



SPID200

Serve Over Counter

Product Features

- Excellent product visibility
- Glass structure for protection of food
- Front glass hinges forward if required
- Accepts GN1/1 pan(s) (not supplied)
- Easy access storage compartment
- Black exterior
- Ventilated cooling
- Automatic defrost
- LED interior light

Ventilated serve over counter with gastronorm dimensi

Meet the SPID serve over counter - the ultimate cool solution for your food display needs. This stylish counter has an effective ventilated cooling system, which circulates cool air evenly throughout the cabinet. It is designed to keep your products at the ideal temperature while offering easy access.

A visual and functional delight, it's perfect for sandwich shops, delis, and supermarkets to exhibit their offerings enticingly. It has a flat glass structure for good hygiene and the front glass hinges forward for easy cleaning. The serve over counter is suitable for gastronorm pans (not included).

Measures and Content

Insulation Density	kg/m ³	40
Total Display Area	m ²	1.52
Capacity GN Pans	pcs	5 x GN1/1
Temperature Range	°C	-1 to +5
Climate Class - DELETE		3
Gross / Net Weight	kg	275 / 230
Gross / Net Volume	l	

Design and Material

Tempered glass	Yes
Feet / Legs	6 adjustable feet
Exterior Finish	Black RAL9005
Interior Finish	White RAL9003
Interior Light	Yes
Lock	No

Cooling and Functions

Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic
Refrigerant	R290
Refrigerant Charge	g120
Thermometer	Yes

Power and Consumption

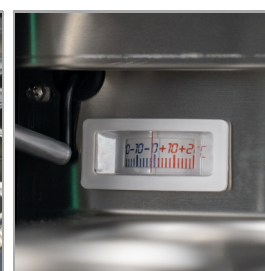
Energy Consumption	kWh/24h	12.6
Annual Energy Cons.	kWh/year	4599
Input Power	W	1098
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	54

Dimensions

Internal Dimension (WxDxH)	mm	1940 x 670 x
External Dimension (WxDxH)	mm	1985 x 960 x 1235
Packed Dimension (WxDxH)	mm	2125 x 1065 x 1230 mm
40ft Container Load	pcs	22



Designed for GN1/1 pans,
not supplied



Thermometer