



CW2V

Buffet Display

Product Features

- Fan assisted 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 ventilated (fan assisted) 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
Climate Class		4
Gross / Net Weight	kg	46 / 38
Gross / Net Volume	l	111 / 110

Design and Material

Exterior Finish	Stainless steel
Interior Finish	Stainless steel

Cooling and Functions

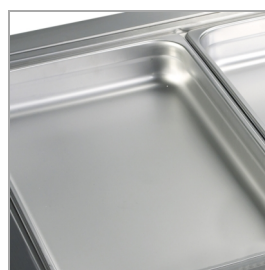
Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic
Refrigerant	R290
Refrigerant Charge	g60
Thermometer	Yes

Power and Consumption

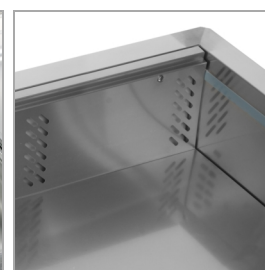
Max Ambient		30°C at 55% RH
Energy Consumption	kWh/24h	3.66
Annual Energy Consumption	kWh/year	1336
Power		13 Amp
Input Power	W	122
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	676 x 576 x 186
External Dimension (WxDxH)	mm	788 x 688 x 636
Packed Dimension (WxDxH)	mm	842 x 760 x 742 mm
40ft Container Load	pcs	132



Designed for GN1/1 pans,
not supplied



Ventilated cooling