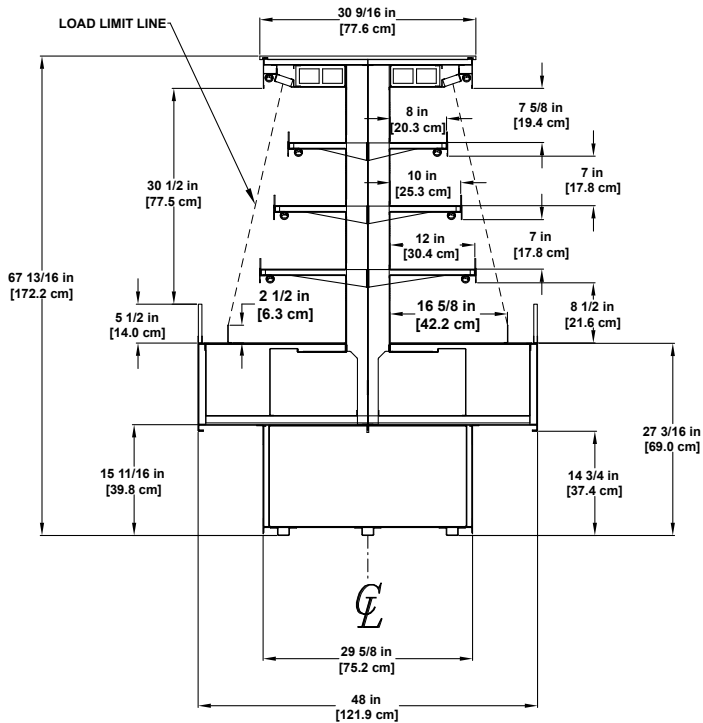


Self-Service Multi-Deck

Refrigerated island merchandiser for bakery, beverage, dairy, deli and produce.





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°F and 55% R.H. Certified to UL 471 and ANSI/NSF Standard 7.

Base Model Features

- Sled runner base construction.
- Standard 67-13/16”H with 15-11/16”H toe kick height.
- Standard top width 30.5”.
 - Solid surface canopy top.
- Standard 48” width.
- Straight front dieboard.
- Two radius end caps.
- 3-1/2” tall dieboard plex.
- Painted metal exterior.
- Painted metal base trim.
- Stainless steel exterior trim.
- Black painted metal interior.
- Interior trim to match interior.
- Flat bottom merchandising deck.
- Product stop 2” tall.
- 3 rows of upper shelves 8”, 10” and 12”.
- Clearvoyant® LED cornice and undershelf lighting.
- Ballast tray.
- Energy efficient fans.
- Remote refrigeration.

Available Options

- Curved end caps.
- Exterior and interior stainless steel finish.
- White or other painted metal interior finish.
- Painted metal base trim.
- Solid interior painted, solid interior mirror polish stainless steel.
- Shipping casters.
- Leveling pads.
- 3.5” tall product stop for remote refrigeration.

Self-Contained Options

- Condenser intake front-to-back exhaust airflow.
- Intake filter with tool-free access for easy maintenance.
- Self-contained refrigeration.
- Electric dissipater pan.
- 6’ UL cord and NEMA locking plug power connections included.
- Main power switch and light ON/OFF.



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