

Item #: 360ADC12N	Project:
Otv: Date	Annroyal

Avantco ADC-12-N 71" Customizable Ice Cream Dipping Cabinet

Item#360ADC12N







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

- Displays up to 12 ice cream tubs with space below to store up to 10 backup tubs
- White curved-front design with painted steel construction
- Features bright LED lighting
- Included tub baskets are easy to remove and store
- R-290 refrigerant, 115V, 2/3 hp

Certifications







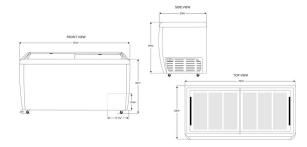




Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	20.7 cu. ft.
Casters	With Casters
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	12 Cans
Container Storage Capacity	10 Cans
Door Style	Sliding
Door Type	Glass
Features	Customizable LED Lighting
Front Style	No Sneeze Guard
Horsepower	2/3 hp
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Temperature Range	-15 - 10 Degrees F
Total BTU	1775 BTU
Total Container Capacity	22 Cans
Туре	Dipping Cabinets

Plan View



Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ADC-12-N ice cream dipping cabinet! Holding up to (12) $10" \times 10" \times 10"$ 3-gallon ice cream tubs (sold separately) 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. This cabinet features a white curved-front design with a painted steel construction.

A sliding cover protects the ice cream while helping to retain cold air around the product for a safe holding environment. Because it slides open and closed, it's fast and easy to use as well, making it ideal for busy periods. The cover also comes equipped with a lid lock to ensure that your ice cream remains protected and temperature controlled. 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 compressor uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

A convenient frozen storage space underneath the display accommodates up to 10 ice cream tubs, providing easy access and helping to save valuable storage space. This cabinet is made fully mobile with 4 included casters, making it easy to move out of the way when cleaning. The tub baskets are easy to remove and store.

▲ 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.