



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
Net Volume	l	407
Gross Volume	l	429
Gross / Net Volume	l	429 / 407
Gross / Net Weight	kg	173 / 163

Design and Material

No. of Doors		3
Door Number & Type		3 hinged self-closing doors
No. of Shelves	pcs	3
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		Automatic / Off Cycle
Refrigerant		R290
Refrigerant Charge	g	95
Thermometer		Yes

Power and Consumption

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

Dimensions

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



GN1/3 cooling well



Electronic thermostat