

***Make your Fresh Prepared Food offerings
a full service profit center with our
SHFB Series Full Service Hot Food Bars!
Scroll down to learn more about our ever
expanding designs and innovations.***



You tell us the size, and we will show you standard styles or design a hot food bar to your desired look and length or profile. Our SHFB series offers wet or dry heat so your food will stay fresh and maintain critical temperatures. Our SHFB Series **GUARANTEES** temperature maintenance, and keeps your food looking fresh and inviting.

Our base model includes infinite & individual controls on EACH hot well, and infinite FULL COVERAGE heat control on the top. , sliding rear MİRRORED doors offering see-through visibility to employees and a BEAUTIFUL mirrored image to the customer. Brilliant illumination shows off the food and makes it visible from 100 feet away. The front tempered glass is frameless and tilts out for ease of cleaning. Available with clear or mirrored ends. Wet cases include anti-fog system to keep your front glass clear and your food visible



HOT
Atlantic Food Bars
Hot & Cold Food Equipment Specialists

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

info@atlanticfoodbars.com

www.atlanticfoodbars.com



SHFB Series Full Service Hot Food Bar

SHFB Series

Full Service Hot Food Bar



Standard Features

- Oversized 12" x 27" wells offer maximum merchandising per linear foot
- Wet or dry operation on hot wells
- Hot food wells accept 2", 4" or 6" deep pans
- Individual drains and valves on each hot well
- Infinite & individual controls on bottom heat of each well keeps food fresh and health departments happy
- Exclusive air circulation system keeps the front glass clear of fog and humidity – offers OUTSTANDING visibility of the food
- Heavy 14 gauge 304 stainless steel countertop
- Brilliant interior lighting enhances food display
- Frameless tempered glass sneezeguard on tilt-out hardware
- Rear poly work shelf on drop hinges
- Low profile body
- Body & bumper available in stainless steel or colors of your choice
- Flat base profile
- Clear end panels

Options

- ☐ Autofill hot wells
- ☐ Magnetic induction hot wells
- ☐ Infrared top heat lamps with individual controls each well
- ☐ Front merchandising shelf
- ☐ Convertible full/self service sneezeguard
- ☐ Open top or glass top shelf for open "Bistro" style merchandising
- ☐ Laminated steel body in color or woodgrain to match your store décor
- ☐ Powder coated steel base to match your adjacent cases and store décor
- ☐ Scale platform with 120V outlet
- ☐ Chicharon dry format
- ☐ Carnitas wet format
- ☐ Angled base front profile
- ☐ Curved base front profile
- ☐ Match your case lineup height
- ☐ Match your abutting case profiles
- ☐ Custom length
- ☐ Custom height



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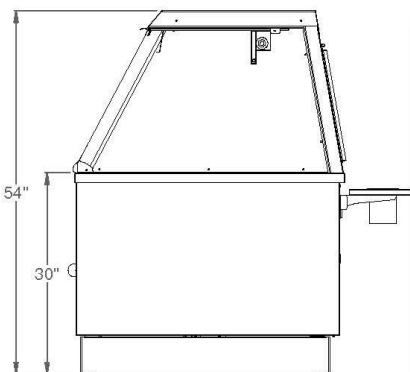
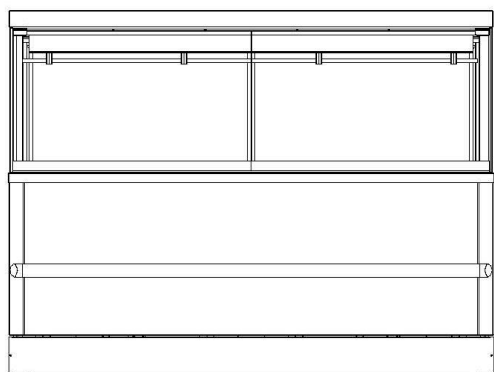
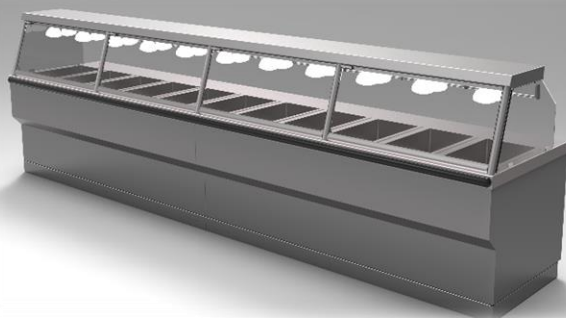
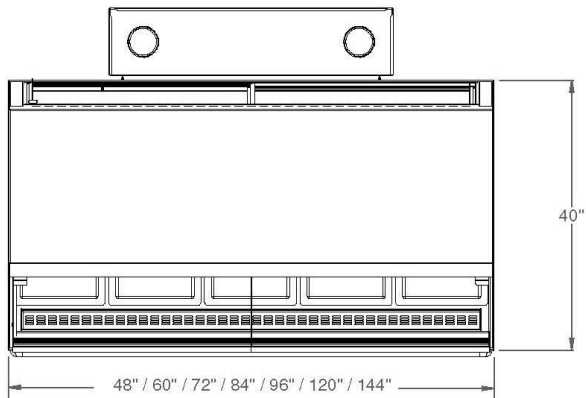
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SHFB Series

Full Service Hot Food Bar

Atlantic Food Bars SHFB Series Island Hot Food 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 12 x 27 pan openings	Electrical Voltage
SHFB4840	4'-0" x 41" x 50"	3	120/208
SHFB6040	5'-0" x 41" x 50"	4	120/208
SHFB7240	6'-0" x 41" x 50"	5	120/208
SHFB9640	8'-0" x 41" x 50"	6	120/208
SHFB10240	8'-6" x 41" x 50"	7	120/208
SHFB12040	10'-0" x 41" x 50"	8	120/208
SHFB14440	12'-0" x 41" x 50"	10	120/208



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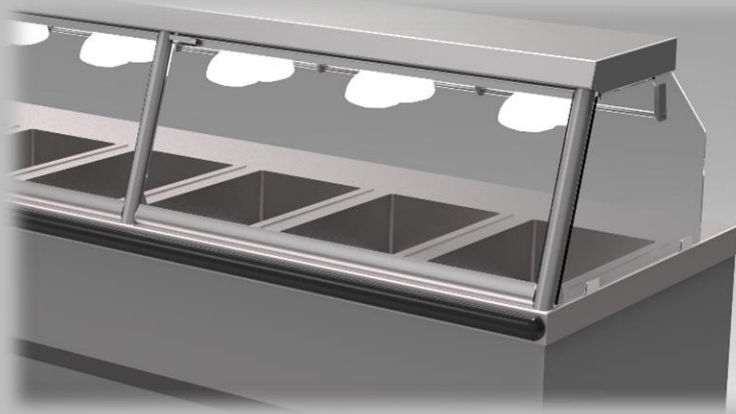
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Options and accessories - create YOUR perfect merchandiser!

WET/DRY, AUTOFILL OR INDUCTION WELLS

Run your hot wells with or without water. Based upon considerations for cost, maintenance and ease of use, we build to meet your needs and specifications.



INFRARED HEAT LAMPS WITH INDIVIDUAL CONTROLS - EACH WELL

Utilize the perfect amount of heat based upon differences in your prepared food offerings within the same case.

TILT OUT FRONT GLASS

Makes cleaning a snap - saves labor - more attractive presentation sells more food

FRONT MERCHANDISING 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

CONVERTIBLE FULL TO SELF SERVICE SNEEZEGUARD

Sell food full service or self service based upon traffic patterns and time of the day. Easy lift up mechanism - NO TOOLS REQUIRED - takes the work out of this multifunction, dual-selling merchandiser!



OPEN TOP FOR BISTRO STYLE SERVING

Open look offers beautiful merchandising and visual appeal.

Celebrating 70
Years in 2017!

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SHFB Series Options & Accessories

ADD SLIDING DOORS TO SELL FOOD SELF-SERVICE – TAMALES & MORE!

Enclosing the food creates a steamy, appealing impression that gives customers a unique, fresh display from which to serve themselves!



ANGLED OR CURVED BASE PROFILE

Have it your way! Can be built to match the look and profile of existing cases.



DRY CHICHARON FORMAT

Dry heat and tall format allows massive merchandising

CARNITAS FORMAT

Tall, wet format allows you to stack it high and watch it fly!



SCALE PLATFORM

Featuring 120V outlet for scale – convenience for employees and shoppers.



Options & Accessories
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