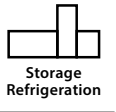





Low level counters

Heavy duty cooking equipment can rely on the support of the Foster low level counters





- Undercounter refrigeration is provided at the point of cooking, offering a base for a char-grill, griddle or broiling top. Ideal for quick service restaurants and pubs as it provides refrigerated storage underneath the cooking area itself.

Specifications

Configurations	 LL2/1HD	 LL2/1HDRW	 LL2/4H
Dimensions (w x d x h) mm	1245 x 800 x 645	1030 x 800 x 645	1900 x 800 x 645
No. of Drawers	2	2	4
Refrigerator (+1/+4°C)	LL2/1HD	LL2/1HDRW	LL2/4H

Energy grade*

 Available options




100mm splashback


Also:

100mm legs in lieu of castors

NB: Please specify all options required at the time of ordering




Designed to carry up to 300kg (evenly spread)
invaluable to any quick service cook-off station.




Robust build
heavy duty handles and fixings to withstand constant use.





Manoeuvrability
All models fitted with drawer locks and lockable castors as standard.



Configurations
Choice of two or four stainless steel drawer models.



Interest-free credit available over 24 months **ZERO*** (UK only)

* Based on standard specification. Full energy listings available at fosterrefrigerator.com.