Make your Hot Grab & Go Food offerings a self service profit center with our IHH Series Single-Level Island Hot Grab & Go Merchandiser !



In a footprint as small as 36", you can increase your offering, create more impulse sales, and grow your hot food program. Based upon hourly and daily traffic patterns, you can double stack while maximizing merchandising impact and continuing to maintain temperature.

We GUARANTEE temperature maintenance with infinite top and bottom heat controls. High output heat system in deck provides consistent heat and unmatched reliability.

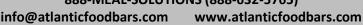
This merchandiser can be stationary or mobile to be rolled into any department of your store, and is ideal, not just for rotisserie chicken, but for all packaged foods. If you are selling hot food full service, you won't believe the profitability of this self service unit due to reduced labor costs, convenience for shoppers, higher sales and lower shrink.

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

Celebrating 70 Years in 2017









IHH-OE Series – with Open Ends

Single Level Shop Around Island Hot Rotisserie Chicken Grab & Go Merchandiser



Standard Features

- High output heat system in deck provides consistent heat and unmatched reliability
- Infinite top and bottom heat controls
- Attractive and durable stainless steel finish
- Tempered glass end panels provide exceptional product visibility with no plastic to scratch, craze or crack
- Heavy duty casters

- Easily accessible controls located in base behind access door
- Digital thermometer
- Complete with cord and plug
- 3" PTM top and bottom on each side of case
- Arrives fully assembled unwrap, plug in and start selling!

Options

- Entire body to be powder coated steel in lieu of stainless steel finish
- Body to be laminated steel in lieu of stainless steel finish
- Mounted on bullet feet in lieu of casters
- Electric feed through top of case

Celebrating





info@atlanticfoodbars.com

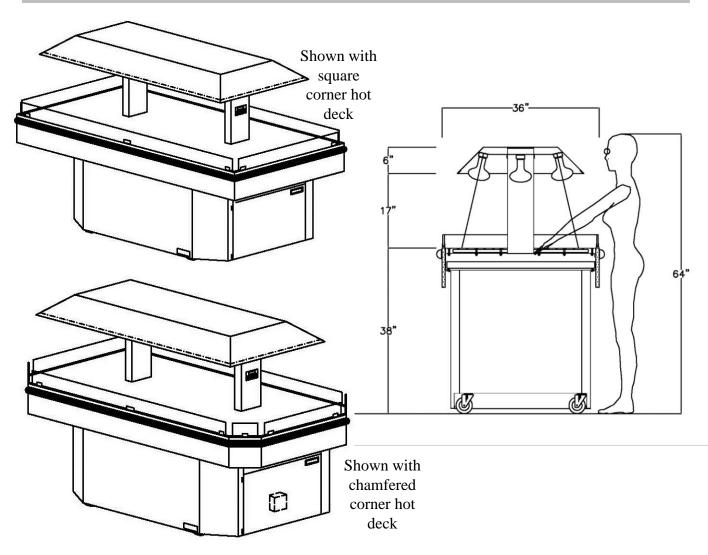
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www.atlanticfoodbars.com

IHH-OE Series – with Open Ends

Single Level Shop Around Island Hot Rotisserie Chicken

Grab & Go Merchandiser



IP Code	Model	O.A. Dimensions L" x W" x H"	Voltage
IHH4836-OE	Open End	4'-2" x 38" x 61"	120/208
IHH6036-OE	Open End	5'-2" x 38" x 61"	120/208
IHH7236-OE	Open End	6'-2" x 38" x 61"	120/208





IHH Series – Closed Ends

Single Level Island Hot Rotisserie Chicken Grab & Go Merchandiser with closed ends



Standard Features

- · High output heat system in deck provides consistent heat and unmatched reliability
- Infinite top and bottom heat controls
- Attractive and durable stainless steel finish
- Tempered glass end panels provide exceptional product visibility with no plastic to scratch, craze or crack
- Heavy duty casters

- Easily accessible controls located in base behind access door
- **Digital thermometer**
- Complete with cord and plug
- 3" PTM top and bottom on each side of case
- Arrives fully assembled unwrap, plug in and start selling!

Options

- Entire body to be powder coated steel in lieu of stainless steel finish
- Body to be laminated steel in lieu of stainless steel finish
- Mounted on bullet feet in lieu of casters
- Electric feed through top of case

Celebrating

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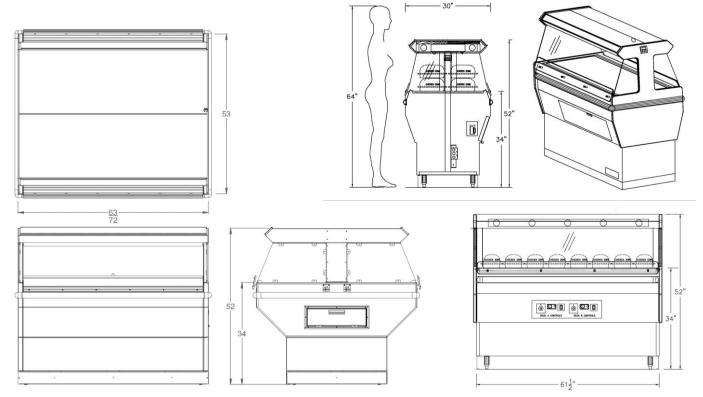
Hot & Cold Food Equipment Specialists

888-MEAL-SOLUTIONS (888-632-5765) info@atlanticfoodbars.com www.atlanticfoodbars.com



IHH Series – Closed Ends Single Level Island Hot Rotisserie Chicken Grab & Go Merchandiser

Atlantic Food Bars IHH Series Island Hot Rotisserie Chicken Grab & Go Merchandiser is covered by our INDUSTRY'S LONGEST WARRANTY – 2 year parts and labor. Warranty does not cover glass breakage or heat lamps, or abuse / misuse by operator. In line with its policy to continually improve its products, Atlantic Food Bars reserves the rights to change materials and specifications without notice.



Wide Model

Narrow Model

IP Code	Model	O.A. Dimensions L" x W" x H"	Voltage
IHH4830-N	Narrow	4'-2" x 32" x 52"	120/208
IHH6030-N	Narrow	5'-2" x 32" x 52"	120/208
IHH7230-N	Narrow	6'-2" x 32" x 52"	120/208
IHH4853	Wide	4'-2" x 53" x 52"	120/208
IHH6353	Wide	5'-2" x 53" x 52"	120/208
IHH7253	Wide	6'-2" x 53" x 52"	120/208





Options and features will create the perfect merchandiser for <u>YOUR</u> food service operation!



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.

SED END

Celebrating 70 Years in 2017 With CHAMFERED corners on hot deck



NFINITE HEAT CONTROL - TOP IOTTON

Control the top and bottom heat on each tier! Heat lamps and hot deck features individual temperature control, allowing you to intelligently stock your case and minimize shrink based upon periods of fluctuating demand. High output heat system in deck provides consistent heat and unmatched reliability. **Options & Featur**



CONTROLS HIDDEN IN BASE Safely hidden from shoppers, but easily accessible by employees - controls are hidden behind magnetic hinged doors in base.



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