RIMA C100VA Serve Over Counter

33 - 40°F



Climatic Class 3M1 Humidity 55% Ambient temp 75°F Air speed 0,2m/sec



Self Contained Refrigerated serve over counter for fresh meat Curved Glass





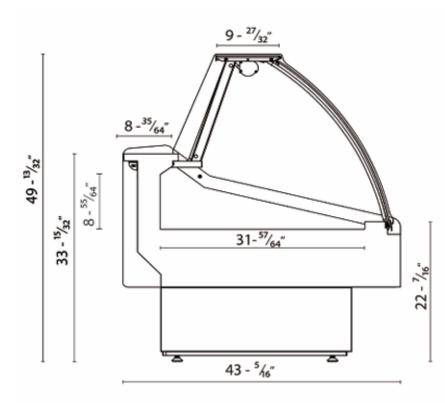
Contact Us Phone: (347) – 809 3544 Email: sales@rimasee.com

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STANDARD FEATURES

- · CFC free injected foam insulation
- Stainless steel interior •
- Stainless steel rear work bench •
- Silver colored PVC coated steel front panel
- Black steel kick plate Foamed polystyrene black end panels •
- Tempered tilt-foward front glass Removable rear tempered glass sliding doors
- LED lighting in canopy •
- Temperature and defrost regulated by a digital controller •
- Removable condensate evaporating pan for easy cleaning on • self contained units
- Slide out condensing unit on self-contained units •
- Digital thermometer Levelling feet •



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OPTIONAL FEATURES

- Stainless steel exterior
- Other colors available
- Joining Kit and/or Partition
- Condensate evaporating pan for remote cases
- White epoxy bi-level wire racks; 2 or 3 level step sham
- Scale stand with receptacle •
- Cutting board and Knife Support
- Casters add 4-3/8" to height
- Stainless steel legs are adjustable from 5-1/8" to 7-5/8"

indard Mounting







velling Feet

Adjustable Legs

Casters

NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding additions improvements. changes. replacements for equipment previously sold or shipped.





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Selfcontained	Model	0.A. Length (inches)	Volume FT ³	Electrical 115V					Weights lbs		Crate Size Inches			
			Front	Compressor		Lights	EVAP	Total	NEMA 115 V Plug	No	With			
				H.P	F.L.A	Fans HTRS	PAN	Amps		Crate	Crate	L"	w "	H"
	C100_VA40_100 S	40.4	12.35	3/8	8.40	0.95	3.30	12.68	5 - 15P	333	494	48	44	42
	C100_VA40_130 S	52.2	16.27	1/2	9.60	0.96	3.30	13.89	5 - 15P	377	560	59	44	42
	C100_VA40_150 S	60	18.88	1/2	9.60	1.08	3.30	14.01	5 - 15P	427	626	67	44	42
	C100_VA40_200 S	77.5	24.7	5/8	8.90	1.68	3.30	13.91	5 - 15P	531	794	85	44	42
	C100_VA40_250 S	101.2	32.54	3/4	16.00	1.81	3.30	21.14	N/A	658	937	109	44	42
	C100_VA40_300 S	117	37.76	3/4	16.00	2.06	3.30	21.39	N/A	785	1160	124	44	42

		0.A.	115V		Weights lbs		
	Model	Length (inche s)	Total Amps	B.T.U	No Crate	With Crate	
	C100_VA40_100 S	40.2	0.5	2548	278	439	
Remote	C100_VA40_130 S	52.2	0.51	3015	322	505	
	C100_VA40_150 S	60	0.63	3159	373	571	
	C100_VA40_200 S	77.5	0.78	4345	498	761	
	C100_VA40_250 S	101.2	0.91	5112	604	882	
	C100_VA40_300 S	117	1.16	5472	721	1093	

- CASE HOLDS 33°F TO 40°F
- LOW VELOCITY FORCED AIR REFRIGERATION
 MAINTAINS HIGH HUMIDITY
- TEMPERED TILT OUT CURVED FRONT GLASS
- TEMPERED SIDE GLASS
- REAR SLIDING DOORS
- CASES CAN BE MULTIPLEXED



NOTE These cases are engineered to operate in locations not exceeding 75°F and 55% R.H. These cases are designed to operate using R290 refrigerant. Alternate refrigerants available by special order. O.A. length includes (2) ends at 1-1/2" each. Ventilation grills at front and back cannot be blocked. B.T.U.'s are calculated at 14°F (evaporator) and 90°F (ambient). Remote cases are provided with an expansion valve and a liquid solenoid for pump down cycle. On remote cases, if no floor drain is provided, a condensate evaporating pan must be ordered and 3.3 amps added to the amp load. Remote cases must be hard wired – no plugs.

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