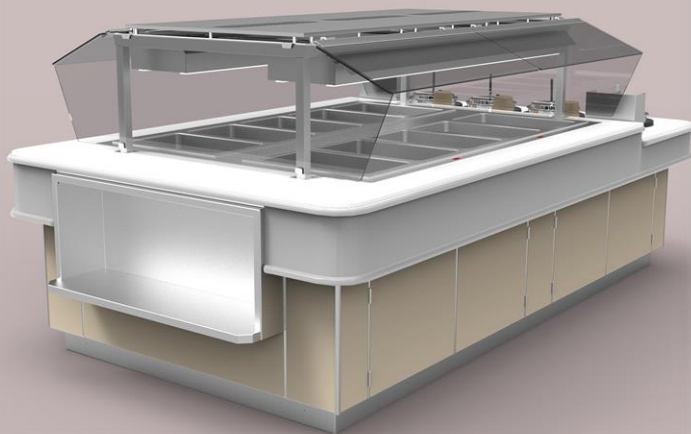
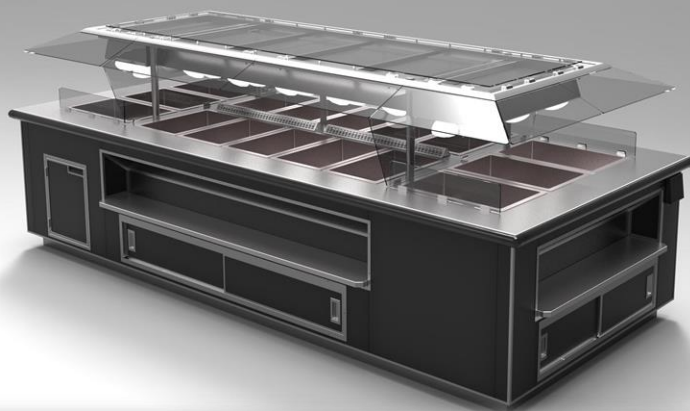


***Make your Fresh Prepared Food offerings
a self-service profit center with our
IHFB Series Island Hot Food Bar!
Scroll down to learn more about our
ever-expanding designs and innovations***



Start with a basic footprint – you select the size, we will design a hot food bar based upon our innovative heat transfer system that **GUARANTEES** temperature maintenance, and keeps your food looking fresh and inviting. Our base model includes infinite & individual controls on top of bottom heat of each well, built in container shelf in the body to maximize merchandising in your floor space and tubular sneezeguard design with flip up glass for ease of cleaning and loading.

Upgrade the base model with options such as an end hot food display with container and condiment station, our exclusive “No-Visible-Means-Of-Support” Sneeze-guard, which offers optimal visibility and convenience – the glass stays up in the position in which you let go. This sneeze-guard includes scratch resistant tempered glass with polished edges on the ends, top and sneeze shield.



Island Hot Food Bar
IHFB Series



Hot
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

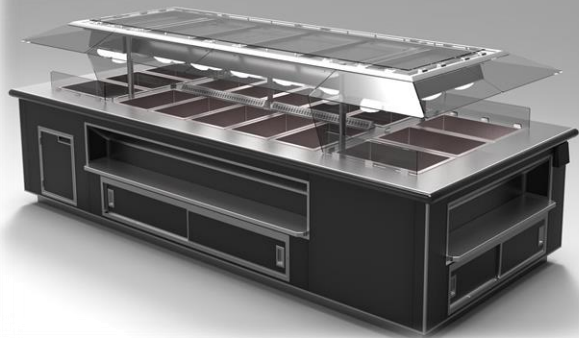
info@atlanticfoodbars.com

www.atlanticfoodbars.com



IHFB Series

Island Hot Food Bar



- Built-in sign track for neat, organized product labeling – eliminates shoppers' confusion
- Pan layout is flexible and maximizes merchandising per square foot
- Body is #4 satin finish stainless steel
- Heavy duty protective bumper wraps all 4 sides, in color of your choice

Standard Features

- Infinite & individual controls on top and bottom heat of each well keeps food fresh and health departments happy
- Heavy 14-gauge 304 stainless steel countertop
- Brilliant interior lighting enhances food display
- Wet or dry operation
- Accepts 2", 4" or 6" deep pans
- No-visible-means-of-support sneezeguard design is fully polished edge tempered glass with torsion hardware on angled side glass – stays in place when you let go at any angle – convenient and safe
- Clear center and end draft control panels
- Convenient shelf in body offers organized space for food containers, utensils and cross merchandising opportunities for snack foods
- The industry's easiest to clean, all stainless-steel hot food wells have drains for ease of cleaning

Options – see images on following pages

- ☐ Available in narrow footprint – single pan rail accessible from both sides
- ☐ Soup's On end (includes 3 wells, 3 cup dispensers, lid & cracker bin, stainless steel inserts, lids & ladles)
- ☐ Stepped refrigerated end - adds 30" to length of case
- ☐ Refrigerated food wells in the location(s) of your choice
- ☐ Autofill wells
- ☐ Magnetic induction wells
- ☐ Hot packaged food deck in any size, shape and location
- ☐ Refrigerated slanted end pan rail
- ☐ Solid surface countertop
- ☐ Granite Countertop
- ☐ Laminated steel body in color or woodgrain to match your store décor
- ☐ Powder coated steel body in any color to match your store décor, or other cases
- ☐ Recessed base on lower hot food bar body
- ☐ End container shelf - adds to length of case – in any shape and size
- ☐ Electric feed through top of case



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

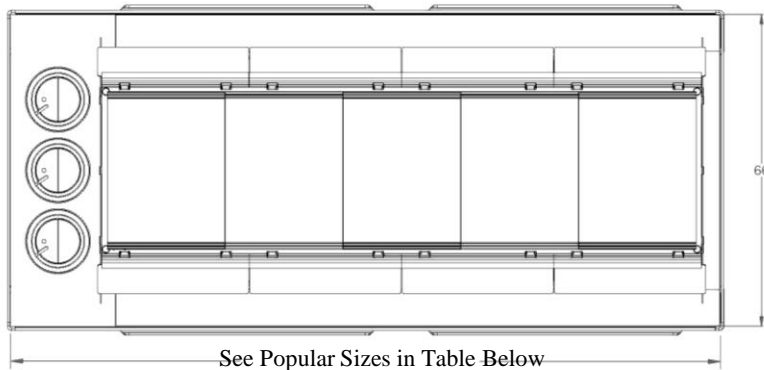
www.atlanticfoodbars.com



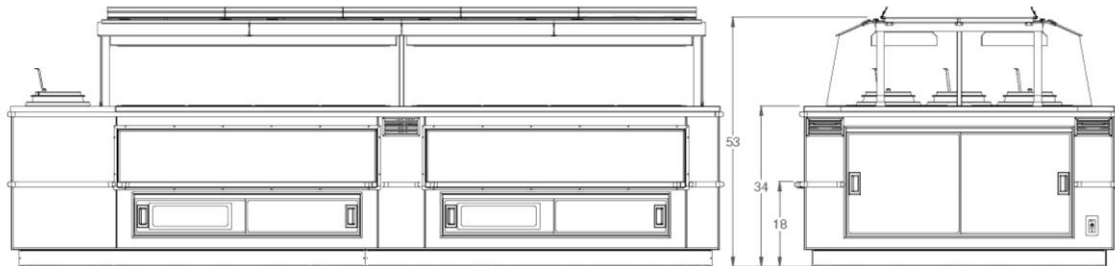
IHFB Series

Island Hot Food Bar

Atlantic Food Bars IHFB Series Island Hot Food Bars are covered by our INDUSTRY'S LONGEST WARRANTY – 1 year parts and labor. Warranty does not cover glass breakage or 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.



IHFB10863 12' Hot Food Bar Shown
with End Soup Wells



<i>IP Code</i>	<i>O.A. Dimensions L" x W" x H"</i>	<i>Capacity 12 x 20 pan openings</i>	<i>Voltage</i>
IHFB5063	4'-2" x 63" x 53 1/2"	6	120/208
IHFB6363	5'-6" x 63" x 53 1/2"	8	120/208
IHFB7663	6'-4" x 63" x 53 1/2"	10	120/208
IHFB9463	7'-10" x 63" x 53 1/2"	12	120/208
IHFB10663	8'-10" x 63" x 53 1/2"	14	120/208
IHFB11863	9'-10" x 63" x 53 1/2"	16	120/208
IHFB13363	11'-1" x 63" x 53 1/2"	18	120/208
IHFB14663	12'-2" x 63" x 53 1/2"	20	120/208
IHFB15863	13'-2" x 63" x 53 1/2"	22	120/208
IHFB17063	14'-2" x 63" x 53 1/2"	24	120/208
IHFB18463	15'-4" x 63" x 53 1/2"	26	120/208

NOTE : We build this case in any length to accommodate your choice of components and layout – up to 24' long in a single unit



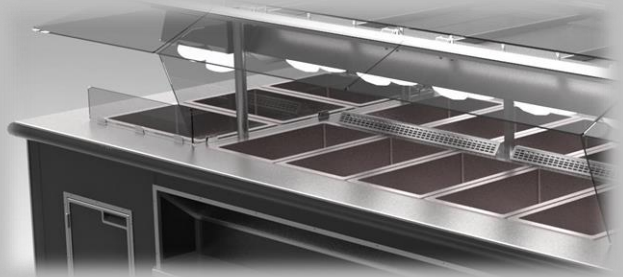
Atlantic Food Bars
Hot & Cold Food Equipment Specialists
888-MEAL-SOLUTIONS (888-632-5765)
info@atlanticfoodbars.com www.atlanticfoodbars.com



Photos show some of the extensive options and accessories - create the perfect merchandiser for your food service operation!

WET/DRY, AUTOFILL OR INDUCTION WELLS

Run your hot wells with or without water. Based upon considerations for cost, maintenance and ease of use, we will build to meet your needs and specifications.



SOUP END MODULE

Soup bars BUILD PROFITS. We configure them in countless ways, with 4, 7- or 11-quart warming wells, for wet/dry use or optional magnetic induction wells. Our soup bars don't miss any detail with available cup dispensers, napkin dispensers, storage areas for croutons, crackers and seasonings. Display areas for add on impulse sales items like bakery and snack items. Ask about adding a cold area for cheese, sour cream for chili or for selling gazpacho.

STEPPED REFRIGERATED END

Add a beautiful PROFIT CENTER to your hot food bar, with a convenient grab & go area for high profit premium drinks, or prepared salads for shopper's convenience or hearty sandwiches and delicious desserts.



REFRIGERATED MULTI-DECK END CAP

For even more sales opportunities and profitable grab & go sales, a full height, full width 4 level refrigerated display case will increase your sales per square foot, and PROFITS FOLLOW !

IHFB Series Options & Accessories

**Celebrating 70
Years in 2017!**

HOT
Atlantic Food Bars

Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



REFRIGERATED FOOD WELLS ANYWHERE YOU WANT

Your customers want variety, so give them what they want all in one place. Adding cold food wells, as many as you want, wherever you want will do this and **BUILD YOUR SALES AND PROFITS !**



END HOT OR COLD FOOD BAR

The end of a hot food bar is a great place to merchandise hot or cold wings, by the pound, or any ethnic food menu, any theme or maybe comfort foods. Your hot food bar can be a **PROFITABLE** meal center.

HOT PACKAGED FOOD DECK - ANY SIZE

Available counter level hot decks allow you to display food in skillets or other attractive display pieces. You can also make this area a convenient packaged food grab & go center. Sell **MORE** food and increase your **PROFITS**.



MULTI-DECK HOT OR COLD GRAB & GO END CAP

Add 1 level, 2 levels, 3 levels or 4 levels. In profiles that match your salad bar and allow you to build **HUGE** sales per square foot and **HUGE PROFITS !**



IHFB Series Options & Accessories



Hot Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com www.atlanticfoodbars.com



SOLID SURFACE COUNTERTOPS

Our standard stainless-steel countertops can be upgraded to add color and patterns of countless choices of solid surface from the industry's major manufacturers.



STONE COUNTERTOPS

The next level of upgrade in cosmetic appeal is stone – both natural and manufactured. We can match your store décor and adjacent cases.

STAINLESS STEEL, POWDER COATED OR LAMINATED STEEL BODY – ANY COLOR

Select your body finish – all stainless-steel, powder coated steel in any color of the spectrum or any laminate color or pattern or woodgrain. Match your store décor or do something daring with an explosive burst of color.



PREPARED FOOD SALES BY THE POUND

Your food bar doesn't need to be ONLY a hot buffet. Dedicate an end or an area on the food bar for prepared COLD chicken wings or entrees or sides, by the pound. This opens up a broader spectrum of appeal to more of your shoppers.



Options & Accessories
IHFB Series



Hot
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



NO-VISIBLE-MEANS- OF-SUPPORT SNEEZEGUARD

Your food deserves the most visible venue to build impulse sales and PROFITS ! Our sneezeguard design is barely visible, with minimal structure, clear glass top panes and glass corner transitions.

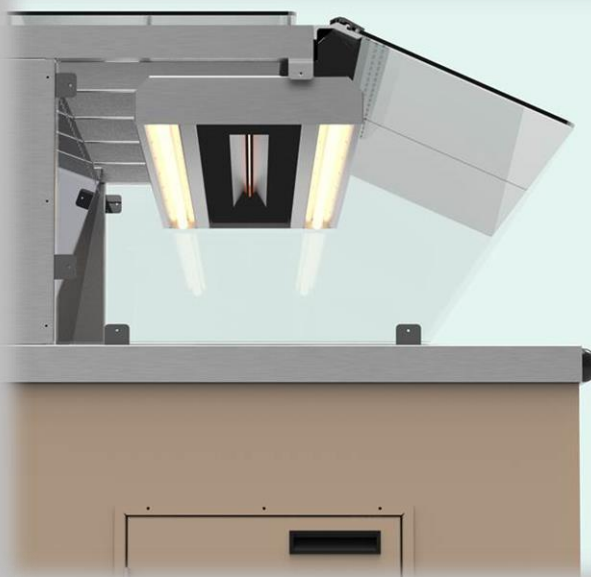


CUSTOM PAN RAIL CONFIGURATIONS

If your space has limitations as to the footprint, we are masters of squeezing the most effective and efficient food display area possible. Build sales per square foot.

LED LIGHTING PACKAGE WITH RADIANT TOP HEAT

An alternative to our standard screw in safety coated heat lamp bulbs is our low profile LED Lighting Package with energy efficient and long life LED fixtures and radiant top heat



Options & Accessories
IHFB Series



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



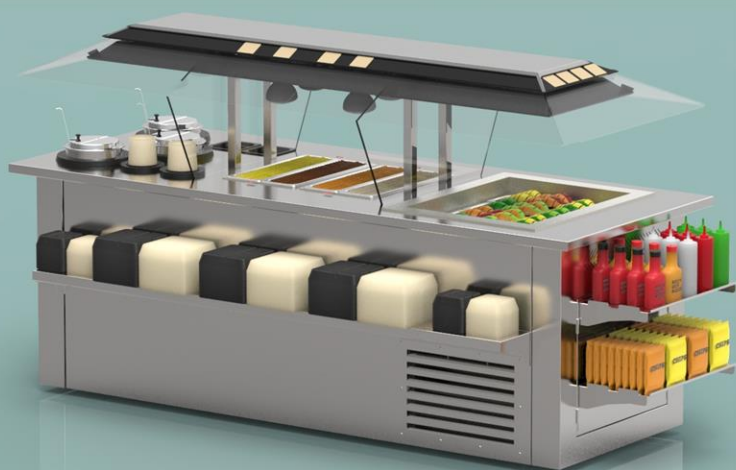


END CONTAINER SHELF - ANY SIZE OR SHAPE

Although our standard hot island includes full length container and merchandising shelves on each long side, if you prefer a container and condiment shelf on the end, just ask. Open and closed styles keep containers and condiments neat and organized.

CUSTOM SIDE CONTAINER SHELVES

If you prefer custom cut out notches for container shelves, we offer that as well. You talk and we listen. Then we make expert recommendations that only the industry leader in salad bar design can offer.



MOBILE BARS - HOT FOOD & MORE

Small plug & play mobile hot, cold and soup bars are available from 4' long to any length you need. Spot merchandising of high profit foods by the pound will make your shoppers' experience more fun for them and more PROFITABLE for you.

Options & Accessories
IHFB Series



Hot
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com www.atlanticfoodbars.com



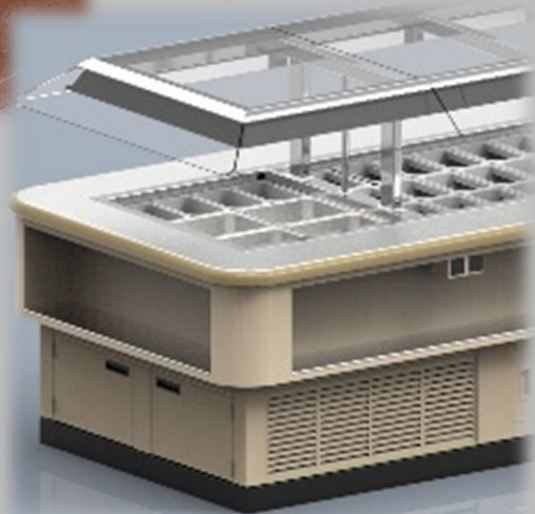
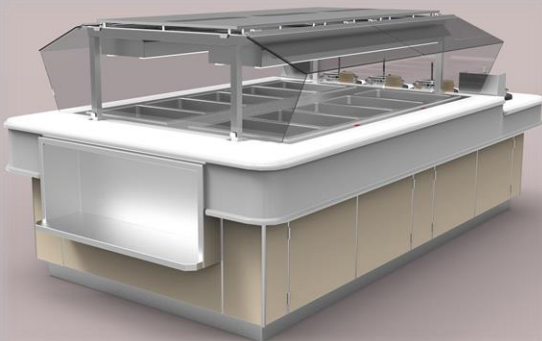
ESTATE SERIES

If you want a truly upscale look, then look no further than our Estate Series. Real carved wood corbels, columns and picture frame molding offer a warm and inviting, high end shopping experience.



RADIUS CORNERS ON COUNTERTOP

For a softer look on a smaller budget – we offer radius corner countertops that give the illusion of a rounded corner case.



RECESSED BASE ON LOWER BODY

Your hot food bar can get a “floating” look by choosing a recessed base. It reduces the visual size of the case, and also allows for recessed LED wash-down lights.

Options & Accessories
IHFB Series



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



**ADD SLIDING DOORS
TO SELL FOOD
SELF-SERVICE –
TAMALES & MORE!**

Enclosing the food creates a steamy, appealing impression that gives customers a unique, fresh display from which to serve themselves!



**TUBULAR TRAY SLIDES &
PLATE DISPENSERS**

Round or square tubular slides are available for full perimeter coverage, or only on the long sides. If your application uses large cafeteria trays, this option is for you.

**SELF LEVELING PLATE AND
BOWL DISPENSERS**

Are available heated or ambient temperature

SOUP BAR END MODULE

Add as many as 8 hot soup wells on the end of your island hot food bar to complete your meal offering



**ROUNDED ENDS ON BODY AND
COUNTERTOP**

Full round bodies and countertops offer a non-traditional look to your cases.



Options & Accessories
IHFB Series



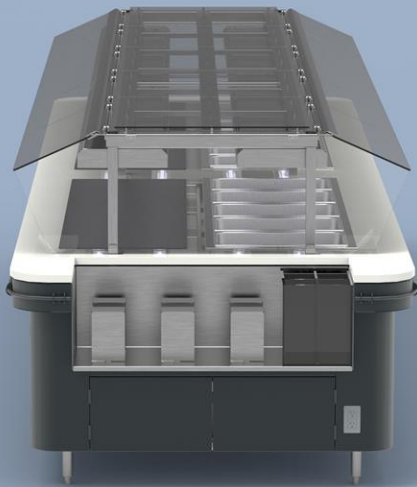
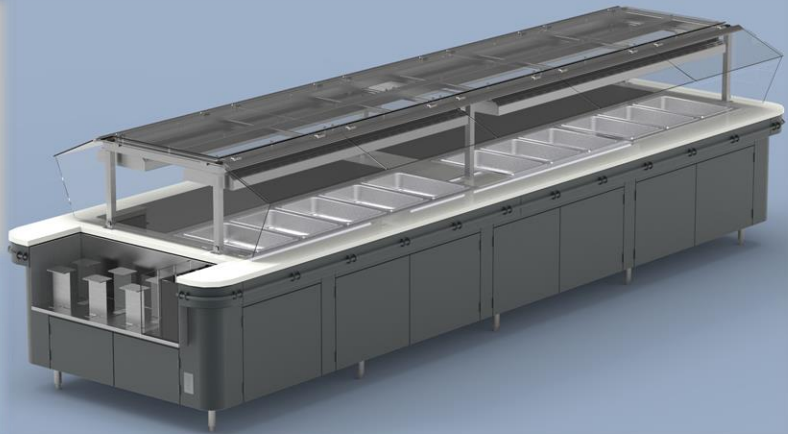
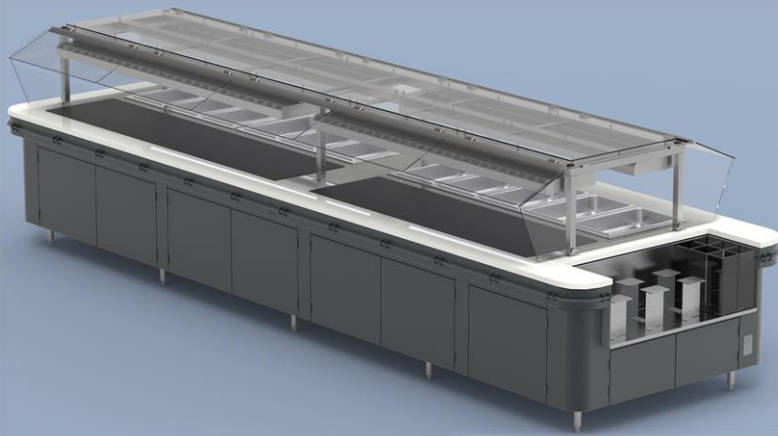
Hot
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

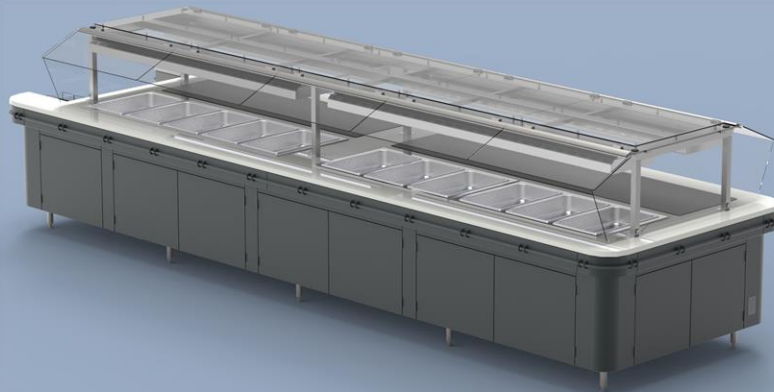
www.atlanticfoodbars.com





CUSTOM SIZE HOT PLATES DISPLAY HOT PACKAGED FOOD OR OPEN SKILLET ENTRÉES

If you want to combine bulk hot food in pans along with convenient grab & go – we have what you need. Consider proteins and entrees in skillets on the hot plate with the sides in hot wells for a true meal center



IHFB Series Options & Accessories



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com





Laminate
Any color or
woodgrain



Stainless
steel



Powdercoat
finish – any
color

NARROW FORMAT – SINGLE PAN RAIL

If your floor space does not permit a double sided, double pan rail hot food bar, we offer our IHFB-N Series, a single pan rail with countertops on both long sides. Shown upper left with optional end shelves on drop hinges and side container shelves. Shown below with granite countertops



IHFB Series Options & Accessories

Celebrating 70
Years in 2017!

Atlantic Food Bars

Hot & Cold Food Equipment Specialists

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

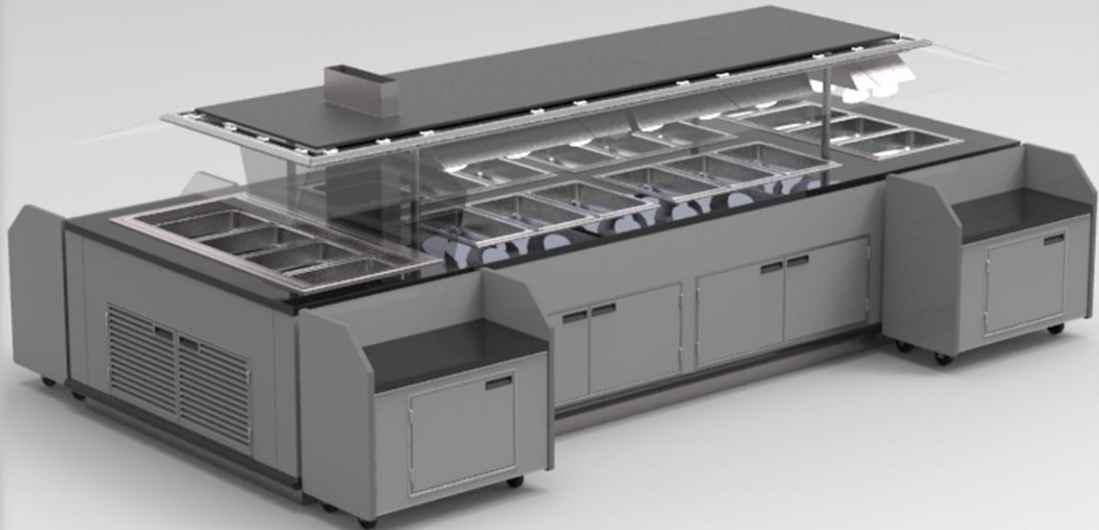
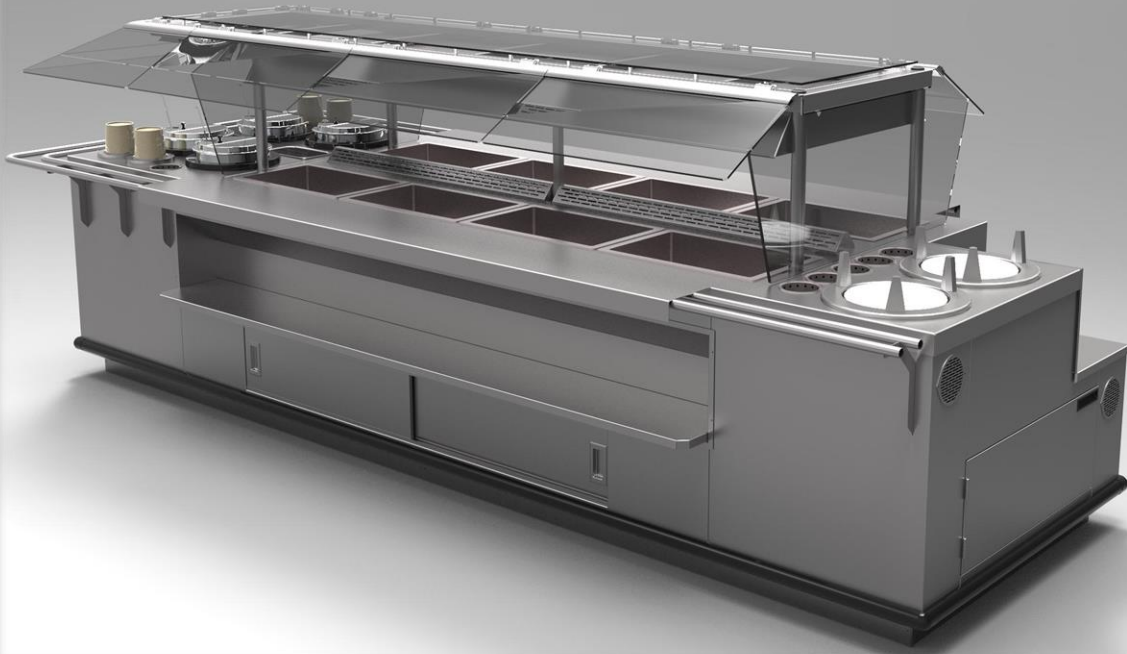
info@atlanticfoodbars.com

www.atlanticfoodbars.com



NARROW FORMAT – CUSTOM DOUBLE PAN RAIL

When floor space is tight, we build hot bars with hot wells rotated 90 degrees so you still get double sided merchandising, but save floor space. Shown with optional tubular sneezeguard and self-leveling plate dispensers, utensil holders and recessed shelf for cafeteria tray storage



FOUR SIDED SHOP AROUND

Shown with custom matching mobile storage carts for food containers, utensils, condiments, cafeteria trays or impulse sale snack merchandising. Storage in base of each cart.

IHFB Series Options & Accessories



Hot
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

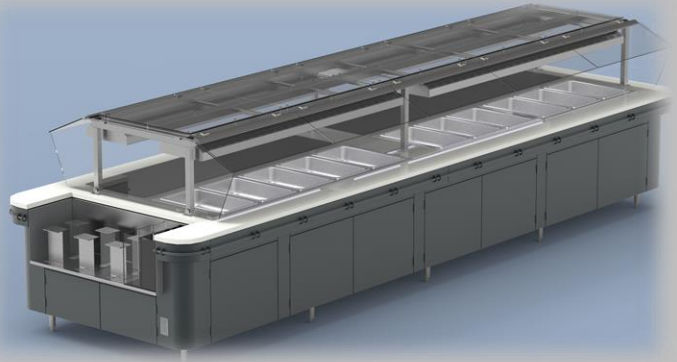
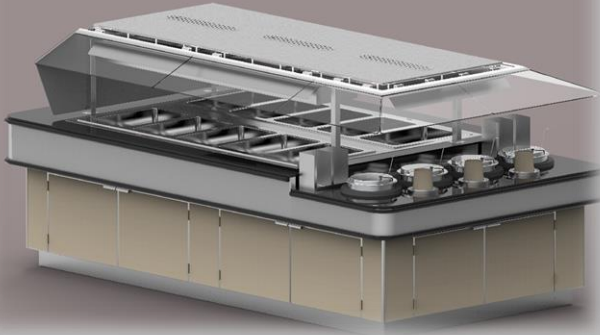
888-MEAL-SOLUTIONS (888-632-5765)

info@atlanticfoodbars.com www.atlanticfoodbars.com



IHFB Series

Island Hot Food Bar



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



IHFB Series

Island Hot Food Bar



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



IHFB Series

Island Hot Food Bar



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

