

Commercial Stainless Steel Undercounter Freezer

This commercial undercounter freezer is essential for maintaining food safety in restaurant and hotel kitchens. It features a stainless steel exterior and digital temperature control for consistent cooling.



ADDITIONAL IMAGES



Overview

Professional Undercounter Freezing Solution

This commercial stainless steel undercounter freezer is engineered for high-performance food service environments. Featuring a robust 304-grade stainless steel construction and advanced variable frequency drive technology, it ensures consistent cooling while minimizing energy consumption. Designed with operational efficiency in mind, the unit includes an intelligent self-diagnostic control system, forced air circulation, and a removable cooling cassette for easy maintenance.

Construction & Design

Material Finish	304 Grade Stainless Steel (Interior and Exterior)
Insulation Thickness	75 mm
Door Features	Self-closing, 90-degree opening, Removable gasket, Audible/Visual Alarm

Performance & Cooling

Operating Ambient Temperature

0 °C Min Ambient	43 °C Max Ambient
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Cooling System	Forced air cooling with hot gas defrost
Refrigerant	R134a (CFC-free)

Maintenance & Efficiency

Maintenance Features

- Self-diagnostic control system
- Removable independent cooling cassette
- Automatic defrost water vaporization
- Coated evaporator for corrosion resistance

Energy Saving Technologies

Variable Frequency Drive (VFD) • Zero ODP Insulation • Low GWP Insulation • Fan motor auto-stop

Customization & Accessories

Available Customizations

Option	Description
Drawer Conversion	Half door can be replaced with two drawers (50kg capacity)
Door Type	Optional ITO anti-condensation glass door
Base	Adjustable legs or castors