


precision commercial refrigeration



product guide



Welcome to **precision**, the newest name in robust, dependable, UK manufactured refrigeration, for commercial catering environments. **precision** refrigeration is brought to you by people who, with over 100 years' experience in commercial refrigeration, know what matters most in a busy, demanding kitchen.

From back bar refrigeration, gastrorm counters and upright cabinets; through to modular walk-in coldrooms, **precision** equipment delivers the quality and reliability that you expect from a market leader - but at significantly better prices.

When you talk to **precision** - you're talking to people who understand your needs. No frills, no patter; just good, solid, functional products that you - and your customers can depend on, 24 hours a day, 365 days a year. And to prove it, we back all our products with a straight-talking, no quibble guarantee.

Our range of upright gastronorm cabinets has been created to deliver dependable high ambient (43°C) performance across a range of temperatures including; refrigerators (1/4°C), chilled food (0/3°C), meat (-2/+2°C) and deep freeze storage (-18/ -22°C). Robust electronic controls ensure that you and your customers have peace of mind - 24 hours a day, every day.

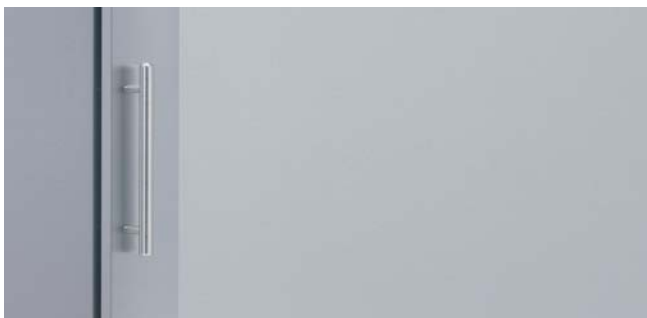
All units feature a simple ergonomically designed stainless steel pull handle and self closing lockable doors, which provides positive access to a gastronorm shelving system, providing commercial caterers with easy to work refrigerated storage solutions.

precision refrigeration is building it's reputation on the high quality, durability and suitability of it's commercial refrigeration products. Here you'll find dependable top end product ranges, in a variety of models, with HACCP compliance.



Gastronorm Shelving

Adjustable 1/1 & 2/1 gastronorm shelving system, which accepts trays and shelves on 304 stainless steel runners. All shelves are adjustable and removable for easy cleaning.



Easy Handle

A lockable self closing door is fitted with an ergonomic easy pull stainless steel handle that doesn't break, slip or disappear (when you put two cabinets side by side).

When space is limited and you need more prep area and refrigerated storage, **precision's** UK manufactured refrigeration delivers robust, flexible 1/1 gastronorm storage, in a full range of 1,2,3 & 4door counter units, featuring left or right hand (standard) condensing units, at no extra cost. All units including the single door models are available in a full range of temperatures; including refrigerators (1/4°C), chilled food (0/3°C), meat (-2/+2°C) and deep freeze storage (-18/-22°C).



Each of our all stainless steel refrigerated counters incorporates a centrally positioned, internal evaporator, that ensures a constant, positive airflow, that never has to blow across more than two sections.

A design feature that allows you to specify **precision** counters with left, or right handed doors, or banks of 2, or 3 drawer systems, throughout, *without* compromising on performance!

Reliable Refrigeration

A high ambient refrigeration system that draws and vents through the front panel, allowing the counters to be pushed tight to walls, plinth mounted, or positioned back to back.



Worktop Options

Our counters are designed so that they can be fitted with numerous worktop options, longer, deeper, or even supplied with no worktop at all.



The **precision** Prep Counter (PPC), incorporating a truly effective bi-flow cool-air distribution system, that guarantees cool-top, safe-storage, HACCP compliance* in the preparation of salads, pizzas, sandwiches, tapas, desserts and much more.

Available in three sizes, **precision's** new Prep Counter uses a light forced air distribution system, to blow cool air around, up and over recessed pan tops, while at the same time cooling lower door or drawer storage areas to 1/4°C to meet the latest HACCP standards, even in high ambient environments.

Market-leading features at unbeatable prices!



Available in a range of drawer and door configurations, you'll find all the features you'd expect to see in a market-leading brand name counter ...and more! As standard, expect a host of energy-saving features from **precision**, to reduce running costs and improve performance, day and night.



Castors

Mounted on heavy duty castors as standard, which provides for easy maintenance and cleaning, as well as mobility, should a new layout require.



Energy Saving

The fully insulated recessed well (with night covers) can be switched off outside service periods, reducing running costs and saving energy. Standard self-closing stainless steel doors can be replaced with optional energy efficient double drawer banks.

The latest additions to the **precision** counter range are these ergonomic Under Broiler Counters. Designed to provide refrigerated storage in easy pull out drawer formats, under the chargrill or griddle, within the cook-line. This reduces non productive times, moving around the kitchen, to back up refrigeration and helps contribute to a less congested working environment and improved efficiencies, especially where space is at a premium. The refrigerated drawers store food between 1 / 4°C, providing safe storage for fresh meat, as well as general produce.



Each stainless steel refrigerated counter incorporates a centrally positioned, internal evaporator, that ensures a constant, positive airflow, that never has to blow across more than one section. A design feature that allows you to specify **precision** counters throughout, *without* compromising on performance!

Easy cleaning has been made possible with removable drawers and fittings together with hinged unit cover, allowing easy servicing and maintenance.

Simple Control

Multi functional electronic controller, complete with high temperature alarm allows cabinet temperature to be clearly displayed and easily read from a distance.



Open Drawer

Standard fit drawer systems designed to accept 1/1 type gastronorm trays and pans. The middle and larger counters can also take a combination of 1/1 and 2/1 layouts.



These compact durable stainless steel medium duty under counter models have been designed to provide commercial caterers with easy to work refrigerated storage solutions. Ideal for small work-out units, where space is at a premium, but there is a need for a commercial unit.

Each model is extremely economic to purchase and run. There are predominantly 3 models, two refrigerators (one with a bank of three drawers) and a deep freeze unit. Designed for under bench operation, being functional and stylish, the cabinets fit in well anywhere especially where space is limited.



Available in two temperature ranges; refrigerators 1/8° C and deep freeze storage -18/ -22°C. A simple ergonomically designed handle provides positive access to an adjustable shelving system on the refrigerator, with a fixed plate shelf system on the deep freeze model, while a commercial refrigeration system, managed by an electronic controller provides accurate temperature control and peace of mind throughout the day.



Electronic Controller

Multi functional electronic controller, complete with high temperature alarm allows cabinet temperature to be clearly displayed and easily read from a distance.



Door Gasket

Removable balloon type magnetic gaskets provide a great seal to a left or right hand hinged door. The door hang can be factory specified, or changed on site.

Our range of UK manufactured back bar refrigeration provides the perfect showcase for bottled and canned drinks in restaurants, bars, pubs and clubs, giving you stylish, high capacity, high visibility storage and display options.

Available in single door, double door and three door models, with an integral refrigeration system, for existing bar installations; or for heavy duty work out bar stations, available in two, three and four door "remote" variants.

These units are very powerful and can chill down over night, as well as hold at down to 2°C. Rapid cooling times mean that bottled and canned drinks can be chilled faster, helping your staff better manage customer demand, especially at busy periods.



Adjustable shelving formats allow maximum utilisation of space in solid door models, or the best form of merchandising in glass door variants.

Numerous Formats

- Integral 600 / 900 / 1350 lengths
- Remote 1050 / 1575 / 2100 lengths
- Glass and Solid doors
- Stainless Steel inside and out



Effectively Simple

The combination of elegant styling, combined with robust construction and innovative design features, ensuring maximum operating life, easy cleaning and quick simple servicing.



Manufactured to the highest possible standards with high efficiency injected polyurethane foam throughout. Panel thickness' run from a standard 80mm, through to energy saving 120mm and 150mm sections. All panels are internally cam-locked providing a smooth, easy-clean finish and ensuring an efficient seal for the life of the coldroom.

With incremental sizes every 175mm and height options every 150mm, however, choice does not stop with size.

With numerous years of experience of high quality coldroom manufacturing behind us, we have chosen coldrooms to suit a whole range of specialist applications, including corner rooms, bakery rooms, multiple compartments, stainless steel finishes, glass and sliding doors... the list goes on.



Whatever your coldstorage needs, we'll do our best to satisfy your requirements.



Handle

A Sturdy chrome handle provides secure (lockable) easy access to the semi-rebate door. An Internal release ensures safety throughout the day, with a door opening facility even when locked.



Door

Left or right hinged semi-rebate, or sliding slab doors are fitted with top quality rising butt hinges, or quality door tracking, to help keep the door closed when not in use.

How can we help?

Enquiries: sales@precision-refrigeration.co.uk

Precision Commercial Refrigeration
Kelvin Place
Stephenson Way Industrial Estate
Thetford, Norfolk, IP24 3R
Phone: **+44 (0)1842 753 994**
Fax: **+44 (0)1842 766 636**



FAX BACK REQUEST

Please contact me regarding

<i>products</i>	<i>yes / no</i>	<i>your details</i>
Gastronorm Cabinets	<input type="checkbox"/> <input type="checkbox"/>	Name.....
Gastronorm Counters	<input type="checkbox"/> <input type="checkbox"/>	Company.....
Prep Counters	<input type="checkbox"/> <input type="checkbox"/>	Phone.....
Under Broiler Counters	<input type="checkbox"/> <input type="checkbox"/>	Address.....
Under Counter Cabinets	<input type="checkbox"/> <input type="checkbox"/>
Back Bar Refrigeration	<input type="checkbox"/> <input type="checkbox"/>
Coldrooms	<input type="checkbox"/> <input type="checkbox"/>

Or go to our web site, download some product information, or our retail price list; then get in touch! We look forward to doing business with you.

www.precision-refrigeration.co.uk

NO QUIBBLE WARRANTY

Precision Commercial Refrigeration 12 month parts and labour warranty applies to all new integral products (excludes remote, or otherwise specified units) and accessories supplied by Precision Commercial Refrigeration, to the original purchaser only. Precision Commercial Refrigeration is responsible for the warranty of the product to the purchaser, including any labour content required in the fitting of parts supplied, but excludes spare parts sales.

Standard Warranty Conditions included within the price

- Monday to Friday, 8.30am to 5.00pm
- Excludes weekend and out of hours call out
- Weekend and out of hours coverage, subject to quotation
- Excludes; lights and gaskets, customer abuse, or miss-use

Extended parts and labour warranties are available at time of purchase at a cost of 5% per year. Standard warranty terms apply; however, equipment must be adequately maintained.

precision commercial refrigeration



Kelvin Place
Stephenson Way Industrial Estate
Thetford
Norfolk
IP24 3RR
p 01842 753 994
f 01842 766 636
e sales@precision-refrigeration.co.uk