



FEATURES

Double duty delicatessen merchandisers are designed to display cold cuts, meat provision, cheeses, salads and provide high volume and large display area.

EXTERIOR

Stainless steel top, white powder coated aluminum finish front and sides and stainless steel back.

INTERIOR

White powder coated aluminum walls and top. Stainless steel bottom.

ADJUSTABLE SHELVING

Two adjustable heavy-duty full length mezzanine shelves and wire racks for maximum capacity

DOORS

Double pane glass sliding doors on top which provide convenient access and full view. Stainless steel sliding doors on the bottom save aisle space and allow easier access to storage area (DEL4SC has stainless pull-out door).

LIGHTING

Brilliant shadow free illumination by top mounted lamps and one row of lights under the shelf. All full length fluorescent lamps are protected by safety shields against breakage.

DRAIN

An electric evaporator pan is installed. No plumbing or drain connection is necessary.

ELECTRICAL

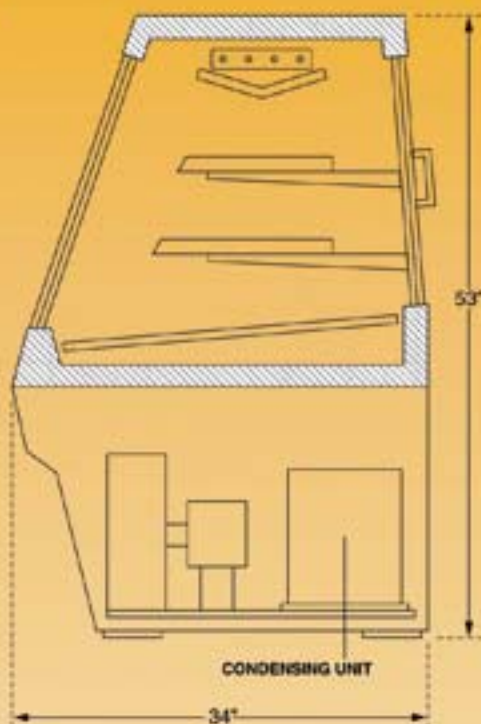
Merchandiser operates on 115 V 60 Hz single phase. Simple plug-in installation.

REFRIGERATION

All models are completely self-contained. Refrigerant R134A. Heavy duty gravity fin-coil system. Lower storage area has separate fin-coil connected in series with top display coil. The temperature inside the case is controlled by a low-pressure control set between 34°F-42°F.

OPTIONAL

Stainless steel exterior; stainless steel interior; pan arrangement; cutting board



S & V Restaurant Equipment Mfg Corp.
 4320 Park Avenue • Bronx, NY 10457 • Tel: (718) 220-1140 • Fax: (718) 364-1764



Model	Length (in.)	Volume (cu. ft.)	Doors	HP	Amps (A)	Weight (lb.)
DEL4SC	48	35	3	1/4	12.4	525
DEL6SC	72	55	4	1/3	14.2	625
DEL8SC	96	75	6	1/2	17.2	800
DEL 10SC	120	95	8	3/4	21.4	1000
DEL12SC	144	115	8	3/4	22.1	1200

Continual product improvement may necessitate specification changes without notice.