SELF-SERVICE SELLS MORE!!!!!!

Build your sales and profits with our SLSB Series Wall/End-Cap Bulk Salad & Olive Bars with Overhead Refrigerated Grab & Go Canopy!

GO VERTICAL AND SELL MORE !!!

Scroll down to see why Atlantic Food Bars is the industry leader, with the broadest offering of standard and custom self-service salad & olive bars.



You tell us the size your store needs, and we either have a standard model to meet your needs or we will design a salad or olive bar, to your desired size and specifications (to within 1/16"). Custom sizes are NO ADDITIONAL COST!

Our SLSB series offers super cold NSF7 air overflow refrigeration on the lower bulk food section so your food will stay fresh and maintain critical temperatures. Refrigerated grab & go canopy doubles your merchandising per linear foot with packaged sandwiches, salads, dressings and sides. Only Atlantic GUARANTEES temperature maintenance!

Rear mirrored display offers a BEAUTIFUL presentation to the customer that, along with brilliant LED illumination, makes from fresh food offering visibility from 100 feet away.

If you are selling cold 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



Atlantic Seed Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com





SLSB Series

Wall/End-Cap Bulk Salad & Olive Bars with Overhead Refrigerated Grab & Go Canopy



- Pan layout is flexible and maximizes merchandising per square foot
- 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

Options

- ☐ Plastic laminated steel body in lieu of #4 satin finish stainless steel
- ☐ Self contained refrigeration system
- □ Front merchandising shelf
- ☐ Stone or solid surface countertops
- Matching hot unit (NAN Series) for side-by-side lineup
- ☐ Custom soup bar end

Standard Features

- Heavy 14-gauge 304 stainless steel countertop
- Super cold air NSF7 overflow refrigeration system keeps food fresh and cold and makes health departments happy
- Buffet food section merchandises bulk cold food sold by the pound
- Refrigerated grab & go canopy doubles your merchandising per linear foot – add complementary products for cross merchandising impulse sales building
- Brilliant interior LED lighting
- Rear mirrored display showcase food to shoppers from 100 feet away, magnify light and offers spectacular eye appeal





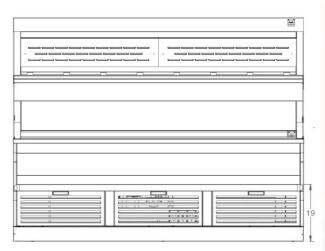
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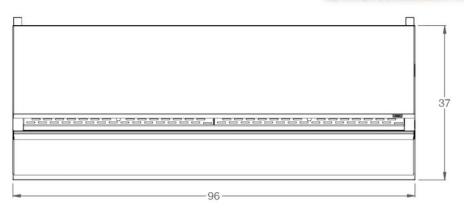
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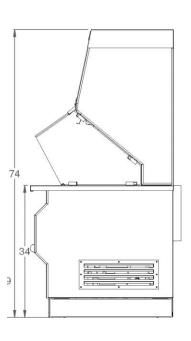
Atlantic Food Bars SLSB Series Salad & Olive Bars are covered by our INDUSTRY'S LONGEST WARRANTY – 1-year parts and labor. Warranty does not cover glass breakage, light bulbs, or abuse / misuse by operator. It is our company's policy and mission to continually improve our products, consequently, Atlantic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







IP Code	O.A. Dimensions L"x W"x H"	Capacity – Lower Level: 12 x 20 pan openings	Voltage
SLSB4836	4'-0" x 36" x 74"	3	120/208
SLSB7236	6'-0" x 36" x 74"	5	120/208
SLSB9636	8'-0" x 36" x 74"	7	120/208
SLSB12036	10'-0" x 36" x 74"	8.5	120/208
SLSB14436	12'-0" x 36" x 74"	10	120/208





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

MATCHING HOT UNIT (NAN SERIES)

Create a hot & cold self-service destination for your customers by expanding your lineup with our matching two-tier over-under combination buffet style and hot packaged food merchandiser.



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

Energy efficient and long-life LED fixtures attract customers with brilliant illumination!



DOUBLE SIDED MODEL

MAX OUT your merchandising with an island shoparound model! Customize it however you please to meet all of your store's merchandising needs. Shown customized with hot wells, heated canopy and soup wells.



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SOLID SURFACE AND STONE 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. 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

Select your body finish - all stainless steel or 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.



Celebrating



INCORPORATE A SOUP BAR

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.



REAR MIRRORED DISPLAY

Rear mirrored display offers a BEAUTIFUL image to the customer, with colorful, fresh food visible from 100 feet away. Standard with fixed rear mirrors, available with optional sliding rear mirror doors for n-line locations

Atlantic & Bars

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