

**Hillphoenix**

a **DOVER** company

**SMD-H**

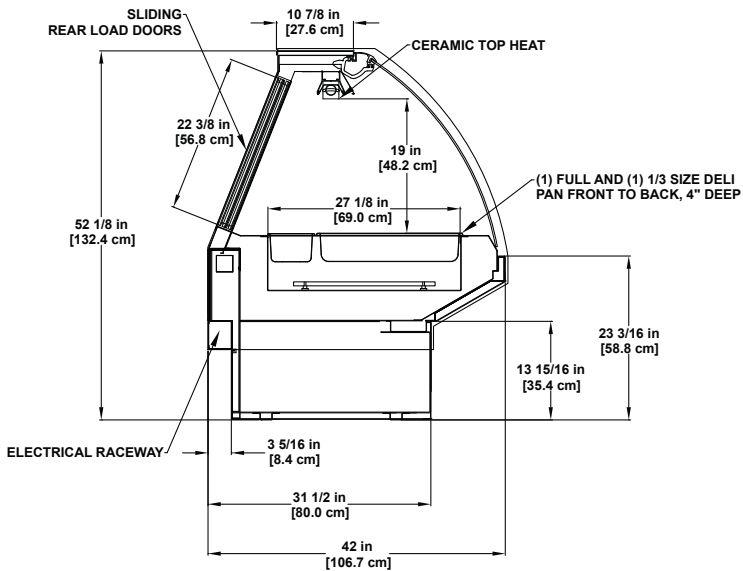
# Service Single-Deck Hot

Hot deli merchandiser with curved or flat lift-glass.



Photo may depict options not included on standard models.

## Model SMD-H Service Single-Deck Hot



Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optional performance in store environments where temperature and humidity do not exceed 75 degrees and 55% R.H. Certified to UL 471 and ANSI/NSF Standard 7.

### Base Model Features

- Sled runner base construction.
- Standard 52-1/8"H and 42"D.
- 13-15/16"H base trim painted metal to match exterior.
- 60° front die board.
- Painted metal exterior.
- Stainless steel exterior trim.
- Stainless steel outside back and case top.
- 3/8" glass case top.
- Sliding, reflective rear load doors.
- Spherical hardware.
- Stainless steel interior and trim.
- Stainless steel hot well with divider bars for full size 4"D pans. (Pans not included)
- Low wattage, long wave radiant heat system.
- Dry heat, no water connections necessary.
- Electronically-controlled zone heating.
- Rear-mounted heat controls.
- 2" dial thermometer.
- Energy-efficient fans.
- Rear electrical raceway.

### Available Options

- Available lengths: 4', 6', 8', 10' and 12'.
- Bullet leg base with adjustable height toe kick.
- Black painted metal base trim.
- Cart bumper.
- Exterior stainless steel finish.
- Solid surface or stone case top.
- Integrated case top scale stand.
- Adjustable scale stand.
- Pans, stainless steel solid deck sections and hot ceramic tiles.
- Flat, regular glare front lift glass.
- Adjustable scale stand.
- Rear fixed or flip-up work boards.
- ISO outlet/CON outlets or CAT5.
- Thermal glass divider or glass ends, solid or MPSS.
- Front electrical raceway.



Dover Food Retail  
Conyers, GA USA  
844.591.5937  
hillphoenix.com

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