

## 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 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.

There is a range of models without this void space (No Void models) these other models can be used to save space when there is no requirement for a space for switches or worktop joins.

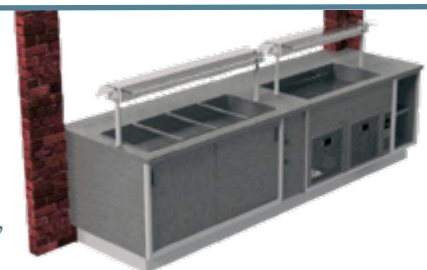


## Key Features:

- 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
CSC2	53	947 x 700 x 900	900mm
CSC3	68	1275 x 700 x 900	900mm
CSC4	85	1603 x 700 x 900	900mm
CSC5	101	1931 x 700 x 900	900mm

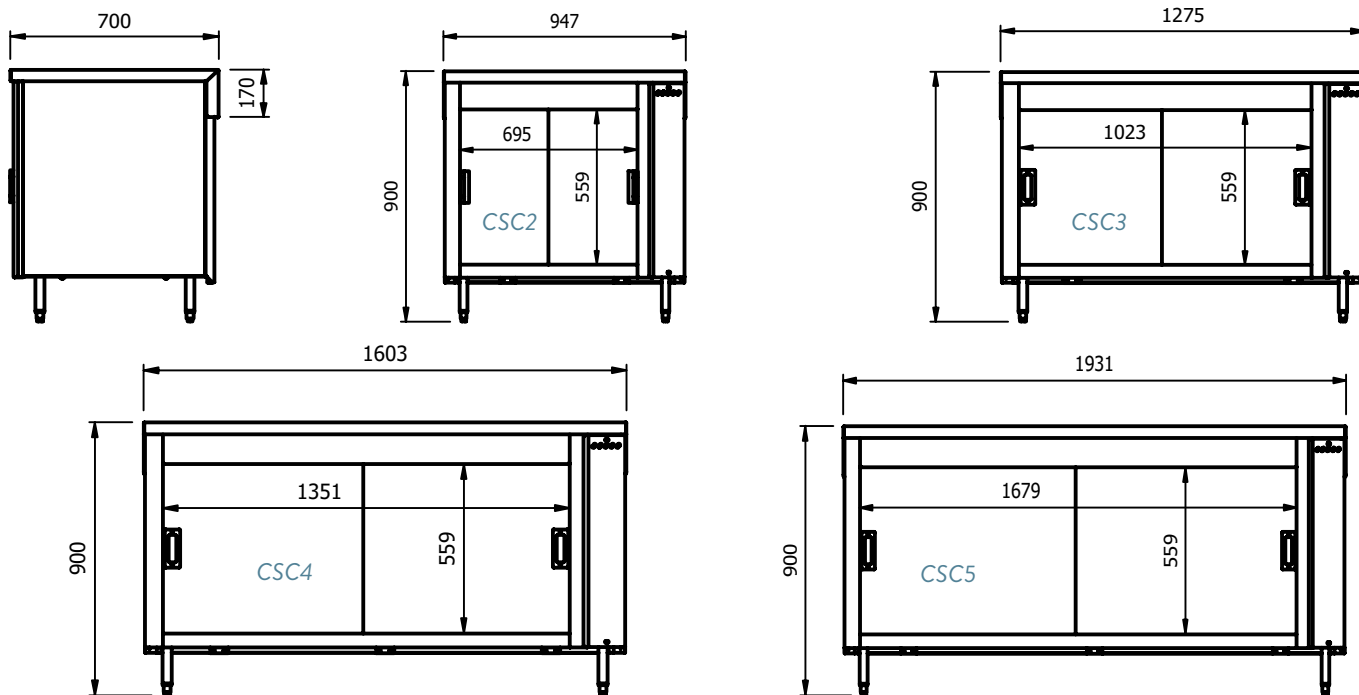
Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

**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
CSC2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
CSC3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
CSC4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
CSC5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

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



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