

ENERGY STAR
AWARD 2024
PARTNER OF THE YEAR



FLEXIBILITY
STANDARD FEATURES, OPTIONS & BENEFITS

Continental[®]
Refrigerator

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About Continental



539 DUNKSFERRY ROAD, BENSALEM, PA, USA



3434 STATE ROAD, BENSALEM, PA, USA

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 our policy of always placing **customer satisfaction above all else**. Our products are *thoughtfully designed and assembled in the USA*, engineered for optimal performance, and *built to last*.

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

- ***2 Manufacturing Facilities***
- ***Privately Held Company***
- ***Over 2500 Models***
- ***Solutions Provider***

CONTACT THE FACTORY

TOLL FREE: 800-523-7138

LOCAL: 215-244-1400

continentalsales@nrac.com

www.continentalrefrigerator.com

WORKTOPS & UNDERCOUNTERS

SW27NBS

(Shown with **FLEXIBLE** options)



Customized Solution

Custom full-size cutting board

Benefit

Entire top of unit is utilized as a cutting surface



Customized Solution

Custom rear overhanging backsplash

Benefit

Increases worktop capacity & prevents things from falling

STANDARD FEATURE

Stainless steel front, top, and end panels
Magnetic, snap-in Santoprene™ door gasket
Automatic, hot gas condensate evaporator
Back-mounted compressor
Completely enclosed, vented & removable case back
Non-corrosive, plasticized fin evaporator coil

BENEFIT

Strength & durability
Easily removable for cleaning
Eliminates condensate water w/o drain or electric heater
Easily serviceable
Easily accessible for service
Better resistance to acidic products



NEW!

FRONT-BREATHING UNDERCOUNTERS

UC24SNGD

(Shown with FLEXIBLE options)

UC48NSS

FLEXIBLE Option
Hinged glass door(s)
Benefit
Ingredient/product visibility without need to open door

FLEXIBLE Option
Shallow Depth (27 5/8")
Benefit
Fits into tight spaces



Shallow Depth Models:
31 7/8" Height, 27 5/8" Depth



Standard Depth Models:
31 7/8" Height, 32" Depth

STANDARD FEATURE

- Overall height under 32"
- Front breathing (intake & exhaust from the front)
- Magnetic, snap-in Santoprene™ door gasket
- Slide-out condensing unit
- Stainless steel exterior and interior
- Cylinder lock in door(s)
- Performance-rated capillary tube system
- Automatic hot gas condensate evaporator

BENEFIT

- Able to fit under ADA required counter tops
- Conserves space by allowing cabinet to be flush against wall
- Easily removable for cleaning
- Easily serviceable
- Strength & Durability
- Prevents tampered or stolen product
- Sized for optimal system performance
- Eliminates condensate water w/o floor drain or electric heater

SANDWICH UNITS

SW60N24M

(Shown 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)

Customized Solution
External pan rail w/ front
flange to mount ticket rail

Benefit
Keeps non-refrigerated
ingredients within hands
reach & tickets within view

FLEXIBLE Option
Vision Panel Lid
in lieu of standard
insulated lid

Benefit
Ingredient visibility

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

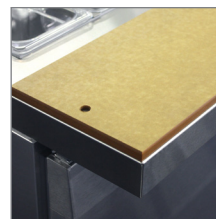


FLEXIBLE Option
Easy, in-the-field
conversion from door to
drawer or drawer to door,
or rehinging doors

Benefit
Workflow flexibility after
the installation, easy
cleaning & servicing



Drawer cage



Optional composite
cutting board



Optional 1/9 size crumb pan
recessed into cutting board

SW32N12M

(Shown with **FLEXIBLE** options)



Customized Solution

Removable custom insert to fit 9" bowls

Benefit

Customization of workflow, easy cleaning



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

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

⁺Certain models only

NEW! SHALLOW DEPTH BASE MODELS

RA43SN6

(Shown with FLEXIBLE options)



FLEXIBLE Option

Hinged flat vision panel lid

Benefit

Ingredient 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

Fits (4) 1/6 pans - Conserves kitchen space without compromising food storage capacity

STANDARD Feature

Overall depth under 32" (Standard depth = 37")

Benefit

Allows unit to fit into tighter spaces than Standard Unit



STANDARD FEATURE

Refrigerated section w/ half door above the condensing unit

Door or drawer combinations

Various pan top opening options

Drawers fits industry-standard 12" x 20" x 6" pans

Insulated hood & lid⁺

Slide-out condensing unit

BENEFIT

Added storage capacity

Maximize usable storage space

Versatility to meet operational needs

Standard food capacity, smaller footprint

Helps maintain food temperatures in pans

Easily serviceable

⁺Base Model Sandwich Units only

PIZZA PREP TABLES

PA68N

(Shown with **FLEXIBLE** options)



FLEXIBLE Option
Composite cutting board
Benefit
Heat, cold, stain, & scratch resistant

FLEXIBLE Option
16-gauge overshelves (single or double)
Benefit
Easier item storage and handling at an arm's reach

FLEXIBLE Option
Ticket rail
Benefit
Keeps tickets within view

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
Pan slides (door cutaway for viewing)
Benefit
Organization of sheet pans



Drawer cage

STANDARD FEATURE

Reversing condenser fan

Refrigerated section w/half door above the condensing unit

Low profile angled rail

Expansion valve system

Dial controller w/ built-in, off-cycle defrost timer

Slide-out condensing unit

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

MILK COOLERS

MC4NSSD

(Shown with **FLEXIBLE** options)

FLEXIBLE Option
Low profile evaporator coil
(dual access models)

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

FLEXIBLE Option
Stainless steel interior

Benefit
Added strength and
durability, easy to clean

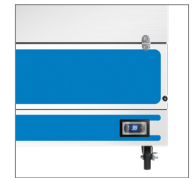
FLEXIBLE Option
Corner or wrap-
around bumpers

Benefit
Added protection
to exterior of unit



FLEXIBLE Option
Laminate or
powder coating

Benefit
Exterior customized
to school cafeteria
color/design



FLEXIBLE Option
Floor foot pedal lock

Benefit
Prevents unit from
moving out of place



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

GRIDDLE STANDS

D72GN

(Shown 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

Benefit

Stronger to support extra-heavy equipment

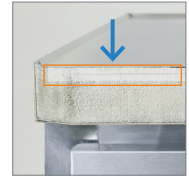


FLEXIBLE Option

Integral heat shield (shown cutaway)

Benefit

Prevents extreme heat from corroding unit



Drawer cage

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



ENERGY STAR certified models!

Certain models only. See specification sheets for more information.

BAR EQUIPMENT

KC59NGD

(Shown 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

FLEXIBLE Option

Riser base (field installed)

Benefit

Increases height by 2"

BB59SNSSGD

(Shown with **FLEXIBLE** options)

Customized Solution

Full-width composite cutting board

Benefit

Space to cut garnishes for drinks

Customized Solution

5 1/2" backsplash

Benefit

Helps prevent food/drinks from falling behind unit



FLEXIBLE Option

Move the condensing unit to right (standard on left)

Benefit

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

FLEXIBLE Option

Riser base (field installed)

Benefit

Increases height by 2"

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

REACH-INS & PASS-THRU

2RNSSHD

(Shown with FLEXIBLE options)



FLEXIBLE Option
Chrome-plated wire rod or stainless steel pan slides (shown)

Benefit
Prep ahead, space-saving storage

FLEXIBLE Option
Half doors on right, full door on left

Benefit
Workflow flexibility

FLEXIBLE Option
Factory-encased laminated door fronts

Benefit
Aesthetics to match kitchen design, easy to clean



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

1RSENGDHD

(Shown with **FLEXIBLE** options)



 **FLEXIBLE Option**
 Hinged glass door
Benefit
 Ingredient/product visibility without need to open door

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

← **UNDER 18" WIDE!** →

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

⁺Slim Line models have 2" foam insulation

Designer line

REACH-INS & ROLL-INS

D2RENSSGDHD

(Shown with FLEXIBLE options)



FLEXIBLE Option
Half doors, solid doors/hinged glass doors combinations

Benefit
Versatility in storage & display options

FLEXIBLE Option
Stainless steel or chrome shelves

Benefit
Sturdy & corrosion resistant

FLEXIBLE Option
Universal stainless steel pan slides (shown)

Benefit
Prep ahead space saving storage

Standard air distribution down duct system



Optional correctional facility security package



D1RINSS



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

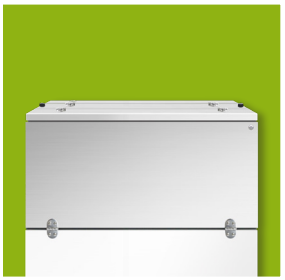
HOW TO BUY

LOCAL SALES REPRESENTATIVES

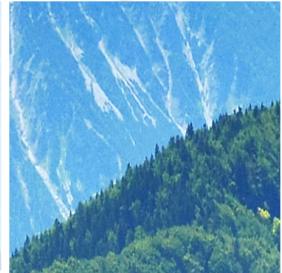
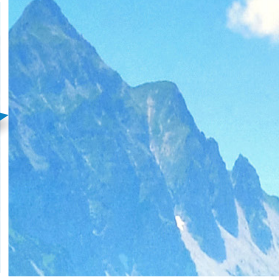
STATES COVERED

LOCAL SALES REPRESENTATIVES	STATES COVERED
Wyllie Marketing Weymouth, MA (781) 340-6157	ME, RI, NH, MA, VT, CT
Link 2 Hospitality Solutions Rochester, NY (585) 254-1780	Upstate NY
C.R. Peterson Associates Avon, MA (800) 257-4040	N. NJ, New York City
Schmid Dewland & Associates Marlton, NJ (856) 783-3400	E. PA, DE, S. & Central NJ
Link 2 Hospitality Solutions Bridgeville, 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)
Alliance Foodservice Equipment Pickerington, OH (800) 833-0797	OH, KY
Stiefel Associates, Inc. Edinburgh, IN (800) 832-6442	IN
Jay Mark Group, LTD Elk Grove Village, IL (847) 545-1918	N. IL
North Star Agency Minneapolis, 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
Premier Foodservice Group Norcross, GA (877) 667-2192	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 Pembroke Pines, FL (864) 248-6260	Latin America, Caribbean
Premier Foodservice Group Norcross, GA (877) 667-2192	AI, FL (Panhandle), GA, E. TN (E. of Tenn River)
Desert Peak Marketing Denver, CO (303) 790-2424	CO, S. ID, MT, UT WY
Roller & Associates Seattle, WA (206) 547-3555	WA, OR, AK, N. ID
Foodservice Equipment Agents Placentia, CA (714) 693-3329	AZ (Bull Head City), S. CA, S. NV
Inform Foodservice Solutions Walnut Creek, CA (800) 655-7756	N. CA, N. NV
EMC Hospitality Kealahou, HI (808) 315-2077	HI
Desert Peak Marketing Phoenix, AZ (602) 255-0976	AZ (except Bull Head City), NM, TX (El Paso)
Forbes Hever & Wallace, Inc. Coppell, TX (972) 219-8898	OK, TX (except El Paso)

ENERGY STAR
AWARD 2024
PARTNER OF THE YEAR



Over
300 models
certified!



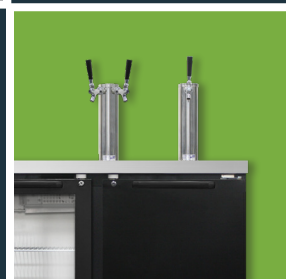
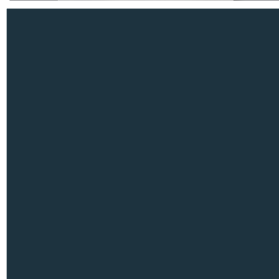
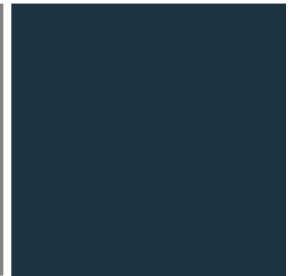
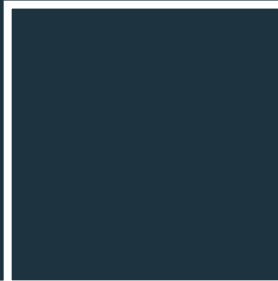
Continental Refrigerator is proud to
be an **ENERGY STAR®** Partner



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

