

Item #: 360ADC4HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ADC-4-HC 26" Customizable Ice Cream Dipping Cabinet

Item #360ADC4HC



Technical Data

Width	26 Inches
Depth	28 Inches
Height	35 Inches
Power Cord Length	70 Inches
Interior Width	21 1/2 Inches
Interior Depth	21 1/2 Inches
Interior Height	25 1/2 Inches
Amps	3 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Displays up to 4 ice cream tubs; space beneath display to store up to 2 back-up tubs
- White, curved-front design with painted steel construction
- Holds temperatures between -15 and 10 degrees Fahrenheit; manual temperature control
- R-290 refrigerant, 115V, 1/4 hp

Certifications



5-15P



Customizable



ETL Listed

Intertek



Technical Data

Voltage	115 Volts
Cabinet Type	Merchandising
Capacity	4.25 cu. ft.
Casters	With Casters
Color	White
Compressor Location	Bottom Mounted
Container Display Capacity	4 Cans
Container Storage Capacity	2 Cans
Door Style	Sliding
Door Type	Glass
Features	Customizable
Front Style	No Sneeze Guard
Horsepower	1/4 hp
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Temperature Range	-15 - 10 Degrees F
Total BTU	683 BTU
Total Container Capacity	6 Cans
Type	Dipping Cabinets

Notes & Details

Display, merchandise, and serve a delicious variety of ice cream flavors with this Avantco ADC-4-HC ice cream dipping cabinet! Holding up to 4 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 2 back-up 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. 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.

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 1/4 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.

This unit is white and built with rounded corners for an attractive, sleek appearance. 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.