

Product Code: FPS1/3HR 15-113

Gastronorm Storage Refrigerated Prep Counter



Features & Benefits

- Includes 6 x GN 1/1 shelves, along with capacity for 7 x GN 1/3 pans (or equivalent)
- Ergonomically designed chilled prep well allows maximum efficiency and storage on the same footprint
- 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
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing

External Finish		Internal Finish		Shelving	
304 s/s	Standard	aluminium	Standard	Gastronorm Pans	Option
Recess - Sauce Container	Option	Doors		Nylon Coated Shelf	Option
Worktop	Standard	D0013		Additional S/S Trayslides	Option
Dogo Fittings		Solid	Standard	Set of Shelf Clips	Standard
Base Fittings Castors 80mm	Standard	Drawer option (per section) drawers 390 x 351 x 175mm (wxdxh)		Refrigeration	
Electrical, Service & Ecodesign Data		Product Extras		R290 - Energy Efficient Integral Refrigeration System	Standard Standard
Data		Helicoil Mains Lead	Option	Specification	,
230/50/1	Standard	Roller blind	Standard	Specification	
Fuse Required	13			Dimensions (Width)	1440
				Dimensions (Height)	1060
				Dimensions (Depth)	850
				Gross Volume	420

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











