



UD1-3

Dual Temperature Gastronorm Counter

Product Features

- Dual temperature easily switchable between chiller and freezer
- Fan assisted cooling
- Digital controller and temperature display
- High quality catering grade 304 stainless steel
- Replaceable drawer gasket
- Drawer can be used with or without gastronorm pans
- Max weight per drawer - 50kg. Total weight loading for unit 300kg
- Castors, 2 lockable

The super versatile Uni-Drawer system (sometimes called underbroilers, lowboys or chef-bases) allows you to choose to have the drawer as either a chiller or freezer. Ideal for busy kitchens where you require chilled or frozen food immediately to hand for food preparation. Drawers accept gastronorm pans up to 150mm deep (drawers can be used with or without gastronorm pans). UD1-3 accepts 3x 1/1 gastronorm pans. Top is suitable for a range of appliances. Max weight per drawer - 50kg. Total weight loading for unit 300kg.

Measures and Content		
Capacity GN Pans	pcs	3 x GN1/1
Temperature Range	°C	+1 to +4 / -24 to -18
Climate Class		5
Gross / Net Weight	kg	105 / 90
Gross Volume	l	116
Net Volume	l	77
Gross / Net Volume	l	116 / 77
Design and Material		
Drawers	pcs	1
Castors		4 wheels, 2 with brake
Exterior Finish		Stainless steel
Interior Finish		Stainless steel
Cooling and Functions		
Type of Controller		Electronic
Type of Cooling		Ventilated
Type of Defrost		Automatic, hot gas
Refrigerant		R290
Refrigerant Charge	g	70
Thermometer		Yes
Power and Consumption		
Energy Class		E
Max Ambient		40°C at 40% RH
Energy Consumption	kWh/24h	6.05
Annual Energy Consumption	kWh/year	2208
EEI	%	78
Power		13 Amp
Input Power	W	270
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42
Dimensions		
Internal Dimension (WxDxH)	mm	1000 x 565 x 205
External Dimension (WxDxH)	mm	1230 x 700 x 600
Packed Dimension (WxDxH)	mm	1310 x 770 x 740 mm
40ft Container Load	pcs	72



From fridge to freeze by the touch of one button



GN3/1 drawer