORE MEALS
CONSUMED AT HOME**



**DINING ROOMS ARE
NOT 100% OPEN**



**CONSUMERS BELIEVE
DRIVE-THRU IS SAFER**

As states are opening up, some restaurants are deciding not to open their dining rooms and continue serving customers with drive-thru and carry-out only.



Continue exploring this topic at
www.marmonfoodservice.com/drive-thru-solutions



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Contact Toaster CTD/CTDE

Consistent, fast toasting with increased cooking capacity. Maintain the “just-made” quality of your toast to seal in the heat and retain bun texture.

www.princecastle.com



Our Drive-thru solutions



Holding bins DHB & MHB

Assemble-to-order and reduce waste. Maintain an inventory for extended periods to keep up with longer peak times.

www.princecastle.com



Slicing

Enjoy faster food prep time, with minimal waste, safe and easy cleaning. Reduce prep time to prepare for the drive-thru.

www.saberking.com



IDC Pro-Gate

Eliminate operational bottlenecks by increasing the speed of beverage and ice dispensing, enabling free time.

www.cornelius.com



Toasting solutions



PRINCECASTLE™

CTD/CTDE Toasters

- Automate the bun toasting to achieve the perfect golden brown, warm toast every time
- Free up grill space to allow for additional cooking surface
- Maintains the “just-made” quality of the sandwich by sealing in the heat and retaining bun texture, eliminating soggy
- Fast toast speeds to reduce the wait time to start assembling your sandwich or burger

Holding solutions

Dedicated and Modular Holding Bins

- Maintain an inventory of cooked protein and sides during peak periods so you can assemble to order
- Eliminate a known bottleneck caused when part of the order is not ready
- Reallocate Labor from grilling and allow them to focus on alternate tasks
- Keep protein and sides at the desired temperature without drying it out during non-peak to ensure you are ready for an order as they come in
- Reduce waste by extending the food holding time, especially as protein costs increase
- Keep add-on items at the drive-thru window for immediate hand-off to customer



Slicing solutions



SK | **SABER KING**

Saber King Slicing

- Save time by slicing multiple products with a single piece of equipment allowing you to repurpose crew members
- Faster Prep Time and Minimal Waste with Improved slice consistency which increases speed when cutting large volumes of produce
- Easy Interchangeable Color-Coded Blade Cartridges help to quickly identify any food type and switch between different types of food and cuts
- The ability to adapt to the high demands from increased drive-thru traffic makes food prep faster and more efficient with minimal waste
- Safely providing maximum versatility to keep up with ever-changing menus peak period

Dispensing solutions

IDC Pro-Gate Semi-Automated Beverage System

- Portioned ice with 4 programmable sizes for single-touch dispense while providing consistent drink quality that also helps control costs
- Highest throughput (drinks/hour) during peak times
- Auto-fill with Optifill valve technology attaining appropriate cup fill level every time
- Set it and leave it, leave cup to free up time to reallocate labor to prepare for the rest of the drive-thru order
- Pull N Go sanitary lid dispenser
- 255-lb. ice capacity
- Room for 8 brands or add up to 3 Prism Valves for more brands
- Speed of Service: Ice dispensed quickly, freeing up crew to finish order sooner



What can we help you create next?

Around the world, Marmon Foodservice Technologies' equipment helps foodservice operators make, hold, and serve unforgettable meals, snacks, and drinks that delight their customers.

Because our long-standing relationships with operators means we are trusted to support their businesses to meet the changing needs of their customers, we do more than just build equipment—we help operators create what's next.

To learn more about our leading equipment and service brands, visit www.marmonfoodservice.com



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