

Item #: 360ADCCEL13F Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ADC-GEL-13F 71" Customizable 13 Pan Gelato Dipping Cabinet with Flat Sneeze Guard and Pans

Item #360ADCCEL13F



Technical Data

Width	70 7/8 Inches
Depth	28 1/8 Inches
Height	52 Inches
Power Cord Length	70 Inches
Interior Width	64 15/16 Inches
Interior Depth	21 1/4 Inches
Interior Height	25 1/2 Inches
Amps	4 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Displays up to (13) 5 liter pans of product
- Includes flat-front sneeze guard to prevent contamination but ensure visibility
- Holds temperatures between -15 and 15 degrees Fahrenheit with digital temperature controller
- Perfect for ice cream shops, dessert bars, and cafeterias
- R-290 refrigerant, 115V, 2/3 hp
- only the cabinet holds the ETL certification

Certifications



5-15P



ETL Sanitation



ETL, US



Customizable

Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	16 cu. ft.
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	13 Pans
Door Style	Sliding
Door Type	Glass
Features	Customizable Digital Temperature Controller LED Lighting Lockable Lid With Sneeze Guard
Front Style	Flat
Horsepower	3/5 hp
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Temperature Range	-15 - 15 Degrees F
Type	Gelato Cabinets

Notes & Details

Display, merchandise, and serve a delicious variety of gelato flavors with this Avantco ADC-GEL-13F flat glass gelato dipping cabinet! Featuring a racking system designed to fit the included (13) 5 liter pans, this unit is perfect for ice cream shops, candy stores, dessert bars, and cafeterias. It's capable of serving ice cream, gelato, sorbet, and acai. The frozen storage space beneath the display even provides a convenient place for holding back-up pans, 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 chocolatey flavors behind the glass, you tempt customers into trying a bite - or a few!

A sliding cover also protects your product 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. This dipping cabinet also features a white, curved front design with a painted steel construction. Plus, it has LED lighting to help light and show off your products!

Featuring a digital controller to maintain temperatures from -15 to 15 degrees Fahrenheit, this cabinet ensures that your gelato 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, making it a regulation compliant choice for your business. Plus, for maximum structural rigidity and temperature retention, the cabinet is foamed-in place using cyclopentane insulation. 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.