



Product Code: LL2/4H 14-103

Low Level LL2/4H Refrigerated Counter



Features & Benefits

- 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
- Fitted with drawer locks and lockable castors
- Max pan depth is 100mm

External Finish

304 s/s	Standard
Worktop	Standard

Doors

Solid	Standard
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Specification

Dimensions (Width)	1900
Dimensions (Height)	645
Dimensions (Depth)	800
Weight (Unpacked, kg)	111
Weight (Packed, kg)	134.1
Gross Volume	279
Noise DbA @ 1M	TBC

Internal Finish

304 s/s	Standard
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Refrigeration

R134a - Industry Standard	Standard
Integral Refrigeration System	Standard

Base Fittings

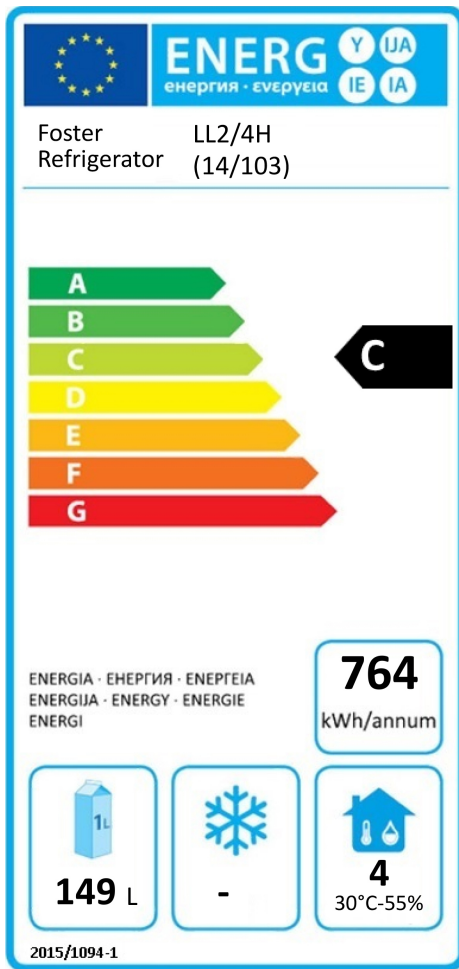
Castors 80mm	Standard
Legs 100mm	Option

Electrical, Service & Ecodesign Data

230/50/1	Standard
Fuse Required	13
Global Warming Potential	1430
Energy Efficiency Index	35.20
Refrigerant Charge	0.180

Footnotes

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



Application

This appliance is intended for use in ambient temperatures up to 40°C

Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.

Recycling

For recycling and end of life care for this product, please refer to environmental section of the website or visit [our policies](#)



Energy



Quality



Value



Design



Hygiene



After Care