

ENERGY STAR  
AWARD 2024  
PARTNER OF THE YEAR



**FLEXIBILITY**  
STANDARD FEATURES, OPTIONS & BENEFITS

**Continental<sup>®</sup>**  
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](mailto:continentalsales@nrac.com)

[www.continentalrefrigerator.com](http://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)<sup>+</sup>

## 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

<sup>+</sup>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<sup>+</sup>

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

<sup>+</sup>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

Front breathing refrigeration system

Unique air flow distribution across back of unit

Electronic controller w/ digital display

7 sizes in refrigerators, 4 sizes in freezers

Easy glide, fully extendable drawers

- Built-in drawer cage

- Built-in safety clips

- Heavy-duty drawer track

Stainless steel interior, exterior & rear

Thermal Expansion Valve (TXV)

## BENEFIT

Allows cabinet to be flush against the wall

Optimally placed fans distribute air to all drawer sections

Higher accuracy & better user control

Versatility for different space constraints

Greater capacity & easy reach for cleaning

Removable for cleaning & servicing

Protects drawer from coming off track

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

Greater strength for supporting heavy equipment

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)

**FITS  
FULL-SIZE  
HOTEL  
PANS!**

 **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<sup>+</sup>

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

<sup>+</sup>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
Pecinka Ferri Associates Fairfield, NJ (973) 812-4277	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
Wickersham Marketing 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  
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Over  
**300 models**  
certified!



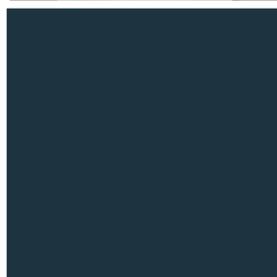
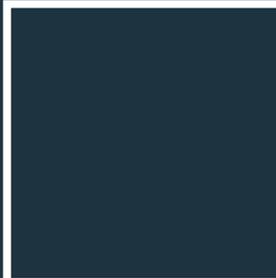
Continental Refrigerator is proud to  
be an **ENERGY STAR®** Partner



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

