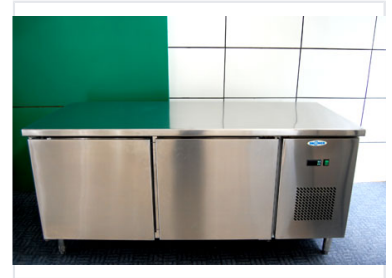


Commercial Ventilated Refrigerated Counter

This ventilated refrigerated counter is a professional refrigeration solution for commercial kitchens and food preparation environments. It features a forced-air cooling system that ensures uniform temperature distribution, maintaining optimal storage conditions for perishable goods.



Product Overview

Professional Commercial Cooling

The TY5 ventilated refrigerated counter is a professional-grade cooling solution engineered for high-demand commercial kitchens and food preparation environments. Built with high-quality stainless steel, this unit provides long-term durability and ease of sanitation required for food safety. The integrated forced-air cooling system ensures uniform temperature distribution, while the digital control interface allows for precise monitoring and climate management to preserve perishable ingredients effectively.

Technical Specifications

Cooling Type	Ventilated (Forced-air)
Material	Stainless steel
Door Mechanism	Self-closing
Installation	Adjustable shelves, Adjustable feet, Leveling capabilities

Key Features

Operational Efficiency

- Uniform temperature distribution throughout the cabinet
- Digital temperature control for precise monitoring
- Energy loss reduction via self-closing doors
- High-grade stainless steel for easy cleaning

Suitable Environments

Commercial Kitchens • Restaurants • Cafes • Catering Services