

Avantco ADC-8 Ice Cream Dipping Cabinet - 49"

Item #360ADC8HC



Technical Data

| | |
|----------------------------|--------------------|
| Width | 49 Inches |
| Depth | 28 Inches |
| Height | 35 Inches |
| Interior Width | 44 Inches |
| Interior Depth | 21 1/2 Inches |
| Interior Height | 25 1/2 Inches |
| Amps | 4 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Cabinet Type | Merchandising |
| Capacity | 14 cu. ft. |
| Color | White |
| Compressor Location | Bottom Mounted |
| Container Display Capacity | 8 Cans |
| Container Storage Capacity | 6 Cans |
| Door Style | Sliding |
| Door Type | Glass |
| Front Style | No Sneeze Guard |
| Horsepower | 2/5 HP |
| Plug Type | NEMA 5-15P |
| Refrigerant Type | R-290 |
| Temperature Range | -15 - 10 Degrees F |
| Total BTU | 1092 BTU |
| Total Container Capacity | 14 Cans |
| Type | Dipping Cabinets |

Features

- Displays up to 8 ice cream tubs; space beneath to display to store 6 back-up tubs
- White, curved-front design with painted steel construction
- Holds temperatures between -15 and 10 degrees Fahrenheit; manual temperature control
- Eco-friendly R290 refrigerant, 115V, 2/5 hp

Certifications



5-15P



ETL US



ETL Sanitation



Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ADC-8-HC ice cream dipping cabinet! Holding up to 8 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 6 back-up flavors, making it a space-efficient unit for businesses with limited space.

A sliding cover 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 2/5 hp compressor uses eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business. Plus, for maximum structural rigidity and temperature retention, the cabinet is foamed-in place using polyurethane insulation.

This unit is white painted steel 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.