

Catertherm

Innovation in foodservice

Specification Sheet

Remote GN3/1 Hot and Cold Drop In – JH2100K/WR

Our combined hot and cold plate can be controlled anywhere from **-5°C** up to **+140°C**, giving buffet environments the ultimate in flexibility. The remote system enables you to connect the unit to a remote or centralised refrigeration system.

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 – Hot & Cold unit, to hold hot food or cold food

Type – Remote unit for connection to central refrigeration system

Refrigerant – Can be used with; R134a, R404a, R507a and more (confirm with our office if the required refrigerant isn't on this list)

Evaporation Temperature – -5°C

Refrigeration Duty – 500w

Temperature – Adjustable from -5° to +140°C (at an ambient temperature of +22° C)

Size – GN 3/1 (990mm x 530mm)

Installation Height – 160mm

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

Surface – NeoCeram Toughened Ceramic Glass, Dekton or Stainless Steel

Electrical Rating – 230v 2340w 50/60 Hz (110v unit available)

Certifications – CE Approved, UL & NSF Approval Pending

Cleaning – Unit must be cleaned with Anti-bacterial cleaner, silicone must 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 to validate warranty

Telford Drive, Brunel Drive Industrial Estate, Newark, Nottinghamshire, NG24 2DX

T: 0044 (0) 1636 679415 W: www.catertherm.com E: sales@catertherm.com

Registered in England No: 10053570 VAT No: 235 0213 55