



Product Code: HR360FT 16-102

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
- Robust 304 stainless steel worktop

Shelving

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

Refrigeration

R290 - Energy Efficient	Standard
Integral Refrigeration System	Standard

Specification

Refrigerator +1/+4°C	Standard
Width (mm)	1215
Depth (mm)	760
Height (mm)	950
Unpacked weight (Kgs)	90.5
Packed weight (Kgs)	104.51
Gross Volume (Ltr)	360
Noise dBA @ 1m	TBC

Base Fittings

Levelling Bolts	Standard
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Electrical & Service Data

230/50/1	Standard
Fuse Required (A)	10

Finish

s/s ext & alu int	Standard
Worktop	Standard

Doors

Solid	Standard
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Product Extras

Splashback	Standard
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Footnotes

- Height includes 100mm Splashback



Energy



Quality



Value



Design



Hygiene



After Care

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