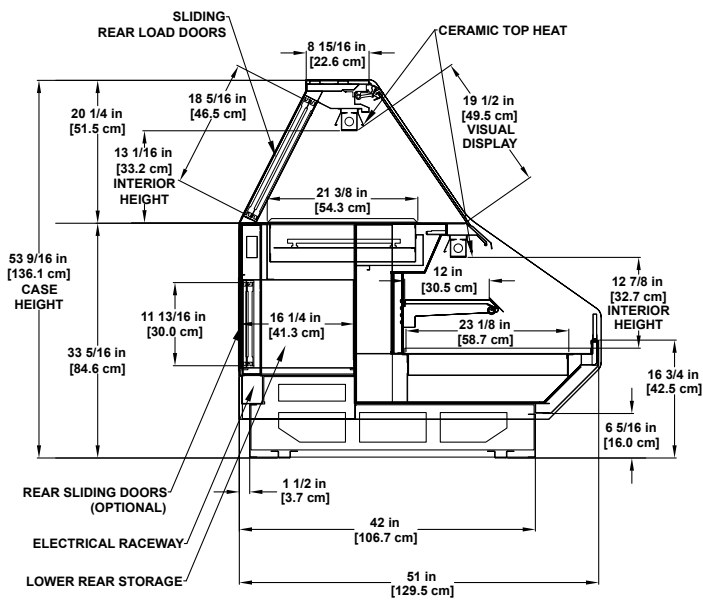


# Open Multi-Deck

Combination service dome/self-service base merchandiser for hot food items with lower rear storage.



# Model PTDH-H Open Multi-Deck



Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optimal 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 4.

## Base Model Features

### Hot Dome

- Dome height: 20-1/4" H.
- Stainless steel outside back and dome top.
- Reflective rear load doors with gray frames.
- Single-pane, regular glare flat glass with lift-up glass hardware.
- No glass masking.
- Stainless steel interior and trim.
- Stainless steel dry heat wells with divider bars for 4" D full-size pans (pans not included).
- Overhead ceramic heating elements with LED lighting (shatterproof).
- Low wattage, long wave radiant heat system.
- Dry heat, no water connection required.
- Electronically controlled zone heating with Bluetooth connectivity.
- Rear-mounted heat controls - separate controls for well & top heat.
- 2" dial thermometer.
- Rear electrical raceway location.
- 120/208-3-60.

### Hot Base

- Sled runner base construction.
- Overall case dimensions: 53-9/16" H & 51" D.
- 6-5/16" H stainless steel toekick, front and sides.
- 45-degree front dieboard.
- Painted metal exterior.
- Stainless steel base trim, front, sides, & rear.
- Stainless steel exterior trim.
- Stainless steel outside back.
- Stainless steel interior and trim.

- 3-1/2" H x 1/2" T straight dieboard glass.
- (1) row 12" D heated stainless steel shelving with smoke plex heat shield and LED lighting.
- Stainless steel heated flat bottom merchandising deck.
- LED lighting (shatterproof)
- Electronically controlled zone heating with Bluetooth connectivity.

## Available Options

- Available lengths: 4', 6', 8', 10', and 12'.
- Alternate 7-13/16" H toekick height (no change in overall height).
- Alternate case depth: 55" D with 16" D adjustable hot shelf in base.
- Alternate heated base height: 38" with (1) 12" D & (1) 16" D heated shelves.
- Flat front profile.
- Bullet leg base with adjustable height toekick.
- Pedestal base or false pedestal base.
- Exterior finishes: exterior grade laminate or stainless steel.
- Solid surface or stone case top.
- Single-pane, regular glare curved glass with lift-up glass hardware.
- Pans, stainless steel solid deck sections, or hot ceramic tiles.
- Integrated case top scale stand or adjustable scale stand.
- Rear flip-up work boards (fixed or flip-up) in poly, stainless steel, or solid surface.
- Paper cutters.
- ISO outlet/CON outlets (specify vertical or horizontal placement on rear).
- Clear rear load doors on dome.
- Sliding doors on dry lower storage.
- Lower storage with clear sliding doors.
- Adjustable shelf in rear storage.
- Solid or full-view end panels with mirror-polished, stainless steel interior.
- Cart bumper mounted on the front panel of the case.
- Cart bumper added to end panels.
- Front electrical raceway.



Dover Food Retail  
Conyers, GA USA  
770.285.3264  
hillphoenix.com

**Hillphoenix**

©2023 Hillphoenix, Inc.  
All rights reserved.

S04\_PTDH-H\_v0923