

Overview

Storage cupboards with sliding doors. Based on Gastronorm GN1/1 pans available in four lengths. Compact high capacity units. robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen particularly suited to restaurants, Hotels, Conference centres, Universities, Schools, and Holiday centres. Excellent for holding plates and dishes.

Note:

Standard storage cupboards have a void space at the operators right hand to accommodate additional optional switches and sockets on a servery counter. The void space also allows access where there is a join in the work top to facilitate fitting and joining counter sections together. These models do not have this void space, where no void is required these units can be used together with other counter sections saving space.



Key Features:

- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Base and door track in one piece for easy cleaning.
- Doors are very easily removed for cleaning, sliding doors have unique double life skid pads.
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out solid stainless steel shelf, held by heavy-duty stainless-steel tube supports.

Options:

- Door Locks
- 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.

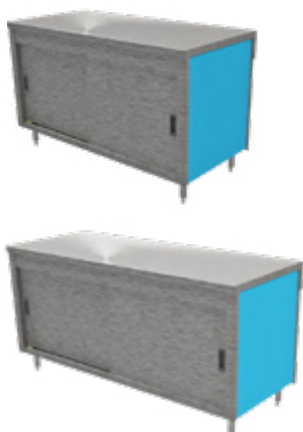




Model	Weight (kg)	L x D x H (mm)	Height to worktop
CSCNV2	53	823 x 700 x 900	900mm
CSCNV3	68	1151 x 700 x 900	900mm
CSCNV4	85	1479 x 700 x 900	900mm
CSCNV5	101	1807 x 700 x 900	900mm

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.

Hot cupboard capacity:



Model	10" plated meals Stacked using plate covers	10" plates stacked	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep
CSCNV2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
CSCNV3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
CSCNV4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
CSCNV5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

Note: 10" indicates 10 inch / 255mm diameter plates

