



Site Survey



Special Installation



CW3

Description

A drop-in refrigerated well with static cooling designed to be used with gastronorm pans (available in sizes to take 2, 3, 4 or 5 x 1/1 gastronorm pans). The well features a robust stainless steel construction and is ideal for use with salads or other chilled produce. Please note these units have to be built into a counter (not supplied). It is the purchaser's responsibility to ensure there is a suitable sneeze screen or covers for the purpose it is being used for, and that airflow within the unit is not interrupted and suitable cooling is allowed around the condenser. Incorrect installation will invalidate any warranty. Installation must comply with relevant environmental health and food safety standards.

Product Features

- Static cooling
- Digital controller and temperature display
- Stainless steel construction
- Suitable for building into counters
- Accepts Gastronorm pans (not supplied)
- CW2 - 3 Pan supports - 520mm x 20mm)
- CW3 - 4 Pan supports - 520mm x 20mm
- CW4/CW5 - 5 Pan supports - 520mm x 20mm

Technical Specifications

Temperature Range (°C)	+2 to +8
Refrigerant	R600a
Type of Defrost	Automatic
Exterior Finish	Stainless steel
Interior Finish	Stainless steel
Power	13 Amp
Max Ambient	30°C at 55% RH
Climate Class	4

	Ext. Dimension (WxDxH) (mm)	Int. Dimension (WxDxH) (mm)	Net Weight (kg)	Energy Cons. (kWh/year)	Input Power (W)	Gross/Net Volume (l)	Capacity GN Pans
CW2	768 x 678 x 536	660 x 570 x 175	44	1051	250	69 / 68	2 x GN1/1
CW3	1102 x 678 x 536	994 x 570 x 175	50	1051	122	104 / 102	3 x GN1/1
CW4	1436 x 678 x 536	1326 x 570 x 175	47	1051	250	139 / 136	4 x GN1/1
CW5	1770 x 678 x 536	1662 x 570 x 175	86	1051	250	170 / 166	5 x GN1/1