



Site Survey



Special Installation



CW4V

Description

A drop-in refrigerated well with ventilated (fan assisted) 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

- Fan assisted 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	R290
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
CW2V	788 x 688 x 636	676 x 576 x 186	38	1336	122	111 / 110	2 x GN1/1
CW3V	1122 x 688 x 636	1014 x 576 x 186	42	1402	122	166 / 164	3 x GN1/1
CW4V	1456 x 688 x 636	1344 x 576 x 186	46	1664	235	221 / 218	4 x GN1/1
CW5V	1790 x 688 x 636	1678 x 576 x 186	50	1664	235	277 / 273	5 x GN1/1