

# **UNDER BROILER COUNTERS**



Precision Under Broiler Counters are designed to provide refrigerated storage, in an easy pull-out drawer format, under the chargrill or griddle within the cooking line. This reduces non productive time and congestion within the kitchen giving staff refrigerated storage exactly where it's needed.

Proudly designed in the UK, these robust counters are capable of meeting the highest demands of commercial kitchens all around the world.



2 x GN1/1 Drawers & 2 x GN2/1 Drawers

### **Key Features:**

Stainless Steel Interior & Exterior

Front Breathing & Rear Venting Refrigeration System Designed To Operate In 43°C Ambient

GN 1/1 and/or GN 2/1 Drawer System

Left Hand Condensing Unit

R290 Refrigerant

Zero ODP Injected Polyurethane Insulation

+1 / 4°C Refrigerator Temperature Range

Electronic Controller With Easy Read LCD Screen

Off Cycle Defrost

Heat Resistant Worktop Designed To Carry Up To 150kg (Evenly Spread)

Rifle Bore Coated Evaporators

Integrated Flush Drawer Handle

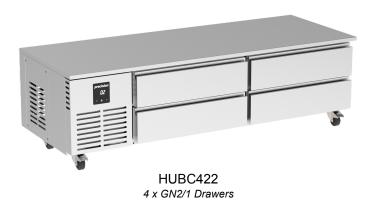
Gastronorm Sized Drawers

Hi / Lo Audio Visual Temperature Alarms

Condensing Unit Safety System To Protect Compressor From Blocked Condensers

Heavy Duty Brake & Swivel Castors

Waste Heat Recovery Condensate Vaporiser System



#### Options:

Single Deep Drawer In Place Of Bank Of 2 Drawers

Stainless Steel Back

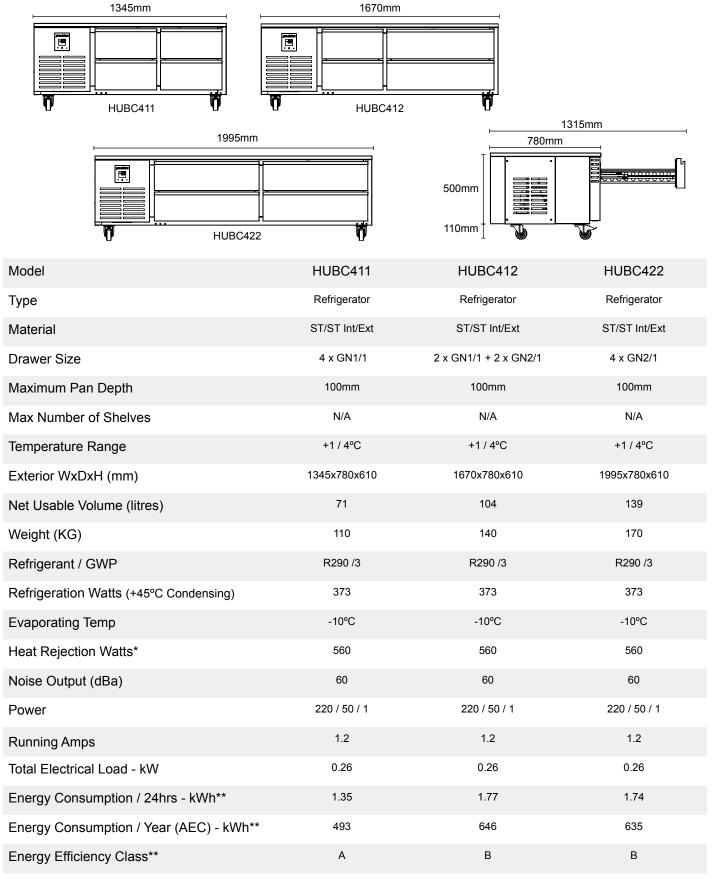
**Precision Connect** 

#### Notes:

Ventilation At Rear Required When Plinth Mounted



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<sup>\*</sup> 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:

<sup>\*\*</sup> Tested to BS EN ISO 22041