

## KEY FEATURES

- Stainless Steel inside and out
- Digital controller & Display
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Refrigeration System - Static Cooling with circulating fan
- Refrigerant R290
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



# 1/1 GN Prep Counters



HVSALSS2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSALSS2	900 X 700 X 860	0 / +10°C	68	250	2	2	220		C
HVSALSS3	1365 X 700 X 860	0 / +10°C	87	390	3	3	350		C

## KEY FEATURES

- Integrated toppings well with hinged lid (pans not included)
- Maximum pan depth 150mm
- Compressor at bottom of unit to save space
- 2 or 3 door option for refrigerated storage of food
- Digital display

## EXTRA SPEC DETAILS

- Power Required – 13 amp
- Automatic Defrost
- Refrigerant R290
- Refrigeration System - Static Cooling with circulating fan
- Castors standard
- External Finish – Stainless Steel
- Internal Finish – Stainless Steel
- Maximum Ambient Temperature - 40°C / 40% RH



# 1/1 GN Salad Prep Counters



HVSALPT2

Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Capacity Topping Pans	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSALPT2	900 X 700 X 1010	0 / +10°C	70	250	5 x 1/6 GN	2	2	220		C
HVSALPT3	1365 X 700 X 1010	0 / +10°C	90	390	8 x 1/6 GN	3	3	350		C