



Commercial Worktop Refrigerator & Freezers

Equipment Specifications & Description of Optional Customizable Extras

Supercold Refrigeration Systems Pvt Ltd, Industrial Estate, Manvila, Kulathur, Trivandrum 695583
Email: info@supercoldindia.com, sales@supercoldindia.com Web: www.supercoldindia.com

Features & Specifications

Standard Dimension	1800(W) X 700(D) X 700+150(H)mm – 550 Liters (3 Door) 1320(W) X 700(D) X 700+150(H)mm – 350 Liters (2 Door)	Customizable
Temperature	2 to 8°C for Cooler, -20°C for Freezer	
Refrigerant	R404a or R134a	
Temperature Controller	Danfoss make, With Twin Sensor, User Adjustable with LED Temperature Display	
Customization	Fully customizable with respect to Width, Depth or Height as per your kitchen layout. Optional Pullout Draws with Imported fully 304 Grade SS Telescopic Sliders, Optional Left, Right or Back Splash, Heated Pickup Shelf, Refrigerated/Non Refrigerated Misé En Place Counters with or without lids, 2 or 3 Pane Glass Doors for Cooler with Extruded ABS or Stainless Steel Door Frames etc.	
Cooling Method	Side Mounted Cyclonic™ No-Frost Refrigeration System. Front Breathing Design Condensation Unit with perforated Front, Base & Back to ensure optimum air flow to the condenser in even the most cramped commercial kitchens. Tool Free Access to all serviceable area.	
Defrost	Heater Aided, Timer Activated, Frost Sensed	
Condensate Disposal	Automatic, Hot Gas Bypass Aided, (No water tray which requires frequent emptying)	
Door Clearance	Suitable for up to GN Pan Size 1/1 (530mm X 325mm)	
Material : Inner	Fully 304 Grade SS including Shelves & Railings	
Material : Outer	Fully 304 Grade SS including Doors, Back Covers & Base	
Doors	Lockable Double Pane Glass Doors with Auto-closing Imported Spring Hinges.	
Cabinet Lighting	Hidden LED Tube in Recessed Cavity	
Condensation	Oversized Condenser with Powerful Axial Fan for high efficiency in peak summers	
Legs	15 Cm High, Height Adjustable, 304 Grade	
Voltage Protection	Inbuilt High/Low Voltage Cutoff	

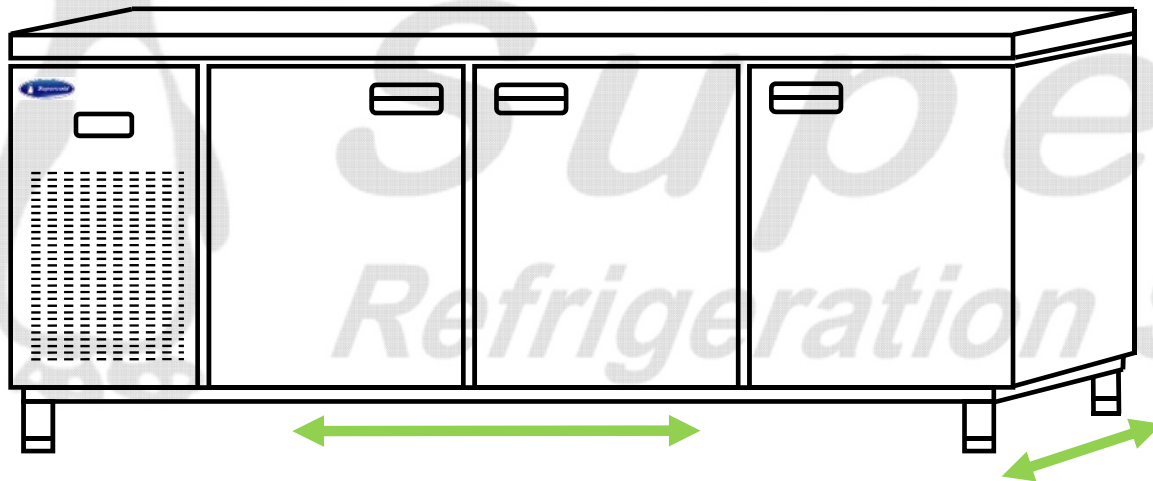


Dimensional Customization



Dimensional Customization helps in ensuring that Supercold worktops are best suited for your kitchen's specific needs and unique layout plans. Our custom built worktops provide convenience by squeezing out maximum work space / storage space from even the most cramped & busy kitchens. All our worktops are front breathing models and hence can be installed anywhere without worrying too much about providing breathing inlet & outlet space for the condenser.

- **Min Length = 84 Cms** Left to Right (Single Door), **Max Length = 225 Cms** Left to Right (Four Doors)
- **Min Depth = 70 Cms** Front to Back, **Max Depth = 100 Cms** Front to Back
- **Min Height = 80 Cms** Top to Bottom, **Max Height = 110 Cms** Top to Bottom (From Floor)
- Door Clearance for standard length machines – 35.5 Cms wide, suitable for 1/1 size GN Pan and smaller



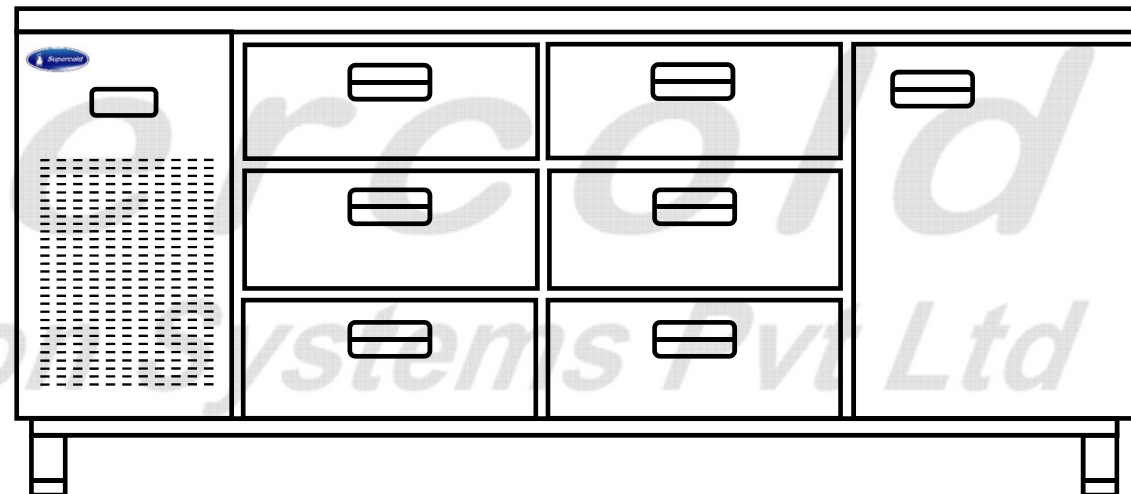
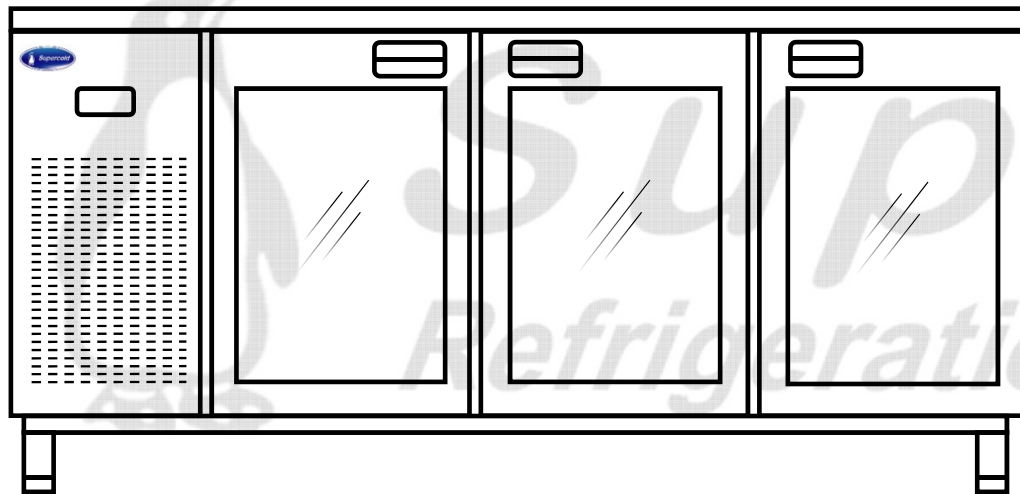
Options for Legs:

- 1) 15 Cm High Stainless Steel Legs with Nylon Base
- 2) 7.5 Cms High Stainless Steel Legs with Nylon Base
- 3) 15 Cm Rubber/Nylon Wheels with/without Brakes
- 4) 7.5 Cms Rubber/Nylon Wheels with/without Brakes

Door / Pull-Out Draw Customization



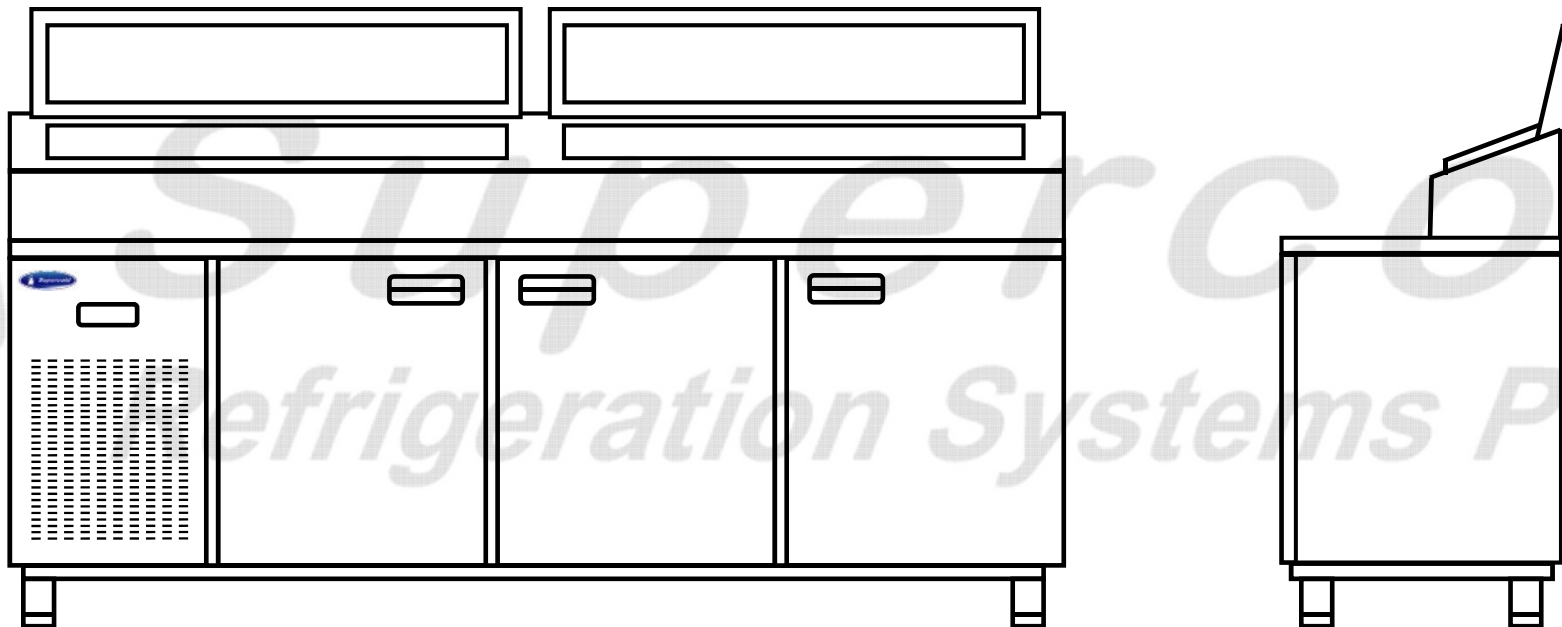
- 1) **Solid Doors :** Stainless Steel Doors with Recessed Handles, Imported Spring Loaded Auto-Closing Hinges (to ensure the doors do not accidentally remain open), Lockable Doors, Soft Snap Fit gaskets for perfect door sealing as well as easy cleaning.
- 2) **Glass Doors:** Clear Merchandise Visibility. Double Pane or Triple Pane Glass Doors with Stainless Steel Door Frame, Recessed Handles, Imported Spring Loaded Auto-Closing Hinges (to ensure the doors do not accidentally remain open), Lockable Doors, Soft Snap Fit gaskets for perfect door sealing as well as easy cleaning.
- 3) **Pull-out Draws:** Pull-out Draws with Recessed Handles, Imported 304 Grade Telescopic Sliding Mechanism, Soft Snap Fit Gaskets etc. Convenience of having pull-outs is that even small items stored at the rear end of the storage area are easily accessible without having to reach into the machine. Door & Pull-out Combinations are also available.



Misé En Place Counter or Prep Counter



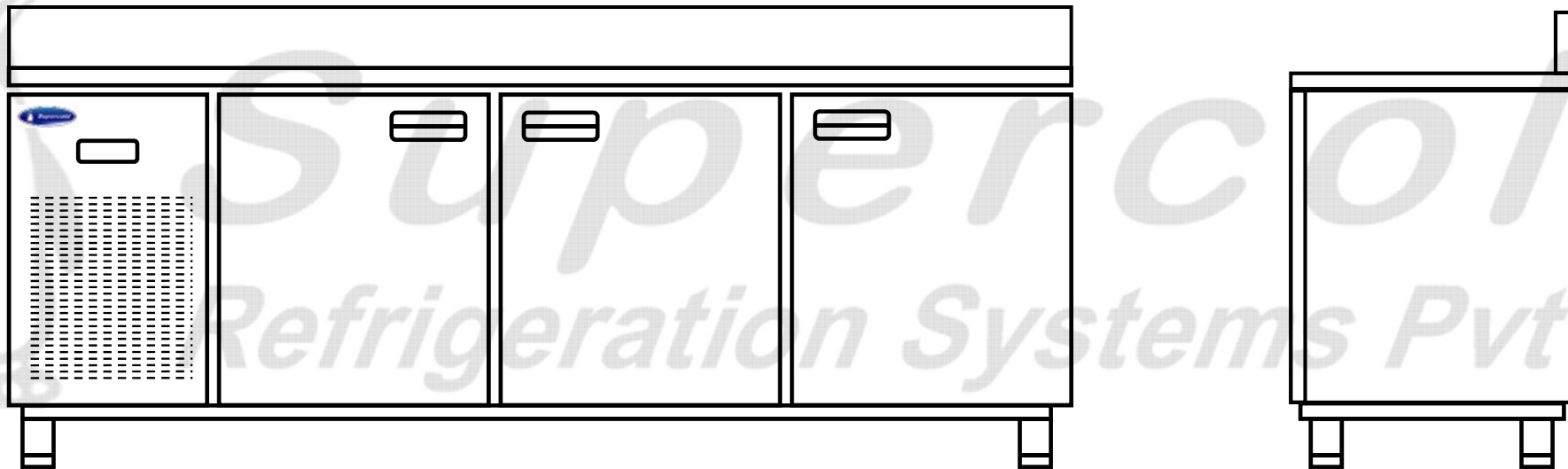
The Misé En Place Counter is a Refrigerated Counter which can be built on top of the Worktop (Not Detachable). Ideally, the ingredients for the dish are chopped/minced and stored in the prep counters in weighed quantities well before cooking as per recipe so that optimum taste and flavour can be obtained precisely, every time you cook without having to waste time in between the actual cooking process. These counters are refrigerated (2 to 8°C) and has a water drain outlet to ensure cleanliness. These counters have 1, 2 or 3 lids depending on the length of the machine. Misé En Place Counters are available with or without lids based on your specific requirement.



Back Splash & Side Splash



The Back Splash Stands vertically, 15 Cms above the worktop. It prevents accidental splatter of juices or liquids to walls or surfaces behind the machine. Also prevents round objects, fruits, vegetables, utensils etc. from rolling and falling behind the machine. Left & Right Splashes are also available. L & R Splashes are very useful in preventing water splashing on top of the worktop if machine is installed near a tap / water sink.



Heated Pickup Shelf



Heated Pickup Shelves are very useful in Food Supply Areas of Busy Kitchens. Food dishes prepared as per customer orders are placed on the pickup shelves while it waits to be taken to the customer's table. This waiting time could extend to something like 2-3 minutes. The heaters provided on the shelf helps maintain the food temperature. The bottom unit can be a Freezer or Cooler based on requirement.

