

Meat Serve Over Counter

Brabant Meat Range

Product Description

Make an impact with the Brabant Meat serveover counter from Trimco. With a deep 640mm deck you can create a mouth watering display of the finest fresh meats you have to offer. The unit keeps all your product at the required fresh meat temperature using low volume fans to achieve even cooling over the whole deck without drying out the product on display. Rear sliding doors to the deck come as standard and the front glass hinges forwards for easy cleaning. Units can be multiplexed together (factory option) to create long runs.

Features and Benefits

- Fully automatic
- Fan assisted cooling
- Adjustable feet
- LED Interior light with switch
- Digital controller and temperature display
- Ambient shelf
- Acrylic sliding doors to display area
- Multiplexable runs available (factory order only)
- 13 Amp socket to rear for scales/till etc.
- Stainless rear shelf
- Stainless deck

Technical Specifications

Temperature Range	-2/+2°C				
Refrigerant	R452a				
Type of Defrost	Hot Gas				
Exterior Finish	White				
Interior Finish	Stainless Steel				
Power Required	13 Amp				
Max Ambient	25°C at 60% RH				
Climate Class	3				





Product



Installation



Survey



Suitable For Fresh Meat



Model	Description		Dime	nsions (mm) D	Kg	Gross Int. Volume	kWh/ Annum	No. of Shelves	Price	Next Day	
BRABANT 100 MEAT	White, Flat Glass	Ext.	1195	953	973	190	0.64m ²	5,621	1 ambient shelf	£2,295	Х	ORDER
BRABANT 150 MEAT	White, Flat Glass	Ext.	1195	1453	973	216	0.98m²	6,899	1 ambient shelf	£2,796	Х	-
BRABANT 200 MEAT	White, Flat Glass	Ext.	1195	1953	973	324	1.32m²	8,158	1 ambient shelf	£3,310	Х	
BRABANT 250 MEAT	White, Flat Glass	Ext.	1195	2453	973	390	1.67m²	9,855	1 ambient shelf	£4,051	Х	ORDER
BRABANT 300 MEAT	White, Flat Glass	Ext.	1195	2853	973	432	1.94m²	11,570	1 ambient shelf	£4,726	Х	ORDER