

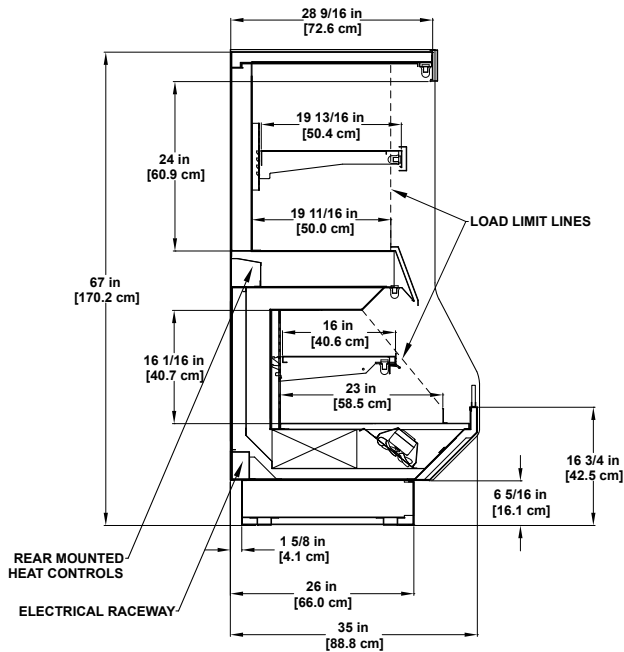
# Self-Service Multi-Deck

Hot/Cold combination merchandiser.



**DOVER**  
FOOD RETAIL

Photo may depict options not included on standard models.



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

## Base Model Features

- Sled runner base construction.
- Standard 67”H with 6-5/16”H toekick height.
- Standard 35” case depth.
- 45 degree front dieboard.
- Painted metal exterior.
- Stainless steel outside back and case top.
- Stainless steel front, rear, and side toekick.

## Hot Self-Service Top

- Stainless steel interior.
- Flat heated bottom merchandising deck.
- (1)row each 20” heated stainless steel shelving.
- T8 top light.
- T8 under shelf lighting.
- Low wattage, long wave radiant heat system.
- Individual controls for each shelf and overhead heat mounted on outside back.

## Refrigerated Base

- 3-1/2” polished dieboard plex.
- Black painted metal interior.
- (1)row each 16” adjustable painted metal shelving.
- Clearvoyant LED top light.
- Rear electrical raceway.
- Energy efficient fans.
- Remote DX refrigeration package.

## Available Options

- Available lengths: 4’ and 6’.
- Available 74” case height with (2)rows of shelving.
- Alternate toekick height include: 7-13/16”H.
- Bullet leg base with adjustable height toekick.
- Black painted metal base trim.
- Cart bumper.
- Exterior stainless steel finish.
- SS, white or other painted metal interior finish – base only.
- Rear load doors.
- Front raceway.
- Solid interior painted, solid interior mirror polish stainless steel, thermal glass divider or glass ends.
- Glycol or CO<sub>2</sub> refrigeration package.



Dover Food Retail  
Conyers, GA USA  
844.591.5937  
hillphoenix.com

**Hillphoenix**

©2021 Hillphoenix, Inc.