



FEATURES

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

EXTERIOR

Triple panel laminated curved glass front. Double pane glass sides. 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

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 (CGD4SC 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

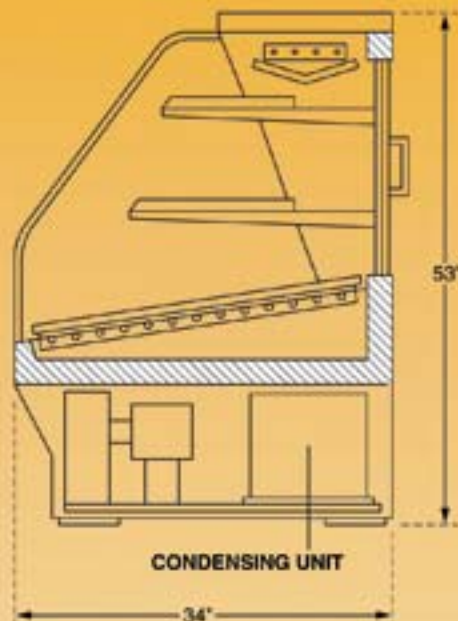
Merchandiser operates on 115 V 60 Hz single phase. Simple plug-in installation.

REFRIGERATION

All models are completely self-contained. Refrigerant R134A. Heavy duty low velocity fin-coil system with additional booster coil. 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.



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Model	Length (in)	Volume (cu. ft)	Doors	HP	Amps (A)	Weight (lb.)
CGD4SC	48	25	3	1/3	12.4	575
CGD6SC	72	42	4	1/2	15.8	700
CGD8SC	96	59	6	3/4	21.4	875
CGD10SC	120	76	8	3/4	21.4	1075
CGD12SC	144	93	8	3/4	22.1	1150

Continual product improvement may necessitate specification changes without notice.