

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
Fittings		
Shelves	4	4
Trayslides per door	4	4
Electrical / Energy Data - Standard Refrigerant		
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.

Williams Refrigeration
Bryggen Road,
North Lynn Industrial Estate
King's Lynn, Norfolk. PE30 2HZ

T +44(0) 1553 817 000
Spares: +44(0) 1553 817 017
E info@williams-refrigeration.co.uk
W www.williams-refrigeration.co.uk

