

COLD WALL & FORCED AIR





Milk Coolers

Refrigerator & Freezer

Cold wall or forced air performance-rated refrigerated milk coolers, either single or dual access, are designed to keep milk products cold prior to serving. Cabinet construction consists of stainless steel top, lid, and door, white finish or stainless steel body and galvanized steel interior (stainless steel interior on -SS models). Reinforced stainless steel floor provides added durability.

Design & Safety

Custom laminates are available to allow your unit to reflect your company branding or an artistic atmosphere. Corner or wraparound bumpers provide safety in youth-oriented environments.

Performance & Reliability

Performance-run tested for a minimum of 12 hours providing a highly sophisticated temperature analysis recording, exclusive to each cabinet.





Modifications Made Easy.

At Continental Refrigerator, we know the foodservice industry is an ever-changing environment. We are reminded of this every day through feedback from our customers, both directly and through our network of representatives. In fact, customer feedback has often lead to our custom engineering modifications becoming standard product features.

For this reason, we pride ourselves in delivering feature-rich refrigeration equipment solutions designed specifically for the commercial foodservice market. Whether it's kitchen ambient, food safety, limited space or storage challenges, our products are packed with flexible options that provide **real** operator benefits out of the box. This flexibility, a key differentiator of our products, enables our customers to modify base product features strategic to the way they operate their kitchen or bar environment.

Shown: MC4-SCW



Consult factory for other modifications



Standard Features & Specifications

Standard Features

Performance-rated refrigeration system

Designed to keep milk cold during serving

Unique forced air flow curtain (Forced Air models)

Environmentally friendly R-290 refrigerant (Forced Air models)

Environmentally-safe R-404A refrigerant (Cold Wall models)

2" non-CFC polyurethane foamed-in-place insulation

Heavy-duty stainless steel lid, door hinges and latches

Built-in, electric condensate evaporator (Forced Air models)

Easily serviceable, bottom-mounted condensing unit

Electronic controller w/ digital display & hi-low alarm

Snap-in lid and door gaskets

Heavy-duty, epoxy-coated steel wire floor racks

Cylinder-keyed security lock

5" swivel casters w/ front locking brakes (factory installed)

Reinforced stainless steel floor for added durability

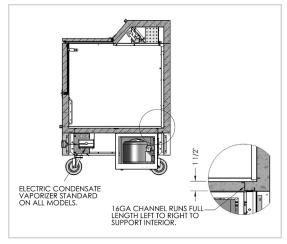
Floor drain

Specifications

Cold Wall Milk Cooler Models (White Painted Steel)

Cold Wall Wilk Cooler Models (Writte Fainted Steel)									
SIZE	SINGLE ACCESS MODELS	DUAL ACCESS MODELS	EXTERIOR DIMENSIONS W x D x H (INCH)	CRATE CAPACITY 13 x 13 x 11	CRATE CAPACITY 19 x 13 x 11	CAP. BTU/HR*	H.P.	SHIP WEIGHT	
34"	MC3-SCW	MC3-DCW	34 x 33 x 41 1/2	8	4	1280	1/4	335	
48"	MC4-SCW	MC4-DCW	49 x 33 x 41 1/2	12	8	1725	1/3	470	
58"	MC5-SCW	MC5-DCW	58 x 33 x 41 1/2	16	10	1930	1/3	580	
Cold Wall Milk Cooler Models (Stainless Steel Exterior & Interior)									
34"	MC3-SS-SCW	MC3-SS-DCW	34 x 33 x 41 1/2	8	4	1280	1/4	345	
48"	MC4-SS-SCW	MC4-SS-DCW	49 x 33 x 41 1/2	12	8	1725	1/3	485	
58"	MC5-SS-SCW	MC5-SS-DCW	58 x 33 x 41 1/2	16	10	1930	1/3	595	
Forced Air Milk Cooler Models (White Painted Steel)									
34"	MC3NS	MC3ND	34 x 33 x 47	8	4	2080	1/4	335	
48"	MC4NS	MC4ND	49 x 33 x 47	12	8	2620	1/3	470	
58"	MC5NS	MC5ND	58 x 33 x 47	16	10	2870	1/3	580	
Forced Air Milk Cooler Models (Stainless Steel Exterior & Interior)									
34"	MC3NSSS	MC3NSSD	34 x 33 x 47	8	4	2080	1/4	345	
48"	MC4NSSS	MC4NSSD	49 x 33 x 47	12	8	2620	1/3	447	
58"	MC5NSSS	MC5NSSD	58 x 33 x 47	16	10	2870	1/3	595	

BTU/HR Rating @ +10°F, 90°F ambient (Cold Wall) BTU/HR Rating @ +25°F, 90°F ambient (Forced Air) Extra long, 10 ft. cord and plug attached (115-60-1 volts)



Electric condensate evaporator & Reinforced stainless steel floor

FLEXIBLE Options

Wrap around bumpers Floor foot pedal lock Corner bumpers Stainless steel interior Custom laminates Powder coating Adjustable legs





Corner bumper

Custom laminates





Floor foot pedal lock

Adjustable legs

Engineering, Manufacturing & Quality Control

Continental Refrigerator engineers and builds our Milk Coolers to meet the most stringent specifications demanded by consultants and service operators. All cabinets are constructed of top quality materials and components, attributing to their genuine ruggedness and durability. Our Milk Coolers are designed with enhancements to endure everyday use in typical commercial kitchen environments.

Prior to factory shipping, all models are performance-run tested for a minimum of 12 hours, providing a highly sophisticated temperature analysis recording, exclusive to each individual cabinet. This recording is then supplied, along with the unit's operation manual, for the customer. A final leak test, vibration check, noise level and visual examination is made by our quality control team, to assure a superior product is shipped from our factory.

Cold Wall & Forced Air

Cold Wall and forced air technology allows optimal cooling, keeping milk products cold prior to serving.



Airflow on MC4NS model

Product design and specifications are subject to change without prior notice.



How to Buy

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





INNOVATIVE DESIGNS FOR YOUR FOODSERVICE NEEDS





