



Dual Temperature



Switchable Cooler / Freezer



Suitable for Dairy Products



Suitable for Fresh Meat



UD2-3

UD2-2



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

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.

Product Features

- Possible to have 1 drawer set as chiller and 1 drawer set for freezer
- Digital controller and temperature display
- Fan assisted cooling
- Castors 2 lockable
- High quality catering grade 304 stainless steel
- Replaceable drawer gasket
- UD2-2 Accepts 2x 1/1 gastro per drawer, UD2-3 accepts 3x 1/1 gastro pans per 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
UD2-2	905 x 700 x 865	675 x 565 x 205	113	1336	540	179 / 102			NOT REQUIRED
UD2-3	1230 x 700 x 865	1000 x 565 x 205	131	1416	540	265 / 154			NOT REQUIRED