

Demand more. Choose Foster

LL2-1HS

LL2/1HS Refrigerated Counter



Temperature



Dimensions (mm)

W 1244 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	O Not Available	Yes No No	
External Finish			
304 Stainless Steel	•		
Internal Finish			
304 Stainless Steel			
Worktop & Drawers			
Worktop			
80mm Splashback	•		
Drawers	Quantity: 1		
Base Fittings			
80mm Castors	•		
100mm Legs	•		
Refrigeration			
Forced Air	•		
Integral			
R134a			
Thermal Heat Rejection (Kw/24hrs)	0		
Noise DBA	0		
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

0

13 amp

Product Extras

Helicoil Mains Lead



Foot Notes

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

Contact

Foster Refrigerator

Oldmedow Road King's Lynn Norfolk PE30 4JU United Kingdom

Telephone: 0843 216 8800 Facsimile: 0843 216 4700

sales@foster-uk.com



GUARANTEEING YOU THE GREENEST REFRIGERATION AVAILABLE