

**Create a self service profit center in a footprint as small as 36" L x 18" D with our SOG-N Soup's On™ Series Narrow Chowder Stations!**



Tight on space? Turn unproductive floor space – as small as 18" deep – into a high-margin selling station. Say goodbye to shrink from your seafood, produce and deli departments, and say hello to gumbos, stews, and different local varieties of soup to excite your customers. You tell us the size, and we will show you our standard size models or design a soup bar to your desired floor space. Our merchandisers offer standard 11 QT wet/dry wells or optional magnetic induction warming wells to meet your needs for serviceability and cleaning, while **GUARANTEEING** temperature maintenance.

Our base model includes individual controls on EACH soup well – 7QT or 11QT. Cup dispensers and/or optional napkin dispenser are built into the countertop. Add an optional glass sneezeguard if your local health department requires. The raised pan rail is a convenient space for spoons, crackers, condiments, soup lids, etc. Available in stainless steel or powder coated finish. Use in the seafood department or deli and watch sales explode!



**SOG-N Series Narrow Chowder Stations**



**Atlantic SOUP Food Bars**  
**Hot & Cold Food Equipment Specialists**  
888-MEAL-SOLUTIONS (888-632-5765)  
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# **SOG-N Series**

## **Soup's On™ Narrow Chowder Stations**

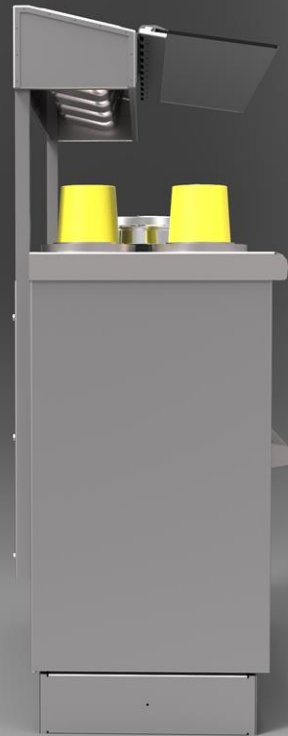


### **Standard Features**

- Individual controls on each well keeps soup fresh and health departments happy
- Wet or dry operation on standard soup wells
- Individual drains on each soup well
- Stainless-steel body
- Hidden controls in base
- Complete stainless-steel pan & utensil package including upgraded soup lids, stainless steel insets & ladles
- Built-in cup dispensers

### **Options**

- Additional soup warming wells – add 12" to length per additional well
- Single sided NSF approved glass sneeze guard
- Overhead shelf for condiments, utensils, crackers and other storage
- Magnetic induction soup warming wells offer energy savings, reduced maintenance costs and accurate +/- 2 degree temperature control with 2 year parts warranty
- Powder coated steel base to match your adjacent cases and store décor
- Substitute 7QT for 11QT soup wells
- Built in napkin dispenser
- Built in spoon bin
- Built in trash chute
- Paper towel holder
- Custom sizes



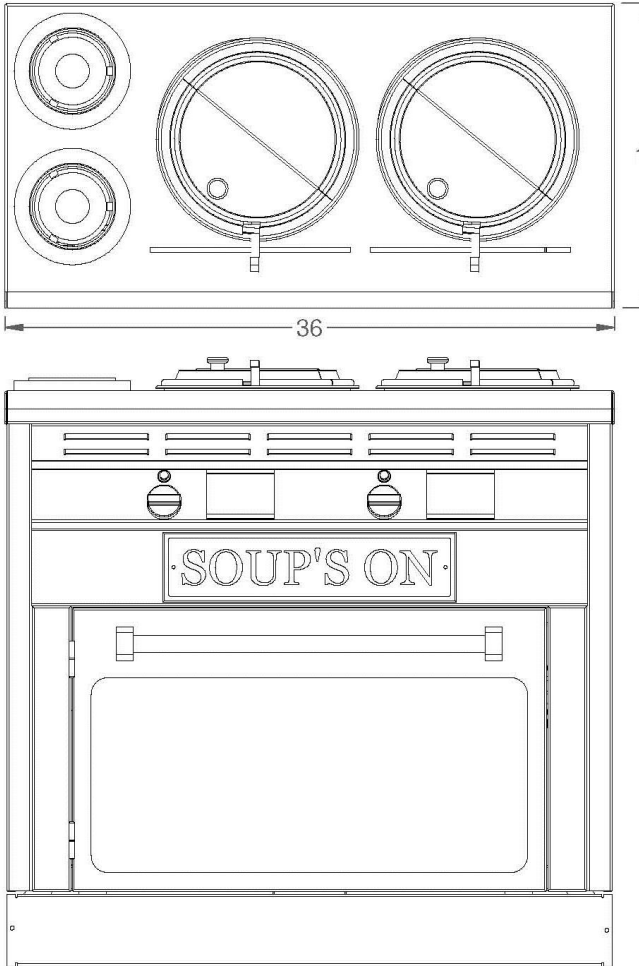
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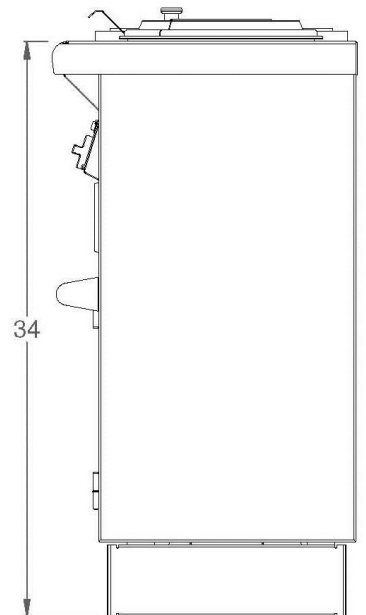
# SOG-N Series

## Soup's On™ Narrow Chowder Stations

**Atlantic Food Bars** SOG-N Series Narrow Soup Bars are covered by our INDUSTRY'S LONGEST WARRANTY – 1-year parts and labor. Optional magnetic induction wells carry 2-year parts warranty. Warranty does not cover 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.



SOG3618N 3' model shown with Powder Coated Finish



IP Code	O.A. Dimensions L" x W" x H"	Capacity 7 or 11QT soup wells	Voltage
SOG3618N	36" x 18" x 51"	2	120 or 208
SOG4818N	48" x 36" x 51"	3	120 or 208
SOG6018N	60" x 36" x 51"	4	120 or 208



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***We will create the perfect merchandiser for YOUR food service operation with our countless options and accessories !***



**BUILT-IN NAPKIN DISPENSER**

Available with or without the standard built-in cup dispensers.



**LID HOLDER**

Help to keep lids organized so your customers can easily grab their soup and go.

**BUILT IN TRASH CHUTE**

Utensil wrapping, used napkins and other waste can be disposed of and out of sight for your customers.



**BUILT IN SPOON BIN**

One more way to organize your soup merchandising operation.



**WITH OR WITHOUT SOUP'S ON COSMETIC DETAILS**

Add visual flare!

**PAPER TOWEL HOLDER**

Installed on the side of the bar for ease of access and minimal additional space required – KEEPS YOUR SOUP BAR NEAT & CLEAN !

**SOG-N Series Options & Accessories**



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