

# Catertherm

Innovation in foodservice

## Specification Sheet

### GN3/1 Cold Drop In – JH2100KCGR

**Our frost top/cold plate can be controlled anywhere from ambient to -5°C, enabling you to perfectly display cold food.**

The unit is available in four different standard sizes, but bespoke sizes are available. We can offer several surface options including NeoCeram glass, Dekton and stainless steel



**Function** – Cold unit, to hold cold food

**Temperature** – Adjustable from ambient to -5° (at an ambient temperature of +22° C)

**Size** – GN 3/1 (990mm x 530mm)

**Installation Height** – 142mm

**Cut out size** – 1000mm x 540mm x 160mm (depending on counter material, please consult office)

**Surface** – NeoCeram Toughened Ceramic Glass, Dekton or Stainless Steel (can be under mounted under continuous Dekton top)

**For Installation to Remote Compressor** – not supplied with compressor or condenser system

**Certifications** – CE Approved, UL & NSF Approval Pending

**Cleaning** – Unit to be cleaned with anti-bacterial cleaner, silicone to be cleaned

**Controller** – Digital temperature controller with 1m cable as standard (longer cable available)

**Power Cable** – 2m long with UK plug as standard (other plugs available on request)

**Training** – Operator training video is available

The installation instructions should be read and understood prior to installation. Pictures of completed installation must be supplied to [warranty@catertherm.com](mailto:warranty@catertherm.com) to validate warranty

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