Full Service Hot Food Bar Available as Countertop Model or with Base **SHFBBK Series**



REPLACEMENT CASES for Discontinued BKI WDC

Scroll down to learn more about the industry's most flexible merchandising system...





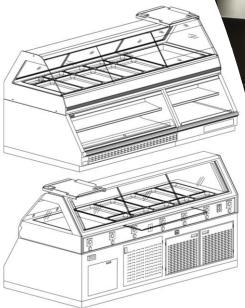
Atlantic Food Bars Hot Food Merchandising Equipment Specialists

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



Replacement for BKI WDC with Base or Counter Model

- The industry's most flexible merchandising system
- Ready to meet your ever-changing hot & cold prepared food merchandising needs
- 1,000's of configurations
- Hot, cold and dry merchandising and storage base options
- Mix and match to create your perfect functionality
- Available in lengths from 4' to 16'

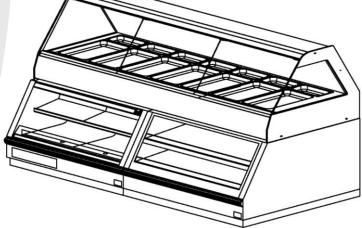


8' full service countertop hot food bar with base consisting of 4' two-level refrigerated grab & go and 4' two-level hot grab & go and one HHC Hot Food Pan Holding Cabinet in rear





8' case consisting of 7 well hot service case and 4' two level hot grab & go base module and 4' two level refrigerated grab & go base module



Countertop or Freestanding Models Flexible Combination SELF & FULL Service Merchandising – Limitless Configurations of Heated / Dry / Refrigerated Bases and Counter Displays

REPLACEMENT CASES for Discontinued BKI WDC

Meet The Family Of Innovative Equipment Designed To FUTURE-PROOF Your Hot & Cold Prepared Food Merchandising!

REPLACEMENT

CASES for

Discontinued

BKI WDC

Atlantic offers:

Simplicity of Service Lower Cost of Ownership

= Higher ROI

Countertop Full Service Hot and Conversion to Self-Service Grab & Go

Interchangeable Base Modules including Heated / Refrigerated /
 Dry Storage & One or Two Levels of Display for Hot or Cold Grab & Go

 Mix & Match 13 Different Length Components To Create Any Size Lineup and Maximize Your Merchandising Space



SHFBBK Series Full Service Hot Food Merchandiser



Standard Features

- Sliding rear mirrored doors offer see-through visibility to employees, and a BEAUTIFUL mirrored image to the customer
- 12" x 27" wells display FULL PLUS THIRD oversized pans in each section, offering maximum merchandising per linear foot
- Hot food wells accept 2" or 4" 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
- All stainless steel construction with heavyduty protective bumper
- Brilliant interior lighting enhances food display
- Frameless tempered glass sneezeguard on tilt-out hardware
- Clear end panels

Options

- Self-service hot grab & go conversion of 2-well fullservice bulk section
- Base structure to use as freestanding floor model
- □ Illuminated dry grab & go merchandising base
- Refrigerated base structure
- □ Hot grab and go base module with 1 or 2 shelves
- Refrigerated grab and go base module with 1 or 2 shelves
- □ Hot food pan holding cabinets for rear base storage
- Powder coated steel base to match your adjacent cases and store décor
- Scale platform and duplex receptacle with 120V outlet
- Humidity pan
- $\hfill\square$ Rear poly work shelf on drop hinges on base module
- □ Single or three phase breaker panel

Foodservice Industry For Over 75 Years!

Wet/Dry freestanding model available (SHFB Series)



Features and flexible modules - create <u>YOUR</u> perfect merchandiser!

COUNTERTOP OR FREESTANDING MODEL WITH BASE

Convenient design allows you to convert freestanding to countertop model in minutes anytime in the future. Base can be field-retrofitted, or shipped with base installed, available with stainless steel finish or powder coated in color of your choice.



TRUE MIRROR REAR SLIDING DOORS

Shows off your food and attracts shippers' attention, while allowing for easy cleaning and stocking access for employees.





INDIVIDUAL INFINITE TOP AND BOTTOM HEAT CONTROLS - INDEPENDENT FOR EACH

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

OPTIONAL HUMIDITY FEATURE

Generate steam with humidity pans below the hot wells to enhance your customers' perception of your prepared food offerings.



Individual radiant heater over each hot food pan and independent heating element under each hot food pan – if one needs replacement, the rest of your case remains fully functional. The ceiling of the hot case is readily accessible – no need to take the top off or turn the case upside down to access the components. Any service matter on this case is a one-person job by your maintenance personnel, saving you time, aggravation and money!

www.atlanticfoodbars.com



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Features & Modul FBBK Series



REPLACEMENT CASES for Discontinued BKI WDC

SHFBBK Series





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Exclusive Features :

* not available on Alto Shaam

- * Individual infinite controls on <u>top heat</u> – each well is independent
- * Individual infinite controls on <u>lower pan heat</u> – each well has its own control
- * The industry's EASIEST TO SERVICE design – saves you money
- * Available with full base allows you to convert from countertop to free-standing in minutes
- * Optional humidity feature
- * True mirror rear sliding doors show off your food and attracts shopper's attention
- * Available in 3, 4, 5, 6, 7, 8, 9, 10, 12, 13 & 14 well models
- * Available in lengths from 48" to 192"
- * Mix & Match to Create Your Perfect Functionality with Flexible <u>REFRIGERATED / HOT / DRY</u> Self-Service Grab & Go Merchandising and Storage Base Configurations!
- Displays FULL PLUS THIRD size pans in each section
- Brilliant interior lighting
- Clear end panels

REPLACEMENT CASES for Discontinued BKI WDC

<u>Countertop</u> Full-Service Hot Food Merchandiser



- The industry's **EASIEST TO SERVICE** design saves you money
- True mirror rear sliding doors shows off your food and attracts shopper's attention

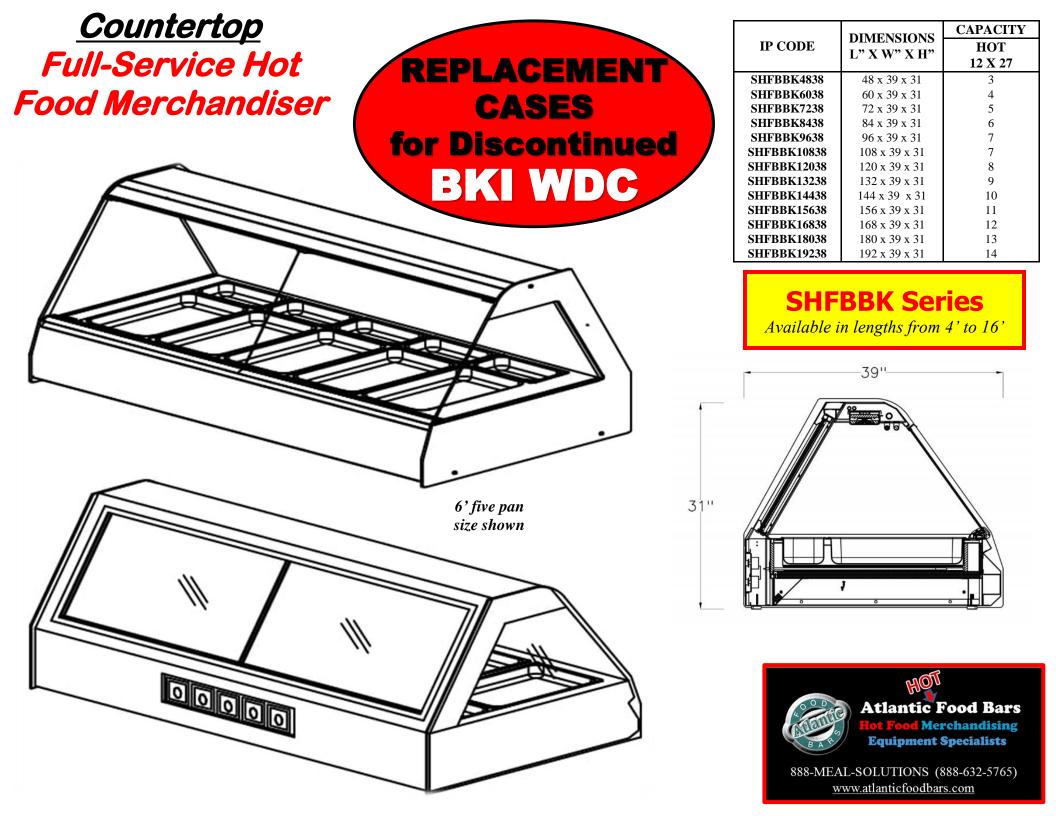
Available as Freestanding Model with Base

- Individual infinite controls on top heat

 each well has its own control
- Individual infinite controls on <u>lower pan heat</u> – each well has its own control



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Available as Countertop Model without Base



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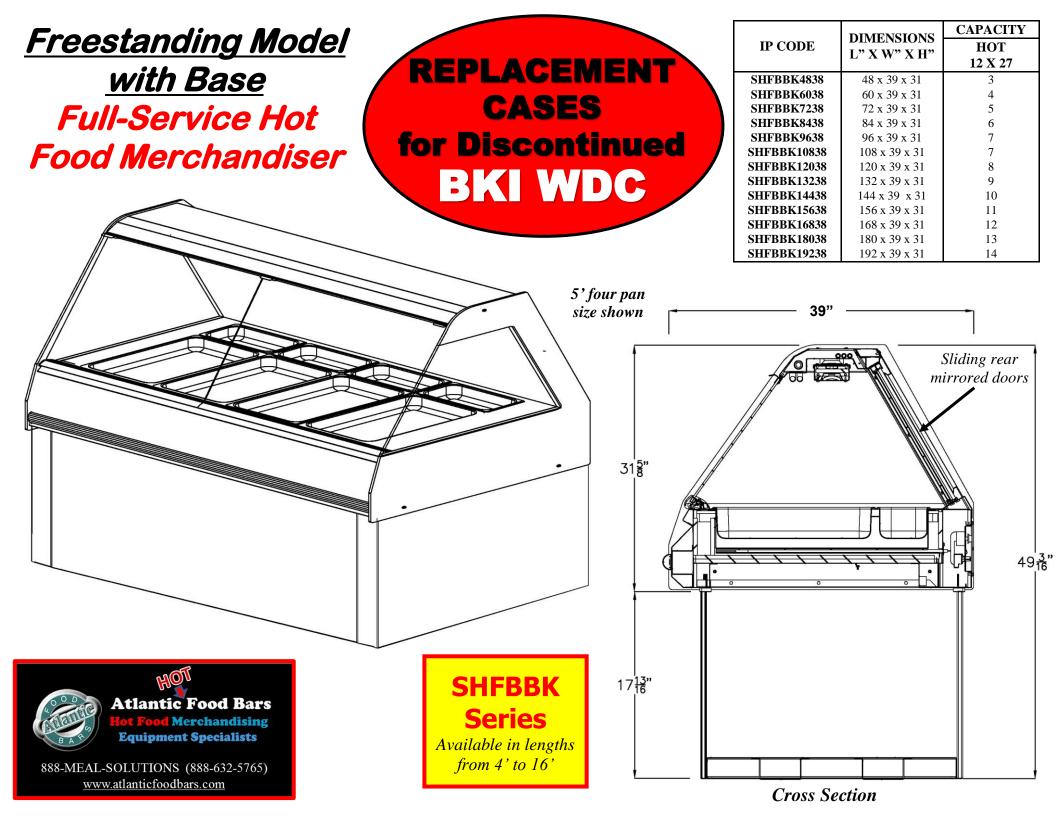
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 - * Individual infinite controls on lower pan heat - each well has its own control
 - * The industry's EASIEST TO SERVICE design - saves you money
 - * Convenient design allows you to convert freestanding to countertop model in minutes anytime in the future
 - * Optional humidity feature
 - * True mirror rear sliding doors show off your food and attracts shopper's attention
 - * Base can be field-retrofitted, or shipped with base installed
 - * Base can match any profile any color

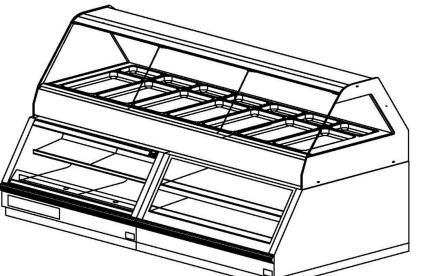
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REFRIGERATED / HOT / DRY Self-Service Grab & Go Merchandising and Storage Base Configurations!

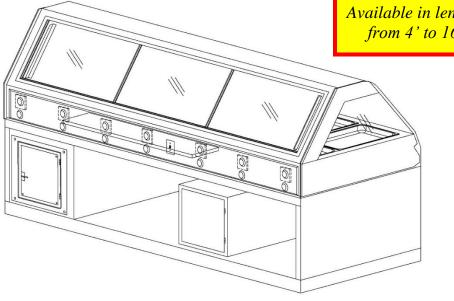
- Displays FULL PLUS THIRD size pans in each section
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<u>The Industry's Most Flexible</u> <u>Merchandising & Storage System</u> 1,000's of Hot / Cold / Dry Full and Self Service Mix & Match Configurations /



8' full service countertop hot food bar with base consisting of 4' two-level refrigerated grab & go and 4' two-level hot grab & go and one HHC Hot Food Pan Holding Cabinet in rear



SHFBBK Series Available in lengths from 4' to 16'

> 8' countertop hot food bar consisting of five-well full service section and grab & go self service section

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Shown with base consisting of 5' two-level refrigerated grab & go and 3' two-level hot grab & go



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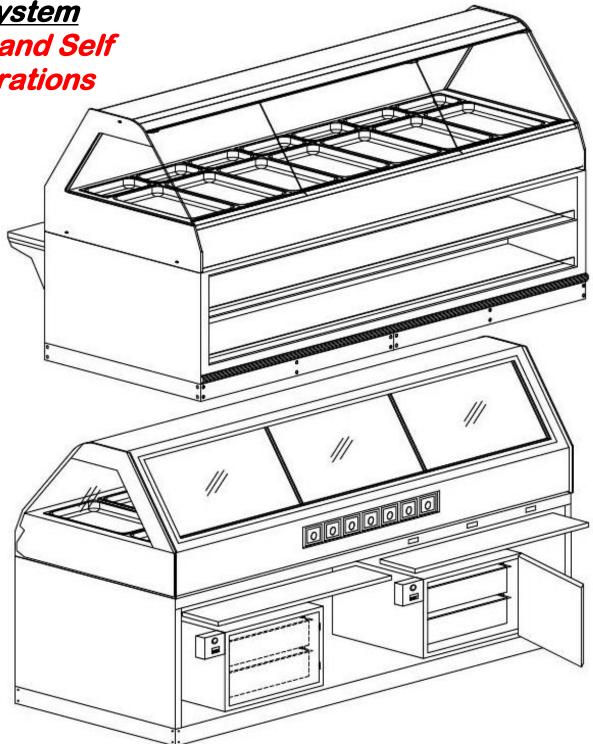
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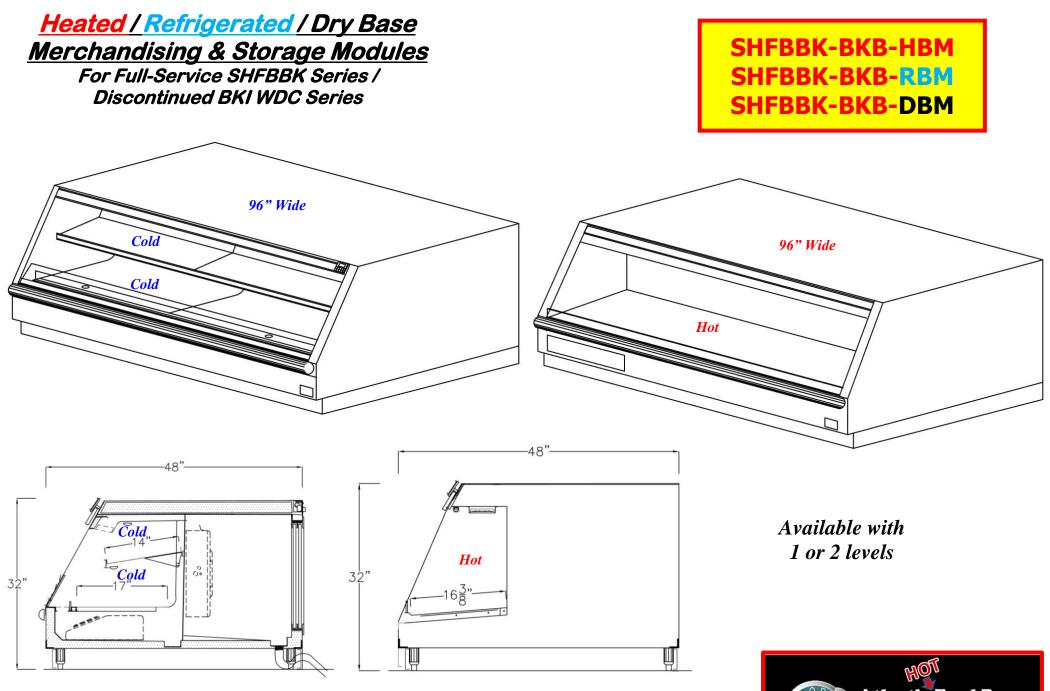


8' seven well full service case with dry merchandising base module and dry rear base storage with two HHC Hot Food Pan Holding Cabinets (scroll down for more)



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Shown with dry or refrigerated storage on employee side – available with remote or self-contained refrigeration systems

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888-MEAL-SOLUTIONS (888-632-5765) www.atlanticfoodbars.com *Hot Food Pan Holding Cabinets for use in rear base storage of Full Service Hot Food Merchandiser*



- Fully insulated for energy efficiency
- Removable pan racks for ease of cleaning
- Self-closing gasketed door
- 120V Plug & Play





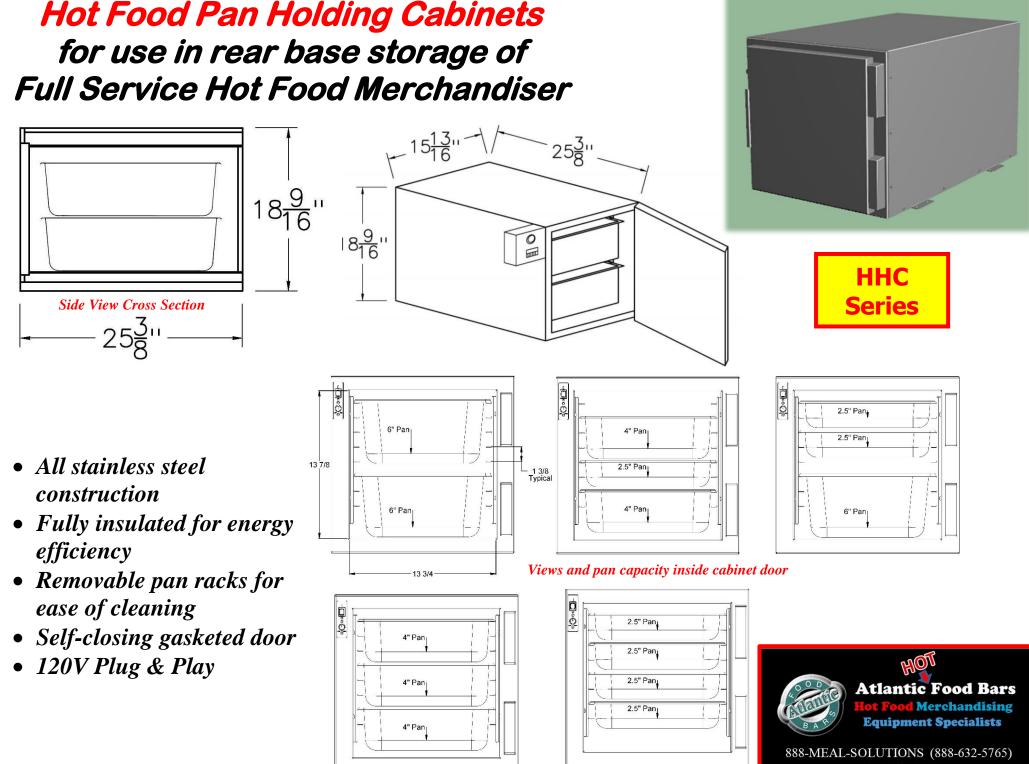


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