



Product Code: FSL400H 11-109

Slimline 400 Litre Upright Refrigerated Cabinet



Features & Benefits

- Quality commercial refrigeration with a 600mm width and small footprint - ideal where space is at a premium in the kitchen
- Robust stainless steel exterior finish with 304 stainless steel door
- Forced air refrigeration system will operate up to 40°C (ISO Climate Class 5)
- Bottom mounted refrigeration system draws air from the cooler part of the kitchen ensuring efficient operation
- When space is a prime concern, Slimline Cabinets provide the ideal storage solution
- LED electronic temperature display for accurate control and clear visual reference

Shelving

Nylon Coated Shelf Option

Refrigeration

R290 - Energy Efficient Standard

Integral Refrigeration System Standard

Finish

s/steel ext, 304 s/s door & alu int Standard

Base Fittings

Remote Refrigeration System Option

Castors 80mm Standard

Electrical & Service Data

Connect Load 349

230/50/1 Standard

Fuse Required (A) 10

Energy

kWh (24 hours) 1.54

AEC 436.68

Nett Volume 267.8

Energy Grade C

Energy Efficiency Index 41.63

Doors

Solid Standard

Left Hand Hinged Door Option

Specification

Refrigerator +1/+4°C Standard

Width (mm) 600

Depth (mm) 705

Height (mm) 1900

Unpacked weight (Kgs) 86

Packed weight (Kgs) 99.41

Gross Volume (Ltr) 400

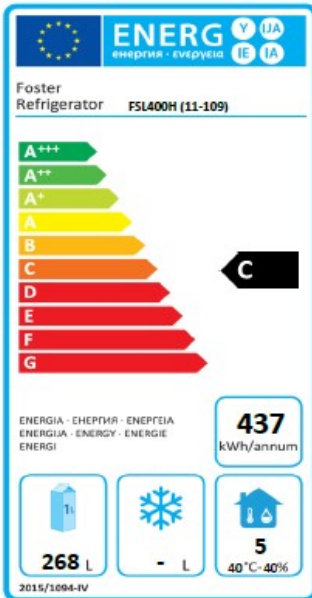
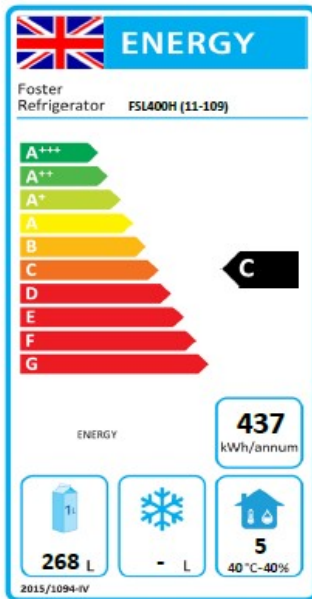
Footnotes

- Bottom mounted system draws air from the cooler part of the kitchen ensuring lower running costs
- Forced air refrigeration for efficient operation, even temperature distribution and fast recovery
- Automatic Defrost for hassle-free operation
- Electronic temperature display for accurate control
- Delivers the reliability and performance you would expect from a Foster at a highly competitive price

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450 sales@kidcateringequipment.com

Energy Performance Data and information



Application

This appliance is intended for use in ambient temperatures up to {1}°C

Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.



Energy



Quality



Value



Design



Hygiene



After Care

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