

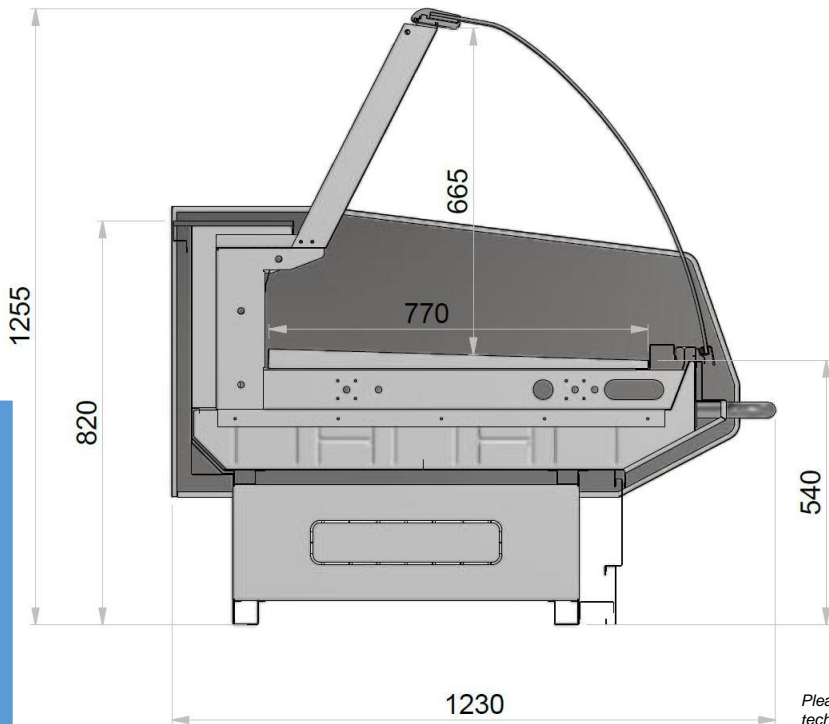
Curved glass serve-over merchandiser, offers traditional contemporary styling. Suited for any delicatessen, gourmet meat or mezze type food categories.

Standard Deli Merchandiser

B1031

*Standard Deli
Merchandiser*





STANDARD DELI MERCHANDISER

Please consult COLCAB Technical Spec Reference Manual for dimensions, plan views and technical specifications. Specifications subject to change without notice. Designed for optimal performance in store environments where temperature and humidity do not exceed 25°C and 60% R.H.

Energy Options:

- EMC fans.
- LED lights - 4000k natural white.
- Butcher option LED lights available.

Standard Options:

- Available in 4', 6', 7', 8', 10', 12' lengths.
- Configured with a variety of front panel design options including Standard Origin, flat front, McQue bumpers, stainless steel rails and new Linear bumpers.
- Configured with solid patch ends.
- Standard off-cycle defrost for cost-effective operation; electric, hot gas or reverse cycle defrost available.
- Remote or self-contained options.
- Removable rear sliding close-offs.
- Ice-tray insert optional.

Features and Benefits:

- Unique design ensures uniform case performance and lower average product temperatures with optimum energy efficiency.
- All-steel and powder-coated construction for increased life span and structural integrity.
- Stainless steel (304) used for all fish and meat produce.
- Seamless tub liner provides positive drain run-off and enhanced sanitation.
- Integrated, two-part polymer bumper system provides unparalleled protection and durability.
- Domed ice bin with integrated drip tray and drainage.



COLCAB
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OPTIMISING DISPLAY EXCELLENCE

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