



Culinaire

Technical Data Sheet

CR.CWCF.D.GSF.5

Refrigerated Well Counter Line

Drop-in



Product Information:

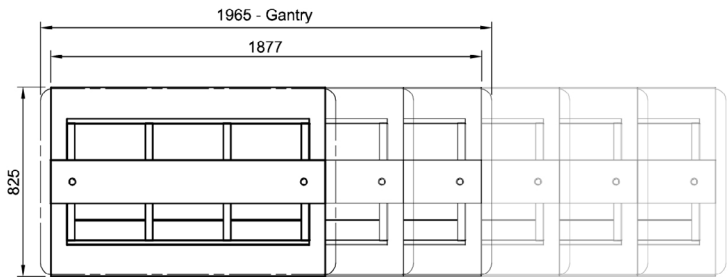
- This display is designed to be installed into a cut out in a new or existing bench top which allows for simple, inexpensive installation
- Adjustable digital temperature controller allows food to be held between +2°C to +4°C in a maximum of 32°C ambient temperature
- The blown air design passes cold air over and under the food pans creating an even cooling effect
- Fitted with a stainless steel gantry support frame and light surround
- 10mm toughened flat glass gantry fitted with high impact, low energy L.E.D. lighting
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Fully insulated and constructed from 304 grade stainless steel with a No.4 finish
- Suits gastronorm pans up to 100mm deep (sold separately)

Product Code:

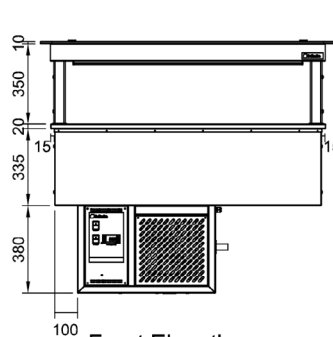
- CR = Culinaire Refrigerated
- CWCF = Cold Well - Counter Line - Fan Forced
- D = Drop-in
- GSF = Flat Glass Gantry - Stainless Steel Fixings
- 5 = 5 Modules

Technical Data:

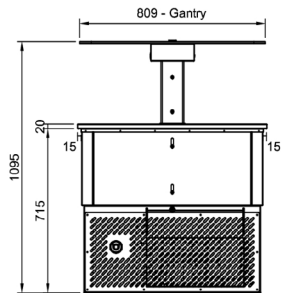
- Dimensions: W x D x H: 1877 x 825 x 1095
- Cutout Dimensions: 1860 x 805
- Total Connected Load: 0.9kW
- Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation



Proudly Manufactured in Australia

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

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