



General Description:

The Culinaire® range of Refrigerated Food Displays allows food to be presented in peak condition. The cabinets feature a unique temperature-controlled climate. Fan-forced refrigerated air circulates gently within the cabinet, ensuring product temperatures of between 2°C and 4°C in 32°C of external heat.

The cabinet is fitted with double-glazed Low E heated glass, to prevent condensation from obscuring the view. Access to the rear is via double-glazed sliding doors, which are fully removable for easy cleaning. Toughened glass is used throughout, to ensure the safety of your staff and your clients.

The Refrigerated cabinet can be integrated perfectly into a row of matching profiles comprising refrigerated, heated and ambient Culinaire® display products. The unit can also be supplied for remote refrigeration on request.

Models:

Code: CR.FD.T1.x.y.l

Code explanation:

CR	= Culinaire Refrigerated
FD	= Food Display
T1	= Type 1 - Square Type Display
x	= NS - No Rear Shelf = RS - Rear Shelf
y	= C - Castors, Lockable = L - Legs (Standard) = P - Plinth Kit
l	0900 = 900mm long 1200 = 1200mm long 1500 = 1500mm long 1800 = 1800mm long

e.g.: for specification and ordering

Culinaire: **CR.FD.T1.NS.L.0900**



Features and Benefits:

- Adjustable digital temperature controller allows food to be held at between 2 and 4° in 32°C outside air temperatures
- Anti-condensation design features heated double glazed glass to prevent condensation (in most environments) whilst still allowing a clear view of your products
- As a power saving option, the heaters to the double glazing can be switched off if not required
- For a superior finish, the glass has mitred corners and the joins are painted black
- Double-glazed rear sliding doors allow a clear view inside the cabinet and are fully removable for easy loading and cleaning
- High impact, low energy LED lighting fitted to each shelf which can be easily unplugged to allow the shelves to be removed
- Stainless steel flat shelves adjustable in height and angle with ticket stripping to the front and rear
- Front and rear removable crumb trays for ease of cleaning
- Robust construction throughout including 304 grade stainless steel body and toughened glass
- Supplied with 150mm adjustable legs which can be removed if your preference is to mount the unit on a plinth
- Self-contained refrigeration with built-in evaporator burn-off tray (no plumbing to waste required)
- Modular design for building a display module with matching refrigerated and heated Culinaire models

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

Specification:

Construction:

- Constructed from 0.9mm and 1.2mm 304 grade stainless steel in No.4 satin finish
- Polyurethane Ecomate environmentally friendly 'poured-in-place' insulation
- Double glazed heated toughened low E glass to front, top and sides
- Double glazed sliding toughened glass doors to rear with reflective finish to the inside face

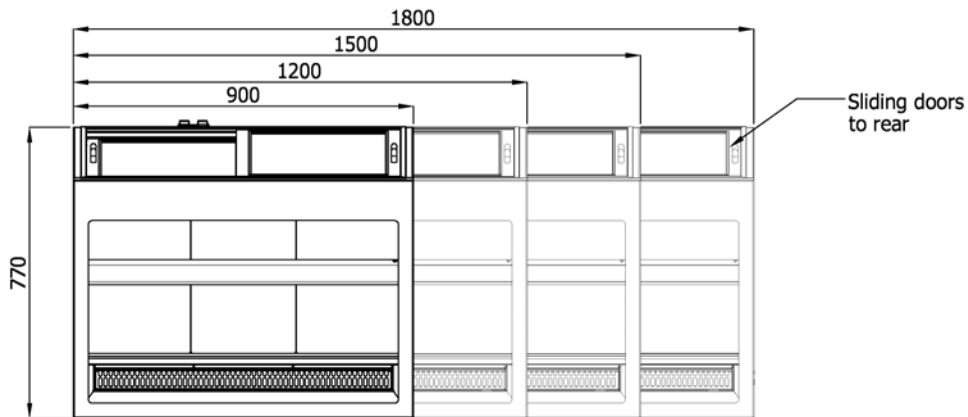
Controls:

- On/Off switch with indicator light
- Digital temperature controller
- All shelves are illuminated via LED lighting

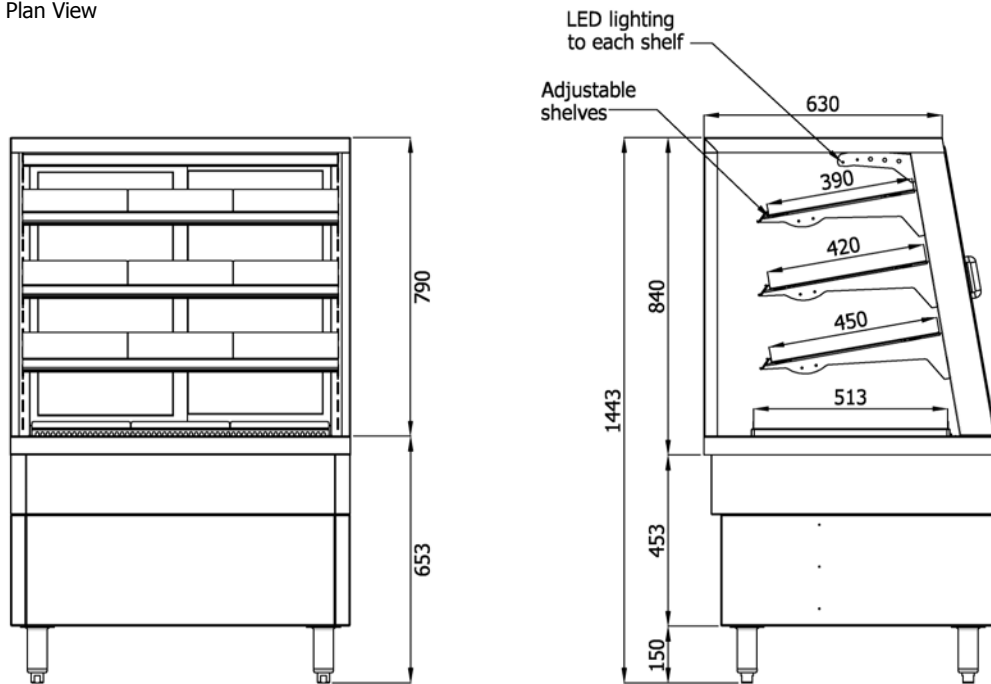
Refrigeration:

- R404A refrigerant
- Self contained condensing unit with condensate burn-off tray

Product Details:



Plan View



Front Elevation

Side Elevation



Technical Data:

Model	Power	Packaged Size
CR.FD.T1.NS.L.0900	240v 1Ø 4.5A 1100w	1100w x 970d x 1640h
CR.FD.T1.NS.L.1200	240v 1Ø 5.4A 1300w	1400w x 970d x 1640h
CR.FD.T1.NS.L.1500	240v 1Ø 6.25A 1500w	1700w x 970d x 1640h
CR.FD.T1.NS.L.1800	240v 1Ø 7.3A 1750w	2000w x 970d x 1640h

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