



**Set Each
Drawer as
Chiller or
Freezer**


UD2-3
UD2-2

Drawers accept gastronorm pans
(not supplied) up to 150mm deep

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. As the drawers of the two drawer version are operated independently, one can be used as a chiller while the other is set as a freezer if required. 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
- Possible to have 1 drawer set as chiller and 1 drawer set for freezer
- Fan assisted cooling
- Castors 2 lockable
- Digital controller and temperature display
- High quality catering grade 304 stainless steel
- Replaceable door gasket
- UD2-2 Accepts 2x 1/1 gastronorm pans per drawer, UD2-3 accepts 3x 1/1 gastronorm pans per 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

Model	Description	Dimensions (mm)			Kg	kWh/ Annum	Gross Int. Volume	Price	Next Day
		Ext.	H	W	D				
UD2-2	Stainless Steel	865	205	905	700	113	1336	4 x 1/1 GN Pans	£2,194
		Int.	205 x 2	675	565				
UD2-3	Stainless Steel	865	205	1230	700	131	1416	6 x 1/1 GN Pans	£2,804
		Int.	205 x 2	1000	565				