

MARSCO EXPANDS LENGTH OF HEATED GLASS SHELVES FOR FOOD MERCHANDISERS

New TCT Controllers Also Offer More Precise Temperature Control

CHICAGO, ILL. (April 17, 2008) — Marsco Glass Products introduces the 240-Volt “TCT” controller for Thermique™ heated glass shelves, allowing new sizes up to eight feet in length. The new TCT (Temperature Control Technology) controller offers two significant advantages. First, it expands the size of UL®-approved heated glass shelving available for food merchandisers in grocery or convenience stores. Second, it monitors temperatures across the entire heating surface for unmatched temperature stability and responsiveness.

Thermique heated glass shelves have been available in food merchandisers since 2002. The heated glass is used as a shelf or shelves within the merchandiser, evenly heating food products sitting on top of the shelf and/or radiating heat towards the items below. Heated glass technology is more attractive and efficient than heating coils or heating lamps. Plus, it provides uniform heating across the entire shelf, something no other technology can match. Since a glass shelf is transparent, visibility within the merchandiser is also significantly improved.

“Thermique heated glass offers so many benefits over traditional heating devices that our customers have been very eager to see new, larger shelves on the market,” said Fred Fowler, president of Marsco Glass Products. “We’re listening closely to what our customers need and responding quickly with new technologies that improve both the function and appearance of food merchandisers.”

The new, ETL-Listed Thermique TCT controller is sensitive enough to recognize a change in temperature anywhere on the glass surface—such as when warm foods are removed or cold items are added. The Thermique TCT controller quickly responds by either raising or lowering power to the glass in order to maintain a precise temperature. Other technologies only monitor temperature in one location within the merchandiser and cannot respond to changes in temperature away from the measuring sensor.

Programming a Thermique TCT controller is as simple as setting a digital thermostat. The setpoint temperature is displayed on an alphanumeric screen. The user presses the “set” button, then uses “up” or “down” arrows to adjust the desired temperature. The controller operates on 240 Volts to ensure precise control of Thermique heated glass shelves up to eight feet in length.

“The Thermique TCT controller couldn’t be more simple. You just set it and forget it,” said Fowler.

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There are many variables that affect the temperature inside a merchandiser, including the frequency it is opened and closed, the heating properties of the foods and containers stored there, the starting temperature of new foods placed on the shelves, and changes in the air temperature in the store throughout the day and night. It is vital that a merchandiser's control unit responds to any change in temperature in order to prevent overheating, which can dry out foods, or underheating, which can result in spoilage. Merchandisers with Thermique heated glass shelves and a TCT controller help ensure uniform heating at a precise temperature no matter what other variables are involved.

Marsco Glass Products holds an exclusive licensing agreement with Thermique Technologies, LLC, to manufacture Thermique heated glass for the foodservice industry. Thermique heated glass is a proprietary technology owned by Thermique Technologies, LLC. All components of Thermique heated glass are UL approved.

Headquartered in Chicago, Ill., Marsco Glass Products has been a glass industry leader for more than 60 years and is today's premier manufacturer of HB heat-reflective glass and other advanced glass technologies. To find out more, contact Marsco at (312) 326-4710 or info@mgpglass.com.

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