



Pizza Preparation Bench 3 Door - 13 x 1/3GN

Product Information:

- Angled refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below
- Insulated tilting stainless steel night lids fully removable
- Designed to operate at ambient temperatures up to 40°C with lid on, 32°C with lid open
- Digital temperature display and control
- Designed to operate between 2°C 5°C
- Full-length, back mounted, coated evaporator coil for uniformed cooling across the entire well
- Fully self-contained
- Supplied on standard and lockable castors for ease of cleaning
- Pizza racks with dropping tray and 150mm deep 1/3 GN Pans supplied as standard
- 1 and 2 door models also available



Designed and Engineered in Australia to meet Australian Standards 24 Months on-site parts and labour warranty

Specifications

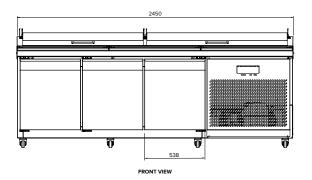
Model AXR.PM.2450 W x D x H (mm) 2450 x 895 x 1054

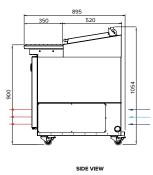
Weight 233kg

Packed Dimensions (mm) 2500 x 880 x 1150

Packed Weight 263kg Capacity 13 x 1/3GN 2°C - 5°C Operation R134A Refrigerant 40°C **Max Ambient** 1.77kW Power

230VAC 10A plug & lead





Due to continuous product research and development, the information contained herein is subject to change without notice.



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