

CR.IB.CLCBF.GCF.8

Island Buffet

Refrigerated - Heavy-duty

Product Information:

- A practical and attractive solution to the presentation and holding of food for selfserve and in crib situations
- Designed for up to 3 hours continuous use
- Food to be removed and unit switched off between service periods
- Supplied with stainless steel covers for the cold well
- 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 (product in the pans must not restrict the cold air flow stream blowing across the top of the pans)
- Fitted with a stainless steel gantry support frame and light surround
- 10mm toughened flat glass gantry fitted with fluroescent lights
- Fully insulated and constructed from 304 grade stainless steel with a No.4 finish
- Self-contained refrigeration with removable container for condensate water collection (no plumbing to waste required). Condensate container to be emptied between service periods
- Heavy-duty non-marking 75mm swivel castors

Suits gastronorm pans up to 100mm deep (sold separately).

Supplied as standard with 65mm deep gastronorm pans



Product Code:

CR Culinaire Refrigerated

ΙB Island Buffet

CLCBF Chillair Cold Well Bar -

Fan Forced

GCF Gantry - Chillair - Flat

Glass

8 8 Modules

Optional Extras: 8 Module Tray Race

2 sections per side 4 sections required for a tray race to each side

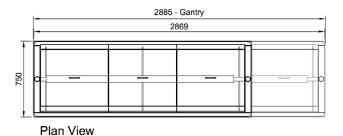
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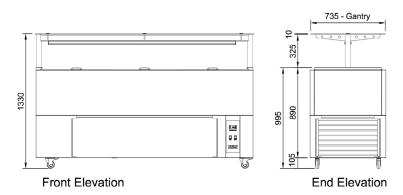
Technical Data:

Dimensions: W x D x H: 2885 x 750 x 1330

Total Connected Load: 2.28kW

Electrical Connection: 10A plug & lead fitted





All Culinaire products are supplied with a 12 month parts and labour warranty as standard.



