The Future of Food Bar Refrigeration

amtekco

A Wasserstrom Company
Manufacturers of Quality Products for the Food Marketing Industry

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Now NSF-7 & NSF-2 Certified! Maintains Critical Holding Temperatures from 33° - 41° F
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.

The “FLOW OVER” maintains a constant temperature because refrigeration coils beneath the product cool from below and circulate cold air to “flow” over the top of the product.

*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
- Sneeze guard 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.
- 6 different sneeze guard 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**