

The EZ-PlateStacker Solution

WHAT - A Space Saving Ingenious Product for food service plates

A food service plate management system enabling the preparation of food service plates prior to service and then arranging them for cold or warm storage.

This simple but ingenious product provides free counter space and allows your kitchen to prepare for large volume service events, and never take up all the counter space that 20, 50, or even hundreds of plates do.

WHO – Kitchens requiring many plates to be prepared prior to serving.

This product was designed by an executive chef and caterer specifically for restaurants, hotels/resorts, country clubs, catering companies, private event facilities, hospitals, retirement homes, cafeterias, corporate dining facilities, and other venues serving large to very large groups.

WHY- Save in Space, Time, Stress and Ease of Use !

Because space is precious and sometimes not available. The current alternative is to either prepare all your plates “on the fly” meaning one after another during servicing or beforehand and then hold them for when you need them.

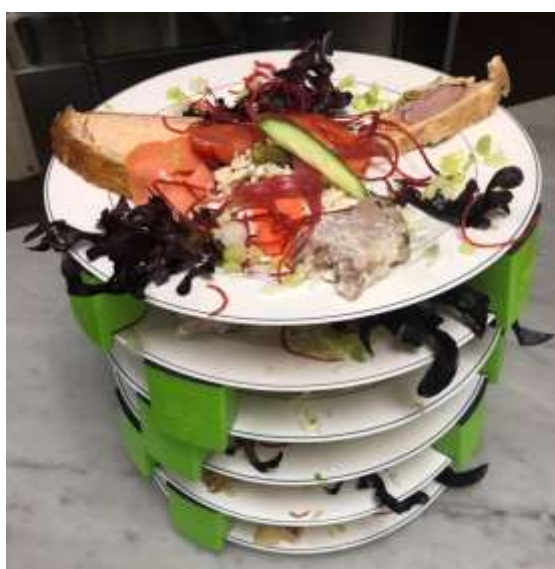
Generally the “on the fly” process is reserved for the very hot plates such as main course, and clearly some dishes cannot be plated in advance and held warm. But some can!

The EZ-PlateStacker system will reduce your overall “footprint” space requirement by as many plates as you stack. Imagine saving 5X or 10X the space you need!

WHEN – Breakfast, Lunch and Dinner

Any food service operation or event when counter space is tight or simply not available. For food service plates prepared and held prior to serving.

WHERE – Available Online Direct or through Resellers



Call +1 847 400 5010

www.EZ-PlateStacker.com

Group in Parity, LLC.

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Professional Grade Plate Management System

The Flexible Prepared Plate Stacking Solution

Using the PlateStacker system, you will save significant space for preparation and storage of your dishes. Prepare your plates with salads of all kinds, appetizers, Hors d'oeuvres, desserts and then stack them to be placed into the walk-in or other cool or warm storage facilities.

Your **Return On Investment** comes from savings in:

SPACE	Kitchen Counter Prep Area Service Area
TIME	Preparation Time-to-Service
STRESS	What is that Worth to You? Every Kitchen has Crunch Time <i>make it easier.</i> Prep and then finish off plates to order...



EASY TO USE

The Ultimate Servicing Plate System

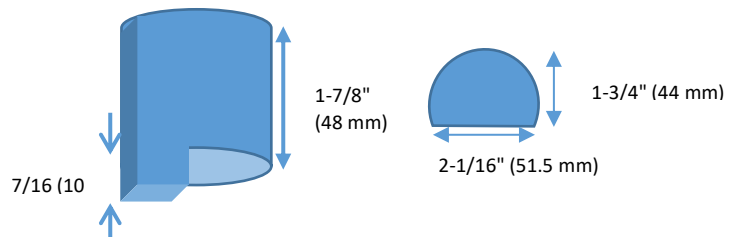
*Dishwasher – Microwave Safe
Warmer Oven to 140°F (60°C)
Strong and Dependable – Multi Use Applications
Food Product Grade Plastic & Silicone
Use it – Wash it – Use it Again*

Product Launch Pricing per QTY Packs

9 pack bag	\$ 29.95
15 pack	\$ 31.95
24 Chef Starter	\$ 33.95

Wholesale QTY Packs

48 qty	\$ 59.95
96 qty	\$ 99.-
≥270 qty	\$ 297.-



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