



CW3

Product Description

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.

Features and Benefits

- Static cooling
- Digital controller and temperature display
- Stainless steel construction
- Suitable for building into counters
- Accepts gastronorm pans (not supplied)
- CW2 - 3 Pan supports - 520mm x 20mm
- CW3 - 4 Pan supports - 520mm x 20mm
- CW4/CW5 - 5 Pan supports - 520mm x 20mm

Technical Specifications

Temperature Range	+2/+8°C
Refrigerant	Black or Stainless Steel
Type of Defrost	Automatic
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel
Power Required	13 Amp
Max Ambient	30°C at 55% RH
Climate Class	4

Model	Description	Ext.	Dimensions (mm)			Kg	kWh/Annum	Gross Int. Volume	Price	Next Day
			H	W	D					
CW2	Stainless Steel	Ext.	536	768	678	44	1051	2x 1/1 Gastro Pans	£965	✓
CW3	Stainless Steel	Ext.	536	1102	678	50	1051	3x 1/1 Gastro Pans	£1,042	✓
CW4	Stainless Steel	Ext.	536	1436	678	75	1051	4x 1/1 Gastro Pans	£1,243	✓
CW5	Stainless Steel	Ext.	536	1770	678	86	1051	5x 1/1 Gastro Pans	£1,333	✓

