



CaterKwik Buying Guides - Refrigeration

Upright Fridges / Freezers

Upright fridges are a staple feature in almost all commercial kitchens. An upright fridge comes with the benefit of height, allowing the unit to have the smaller footprint but maximum storage capabilities. Upright commercial refrigerators can be single door, double door, triple door and even slimmer models are available for smaller working areas.

Most commercial fridges come with adjustable shelves to fit a range of different sized products inside.

Many also offer Gastronorm compatibility, meaning trays can be transferred directly between different appliances such as combination ovens, freezers and chillers.

Other common features that can be seen are self-closing doors, removable door seals, models available with castors and undermount refrigerators (compressor and controllers at the bottom of the unit for easier maintenance).



Undercounter Fridges / Freezers

Undercounter fridges are perfect when it comes to saving space for counters/prep areas. These types of fridges are best seen in commercial businesses where the demand isn't as high speed as a busy restaurant.

These fridges cost a lot less to run due to its a smaller size. Without having the extra space to refrigerate, these machines are also quieter. Again, many come with castors as an option, self-closing doors and removeable doors seals. With only having one door they are easier to position and some also come with the option to change which side the hinge is situated on.





FAQ

What is Refrigerant and what's the difference between each type?

Refrigerant is the fluid or gas used within a fridge as part of the refrigeration cycle. In a commercial kitchen, it doesn't make much difference what your unit contains, be that R404, R134a or R600a refrigerant.

The overall performance and capacity of the product is what as seen as the more important buying decision. Some types of refrigerant are seen to be more environmentally friendly than others though. The R290 is widely considered to be the best eco-friendly refrigerant, whereas other types of refrigerant often have a higher GWP.

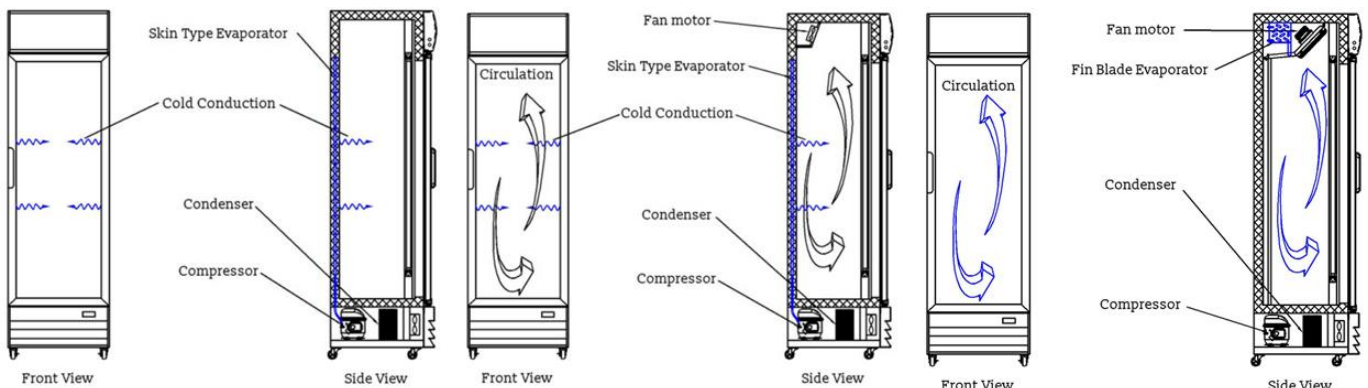


What is the difference between cooling systems?

Refrigerators commonly fit into 3 different types of cooling systems, static cooling, fan assisted and dynamic cooling. A commercial fridges cooling system determines how frequent the machine is can be used and what ambient temperature the machine can work in.

- Static cooling – smaller sized fridges (commonly seen in undercounters).
- Fan assisted – medium sized (commonly seen in upright single door machines, faster pull-down time than static cooling and more evenly distributed cool air inside the cabinet).
- Dynamic cooling – larger sized machines (commonly seen in triple door fridges), even faster pull-down time than fan assisted, higher maximum ambient temperature than other cooling system.

To find out more in depth information about cooling systems, please see our cooling systems guide.



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What is meant by “Pull-Down Time”?

This is how fast the refrigerator can get to the desired temperature after losing cold air / opening the door. Cooling systems that come with fans or a finned evaporator can circulate the air inside the cabinet faster and more evenly, getting the cabinet back to the temperature it was before using.

What is meant by “Maximum Ambient Temperature”?

This is maximum temperature of the environment the fridge can work in efficiently before it starts to be over worked. A higher max ambient temperature, the better the fridge will be able to cope in a busier commercial kitchen/environment. If you are looking for a small display fridge in a corner shop for example, this won't effect the machine as much. We recommend all refrigerators and freezers have at least 1"-2" clearance above and behind the cabinet to allow hot air to escape from the condenser – without this, it can make the refrigerator work harder and possibly go above the maximum ambient temperature it is designed to handle.