

Delivering the very best in display and storage of food for your business



NEW Product **Keeping it cool...**



Ask us about our corner units and packing tables.

Corner units are available in both refrigerated and ambient.

Total Cooling Solutions

Serve-over displays

12 MONTHS Parts & Labour WARRANTY

PLUG IN



A range of double glazed, brushed stainless steel patisserie serve-overs with models ideal for chilled food, continental chocolate (HC), hot food (H) and ambient foods

Cabinet Code	Saga-90-M-SS	Saga-90-W-SS	Saga-90-HC-SS	Saga-90-H-SS
Product range	Saga	Saga	Saga	Saga
Cabinet description	Refrigerated	Ambient	Humidity Controlled	Heated
Height	1256mm	1256mm	1256mm	1256mm
Depth	770mm	770mm	770mm	770mm
Width	900mm	900mm	900mm	900mm
Cabinet finish	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel
Power supply	13 amp	13 amp	13 amp	13 amp
Shelves	Base +3	Base 3	Base 3	Base 3
Capacity	1.5m ³	1.5m ³	1.5m ³	1.5m ³
Temperature range	+2...+8°C	Ambient	+15...+18°C	+65...+80°C
Refrigerant	R404A	n/a	R404A	R404A

12 MONTHS Parts & Labour WARRANTY

PLUG IN



A range of double glazed, oak finished patisserie serve-overs with models ideal for chilled food, continental chocolate (HC) and ambient foods

Cabinet Code	Saga-90-M-Oak	Saga-90-W-Oak	Saga-90-HC-Oak
Product range	Saga	Saga	Saga
Cabinet description	Refrigerated	Ambient	Humidity controlled
Height	1256mm	1256mm	1256mm
Depth	770mm	770mm	770mm
Width	900mm	900mm	900mm
Cabinet finish	Oak	Oak	Oak
Power supply	13 amp	13 amp	13 amp
Shelves	Base +3	Base +3	Base +3
Capacity	1.5m ³	1.5m ³	1.5m ³
Temperature range	+2...+8°C	Ambient	+15...+18°C
Refrigerant	R404A	n/a	R404A

Serve-over displays

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PLUG IN

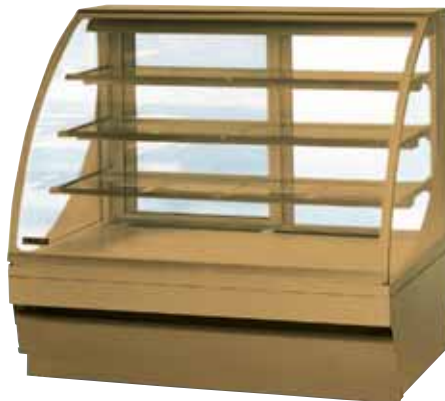


A range of double glazed, brushed stainless steel patisserie serve-overs with models ideal for chilled food, continental chocolate (HC) and ambient foods

Cabinet Code	Saga-135-M-SS	Saga-135-W-SS	Saga-135-HC-SS
Product range	Saga	Saga	Saga
Cabinet description	Refrigerated	Ambient	Humidity controlled
Height	1256mm	1256mm	1256mm
Depth	770mm	770mm	770mm
Width	1350mm	1350mm	1350mm
Cabinet finish	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel
Power supply	13 amp	13 amp	13 amp
Shelves	Base +3	Base +3	Base +3
Capacity	2.3m ³	2.3m ³	2.3m ³
Temperature range	+2...+8°C	Ambient	+15...+18°C
Refrigerant	R404A	n/a	R404A

12 MONTHS Parts & Labour WARRANTY

PLUG IN



A range of double glazed, oak finished patisserie serve-overs with models ideal for chilled food, continental chocolate (HC) and ambient foods

Cabinet Code	Saga-135-M-Oak	Saga-135-W-Oak	Saga-135-HC-Oak
Product range	Saga	Saga	Saga
Cabinet description	Refrigerated	Ambient	Humidity controlled
Height	1256mm	1256mm	1256mm
Depth	770mm	770mm	770mm
Width	1350mm	1350mm	1350mm
Cabinet finish	Oak	Oak	Oak
Power supply	13 amp	13 amp	13 amp
Shelves	Base +3	Base +3	Base +3
Capacity	2.3m ³	2.3m ³	2.3m ³
Temperature range	+2...+8°C	Ambient	+15...+18°C
Refrigerant	R404A	n/a	R404A

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■ Cabinet models match with Norcon Stainless Steel range. See page 8.



Cabinet Code	Saga 130-90M StSt	Saga 130-135M StSt
Product range	Saga	Saga
Cabinet description	Refrigerated extended height	Refrigerated extended height
Height	1300mm	1300mm
Depth	754mm	754mm
Width	900mm	1350mm
Cabinet finish	Brushed stainless steel	Brushed stainless steel
Power supply	13 amp	13 amp
Shelves	Base +3	Base +3
Capacity	1.5m ³	2.3m ³
Temperature range	+2...+8°C	+2...+8°C
Refrigerant	R404A	R404A

Saga

A complete Patisserie Chilled / Heated / Ambient or Humidity Control range of serve-over displays

Construction

Bearing structure and outer shell made of galvanized steel and anodised aluminium. Adjustable tubular legs and adjustable plinth panels. The panoramic front glass panel can be opened. Three steplessly adjustable and inclinable (0...7°) raised glass shelves. Sliding glass doors in rear of cabinet also made of thermoglass (not on the open fronted version).

Refrigeration

Temperature adjustment range +2°...+8°C, refrigerant R404A. Cabinets with an integrated machinery unit are equipped with a fan evaporator.

The evaporator is located in the base of the cabinet. The cabinet is provided with an electronic operating thermostat (control and limiter thermostat, defrosting timer, temperature display) and automatic electrical defrosting.

Cabinets for remote installations are provided with an evaporator and an expansion valve. Connection points are situated in the machinery compartment. The speed of air circulation is optimised in all models.

Standard fittings

- adjustable and inclinable (0...7°) raised glass shelves with front rails
- shelf lighting
- top lighting
- protective film on fluorescent tubes to prevent spreading of glass fragments in case of breakage
- long life (LL) fluorescent tubes in all models

Optional fittings

- shelf for bags
- bottom front light
- sliding shelf for cream cakes

Special version for chocolates

- controller to maintain an even humidity of 50%
- temperature range +15...+18°C
- keeps expensive and delicate products in prime condition
- humidity controller can be fitted to cabinets with integrated machinery and to remote installations

