



SC12

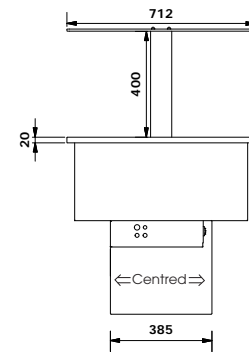
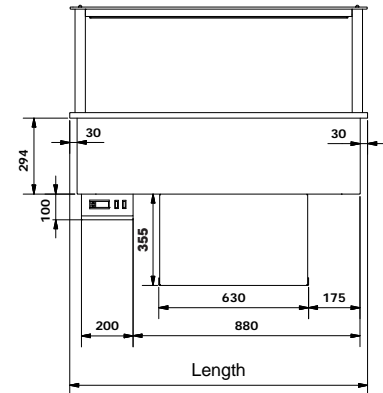
STANDARD FEATURES

- › 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
- › Refrigeration unit provided as Integral (condenser in cradle)
- › Designed to operate at 3-5°C in room environments up to 22°C
- › For open canopies there should be no air movement across the open well
- › 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 58

For Factory Options refer to page 60

For Cabinet Accessories refer to page 66

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)**