Main Specifications

Туре					Standard Type				
Series					i Cooker 和				
Model					NFRW-	NFRW-		NFRW-	
Body	Externa	al T	Width(mm)		ic-24 1,260	ic-28 1,260		ic-32 1,260	
,	dimens			epth(mm)	760	760		760	
				eight(mm)	1,403	1,533		1,663	
	Weight (kg)				Approx. 230	Approx. 2	44	Approx. 265	
	Туре				4 rows				
	Exterior				Molded resin				
	Interior				Aluminum, stainless steel				
	Rack height (mm)				130				
	Casters				Fixed wheels: Diameter of 250 mm × 2 Rotating wheels: Diameter of 1,500 mm × 4				
	Brake				Foot stopper				
	Bumper				Extrusion molded vinyl chloride Molded rubber				
	Flat	Number			24	28		32	
	trays	Style			Pass-through style				
		Dime	en	W400 × D325 (mm)	Δ Δ Δ			Δ	
		sions		W450 × D325 (mm)	•	•		•	
				W480 × D325 (mm)	•	•		•	
		Hot		W400 tray	_				
		&col widtl		W450 tray	Hot compartment : 205 - 265 Cold compartment : 205 - 145				
				W480 tray	Hot compartment : 205 - 265 Cold compartment : 205 - 145				
Doors	Frame				Colored aluminum				
	Windows				Double polycarbonate				
	Opening angle				Hot : 270° Cold : 180°				
Power	Power source				Single-phase 220 V 50/60 Hz				
	Power connector				Magnetic plug				
	Example power consumption				2,010W	2,060W		2,160W	
Heated	Temp. inside cart			e cart	65 ℃ – 75 ℃				
compartment		Heating method			Far infrared panel heater				
		Heater capacity			830W×2	1,030W×2		1,080W×2	
Cold compartment		Temp. inside cart			5℃ - 10℃				
		Cooling method			Circulated cold air				
		Compression capacity			400W			600W	
Driving/Stopping control					-				
Safety function					Single-phase 220 V circuit breaker / Overboost protection device				

Using the Cart

- The manual for this product comes with a written guarantee.
- It will be issued by the store of purchase upon entering the necessary information. Be sure to check the information and keep it in safe storage
- We recommend customers to take out our maintenance package
- The temperature in the room where carts are stored should be kept below 30 °C to ensure the management of temperature inside the carts.

! Safety Precautions

- Be sure to read the manual first to ensure the correct and safe handling of the cart.
- ●The carts require regular, once-a-year inspections to ensure their long-term use and maintaining of safety.

Note that some of the features are subject to change for the purpose of making improvements without prior notification.

The colors may differ slightly from those shown in this pamphlet due to differences in the ink used during printing.



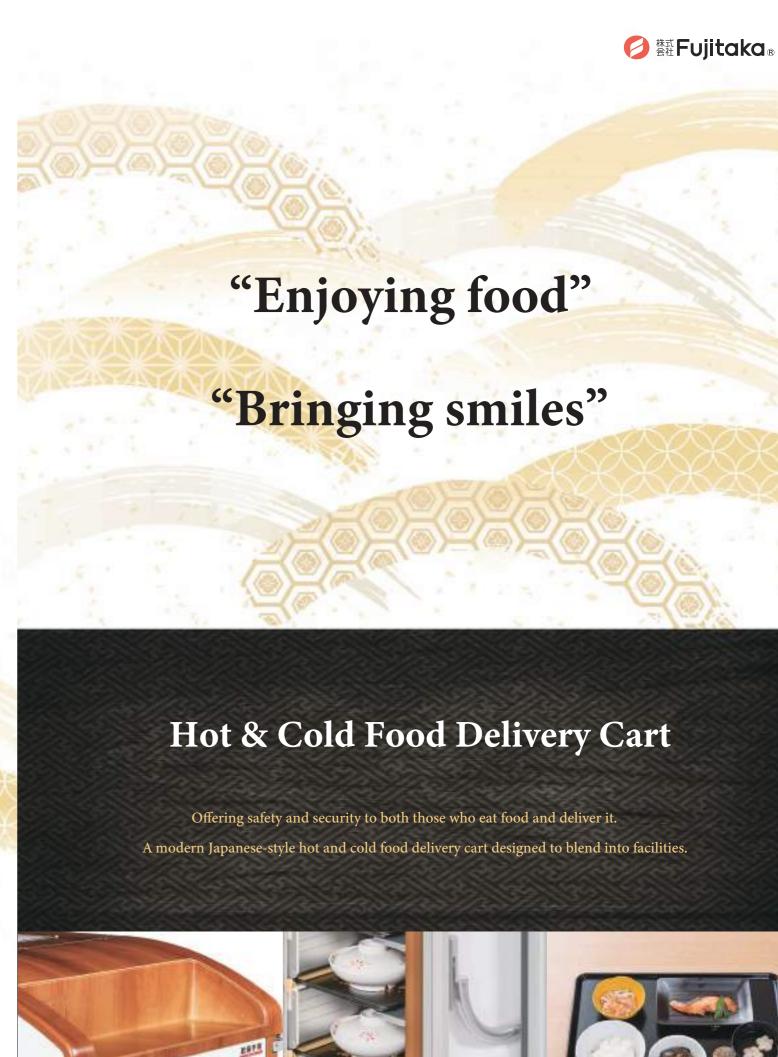
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http://www.fujitaka.com/haizensya/





Standard Type

i Cooker NAGOMI

Offering peace of mind and hospitality

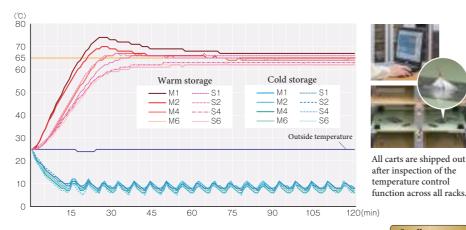
A modern Japanese-style hot and cold food delivery cart designed to blend into facilities.



Temperature Control Function to Ensure the Suppression of Bacteria and Safe Delivery of Food

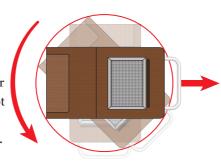
We paid particular attention to the temperature control function to ensure safety. The temperature tends to differ greatly between the upper and lower racks inside a hot and cold food delivery cart, so we improved the temperature control function, achieving the strictest standard in the industry of a temperature variation of ± 5.0 ℃

*At time of shipment. Allows maintaining of temperature at a uniform 65 °C or higher at which most bacteria die, ensuring safety during food delivery.



Same Capacity While Allowing Smooth Passage Through 800 mm-Wide Doorways

The cart capacity is the same as former models sold by our company, while the external size has been reduced by 40 mm. This has improved its maneuverability when navigating corners, using elevators or using it in tight spaces. It is the smallest hot and cold food delivery cart in the industry capable of carrying 480 mm-wide flat trays.



Compact design

Utility Space for Placing Food Tags and Other Small Items

A new utility space has been incorporated into the design for placing food tags and other small items used when delivering food. This has boosted convenience.



Easy Removal and Cleaning of Filter

The cooling unit filter can be removed and cleaned by simply pulling it out of



getting in the way.

Fully Folding Door That

Does Not Get in the Way

The external door folds fully to the side

allowing trays to be taken out without

Circuit breaker

Control Panel Allowing Adjusting of **Temperature for Each Room**

The temperature setting and temperature inside the room are displayed simultaneously. Temperatures inside the cart can also be adjusted to suit individual rooms. The panel displays an error code when a problem occurs.





Lineup

Optional





Reddish-brown lacquer-like color

