

Demand more. Choose Foster

LL2/1HDRW Meat/Chill Counter LL2-1HDRW



Temperature



Dimensions (mm)

W 1030 D 800

H 646



Capacity

140 Litres

Weight

Unpacked: not available Packed: not available

Features & Benefits

Heavy duty cooking equipment can rely on the support of the Foster Low Level Counter. Under counter refrigeration is provided at the point of cooking, offering a base for a char-grill, griddle or broiling top

- Ideal for quick service restaurants as it provides refrigerated storage at the cooking area
- Designed to carry up to 300kg (evenly spread) invaluable to any quick service cook off station
- Digital microprocessor controller and illuminated on/off switch
- Air distribution system ensures temperature is maintained throughout the counter
- Robust build with heavy duty handles and fixings to withstand constant usage

Standard
Standard
Standard Option

Worktop & Drawers		
Worktop	Standard	
80mm	Option	
Splashback		
Drawers	Standard Quantity: 2	
Refrigeration		
Refrigeration Forced Air	Standard	
	Standard Standard	
Forced Air		

Electrical, Energy and Service		
Information		
230 Volts	Standard	
50Hz	Standard	
1 Phase	Standard	
Fuse Required (A)	13 amp	
Refrigerant charge	0.18	
Global Warming Potential	1430	
Energy Efficiency Index	38.58	
Product Extras		
Helicoil Mains Lead	Option	

Footnotes

• Decibel rating measured 1m high from the floor and 1m from the cabinet

Energy Performance Data and information



Application

Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.

Recycling

For recycling and end of life care for this product, please refer to environmental section of the website or visit www.fosterrefrigerator.co.uk/Foster-OurPolicies.asp