STANDARD FEATURES, OPTIONS & BENEFITS

flex`i|ble (flekˈsa bal) adj. 1 adjustable to

flex`i|bili|ty n.
American Made Products. Built to Last.

Established in 1989, and now among the leaders in commercial refrigeration equipment, Continental Refrigerator has earned a reputation for innovation and excellence through our commitment to teamwork, technology-focused product strategies and to our policy of always placing customer satisfaction above all else. Our products are American made, engineered for food safety, optimal performance and built to last.

In addition to our wide range of products – we offer versatility and flexibility to provide you with a functional solution that perfectly meets all of your kitchen requirements.

Contact the Factory
TOLL FREE 800-523-7138
PHONE 215-244-1400
www.continentalrefrigerator.com
sales@continentalrefrigerator.com

2 Manufacturing Facilities
9 Warehouses Nationwide
Phoenix, AZ
Fullerton, CA
Miami, FL
Elk Grove Village, IL
Indianapolis, IN
Lansing, MI
St. Louis, MO
* Bensalem, PA
Haltom City, TX

Privately Held Company

Over 2500 Models

Inventory on Hand

Solutions Provider
**Standard Feature** | **Benefit**
--- | ---
Electronic control w/digital display | High accuracy & better user control
Door or drawer combinations | Maximize usable storage space
Standard, Mighty or Cutting Top | Versatility to meet operational needs
Heavy-duty #300 series stainless steel top | Superior corrosion resistance
Insulated hood & lid | Helps maintain food temperatures in pans
Thermal Expansion Valve (TXV) | Quicker cabinet temperature recovery

Optional flat lid (insulated) or optional hinged glass lid available
**FLEXIBLE Option**

Hinged glass lid w/integral stainless steel gas spring lid supports

**Benefit**
Lid opens/closes gently while supporting lid, product visibility

**FLEXIBLE Option**

Front breathing (intake & exhaust from the front)

**Benefit**
Conserves space by allowing cabinet to be flush against the wall or built into counter, converts in the field

Automatic hot gas condensate evaporator

1/9 size crumb pan recessed into cutting board

Composite (Richlite) cutting board
### Standard Feature

<table>
<thead>
<tr>
<th>Feature</th>
<th>Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerated section w/ half door above the condensing unit</td>
<td>Added storage capacity</td>
</tr>
<tr>
<td>Electronic control w/ digital display</td>
<td>High accuracy &amp; better user control</td>
</tr>
<tr>
<td>Door or drawer combinations</td>
<td>Maximize usable storage space</td>
</tr>
<tr>
<td>Standard or Mighty Top*</td>
<td>Versatility to meet operational needs</td>
</tr>
<tr>
<td>Heavy-duty #300 series stainless steel top</td>
<td>Superior corrosion resistance</td>
</tr>
<tr>
<td>Insulated hood &amp; lid†</td>
<td>Helps maintain food temperatures in pans</td>
</tr>
<tr>
<td>Slide-out condensing unit</td>
<td>Easily serviceable</td>
</tr>
</tbody>
</table>

*Base Model Sandwich Units only
Optional flat lid (insulated) shown. Optional vision panel lids available.

**FLEXIBLE Option**

- **16-gauge overshelves (single or double)**
  **Benefit** Easier item storage and handling at an arm’s reach

- **Move the condensing unit to left (standard on right)**
  **Benefit** Keeps refrigeration away from hot equipment nearby, prolonging life of unit

- **Easy, in-the-field conversion from door to drawer or drawer to door, or rehinging doors**
  **Benefit** Workflow flexibility after the installation, easy cleaning & servicing

**Drawer cage**
ENERGY STAR® certified models!
Certain models only. See specification sheets for more information.

FLEXIBLE Option
Pan slides (shown cutaway)

Benefit
Optimizes workflow by having food product within reach

FLEXIBLE Option
Front breathing (intake & exhaust from the front)

Benefit
Conserves space by allowing cabinet to be flush against the wall or built into counter, converts in the field

FLEXIBLE Option
Drawer in lieu of standard half door

Benefit
Adds additional refrigerated storage capacity

Optional drawer in lieu of door above the condensing unit
Refrigerated section above the condensing unit
Optional pan slides
### Standard Feature

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<tr>
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<th>Benefit</th>
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<tbody>
<tr>
<td>Refrigerated section w/ half door above the condensing unit</td>
<td>Added storage capacity</td>
</tr>
<tr>
<td>Low profile angled rail</td>
<td>Comfortable reach for food product</td>
</tr>
<tr>
<td>Electronic controller w/ digital display</td>
<td>Higher accuracy &amp; better user control</td>
</tr>
<tr>
<td>Expansion valve system</td>
<td>Maximum efficiency &amp; quicker temp recovery</td>
</tr>
<tr>
<td>Built-in, off-cycle defrost timer</td>
<td>Minimizes ice build up on coil</td>
</tr>
<tr>
<td>Slide-out condensing unit</td>
<td>Easily servicable</td>
</tr>
<tr>
<td>Door to drawer combinations</td>
<td>Maximize usable storage space</td>
</tr>
</tbody>
</table>

### Benefit

- Refrigerated section w/ half door above the condensing unit: Added storage capacity
- Low profile angled rail: Comfortable reach for food product
- Electronic controller w/ digital display: Higher accuracy & better user control
- Expansion valve system: Maximum efficiency & quicker temp recovery
- Built-in, off-cycle defrost timer: Minimizes ice build up on coil
- Slide-out condensing unit: Easily servicable
- Door to drawer combinations: Maximize usable storage space
**Standard Feature** | **Benefit**
--- | ---
Electronic control w/digital display | High accuracy & better user control
Reinforced stainless steel floor | Adds strength & rust resistance
Single or dual access | Workflow flexibility
Snap-in lid & door gasket | Tighter seal provides greater efficiency
Floor drain | Easy clean-up for regular maintenance & spills
Heavy-duty floor racks | Do not bow or compromise cooling
Heavy duty, stainless steel lid, door hinges & latches | Long lasting durability

**FLEXIBLE Option**
- **Stainless steel interior**
  **Benefit**
  Added strength and durability, easy to clean

- **Corner or wrap-around bumpers**
  **Benefit**
  Added protection to exterior of unit

- **Low profile evaporator coil (dual access models)**
  **Benefit**
  Allows milk crates to move easier from one side to the other

- **Laminate or powder coating**
  **Benefit**
  Exterior customized to school cafeteria color/design

- **Floor foot pedal lock**
  **Benefit**
  Prevents unit from moving out of place

**ENERGY STAR® certified models!**
Certain models only. See specification sheets for more information.
<table>
<thead>
<tr>
<th>Standard Feature</th>
<th>Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front breathing refrigeration system</td>
<td>Allows cabinet to be flush against the wall</td>
</tr>
<tr>
<td>Unique air flow distribution across back of unit</td>
<td>Optimally placed fans distribute air to all drawer sections</td>
</tr>
<tr>
<td>Electronic controller w/digital display</td>
<td>Higher accuracy &amp; better user control</td>
</tr>
<tr>
<td>7 sizes in refrigerators, 4 sizes in freezers</td>
<td>Versatility for different space constraints</td>
</tr>
<tr>
<td>Easy glide, fully extendable drawers</td>
<td>Greater capacity &amp; easy reach for cleaning</td>
</tr>
<tr>
<td>- Built-in drawer cage</td>
<td>Removable for cleaning &amp; servicing</td>
</tr>
<tr>
<td>- Built-in safety clips</td>
<td>Protects drawer from coming off track</td>
</tr>
<tr>
<td>- Heavy-duty drawer track</td>
<td>Stronger support for each drawer to hold up to 250 lbs.</td>
</tr>
<tr>
<td>Stainless steel interior, exterior &amp; rear</td>
<td>Greater strength for supporting heavy equipment</td>
</tr>
<tr>
<td>Thermal Expansion Valve (TXV)</td>
<td>Quicker cabinet temperature recovery</td>
</tr>
</tbody>
</table>

**FLEXIBLE Option**
- Condensing unit to left (standard on right)
- Keeps refrigeration away from hot equipment nearby, prolonging life of unit
- 16-gauge stainless steel top (flat top shown)
- Stronger to support extra-heavy equipment
- Top extensions
- Adds length for wider equipment to sit on top
**Heavy-duty drawer track**

With built-in safety clips

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**Drawers**

Hold 6" deep pans side-by-side and support up to a 250 lb. capacity

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**Integral heat shield** (shown cutaway)

**FLEXIBLE Option**

Integral heat shield (shown cutaway)

**Benefit**

Deflects heat away from refrigerated stand

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**FLEXIBLE Option**

Doors in lieu of drawers

**Benefit**

Adds extra capacity for box storage

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**FLEXIBLE Option**

16-gauge stainless steel top (marine top shown)

**Benefit**

Stronger to support extra-heavy equipment
<table>
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<th><strong>Standard Feature</strong></th>
<th><strong>Benefit</strong></th>
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<tbody>
<tr>
<td>Front breathing refrigeration system*</td>
<td>Allows cabinet to be flush against a wall or built into counter</td>
</tr>
<tr>
<td>Low profile cabinet design</td>
<td>Allows cabinet to fit under a counter</td>
</tr>
<tr>
<td>Continuously cooled, 3” diameter beer columns*</td>
<td>Maintains beer at the correct dispensing temperature</td>
</tr>
<tr>
<td>Electronic controller w/digital display</td>
<td>Higher accuracy &amp; better user control</td>
</tr>
<tr>
<td>Stainless steel countertop &amp; reinforced floor</td>
<td>Strength &amp; durability</td>
</tr>
<tr>
<td>Slide-out condensing unit</td>
<td>Easily accessible for cleaning &amp; servicing</td>
</tr>
<tr>
<td>Stainless steel drip grate w/front-mounted drain hose*</td>
<td>Convenient &amp; easily removable for cleaning</td>
</tr>
<tr>
<td>Automatic hot gas condensate evaporator</td>
<td>Eliminates condensation</td>
</tr>
</tbody>
</table>

*Keg Cooler models only
Easy to clean, removable stainless steel drip grate

Automatic hot gas condensate evaporator

Extra large, balanced evaporator coil

**FLEXIBLE Option**

- **Riser base** (field installed)
- **Benefit** Increases height by 2"

**FLEXIBLE Option**

- Move the condensing unit to right (standard on left)
- **Benefit** Keeps refrigeration away from hot equipment nearby, prolonging life of unit
### Standard Feature

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<th>Feature</th>
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<tr>
<td>Top mounted refrigeration system</td>
<td>Removable for servicing, cleaning &amp; converting in field</td>
</tr>
<tr>
<td>Electronic controller w/digital display</td>
<td>Higher accuracy &amp; better user control</td>
</tr>
<tr>
<td>3&quot; foam insulation</td>
<td>Thicker for efficiency &amp; reduced reliance on refrigeration system</td>
</tr>
<tr>
<td>Cam-action, lift-off hinges</td>
<td>Adjustments &amp; door removal without tools</td>
</tr>
<tr>
<td>Welded door corners</td>
<td>Added strength &amp; durability</td>
</tr>
<tr>
<td>LED interior lighting</td>
<td>Efficient &amp; safer</td>
</tr>
<tr>
<td>Cylinder lock in each door</td>
<td>Prevents theft or tampering of product</td>
</tr>
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</table>

### FLEXIBLE Option

**Slim Line model**
- **Benefit**
  - Ability to fit into smaller kitchens without compromising storage capacity, able to hold 12 x 20 x 6 pans (shown cutaway)

**Stainless steel back**
- **Benefit**
  - Added strength and durability

**Half door, half drawer combinations**
- **Benefit**
  - Workflow flexibility

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*ENERGY STAR® certified models! Certain models only. See specification sheets for more information.*
Smooth, welded corners

12 x 20 x 6 pans in Slim Line Model

Optional correctional facility package

FLEXIBLE Option
Chrome-plated wire rod or stainless steel pan slides (shown)
Benefit
Prep ahead space saving storage

FLEXIBLE Option
Half door, half drawer combinations
Benefit
Workflow flexibility

FLEXIBLE Option
Stainless steel or chrome shelves
Benefit
Sturdy & corrosion resistant

ENERGY STAR® certified models!
Certain models only. See specification sheets for more information.

Reach-Ins & Pass-Thrus
### Standard Feature

<table>
<thead>
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</thead>
<tbody>
<tr>
<td>Removable stainless steel ramps and rack guides</td>
<td>Easy movement of higher quantities of food</td>
</tr>
<tr>
<td>Reinforced stainless steel floor</td>
<td>Durability to support rack guides</td>
</tr>
<tr>
<td>Top mounted refrigeration system</td>
<td>Removable for servicing, cleaning &amp; converting in field</td>
</tr>
<tr>
<td>Air distribution down duct system</td>
<td>Optimal distribution of air to all levels</td>
</tr>
<tr>
<td>Electronic controller w/digital display</td>
<td>Higher accuracy &amp; better user control</td>
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<tr>
<td>3&quot; foam insulation</td>
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<td>LED interior lighting</td>
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*FLEXIBLE Option

Factory-encased laminated door fronts

**Benefit**

Aesthetics to match kitchen design, easy to clean

**ENERGY STAR® certified models!**

Certain models only. See specification sheets for more information.

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*Roll-In Models only except 1-section Roll-In Models*
Reach-Ins & Pass-Thrus

**ENERGY STAR® certified models!**
Certain models only. See specification sheets for more information.

**FLEXIBLE Option**
Stainless steel or chrome shelves

**Benefit**
Sturdy & corrosion resistant

**FLEXIBLE Option**
Half doors, drawers on bottom, hinged or sliding glass doors

**Benefit**
Versatility in storage & display options

Air distribution down duct system on both top and sides

Stainless steel pan slides

Stainless steel ramp on Roll-In model

ENERGY STAR® certified models!
Certain models only. See specification sheets for more information.
### Local Sale Representatives

<table>
<thead>
<tr>
<th>Company</th>
<th>City, State</th>
<th>Phone Number</th>
<th>Territory</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dave Swain Associates</td>
<td>Westford, MA</td>
<td>(978) 392-8401</td>
<td>ME, RI, NH, MA, VT, CT</td>
</tr>
<tr>
<td>Master Marketing Carolina</td>
<td>High Shoals, NC</td>
<td>(704) 860-0092</td>
<td>NC, SC</td>
</tr>
<tr>
<td>Pro-Quip Foodservice</td>
<td>Little Rock, AR</td>
<td>(501) 221-7120</td>
<td>AR, LA, MS, W. TN (W. of Tenn. River)</td>
</tr>
<tr>
<td>The Veitch Group</td>
<td>Ft. Lauderdale, FL</td>
<td>(954) 316-6162</td>
<td>FL (except Panhandle)</td>
</tr>
<tr>
<td>Merkolat</td>
<td>Wellington, FL</td>
<td>(561) 594-7153</td>
<td>Latin America, Caribbean</td>
</tr>
<tr>
<td>Carman-Girard Associates</td>
<td>Atlanta, GA</td>
<td>(770) 457-6548</td>
<td>AI, FL (Panhandle), GA, E. TN (E. of Tenn River)</td>
</tr>
<tr>
<td>Ignite Foodservice Solutions</td>
<td>Denver, CO</td>
<td>(303) 433-0124</td>
<td>CO, S. ID, MT, UT WY</td>
</tr>
<tr>
<td>Roller &amp; Associates</td>
<td>Seattle, WA</td>
<td>(206) 547-3555</td>
<td>WA, OR, AK, N. ID</td>
</tr>
<tr>
<td>Foodservice Equipment Agents</td>
<td>Anaheim, CA</td>
<td>(714) 693-3329</td>
<td>AZ (Bull Head City), S. CA, S. NV</td>
</tr>
<tr>
<td>Inform Marketing Group</td>
<td>Walnut Creek, CA</td>
<td>(510) 337-0420</td>
<td>N. CA, N. NV</td>
</tr>
<tr>
<td>McGirr, Inc.</td>
<td>Aiea, HI</td>
<td>(808) 486-0053</td>
<td>HI</td>
</tr>
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<td>Ignite Foodservice Solutions</td>
<td>Denver, CO</td>
<td>(303) 433-0124</td>
<td>AZ (except Bull Head City), NM, TX (El Paso)</td>
</tr>
<tr>
<td>Forbes Hever &amp; Wallace, Inc.</td>
<td>Coppell, TX</td>
<td>(972) 219-8898</td>
<td>OK, TX (except El Paso)</td>
</tr>
<tr>
<td>Collis Group</td>
<td>Richmond Hill, ONT</td>
<td>(905) 660-4600</td>
<td>Ontario, Canada</td>
</tr>
<tr>
<td>Link 2 Hospitality Solutions</td>
<td>Rochester, NY</td>
<td>(585) 254-1780</td>
<td>Upstate NY</td>
</tr>
<tr>
<td>Pecinka Ferri Associates</td>
<td>Fairfield, NJ</td>
<td>(973) 812-4277</td>
<td>N. NJ, New York City</td>
</tr>
<tr>
<td>Schmid Dewland &amp; Associates</td>
<td>Gibbsboro, NJ</td>
<td>(856) 783-3400</td>
<td>E. PA, DE, S. &amp; Central NJ</td>
</tr>
<tr>
<td>Link 2 Hospitality Solutions</td>
<td>Pittsburg, PA</td>
<td>(412) 341-2020</td>
<td>W. PA, W. VA (except Panhandle)</td>
</tr>
<tr>
<td>High Sabatino Associates, Inc.</td>
<td>Jessup, MD</td>
<td>(301) 470-7051</td>
<td>DC, MD, VA, W. VA (Panhandle)</td>
</tr>
<tr>
<td>Stieffel Associates, Inc.</td>
<td>Lansing, MI</td>
<td>(517) 393-3019</td>
<td>MI (except Upper Peninsula)</td>
</tr>
<tr>
<td>Dick Stanley &amp; Associates</td>
<td>Pickerington, OH</td>
<td>(800) 833-0797</td>
<td>OH, KY</td>
</tr>
<tr>
<td>Acosta/Cornestone</td>
<td>Fishers, IN</td>
<td>(800) 832-6442</td>
<td>IN</td>
</tr>
<tr>
<td>Jay Mark Group, LTD</td>
<td>Elk Grove Village, IL</td>
<td>(847) 545-1918</td>
<td>N. IL</td>
</tr>
<tr>
<td>North Star Agency</td>
<td>Edina, MN</td>
<td>(763) 545-1400</td>
<td>MN, ND, SD</td>
</tr>
<tr>
<td>Mirkovich &amp; Associates</td>
<td>Waukesha, WI</td>
<td>(630) 792-0080</td>
<td>WI, MI (Upper Peninsula)</td>
</tr>
<tr>
<td>Select Marketing</td>
<td>St. Louis, MO</td>
<td>(314) 961-3332</td>
<td>MO, KS, IA, NE, S. IL</td>
</tr>
</tbody>
</table>
Continental Refrigerator is proud to be recognized as

ENERGY STAR®
Partner of the Year 2020

ENERGY STAR® is a government program sponsored by the Environmental Protection Agency (EPA) to promote energy efficiency. For more information on ENERGY STAR® and to view Continental Refrigerator’s ENERGY STAR® Certified products, visit www.energystar.gov.
flex`i`ble (flek´sa bal) adj. 1 adjustable to change; modification [a flexible feature or option]—flex`i`bil`i`ty n.