

Cheese and Cured Meat Display

SF5 Display Range



SF5/121

Supplied with 2 flat shelves



Flat Shelf Option



SF5/113



Meat rail with 3 hooks Option



Product Description

The new SF Range from GEMM is designed to bring premium cheese and cured meats into the dining area to create an elegant display for your customers pleasure. Featuring a bright LED lit polished stainless steel interior, combined with a controlled ventilated refrigerated system that preserves the taste and aroma of your product in the unit. It is ideal to be part of a centrepiece within upmarket restaurants and delicatessens. The unit matches and compliments the GEMM WD wine display range and the GEMM DA range of dry ageing cabinets perfectly.

Features and Benefits

- For display of fine cheeses and cured meats
- Fully automatic
- Ventilated (fan assisted) cooling
- Lock
- Adjustable shelves
- Adjustable feet
- LED interior light with switch (Colour temperature designed to match product unit is designed for)
- Digital controller and temperature display
- Mirror finish stainless steel interior
- Replaceable door gasket
- Multiple shelving options
- Reversible door

Technical Specifications

Temperature Range	0/+16°C
Refrigerant	R134a
Type of Defrost	Off Cycle
Exterior Finish	Stainless Steel
Interior Finish	Mirror Stainless Steel
Power Required	13 Amp
Max Ambient	30°C at 55% RH
Climate Class	4

Model	Description	Dimensions (mm)			Kg	kWh/Annum	Gross Int. Volume	No. of Shelves	Next Day	
		Ext.	H	W	D					
SF5/113	Stainless Steel, Glass	1350	810	500	95	964	200ltr (7.06 cu.ft)	2	X	ORDER
		840	690	350						
SF5/121	Stainless Steel, Glass	2100	810	500	145	1197	370ltr (13.06 cu.ft)	2+Meat Hook Rail	X	
		1530	690	350						