

Quality, style and simplicity combined.

counterline 
setting the standard





Presentation Range

part of the idesign range

A choice of distinctive styles for all your
heated, **chilled** & ambient food services.

Presentation Range

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The new Presentation Range design concept is based on our best selling **manhattan** range of drop-in displays, which live up to their name.

With their uncompromisingly art deco inspired rectilinear design elements, the stunning display units mirror the famous Manhattan skyline.

The combination of satin and brightly polished stainless steel with the finely polished edges of bonded 10mm flat glass give the unit a timeless elegance based on simplicity and purity of design.

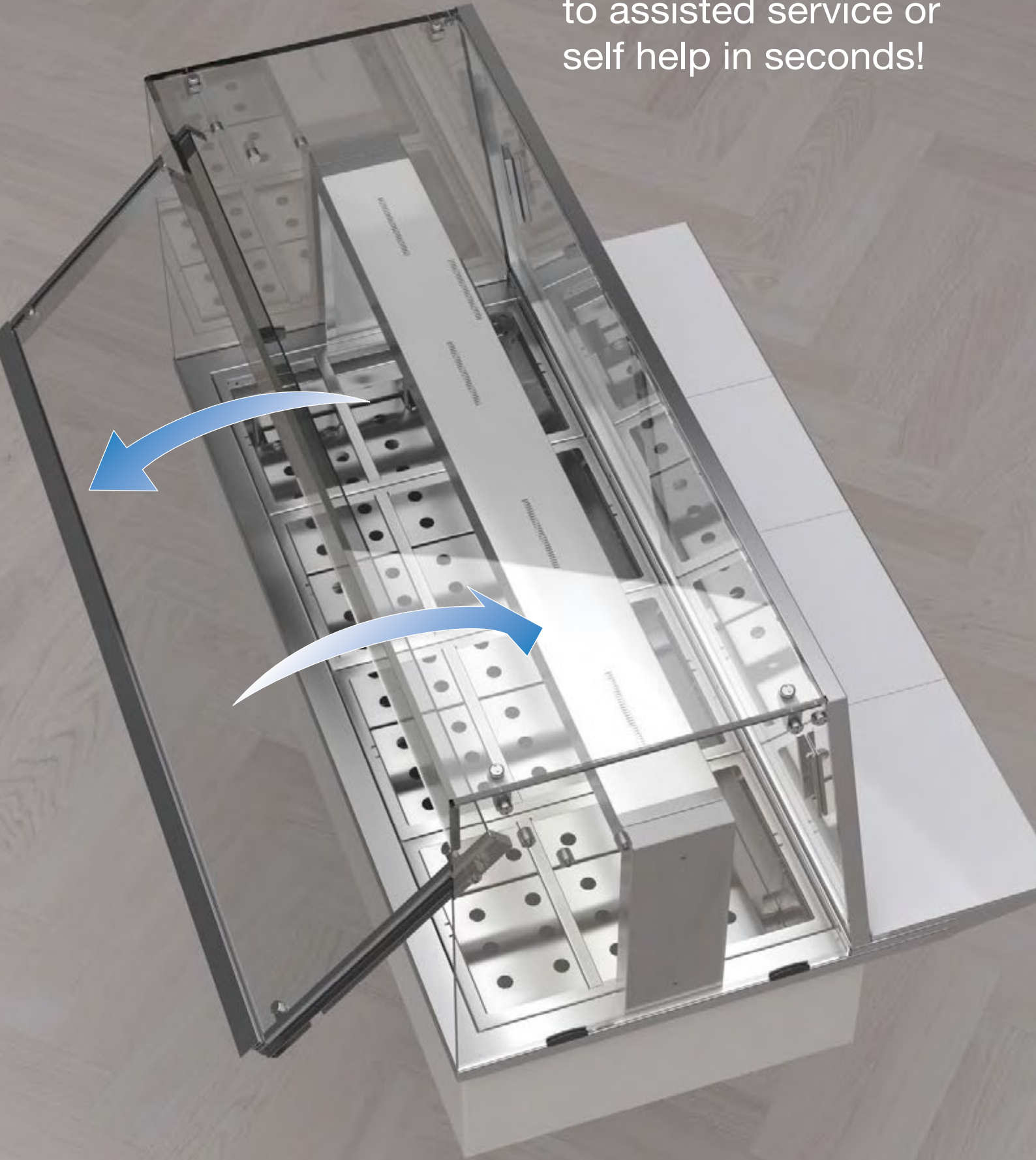
The Presentation Range appeals to customers and clients by offering a more contemporary and minimalist appearance.

icon guide

-  heated display
-  chilled display
-  13 Amp plug (plug & play)
-  32 Amp commando plug
-  eco friendly
-  fan assisted
-  LED illumination



Convert your display
to assisted service or
self help in seconds!



Unique innovation only available from Counterline.

Presentation Range



The Presentation Range is an adaptation of Counterline's best selling Manhattan range of food display cases.

With their uncompromisingly art deco inspired rectilinear design elements, the stunning display units mirror the famous Manhattan skyline.

The combination of satin and brightly polished stainless steel with the finely polished edges of bonded 10mm flat glass give the unit a timeless elegance based on simplicity and purity of design.

The Presentation Range appeals to customers and clients by offering a more contemporary, minimalist appearance.

Features

- Distinctive Art Deco styling of Counterline's Manhattan
- Seamless UV bonded glass sneeze guards
- Low Energy LED illumination
- Automatic Condensate Evaporator with ECO water level sensor
- Zero Emission, Carbon Neutral refrigeration
- Jacketed Quartz heated bulbs as standard.
- A wide range of options available

Various displays available in:



Chilled



Heated



chilled deli • self help rear doors

- Ideal for self-help service for chilled portions of salads, rice, pasta dishes.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCOD2	2/1	825w x 930d x 635h	115	1.4	5260
PCOD3	3/1	1175w x 930d x 635h	137	1.7	6000
PCOD4	4/1	1525w x 930d x 635h	168	1.9	6720
PCOD5	5/1	1875w x 930d x 635h	201	1.9	7490
PCOD6	6/1	2225w x 930d x 635h	216	2.2	8340

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCOWD2	2/1	825w x 1080d x 635h	130	1.4	5520
PCOWD3	3/1	1175w x 1080d x 635h	152	1.7	6270
PCOWD4	4/1	1525w x 1080d x 635h	183	1.9	7070
PCOWD5	5/1	1875w x 1080d x 635h	216	1.9	7850
PCOWD6	6/1	2225w x 1080d x 635h	232	2.2	8810



Image: PCOD4

chilled deli • assisted service – rear doors

- Perfect for assisted service offerings of chilled salads, rice, pasta dishes.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCD2	2/1	825w x 930d x 635h	118	1.4	5130
PCD3	3/1	1175w x 930d x 635h	140	1.7	5770
PCD4	4/1	1525w x 930d x 635h	171	1.9	6490
PCD5	5/1	1875w x 930d x 635h	204	1.9	7320
PCD6	6/1	2225w x 930d x 635h	219	2.2	8060

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCWD2	2/1	825w x 1080d x 635h	132	1.4	5360
PCWD3	3/1	1175w x 1080d x 635h	155	1.7	6040
PCWD4	4/1	1525w x 1080d x 635h	186	1.9	6850
PCWD5	5/1	1875w x 1080d x 635h	219	1.9	7700
PCWD6	6/1	2225w x 1080d x 635h	234	2.2	8510



Image: PCD4

chilled deli • retractable

- Perfect for alternating food service offers by retracting the front glass, the display quickly converts to a self-help display with an ambient display shelf.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCD2-RE	2/1	825w x 930d x 635h	118	1.4	5580
PCD3-RE	3/1	1175w x 930d x 635h	140	1.7	6320
PCD4-RE	4/1	1525w x 930d x 635h	171	1.9	7040
PCD5-RE	5/1	1875w x 930d x 635h	204	1.9	8210
PCD6-RE	6/1	2225w x 930d x 635h	219	2.2	8530

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCWD2-RE	2/1	825w x 1080d x 635h	132	1.4	5840
PCWD3-RE	3/1	1175w x 1080d x 635h	155	1.7	6590
PCWD4-RE	4/1	1525w x 1080d x 635h	186	1.9	7595
PCWD5-RE	5/1	1875w x 1080d x 635h	219	1.9	8195
PCWD6-RE	6/1	2225w x 1080d x 635h	234	2.2	9000



Image: PCD4-RE

chilled deli • assisted service • night blind

- Perfect for assisted service offerings of chilled salads, rice, pasta dishes.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1
- Insulated material night-blind fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (€)
PCD2-NB	2/1	825w x 930d x 635h	112	1.4	4660
PCD3-NB	3/1	1175w x 930d x 635h	134	1.7	5150
PCD4-NB	4/1	1525w x 930d x 635h	165	1.9	5700
PCD5-NB	5/1	1875w x 930d x 635h	198	1.9	6390
PCD6-NB	6/1	2225w x 930d x 635h	213	2.2	6840

Wide Version - 1 & 1/3 gn capacity

PCWD2-NB	2/1	825w x 1080d x 635h	127	1.4	4850
PCWD3-NB	3/1	1175w x 1080d x 635h	149	1.7	5380
PCWD4-NB	4/1	1525w x 1080d x 635h	180	1.9	6010
PCWD5-NB	5/1	1875w x 1080d x 635h	213	1.9	6740
PCWD6-NB	6/1	2225w x 1080d x 635h	228	2.2	7220



chilled deck • assisted service • rear doors

- Internal capacity of each display increased by 1/3
- Raised Air box allows for greater chilled depth.
- Perfect for assisted service offerings of chilled salads, rice, pasta dishes.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (€)
PCDK2	2/1	825w x 930d x 635h	112	1.4	5790
PCDK3	3/1	1175w x 930d x 635h	134	1.7	5930
PCDK4	4/1	1525w x 930d x 635h	165	1.9	6640
PCDK5	5/1	1875w x 930d x 635h	198	1.9	7460
PCDK6	6/1	2225w x 930d x 635h	213	2.2	8270

Wide Version - 1 & 1/3 gn capacity

PCWDK2	2/1	825w x 1080d x 635h	127	1.4	5480
PCWDK3	3/1	1175w x 1080d x 635h	149	1.7	6160
PCWDK4	4/1	1525w x 1080d x 635h	180	1.9	6950
PCWDK5	5/1	1875w x 1080d x 635h	213	1.9	7810
PCWDK6	6/1	2225w x 1080d x 635h	228	2.2	8650



chilled deck • assisted service • night blind

- Internal capacity of each display increased by 1/3
- Raised Air box allows for greater chilled depth.
- Perfect for assisted service offerings of chilled salads, rice, pasta dishes.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Insulated material night-blind fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.
- Flexible rear ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (€)
PCDK2-NB	2/1	825w x 930d x 635h	112	1.4	4720
PCDK3-NB	3/1	1175w x 930d x 635h	134	1.7	5270
PCDK4-NB	4/1	1525w x 930d x 635h	165	1.9	5800
PCDK5-NB	5/1	1875w x 930d x 635h	198	1.9	6500
PCDK6-NB	6/1	2225w x 930d x 635h	213	2.2	6980

Wide Version - 1 & 1/3 gn capacity

PCWDK2-NB	2/1	825w x 1080d x 635h	127	1.4	4970
PCWDK3-NB	3/1	1175w x 1080d x 635h	149	1.7	5500
PCWDK4-NB	4/1	1525w x 1080d x 635h	180	1.9	6110
PCWDK5-NB	5/1	1875w x 1080d x 635h	213	1.9	6850
PCWDK6-NB	6/1	2225w x 1080d x 635h	228	2.2	7360



chilled island • self help

- Ideal for self-help service for chilled portions of salads, rice, pasta dishes.
- Double sized sneeze guard feature.
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Variations of directional ventilation kits available.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCI2	2/1	825w x 660d x 560h	110	1.4	3890
PCI3	3/1	1175w x 660d x 560h	132	1.7	4290
PCI4	4/1	1525w x 660d x 560h	163	1.9	4670
PCI5	5/1	1875w x 660d x 560h	196	1.9	5160
PCI6	6/1	2225w x 660d x 560h	211	2.2	5655

Wide Version - 1 & 1/2 gn capacity

PCIW2	2/1	825w x 810d x 560h	115	1.4	4009
PCIW3	3/1	1175w x 810d x 560h	137	1.7	4520
PCIW4	4/1	1525w x 810d x 560h	168	1.9	4980
PCIW5	5/1	1875w x 810d x 560h	201	1.9	5520
PCIW6	6/1	2225w x 810d x 560h	216	2.2	6035



chilled deli • self help • fixed back

- Ideal for self-help service for chilled portions of salads, rice, pasta dishes.
- larger food offerings the units can be placed back to back
- Gentle flow of convected air maintains chilled food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Product reflecting rear wall fitted as standard.
- Flexible front ventilation fan & ducting assembly included.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PC2-FB	2/1	825w x 660d x 560h	128	1.4	4379
PC3-FB	3/1	1175w x 660d x 560h	140	1.7	4845
PC4-FB	4/1	1525w x 660d x 560h	171	1.9	5192
PC5-FB	5/1	1875w x 660d x 560h	204	1.9	5559
PC6-FB	6/1	2225w x 660d x 560h	219	2.2	6189

Wide Version - 1 & 1/2 gn capacity

PCW2-FB	2/1	825w x 810d x 560h	133	1.4	4569
PCW3-FB	3/1	1175w x 810d x 560h	155	1.7	5075
PCW4-FB	4/1	1525w x 810d x 560h	186	1.9	5502
PCW5-FB	5/1	1875w x 810d x 560h	219	1.9	5909
PCW6-FB	6/1	2225w x 810d x 560h	234	2.2	6569



heated deli • self help • rear doors

- Ideal for self-help service for cooked portions of chicken & savouries, stews and curry dishes.
- The display will hold cooked food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation
- Removable Polyethylene chopping boards (white) included as standard.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHOD2	2/1	825w x 930d x 635h	45	1.5	3280
PHOD3	3/1	1175w x 930d x 635h	55	2.2	3910
PHOD4	4/1	1525w x 930d x 635h	66	2.9	4605
PHOD5	5/1	1875w x 930d x 635h	77	3.7	5285
PHOD6	6/1	2225w x 930d x 635h	104	4.4	6140

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHWOD2	2/1	825w x 1080d x 635h	60	1.5	3475
PHWOD3	3/1	1175w x 1080d x 635h	70	2.2	4115
PHWOD4	4/1	1525w x 1080d x 635h	81	2.9	4675
PHWOD5	5/1	1875w x 1080d x 635h	92	3.7	5510
PHWOD6	6/1	2225w x 1080d x 635h	119	4.4	6390



heated deli • assisted service • rear doors

- Perfect for assisted service offerings of cooked portions of chicken & savouries, stews and curry dishes.
- The display will hold cooked food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation
- Removable Polyethylene chopping boards (white) included as standard.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHD2	2/1	825w x 930d x 635h	48	1.5	3130
PHD3	3/1	1175w x 930d x 635h	58	2.2	3775
PHD4	4/1	1525w x 930d x 635h	69	2.9	4400
PHD5	5/1	1875w x 930d x 635h	80	3.7	5235
PHD6	6/1	2225w x 930d x 635h	107	4.4	5980

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHWD2	2/1	825w x 1080d x 635h	63	1.5	3325
PHWD3	3/1	1175w x 1080d x 635h	73	2.2	3980
PHWD4	4/1	1525w x 1080d x 635h	84	2.9	4675
PHWD5	5/1	1875w x 1080d x 635h	95	3.7	5460
PHWD6	6/1	2225w x 1080d x 635h	122	4.4	6030



heated deli • convertible

- By retracting the front glass, the display quickly converts to a self-help display with an ambient display shelf.
- Perfect for alternating food service offers.
- The display will hold cooked food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1
- Product reflecting sliding rear doors fitted as standard.
- Built in rear shelf supporting quick food preparation.
- Removable Polyethylene chopping boards (white) included as standard.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHD2-RE	2/1	825w x 930d x 635h	48	1.5	3600
PHD3-RE	3/1	1175w x 930d x 635h	58	2.2	4230
PHD4-RE	4/1	1525w x 930d x 635h	69	2.9	4925
PHD5-RE	5/1	1875w x 930d x 635h	80	3.7	5990
PHD6-RE	6/1	2225w x 930d x 635h	107	4.4	6330

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHWD2-RE	2/1	825w x 1080d x 635h	63	1.5	3795
PHWD3-RE	3/1	1175w x 1080d x 635h	73	2.2	4435
PHWD4-RE	4/1	1525w x 1080d x 635h	84	2.9	5200
PHWD5-RE	5/1	1875w x 1080d x 635h	95	3.7	6215
PHWD6-RE	6/1	2225w x 1080d x 635h	122	4.4	6580



heated bain marie island • self help

- Ideal for central location allowing self-help service from both sides
- Double sized sneeze guard feature.
- The display will hold cooked food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHIBM2	2/1	825w x 660d x 560h	40	1.5	2825
PHIBM3	3/1	1175w x 660d x 560h	50	2.2	3105
PHIBM4	4/1	1525w x 660d x 560h	61	2.9	3545
PHIBM5	5/1	1875w x 660d x 560h	72	3.7	3950
PHIBM6	6/1	2225w x 660d x 560h	99	4.4	4300

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PHWIBM2	2/1	825w x 810d x 560h	48	1.5	3020
PHWIBM3	3/1	1175w x 810d x 560h	58	2.2	3310
PHWIBM4	4/1	1525w x 810d x 560h	69	2.9	3820
PHWIBM5	5/1	1875w x 810d x 560h	80	3.7	4175
PHWIBM6	6/1	2225w x 810d x 560h	107	4.4	4550



Image: PHIBM4

heated bain marie • self help • fixed back

- Perfect for self service offerings of cooked portions of chicken & savouries, stews and curry dishes.
- The display will hold cooked food at safe regulated temperatures.
- Internal GN container holders will accept all variations from 1/9 through to full 1/1.
- Product reflecting fixed back fitted as standard.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PBM2-FB	2/1	825w x 660d x 560h	46	1.5	2825
PBM3-FB	3/1	1175w x 660d x 560h	56	2.2	3105
PBM4-FB	4/1	1525w x 660d x 560h	67	2.9	3545
PBM5-FB	5/1	1875w x 660d x 560h	78	3.7	3950
PBM6-FB	6/1	2225w x 660d x 560h	105	4.4	4300

Wide Version - 1 & 1/2 gn capacity

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PWBM2-FB	2/1	825w x 660d x 560h	54	1.5	3020
PWBM3-FB	3/1	1175w x 660d x 560h	64	2.2	3310
PWBM4-FB	4/1	1525w x 660d x 560h	75	2.9	3820
PWBM5-FB	5/1	1825w x 660d x 560h	86	3.7	4175
PWBM6-FB	6/1	2225w x 660d x 560h	113	4.4	4550



Image: PBM3-FB

heated carvery • assisted service

- For theatre presentation of suitable sized portions of cooked food.
- Side gantry creates downward heat and illumination.
- Tall sneeze guard
- Internal container accepting an enameled cast iron carvery pad with spikes
- Adaptable for Bain Marie usage.

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
PCS1	1/1	825w x 660d x 550h	39	1.0	2850



Image: PCS1

ambient void • chilled drop-in

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Standard Base Unit					
PDC-C2	2/1	825w x 660d x 900h	43	N/A	614
PDC-C3	3/1	1175w x 660d x 900h	53	N/A	714
PDC-C4	4/1	1525w x 660d x 900h	66	N/A	792
PDC-C5	5/1	1875w x 660d x 900h	75	N/A	863
PDC-C6	6/1	2275w x 660d x 900h	84	N/A	995
Wide Version					
PDC-CW2	2/1	825w x 810d x 900h	53	N/A	614
PDC-CW3	3/1	1175w x 810d x 900h	65	N/A	714
PDC-CW4	4/1	1525w x 810d x 900h	81	N/A	792
PDC-CW5	5/1	1875w x 810d x 900h	92	N/A	863
PDC-CW6	6/1	2275w x 810d x 900h	99	N/A	995



ambient void • heated drop-in

Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)	List Price (£)
Standard Base Unit					
PDC-H2	2/1	825w x 660d x 900h	43	N/A	677
PDC-H3	3/1	1175w x 660d x 900h	53	N/A	756
PDC-H4	4/1	1525w x 660d x 900h	66	N/A	924
PDC-H5	5/1	1875w x 660d x 900h	75	N/A	1095
PDC-H6	6/1	2275w x 660d x 900h	83	N/A	1300
Wide Version					
PDC-HW2	2/1	825w x 810d x 900h	53	N/A	677
PDC-HW3	3/1	1175w x 810d x 900h	65	N/A	756
PDC-HW4	4/1	1525w x 810d x 900h	81	N/A	924
PDC-HW5	5/1	1875w x 810d x 900h	92	N/A	1095
PDC-HW6	6/1	2275w x 810d x 900h	100	N/A	1300



Laminate or colour fascia panel available as optional extra.



options and technical specifications

Optional extras

List price

All Displays	£
Glass edge protection (per edge).	From £27
Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.	£poa
Export packing case.	£95 (net price)

We strongly recommend the purchase of export packing cases for goods exported outside of mainland UK.

Heated Displays

Drop-on 1/1 carving plate.	£370
Drop-in 1/1 ceran converter for bain marie.	£135
Drop-on round carving plate, adaptor and containers (Not available on deli).	£245
Full set of stainless steel containers.	From £391
Set of two 1/1 inclined collars.	From £50
Shelf edge ticket strips (clear).	From £38

Refrigerant - Chilled Displays

All chilled units supplied with R290 as standard refrigerant. Alternative gases available upon request.

Standard technical specifications

All Displays

General construction from 304 and 430 grade polished stainless steel.

Toughened glass over-shelf/sneeze screen.

Full internal fuse protection.

Electronic controllers located in gantry as standard.

Heated Displays

Quartz top heat controlled by step-less electronic energy controller.

Lower heat rod elements on bain marie controlled electronically.

Designed to take GN containers up to 150mm deep in all bain marie displays.

Chilled Displays

Chilled by recirculated cold air using fan blown evaporator.

Water level sensor with Integral condensing unit and automatic condensate evaporator.

Automatic high pressure safety switch.

Digital electronic temperature control.

Display temperature 3-5°C in 25°C ambient at 50% relative humidity.

The angle of the display deck can be adjusted for enhanced presentation.

Chilled Wells are designed to take 100mm deep (max) GN containers

Power Supplies

All units are supplied with a 3.5m lead as standard, suitable for use with a 220/240volt supply.

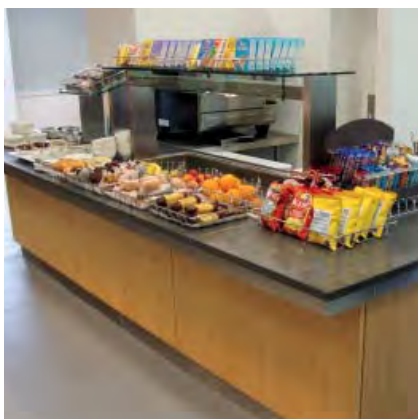
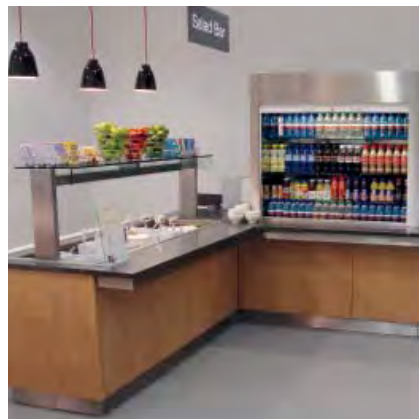
We strongly recommend that the supply is protected by a suitably rated residual current protection device.

Wattage

Units range from 1.2 kw to 6.3kw.

Units up to 3kw are supplied complete with 13amp plug-top.

Items above 3kw will need to be hardwired or fitted with commando plug.



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