

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 Precision's iCool 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

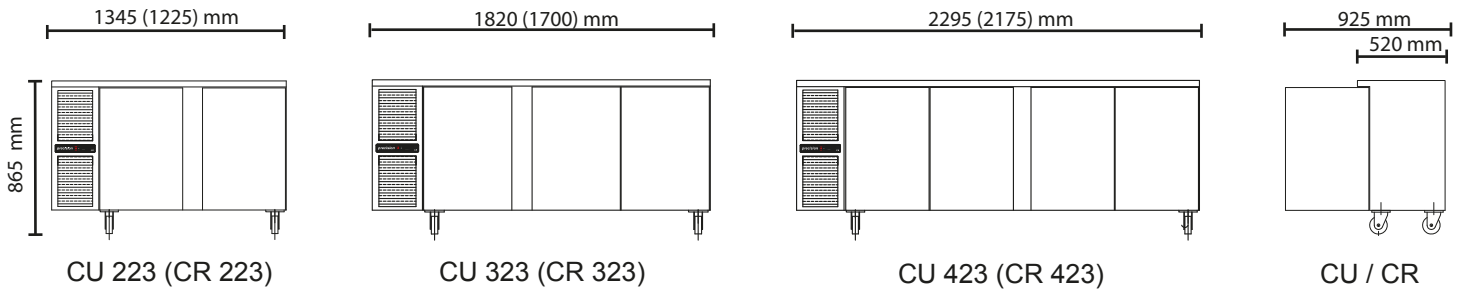
High ambient (43°C) refrigeration system
iCool Energy saving controller with alarms
Electronic defrost (M)
Stainless steel interior and exterior
Zero ODP injected polyurethane insulation
2/3 gastronorm shelving system
Removable racking with anti-tilt slides
Coved interior and base
Self closing doors
Door/drawer locks
Removable magnetic door gasket
Left or right hand condensing unit
Heavy duty brake and swivel castors
Removable worktop

Options

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

Temperatures

Refrigerators (M) -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.												
MCU 223 SS	-2 / 4 C	200	1345	520	865	R134A	4	400	-10 C	240 / 50 / 1	2.5	125
LCU 223 SS	-18 / -22 C	200	1345	520	865	R404A	4	650	-30 C	240 / 50 / 1	3.0	130
Three door gastronorm bench counter 300 ltr / 10.5 cu.ft.												
MCU 323 SS	-2 / 4 C	300	1820	520	865	R134A	6	400	-10 C	240 / 50 / 1	2.5	155
LCU 323 SS	-18 / -22 C	300	1820	520	865	R404A	6	650	-30 C	240 / 50 / 1	3.0	160
Four door gastronorm bench counter 400 ltr / 15 cu.ft.												
MCU 423 SS	-2 / 4 C	400	2295	520	865	R134A	8	400	-10 C	240 / 50 / 1	2.5	175
LCU 423 SS	-18 / -22 C	400	2295	520	865	R404A	8	650	-30 C	240 / 50 / 1	3.0	180

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