



SOCB12582B

Serve Over Counter

Product Features

- Black finish
- Excellent product visibility
- 825 mm deep stainless steel deck
- Anti mist front glass
- Glass front opens forward for easy cleaning
- Stainless steel rear shelf
- Ventilated cooling
- Temperature Class 3M1
- LED top light
- 2 x 220-240V sockets to rear
- Multiplexing kit as accessory
- Bumper bars

Ventilated serve over deli counter

Measures and Content

Insulation Density	kg/m ³	50
Total Display Area	m ²	1.27
Temperature Range	°C	0 to +4
Climate Class		3
Net Volume	l	311
Gross / Net Volume	l	311
Gross / Net Weight	kg	260 / 220

Design and Material

Tempered glass	Yes
Feet / Legs	Adjustable feet
Interior Light	LED
Exterior Finish	Black RAL9005
Interior Finish	Stainless Steel

Cooling and Functions

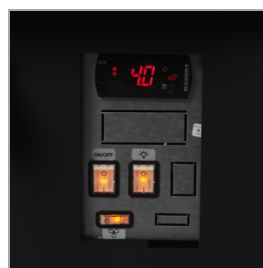
Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic, electric
Refrigerant	R290
Refrigerant Charge	g150
Thermometer	Yes

Power and Consumption

Energy Class		E
Annual Energy Cons.	kWh/year	1989
Energy Consumption	kWh/24h	5.45
EEl	%	56.3
Input Power	W	426
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	59

Dimensions

Internal Dimension (WxDxH)	mm	1250 x 825 x 545
External Dimension (WxDxH)	mm	1298 x 1120 x 1190
Packed Dimension (WxDxH)	mm	1500 x 1250 x 1400 mm
40ft Container Load	pcs	8



Display with a button for each feature



60x40 cm boxes fit perfectly

The SOCB range of serve over counters is the perfect choice for delis wanting a nice display for their prepared meals, meats, and cheeses. The 825 mm deep deck is made from stainless steel and is illuminated by LED lights in the top of the unit. The counter is open to the back and easily accessible for the staff. The glass front conveniently opens forward for easy cleaning. The display deli counter comes with a storage compartment with wide doors that accommodate standard E2 vegetable boxes.

The SOC range can be multiplexed to create a complete counter solution. Each unit has two 220V sockets so you can connect e.g. a cash register. To customize the serve over counter for your needs, it is possible to choose from a wide range of accessories such as: an extra shelf (for e.g. a cash register), a knife block, mobile plexi glass dividers, shelves for creating different levels, red lights for butchers, and a two level holder for GN-pans.

It is also possible to make factory orders for SOC serve over counters for different purposes and temperature ranges. Please contact our sales team for more information.