

## Sheer-line Chilled Deli Display



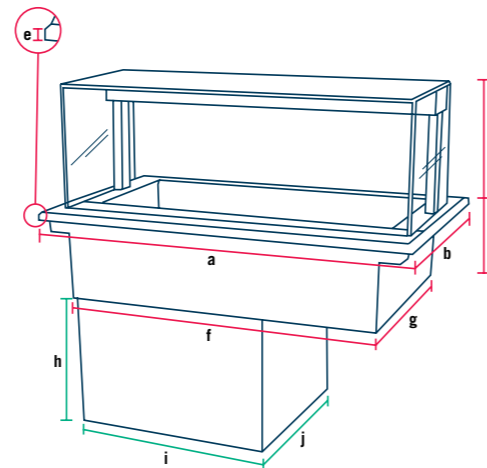
### Features

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- Aesthetic full front toughened glass screen and glass side panels for increased food display.
- Open to rear display case for easy access.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation. (13A 230V 50Hz)
- The refrigeration condensing unit and compressor are housed in an under slung self contained cradle.
- The condensing unit is set at 90° this innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All models use CFC free R404A refrigeration gas.
- Optional Perspex doors to rear.

### Innovations

- Enclosed chilled food display for assisted service
- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- The well can accommodate 1/1 GN size pans (not supplied with unit)
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Automatic defrost
- Features satin and bright polished stainless steel
- Optional rear sliding doors

**Note: Please refer to pages 10 & 11 for additional important information**



## Sheer-line Deli Hot Top

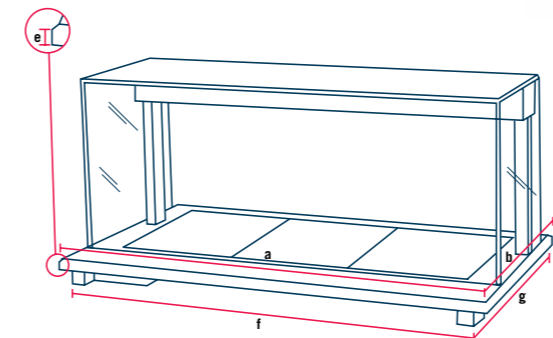
### Innovations

- Enclosed heated food display for assisted service
- Controls conveniently positioned in overhead gantry hood as standard.
- Black toughened glass thermo panels guarantee a flat surface with even heat distribution
- Quartz illumination for increased food presentation
- Features satin and bright polished stainless steel
- Optional rear sliding doors



### Features

- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods,
- Complete with easy to clean full Gastronom size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration.
- Fitted with an intermediate ambient toughened glass shelf
- Open to rear display case for easy access
- The energy regulated surface temperature is controlled at approximately 90° the controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation.
- All Hot Tops below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- Optional rear sliding doors



#### MODEL

DCD3SL DCD4SL

<b>Weight kg</b>	111	121
<b>Dimensions</b>		
<b>A</b> mm [o/a length]	1190	1490
<b>B</b> mm [o/a depth]	660	660
<b>C</b> mm	555	555
<b>D</b> mm	275	275
<b>E</b> mm	25	25
<b>F</b> mm	1150	1450
<b>G</b> mm	640	640
<b>H</b> mm	410	410
<b>I</b> mm	700	700
<b>J</b> mm	640	640

1/1 Gastronom capacity 3 4

Gas weight kg [404A] 1.1 1.2

Electrical supply Single phase 13 amp 230v 13 amp 230v

Power rating kw 2.2 2.2

Running Costs pence per hr 5.6 6.4

Running costs are calculated assuming electric cost of 8 pence per kWh (These values may vary slightly depending on the ambient temperature, relative humidity and the loads)

DHD3SL DHD4SL

<b>Weight kg</b>	60	70
<b>Dimensions</b>		
<b>A</b> mm [o/a length]	1190	1490
<b>B</b> mm [o/a depth]	660	660
<b>C</b> mm	555	555
<b>D</b> mm	40	40
<b>E</b> mm	25	25
<b>F</b> mm	1150	1450
<b>G</b> mm	640	640

Number of 200w thermo panels 3 4

Number of 200w quartz lights 2 3

Electrical supply Single phase 13 amp 230v 13 amp 230v

Power rating kw 1.0 1.4

Running Costs pence per hr 7.2 8.8

#### MODEL

**Weight kg**

**Dimensions**

**A** mm [o/a length]

**B** mm [o/a depth]

**C** mm

**D** mm

**E** mm

**F** mm

**G** mm

**Number of 200w thermo panels**

**Number of 200w quartz lights**

**Electrical supply Single phase**

**Power rating kw**

**Running Costs pence per hr**

Running costs are calculated assuming electric cost of 8 pence per kWh (These values may vary slightly depending on the ambient temperature, relative humidity and the loads)