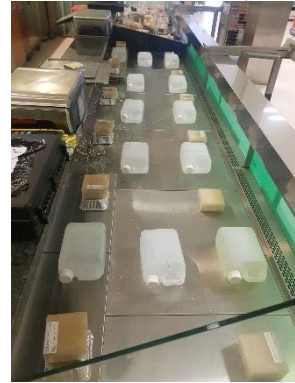




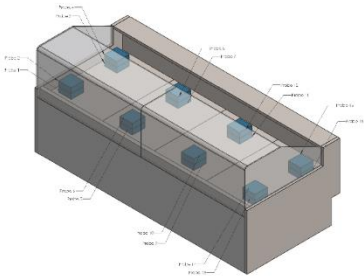
As part of our clients Unearthed project, a proposal to convert existing serve over style deli counters to self serve displays was proposed. These counters had originally been designed with full glass screens and tested to ensure that they maintain recommended product temperatures.

With a fundamental change to the glass, this may have an influence on product temperatures and we recommended that product testing is carried out to ensure product safety and quality is maintained. As there are a number of different types of cabinets planned for modification both lab testing & on-site trials were necessary.



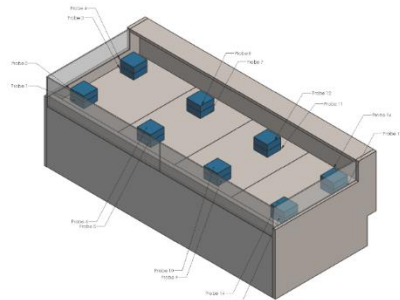
### Stage 1

Carry out product temperature testing on existing Deli Serve Over cabinets. Standard test packages to be used, positioned in the cabinet as per the plan and all temperatures monitored and recorded over a 12 hour period.



### Stage 2

Remove the front and top glass screens & fit a low level acrylic panel to the to the front glass supports, converting cabinet to self serve. Repeat test in stage 1 with modified cabinets. Following the test, return the cabinet to original state.



### Results

With the change to the low level glass for the stage 2 test, the product temperatures rose slightly but with some minor setup adjustments to the case it may possibly achieve the specification product temperatures.

