Product Code: FPS4HR 15-114

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℃	Standard
Width (mm)	2300
Depth (mm)	850
Height (mm)	1060
Unpacked weight (Kgs)	308.2
Packed weight (Kgs)	335.3
Gross Volume (Ltr)	570
Noise dBA @ 1m	69.4

Base Fittings

Castors 80mm	Standard

Electrical & Service Data

Connect Load	1090
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℃
- 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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