



UD1-32

Dual Temperature Gastronorm Counter

Product Features

- Easily switchable between cooler and freezer
- Maximized storage space
- Suitable for GN pans (max. depth 150 mm)
- Ventilated cooling for fast pull-down and even temperature
- Automatic defrost
- Maximum load capacity per drawer: 60 kg
- Maximum load capacity of table top: 240 kg

The super versatile Uni-Drawer system (sometimes called underbroilers, lowboys or chef-bases) allows you to choose to have the drawer as either a chiller or freezer. Ideal for busy kitchens where you require chilled or frozen food immediately to hand for food preparation. Drawers accept gastronorm pans up to 150mm deep (drawers can be used with or without gastronorm pans). UD1-32 accepts 3x 1/1 gastronorm pans. Top is suitable for a range of appliances. Max weight per drawer - 60kg. Total weight loading for unit 240kg.

Measures and Content

Gross / Net Weight	kg	105 / 90
Net Volume	l	77
Gross Volume	l	116
Gross / Net Volume	l	116 / 77
Temperature Range	°C	+2 to +8 / -18 to -22
Climate Class		4

Design and Material

Exterior Finish	SS304
Interior Finish	SS304

Door Number & Type

Shelves Number & Type

Castors	Castors
Lock	No
Drawers	pcs
Interior Light	No

Cooling and Functions

Type of Cooling	Ventilated
Type of Defrost	
Refrigerant	R290
Refrigerant Charge	g

Power and Consumption

Energy Class	D
Energy Consumption	kWh/24h
Annual Energy Consumption	kWh/year
EEl	%
Input Power	W
Voltage / Frequency	V/Hz
Noise Level	dB(A)

Dimensions

External Dimension (WxDxH)	mm	1230 x 700 x 605
Internal Dimension (WxDxH)	mm	1000 x 565 x 205
Packed Dimension (WxDxH)	mm	1300 x 760 x 700
40ft Container Load	pcs	81



From fridge to freeze by the touch of one button



GN3/1 drawer