

QUALITY IN WIRE CHAFERS THAT'S NO ACCIDENT.



THE INNOVATORS IN LOW COST, HIGH QUALITY WIRE CHAFERS.

Catering is a tough enough economic challenge. In addition to the necessity of bringing in consistent business, catering itself is a fine balancing act: preparing specialized food for large groups of people, in a clean and hygienic environment, then getting it delivered on time and making sure it's hot when it arrives, all at a price the customer is willing to pay and at which the caterer can still make a profit.

The caterer doesn't need to add into the mix chafers which are either so expensive they must make sure they get them back, or so cheaply made they're a risk to the caterer and customer alike.

Now caterers have discovered an economical and safer alternative, the **Skorr Chafer**. It can both save money for the caterer and is safer for the customer, and rapidly gaining in popularity.

In fact with the **Skorr Chafer**, caterers can safely and confidently leave wire chafers with a customer and still make a decent profit.



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THE STRENGTH TO STAND UP TO THE TOUGHEST CATERING JOBS.

Pierce's Pitt Bar-B-Que of Williamsburg, Virginia, has been serving award-winning open pit barbecue for nearly 35 years. Over the years catering has become a major part of Pierce's business.

One service they offer is called "Quick Cater," popular for luncheons with local business. Says J.C. Pierce, owner and operator, "We set up barbecue, baked beans, coleslaw, potato salad, rolls and desserts and we just leave the chafing dishes there. It's set up buffet style and they can eat at their leisure, they can have their meeting or event. It works out all around the best."

*Pierce's has been utilizing **Skorr Chafers** for some years, relying on them for the entire Quick Cater portion of their business.*

Adds Pierce, "The pricing on the chafers allows us to include them at a reasonable price and be able to leave them with the client and tell them they can reuse them."



SAVING MONEY ON WIRE CHAFERS IS EASY WHEN YOU KNOW THE SKORR.

Cafe Terrana is a popular Italian restaurant in Garfield, New Jersey, with an additional catering concern, handling business events all across the state.

*Like Pierce's, they are also dependent on **Skorr Chafers** for the catering portion of their business. Says Maria Arellano, owner and operator of Cafe Terrana, "these racks are inexpensive enough that we include them in the total price and leave them there.*

It enables us to service events in other parts of the state, some of them quite a distance away. If we had to go back and pick up the racks it wouldn't be profitable at all. We wouldn't even do it."

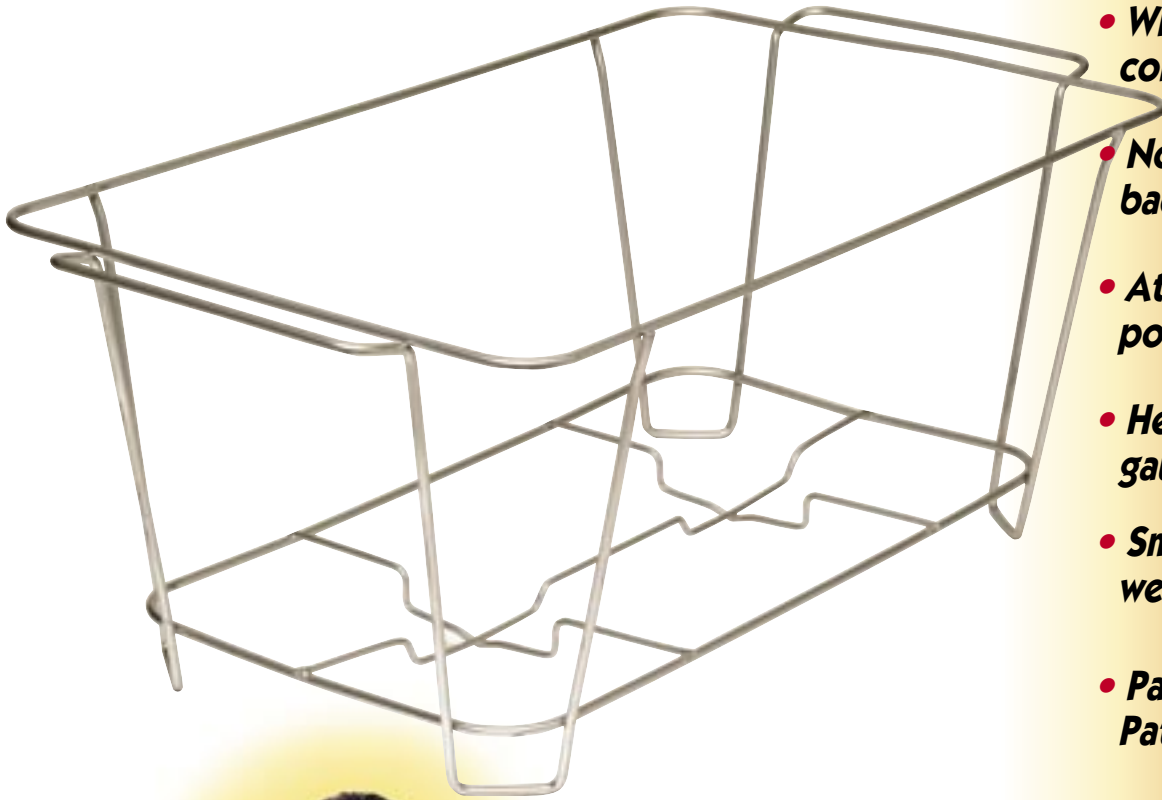
*As seen with Pierce's and Cafe Terrana, **Skorr Chafers** allows unprecedented expansion to be safely achieved without increasing (and in many cases reducing) investment.*



THE SAFER WIRE CHAFER.

“Safety is always a concern, and **Skorr Chafers** are sturdy enough . . . they don't bend and so forth . . . we've never had to worry about it.”

– J.C. Pierce, Pierce's Pitt Bar-B-Que, Williamsburg, VA



- **Unobstructed fuel placement**
- **Wide stance corner legs**
- **No side-to-side, back & forth sway**
- **Attractive polished finish**
- **Heavy-duty gauge wire**
- **Smooth precision welds**
- **Patented design, Patents pending**
- **Easily separated from nested stack**



“When we get busy, those racks can be pretty abused, being dropped and thrown around . . . **Skorr Chafers** . . . we've never had one come apart or fail.”

– Maria Arellano,
Cafe Terrana,
Garfield, NJ



DON'T BE FOOLED BY IMPORTED CHEAP WIRE CHAFERS THAT CHEAT ON SAFETY.

Baskinger's Restaurant is a delicatessen in Clifton, New Jersey, with a walk-in-restaurant and full-service catering operation. Joe Argieri, owner and operator of Baskinger's, has had a lot of trouble with inexpensive chafers racks.

"We had a lot of complaints from our customers," he says. "The pan could actually slip through because a lot of the time the racks weren't the right size for the pans. Plus, the [cheaper] wire racks were very bendable and breakable. Not only did customers complain, our drivers didn't like them, either. They would have to take a couple extra racks with them just in case one broke while they were setting up."

Skorr Chafers were Argieri's answer. "It's a sturdier product, it's going to hold up." he says. "You don't have to worry about a lawsuit coming

from a pan of hot food with a pan of hot water falling over. For the money you're saving by using the real cheap rack, in the long run it's going to cost you a lot more if someone sues you."

Another safety point is that the construction of the inferior racks makes it more difficult to place fuel cans; there is the danger of catching a thumb on one of the bars of the rack while placing them under the chafing dish, dropping lit fuel and risking a fire. "**Skorr Chafers** are constructed so that such access is easy and holders for the fuel cans ensure they're secure." says Argieri.

For many caterers, **Skorr Chafers** enable whole new horizons in catering by providing a safe, reliable chafers, putting to rest fears of equipment failure, drastically reducing delivery costs and greatly increasing the bottom line.

“We had a lot of complaints from our customers . . . the [cheaper] wire racks were very bendable and breakable.”
– Joe Argieri, Baskinger's Restaurant, Clifton, NJ



**SKORR WIRE CHAFERS ARE AVAILABLE NATIONWIDE AT:
Sam's Club • Restaurant Depot / Jetro • Gordon Food Service
Food / Paper Distributors Nationwide • Costco • BJ's**

