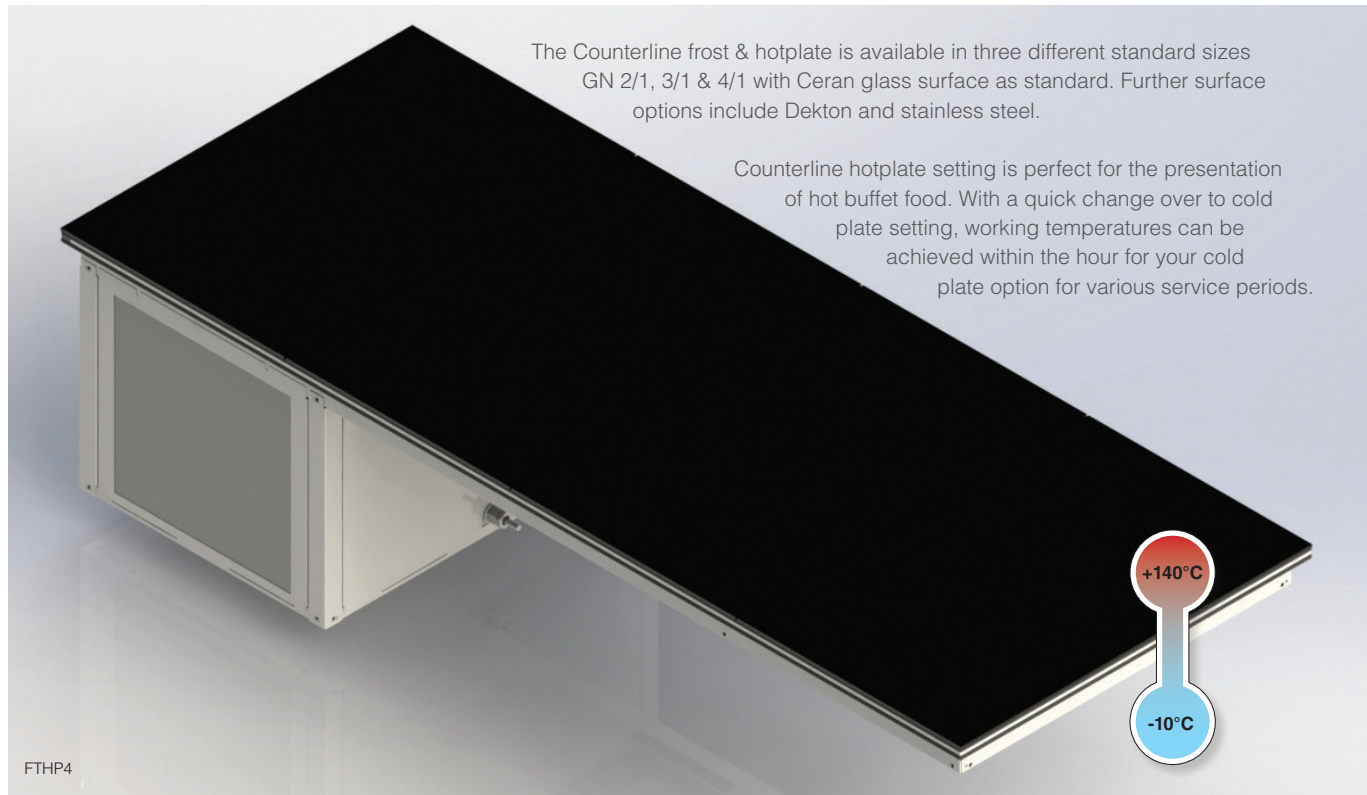


frost top to hotplate • flush fitting surfaces



Presentation of hot and cold food. Counterline's combined frost top & hotplate. The dual purpose frost top & hotplate provide a true multipurpose flexible food display. Controlled anywhere from -10°C up to +140°C, giving buffet environments the ultimate in flexibility.



features

- Quick & simple installation
- Frameless & flush fitting– seamless transition from display to counter.
- Small refrigeration cradle provides much sort after storage space.
- Rapid change over times.
- Low power consumption.
- UK manufactured, quick delivery times.
- Zero emission eco friendly hydrocarbon refrigerant
- True temperature control. Features two separate digital controls for ease of switch over and accurately reading the true surface temperature.
- Temperature – adjustable from -10°C to +140 °C (climate class '0' 20°C / 50%RH).
- Flexible changing from cold to hot within the hour.
- Stainless steel satin polished construction.
- 13amp plug & 2.5M power cable.

optional extras

- Dekton & stainless-steel surfaces.
- Heated & illuminated gantries, combined together to form a drop in or free-standing display.
- Square or curved sneeze guards.
- Frost top contact cooled surface only and hotplate only available.

