

Item #: 178UDD72S8 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco UDD-72-HC-S (2) Four Tap Kegerator Beer Dispenser - Stainless Steel, (3) 1/2 Keg Capacity

Item #178UDD72S8



Technical Data

Width	72 3/4 Inches
Depth	24 7/16 Inches
Height	35 5/8 Inches
Power Cord Length	108 Inches
Interior Width	60 1/8 Inches
Interior Depth	18 1/2 Inches
Nominal Depth	Narrow
Faucet Height	10 1/4 Inches
Interior Height	30 1/2 Inches
Tap Tower Height	16 Inches

Features

- 4 shelves included for optional bottle and can storage for increased versatility
- (2) 4-tap towers with a 10 1/4" faucet height
- Energy efficient LED interior lighting
- Includes (8) "D" system couplers and keg mats
- 115V; 3/7 hp; R290 refrigerant
- Note: only the kegerator holds the ETL certification

Certifications



ETL, US



5-15P

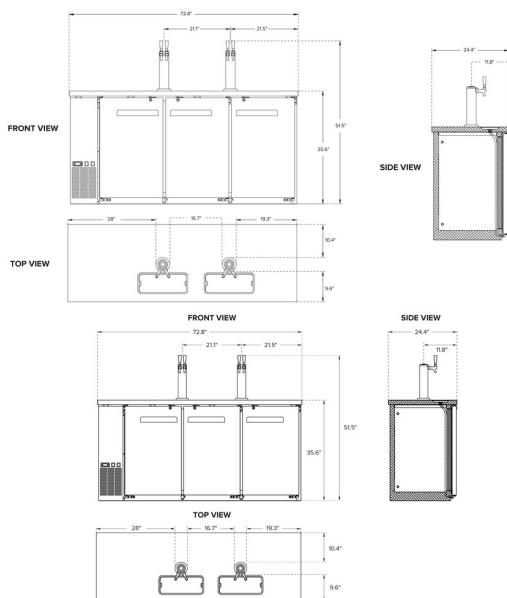


ETL Sanitation

Technical Data

Tap Tower Diameter	3 Inches
Amps	3.5 Amps
Voltage	115 Volts
Wattage	325 Watts
Compressor Location	Left Side Mounted
Door Type	Solid
Exterior Finish	Stainless Steel
Features	LED Lighting Removable Magnetic Door Gaskets
Horsepower	3/7 hp
Number of Doors	3 Doors
Number of Kegs	3 Kegs
Number of Taps	8+ Taps
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Starting Amps	10.5 Amps
Starting Wattage	975 Watts
Style	1/2 Barrel
Top Capacity	353 lb.
Type	Kegeators / Beer Dispensers

Plan View





Notes & Details

Attractively present your fresh cheese, meat, and other refrigerated deli items with the Avantco DLC82-HC-S 82" stainless steel curved glass refrigerated deli case! With a smooth, curved glass design, this contemporary case keeps contents sanitary while beautifully displaying them on nine epoxy-coated shelves. Crisp, internal LED lighting provides superior visibility for your products. Having a deli case is sure to boost your impulse sales, because customers can clearly see the products you're offering behind the strong, damage-resistant glass front. A stainless steel exterior combines with the painted aluminum and 304 stainless steel interior for long-lasting durability.

For optimal temperature retention, this deli case features foamed-in-place polyurethane insulation that protects the integrity of your refrigerated goods. A 3/7 hp compressor keeps the unit operating at temperatures between 33-40 degrees Fahrenheit, while circulating R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The digital temperature controller ensures quick temperature readability, and for convenience, the unit has an auto defrost function. This unit is equipped with knockout plugs to install external CO2 lines. 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.