

# SALAD COUNTERS TECHNICAL DATASHEET

## SU10CT SALAD COUNTER

## SU15CT SALAD COUNTER



### SU10CT

Dimensions (mm)	External	Internal
Width	885	805
Depth	734	533
Height	882	460
Door Opening		358
Well Cut-Out		686 x 307
Capacity		
Capacity cu.ft/ltrs		8.9/252

### SU15CT

Dimensions (mm)	External	Internal
Width	1226	1146
Depth	734	533
Height	882	460
Door Opening		530
Well Cut-Out		1038 x 307
Capacity		
Capacity cu.ft/ltrs		12.6/358

## KEY FEATURES

- Foodsafe stainless steel exterior and interior
- Integral 'easy grab' door handle
- Self closing doors
- Magnetic balloon door gaskets with 100% tight seal
- Fitted with 2 1/1GN nylon coated wire shelves per section as standard or trayslides to accommodate 1/1GN containers
- Anti-tilt trayslides
- Removable racking system
- Precision injected, high density polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential).
- CoolSmart controller
- Wells accommodate 1/3GN or 1/6GN pans

- Well holding temperature +4/+8°C
- Castors to rear, adjustable feet to front for cabinet stability
- High performance, front vented commercial refrigeration system
- Designed and engineered to operate efficiently up to a 43°C ambient
- Fully automatic air cooled condensing unit
- Defrost water is vaporised using recycled heat from compressor
- High performance helium leak testing
- Connection to third party supervisory communication systems such as BMS is possible using proprietary equipment. Please contact Williams for more information.

## OPTIONS

- Polypropylene cutting block (extends worktop by 95mm)
- Coloured chopping block available



# SALAD COUNTERS TECHNICAL DATA

	SU10CT	SU15CT
Temperature (°C)	+1/+4°C	+1/+4°C
Climate Class	-	-
Power Supply	230V/50Hz/1Ph	230V/50Hz/1Ph
Fuse (Amps)	13	13
Defrost	Automatic Off Cycle	Automatic Off Cycle
Noise level (dBA)	59	59
<b>Fittings</b>		
Shelves	4	4
Trayslides per door	4	4
<b>Electrical / Energy Data - Standard Refrigerant</b>		
Refrigerant	R290	R290
Energy Efficiency Class	-	-
Energy Consumption (kW / 24hrs)	-	-
Start Up (Amps)	6.6	6.6
Running (Amps)	1.06	1.06
Heat Rejection (Watts)*	692	692

## IMPORTANT NOTES:

\*Evaporating at -10°C in 32°C Ambient

All refrigeration equipment requires adequate ventilation for efficient and effective performance

Williams is committed to a policy of continual product development and innovation. As such, we reserve the right to change product specifications stated without prior notice.

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