



# CURBSIDE & TO-GO EQUIPMENT

**CATEGORY:** Restaurants, Coffee Shops, Bakeries, Brewpubs

**PERSPECTIVE:** Curbside, To-Go, Equipment, Efficiency, Speed of Service



Consumers continue to appreciate the convenience of to-go and curbside pick-up; in many scenarios, they never even have to leave their car. Restaurants like it because it provides additional opportunities to increase sales and keep orders flowing. Speed and accuracy is key. Every order must be expedited smoothly and efficiently – from the time the order is called in or placed online, to the time it is handed off to the customer.



Control the temperature of completed meals with heated holding cabinets. Keep your entrees, breads, pizzas, and other food items at the right temperature until the moment they are picked up. Conveniently placed in close proximity to your restaurant's designated curbside and pick-up location ensures a more seamless and smoother experience for the customer.



Just as important as keeping hot foods hot, is keeping cold foods (and beverages) cold. Beverage and meal carts are some of the most helpful and versatile pieces of equipment your foodservice business can purchase. They help employees accomplish more in less time. Often constructed with durable casters, they can be stocked at the back of the house and easily wheeled to the front of the house with little effort. The interior insulation design maintains the temperature of food and beverages for hours.



Curbside pickup and to-go options need to be convenient for your customers. Orders should be handed off quickly and efficiently in order to keep the flow of traffic moving. Utilizing the proper signage educates your customers about available pickup services and to-go options. Strategically placing banners, window decals, A-frames and other parking lot signage guides the customer and helps spread the word that you're open for business.



As occupancy limits remain in place, restaurants will continue to promote to-go and curbside pickup. This adds to the existing onsite experience by offering customers greater opportunities to take home their favorite recipes. It also plays a role in generating more business and helps restaurants stand out from the competition. And it should come as no surprise that this change in service is signaling a shift in the foodservice industry that is likely to continue well into the future.



Contact a Boelter Foodservice associate to learn more about curbside and to-go equipment and how it may positively affect your business.

# Boelter®

LET'S PURSUE YOUR PASSION.

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