

Hillphoenix.

**Specialty
Products**

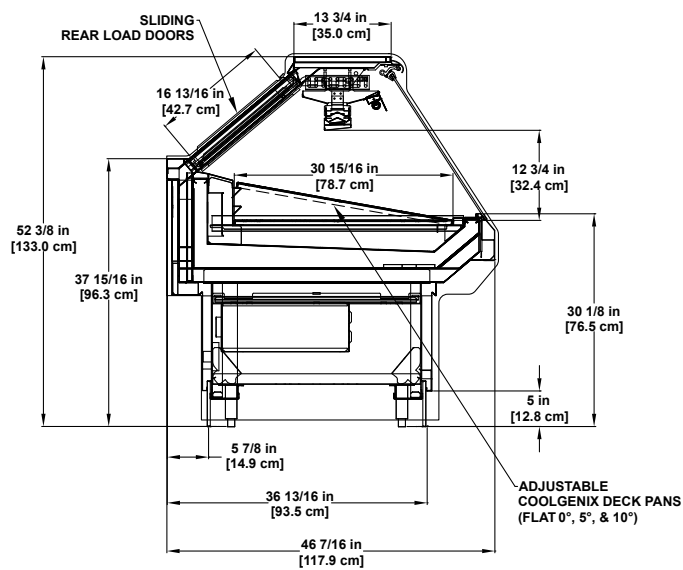
Coolgenix[®] 2.0

Conductive cooling technology for meat and seafood..

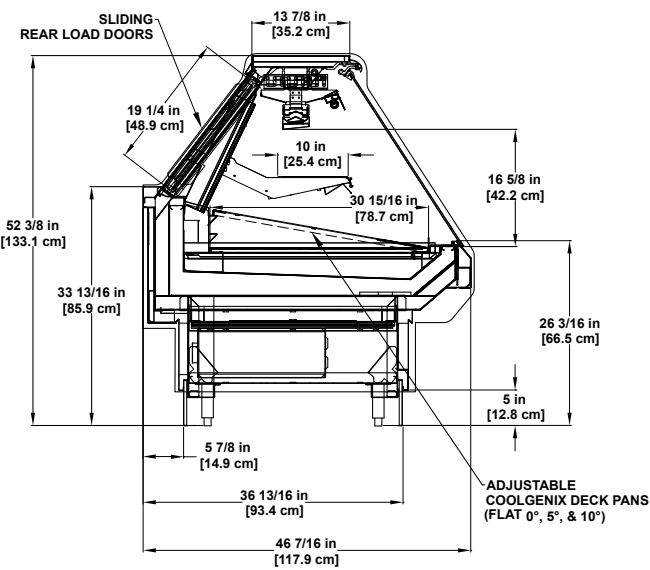


Photo may depict options not included in standard models.

Service MEAT & SEAFOOD

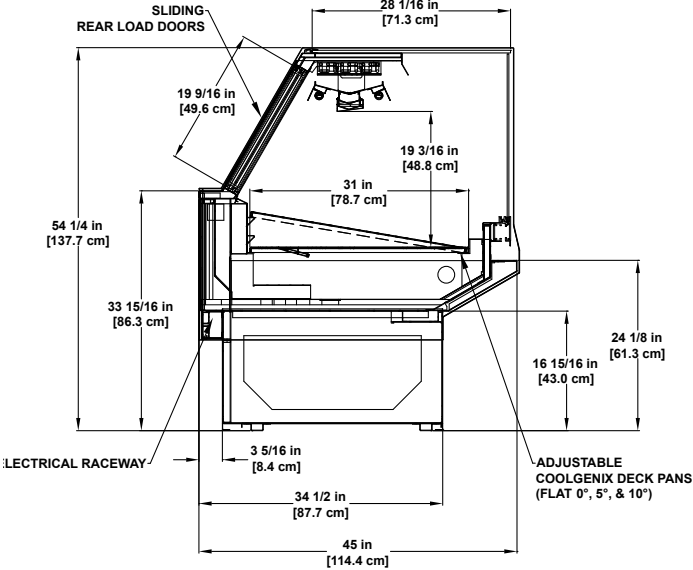


SSGC Refrigerated Single-deck Display

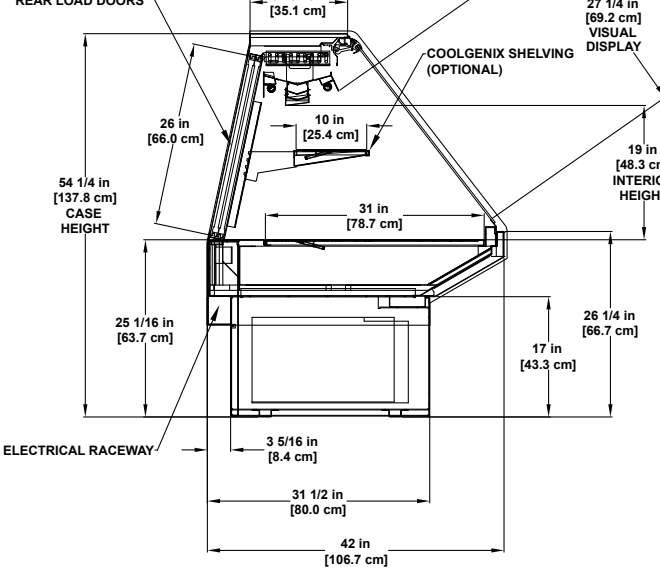


*Shown with optional shelving.

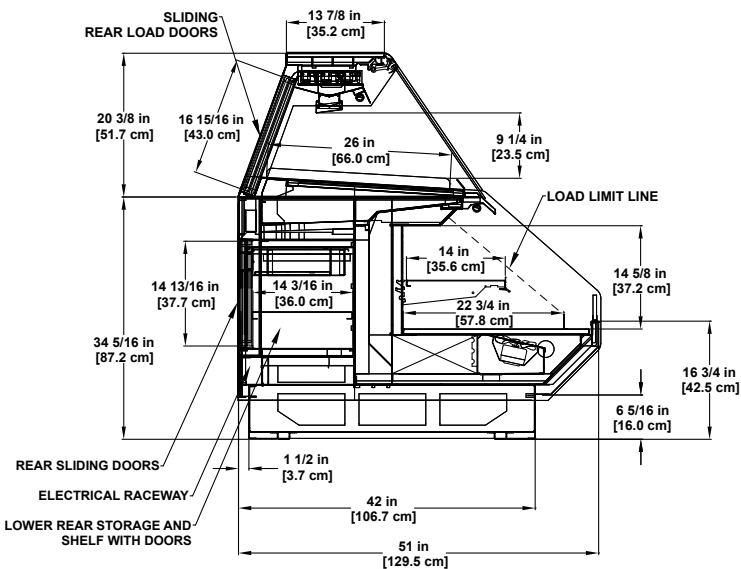
S2SGC Refrigerated Multi-deck Display



GMD-RGC Refrigerated Multi-deck Display



SMD-RGC Refrigerated Multi-deck Display Available in Vertical Glass Option



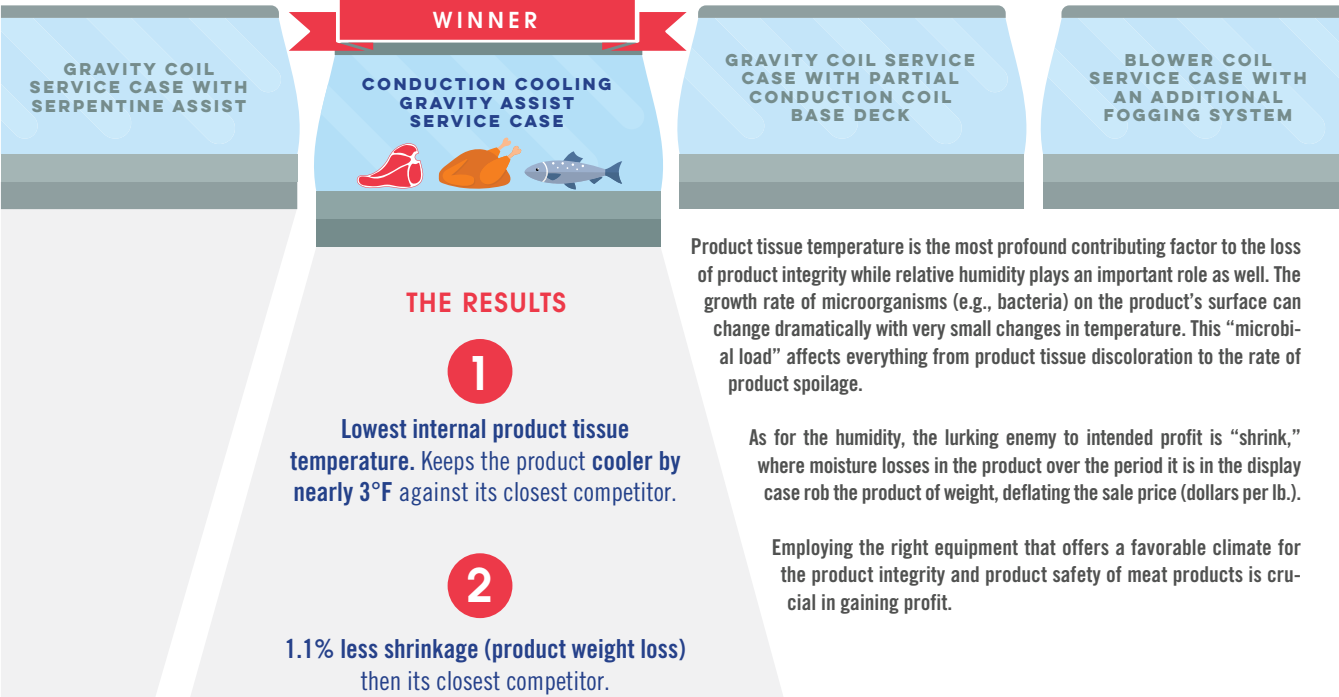
PTD-RGC Refrigerated Combo Display Available in Vertical Glass Option



There Is a Difference

AN INDEPENDENT STUDY ON COOLING TECHNOLOGIES

Not all fresh meat, poultry, and seafood refrigerated service cases are created equal — knowing that can make all the difference in your bottom line. Keeping product at the proper temperature and moisture levels can affect everything from shelf life and product integrity to the very safety of the food itself.



Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications are subject to change without notice.

Designed for optimal performance in store environments where temperatures and humidity do not exceed 75°F and 55% R.H.



Hillphoenix[®]

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