

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 durable, all stainless steel Gastronorm 1/1 counters provide commercial caterers with a multitude refrigerated storage options

Available in a variety of temperature ranges including Refrigerators, Meat, Fish and Deep Freeze models. Precision counters are available in 1, 2, 3 and 4 sections with your choice of door / drawer configurations.

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 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 vaporiser eliminates the need for a drain



shows optional pan grid and drawers



Thoughtful Design Features

Including evaporators which are located in the "dead" space behind the door mullion providing better use of space and superior cooling. Cabinets 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 1/1 drawer sets. Any or all counter doors can accept a drawer set offering superior utilisation of storage space. Stainless steel drawers, shelf slides and ladder 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

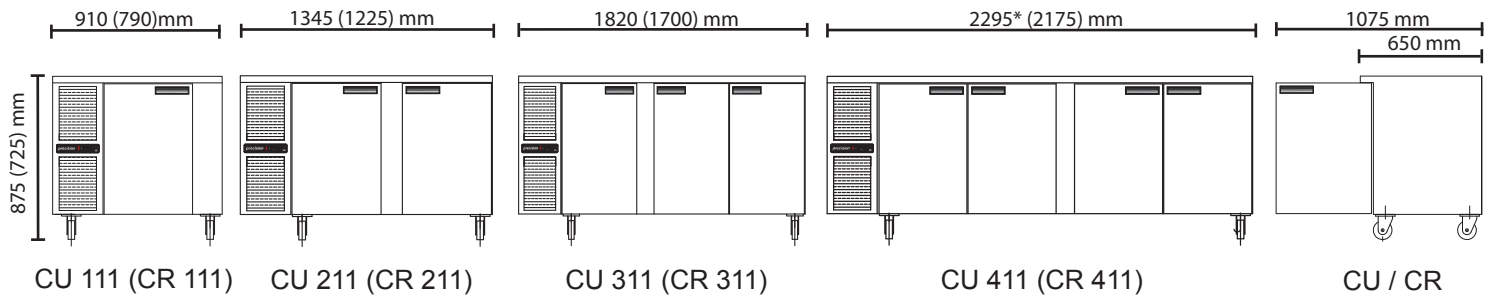
High ambient (43°C) refrigeration system
iCool Energy saving controller with alarms
Electronic defrost (M & L)
Stainless steel interior and exterior
Zero ODP injected polyurethane insulation
1/1 gastronorm shelving system
Removable racking with anti-tilt slides
Coved interior and base
Self closing doors (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 1/1
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 (M) -2 / 4 C
Wet fish storage (F) -2 / 2 C
Deep freeze storage (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
One door gastronorm bench counter 150 ltr / 5.5 cu.ft.												
MCU 111 SS	-2 / 4 C	150	910	650	875	R134A	2	410	-10 C	240 / 50 / 1	2.5	110
LCU 111 SS	-18 / -22 C	150	910	650	875	R404A	2	650	-30 C	240 / 50 / 1	3.0	115
Two door gastronorm bench counter 300 ltr / 10.5 cu.ft.												
MCU 211 SS	-2 / 4 C	300	1345	650	875	R134A	4	410	-10 C	240 / 50 / 1	2.5	140
LCU 211 SS	-18 / -22 C	300	1345	650	875	R404A	4	650	-30 C	240 / 50 / 1	3.0	145
Three door gastronorm bench counter 450 ltr / 16 cu.ft.												
MCU 311 SS	-2 / 4 C	450	1820	650	875	R134A	6	410	-10 C	240 / 50 / 1	2.5	170
LCU 311 SS	-18 / -22 C	450	1820	650	875	R404A	6	650	-30 C	240 / 50 / 1	3.0	175
Four door gastronorm bench counter 600 ltr / 21 cu.ft.												
MCU 411 SS	-2 / 4 C	600	2295	650	875	R134A	8	410	-10 C	240 / 50 / 1	2.5	190
LCU 411 SS	-18 / -22 C	600	2395*	650	875	R404A	8	850	-30 C	240 / 50 / 1	3.0	195

Note: remote models are shorter in length (dims)

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