

Avantco DDLC-71-S 71" Stainless Steel Square Glass Refrigerated Deli Case

Item #178DDLC71S



Technical Data

Width	71 Inches
Depth	35 1/2 Inches
Height	52 Inches
Power Cord Length	98 1/2 Inches
Door Opening Width	12 5/8 Inches
Door Opening Height	19 1/2 Inches
Phase	1 Phase
Voltage	115 Volts
Capacity	12 cu. ft.
Casters	With Casters

Features

- Sleek stainless steel exterior finish
- Durable commercial grade tempered glass and sliding rear doors
- Interior shelves for an organized display; added storage underneath
- Digital controller for easy operation and automatic defrost for easy maintenance
- Gravity coil system; R-290 refrigerant, 115V

Certifications



ETL Sanitation



ETL, US & Canada



5-15P

Technical Data

Color	Silver
Compressor Location	Bottom Mounted
Display Case Type	Double Duty Refrigerated
Door Style	Sliding
Door Type	Glass
Exterior Material	Stainless Steel
Features	LED Lighting
Glass Style	Flat
Horsepower	1/4 HP
Installation Type	Floor Model
Interior Material	Aluminum
Number of Doors	2 Doors
Number of Shelves	7 Shelves
Refrigerant Capacity	4.2 oz.
Refrigerant Type	R-290
Refrigeration Type	Gravity Coil
Service Type	Full Service
Stainless Steel Type	Type 304
Temperature	33 - 40 Degrees F
Type	Deli Cases

Notes & Details

Attractively present your fresh cheese, meat, and other refrigerated deli items with the Avantco DDLC-71-S 71" stainless steel square glass refrigerated deli case! With a sleek, square glass design, this contemporary case keeps contents sanitary while beautifully displaying them on the 4 stainless steel solid shelves and 3 epoxy-coated bottom shelves. With added storage underneath, this unit is easy to restock and helps save space in your establishment. Crisp, internal LED lighting provides superior visibility for your products. Having a deli case is sure to boost your impulse sales because customers can clearly see the products you're offering behind the strong, damage-resistant glass front. A durable stainless steel exterior combines with the aluminum interior for long-lasting durability.

For optimal temperature retention, this deli case features foamed-in-place polyurethane insulation that protects the integrity of your refrigerated goods. A 1/4 hp refrigeration system keeps the unit operating at temperatures between 33-40 degrees Fahrenheit by circulating R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The digital temperature controller ensures quick temperature readability, and for convenience the unit has an auto defrost function. A set of 4" casters, 2 with brakes, provides the unit with convenient mobility. When it comes time for cleaning or maintenance, simply roll the unit away from the wall! 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.