



Slammerz

PIZZA PROGRAM



234 NORTH MCKAY AVE
P.O. BOX 1057
ALEXANDRIA, MN 56308



320.763.3194 OR
888.314.4488



WWW.
HENRY'SFOODS.COM

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



MARKETING MATERIALS

Slammerz Large Menu Board
(22 1/2"Hx20"W)

Call For Current Pricing

Slammerz Exterior Banner
(24"Hx72"L)

Call For Current Pricing

Slammerz Small Menu Board
(12"x18")

No Charge

EXTERIOR BANNER



LARGE MENU BOARD



SMALL MENU BOARD



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 9/16"x17 1/2" removable
 clean out tray. 120V 14.2A. 1700W.
 Variable thermostat 100-675°F.
 Long life calrod heating elements.

\$430



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.

\$1,800



SLAMMERZ PASS THROUGH WARMER

Dimensions:
 legs 32.38(h) x 36(w) x 24.25(d)
 2 shelf | 1530 watts

\$3,600



*Equipment prices subject to change without notice

PACKAGING

SLAMMERZ 7" PIZZA BOX WITH WINDOW
 1756394 | 200 ct

SINGLE SLICE PIZZA TRAY
 1381201 | 500 ct

14" PIZZA BOX
 1381144 | 50 ct

PROFIT MARGINS

FOOD SERVICE MARGINS

UNIT COST PER SLICE \$1.26-\$1.34

SRP \$2.69=50.2-53.2% PROFIT

Sell 8 Pizzas a Day, 7 Days a Week
 & Net \$604.80-640.64 Profit a Week

2 PIZZA SLICES

SRP \$4.99=44.3% PROFIT

14" PIZZA TO GO

SINGLE TOPPING SRP \$18.50=45.5% PROFIT

SPECIALTY SRP \$19.50=45.0% PROFIT

7" PERSONAL PAN PIZZA

SINGLE TOPPING

UNIT COST \$4.02 | SRP \$6.49=38.0%

SPECIALTY

UNIT COST \$4.19 | SRP \$6.99=40.0%

*SRPS DO NOT INCLUDE PACKAGING

RETAIL MARGINS

SINGLE TOPPING

UNIT COST PER 14" PIZZA: \$10.09

SRP \$15.25 = 33.8% PROFIT

SPECIALTY PIZZA

UNIT COST PER 14" PIZZA: \$10.72

SRP \$16.25 = 34.0% PROFIT

RETAIL PACKAGING





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



MISSION STATEMENT:

"DEDICATED TO EXCEEDING THE EXPECTATIONS OF OUR CUSTOMERS, VENDORS, & TEAM MEMBERS IN ALL THAT WE DO."



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