



# Product Code: LL2/1HD 14-101

## Low Level LL2/1HD Refrigerated Counter

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## Features & Benefits

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- Ideal for quick service restaurants as it provides refrigerated storage at the cooking area
- Designed to carry up to 300kg (evenly spread) - invaluable to any quick service cook off station
- Digital microprocessor controller and illuminated on/off switch
- Air distribution system ensures temperature is maintained throughout the counter
- Robust build with heavy duty handles and fixings to withstand constant usage
- Fitted with drawer locks and lockable castors
- Max pan depth is 100mm

## External Finish

<b>304 s/s</b>	Standard
<b>Worktop</b>	Standard

## Doors

<b>Solid</b>	Standard
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## Specification

<b>Dimensions (Width)</b>	1245
<b>Dimensions (Height)</b>	645
<b>Dimensions (Depth)</b>	800
<b>Weight (Unpacked, kg)</b>	90
<b>Weight (Packed, kg)</b>	106.1
<b>Gross Volume</b>	140
<b>Noise DbA @ 1M</b>	TBC

## Internal Finish

<b>304 s/s</b>	Standard
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## Refrigeration

<b>R134a - Industry Standard</b>	Standard
<b>Integral Refrigeration System</b>	Standard

## Base Fittings

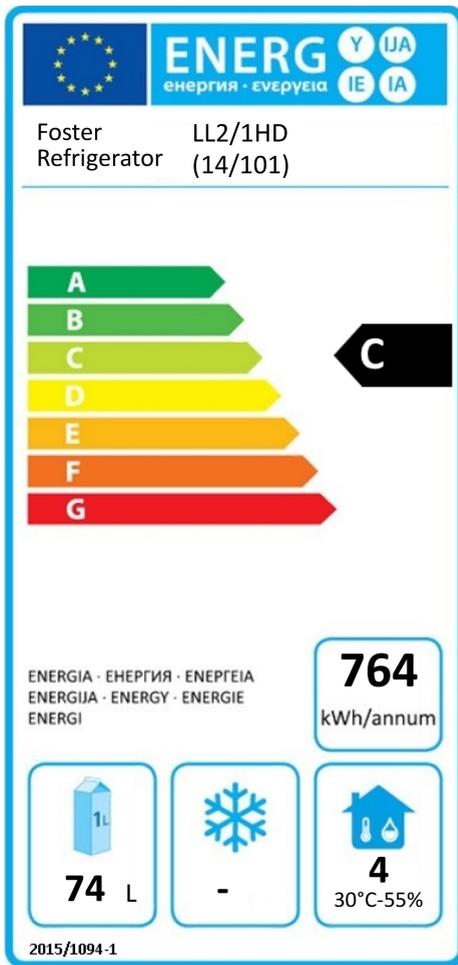
<b>Castors 80mm</b>	Standard
<b>Legs 100mm</b>	Option

## Electrical, Service & Ecodesign Data

<b>230/50/1</b>	Standard
<b>Fuse Required</b>	13
<b>Global Warming Potential</b>	1430
<b>Energy Efficiency Index</b>	38.58
<b>Refrigerant Charge</b>	0.180

## Footnotes

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- Decibel rating measured 1m high from the floor and 1m from the cabinet



## Application

This appliance is intended for use in ambient temperatures up to 40°C

## Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.

## Recycling

For recycling and end of life care for this product, please refer to environmental section of the website or visit [our policies](#)



Energy



Quality



Value



Design



Hygiene



After Care