

Avantco ADC-12-HC 71" Customizable Vinyl Ice Cream Dipping Cabinet

Item #360ADC12C



Technical Data

Width	71 Inches
Depth	28 Inches
Height	35 Inches
Power Cord Length	70 Inches
Interior Width	65 1/4 Inches
Interior Depth	21 1/2 Inches
Interior Height	25 1/2 Inches
Amps	4 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Perfect for ice cream shops, dessert bars, and cafeterias
- Displays up to (12) 3 gallon ice cream tubs
- Holds temperatures between -15 and 10 degrees Fahrenheit
- Sliding cover protects ice cream and retains temperatures
- R-290 refrigerant, 115V, 2/3 hp

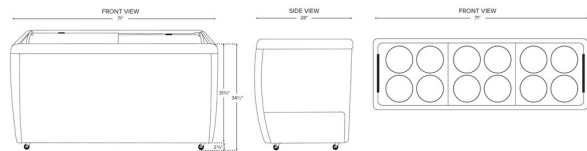
Certifications



Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	21 cu. ft.
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	12 Cans
Container Storage Capacity	10 Cans
Door Style	Sliding
Door Type	Glass
Features	Casters Customizable
Front Style	No Sneeze Guard
Horsepower	3/5 hp
Refrigerant Type	R-290
Temperature Range	-15 - 10 Degrees F
Total BTU	1775 BTU
Total Container Capacity	22 Cans
Type	Dipping Cabinets

Plan View



Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ice cream dipping cabinet! Holding up to 12 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 a convenient place for holding up to 10 backup flavors, making it a space-efficient unit for businesses with limited space.

A sliding cover protects the ice cream while helping to retain cold air around the product for a safe holding environment. This unit is white and built with rounded corners for an attractive, sleek appearance. 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. It also comes with custom vinyl.

Featuring a manual control to maintain temperatures from -15 to 10 degrees Fahrenheit, this cabinet ensures that ice cream is held in a proper environment to preserve its quality and consistency. To help achieve this, the robust, bottom-mounted 2/3 hp compressor uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. Plus, for maximum structural rigidity and temperature retention, the cabinet is foamed in place using polyurethane 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.