

SHAMROCK



by



AS:- Gastronorm Compact Counter Series



AS901 SS Top



AS901-4D



AS903 SS Top

AS Series

FEATURES:

- SHAMROCK 's CHEF PREP COUNTERS are designed with the commercial kitchen in mind. 1/1 Gastronorm sizing.
- Operating Temperature 0° to -10° C. Climate Type T.
- Requires a standard power point (GPO):- 240V 50Hz 10 amp.
- Digital Temperature Display.
- 1 height adjustable shelf per door fitted on tray slides in swing door variations.
- Draws can be fitted to replace swing doors Draw depth - 140mm.
- Stainless steel doors and outer sides.
- Stainless Steel inner walls and clear anodized aluminium outer back.
- Stainless steel internal floor with coved corners allows for easy cleaning and sanitizing.
- Commercial castors, for ease of cabinet movement. Front castors lockable.
- Solid Door, designed with one piece full length horizontal handle.

MAIN DATA

Specifications are subject to change without notice. E&OE.

Model	Doors	Draws	Volume (Gross lts)	Shelves	Width (mm)	Depth (mm)	Height (mm)	Voltage	Cord Length	Shipping Weight
AS901 S/S TOP	2	-	260	2	900	700	930	240v/50hz	2.4	85kg
AS901-4D	-	4	260	-	900	700	930	240v/50hz	2.4	95kg
AS903 S/S TOP	3	-	390	3	1365	700	930	240v/50hz	2.4	110Kg

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SHAMROCK



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Austwide
sales and rentals pty ltd

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Outstanding Benefits

- Fitted with full width doors, offering maximized face area for storing your inventory. This allows increased visibility and hence ergonomic picking of inventory.

Specification

- **Refrigeration System:** Fully balanced self contained condensing unit. Cold Wall internal evaporator fan assisted.
- **Condensing unit:** Located under. Unit access from front and rear of cabinet, Condenser fitted with filter accessible from front.
- **Refrigerant:** R134A.
- **Defrost:** Semi-auto with timer. May require manual defrosting.
- **Electronic Controller:** Italian designed, Dixell temperature controller and digital display. Includes high temp alarm.
- **Shelves:** 1 height adjustable, PVC coated, shelf per door.
- **Operation conditions:** 0° to – 10° C. at up to 38° C ambient.
- **Electrical:** Units come ready for connection to 240volt 50hz 10amp GPO. Single Outlet. It is

recommended that a dedicated GPO be used.

- **Construction:** Stainless Steel doors, front and sides provide a clean and dent resistant cabinet. Clear anodized aluminum back. Interior stainless steel for hygienic easy to clean surfaces.
- Stainless Steel inner tray designs with coved corners for easy cleaning.
- **Insulation:** 50mm high density polyurethane foamed in place, Blowing agent, Cyclopentane for CFC free Ozone protection and superior insulating properties.
- **Door:** Solid Stainless Steel outer, 50mm high pressure injected polyurethane foam. Designed with folded full length horizontal handle provides easy access.
- **Gasket:** PVC welded one piece magnetic gasket removable without the need for tools.
- **Draws:** Two draws replacing door. Stainless steel fascia with gasket. Full stainless steel cage 140mm deep accepts a 1/1 gastronorm tray or combination of small trays.
- **Warranty¹:** Austwide's Manu-

facturers warranty 12 month parts and labour. See terms and conditions of sale for full description.

1.terms and conditions apply. Visit web site for full details. www.austwidesales.com.au
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