

**FLEXIBILITY**

STANDARD FEATURES, OPTIONS & BENEFITS

**Continental<sup>®</sup>**  
**Refrigerator**

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# About Continental



539 DUNKSFERRY ROAD, BENSALEM, PA



3434 STATE ROAD, BENSALEM, PA

## FLEXIBLE Solutions for Today's Operators.

Established in 1989 and now among the leaders in commercial refrigeration equipment, Continental Refrigerator has earned a reputation for innovation and excellence through our commitment to teamwork, technology-focused product strategies and to our policy of always placing **customer satisfaction above all else**. Our products are [thoughtfully designed and assembled in the USA](#), engineered for food safety, optimal performance and [built to last](#).

In addition to our wide range of products – we offer **versatility** and **flexibility** to provide you with a functional solution that perfectly meets all of your kitchen requirements.

## Contact the Factory

TOLL FREE 800-523-7138  
PHONE 215-244-1400  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)  
[continentalsales@nrac.com](mailto:continentalsales@nrac.com)

## 2 Manufacturing Facilities

## 8 Warehouses Nationwide

Phoenix, AZ

Miami, FL

Elk Grove Village, IL

Indianapolis, IN

Lansing, MI

St. Louis, MO

★ Bensalem, PA

Haltom City, TX

## Privately Held Company

## Over 2500 Models

## Solutions Provider

# WORKTOPS & UNDERCOUNTERS



**ENERGY STAR®**  
certified models!



**UNDERCOUNTER  
MODELS AVAILABLE**

Standard model  
SW48NBS-FB

## STANDARD FEATURE

Electronic control w/ digital display

5 1/2" Backsplash

Front breathing

Back-mounted compressor

Santoprene™ magnetic snap-in door gaskets

Automatic hot gas condensate evaporator

## BENEFIT

High accuracy & better user control

Helps prevent food from spilling off of worktop

Allows unit to be flush against a wall

Easily serviceable

Easy to remove, clean and reinstall

Eliminates condensation

# Model with FLEXIBLE Options



**FLEXIBLE Option**  
16-gauge overshelves  
(single or double)

**Benefit**  
Easier item storage  
and handling at an  
arm's reach

**FLEXIBLE Option**  
Easy, in-the-field  
conversion from door to  
drawer or drawer to door,  
or rehinging doors

**Benefit**  
Workflow flexibility after  
the installation, easy  
cleaning & servicing



## REMOTE TEMPERATURE LOGGER AVAILABLE FOR ALL CONTINENTAL UNITS

- "Always On" monitoring of 2 temperatures per logger, 24 hours a day, 365 days a year
- Free mobile app provides access to logger settings and data from phones, tablets or other devices

# SANDWICH UNITS



Automatic hot gas  
condensate evaporator

Standard model  
SW60N24M

## STANDARD FEATURE

Electronic control w/digital display

Door or drawer combinations

Standard, Mighty or Cutting Top

Heavy-duty stainless steel top

Insulated hood & lid

Thermal Expansion Valve (TXV)

## BENEFIT

High accuracy & better user control

Maximize usable storage space

Versatility to meet operational needs

Superior corrosion resistance

Helps maintain food temperatures in pans

Quicker cabinet temperature recovery

# Model with FLEXIBLE Options

**FLEXIBLE Option**  
16-gauge overshelves  
(single or double)

**Benefit**  
Easier item storage  
and handling at an  
arm's reach

**INCLUDED w/ Double Overshelves**  
Hat channel (upper shelf only)

**Benefit**  
Adds stability & the ability to add a  
heat lamp (not included)

**FLEXIBLE Option**  
Vision Panel Lid  
in lieu of standard  
insulated lid

**Benefit**  
Product visibility

Flat lid (insulated) or  
optional hinged glass lid  
also available



**FLEXIBLE Option**  
1/9 size crumb pans  
recessed in cutting  
board (shown below)

**Benefit**  
Keeps work area clean  
and crumbs contained

**FLEXIBLE Option**  
Easy, in-the-field  
conversion from door to  
drawer or drawer to door,  
or rehinging doors

**Benefit**  
Workflow flexibility after  
the installation, easy  
cleaning & servicing



Drawer cage



Optional composite  
cutting board



1/9 size crumb pan  
recessed into cutting board

# BASE MODELS



Refrigerated section with door over condensing unit



Standard model  
RA60N18M

## STANDARD FEATURE

- Refrigerated section w/half door above the condensing unit
- Door or drawer combinations
- Standard or Mighty Top<sup>+</sup>
- Heavy-duty #300 series stainless steel top
- Insulated hood & lid<sup>+</sup>
- Slide-out condensing unit

## BENEFIT

- Added storage capacity
- Maximize usable storage space
- Versatility to meet operational needs
- Superior corrosion resistance
- Helps maintain food temperatures in pans
- Easily serviceable

<sup>+</sup>Base Model Sandwich Units only

# Model with FLEXIBLE Options

**FLEXIBLE Option**  
16-gauge overshelves  
(single or double)

**Benefit**  
Easier item storage  
and handling at an  
arm's reach

**FLEXIBLE Option**  
Flat insulated lid

**Benefit**  
Tight fit on pan tops,  
ensuring optimal food  
temperature



Vision panel lids available



**FLEXIBLE Option**  
Move the condensing unit  
to left (standard on right)

**Benefit**  
Keeps refrigeration  
away from hot equipment  
nearby, prolonging  
life of unit



Drawer cage

**FLEXIBLE Option**  
Easy, in-the-field  
conversion from door to  
drawer or drawer to door,  
or rehinging doors

**Benefit**  
Workflow flexibility after  
the installation, easy  
cleaning & servicing

# PIZZA PREP TABLES



Standard model  
PA68N

## STANDARD FEATURE

Reversing condenser fan

Refrigerated section w/half door above the condensing unit

Low profile angled rail

Expansion valve system

Built-in, off-cycle defrost timer

Slide-out condensing unit

Door to drawer combinations

## BENEFIT

Helps self clean condenser on start up

Added storage capacity

Comfortable reach for food product

Maximum efficiency & quicker temp recovery

Minimizes ice build up on coil

Easily serviceable

Maximize usable storage space

# Model with FLEXIBLE Options

**FLEXIBLE Option**  
Composite cutting board

**Benefit**  
Heat, cold, stain,  
& scratch resistant



**FLEXIBLE Option**  
Vision Panel Lid in lieu of  
standard insulated lid

**Benefit**  
Product visibility

**FLEXIBLE Option**  
Easy, in-the-field  
conversion from door to  
drawer or drawer to door,  
or rehinging doors

**Benefit**  
Workflow flexibility after  
the installation, easy  
cleaning & servicing



**FLEXIBLE Option**  
Drawer in lieu of  
standard half door

**Benefit**  
Conserves space  
w/ smaller width  
unit & still have  
pan capacity of  
larger width unit



**FLEXIBLE Option**  
Move the condensing  
unit to left  
(standard on right)

**Benefit**  
Keeps refrigeration  
away from hot  
equipment nearby,  
prolonging life of unit

**FLEXIBLE Option**  
Front breathing  
(intake & exhaust  
from the front)

**Benefit**  
Conserves space by  
allowing cabinet to be  
flush against the wall  
or built into counter,  
converts in the field

**FLEXIBLE Option**  
Pan slides  
(shown cutaway)

**Benefit**  
Optimizes workflow  
by having food  
product within reach



Drawer cage

# MILK COOLERS



**ENERGY STAR®**  
certified models!<sup>1</sup>



Standard model  
MC4NS

## STANDARD FEATURE

- Electronic control w/digital display
- Reinforced stainless steel floor
- Single or dual access
- Snap-in lid & door gasket
- Floor drain
- Heavy-duty floor racks
- Heavy duty, stainless steel lid, door hinges & latches

## BENEFIT

- High accuracy & better user control
- Adds strength & rust resistance
- Workflow flexibility
- Tighter seal provides greater efficiency
- Easy clean-up for regular maintenance & spills
- Do not bow or compromise cooling
- Long lasting durability

<sup>1</sup>Certain models only. See specification sheets for more information.

# Model with FLEXIBLE Options



## FLEXIBLE Option

Stainless steel interior

### Benefit

Added strength and durability, easy to clean



## FLEXIBLE Option

Low profile evaporator coil (dual access models)

### Benefit

Allows milk crates to move easier from one side to the other



## FLEXIBLE Option

Laminate or powder coating

### Benefit

Exterior customized to school cafeteria color/design



## FLEXIBLE Option

Corner or wrap-around bumpers

### Benefit

Added protection to exterior of unit



## FLEXIBLE Option

Floor foot pedal lock

### Benefit

Prevents unit from moving out of place



# GRIDDLE STANDS

Heavy-duty drawer track with built-in safety clips



Drawers hold 6" deep pans side-by-side and support up to a 250 lb. capacity



Completely removable drawer cage



Standard model  
D72GN

## STANDARD FEATURE

## BENEFIT

Front breathing refrigeration system

Allows cabinet to be flush against the wall

Unique air flow distribution across back of unit

Optimally placed fans distribute air to all drawer sections

Electronic controller w/digital display

Higher accuracy & better user control

7 sizes in refrigerators, 4 sizes in freezers

Versatility for different space constraints

Easy glide, fully extendable drawers

Greater capacity & easy reach for cleaning

- Built-in drawer cage

Removable for cleaning & servicing

- Built-in safety clips

Protects drawer from coming off track

- Heavy-duty drawer track

Stronger support for each drawer to hold up to 250 lbs.

Stainless steel interior, exterior & rear

Greater strength for supporting heavy equipment

Thermal Expansion Valve (TXV)

Quicker cabinet temperature recovery

# Model with FLEXIBLE Options



## FLEXIBLE Option

Condensing unit to left  
(standard on right)

### Benefit

Keeps refrigeration away  
from hot equipment nearby,  
prolonging life of unit



## FLEXIBLE Option

16-gauge stainless steel top  
(flat top shown)

### Benefit

Stronger to support extra-  
heavy equipment



## FLEXIBLE Option

Top extensions

### Benefit

Adds length for  
wider equipment  
to sit on top



Drawer cage

Integral heat shield  
(cutaway for viewing purposes)



# BAR EQUIPMENT

Extra large, balanced evaporator coil



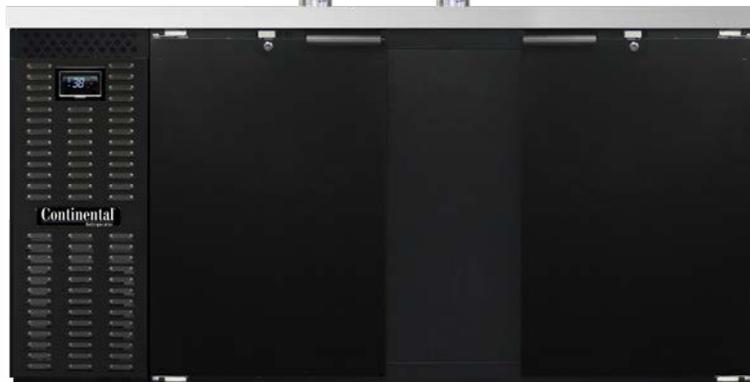
Easy to clean, removable stainless steel drip grate



Automatic hot gas condensate evaporator



Stainless steel exterior available



## Standard model

KC69N

### STANDARD FEATURE

### BENEFIT

Front breathing refrigeration system\*

Allows cabinet to be flush against wall or built into counter

Low profile cabinet design

Allows cabinet to fit under a counter

Continuously cooled, 3" diameter beer columns\*

Maintains beer at the correct dispensing temperature

Electronic controller w/ digital display

Higher accuracy & better user control

Stainless steel counter top & reinforced floor

Strength & durability

Slide-out condensing unit

Easily accessible for cleaning & servicing

Stainless steel drip grate w/front-mounted drain hose\*

Convenient & easily removable for cleaning

Automatic hot gas condensate evaporator

Eliminates condensation

\*Keg cooler models only

# Model with FLEXIBLE Options



**FLEXIBLE Option**

Faucet lock

**Benefit**

Prevents tampered or stolen product



**FLEXIBLE Option**

Modify beer column placement

**Benefit**

Versatility in back bar needs



**FLEXIBLE Option**

Hinged-glass door w/shelves

**Benefit**

Product versatility

# REACH-INS & PASS-THRU



**ENERGY STAR®**  
certified models!



**Standard models**  
1FENHD & 2RN



**SLIM LINE MODELS AVAILABLE**

- 17 3/4" width (1-door units)
- Fits industry-standard 12x20x6" "hotel" pans

## STANDARD FEATURE

## BENEFIT

Top mounted refrigeration system

Removable for servicing, cleaning & converting in field

Electronic controller w/digital display

Higher accuracy & better user control

3" foam insulation

Thicker for efficiency & reduced reliance on refrigeration system

Cam-action, lift-off hinges

Adjustments & door removal without tools

Welded door corners

Added strength & durability

LED interior lighting

Efficient & safer

Cylinder lock in each door

Prevents theft or tampering of product

# Models with FLEXIBLE Options



**FLEXIBLE Option**  
Stainless steel back  
**Benefit**  
Added strength and durability

**FLEXIBLE Option**  
Half door, half drawer combinations  
**Benefit**  
Workflow flexibility

**FLEXIBLE Option**  
Chrome-plated wire rod or stainless steel pan slides (shown)  
**Benefit**  
Prep ahead space saving storage



**FLEXIBLE Option**  
Stainless steel or chrome shelves  
**Benefit**  
Sturdy & corrosion resistant

**FLEXIBLE Option**  
Half door, half drawer combinations  
**Benefit**  
Workflow flexibility

Optional correctional facility security package



# REACH-INS & PASS-THRU

*Designer Line*



**ENERGY STAR®**  
certified models!



Air distribution down duct system on both top and sides

**Standard models**  
D1RSNHD & D2RENGDHD

**ROLL-IN MODELS AVAILABLE**

## STANDARD FEATURE

## BENEFIT

Removable stainless steel ramps & rack guides*	Easy movement of higher quantities of food
Reinforced stainless steel floor*	Durability to support rack guides
Top mounted refrigeration system	Removable for servicing, cleaning & converting in field
Air distribution down duct system	Optimal distribution of air to all levels
Electronic controller w/ digital display	Higher accuracy & better user control
3" foam insulation	Thicker for efficiency & reduced reliance on refrigeration system
Cam-action, lift-off hinges	Adjustments & door removal without tools
Welded door corners	Added strength & durability
LED interior lighting	Efficient & safer

\*Roll-In models only

<sup>1</sup>Certain models only. See specification sheets for more information.

# Models with FLEXIBLE Options



**FLEXIBLE Option**  
Factory-encased laminated door fronts

**Benefit**  
Aesthetics to match kitchen design, easy to clean

**FLEXIBLE Option**  
Universal stainless steel pan slides (shown)

**Benefit**  
Prep ahead space saving storage

**FLEXIBLE Option**  
Stainless steel or chrome shelves

**Benefit**  
Sturdy & corrosion resistant

**FLEXIBLE Option**  
Half doors, drawers on bottom, hinged or sliding glass doors

**Benefit**  
Versatility in storage & display options

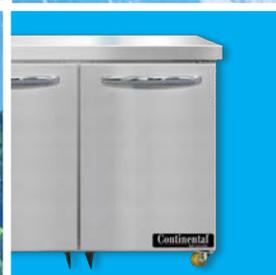
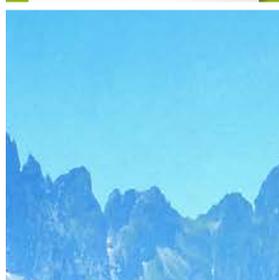


# HOW TO BUY

## LOCAL SALES REPRESENTATIVES

## STATES COVERED

Wyllie Marketing	Weymouth, MA	(781) 340-6157	<b>ME, RI, NH, MA, VT, CT</b>
Link 2 Hospitality Solutions	Rochester, NY	(585) 254-1780	<b>Upstate NY</b>
Pecinka Ferri Associates	Fairfield, NJ	(973) 812-4277	<b>N. NJ, New York City</b>
Schmid Dewland & Associates	Marlton, NJ	(856) 783-3400	<b>E. PA, DE, S. &amp; Central NJ</b>
Link 2 Hospitality Solutions	Bridgeville, PA	(412) 341-2020	<b>W. PA, W. VA (except Panhandle)</b>
High Sabatino Associates, Inc.	Jessup, MD	(301) 470-7051	<b>DC, MD, VA, W. VA (Panhandle)</b>
Stiefel Associates, Inc.	Lansing, MI	(517) 393-3019	<b>MI (except Upper Peninsula)</b>
Dick Stanley & Associates	Pickerington, OH	(800) 833-0797	<b>OH, KY</b>
Gabriel Group	Fishers, IN	(800) 832-6442	<b>IN</b>
Jay Mark Group, LTD	Elk Grove Village, IL	(847) 545-1918	<b>N. IL</b>
North Star Agency	Plymouth, MN	(763) 545-1400	<b>MN, ND, SD</b>
Mirkovich & Associates	Waukesha, WI	(630) 792-0080	<b>WI, MI (Upper Peninsula)</b>
Select Marketing	St. Louis, MO	(314) 961-3332	<b>MO, KS, IA, NE, S. IL</b>
Master Marketing Carolina	High Shoals, NC	(704) 860-0092	<b>NC, SC</b>
Pro-Quip Foodservice	Little Rock, AR	(501) 221-7120	<b>AR, LA, MS, W. TN (W. of Tenn. River)</b>
The Veitch Group	Ft. Lauderdale, FL	(954) 316-6162	<b>FL (except Panhandle)</b>
Merkolat	Davie, FL	(561) 594-7153	<b>Latin America, Caribbean</b>
Carman-Girard Associates	Atlanta, GA	(770) 457-6548	<b>AI, FL (Panhandle), GA, E. TN (E. of Tenn River)</b>
Ignite Foodservice Solutions	Denver, CO	(303) 433-0124	<b>CO, S. ID, MT, UT WY</b>
Roller & Associates	Seattle, WA	(206) 547-3555	<b>WA, OR, AK, N. ID</b>
Foodservice Equipment Agents	Anaheim, CA	(714) 693-3329	<b>AZ (Bull Head City), S. CA, S. NV</b>
Inform Marketing Group	Walnut Creek, CA	(510) 337-0420	<b>N. CA, N. NV</b>
Ignite Foodservice Solutions	Phoenix, AZ	(303) 433-0124	<b>AZ (except Bull Head City), NM, TX (El Paso)</b>
Forbes Hever & Wallace, Inc.	Coppell, TX	(972) 219-8898	<b>OK, TX (except El Paso)</b>



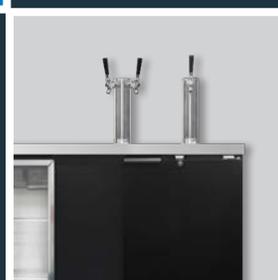
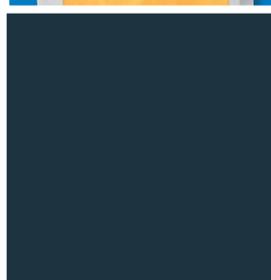
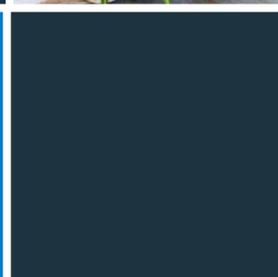
Continental Refrigerator is proud to be an **ENERGY STAR®** Partner



Scan to see our Energy Star certified models



PROUDLY  
DESIGNED & ASSEMBLED  
IN THE U.S.A.



**A Division of National Refrigeration & Air Conditioning Products**

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[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

# Continental<sup>®</sup>

Refrigerator