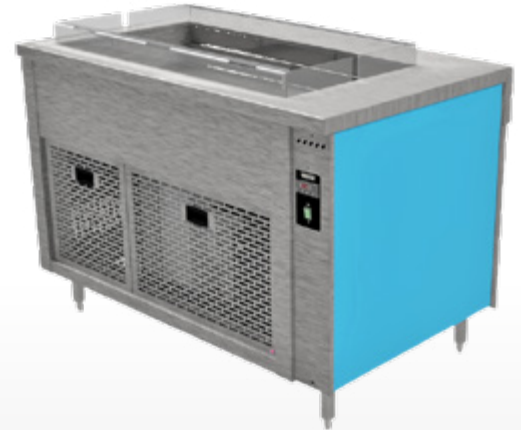


Overview

Chilled display units incorporating a cold well, the unique Moffat innovative “Polar Air Stream” system provides a constant wall of cold air which moves across the well blanketing the food displayed and recirculates back through the system. Holding pre-chilled food at a safe and regulated temperature. Retaining taste and freshness throughout, perfect for fruit and vegetables, salads, and cold drinks. Self-contained units with accurate digital control, automatic defrost, high pressure warning, and automatic condensate evaporation. Utilising a highly efficient, naturally occurring hermetically sealed hydrocarbon refrigeration gas type R290 reducing the carbon footprint and energy consumption. The chilled well is designed to accommodate various type of dishes alternatively Gastronorm GN1/1 pans can be used. Use individual or as a part of a specialised Moffat servery counter.



Key Features:

- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- 4 models in the range holding 2 to 5 GN 1/1 Gastronorm type containers.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Size 4 and 5 models have a storage space under at the operators left side.
- Accommodates 60mm deep 1/1 GN pans [not supplied].
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration. 24 hour operation.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity
- Automatic condensate water evaporation [no need to empty drip trays]
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]

Options:

- Gastronorm pans
- Gastronorm adaptor 3 x 1/3 GN Size (Code: DGPA)
- Prep-shelf and cutting board
(Codes: D2PS, D3PS, D4PS & D5PS)
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional kitchen pass types can all be fitted.
- Solid tray slide or tubular tray rails fixed or fold down types.



Cleverly engineered Polar Air Stream System provides a constant cold air envelope.





CRW2



CRW3

Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
CRW2	115	947 x 700 x 964	900mm	1.2kw / 13amp	1.22kw / 13amp
CRW3	145	1275 x 700 x 964	900mm	1.2kw / 13amp	1.23kw / 13amp
CRW4	175	1603 x 700 x 964	900mm	1.2kw / 13amp	1.23kw / 13amp
CRW5	205	1931 x 700 x 964	900mm	1.5kw / 32amp	1.53kw / 13amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

Models with front controls:



CRW2FC

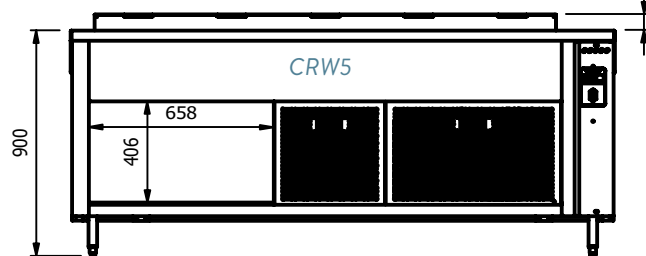
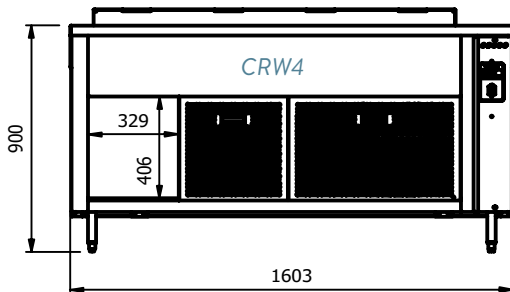
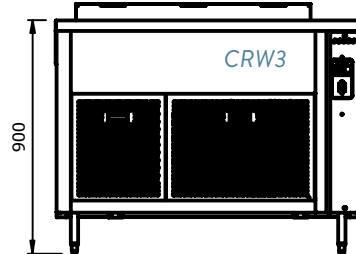
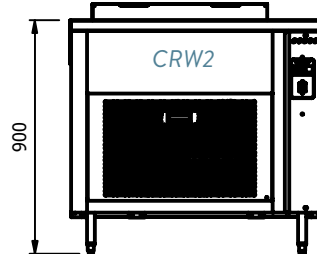
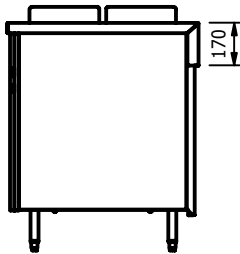


CRW3FC

Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
CRW2FC	115	947 x 700 x 964	900mm	1.2kw / 13amp	1.22kw / 13amp
CRW3FC	145	1275 x 700 x 964	900mm	1.2kw / 13amp	1.23kw / 13amp
CRW4FC	175	1603 x 700 x 964	900mm	1.2kw / 13amp	1.23kw / 13amp
CRW5FC	205	1931 x 700 x 964	900mm	1.5kw / 13amp	1.53kw / 13amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

Note: All size 2 models have straight through ventilation, with limitations when placed close to a wall (100mm air gap must be left for airflow to the compressor) all other models size 3, 4, and 5 have the ventilation in and out on one side, with no restrictions on the opposite side and these can be placed up against a wall.



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