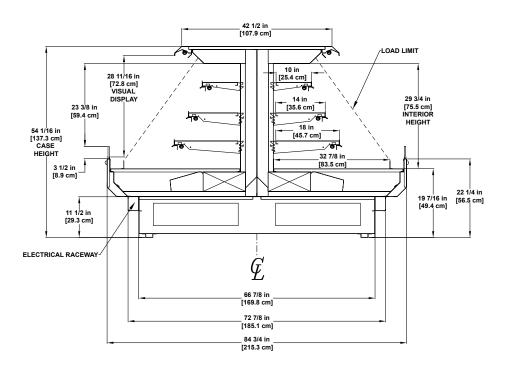


PFI-7

Self-Service Multi-Deck

Refrigerated 7' wide 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 degrees and 55% R.H. Certified to UL 471 and ANSI/NSF Standard 7.

Base Model Features

- Painted metal exterior and interior.
- · Stainless steel trim.
- Mitered refrigerated endcaps with straight dieboard Plexiglas
- PFI-7 48: One (1) 12" and one (1) 16" flat, adjustable or angled, fixed metal shelves.
- PFI-7 54: One (1) 10", one (1) 14" and one (1) 18" flat, adjustable or angled, fixed metal shelves.
- · Undershelf lighting.
- Canopy lighting.
- Solar digital thermometer.
- Conforms to UL Standard 471, NSF Standard 7 and CAN/CSA C22.2.

Remote

- Thermostat
- · Liquid line solenoid and expansion valve

Available Options

- · Interior or exterior stainless steel.
- Cart bumper.
- · Corian case top.
- Stainless steel case top.
- Exterior brass trim.
- · Nose light.
- Radius end caps.
- Bubble curved dieboard Plexiglas for radius end caps only.
- · Curved dieboard Plexiglas for mitered or radius end caps.
- Angled wire rack for angled display.
- · Stainless steel or glass shelves.
- · LED lighting.
- · Electronic temperature sensors.
- · Alternative case thermometer.
- Liquid line ball valve.
- · Suction line solenoid.
- · Energy efficient fans.







Dover Food Retail Conyers, GA USA 844.591.5937 hillphoenix.com

©2020 Hillphoenix, Inc.

