



Product Code: FPS5HR 15-120

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 for maximum flexibility in the kitchen
- Inner catch tray stops food from falling into the main storage area, quickening clean down times
- 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

Shelving

Gastronorm pan packs (9 x 1/3 S/S 150mm deep pans) Option

Nylon Coated Shelf Option

Set of Shelf Clips Standard

Refrigeration

R134a - Industry Standard Standard

Integral Refrigeration System Standard

Specification

Refrigerator +1/+4°C Standard

Width (mm) 2885

Depth (mm) 850

Height (mm) 1060

Unpacked weight (Kgs) 312

Packed weight (Kgs) 341.5

Gross Volume (Ltr) 720

Base Fittings

Castors 80mm Standard

Electrical & Service Data

Connect Load 1347

230/50/1 Standard

Finish

304 s/s ext & alu int Standard

304 S/S back for island sitting Option

Recess - Sauce Container Option

Worktop Standard

Doors

Solid Standard

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

Product Extras

Helicoil Mains Lead Option

Footnotes

- Pan Storage Temperature +3/+5°C
- Pan Holders take pans up to a maximum 150mm depth
- Gastronorm pans are not supplied as standard with Prep Station - please order separately



Energy



Quality



Value



Design



Hygiene



After Care

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