

Item #: 360ADC8N Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ADC-8-N 49" Customizable Ice Cream Dipping Cabinet

Item #360ADC8N



Technical Data

Width	49 Inches
Depth	28 Inches
Height	35 Inches
Power Cord Length	70 Inches
Interior Width	44 Inches
Interior Depth	21 1/2 Inches
Interior Height	25 1/2 Inches
Amps	4 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Displays up to 8 ice cream tubs
- White curved-front design with painted steel construction
- Holds temperatures between -15 and 10 degrees Fahrenheit
- Included tub baskets are easy to remove and store
- R-290 refrigerant, 115V, 2/5 hp

Certifications



5-15P



ETL Sanitation



ETL, US



Customizable



Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	14 cu. ft.
Casters	With Casters
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	8 Cans
Container Storage Capacity	6 Cans
Door Style	Sliding
Door Type	Glass
Features	Customizable LED Lighting
Front Style	No Sneeze Guard
Horsepower	2/5 hp
Refrigerant Type	R-290
Temperature Range	-15 - 10 Degrees F
Total BTU	1092 BTU
Total Container Capacity	14 Cans
Type	Dipping Cabinets

Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ADC-8-N ice cream dipping cabinet! Holding up to (8) 10" x 10" 3-gallon ice cream tubs (sold separately) 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 backup flavors, making it a space-efficient unit for businesses with limited space. This cabinet features a white curved front design with a painted steel construction.

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 as well, making it ideal for busy periods. 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 compressor uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

A convenient frozen storage space underneath the display accommodates up to 6 ice cream tubs, providing easy access and helping to save valuable storage space. This cabinet is made fully mobile with 4 included casters, making it easy to move out of the way when cleaning. The tub baskets are easy to remove and store.

⚠ 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.