

Item #: 360ADCGEL4P Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ADC-GEL-4 26" Four Pan Gelato Dipping Cabinet with Pans

Item #360ADCGEL4P



Technical Data

Width	26 Inches
Depth	28 Inches
Height	35 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 Hertz
Phase	1 Phase

Features

- Displays up to (4) 5 liter pans of product
- White, curved-front design with painted steel construction
- 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, 1/4 hp

Certifications



5-15P



ETL Sanitation



ETL, US

Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	4.25 cu. ft.
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	4 Pans
Door Style	Sliding
Door Type	Glass
Features	Digital Temperature Controller LED Lighting Lockable Lid
Front Style	No Sneeze Guard
Horsepower	1/4 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-4 gelato dipping cabinet! Featuring a racking system designed to fit the included (4) 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.

A sliding cover 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 product remains protected and temperature controlled. This dipping cabinet 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.