

Technical Data Sheet

CR.IB.CLCBF.GCP.6

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 35°C ambient temperature
- The blown air design passes cold air over and under the food pans creating an even cooling effect
- · Fitted with a stainless steel gantry support frame and aluminum 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:

CLCBF

GCP

CR = Culinaire Refrigerated

IB = Island Buffet

Chillair Cold Well Bar -Fan Forced

= Gantry - Chillair -

Perspex

= 6 Modules

Optional Extras:

6 Module Tray Race

2 sections per side4 sections required

for a tray race to each

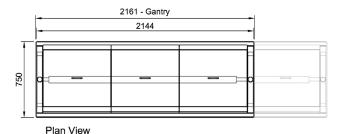
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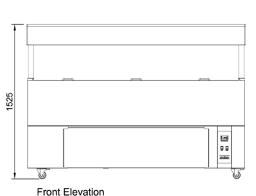
Technical Data:

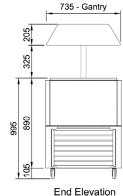
Dimensions: W x D x H: 2161 x 750 x 1525

Total Connected Load: 1.44kW

Electrical Connection: 10A plug & lead fitted









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

Manufactured By:

