


Product Information:

- A practical and attractive solution to the presentation and holding of food for self-serve 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
- 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
- Supplied as standard with 65mm deep gastronorm pans
- Suits gastronorm pans up to 100mm deep (sold separately).

Product Code:

CR	Culinaire Refrigerated
IB	Island Buffet
CLCBF	Chillair Cold Well Bar - Fan Forced
GCP	Gantry - Chillair - Perspex
8	8 Modules

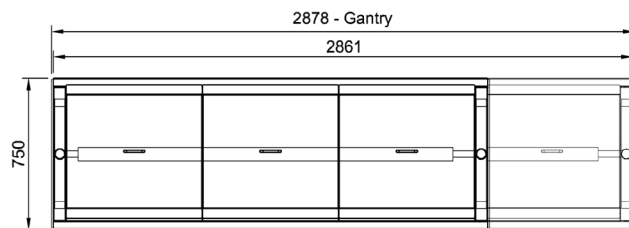
Optional Extras:
8 Module Tray Race

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

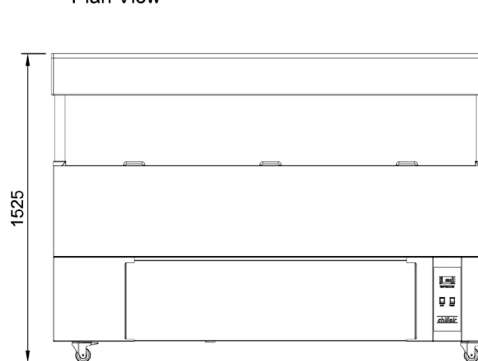
CR.IB.CLCBF.TR.8

Technical Data:

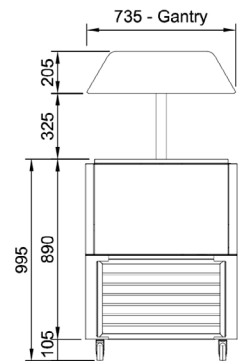
Dimensions: W x D x H: 2878 x 750 x 1525
Total Connected Load: 2.28kW
Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation

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

Due to continuous product research and development, the information contained herein is subject to change without notice.

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