# Underframe cooling table with 2x2 full extension drawers BC UCT 4E

**Dimensions**

Depth: 650 mm

Width: 1,192 mm

Height: 567 mm

**Design**

The underframe cooling table is made of stainless steel, AISI 304. The body of the cooling table is double-walled and filled with CFC-free PUR foam for thermal insulation.

The unit is mobile thanks to four steering castors, two of which have brakes; castor diameter: 50 mm.

**Body**

The base is tightly welded with edge radii R 10 and raised 10 mm on each edge. Top, rear and side walls are attached. Inner and outer casing is filled with are connected to a synthetic plug frame in order to avoid thermal bridges.

There is a low-lying socket outlet for non-heating units for the connection of country-specific non-heating unit plugs on the rear side.

##### Two full extension drawers per side

The cooling table is equipped with two full extension drawers per side on the front. They can be used as normal drawers or to insert size GN 1/1 Gastronorm containers or their subdivision using cross- and lengthwise bars. The maximum usable depth for GNs is 100 mm. The drawers are made completely of stainless steel, AISI 304 and filled with 30 mm-thick, CFC-free PUR foam for thermal insulation. They are closed with the help of an all-round magnetic sealing frame. The magnet has a synthetic coating. The side walls are perforated, enabling cold air to be evenly distributed inside the full extension drawer. The drawers can be replaced without tools.

##### Active convection cooling

The refrigeration unit is positioned on the right in the machine compartment, next to the doors, through which it is protected. The finned evaporator and the convection fan are located in the centre of the unit interior. The evaporator housing is made of stainless steel, AISI 304. The finned evaporator is completely synthetic-coated, incl. tubes and fins. As a result, it is corrosion- and odour-free. A drip tray is located under the evaporator to catch condensation water. The condensation water is routed through the rear panel into a condensation-water catch tray and is equipped with a fully automatic hot gas defrost system. The condensation water is evaporated through the hot gas pipe of the refrigeration unit.

The active convection cooling is suitable for keeping food cold at a temperature required for hygiene reasons of between –2 °C and +8 °C. The temperature can be regulated down to the degree through an electronic control via digital temperature display. The unit is switched on and off via a switch integrated in the control.

**Technical data**

Material: Stainless steel, AISI 304,

polyamide

Insulating material: PUR foam, CFC-free

Weight: 106 kg

Temperature range: Can be regulated down to the degree from –2 °C to +8 °C at an ambient temperature of +43 °C and 40 % relative humidity

Evaporation

temperature: –10 °C

Refrigerant: R134a

Refrigerating capacity: 304 W at TV-10 °C

Connected load: 220–240 V AC / 50–60 Hz / 320 W

Emissions: The workplace-specific noise level for the unit is less than 70 dB(A).

### Special features

* Active convection cooling
* Adapted to the usable space of the B.PRO COOK BC FS 3.1 front cooking station
* Socket outlet for non-heating unit for connection of country-specific non-heating unit plugs
* The finned evaporator is completely coated with aluminium, incl. tubes and fins. As a result, it is corrosion- and odour-free.
* Doors with magnetic sealing frames for secure lock
* Plug&play
* CE-compliant
* CFC-free

**Make**

Manufacturer: B.PRO

Model: Underframe cooling table

BC UCT 4E

Order No. 574 393