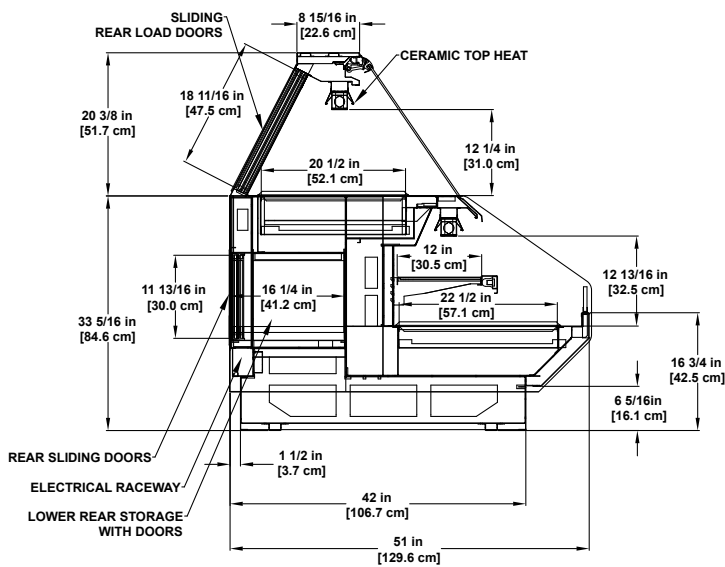


Open Multi-Deck

Combination service dome/self-service base merchandiser for hot food items with lower rear storage.



Model PTDH-H Open Multi-Deck



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 4.

Base Model Features

- Sled runner base construction.
- Standard 33-3/8"H base (34") with 6-5/16" base height.
- Standard 51" case depth.
- Standard 20.357" (20-1/4") case dome & 8-3/16"D dome top.
- 45 degree dieboard.
- Painted metal exterior.
- Stainless steel exterior trim.
- Stainless steel outside back and dome top.
- Stainless steel toekicks; front, sides and rear.

Hot Service Dome

- Reflective rear load doors w/gray frames.
- Single-pane, regular-glare flat lift front glass.
 - No masking.
- Stainless steel interior
- Stainless steel hot well with divider bars for full size 4"D pan display (pans not included).
- Overhead ceramic heating elements with 100W incandescent lighting (shatterproof).
- Low wattage, long wave radiant heat system.
- Dry heat, no water connections necessary.
- Electronically controlled zone heating.
- 2" dial thermometer.

Hot Base

- 3" x 1/2" thick glass dieboard plex.
- Stainless steel interior.
- Interior trim to match interior.
- (1) row of 12" heated stainless steel shelving with heat shield.

- Stainless steel heated flat bottom merchandising deck.
- Hard wire power connection.
- Overhead ceramic heating elements with 100W incandescent lighting (shatterproof).
- Rear electrical raceway.
- Low wattage, long wave radiant heat system.
- Dry heat, no water connections necessary.
- Electronically controlled zone heating.
- 2" dial thermometer.
- Open dry rear storage.

Available Options

- Available lengths: 4', 5', 6', 8', 10', and 12'.
- Available 38" base height.
- 1 Row each 12" and 16" heated stainless steel shelf with 38" base height.
- Flat front profile.
- Available 55" case depth with 16" adjustable angle shelf.
- Alternate toekick height include: 7 13/16"H with no change to overall height.
- Bullet leg base with adjustable height toekick.
- Pedestal base or false pedestal.
- Painted metal base trim.
- Cart bumper (1" or 2").
- Exterior stainless steel finish.
- Solid surface or stone dome top.
- Integrated case top scale stand.
- Adjustable scale stand.
- Dedicated ISO per scale stand with optional pull wire(s).
- Clear rear load dome doors.
- Pans, stainless steel solid deck sections, or hot ceramic tiles in dome.
- Curved regular-glare.
- Fixed or flip up work boards (type: poly, SS, solid surface).
- Paper cutter (serrated or non-serrated).
- Front electrical raceway.
- ISO outlet/ CON outlets or CAT 5.
- Prep to accommodate lighted shelving for future addition(s).
- Under shelf lighting (T8).
- 16"D rear storage with no shelf: closed dry.
 - Sliding glass rear load doors on closed dry storage option.
 - Adjustable shelf in rear storage.
- End panels: Solid interior stainless steel, solid interior mirror polish stainless steel, thermal glass divider or glass.



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