



CW4V

Product Description

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.

Features and Benefits

- Fan assisted 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	R290 (CW2V - R600a)
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	Dimensions (mm)			Kg	kWh/Annum	Gross Int. Volume	Price	Next Day
		H	W	D					
CW2V	Stainless Steel	Ext. 636	788	688	46	1336	2x 1/1 Gastro Pans	£1,025	✓
CW3V	Stainless Steel	Ext. 636	1122	688	52	1402	3x 1/1 Gastro Pans	£1,124	✓
CW4V	Stainless Steel	Ext. 636	1456	688	75	1664	4x 1/1 Gastro Pans	£1,345	✓
CW5V	Stainless Steel	Ext. 636	1790	688	86	1664	5x 1/1 Gastro Pans	£1,512	✓

