

Item #: 178UDD72S6 Project: _____

Qty: _____ Date: _____ Approval: _____



Avantco UDD-72-HC-S (2) Triple Tap Kegerator Beer Dispenser - Stainless Steel, (3) 1/2 Keg Capacity

Item #178UDD72S6



Technical Data

Width	72 3/4 Inches
Depth	24 7/16 Inches
Height	35 5/8 Inches
Interior Width	60 1/8 Inches
Interior Depth	18 1/2 Inches
Faucet Height	10 1/4 Inches
Interior Height	30 1/2 Inches
Tap Tower Height	16 Inches
Tap Tower Diameter	3 Inches
Amps	2 Amps
Voltage	115 Volts
Compressor Location	Left Side Mounted
Door Type	Solid
Exterior Finish	Stainless Steel
Features	LED Lighting
Horsepower	3/7 HP
Number of Doors	3 Doors
Number of Kegs	3 Kegs
Number of Taps	6 Taps
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	1/2 Barrel
Type	Kegerators / Beer Dispensers

Features

- 4 shelves included for optional bottle and can storage for increased versatility
- (2) 3-tap towers with a 10 1/4" faucet height
- Energy efficient LED interior lighting
- Includes (6) "D" system couplers and keg mats
- 115V; 3/7 hp; 2 Amps; eco-friendly R290 refrigerant

Certifications



5-15P



ETL US



ETL Sanitation

Avantco Refrigeration



Notes & Details

Great for cafes and delis, the Avantco DLC36-HC-S 36" stainless steel curved glass refrigerated deli case provides 11.6 cu. ft. of display space for merchandising parfaits, specialty sandwiches, and pre-packaged salads. Organize and display your product inventory on the 4 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 2 access doors easily slide open for efficient loading and service.

With a type 430 stainless steel exterior, the deli case is designed with maximum 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 3/7 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. 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 an 8' cord.

⚠ 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.