Hot Food Cases

Keeping hot foods hot!
All product must be preheated to 175°F PRIOR to merchandising in a hot foods display. Check product temperature of larger pieces when cooking different size items. It takes longer for larger pieces to reach desired temperature.

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.
The PTD family of display cases includes a hot service dome with hot self-service as shown in the PTD-H-H cross-section below or with the option of having a hot service dome with a refrigerated self-service section which is called the PTD-R-H.