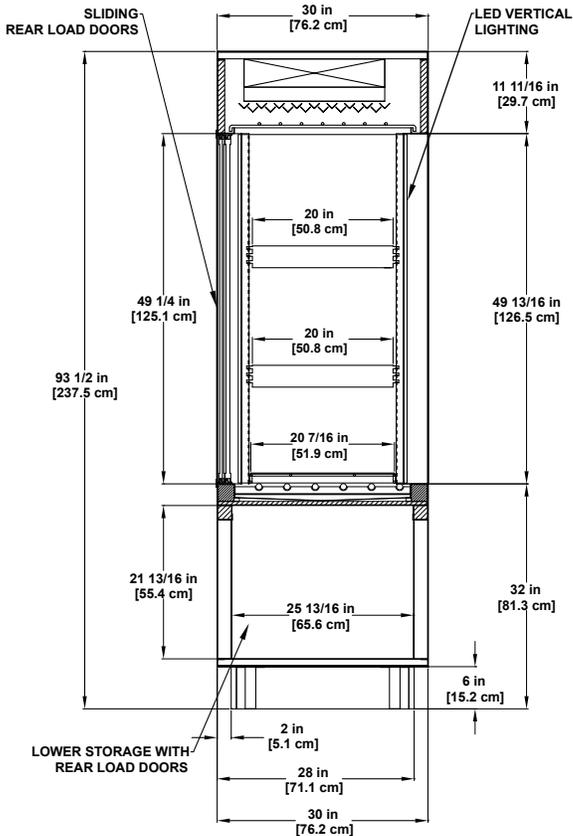


Service Multi-Deck

Refrigerated merchandiser for meat and cheese.



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 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

- Bullet leg base construction (6"H).
- Adjustable height toekick.
- Standard 30" case depth / 93-1/2" Case Height.
- Exterior: painted metal.
- Stainless steel base trim, front and sides.
- Stainless steel exterior trim.
- Stainless steel outside back and rear base trim.
- Sliding reflective rear load doors.
- Insulated, regular-glare, vertical fixed front glass.
- Stainless steel interior.
- Interior trim to match interior stainless steel wire riser on base deck.
- Flat bottom merchandising deck.
- (2)rows each heavy-duty stainless steel wire shelving
- Clearvoyant® LED lighting.
- Rear electrical box mounted behind the lower rear panel, customer left.
- Dry rear storage with clear glass doors.
- Gravity coil refrigeration with serpentine coil.
- Rear access for controls.
- Solar digital thermometer.

Available Options

- Available lengths: 3', 4', 5', 6' and 8'.
- Case depths available: 36".
- Alternate toekick heights and profile options.
- Painted Metal base trim.
- Cart bumper.
- Exterior stainless steel finish.
- Top lighting not available.
- Undershelf lighting.
- Additional (up to 2) wire shelving.
- Clear front sliding doors.
- Solid, sliding lower storage doors.
- Front access for controls.
- Shelving for lower storage.
- ISO outlet/CON outlets.
- Refrigeration options: Thermostat, solenoid, sensor (consult factory).
- Humidity system w/humidistat.



Dover Food Retail
Conyers, GA USA
844.591.5937
hillphoenix.com

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