



Product Code: HR360FT

Refrigerated Prep Table



Features & Benefits

- Dual forced fan system for even temperature to both the counter base and pan top storage
- Ensures maximum reliability and preservation of quality food and ingredients
- Stainless steel exterior as standard for ease of cleaning, hygiene and safety
- All pans and the worktop are within comfortable reach - an important health and safety benefit
- Front breathing system makes it suitable for enclosed areas
- Hydrocarbon refrigerant available as an option

External Finish

304 s/s	Standard
Worktop	Standard

Base Fittings

Levelling Bolts	Standard
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Electrical, Service & Ecodesign Data

230/50/1	Standard
Fuse Required	13

Internal Finish

aluminium	Standard
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Doors

Solid	Standard
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Specification

Dimensions (Width)	1215
Dimensions (Height)	950
Dimensions (Depth)	760
Weight (Unpacked, kg)	90.5
Weight (Packed, kg)	104.51
Gross Volume	360
Noise DbA @ 1M	TBC

Shelving

Gastronorm Pans	Option
Nylon Coated Shelf	Option
Set of Shelf Clips	Standard

Refrigeration

R290 - Energy Efficient	Standard
R134a - Industry Standard	Option
Integral Refrigeration System	Standard

Footnotes

- Height includes 100mm Splashback
- Decibel rating measured 1m high from the floor and 1m from the cabinet



Energy



Quality



Value



Design



Hygiene



After Care