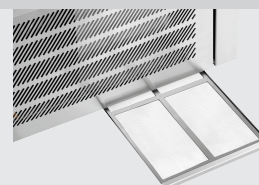




- ▶ Number of drawers: 4
- ✓ Gastronorm: 1/1 GN
- ✓ Height: 140 mm



- ▶ Stainless steel filter, dishwasher-safe



- ▶ Easily accessible technology unit



The 4 chilled drawers of this mini refrigerated counter can be used to store food with or without GN containers up to 1/1 GN. The dishwasher-safe stainless steel filter and easily accessible technology unit enable easy, regular maintenance and therefore a long lifetime.

- Number of drawers: 4
- Drawer dimensions: W 304 x D 515 x H 140 mm
- Norm-format drawers: 1/1 GN
- Temperature range: 0 °C to 10 °C
- Thermostat: Yes
- Temperature control: Digital
- Can be installed: No
- Cooling: Circulating air
- Climate class: 4
- Coolant: R290 / 0,055 kg
- Drip water evaporation: Yes
- Digital display: Yes
- Control unit: Electronic
- ON/OFF switch: Yes
- Control lamp: ON/OFF
- Delivery state: Permanently mounted
- Properties: Stainless steel filter, dishwasher-safe  
Easily accessible technology unit
- Including: -
- Not included in delivery: GN containers
- Power load: 0,204 kW | 230 V | 50 Hz
- Material: Stainless steel
- Important information: -
- Size: W 903 x D 700 x H 880 mm
- Weight: 82 kg

## Mini-refrigerated counter 900S4

## Add on Products

### Stainl.steel polish.spray 500ml can



- Content / can: 500 ml
- Application: Remove heavy soiling such as grease residue first  
Do not spray onto hot surfaces
- allow them to cool down first:
- Application: Before use, bring the can to room temperature and shake well  
Spray sparingly onto the surfaces to be cleaned  
  
Rub evenly over the entire surface  
Polish with a dry cloth

Code-No. 173031  
GTIN 4015613360195

### Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces  
Tiled walls and floors  
Highly effective against deposits in coffee cans  
Machines, appliances

Code-No. 173276  
GTIN 4015613761176

### GN container, 1/1, D65

CNS  
18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121065  
GTIN 4016098162755

### GN container, 1/1, D100

CNS  
18/10



- Content: 14 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121100  
GTIN 4016098162762

### GN container, 1/2, D65

CNS  
18/10



- Content: 4 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/2 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A122065  
GTIN 4016098162779

### GN container, 1/2, D100

CNS  
18/10



- Content: 6,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 1/2 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A122100  
GTIN 4016098162786

### GN container, 1/3, D100

CNS  
18/10



- Content: 4 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 1/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A123100  
GTIN 4016098162809

### GN container, 1/3, D65

CNS  
18/10



- Content: 2,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A123065  
GTIN 4016098162793