

Item#:	360ADCGEL9P		Project:	
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O+v.		Date		Approval:

Avantco ADC-GEL-9 49" Nine Pan Gelato Dipping Cabinet with Pans

Item #360ADCGEL9P







Technical Data

Width	49 5/8 Inches	
Depth	28 1/8 Inches	
Height	34 1/2 Inches	
Power Cord Length	70 Inches	
Interior Width	43 11/16 Inches	
Interior Depth	21 1/4 Inches	
Interior Height	25 1/2 Inches	
Amps	4 Amps	
Hertz	60 Hertz	
Phase	1 Phase	

Features

- Displays up to (9) 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, 2/5 hp

Certifications



ETL, US



ETL Sanitation 5-15P





Technical Data

Voltage	115 Volts	
Cabinet Type	Merchandising	
Capacity	10.25 cu. ft.	
Color	White	
Compressor Location	Bottom Mounted	
Container Display Capacity	9 Pans	
Door Style	Sliding	
Door Type	Glass	
Features	Digital Temperature Controller LED Lighting Lockable Lid	
Front Style	No Sneeze Guard	
Horsepower	2/5 HP	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Temperature Range	-15 - 15 Degrees F	
Туре	Gelato Cabinets	

Notes & Details

Display, merchandise, and serve a delicious variety of gelato flavors with this Avantco ADC-GEL-9 gelato dipping cabinet! Featuring a racking system designed to fit the included (9) 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 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.