

Prepared Foods - Chef's Selection High-Capacity Self-Service Case - Remote CO2 w/ Danfoss Controller

Models

GHSS656RC.5718.7716



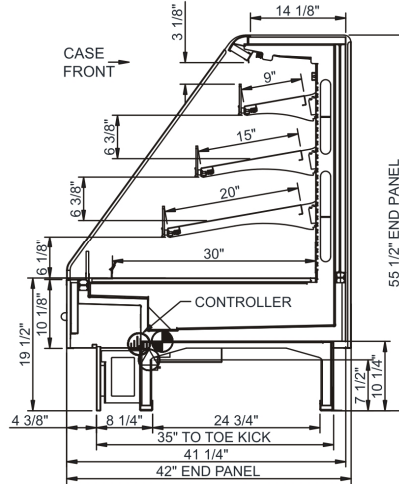
Features	Standard	Options
EXTERIOR COLOR	<input type="checkbox"/> Laminated (Xanadu)	
EXTRUSION COLOR	<input type="checkbox"/> Black	
INTERIOR COLOR	<input type="checkbox"/> Black	
BUMPER	<input type="checkbox"/> Bumper on front	<input type="checkbox"/> Bumper on end
CASE PROFILE	<input type="checkbox"/> Flat angled	
END PANELS	<input type="checkbox"/> None (specify per line-up)	<input type="checkbox"/> Case to case full end <input type="checkbox"/> Full with mirror
TOP BOARD	<input type="checkbox"/> Stainless steel	
UPPER REAR	<input type="checkbox"/> Solid back panel	
PRICE TAG MOLDING	<input type="checkbox"/> Price tag molding	
SHELVING	<input type="checkbox"/> (3) Lighted solid shelves	
LIGHTING UPPER	<input type="checkbox"/> LED top light(s)	
ELECTRICAL CONNECT	<input type="checkbox"/> Leads	
REFRIGERATION	<input type="checkbox"/> Remote CO2 refrigeration (specify type) w/ Danfoss controller	

Applications

- Self-Service multi-shelf refrigerated merchandiser for deli and bakery items.

Prepared Foods Chef's Selection High-Capacity Self-Service Case - Remote CO2 w/ Danfoss Controller

Model	L x D x H (Lengths do not include 1-1/8" end panels)
GHSS656RC.5718.7716	73"L x 42"D x 55-1/2"H



IMPORTANT NOTES:

1) Units must be shimmed during installation to ensure the unit is level and plumb.



WARNING:

This product can expose you to chemicals, including Urethane (Ethyl Carbamate), 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.

INTENDED ENVIRONMENT

Designed to operate in ambient conditions of 75°F with 55% relative humidity.

WARMEST AVG PRODUCT TEMP

Zone	Temp (°F)
1	40

INTENDED USE OF DISPLAY AREAS

Zone	Intended Use
1	Packaged refrigerated products

