



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

Product Information:

- Refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below
- Sliding perspex lids for blown well
- Designed to operate at ambient temperatures up to 40°C with lid on, 32°C with lid off
- 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
- Cutting board 100mm 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

Optional Accessories:

 Toughened glass square gantry with glass mid-shelf (AXR.SW.GAN.2450)

Specifications

 Model
 AXR.SW.2450

 W x D x H (mm)
 2450 x 845 x 900

Weight 226kg

Packed Dimensions (mm) 2500 x 880 x 965

 Packed Dimensions (mm)
 2500 x 88

 Packed Weight
 256kg

 Capacity
 13 x 1/3GN

 Operation
 2°C - 5°C

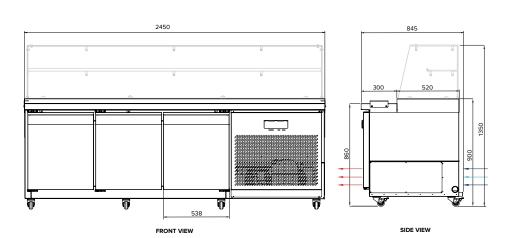
 Refrigerant
 R134A

 Max Ambient
 40°C

 Power
 1.77kW

 230VAC

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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