

1/1 GN Compact Prep Counters



HVSA12

KEY FEATURES

- The 2 door counters are less than 1m wide, ideal where space is limited
- Polypropylene work surface
- Stainless steel sliding top
- 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
- 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



Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity Litres / cu ft	Doors	Shelves	Electrical Consumption Watts	See Price List	Energy Rating
HVSA12	900 X 700 X 860	0 / +10°C	66	250	2	2	220		C
HVSA13	1365 X 700 X 860	0 / +10°C	87	390	3	3	350		C

1/4 GN Topping Units



Comes with glass sneeze guard

KEY FEATURES

- Perfect for all your Salads / Pizza toppings
- 4 length options to suit your requirements
- Easy to use digital control
- Accepts 1/4 GN Pans (Pans not included)

EXTRA SPEC DETAILS

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Model	Dimensions (wxdxh) mm	Temperature	Net Weight Kg	Capacity (1/4 GN)	Electrical Consumption Watts	See Price List
HVTW4G120	1200 X 395 X 440	0 / +10°C	32	3 x 1/3 GN and 1 x 1/2 GN	190	
HVTW4G150	1500 X 395 X 440	0 / +10°C	40	6 x 1/3 GN	190	
HVTW4G180	1800 X 395 X 440	0 / +10°C	54	8 x 1/3 GN	220	
HVTW4G200	2000 X 395 X 440	0 / +10°C	58	9 x 1/3 GN	220	