

Meet the family of innovative equipment designed to FUTURE-PROOF your hot & cold prepared food merchandising – introducing our SHFBBK Series Full Service Hot Food Bars. Mix & match with interchangeable counter and base modules for hot/cold/dry storage and grab & go or service merchandising. Scroll down to learn more about our ever expanding flexible designs and innovations.

REPLACEMENT CASES for Discontinued BKI WDC

SHFBBK Series Full Service Hot Food Bars



Atlantic offers you the highest ROI, with a 1 year parts & labor warranty, simplicity of service and lower cost of ownership. Only Atlantic allows you to modify your merchandising plans in the same footprint with 13 different length components to create any size lineup from 4' – 16'. Our SHFBBK Series GUARANTEES temperature maintenance and keeps your food looking fresh and inviting.

Our base model includes infinite individual controls on EACH independent hot well, and infinite FULL COVERAGE independent heat control on the top. Sliding rear MIRRORING doors offering see-through visibility to employees and a BEAUTIFUL mirrored image to the customer. Brilliant illumination shows off the food and makes it visible from 100 feet away. The front tempered glass is frameless and tilts out for ease of cleaning.



HOT Atlantic Food Bars
Hot & Cold Food Equipment Specialists
 888-MEAL-SOLUTIONS (888-632-5765)



info@atlanticfoodbars.com www.atlanticfoodbars.com

SHFBBK Series

Full Service Hot Food Merchandiser



Standard Features

- Sliding rear mirrored doors offer see-through visibility to employees, and a BEAUTIFUL mirrored image to the customer
- 12" x 27" wells display FULL PLUS THIRD oversized pans in each section, offering maximum merchandising per linear foot
- Hot food wells accept 2" or 4" deep pans
- Infinite & individual controls on bottom heat of each well keeps food fresh and health departments happy
- All stainless steel construction with heavy-duty protective bumper
- Brilliant interior lighting enhances food display
- Frameless tempered glass sneeze guard on tilt-out hardware
- Clear end panels

Options

- Self-service hot grab & go conversion of 2-well full-service bulk section
- Base structure to use as freestanding floor model
- Illuminated dry grab & go merchandising base
- Refrigerated base structure
- Hot grab and go base module with 1 or 2 shelves
- Refrigerated grab and go base module with 1 or 2 shelves
- Hot food pan holding cabinets for rear base storage
- Powder coated steel base to match your adjacent cases and store décor
- Scale platform and duplex receptacle with 120V outlet
- Humidity pan
- Rear poly work shelf on drop hinges on base module
- Single or three phase breaker panel
- Wet/Dry freestanding model available (SHFB Series)



Serving The
Foodservice Industry
For Over 75 Years!

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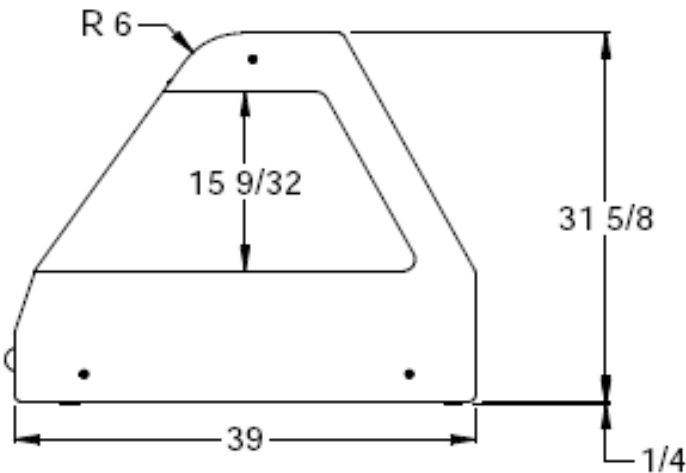
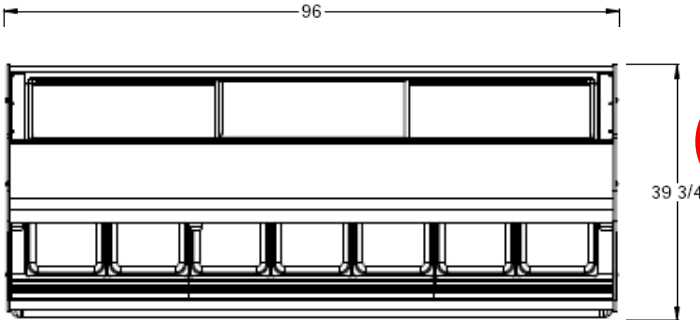
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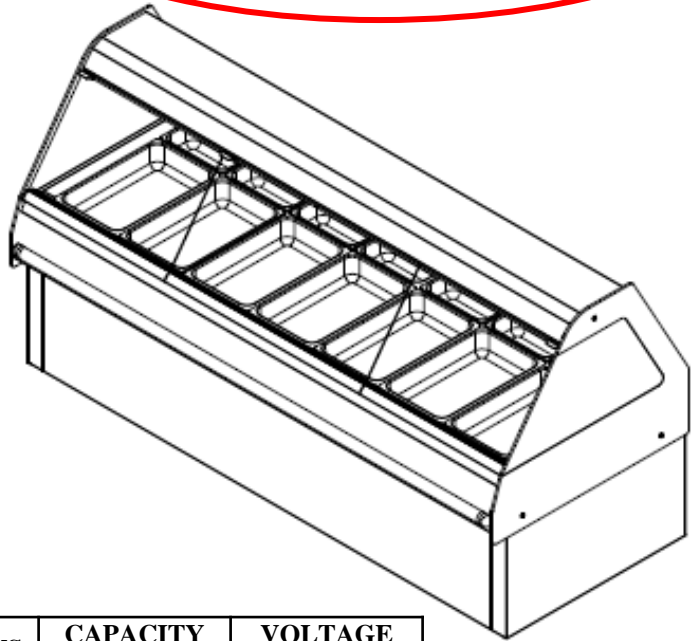
SHFBBK Series

Full Service Hot Food Merchandiser

Atlantic Food Bars SHFBBK Series In-Line Hot Food Bars are covered by our INDUSTRY'S LONGEST WARRANTY – 1 year parts and labor. Warranty does not cover glass breakage, light bulbs, or abuse / misuse by operator. It is our company's policy and mission to continually improve our products, consequently, Atlantic Food Bars reserves the rights to change materials and specifications without notice.



**REPLACEMENT CASES
for Discontinued
BKI WDC**



IP CODE	DIMENSIONS L" X W" X H"	CAPACITY	VOLTAGE
		HOT 12 X 27	
SHFBBK4838	48 x 39 x 31	3	120/208
SHFBBK6038	60 x 39 x 31	4	120/208
SHFBBK7238	72 x 39 x 31	5	120/208
SHFBBK8438	84 x 39 x 31	6	120/208
SHFBBK9638	96 x 39 x 31	7	120/208
SHFBBK10838	108 x 39 x 31	7	120/208
SHFBBK12038	120 x 39 x 31	8	120/208
SHFBBK13238	132 x 39 x 31	9	120/208
SHFBBK14438	144 x 39 x 31	10	120/208
SHFBBK15638	156 x 39 x 31	11	120/208
SHFBBK16838	168 x 39 x 31	12	120/208
SHFBBK18038	180 x 39 x 31	13	120/208
SHFBBK19238	192 x 39 x 31	14	120/208



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Features and flexible modules - create YOUR perfect merchandiser!

COUNTERTOP OR FREESTANDING MODEL WITH BASE

Convenient design allows you to convert freestanding to countertop model in minutes anytime in the future. Base can be field-retrofitted, or shipped with base installed, available with stainless steel finish or powder coated in color of your choice.



INDIVIDUAL INFINITE TOP AND BOTTOM HEAT CONTROLS – INDEPENDENT FOR EACH WELL

Utilize the perfect amount of heat based upon differences in your prepared food offerings within the same case.

TILT OUT FRONT GLASS

Makes cleaning a snap – saves labor – more attractive presentation sells more food

OPTIONAL HUMIDITY FEATURE

Generate steam with humidity pans below the hot wells to enhance your customers' perception of your prepared food offerings.



TRUE MIRROR REAR SLIDING DOORS

Shows off your food and attracts shippers' attention, while allowing for easy cleaning and stocking access for employees.



THE INDUSTRY'S EASIEST TO SERVICE DESIGN

Individual radiant heater over each hot food pan and independent heating element under each hot food pan – if one needs replacement, the rest of your case remains fully functional. The ceiling of the hot case is readily accessible – no need to take the top off or turn the case upside down to access the components. Any service matter on this case is a one-person job by your maintenance personnel, saving you time, aggravation and money!



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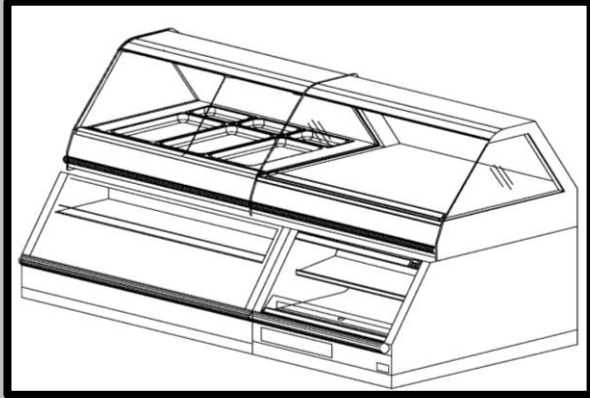
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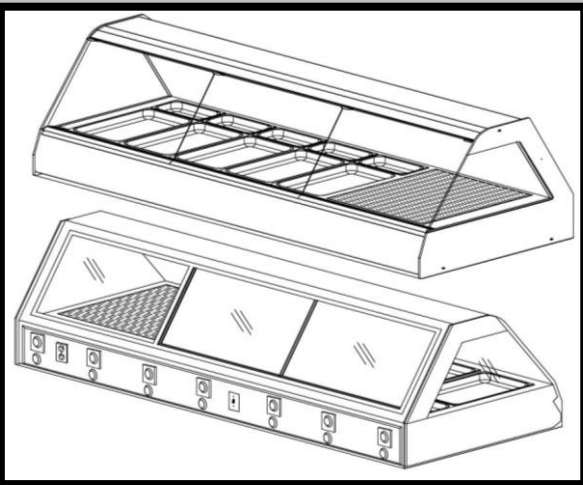
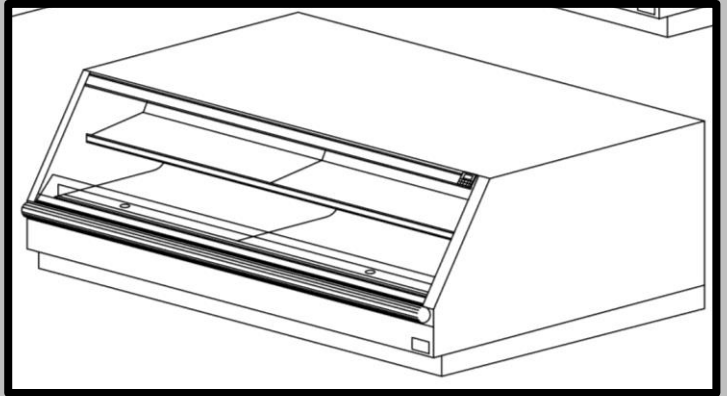
SHFBK Series Features & Modules

**MIX & MATCH FLEXIBILITY WITH
HOT / COLD / DRY
SELF AND FULL SERVICE
MERCHANDISING MODULES**

The industry's most flexible merchandising system is ready to meet your ever-changing hot & cold prepared food needs! 1,000's of configurations to create your perfect functionality.



**ONE OR TWO LEVEL SELF SERVICE
HOT OR REFRIGERATED OR DRY
ILLUMINATED GRAB & GO BASE**



HOT CARVING STATION INSERT



**ONE OR TWO LEVEL SELF SERVICE
HOT GRAB & GO CONVERSION OF
2-WELL FULL SERVICE SECTION**

Features & Modules

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HOT FOOD PAN HOLDING CABINETS FOR USE IN REAR BASE STORAGE

Additional convenience for your employees, with removable pan racks for ease of cleaning and a self-closing gasketed door. These 120V plug & play units are fully insulated for energy efficiency and are built with all stainless steel construction.



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