

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

Precision's durable all stainless steel wide Gastronorm Cabinets have been designed to provide commercial caterers with cost effective and reliable refrigerated storage solutions where front to back depth is at a premium.

Refrigerator and Deep Freeze temperature ranges are available. 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 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

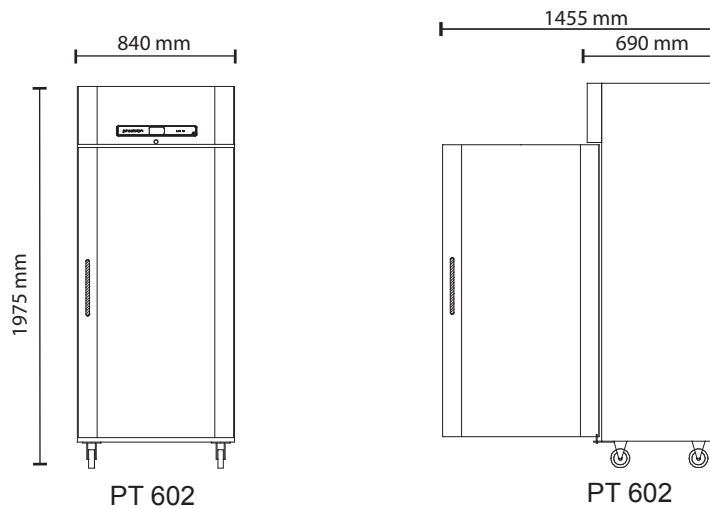
High ambient (43°C) refrigeration system
iCool energy saving controller with alarms
Electronic defrost
Waste heat vaporiser
Stainless steel interior and exterior
Zero ODP injected polyurethane insulation
2/1 gastronorm shelving system
Removable racking with anti-tilt slides
Coved interior and base
Lockable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

Options

Extra shelves and slides
Glass door (M)
Interior light
Half doors
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
Deep freeze (L) -18 / -22 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 602 SS	-2 / 4 C	600	840	690	1975	R134A	4	425	-10 C	240 / 50 / 1	2.5	155
LPT 602 SS	-18 / -22 C	600	840	690	1975	R404A	4	500	-30 C	240 / 50 / 1	3.0	160