



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

## ***Delivery Concepts Central***



# IVC Series **All-Refrigerated** Van

### **IVC Series Van Advantage:**

- Dual 10" fan evaporator for temperatures to 32 ° F (10 ° to 0 ° w/ defrost unit)
- Superior temperature retention due to expanded polyurethane foam insulation
- Aluminum diamond plate flooring extended up walls and around wheel wells
- Product can be loaded and unloaded from side or rear of the vehicle

### **Available Options:**

- Custom shelving
- Graphics to maximize advertising
- Secure idle
- Thermo-King refrigeration unit
- 115-volt standby refrigeration package

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



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## IVC Series **ALL-REFRIGERATED** VAN

Insulated conversion vans for the transport of bulk packaged refrigerated and frozen food. Three-inch liquid foam insulation installed behind smooth, seamless fiberglass panels. The floor is protected with aluminum diamond plate with a 10-inch return up the sidewalls. All floor seams, including wheel wells, are welded to prevent seepage.

As with the entire product line of IVC Series, refrigeration is controlled by a digital readout/thermostat in the drivers compartment. Refrigerated temperature range is from 28 to 40 degrees Fahrenheit. With the addition of the optional 115-volt electronic standby, you have the ability to hold product without running the vehicle.

