

Atlantic Food Bars introduced salad bars to the supermarket industry almost 50 years ago and has been the industry leader every since. Scroll down to learn more about our ever expanding designs and innovations.



You select the size, and we will design a refrigerated salad / olive bar in a narrow footprint. Our GUARANTEED temperature maintenance keeps your food fresh and inviting. Energy efficient air underflow refrigeration system keeps health departments happy, built in container shelf in the body to maximize merchandising in your floor space, and low profile sneezeguard design with flip up glass for ease of cleaning and loading.

Upgrade the base model with options such as an end container and condiment station or our exclusive “No-Visible-Means-Of-Support” Sneezeguard, which offers optimal visibility and convenience – the glass stays up in the position in which you let go. This sneezeguard includes scratch resistant tempered glass with polished edges on the ends, top and sneeze shield. Salad dressing template option keeps your dressing bottles organized and neat.



CISB Series Narrow Air Underflow Refrigerated Island Salad & Olive Bar



Atlantic SALAD Food Bars

Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



CISB Series

Narrow Air Underflow Refrigerated Island Salad & Olive Bar



Standard Features

- Super cold remote air underflow design refrigeration system keeps food fresh & cold and health departments happy
 - Heavy SEAMLESS 14 gauge 304 stainless steel countertop
 - Brilliant interior lighting enhances food display
 - Low profile “barely there” tubular sneezeguard design has frameless tempered glass on flip-up hardware
 - Convenient shelf in body offers organized space for food containers, utensils and cross merchandising opportunities for snack foods
 - The industry’s easiest to clean, fully welded all stainless steel refrigerated liner has oversized drains - eliminates clogs
 - Solar powered digital thermometer makes it easy to monitor temperatures
- Built-in sign track for neat, organized product labeling – eliminates shoppers’ confusion
 - Interlocking tabbed and slotted adaptor bar system keeps pans in place, prevents them from dumping accidentally into the refrigerated liner
 - Pan layout is flexible and maximizes merchandising per square foot
 - Stainless steel body (option for colors of your choice)
 - Protective bumper wraps all 4 sides, in color of your choice

Options – see images on following pages

- Self-contained refrigeration allows plug & play operation
- 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
- Hot food wells in the location(s) of your choice – wet/dry, autofill or induction
- Hot packaged food deck in any size, shape and location
- Refrigerated slanted end pan rail
- Solid surface countertop
- Granite Countertop
- Custom pan rail configurations
- 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
- 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
- Custom configurations on refrigerated pan rails
- Custom stainless steel food pans with square corners or NSF approved rounded corner, slanted or vertical sides - pans in flange-free design – any size, shape and depth – shows off your food like not other salad bar
- Radius corners on cabinet body
- Radius corners on countertop
- Recessed base on lower salad bar body
- End lettuce pan with dividers
- End container shelf - adds to length of case – in any shape and size
- LED Lights in lieu of fluorescent
- Electric feed through top of case



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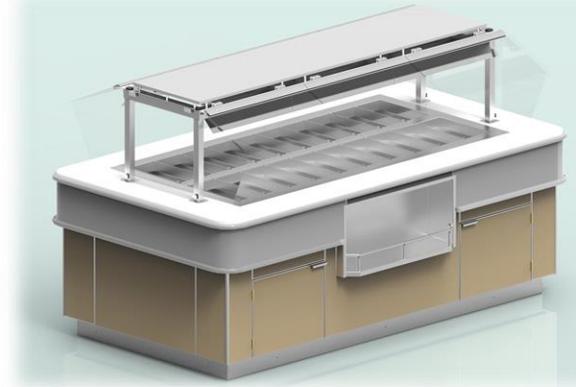
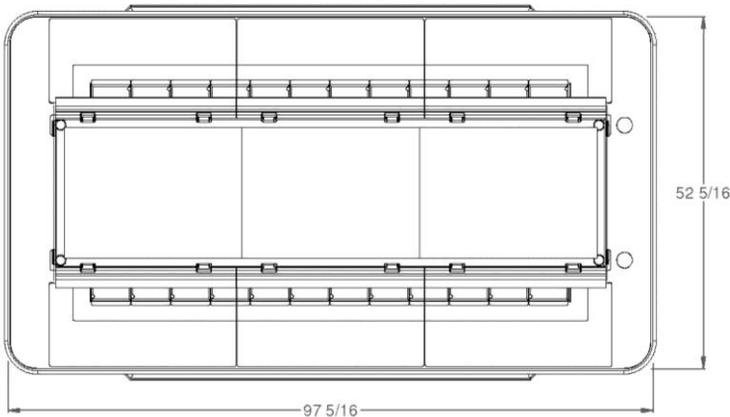
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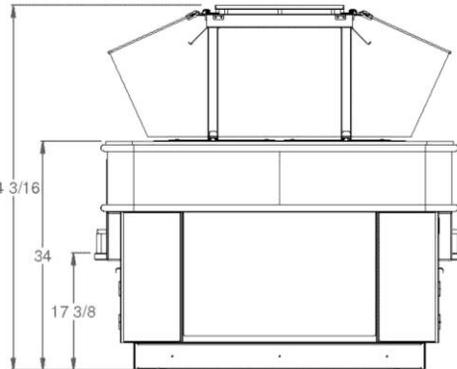
CISB Series

Narrow Air Underflow Refrigerated Island Salad & Olive Bar

Atlantic Food Bars CISB Series Narrow Air Underflow Refrigerated Island Salad & Olive 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.



CISB7352 shown with
Laminated Steel Body and
Solid Surface Countertop with Drop Edge



| <i>IP Code</i> | <i>O.A. Dimensions L" x W" x H"</i> | <i>Half Size Pan Capacity</i> | <i>Voltage</i> |
|----------------|---|-----------------------------------|----------------|
| CISB7054 | 72" x 56" x 54" | 15 | 120/208 |
| CISB9454 | 96" x 56" x 54" | 18 | 120/208 |
| CISB11854 | 120" x 56" x 54" | 24 | 120/208 |
| CISB14254 | 144" x 56" x 54" | 30 | 120/208 |



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Atlantic Food Bars offers the **MOST** features, options & accessories - create the perfect salad / olive bar for your food service operation !

SELF-CONTAINED REFRIGERATION SYSTEM

When the location for your salad bar doesn't have access to your building's remote store system, self-contained refrigeration systems are available for most sizes of our salad bars.



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 salad 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 !



Features & Options

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HOT FOOD WELLS ANYWHERE YOU WANT

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



END HOT FOOD BAR

The end of a salad bar is a great place to merchandise hot wings, by the pound, or any ethnic food menu, any theme or maybe comfort foods. Your salad 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 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 !



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DEDICATED REFRIGERATED SALAD DRESSING SALES AREA

This dedicated air overflow refrigerated cold pan with template for 36 salad dressing bottles. Offer your shoppers MORE choices than every other salad bar in town and attract more customers. Offers a perfect opportunity for your customers to find what they like and then buy more salad dressing in the grocery aisle.



REFRIGERATED FLAT OR SLANTED END PAN RAIL

This is a perfect spot for a dedicated space for cut melon and fruit on your salad bar. Or, sell refrigerated bulk prepared foods.

CUSTOM REFRIGERATED PAN RAIL CONFIGURATIONS

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



END LETTUCE PAN WITH DIVIDERS

Today's health conscious shoppers want more than just iceberg and romaine. This compartmentalized air overflow refrigerated cold pan shows off mixed greens, kale, field greens, bib, as many as you like.



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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.



PREPARED FOOD SALES BY THE POUND

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



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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 STAINLESS STEEL FOOD PANS

Show MORE food and LESS food pan. Our flange free pans offer shoppers a visual they can't resist. Attract shoppers' attention and SELL MORE ! Plus, flange free pans fit more food into less space. Plus, we build any shape, size and depth pan with features such as drain holes, finger lift tabs, angled sides and open corners.



INTERLOCKING ADAPTOR BAR SYSTEM

Never waste food or labor cleaning up pans that fall into your salad bar and spill out. Our exclusive interlocking tab and slot system keeps full, half, third, quarter and sixth size pans snug and stable.



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END CONTAINER SHELF – ANY SIZE OR SHAPE

Although our standard salad 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.

TUBULAR TRAY SLIDES

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.



MOBILE SALAD BARS

Small plug & play mobile salad 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. Imagine bulk shrimp, ceviche, cold side dishes, yogurt and toppings, fruits, prepared health salads or take home heat & eat entrees.



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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.



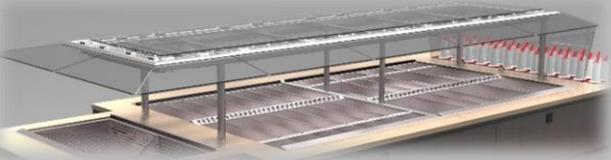
RADIUS CORNERS ON CABINET BODY

Soften the look of your case design with rounded corners. Promotes more comfortable traffic flow with your shoppers' carts, and really attracts attention.



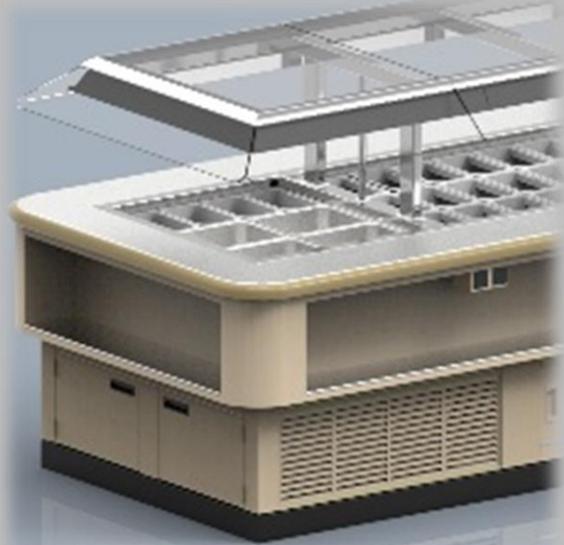
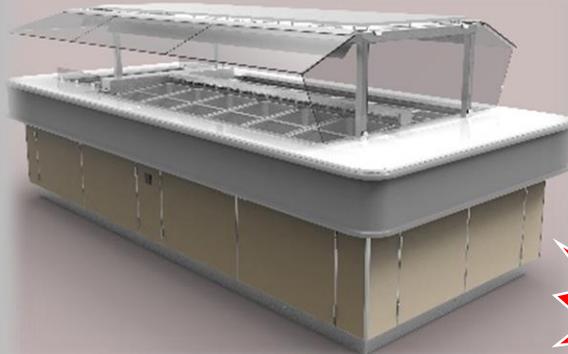
RADIUS CORNERS ON COUNTERTOP

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



LED LIGHTING

The industry's most brilliant lighting features brilliant illumination, longer life and energy conservation.



RECESSED BASE ON LOWER BODY

Your salad 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.

NEW!

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ROUNDED ENDS ON BODY AND COUNTERTOP

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



Features & Options



CUP AND LID DISPENSERS – BUILT INTO THE BODY OR THE COUNTERTOP

Any accessory can be added to your soup bar to offer shopper convenience and to aid the process of keeping your soup bar well stocked and organized.

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NEW!

ROUNDED COUNTERTOPS AND TOP SKIRT

Curves soften the look of the case and offer a more visually appealing design.



NEW!

SIDE RAILS FOR CONTAINER SHELVES

Keeps containers and condiments secure on the shelf.



NEW!

FLOATING LAMINATED PANELS ON TOP OF SNEEZEGUARD

Add a splash of color !



EXTRA DEEP CONTAINER SHELVES

High volume salad bars no longer need to be restocked with supplies as often. Reduce labor costs and add shopper convenience



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