

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

Precision's durable all stainless steel Gastronorm Cabinets have been designed to provide commercial caterers with cost effective and reliable refrigerated storage solutions.

Available in a variety of temperature ranges including Refrigerators, Deep Freeze, Wine, Fish, Heated and Dual Temperature models. Our standard -2° / $+4^{\circ}\text{C}$ Refrigerators offer incredible flexibility, capable of storing Fresh Meat, Chilled Foods and General Produce.

A simple ergonomically designed stainless steel handle provides positive access to a Gastronorm shelving system, while a 43°C high ambient refrigeration system - managed by Precision's iCool energy saving 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 top mounted refrigeration system can easily be removed for servicing whilst the "Pod" mounted evaporator leaves the interior storage space free of any machinery. Defrost is automatic and our energy saving waste heat vaporiser system eliminates the need for a drain.



Thoughtful Design Features

These include: Extra thick door insulation providing extra strength and thermal properties, as well as protecting the door gasket whilst loading shelves. Low external height dimension, coupled with castors, allow the cabinet to easily fit through standard door openings.

Gastronorm Shelving

Lockable self-closing doors, with removable magnetic balloon type gaskets provide access to a Gastronorm 2/1 shelving system. GN 2/1 or 1/1 pans, shelves and trays are supported on removable anti-tilt stainless steel slides and ladder racking.

Mobility

precision cabinets 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 the cabinet is set in place. Legs are available as a no cost option



General Specifications

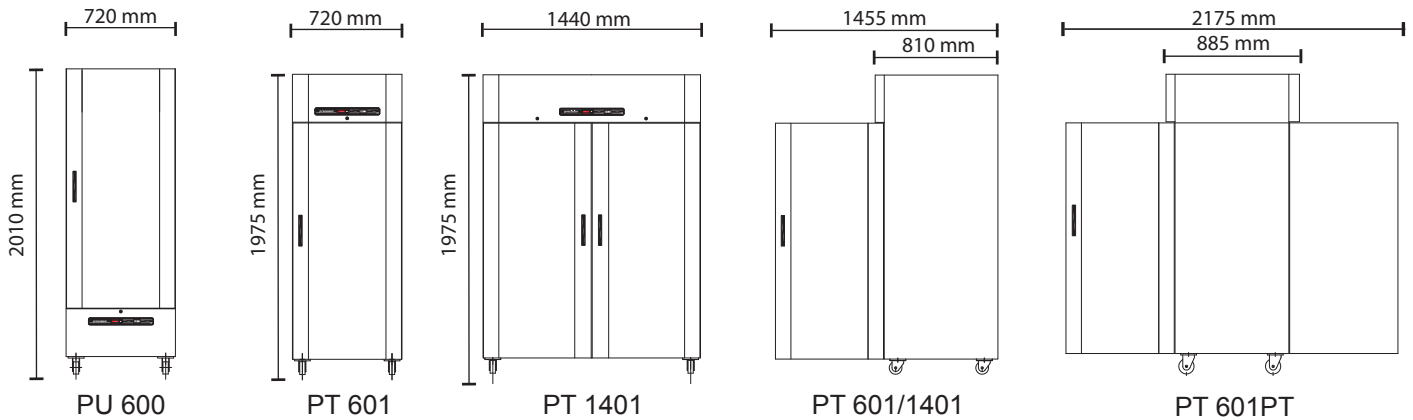
- High ambient (43°C) refrigeration system
- iCool Energy saving controller with alarms
- Electronic defrost (M & L)
- Waste heat vaporiser
- Stainless steel interior and exterior
- Zero ODP injected polyurethane insulation
- 2/1 & 1/1 gastronorm shelving system
- Removable racking with anti-tilt slides
- Coved interior and base
- Lockable self closing doors
- Removable magnetic door gasket
- Heavy duty brake and swivel castors

Options

- Extra shelves and slides
- Glass door (M)
- Interior light
- Half doors (M)
- Wine model (W) 10 shelves
- ST/ST back
- 150 / 100mm legs
- Remote condensing unit - R
- Helicoil cable
- L / R hinge

Temperatures

Refrigerators (M)	-2 / 4 C
Wet fish (F)	-2 / 2 C
Deep freeze (L)	-18 / -22 C
Wine (W)	8 / 10 C
Heated (X)	78 / 82 C



Technical Data

model	temp. °C	capacity litre	w mm	d mm	h mm	gas	shelves	ref. cap. watts	evap. @ °C	power	amps	wt. kg
Single section gastronorm cabinet 600 ltr / 21 cu.ft.												
MPT 601 SS	-2 / 4 C	600	720	810	1975	R134A	4	425	-10 C	240 / 50 / 1	2.5	155
LPT 601 SS	-18 / -22 C	600	720	810	1975	R404A	4	755	-30 C	240 / 50 / 1	3.0	160
XPT 601 SS	78 / 82 C	600	720	810	1975	-	4	-	-	240 / 50 / 1	6.0	155
HLT 601 SS	M / L	300 / 300	720	810	1975	M / L	4	M / L	M / L	2 x 13amp	M / L	185
Double section gastronorm cabinet 1400 / 45 cu.ft.												
MPT 1401 SS	-2 / 4 C	1400	1440	810	1975	R134A	8	625	-10 C	240 / 50 / 1	3.0	200
LPT 1401 SS	-18 / -22 C	1400	1440	810	1975	R404A	8	900	-30 C	240 / 50 / 1	4.0	205
Under mount single section gastronorm cabinet 600 ltr / 21 cu.ft.												
MPU 600 SS	-2 / 4 C	600	720	810	2010	R134A	4	425	-10 C	240 / 50 / 1	2.5	155
FPU 600 SS	-2 / 2 C	600	720	810	2010	R134A	8*	425	-5 C	240 / 50 / 1	2.5	175
LPU 600 SS	-18 / -22 C	600	720	810	2010	R404A	4	755	-30 C	240 / 50 / 1	3.0	160

Reduced height option for undermount models

8* - Fish cabinet has 8 off 2/1 x 100mm GN pans, on fixed racking

HLT 601 - has under mount vap tray