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https://www.commercialfridgefreezer.com.au/turbo-air-k-series-kur12-3d-6-n-hc-stainless-steel-6-drawer-under-bench-refrigerator/

Turbo Air K-Series KUR12-3D-6-N(HC) Stainless Steel 6 Drawer Under Bench Refrigerator

\$4,040.00 +GST

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The Turbo Air K-Series KUR12-3D-6-N(HC) Stainless Steel 6 Drawer Under Bench Refrigerator is a reliable and efficient refrigeration solution designed for commercial kitchens. With its six drawers, this unit offers convenient and versatile storage for your perishable items. Equipped with a digital temperature control system and a high-tech monitor, you have precise control over the inner temperature, which can be set between 1 to 8 degrees Celsius. The left-hand side compressor and front breathing system make installation and maintenance easy. This refrigerator utilizes HC refrigerant and features a hot gas condensate system, ensuring optimal performance while being environmentally friendly. The ventilated cooling system helps maintain consistent temperatures throughout the unit, keeping your ingredients fresh.

Description

Introducing the Turbo Air K-Series KUR12-3D-6-N(HC) Stainless Steel 6 Drawer Under Bench Refrigerator, a versatile and efficient refrigeration solution for your commercial kitchen. This underbench fridge features six drawers, providing ample

storage space for your chilled ingredients and products. Equipped with a digital temperature control system and a high-tech monitor, you have precise control over the internal temperature of the refrigerator. This ensures that your perishable items are stored at the optimal temperature for freshness and quality. The left-hand side compressor and front breathing system make installation easy and flexible in various kitchen configurations.

The refrigerator utilizes HC refrigerant and a hot gas condensate system, promoting energy efficiency and consistent cooling performance. With a capacity to accommodate six full-size 100mm deep GN-pans (compatible with 6 X 1/1 GN pans), you have plenty of space to organize and store your ingredients.

The inner temperature range of 1 to 8 degrees Celsius allows for optimal preservation of a wide range of perishable goods. The ventilated cooling system ensures even distribution of cool air throughout the unit, preventing temperature variations and maintaining a uniform storage environment.

Turbo Air - Digital Temperature Control System 6 Drawers Underbench Fridge Left hand side Compressor Front breathing system applied High-Tech Monitor HC Refrigerant applied Hot Gas Condensate System Capacity - 6 full size 100mm deep GN-pans (6 X 1/1 GN pans) Inner Temps 1 to 8 Ventilated Cooling High-Density and CFC free Polyurethane Insulation Stainless steel exterior and Interior SUS 439 Refrigerant R-290 Amps 1.4, Power 280W Dimensions 1200x700x855mm Inc Castors Weight 97Kgs 220V-240v/50Hz/1, 10amp plug 0 Adjustable shelves included GN pans not included Maximum 100mm deep GN pan No LED light

Additional Information

Asia
Stainless Steel
Turbo Air
KUR12-3D-6-N
3 Years on Parts and Labour
1°~8°
Digital control
35°
R-290
1200 mm (W) x 700 mm (D) x 855 mm (H)
311
Turbo Air Self Cleaning Condenser Upright Top Mount on castors
280W
1270 mm (W) x 760 mm (D) x 925 mm (H)

GEMS & MEPS Approved	Yes
Manufacturer's Suggested Retail Price	\$5,050.00