## Full Service Hot Food Bar

Available as Countertop Model or with Base SHFBBK Series





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





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# 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'





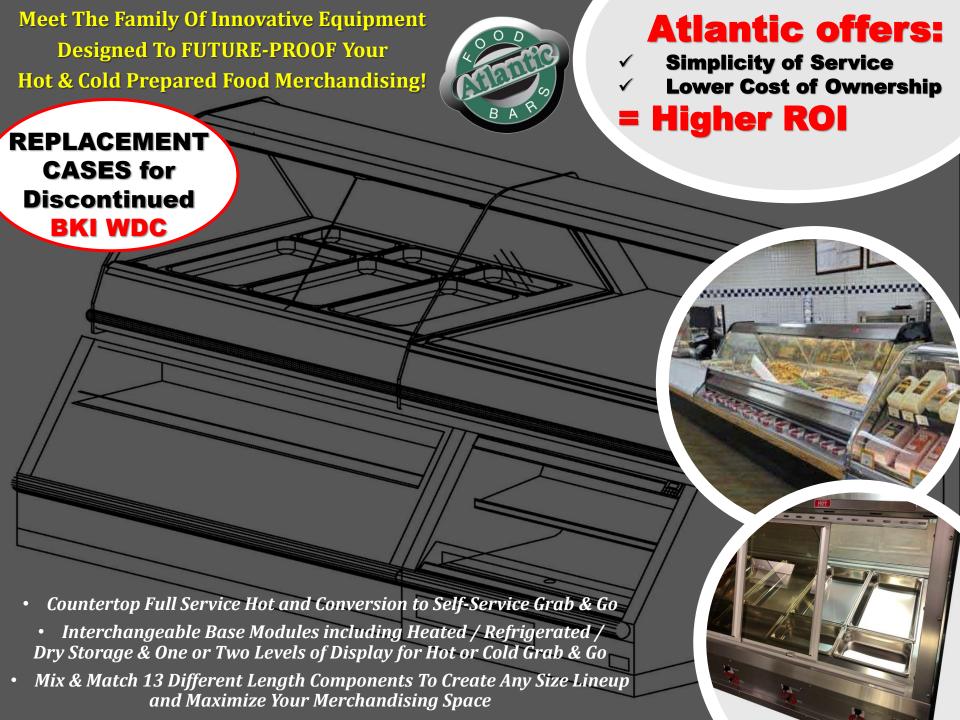


Flexible Combination
SELF & FULL Service Merchandising
- Limitless Configurations of
Heated / Dry / Refrigerated
Bases and Counter Displays









#### 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
- 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
- ☐ Rear poly work shelf on drop hinges on base module
- ☐ Single or three phase breaker panel
- Wet/Dry freestanding model available (SHFB Series)





Hot & Cold Food Equipment Specialists 888-MEAL-SOLUTIONS (888-632-5765)

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#### Features and flexible modules - create YOUR

#### 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.



#### INDIVIDUAL INFINITE TOP AND BOTTOM HEAT CONTROLS — INDEPENDENT FOR EACH WELL

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



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.



#### TRUE MIRROR REAR SLIDING DOORS

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





#### THE INDUSTRY'S EASIEST TO SERVICE DESIGN

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!



**Hot & Cold Food Equipment Specialists** 

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# Countertop Full-Service Hot Food Merchandiser

REPLACEMENT
CASES
for Discontinued
BKI WDC

**SHFBBK Series** 





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#### Exclusive Features:

- \* not available on Alto Shaam
  - \* Individual infinite controls on top heat - 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 REFRIGERATED / HOT / DRY Self-Service Grab & Go Merchandising and Storage Base Configurations!
  - Displays FULL PLUS THIRD size pans in each section
  - Brilliant interior lighting
  - Clear end panels

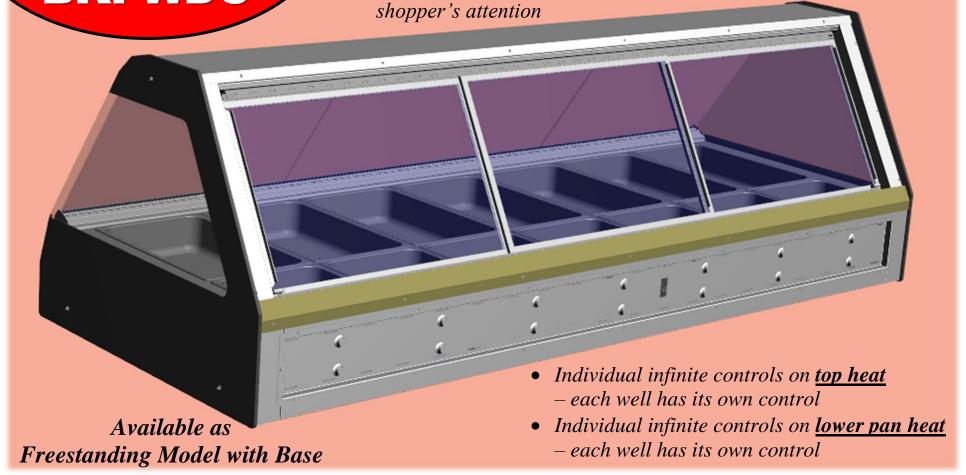
# REPLACEMENT CASES for Discontinued BKI WDC

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

SHFBBK Series

• The industry's **EASIEST TO SERVICE** design – saves you money

• True mirror rear sliding doors shows off your food and attracts





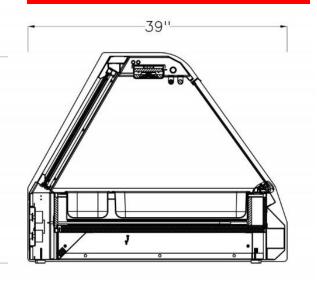
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IP CODE	DIMENSIONS L" X W" X H"	CAPACITY
		НОТ
		12 X 27
SHFBBK4838	48 x 39 x 31	3
SHFBBK6038	60 x 39 x 31	4
SHFBBK7238	72 x 39 x 31	5
SHFBBK8438	84 x 39 x 31	6
SHFBBK9638	96 x 39 x 31	7
SHFBBK10838	108 x 39 x 31	7
SHFBBK12038	120 x 39 x 31	8
SHFBBK13238	132 x 39 x 31	9
SHFBBK14438	144 x 39 x 31	10
SHFBBK15638	156 x 39 x 31	11
SHFBBK16838	168 x 39 x 31	12
SHFBBK18038	180 x 39 x 31	13
SHFBBK19238	192 x 39 x 31	14

#### **SHFBBK Series**

Available in lengths from 4' to 16'





Freestanding
with Base
Full-Service
Hot Food
Merchandiser

**SHFBBK Series** 







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  - \* 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
  - \* Mix & Match to Create Your Perfect Functionality with Flexible

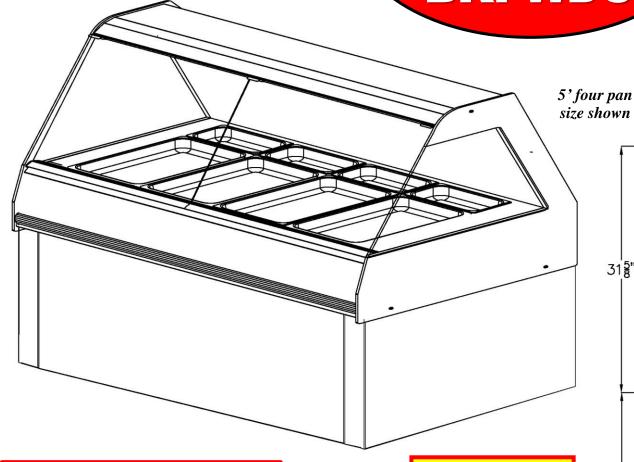
REFRIGERATED / HOT / DRY Self-Service Grab & Go Merchandising and Storage Base Configurations!

- Displays FULL PLUS THIRD size pans in each section
- Brilliant interior lighting
- Clear end panels

Freestanding Model
with Base

Full-Service Hot Food Merchandiser REPLACEMENT
CASES
for Discontinued
BKI WDC

IP CODE	DIMENSIONS L" X W" X H"	CAPACITY
		HOT 12 X 27
SHFBBK4838	48 x 39 x 31	3
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Sliding rear mirrored doors 315" 49 3" 17<sup>13</sup>"

**Cross Section** 

39"

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Hot Food Merchandising
Equipment Specialists

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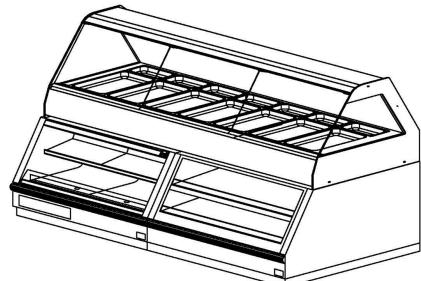
#### SHFBBK Series

Available in lengths from 4' to 16'

The Industry's Most Flexible
Merchandising & Storage System

1,000's of Hot / Cold / Dry Full and Self

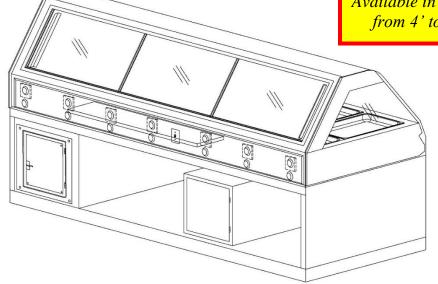
Service Mix & Match Configurations



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

100

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



The Industry's Most Flexible

Merchandising & Storage System

1,000's of Hot / Cold / Dry Full and Self

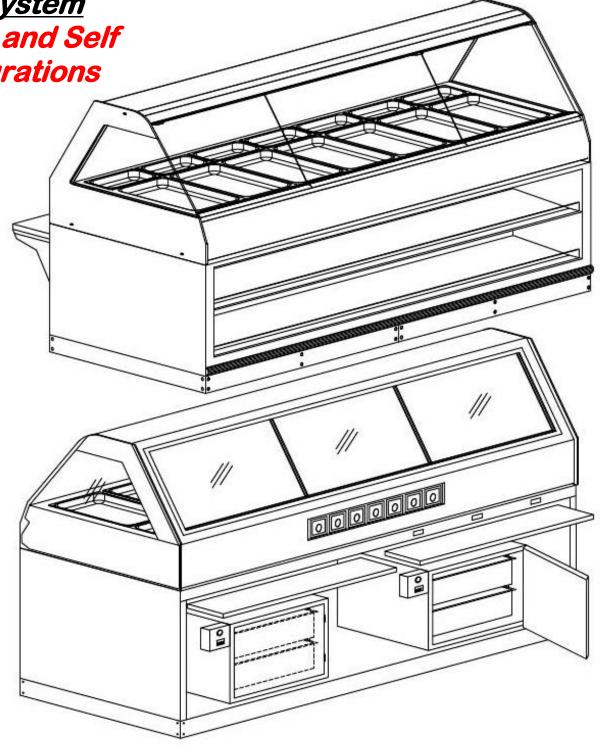
Service Mix & Match Configurations

#### SHFBBK Series

Available in lengths from 4' to 16'

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)



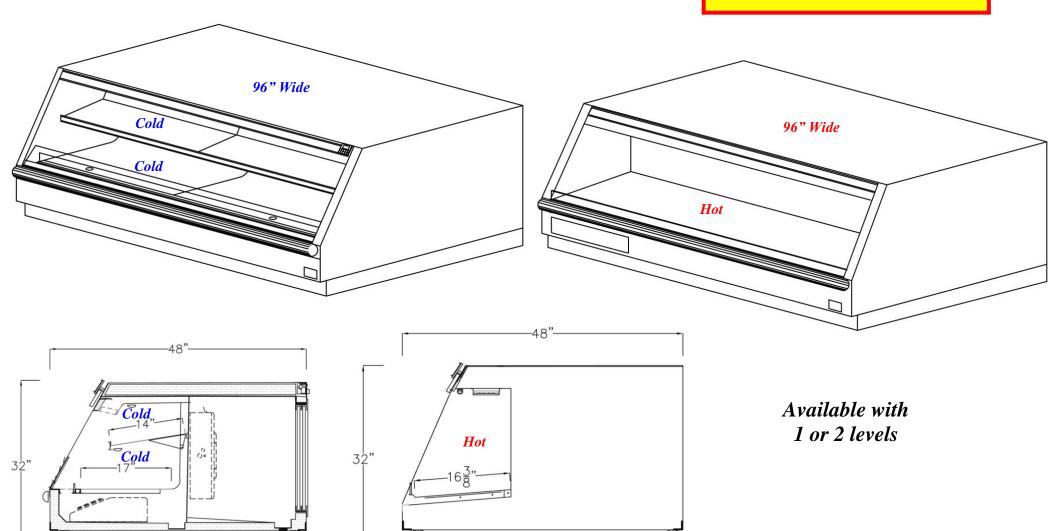


#### **Heated / Refrigerated / Dry Base**

#### **Merchandising & Storage Modules**

For Full-Service SHFBBK Series / Discontinued BKI WDC Series

SHFBBK-BKB-HBM SHFBBK-BKB-RBM SHFBBK-BKB-DBM



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



# Hot Food Pan Holding Cabinets

for use in rear base storage of Full Service Hot Food Merchandiser

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









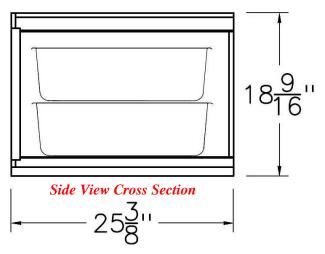


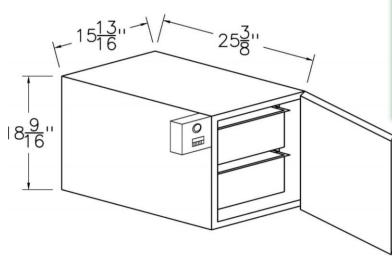
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# Hot Food Pan Holding Cabinets for use in rear base storage of Full Service Hot Food Merchandiser

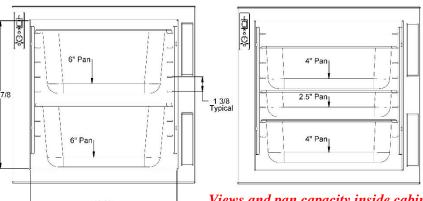


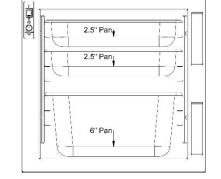




HHC Series

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





Views and pan capacity inside cabinet door

