



SOCA18790B

Serve Over Counter

Product Features

- Excellent product visibility
- 900 mm deep stainless steel deck
- Anti mist front glass
- Glass front lifts up for easy cleaning
- Stainless steel rear shelf
- Ventilated cooling
- Temperature Class 3M1
- LED top light
- Easy access storage compartment
- Stainless steel bumper bars
- 2 x 220-240V sockets to rear
- Multiplexing kit as accessory

Premium serve over counter with 900 mm deck

Measures and Content

Gross / Net Weight	kg	310 / 250
Net Volume	l	489
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Total Display Area	m²	1.77
Temperature Range	°C	0 to +4
Climate Class		3

Design and Material

Exterior Finish	Black RAL9005
Interior Finish	Stainless Steel
Feet / Legs	Adjustable feet
Interior Light	LED

Cooling and Functions

Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic, electric
Refrigerant	R290
Refrigerant Charge	g150
Thermometer	Yes

Power and Consumption

Energy Class		E
Energy Consumption	kWh/24h	7.5
Annual Energy Cons.	kWh/year	2738
EEL	%	63.8
Input Power	W	480
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	59

Dimensions

External Dimension (WxDxH)	mm	1923 x 1120 x 1190
Internal Dimension (WxDxH)	mm	1875 x 900 x 545
Packed Dimension (WxDxH)	mm	2100 x 1250 x 1400
40ft Container Load	pcs	9



Ventilated cooling



60x40 cm boxes fit perfectly

This high-quality serve over counter brings style and functionality to any butcher shop or deli. With its sleek design featuring anti-mist glass and LED lighting in the top, this display case makes an attractive focal point. But it's more than just good looks. The 900mm deep deck provides ample space to artfully arrange your meats, cheeses, and deli meals. The stainless steel deck stays cool thanks to ventilated cooling and airholes on the backside of the deck.

The serve over display is easy to clean with its stainless steel interior and front glass that lifts upwards and stays in place. The unit comes with an easily accessible storage compartment with wide doors that accommodate standard E2 boxes.

The SOC range can be multiplexed to create a complete counter solution. Each unit has two 220V sockets so you can connect e.g. a cash register. To customize the serve over counter for your needs, it is possible to choose from a wide range of accessories such as: an extra shelf (for e.g. a cash register), a knife block, mobile plexi glass dividers, shelves for creating different levels, red lights for butchers, and a two level holder for GN-pans.

It is also possible to make factory orders for SOC serve over counters for different purposes and temperature ranges. Please contact our sales team for more information.