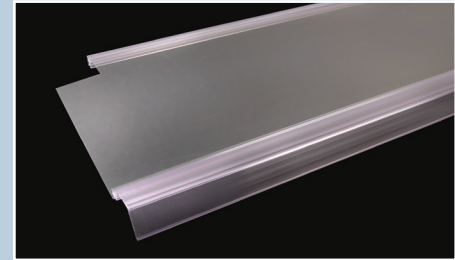
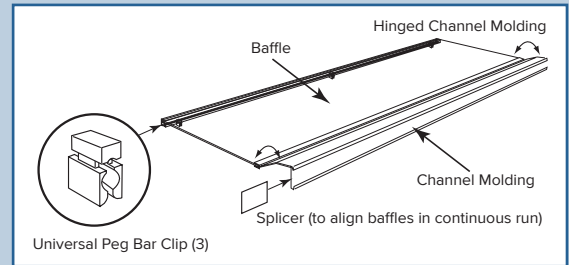


Peg Bar Baffle System



Features and Benefits

- ◆ System directs air flow over pegged meats and perishable product for reduced temperatures
- ◆ Eliminates case hot spots typically associated with peg bar systems
- ◆ Channel molding has a flexible hinge for easy shopping and restocking
- ◆ 1.25" H front channel keeps price tags straight and positioned properly
- ◆ Clear baffle allows light to shine through
- ◆ Universal to most major peg bar systems
- ◆ Includes three universal peg bar clips for mounting
- ◆ Comes with one splicer to align baffles in a continuous run

Reduce shrink by redirecting cold air flow

The Peg Bar Baffle System 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.

Specifications

Item No.	Dimensions	Finish	Pack
9923214357	12" D x 48" L	Clear	1
9923218017	15" D x 48" L	Clear	1

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