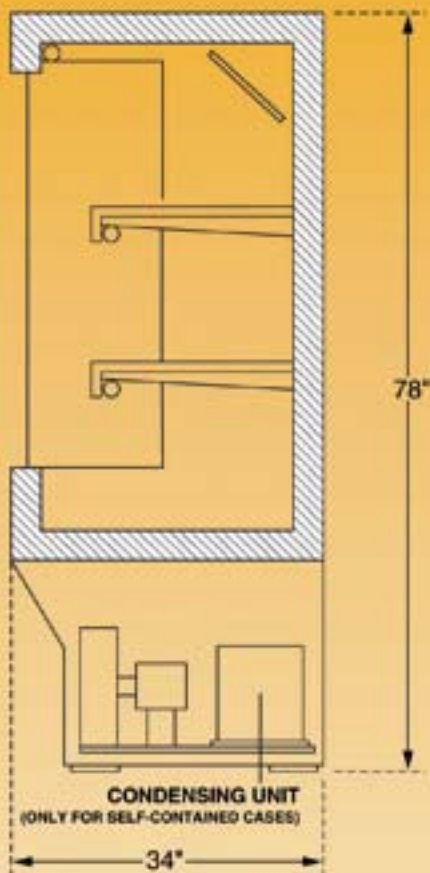




**S & V Restaurant Equipment Mfg. Corp.**

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## FEATURES

Self-service upright merchandisers are designed for small floor space requirements. The merchandiser offers a wide open view and convenient setting for fresh meat.

### EXTERIOR

White powder coated aluminum finish front and sides with mirror finish stainless steel trim.

### INTERIOR

White powder coated aluminum finish inside back and ends with mirror on the back wall. Stainless steel bottom pan.

### ADJUSTABLE SHELVING

Two adjustable heavy duty full length stainless steel shelves.

### DRAIN

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

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

### ELECTRICAL

Self-service upright merchandiser operates on two voltages: one is 115V 60 Hz single phase, second is 230 V 60 Hz single phase.

### REFRIGERATION

Only for self-contained cases: Refrigerant R404 Heavy-duty air cooled commercial type condensing unit with forced air refrigeration system provides uniform temperature and humidity throughout the case. The temperature inside the case is controlled by a low-pressure control set between 30°F-36°F

Only for remote cases: Forced air refrigeration system provides uniform temperature and humidity throughout the case. Expansion valve is provided.

### OPTIONAL

Stainless steel exterior; stainless steel interior



Model		Length (in.)	HP		Amps (A)		Weight (lbs.)	
Self-contained	Rem.		Self-cont	Rem.**	Self-cont	Rem.	Self-cont	Rem.
GC48SC Meat	GC48R Meat	48	3/4	1	13.7 5.4	6.4 3.3	750	500
GC72SC Meat	GC72R Meat	72	1	1 1/2	18.3 5.4	12.4 3.5	950	600
	GC96R Meat	96	—	2	25.8 8.2	12.8 7.0	—	700
	GC144R Meat	144	—	3	—	24.8 10.5	—	900

\*230V  
115V

\*\*Recommended

Continual product improvement may necessitate specification changes without notice.