



XL REFRIGERATORS

RETAIL DISPLAYS BROCHURE

UK DESIGN & MANUFACTURE

SPECIALIST MANUFACTURERS
OF REFRIGERATED & HEATED
DISPLAYS

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XLREFRIGERATORS

Our Company

Successful food retailers have always looked to XL for the most innovative and attractive displays available on the market. For over 60 years, XL's engineering expertise and cutting edge design has met the ever changing needs of leading food retailers across the United Kingdom and as far afield as Australia and South Africa.



XL manufactures an extensive range of standard displays and cabinets, as well as large numbers of bespoke displays to individual customer requirements.

Our flexible design process and state of the art machinery within our 30,000 sq ft Yorkshire based factory allow us to create specially tailored designs.

XL are specialists in many display formats. If you cannot find exactly what you are looking for, please contact the office for more information.



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Super Stardust (Butchers)

Specification

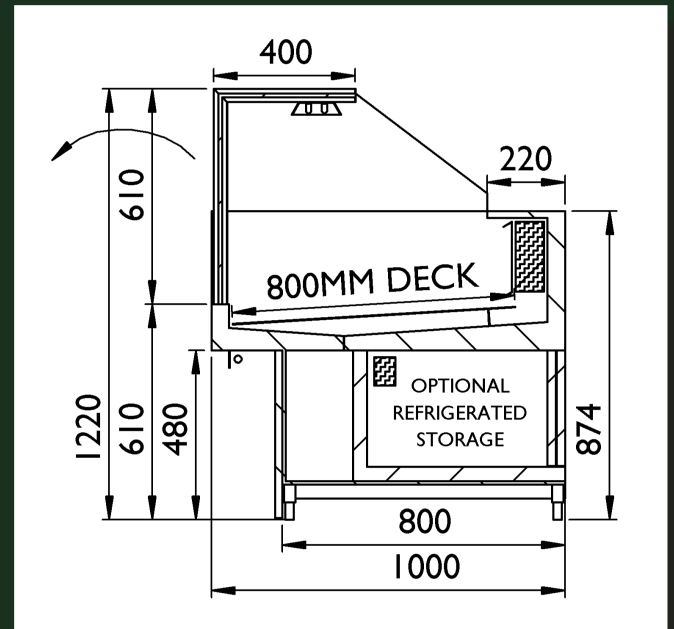
- » All 304 stainless steel construction
- » Coiled deck / back coil
- » Choice of brushed or mirror stainless steel
- » Bumper rail to the front
- » Stainless steel deck grids
- » Integral or remote condensing unit
- » Dual LED meat lights + LED front under lighting
- » Inset sockets to the rear
- » Till / scale platforms + bag holders as required
- » Adjustable feet or castors
- » 1000mm overall depth
- » 800mm display deck
- » Digital controller

Optional Extras

- » Base in waterproof MDF for customer to tile
- » Granite or solid surface back shelf
- » Intermediate shelf
- » Butchers Block
- » Unit clad in marble, solid surface, laminate, wood panels or painted any RAL colour.

Static Cooled

The energy efficient static cooled deck is perfect for displaying a wide range of products. It is particularly suited to fresh meat as there are no fans to draw moisture from the product.



Specification (Super Stardust - Butchers)

Model	3	4	5	6	7	8	9	10	11	12
Length (mm)	949	1262	1530	1800	2120	2440	2705	2975	3300	3620
Width (mm)	1000	1000	1000	1000	1000	1000	1000	1000	1000	1000
Height (mm)	1170	1170	1170	1170	1170	1170	1170	1170	1170	1170

1100mm Overall Width (900mm Deck) Available

Super Stardusts are manufactured to order so dimensions can be changed to suit.





Super Stardust (Deli)

Specification

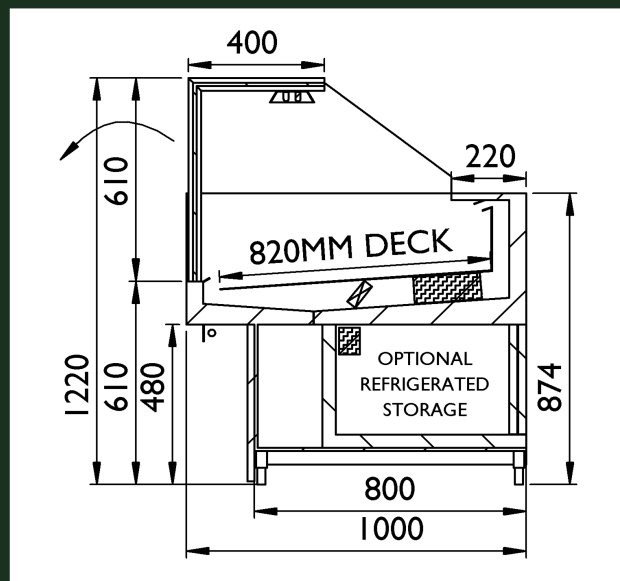
- » All 304 stainless steel construction
- » Blown air refrigeration
- » Choice of brushed or mirror stainless steel
- » Bumper rail to the front
- » Integral or remote condensing unit
- » Dual LED deli lights + LED front under lighting
- » Inset sockets to the rear
- » Till / scale platforms + bag holders as required
- » Adjustable feet or castors
- » 1000mm overall depth
- » 800mm display deck
- » Digital controller

Optional Extras

- » Granite or solid surface back shelf
- » Base in waterproof MDF for customer to tile
- » Butchers Block
- » Intermediate shelf
- » Unit clad in marble, solid surface, laminate, wood panels or painted any RAL colour.

Blown Air

Using fans to circulate the cold air around the cabinet, the blown air display gives the user a greater product load height and a more even temperature across the deck. Great for deli produce where moisture loss is less of an issue.



Specification (Super Stardust - Deli)

Model	3	4	5	6	7	8	9	10	11	12
Length (mm)	949	1262	1530	1800	2120	2440	2705	2975	3300	3620
Width (mm)	1000	1000	1000	1000	1000	1000	1000	1000	1000	1000
Height (mm)	1170	1170	1170	1170	1170	1170	1170	1170	1170	1170

1100mm Overall Width (900mm Deck) Available

Super Stardusts are manufactured to order so dimensions can be changed to suit.





Super Stardust (Butchers)



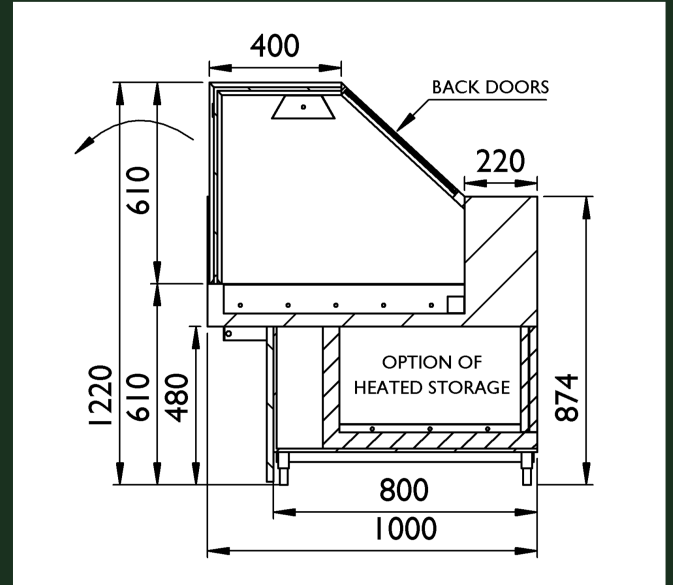
Super Stardust (Deli)



Super Stardust (Heated)

Specification

- » All 304 stainless steel construction
- » Heated stainless steel plate
- » Choice of brushed or mirror stainless steel
- » Sliding polycarbonate rear doors
- » Hot lights to the top canopy
- » Till / scale platforms & bag holders as required
- » Adjustable feet or castors
- » 1000mm overall depth
- » 720mm display deck
- » Mechanical thermostat



Optional Extras

- » Flat hot plate or gastronorm containers
- » Water bath to provide extra humidity
- » Carvery pads as required
- » Heated storage
- » Heated intermediate shelf
- » Low back shelf / no rear doors
- » Black glass hot plate
- » All other options / specifications as the standard refrigerated displays

Specification (Super Stardust - Heated)

Model	3	4	5
Length (mm)	949	1262	1530
Width (mm)	1000	1000	1000
Height (mm)	1170	1170	1170

Super Stardusts are manufactured to order so all dimensions can be changed to suit.



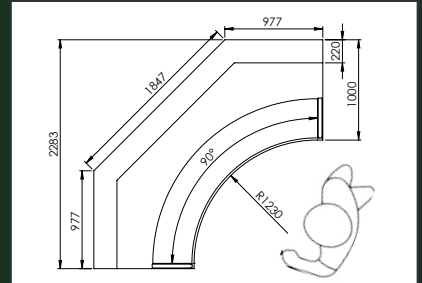


Super Stardust (Glass & Corners)

Curved External Corner



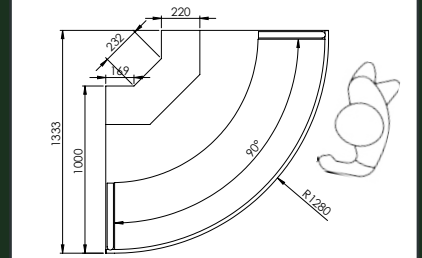
Curved Internal Corner



Angled Internal Corner



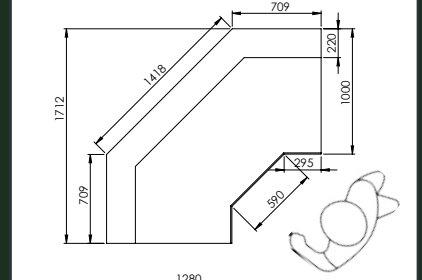
Angled External Corner



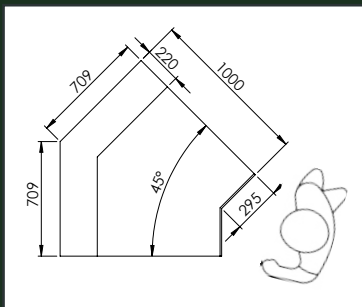
90 Degree Internal Corner



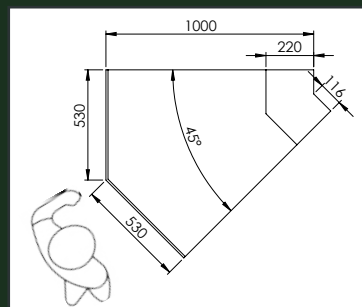
90 Degree External Corner



45 Degree Internal Corner



45 Degree External Corner



Vertical Glass



10 Degree Angled glass



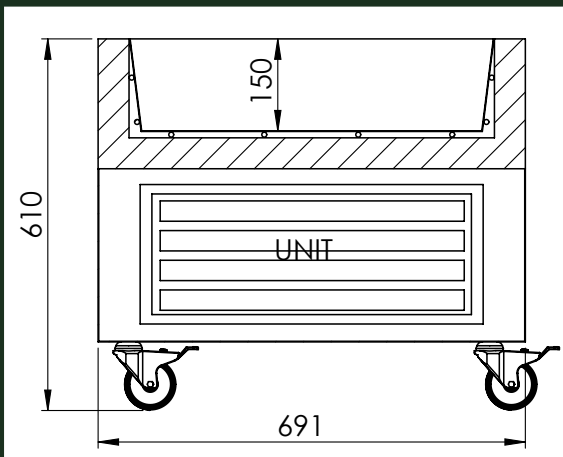
Butchers Mobile



Butchers mobiles are suitable for displaying pre-packed meat. The integral unit and castors mean they can be positioned anywhere in a shop (with a standard 13amp plug socket) and allow customers to help themselves.

Specification

- » All 304 stainless steel construction
- » Coiled deck (option of blown air)
- » Stainless steel deck grids
- » Choice of brushed or mirror stainless steel
- » Integral condensing unit
- » 691mm overall depth
- » 150mm deep display deck



Model	4	5	6	7
Length (mm)	1122	1452	1780	2170

Other sizes available on request.

Multi Tier



Multi Tier Butchers Mobiles are also available, both tiers are coiled deck. All butchers mobiles can also be kept outside for maximum customer exposure. Contact the office for a quote.

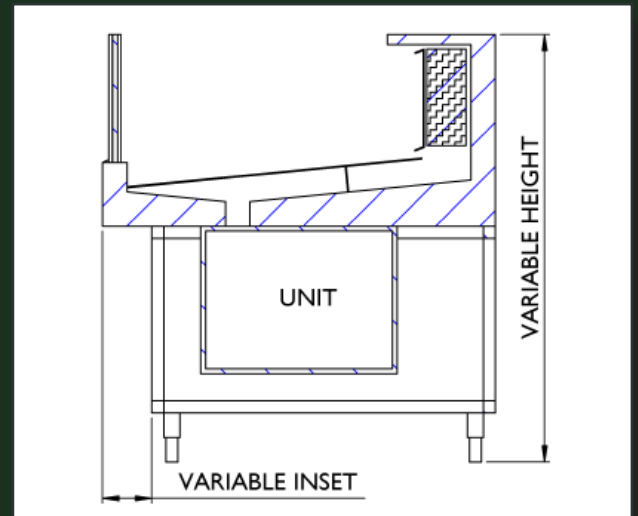
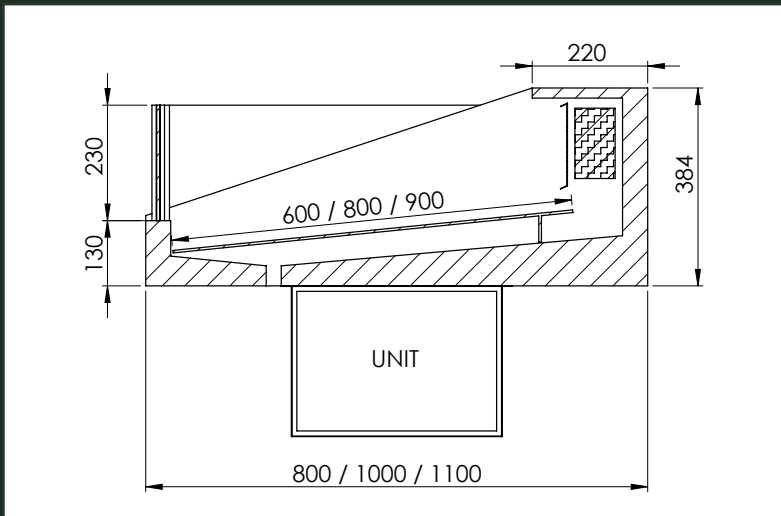
Window Bed - Made to Measure

Specification

- » All 304 stainless steel construction
- » Coiled deck / back coil
- » Option of forced air
- » Stainless steel deck grids
- » Choice of brushed or mirror stainless steel
- » Integral condensing unit - under-slung pod
- » Variable overall depth / deck size
- » Digital controller

Frame base

As an optional extra, a frame base can be made to accommodate any windowsill height and depth by altering the height and inset of the frame from the front nose and ends. This allows your product to be displayed as close to the window as possible.





Dry Ageing Cabinet

Dry ageing is the traditional and ultimate way of storing and maturing meat. The meat is typically hung for 28 to 35 days. The process changes meat by two means, firstly, moisture is evaporated from the muscle which creates a greater concentration of flavour and taste. Secondly, the meat's natural enzymes break down the connective tissue in the muscle, leading to more tender meat.

Controlled Airflow

There needs to be a gentle flow of air circulating the refrigerated area, with the meat hanging and not resting against any surfaces.

Not enough airflow and the meat cannot release the necessary moisture to achieve the drying process.

Too much airflow and the meat will dry out too quickly. The air flow also keeps any bacteria that is on the meat at an acceptable level.

Controlled Temperature

The optimum temperature is between 2°C - 4°C. Any cooler, and the meat may become frosty or even freeze. Any warmer, and the rate at which enzymes break down the protein in the muscle fibres may become too fast, and the meat may become sticky or tainted.

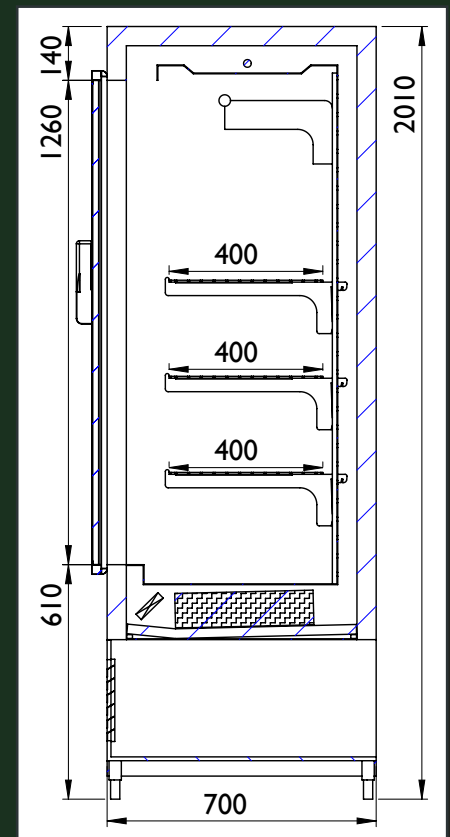
Controlled Humidity

The cabinet has a very large evaporator coil which maintains a high humidity. This ensures the correct amount of moisture is drawn from the meat. If the humidity is too high, the meat can sweat, creating an unpleasant sticky surface.

Specification

- » All 304 stainless steel construction
- » Choice of brushed or mirror stainless steel
- » Other finishes such as RAL colours available
- » Double glazed, hinged clunk doors
- » Solid ends and back (see next page for glass options)
- » Full auto defrost
- » Electronic controller
- » Internal illumination with meat coloured LED lights
- » Choice of internal layout (combination of wire grid shelves and / or hanging rails)

Cross Section



Standard cabinet with glass ends

Specification (Dry Ageing)

Model	3	4	5	6
Length (mm)	960	1250	1510	1856
Width (mm)	700	700	700	700
Height (mm)	2010	2010	2010	2010

Other Sizes Available on Request

Recommended minimum ambient temperature of installation environment is 13°C

Single Door Meat Age Cabinet

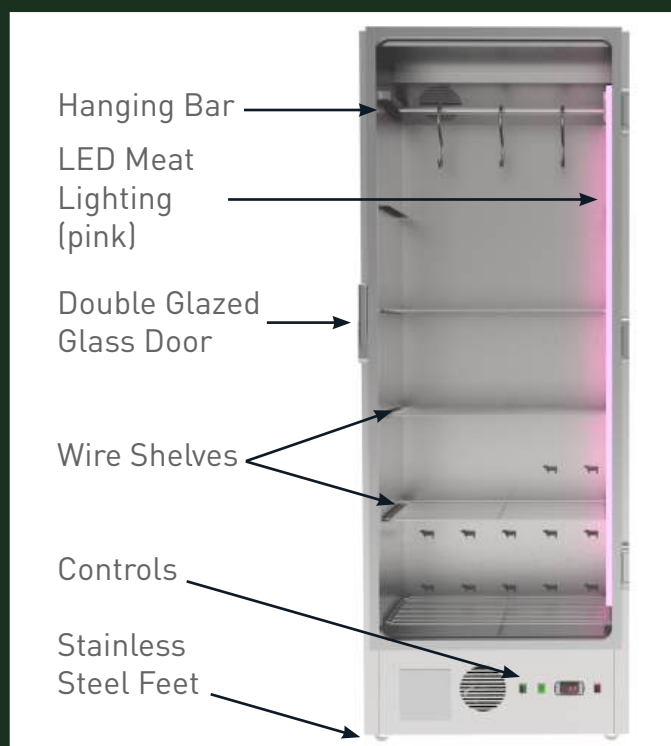


XL's Meat Ageing Cabinet brings the technology and striking look of the larger Dry Age cabinets to a smaller, more compact way of improving the flavour of meat.

Constructed from all 304 spec stainless steel and equipped with a selection of wire grid shelves and a hanging bar, XL's Meat Age cabinet will bring added style to any retail environment.

Adaptive defrost (controlled by door opening frequency) helps maintain accurate temperatures, ensuring a more consistent ageing process.

Pink LED meat lighting enhances the natural look of the meat with near zero heat emission reducing the work required from the fridge system, lowering the energy consumption of the cabinet.



All 304 spec stainless steel construction

4x stainless steel wire shelves

1x stainless steel hanging bar

W:690mm x D:635mm x H:1840mm

LED Meat Lighting (Pink)

Adaptive defrost (based on door opening)

Stainless steel condensate drawer

Voltage: 230V

Stainless steel feet

Dry Ageing Cabinet



Glass Doors to Front



Glass End, Front & Doors



Glass Front & Doors



Painted & Wall Suspended



Built Into a Counter Run



Full Panoramic



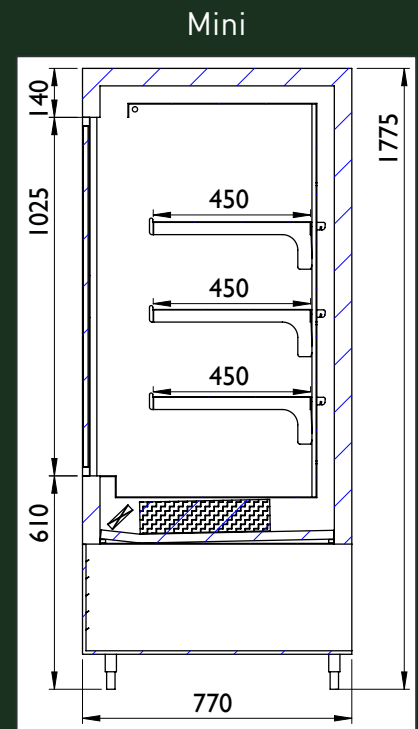
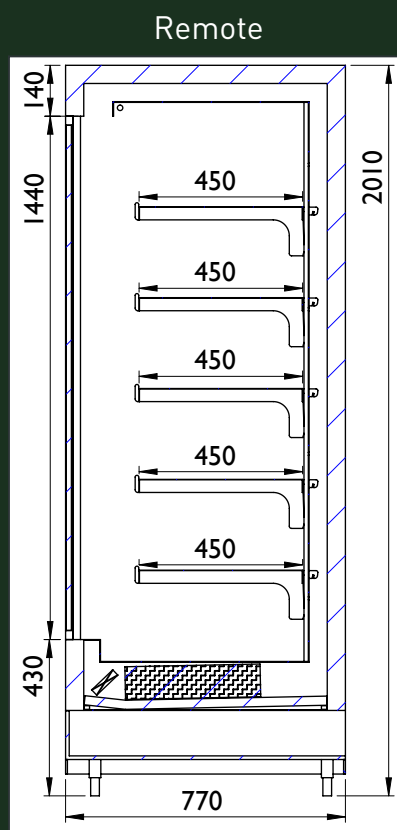
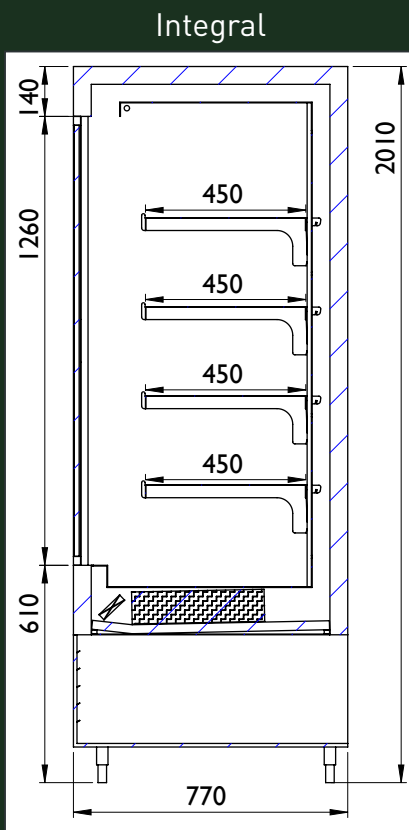
Multi Deck

Specification

- » All 304 stainless steel construction
- » Choice of brushed or mirror stainless steel
- » Heavy duty shelves (angled or flat)
- » Integral or remote condensing unit
- » LED lights to top and down sides
- » Adjustable feet or castors
- » Digital controller
- » Double glazed sliding doors

Optional Extras

- » Open front (Option of night blind)
- » Laminated glass hinged doors
- » Double glazed hinged doors
- » Solid surface front nose with LED underlighting
- » Painted any RAL colour, internal and/or external
- » Led light under every shelf
- » Glass end(s)



Specification (Multi Deck)

Model	MD 120	MD 150	MD 180	MD 240	MD 300
Length (mm)	1250	1510	1856	2435	2955
Width (mm)	770	770	770	770	770
Height (mm)	2010	2010	2010	2010	2,010

Specification (Mini Multi Deck)

Model	MN 100	MN 120	MN 150
Length (mm)	960	1250	1510
Width (mm)	770/615	770/615	770/615
Height (mm)	1775	1775	1775

The XL Mini Multi Deck is also available at 615mm deep, with 330mm deep shelves, perfectly suited for a wide range of products from drinks to sandwiches. The low overall height makes it ideal for incorporating into counter runs.

Multi Deck - Glass Options



Sliding Glass Doors



Built Into a Cavity



Laminated Glass Hinged Doors



Glass Ends



Clunk Hinged Doors



L Shape



Multi Deck





Astrid - Coffee Shop & Cafe

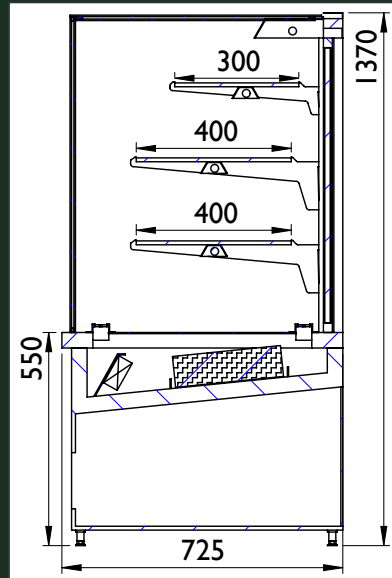
The Astrid achieves maximum vision and display area in the smallest 'foot print'. For example, the 1200mm case takes 0.87m² of floor area, but displays 1.8m² of product. Front & side glass with no posts means all produce can be seen. 50/50 cabinets are also available, offering a part heated and part chilled display. Top shelves can also be ambient.

Chilled Specification

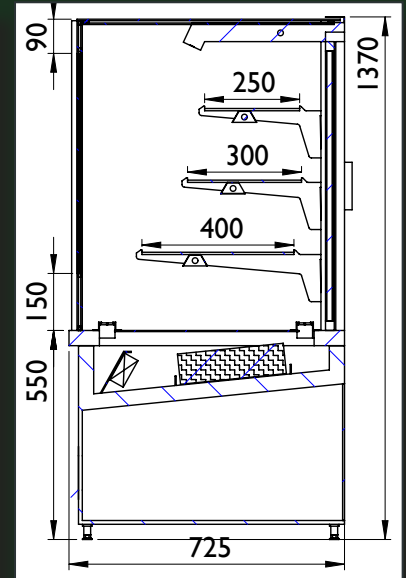
- » All 304 stainless steel construction
- » Choice of brushed or mirror stainless steel
- » 3 x glass shelves (see cross section)
- » Double glazed, toughened glass
- » Lift out, double glazed sliding doors
- » Integral condensing unit
- » LED lighting under each shelf
- » LED lighting to top canopy
- » Adjustable feet or castors

Heated Specification

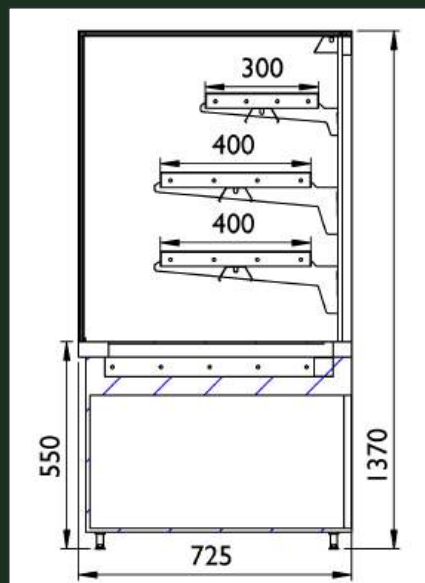
- » All 304 stainless steel construction
- » Choice of brushed or mirror stainless steel
- » Heated deck
- » 3x perforated, heated stainless steel shelves
- » Double glazed, toughened glass
- » Double glazed, sliding doors
- » Hot lights under every shelf
- » Hot light under top canopy
- » Adjustable feet or castors



Closed Chilled Display
Cross Section



Open Chilled Display
Cross Section



Heated Display
Cross Section

Specification (Astrid Display - 900)

Model	Closed	Open	Heated	Ambient
Length (mm)	900	900	900	900
Width (mm)	725	725	725	725
Height (mm)	1370	1370	1370	1370
Temperature	+4°C to 8°C	+4°C to 8°C	+65°C to 75°C	Ambient
Display Area	1.3M ²	1.3M ²	1.3M ²	1.3M ²
Watts	644	880	2080	80

Specification (Astrid Display - 1200)

Model	Closed	Open	Heated	Ambient	50/50
Length (mm)	1200	1200	1200	1200	1200
Width (mm)	725	725	725	725	725
Height (mm)	1370	1370	1370	1370	1370
Temperature	+4°C to 8°C	+4°C to 8°C	+65°C to 75°C	Ambient	Hot / Cold
Display Area	1.8M ²	1.8M ²	1.8M ²	1.8M ²	1.7M ²
Watts	684	890	2100	100	1850

Closed



Open



Chilled / Heated



External Corner



Part of a Counter Run



Astrid - Coffee Shop & Cafe



Patisserie, Bakery & Deli



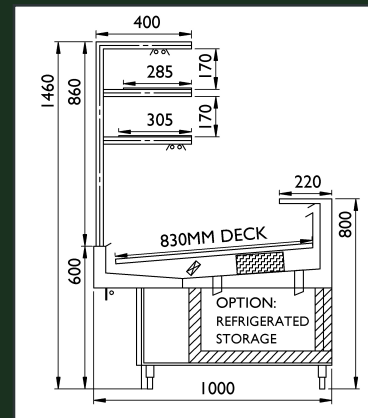
XL manufacture a wide variety and style of cases, ranging from the traditional tall multi-shelved version to the more simplistic and modern single tier display, with low glass and stainless steel posts. Choose from square, rounded, polished and brushed.

All displays are manufactured to order and to suit individual customer requirements. Matching heated and ambient versions available.

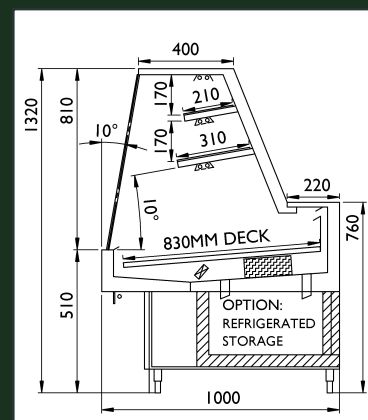
We construct these displays using stainless steel, but we also regularly use the latest materials including Corian and Silestone, or traditional materials like Granite and Marble for all the work surfaces. The front of the displays can be left for your own shop fitter to clad, or we can use any laminate or solid surface material. Each display is then unique to you and designed to give your shop the 'wow' factor.



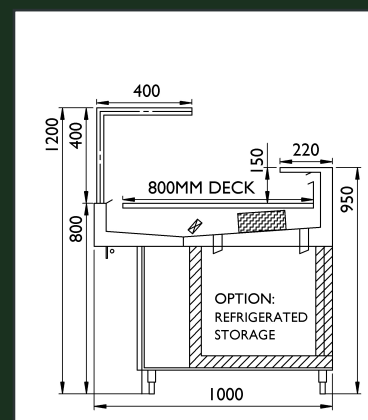
Model A



Model B



Model C



All models are available as: chilled, heated or ambient. Refrigerated or heated storage also available on request.



Patisserie & Bakery



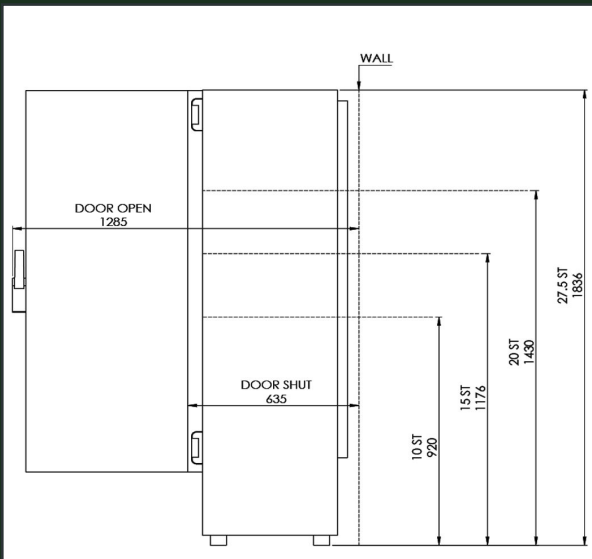
Fish Fridge



Specification

- » Complete 304 stainless steel construction
- » Sealed system with static rear mounted condenser, no fans, no maintenance required
- » Manual defrost - Once a week
- » Drain to the front, for defrost and cleaning only
- » Temperature range: -1°C to +2°C for fresh fish
- » Allow an extra 1" (25mm) to width for when door is open
- » Full set of stainless steel drawers
- » Drawer size 22.2" x 14.8" x 4" (565mm x 376mm x 100mm)
- » Each drawer has a drain plate which stops the fish standing in its own liquor - this does not drain into the cabinet but must be washed out when the drawer is emptied

Side Elevation



Specification (Fish Fridge)

Model	FR10	FR15	FR20	FRDD
Length (mm)	690	690	690	690
Width (mm)	635	635	635	635
Height (mm)	920	1176	1430	1836
No. Of Drawers	4	6	8	11
Stones	10	15	20	27.5
Weight (kg)	63	95	127	175
Compressor CC	4	5	5	2x5



FR10

FR15

FR20

FRDD

FRDD

- » Replacement for the FR30
- » 11 drawers
- » Double doors
- » Two independent refrigeration systems
- » Reduces temperatures fluctuations when opening and closing the door

Fish Display

Specification

- » All 304 stainless steel construction
- » Refrigerated deck
- » Adjustable feet or castors
- » Bumper rail to the front
- » Variable depth depending on model
- » Low glass front + sides
- » 1000mm Depth (Model A)
- » 1300mm Depth (Model B + C)

Optional Extras

- » Refrigerated storage
- » Stainless steel curved front
- » Easy clean rain bar
- » High glass
- » Hoshizaki ice flaker at competitive prices

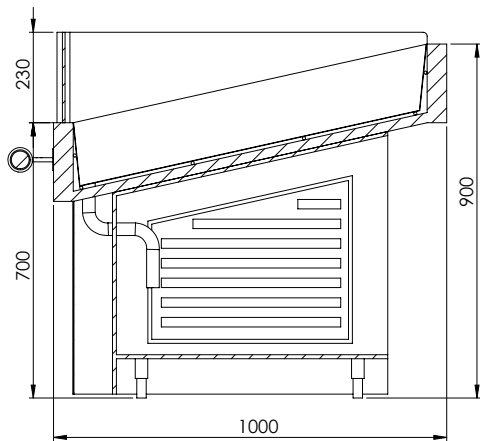
Model A



Model B



Model C



Standard fish display cross section. All dimensions can be adjusted to suit the customer.

Specification (Fish Display - A)

Model A	1.2	1.8	2.4	3
Length (mm)	1250	1750	2350	2950
Width (mm)	1000	1000	1000	1000
Height (mm)	900	900	900	900

Specification (Fish Display - B)

Model B	1.2	1.8	2.4	3
Length (mm)	1250	1750	2350	2950
Width (mm)	1300	1300	1300	1300
Height (mm)	1055	1055	1055	1055

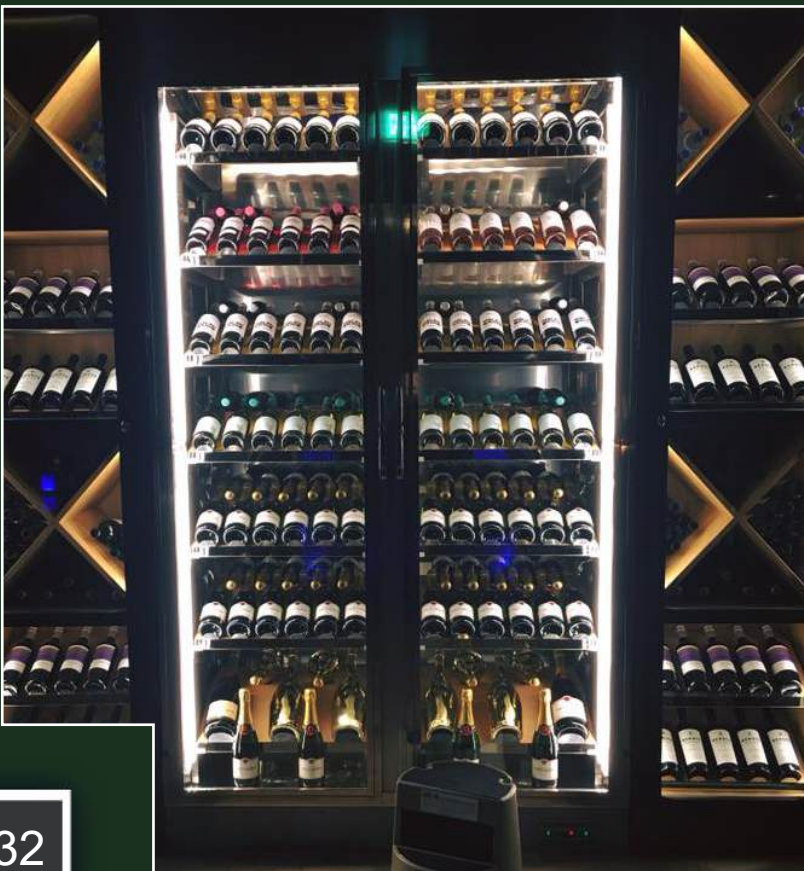
Specification (Fish Display - C)

Model C	1.8	2.4	3
Length (mm)	1750	2350	2950
Width (mm)	1300	1300	1300
Height (mm)	1055	1055	1055



Wine Cabinets

At XL, we design and manufacture a range of wine cabinets. The large glass doors allow maximum display of your products, with an option of glass sides for an even greater visual impact. The temperature of the display can be set to your specific needs depending on the wine. The cabinet can also be finished in a wide range of colours and materials and the internal specification can be altered to your requirements. For more information, please contact the office.

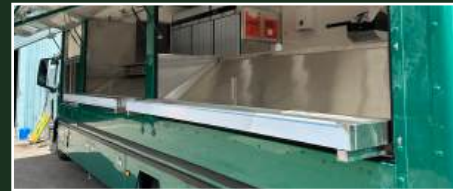


Bespoke Counters



Mobile Fish Lorry

- Bespoke fish displays built into an empty truck body.
- All 304 stainless steel.
- Manufactured onto a sliding system to allow maximum display space.



Self Serve Island

- Ice wells to allow customers to help themselves.
- 5x Inset electric chafing dishes.
- Black powder coated central superstructure with glass display shelf for merchandise.
- All finished with a Hanex solid surface top & blue tiled base.



Fruit & Veg Crate Displays

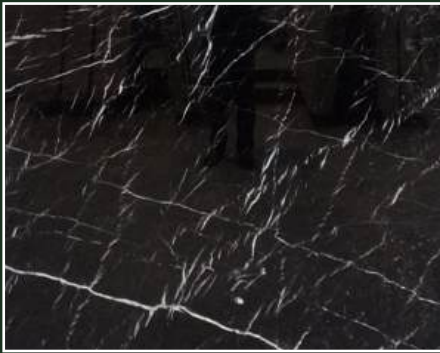
- Bespoke size to suit the customer's existing fruit & veg crates.
- Lift up hinge lids with soft close system.
- Remote refrigeration.
- Solid surface front nose & LED interior lighting.

Our bespoke displays aren't limited to what you see so don't hesitate to ask, no matter how obscure!

Finishes

Marble

Marble is a hard, crystalline metamorphic form of limestone and can be used for many purposes. At XL we can source a range of marbles. Please call the office for more information.



Granite

Granite is a natural rock that is phaneritic in texture (visible crystals). Once worked on it has great stain and scratch resistance and is extremely hard wearing.



Solid Surface

Solid surface materials have endless possibilities when it comes to finishes and can easily be cut to any shape.

Check out options below (prices will vary depending on design and brand).

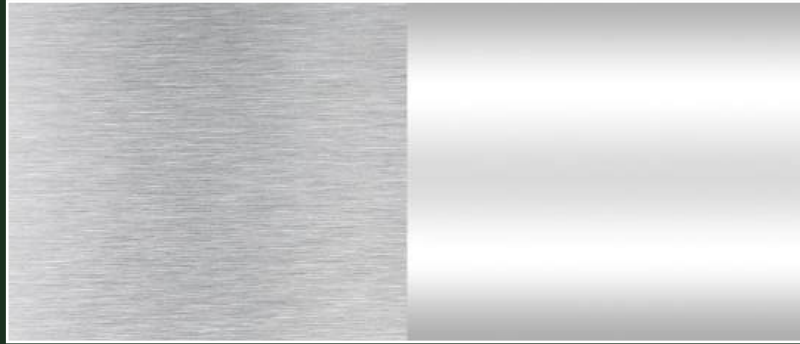
- Hanex
- HI.MACS
- Corian

We are not limited to the above but have experience with them.



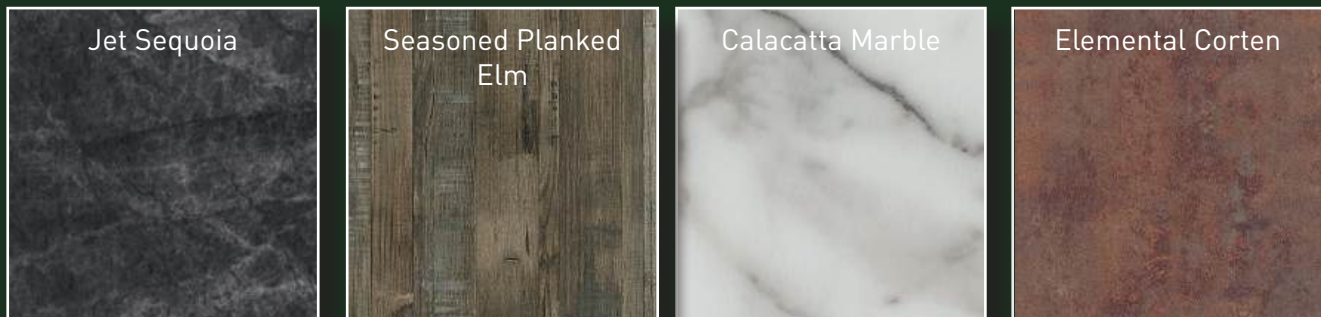
Stainless Steel

We use 304 stainless steel as it has excellent corrosion resistance, strength and durability. It is also extremely easy to sanitise and works well in a range of temperatures. We offer this with a brushed or a polished finish.



Formica Laminate

Formica laminate is composed of layers of plastic which give it great heat resistant qualities and allow it to be 'wipe clean'. It also comes in a large range of finishes and it can imitate most surfaces such as brick, wood and tiles.



Powder coated

We can have certain parts of the display powder coated in a variety of colours, just give us a RAL number and we can do it.

RAL 1000	RAL 1001	RAL 1002	RAL 1003	RAL 1004	RAL 1005	RAL 1006	RAL 1007	RAL 1011	RAL 1012	RAL 1013	RAL 1014	RAL 1015	RAL 1016	RAL 1017	RAL 1018
RAL 1019	RAL 1020	RAL 1021	RAL 1023	RAL 1024	RAL 1026	RAL 1027	RAL 1028	RAL 1032	RAL 1033	RAL 1034	RAL 1035	RAL 1036	RAL 1037	RAL 2000	RAL 2001
RAL 2002	RAL 2003	RAL 2004	RAL 2005	RAL 2007	RAL 2008	RAL 2009	RAL 2010	RAL 2011	RAL 2012	RAL 2013	RAL 3000	RAL 3001	RAL 3002	RAL 3003	RAL 3004
RAL 3005	RAL 3007	RAL 3009	RAL 3011	RAL 3012	RAL 3013	RAL 3014	RAL 3015	RAL 3016	RAL 3017	RAL 3018	RAL 3020	RAL 3022	RAL 3024	RAL 3026	RAL 3027
RAL 3028	RAL 3031	RAL 3032	RAL 3033	RAL 4001	RAL 4002	RAL 4003	RAL 4004	RAL 4005	RAL 4006	RAL 4007	RAL 4008	RAL 4009	RAL 4010	RAL 4011	RAL 4012
RAL 5000	RAL 5001	RAL 5002	RAL 5003	RAL 5004	RAL 5005	RAL 5007	RAL 5008	RAL 5009	RAL 5010	RAL 5011	RAL 5012	RAL 5013	RAL 5014	RAL 5015	RAL 5017
RAL 5018	RAL 5019	RAL 5020	RAL 5021	RAL 5022	RAL 5023	RAL 5024	RAL 5025	RAL 5026	RAL 6000	RAL 6001	RAL 6002	RAL 6003	RAL 6004	RAL 6005	RAL 6006
RAL 6007	RAL 6008	RAL 6009	RAL 6010	RAL 6011	RAL 6012	RAL 6013	RAL 6014	RAL 6015	RAL 6016	RAL 6017	RAL 6018	RAL 6019	RAL 6020	RAL 6021	RAL 6022
RAL 6024	RAL 6025	RAL 6026	RAL 6027	RAL 6028	RAL 6029	RAL 6032	RAL 6033	RAL 6034	RAL 6035	RAL 6036	RAL 6037	RAL 6038	RAL 7000	RAL 7001	RAL 7002
RAL 7003	RAL 7004	RAL 7005	RAL 7006	RAL 7008	RAL 7009	RAL 7010	RAL 7011	RAL 7012	RAL 7013	RAL 7015	RAL 7016	RAL 7021	RAL 7022	RAL 7023	RAL 7024
RAL 7026	RAL 7030	RAL 7031	RAL 7032	RAL 7033	RAL 7034	RAL 7035	RAL 7036	RAL 7037	RAL 7038	RAL 7039	RAL 7040	RAL 7042	RAL 7043	RAL 7044	RAL 7045
RAL 7046	RAL 7047	RAL 7048	RAL 8000	RAL 8001	RAL 8002	RAL 8003	RAL 8004	RAL 8007	RAL 8008	RAL 8011	RAL 8012	RAL 8014	RAL 8015	RAL 8016	RAL 9001
RAL 9002	RAL 9003	RAL 9004	RAL 9005	RAL 9006	RAL 9007	RAL 9010	RAL 9011	RAL 9016	RAL 9017	RAL 9018	RAL 9027	RAL 9023			

We also work with many other finishes so please call the office to discuss your requirements.

Drop In - Catering Displays

A range of heated and refrigerated displays aimed at the specialist shop fitter, counter manufacturer or catering company wanting to 'drop in' a simple chilled or heated display.

A 'fit and forget' design, the XL Drop In is equipped with a specialist non-blocking condenser (model 3 and above) which never needs to be cleaned resulting in minimal maintenance. Installation is easy, simply drop it in and plug it in.

Manufactured with a 10mm lip to the sides for support, the display fits flush into an existing or a shop fitted counter. The standard finish is all brushed stainless steel / anodised aluminium.

Hot displays are heated from above and below. Cold displays are all blown air and have an under-slung unit. All glass is toughened.



Drop In: CW



Chilled Well + Gantry (CW)

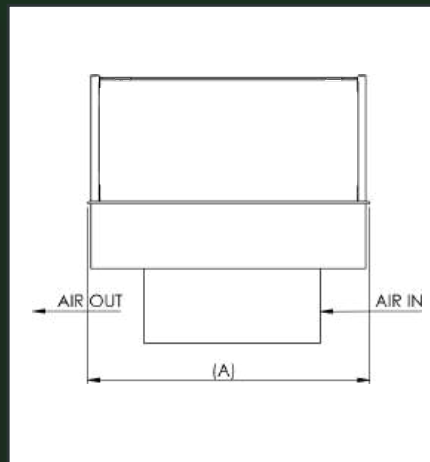
A 150mm forced air refrigerated well to take 100mm deep gastronorm containers or the customer's own containers. Complete with full front glass and light or a glass sneeze screen and light. When using gastronorm containers, the cold air blows both over and under the containers to keep them at the correct temperature. All standard units power supply: 13amp 230v
Temperature Range: 0°C to +5°C



Full Front
Flat Glass



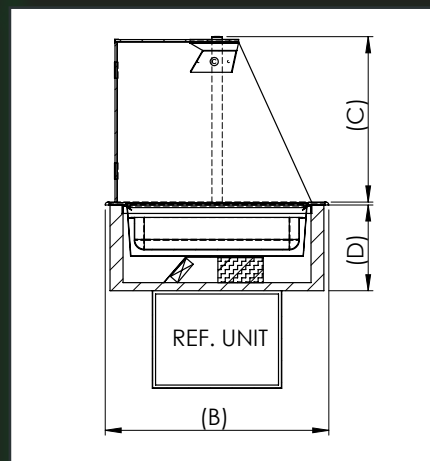
Sneeze Screen
Flat Glass



Full Front
Curved Glass



Sneeze Screen
Curved Glass



Model	CW2	CW3	CW4	CW5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	510	510	510	510
Tank (D)	264	264	264	264
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
1/1 Gastronorm Capacity	2	3	4	5
Weight (kg)	44	54	66	82
Watts	450	450	500	500



Drop In: C / CD

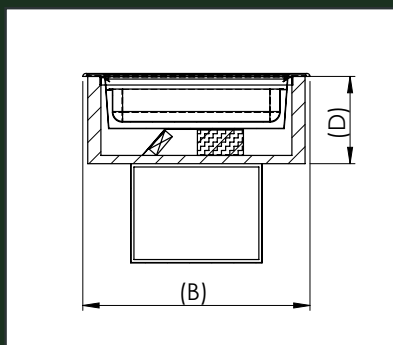
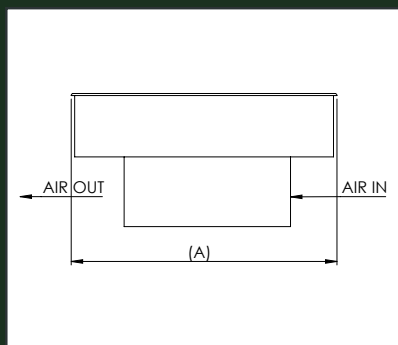
Chilled Well (C)

A 150mm forced air refrigerated well to take 100mm deep gastronorm containers or the customer's own containers. The 'Model C' is completely open top with no light or canopy. Price excludes containers.

All standard units power supply: 13amp 230v

Temperature Range: 0°C to +5°C

Model	C2	C3	C4	C5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Tank (D)	264	264	264	264
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
1/1 x 100mm Gastro (Not Included)	2	3	4	5
Weight (kg)	42	52	63	74
Watts	450	450	500	500



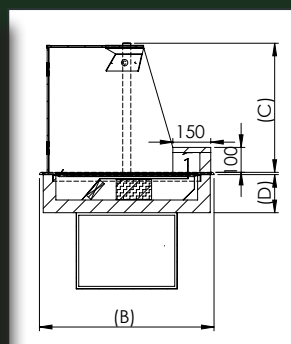
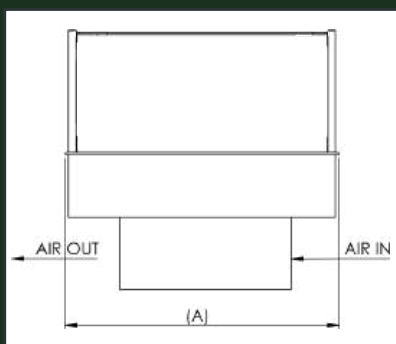
Deli Drop In (CD)

The Deli Drop In is a forced air refrigerated display with a 470mm flat stainless steel deck. It comes with a 150mm stainless steel rear serving shelf which pushes the air up and over the deck ensuring the correct temperature is maintained. Available with 646mm depth deck if a deeper display is required. Complete with full front glass and light.

All standard units power supply: 13amp 230v

Temperature Range: 0°C to +5°C

Model	CD2	CD3	CD4	CD5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	510	510	510	510
Tank (D)	150	150	150	150
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
Weight (kg)	44	54	66	82
Watts	450	450	500	500



Full Front Flat Glass



Full Front Curved Glass

Drop In: CO / CM



Chilled Multi Tier - Self Service (CO)

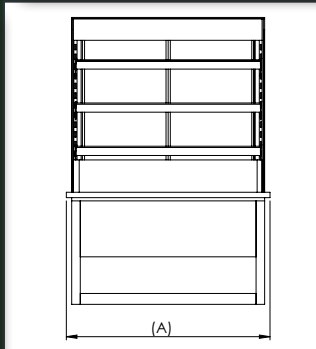
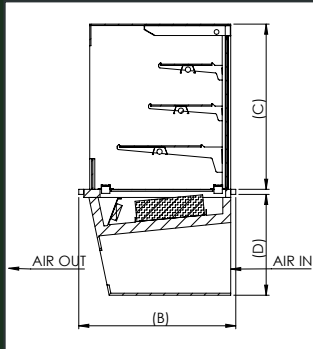
Open fronted multi tier Drop In with 3 fully refrigerated shelves and double glazed sliding doors to the rear for easy restocking. The low height of the condensing unit section is ideal if you want to mount it in a low position in your servery counter run. Also available with a solid stainless steel back if going against a wall.



Open Front
Flat Glass



Open Front
Curved Glass



Model	CO900	CO1200
Dimensions (mm)		
Length (A)	950	1250
Depth (B)	775	775
Height (C)	808	808
Tank (D)	490	490
Cut Out Size (mm)	910 x 730	1210 x 730
Weight (kg)	104	125
Watts	880	890
Power Supply	13amp 230v	
Temperature Range	0°C to +5°C	

Chilled Multi Tier - Assisted Service (CM)

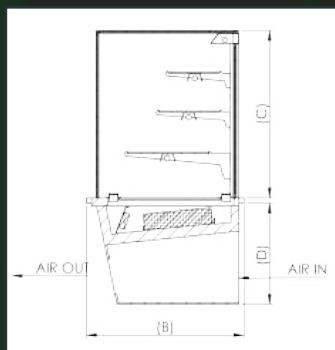
Closed fronted multi tier Drop In with 3 fully refrigerated shelves and double glazed sliding doors to the rear for assisted service.



Closed Front
Flat Glass



Closed Front
Curved Glass



Model	CM900	CM1200
Dimensions (mm)		
Length (A)	950	1250
Depth (B)	775	775
Height (C)	808	808
Tank (D)	490	490
Cut Out Size (mm)	910 x 730	1210 x 730
Weight (kg)	104	125
Watts	644	684
Power Supply	13amp 230v	
Temperature Range	0°C to +5°C	

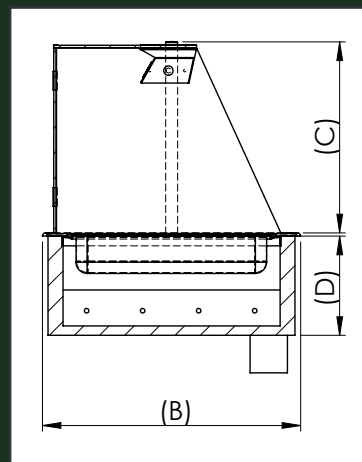
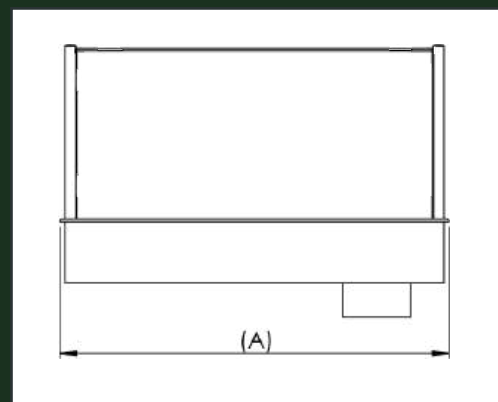
Drop In: HB

Heated Well + Gantry (HB)

A heated well to take standard 100mm deep gastronorm containers. Price includes glass top, canopy and hot lights. Price excludes containers. The HB unit requires a standard 13amp 230v power supply. We also supply other inserts such as glass hot plates, carvery pads and chip dumps.

For more information, visit the Drop In Accessories & Optional Extras.

Model	HB2	HB3	HB4	HB5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	510	510	510	510
Tank (D)	264	264	264	264
Cut Out Size (mm) 100mm Deep	796 x 671	1130 x 671	1460 x 671	1788 x 671
Gastronorm Capacity	2	3	4	5
Weight (kg)	34	44	56	72
Watts	1000	1300	1850	2700



Drop In: HC

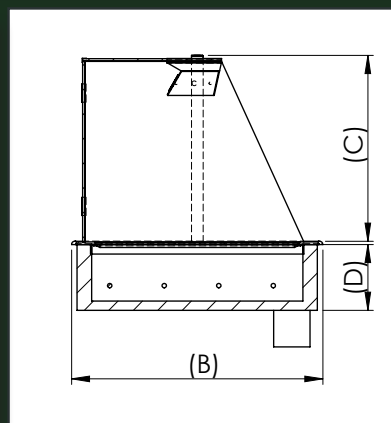
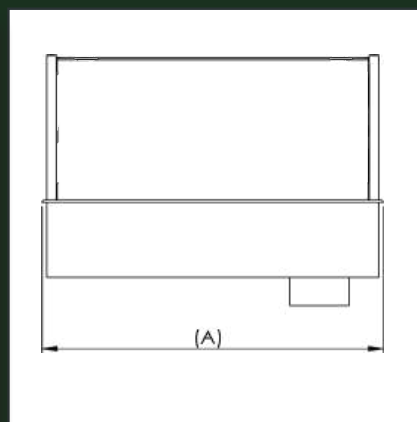


Stainless Steel Hot Plate + Gantry (HC)

A stainless steel, flat top hot plate.

Price includes stainless steel top, canopy and hot lights.

Model	HC2	HC3	HC4	HC5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	510	510	510	510
Tank (D)	180	180	180	180
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
Area of Hot Plate (Units: 1/1 Gastronorms)	2	3	4	5
Weight (kg)	34	44	56	72
Watts	1000	1300	1850	2700



Drop In: H / HW

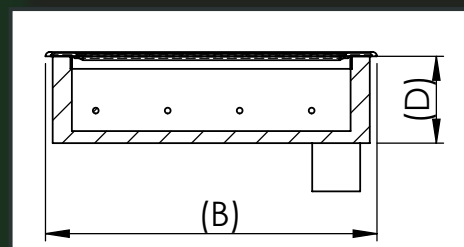
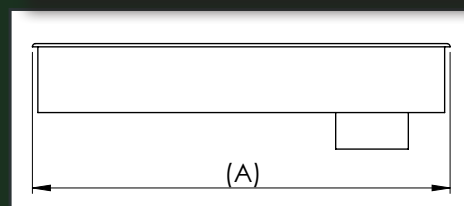
Stainless Steel Hot Plate (H)

A stainless steel, flat top hot plate.

This does not include a canopy or glass top, just the hot plate.

The Model H Drop In requires a standard 13amp 230v power supply.

Model	H2	H3	H4	H5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	N/A	N/A	N/A	N/A
Tank (D)	180	180	180	180
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
1/1x100mm Gastro (Not Included)	2	3	4	5
Weight (kg)	32	42	53	64
Watts	1000	1300	1850	2700



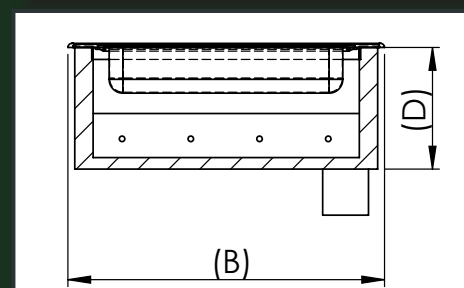
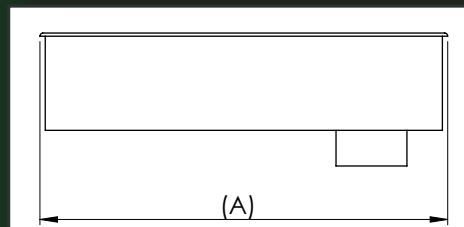
Heated Well (HW)

A heated well to take standard 100mm deep gastronorm containers.

This doesn't include a canopy or glass top, just the heated well. Price excludes containers.

The HW Drop In requires a standard 13amp 230v power supply.

Model	HW2	HW3	HW4	HW5
Dimensions (mm)				
Length (A)	816	1150	1480	1808
Depth (B)	691	691	691	691
Height (C)	N/A	N/A	N/A	N/A
Tank (D)	264	264	264	264
Cut Out Size (mm)	796 x 671	1130 x 671	1460 x 671	1788 x 671
1/1 x 100mm Deep	2	3	4	5
Gastronorm No.				
Weight (kg)	32	42	53	64
Watts	1000	1300	1850	2700



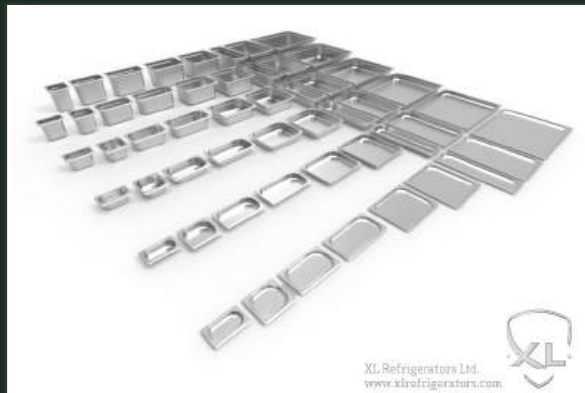
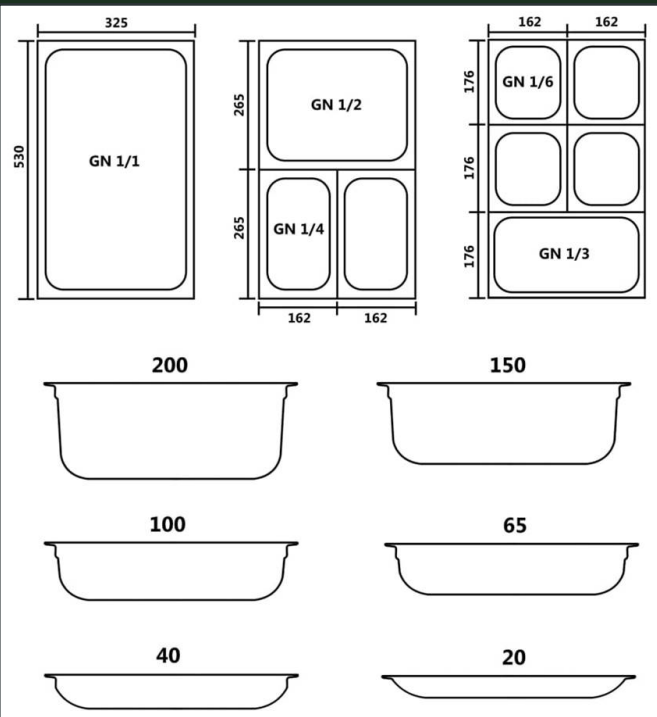
Accessories & Extras



Part	Description
Ventilation Kit	Attachment to condensing unit
Chip Dump	1/1 gastronorm size
Carving Pad	1/1 gastronorm size
Spacer Bars	To take gastronorm containers if required
Self Evaporation	Makes under slung unit bigger
Intermediate Shelf	Ambient

Gastronorms are not included with displays but can be bought if required.

See below for the different sizes and depths available.



Along with all the Drop In units listed in the brochure, we make a large number of bespoke items. Call the office on 01132 577 277 to discuss your requirements.

DESIGNED & MADE
IN THE UNITED KINGDOM



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