

## Refrigerated Rail Product # SKMCD-RR-5

Prince Castle's Refrigerated Rail is a condiment pan refrigerator designed to mount to a McDonald's high density preparation table. It can accomodate five large (or ten small) food service pans and serving spoons. Pans are accessible from both sides for added ease of use.

With a durable cabinet constructed with stainless steel exterior. the Refrigerated Rail is built to last and is easy to clean. A removable drain pan also captures condensation.

The unit has been set to maintain product within a temperature range of 33° F to 41° F using a a R134a hermetic refrigeration system with a capillary tube metering devise, cold wall evaporator and condenser design. The rail utilizes a programmable temperature control with a digital temperature indicator on the front of the unit. The unit also features a heater to assist in condensation evaporation.

#### Product Features

- Mounts to the underside of High Density preparation table over-shelf. Fits tables from both FRANKE and H&K
- Holds 5 full size food service pans (sold separately) for future menu and prep line growth
- Pans are accessible from both sides
- Capture condensation with a removable drain pan
- Cabinet Design 304 stainless steel exterior
- Features a R134a hermetic refrigeration system with a capillary tube metering devise, cold wall evaporator and condenser design
- Programmable temperature control
- Warranty 2 years on parts and labor. 5 year compressor warranty from date of original purchase

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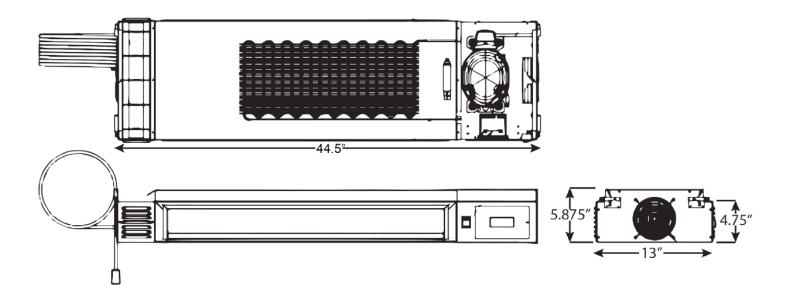
#### **Dimensions**

Model Number	Length in (cm)	Height in (cm)	Depth in (cm)	Capacity	Shipping Weight lbs (kg)
SKMCD-RR-5	44.5 (113.03)	5.875 (14.92)	13.0 (33.0)	5 Trays	50.0 (22.70)

#### Electrical

Model Number	Description	Volts	Hz	AMPS	Phase	Plug Number	Cord Length
SKMCD-RR-5	Refrigerated Rail, North America Unit, 5 Tray	110-120	115/60	1.6	Single	NEMA 5-15P	5 ft.

### Specifications



Certifications



