



# **AS:- Gastronorm Compact Counter Series**



AS401 SS Top



AS901 SS Top





## **AS Series**

#### **FEATURES:**

- SHAMROCK 's CHEF PREP COUNTERS are designed with the commercial kitchen in mind. 1/1 Gastronorm sizing.
- Operating Temperature o° 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
AS401 S/S Top	1	-	94	1	435	700	930	240v/50hz	2.4	45kg
AS401-2D	-	2	94	-	435	700	930	240v/50hz	2.4	50kg
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

Head Office: Unit 1/35 Rimfire Drive ,Hallam, Vic 3803. Phone: 1800 813 987 Fax: 03 8786 3572 Email: sales@austwiderentals.com websites: www.austwidesales.com.au or austwiderentals.com





# AS:- Gastronorm Compact Counter Series

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









Head Office: Unit 1/35 Rimfire Drive ,Hallam, Vic 3803. Phone: 1800 813 987 Fax: 03 8786 3572 Email: sales@austwiderentals.com websites: www.austwidesales.com.au or austwiderentals.com