

# Adding Freshness into your recipes!



 THE MIDDLEBY CORPORATION

Middleby Celfrost brings to India, a truly world class range of Gastronorm refrigeration products, that enhance the skills of modern kitchen professionals. With Celfrost Professional, you say good-bye to power-guzzling, rust-catching and crudely fabricated refrigeration systems and actually enjoy the benefits of sturdy equipment built with Stainless Steel; flawless European controls; reliable European refrigeration system, energy saving design and dependable after sales service support.

## Refrigerated Reach in Cabinets

Celfrost Professional Reach In Cabinets suitable for 2 x GN 1/1 sizes are built in SS304 with reliable Danfoss / Embraco or equivalent compressors, LED temperature display, rounded internal edges for complete hygiene, removable magnetic gaskets for ease of cleaning, self closing doors with heaters to prevent condensation and heavy duty lockable castors. Available in Chillers or Deep Freezers with two or four door options; a choice of Static or Ventilated refrigeration; and in 600 & 1200 ltr. capacities.

### Features:

- Rounded internal edges
- Removable magnetic gaskets
- Self closing doors
- Auto defrost
- Eco friendly refrigerant
- Food grade steel
- Uniform cooling
- Adjustable trays



GN 650 TNM (New)/  
GN 650 BTM (New)  
GN 600 TNM / GN 600 BTM\*



GN 1410 TNM (New)/  
GN 1410 BTM (New)  
GN 1200 TNM\*



GN 2100 TN/GN 2200 TNE  
GN 2100 BT/GN 2200 BTE



GN 3100 TN/GN 3200 TNE  
GN 3100 BT/GN 3200 BTE

## Undercounters

While retaining the basic features of the Reach in Cabinets mentioned above, these refrigerated work tables, mounted on heavy duty lockable castors, pull out condensing unit, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals and are suitable for GN 1/1 sizes. Chillers or Deep Freezers available in 2 and 3 door options.

## Prep Counters

Celfrost Professional Prep Counters desserts and more. Mounted on heavy duty lockable castors and available in 2 and 3 doors, frost free & static with fan assist cooling variants.



SH 2000/800  
SH 2100/800



PSS 200\*  
PSE 201\*  
(Also available in 3 doors  
model PSS 300\* & PSE 301\*)



SH 3000/800  
SH 3100/800

## Saladettes & Countertop Displays

The Saladettes come with a refrigerated display top that can take in frozen yogurt toppings, salads etc. in 10 x GN ¼ pans (not included). It also has a night cover. A two door refrigerated section underneath is handy to store additional foodstuff. The Countertop display comes with a glass sneeze guard; is equipped with its own refrigeration unit and accepts 5 GN ¼ pans (not included).



S 900



VRX 1200/330

## Blast Chillers & Shock Freezers

The powerful Celfrost Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 90 °C to +3 °C or - 18°C rapidly, thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x 600 mm tray sizes.



D10/D14



D3/D5

## Frost Top & Cooling Well



3F



GN 3V

### Gastronorm (GN) Dimensions : L x W

GN 1/1	>	530 mm x 327 mm
GN 1/2	>	327 mm x 265 mm
GN 1/3	>	327 mm x 176 mm
GN 2/3	>	354 mm x 325 mm
GN 1/4	>	265 mm x 163 mm
GN 1/6	>	176 mm x 163 mm

Depth in case of pans can vary from 65, 100 or 150 mm

## Economy Series - Ventilated Reach Ins & Undercounters

Bigger space inside due to Insulated Evaporator at top in Reachins with all basic features like Removable gaskets, heavy duty castors, GN compatible, Danfoss / Embraco Compressor, Slide out Condenser unit ( in undercounters), Digital controller and many more feature to make it user friendly and hassle-free operation.



GN 2200 TNE/GN 2200 BTE/GN 2250 TNE  
(Also available in 3 door models GN 3200 TNE/GN 3200 BTE)



GN 700 TNME / GN 700 BTME



GN 1500 TNME / GN 1500 BTME

E Series is with SS 201

## Technical Specifications

Product	Model	Dimension (WxDxH) mm	Volume (in ltrs.)	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (0C)	Input Power (in watts)	Refrigerant
Reach-in Refrigerators (Ventilated Cooling)	GN 650 TNM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	2 to 8°C*	375	R134a
	GN 1410 TNM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	2 to 8°C*	800	R134a
	GN 700 TNME	740 x 830 x 2010	650	2 x GN 1/1	2	3	2 to 8°C*	375	R 290
	GN 1500 TNME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	2 to 8°C*	800	R 290
Reach-in Refrigerators (Static Cooling)	GN 600 TNM	680 x 810 x 2000	600	2 x GN 1/1	2	3	2 to 8°C*	375	R134a
	GN 1200 TNM	1340 x 810 x 2000	1200	2 x GN 1/1	4	6	2 to 8°C*	600	R134a
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	-18 to -22°C*	800	R404a
	GN 1410 BTM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	-18 to -22°C*	1060	R404a
	GN 700 BTME	740 x 830 x 2010	650	2 x GN 1/1	2	3	-18 to -22°C*	800	R 290
	GN 1500 BTME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	-18 to -22°C*	1060	R 290
Reach-in Freezer (Static Cooling)	GN 600 BTM	680 x 810 x 2000	600	2 x GN 1/1	2	3	-10 to -20°C*	800	R404a
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360 x 700 x 860	282	1 x GN 1/1	2	2	2 to 8°C*	375	R134a
	GN 3100 TN	1795 x 700 x 860	417	1 x GN 1/1	3	3	2 to 8°C*	375	R134a
	GN 2200 TNE	1360 x 700 x 850	282	1 x GN 1/1	2	2	2 to 8°C*	375	R600 a
	GN 2250 TNE	1510 x 800 x 850	390	1 x GN 1/1	2	2	2 to 8°C*	NA	R600 a
	GN 3200 TNE	1795 x 700 x 850	417	1 x GN 1/1	3	3	2 to 8°C*	375	R600 a
Undercounter Freezers (Ventilated Cooling)	GN 2100 BTM	1360 x 700 x 860	282	1 x GN 1/1	2	2	-10 to -20°C*	800	R404a
	GN 3100 BTM	1795 x 700 x 860	417	1 x GN 1/1	3	3	-10 to -20°C*	880	R404a
	GN 2200 BTE	1360 x 700 x 850	282	1 x GN 1/1	2	2	-10 to -20°C*	800	R 600 a
	GN 3200 BTE	1795 x 700 x 850	417	1 x GN 1/1	3	3	-10 to -20°C*	880	R 600 a
Prep Counters	SH 2000/800	1510 x 800 x 1050	337	6 x GN 1/3	2	2	2 to 8°C**	335	R134a
	SH 2100/800	1510 x 800 x 1085	337	6 x GN 1/3	2	2	2 to 8°C**	NA	R290
(Ventilated Cooling)	SH 3000/800	2020 x 800 x 1050	497	10 x GN 1/4	3	3	2 to 8°C**	495	R134a
	SH 3100/800	2020 x 800 x 1050	497	10 x GN 1/4	3	3	2 to 8°C**	NA	R290
	PSS 200	900 x 700 x 1010	240	5 x GN 1/6	2	2	2 to 8°C**	335	R134a
	PSE 201	900 x 700 x 970	240	5 x GN 1/6	2	2	2 to 8°C**	NA	R290
	PSS 300	1368 x 700 x 1010	360	8 x GN 1/6	3	3	2 to 8°C**	495	R134a
	PSE 301	1365 x 700 x 970	360	8 x GN 1/6	3	3	2 to 8°C**	NA	R290
	Counter Top Displays (Static Cooling)	VRX 1200/330	1200 x 335 x 225**	-	5 x GN 1/4	-	-	2 to 8°C**	209
VRX 1400/330		1400 x 335 x 435	-	6 x GN 1/4	-	-	2 to 8°C**	209	R134a
Saladettee	S 900	900 x 700 x 850	-	5 x GN 1/4	-	-	2 to 8°C**	245	R134a
Frost Top	3 F	1119 x 695 x 432	NA	NA	NA	NA	-10°C	208	R134a
Ventilated Cooling Well	GN 3 V	1119 x 695 x 534	NA	3 x GN 1/1	NA	NA	2 to 8°C	280	R134a

Product	Model	Exterior Dimension (WxDxH) mm	Internal Dimension (WxDxH) mm	Pan Support (GN 1/1)	Pan Support (400 x 600 mm)	Net Weight (in kgs)	Power Supply	Refrigerant	Temperature Drop (°C)	Input Power (in watts)	Mode of Refrigeration
Blast Chillers/Freezers	D3	800 x 815 x 945	660 x 640 x 330	3 Sets	3 Sets	80	230V/50Hz	R404a	80°C to 3°C in 90 minutes	703	Ventilated
	D5	800 x 815 x 1015	660 x 640 x 400	5 Sets	5 Sets	95	230V/50Hz	R404a		801	Ventilated
	D10	800 x 815 x 1645	660 x 640 x 870	10 Sets	10 Sets	150	230V/50Hz	R404a	80°C to -18°C in 240 minutes	1298	Ventilated
	D14	800 x 815 x 2117	660 x 640 x 1170	14 Sets	14 Sets	210	380V/50Hz/3Ph	R404a		2000	Ventilated

\* Tested to perform under ambient temperature of 43°C

\*\* Tested to perform under ambient temperature of 32°C

With a view to ensure ongoing product enhancement/development, Middleby Celfrost reserves the right to change any specification, without prior notice.

ISO9001:2000



RoHS

## ONE PARTNER. ONE TEAM. MANY SOLUTIONS.



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