

Gastronorm Counters



A professional grade counter series in two, three and four door sizes. Chilled or frozen, glass doors, solid doors, integral or remote.

A solution for every catering need.



German brand fan motors for technical superiority



Highest quality professional 304 food grade stainless steel used both inside and out (rear is galvanised)



Experience the power of a Danfoss compressor



Formidable performance, robust construction, uncompromising quality

Designed for high intensity food service operations, a Rhino counter delivers reliable and consistent performance. Utilising the best brand name components, Rhino engineers have created cabinets with technical superiority combined with productivity enhancing features.

- Robust castors with brakes – (Stainless steel legs available on request)
- Filter on condenser for ease of cleaning
- Refrigeration deck can be moved forward to assist access
- Copper and aluminium heat exchangers deliver high capacity cooling performance with maximum efficiency
- High efficiency cyclopentane blown insulation foam
- Well packaged for transport
- Sensor monitors condenser blockage and illuminates warning light if necessary
- Defrosting cycle is automatic and condensate water is evaporated. No drain required. Pipework exposed to water is rubber sheathed to prevent corrosion
- Rear free from obstructions. Stainless steel back is optional extra

Heated door frames on freezer models to eliminate condensation and ice up



Doors stay open at a 90° angle and above for easy access.



Packed with features to meet the exacting demands of professional kitchens



Removable shelf supports for deep cleaning



Anti-tilt shelf guides to ensure stability and increase safety



Coved corners for easy cleaning



Intelligent Carel control panel with temperature display. Orange light comes on if the condenser is blocked. A clean condenser improves performance, reduces energy consumption and prolongs service life.

omising efficiency]



The Rhino **Cool-Flo™** circulation system directs the air throughout the cabinet. Powerful fans circulate the air to keep the stored products within temperature specifications.

nds of the professional chef]



ers for ease
eaning



Gastronorm Sizes

Optional Features



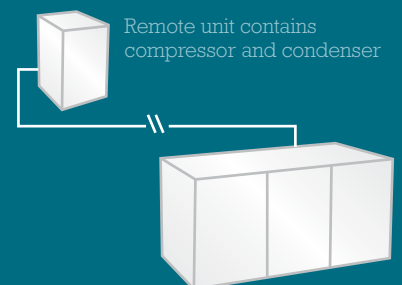
2 or 3 drawer options may be added



Glass door options available (with interior lights)



Splash backs 50mm or 100mm available



Remote versions are available. Advantages include, no heat generation within kitchen, silent running, and more compact dimensions.

Modern Factory

The Rhino production facility was updated and expanded in 2009. With an annual capacity exceeding 100,000 cabinets it is one of the most modern facilities of its kind. The latest production and testing equipment has been utilised to ensure consistency of output time after time.

At each stage quality is tightly controlled. A 28 point QC control plan is tightly adhered to and this ensures that product quality is always at the top of the agenda.



Clean and Green

The insulation foam is "blown" in using cyclopentane gas. This is a natural substance and has negligible GWP (Global Warming Potential) and zero ODP (Ozone Depletion).

	GN2100TN	GN3100TN	GN4100TN	GN2100BT	GN3100BT	GN4100BT
External Dimensions H x W x Dmm	850 x 1360 x 700	850 x 1795 x 700	850 x 2230 x 700	850 x 1360 x 700	850 x 1795 x 700	850 x 2230 x 700
Internal Dimensions H x W x Dmm	570 x 902 x 530	570 x 1337 x 530	570 x 1772 x 530	570 x 902 x 530	570 x 1337 x 530	570 x 1772 x 530
Net Capacity - Litres	282	417	553	282	417	553
Shelves	2	3	4	2	3	4
Voltage / Hertz	230/50	230/50	230/50	230/50	230/50	230/50
Weight Empty	98kg	134kg	153kg	103kg	136.5kg	160kg
Max. Power Consumption Watt per 24Kwh/24h	2	2.4	2.8	8	8.8	9.4
Temperature Range	1/+4°C	1/+4°C	1/+4°C	-10/-20°C	-10/-20°C	-10/-20°C
Refrigerant Gas	R134a	R134a	R134a	R404a	R404a	R404a
Insulation Gas	Cyclopentane	Cyclopentane	Cyclopentane	Cyclopentane	Cyclopentane	Cyclopentane
Insulation Thickness	60mm	60mm	60mm	60mm	60mm	60mm
Maximum Ambient Temperature	38°C	38°C	38°C	35°C	35°C	35°C
Exterior Material*	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
Interior Material	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
Loading Quantity 20 Foot Container	24	18	14	24	18	14
Loading Quantity 40 Foot Container	48	38	32	48	38	32
Loading Quantity 40 foot high cube**	72	57	45	72	57	45

* Rear is galvanised steel. ** Castors / legs must be removed.



Rhino Equipment, 9 Hunters Walk, Canal Street, Chester, CH1 4EB, United Kingdom

tel 01244 321320 fax 01244 322345

international tel +44 1244 321320

email: sales@staycold.co.uk www.rhinoequipment.eu

In the interests of continuous product development specifications may be changed without notice.