



# YORK

1400mm height



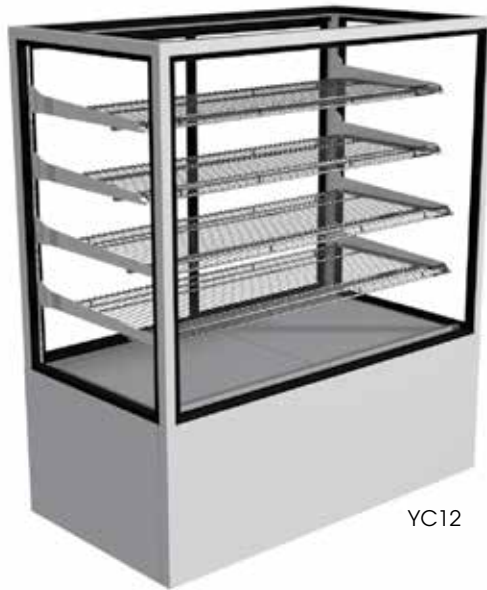
**SlimLED** under-shelf LED strip lighting

**GlassMax** canopy with **Mitrex** frame

Height adjustable and 'tiltable' shelving:  
5 display levels  
(6 in heated cabinet)

Flush finished base

Swivel and lockable castors



YC12

# YORK: CHILLED

A classy serve-over cabinet that maximises height and display area, while still allowing interaction between staff and customers. With its framed top and front glass this cabinet makes displayed food stand out.

**4°C operating temperature**

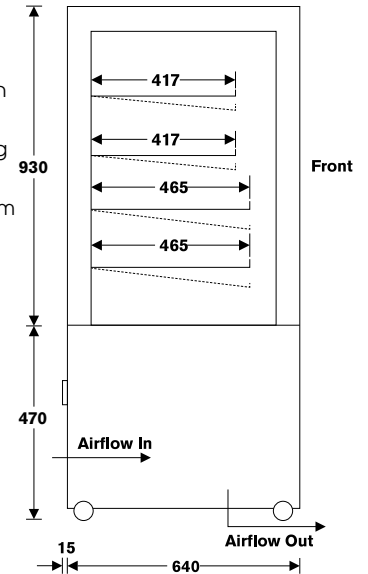
## STANDARD FEATURES

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- › Five food display levels: four shelves plus bottom trays; offering more extensive display area than comparable cabinets
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › **CrumbCatch** feature in bottom trays that collects falling crumbs and food
- › High quality European and Japanese refrigeration components
- › Designed to operate at 3 – 5°C in room environments up to 32°C
- › Fan forced air flow for even temperature distribution
- › **ClearView** front and top glass for condensation control
- › Refrigeration optimised to provide a high humidity environment that maintains food quality for longer
- › **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion.
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base—no unsightly vents
- › **SlimLED** under-shelf LED strip lighting with 12V safety
- › Rear sliding, double-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 72**

## SIDE VIEW



Model	YC6	YC9	YC12	YC15	YC18	YC24
Length	600mm	900mm	1200mm	1530mm	1770mm	2370mm
Depth*	640mm	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm	1400mm
Available Display Area	1.13m <sup>2</sup>	1.8m <sup>2</sup>	2.5m <sup>2</sup>	3.2m <sup>2</sup>	3.6m <sup>2</sup>	5m <sup>2</sup>
Power Connection	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug	10A Plug

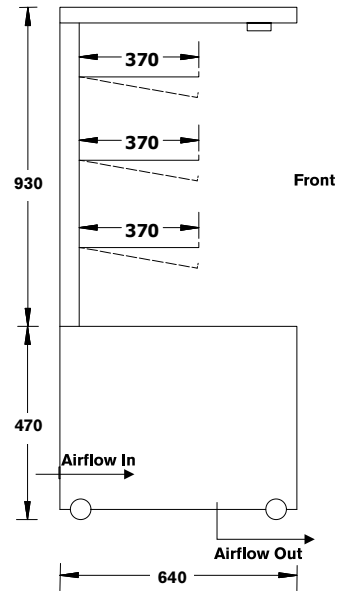
\*Add extra 15mm for protruding control panel and switches



YCO12

**STANDARD FEATURES**

- › Open front cabinet for “grab and go”
- › Stainless steel top
- › Four food display levels: three shelves plus base
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › High quality European refrigeration components
- › Designed to operate at 3 – 5°C in room environments up to 22°C with no air movement across open face
- › **DuraCoat** system providing a protective coating over the refrigeration coil to prevent food acid corrosion
- › **SureVap** self-evaporating system for condensate—no drain required
- › Condenser air vented through base
- › **SlimLED** under-shelf LED strip lighting with 12V safety
- › Mounted on lockable castors allowing easy movement of cabinet

**SIDE VIEW**

For Factory Options refer to page 60

For Cabinet Accessories refer to page 72

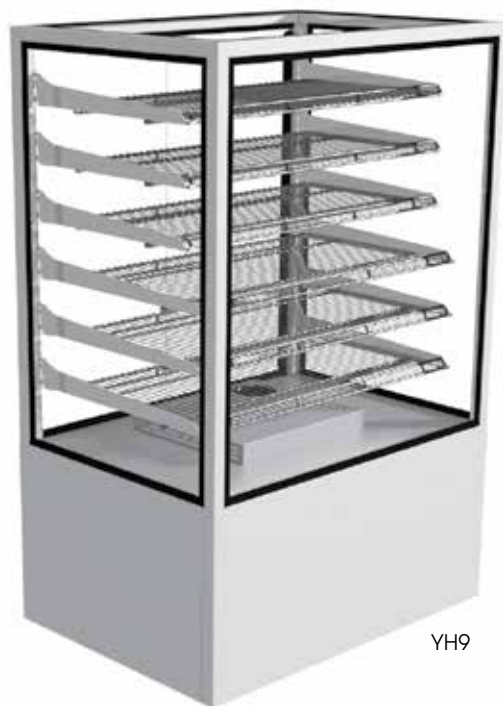
# YORK: CHILLED IMPULSE

A stylish open fronted cabinet that simply invites the customer in.

**4°C operating temperature**

Model	YCO9	YCO12
Length	900mm	1200mm
Depth*	640mm	640mm
Height	1400mm	1400mm
Available Display Area	1.4m <sup>2</sup>	1.9m <sup>2</sup>
Power Connection	10A Plug	10A Plug

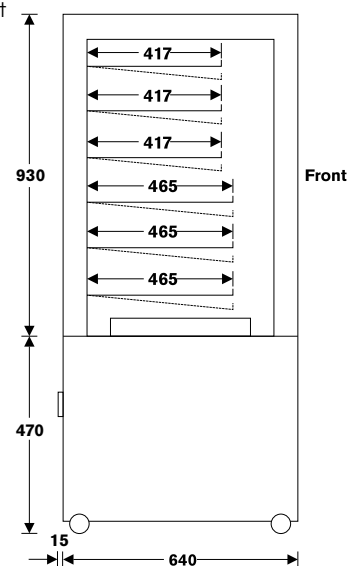
\*Add extra 15mm for protruding control panel and switches



YH9

**STANDARD FEATURES**

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- › Six shelf levels; offering more extensive display area than comparable cabinets
- › Chrome wire shelving system that is height adjustable in 25mm increments and interchangeable between horizontal and tilted positions
- › High quality European heating and control components
- › Thermostatically controlled to operate at a temperature between 30 - 95°C
- › Fan forced air flow for even heat distribution
- › Rapid response element for better temperature control
- › **SlimLED** under-shelf LED strip lighting with 12V safety
- › Rear sliding doors on friction-free, low wear tracks (doors removable for cleaning)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

**SIDE VIEW**

**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 72**

# YORK: HEATED

Offering great space to display the widest range of hot food product the York heated cabinets create a great look while still allowing excellent server-customer communication.

**up to 95°C operating temperature**

Model	YH6	YH9	YH12	YH15
Length	600mm	900mm	1200mm	1530mm
Depth*	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm
Available Display Area	1.3m <sup>2</sup>	2.1m <sup>2</sup>	2.9m <sup>2</sup>	3.8m <sup>2</sup>
Power Connection	10A Plug	10A Plug	20A Plug	20A Plug

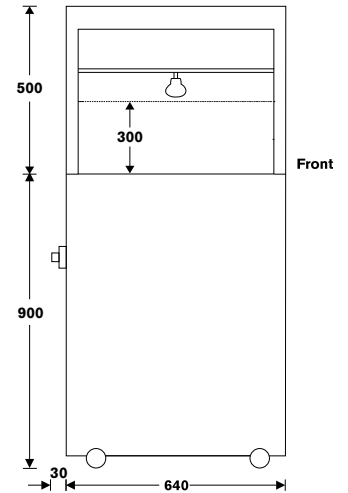
\*Add extra 15mm for protruding control panel and switches



YB14

**STANDARD FEATURES**

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joints to give both robustness and a designer finish
- › **DoubleJacket** long life halogen heat lamps
- › Gastronorm pans not supplied with unit
- › Thermostatically controlled to operate at a temperature up to 95°C
- › Drain with faucet built in
- › Can be operated wet or dry
- › Open at rear (no doors)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

**For Factory Options refer to page 60****For Cabinet Accessories refer to page 72****SIDE VIEW**

# YORK: BAIN MARIE

An elegant looking Bain Marie cabinet that enhances the presentation of food. Looks great in any environment.

**up to 95°C operating temperature**

Model	YB7	YB11	YB14	YB17	YB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

\*Add extra 30mm for protruding control panel, switches and cable

\*\*Up to 100mm deep. (gastronorm pans not supplied)



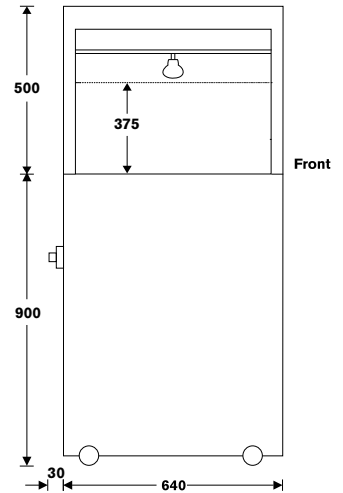
YHD14

**STANDARD FEATURES**

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- › Tempered glass deck
- › **DoubleJacket** long life halogen heat lamps
- › Thermostatically controlled to operate at a temperature up to 110°C
- › Open at rear (no doors)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

**For Factory Options refer to page 60**

**For Cabinet Accessories refer to page 72**

**SIDE VIEW**

# YORK: HOT DECK

For gourmet food presentation this hot deck cabinet provides the class the food deserves

**up to 110°C operating temperature**

Model	YHD7	YHD11	YHD14	YHD17	YHD20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm
Hot Plate (L x D)	623 x 506mm	948 x 506mm	1273 x 506mm	1598 x 506mm	1923 x 506mm
Power Connection	10A Plug	10A Plug	15A Plug	15A Plug	20A Plug

*\*Add extra 15mm for protruding control panel, switches and cable*