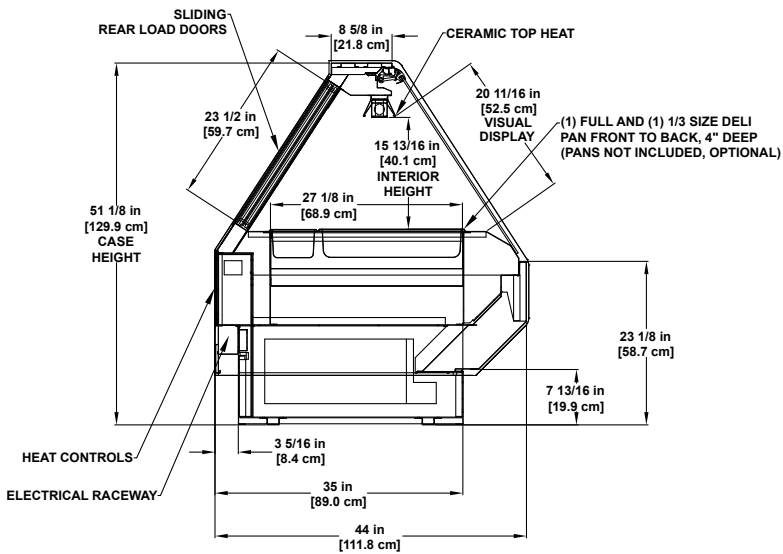


Hot Food Cases

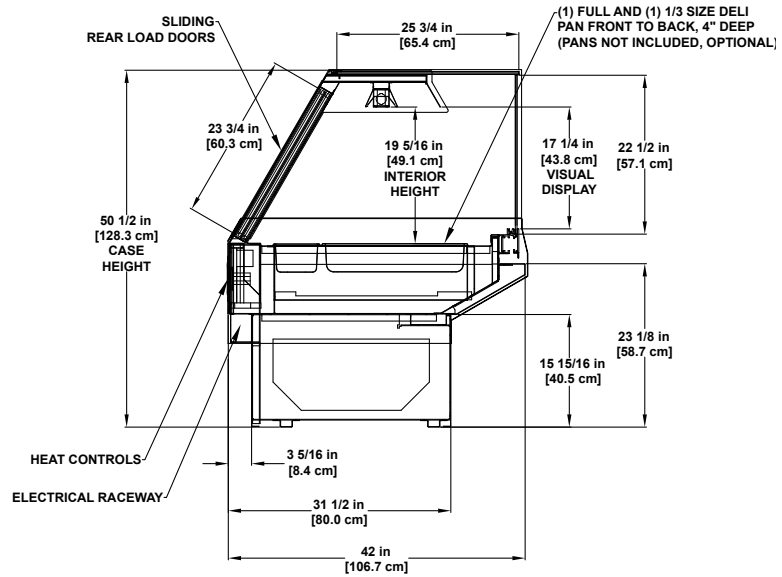
Keeping hot foods hot!



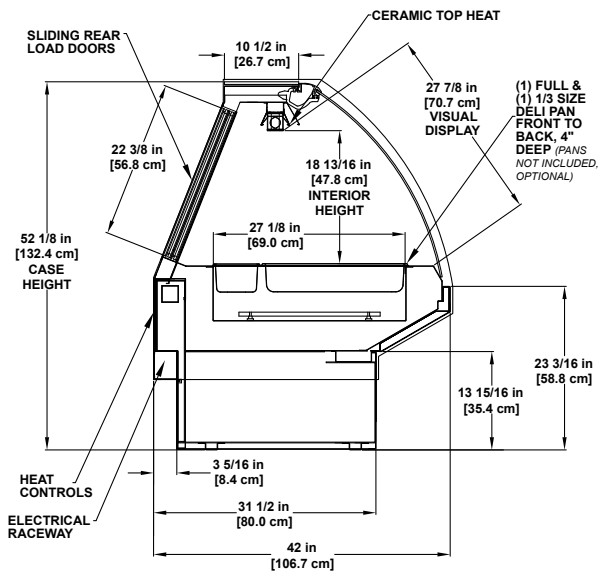
Hot Food SERVICE/Self-SERVICE



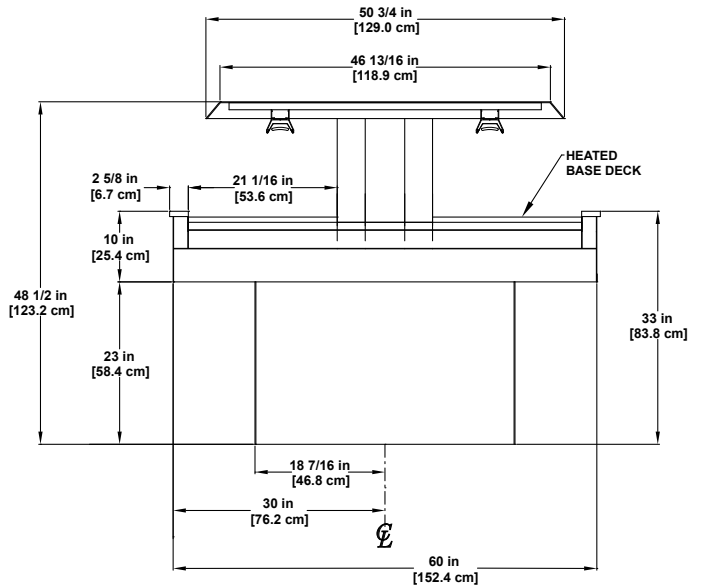
BMDH Hot Single-deck Display



GMDH Hot Single-deck Display



SMDH Hot Single-deck Display



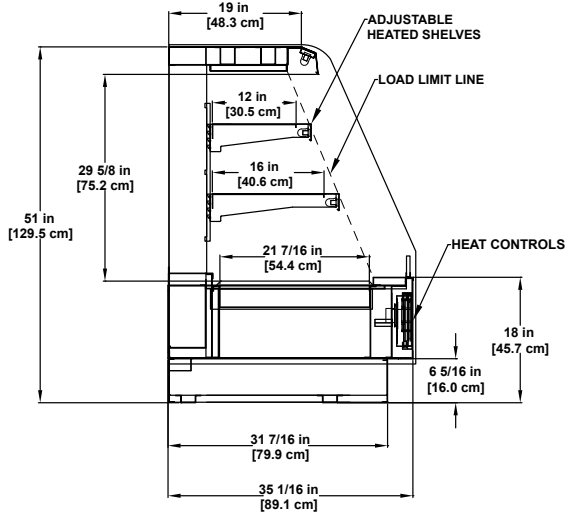
DI-H Hot Single-deck Display

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.

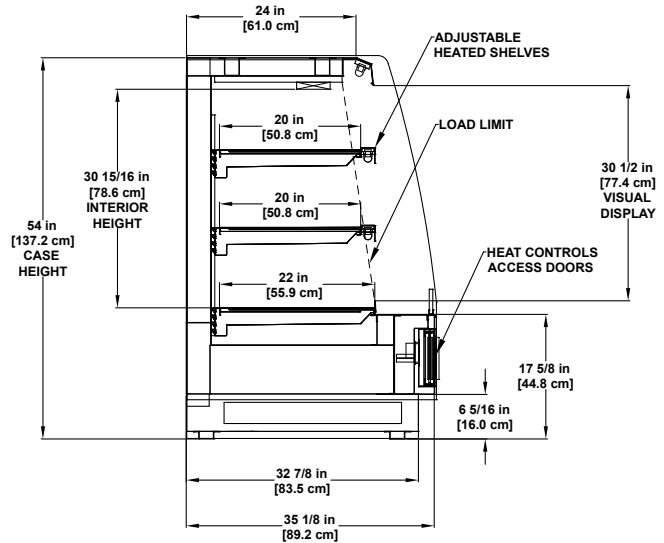
Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications are subject to change without notice.

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





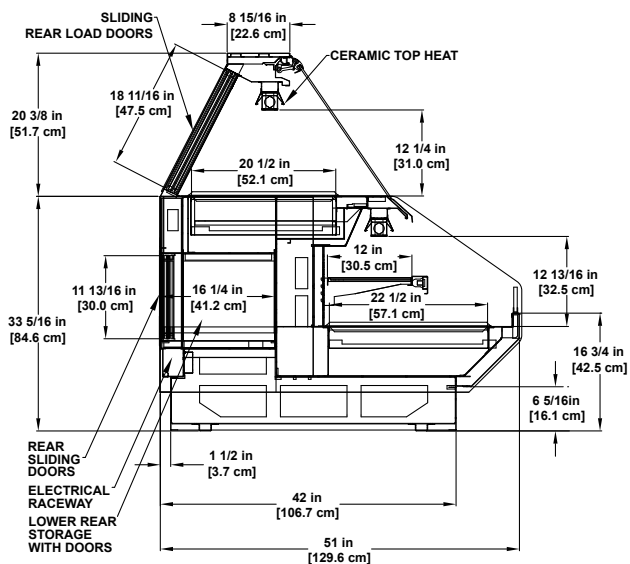
PFH | *Hot Single-deck Display*



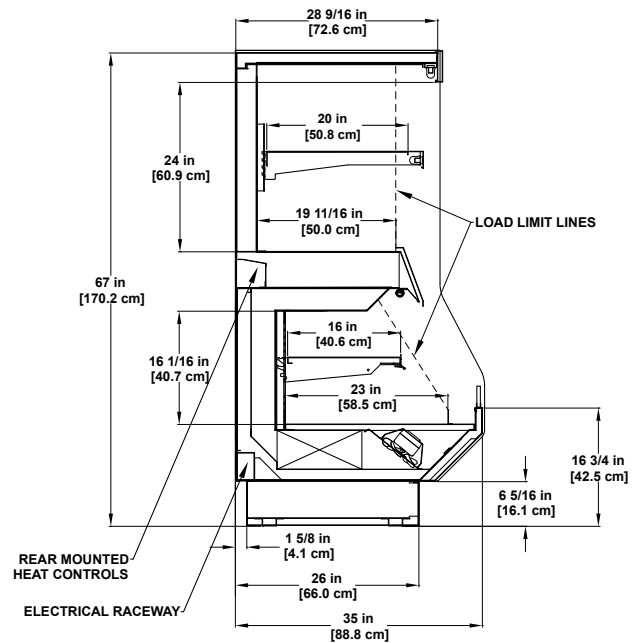
PFH-C | *Hot Single-deck Display*

COMBO HOT FOODS

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.



PTD-H-H | *Hot Single-deck Display*



HTPT | *Hot/Refrigerated Single-deck Display*

Hillphoenix[®]

2016 Gees Mill Road
Conyers, GA 30013
770-285-3264

www.hillphoenix.com