



Emperor's Select CSD-60 Countertop Refrigerated Sushi Display Case

#478CSD60HC

Item #: 478CSD60HC Qty: _____

Project: _____

Approval: _____ Date: _____



Features

- Bright, cool LED lighting for display; eye-catching green merchandising plates
- Digital controller allows for easy adjustment of temperature and settings
- Rear sliding door provides easy access to restock sushi or remove it for serving
- Contemporary curved glass design provides maximum visibility
- Automatic defrost refrigeration system with built-in drain. 1/6 HP; R290 refrigerant; 115V

Certifications



ETL Sanitation



5-15P



ETL, US

Technical Data

Width	60 1/4 Inches
Depth	16 1/2 Inches
Height	10 1/2 Inches
Interior Width	42 7/8 Inches
Interior Depth	15 1/4 Inches
Interior Height	8 3/4 Inches
Amps	1.3 Amps
Phase	1 Phase
Voltage	115 Volts
BTU (LBP)	648 BTU

Technical Data	
Capacity	2.73 cu. ft.
Compressor Location	Side Mounted
Glass Style	Curved
Horsepower	1/6 hp
Number of Doors	2 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Refrigerant Capacity	1.2 oz.
Refrigerant Type	R-290
Service Type	Full Service
Temperature	33 - 40 Degrees F
Temperature Settings	Digital
Total BTU	665 BTU

Notes & Details

Show off your fresh, house-made sushi and entice your customers with the help of this Emperor's Select CSD-60 countertop refrigerated sushi display case! This sushi case has a sleek, yet traditional look and features bright, energy-efficient LED lighting to showcase your selection and ensure your sushi looks as delicious as it tastes. Plus, its green removable food safe panels allow for customized authentic presentation of the day's sushi specials. Thanks to its curved glass design, this case provides maximum visibility of your products, so no matter where your patrons are seated, they'll have a clear view of your artisan creations. Its non-scratch feet won't leave marks or damage your countertops, either.

To make stocking and emptying the case easy, a rear sliding glass door glides open and closed smoothly to provide easy, discreet access to the case's contents. A digital temperature control is located in the rear of the machine and allows you to keep an eye on the internal temperature of the case. It is simple to control with an easy-to-read display and ensures your case maintains the perfect temperature for its contents.

This sushi case's temperature is maintained between 33 and 40 degrees Fahrenheit by a right side compressor, which allows the unit to be flush to the wall or adjacent to other equipment on its left side. The 1/6 hp compressor runs on R290 refrigerant, which boasts an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. When it comes time to defrost the case, this unit features a built-in, automatic defrost system and includes a back drain for worry-free, low maintenance use. This case 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.