

Quality, style and simplicity combined.

counterline   
setting the standard





A choice of distinctive models for all your  
**heated** and **chilled** food services.

# presentation range



part of the **i**design range

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**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 based on Counterline's [manhattan](#) styling.
- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCOD2      | 2             | 825 x 936 x 560   | 115         | 1.4          |
| PCOD3      | 3             | 1175 x 936 x 560  | 137         | 1.7          |
| PCOD4      | 4             | 1525 x 936 x 560  | 168         | 1.9          |
| PCOD5      | 5             | 1875 x 936 x 560  | 201         | 1.9          |
| PCOD6      | 6             | 2225 x 936 x 560  | 216         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

|        |   |                   |     |     |
|--------|---|-------------------|-----|-----|
| PCOWD2 | 2 | 825 x 1083 x 560  | 130 | 1.4 |
| PCOWD3 | 3 | 1175 x 1083 x 560 | 152 | 1.7 |
| PCOWD4 | 4 | 1525 x 1083 x 560 | 183 | 1.9 |
| PCOWD5 | 5 | 1875 x 1083 x 560 | 216 | 1.9 |
| PCOWD6 | 6 | 2225 x 1083 x 560 | 232 | 2.2 |



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) |
|------------|---------------|-------------------|-------------|--------------|
| PCD2       | 2             | 825 x 936 x 560   | 118         | 1.4          |
| PCD3       | 3             | 1175 x 936 x 560  | 140         | 1.7          |
| PCD4       | 4             | 1525 x 936 x 560  | 171         | 1.9          |
| PCD5       | 5             | 1875 x 936 x 560  | 204         | 1.9          |
| PCD6       | 6             | 2225 x 936 x 560  | 219         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

|       |   |                   |     |     |
|-------|---|-------------------|-----|-----|
| PCWD2 | 2 | 825 x 1083 x 560  | 132 | 1.4 |
| PCWD3 | 3 | 1175 x 1083 x 560 | 155 | 1.7 |
| PCWD4 | 4 | 1525 x 1083 x 560 | 186 | 1.9 |
| PCWD5 | 5 | 1875 x 1083 x 560 | 219 | 1.9 |
| PCWD6 | 6 | 2225 x 1083 x 560 | 234 | 2.2 |



Image: PCD4

### chilled deli • retractable

- Can be converted to an assisted service or a self-service display in seconds with ease.
- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCD2-RE    | 2             | 825 x 936 x 560   | 118         | 1.4          |
| PCD3-RE    | 3             | 1175 x 936 x 560  | 140         | 1.7          |
| PCD4-RE    | 4             | 1525 x 936 x 560  | 171         | 1.9          |
| PCD5-RE    | 5             | 1875 x 936 x 560  | 204         | 1.9          |
| PCD6-RE    | 6             | 2225 x 936 x 560  | 219         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

|          |   |                   |     |     |
|----------|---|-------------------|-----|-----|
| PCWD2-RE | 2 | 825 x 1083 x 560  | 132 | 1.4 |
| PCWD3-RE | 3 | 1175 x 1083 x 560 | 155 | 1.7 |
| PCWD4-RE | 4 | 1525 x 1083 x 560 | 186 | 1.9 |
| PCWD5-RE | 5 | 1875 x 1083 x 560 | 219 | 1.9 |
| PCWD6-RE | 6 | 2225 x 1083 x 560 | 234 | 2.2 |



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. (night-blind adds additional 60mm to height).
- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCD2-NB    | 2             | 825 x 936 x 560   | 112         | 1.4          |
| PCD3-NB    | 3             | 1175 x 936 x 560  | 134         | 1.7          |
| PCD4-NB    | 4             | 1525 x 936 x 560  | 165         | 1.9          |
| PCD5-NB    | 5             | 1875 x 936 x 560  | 198         | 1.9          |
| PCD6-NB    | 6             | 2225 x 936 x 560  | 213         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PCWD2-NB   | 2             | 825 x 1083 x 560  | 127         | 1.4          |
| PCWD3-NB   | 3             | 1175 x 1083 x 560 | 149         | 1.7          |
| PCWD4-NB   | 4             | 1525 x 1083 x 560 | 180         | 1.9          |
| PCWD5-NB   | 5             | 1875 x 1083 x 560 | 213         | 1.9          |
| PCWD6-NB   | 6             | 2225 x 1083 x 560 | 228         | 2.2          |



Image: PCD4-NB

### chilled deck • assisted service • rear doors

- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCDK2      | 2             | 825 x 936 x 560   | 112         | 1.4          |
| PCDK3      | 3             | 1175 x 936 x 560  | 134         | 1.7          |
| PCDK4      | 4             | 1525 x 936 x 560  | 165         | 1.9          |
| PCDK5      | 5             | 1875 x 936 x 560  | 198         | 1.9          |
| PCDK6      | 6             | 2225 x 936 x 560  | 213         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PCWDK2     | 2             | 825 x 1083 x 560  | 127         | 1.4          |
| PCWDK3     | 3             | 1175 x 1083 x 560 | 149         | 1.7          |
| PCWDK4     | 4             | 1525 x 1083 x 560 | 180         | 1.9          |
| PCWDK5     | 5             | 1875 x 1083 x 560 | 213         | 1.9          |
| PCWDK6     | 6             | 2225 x 1083 x 560 | 228         | 2.2          |



Image: PCWDK4

### chilled deck • assisted service • night blind

- 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. (night-blind adds additional 60mm to height).
- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCDK2-NB   | 2             | 825 x 936 x 560   | 112         | 1.4          |
| PCDK3-NB   | 3             | 1175 x 936 x 560  | 134         | 1.7          |
| PCDK4-NB   | 4             | 1525 x 936 x 560  | 165         | 1.9          |
| PCDK5-NB   | 5             | 1875 x 936 x 560  | 198         | 1.9          |
| PCDK6-NB   | 6             | 2225 x 936 x 560  | 213         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PCWDK2-NB  | 2             | 825 x 1083 x 560  | 127         | 1.4          |
| PCWDK3-NB  | 3             | 1175 x 1083 x 560 | 149         | 1.7          |
| PCWDK4-NB  | 4             | 1525 x 1083 x 560 | 180         | 1.9          |
| PCWDK5-NB  | 5             | 1875 x 1083 x 560 | 213         | 1.9          |
| PCWDK6-NB  | 6             | 2225 x 1083 x 560 | 228         | 2.2          |



Image: PCWDK4-NB

### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PCI2       | 2             | 825 x 660 x 560   | 110         | 1.4          |
| PCI3       | 3             | 1175 x 660 x 560  | 132         | 1.7          |
| PCI4       | 4             | 1525 x 660 x 560  | 163         | 1.9          |
| PCI5       | 5             | 1875 x 660 x 560  | 196         | 1.9          |
| PCI6       | 6             | 2225 x 660 x 560  | 211         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

|       |   |                  |     |     |
|-------|---|------------------|-----|-----|
| PCIW2 | 2 | 825 x 810 x 560  | 115 | 1.4 |
| PCIW3 | 3 | 1175 x 810 x 560 | 137 | 1.7 |
| PCIW4 | 4 | 1525 x 810 x 560 | 168 | 1.9 |
| PCIW5 | 5 | 1875 x 810 x 560 | 201 | 1.9 |
| PCIW6 | 6 | 2225 x 810 x 560 | 216 | 2.2 |



Image: PCI4

### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PC2-FB     | 2             | 825 x 660 x 560   | 128         | 1.4          |
| PC3-FB     | 3             | 1175 x 660 x 560  | 140         | 1.7          |
| PC4-FB     | 4             | 1525 x 660 x 560  | 171         | 1.9          |
| PC5-FB     | 5             | 1875 x 660 x 560  | 204         | 1.9          |
| PC6-FB     | 6             | 2225 x 660 x 560  | 219         | 2.2          |

#### Wide Version - 1 & 1/3 gn capacity

|         |   |                  |     |     |
|---------|---|------------------|-----|-----|
| PCW2-FB | 2 | 825 x 810 x 560  | 133 | 1.4 |
| PCW3-FB | 3 | 1175 x 810 x 560 | 155 | 1.7 |
| PCW4-FB | 4 | 1525 x 810 x 560 | 186 | 1.9 |
| PCW5-FB | 5 | 1875 x 810 x 560 | 219 | 1.9 |
| PCW6-FB | 6 | 2225 x 810 x 560 | 234 | 2.2 |



Image: PCW4-FB

### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PHOD2      | 2             | 825 x 936 x 560   | 45          | 1.5          |
| PHOD3      | 3             | 1175 x 936 x 560  | 55          | 2.2          |
| PHOD4      | 4             | 1525 x 936 x 560  | 66          | 2.9          |
| PHOD5      | 5             | 1875 x 936 x 560  | 77          | 3.7          |
| PHOD6      | 6             | 2225 x 936 x 560  | 104         | 4.4          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PHOWD2     | 2             | 825 x 1083 x 560  | 60          | 1.5          |
| PHOWD3     | 3             | 1175 x 1083 x 560 | 70          | 2.2          |
| PHOWD4     | 4             | 1525 x 1083 x 560 | 81          | 2.9          |
| PHOWD5     | 5             | 1875 x 1083 x 560 | 92          | 3.7          |
| PHOWD6     | 6             | 2225 x 1083 x 560 | 119         | 4.4          |



Image: PHOD4

### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PHD2       | 2             | 825 x 936 x 560   | 48          | 1.5          |
| PHD3       | 3             | 1175 x 936 x 560  | 58          | 2.2          |
| PHD4       | 4             | 1525 x 936 x 560  | 69          | 2.9          |
| PHD5       | 5             | 1875 x 936 x 560  | 80          | 3.7          |
| PHD6       | 6             | 2225 x 936 x 560  | 107         | 4.4          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PHWD2      | 2             | 825 x 1083 x 560  | 63          | 1.5          |
| PHWD3      | 3             | 1175 x 1083 x 560 | 73          | 2.2          |
| PHWD4      | 4             | 1525 x 1083 x 560 | 84          | 2.9          |
| PHWD5      | 5             | 1875 x 1083 x 560 | 95          | 3.7          |
| PHWD6      | 6             | 2225 x 1083 x 560 | 122         | 4.4          |



Image: PHD4

### heated deli • retractable

- Can be converted to an assisted service or a self-service display in seconds with ease.
- 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) |
|------------|---------------|-------------------|-------------|--------------|
| PHD2-RE    | 2             | 825 x 936 x 560   | 48          | 1.5          |
| PHD3-RE    | 3             | 1175 x 936 x 560  | 58          | 2.2          |
| PHD4-RE    | 4             | 1525 x 936 x 560  | 69          | 2.9          |
| PHD5-RE    | 5             | 1875 x 936 x 560  | 80          | 3.7          |
| PHD6-RE    | 6             | 2225 x 936 x 560  | 107         | 4.4          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PHWD2-RE   | 2             | 825 x 1083 x 560  | 63          | 1.5          |
| PHWD3-RE   | 3             | 1175 x 1083 x 560 | 73          | 2.2          |
| PHWD4-RE   | 4             | 1525 x 1083 x 560 | 84          | 2.9          |
| PHWD5-RE   | 5             | 1875 x 1083 x 560 | 95          | 3.7          |
| PHWD6-RE   | 6             | 2225 x 1083 x 560 | 122         | 4.4          |



Image: PHD4-RE



### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PHIBM2     | 2             | 825 x 660 x 560   | 40          | 1.5          |
| PHIBM3     | 3             | 1175 x 660 x 560  | 50          | 2.2          |
| PHIBM4     | 4             | 1525 x 660 x 560  | 61          | 2.9          |
| PHIBM5     | 5             | 1875 x 660 x 560  | 72          | 3.7          |
| PHIBM6     | 6             | 2225 x 660 x 560  | 99          | 4.4          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PHWBM2     | 2             | 825 x 810 x 560   | 48          | 1.5          |
| PHWBM3     | 3             | 1175 x 810 x 560  | 58          | 2.2          |
| PHWBM4     | 4             | 1525 x 810 x 560  | 69          | 2.9          |
| PHWBM5     | 5             | 1875 x 810 x 560  | 80          | 3.7          |
| PHWBM6     | 6             | 2225 x 810 x 560  | 107         | 4.4          |



### 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) |
|------------|---------------|-------------------|-------------|--------------|
| PHBM2-FB   | 2             | 825 x 660 x 560   | 46          | 1.5          |
| PHBM3-FB   | 3             | 1175 x 660 x 560  | 56          | 2.2          |
| PHBM4-FB   | 4             | 1525 x 660 x 560  | 67          | 2.9          |
| PHBM5-FB   | 5             | 1875 x 660 x 560  | 78          | 3.7          |
| PHBM6-FB   | 6             | 2225 x 660 x 560  | 105         | 4.4          |

#### Wide Version - 1 & 1/3 gn capacity

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PHWBM2-FB  | 2             | 825 x 810 x 560   | 54          | 1.5          |
| PHWBM3-FB  | 3             | 1175 x 810 x 560  | 64          | 2.2          |
| PHWBM4-FB  | 4             | 1525 x 810 x 560  | 75          | 2.9          |
| PHWBM5-FB  | 5             | 1875 x 810 x 560  | 86          | 3.7          |
| PHWBM6-FB  | 6             | 2225 x 810 x 560  | 113         | 4.4          |



### heated carvery • assisted service

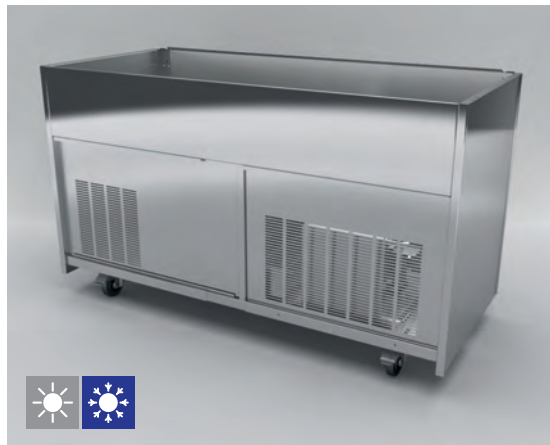
- For theatre presentation of suitable sized portions of cooked food.
- Side gantry creates downward heat and illumination.
- Tall sneeze guard
- Internal container accepting an enameled cast iron carvery pad with spikes
- Adaptable for Bain Marie usage.

| Stock Code | Capacity (gn) | Overall Size (mm) | Weight (kg) | Wattage (kw) |
|------------|---------------|-------------------|-------------|--------------|
| PCS1       | 1             | 825 x 600 x 560   | 39          | 1            |



ambient void • chilled drop-in

| Stock Code                              | Capacity (gn) | Overall Size (mm)   | Weight (kg) | Wattage (kw) |
|---|---------------|---------------------|-------------|--------------|
| <b>Standard Base Unit</b>               |               |                     |             |              |
| PDC-C2                                  | 2/1           | 825w x 660d x 765h  | 43          | N/A          |
| PDC-C3                                  | 3/1           | 1175w x 660d x 765h | 53          | N/A          |
| PDC-C4                                  | 4/1           | 1525w x 660d x 765h | 66          | N/A          |
| PDC-C5                                  | 5/1           | 1875w x 660d x 765h | 75          | N/A          |
| PDC-C6                                  | 6/1           | 2275w x 660d x 765h | 84          | N/A          |
| <b>Standard Base Unit • Low Profile</b> |               |                     |             |              |
| PDC-CL2                                 | 2/1           | 825w x 660d x 680h  | 38          | N/A          |
| PDC-CL3                                 | 3/1           | 1175w x 660d x 680h | 60          | N/A          |
| PDC-CL4                                 | 4/1           | 1525w x 660d x 680h | 76          | N/A          |
| PDC-CL5                                 | 5/1           | 1875w x 660d x 680h | 87          | N/A          |
| PDC-CL6                                 | 6/1           | 2275w x 660d x 680h | 94          | N/A          |
| <b>Wide Version</b>                     |               |                     |             |              |
| PDC-CW2                                 | 2/1           | 825w x 810d x 765h  | 53          | N/A          |
| PDC-CW3                                 | 3/1           | 1175w x 810d x 765h | 65          | N/A          |
| PDC-CW4                                 | 4/1           | 1525w x 810d x 765h | 81          | N/A          |
| PDC-CW5                                 | 5/1           | 1875w x 810d x 765h | 92          | N/A          |
| PDC-CW6                                 | 6/1           | 2275w x 810d x 765h | 99          | N/A          |
| <b>Wide Version • Low Profile</b>       |               |                     |             |              |
| PDC-CWL2                                | 2/1           | 825w x 810d x 680h  | 48          | N/A          |
| PDC-CWL3                                | 3/1           | 1175w x 810d x 680h | 60          | N/A          |
| PDC-CWL4                                | 4/1           | 1525w x 810d x 680h | 76          | N/A          |
| PDC-CWL5                                | 5/1           | 1875w x 810d x 680h | 87          | N/A          |
| PDC-CWL6                                | 6/1           | 2275w x 810d x 680h | 94          | N/A          |



ambient void • heated drop-in

| Stock Code                              | Capacity (gn) | Overall Size (mm)   | Weight (kg) | Wattage (kw) |
|---|---------------|---------------------|-------------|--------------|
| <b>Standard Base Unit</b>               |               |                     |             |              |
| PDC-H2                                  | 2/1           | 825w x 660d x 765h  | 43          | N/A          |
| PDC-H3                                  | 3/1           | 1175w x 660d x 765h | 53          | N/A          |
| PDC-H4                                  | 4/1           | 1525w x 660d x 765h | 66          | N/A          |
| PDC-H5                                  | 5/1           | 1875w x 660d x 765h | 75          | N/A          |
| PDC-H6                                  | 6/1           | 2275w x 660d x 765h | 83          | N/A          |
| <b>Standard Base Unit • Low Profile</b> |               |                     |             |              |
| PDC-HL2                                 | 2/1           | 825w x 660d x 680h  | 38          | N/A          |
| PDC-HL3                                 | 3/1           | 1175w x 660d x 680h | 48          | N/A          |
| PDC-HL4                                 | 4/1           | 1525w x 660d x 680h | 61          | N/A          |
| PDC-HL5                                 | 5/1           | 1875w x 660d x 680h | 70          | N/A          |
| PDC-HL6                                 | 6/1           | 2275w x 660d x 680h | 78          | N/A          |
| <b>Wide Version</b>                     |               |                     |             |              |
| PDC-HW2                                 | 2/1           | 825w x 810d x 765h  | 53          | N/A          |
| PDC-HW3                                 | 3/1           | 1175w x 810d x 765h | 65          | N/A          |
| PDC-HW4                                 | 4/1           | 1525w x 810d x 765h | 81          | N/A          |
| PDC-HW5                                 | 5/1           | 1875w x 810d x 765h | 92          | N/A          |
| PDC-HW6                                 | 6/1           | 2275w x 810d x 765h | 100         | N/A          |
| <b>Wide Version • Low Profile</b>       |               |                     |             |              |
| PDC-HWL2                                | 2/1           | 825w x 810d x 680h  | 48          | N/A          |
| PDC-HWL3                                | 3/1           | 1175w x 810d x 680h | 60          | N/A          |
| PDC-HWL4                                | 4/1           | 1525w x 810d x 680h | 76          | N/A          |
| PDC-HWL5                                | 5/1           | 1875w x 810d x 680h | 87          | N/A          |
| PDC-HWL6                                | 6/1           | 2275w x 810d x 680h | 95          | N/A          |





Laminate or colour fascia panel available as optional extra.



## options and technical specifications

### Optional extras

#### All Displays

Glass edge protection (per edge).

Supply lead (length)- 3.5 metre as standard. For lengths greater than 3.5m please specify.

Export packing case.

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

#### Heated Displays

Drop-on 1/1 carving plate.

Drop-in 1/1 ceran converter for bain marie.

Drop-on round carving plate, adaptor and containers (Not available on deli).

Full set of stainless steel containers.

Set of two 1/1 inclined collars.

Shelf edge ticket strips (clear).

#### 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.

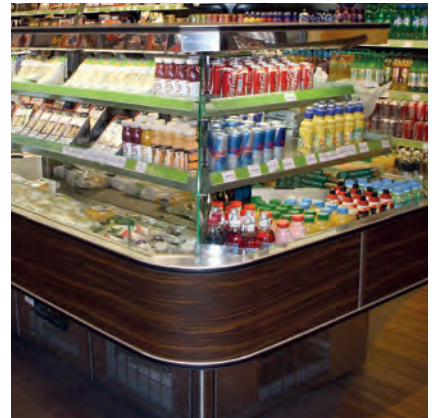
We strongly recommend that the supply is protected by a suitably rated residual current protection device.

#### Wattage

Units range from 1.2 kw to 4.4kw.

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

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



**counterline**   
setting the standard

**Counterline Limited**  
Randles Road  
Knowsley Business Park  
Merseyside  
L34 9HZ  
United Kingdom

**tel:** + 44 (0)151 548 2211  
**fax:** + 44 (0)151 549 2179  
**email:** enquiries@counterline.co.uk  
**web:** www.counterline.co.uk

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