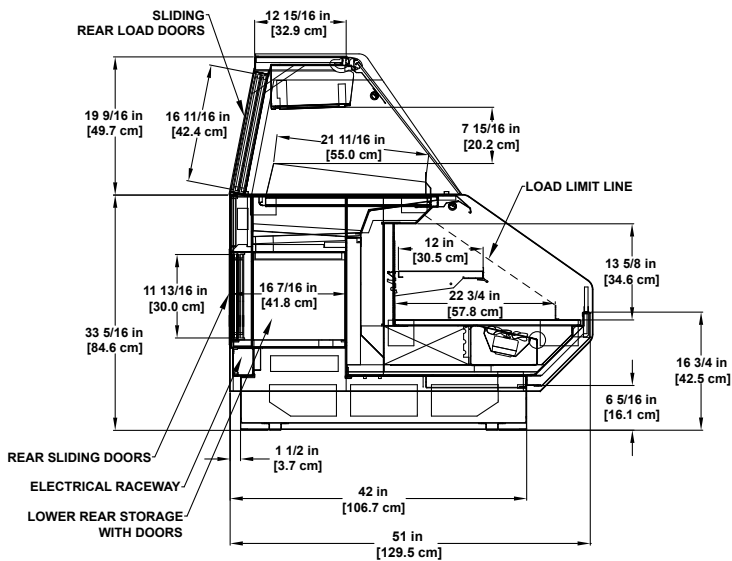


Dome Multi-Deck

Combination service/self-service display with refrigerated gravity coil dome for deli, meat and seafood applications.



Model PTD-RG Dome 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 7.

Base Model Features

- Sled runner base construction.
- Standard 33-3/8"H base and 51" D.
- Standard kick plate height: 6-5/16"H.
- Dome height: 20-3/16"H and 13-7/16"D dome top.
- 45° die board (lower front panel).

Refrigerated Dome

- Gravity coil dome refrigeration.
- Reflective, rear load doors with black frames.
- Single-pane, regular glare flat lift front glass.
- Stainless steel interior.
- Interior trim to match interior.
- Stainless steel flat bottom merchandising deck.
- Clearvoyant® LED top light.

Refrigerated Base

- 3-1/2"H x 1/2" thick polished, straight die board plex.
- Black painted metal interior.
- Interior trim to match interior.
- Black painted metal flat bottom merchandising deck with 2" metal product stop.
- (1) row 12" adjustable angled painted metal shelf with PTM.
- Rear electrical raceway.
- Solar digital thermometer.
- Energy-efficient fans.
- Remote DX refrigeration package.
- Clearvoyant LED cornice light.

Available Options

- Available lengths: 4', 5', 6', 8', 10', and 12'.
- Flat front profile.
- Interior or exterior miters up to 22.5° miters.
- Adjacent case must also contain miter.
- PTD-90° interior or exterior wedge standard is 2' straight case section with 22.5° miters each end.
- Bullet leg base with adjustable height toe kick.
- Pedestal base or false pedestals.
- Non glare flat or curved lift front glass.
- Regular glare curved glass.
- Rear fixed or flip up work boards: Poly, stainless steel or solid surface.
- Paper cutter: serrated or non-serrated.
- ISO outlet/CON outlets or CAT 5.
- Ice pans (required for seafood application).
- Price tag molding for shelving.
- Product stops for shelving.
- Clear, rear load dome doors.
- Gray frames.
- Cart bumper.
- Remote glycol refrigeration package.
- Clearvoyant LED shelf light in base.
- Solid or clear lower storage doors.



2017
DOE
COMPLIANT

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