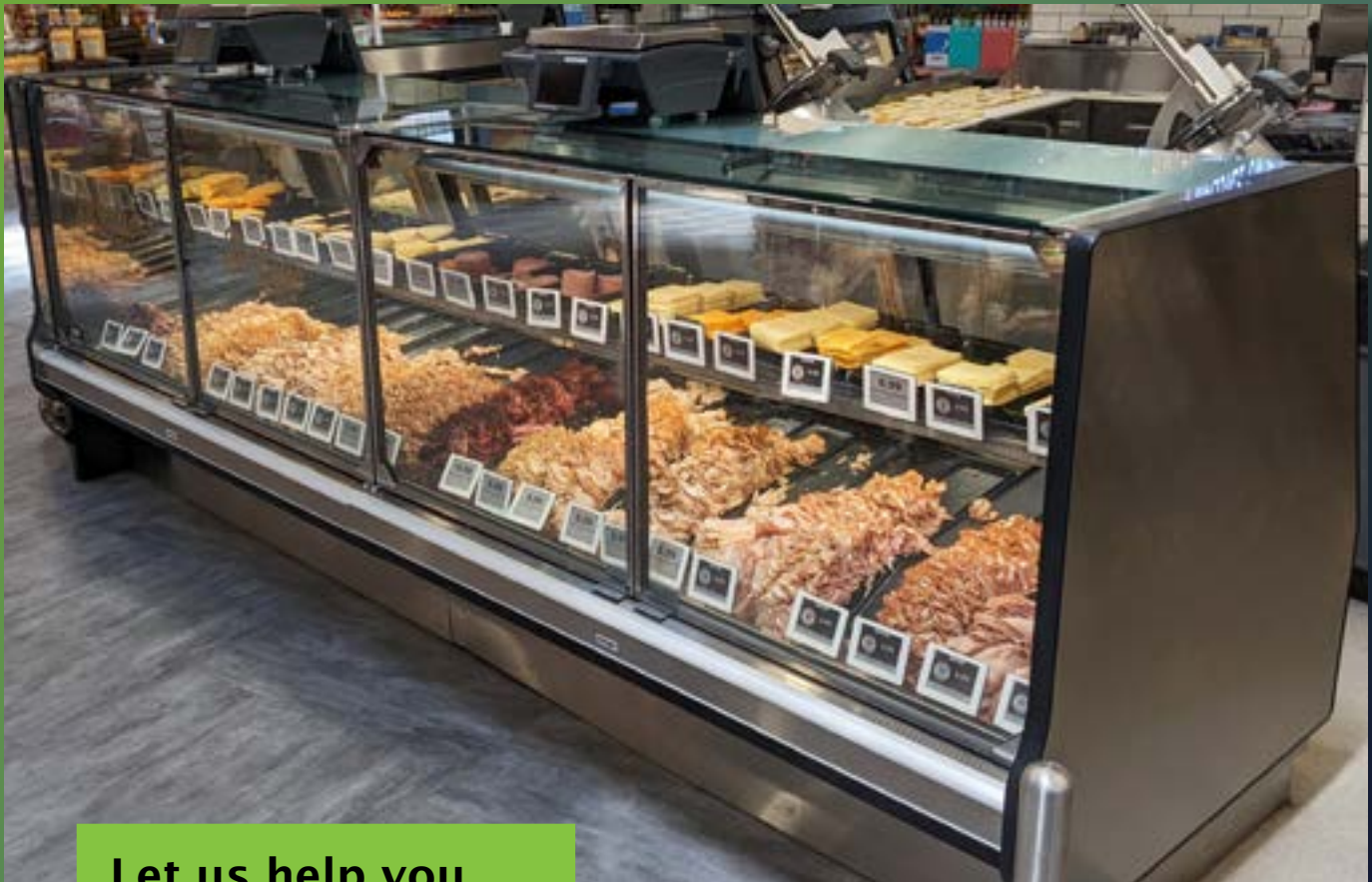


Service Cases



Let us help you ...

**Improve merchandising
and food safety.**

Reduce labor expenses.

Increase profits.

**A patented cooling system that eliminates the
tank under the deck**

Gravity case

Ideal for meat, deli, cremeria, and seafood. Closed case designs feature traditional slant glass or Jewel Box.

Gravity with Micro-Fan Air Assist

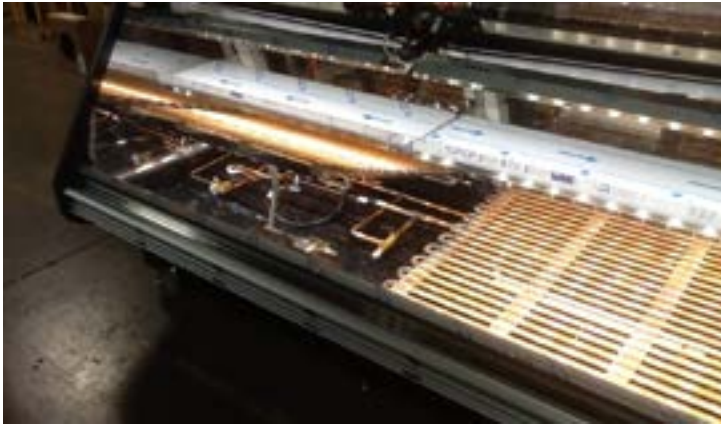
Ideal for meat, seafood, cremeria, sliced meat, cheese, salads, charcuterie and bakery. Closed case designs feature traditional slant glass or Jewel Box.

DekFRESH technology™ has revolutionized refrigerated cases by eliminating the tank. With a sleek, contemporary design, there are no vents or spaces for food particles to hide and accumulate. Cleaning and sanitation is a breeze for store staff.

Clean your case in half the steps of other brands

Industry standard - with tank

1. Remove product
from a large portion of the case
2. Clean deck
3. Lift and remove deck
4. Clean tank
5. Replace deck
6. Replace product



DekFRESH technology™

1. Remove product
one section at a time
2. Clean deck
- ~~3. Lift and remove deck~~
- ~~4. Clean tank~~
- ~~5. Replace deck~~
6. Replace product



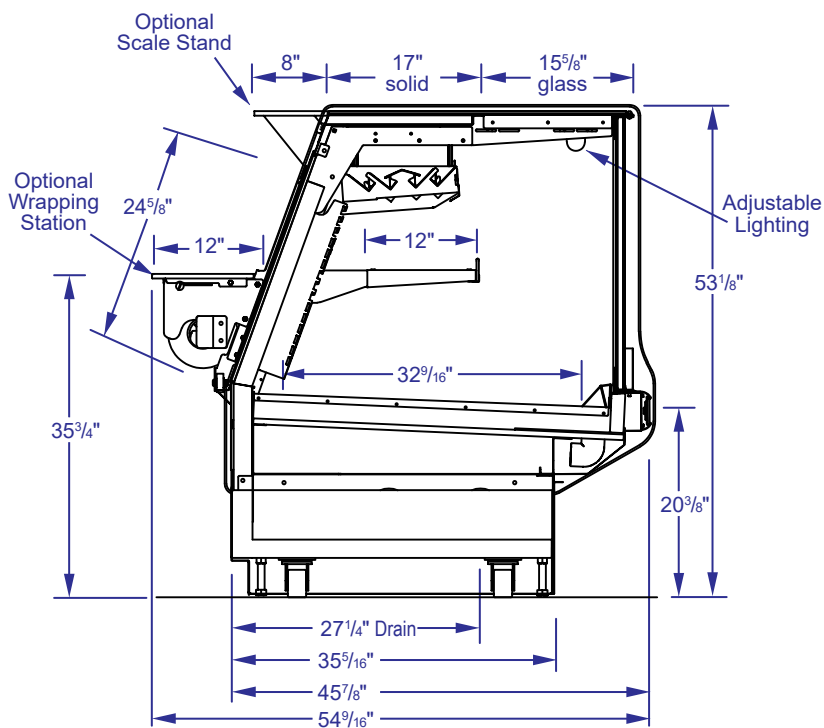
Reduce your operating and maintenance costs:

- Labor savings: by cutting cleaning steps in half, you can save up to 70% of the labor you currently spend cleaning - you simply clean what you see!
- Reduce shrink
- Increase profits
- Available for meat, seafood, cremeria, sliced meats, cheese, salads, charcuterie and bakery
- Improved food safety: there are no vents, crack or crevices to collect fallen food product and grow bacteria
- No secondary cooling to install or maintain
- Because the coils are embedded in the deck, there is no chance of contamination or corrosion by acidic ingredients like vinegar
- Embedded deck coils will not freeze, reducing maintenance costs
- No need to empty the case for service, just remove the kick plate to access valves under the deck

Service Case - Jewel Box design



The Jewel Box case has more top surface area, with a square front, giving you improved visibility and more room for shelves and product displays. Perfect for meat, seafood, cremeria, sliced meat, cheese, salads, charcuterie and bakery.



Features

- DekFRESH technology™
- Gravity coil (coated to prevent corrosion)
- Single shelf
- Insulated (double paned) front glass
- Swing-out front glass
- Bypass insulated (double paned) service doors
- LED lighting - 3500K - canopy and under shelf lights
The angle of the canopy light can be adjusted
- Welded steel base structure
- Stainless steel interior
- Solid non-shrinking aluminum cart bumper
- Casters, for ease of shipping and installation
- Adjustable leveling legs
- Adjustable kick plates

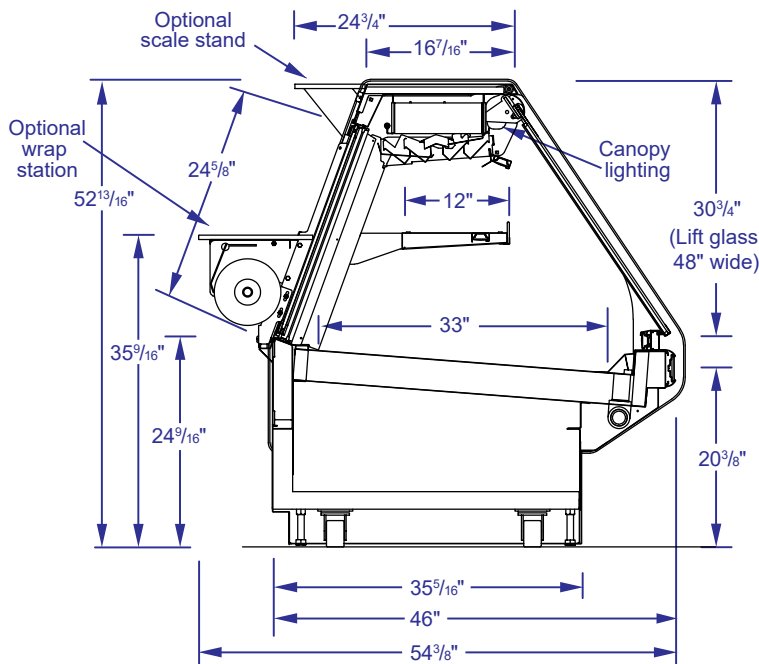
Options

- Sloped deck - 1°, 5° or 10° (standard is 5°)
- Multi-row shelved units feature micro-fan air-assist
- Electrical outlet (GFCI) - (one standard per section)
- Glass end panels
- Mirrored back service doors
- Wrapping station (attaches to service door)
- Scale stand
- Powdercoated colors available
- Condensing unit

Service Case - Traditional Slant Glass



The traditional slant glass case is perfect for meat, seafood, cremeria, sliced meat and cheese, salads and charcuterie.



Features

- DekFRESH technology™
- Gravity coil (coated to prevent corrosion)
- Single shelf
- Insulated (double paned) front glass
- Lift-up front glass
- Bypass insulated (double paned) service doors
- LED lighting - 3500K - canopy, under shelf and base light
- Welded steel base structure
- Stainless steel interior
- Solid non-shrinking aluminum cart bumper
- Casters, for ease of shipping and installation
- Adjustable leveling legs
- Adjustable stainless steel kick plates

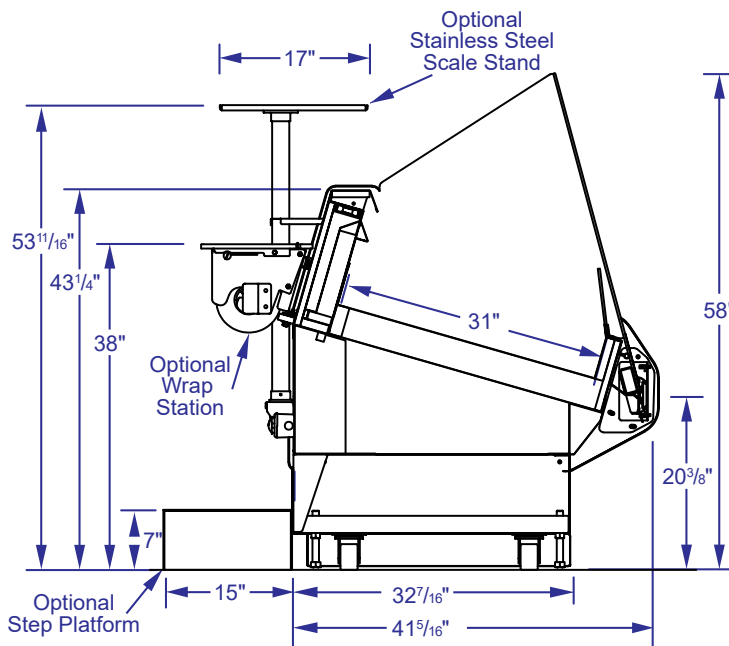
Options

- Sloped deck - 5° or 10° (standard is 5°)
- Anti-reflective glass
- Multi-row shelved units feature micro-fan air-assist
- Electrical outlet (GFCI) (one standard per section)
- Glass end panels
- Mirrored back service doors
- Wrapping station (attached to service door)
- Scale stand
- Powdercoated colors available
- Condensing unit

Service Case - Open Seafood



Open Seafood is designed especially for your fresh seafood needs. Keep product fresh longer using less ice than other open seafood cases.



Features

- DekFRESH technology™
- Micro-fan air-assist
- Single paned front glass
- Swing-out front glass
- LED lighting - 3500K - back light
- Welded steel base structure
- Stainless steel interior
- Solid end panels
- Solid non-shrinking aluminum cart bumper
- Casters, for ease of shipping and installation
- Adjustable leveling legs
- Adjustable kick plates
- Drain in each section

Options

- Electrical outlet (GFCI) (one standard per section)
- Glass end panels
- Mirrored back service doors
- Sliding wrapping station
- Scale stand
- Powdercoated colors available
- Condensing unit