



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