



The leader in manufacturing
custom-designed temperature-controlled
conversions for the world's food industry.

Delivery Concepts Central



12+ Series

12 + Series Advantage:

- Thermostatically-controlled:
 - **OVEN** to 180 ° F
 - **REFRIGERATOR** to 20 ° F
 - **FREEZER** to -20 ° F
- Interiors built to meet your specifications
- Walk-in and reach-in refrigeration
- Side compartment, pass-through doors enhance accessibility to your products
- Body sizes from 10 to 18 feet
- Interior and exterior lighting

Available Options:

- Custom shelving
- Kitchen equipment
- Lift gates and rear cameras
- Graphics
- 110-volt electric pre-heat package
- 115-volt standby refrigeration package
- Roll-out awning

DCi delivery vehicles incorporate heated, refrigerated, frozen and/or ambient storage compartments into a lightweight, insulated fiberglass food transport body, placed on a van chassis.



Delivery Concepts Central

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12+ Series Oven

The stainless steel convection holding oven is capable of multiple outside access doors, inside access, or full walk-in capability for rolling carts. Shelving is custom designed to fit your specific needs with sheet and hotel pan capacities exceeding 84 hotel pans or 70 sheet pans if large capacities are needed. As in all HotShot units, 115 VAC standby is available for extended on-site use of oven.

12+ Series Refrigeration

Refrigeration compartment size and access capabilities are limitless. Reach-in doors and walk-in doors from both the inside and the outside allow complete versatility for our customers' specific business requirements. Permanent shelving, wire racking and rolling carts with lockdown systems are just a few possibilities. As in all HotShot units, 115 VAC standby is available for extended on-site use of refrigerator.

