

think fresh
Refrigerated counters

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The basis of success

Perfect cooling, maximum storage volume, ergonomic handling and easy cleaning – that is the proven foundation of our successful refrigerated counters. Based on this, we develop individual, practical, custom solutions as required in order to maximise the benefits and efficiency of the units in your everyday work.





Refreshingly functional

In daily operation, our refrigerated counters prevail above all with large storage volumes, perfect functionality, easy handling and robustness. The possibility of easy as well as seamless cleaning is another plus point.

In addition, you can individually place door and drawer units when planning, equip them with different temperature zones, and allow for saladettes, food preparation stations, and freezer counters for optimum work routines.

The design can be refined with powder coating and glass elements for use in the front cooking sector.

Highlights

- ⚙ 4 widths (1-4 doors) and 7 heights, with or without a cover
- ⚙ Height-adjustable feet and plinth at any height
- ⚙ Drawers in 3 different sizes
- ⚙ Doors, drawers as well as 180° hinges and full extension drawers designed for intensive, continuous loading
- ⚙ Flush fronts for an attractive look and injury-free work
- ⚙ Self-contained or for remote refrigeration connection
- ⚙ Different temperatures possible for individual drawer and door units
- ⚙ On request, eco-friendly refrigerant such as propane or CO₂
- ⚙ High-quality CNS with Microlon polishing for perfect hygiene; processing of different textured metal sheets possible
- ⚙ Rounded bottom tray and covered lines simplify seamless cleaning

Longevity and sustainable technology

Refrigerated counters from IDEAL-AKE are valued worldwide for their extremely high processing quality and reliability. Many details such as doors, drawers and hinges are designed for the high-frequency times and withstand intensive continuous loading. We rely on modern, energy-efficient systems in the refrigeration systems with low running costs in order to support our customers in the best possible way.



Refrigerated counters with saladettes and food preparation stations



Joint-free handle strips thanks to welded edges, which increase safety and hygiene equally.



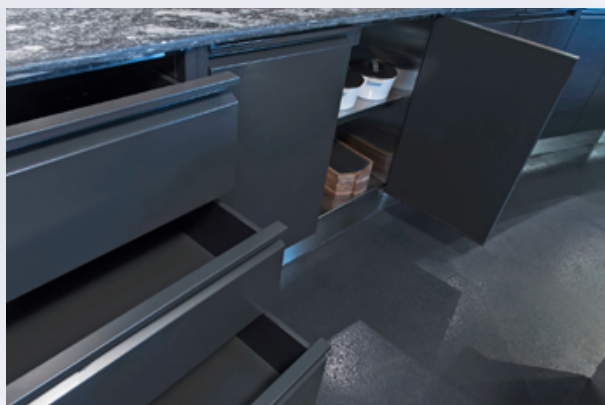
All drawer units can be equipped with different temperature zones.



Combination with ice-cream possible



Surfaces made of high-quality chromium nickel steel with Microlon polishing or powder coating (all RAL colours possible) are available.



Door and drawer units can be positioned individually in the planning phase.

