

Product Code: FPS1/3HR 15-113

Three door gastronorm storage refrigerated prep counter with roller blind cover



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 for maximum flexibility in the kitchen
- Inner catch tray stops food from falling into the main storage area, quickening clean down times
- Rear mounted refrigeration maximises storage space and makes it easily accessible for servicing

Chal	
Shel	vino
	VIIIG

Gastronorm pan packs (9 x 1/3 S/S 150mm deep pans)	Option
Nylon Coated Shelf	Option
Additional S/S Trayslides	Option
Set of Shelf Clips	Standard

Refrigeration

R290 - Energy Efficient	Standard
Integral Refrigeration System	Standard

Specification

Refrigerator +1/+4°C	Standard
Width (mm)	1440
Depth (mm)	850
Height (mm)	1060
Gross Volume (Ltr)	420

Base Fittings

Castors 80mm	Standard
Electrical & Service Data	
Connect Load	870
230/50/1	Standard
Finish	
304 s/s ext & alu int	Standard
Recess - Sauce Container	Option
Worktop	Standard

DoorsSolidStandardDrawer option (per section), 1/2
drawers 390 x 351 x 175mm
(wxdxh)OptionProduct ExtrasHelicoil Mains LeadOptionRoller blindStandard

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



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