SYNERGY DROP INS

REFRIGERATED BLOWN **AIR WELL**

MODEL NO: DRWL

The Synergy range of Refrigerated blown air wells are designed to be dropped into a counter surface to form a food servery. Four sizes in the range which accept 100mm deep GN1/1 size gastronorm containers. Each Synergy display is self-contained and easily installed.



DIMENSIONS

DRWL2: 850mm x 660mm x 540mm DRWL3: 1177mm x 660mm x 540mm DRWL4: 1504mm x 660mm x 540mm DRWL5: 1831mm x 660mm x 540mm

CUTOUT SIZE

DRWL2: 725mm x 646mm DRWL3: 1045mm x 640mm DRWL4: 1370mm x 640mm DRWL5: 1700mm x 640mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz DRWL: 1.6kW loading DRWL3: 1.6kW loading DRWL4: 2.1kW loading DRWL5: 2.4kW loading Cable: 2 metres with 13 amp plug fitted

CONSTRUCTION

Top: Stainless steel Exterior: Stainless steel Interior: Stainless steel

REFRIGERANT

R452a - zero ODP and low GWP refrigerant

CAPACITY

DRWL2: 2 x GN1/1 x 100mm deep DRWL3: 3 x GN1/1 x 100mm deep DRWL4: 4 x GN1/1 x 100mm deep DRWL5: 5 x GN1/1 x 100mm deep

OPERATING CONDITIONS

Designed to comply with the operating requirements of EN ISO 23953 - 2:2005 Performance level M1 (-1°C to +5°C) in Climate class 3 (25°C 60% RH 0.2m/s) In use Victor refrigerated Synergy units will maintain the core product temperature of pre-chilled food below 5°C in ambient temperatures up to 27°C - 50% Relative humidity

PRODUCT FEATURES

· Designed for self or assisted service

GANTRY FEATURES

- · Constructed from 50mm diameter bright polished stainless steel tube
- Fluorescent illumination to stainless steel light box
- · Toughened glass screen and over shelf
- · Digital temperature control and readout

WELL FEATURES

- 304 Stainless steel well 170mm deep
- · Load line indicator at 100mm to assist in the safe presentation of food
- · Accepts GN1/1 gastronorm containers up to 100mm deep
- · Completely removable well giving easy access for cleaning and maintenance

OPTIONS

- · Front facing controls
- 2, 3 and 4 pan size units can be fitted with a full height curved glass screen & side cheeks





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