

Manufactured in the UK, to meet the demands of commercial kitchens around the world.

When floor space is limited, and the constraints of the existing building won't allow you to expand the kitchen, Precision Wall Cabinets are your answer to increase refrigerated storage.

These durable, all stainless steel Gastronorm 1/1 Wall Cabinets provide commercial caterers with very practical and accessible refrigerated storage.

Available in 1, 2 and 3 sections with your choice of solid or glass doors and integral or remote refrigeration systems. Pass through models with doors on both sides are also available for inset wall or "pass" applications.

A 43°C high ambient refrigeration system - managed by an electronic controller - provides accurate temperature control and peace of mind 24 hours a day. Audio visual temperature alarms come as standard, along with HACCP capability.

The self contained side-mounted refrigeration system is vented from the front. Defrost is automatic and our energy saving waste heat vaporiser system eliminates the need for a drain.



Wall Cabinet is shown mounted above optional Precision Gastronorm Counter



Thoughtful Design Features

Including evaporators which are located in the "dead" space behind the door mullion providing better use of space and superior cooling. Wall Cabinets can be specified with left or right handed refrigeration systems at no extra cost.

Gastronorm Shelving

Self-closing doors, with removable magnetic balloon type gaskets provides access to a Gastronorm 1/1 shelving system. GN 1/1 pans, shelves and trays are supported on removable anti-tilt stainless steel slides and easily removable ladder racking.

Installation

precision Wall Cabinets are supplied with an easy to position and install fixing kit as standard. Wall must be capable of carrying fully loaded cabinet.



General Specifications

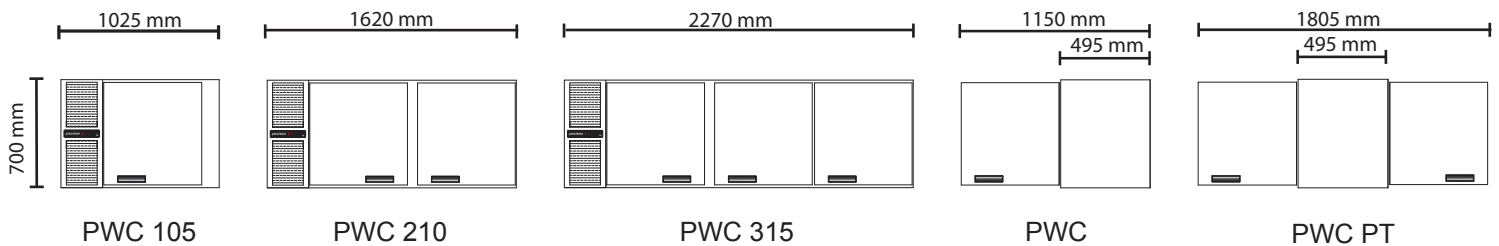
- High ambient (43°C) refrigeration system
- Electronic controller with alarms
- Automatic off cycle defrost
- Stainless steel interior and exterior
- Zero ODP injected polyurethane insulation
- 1/1 gastronorm shelving system
- Removable racking with anti-tilt slides
- Coved interior and base
- Self closing doors (NON LOCKING)
- Removable magnetic door gasket
- Left hand condensing unit

Options

- Extra shelves and slides
- Trayslides 1/1
- Glass door
- Floor standing 25mm levelling feet
- Floor standing: 150 / 100mm legs
- Remote condensing unit - R
- Right hand condensing unit

Temperatures

Refrigerators (H) 1 / 4 C



Technical Data

model	temp. °C	nom. cap. litre	l mm	d mm	h mm	gas	shelves	ref. cap. watts	evap. @ °C	power	amps	wt. kg
FRONT ENTRY MODELS												
PWC 105	1 / 4 C	150	1025	495	700	R134A	2	530	-5 C	240 / 50 / 1	2.5	80
PWC 210	1 / 4 C	300	1620	495	700	R134A	4	530	-5 C	240 / 50 / 1	2.5	110
PWC 315	1 / 4 C	450	2270	495	700	R134A	6	530	-5 C	240 / 50 / 1	2.5	140
PASS THROUGH MODELS												
PWC 105 PT	1 / 4 C	150	1025	550	700	R134A	2	530	-5 C	240 / 50 / 1	2.5	90
PWC 210 PT	1 / 4 C	300	1620	550	700	R134A	4	530	-5 C	240 / 50 / 1	2.5	130
PWC 315 PT	1 / 4 C	450	2270	550	700	R134A	6	530	-5 C	240 / 50 / 1	2.5	170

Note: remote model is shorter in length; subject to site services & service void requirements