

Coolscapes™
Undercounters/Worktables:
Fresh Foods. Cool Refrigeration.



Coolscapes™ Undercounter/Worktables

You choose - door, drawers, refrigerator, freezer - the list goes on! Coolscapes™ undercounters/worktables are designed to be easy to work from and supply storage that seamlessly fits into your operation. Newly redesigned, GreenGenius™ hydrocarbon refrigeration systems exceeds DOE standards, makes foods safer than ever and provides you an enormous product offering. Let Coolscapes with GreenGenius undercounters/worktables be the solution to your refrigeration needs.

Durable, rugged stainless steel sides, top and front

Full 2" thick polyurethane foam insulation keeps the heat out and the cold in for efficient operation

Easy-grip, integrated door/drawer handle protects the gasket extending its life and is ergonomically designed

Solid doors, glass doors or drawers, your choice. Doors are field rehingable
Unit shown with optional hinging

Options like various height casters, legs, overshelves, cutting boards, exterior thermometer and more.



Now with new GreenGenius™ R290 Refrigeration

GreenGenius is our most advanced, energy efficient, environmentally friendly hydrocarbon refrigeration system we have ever produced. This new system maximizes refrigeration efficiency and energy savings all while helping to save the environment by utilizing natural R290 refrigerant which has one of the lowest GWP (Global Warming Potential) of any commercially approved refrigerants. Most models also meet ENERGY STAR® standards. Visit energystar.gov for a complete list.



Available as undercounter/work top or with 4" backsplash

Flat top



4" backsplash



Epoxy coated shelves are easily adjustable on pilasters to accommodate your storage needs

Easy to clean ABS door liner and easy to remove gaskets



3 Year

full parts/labor, plus additional 2 years compressor part warranty

Warranty

Smart door hinges that close up to 90° and stay open past 90°

Sizes available from 24" to 72" wide for refrigerators and 27" to 60" wide for freezers.





What is GreenGenius™?

GreenGenius is Delfield's most energy efficient, environmentally friendly hydrocarbon based refrigeration system. GreenGenius was built from 60 years of Delfield refrigeration knowledge and uses natural occurring refrigeration technology to produce Delfield's best refrigeration system ever. This new system uses R290 refrigerant, a natural hydrocarbon refrigerant that allows GreenGenius to meet and/or exceed new Department of Energy (DOE) and ENERGY STAR® 3.0 standards on most units. With adaptive defrost you never again have to worry about when your system will go into defrost, the system monitors the environment and automatically adjusts defrost times so you always have a clean, ice free evaporator, all the time. Look for this symbol on Delfield refrigeration products. The next generation of refrigeration system is here in GreenGenius.

Find out more about **GreenGenius** at www.delfield.com

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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