



Energy Efficient Preparation Counters with “Air over” Product Well



LST200R



LST350R



LST650R

Features and Benefits

Stainless Steel Construction

The interior is 304 grade with coved floors.
The exterior is 430 grade (except galvanized steel rear and base.)
Coved interior floor.
Stainless steel hinged product cover.
Foamed in place insulation using high density polyurethane close cell. CFC free.

Design

All units exclusively have contoured lines, rounded corners and recessed door handles for a modern, elegant look. All units have adjustable vinyl coated wire shelves with unique durable plastic shelf clips. The product pots and well liner are fully removable for easy cleaning.

Efficient Refrigeration System

The Lassele Preparation counters are designed with full width evaporators. Airflow to the product well is an “Air over” ducting direct from the evaporator for maximum product cooling.
Operating temperature 2°C to 4°C
(Rating at 35 °C ambient)

NB. Well product temperature less than 4C.

Other Standard Features

- Facia heater for condensation free convenience.
- Self closing doors.
- Digital thermometer
- 150 mm castors (2 lockable.)
- Cutting board.
- 1/6th gn product pots.

LST200 – 6 (2 rows of 3)
350 – 12 (2 rows of 6)
650 – 18 (2 rows of 9)

Options

- Stainless steel rear panel
- Glass canopy with shelf.



MODEL	UNIT TYPE	PACKED WEIGHT	DOORS	LITRES	METRIC (mm) W x D x H	VOLTS	AMPS	REFRIGERANT	SHELVES
LST200R	FRIDGE	58kg	1	184	698x 765x 1092	220-240	3.5	R134A	1 ROW
LST350R	FRIDGE	110kg	2	340	1225x 765x 1092	220-240	4.0	R134A	1 ROW
LST650R	FRIDGE	150kg	3	540	1845x 765x 1092	220-240	5.5	R404A	1 ROW