

# KOLDTECH®

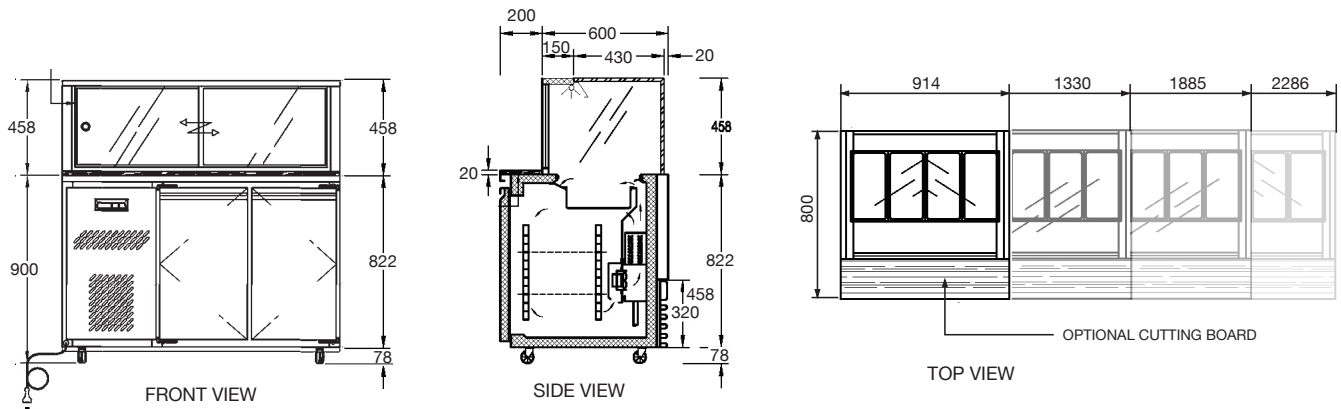


## SQSM ■ SERIES

REFRIGERATED SANDWICH  
PREPARATION BENCHES

### PRODUCT INFORMATION:

- Designed for the refrigerated holding and display of sandwich fillings or for pizza and noodle ingredients
- Refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below.
- Designed to operate at ambient temperatures up to 32°C
- Adjustable electronic thermostat with digital display, designed to hold products between 2°C & 5°C
- Unique full-length back mounted evaporator coil
- Supplied with sliding glass doors to rear
- Self contained refrigeration system with condensate evaporation tray. No drainage required.
- Fully insulated and finished in brushed stainless steel
- Supplied on castors (2 lockable to rear) for ease of cleaning (for plinth mounting details please contact your Stoddart representative)
- Supplied with 100mm deep 1/3 gastronorm pans to suit and pan support bars
- Supplied with 2 plastic coated zinc-plated steel shelves per door
- Refrigeration unit ventilates from lower operator side



### TECHNICAL DATA:

MODEL NO.	KT.SQSM.914	KT.SQSM.1330	KT.SQSM.1885	KT.SQSM.2286
Dimensions W x D x H (mm)	914 x 820 x 1358	1330 x 820 x 1358	1885 x 820 x 1358	2286 x 820 x 1358
Temperature Range	2°C to 5°C			
Weight	120kg	160kg	265kg	290kg
Pan Capacity	4 x GN 1/3	7 x GN 1/3	10 x GN 1/3	12 x GN 1/3
Total Connected Load	0.62kW	0.62kW	1.04kW	1.14kW
Electrical Connection	10A plug & lead fitted			

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 3/10/2018

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