



### **Technical Data Sheet**

# CR.IBSS.CWCF.U.GSF.8

## **Island Buffet**

Refrigerated

Stainless Top & Stainless Steel Panels

### **Product Information:**

- Buffet unit is fitted with an under bench cold well, CR.CWCF.U.GSF
- Adjustable digital temperature controller allows food to be held between +2°C to +4°C in a maximum of 32°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 light surround
- 10mm toughened flat glass gantry fitted with high impact, low energy L.E.D. lighting
- Culinaire buffet units can be customised to suit any application (minimum dimensions of buffet unit shown below)
- Additional items can be incorporated into the buffet unit such as plate dispensers, plate shelves under, induction warming units, etc
- Internal framing is constructed from a heavy-duty stainless steel to endure the day to day use in a busy environment
- Heavy-duty non-marking 75mm swivel castors, two with brakes
- A ventilation grill is fitted to the base panels to ensure adequate ventilation to the refrigeration unit. Location will vary depending on the cold well size
- Removable condensate drip tray for water collection (no plumbing to waste required). Condensate container to be emptied between service periods
- Optional condensate burn off tray can be fitted to buffet unit at the time of manufacture



#### **Product Code:**

CR = Culinaire Refrigerated

IBSS = Island Buffet -

Stainless Steel Top and Cladding

**CWCF** = Cold Well - Counter

Line - Fan Forced

U = Under Bench GSF = Flat Glass Gantry -

Stainless Steel Fixings

8 = 8 Modules

#### **Optional Extras:**

#### Condensate Burn Off Tray

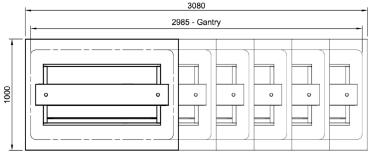
- Factory fitted (If Required, must be nominated at time of order) CR.T5.ET

#### **Technical Data:**

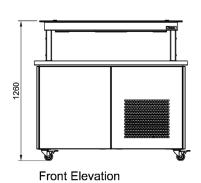
Dimensions: W x D x H: 3080 x 1000 x 1260

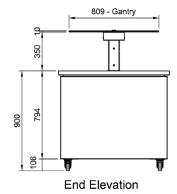
Total Connected Load: 1.2kW

Electrical Connection: 10A plug & lead fitted



Plan View







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