

Demand more. Choose Foster

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



Temperature



Dimensions (mm)

W 1030 D 800

H 646





Capacity

140 Litres

Unpacked Weight

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

Electrical Data & Service Information		
230 Volts	Standard	
50Hz	Standard	
1 Phase	Standard	
Fuse Required (A)	13 amp	

Product Extras	
Helicoil Mains Lead	Option

Footnotes

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

Integral

R134a

Drain Required?

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











Standard

Standard

No





Demand more. Choose Foster