



SOCA12590B

Serve Over Counter

Product Features

- Black finish
- Excellent product visibility
- 900 mm deep stainless steel deck
- Anti mist front glass
- Glass front lifts up for easy cleaning
- Stainless steel rear shelf
- Ventilated cooling
- Temperature Class 3M1
- LED top light
- Stainless steel bumper bars
- 2 x 220-240V sockets to rear
- Can be multiplexed with kit (POA)

Premium serve over counter display with 900 mm deck

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	325
Gross / Net Volume	l	325
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	g	150
Thermometer	Yes	

Power and Consumption

Energy Class	E	
Annual Energy Consumption	kWh/year	2190
Energy Consumption	kWh/24h	6
EEL	%	62
Input Power	W	320
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	59

Dimensions

Internal Dimension (WxDxH)	mm	1250 x 900 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



Ventilated cooling



Easy access storage compartment

Discover our high-quality serve over counter, perfect for your deli or butcher shop. This premium counter is designed to impress with its anti-mist glass, LED lighting, and a stainless-steel deck that extends 900mm deep. The rear airholes and ventilated cooling system ensure that your meats, cheeses, and prepared meals remain perfectly chilled. Enjoy the convenience of easy cleaning with a lift-up front glass that securely stays in place and a stainless steel interior.

Not only does it provide ample under-storage with wide doors accommodating E2 boxes, but our SOC range also offers the flexibility to multiplex and create a comprehensive counter solution. Enhance your counter with optional extras such as shelves, knife blocks, mobile plexiglass dividers, two-tier GN-pan holders, and a red light specifically designed for butchers. For specific requirements and temperatures, we offer custom orders from our factory. Reach out to our dedicated sales team for further assistance and guidance.