



Demand more. Choose Foster

LL2-1HDRW

LL2/1HDRW Meat/Chill Counter



Temperature



Refrigerator
1/4 C

Dimensions (mm)

W 1030 D 800
H 646 ■ ■

Capacity

140 Litres

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

Supplied as Standard Optional Not Available Yes No

External Finish

304 Stainless Steel

Internal Finish

304 Stainless Steel

Worktop & Drawers

Worktop

80mm Splashback

Drawers Quantity: 2

Base Fittings

80mm Castors

100mm Legs

Refrigeration

Forced Air

Integral

R134a

Thermal Heat Rejection (Kw/24hrs)

Noise DBA

Drain Required? N

Electrical Data

230 Volts	●
50Hz	●
1 Phase	●
kW per 24 hr (R134a)	3.8
Test Standard	PR EN153
Source	Laboratory Test
Watts	○
Fuse Required	13 amp

Product Extras

Helicoil Mains Lead	●
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Foot Notes

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

Contact

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