

ltem#:	178DLC36HCS		Project:	
Otv:		Date:		Approval:

Avantco DLC36-HC-S 36" Stainless Steel Curved Glass Refrigerated Deli Case

Item #178DLC36HCS







Technical Data

Width	36 1/4 Inches	
Depth	32 1/2 Inches	
Height	42 7/8 Inches	
Power Cord Length	98 Inches	
Interior Width	32 1/4 Inches	
Left Door Opening Width	14 5/8 Inches	
Right Door Opening Width	14 5/8 Inches	
Interior Depth	26 3/4 Inches	
Interior Height	26 3/4 Inches	
Amps	3.14 Amps	

Features

- Curved glass front and LED lighting to best showcase fresh deli product
- Strong and sleek stainless steel exterior with a 21" deep countertop for convenient workspace
- 2 rear sliding doors provide access to interior, which houses 3 shelves for product
- Digital controller for easy operation and automatic defrost for easy maintenance
- Uses R290; 1/2 hp, 115V; 3.14 Amps

Certifications





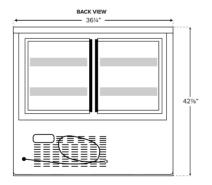
ETL Sanitation

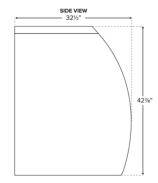


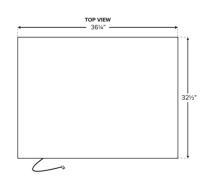
Technical Data

Phase	1 Phase	
Voltage	115 Volts	
BTU (LBP)	743 BTU	
Capacity	10 cu. ft.	
Color	Silver	
Compressor Location	Bottom Mounted	
Display Case Type	Refrigerated Single Duty	
Door Style	Sliding	
Features	LED Lighting Lighted Interior	
Glass Style	Curved	
Horsepower	1/2 HP	
Installation Type	Floor Model	
Number of Doors	2 Doors	
Number of Shelves	3 Shelves	
Number of Tiers	3 Tiers	
Plug Type	NEMA 5-15P	
Refrigerant Capacity	3.2 oz.	
Refrigerant Type	R-290	
Refrigeration Type	Gravity Coil	
Service Type	Full Service	
Temperature	33 - 40 Degrees F	
Туре	Deli Cases	

Plan View









Notes & Details

Great for cafes and delis, the Avantco DLC36-HC-S 36" stainless steel curved glass refrigerated deli case provides 10 cu. ft. of display space for merchandising parfaits, specialty sandwiches, and pre-packaged salads. Organize and display your product inventory on the 3 epoxy-coated steel shelves, each of which accommodate up to 132 lb. of weight. This provides plenty of strength to showcase your largest pre-wrapped subs, trays of sliced fruit, or dense, grain-based salads. Plus, the interior floor is made of type 304 stainless steel to withstand the inevitable spill or leak, helping to maintain the cabinet's integrity throughout the years. The 3 access doors easily slide open for efficient loading and service.

With a type 304 stainless steel exterior, the deli case is designed with durability in mind. It also includes a curved glass front, which helps to draw attention to the products you display inside, increasing visibility and encouraging impulse buys.

To ensure that products remain at food safe temperatures at all times, the unit relies on a 1/2 hp refrigeration system that circulates R290 refrigerant. This specialty refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Not only does it help you do your part to be kind to the environment, it also maintains temperatures between 33 and 40 degrees Fahrenheit. This deli case uses gravity coil refrigeration, meaning it is able to keep product cold, fresh, and ready to serve without the risk of dehydration. The digital temperature controller makes sure that it's easy to monitor and adjust as needed. Automatic defrost also simplifies maintenance, so your deli case is working at top-performance. It requires a 115V electrical connection for operation and includes a 98" cord.

MARNING: 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.