

SELF-SERVICE SELLS MORE !!!!!

Build your sales and profits with our NAN Series Two-Level Over-Under Combination Buffet Style and Hot Packaged Food Merchandiser! Scroll down to see why Atlantic HOT Food Bars is the industry leader, with the broadest offering of standard and custom self-service hot food bars.



You tell us the size, and we either have a standard model to meet your needs or we will design a hot food bar, to your desired size and specifications (to within 1/16"). Custom sizes are NO ADDITIONAL COST ! Our NAN series offers wet or dry heat on the lower hot wells which will keep your food fresh and maintain critical temperatures, with infinite & individual FULL COVERAGE heat control on the top. Grab & Go canopy features top & bottom heat to maintain critical temperature and keep your food looking fresh and inviting. Only Atlantic GUARANTEES temperature maintenance!

Option for rear mirrored sliding doors offers 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.

If you are selling hot food full service, you won't believe the profitability of this self service unit due to reduced labor costs, convenience for shoppers, higher sales and lower shrink.

This unit is a MONEY MAKER and a SELL-THROUGH BEAST !



NAN Series Two-Tier Over-Under Combination Buffet Style and Hot Packaged Food Merchandiser



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com www.atlanticfoodbars.com



NAN Series

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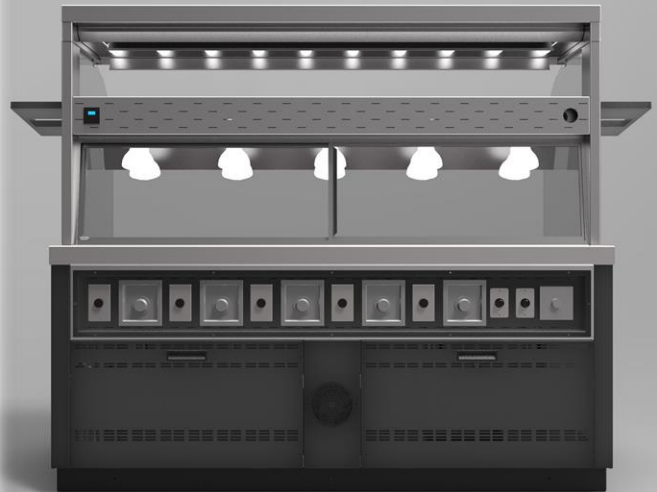
- Built-in front container, utensil and merchandising shelf offers convenience for shoppers, helps keep the display area organized
- Stainless steel body and heavy duty protective bumper in color of your choice
- Custom sign package in color and text of your choice

Options

- Plastic laminated steel body in lieu of #4 satin finish stainless steel
- Front Mounted Controls - includes sliding access doors and closed rear on case - allows wall or end cap installation
- Sliding Mirror Doors - Top Level
- Individual valves on each drain
- Three phase breaker panel
- Stone or solid surface countertops

Standard Features

- Heavy 14 gauge 304 stainless steel countertop
- Buffet food section merchandises bulk hot food sold by the pound
- Top hot shelf is slanted for optimal display of rotisserie chicken and packaged hot foods
- Extended rear work counter
- Sliding mirrored rear access doors on the lower level and end draft control panels showcase food to shoppers from over 200 feet away, magnify light and enable your employees to better monitor food
- Infinite top and bottom heat controls on both levels
- Buffet section operates wet or dry, offers flexible merchandising
- Single phase breaker panel



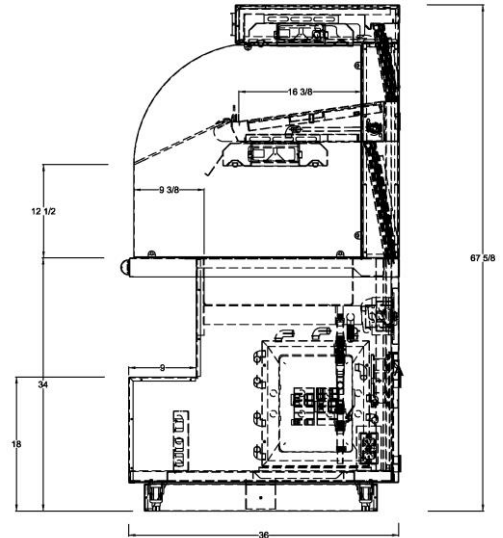
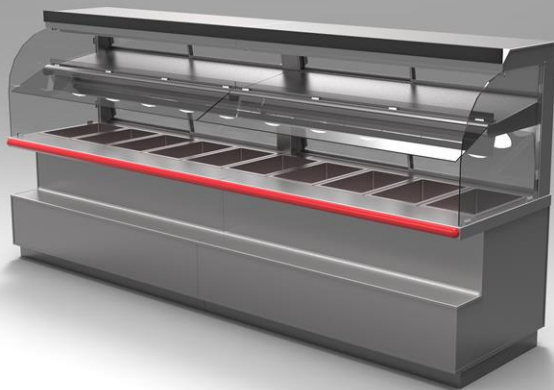
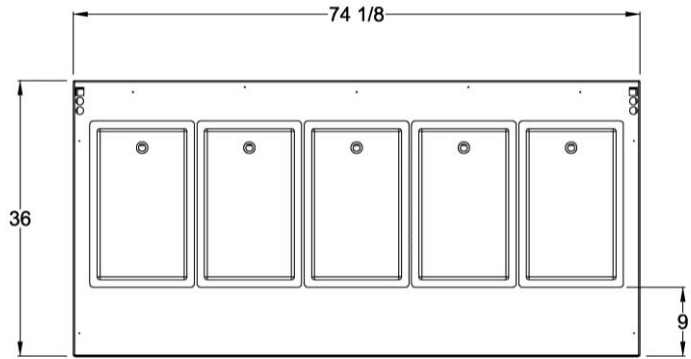
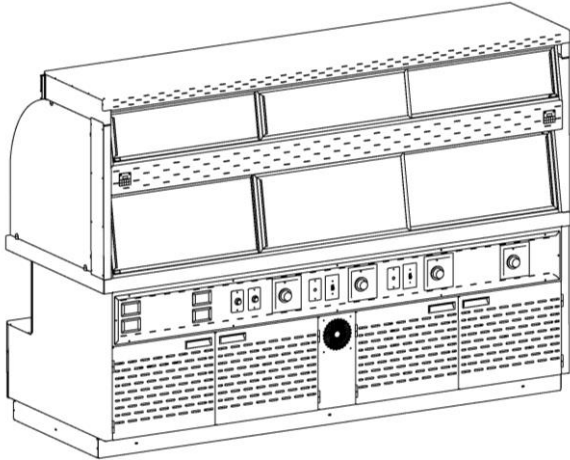
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Atlantic Food Bars NAN Series Hot Food Bars are covered by our INDUSTRY'S LONGEST WARRANTY – 1 year parts and labor. Warranty does not cover glass breakage, light bulbs, or abuse / misuse by operator. It is our company's policy and mission to continually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



IP Code	O.A. Dimensions L" x W" x H"	Capacity – Upper Level: Chicken Domes / Lower Level: 12 x 20 pan openings	Voltage
NAN4836	4'-0" x 43" x 67"	12 / 3	120/208
NAN6236	5'-2" x 43" x 67"	15 / 4	120/208
NAN7636	6'-4" x 43" x 67"	18 / 5	120/208
NAN9636	8'-0" x 43" x 67"	24 / 6	120/208
NAN12036	10'-0" x 43" x 67"	30 / 8	120/208
NAN14436	12'-0" x 43" x 67"	38 / 10	120/208



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Atlantic **HOT** Food Bars offers the **MOST** features, options & accessories - create the perfect hot case for your food service operation !

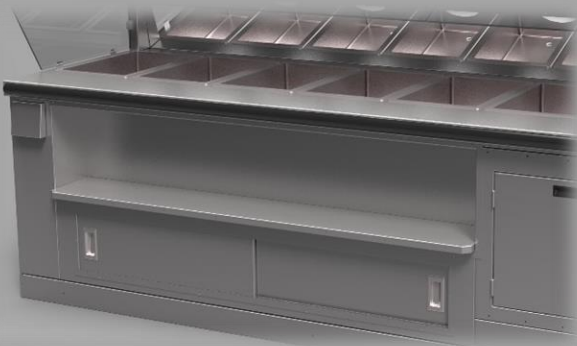
WET/DRY, AUTOFILL OR MAGNETIC INDUCTION HOT FOOD WELLS

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



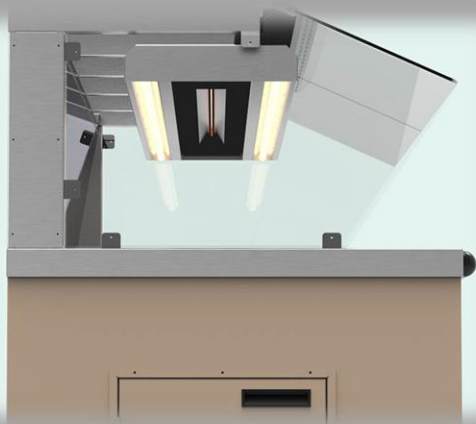
FRONT MERCHANDISING & CONTAINER SHELF

Build impulse sales in this BONUS merchandising area. Neater and cleaner than stacking dry product on the floor or on racks in front of case. Keep the food containers organized and conveniently located without wasting valuable floor space.



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



DOUBLE SIDED MODEL

MAX OUT your merchandising with an island shop-around model! Customize it however you please to meet all of your store's merchandising needs. Shown customized with refrigerated pan and soup wells.



Features & Options
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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.



SLIDING REAR MIRRORED DOORS

Option for rear mirrored display doors on the top level offers see-through visibility to employees and a BEAUTIFUL mirrored image to the customer. Sliding rear mirrored doors are a standard feature on the lower level, Brilliant illumination shows off the food and makes it visible from 100 feet away.



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