

Avantco DLC64-HC-B 64" Black Curved Glass Refrigerated Deli Case

Item #178DLC64HCB



Technical Data

Width	64 1/4 Inches
Depth	32 1/2 Inches
Height	42 7/8 Inches
Interior Width	60 1/4 Inches
Interior Depth	26 3/4 Inches
Interior Height	26 3/4 Inches
Amps	3.37 Amps
Phase	1 Phase
Voltage	115 Volts
BTU (LBP)	2760
Capacity	18.8 cu. ft.
Color	Black
Compressor Location	Bottom Mounted
Display Case Type	Refrigerated
Door Style	Sliding
Features	LED Lighting Lighted Interior
Glass Style	Curved
Horsepower	4/5 HP
Installation Type	Floor Model
Number of Doors	3 Doors
Number of Shelves	9 Shelves
Number of Tiers	3 Tiers
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Gravity Coil
Service Type	Full Service
Temperature	33 - 40 Degrees F
Type	Deli Cases

Features

- Curved glass front and LED lighting to best showcase fresh deli product
- Durable black exterior with a 21" deep countertop for convenient workspace
- 3 rear sliding doors provide access to interior, which houses 9 shelves for product organization
- Digital controller for easy operation and automatic defrost for easy maintenance
- Uses eco-friendly R290; 4/5 hp, 115V; 3.37 Amps

Certifications



ETL US

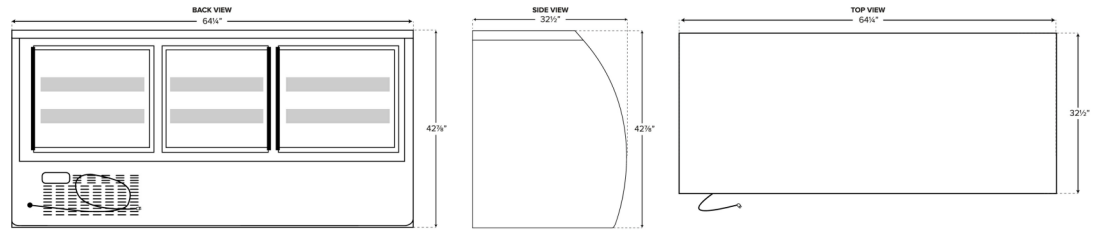


5-15P



ETL Sanitation

Plan View



Notes & Details

Great for cafes and delis, the Avantco DLC64-HC-B 64" black curved glass refrigerated deli case provides 18.8 cu. ft. of display space for merchandising parfaits, specialty sandwiches, and pre-packaged salads. Organize and display your product inventory on the 9 epoxy-coated steel shelves, each of which accommodate up to 132 lb. of weight. This provides plenty of strength to showcase your largest pre-wrapped subs, trays of sliced fruit, or dense, grain-based salads. Plus, the interior floor is made of type 304 stainless steel to withstand the inevitable spill or leak, helping to maintain the cabinet's integrity throughout the years. The 3 access doors easily slide open for efficient loading and service.

With a black painted steel exterior, the deli case is designed with durability in mind. It also includes a curved glass front, which helps to draw attention to the products you display inside, increasing visibility and encouraging impulse buys.

To ensure that products remain at food safe temperatures at all times, the unit relies on a 4/5 hp refrigeration system that circulates R290 refrigerant. This specialty refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Not only does it help you do your part to be kind to the environment, it also maintains temperatures between 33 and 40 degrees Fahrenheit. The digital temperature controller makes sure that it's easy to monitor and adjust as needed. Automatic defrost also simplifies maintenance, so your deli case is working at top-performance. It requires a 115V electrical connection for operation and includes an 8' cord.

⚠ 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.