

MBI Food Bar

All-metal island food bar with highly configurable hot and cold inserts.



Overview

MBI Food Bar Islands are designed and built with all-metal construction. On the outside, exterior cladding comes painted, laminated, or in brushed stainless steel. On top, counter-tops can be solid-surface or brushed stainless steel with highly configurable food bar inserts - hot wells, cold wells and soup walls. Along the island sides or at its end caps, dispensers may be mounted to complete a customer's experience with container and lid storage, napkin and utensil dispensers.

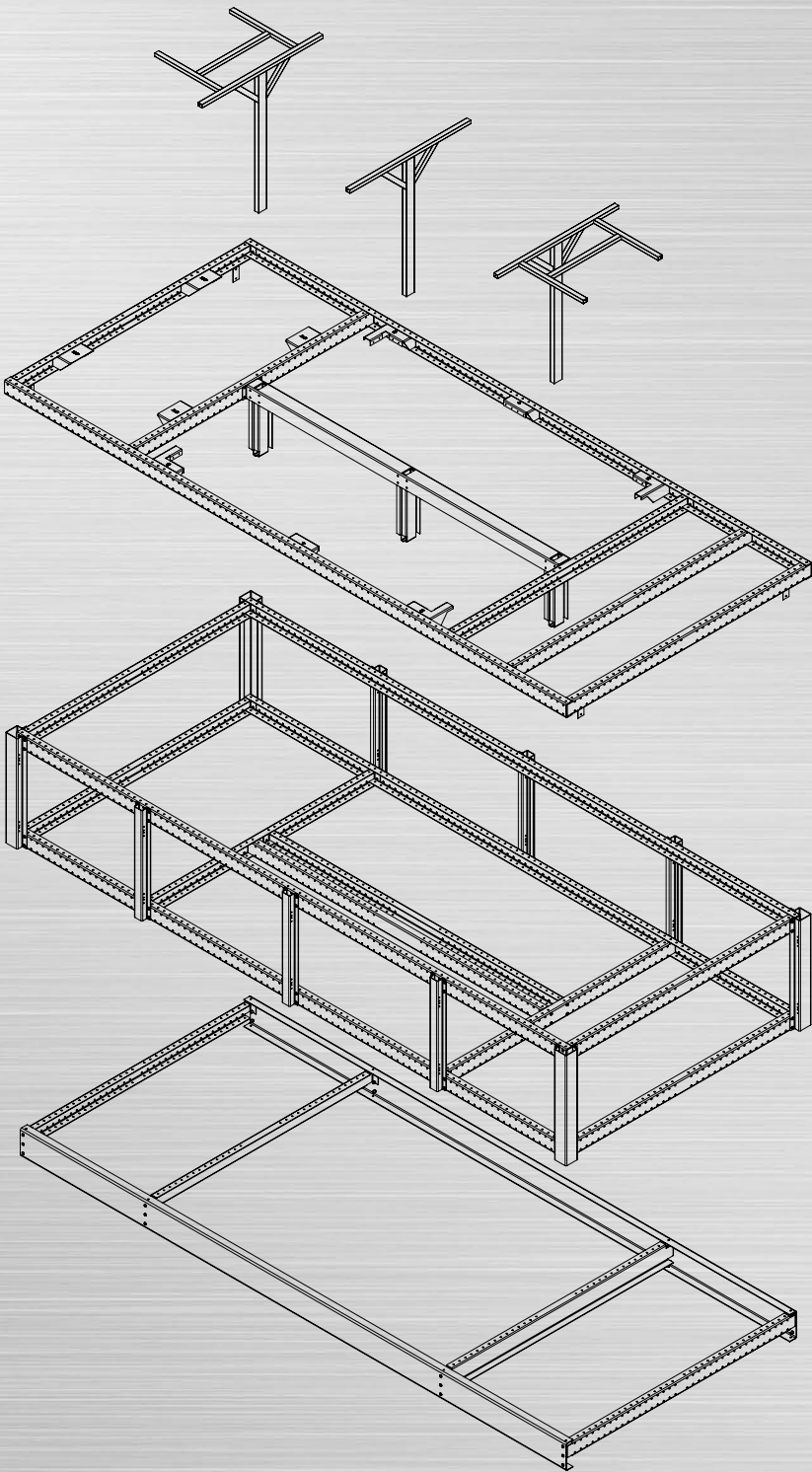
Lighting, heating and cooling sources are all among the best in the industry: 3500K LED lighting from the NSF compliant food guard; incandescent lighting over hot food wells; and for the cold wells, refrigeration can come from DX or glycol systems.

On the inside, dry lower storage, with removable decks for easy access to food bar mechanicals, fits quite nicely behind sturdy, full height doors.



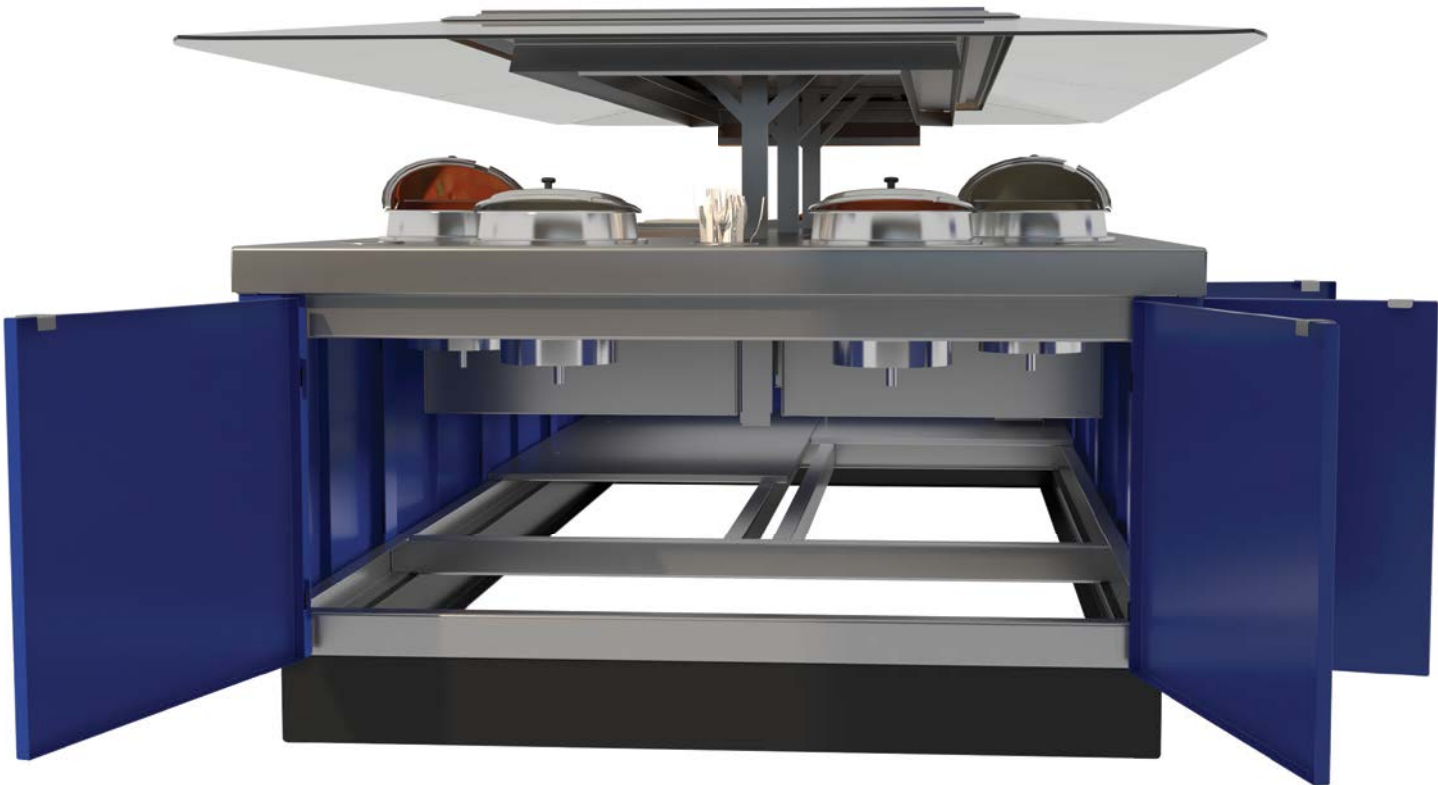
Durability

Hillphoenix food bars are built to last. Designed to meet changing technologies with better quality materials. MBI food bars all-metal high-strength steel construction means no rotting, warping, cracking or splitting. Put it all together and you get long-term durability.



Cleanability

The MBI all-metal food bar is built with absorbent free materials making it easy to clean and sanitize with no worries of decay, mildew or water absorption.



Serviceability

MBI food bars are engineered with a holistic design strategy for convenience of installation and display case maintenance. Electrical, drain and refrigeration connections are easily accessed. Plus all the lower storage deck pans can be removed to provide a 5' x 12' area for even more serviceability.

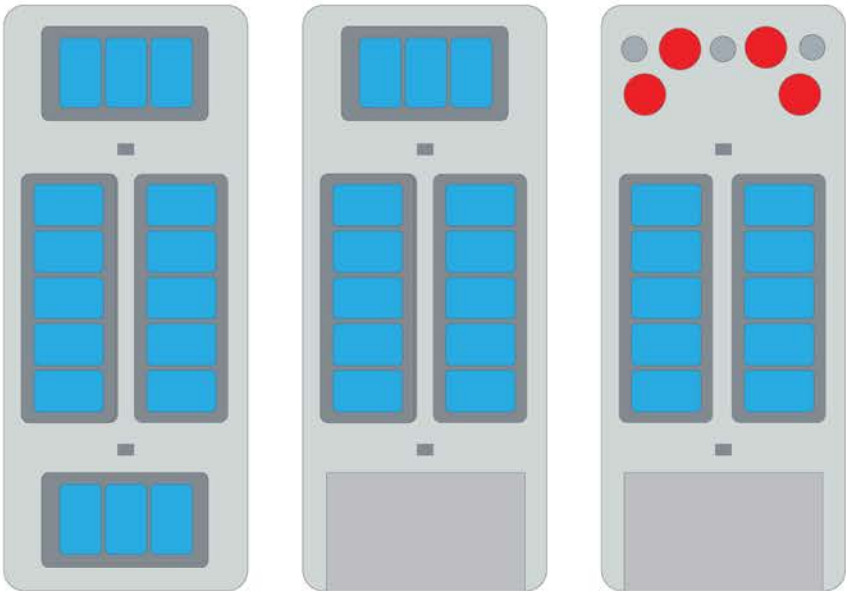
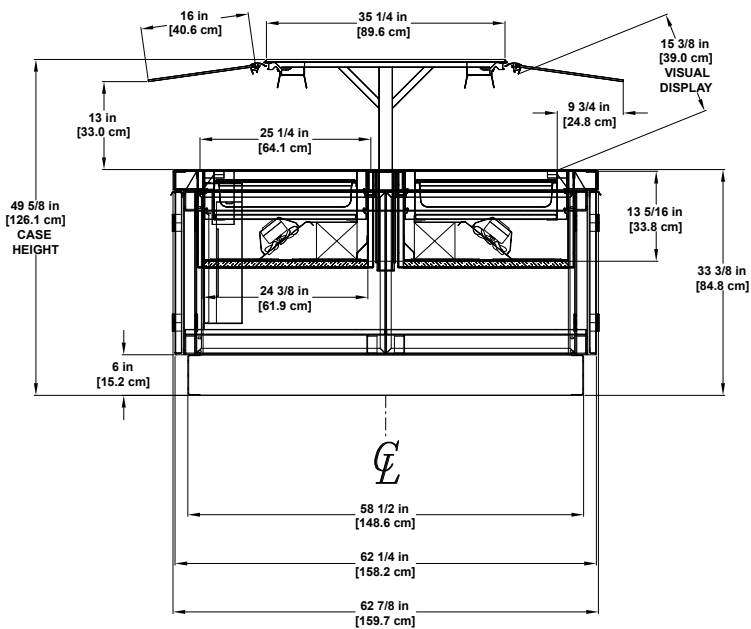
Standard Features

- All metal construction.
- Overall depth: 5'.
- Overall case length: 12'.
- Exterior: Painted.
- Counter top: Brushed stainless steel.
- Stainless steel food guard post finish with glass case top.
- Lift-up sneeze guard.
- NSF compliant sneeze guard.
- Standard output LED 3500K food guard lighting.
- Incandescent lighting over hot wells.
- Dry lower storage with removable deck for accessing mechanical.
- Flat pan display.
- Remote cold wells: Full size deli pan depth.
- Refrigeration options: DX or glycol.
- Removable lower storage deck pans.
- Solar digital thermometer.
- Refrigerated air flow over and under pans.

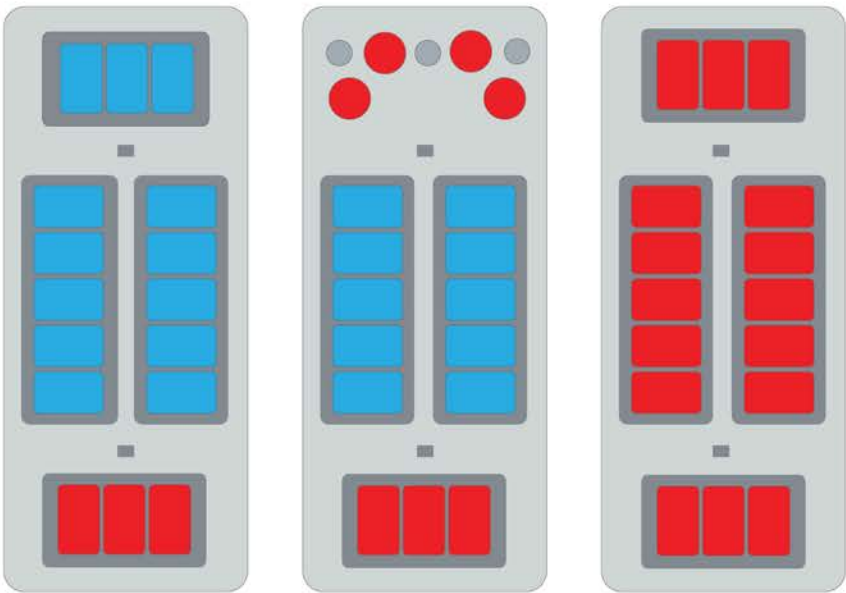


Available Options

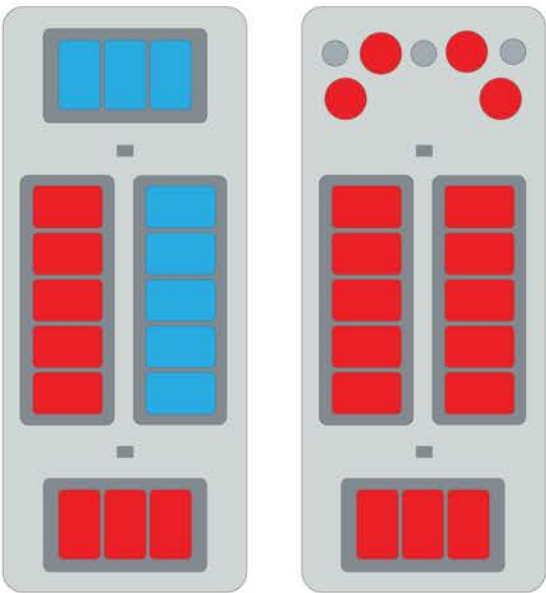
- Case lengths: 4' – 16' (per foot only).
- Case depths: 4' and 6'.
- Exterior cladding: Laminate or brushed stainless steel.
- Counter top: Solid surface.
- Container storage options available down the length or on the end cap of food bar.
- Recessed shelving on sides or ends.
- Full cut-out for slide in Hillphoenix display case.
- Hot wells and soup wells: Conduction and induction available.
- Incandescent lighting over hot wells.
- Dispensers: Bowl, plate, napkin, lid or utensil dispensers.
- Tray slide or glide.
- Deli pans.
- Divider bars for fractional pans.
- Cart bumper.
- LED 3000K lighting.



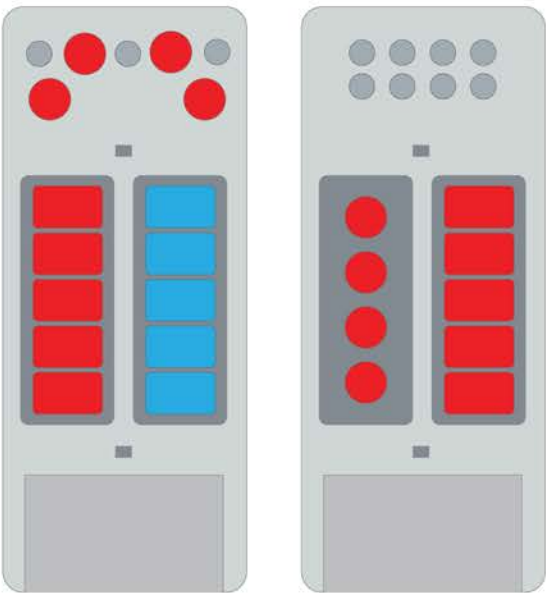
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