



## FEATURES

Bakery display cases are designed to display high volume bakery products.

### EXTERIOR

Double pane sealed glass top and sides, triple pane sealed glass front, with stainless steel frame and base.

### ADJUSTABLE SHELVING:

Three rows of wire shelves, (model 48" long fit 2 full size and one half bakery pans on one row; model 57" long fit 3 pans; model 77" long fit 4 pans).

### DOORS:

Glass sliding doors provide convenient access and full view.

### LIGHTING

Brilliant shadow free illumination by top mounted lamp and the lamps mounted under each shelf. All full length fluorescent lamps are protected by safety shields against breakage.

### DRAIN

Only for refrigerated self-contained cases: An electric evaporator pan is installed. No plumbing or drain connection is necessary.

Only for refrigerated remote cases: Drain connection in the bottom in the housing.

### ELECTRICAL

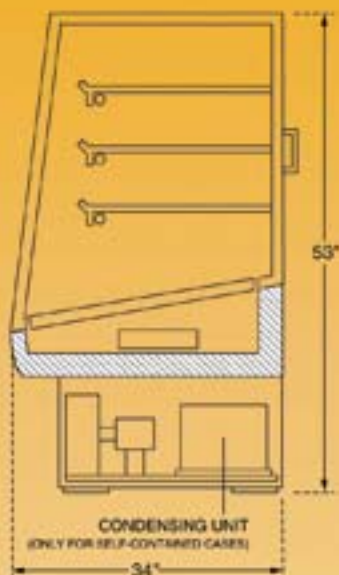
Bakery operates on 115 V 60 Hz single phase.

### REFRIGERATION:

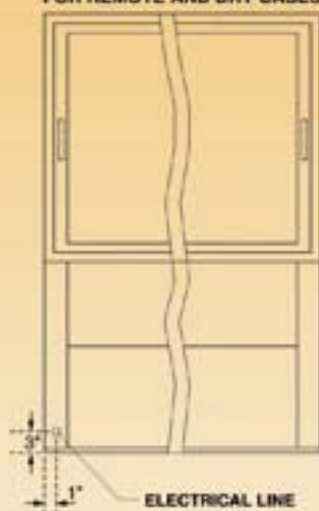
Only for refrigerated cases: High efficient air forced refrigeration system provides uniform temperature and humidity all over the case. The temperature inside the case is controlled by a low-pressure control set between 34°F-42°F. An expansion valve is provided (for remote cases only).

### OPTIONAL

Stainless steel top and sides: total height 42" (case has 2 shelves).



REAR VIEW  
FOR REMOTE AND DRY CASES



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Non-refrig	Model		Length (in.)	Vol. (in.)	Doors	HP*	Amps (A)			Weight (lb.)		
	Remote	Self-contained					Dry	Remote	Self. cont.	Dry	Remote	Self. cont.
BGC48DRY	BGC48R	BGC48SC	48	24	2	1/2	5.8	4.4	11.6	600	650	700
BGC57DRY	BGC57R	BGC57SC	57	28	2	1/2	5.8	4.4	19.2	700	750	800
BGC77DRY	BGC77R	BGC77SC	77	38	2	1/2	8.6	11	22.8	800	850	900

\* Recommended for remote cases

Continual product improvement may necessitate specification changes without notice.