

***Make your Soup offerings a self-service profit center with our SW & SOG **Soup's On™** Series Soup Bars! Endless features, options & customizations mean you can build the perfect hot and/or cold merchandiser tailor-made to your foodservice operations! Scroll down to learn more about our ever-expanding designs and innovations.***

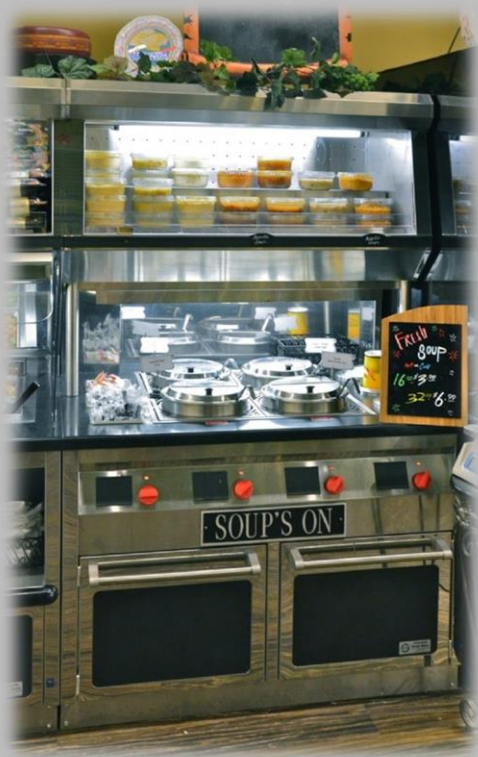
**Soup Bars**

**SW & SOG Series**



Our base model includes individual controls on EACH soup well – 7QT or 11QT. Add an optional overhead sign to promote your brand and soups of the day with a large impression that calls out to customers and is visible from across the store. Create an upscale look with an optional solid surface or optional granite countertop. Customize even further with a refrigerated canopy, 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 ? Soup & salad ? Island or single-sided in round, oval, square, hexagonal or rectangular formats. Tight on space? Our Narrow chowder station requires only 18" of depth!

You tell us the size, and we will show you our standard size models or design a soup bar to your desired length (to within 1/16"). Our merchandisers offer 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.



**Atlantic **Soup** Bars**

**Hot & Cold Food Equipment Specialists**

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



# ***SOG, SW, OSB, SWIR & SBHX Series***

## ***Soup Bars***



### **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
- Stainless-steel 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 dry bins for condiments
- 1 row of heavy-duty protective bumper

### **Options**

- Single or double sided NSF approved sneeze guard
- Magnetic induction soup warming wells offer energy savings, reduced maintenance costs and finite temperature control with 2-year parts warranty
- Autofill soup wells
- Built in spoon holders
- Built in napkin dispensers
- Solid surface countertop (standard on oval or round)
- 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
- Round sides on base
- Substitute 7QT for 11QT soup wells
- Additional warming well(s) in back row - per well
- Overhead signage
- Second row of heavy-duty protective bumper
- Custom length
- Custom width

### **Formats**

- Square, Rectangular, Oval, Circular, Hexagonal
- Refrigerated Canopy
- Stepped Refrigerated Grab & Go End
- 18" Deep Chowder Station
- End-Cap, Island or In-Line
- Built to Abut and Match Existing Equipment Profile



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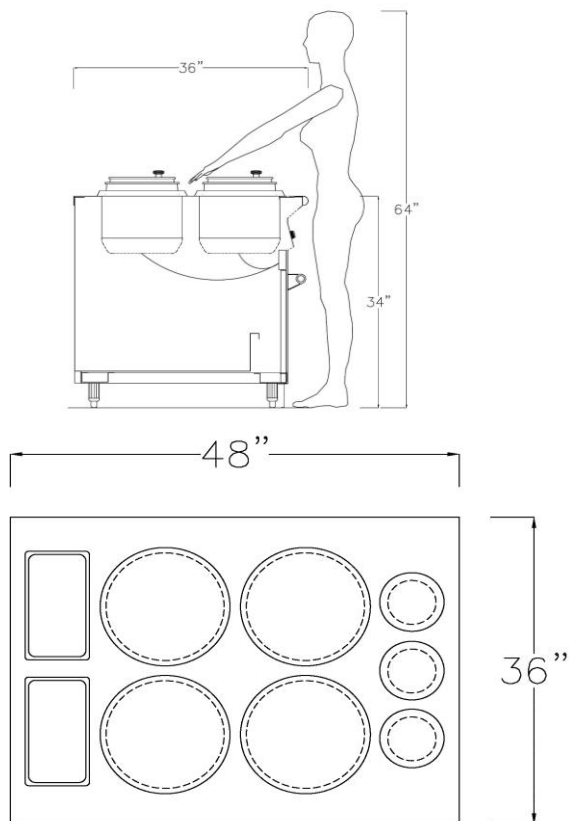


# SOG & SW Series

# RECTANGLES AND SQUARES

## Soup Bars

**Atlantic Food Bars** SOG & SW Series 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.



SOG4836 shown

**Note – we build  
ALL shapes in  
ANY size and  
well capacity –  
Ask us !!**

IP Code	O.A. Dimensions L" x W" x H"	Shape	Capacity 11QT soup wells	Voltage
SOG3636	36" x 36" x 34"	Square	2 - 3	120 or 208
SOG4836	48" x 36" x 34"	Rectangle	2 - 4	120 or 208
SOG4836-RC	48" x 36" x 74"	Rectangle	2 - 4	120 or 208
SOG6036	60" x 36" x 34"	Rectangle	3 - 8	120 or 208
SOG6036-RC	60" x 36" x 74"	Rectangle	3 - 8	120 or 208
SOG7236	72" x 36" x 34"	Rectangle	4 - 10	120 or 208
SOG7236-RC	72" x 36" x 74"	Rectangle	4 - 10	120 or 208
SOG6529EN	65" x 29" x 34"	Rectangle	4	120 or 208



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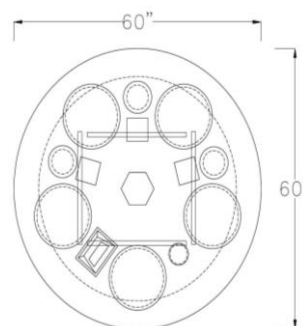
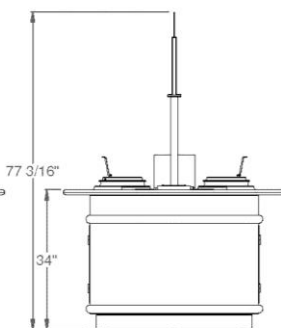
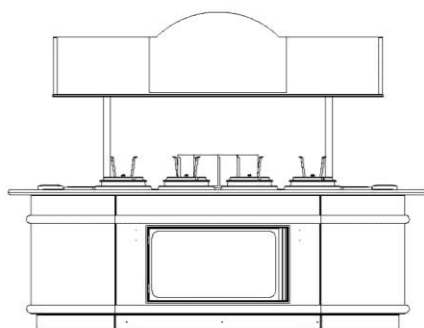
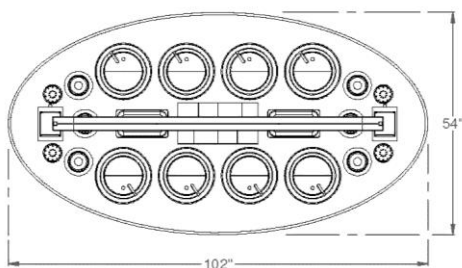
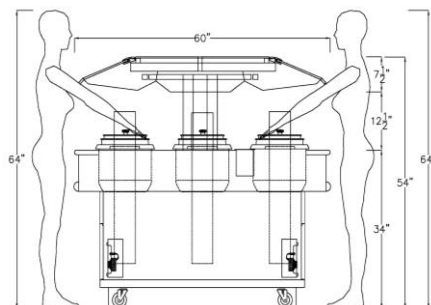
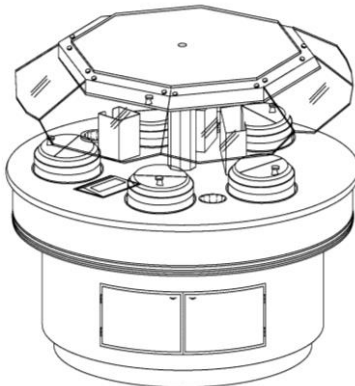


# OSB & SWIR Series

## Soup Bars

## OVAL and ROUND

**Atlantic Food Bars** OSB and SWIR Series 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.



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IP Code	O.A. Dimensions L" x W" x H"	Shape	Capacity 11QT soup wells	Voltage
SWIR36	36" x 36" x 34"	Round	3 - 4	120 or 208
SWIR48	48" x 48" x 34"	Round	4 - 5	120 or 208
SWIR60	60" x 60" x 34"	Round	5 - 6	120 or 208
OSB7254	72" x 54" x 34"	Oval	6 - 8	120 or 208
OSB9960	99" x 60" x 74"	Oval	6 - 10	120 or 208
OSB10254	102" x 54" x 34"	Oval	6 - 10	120 or 208



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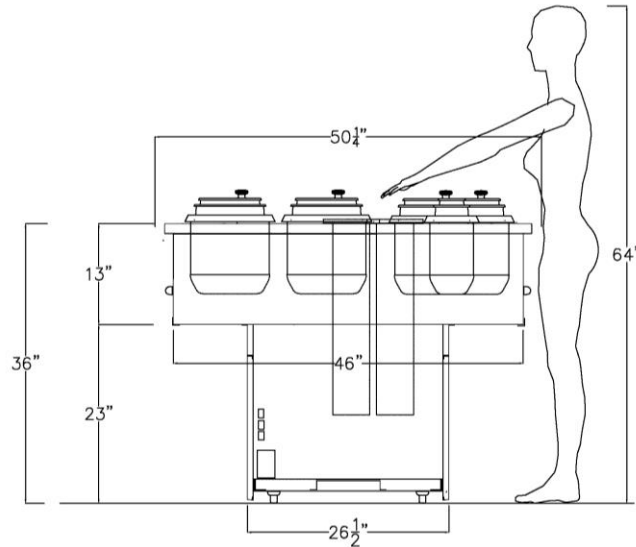
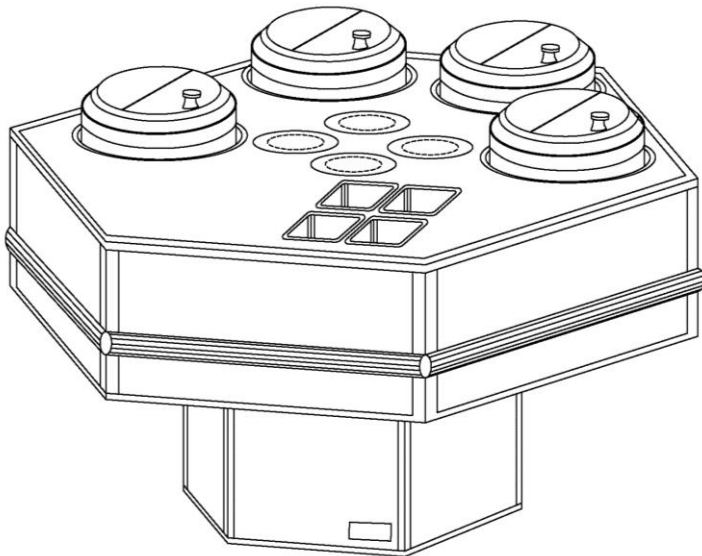


# SBXH Series

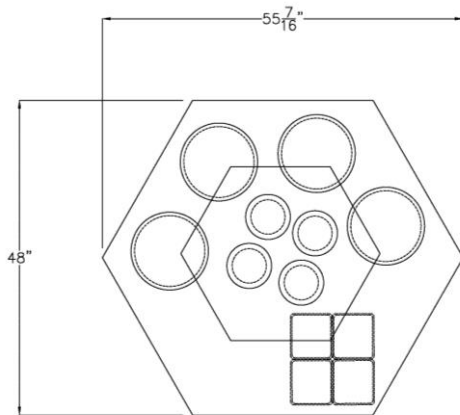
## Soup Bars

# HEXAGON

**Atlantic Food Bars** SBHX Series 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.



SOG4836 shown



**Note – we build  
ALL shapes in ANY  
size and well  
capacity – Ask us !!**

<i>IP Code</i>	<i>O.A. Dimensions L" x W" x H"</i>	<i>Shape</i>	<i>Capacity 11QT soup wells</i>	<i>Voltage</i>
SBHX4857	48" x 57" x 34"	Hexagon	4 - 6	120 or 208
SBHX6069	60" x 69" x 34"	Hexagon	6 - 8	120 or 208



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

## **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.



## **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.

## **HAVE IT IN ANY FORMAT YOU'D LIKE!**

- REFRIGERATED GRAB & GO CANOPY
- STEPPED REFRIGERATED GRAB & GO END
- 18" NARROW CHOWDER STATION
- OVAL, RECTANGULAR, SQUARE, HEXAGONAL, ROUND & MORE!



## **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**  
**SW & SOG Series**



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

## **SOLID SURFACE OR GRANITE COUNTERTOP UPGRADES**

Upgrade our standard stainless steel 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 lifts.



## **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, LAMINATED OR POWDER COATED BODY**

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



## **CONTROLS HIDDEN IN BASE**

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



## **STAINLESS STEEL OR POWDER COATED STEEL KICKPLATES**

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



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**Options & Accessories**  
**SW & SOG Series**