



AXR.PM.1025

Pizza Preparation Bench 1 Door - 5 x 1/3GN

Product Information:

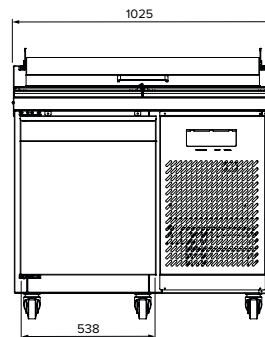
- Angled refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below
- Insulated tilting stainless steel night lids - fully removable
- Designed to operate at ambient temperatures up to 40°C with lid on, 32°C with lid 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
- 2 and 3 door models also available



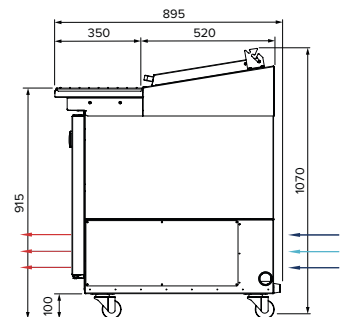
Designed and Engineered in Australia to meet Australian Standards
24 Months on-site parts and labour warranty

Specifications

Model	AXR.PM.1025
W x D x H (mm)	1025 x 895 x 1070
Weight	115kg
Packed Dimensions (mm)	1075 x 880 x 1165
Packed Weight	125kg
Capacity	5 x 1/3GN
Operation	2°C - 5°C
Refrigerant	R134A
Max Ambient	40°C
Power	230VAC / 50Hz / 1.56kW 10A plug & lead



FRONT VIEW



SIDE VIEW

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

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