

Optimum Hot & Cold Food

# Holding & Serving Solutions





# Table of Contents

● CIRCUM HEAT Advantages & Product Range	03-09
● NV Series (Heated Holding Cabinets)	11-13
● NV Series (Refrigerated Carts)	14-15
● VI Series (Heated Holding Cabinets With Two Doors)	16-17
● VI Series (Refrigerated Carts)	18-19
● Integrated (Combination) of Hot & Cold Cart (Upper & Lower Compartment)	21
● Integrated (Combination) of Hot & Cold Carts (Left & Right Compartment)	22-23
● Heated Holding Cabinets	24-25
● Mobile Heated Banquet Carts	26-27
● Mobile Refrigerated Banqueting & Catering Carts	29-30
● Heated Companion Warmers (Combi Warmers)	31-33
● The Blast Chillers & Freezers	35
● Heated Holding Drawer Warmers	37-38
● Waterless Hot Food Drop-In Wells	39-43
● Refrigerated Drop-in Cold Food Wells	44-46



## CIRCUM HEAT<sup>®</sup> ADVANTAGES

The secret and success to the quality hot food temperature holding is more than just a simple application of heat. Adding humidity or water isn't the answer, either. The real key to quality holding is to preserve as much natural food product moisture (food nutrition value) as possible with no fans or harsh heating elements used and applied. Fan and water/vapor may unnoticeably alter the food taste & texture. That's exactly what the gentle and even holding capability of CIRCUM Heat is designed to accomplish. CIRCUM Heat keeps hot foods at a safe, precise and even temperature while being able to maintain the maximum amount of food product moisture, the treasurable nutrition value found in most of the foods you need to hold prior to serving. CIRCUM Heat hot food holding equipment are available in a wide range of models for all type and sizes of foodservice operational needs and to support any type of food preparation or service by extending the sustainability of the food.



# CIRCUM HEAT<sup>®</sup> PRODUCTS

- ✓ No Fan, No Forced Air, No Hot Air Movement & No Hot Spot
- ✓ No Added Water and Water Usage
- ✓ Even, Gentle Heat Circulation & Distribution from Left to Right and Top to Bottom
- ✓ Low Energy Consumption
- ✓ Longer Holding & Better Quality
- ✓ Works Smarter Not Harder





Controlled Temperature  
No Forced Air  
No Added Humidity



# Heated Holding

- **Heated Holding Cabinets** - A mainstay for any successful foodservice operation, DSS Heated Holding Cabinets maintain precise food temperatures with no fans or harsh heating elements, which will take the moisture out of the food products resulting in dried foods. The closed environment needs no added moisture. Foods maintain their own natural moisture for hours without overcooking or drying out.
- **Drawer Warmers** - Available in one-drawer, two-drawers, and three-drawers configurations, in both standard and narrow widths for different site condition and requirement. DSS Drawer Warmers can fit anywhere you need production items held hot and conveniently within reach.
- **Mobile Heated Banquet Carts** - DSS Mobile Heated Banquet Carts are designed and built to meet your most challenging events. With heavy-duty construction and well-insulated compartments, our heated banquet carts are built to work the same long, tough hours as you do. CIRCUM Heat can help to maintain the temperature at a precise set level with a narrow temperature variance until your banquet is ready to be served. Our heated banquet carts help you to reduce energy (due to the precise temperature control and narrow temperature fluctuation) and zero water consumption while being able to maintain flavour quality and consistency of foodservice.
- **Companion (Combi) Warmers** - Working in conjunction with the roll-in trolleys of any brand of combi ovens, DSS Companion (Combi) Warmers keep food hot and fresh with gentle, evenly circulated CIRCUM Heat and no added heat or added moisture. The design and capability of our combi warmers support an advanced staging of ready-to-serve foods up to two hours before your serving needs.





## Refrigerated Carts (Chillers & Freezers)

Cold Food Catering & Transportation - Cold food catering & transportation are equally essential and imperative as the needs for hot food banqueting or catering in our foodservice operations. DSS offers a solution to properly address such needs with the offer of mobile refrigerated carts in both wide and narrow versions. To further perfect the offers and to adequately meet the foodservice operational needs, DSS has developed an integrated mobile hot & cold cart (with the heated compartment in the upper and the refrigerated compartment in the lower section of the unit) both in wide and narrow (slim) versions to suit different operational needs. With the availability of our integrated hot & cold cart, it will help to save the space for some small kitchen and to address the needs to transport and cater hot & cold foods at the same time.

To help and make catering frozen entrée such as ice creams, ice-cream cakes and sorbets, etc. possible and effortlessly, DSS offers the mobile freezers that can purposely and dedicatedly meet such serving needs.



# NV Series (Narrow / Slim Version) Heated Holding Cabinets

for Operations with GN 1/1 Pans or 1/2 Pans

NEW

## DS-CH-GN3

Compact and portable, fits into the tightest footprint and holds the food at proper temperatures. CIRCUM Heat provides even and gentle heat throughout the entire cabinet.

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<b>Product Capacity</b>	16 kg
<b>Pan Capacity</b>	3 GN 1/1 pans in 65mm depth or 2 GN 1/1 pans in 100mm depth
<b>W x D x H</b>	460mm x 650mm x 465mm

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NEW

## DS-CH-GN6

Ideal for built-in counter or small kitchen operations. Can be made in any color to match the interior design need.

---

<b>Product Capacity</b>	27 kg
<b>Pan Capacity</b>	6 GN 1/1 pans in 65mm depth or 3 GN 1/1 pans in 100mm depth
<b>W x D x H</b>	460mm x 650mm x 810mm

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NEW

## DS-CH-MH8/NV

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<b>Pan Capacity</b>	8 GN 1/1 pans or 16 GN 1/2 pans
<b>W x D x H</b>	650mm x 800mm x 1150mm

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NEW

## DS-CH-MH10/NV

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**Pan Capacity** 10 GN 1/1 pans or 20 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1300mm

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NEW

## DS-CH-MH12/NV

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**Pan Capacity** 12 GN 1/1 pans or 24 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1450mm

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NEW

## DS-CH-MH14/NV

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**Pan Capacity** 14 GN 1/1 pans or 28 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1600mm

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NEW

## DS-CH-MH16/NV

**Pan Capacity** 15 GN 1/1 pans or 30 GN 1/2 pans

**W x D x H** 650mm x 800mm x 1800mm



# NV Series (Narrow / Slim Version) Refrigerated Carts

for Operations with GN 1/1 Pans or 1/2 Pans

NEW

## DS-MR6/NV

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**Pan Capacity** 6 GN 1/1 pans or 12 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1250mm

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NEW

## DS-MR8/NV

---

**Pan Capacity** 8 GN 1/1 pans or 16 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1500mm

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NEW

## DS-MR10/NV

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**Pan Capacity** 10 GN 1/1 pans or 20 GN 1/2 pans  
**W x D x H** 650mm x 800mm x 1650mm

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NEW

## DS-MR12/NV

**Pan Capacity** 12 GN 1/1 pans or 24 GN 1/2 pans

**W x D x H** 650mm x 800mm x 1800mm



# VI Series (Vertical Insertion for GN 1/1 Pans) Heated Holding Cabinets with Two Doors (Open from Left or Right)

NEW

## DS-CH-MH16/VI

**Pan Capacity** 16 GN 1/1 pans or 32 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1150mm



NEW

## DS-CH-MH20/VI

**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1300mm



NEW

## DS-CH-MH24/VI

**Pan Capacity** 24 GN 1/1 pans or 48 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1450mm



NEW

## DS-CH-MH28/VI

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**Pan Capacity** 28 GN 1/1 pans or 56 GN 1/2 pans  
**W x D x H** 1170mm x 820mm x 1600mm

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NEW

## DS-CH-MH32/VI

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**Pan Capacity** 32 GN 1/1 pans or 64 GN 1/2 pans  
**W x D x H** 1170mm x 820mm x 1800mm

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# VI Series (Vertical Insertion for GN 1/1 Pans) Refrigerated Carts with Two Doors (Open from Left or Right)

NEW

## DS-MR16/VI

**Pan Capacity** 16 GN 1/1 pans or 32 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1400mm



NEW

## DS-MR20/VI

**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1550mm



NEW

## DS-MR24/VI

**Pan Capacity** 24 GN 1/1 pans or 48 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1700mm



NEW

## DS-MR26/VI

**Pan Capacity** 26 GN 1/1 pans or 52 GN 1/2 pans

**W x D x H** 1170mm x 820mm x 1800mm





# Integrated (Combination of) Hot & Cold Cart

for GN 1/1 Pans or 1/2 Pans (Hot Food in the Upper Compartment and Cold Food in the Lower Compartment)

NEW

## DS-MH5 + MR5

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**Pan Capacity** 5 GN 1/1 pans or 10 GN 1/2 pans in each  
(hot or cold) compartment

**W x D x H** 630mm x 880mm x 1600mm

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NEW

## DS-MH7 + MR7

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**Pan Capacity** 7 GN 1/1 pans or 14 GN 1/2 pans in each  
(hot or cold) compartment

**W x D x H** 630mm x 880mm x 1900mm

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NEW

## DS-MH14 + MR14

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**Pan Capacity** 14 GN 1/1 pans or 7 GN 2/1 pans in each  
(hot or cold) compartment

**W x D x H** 850mm x 925mm x 1900mm

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# Integrated (Combination of) Hot & Cold Cart

with Hot Food in the Left Compartment & Cold Food in the Right Compartment for Easy Operations with GN 1/1 Pans or 1/2 Pans

NEW

## DS-MH8 + MR8/LR

**Pan Capacity** 8 GN 1/1 pans or 16 GN 1/2 pans in each (hot or cold) compartment  
**W x D x H** 1170mm x 800mm x 1200mm



NEW

## DS-MH10 + MR10/LR

**Pan Capacity** 10 GN 1/1 pans or 20 GN 1/2 pans in each (hot or cold) compartment  
**W x D x H** 1170mm x 800mm x 1350mm



NEW

## DS-MH12 + MR12/LR

**Pan Capacity** 12 GN 1/1 pans or 24 GN 1/2 pans in each (hot or cold) compartment  
**W x D x H** 1170mm x 800mm x 1500mm



NEW

## DS-MH14 + MR14/LR

**Pan Capacity** 14 GN 1/1 pans or 28 GN 1/2 pans in each  
(hot or cold) compartment

**W x D x H** 1170mm x 800mm x 1650mm



# Heated Holding Cabinets

for Operations with GN 2/1 Pans or 1/1 Pans for Volume Food Holding

## DS-CH-GN10

Most popular model for built-in or under-counter kitchen needs and operations.

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<b>Product Capacity</b>	54 kg
<b>Pan Capacity</b>	10 GN 1/1 pans in 65mm depth or 6 GN 1/1 pans in 100mm depth, or 5 GN 2/1 pans
<b>W x D x H</b>	720mm x 800mm x 810mm

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## DS-CH-GN16

Suitable for high volume food holding needs particularly for kitchen with height limits.

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<b>Product Capacity</b>	87 kg
<b>Pan Capacity</b>	16 GN 1/1 pans in 65mm depth, or 8 GN 1/1 pans in 100mm depth, or 8 GN 2/1 pans
<b>W x D x H</b>	720mm x 800mm x 1080mm

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## DS-CH-MH30/2D

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<b>Pan Capacity</b>	30 GN 1/1 pans or 15 GN 2/1 pans
<b>W x D x H</b>	840mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the unit.*



## DS-CH-MH32/1D

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**Pan Capacity** 32 GN 1/1 pans or 16 GN 2/1 pans  
**W x D x H** 840mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the unit.*



## DS-CH-GN32

Two (2) individually and independently controlled holding cabinets for easy handling of food which required different temperature in each holding cabinet. As an option, this unit can be made and equipped with transport handles & a full perimeter bumper for food catering & transportation needs.

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**Product Capacity** 87 kg (per compartment)  
**Pan Capacity** 16 GN 1/1 pans in 65mm depth, or  
8 GN 1/1 pans in 100mm depth, or  
8 GN 2/1 pans (per compartment)  
**W x D x H** 720mm x 800mm x 1925mm

---

*Pass-through unit is also available for easy serving from either the front and/or the back side of the unit.*



## DS-CH-MH48/2D

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**Pan Capacity** 48 GN 1/1 pans or 24 GN 2/1 pans  
**W x D x H** 1600mm x 925mm x 1800mm

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# Mobile Heated Banquet Carts

## (Banqueting with Plated Foods)

Designed and built to adapt to any type of banquet holding with covered plates, covered or uncovered plate carriers for fast handling/serving. Trays and gastronorm pans (full-size and half-size) banqueting service can also be accommodated by using additional shelves.

### DS-CH-BQ96

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**Plate Capacity** 96 plated foods with a plate sized in 254mm in diameter maximum, with or without plate carriers (optional) or on shelves, 16 shelves max (with a spacing interval of 80mm between shelves).

**Pan Capacity** While equipped with 16 wire shelves, this model can accommodate 32 GN 1/1 pans (with 2 GN 1/1 pans on each shelf)

**W x D x H** 950mm x 890mm x 1800mm

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### DS-CH-BQ128

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**Plate Capacity** 128 plated foods with a plate sized in 254mm in diameter maximum, with or without plate carriers (optional) or on shelves, 16 shelves max (with a spacing interval of 80mm between shelves).

**Pan Capacity** While equipped with 16 wire shelves, this model can accommodate 32 GN 1/1 pans (with 2 GN 1/1 pans on each shelf)

**W x D x H** 1140mm x 880mm x 1800mm

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## DS-CH-BQ192

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**Plate Capacity** 192 plated foods with a plate sized in 254mm in diameter maximum, with or without plate carriers (optional) or on shelves, 32 shelves max (with a spacing interval of 80mm between shelves).

**Pan Capacity** While equipped with 32 wire shelves, this model can accommodate 64 GN 1/1 pans (with 2 GN 1/1 pans on each shelf)

**W x D x H** 1800mm x 880mm x 1800mm

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# Mobile Refrigerated Banqueting & Catering Carts (Chillers & Freezers)

These refrigerated carts are most ideal for banqueting and catering with cold entrée such as cold salad, desert and/or even ice creams, ice-cream cakes, and sorbets, etc. while using the mobile freezers.

## Refrigerated Carts (-2 / +4 C)

### DS-MR24

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**Pan Capacity** 24 GN 1/1 pans or 12 GN 2/1 pans

**W x D x H** 840mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the cart*



### DS-MR48

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**Pan Capacity** 48 GN 1/1 pans or 24 GN 2/1 pans

**W x D x H** 1600mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the cart*



## Mobile Freezers (-18 C)

### DS-MF24

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**Pan Capacity** 24 GN 1/1 pans or 12 GN 2/1 pans

**W x D x H** 840mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the cart*



### DS-MF48

---

**Pan Capacity** 48 GN 1/1 pans or 24 GN 2/1 pans

**W x D x H** 1600mm x 915mm x 1800mm

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*Pass-through unit is also available for easy serving from either the front and/or the back side of the cart*



# Heated Companion Warmers

(Combi Warmers)

With the CIRCUM Heat technology, a companion warmer (combi warmer) made for any brand of combi ovens can now become a reality and a most helpful holding or catering equipment to support the large volume food production and serving.

## DS-CH-CW/R201

(a stationary combi warmer for Rational Combi Oven 201)

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**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 680mm x 885mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



## DS-CH-CW/R201M

(a mobile combi warmer for Rational Combi Oven 201)

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**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 680mm x 885mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



## DS-CH-CW/R202

(a stationary combi warmer for Rational Combi Oven 202)

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**Pan Capacity** 40 GN 1/1 pans or 20 GN 2/1 pans

**W x D x H** 880mm x 985mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



*Pass-through unit is also available for easy serving from either the front and/or the back of the unit.*

## DS-CH-CW/R202M

(a mobile combi warmer for Rational Combi Oven 202)

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**Pan Capacity** 40 GN 1/1 pans or 20 GN 2/1 pans

**W x D x H** 880mm x 985mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



## DS-CH-CW/C20.10

(a stationary combi warmer for Convotherm Combi 20.10)

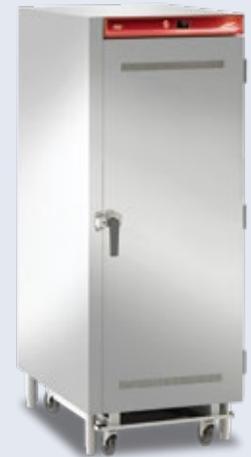
---

**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 680mm x 885mm x 1900mm

---

*Note: Roll-in pan cart / trolley is optional.*



## DS-CH-CW/C20.10M

(a mobile combi warmer for Convotherm Combi 20.10)

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**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 680mm x 885mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



*Pass-through unit is also available for easy serving from either the front and/or the back of the unit.*

## DS-CH-CW/C20.20

(a stationary combi warmer for Convotherm Combi 20.20)

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**Pan Capacity** 40 GN 1/1 pans or 20 GN 2/1 pans

**W x D x H** 880mm x 985mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



## DS-CH-CW/C20.20M

(a mobile combi warmer for Convotherm Combi 20.20)

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**Pan Capacity** 40 GN 1/1 pans or 20 GN 2/1 pans

**W x D x H** 880mm x 985mm x 1900mm

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*Note: Roll-in pan cart / trolley is optional.*



*Note: Combi warmers for any other brands of combi ovens are also available upon request*

# A System for High Volume and Efficient Food Production, Food Holding and Serving (Using the Same Roll-in Pan Cart in Every Stage)

## Cook – Hold – Serve

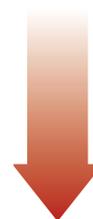


Can be with any brand of combi ovens



Re-thermalizing the foods in a combi oven with GN Pans in the **Roll-in Pan Cart**.

Into the **DSS CIRCUM HEAT Companion (Combi) Warmer**



Transporting and/or serving the foods with the **same Roll-in Pan Cart** from the Companion (Combi) Warmer



# The Blast Chillers & Freezers

The Blast Chillers & Freezers are primarily and purposely designed to work with Rational's combi oven 202 & 201, but can be built for any brand of combi ovens. The beauty and advantage of these blast chillers/freezers are their capability of accepting the same roll-in pan carts of a combi oven in equivalent model/capacity to work conveniently and complementarily with the combi oven for high volume of food production and processing. DSS Blast Chillers & Freezers offer 4 operational modes (blast freeze, hard chill, soft chill & holding) to meet most of the operation needs.

## Blast Chillers & Freezers (-22 / +4 C)

### DS-BCF/R201

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**Pan Capacity** 20 GN 1/1 pans or 40 GN 1/2 pans

**W x D x H** 1100mm x 980mm x 2315mm

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*Note: Roll-in pan cart / trolley is optional.*



### DS-BCF/R202

---

**Pan Capacity** 40 GN 1/1 pans or 20 GN 2/1 pans

**W x D x H** 1255mm x 980mm x 2315mm

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*Note: Roll-in pan cart / trolley is optional.*



# A System for High Volume and Efficient Food Production & Storage (Using the Same Roll-in Pan Cart in Every Stage)

## Cook – Chill / Freeze – Inventory



Can be with any brand of combi ovens



Cooking foods in a combi oven with G/N Pans in the Roll-in Pan Cart.

Into the **DSS Blast Chiller/ Freezer**



Blast chilling/ freezing the foods with the same Roll-in Pan Cart, then rolling into the cold room for inventory.



# Heated Holding Drawer Warmers

Product moisture is retained without adding water. Drawer warmers can be built-in under counter or stacked to best fit into the kitchen space and needs.

## DS-CH-DW/1D

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**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 680mm x 600mm x 320mm

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## DS-CH-DW/2D

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**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 680mm x 600mm x 540mm

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## DS-CH-DW/3D

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**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 680mm x 600mm x 760mm

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# Heated Holding Drawer Warmers

(Narrow Version)

## DS-CH-DW/1DN

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**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 475mm x 660mm x 320mm

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## DS-CH-DW/2DN

---

**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 475mm x 660mm x 540mm

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## DS-CH-DW/3DN

---

**Pan Capacity** GN 1/1 pans in 152mm depth (per drawer)

**W x D x H** 475mm x 660mm x 760mm

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# Waterless Hot Food Drop-In Wells

## Features & Advantages

- Extend hot food holding times with efficient, effective and precise CIRCUM HEAT technology.
- Maintain food quality without the use of extremely hot (high-density) heating elements, added water humidity or fans, all of which would result in a lot of cold spots (uneven heat distribution) and drying out foods faster.
- Increase sales with attractive food presentation and quality.
- Reduce installation and operating costs with no water or plumbing needed.
- Save on maintenance costs, eliminating lime and scale build-up as in the case of traditional steam tables (bain-marie).
- Increase employee and customer safety with elimination of hot water and steam as in the case of traditional bain-maries.
- Set ideal holding temperatures for any dishes with an individual well temperature control.
- Designed to adapt to 1/1 GN pans, 1/2 GN pans and even 1/3 GN pans for variety of foods displayed and served in different pan sizes and configurations.

Unlike traditional steam tables (bain-marie), DSS waterless hot food wells use the patented CIRCUM HEAT technology that evenly surrounds food without the use of extremely hot heating elements, added water/humidity or fans. Extend the holding times, maintain food quality and reduce operating costs to maximize return on investment.

## DS-CH-HW/H1

**Pan Capacity** 1 GN 1/1 pan; 2 GN 1/2 pans; 3 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

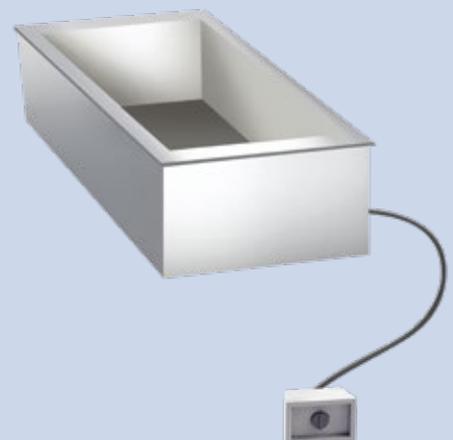
**W x D x H** 650mm x 445mm x 230mm



## DS-CH-HW/V1

**Pan Capacity** 1 GN 1/1 pan; 2 GN 1/2 pans; 3 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 445mm x 650mm x 230mm



## DS-CH-HW/H2

**Pan Capacity** 2 GN 1/1 pan; 4 GN 1/2 pans; 6 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1210mm x 445mm x 230mm



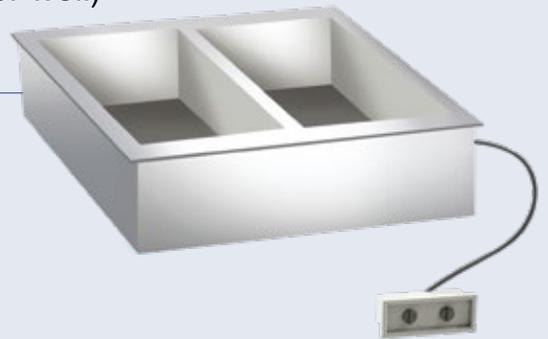
## DS-CH-HW/V2

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**Pan Capacity** 2 GN 1/1 pan; 4 GN 1/2 pans; 6 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 810mm x 650mm x 230mm

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## DS-CH-HW/H3

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**Pan Capacity** 3 GN 1/1 pan; 6 GN 1/2 pans; 9 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1770mm x 445mm x 230mm

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## DS-CH-HW/V3

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**Pan Capacity** 3 GN 1/1 pan; 6 GN 1/2 pans; 9 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1155mm x 650mm x 230mm

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## DS-CH-HW/H4

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**Pan Capacity** 4 GN 1/1 pan; 8 GN 1/2 pans; 12 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 2330mm x 445mm x 230mm

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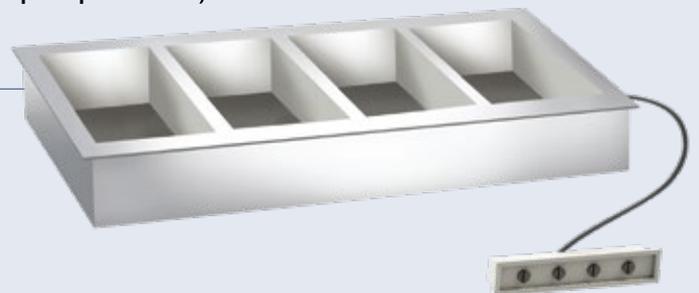
## DS-CH-HW/V4

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**Pan Capacity** 4 GN 1/1 pan; 8 GN 1/2 pans; 12 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1520mm x 650mm x 230mm

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## DS-CH-HW/H5

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**Pan Capacity** 5 GN 1/1 pan; 10 GN 1/2 pans; 15 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 2890mm x 445mm x 230mm

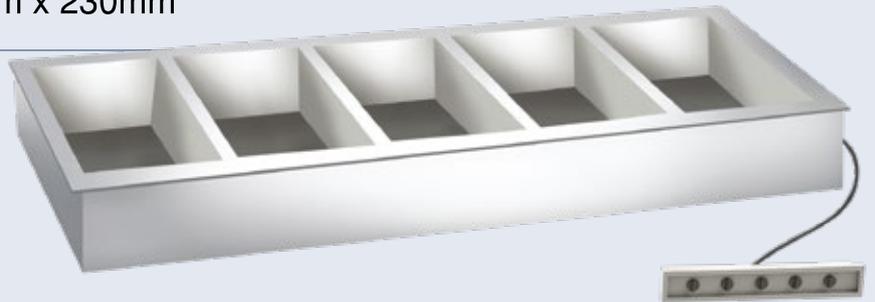
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## DS-CH-HW/V5

**Pan Capacity** 5 GN 1/1 pan; 10 GN 1/2 pans; 15 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1875mm x 650mm x 230mm





## REFRIGERATED DROP-IN COLD FOOD WELLS

- DSS Cold Wells use proven cold wall conductive cooling that doesn't blow air over the top of the food, so your food stays moist and appealing for hours. Less waste, lower food costs, and more sales means that more money goes back to your bottom line.
- High efficiency cold wall technology maintains refrigerated food temperatures without drying foods out with forced air. Foods stay fresher, longer.
- Self-contained refrigerated cold food wells requires no plumbing or drain connections resulting in simplified installation into any fabricated surface or fixture. Easily drop cold wells into most fabricated counters, chef tables or mobile carts.
- Designed to adapt and accommodate 1/1 GN pans, 1/2 GN pans and even 1/3 pans for variety of food displayed and served in different pan sizes and configurations.

# Refrigerated Drop-In Cold Food Well

Complete your merchandising & food serving system with DSS Cold Wells in addition to the Waterless Hot Food Drop-In Wells. Drop-in cold wells are available in various sizes with self-contained or remote compressor options.

## DS-CW-V1

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**Pan Capacity** 1 GN 1/1 pan; 2 GN 1/2 pans; 3 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 445mm x 650mm x 700mm

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## DS-CW-V2

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**Pan Capacity** 2 GN 1/1 pan; 4 GN 1/2 pans; 6 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 770mm x 650mm x 700mm

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## DS-CW-V3

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**Pan Capacity** 3 GN 1/1 pan; 6 GN 1/2 pans; 9 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1095mm x 650mm x 700mm

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*Note: Remote refrigeration system for the cold food drop-in well(s) is also available upon request.*

## DS-CW-V4

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**Pan Capacity** 4 GN 1/1 pan; 8 GN 1/2 pans; 12 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1420mm x 650mm x 700mm

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## DS-CW-V5

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**Pan Capacity** 5 GN 1/1 pan; 10 GN 1/2 pans; 15 GN 1/3 pans;  
(all in either 100mm or 150mm depth per well)

**W x D x H** 1745mm x 650mm x 700mm

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*Note: Remote refrigeration system for the cold food drop-in well(s) is also available upon request.*





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