



Base Models

WORKTOPS, UNDERCOUNTERS & SANDWICH UNITS



Continental[®]
Refrigerator

INNOVATIVE DESIGNS FOR YOUR FOODSERVICE NEEDS

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 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



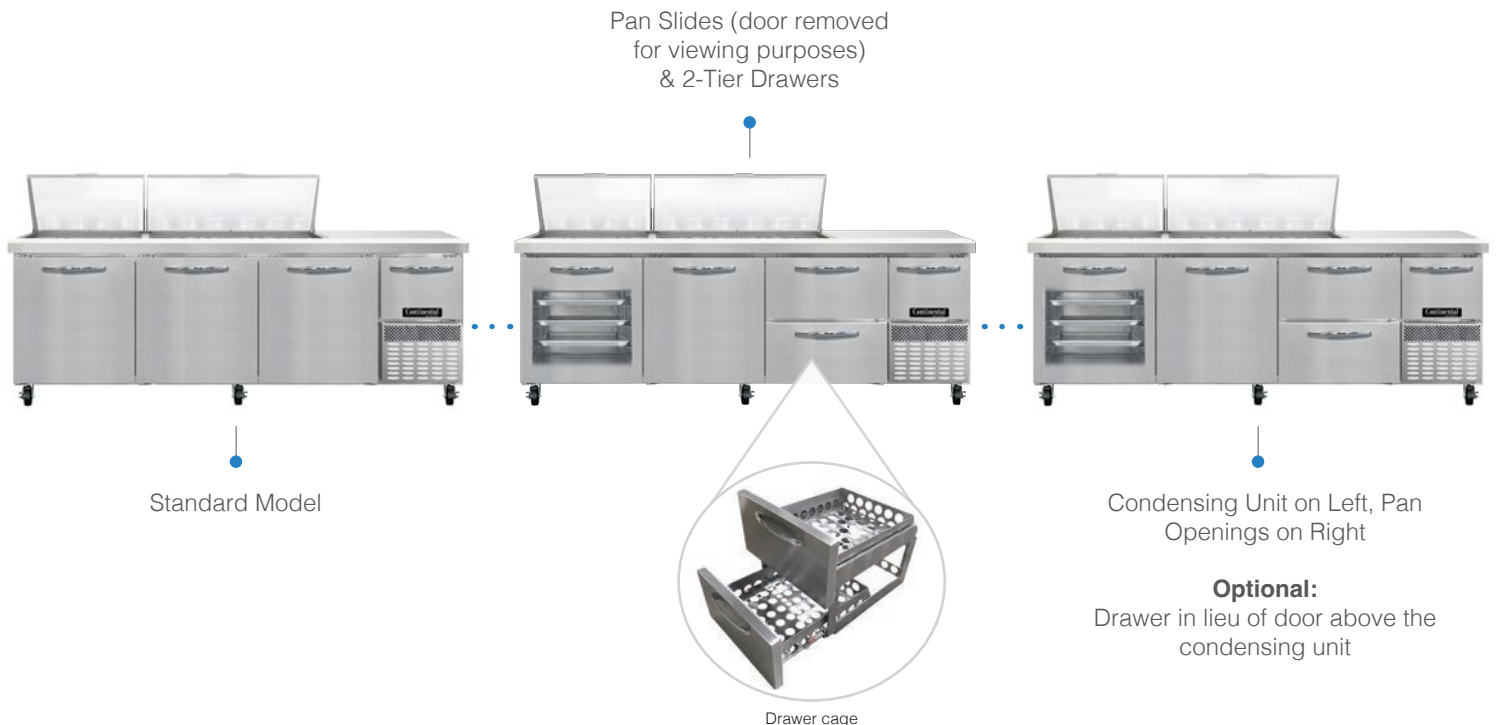
FLEXIBILITY

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: RA93N30M



Consult factory for other modifications

www.continentalrefrigerator.com

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



Cutting Boards on Sandwich Units Available:

Standard Top: 12" deep
Mighty Top: 10" deep

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"	RA43N	RA43N-D	43 x 36 5/16 x 35	2610	1/4+	335
	FA43N	FA43N-D	43 x 36 5/16 x 35	1340	1/3	340
60"	RA60N	RA60N-D	60 x 36 5/16 x 35	3100	1/4+	405
	FA60N	FA60N-D	60 x 36 5/16 x 35	2180	3/4	410
68"	RA68N	RA68N-D	68 x 36 5/16 x 35	4220	1/4+	475
	FA68N	FA68N-D	68 x 36 5/16 x 35	2310	3/4	490
93"	RA93N	RA93N-D	93 x 36 5/16 x 35	5260	1/4+	585
118"	RA118N	RA118N-D	118 x 36 5/16 x 35	5600	1/4+	705

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"	RA43NBS	RA43NBS-D	43 x 36 5/16 x 40 1/2	2610	1/4+	345
	FA43NBS	FA43NBS-D	43 x 36 5/16 x 40 1/2	1340	1/3	350
60"	RA60NBS	RA60NBS-D	60 x 36 5/16 x 40 1/2	3100	1/4+	415
	FA60NBS	FA60NBS-D	60 x 36 5/16 x 40 1/2	2180	3/4	420
68"	RA68NBS	RA68NBS-D	68 x 36 5/16 x 40 1/2	4220	1/4+	490
	FA68NBS	FA68NBS-D	68 x 36 5/16 x 40 1/2	2310	3/4	505
93"	RA93NBS	RA93NBS-D	93 x 36 5/16 x 40 1/2	5260	1/4+	600
118"	RA118NBS	RA118NBS-D	118 x 36 5/16 x 40 1/2	5600	1/4+	720

*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
(2) 12 x 20 x 6 pans per drawer	(1) 12 x 20 x 6 pan

Note: Drawers on 60" models are available over compressor & large section only

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/ knob control

Expansion valve system

Refrigerated section w/ door above the condensing unit

Reversing condenser fan (43" models only)

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/ knob control

Expansion valve for quick recovery

Refrigerated section w/ door above the condensing unit

Electronic control, off-cycle defrost (refrigerators)

Reversing condenser fan (43" models only)

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"	RA43N-U	RA43N-U-D	43 3/16 x 36 5/16 x 31 3/4	2610	1/4+	335
	FA43N-U	FA43N-U-D	43 3/16 x 36 5/16 x 31 3/4	1340	1/3	340
60"	RA60N-U	RA60N-U-D	60 3/16 x 36 5/16 x 31 3/4	3100	1/4+	405
	FA60N-U	FA60N-U-D	60 3/16 x 36 5/16 x 31 3/4	2180	3/4	410
68"	RA68N-U	RA68N-U-D	68 3/16 x 36 5/16 x 31 3/4	4220	1/4+	475
	FA68N-U	FA68N-U-D	68 3/16 x 36 5/16 x 31 3/4	2310	3/4	490
93"	RA93N-U	RA93N-U-D	93 3/16 x 36 5/16 x 31 3/4	5260	1/4+	585
118"	RA118N-U	RA118N-U-D	118 3/16 x 36 5/16 x 31 3/4	5600	1/2	705

*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
(2) 12 x 20 x 6 pans per drawer	(1) 12 x 20 x 6 pan

Note: Drawers on 60" models are available over compressor & large section only

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"	RA43N6	RA43N6-D	43 x 37 x 42	2000	1/4	350
60"	RA60N8	RA60N8-D	60 x 37 x 42	2600	1/3	420
	RA60N10	RA60N10-D	60 x 37 x 42	2600	1/3	420
	RA60N12	RA60N12-D	60 x 37 x 42	2600	1/3	420
68"	RA68N8	RA68N8-D	68 x 37 x 42	2600	1/3	490
	RA68N10	RA68N10-D	68 x 37 x 42	2600	1/3	490
	RA68N12	RA68N12-D	68 x 37 x 42	2600	1/3	490
93"	RA93N8	RA93N8-D	93 x 37 x 42	2600	1/3	605
	RA93N10	RA93N10-D	93 x 37 x 42	2600	1/3	605
	RA93N12	RA93N12-D	93 x 37 x 42	2600	13	605
	RA93N18	RA93N18-D	93 x 37 x 42	2600	1/3	605

Base Sandwich Units - Mighty Top Models

SIZE	WITH DOOR(S)	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	SHIP WEIGHT
43"	RA43N9M	RA43N9M-D	43 x 37 x 42	2000	1/4	350
60"	RA60N12M	RA60N12M-D	60 x 37 x 42	2600	1/3	420
	RA60N18M	RA60N18M-D	60 x 37 x 42	2600	1/3	420
68"	RA68N12M	RA68N12M-D	68 x 37 x 42	2600	1/3	490
	RA68N18M	RA68N18M-D	68 x 37 x 42	2600	1/3	490
93"	RA93N12M	RA93N12M-D	93 x 37 x 42	2600	1/3	605
	RA93N18M	RA93N18M-D	93 x 37 x 42	2600	1/3	605
	RA93N24M	RA93N24M-D	93 x 37 x 42	2600	1/3	605
	RA93N27M	RA93N27M-D	93 x 37 x 42	2600	1/3	605
	RA93N30M	RA93N30M-D	93 x 37 x 42	2600	1/3	605

*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 pan & (3) 1/6 pans per drawer (top) (2) 12 x 20 x 6 pans per drawer (bottom)	(1) 12 x 20 x 6 pan

Note: Drawers on 60" models are available over compressor & large section only

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 nylon cutting board
- 12" deep - Standard Tops
- 10" deep - Mighty Tops

Electronic controller w/ knob control

Expansion valve system

Refrigerated section w/ door above the condensing unit

Reversing condenser fan (43" models only)

1/6 size non-recessed pans, 4" deep

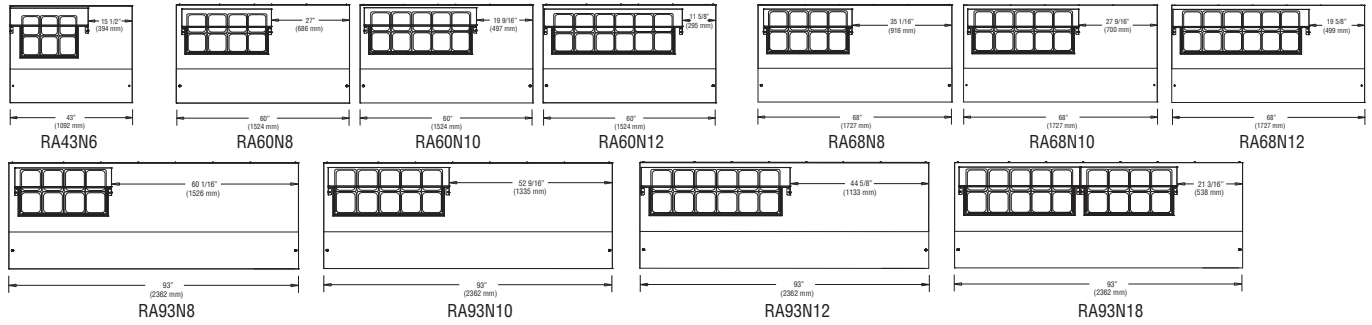
Insulated lids

Field rehingeable doors

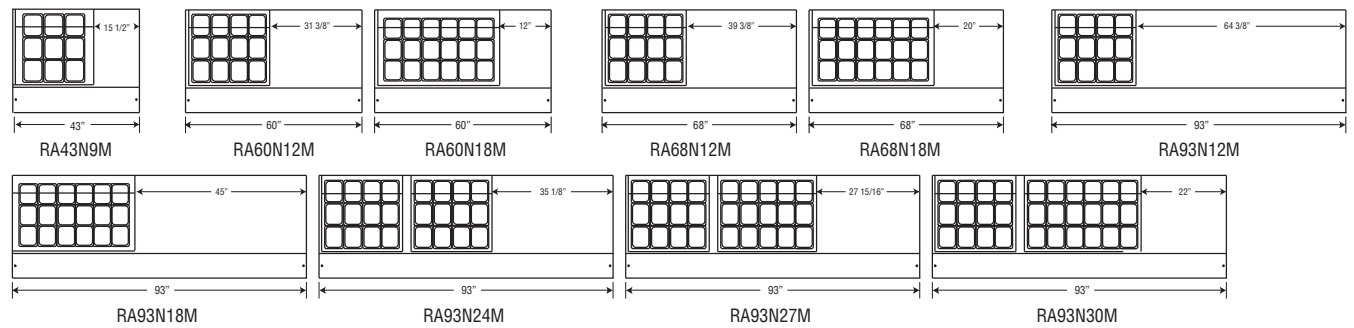
5" casters

Pan Top Configurations for Sandwich Units

Standard Tops



Mighty Tops



- Condensing unit left or right*
- Door/drawer locks
- Overshelves (single or double)
- Pan slides (large section only on 60" models)
- 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

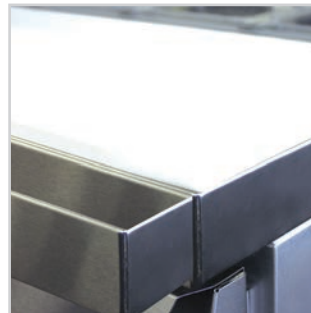
Note: Condensing unit must be on opposite side of pan openings on Sandwich Unit models



Pan slides



Drawer in lieu of door above the condensing unit



Crumb catcher

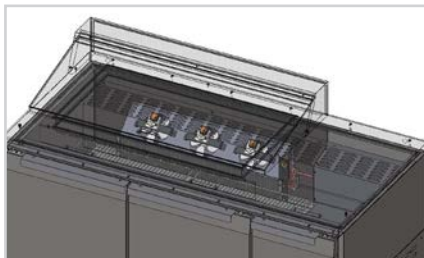


Composite cutting board

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

- RA43N 2
- RA60N 3
- RA68N 4
- RA93N 5
- RA118N 6

Sandwich Units

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

Number of Fans

- RA43N 2
- RA60N 3
- RA68N 3
- RA93N 4

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

How to Buy

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)
Dick Stanley & Associates	Pickerington, OH	(800) 833-0797	OH, KY
Gabriel Group	Fishers, IN	(800) 832-6442	IN
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
Carman-Girard Associates	Atlanta, GA	(770) 457-6548	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
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)



A Division of National Refrigeration & Air Conditioning Products

Continental Refrigerator | Local: (215) 244-1400
539 Dunksferry Road | Toll Free: (800) 523-7138
Bensalem, PA 19020 | Fax: (215) 244-9579

www.continentalrefrigerator.com

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PROUDLY
DESIGNED & ASSEMBLED
IN THE U.S.A.