

Make your Soup offerings a self service profit center with our OSB Series Oval Soup Bar! Scroll down to learn more about our ever expanding designs and innovations.



You tell us the size, and we will show you our standard size models or design an oval soup bar to your desired footprint. Our OSB series offers standard 11QT wet/dry wells, optional autofill wells, or optional magnetic induction warming wells to meet your needs for serviceability and cleaning, while **GUARANTEEING** temperature maintenance. This island attracts shoppers attention and keeps your soup fresh and inviting.

Our base model includes individual controls on EACH soup well – 7QT or 11QT. An optional overhead sign promotes your brand and soups of the day with a large impression that calls out to customers and is visible from across the store. Creates an upscale look with a standard solid surface or optional granite countertop. Customize even further with round sides and a second row of bumper. Add a stepped refrigerated grab & go end, or a refrigerated cold pan to make this an all-in-one hot and cold merchandiser! Can you say soup & sandwich or soup & salad?



Oval Soup Bar

OSB Series



Atlantic ^{SOUP} Food Bars

Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



OSB Series

Oval Soup Bar



Standard Features

- Individual controls on each well keeps soup fresh and health departments happy
- Wet or dry operation on soup wells
- Individual drains and valves on each soup well
- Solid surface countertop
- 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
- Built in napkin dispensers
- Built in dry bins for condiments
- Built in spoon holders
- 1 row of heavy duty protective bumper

Options

- ☐ Magnetic induction soup warming wells offer energy savings, reduced maintenance costs and finite temperature control with 2 year parts warranty
- ☐ Autofill soup wells
- ☐ Granite countertop
- ☐ Laminated steel body in color or woodgrain to match your store décor
- ☐ Powder coated steel base to match your adjacent cases and store decor
- ☐ Second row of protective bumper
- ☐ Refrigerated cold pan for chili fixins
- ☐ Substitute 7QT for 11QT soup wells
- ☐ Overhead signage
- ☐ Second row of heavy duty protective bumper
- ☐ Custom length
- ☐ Custom width



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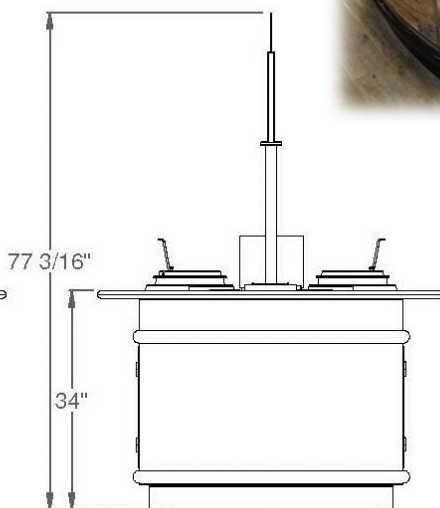
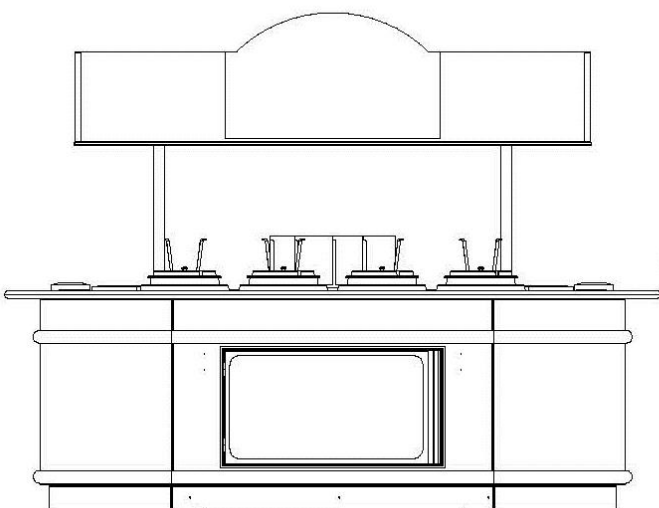
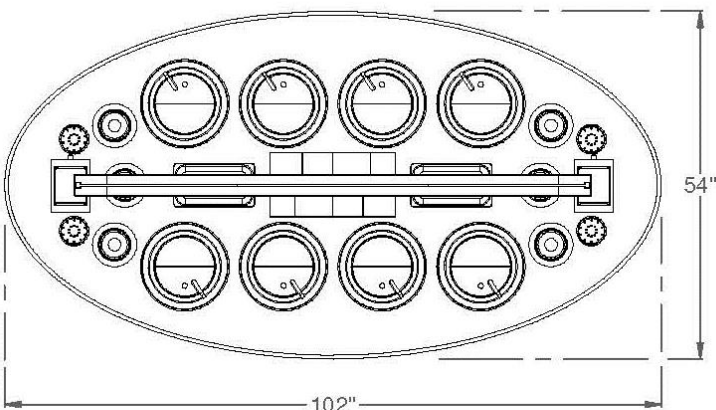
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OSB Series

Oval Soup Bar

Atlantic Food Bars OSB Series Oval 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.



<i>IP Code</i>	<i>O.A. Dimensions L" x W" x H"</i>	<i>Capacity 11QT soup wells</i>	<i>Electrical Voltage</i>
OSB7054	70" x 54" x 34"	4	120
OSB8654	86" x 54" x 34"	6	120
OSB9960	99" x 60" x 34"	8	120
OSB10254	102" x 54" x 34"	8	120
OSB11854	118" x 54" x 34"	10	120
OSB13454	134" x 54" x 34"	12	120



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

CUSTOM ELEVATED SIGN

Promote your brand and soups of the day with a large overhead impression that calls out to customers and is visible from across the store.



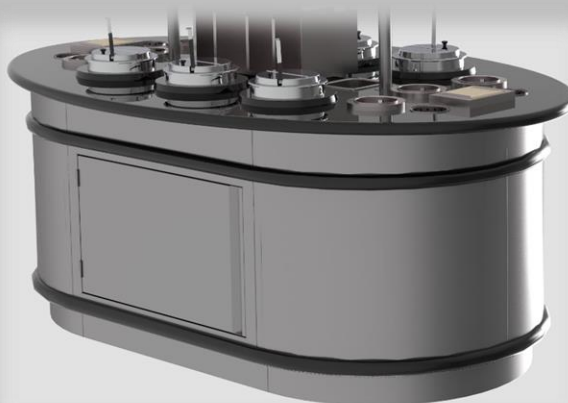
REFRIGERATED COLD PAN

Available with an optional refrigerated cold pan for gazpacho, cold fruit soups or refrigerated condiments for chili, such as sour cream, shredded cheese, salsa, etc.



FLAT SIDES ON BASE OF OVAL

Retains the beautiful round look with the round ends on base and perfect oval on countertop, but reduces floor space needed for any given soup island.



OVALS AVAILABLE IN 4, 6, 8, 10 & 12 WELL CAPACITIES



7QT OR 11 QT. MAGNETIC INDUCTION WARMING WELLS

Offers energy savings, reduced maintenance costs, and finite digital temperature control. Water free operation avoids corrosion problems that develop in areas with hard water, and when wet wells are not cleaned effectively.

OVERSIZED NUMERALS COORDINATE WITH THE OVERHEAD SIGN FOR SHOPPER CONVENIENCE

Options & Accessories
OSB Series

**Celebrating 70
Years in 2017!**

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Oval Hot Soup Island

~ Features ~

GRANITE COUNTERTOP UPGRADE

Upgrade our standard solid surface countertop. Adds color and an elegant, upscale presentation to your soup merchandising.



TWO ROWS OF BUMPER

Double your case protection with full radius coverage of 2 rows of bumper. Sleek look of the dual black bumper on stainless steel body is visually appealing and offers the best possible protection against runaway carts and pallet jacks.



STAINLESS STEEL, LAMINATED OR POWDER COATED BODY

Match your store décor or make your soup bar scream for attention !



BUILT-IN DISPENSERS

No more messing up a beautiful presentation with sloppy organization of cups, lids, spoons and napkins. Cups and napkins are recessed into the countertop and self dispense. Organizers keep lids, spoons etc. neat.

STAINLESS STEEL OR POWDER COATED STEEL KICKPLATES

Attractive covers hide unsightly feet and the space below the soup bar.

CONTROLS HIDDEN IN BASE

Safely hidden from shoppers, but easily accessible by employees. - individual well controls are hidden behind magnetic hinged doors in base.

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