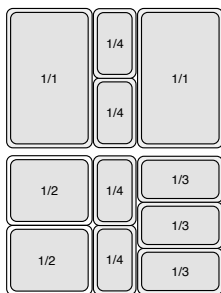


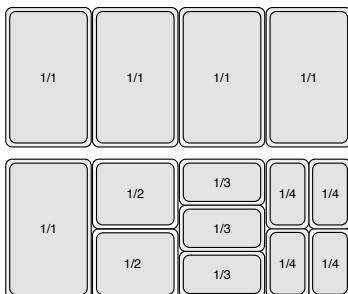


Suitable for  
Dairy Products



GS92 - Suggested Gastronorm pan layouts for saladette well. See page 256 for more info

GS365



GS365 - Suggested Gastronorm pan layouts for saladette well. See page 256 for more info

GS92

### Product Features

- Fully automatic
- Wet wall with fan assisted cooling
- Adjustable shelves
- Adjustable feet
- Digital controller and temperature display
- Self closing doors
- Replaceable door gasket
- Accepts Gastronorm pans (not supplied)
- 1/1 Gastronorm cupboards
- 135mm deep polypropylene chopping board
- Gastronorm well with hinged lid, max pan depth 150mm

### Technical Specifications

Temperature Range (°C)	+2 to +10
Refrigerant	R600a
Type of Defrost	Off Cycle
Exterior Finish	Stainless steel
Interior Finish	Stainless steel
Power	13 Amp
Max Ambient	30°C at 55% RH
Climate Class	4

	Ext. Dimension (WxDxH) (mm)	Int. Dimension (WxDxH) (mm)	Net Weight (kg)	Energy Cons. (kWh/year)	Input Power (W)	Gross/Net Volume (l)	No. of Doors	No. of Shelves	Energy Class
GS92	900 x 700 x 877	830 x 515 x 526	67	876	155	260 / 225	2	2	NOT REQUIRED
GS365	1365 x 700 x 870	1295 x 515 x 500	110	1150	235	/ 368	3	3	NOT REQUIRED