

ltem#:	1/8CPW88HC		Project:	
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Otv.		Date:		Approval:

Avantco CPW-88-HC 88 3/4" 16 Tub White Deluxe Ice Cream Dipping Cabinet

Item#178CPW88HC







Technical Data

88 3/4 Inches	
28 Inches	
51 1/4 Inches	
66 Inches	
82 11/16 Inches	
7 5/16 Inches	
22 Inches	
21 5/16 Inches	
28 15/16 Inches	
7.1 Amps	

Features

- Displays up to 16 ice cream tubs; stores up to 12 tubs beneath (capacity measured in 3 gallon tubs)
- White design helps showcase colorful flavors and samples
- Features stainless steel shelf on top of canopy for spoons, samples, and other supplies
- Offers digital temperature control
- Uses R290 refrigerant; 115V; 12/7 hp

Certifications



ETL, US



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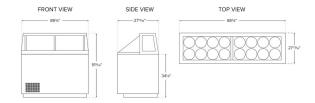
ETL Sanitation



Technical Data

Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	
-	700 Watts	
Wattage		
BTU (LBP)	3228 BTU	
Cabinet Type	Merchandising	
Capacity	27.8 cu. ft.	
Capacity (per Shelf)	33 lb.	
Compressor Location	Bottom Mounted	
Container Display Capacity	16 Cans	
Container Storage Capacity	12 Cans	
Door Style	Sliding	
Exterior Material	White-Coated Steel	
Front Style	Flat	
Horsepower	1 2/7 hp	
Insulation Material	Cyclopentane	
Interior Material	Precoated Aluminum Plate	
Maximum Ambient Temperature	90 Degrees F	
Number of Shelves	8 Shelves	
Plug Type	NEMA 5-15P	
Refrigerant Capacity	4.6 oz.	
Refrigerant Type	R-290	
Starting Amps	21.3 Amps	
Starting Wattage	2100 Watts	
Temperature Range	-1511 Degrees F	
Temperature Settings	Digital	
Total Container Capacity	28 Cans	
	Dipping Cabinets	

Plan View





Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco CPW-88-HC white deluxe ice cream dipping cabinet! Holding up to 16 ice cream tubs at a time, the unit is perfect for ice cream shops, candy stores, dessert bars, and cafeterias. The frozen storage space beneath the display even provides six epoxy-coated shelves for holding up to 12 tubs of back-up flavors, making it a convenient unit for businesses with limited space.

Outfitted with a glass canopy, the dipping cabinet is perfect for front-of-house applications. A deep shelf is built on top of the canopy too, which is ideal for placing sampling spoons, cups, promotional materials, and prepared orders. Not only does the canopy prevent customers from contaminating the product, but it ensures crystal-clear visibility for merchandising purposes. By showcasing bright, fruity or dark, decadent flavors behind the glass and illuminating it with LED lighting, you tempt customers into trying a bite - or a few! An easy lift-up clear lid helps to retain cold air around the product for a safe holding environment. Because it's fast and easy to use, it is perfect for those busy rush hours or constant streams of customers in the summer months!

This dipping cabinet ensures optimal performance by operating with a 1 2/7 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures between -15 to -11 degrees Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Control the unit and program your preferred settings with intuitive digital controls.

A 115V electrical connection is required for operation.

▲ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.