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We, at Rinac, begin with seamless solutions for cold chain and modular construction. Soon, a relationship develops, empowered by our domain capabilities. As the bond deepens, you will discover that we invest in curiosity, innovation, and ingenuity; constantly questioning perfection, and leveraging our resources to nurture each relationship into a win-win proposition. What's more - warm, pro-active support is always just a call away through RinaCare, our dedicated relationship service group.

For about a decade and half, Rinac has been the chosen partner for industry leaders, providing an unrivalled range of solutions and superior value. But that's just the tip of the iceberg.



**ENGINEERING EVOLUTION** 





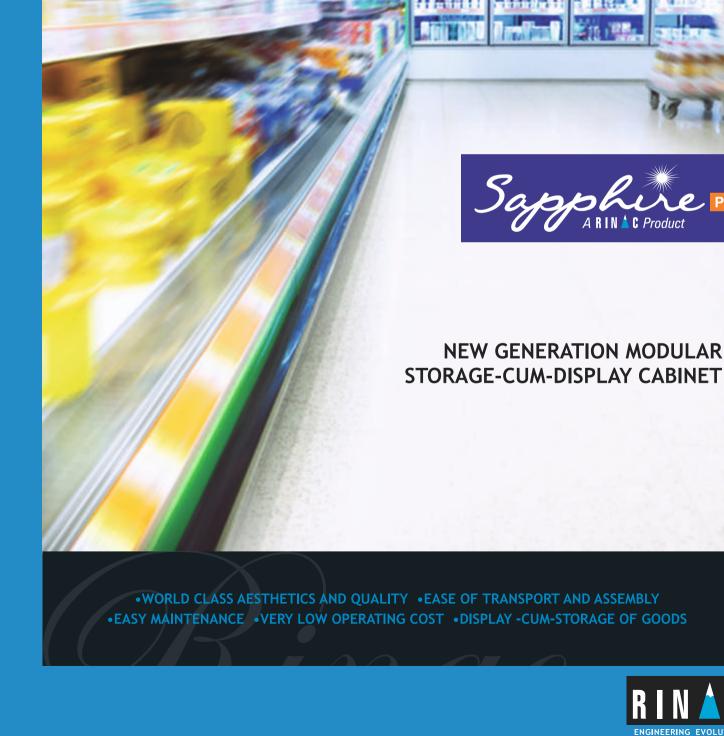














Charles !



Rinac's popular range of modular step-in cold rooms re-designed making them more versatile and user friendly than ever before. It provides optimal options for storing food in hotels, restaurants, catering services, supermarkets and industrial kitchens, among others.

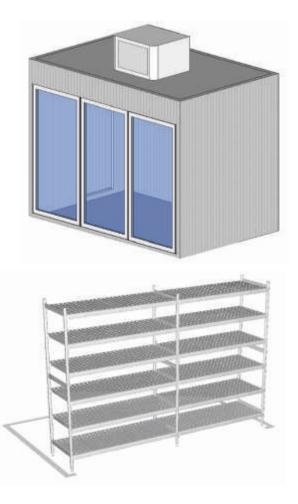
Well-conceived design for small restaurants, fast-food outlets, food shops turned our product highly functional product supported by the best service available. With emphasis on low energy consumption, We designed and produced our own refrigeration units for quiet operations. The unit is complete with all controls, air defrosting and are subject to rigorous testing before shipment.

## Sapphire Suitable For:

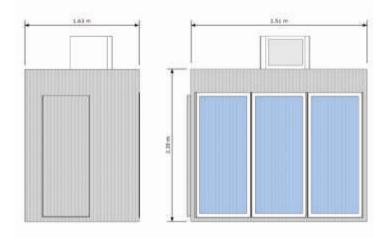
Small restaurants • Food shops • Dairy, Milk shops
Retail Shops • Supermarkets
Individuals • Hotels • Micro Brewery • Wine Bar

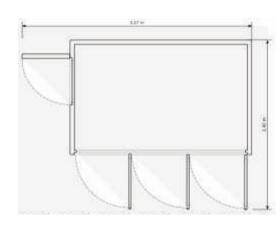
Cabinet is made of Polyurethane insulated pre moulded panels ,of suitable thickness with features for qucik assembly at site. Display Doors are with low emissivity glass, filled with inert gas and with anti fog film. All these doors are well illuminated with LED lights. One lockable panel door at the storage/replenishing area.

Sapphire units are provided with adjustable shelving ,made of anodized aluminium alloy frames & polyethyleneshelf , conforms to NSF or NF standards.



## Specifications





SI No.	Characteristics	Unit	Details
1	Cabinet details		
	Length Width Height Net weight	mm mM mm kg	2510 1630 2300 450
2	Storage space		
	Total Volume Shelf area volume Storage area volume	Ltrs Ltrs Ltrs	7500 2000 4000
3	Cabinet foot print		
	Length Width	mm mm	3170 2420
4	Doors		All doors with auto closure system
	Panel Door Size Glass Door Size No of glass Door	mm mm	600 x 1800 770 x 1890 03
5	Refrigeration		
	Cabinet Temperature Refrigerant Refrigeration capacity Type of condensing Unit	Deg C kW	+2 to +8 R404A 3.5 Air cooled Unitary type [ with option for Remote positioning / connectivity to a centralised rack type Refrigeration system ]
6	Power Details		
	Consumed Power Connected Power Power supply	kW kW	2.81 3.79 230V, 1 Phase, 50HZ