



Product Code: FPS2HR

Refrigerated Prep Counter



Features & Benefits

- Fan assisted forced air refrigeration system delivers even temperature to the counter base and pan storage section meeting HACCP temperature requirements
- Choice of pan configurations
- Inner catch tray stops food from falling into the main storage area
- High Quality 304 Stainless Steel Exterior Build Quality
- All pans and the worktop are within comfortable reach - an important health and safety benefit
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing

External Finish

304 s/s	Standard
304 S/S back for island sitting	Option
Recess - Sauce Container	Option
Worktop	Standard

Base Fittings

Castors 80mm	Standard
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Electrical, Service & Ecodesign Data

230/50/1	Standard
Fuse Required	13

Internal Finish

aluminium	Standard
304 s/s	Option

Doors

Solid	Standard
Drawer option (per section), 1/2 drawers 390 x 351 x 175mm (wxdxh)	Option

Product Extras

Helicoil Mains Lead	Option
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Shelving

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

Refrigeration

R134a - Industry Standard	Standard
Integral Refrigeration System	Standard

Specification

Dimensions (Width)	1140
Dimensions (Height)	1060
Dimensions (Depth)	850
Weight (Unpacked, kg)	104
Weight (Packed, kg)	119.9
Gross Volume	270
Noise DbA @ 1M	68.1

Footnotes

- Pan Storage Temperature +3/+5oC
- Pan Holders take pans up to a maximum 150mm depth
- Gastronorm pans are not supplied as standard with Prep Station - please order separately
- Decibel rating measured 1m high from the floor and 1m from the cabinet



Energy



Quality



Value



Design



Hygiene



After Care