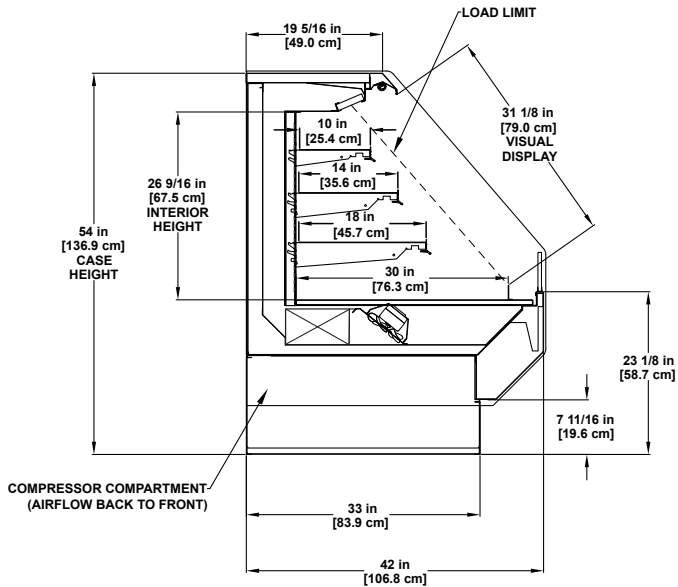


Self-Service Multi-Deck

Refrigerated merchandiser for bakery, beverage, cheese, deli and produce.





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 80° F and 55% R.H. Certified to UL 471 and ANSI/NSF Standard 7.

Base Model Features

- Sled runner base construction.
- Case dimensions: 54"H and 42"D.
- 7-3/16"H stainless steel toekick, front and sides.
- Painted metal exterior.
- Outside back and 19-5/16"D case top painted to match exterior.
- Stainless steel exterior trim.
- 5-1/2"H x 1/2" thick polished, straight die board plex.
- Painted Matte black metal interior and trim.
- (1) row Clearvoyant® LED canopy top light.
- (1) row each 10", 14" and 18" non-lighted adjustable flat black painted metal shelving with black price tag molding.
- Painted black metal, flat bottom deck with 2" metal product stop.
- Main power switch and on/off light switch.
- Solar digital thermometer.
- Refrigeration: R-290, high-efficiency fan motors, and digital temperature control with automatic defrost.
- Rear ballast electrical box location.
- Back to front airflow.
- 6' Cord and plug.

Available Options

- Case lengths: 4' & 6'.
- No miters or wedges available.
- Exterior finishes: Exterior grade laminate or stainless steel.
- Painted metal base trim.
- White or stainless steel case interior.
- Clearvoyant® LED under shelf lighting.
- Solid or full-view end panels with mirror-polished, stainless steel interior.
- Cart bumper mounted on front panel of case.
- Cart bumper added to end panels.
- Solid surface, stainless steel, or stone case top.



This self-contained models utilize Second Nature® NATURAL environmentally friendly R-290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP) and three (3) global warming potential.

Listed for NSF Type 2.



Dover Food Retail
Conyers, GA USA
844.591.5937
hillphoenix.com

Hillphoenix

©2021 Hillphoenix, Inc.