



CW2

Buffet Display

Product Features

- Static cooling
- Digital controller and temperature display
- Stainless steel construction
- Suitable for building into counters
- Accepts Gastronorm pans (not supplied)
- Accepts GN1/1 pan(s) (not supplied)

A drop-in refrigerated well with static cooling designed to be used with gastronorm pans (available in sizes to take 2, 3, 4 or 5 x 1/1 gastronorm pans). The well features a robust stainless steel construction and is ideal for use with salads or other chilled produce. Please note these units have to be built into a counter (not supplied). It is the purchaser's responsibility to ensure there is a suitable sneeze screen or covers for the purpose it is being used for, and that airflow within the unit is not interrupted and suitable cooling is allowed around the condenser. Incorrect installation will invalidate any warranty. Installation must comply with relevant environmental health and food safety standards.

Measures and Content

Capacity GN Pans	pcs	2 x GN1/1
Temperature Range	°C	+2 to +8
Net Volume	l	68
Gross Volume	l	69
Gross / Net Volume	l	69 / 68
Gross / Net Weight	kg	49 / 44

Design and Material

Exterior Finish	Stainless steel
Interior Finish	Stainless steel

Cooling and Functions

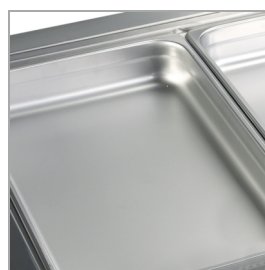
Type of Controller	Electronic	
Type of Cooling	Static	
Type of Defrost	Automatic	
Refrigerant	R600a	
Refrigerant Charge	g	70
Thermometer	Yes	

Power and Consumption

Max Ambient	+30°C, 55% RH	
Annual Energy Consumption	kWh/year	1051
Energy Consumption	kWh/24h	2.88
Power	13 Amp	
Input Power	W	122
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

External Dimension (WxDxH)	mm	768 x 678 x 536
Internal Dimension (WxDxH)	mm	660 x 570 x 175
Packed Dimension (WxDxH)	mm	820 x 730 x 680
40ft Container Load	pcs	132



Designed for GN1/1 pans,
not supplied



Automatic evaporation of
defrost water