

Selection Guide for Commercial Refrigeration



A Commercial Fridge is often one of the most frequently used appliances in the professional kitchen. As such, it's got to be powerful enough to deal with hot conditions, whilst also being reliable enough to keep going even when the doors are constantly being opened. After all, a commercial refrigerator can often have hundreds, if not thousands of dollars worth of stock inside.

UPRIGHT FRIDGES

Perhaps the most common form of commercial fridge, these freestanding units have the advantage of height, allowing for slimmer models to fit into tight or crowded spaces. If there is room for width, these machines can be huge and offer a far better internal capacity than almost every other type of refrigerator except walk-in cold rooms.

- **Compact footprint:** reduces the amount of space used by refrigeration in your kitchen.
- **Large capacity:** especially if you opt for a double door version.
- **GN Compatible:** many offer gastronorm compatibility, meaning trays can be transferred directly from the fridge to the oven range or freezer.
- **Fast and easy access:** due to their size, upright fridges can be positioned closer to food prep areas in comparison to walk-in fridges and freezers.
- **Adjustable shelves:** helps you to store bulky ingredients or food containers.

COUNTER FRIDGES

Counter Fridges are typically waist high and are designed to provide both chilled under counter storage and valuable worktop food prep space. The counter surface is usually constructed from durable materials such as stainless steel and has the added benefit of being a solid countertop for other kitchen appliances.

- **Under counter chilled storage:** combined with a sturdy worktop, these make efficient use of your kitchen space.
- **Flexible:** Available with drawers, doors or a combination of both.
- **GN Compatible:** many offer gastronorm compatibility, meaning trays can be transferred directly from the fridge to the oven range or freezer.
- **Sizes to fit:** Available in small, single door versions up to large four-door counters for the largest kitchens.
- **Sturdy base:** Can accommodate other small appliances on the worktop, such as blenders, mixers or sous vide machines.

PREP COUNTER FRIDGES

Food Prep Fridges are very similar to counter fridges as they both combine the flexibility of under counter storage with a handy worktop. However, prep fridges expand that versatility even further, by also including an area where chilled or ambient food is immediately accessible.

Prep fridges are especially useful for quick service restaurants, as the whole food preparation process is made faster by having everything in one place. The reduced worktop space usually means there's less room for small kitchen appliances.

- **Under counter chilled storage:** combined with a sturdy worktop, these make efficient use of your kitchen space.
- **Flexible:** Available with drawers, doors or a combination of both.
- **GN Compatible:** many offer gastronorm compatibility, meaning trays can be transferred directly from the fridge to the oven range or freezer.
- **Marble tops:** many feature stay-cool marble tops for bakery or pizzeria use.

UNDER COUNTER FRIDGES

Compact and lightweight compared to other models, Under Counter Fridges provide fast access to ingredients without obstructing counter space. Similar to their domestic counterparts, these fridges have solid doors and quietly operate with minimum disruption. As such, they tend to be used in front of house areas or where demand is low.

- **Flexible:** perfect for use as a backup or front of house fridge.
- **Compact:** easy to position as most under counter fridges have a single door.
- **Virtually silent:** many operate extremely quietly - perfect for hotel rooms or intimate restaurants.
- **Efficient:** due to their small size, many under counter fridges cost much less to run in comparison to larger fridges.

OTHER TYPES OF COMMERCIAL FRIDGE

- **Display Fridges:** designed for front of house use, Display Fridges are perfect for merchandising chilled stock. It's a vast category of refrigeration and includes many different types - from beer fridges and multidecks to countertop merchandisers and serve-over counters.
- **Blast Chiller:** available as either a Blast Chiller or Blast Freezer, these quickly bring down the temperature of cooked foods to adhere to food safety guidelines.
- **Bar Fridge:** also known as back bar cooler or drinks fridge is the best way to chill your bottled drinks. There are different capacities of Bar Fridge available depending on the space you have, with most bar fridges made with glass doors so your customers can see what's on offer.