

Product Code: FPS3HR 15-153

Robust 3 door prep station



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
- High Quality 304 Stainless Steel Exterior Build Quality
- 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 **Base Fittings** Gastronorm pan packs (9 x 1/3 S/S **Castors 80mm** Standard 150mm deep pans) **Electrical & Service Data Set of Shelf Clips** Standard **Connect Load** Refrigeration 230/50/1 Standard **R290 - Energy Efficient** Standard **Finish Integral Refrigeration System** Standard 304 s/s ext & alu int Standard Specification 304 S/S back for island sitting Option Refrigerator +1/+4°C Standard **Recess - Sauce Container** Option Width (mm) 1720 Worktop Standard Depth (mm) 850 Height (mm) 1060 **Unpacked weight (Kgs)** 154

175.98

420

Drawer option (per section), 1/2 drawers 390 x 351 x 175mm Option (wxdxh) **Product Extras Helicoil Mains Lead** Option **Hinged Cover** Option

Doors

Standard

Solid

870

Footnotes

Packed weight (Kgs)

Gross Volume (Ltr)

- 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



Energy







Design



Hygiene



After Care

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