

Gastro 2022

SCANCOOL
DENMARK 

by Scandomestic

Gastro Upright Cabinets

Features



Stamped bottom panel

Stamped sheet with water drains especially designed to make cleaning operations quicker and easier, optimum for hygiene.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption. As a result, food is not subject to harmful temperature fluctuations.



Insulation - 60 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



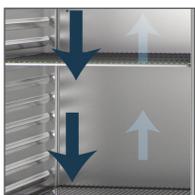
Integrated stainless steel handle

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



Stamped guides, sturdy wire grids

Stamped guides with rounded edges enable more convenient cleaning operations without any difficulties. Placing and adjusting the grids is also easier than ever. Plastic-coated wire grids allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.



Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



Self closing hinged doors

Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the cabinet to be adapted on-site.



Removable door gasket

Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties



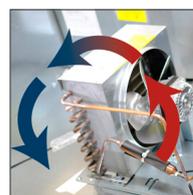
Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation



Height-adjustable stainless-steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (125 mm - 200 mm) to enable convenient cleaning underneath the appliance. Foot pedal and castors are available as an option.



High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.

Storage Refrigerated Cabinets



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GUR700X

Storage Refrigerator

- Self-closing door with 120° dwell position
- Suitable for GN 2/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	C
Annual energy cons. kWh/a	577
Climate class	4
Reversible door	Yes
Netto volume, L	461
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	2040 x 653 x 842



B
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GUR700GDX

Storage Refrigerator

- Self-closing glass door with 120° dwell position
- Suitable for GN 2/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	B
Annual energy cons. kWh/a	876
Climate class	4
Reversible door	No
Netto volume, L	461
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	2040 x 653 x 842



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GUR1400X

Storage Refrigerator

- Self-closing doors with 120° dwell position
- Suitable for GN 2/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	C
Annual energy cons. kWh/a	998
Climate class	4
Reversible door	Yes
Netto volume, L	922
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	2040 x 1318 x 842

Storage Freezer Cabinets



GUF700X

Storage Freezer

- Self-closing door with 120° dwell position
- Suitable for GN 2/1 containers
- Height-adjustable stainless legs 125-200mm

■ Energy efficiency class	D
Annual energy cons. kWh/a	2179
Climate class	4
Reversible door	Yes
Netto volume, L	461
Temperature range °C	-16 / -21
Product Dimensions, HxWxD, mm	2040 x 653 x 842



GUF1400X

Storage Freezer

- Self-closing doors with 120° dwell position
- Suitable for GN 2/1 containers
- Height-adjustable stainless legs 125-200mm

■ Energy efficiency class	D
Annual energy cons. kWh/a	4997
Climate class	4
Reversible door	Yes
Netto volume, L	922
Temperature range °C	-16 / -21
Product Dimensions, HxWxD, mm	2040 x 1318 x 842

Gastro Counters

Features



Reinforced structure

700 mm width structure, specially manufactured for intensive professional applications, featuring a very robust design with high-quality materials and perfect finishing.



Insulation - 50 mm thickness

Guarantees exceptional, long-term insulation and energy savings in every counter thanks to its CFC-free, high-density (40 kg/m³) polyurethane insulation, injected under high pressure.



Removable door gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (125 mm - 200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Intuitive digital control

Temperature parameters adjusted easily and quickly, enabling the highest quality and the best food preservation.



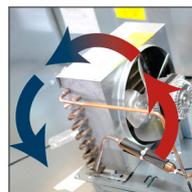
Self closing hinged doors

Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°. Door hinges are also reversible allowing the counter to be adapted on-site.



Intelligent Air Circulation system

Perfect temperature consistency with its innovative airflow design that encircles the food and ensures its proper conservation.



High efficiency components

Low energy compressors, large area evaporators and high performing electronic fans that minimize temperature gains, reducing energy consumption.



Removable guiding rails, sturdy wire grids

Removable guiding rails enable more convenient cleaning operations without any additional tools. Placing and adjusting the wire grids at the desired height is possible without using extra rails. Epoxy-coated wire grids, to improve protection, allow storage of different packaging types and have a maximum loading capacity of up to 40 kg.

Refrigerated Counters

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GCR1352X

Counter Refrigerator

- Self-closing doors with 120° dwell position
- Suitable for GN 1/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	B
Annual energy cons. kWh/a	752
Climate class	4
Reversible door	Yes
Netto volume, L	143
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	835 x 1342 x 700



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GCR1803X

Counter Refrigerator

- Self-closing doors with 120° dwell position
- Suitable for GN 1/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	C
Annual energy cons. kWh/a	1095
Climate class	4
Reversible door	Yes
Netto volume, L	214
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	835 x 1792 x 700



C
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GCR2254X

Counter Refrigerator

- Self-closing doors with 120° dwell position
- Suitable for GN 1/1 containers
- Height-adjustable stainless legs 125-200mm

Energy efficiency class	C
Annual energy cons. kWh/a	1206
Climate class	4
Reversible door	Yes
Netto volume, L	285
Temperature range °C	-2 / 8
Product Dimensions, HxWxD, mm	538 x 2242 x 700



Freezer Counters



GCF1352X

Counter Freezer

- Self-closing doors with 120° dwell position
- Suitable for GN 1/1 containers
- Height-adjustable stainless legs 125-200mm

■ Energy efficiency class	D
Annual energy cons. kWh/a	2302
Climate class	4
Reversible door	Yes
Netto volume, L	143
Temperature range °C	-16 / -21
Product Dimensions, HxWxD, mm	835 x 1342 x 700



GCF1803X

Counter Freezer

- Self-closing doors with 120° dwell position
- Suitable for GN 1/1 containers
- Height-adjustable stainless legs 125-200mm

■ Energy efficiency class	D
Annual energy cons. kWh/a	2901
Climate class	4
Reversible door	Yes
Netto volume, L	214
Temperature range °C	-16 / -21
Product Dimensions, HxWxD, mm	835 x 1792 x 700

Blast Chiller

Features

The intuitive electronically controlled blast chiller / freezer is perfect for quick cooling or freezing of hot food from the stove or oven and at the same time ensures food safety, hygiene and meets the requirements of the authorities.

The blast cooler quickly reduces the temperature of both fresh ingredients and ready meals, but also stores them without changing their freshness and quality properties. The blast cooler can also be used as a cooled intermediate storage in the production area, storage cooler - freezer, or for gentle thawing. A blast cooler / freezer is with its many advantages a great benefit for large kitchens in a busy everyday life. It makes it easier to plan, makes it possible to expand menu offerings, reduces food waste and thus also a good opportunity to increase operating profit.

Why use a Blast chiller?

Although the basic function is that it can quickly and efficiently cool ingredients and dishes down, you get a multifunctional product with many functions and benefits.

The rapid cooling of food prevents microorganisms from multiplying in prepared food, while preserving taste and quality.

For cooling: Cooling cycles stop oxidation and reduce bacterial growth by lowering the core temperature of the food from + 90°C down to + 3°C extremely fast (in less than 90 min) from any starting temperature, especially through the bacterial growth danger zone (between + 40°C and +10°C)

For freezing: The fast freezing cycle guarantees the formation of Micro crystals that do not compromise the structure of the food, maintaining the taste and aroma. In less than 4 hours, the temperature of food is regulated from + 90°C down to a temperature of -18°C in the core of the product, after which the product can be stored at a temperature between -18°C and -25°C



Height-adjustable stainless steel legs

Assembled stainless steel legs supplied as standard option. The height of the legs can be adjusted individually (125-200 mm) to enable convenient cleaning underneath the appliance. Castors are available as an option.



Insulation – 60 mm thickness

Guarantees exceptional, long term insulation and energy savings in every cabinet thanks to CFC-free, high-density (40 kg/ m³) polyurethane insulation, injected under high pressure.



Removable door gasket

Ergonomic, full-length, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean. Removable pull-out/push-in magnetic door gasket to keep maximum hygiene and maintain the insulating properties.



Automatic evaporation of defrost water

Hot gas coming from the compressor is used to automatically evaporate defrost water, instead of by means of heating elements, achieving even less energy consumption.



MeatProbe

Cycles can be controlled by time or by temperature according to the reading of the MeatProbe inside the product. If no probe is in use, time control is applied automatically and it is easy to follow the temperature in the core of the food at the display, that is showing residual time or temperature during operation.



Self closing door

The door is hinged on the right, but can also be hinged on the left when purchasing a door kit.

Hinged door with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Door have a 120° dwell position and close automatically at less than 90°C.



Smart Panel

The exterior control panel is located in an ergonomic and user-friendly position, so the temperature is quick and easy to adjust. The display shows the temperature during operation.

Blast Chillers



Label not required

GBC05X

Blast Chiller

- Fast chilling +90° to +3°C in 90 min
- Fast freezing +90° to -18°C in 240 min
- Suitable for 5 pcs. GN 1/1

Energy efficiency class Label not required

Annual energy cons. kWh/a

Climate class 4

Reversible door Yes

Netto volume, L 103

Temperature range °C +3 / -18

Product Dimensions, HxWxD, mm 850 x 790 x 700



Label not required

GBC10X

Blast Chiller

- Fast chilling +90° to +3°C in 90 min
- Fast freezing +90° to -18°C in 240 min
- Suitable for 10 pcs. GN 1/1

Energy efficiency class Label not required

Annual energy cons. kWh/a

Climate class 4

Reversible door Yes

Netto volume, L 219

Temperature range °C +3 / -18

Product Dimensions, HxWxD, mm 1420 x 800 x 790

UK



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