

# CR.CWCF.D.RB.GSF.4

# **Counter Line - Refrigerated Well**

**Drop-In Remote** 



## **Product Information:**

- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple 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 (products 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
- Supplied with a control box for connection to a remote condenser unit to be supplied & fitted by others and connected by a qualified refrigeration contractor and electrician
- 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:**

CR Culinaire Refrigerated
CWCF Cold Well - Counter Line

- Fan Forced

**D** Drop-in

RB Remote Control Box
GSF Flat Glass Gantry Stainless Steel Fixings

Stall liess Stee

4 Modules

### **Technical Data:**

Dimensions: W x D x H: 1537 x 825 x 1095 Cutout Dimensions: 1520 x 805

\* Remote Refrigeration 848 watts at -10°C SST

Load:

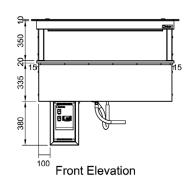
Refrigerant Type: R507 or 404A

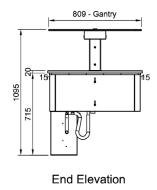
Pipe Connection Inlet 1/2"
Pipe Connection Outlet 1/4"
Total Connected Load: 0.12kW

Electrical Connection: 10A plug & lead fitted

Note: Refrigeration load is calculated at the cabinet

Plan View





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









<sup>\*</sup> 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.