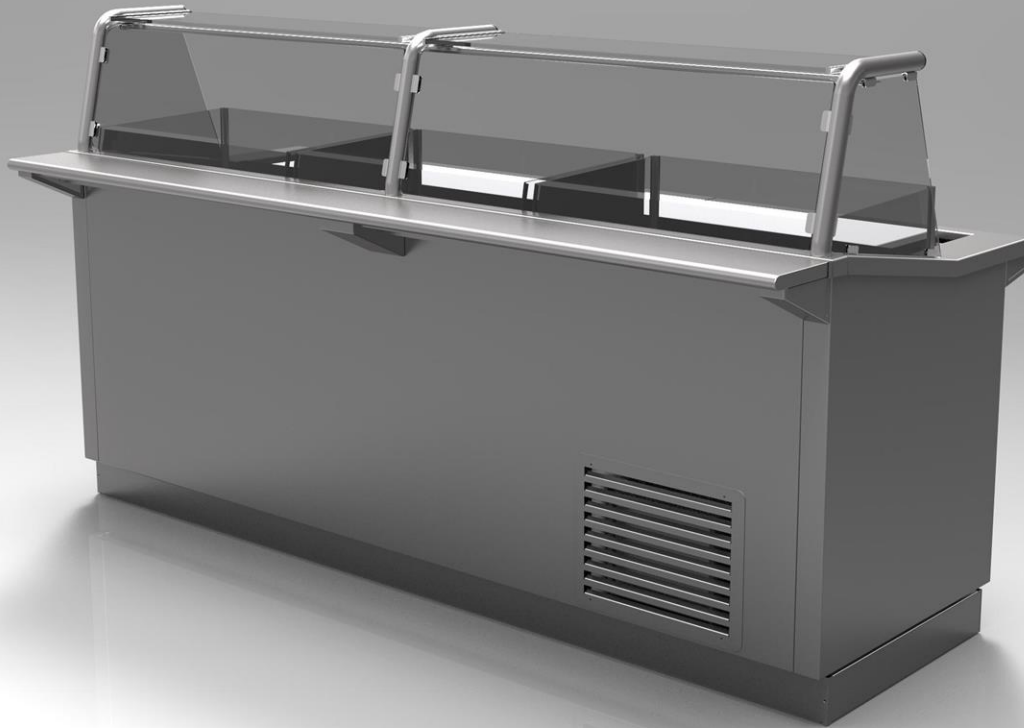


***Stand out from your competition with a custom
OYB Series Oyster Shucking Station –
creates a profit center and store destination!***



Build your seafood sales by captivating customers with a unique oyster shucking display. Refrigerated storage in base increases capacity and employee convenience. Oyster shucking machine creates theatre for your customers who can see their food being prepared on the spot. Cleaning is made simple with the pre-plumbed rinse hose to clean the stainless-steel drain trough underneath the removable poly shucking boards.

Customize to make your refrigerated display a full-service customer magnet!
This unit is a **MONEY MAKER** and a **SELL-THROUGH BEAST** !



SEA
Atlantic Food Bars
Hot & Cold Food Equipment Specialists
888-MEAL-SOLUTIONS (888-632-5765)
info@atlanticfoodbars.com www.atlanticfoodbars.com



OYB Series Custom Refrigerated Oyster Shucking Station

OYB Series

Custom Oyster Shucking Station



Standard Features

- Entire unit constructed of corrosion resistant 304 S/S
- Slanted full length insulated ice pan with drain for oyster display
- 3/8" thick tempered glass top of protector case
- LED lighting under top glass
- Refrigerated storage in base with remote refrigeration
- 2 poly shucking boards are easily removable for cleaning and are located over the stainless-steel drain trough
- Oyster shucking machine mounted to employee's side of case on extended platform
- Rinse hose pre-plumbed in mechanical compartment

Options

- Self contained refrigeration
- Granite front countertop with bullnose front edge
- Solid surface counter
- Laminated steel body in color or woodgrain to match your store décor
- Powder coated steel base to match your adjacent cases and store décor
- LED washdown lighting below countertop
- Match your case lineup height
- Match your abutting case profiles
- Custom length
- Custom height



SEA

Atlantic Food Bars

Hot & Cold Food Equipment Specialists

888-MEAL-SOLUTIONS (888-632-5765)

info@atlanticfoodbars.com

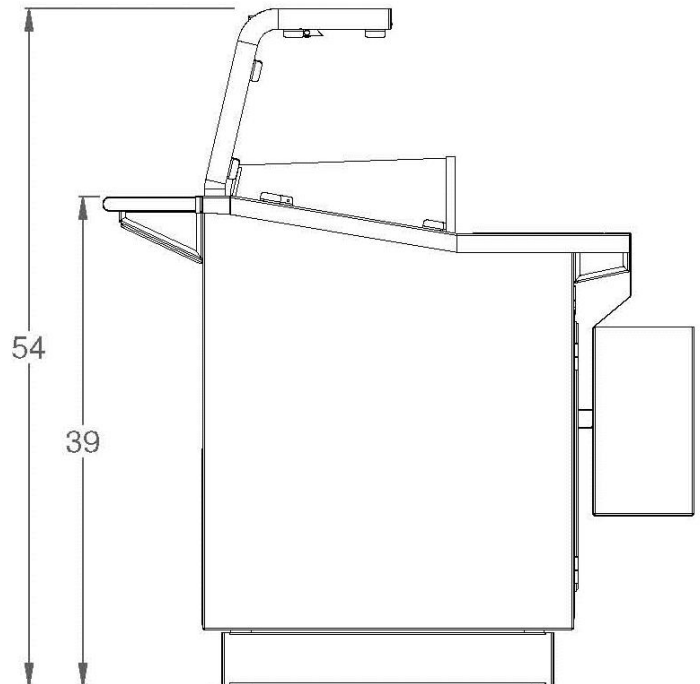
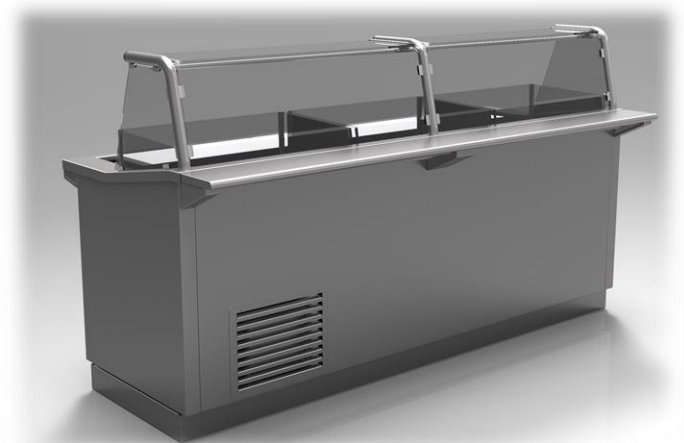
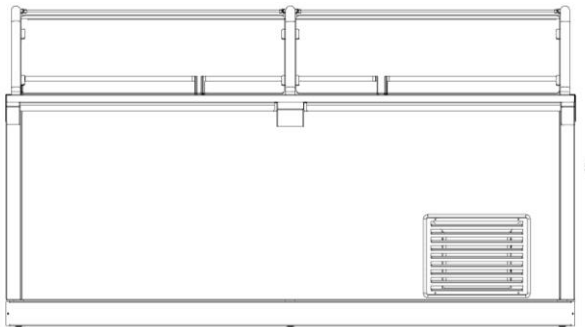
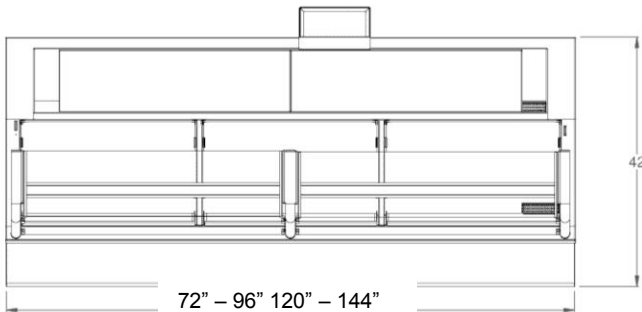
www.atlanticfoodbars.com



OYB Series

Custom Oyster Shucking Station

Atlantic Food Bars OYB Series Custom Oyster Shucking Stations 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.



IP Code	O.A. Dimensions L" x W" x H"	Voltage
OYB7251	6'-0" x 51" x 54"	120
OYB9651	8'-0" x 51" x 54"	120
OYB12061	10'-0" x 51" x 54"	120
OYB14461	12'-0" x 51" x 54"	120



SEA
Atlantic Food Bars
Hot & Cold Food Equipment Specialists
888-MEAL-SOLUTIONS (888-632-5765)
info@atlanticfoodbars.com www.atlanticfoodbars.com



Options, accessories and features offer you the perfect merchandiser for your food service operation!

SOLID SURFACE OR GRANITE FRONT COUNTERTOP WITH BULLNOSE FRONT EDGE

Allow customers to relax and enjoy their oysters after they have been freshly shucked right in front of them. Turns a merchandising point into an upscale experience that your shoppers will love.



FINISHES AVAILABLE IN STAINLESS STEEL, LAMINATE OR POWDER COAT - ANY DESIGN

Have it your way, in any finish.

BUILD INTO A CUSTOM LINEUP TO MATCH ANY PROFILE

We will build to maintain a seamless look across your lineup - matching any manufacturer's profile in any color.



SELF CONTAINED OR REMOTE REFRIGERATION

Super cold airflow refrigeration system built to meet your needs. (Shown without optional front counter)



REFRIGERATED REAR STORAGE

Increase capacity and convenience for your employees.

OYB Series Options & Accessories



SEA

Atlantic Food Bars

Hot & Cold Food Equipment Specialists

888-MEAL-SOLUTIONS (888-632-5765)

info@atlanticfoodbars.com

www.atlanticfoodbars.com

