

tem #: 360ADC4FHC		Project:	
Otv:	Date:	Approval:	

Avantco ADC-4F-HC 26" Customizable Ice Cream Dipping Cabinet with Flat Sneeze Guard

Item#360ADC4FHC







Technical Data

Width	26 Inches	
Depth	28 Inches	
Height	52 Inches	
Power Cord Length	70 Inches	
Interior Width	21 1/2 Inches	
Interior Depth	21 1/2 Inches	
Interior Height	25 1/2 Inches	
Amps	3 Amps	
Hertz	60 Hz	
Phase	1 Phase	

Features

- Displays up to 4 ice cream tubs; space beneath display to store up to 2 back-up
- Includes flat-front sneeze guard to prevent contamination but ensure visibility
- Holds temperatures between -15 and 10 degrees Fahrenheit; manual temperature
- R-290 refrigerant, 115V, 1/4 hp
- Perfect for ice cream shops, dessert bars, and cafeterias

Certifications











Technical Data

115 Volts
Merchandising
4.25 cu. ft.
White
Bottom Mounted
4 Cans
2 Cans
Sliding
Glass
Customizable
Flat
1/4 hp
R-290
-15 - 10 Degrees F
683 BTU
6 Cans
Dipping Cabinets

Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ADC-4F-HC flat glass ice cream dipping cabinet! Holding up to 4 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 a convenient place for holding up to 2 back-up flavors, making it a space-efficient unit for businesses with limited space.

Outfitted with a flat-front sneeze guard, the dipping cabinet is perfect for front-of-house applications. Not only does the sneeze guard prevent customers from contaminating the product, but it ensures crystal-clear visibility for merchandising purposes. By showcasing bright, fruity or dark and decadent, chocolatey flavors behind the glass, you tempt customers into trying a bite -- or a few! A sliding cover also protects the ice cream, while helping to retain cold air around the product for a safe holding environment. Because it slides open and closed, it's fast and easy to use, too, which is perfect for those busy rush hours or constant streams of customers in the summer months! The cover also comes equipped with a lid lock to ensure that your ice cream remains protected and temperature controlled.

Featuring a manual control to maintain temperatures from -15 to 10 degrees Fahrenheit, this cabinet ensures that ice cream is held in a proper environment to preserve its quality and consistency. To help achieve this, the robust, bottom-mounted 1/4 hp compressor Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Plus, for maximum structural rigidity and temperature retention, the cabinet is foamed-in place using polyurethane insulation.

This unit is white and built with rounded corners for an attractive, sleek appearance. It requires a 115V electrical connection 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.