

Because good chefs
deserve the world's best!



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 AISI 304 Grade Stainless Steel; flawless European controls; reliable European refrigeration system, energy saving design and dependable after sales service support. Leading brands like ITC Welcomgroup, Taj Group, Crowne Plaza, Radisson, Novotel, Swissotel, Park Plaza, KFC, Pizza Hut, Mainland China, Subway, Fortune Hotels are just some of the names in our growing list of satisfied customers.

Refrigerated Reach in Cabinets



Celfrost Professional Reach In Cabinets suitable for 2 x GN 1/1 sizes are built in SS304 on the inside and outside (including the back and bottom), with reliable Danfoss / Aspera 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. Chillers or Deep Freezers available in one, two or four door options; a choice of Static or Ventilated refrigeration; and in 600, 700, 1200 and 1410ltr. capacities.



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 1200 BTM



GN 700 TN
GN 700 BT



GN 1500 TN
GN 1500 BT



GN 600 DTV



GN 1200 DTV

Double Temperature Reach ins

While retaining the basic features of the Reach in Cabinets mentioned above, these space saving Double Temperature Reach Ins come with segregated compartments for freezing and chilling. They are built with two separate compressors and temperature controllers with LED displays and are available in 600 and 1200ltr. capacities.

Undercounters

While retaining the basic features of the Reach in Cabinets mentioned above, these refrigerated work tables, mounted on heavy duty lockable castors, 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.



GN 2100 TN
GN 2100 BT



GN 3100 TN
GN 3100 BT

Prep Counters

Celfrost Professional Prep Counters bring in a unique experience in the preparation of pizzas, salads, starters, sandwiches, desserts and more. Mounted on heavy duty lockable castors and available in 2 and 3, self closing door variants.



SH 2000 / 800



SH 3000 / 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



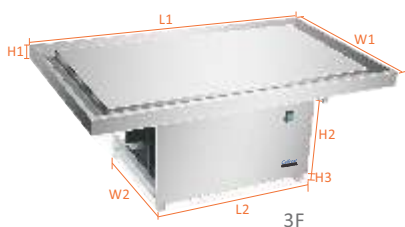
VRX 1200/330

Drop in Cold Wells & Frost Tops

Celfrost stainless steel drop in Frost Tops are ideal for presentation of soufflés, cold desserts as also for display of raw fish on a bed of ice. The static Cold Wells come with electronic control with digital display and can take in appropriate number of GN pans (not included) for yogurt toppings, salads etc. The drop ins give you complete flexibility of draping the panelling / woodwork around them in sync with your store design.



GN 3C



Model	External Dimension (in mm)						
	L1	W1	H1	L2	W2	H2	H3
3 F	1102	678	55	596	450	350	15

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

Static Undercounters

The static undercounter chillers are good for storage of food stuff and the freezers are recommended for storage of ice creams and frozen food and allow the stainless steel work top to be put to use unlike normal chest coolers/freezers thereby maximizing space utilization.



SA 45 TN
SS 45 BT

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.



D3



D5



D10



D14

"Our products demonstrate our commitment to energy efficiency, safety, ergonomics and environmental best practices".

Technical Specifications

Product	Model	Exterior Dimensions WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs)	No. of Doors	No. of shelves	Temperature Range (°C)	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	115	2	3	-2 to +8°C*	350	R134a
	GN 700 TN	740 x 830 x 2010	650	2 x GN 1/1	140	1	3	-2 to +8°C*	350	R134a
	GN 1410 TNM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	144	4	6	-2 to +8°C*	800	R134a
	GN 1500 TN	1480 x 830 x 2010	1410	2 x GN 1/1	195	2	6	-2 to +8°C*	800	R134a
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM (New)	680 x 800 x 2010	600	2 x GN 1/1	124	2	3	-18 to -22°C*	750	R404a
	GN 700 BT	740 x 830 x 2010	650	2 x GN 1/1	149	1	3	-18 to -22°C*	750	R404a
	GN 1410 BTM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	182	4	6	-18 to -22°C*	1000	R404a
	GN 1500 BT	1480 x 830 x 2010	1410	2 x GN 1/1	208	2	6	-18 to -22°C*	1000	R404a
Reach-in Refrigerators (Static Cooling)	GN 600 TNM	680 x 800 x 2010	600	2 x GN 1/1	135	2	3	-2 to +8°C**	300	R134a
	GN 1200 TNM	1340 x 800 x 2010	1200	2 x GN 1/1	180	4	6	-2 to +8°C**	600	R134a
Reach-in Freezers (Static Cooling)	GN 600 BTM	680 x 800 x 2010	600	2 x GN 1/1	135	2	3	-18 to -20°C**	600	R404a
	GN 1200 BTM	1340 x 800 x 2010	1200	2 x GN 1/1	180	4	6	-18 to -20°C**	700	R404a
Double Temperature Reach In Cabinets (Ventilated Cooling)	GN 600 DTV	680 x 800 x 2010	300	2 x GN 1/1	150	2	4	-2°C to +8°C	300	R134a
			300					-18°C to -22°C	600	
	GN 1200 DTV	1340 x 800 x 2010	600	2 x GN 1/1	195	2	6	-2°C to +8°C	300	R134a
			600					-18°C to -22°C	600	
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360 x 700 x 860	282	1 x GN 1/1	98	2	2	-2 to +8°C*	235	R134a
	GN 3100 TN	1795 x 700 x 860	417	1 x GN 1/1	134	3	3	-2 to +8°C*	235	R134a
Undercounter Freezers (Ventilated Cooling)	GN 2100 BT	1360 x 700 x 850	282	1 x GN 1/1	140	2	2	-10 to -20°C*	955	R404a
	GN 3100 BT	1795 x 700 x 850	417	1 x GN 1/1	150	3	3	-10 to -20°C*	955	R404a
Prep Counters (Ventilated Cooling)	SH 2000 / 800	1510 x 800 x 1050	337	6 x GN 1/3	155	2	2	+2 to +8°C**	335	R134a
	SH 3000 / 800	2020 x 800 x 1050	497	10 x GN 1/3	164	3	3	+2 to +8°C**	495	R134a
Saladettes (Static Cooling)	S 900	900 x 700 x 850	-	10 x GN 1/4	70	2	2	+2 to +8°C**	245	R134a
Counter Top Displays (Static Cooling)	VRX-1200 / 330	1200 x 335 x 225 **	-	5 x GN 1/4	25	-	-	+2 to +8°C**	209	R134a
Drop in Frost Tops (Static Cooling)	3 F	1102 x 678 x 420	-	-	45	-	-	-10°C**	500	R134a
Drop in Cold Wells (Static Cooling)	GN 3C	1100 x 678 x 536	166	3 x GN 1/1	38	-	-	+2 to +8°C**	245	R134a
Undercounter Chillers (Static Cooling)	SA 45 TN	900 x 700 x 860	250	-	70	2	2	+2 to +8°C**	230	R134a
Undercounter Freezers (Static Cooling)	SS 45 BT	943 x 700 x 860	250	-	86	2	2	-18°C**	230	R134a

Product	Model	Exterior Dimensions WxDxH (mm)	Internal Dimensions WxDxH (mm)	Pan support (GN 1/1)	Pan support (400x 600mm)	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	(+90°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	(+90°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

Dimensions without glass cover

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

ISO9001:2000



RoHS



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