

TOP MOUNT CABINETS



Key Features:

Stainless Steel Interior & Exterior

Designed To Operate In 43°C Ambient

Built-In Air Rear Duct For Even Temperature Distribution

R290 Hydrocarbon Refrigerant

Zero ODP Injected Polyurethane Insulation

-2 / +4°C Refrigerator Temperature Range

Electronic Controller With Easy Read LCD Screen

Hot Gas Defrost

Door Locks Fitted As Standard

Rifle Bore Coated Evaporators

Ergonomic Flush Door Handle

Gastronorm Shelving System - Anti Tilt Slides

Hi / Lo Audio Visual Temperature Alarms

Condensing Unit Safety System To Protect Compressor From Blocked Condensers

Self Closing Doors

Heavy Duty Brake & Swivel Castors

Waste Heat Recovery Condensate Vaporiser System

Precision's durable all stainless steel top mount cabinets have been designed to provide commercial caterers with reliable, energy and cost efficient refrigerated storage solutions. Proudly designed in the UK, these GN2/1 cabinets are capable of meeting the highest demands of commercial kitchens all around the world.



PT601

Options:

Glass Doors

Half Height Doors - Glass Or Solid

Extra Std Nylon Coated Shelves / Slides - GN2/1

Stainless Steel Shelves / Slides - GN2/1

Extra Shelf / Pan Slides

600 x 400 Bakery Racking - 20 Pairs Of Slides / Door

Fish Shelving - 8 x GN2/1 - 100mm Deep - Stainless Steel Pans & Slides per section with Slime Trays

Stainless Steel Back

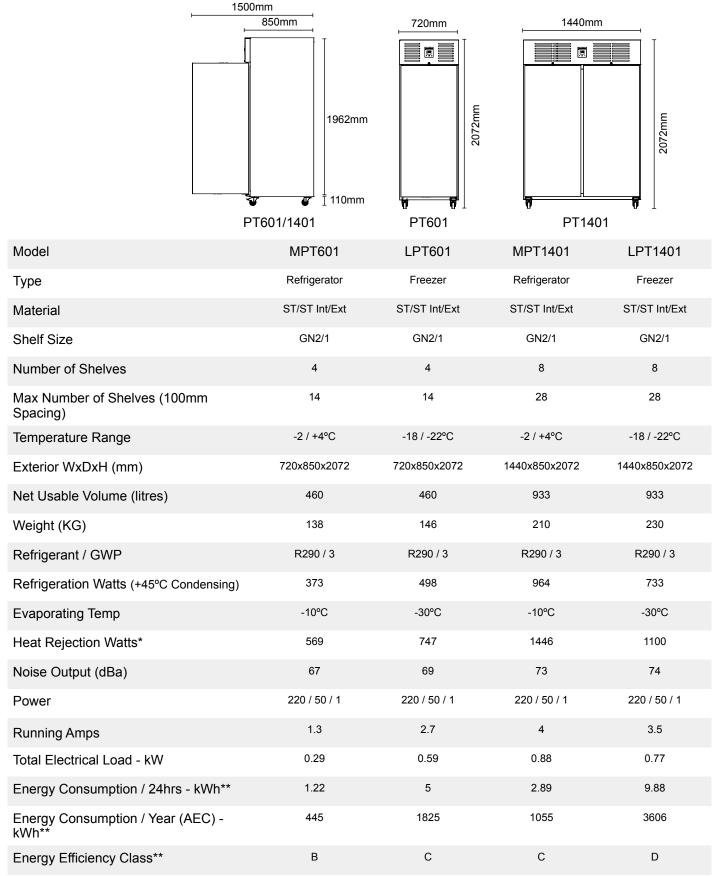
Left Hand Hinged Door

Adjustable Legs

Precision Connect



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^{*} Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated using total power of the cabinet.

We are constantly innovating and improving our products. Please scan QR code for the most up-to-date version of this spec sheet:

^{**} Tested to BS EN ISO 22041