



SOMERSET





SC12

STANDARD FEATURES

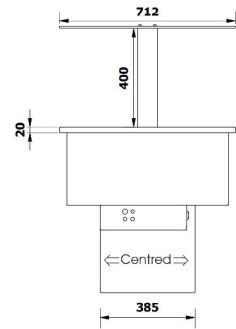
- › Fan assisted cold air blanket across top of well
- › Stainless steel well
- › Fits 65mm deep Gastronorm pans or bowls (Gastronorm pans not supplied with unit)
- › DuraCoat system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- › Hot gas defrost system that 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

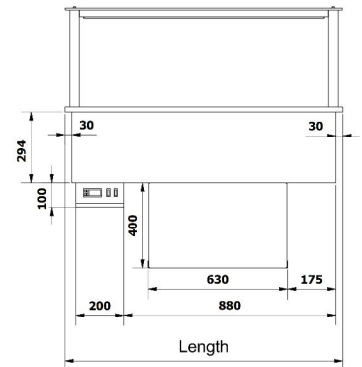
For Factory Options refer to page 54

For Cabinet Accessories refer to page 64

SIDE VIEW



REAR VIEW



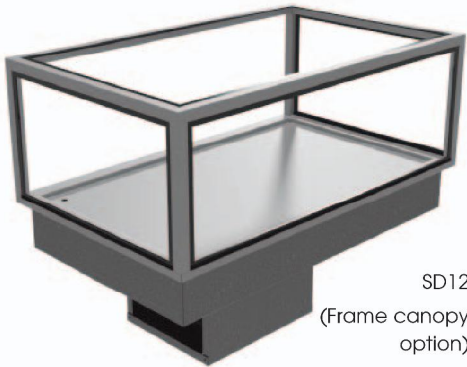
SOMERSET: CHILLED AIR CURTAIN

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)*



SD12
(Frame canopy option)

STANDARD FEATURES

- › Coiled copper refrigeration of base of well
- › Well fully insulated with polyurethane foam
- › Stainless steel well
- › Gastronorm pans not supplied with unit
- › Elegant stainless steel gantry
- › Planar glass canopy as standard
- › Designer overhead SlimLED lighting system with 12V safety
- › Refrigeration unit provided as integral (condenser in cradle)
- › Relies on contact refrigeration: product temperature achieved is dependent on degree of container contact with deck and density of food

CUSTOM FEATURES

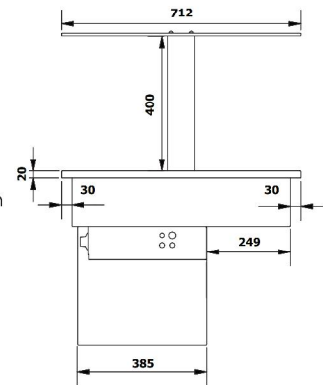
- › Height of well can be 20mm or more
- › Length and depth of well can be built to custom dimensions
- › Can be designed to accommodate Gastronorm pans, sushi trays or other containers
- › Sushi trays, powder-coated to colour of choice, are available

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

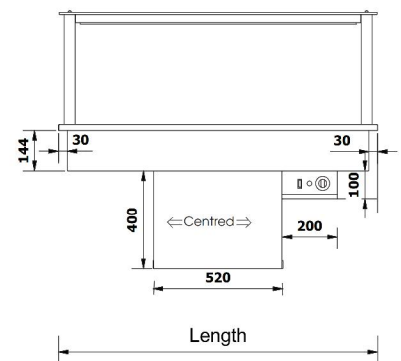
For Factory Options refer to page 54

For Cabinet Accessories refer to page 64

SIDE VIEW



REAR VIEW

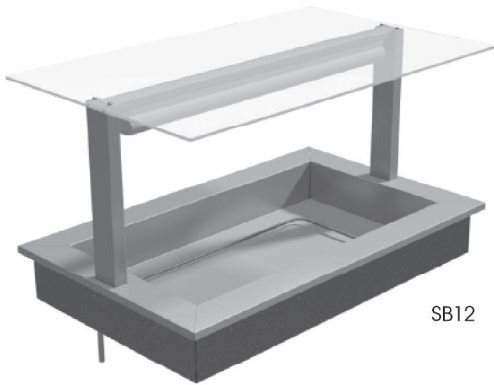


SOMERSET: COLD DECK

With its clean lines and high quality finish this Cold Deck offers versatility for a range of food presentations. Whether it be a sushi deck or breakfast bar this Somerset cabinet lets food look great.

Model	SD12	SD15	SD18	SD21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy height above counter	430mm	430mm	430mm	430mm
No. of Gastro 1/1 Pans/ Sushi Trays*	3	4	5	6
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug

*Gastronorm pans not supplied. Sushi trays can be ordered as an accessory



SB12

STANDARD FEATURES

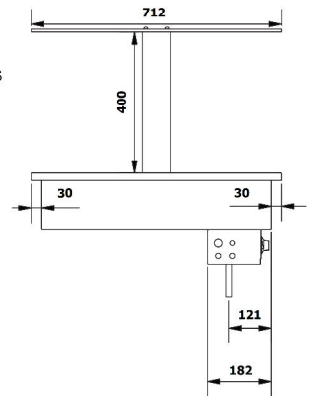
- › Operates wet or dry
- › Stainless steel well
- › Fits 100mm high Gastronorm pans (Gastronorm pans not supplied with unit)
- › Gastronorm pans not supplied with unit
- › Thermostatically controlled to operate at a temperature up to 95°C
- › Elegant stainless steel gantry
- › Planar glass canopy as standard
- › DoubleJacket long life halogen heat lamps mounted in designer overhead lighting system
- › Drain with faucet built in

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

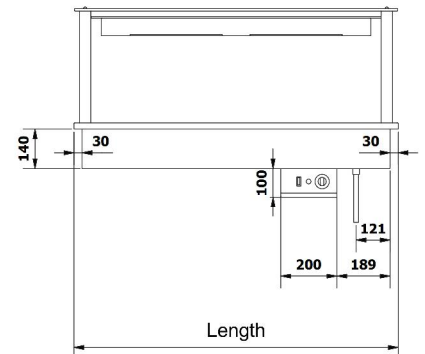
For Factory Options refer to page 54

For Cabinet Accessories refer to page 64

SIDE VIEW



REAR VIEW



SOMERSET: BAIN MARIE

A designer servery for hot food presentation that delivers style and elegance to any buffet or food court environment.

Up to 95°C operating temperature

Model	SB12	SB15	SB18	SB21
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Conopy height above counter	430mm	430mm	430mm	430mm
No. of Gastro 1/1 Pans*	3	4	5	6
Power Connection	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

**Up to 100mm deep. Gastronorm pans not supplied*



SHD15

STANDARD FEATURES

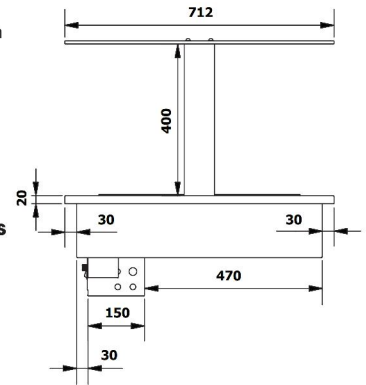
- › Tempered glass deck
- › DoubleJacket halogen heat lamps mounted in designer overhead lighting system
- › Thermostatically controlled to operate at a temperature up to 120°C
- › Elegant stainless steel gantry
- › Planar glass canopy as standard

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

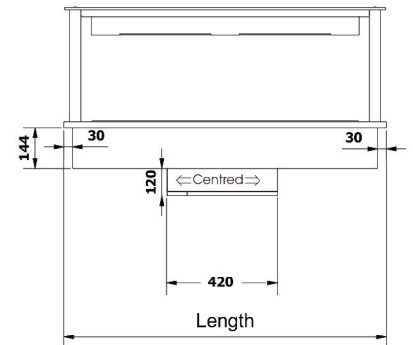
For Factory Options refer to page 54

For Cabinet Accessories refer to page 64

SIDE VIEW



REAR VIEW



SOMERSET: HOT DECK

Displaying hot food with a difference this hot deck servery cabinet provides the style and elegance it deserves.

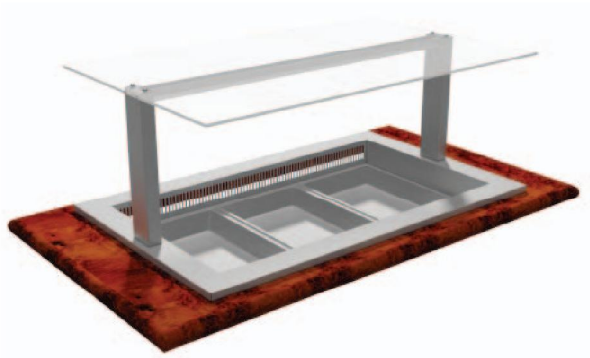
up to 120°C operating temperature

Model	SHD12	SHD15	SHD18
Length	1155mm	1480mm	1805mm
Depth	712mm	712mm	712mm
Conopy height above counter	430mm	430mm	430mm
Hot Plate (L x D)	1030 x 580mm	1358 x 580mm	1686 x 580mm
Power Connection	10A Plug	15A Plug	15A Plug

SOMERSET CANOPIES

Planar:

Flat glass canopy

**Frame Canopy:**

Box section frame canopy

**Radial:**

Single-curve glass canopy

**Frameless Canopy:**

Glass on glass canopy

