

Peg Bar Baffle System

The Peg Bar Baffle System from FFR-DSI redirects air flow over pegged meats; thereby, reducing the required temperature to keep the deli case cool and reducing operating costs. The integrated molding channel keeps promotional signing neat and aligned with product and has a flexible hinge for easy shopping and restocking of merchandise.



Before:

- Products are cluttered and out of order
- Unattractive display

After:

- Organize products for easy shopping, product identification, and stocking
- Lower product temperatures
- Decreased Shrink

Features and Benefits

- Reduces shrink by redirecting cold air flow and reducing product temperature.
- Eliminates case "hot spots" typically associated with peg bar systems.
- Channel molding has a "flexible hinge" for easy shopping and restocking.
- Reduces operating cost by allowing case to run more efficiently.
- Clear baffle allows light to shine through.
- Provides channel molding for each row of product keeping price tags straight and positioned properly.
- Channel molding accepts promotional signage and other point-of-purchase material.
- Universal to all major types of peg bar systems without special adapter clip.

Specifications

(A) Peg Bar Baffle

- 12" D x 48" L for 12" Peg - No. 9923214357
- 15" D x 48" L for 15" Peg - No. 9923218017
 - Each peg bar baffle includes (3) universal peg bar clips and (1) splicer.
 - Peg bars are measured by usable peg space.

