

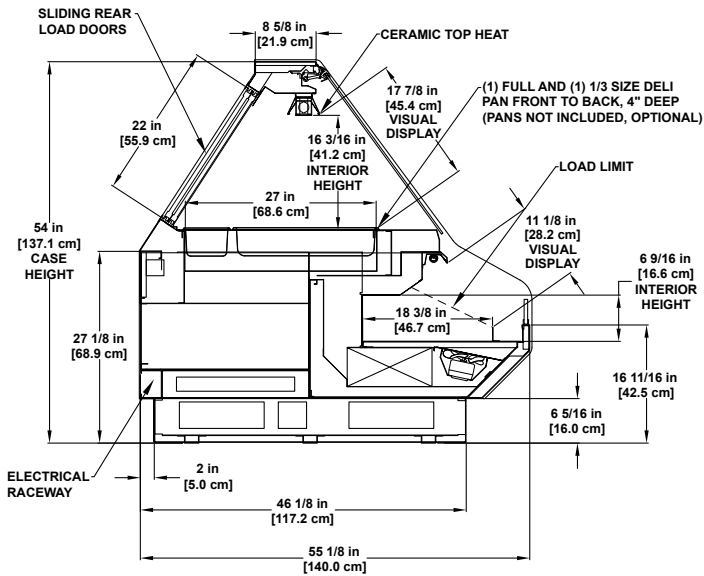
Oversized Single-Deck

Combination service /self-service merchandiser for refrigerated bakery, beverage, dairy as well as deli and hot food items with lower rear storage.



Model SD-R-H

Oversized Single-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 7.

Base Model Features

Hot Dome

- Dome height: 26" 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 and 1/3rd-size pans (pans not included).
- Overhead ceramic heating elements with 100W incandescent lighting (shatterproof).
- Low wattage, long wave radiant heat system.
- Dry heat, no water connection required.
- Electronically controlled zone heating.
- Rear-mounted heat controls - separate controls for well & top heat.
- 2" dial thermometer.
- Rear electrical raceway location.
- 120/208-3-60.

Refrigerated Base

- Sled runner base construction.
- Overall case dimensions: 54" H & 55-1/8" 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.
- Painted black metal interior and trim.
- 3-1/2" H x 1/2" T polished straight dieboard plex.
- Black painted metal flat bottom merchandising deck with 2" metal product stop.
- 23-3/4" D open dry rear storage.
- Clearvoyant® LED top lighting.
- Energy efficient fans.
- Solar digital thermometer.
- Rear electrical raceway location.
- Remote DX refrigeration package.

Available Options

- Available lengths: 4', 6', 8', 10' and 12'.
- Alternate 7-13/16" H toekick height (no change in overall height).
- Flat front profile.
- Bullet leg base with adjustable height toekick.
- Pedestal base or false pedestal base.
- Exterior finishes: exterior grade laminate or stainless steel.
- Interior finishes: painted white or stainless steel.
- Solid surface or stone case top.
- Front glass masking.
- Single-pane, regular glare curved glass with lift-up glass hardware.
- 2" H bottom merchandising deck product stop.
- 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.
- Gray rear load door frames on dome.
- Sliding doors on dry lower storage.
- Solid or full-view end panels with mirror-polished, stainless steel interior.
- Thermal divider.
- Cart bumper mounted on the front panel of the case.
- Cart bumper added to end panels.
- Front electrical raceway.
- Remote glycol or CO₂ refrigeration packages.



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