

Fresh Solutions for Retail



8270 Pizza Scale

Ensure Consistent Product

Easy to Clean Stainless Steel Platter

Conveniently Located Tare Bar



Portion Control

for Optimal Product and Profit

METTLER TOLEDO

Fast and Accurate Portion Control

Avoid additive losses

- Easy to use, large tare button
- Excellent for controlling food costs
- Fast setting time for increased productivity

Simultaneously Maximize Profit & Customer Satisfaction

Pizza 2.0

Have you ever wondered how a pizza can be perfect one time and less-than-satisfying the next? Even with the use of the exact same ingredients, it is common for the resulting pies to be quite different.

At its core, this difference really comes down to portion control. Simply estimating ingredient portions by using scoops or handfuls will not give consistent results. To be confident that your customers will be repeatedly satisfied with your product, portion control is absolutely critical!

The **8270 Pizza Scale** gives the exact level of accuracy, consistency and reliability you need in a scale to create that perfect pizza. The easy-to-read vacuum florescent display and the convenient front-mount tare bar take the guesswork out of adding ingredients. Utilize the **8270 Pizza Scale** to create consistent product and loyal, repeat customers.



Specifications

Capacity	20lb x 0.005lb
Operating Range	32°F to 104°F (0°C to 40°C)
Platter	USDA Approved; 11.4" x 13.2" (290mm x 335mm); 4.5" height
Display	Vacuum Florescent; 5.5"L x 3.0"H x 0.75"D (140mm x 76mm x 19mm)
Power	120 VAC (-15 + 10%), 60Hz
Functions	Tare and Zero
Construction	Rugged die-cast aluminum base assembly with stainless steel platter

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Subject to changes
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RETURN ON INVESTMENT

Average cost of cheese = \$1.60/lb
Every 1/2 ounce of extra cheese = \$0.05
200 pizzas/day = \$10/day = \$300/month = \$3600/year
And that's just cheese!

Your METTLER TOLEDO Representative