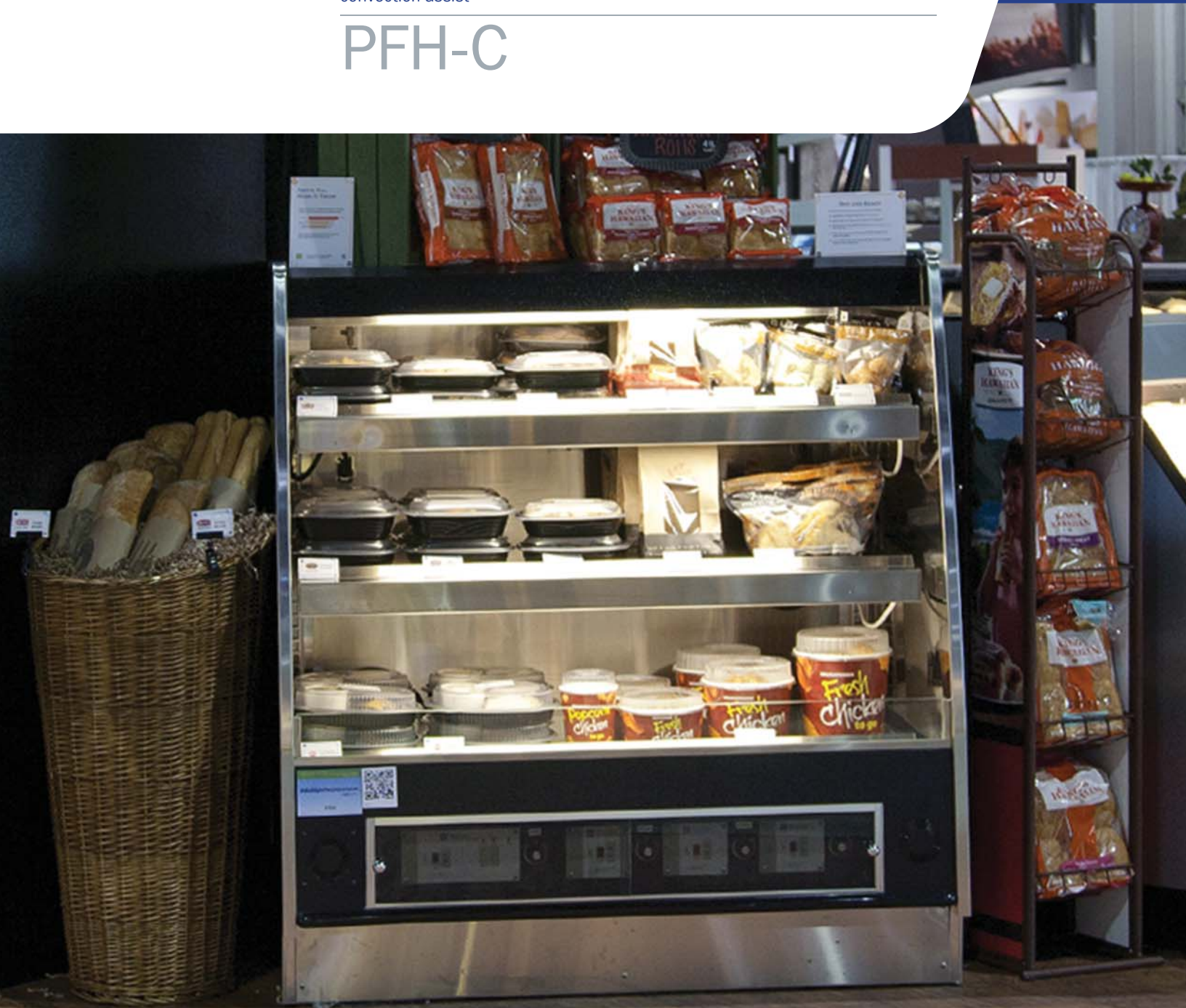
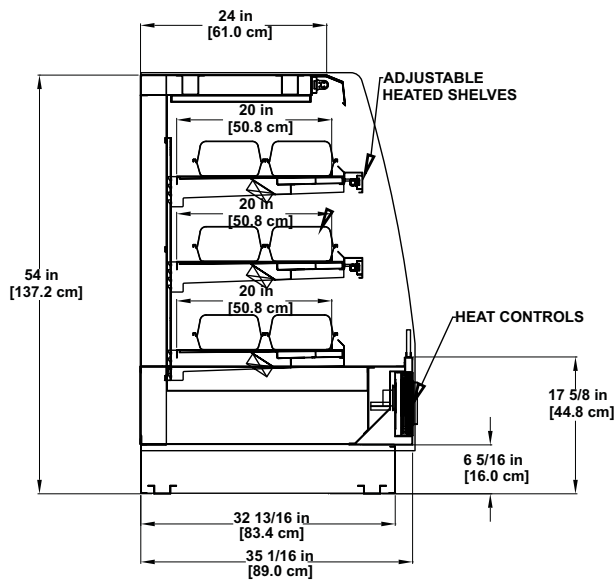


Self-Service Multi-Deck Hot

Hot deli merchandiser for pre-packaged hot food items with convection assist

PFH-C



**54" PROFILE**

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' and 6'
- Alternate height: 51"H
- 45 degree front dieboard profile (requires rear controls).
- Alternate toekick height includes: 7-13/16"H with no change to the overall height.
- Bullet leg base with adjustable height toekick.
- Painted metal base trim.
- Cart bumper.
- Exterior finishes: stainless steel.
- Solid surface or stone case top.
- Rear load doors, rear controls.
- Solid interior mirror polish stainless steel, thermal glass divider or glass end panels.
- Front electrical raceway.

Features and Benefits

- Sled runner base construction.
- Straight front profile to accommodate controls.
- Standard 54"H with 6-5/16" base height.
- Standard 24" case top depth.
- Painted metal exterior.
- Stainless steel exterior and base trim.
- Stainless steel interior and case top.
- Painted metal outside back.
- 3-1/2" glass on dieboard top.
- (2) rows of 20" heated stainless steel shelves.
- Flat bottom heated merchandising deck.
- T8 top light.
- T8 under shelf lighting.
- Low wattage, long wave radiant-heat system.
- Individual controls for each shelf and overhead heat mounted on case front behind sliding doors.
- Electronically controlled zone heating.
- Rear electrical raceway.



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