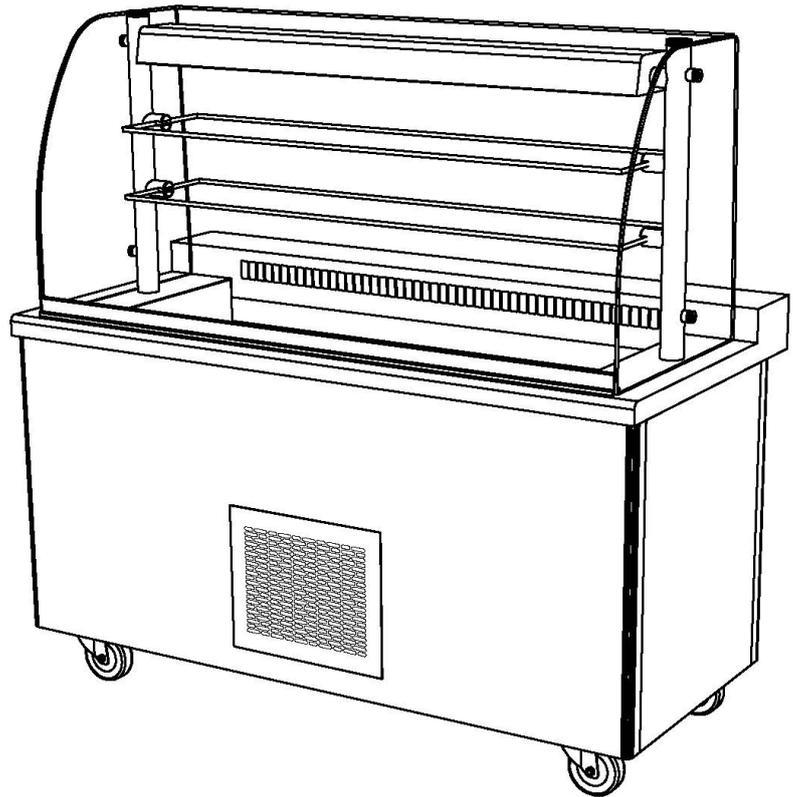


## Caribbean Blown Air High Deli Counter



### Dimensions

Model ----- Top size ----- loading  
**CARIB72.912HD** 1206 x 777 x 900mm 1.6kW  
**CARIB72.916DHD** 1606 x 777 x 900mm 2.1kW  
970mm high to top of prep shelf  
1600mm to top of gantry)

### Electrical Connection

220V/240V, 1 phase, 50 Hz.

### Cable

2 metres with 13 amp plug fitted.

Designed to meet the EN ISO 23953 standard, providing M1 cabinet class conditions and exceeding the climate class 3 environment of 25°C at 60% RH.

In use the system achieves a balanced air temperature throughout the cabinet of between 2°C & 5°C in ambient temperatures up to 27°C at a relative humidity of 50%. Maintains core product temperature below 5°C even during the defrost cycle. Features a raised rear preparation shelf compatible with the optional polyethylene chopping board. The 1606mm unit has open ambient cupboards to the rear.

### Well

Completely removable well giving easy access for cleaning and maintenance.

Load line indicator at 100mm to assist in the safe presentation of food.

304 Stainless steel well - 170mm deep.

Accepts GNI/1 gastronorm containers up to 100mm deep.

### Gantries

Constructed from 50mm, bright polished stainless steel tube.

Fluorescent illumination to stainless steel light box.

Full height toughened glass screen and side cheeks

Two glass mid shelves.

Digital temperature control and readout.

### Refrigeration system

Self-regulating condensate system.

R404a refrigerant.

### Optional Extras:

Tray slides.

Kick plinths.

Plate shelves.

Polyethylene chopping board