



# Counter Line - Refrigerated Well

## Drop-In


**Product Information:**

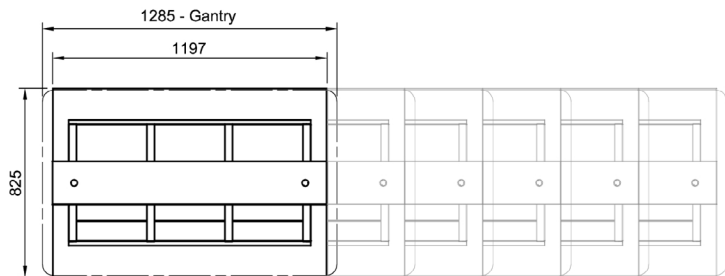
- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple, inexpensive installation (manufactured & fitted by others)\*
- Requires a gantry above the unit to work as per the intended design (meeting Australian standards)
- The blown air design passes cold air over and under the food pans creating an even cooling effect (product in the pans must not restrict the cold air flow stream blowing across the top of the pans)
- Adjustable digital temperature controller allows food to be held between +2°C to +4°C in a maximum of 32°C ambient temperature
- Fully insulated and constructed from 304 grade stainless steel with a No.4 finish
- Drop-in refrigeration unit supplied with a condensate drain hose for connection to a tundish
- Suits gastronorm pans up to 100mm deep (sold separately).

**Product Code:**

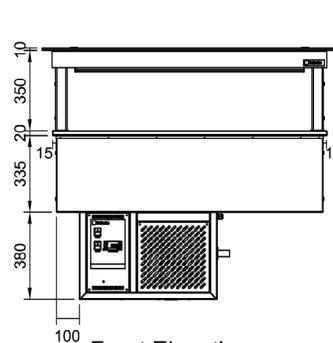
<b>CR</b>	Culinaire Refrigerated
<b>CWCF</b>	Cold Well - Counter Line - Fan Forced
<b>D</b>	Drop-in
<b>GSF</b>	Flat Glass Gantry - Stainless Steel Fixings
<b>3</b>	3 Modules

**Technical Data:**

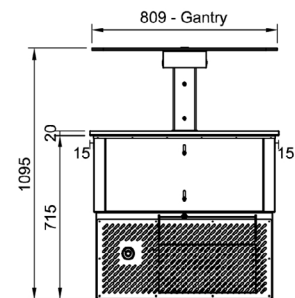
Dimensions: W x D x H:	1197 x 825 x 1095
Cutout Dimensions:	1180 x 805
Total Connected Load:	0.82kW
Electrical Connection:	10A plug & lead fitted



Plan View



Front Elevation



End Elevation

\* Attention to adequate ventilation allowances will be required if the service compartment is to be located in a joinery unit. Stoddart to review intended ventilation.

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: September 2, 2020 - B

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