



SS8200

Sandwich Preparation Counter

Product Features

- New design
- Stainless steel
- Cooling well for GN1/3 pans
- Ventilated cooling
- Optimized airflow for stable temperature
- Automatic defrost
- Self-closing doors
- Adjustable legs

Stainless steel counter with cooling well for GN1/3 pans

The SS sandwich preparation counter is the perfect choice for professional kitchens wanting to keep ingredients fresh and easily accessible. Despite the name, the unit is suitable for much more than sandwich preparation. With the elevated structure of the built-in cooling well, there is plenty of space for GN1/3 pans without losing any of the cabinet storage space, and you still have a worktop as well. The unit comes with doors and GN1/1 shelves as standard, but you can also choose drawers as an option. The SS sandwich preparation counter is made from durable SS304 stainless steel and has ventilated cooling for maintaining a stable temperature. Please note that the unit has a ventilation box on the right side, but no extra space is required for the airflow to work properly.

Measures and Content

Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	163 / 153
Gross / Net Volume	l	362 / 337

Design and Material

Door No & Type	2 hinged self-closing doors
Shelves No & Type	2 wire shelves white
Shelf Color	White
Shelf Dimensions	400 x 600 mm
Feet / Legs	4 adjustable legs
Exterior Finish	SS304
Interior Finish	SS304

Cooling and Functions

Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic
Refrigerant	R290
Refrigerant Charge	g95
Thermometer	Yes

Power and Consumption

Energy Consumption	kWh/24h	2.8
Annual Energy Cons.	kWh/year	1022
Input Power	W	300
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	1052 x 630 x 589
External Dimension (WxDxH)	mm	1510 x 800 x 1080
Packed Dimension (WxDxH)	mm	1550 x 840 x 1150
40ft Container Load	pcs	30



GN1/3 cooling well



Electronic thermostat