

# *precision* refrigeration



product guide 2011

Welcome to Precision, the newest name in robust, dependable and expertly designed refrigeration products for the foodservice industry. Precision is brought to you by people who, with over 100 years' experience in commercial refrigeration, know what matters most in busy, demanding kitchens.

From upright gastrorm cabinets, counters and prep counters, through to back bar fridges, Precision offers the quality and reliability you would expect from a market leader - but at significantly better prices.

This product guide is designed to present you with an overview of our product range. Precision is constantly innovating so please contact the sales team should you require a specific product not covered within this guide.



### 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  $-2^{\circ} / +4^{\circ}\text{C}$  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  $43^{\circ}\text{C}$  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 vapouriser 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

### 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  $-2^{\circ}$  /  $+4^{\circ}$ 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  $43^{\circ}$ 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



### 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.

### 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 drawer sets



### 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.

### 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 cold air distribution system ensuring a food storage temperature of 4°C in both pans and storage area to meet HACCP temperature requirements.

The PPC is available in 3 and 4 door models with your choice of Gastronorm 1/1 door or drawer configurations. All benefit from a retractable cover blind to reduce energy consumption and maintain safe food temperatures for longer periods.

The self contained rear-mounted refrigeration system is managed by Precision's iCool energy saving controller providing accurate temperature control, audio visual temperature alarms as well as HACCP capability.

Defrost is automatic and waste water is vaporised automatically.



note : shows optional drawer configuration



### Thoughtful Design Features

A concealed retractable pan cover has been incorporated, rather than a hinged or removable cover, allowing prep counters to be positioned under a "pass".



### Door & Drawer Configurations

Self-closing doors can be replaced with banks of 2 or 3 Gastronorm 1/1 drawer sets. 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



### 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.

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

Precision's range of medium duty commercial under counter storage units are perfect for space optimisation in even the smallest of kitchens.

These durable, all stainless steel 150 litres Gastronorm Under Counters are available in refrigerated and deep freeze versions.

A 32°C 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 refrigeration system comes with automatic defrost and our energy saving waste heat vapouriser system eliminating the need for a drain. Freezer models require manual defrost.

Refrigerators are available with a solid stainless steel door or a bank of 3 heavy duty drawers which are easily removed for cleaning.



deep freeze



refrigerator



HPU 153

### Gastronorm Shelving

A lockable door, with removable magnetic balloon type gasket provides access to an adjustable Gastronorm 1/1 shelving system. Freezers are fitted with fixed refrigerated plate shelves.

### Optional Features

Padlock facilities can be fitted to drawer models and a stacking kit is available to fix one unit on top of another. Extra shelves are available for refrigerator models.

### Environmentally Friendly Insulation

*precision* Under Counters are all manufactured using Envirofoam. Not only is this environmentally friendly because it is based on renewable vegetable oils, but also because it requires less energy to produce than conventional petrochemical polyurethane foams.

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

Precision's range of space saver counter and under counter units are perfect for space optimisation in even the smallest of kitchens.

These durable all stainless steel Gastronorm cabinets are available in three different temperature ranges: Refrigerator +1/+4°C, Deep Freeze -18/-22°C or Variable temperature which can be switched from Refrigerator to Deep Freeze at the touch of a button.

A simple ergonomically designed stainless steel handle provides 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 front vented refrigeration system is easily accessible for servicing. Defrost is automatic and our energy saving waste heat vaporiser system eliminates the need for a drain.



#### Thoughtful Design Features

Door hang of the self closing doors can easily be changed from right to left on site if required. Counters can be easily moved for cleaning or site positioning thanks to the standard rollers fitted to the rear and front mounted adjustable levelling feet.



#### Gastronorm Shelving

A lockable door, with removable magnetic ballon type gasket provides access to an adjustable Gastronorm shelving system. GN 1/1 pans, shelves or trays are supported on removable anti-tilt stainless steel slides and ladder racking.

#### Optional Features

Open wells - with or without insulated lids - are available to turn your space saver into a prep station. Drawers, hydrocarbon refrigerants and extra shelves are also available.

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

Precision Under Broiler Counters are designed to provide refrigerated storage, in easy pull-out drawer formats, under the chargrill or griddle within the cooking line. This reduces non productive time and congestion within the kitchen giving staff refrigerated storage right where they need it within the cooking line.

These durable, all stainless steel Gastronorm counters provide commercial caterers with a choice of GN 1/1 or 2/1 drawers providing safe storage between 1 / 4°C.

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 from the front and vents at the rear. Defrost is automatic and our energy saving waste heat 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. This ensures a constant positive airflow that never has to blow across more than one section.

### Cleaning

Easy cleaning has been made possible with removable stainless steel drawers and supports together with easy access to the refrigeration condenser for service and maintenance.

### Worktop Options

*precision* counters are designed so they can be supplied with numerous worktop options; or even no worktop at all. Custom sized worktops can be ordered to accommodate specific site conditions or equipment layouts.

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

Precision's high performance, easy to use and energy efficient Blast Chiller / Freezers have been designed to provide cost effective and reliable Chilling and Freezing solutions.

Available in under counter, counter and reach-in models with chilling capacities ranging from 10 to 35 KG per 90 minute chilling or 240 minute freezing cycle. All models accommodate 1/1 gastronorm pans.

The intuitive microprocessor controlled digital control panel requires little or no staff training and offers the choice of Soft Chill, Hard Chill and Blast Freeze modes, along with HACCP capability. Blast cycles can be controlled by time or food temperature - via the internal food probe - and Chill or Freeze storage functions can be chosen when unit is not Blast chilling / freezing. The appropriate storage mode starts automatically at the end of each Blast cycle.

The self contained bottom mounted 43°C ambient refrigeration system can be easily accessed for servicing whilst the internal evaporator fans ensure even chilling / freezing throughout the cabinet. Defrost is automatic and our vaporiser system eliminates the need for a drain.



### Thoughtful Design Features

These include: Energy efficient 35KG capacity machine can be plugged into a standard 13amp socket without the need for an expensive dedicated electrical supply. A standard 90 minute Blast Chill cycle is launched by simply pressing two buttons.



### Gastronorm Shelving

A self-closing door, with removable magnetic balloon type gasket, provides access to a Gastronorm 1/1 shelving system. GN 1/1 pans are supported on removable anti-tilt stainless steel slides and ladder racking.

### Under Counter or Counter Options

**precision** Blast Chillers are available in both under counter and counter versions. The counter model has a top mounted control panel located at the back of the work surface. All models are mounted on heavy duty, anti-slide brake and swivel castors, as standard.

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

When floor space is limited, and the constraints of the existing building won't allow you to expand the kitchen, Precision Wall Cabinets are your answer to increase refrigerated storage.

These durable, all stainless steel Gastronorm 1/1 Wall Cabinets provide commercial caterers with very practical and accessible refrigerated storage.

Available in 1, 2 and 3 sections with your choice of solid or glass doors and integral or remote refrigeration systems. Pass through models with doors on both sides are also available for inset wall or "pass" applications.

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 is vented from the front. Defrost is automatic and our energy saving waste heat vaporiser system eliminates the need for a drain.



Wall Cabinet is shown mounted above optional Precision Gastronorm Counter

### Thoughtful Design Features

Including evaporators which are located in the "dead" space behind the door mullion providing better use of space and superior cooling. Wall Cabinets can be specified with left or right handed refrigeration systems at no extra cost.

### Gastronorm Shelving

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

### Installation

**precision** Wall Cabinets are supplied with an easy to position and install fixing kit as standard. Wall must be capable of carrying fully loaded cabinet.

**Manufactured in the UK, to meet the demands of restaurants, bars and clubs around the world.**

Precision's Back Bar Storage cabinets combine great looks with the latest hassle free energy saving refrigeration technology. These cabinets make a stylish addition to any bar concept with numerous exterior finishes, as well as door and handle options, to complement any interior decor.

These back bar fridges are a high-impact sales tool as well as being a solid, reliable piece of refrigeration. A robust 32°C high ambient refrigeration system offers rapid cooling times allowing drinks to be served at the correct temperature even in the busiest of bars.

The self contained rear-mounted refrigeration system vents from the front allowing units to be fully built-in. They can also be installed side by side as doors open within the unit's own footprint.

Cabinets are made from durable stainless steel with CFC free ozone friendly insulation. Low height - 800 or 845mm - models are also available for under bar applications.



### Thoughtful Design Features

Superior condenser design helps prevent blockages and provides virtually maintenance free operation. Automatic energy saving controller ensures accurate temperature control, audio visual temperature alarms, as well as reduced energy consumption of up to 20%.

### Adjustable Shelving

Lockable doors with removable magnetic balloon type gaskets provide access to the adjustable shelving system. Two heavy-duty shelves are supplied per door as standard. Extras can be ordered as required.

### Flexibility

Cabinets are available with glass, solid or sliding doors. Choose from a variety of exterior finishes: standard, mirrored or black stainless steel, or even painted to any RAL colour. Various handle options are also available - as well as coloured LED interior lights.



**Manufactured in the UK, to meet the demands of restaurants, bars and clubs around the world.**

Precision's range of heavy-duty back bar fridges are for bars that are serious about cold drinks. Their performance is uncompromising, their looks are strikingly modern with stainless steel construction inside and out, and their bright interior and designer shelving are perfect for merchandising.

Each model is available with either integral or remote refrigeration, delivering fast pull down to storage temperature as well as holding the right temperature during busy service periods.

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.

The self contained side-mounted refrigeration system is vented from the front allowing the cabinet to be built into the bar without affecting performance. Defrost is automatic and our energy saving waste heat vaporiser system eliminates the need for a drain.



self contained



remote



optional remote condensing unit

### Thoughtful Design Features

Cabinets are available in a variety of finishes including polished, and brushed stainless steel, black, white and just about any painted colour finish you or your designer can imagine. Bright fluorescent interior lighting comes as standard.

### Adjustable Shelving

Lockable, self-closing doors, with removable magnetic balloon type gaskets provide access to the adjustable shelving system. Two heavy-duty stainless steel shelves are supplied per door as standard but extras can be ordered as required.

### Flexibility

**precision** Heavy Duty Back Bars are available with 2, 3 and 4 doors giving a capacity of 220 to 420 330ml bottles. Door options include glass and solid as well as custom door hangs to suit your individual bar.

Contact Us

Like what you see? We'd love to hear from you.

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