

ENERGY EFFICIENT MEGA TOP PREPARATION COUNTERS WITH “AIR OVER” PRODUCT WELL

Features and Benefits



LMT350



LMT650



Stainless Steel Construction

The interior is 304 grade with coved floors. The exterior is 430 grade (except galvanized steel rear and base.)
Stainless steel hinged product cover.
Foamed in place insulation using high density polyurethane close cell. CFC free.

Design

These units have been designed to hold 1/1 Gn food pots. All units exclusively have contoured lines, curved corners and recessed door handles for a modern, elegant look.

Efficient Refrigeration System

The Mega Top Preparation counters are fitted with full width evaporators. Airflow to the product well is an “Air over” ducting direct from the evaporator for maximum product cooling. Operating temperature 2°C to 4°C (Rating at 35 °C ambient with the lid closed)

NB. Well product temperature less than 4C.

Other Standard Features

- Self closing doors.
 - Digital thermometer
 - 150 mm castors (2 lockable.)
 - Cutting board.
 - 1/6th Gn product pots.
- LMT350: 18 pots (3 rows of 6)
Will hold 3x 1/1 Gn pots.
LMT500: 24 pots(3 rows of 8)
Will hold 4x 1/1 Gn pots.
LMT650: 30 pots(3 rows of 10)
Will hold 5x 1/1 Gn pots.

Options

- Stainless steel rear panel
- Glass canopy with shelf and rear doors.
- Sneeze guard. (for server application)

MODEL	UNIT TYPE	PACKED WEIGHT	DOORS	LITRES	METRIC (mm) W x D x H	VOLTS	AMPS	REFRIGERANT	SHELVES
LMT350	FRIDGE	129kg	2	350	1227x 895x 1118	220-240	5.0	R134A	1 ROW
LMT500	FRIDGE	149kg	2	540	1533x 895x 1118	220-240	5.0	R134A	1 ROW
LMT650	FRIDGE	169kg	3	650	1839x 895x 1118	220-240	6.0	R134A	1 ROW