



Shallow Depth Base Models

WORKTOPS, UNDERCOUNTERS & SANDWICH UNITS



Continental[®]
Refrigerator

INNOVATIVE DESIGNS FOR YOUR FOODSERVICE NEEDS

Shallow Depth Base Models

Worktops, Undercounters & Sandwich Units

For high volume situations where flexibility and storage of pans is needed, our Base Models provide solutions that work and last. All of our Shallow Depth Base Models come equipped with heavy gauge #300 Series stainless steel tops, stainless steel front, stainless steel end panels and aluminum interior. The condensing unit can be placed on the left or right of the model to keep away from hot equipment that may be nearby.

Performance & Reliability

Performance-run tested for a minimum of 12 hours providing a highly sophisticated temperature analysis recording, exclusive to each cabinet



FLEXIBILITY

Modifications Made Easy.

At Continental Refrigerator, we know the foodservice industry is an ever-changing environment. We are reminded of this every day through feedback from our customers, both directly and through our network of representatives. In fact, customer feedback has often led to our custom engineering modifications becoming standard product features.

For this reason, we pride ourselves in delivering feature-rich refrigeration equipment solutions designed specifically for the commercial foodservice market. Whether it's kitchen ambient, food safety, limited space or storage challenges, our products are packed with flexible options that provide **real** operator benefits out of the box. This flexibility, a key differentiator of our products, enables our customers to modify base product features strategic to the way they operate their kitchen or bar environment.

Shown: RA68SN8



Consult factory for other modifications

www.continentalrefrigerator.com

Shallow Depth Base Models offer a host of options that can help you modify these models to your operation. Choose from either **Worktop**, **Undercounter** or **Sandwich Unit** models. Popular options include:

Condensing Unit Placement

Condensing unit can be placed left or right of the models to keep away from other hot equipment

2-Tier Drawers

With easy in-the-field conversion from “door to drawer” or “drawer to door”

Refrigerated Section Above Condensing Unit

Door is standard, drawer is an option

Overshelves

16-gauge stainless steel, single or double for added storage (not available on Undercounters)

Pan Configurations

Modify pan openings on our Base Model Sandwich Units to meet the needs of your product flow

Other Lids:

Flat Lid

Vision Panel Lid

16-Gauge Overshelves
(single or double)



Call us toll free at (800) 523-7138

Worktops Standard Features & Specifications

Specifications

Base Worktop Refrigerator & Freezer (0°F) Models

SIZE	WITH DOOR(S)	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	SHIP WEIGHT
43"	RA43SN	RA43SN-D	43 x 30 5/16 x 35	2610	1/4+	265
	FA43SN	FA43SN-D	43 x 30 5/16 x 35	1340	1/4+	270
60"	RA60SN	RA60SN-D	60 x 30 5/16 x 35	3100	1/4+	320
	FA60SN	FA60SN-D	60 x 30 5/16 x 35	2180	1/3+	325
68"	RA68SN	RA68SN-D	68 x 30 5/16 x 35	4220	1/4+	380
	FA68SN	FA68SN-D	68 x 30 5/16 x 35	2310	1/3+	385
93"	RA93SN	RA93SN-D	93 x 30 5/16 x 35	5260	1/4+	460

Base Worktop Refrigerator & Freezer (0°F) Models w/ 5 1/2" Backsplash

SIZE	WITH DOOR(S)	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	SHIP WEIGHT
43"	RA43SNBS	RA43SNBS-D	43 x 30 5/16 x 40 1/2	2610	1/4+	275
	FA43SNBS	FA43SNBS-D	43 x 30 5/16 x 40 1/2	1340	1/4+	280
60"	RA60SNBS	RA60SNBS-D	60 x 30 5/16 x 40 1/2	3100	1/4+	330
	FA60SNBS	FA60SNBS-D	60 x 30 5/16 x 40 1/2	2180	1/3+	335
68"	RA68SNBS	RA68SNBS-D	68 x 30 5/16 x 40 1/2	4220	1/4+	390
	FA68SNBS	FA68SNBS-D	68 x 30 5/16 x 40 1/2	2310	1/3+	395
93"	RA93SNBS	RA93SNBS-D	93 x 30 5/16 x 40 1/2	5260	1/4+	470

*BTU/HR Rating @ +25°F, 90°F ambient (refrigerators)

*BTU/HR Rating @ -15°F, 90°F ambient (freezers)

10 ft. cord and plug attached (115-60-1 volts)

Drawer Configurations

TWO TIER DRAWERS	DRAWER OVER COMPRESSOR
(1) 12 x 20 x 6 pans per drawer and (4) 6 x 6 2/3 x 6 pans per drawer on 60" models only	(4) 6 x 6 2/3 x 6 pans

Standard Features

Performance-rated refrigeration system

Natural, Environmentally safe, high-efficiency R-290 refrigerant

2" Non-CFC polyurethane foam insulation

Smooth, polished chrome door/drawer handles

Spring loaded, self closing doors

Magnetic snap-in Santoprene™ door gaskets

Heavy duty, epoxy-coated steel shelves

Non-corrosive, plasticized fin evaporator coil

Automatic, hot gas condensate evaporator

Automatic, energy-saving, non electric condensate evaporator (freezers)

Automatic electric defrost (freezers)

Easily serviceable, slide-out condensing unit

Electronic controller w/ digital display

Expansion valve system

Refrigerated section w/ door above the condensing unit

Reversing condenser fan

Electronic control, off-cycle defrost (refrigerators)

Field rehingeable doors

5" casters

Undercounters Standard Features & Specifications

Standard Features

Performance-rated refrigeration system

Natural, Environmentally safe, high-efficiency R-290 refrigerant

2" Non-CFC polyurethane foam insulation

Smooth, polished chrome door/drawer handles

Spring loaded, self closing doors

Magnetic snap-in Santoprene™ door gaskets

Heavy duty, epoxy-coated steel shelves

Non-corrosive, plasticized fin evaporator coil

Automatic, hot gas condensate evaporator

Automatic, energy-saving, non electric condensate evaporator (freezers)

Easily serviceable, slide-out condensing unit

Electronic controller w/ digital display

Expansion valve for quick recovery

Refrigerated section w/ door above the condensing unit

Electronic control, off-cycle defrost (refrigerators)

Reversing condenser fan

Front breathing air divider (field installed)

Field rehingeable doors

1 3/8" diameter plate casters mounted on heavy-duty support plates

(field installed, cannot be replaced or changed)

Specifications

Base Undercounter Refrigerator & Freezer (0°F) Models

SIZE	WITH DOOR(S)	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	SHIP WEIGHT
43"	RA43SN-U	RA43SN-U-D	43 3/16 x 30 5/16 x 31 3/4	2610	1/4+	265
	FA43SN-U	FA43SN-U-D	43 3/16 x 30 5/16 x 31 3/4	1340	1/4+	270
60"	RA60SN-U	RA60SN-U-D	60 3/16 x 30 5/16 x 31 3/4	3100	1/4+	320
	FA60SN-U	FA60SN-U-D	60 3/16 x 30 5/16 x 31 3/4	2180	1/3+	325
68"	RA68SN-U	RA68SN-U-D	68 3/16 x 30 5/16 x 31 3/4	4220	1/4+	380
	FA68SN-U	FA68SN-U-D	68 3/16 x 30 5/16 x 31 3/4	2310	1/3+	385
93"	RA93SN-U	RA93SN-U-D	93 3/16 x 30 5/16 x 31 3/4	5260	1/4+	460

*BTU/HR Rating @ +25°F, 90°F ambient (refrigerators)

*BTU/HR Rating @ -15°F, 90°F ambient (freezers)

10 ft. cord and plug attached (115-60-1 volts)

Drawer Configurations

TWO TIER DRAWERS	DRAWER OVER COMPRESSOR
(1) 12 x 20 x 6 pans per drawer and (4) 6 x 6 2/3 x 6 pans per drawer on 60" models only	(4) 6 x 6 2/3 x 6 pans

Sandwich Units Standard Features & Specifications

Specifications

Base Sandwich Units - Standard Top Models

SIZE	WITH DOOR(S)	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	SHIP WEIGHT
43"	RA43SN6	RA43SN6-D	43 x 31 x 42	2000	1/4	280
60"	RA60SN8	RA60SN8-D	60 x 31 x 42	2600	1/3+	340
	RA60SN10	RA60SN10-D	60 x 31 x 42	2600	1/3+	340
	RA60SN12	RA60SN12-D	60 x 31 x 42	2600	1/3+	340
68"	RA68SN8	RA68SN8-D	68 x 31 x 42	2600	1/3+	390
	RA68SN10	RA68SN10-D	68 x 31 x 42	2600	1/3+	390
	RA68SN12	RA68SN12-D	68 x 31 x 42	2600	1/3+	390
93"	RA93SN8	RA93SN8-D	93 x 31 x 42	2600	1/3+	480
	RA93SN10	RA93SN10-D	93 x 31 x 42	2600	1/3+	480
	RA93SN12	RA93SN12-D	93 x 31 x 42	2600	1/3+	480
	RA93SN18	RA93SN18-D	93 x 31 x 42	2600	1/3+	480

*BTU/HR Rating @ +25°F, 90°F ambient
10 ft. cord and plug attached (115-60-1 volts)

Drawer Configurations

TWO TIER DRAWERS	DRAWER OVER COMPRESSOR
(1) 12 x 20 x 6 pans per drawer and (4) 6 x 6 2/3 x 6 pans per drawer on 60" models only	(4) 6 x 6 2/3 x 6 pans

Standard Features

Performance-rated refrigeration system

Natural, Environmentally safe, high-efficiency R-290 refrigerant

2" Non-CFC polyurethane foam insulation

Smooth, polished chrome door/drawer handles

Spring loaded, self closing doors

Magnetic snap-in Santoprene™ door gaskets

Removable interior tub below pans

Heavy duty, epoxy-coated steel shelves

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, slide-out condensing unit

Full length, 10" deep nylon cutting board

Electronic controller w/ digital display

Expansion valve system

Refrigerated section w/ door above the condensing unit

Reversing condenser fan

1/6 size recessed pans, 6" deep

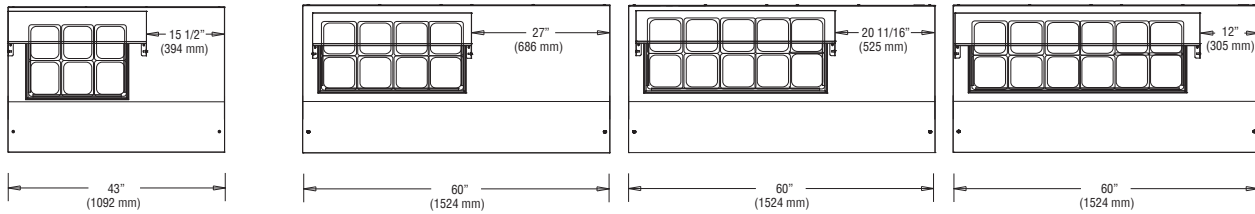
Insulated lids

Field rehingeable doors

5" casters

Pan Top Configurations for Sandwich Units

Standard Tops

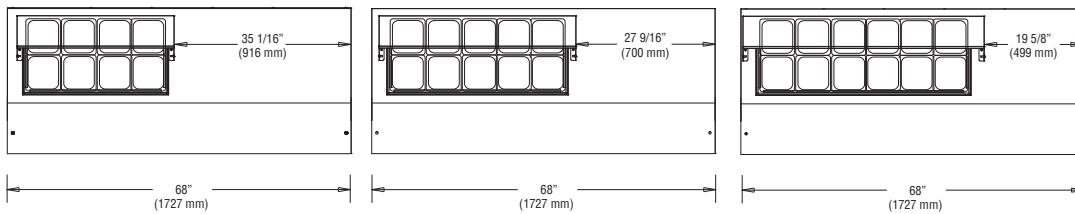


RA43SN6

RA60SN8

RA60SN10

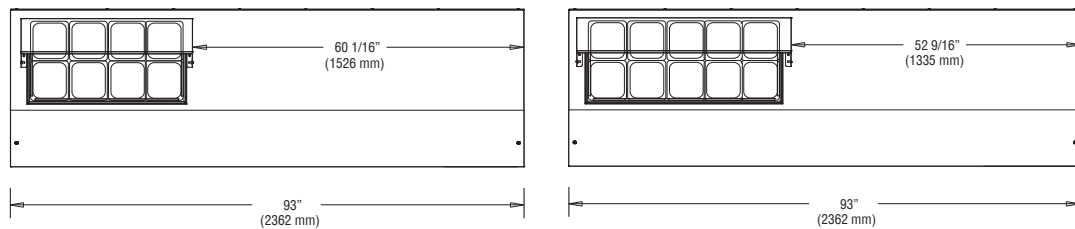
RA60SN12



RA68SN8

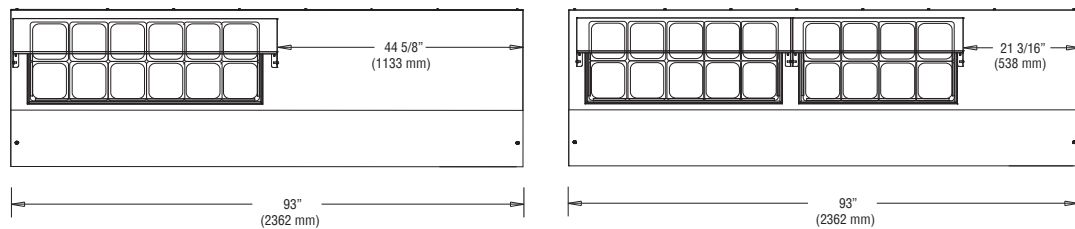
RA68SN10

RA68SN12



RA93SN8

RA93SN10



RA93SN12

RA93SN18

- Condensing unit left or right*
- Door/drawer locks
- Overshelves (single or double)
- Adjustable legs
- Add'l epoxy-coated steel shelves
- Stainless steel shelves
- Stainless steel back and interior
- Drawer in lieu of half door above the condensing unit

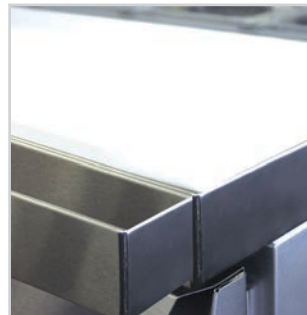
Sandwich Units Only

- Rear-mounted cutting board
- Crumb catcher (Standard Tops only)
- Flat insulated night cover
- Vision panel lid
- Composite cutting board

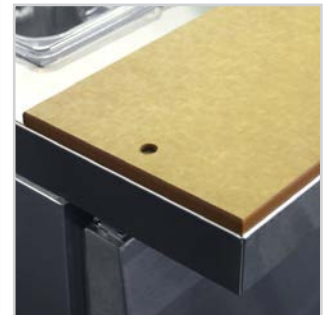
Note: Condensing unit must be on opposite side of pan openings on Sandwich Unit models



Drawer in lieu of door above the condensing unit



Crumb catcher

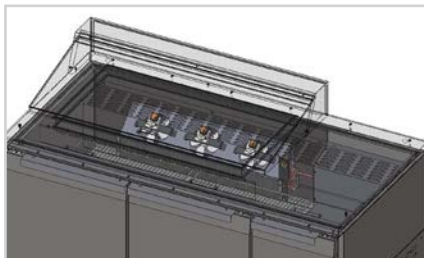


Composite cutting board

Engineering, Manufacturing & Quality Control



View of fans on a RA43N model



View of fans on a RA68N18M model

Continental Refrigerator engineers and builds our Base Models to meet the most stringent specifications demanded by consultants and service operators. All cabinets are constructed of top quality materials and components, attributing to their genuine ruggedness and durability. Our Base Models are designed with enhancements to endure everyday use in typical commercial kitchen environments.

Prior to factory shipping, all models are performance-run tested for a minimum of 12 hours, providing a highly sophisticated temperature analysis recording, exclusive to each individual cabinet. This recording is then supplied, along with the unit's operation manual, for the customer. A final leak test, vibration check, noise level and visual examination is made by our quality control team, to assure a superior product is shipped from our factory.

Air Flow Worktops & Undercounters

Unique forced air design utilizes fans (approx. every 12") across the entire back of the unit for even distribution of cold.

Number of Fans

- RA43SN 2
- RA60SN 3
- RA68SN 4
- RA93SN 5

Sandwich Units

A unique air flow distribution allows pan product to maintain 33° - 41°F.

Number of Fans

- RA43SN 2
- RA60SN 3
- RA68SN 3
- RA93SN 4

Product design and specifications are subject to change without prior notice.

How to Buy

LOCAL SALES REPRESENTATIVES

STATES COVERED

LOCAL SALES REPRESENTATIVES	STATES COVERED
Wyllie Marketing Weymouth, MA (781) 340-6157	ME, RI, NH, MA, VT, CT
Link 2 Hospitality Solutions Rochester, NY (585) 254-1780	Upstate NY
Pecinka Ferri Associates Fairfield, NJ (973) 812-4277	N. NJ, New York City
Schmid Dewland & Associates Marlton, NJ (856) 783-3400	E. PA, DE, S. & Central NJ
Link 2 Hospitality Solutions Bridgeville, PA (412) 341-2020	W. PA, W. VA (except Panhandle)
High Sabatino Associates, Inc. Jessup, MD (301) 470-7051	DC, MD, VA, W. VA (Panhandle)
Stiefel Associates, Inc. Lansing, MI (517) 393-3019	MI (except Upper Peninsula), IN
Dick Stanley & Associates Pickerington, OH (800) 833-0797	OH, KY
Jay Mark Group, LTD Elk Grove Village, IL (847) 545-1918	N. IL
North Star Agency Plymouth, MN (763) 545-1400	MN, ND, SD
Mirkovich & Associates Waukesha, WI (630) 792-0080	WI, MI (Upper Peninsula)
Select Marketing St. Louis, MO (314) 961-3332	MO, KS, IA, NE, S. IL
Master Marketing Carolina High Shoals, NC (704) 860-0092	NC, SC
Pro-Quip Foodservice Little Rock, AR (501) 221-7120	AR, LA, MS, W. TN (W. of Tenn. River)
The Veitch Group Ft. Lauderdale, FL (954) 316-6162	FL (except Panhandle)
Merkolat Davie, FL (561) 594-7153	Latin America, Caribbean
Premier Foodservice Group Peachtree Corners, GA (877) 667-2192	AI, FL (Panhandle), GA, E. TN (E. of Tenn River)
Ignite Foodservice Solutions Denver, CO (303) 433-0124	CO, S. ID, MT, UT WY
Roller & Associates Seattle, WA (206) 547-3555	WA, OR, AK, N. ID
Foodservice Equipment Agents Anaheim, CA (714) 693-3329	AZ (Bull Head City), S. CA, S. NV
Inform Marketing Group Walnut Creek, CA (510) 337-0420	N. CA, N. NV
Van Cleave Marketing Honolulu, HI (808) 375-3820	HI
Ignite Foodservice Solutions Phoenix, AZ (303) 433-0124	AZ (except Bull Head City), NM, TX (El Paso)
Forbes Hever & Wallace, Inc. Coppell, TX (972) 219-8898	OK, TX (except El Paso)



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PROUDLY
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