

Proudly made in the UK, Precision's versatile all stainless steel space savers are perfect for for space optimisation in commercial kitchens all around the world. This range of space saver counters and under counters offer high performance 43°C ambient storage solutions in even the smallest of kitchens.

For example, our HSS 300 offers the same internal storage capacity as a traditional two door GN1/1 counter but with a 30% smaller footprint. Alternatively it offers 100% more internal capacity than a traditional one door GN1/1 counter with only a 3% bigger footprint.

These durable all stainless steel Gastronorm GN1/1 counters are available in two different temperature ranges: Refrigerator +1/+4°C and Deep Freeze -18/-22°C.

The bottom mounted self contained refrigeration system draws and vents from the front allowing the counter to be completely built-in to your kitchen without compromising performance. Likewise, the stylish grill design not only looks great but provides excellent airflow allowing the refrigeration system to operate at lower temperatures extending it's working life and consuming less energy.

Precision's ultra easy to use large screen controller - provides precise temperature control and peace of mind 24 hours a day. Audio visual temperature alarms come as standard, along with HACCP capability.

Open wells - with or without insulated lids - are available to turn your HSS 300 space saver into a prep station. Drawers, hydrocarbon refrigerants and extra shelves are also available as optional extras.



SS 300



SS 150

### Thoughtful Design Features

Door hang of the self closing doors can easily be changed from right to left on site if required. Units can be easily moved for cleaning or site positioning thanks to the standard rollers fitted to the rear and front mounted adjustable levelling feet.

### Gastronorm Shelving

A lockable door/drawer, with removable magnetic balloon type gasket provides access to an adjustable Gastronorm shelving system. GN 1/1 pans, shelves or trays are supported on removable anti-tilt stainless steel slides and ladder racking.



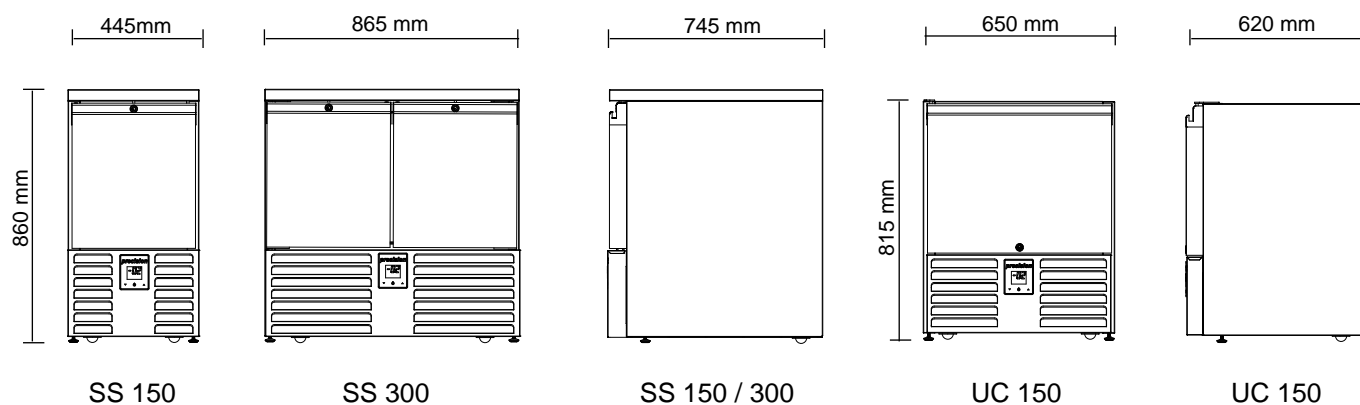
UC 150

### Options:

- Bank of 2 Drawers
- Countertop Pan Well (HSS 300 only)
- Watercooled
- Extra Shelves
- Extra Slides
- ST/ST Back
- Castors / Legs
- Helicoil Cable
- Hydrocarbon Refrigerant
- HFO Refrigerant

## General Specifications

Stainless steel interior & exterior  
 High ambient 43°C refrigeration system  
 Ultra low energy consumption  
 Front breathing/venting refrigeration system  
 Zero ODP injected polyurethane insulation  
 Electronic controller with large LCD screen  
 Automatic defrost  
 Coated evaporator and vaporiser coil  
 Integrated flush door handle  
 Gastronorm shelving system with anti-tilt slides  
 Lockable self closing doors  
 Adjustable levelling feet at front  
 Rollers at rear for easy positioning



## Technical Data

model	temp	capacity (litres)	w (mm)	d (mm)	h (mm)	gas	shelves	ref. cap. watts	evap @	power	amps	weight (kg)
<b>One Door</b>												
HSS 150	1 / 4°C	150	445	745	860	R134A	2	460	-5° C	230 / 50 / 1	2.5	65
LSS 150	-18 / -22°C	150	445	745	860	R448A	2	480	-30° C	230 / 50 / 1	4.4	70
HUC 150	1 / 4°C	150	650	620	815	R134A	2	460	-5° C	230 / 50 / 1	2.5	65
LUC 150	-18 / -22°C	150	650	620	815	R448A	2	480	-30° C	230 / 50 / 1	4.4	70
<b>Two Door</b>												
HSS 300	1 / 4°C	300	865	745	860	R134A	4	460	-5° C	230 / 50 / 1	2.5	80
LSS 300	-18 / -22°C	300	865	745	860	R448A	4	480	-30° C	230 / 50 / 1	4.4	85

### Notes:

Bank of 2 drawers accept GN1/1 150mm deep pans  
 Countertop Pan Well (HSS 300 only) accepts 4 x GN1/3 150mm deep pans