



Undercounter Refrigeration - Considerations Before Purchase

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Over the past 5 years the commercial refrigeration market has seen a rapid growth in the requirement for a fully commercial under counter refrigerator - a cabinet capable of providing spot refrigeration, with the ability to maintain food in an optimum and safe environment, whilst handling the rigours of a commercial catering operation. The need has been reiterated by many companies over the past few years. Although from a size perspective - one that is based on a domestic layout - there is vast choice within the market, finding a product fit for a commercial environment and application is far more difficult.

Common problems

For refrigeration of this type there are three main problems many operators are faced with Durability, Reliability and Safety.

Durability

Cabinets that are required to work in a commercial catering environment demand durability - the industry has a standard of stainless steel exterior and aluminium interior to cope with these rigours, yet the specification of many cabinets in this field moves away from this standardisation. Over time, plastic or Mild Steel built exteriors and interiors tend to become brittle and break. The resulting problems greatly reduce the lifecycle of a cabinet and increase replacement costs.

Reliability

In a commercial environment refrigeration equipment is subjected to increased door opening in both high temperature and humidity. A domestic, or semi domestic cabinets' componentry cannot consistently deliver performance and can ultimately cause failures within the system. This can result in increased downtime and maintenance costs.

Safety

Consistently high temperatures of a commercial environment increase strain on the componentry and insulation properties of the refrigeration units. A domestic or semi domestic refrigeration unit is not designed to operate in extreme ambient conditions and this can cause temperature drift within a cabinet.

Fluctuations in internal cabinet temperature can lead to product being stored outside of the recommended temperature zones and allow bacteria to breed. It is commonplace within domestic and semi domestic cabinets operating in high ambient temperatures to fail HACCP checks.

What differentiates the MGPRO Under counter offering?

When asked how the under counter is different from other offering's in the market, Harshal Ganjawalla answered instantly "*The MGPRO offering is durable, reliable and food safe. Working in the industry I have seen countless examples of a piece of equipment on-site, in some of the most demanding environments in the world, some of the largest and most recognisable brands there are, that are simply not fit for purpose.*"

Due to the nature of these pieces of equipment, their semi domestic size and capacity, many companies have come to accept that there can be increased maintenance costs and increased replacement costs - but it is costs that no business should have to endure.

This piece of equipment has to operate in an aggressive environment, really high temperatures and very high humidity. Further to that the equipment is there to be used, so the door openings can reach twenty to thirty in peak service hours. Domestic and semi domestic cabinets are not designed to operate in these conditions.

MGPRO manufacture in the Silvassa (Union territory of Dadra & Nagar Haveli) using our well-equipped manufacturing facility ensuring our product is always available. The MGPRO under counters are designed to cope with ambient temperatures of up to 42 degrees celcius. The products are designed to sustain a tremendous level of torture during peak hours and work 24 hours of the day without failing at the same time, with remarkable energy efficiency.

Counters with drawers are very commonly used in today age. These help is easy operation and saving energy in a big way. MGPRO counters come with **drawer channels from imported from Italy that are made of 304 grade Stainless steel running on Cam Wheels with a load bearing capacity of 70 kgs.** These sliders are designed to last for a lifetime and easy to run at the same time.

When considering purchasing this type of under counter refrigerator I would ask the end user three simple questions:

- "Does it need to operate in a hot kitchen?"
- "Is it going to be opened on a regular basis?"
- "Is the unit 'business critical'?"

If the answer to any or all of these questions is yes, then a domestic or semi domestic refrigeration solution is not going to be sufficient. The quality of the food served is paramount to that business. Choosing the correct refrigeration for purpose will allow them to consistently maintain the temperature, integrity and most importantly food safety."



MGPRO has just introduced an all new corporate profile. Find more details about MGPRO products by going through the same. Let us have your feedback.