

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

Precision Prep Counters provide the best in refrigerated preparation counters whether it be for salads, pizzas, sandwiches, tapas, desserts and much more.

These durable, all stainless steel Prep Counters incorporate a truly effective bi-flow cold air distribution system ensuring a food storage temperature of 4°C.

The PPC is available in 2, 3 and 4 door models with your choice of door / drawer configurations. All benefit from a forced air distribution system directing air around, up and over the recessed Gastronorm 1/3 pans whilst simultaneously cooling the lower storage area.

The self contained rear-mounted refrigeration system is managed by an electronic controller providing accurate temperature control, audio visual temperature alarms as well as HACCP capability.

Defrost is automatic and waste water is vaporised automatically.



### Gastronorm Pan Grid

The recessed blown air well provides effective storage for 150mm deep GN 1/3 size pans. A retractable cover encloses the unit during and outside of service periods helping to maintain temperature and reducing energy costs.

### Door & Drawer Configurations

Self-closing doors can be replaced with banks of 2 or 3 Gastronorm 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 ladder racking are easily removed for cleaning.

### Mobility

**precision** prep counters are mounted on heavy duty, anti-slide brake and swivel castors, as standard. This provides mobility for easy cleaning whilst the castor's locking function ensures stability once unit is set in place. Legs are available as a no cost option.

### General Specifications

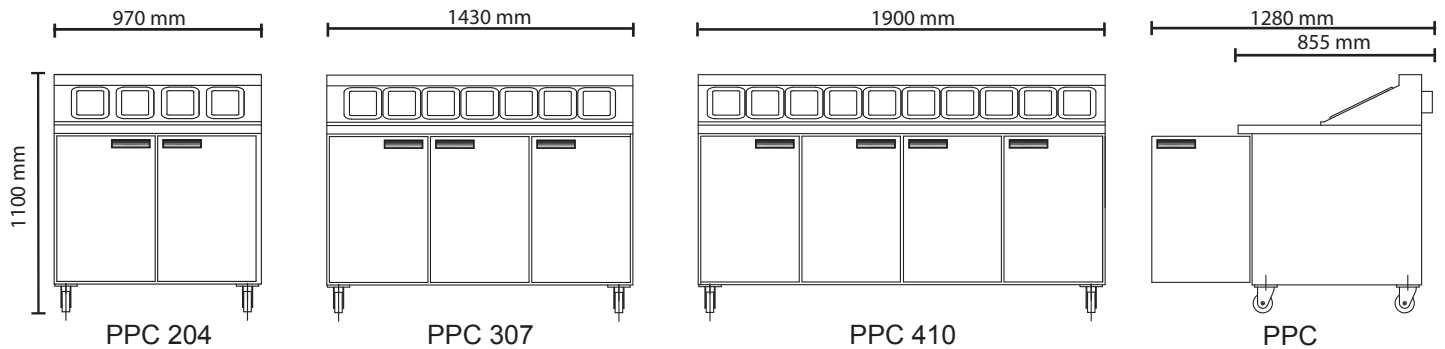
High ambient (32°C) refrigeration system  
 Electronic controller with alarms  
 Electronic hot gas defrost  
 Stainless steel interior and exterior  
 Zero ODP injected polyurethane insulation  
 Open well to suit 1/3GN pans  
 Retractable night blind  
 Worktop height 875mm  
 Removable magnetic gaskets  
 Rear mounted condensing unit  
 Heavy duty brake and swivel castors

### Options

Bank of (2) drawers (NON-LOCKING)  
 Bank of (3) drawers (NON-LOCKING)  
 1/3 GN pan set  
 ST/ST back  
 Helicoil cable

### Temperatures

Refrigerators (H) 1 / 4 C



### Technical Data

model	temp. °C	nom. cap. 1/3 PANS	l mm	d mm	h mm	gas	shelves	ref. cap. watts	evap. @ °C	power	amps	wt. kg
<b>Prep Counter</b>												
PPC 204	1 / 4 C	4	970	855	1110	R404A	4	1574	-5 C	240 / 50 / 1	5.25	110
PPC 307	1 / 4 C	7	1430	855	1110	R404A	6	1873	-5 C	240 / 50 / 1	7.0	140
PPC 410	1 / 4 C	10	1900	855	1110	R404A	8	2707	-5 C	240 / 50 / 1	10.5	170

Note: unit requires rear / top ventilation