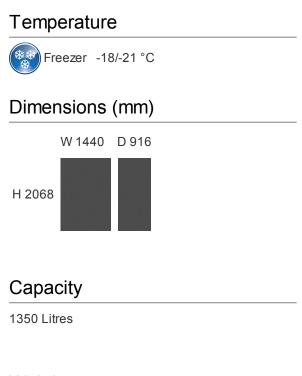


Pro 40 Tray Upright Cabinet EPRO40BSF





Weight

Unpacked: 199 KG Packed: 219 KG

Features & Benefits

The Foster Bakery Range helps you plan and prepare your production to overcome the peaks and troughs associated with every bakery, ensuring you make the very best use of your time and available storage space.

- State of the art design giving the reliability, energy efficiency and performance you expect from Foster
- Provides ideal back up storage of ingredients such as high risk dairy products, and frozen products.
- Two capacities single door 20 tray and two door 40 tray
- Provide ideal storage of all the ingredients required in a busy bakery
- High Quality 304 Stainless Steel Exterior Build Quality

External Finish		Do
304 Stainless Steel	Standard	So
Internal Finish		Re
304 Stainless Steel Aluminium	Option Standard	Fo Inte
Shelving		Dra
Bakery Capacity: 40 Tray - 30x18	Standard	
Bakery Capacity: 40 Tray - 60x40	Option	
Base Fittings		
80mm Castors	Standard	

Standard
Standard
Standard
Standard
No

Electrical, Energy and Service Information		
230 Volts	Standard	
50Hz	Standard	
1 Phase	Standard	
Running Watts	1614	
Running Amps	4.3	
Thermal Heat Rejection (W)	1,634	
Noise (dBa @ 1m)	78.35	
Fuse Required (A)	13 amp	

Footnotes

- Bakers trays not supplied as standard
- All the above models are built to take 30" x 18" trays as standard. If it is required to take 60 x 40 cm trays, please specify this at the time of ordering by adding a 'C' prefix eg. C PRO 20 DR
- Extra pairs of stainless steel trayslides available



Application

This appliance is intended for use in ambient temperatures up to $40 \left[\frac{2t}{2t}\right] C$

Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.

Recycling

For recycling and end of life care for this product, please refer to environmental section of the website or visit www.fosterrefrigerator.co.uk/Foster-OurPolicies.asp