

LL2/4H Refrigerated Counter



Temperature
Refrigerator 1/4 °C
Dimensions (mm)
W 1900 D 800
H 646
Capacity
279 Litres
Weight
Unpacked: 111 KG Packed: 134 KG

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

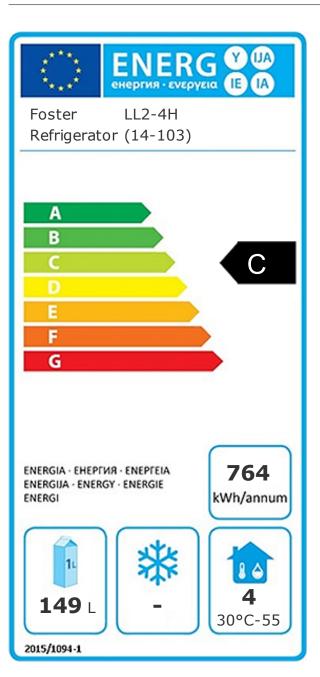
External Finish	
304 Stainless Steel	Standard
Internal Finish	
304 Stainless Steel	Standard
Base Fittings	
80mm Castors 100mm Legs	Standard Option

Worktop & Drav	vers	
Worktop	Standard	
80mm	Option	
Splashback		
Drawers	Standard	Quantity: 4
Refrigeration		
Forced Air		
		Standard
Integral		Standard
Integral R134a		

Electrical, Energy and S Information	ervice
230 Volts	Standard
50Hz	Standard
1 Phase	Standard
Running Watts	448
Running Amps	2.0
Thermal Heat Rejection (W)	472
Noise (dBa @ 1m)	TBC
Fuse Required (A)	10 amp
Refrigerant charge	0.18
Global Warming Potential	1430
Energy Efficiency Index	35.20
Product Extras	
Helicoil Mains Lead	Option

Footnotes

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



Application

This appliance is intended for use in ambient temperatures up to $40 \left[\frac{2\pi}{3}\right] C$

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