

Item #: 178CPSS88HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CPSS-88-HC 88 3/4" 16 Tub Stainless Steel Deluxe Ice Cream Dipping Cabinet

Item #178CPSS88HC



Technical Data

Width	88 3/4 Inches
Depth	28 Inches
Height	51 1/4 Inches
Power Cord Length	66 Inches
Interior Width	82 11/16 Inches
Shelf Width	7 5/16 Inches
Interior Depth	22 Inches
Shelf Depth	21 5/16 Inches
Interior Height	28 15/16 Inches
Amps	7.1 Amps

Features

- Displays up to 16 ice cream tubs; stores up to 12 tubs beneath (capacity measured in 3 gallon tubs)
- Durable stainless steel exterior provides sharp aesthetic appeal
- Features stainless steel shelf on top of canopy for spoons, samples, and other supplies
- Offers digital temperature control
- Uses R290 refrigerant; 115V; 1 2/7 hp

Certifications



5-15P



ETL, US

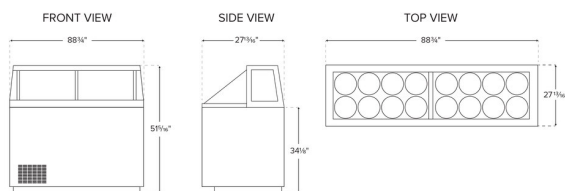


ETL Sanitation

Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	700 Watts
BTU (LBP)	3228 BTU
Cabinet Type	Merchandising
Capacity	27.8 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Bottom Mounted
Container Display Capacity	16 Cans
Container Storage Capacity	12 Cans
Door Style	Sliding
Exterior Material	Stainless Steel
Front Style	Flat
Horsepower	1 2/7 hp
Insulation Material	Cyclopentane
Interior Material	Precoated Aluminum Plate
Maximum Ambient Temperature	90 Degrees F
Number of Shelves	8 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Starting Amps	21.3 Amps
Starting Wattage	2100 Watts
Temperature Range	-15 - -11 Degrees F
Temperature Settings	Digital
Total Container Capacity	28 Cans
Type	Dipping Cabinets

Plan View





Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco CPSS-88-HC stainless steel deluxe ice cream dipping cabinet! Holding up to 16 ice cream tubs 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 six epoxy-coated shelves for holding up to 12 tubs of back-up flavors, making it a convenient unit for businesses with limited space.

Outfitted with a glass canopy, the dipping cabinet is perfect for front-of-house applications. A deep shelf is built on top of the canopy too, which is ideal for placing sampling spoons, cups, promotional materials, and prepared orders. Not only does the canopy prevent customers from contaminating the product, but it ensures crystal-clear visibility for merchandising purposes. By showcasing bright, fruity or dark, decadent flavors behind the glass and illuminating it with LED lighting, you tempt customers into trying a bite - or a few! An easy lift-up clear lid helps to retain cold air around the product for a safe holding environment. Because it's fast and easy to use, it is perfect for those busy rush hours or constant streams of customers in the summer months!

This dipping cabinet ensures optimal performance by operating with a 1 2/7 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures between -15 to -11 degrees Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Control the unit and program your preferred settings with intuitive digital controls.

With a stainless steel design, the unit is built for long-lasting durability and natural rust- and corrosion-resistance. A 115V electrical connection is required 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.