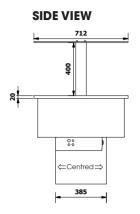


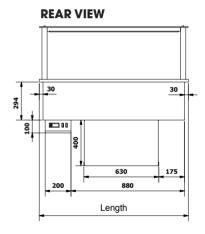
STANDARD FEATURES

- > Fan assisted cold air blanket across top of well
- > Stainless steel well
- > Fits 65mm deep Gastronorm pans or bowls (Gastronorm pans not supplied with unit)
- › DuraCoat system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- > Hot gas defrost system that shortens defrost time and maximises refrigeration operating time
- > Refrigeration unit provided as Integral (condenser in cradle)
- > Elegant stainless steel gantry
- > Planar glass canopy as standard
- > Designer overhead SlimLED lighting system with 12V safety
- > Defrost drainage to container or plumbed to waste

For Sneeze-Guard and glass canopy options refer to page 53

For Factory Options refer to page 54 For Cabinet Accessories refer to page 64





SOMERSET: CHILLED AIR **CURTAIN**

This architecturally designed air curtain cabinet is ideal for buffet or food court environments looking to show the best of chilled food. Installed within compatible joinery it brings a touch of class to any servery.

4°C operating temperature

Model	SC12	SC15	SC18	SC21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy Height Above Counter	430mm	430mm	430mm	430mm
No. of Gastro 1/1 Pans*	3	4	5	6
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug

^{*}Up to 65mm deep. (Gastronorm pans not supplied)