



RBCU264

Precision's durable all stainless steel bakery counters have been designed to provide bakers with reliable, energy and cost efficient refrigerated storage solutions.

Proudly designed in the UK, these 600 x 400 patisserie tray format counters are capable of meeting the highest demands of commercial bakeries and patisseries all around the world.

Key Features:

Stainless Steel Interior & Exterior

Front Breathing & Venting Refrigeration System

Designed To Operate In 43°C Ambient

Anti-Drip Worktop

Built-In Air Duct For Even Temperature Distribution

R404A Refrigerant

Zero ODP Injected Polyurethane Insulation - 60mm

-5/ +5°C Retarder Temperature Range

Electronic Controller With Easy Read LCD Screen

Hot Gas Defrost

Door Locks Fitted As Standard

Rifle Bore Coated Evaporators

Integrated Flush Door Handle

600 x 400 Shelving System - Anti Tilt Slides

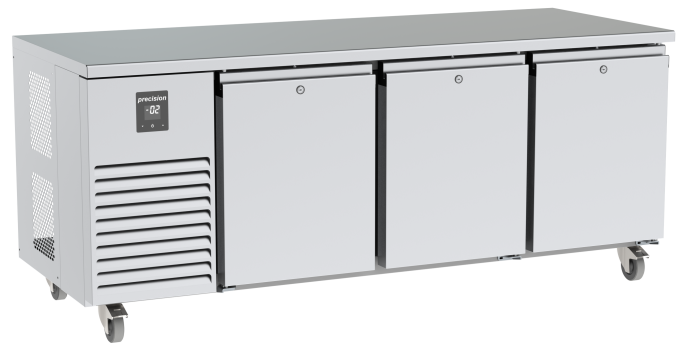
Hi / Lo Audio Visual Temperature Alarms

Condensing Unit Safety System To Protect Compressor From Blocked Condensers

Self Closing Doors

Adjustable Legs

Waste Heat Recovery Condensate Vaporiser System

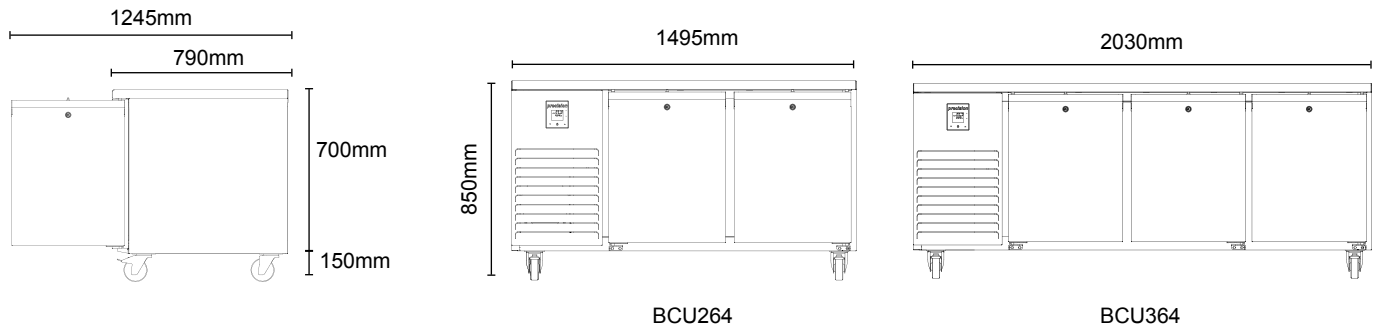


RBCU364

Options:

Stainless Steel Back & Unit Housing

Precision Connect



Model	RBCU264	RBCU364
Type	Retarder	Retarder
Material	ST/ST Int/Ext	ST/ST Int/Ext
Tray Size	600 x 400	600 x 400
Pairs of Tray Slides Supplied	10	15
Max Number of Trays (50mm Spacing)	18	27
Temperature Range	-5 / +5°C	-5 / +5°C
Exterior WxDxH (mm)	1495x790x850	2030x790x850
Net Usable Volume (litres)	350	550
Weight (KG)	115	145
Refrigerant	R404A	R404A
Refrigeration Watts (+45°C Condensing)	304	304
Evaporating Temp	-15°C	-15°C
Heat Rejection Watts*	608	608
Power	220 / 50 / 1	220 / 50 / 1
Running Amps	2	2
Total Electrical Load - kW	0.44	0.44

* Heat Rejection is taken at the listed evaporating and condensing condition. Watts is calculated by taking the total power of the cabinet.

We are constantly innovating and improving our products. Please always check our website for the most up-to-date version of this spec sheet