



# Slammerz

PIZZA PROGRAM



**VISIT US ON THE WEB AT [WWW.HENRYSFOODS.COM](http://WWW.HENRYSFOODS.COM)**

CALL US AT 320.763.26.94 OR 888.314.4488

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# WHAT IS SLAMMERZ?

- Cook, cut and serve, high quality pizza program
- Can be sold by the slice, whole pie or retailed from your freezer

## REQUIREMENTS FOR SLAMMERZ PIZZA

- Must have Food Manager's Certification
- 3-Compartment Sink
- Pizza Oven

## PRODUCT OFFERINGS AVAILABLE IN 7" & 14"

- Four Meat Combo
- Pepperoni Lovers
- Supreme
- Two Cheese
- Pepperoni & Sausage
- Chicken Alfredo
- Sausage
- Egg, Sausage & Bacon Breakfast Pizza
- Bacon Cheeseburger

## FEATURES

- Low Start Up Cost
- Minimal Labor
- Flexibility
- Upscale Image
- Compliments Other Concepts
- Exclusive Only at Henry's Foods



RETAIL PACKAGING



# WHAT IS YOUR INVESTMENT?

## SLAMMERZ PIZZA OVEN

(Receive 3 Free Cases of Pizza)

Dimensions: 10 1/4" (h) x 23 5/8" (w) x 19 1/2" (d).  
 Door opening 2 5/16" x 17 1/2" removable clean out tray. 120V 14.2A. 1700W.  
 Variable thermostat 100-675°F.  
 Long life calrod heating elements.

**\$350**



## SLAMMERZ PIZZA WARMER

Dimensions: 32" (h) x 18 1/2" (w) x 18 1/2" (d).  
 120V, 12 amps, 1440 watts. Feature's indicator lights to show when water tank is empty/full. Glass panels and display floor remove for easy cleaning.

**\$1299**



## SLAMMERZ PASS THROUGH WARMER

Dimensions:  
 legs 32.38(h) x 30(w) x 24.25(d)  
 30" long, 1530 watts

**\$2999**



# MARKETING MATERIALS

Slammerz Large Menu Board **\$79**  
 (22 1/2"Hx20"W)

Slammerz Exterior Banner **\$129.00**  
 (24"Hx72"L)

Slammerz Small Menu Board **No Charge**  
 (12"x18")



LARGE MENU BOARD

	7"	14"
SLAMMERZ 4-MEAT	\$ _____	\$ _____
SLAMMERZ SAUSAGE	\$ _____	\$ _____
SLAMMERZ SUPREME	\$ _____	\$ _____
CHICKEN ALFREDO	\$ _____	\$ _____
PEPPERONI LOVERS	\$ _____	\$ _____
SAUSAGE & PEPPERONI	\$ _____	\$ _____
TWO CHEESE	\$ _____	\$ _____
BACON CHEESEBURGER	\$ _____	\$ _____
BREAKFAST	\$ _____	\$ _____

SMALL MENU BOARD



EXTERIOR BANNER

# PROFIT MARGINS

## RETAIL MARGINS

UNIT COST PER 14" PIZZA: \$7.59 | SRP \$9.99=24% PROFIT

## FOOD SERVICE MARGINS

UNIT COST PER SLICE: 99¢  
 SRP \$1.99=50% PROFIT

Sell 8 Pizzas a Day, 7 Days a Week  
 and Net \$448.00 Profit a Week

**2 PIZZA SLICES** (Includes Box)  
 SRP \$4.29=47% Profit

**14" PIZZA TO GO** (Includes Box)  
 SRP \$12.99=38% Profit

**7" PERSONAL PAN PIZZA** (Includes Box)

One Topping: Unit Cost \$2.71 | SRP \$4.79=44%

Specialty: Unit Cost \$2.90 | SRP \$4.99=42%



## HANDLING OF PRODUCTS

1. Always wash your hands and wear gloves before handling food.
2. Preheat oven to appropriate temperature.
  - Wisco pizza oven - Cold oven 16 to 20 minutes @425°
  - Preheated oven 12 to 15 minutes @425°
  - Conveyor oven - 10 to 12 minutes @425°
  - Convection oven - 8 to 10 minutes @425°
3. Remove pizza from packaging and place pizza only on oven rack.
4. Cook for recommended time or until golden brown.
5. Remove pizza from oven. Let cool for 30-45 seconds and cut into 8 slices for 14" or 4 slices for 7".
6. Place pizza on pizza trays or in a pizza box and put into the warmer.
7. Pizza hold time is one hour in the warmer.

## OUR MISSION STATEMENT

To Provide an Upscale Branded Pizza Program

- Offer High Quality Products
- Improve the Shopping Experience
- Build a Frequent and Loyal Destination for Customers