



AXR.PM.1740

Pizza Preparation Bench 2 Door - 9 x 1/3GN

Product Information:

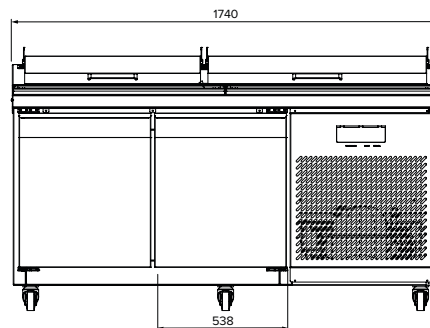
- Angled refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below
- Insulated tilting stainless steel night lids - fully removable
- Designed to operate at ambient temperatures up to 40°C with lid on, 32°C with lid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



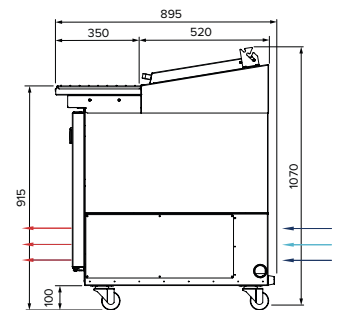
Designed and Engineered in Australia to meet Australian Standards
24 Months on-site parts and labour warranty

Specifications

Model	AXR.SM.1740
W x D x H (mm)	1740 x 895 x 1070
Weight	179kg
Packed Dimensions (mm)	1790 x 880 x 1165
Packed Weight	199kg
Capacity	9 x 1/3GN
Operation	2°C - 5°C
Refrigerant	R134A
Max Ambient	40°C
Power	1.73kW 230VAC 10A plug & lead



FRONT VIEW



SIDE VIEW

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

Revision: B - 19/09/2022 - 01

www.stoddart.com.au
www.stoddart.co.nz

