part of the idesign range COUNTERLINE

presentation range • specifications

chilled deli • self help • rear doors





| 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 |

- 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.

optional extras

- Fixed position clear glass mid shelf for ambient products.
- Gastronorm containers (variations of colours and depths).
- Modular stainless steel base units.
- Custom specific branding & aesthetic design alterations.
- · Compatible monitoring control systems. (RDM, CDK, Carel).