### **GRAM GASTRO 07**



# Refrigerated counters with **Prep Top**

#### PREP TOP

The range comprises of 1/1 gastronorm counters, available in two, three or four door sections. They are designed to accept 7, 9 or 12 1/3 GN pans respectively, to a max. of 120 mm depth.

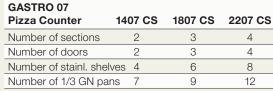
As with all counters in the GRAM GASTRO range the Pizza Counters can offer cabinets that are completely free from the greenhouse gas HFC. They can utilise natural hydrocarbon refrigerant and use cyclopenthane, an environmentally friendly gas as a foam propellant.

The counters are carefully designed to ensure the optimal circulation of air at all times. The refrigerated air is circulated around the cabinet and directed at the gastronorm pans to maintain the storage of foodstuffs at the correct temperature.

The cabinets are constructed using food safe stainless steel throughout.

GRAM GASTRO Prep Top counters are the new range of Gram counters designed for busy caterers who demand quick easy access to chilled and fresh foodstuffs.







- · Lock on doors
- Gastronorm containers
- Electric elevation for an entirely flexible working height
- Temperature monitoring
- · Grey wirebaskets (2 per section) instead of shelf
- · Castors

All counters come with an insulated night lid.



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#### Insulated night lid

- ensures correct temperature control.

#### Intelligent digital control

 with the possibility of additional CTS-alarm and datalogger.

#### Lock on doors

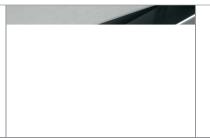
- optional lockable doors.

#### Inside base

- dished interior base pan for ease of cleaning.



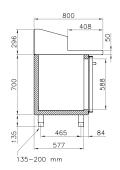






## PREP TOP





1050-850 m

# Technical specifications

	Model		1407 CS	1807 CS	2207 CS
	Temperature range	°C	+2/+12		
	Volume, gross	Ltr.	347	509	670
	Volume, net	Ltr.	275	428	581
	Exterior / Interior		Stainless/Stainless		
	Weight, gross	kg	146	188	226
	Insulation		50 mm (cyclopenthane)		
	Refrigerant		R 134a		
	Ref. capacity at -10°C	Watt	314	400	487
	Connection		230 V, 50 Hz		
	Connection load	Watt	310	333	385



We reserve the right to make changes as a consequence of product development.