

## The Double Decker Series

## Features:

- Two Separate Tanks Combined Into One Display Unit
- Ultraviolet Sterilizer
- Micron Filters
- Inviting Eye Appeal
- Easy Access to Product

The Double Decker was designed for high volume, high visibility, upscale markets. This series of tanks have two separate environments, each with their own pump and filtration system to

accommodate the various temperatures required for different products. Between the two systems you can sell lobsters, crabs, bass, talapia, catfish, abalone, clams, oysters, or several combinations of these products (mussels not recommended). To help meet FDA regulations special holding trays and "tag holders" have been designed for the upper tank to hold and identify the different types of by-valves. The separate Sump-Filters eliminate the need to remove the product when performing maintenance on the filter pads and biological filter media.

## Others features:



316 STAINLESS STEEL

THERMAL PANE TEMPERED GLASS

BUILT IN STEPS

CARBON FILTERS

FILTER PADS

Maintenance Service
Available



Custom Manufacturing
Available

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