



Thermowell

Advantages

- Operating range +4°C / +8°C
- Choice of sizes makes maximum use of limited space
- Ideal choice for all kinds of food preparation including Pizza, Salad, Sandwiches, Tapas, Pasta and Desserts
- Accepts GN 1/6 and 1/3 pans
- Hard wearing, hygienic stainless steel construction
- Hinged lid, making unit easy to clean
- Environmentally friendly ODP Zero foam insulation for excellent energy efficiency and performance
- Removable unit access cover for easy servicing and maintenance
- HACCP compliant



Construction

Designed and manufactured to the highest specification to meet international quality standards

- Stainless steel exterior
- Stainless steel interior
- Environmentally friendly ODP Zero foam insulation for excellent energy efficiency
- Hinged pan cover
- Removable unit compartment cover
- Rubber feet

Refrigeration

- 220/240 volt 50 Hz single phase unit
- Fitted moulded 13 amp plug
- CFC free refrigerant - R134a

Controls

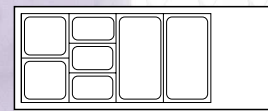
- Digital thermometer
- Adjustable thermostat

Options

- Wall brackets
- Counter mounting kit
- Free standing extended legs (350mm incl. feet)
- Bridging bars

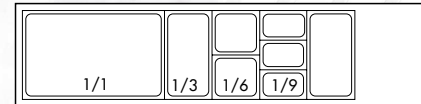


TW9



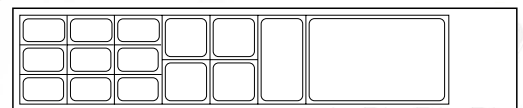
W 980 mm

TW15



W 1510 mm

TW18



W 1862 mm



- Wall mounted Thermowell using optional wall brackets

Model	Temp	HP	Amps	No.	Containers*
TW9	+4°/+8°C	1/3 Ch	1.25	4	1/3 GN
TW15	+4°/+8°C	1/3 Ch	1.25	7	1/3 GN
TW18	+4°/+8°C	1/3 Ch	1.25	9	1/3 GN

All Thermowell will take a variety of pans as illustrated.

*Pans not included

We reserve the right to change the specifications without notice.

