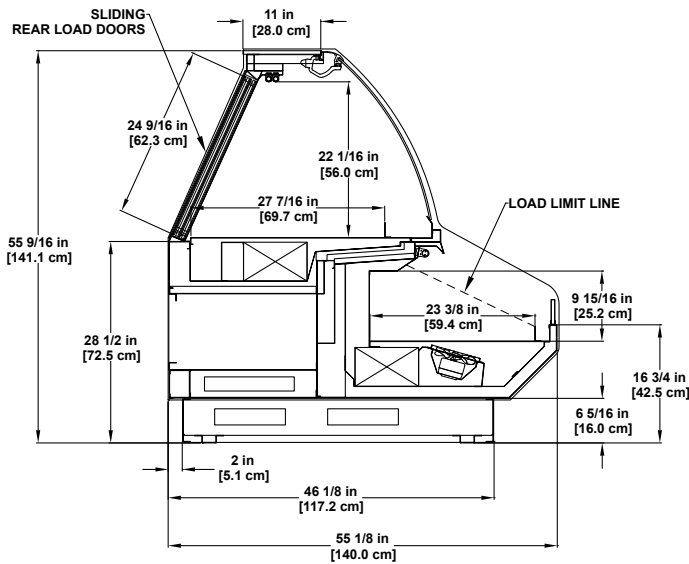


Oversized Single-Deck

Combination service/self-service dome refrigerated merchandiser for bakery, deli, meat and seafood.

SD Spherical





Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optimal performance in store environments where temperature and humidity do not exceed 75°F and 55% R.H. Certified to UL 471, NSF Standard 7 and CAN/CSA C22.2.

Available Options

- Available lengths: 4', 6', 8', 10' and 12'.
- Alternate toekick height include: 7-13/16"H with changes overall height.
- Bullet leg base with adjustable height toekick.
- Painted metal base trim.
- Cart bumper.
- Interior and exterior stainless steel finish.
- White or other painted metal interior finish.
- Stainless steel case top.
- 10" glass or metal mezzanine shelf for refrigerated dome.
- Solid or dot matrix glass black or gray glass masking.
- Rear flip-up work boards.

Features and Benefits

- Sled runner base construction.
- Standard 55-9/16" case height with 6-5/16" toekick.
- Standard 55" case depth.
- Standard 11" case top.
- 45 degree dieboard.
- Painted metal exterior.
- Stainless steel exterior trim and base trim.
- Stainless steel outside back and 3/8" glass dome top.
- Refrigerated dome.
- Reflective rear load doors.
- Single-pane, regular-glare curved lift front glass.
- Black painted metal interior.
- Dual LED in dome.
- Solar digital thermometer.
- Refrigerated base.
- 3-1/2" polished dieboard plex.
- Black painted metal interior.
- Interior trim to match interior.
- Flat bottom merchandising deck with 2" metal product stop.
- LED top light in base.
- Rear electrical raceway.
- No rear storage.



Hillphoenix
a DOWER COMPANY

Keosauqua, IA
319.293.3777
hillphoenix.com

©2014 Hillphoenix, Inc.

SP-SDv1014