## **MODULAR COUNTERS**

# CARIBBEAN REFRIGERATED **BLOWN AIR ISLAND WELLS**

**MODEL NO: CARIB72.2** 

Caribbean refrigerated blown air wells are part of the most versatile range of standard modular countering in the market place. They provide the basis for all types of counter layouts in different finishes to suit any location. The versatility of Caribbean counters allow its use across all market sectors.



#### DIMENSIONS

CARIB72.212: 1206mm x 700mm x 900mm Well: 975mm x 530mm x 170mm CARIB72.216: 1606mm x 700mm x 900mm Well: 1305mm 530mm x 170mm CARIB72.219: 1906mm x 700mm x 900mm Well: 1635mm x 530mm x 170mm

### **ELECTRICAL CONNECTIONS**

220V/240V; 1 phase 50Hz 1206 model: 1.6kW loading 1606 model: 2.1kW loading 1906 model: 2.4kW loading

## CONSTRUCTION

Top: Stainless steel Exterior: Colour plastic coated steel or stainless steel

Interior: Stainless steel

#### CAPACITY

1206 model: 3 x GN1/1 x 100mm deep 1606 model: 4 x GN1/1 x 100mm deep 1906 model: 5 x GN1/1 x 100mm deep

#### PRODUCT FEATURES

- 304 Stainless steel well 170mm deep
- Load line indicator at 100mm to assist in the safe presentation of food
- Accepts GN1/1 gastronorm containers up to 100mm deep
- · Completely removable well giving easy access for cleaning and maintenance
- Microprocessor controlled with automatic defrost & condense handling system
- 1.5mm stainless steel tops with radius front
- Rear operator's side finished in stainless steel with radius corners
- · Stainless steel interior with radius rear
- Four x 100mm swivel castors two braked
- · 14 different colour coated steel finish options

#### **EXTRAS**

- Gantries
- · Tray slides
- · Kick-plinths
- · Push bar
- · Choice of colour finish
- · Height adjustable feet instead of castors

#### REFRIGERANT

R452a - zero ODP and low GWP refrigerant

#### **OPERATING CONDITIONS**

Designed to comply with the operating requirements of EN ISO 23953 - 2:2005. Performance level M1 (-1°C to +5°C) in Climate class 3 (25°C 60% RH 0.2m/s). In use Victor refrigerated blown air well will maintain the core product temperature of pre-chilled food below 5°C in ambient temperatures up to 27°C - 50% Relative Humidity





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