



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 1070

Weight 233kg

Packed Dimensions (mm) $2500 \times 880 \times 1665$

 Packed Weight
 263kg

 Capacity
 13 x 1/3GN

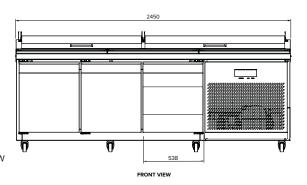
 Operation
 2°C - 5°C

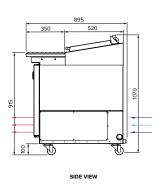
 Refrigerant
 R134A

 Max Ambient
 40°C

Power 230VAC / 50Hz / 1.77kW

10A plug & lead





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



