

## Upright Gastronorm Cabinets



High specification refrigerator and freezer cabinets for the professional user.

Built from top grade 304 stainless steel, these cabinets offer practical features and reliable brand name components.





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  
CN1410BT has an alternative

## Delivering efficiency and performance every day

Designed for high intensity food service operations, a Rhino upright cabinet 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
- Self closing doors
- Copper and aluminium heat exchangers deliver high capacity cooling performance with maximum efficiency
- High efficiency cyclopentane blown insulation foam
- Well packaged for transport
- Defrosting cycle is automatic and condensate water is evaporated. No drain required. Pipework exposed to water is rubber sheathed to prevent corrosion
- Heavy duty hinges



## Packed with features to make life easier for t



Removable shelf supports for deep cleaning



Anti-tilt shelf guides to ensure stability and increase safety



Coved corners for easy cleaning

# Superior Interiors



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.



The cabinet interiors are smooth and easy to clean. The evaporator and internal fans do not hang down into the compartment. Dirt traps are eliminated and storage space is maximised.



Interior of GN1410 showing bridging shelf and interior light. This double door cabinet has split level shelving. Bridging shelf is supplied for users to join the gap.

the food service professional



ers for ease  
eaning



Gastronorm Sizes



Forced air cooling for even  
temperature distribution.

## 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).

	GN650TN	GN650BT	GN1410TN	GN1410BT
<b>External Dimensions. H x W x D mm</b>	2010 x 740 x 830	2010 x 740 x 830	2010 x 1480 x 830	2010 x 1480 x 830
<b>Internal Dimensions. H x W x D mm</b>	1400 x 620 x 680	1400 x 620 x 680	1400 x 1360 x 680	1400 x 1360 x 680
<b>Nett Capacity - Litres</b>	650	650	1300	1300
<b>Shelves</b>	3	3	6	6
<b>Voltage / Hertz</b>	230/50	230/50	230/50	230/50
<b>Weight Empty</b>	149kg	153kg	199kg	204kg
<b>Max. Power Consumption. Watt per 24Kwh/24h</b>	3.6	8	5.4	10.5
<b>Temperature Range</b>	1/+4°C	-18/-22°C	1/+4°C	-18/-22°C
<b>Refrigerant Gas</b>	R134a	R404a	R134a	R404a
<b>Insulation Gas</b>	Cyclopentane	Cyclopentane	Cyclopentane	Cyclopentane
<b>Insulation Thickness</b>	60mm	60mm	60mm	60mm
<b>Maximum Ambient Temperature</b>	38°C	35°C	38°C	35°C
<b>Exterior Material*</b>	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
<b>Interior Material</b>	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
<b>Loading Quantity 20 Foot Container</b>	18	18	7	7
<b>Loading Quantity 40 Foot Container</b>	39	39	15	15

\* Rear is galvanised steel



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](mailto:sales@staycold.co.uk) [www.rhinoequipment.eu](http://www.rhinoequipment.eu)

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