



SS7200

Gastronorm Prep Counter

Product Features

- Fully automatic
- Fan assisted cooling
- Adjustable shelves
- Digital controller and temperature display
- Self-closing doors
- High quality stainless steel SS304
- Replaceable door gasket
- 1/1 Gastronorm cupboards
- Cooling well for GN1/3 pans (not included)

The SS range provides convenience, efficiency, and performance. These Gastronorm prep counters are perfect for keeping ingredients organised and within easy reach. Built with robust construction inside and out, it's designed for tough commercial conditions. The automatic prep counter features a digital controller and temperature display for accurate adjustments, keeping you in control.

Measures and Content

Capacity GN Pans	pcs	7 x GN1/3
Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	140 / 130
Gross Volume	l	320
Net Volume	l	297
Gross / Net Volume	l	320 / 297

Design and Material

No. of Doors		2
Door Number & Type		2 hinged self-closing doors
No. of Shelves	pcs	2
Shelf Color		White
Shelf Dimensions		GN1/1
Shelves Number & Type		2 wire shelves white
Castors		4 castors
Exterior Finish		Stainless steel
Interior Finish		Stainless steel

Cooling and Functions

Type of Controller		Electronic
Type of Cooling		Ventilated
Type of Defrost		Automatic-Off Cycle
Refrigerant		R290
Refrigerant Charge	g	95
Thermometer		Yes

Power and Consumption

Max Ambient		30°C at 55% RH
Energy Consumption	kWh/24h	2.7
Annual Energy Consumption	kWh/year	986
Power		13 Amp
Input Power	W	300
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	902 x 530 x 589
External Dimension (WxDxH)	mm	1360 x 700 x 1080
Packed Dimension (WxDxH)	mm	1405 x 750 x 1010 mm
40ft Container Load	pcs	48



GN1/3 cooling well



Electronic thermostat