

Optimum Hot & Cold Food

Holding & Serving Solutions



CIRCUM HEAT
by DSS



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CIRCUM HEAT® 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® 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.

Product Capacity 16 kg

Pan Capacity 3 GN 1/1 pans in 65mm depth or
2 GN 1/1 pans in 100mm depth

W x D x H 460mm x 650mm x 465mm



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.

Product Capacity 27 kg

Pan Capacity 6 GN 1/1 pans in 65mm depth or
3 GN 1/1 pans in 100mm depth

W x D x H 460mm x 650mm x 810mm



NEW

DS-CH-MH8/NV

Pan Capacity 8 GN 1/1 pans or 16 GN 1/2 pans

W x D x H 650mm x 800mm x 1150mm



NEW

DS-CH-MH10/NV

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



NEW

DS-CH-MH12/NV

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



NEW

DS-CH-MH14/NV

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



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

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



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



NEW

DS-MR10/NV

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



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

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



NEW

DS-CH-MH32/VI

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



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

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



NEW

DS-MH7 + MR7

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



NEW

DS-MH14 + MR14

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



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.

Product Capacity 54 kg

Pan Capacity 10 GN 1/1 pans in 65mm depth or
6 GN 1/1 pans in 100mm depth,
or 5 GN 2/1 pans

W x D x H 720mm x 800mm x 810mm



DS-CH-GN16

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

Product Capacity 87 kg

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

W x D x H 720mm x 800mm x 1080mm



DS-CH-MH30/2D

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

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

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

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

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.

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

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



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

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



DS-CH-BQ128

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



DS-CH-BQ192

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





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

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

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

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



DS-MR48

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

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

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

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

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

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

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)

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/R201M

(a mobile combi warmer for Rational Combi Oven 201)

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/R202

(a stationary combi warmer for Rational Combi Oven 202)

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

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

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/R202 (Motorized)

(a mobile combi warmer for Rational Combi Oven 202)

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

W x D x H 1030mm x 1150mm x 1900mm

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)

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.



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)

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

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

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



DS-CH-CW/C20.20 (Motorized)

(a mobile combi warmer for Convotherm Combi 20.20)

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

W x D x H 1030mm x 1150mm x 1900mm

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

Pan Capacity 20 GN 1/1 pans or 40 GN 1/2 pans
W x D x H 1100mm x 980mm x 2315mm

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

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

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

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



DS-CH-DW/2D

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

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



DS-CH-DW/3D

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

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



Heated Holding Drawer Warmers (Narrow Version)

DS-CH-DW/1DN

Pan Capacity GN 1/1 pans in 152mm depth (per drawer)
W x D x H 475mm x 660mm x 320mm



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



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





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.

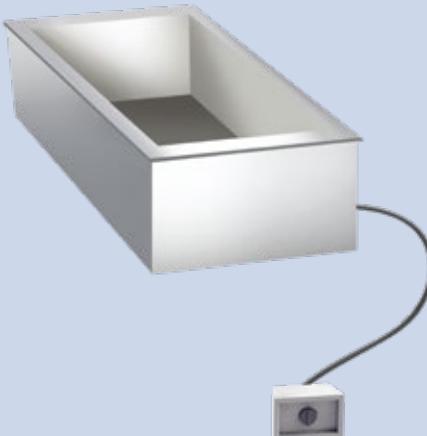
DS-CH-HW/H1

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



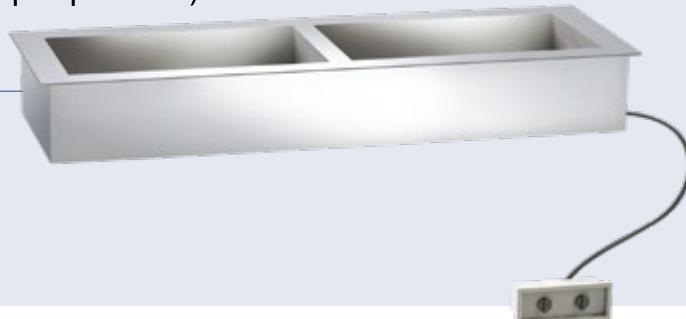
DS-CH-HW/V1

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

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



DS-CH-HW/H3

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



DS-CH-HW/V3

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)

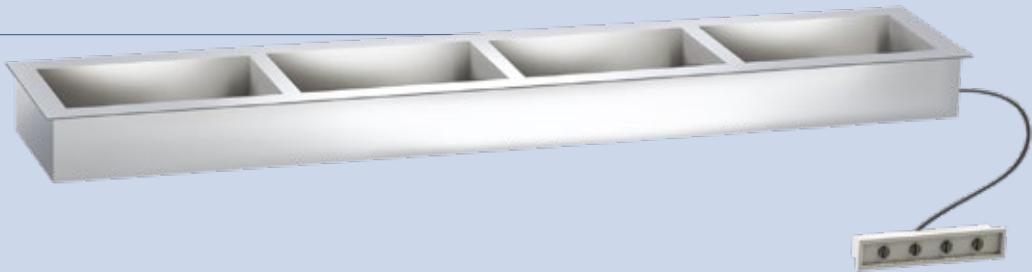
W x D x H 1155mm x 650mm x 230mm



DS-CH-HW/H4

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



DS-CH-HW/V4

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



DS-CH-HW/H5

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)

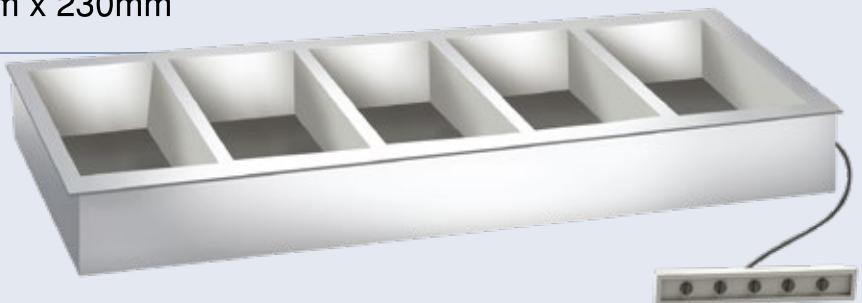
W x D x H 2890mm x 445mm x 230mm



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

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



DS-CW-V2

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



DS-CW-V3

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



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

DS-CW-V4

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



DS-CW-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 1745mm x 650mm x 700mm



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





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