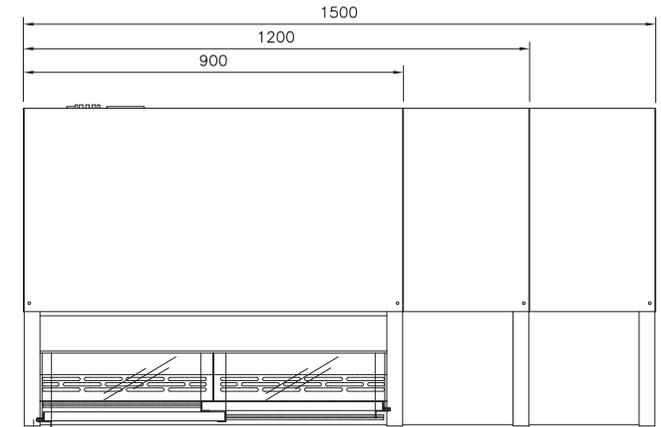
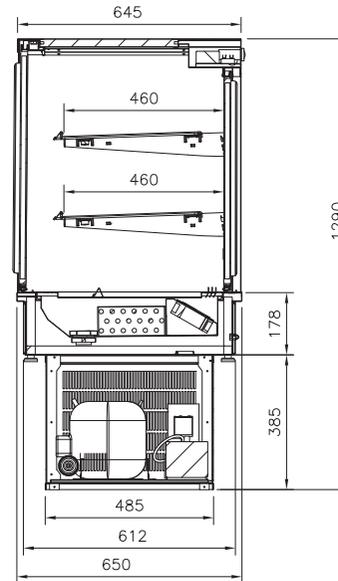




RF

STG RF6
STG RF9
STG RF12
STG RF15

- Deck forced refrigeration
- Sliding doors front and rear
- Double glazed
- Two adjustable shelves
- Ticket strips on shelves and deck
- Undershelf and canopy LED lights
- Integral condensor
- Self evaporating
- Solid glass front - optional



HT

STG HT6
STG HT9
STG HT12

- Sliding doors front and rear
- Single glazed
- Three adjustable shelves
- Ticket strips on shelves and deck
- Undershelf and canopy LED lights
- Solid glass front - optional



AB

STG AB6
STG AB9
STG AB12

- Sliding doors front and rear
- Single glazed
- Three adjustable shelves
- Ticket strips on shelves and deck
- Undershelf and canopy LED lights
- Solid glass front - optional
- Ambient converted from heated
- Air removal fan installed in ceiling



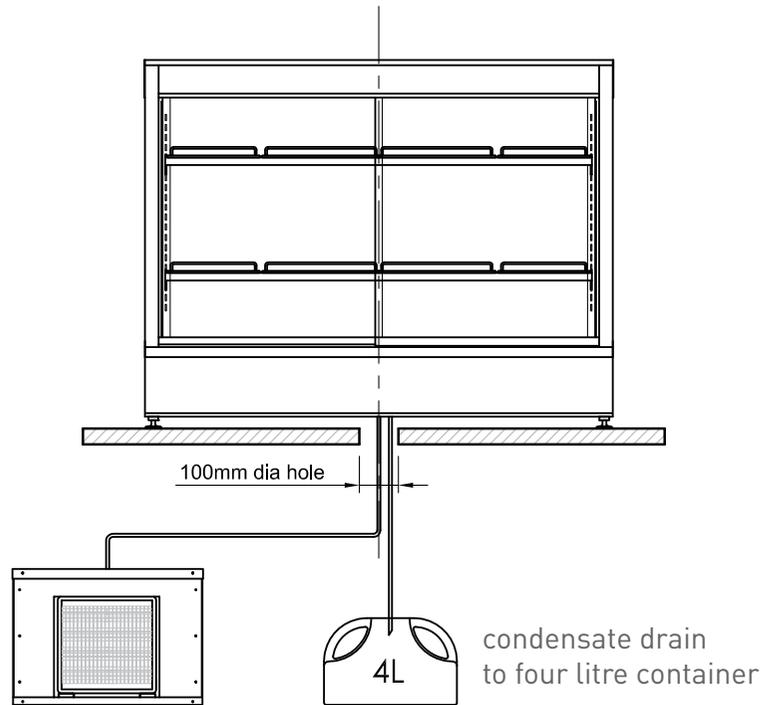
BM

STG BM6
STG BM9
STG BM12

- Sliding doors front and rear
- Overhead halogen lights
- Wet / dry element in base
- Single glazed glass
- Solid glass front - optional

CABINET DIMENSIONS & SPECIFICATIONS

MODEL	CABINET				SHELVING	SHELVING SIZES			FREQUENCY	REFRIGERANT	TOTAL FOOD 100MM UNITS	OPERATING CURRENT	CONNECTION	VOLTAGE	PACKED FOR SHIPPING					
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	CUT OUTS		TOP	2ND	3RD							BASE	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]	CUBE
STGRF6	600	650	925	615x620	2 + BASE	490 X 325	490 X 405			545 X 415	134A	55	4.7 AMP	10AMP 3 PIN PLUG	240V	700	700	1400	115	0.69
STGRF9	900	650	925	915x620	2 + BASE	790 X 325	790 X 405			845 X 415	134A	84	5.0 AMP	10AMP 3 PIN PLUG	240V	1000	700	1400	136	0.98
STGRF12	1200	650	925	1215x620	2 + BASE	1090X325	1090X405			1145 X 415	134A	121	6.8 AMP	10AMP 3 PIN PLUG	240V	1300	700	1400	164	1.27
STGRF15	1500	650	9525	1515x620	2 + BASE	1390x325	1390x405			1445 x 415	134A	154	7.0 AMP	10AMP 3 PIN PLUG	240V	1600	700	1400	186	1.57

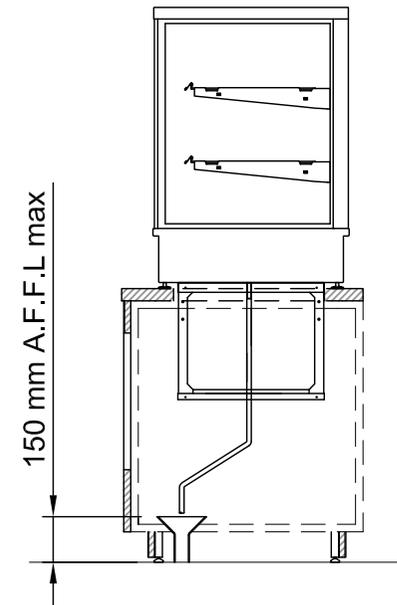


3/8" pipe max run 1500 mm

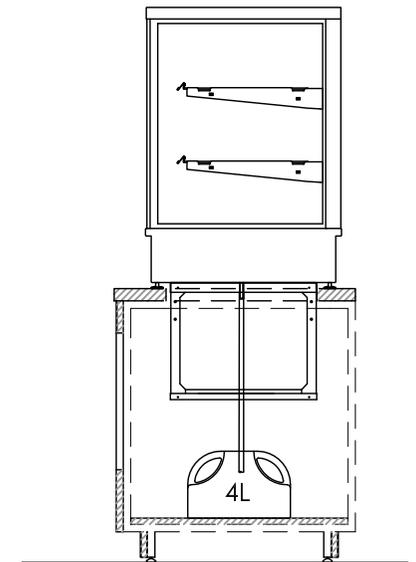
Vertical pipe runs are not recommended

Pipe runs over 150mm :

- Expansion valve will need to be fitted
- Correctly sized condensing unit fitted
- Correct pipe size determined



Plumbed



Receptacle

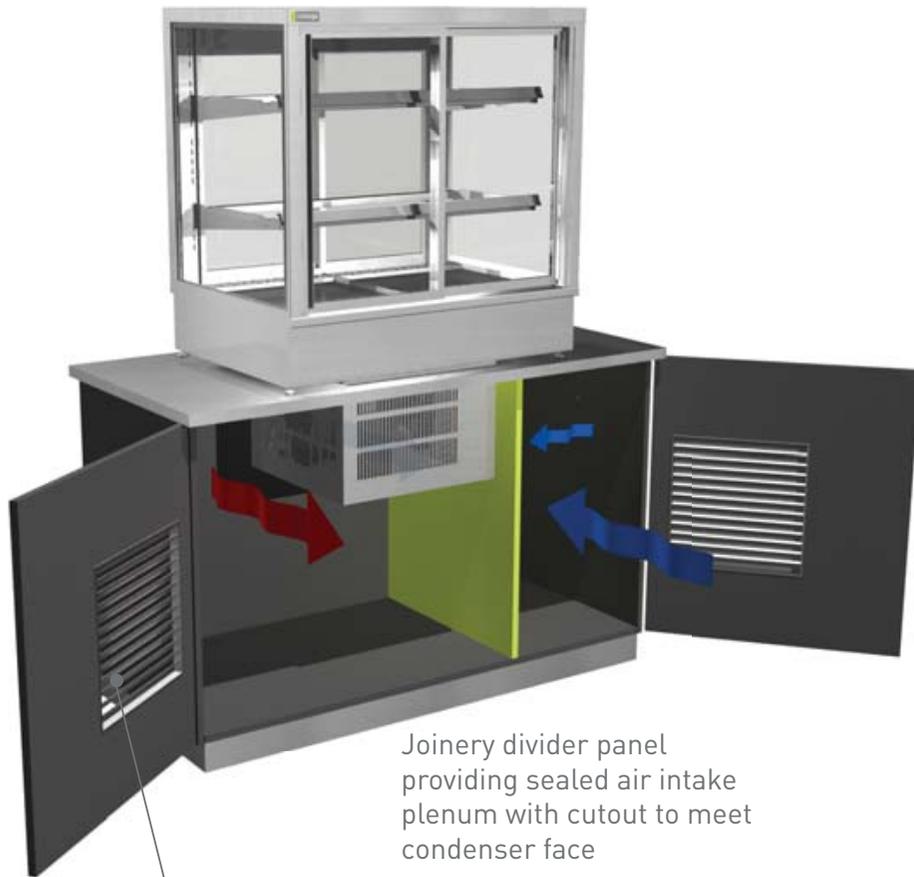
Units are self evaporating to a receptacle in the condenser unit
in areas of high humidity units should be plumbed directly to a waste.

Maximum 150 mm above finished floor level

Receptacle placed under unit

Drainage to building waste

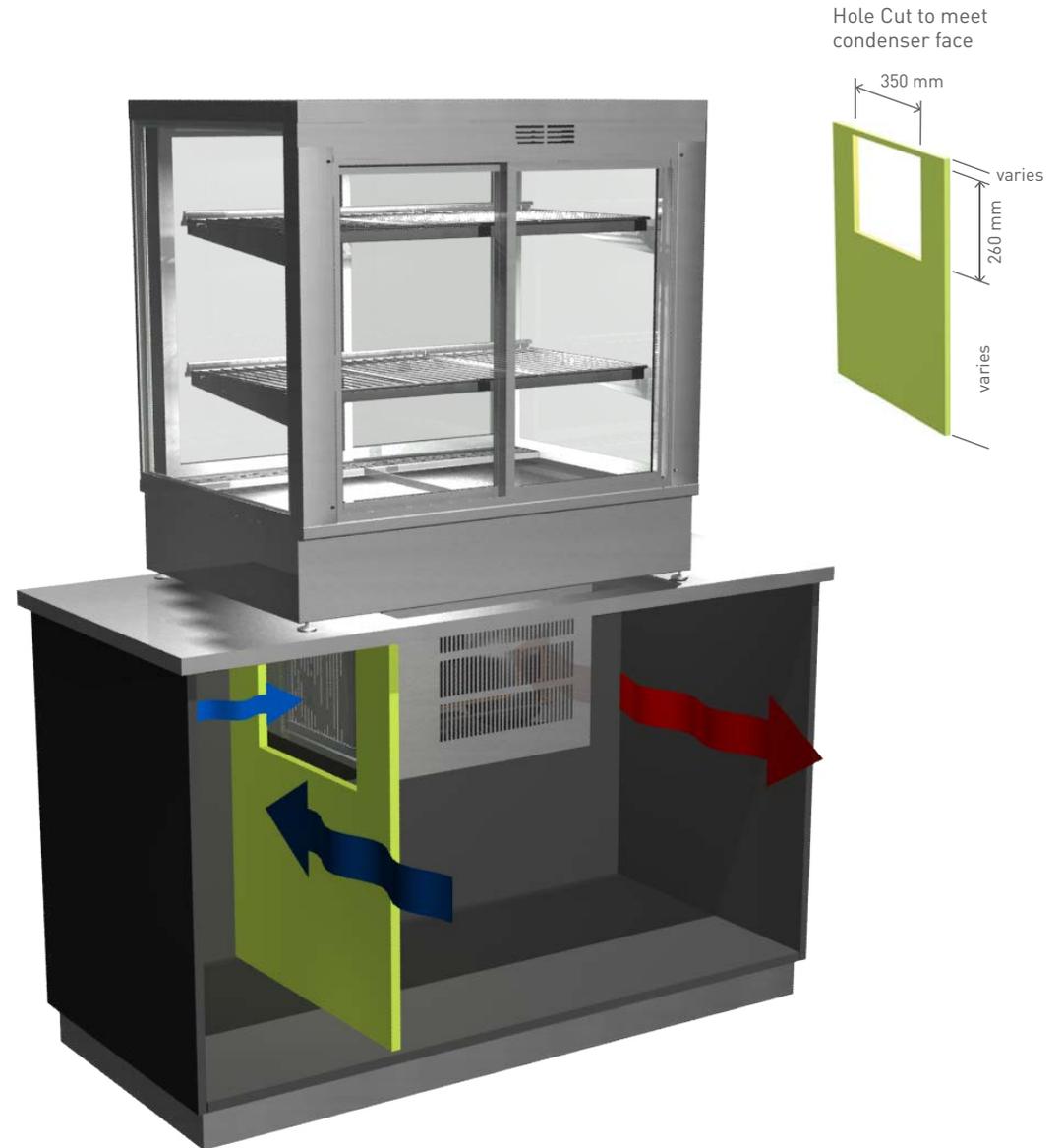
Building waste by client



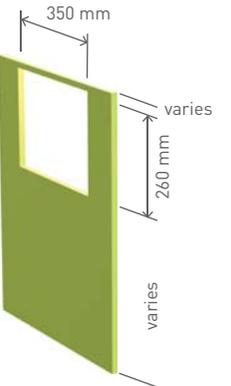
Intake and extract vents.
Min 400mm x 400mm open
area.

Closed rear. Front vented

Front Vented



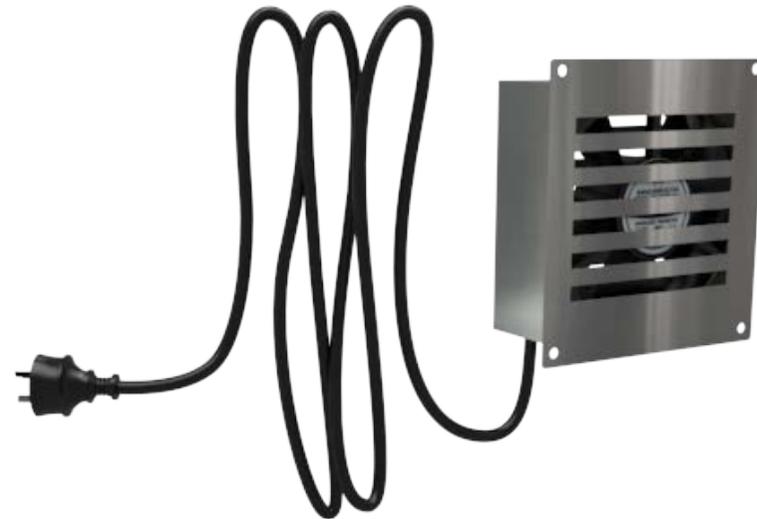
Hole Cut to meet
condenser face

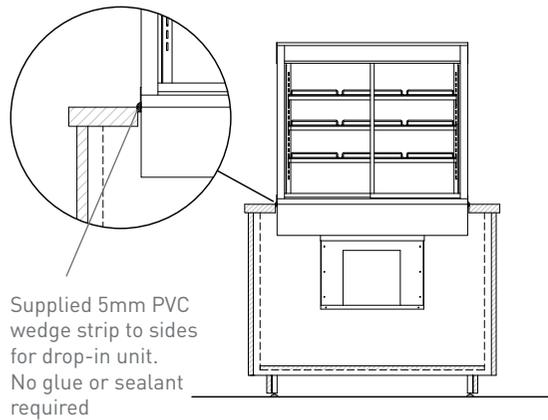
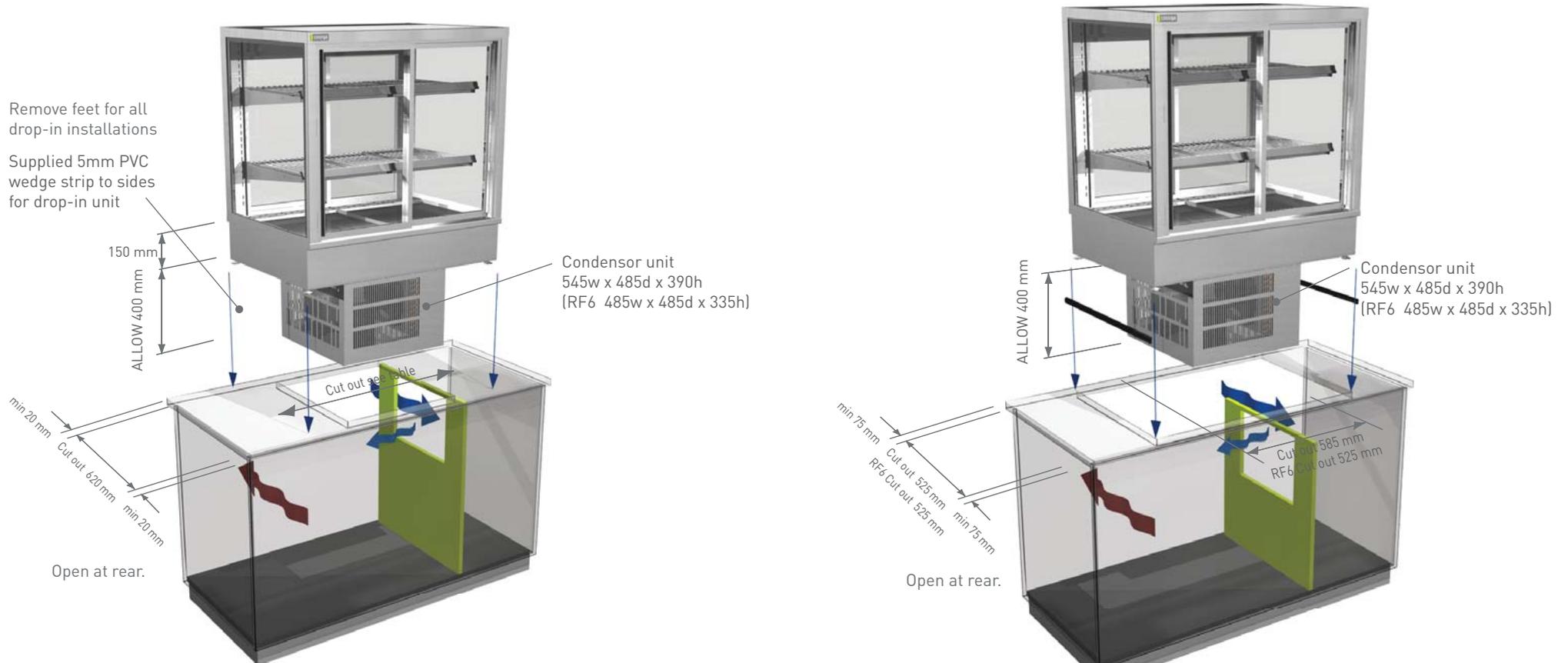


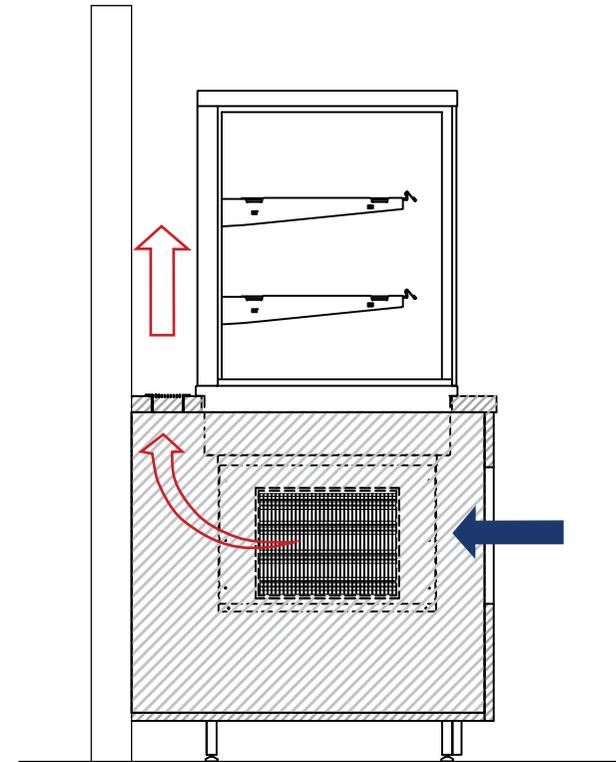
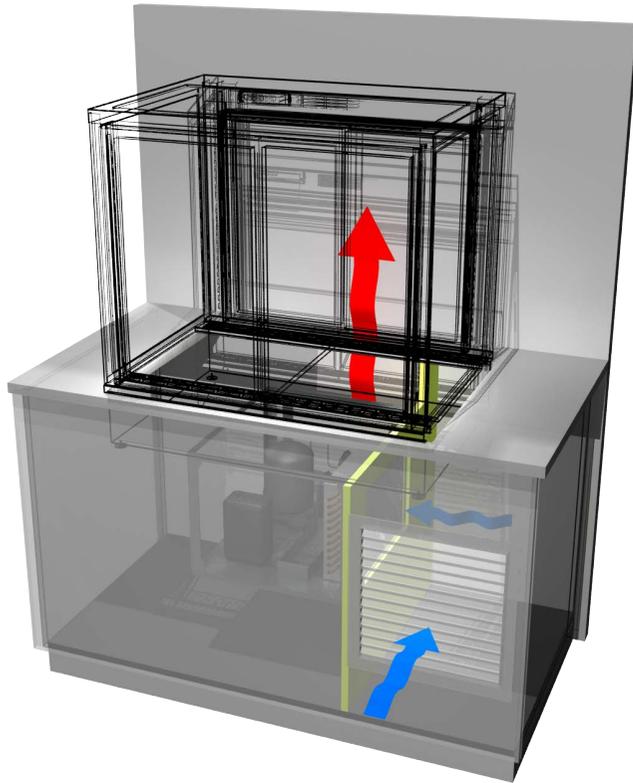
Rear Vented

EXTRACTION FAN

- Extract hot air from closed box joinery
- Fan and power cable supplied, screw fixed to joinery
- Electrical power cord 2000mm 3 pin 10 amp 1 phase socket required
- Fan 230v ~ 50Hz - 60Hz - 19 Watt in stainless steel case with switch







Horizontal vent in cabinet top for hot air extract

Electric biscuit fans can also be fitted to provide mechanical extract

Ambient air ducted in to compressor face through air plenum space

Joinery divider panel providing sealed air intake plenum with cut out to meet condensor face

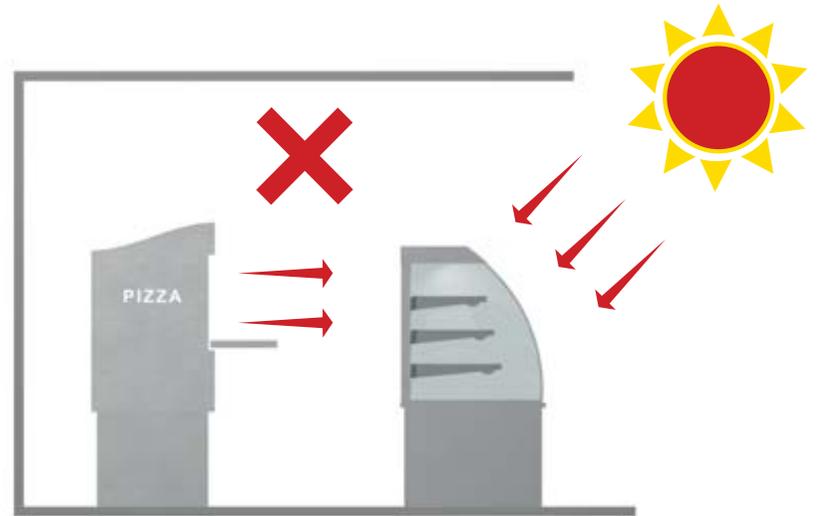
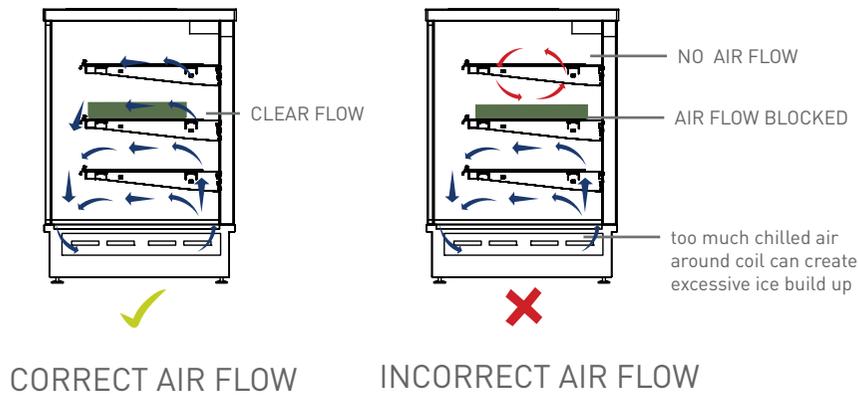
Allow access for cleaning, servicing and waste evaporator water removal

Ambient air is drawn into front vented area

Hot air must escape joinery cabinet

A horizontal vent should be used behind the unit

Vent must be at least 100mm deep and as wide as unit



Blocked air flow will retard operation on both HOT and COLD units

Ensure trays or plates are not blocking air flow at rear

Heat from other equipment and natural conditions can cause cooling failures and overheating of compressors

Locations to avoid are :

Close to shop front exterior

In an outside location

In direct sunlight

In a high cross wind area

Near any source producing excessive heat

Top Mounted Controller Panel

For against wall installations
Sold individually



Price Tabs

Stainless Steel
Write on with marker or adhesive tape
Measure 60mm x 30mm
Sold in packs of 20



Ventilation Grill

Stainless Steel
Sold individually



Base Tray - Heated Units

Stainless Steel
For heated units
Sold in pairs



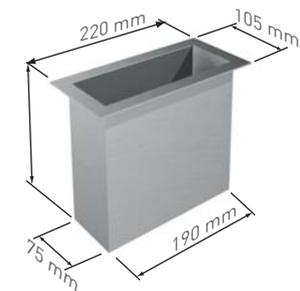
Tong Holder

Stainless Steel
Drop into counter tray race
Sold individually



Bag Holder

Stainless Steel
Drop into counter tray race
Sold individually



Humidity Dish

Stainless Steel
Perforated lid is removable



Blocks work areas
behind units



Mirror film adhered to
inside of rear door glass

FREE STANDING UNITS

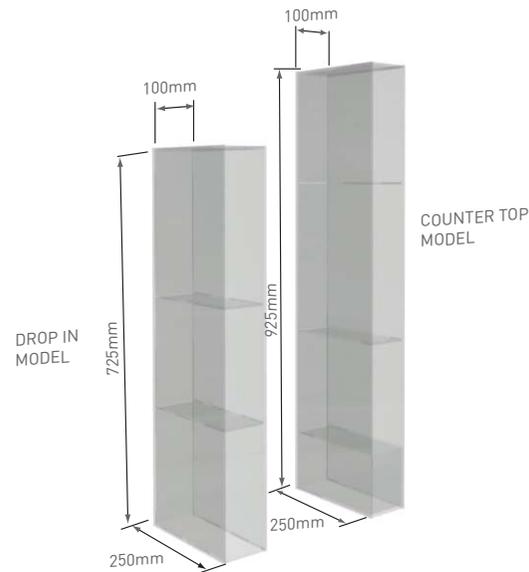
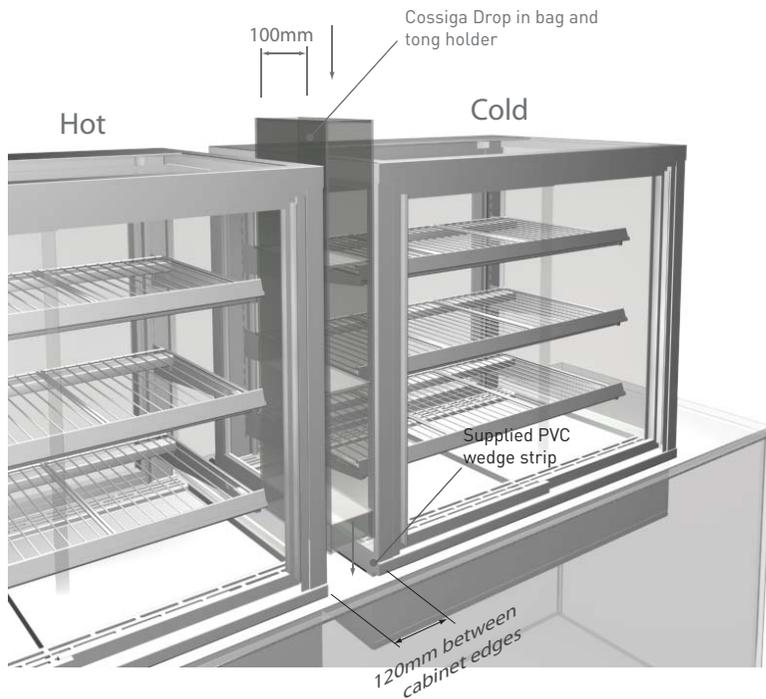
- Applied to the inside glass rear doors
- Suitable for heated and chilled units



Mirror film
adhered to
inside of rear
door glass

BENCHTOP UNITS

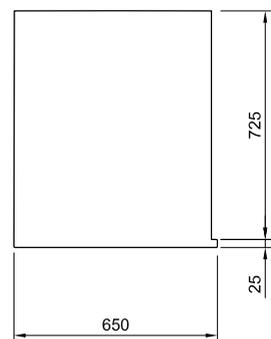
Add depth to
your displays



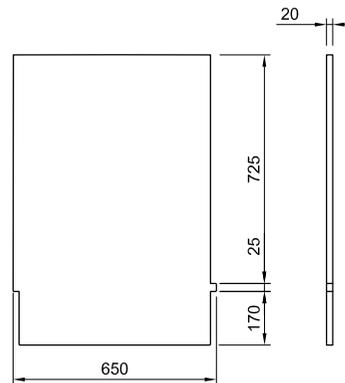
SPACERS FOR COUNTER UNITS

Tong and Bag Holders

- Provides a continuous look with storage for paper bags and tongs
- Insulates when placing chilled next to heated units
- Clear polycarbonate with polished edges



BENCHTOP DROP IN
STG -TBDI



BENCHTOP
STG -TBC

Thermal barriers

- Provides thermal separation between hot and cold units with minimum spacing
- Provides a continuous look
- 20mm Clear polycarbonate with polished edges

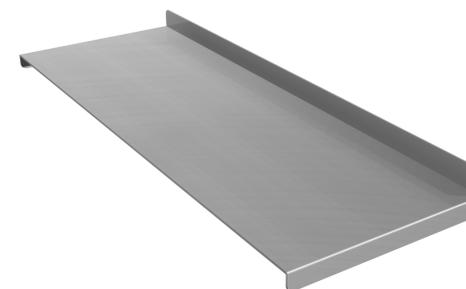
Gastro Norm System

Stainless Steel Construction
Angled display view



Pie Trays

Stainless Steel Construction
Placed on shelves for heated food items



MODEL	CODE	QUANTITY	GASTRO NORM	
			DIMENSIONS	PAN DEPTH
STGHT6	F92-315	2 Per Unit	265MM X 325MM PANS AND FRAME	65MM
STGHT9	F92-316	3 Per Unit	265MM X 325MM PANS AND FRAME	65MM
STGHT12	F92-317	4 Per Unit	265MM X 325MM PANS AND FRAME	65MM

MODEL	CODE	QUANTITY	PIE TRAYS				
			1ST SHELF DEPTH	2ND SHELF DEPTH	3RD SHELF DEPTH	TOTAL	SHELF WIDTH
STGHT6	AA16015	4 Per Shelf	325MM	365MM	395MM	12 Trays	120MM
STGHT9	AA16016	6 Per Shelf	325MM	365MM	395MM	18 Trays	130MM
STGHT12	AA16017	9 Per Shelf	325MM	365MM	395MM	27 Trays	120MM