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LL2/1HD Refrigerated Counter LL2-1HD



Temperature



Dimensions (mm)

W 1244 D 800

H 646

Capacity

140 Litres

Unpacked Weight

90 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	
Temperature		
Worktop	Standard	
80mm	Option	
Splashback		
Drawers	Standard	Quantity: 2
Refrigeration		
Forced Air		Standard
Integral		Standard
R134a		Standard
Drain Required?		No

Electrical Data & Servio	ce	
230 Volts	Standard	
50Hz	Standard	
1 Phase	Standard	
Running Watts	287	
Running Amps	1.8	
Thermal Heat Rejection (W)	311	
Noise (dBa @ 1m)	TBC	
Fuse Required (A)	10 amp	
Product Extras		
Helicoil Mains Lead	Option	

Footnotes

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

Foster Refrigerator

Oldmedow Road - King's Lynn - Norfolk - PE30 4JU - United Kingdom Telephone: **0843 216 8800** Facsimile: **0843 216 4700** Email: sales@foster-uk.com













ISO 14001



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