

CR.IB.CLCBF.GCP.6

Island Buffet

Refrigerated - Heavy-duty



- 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
- Angled perspex gantry fitted with fluorescent lights
- Self-contained refrigeration with removable container for condensate water collection (no plumbing to waste required). Condensate container to be emptied
- Supplied as standard with 65mm deep gastronorm pans
- Fully insulated and constructed from 304 grade stainless steel with a No.4 finish
- between service periods

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

- Heavy-duty non-marking 75mm swivel castors

Product Code:

CR Culinaire Refrigerated

ΙB Island Buffet

CLCBF Chillair Cold Well Bar -

Fan Forced

GCP Gantry - Chillair -

Perspex

6 6 Modules

Optional Extras: 6 Module Tray Race

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

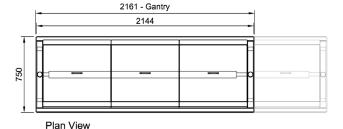
CR.IB.CLCBF.TR.6

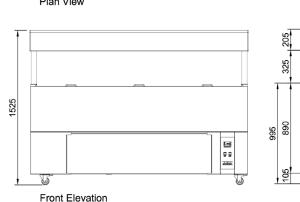
Technical Data:

Dimensions: W x D x H: 2161 x 750 x 1525

Total Connected Load: 1.44kW

Electrical Connection: 10A plug & lead fitted





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





735 - Gantry

End Elevation