



The Future of Food Bar Refrigeration

amtekco

★ A Wasserstrom Company

Manufacturers of Quality Products for the Food Marketing Industry

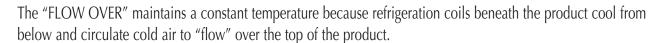
1675 South High Street • Columbus, Ohio 43207 1-800-336-4677 • 614-228-6590 • 614-443-4807 (fax) www.amtekco.com



Leave Your Product In the Cold and Keep Your Profits Flowing

Amtekco Industries, known as the Industry Leader in salad and food bars, proudly presents the NSF-7-certified "FLOW OVER".

This revolutionary top-to-bottom cooling system meets the new NSF-7 standards for food storage temperatures.



This air curtain provides critical holding temperatures for OPTIMAL freshness, quality, appearance and food safety.

Standard Benefits and Features:

- Maintains critical holding temperatures from 33° 41° F
- Auto temperature control for maximum efficiency
- Remote or self-contained refrigeration to meet individual store needs
- Easy-to-clean laminate finishes to maintain look and reduce labor costs
- Sneezeguard constructed to NSF requirements to ensure product safety
- Catch pan protector provides easy cleanup and longer coil life
- Minimally recessed stainless steel pans allow

for optimum product merchandising



Available Options:

- Customized sizes, finishes (solid surface materials, tile, laminate, granite, stainless) and configurations
- Complete your meal plan by incorporating hot food wells, soup wells, warming plates, etc.

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- 6 different sneezeguard styles to choose from to complement your decor and design
- Hose reel for easy cleanup
- T-8 lights





Contact your Amtekco sales representative: 1-800-336-4677



Equipment That Means Business

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