



UD1-32

Dual Temperature Gastronorm Counter

Product Features

- Easily switchable between cooler and freezer
- Maximized storage space
- Suitable for GN pans (max. depth 150 mm)
- Ventilated cooling for fast pull-down and even temperature
- Automatic defrost
- Maximum load capacity per drawer: 60 kg
- Maximum load capacity of table top: 240 kg

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). UD1-32 accepts 3x 1/1 gastronorm pans. Top is suitable for a range of appliances. Max weight per drawer - 60kg. Total weight loading for unit 240kg.

Measures and Content

Gross / Net Weight	kg	105 / 90
Net Volume	l	77
Gross Volume	l	116
Gross / Net Volume	l	116 / 77
Temperature Range	°C	+2 to +8 / -18 to -22
Climate Class		4

Design and Material

Exterior Finish		SS304
Interior Finish		SS304
No. of Doors		1
Door Number & Type		1
Shelves Number & Type		
Castors		Castors
Lock		No
Drawers	pcs	1
Interior Light		No

Cooling and Functions

Type of Cooling		Ventilated
Type of Defrost		
Refrigerant		R290
Refrigerant Charge	g	70

Power and Consumption

Energy Class		D
Max Ambient		+30°C, 55% RH
Energy Consumption	kWh/24h	4.49
Energy Consumption	kWh/h	0.19
Annual Energy Consumption	kWh/year	1638.85
EEl	%	57.9
Input Power	W	270
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

External Dimension (WxDxH)	mm	1230 x 700 x 605
Internal Dimension (WxDxH)	mm	1000 x 565 x 205
Packed Dimension (WxDxH)	mm	1300 x 760 x 700
40ft Container Load	pcs	81



From fridge to freeze by the touch of one button



GN3/1 drawer