

# RIMA C100VD

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



Contact Us

Phone: (347) - 809 3544 Email: sales@rimasee.com



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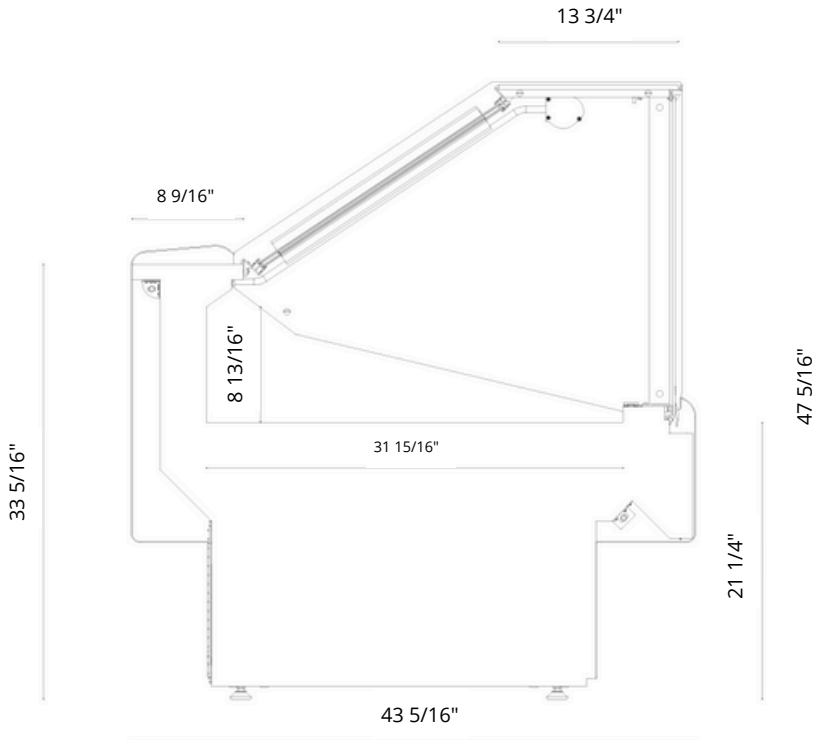
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### STANDARD FEATURES

- 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-forward 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

### 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"



Standard Mounting



Levelling Feet

Optional Mounting



Adjustable Legs



Castors

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 changes, improvements, additions, or replacements for equipment previously sold or shipped.



Intertek

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	Model	O.A. Length (inches)	Volume FT³	Electrical 115V					NEMA 115V Plug	Weights lbs		Crate Size Inches			
				Front	Compressor		Lights Fans HTRS	EVAP PAN		Total Amps	No Crate	With Crate	L"	W"	H"
					H.P	F.L.A									
Selfcontained	C100_VD40_100 S	40.4	15.35	3/8	8.40	0.95	3.30	12.68	5 - 15P	350	512	48	44	42	
	C100_VD40_130 S	52.2	20.22	1/2	9.60	0.96	3.30	13.89	5 - 15P	399	582	59	44	42	
	C100_VD40_150 S	60	23.47	1/2	9.60	1.08	3.30	14.01	5 - 15P	451	650	67	44	42	
	C100_VD40_200 S	77.5	30.7	5/8	8.90	1.68	3.30	13.91	5 - 15P	561	825	85	44	42	
	C100_VD40_250 S	101.2	40.45	3/4	16.00	1.81	3.30	21.14	N/A	695	974	109	44	42	
	C100_VD40_300 S	117	46.95	3/4	16.00	2.06	3.30	21.39	N/A	830	1204	124	44	42	

	Model	O.A. Length (inches)	115V Total Amps	B.T.U	Weights lbs	
					No Crate	With Crate
Remote	C100_VD40_100 S	40.2	0.5	2548	295	456
	C100_VD40_130 S	52.2	0.51	3015	344	526
	C100_VD40_150 S	60	0.63	3159	397	595
	C100_VD40_200 S	77.5	0.78	4345	529	791
	C100_VD40_200 S	101.2	0.91	5112	642	919
	C100_VD40_200 S	117	1.16	5472	765	1138



**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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