

Manufactured in the UK, to meet the demands of commercial kitchens around the world.

When space is at a premium, and preparation workspace is required, a refrigerated counter provides a practical, flexible and cost effective solution.

These shallow depth, all stainless steel counters provide commercial caterers with a multitude of flexible refrigerated storage options for Gastronorm 2/3 sized shelves, pans or trays.

Available in a variety of temperature ranges including Refrigerators, Meat and Deep Freeze options. Precision counters are available in 2, 3 and 4 sections with your choice of door / drawer configurations.

A 43°C high ambient refrigeration system, managed by an electronic controller, provides accurate temperature control and peace of mind 24 hours a day. Audio visual temperature alarms come as standard, along with HACCP capability.

The self contained side-mounted refrigeration system draws and vents from the front allowing the counter to be built-in to your kitchen. Defrost is automatic and our energy saving waste heat recovery vaporiser system eliminates the need for a drain.



Thoughtful Design Features

Including evaporators which are located in the "dead" space behind the door mullion providing better use of space and superior cooling. Counters can be specified with left or right handed refrigeration systems at no extra cost.



Door & Drawer Configurations

Lockable self-closing doors can be replaced with banks of 2 or 3 GN 2/3 drawer sets. Any or all counter doors can accept a drawer set offering superior utilisation of available storage space. Stainless steel drawers, shelf slides and racking are easily removed for cleaning.



Worktop Options

precision counters are designed so they can be supplied with numerous worktop options; or even no worktop at all. Optional pan cut outs, heated gantries, refrigerated pan grids and upstands can be added as well as custom sized worktops.

General Specifications

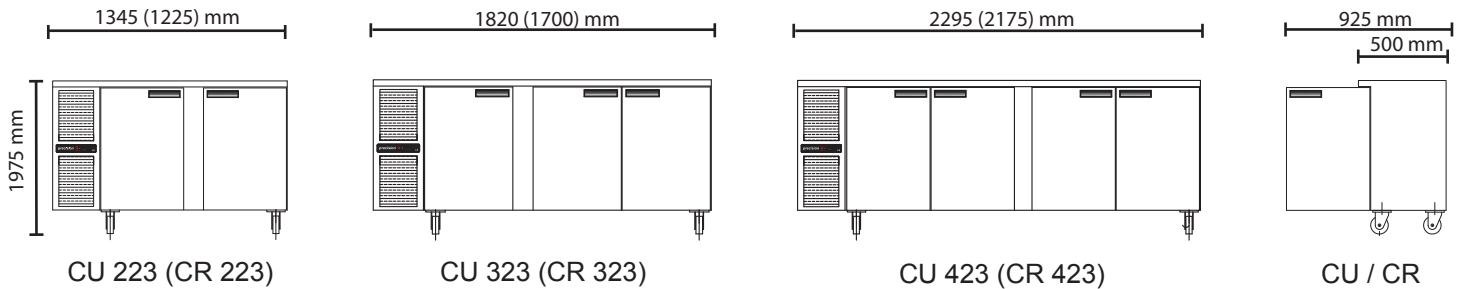
High ambient (43°C) refrigeration system
 Electronic controller with alarms
 Automatic off cycle defrost (H)
 Electronic hot gas defrost (M)
 Stainless steel interior and exterior
 Zero ODP injected polyurethane insulation
 2/3 gastronorm shelving system
 Removable racking with anti-tilt slides
 Coved interior and base
 Self closing doors (LOCKING IF WORK-TOP SUPPLIED)
 Removable magnetic door gasket
 Left or right hand condensing unit
 Heavy duty brake and swivel castors

Options

Extra shelves and slides
 Trayslides 2/3
 Glass door (M)
 Bank of (2) drawers (NON-LOCKING)
 Bank of (3) drawers (NON-LOCKING)
 150 / 100 / 25mm legs / feet
 Height options: 725 - 900mm
 Worktop c/w 55 or 100mm upstand
 Extended / Custom worktops
 Overshelf or gantry
 Remote condensing unit - R
 ST/ST back
 Helicoil cable

Temperatures

Refrigerators (H) 1 / 4 C
 Meat / Chilled Food (M/C) -2 / 4 C
 Freezer (L) -18 / -22 C



Technical Data

model	temp. °C	nom. cap. litre	l mm	d mm	h mm	gas	shelves	ref. cap. watts	evap. @ °C	power	amps	wt. kg
Two door gastronorm bench counter 200 ltr / 7.5 cu.ft.												
HCU 223 SS	1 / 4 C	200	1345	500	875	R134A	2	400	-5 C	240 / 50 / 1	2.5	125
MCU 223 SS	-2 / 4 C	200	1345	500	875	R134A	2	400	-10 C	240 / 50 / 1	2.5	125
LCU 223 SS	-18 / -22 C	200	1345	500	875	R404A	2	650	-30 C	240 / 50 / 1	3.0	130
Three door gastronorm bench counter 300 ltr / 10.5 cu.ft.												
HCU 323 SS	1 / 4 C	300	1820	500	875	R134A	3	400	-5 C	240 / 50 / 1	2.5	155
MCU 323 SS	-2 / 4 C	300	1820	500	875	R134A	3	400	-10 C	240 / 50 / 1	2.5	155
LCU 323 SS	-18 / -22 C	300	1820	500	875	R404A	3	650	-30 C	240 / 50 / 1	3.0	160
Four door gastronorm bench counter 400 ltr / 15 cu.ft.												
HCU 423 SS	1 / 4 C	400	2295	500	875	R134A	4	400	-5 C	240 / 50 / 1	2.5	175
MCU 423 SS	-2 / 4 C	400	2295	500	875	R134A	4	400	-10 C	240 / 50 / 1	2.5	175
LCU 423 SS	-18 / -22 C	400	2295	500	875	R404A	4	650	-30 C	240 / 50 / 1	3.0	180

Note: remote models are shorter in length - CONTACT SALES TEAM