



Precision's durable all stainless steel bakery counters have been designed to provide bakers with reliable, energy and cost efficient refrigerated storage solutions.

Proudly made in the UK, these 600 x 400 patisserie tray format counters are capable of meeting the highest demands of commercial bakeries and patisseries all around the world.

Key Features:

Stainless Steel Interior & Exterior

Front Breathing & Venting Refrigeration System

Designed To Operate In 43°C Ambient

Anti-Drip Worktop

Built-In Air Duct For Even Temperature Distribution

R290 Refrigerant

Zero ODP Injected Polyurethane Insulation - 60mm

-5/ +5°C Retarder Temperature Range

Electronic Controller With Easy Read LCD Screen

Hot Gas Defrost

Door Locks Fitted As Standard

Rifle Bore Coated Evaporators

Integrated Flush Door Handle

600 x 400 Shelving System - Anti Tilt Slides

Hi / Lo Audio Visual Temperature Alarms

Condensing Unit Safety System To Protect Compressor From Blocked Condensers

Self Closing Doors

Heavy Duty Brake & Swivel Castors

Waste Heat Recovery Condensate Vaporiser System



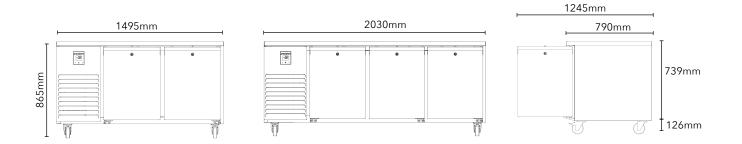
Options:

Stainless Steel Back & Unit Housing

Distributor:

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





Model	RBCU264	RBCU364
Туре	Retarder	Retarder
Material	ST/ST Int/Ext	ST/ST Int/Ext
Tray Size	600 x 400	600 x 400
Pairs of Tray Slides Supplied	10	15
Max Number of Trays (50mm Spacing)	20	30
Temperature Range	-5 / +5°C	-5 / +5°C
Exterior WxDxH (mm)	1495x790x865	2030x790x865
Net Usable Volume (litres)	208	312
Weight (KG)	115	145
Refrigerant / GWP	R290/3	R290/3
Refrigeration Watts (+45°C Condensing)	304	304
Evaporating Temp	-15°C	-15°C
Heat Rejection Watts*	608	608
Noise Output (dBa)	75	78
Power	230 / 50 / 1	230 / 50 / 1
Running Amps	2	2
Energy Consumption / 24hrs - kWh**	N/A	N/A
Energy Consumption / Year (AEC) - kWh**	N/A	N/A
Energy Efficiency Class**	N/A	N/A

* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet. ** Tested to EN16825

We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet

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