

Aztra Salad Key Features

Space saving design with saladette wells and extended work-top for food preparation



01. Fitted with 91mm overhang white polypropylene worktop to maximise preparation area
02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
03. Adjustable racking system allows flexible storage
04. Removable anti-tilt trayslides to prevent tipping
05. Self-closing doors minimise cool air loss and reduce energy consumption
06. Over 90° door opening allows easy loading and stock checking
07. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
08. 20mm levelling feet at front to ensure stability on an uneven floor and 15mm castors at rear
09. Forced air refrigeration system ensures effective air circulation
10. Imported, durable and energy-efficient compressor
11. Evaporator with Hydrophilic coated aluminum provides high corrosion resistance properties
12. Accurate helium leak detection system ensures the quality of the entire refrigeration system
13. Automatic defrost ensures the evaporator working to its optimum performance
14. Automatically vaporises defrost water, drainage is not required
15. Designed and engineered to operate up to 43°C ambient
16. Environmental-friendly CFC-free refrigerant (R134a)
17. HACCP compliant

Aztra Salad

Specification

- Accommodates 1/1 GN size for SU10CT(J) and 505 x 530mm size for SU15CT(J) in under counter
- Accommodates 1/3 GN size (100mm depth) in saladette well
- Foodsafe 304 grade stainless steel exterior and interior
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base

Options

1. 304 grade stainless steel exterior back / base
2. 2 drawers bank
3. Cylindrical lock
4. Lock plate
5. Internal LED for door type
6. Additional shelving / trayslides for door type
7. 220V / 60HZ / 1PH



Product List

SU10CT(J)



SU15CT(J)



Aztra Salad Technical Data

Model	SU10CT(J)	SU15CT(J)
Temp Range (°C)		
Under counter	+1 / +4	+1 / +4
Saladette Well with cover	+5 / +8	+5 / +8
External Dimension (mm)		
Width	865	1226
Depth (including 91mm overhang & 50mm rear bracket)	875	
Height	865	
Internal Dimension (mm)		
Width	795	1156
Depth	528	
Height	460	
Thickness of 304 grade stainless steel (mm)		
Exterior	0.7	
Interior	0.6	
Door or drawer	0.8	
Opening Depth (mm)		
Door type (including 50mm rear bracket)	1168	1350
Drawer type (including 50mm rear bracket)	1225	
Maximum loading height of drawer (mm per drawer)		
2 drawers bank	150	
Capacity		
Under counter (cu.ft / litres)	8.7 / 247	12.7 / 360
Saladette well (1/3 GN Pan)	4	6
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps)		
Door or drawer type	2.23	2.4
Rating Power (watts) *		
Door or drawer type	491	528
Compressor (HP)		
Door or 2 drawers bank	1/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)		
Door or 2 drawers bank	485	
Refrigerant		
R134a		
Standard fittings		
PE coated shelves #	2	4
Trayslides (pair) #	2	4
GN pan bridging bar	3	5

* 20% increase for 60HZ power supply

Not applicable for drawer type

V4