



UD1-2

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.

Product Features

- Dual temperature, switch between chiller and freezer
- Fan assisted cooling
- Castors 2 lockable
- Digital controller and temperature display
- High quality catering grade 304 stainless steel
- Replaceable drawer gasket
- UD1-2 Accepts 2x 1/1 Gastronorm pans, UD1-3 accepts 3x 1/1 gastro pans in the drawer (max 150mm deep)
- Drawer can be used with or without gastronorm pans
- Max weight per drawer 50kg. Total weight loading for unit 300kg

Technical Specifications	
Temperature Range (°C)	+1 to +4 / -24 to -18
Refrigerant	R290
Type of Defrost	Hot Gas
Exterior Finish	Stainless steel
Interior Finish	Stainless steel
Power	13 Amp
Max Ambient	40°C at 40% RH
Climate Class	5

	Ext. Dimension (WxDxH) (mm)	Int. Dimension (WxDxH) (mm)	Net Weight (kg)	Energy Cons. (kWh/year)	Input Power (W)	Gross/Net Volume (l)	No. of Doors	No. of Shelves	Energy Class
UD1-2	905 x 700 x 600	675 x 565 x 205	72	807	270	78 / 51			NOT REQUIRED
UD1-3	1230 x 700 x 600	1000 x 565 x 205	90	872	270	116 / 77			NOT REQUIRED