

LL2/4H Refrigerated Counter



	Derature Refrigerato	⁻ 1/4 °C			
Dimensions (mm)					
	W 1900	D 800			
H 646					
Capacity					
Сара	acity				
Capa 279 Lit					
· ·					
 279 Lii		eight			

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		Worktop & Drawers		Electrical Data & Service		
304 Stainless Steel	Standard	Tempera	ature	Information		
Internal Finish		Worktop	Standard	230 Volts	Standard	
		80mm	Option	50Hz	Standard	
304 Stainless Steel	Standard	Splashback		1 Phase	Standard	
Paga Fittinga		Drawers	Standard Quantity: 4	Running Watts	448	
Base Fittings		Defrigeration		Running Amps	2.0	
80mm Castors	Standard	Refrigeration		Thermal Heat Rejection	472	
100mm Legs	Option	Forced Air	Standard	(W)		
		Integral	Standard	Noise (dBa @ 1m)	TBC	
		R134a	Standard	Fuse Required (A)	10 amp	
		Drain Required?	No	Product Extras		

Helicoil Mains Lead

Footnotes

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

Foster Refrigerator

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Option

FULL SCOPE LOW PRODUCT MLES ISO 14001

Demand more. Choose Foster

REFRIGERANT