

Item #: 224BC60SB Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco BC-60-SB 60" Black Square Refrigerated Bakery Display Case with LED Lighting

Item #224BC60SB



Technical Data

Width	59 Inches
Depth	29 Inches
Height	53 1/2 Inches
Power Cord Length	70 7/8 Inches
Shelf Length	27 Inches
Amps	9.6 Amps
Phase	1 Phase
Voltage	110 Volts
BTU Per Hour	5767 BTU
Capacity	24.2 cu. ft.

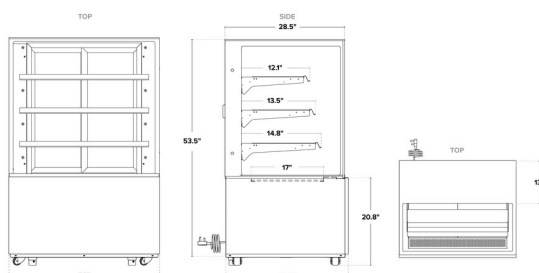
Certifications



Technical Data

Capacity (per Shelf)	55 lb.
Color	Black
Compressor Horsepower	7/8 hp
Compressor Location	Bottom Mounted
Display Case Type	Refrigerated
Door Style	Sliding
Door Type	Glass
Features	LED Lighting Lighted Interior
Glass Style	Flat
Installation Type	Freestanding
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.9 oz.
Refrigerant Type	R-290
Service Type	Full Service
Temperature Range	33 - 40 Degrees F

Plan View



Notes & Details

Display your signature cakes, pies, and eclairs with ease using this Avantco BC-60-SB 60" black refrigerated square bakery display case with LED lighting. This floor unit is made to allow you to place your baked goods in a convenient location where they can merchandise themselves to hungry customers. Whether you are looking for a bakery case to place at the front of your cafe near your point of sale, or a refrigerated case to set up in your diner where the customers can see your dessert selection while they eat, this unit is a great option.

This bakery display case features ultra-clear glass and bright, cool LED lighting that is designed to show off your chilled baked goods! With a proper display, your bakery items can merchandise themselves and increase impulse sales. The case also has a total of 6 durable interior heavy-duty tempered glass shelves, 2 per row, that you can adjust depending on the items you want to display.

The flat front glass provides an unobstructed view of your food while the side glass panels and rear glass access doors ensure that customers can see the case's contents from any angle. A specialized air outlet design circulates air against the heated glass front to reduce and prevent the build-up of condensation. Without condensation to get in the way, your customers will always have clear visibility to your tempting desserts!

This model uses R-290 refrigerant to keep the interior temperatures at safe levels between 33-40 degrees Fahrenheit. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. This unit includes a set of 3 1/4" casters to make it easy to move for cleaning and service. It requires a 110V 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.