## Dual Temperature Gastronorm Counter **Uni-Drawer 1 Range**





## Product Description

The super versatile Uni-Drawer system (sometimes called underbroilers, lowboys or chef-bases) allows you to choose to have the drawer as either a chiller or freezer. Ideal for busy kitchens where you require chilled or frozen food immediately to hand for food preparation. Drawers accept gastronorm pans up to 150mm deep (drawers can be used with or without gastronorm pans). Top is suitable for a range of appliances.

## Features and Benefits

- Dual temperature easily switchable between chiller and freezer
- Fan assisted cooling
- Castors 2 lockable
- Digital controller and temperature display
- High quality catering grade 304 stainless steel
- · Replaceable door gasket
- UD1-2 Accepts 2x 1/1 Gastronorm pans, UD1-3 accepts 3x 1/1 gastronorm pans in the drawer (max 150mm deep not supplied)
- Drawer can be used with or without gastronorm pans
- Max weight per drawer 50kg. Total weight loading for unit 300kg

Technical Specifications									
Temperature Range	-2/+4, -18/-21°C								
Refrigerant	R290								
Type of Defrost	Hot Gas								
Exterior Finish	Stainless Steel								
Interior Finish	Stainless Steel								
Power Required	13 Amp								
Max Ambient	40°C at 40% RH								
Climate Class	5								

		Dimensions (mm)					kWh/			Next	
Model	Description		Н	w	D	Kg	Annum	Gross Int. Volume	Price	Day	
UD1-2	Stainless Steel	Ext.	565	905	700	70	807	2 x 1/1 GN Pans	04 557		
		Int.	205	675	565	72			£1,557	<b>√</b>	
UD1-3	Stainless Steel	Ext.	565	1230	700	00	872	3 x 1/1 GN Pans	00.040		
		Int.	205	1000	565	90			£2,042	<b>V</b>	