



SS7300

Gastronorm Prep Counter

Product Features

- Fully automatic
- Fan assisted cooling
- Adjustable shelves
- Digital controller and temperature display
- Self-closing doors
- High quality catering grade 304 stainless steel
- 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	9 x GN1/3
Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	173 / 163
Gross / Net Volume	l	429 / 407

Design and Material

Door Number & Type	3 hinged self-closing doors	
Shelf Color	White	
Shelf Dimensions	GN1/1	
Shelves Number & Type	3 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	Off Cycle	
Refrigerant	R290	
Refrigerant Charge	g	95
Thermometer	Yes	

Power and Consumption

Max Ambient	30°C at 55% RH	
Energy Consumption	kWh/24h	2.8
Annual Energy Consumption	kWh/year	1022
Power	13 Amp	
Input Power	W	300
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	1337 x 530 x 589
External Dimension (WxDxH)	mm	1795 x 700 x 1050
Packed Dimension (WxDxH)	mm	1830 x 750 x 1160 mm
40ft Container Load	pcs	38



GN1/3 cooling well



Electronic thermostat