

PREMIUM NOODLE & COLD SALAD BARS PGFA-XG SERIES

PG150FA-XG/PG180FA-XG/
PG210FA-XG



KEY FEATURES



FAN FORCED COOLING PERFORMANCE

Fan forced cooling ensures even temperature distribution, helping keep ingredients fresh for longer.



BUILT FOR COMMERCIAL DURABILITY

Full stainless steel construction ensures long-lasting strength, easy cleaning, and professional presentation in busy kitchen environments.



EFFICIENT PREP STATION DESIGN

Integrated chopping board and GN pan layout create a practical workspace for preparing salads, noodles, sandwiches, and fresh dishes.



FLEXIBLE & MOBILE INSTALLATION

Mounted on castors and designed to fit GN pans up to 150mm deep, making it easy to integrate into different kitchen layouts.



PG150FA-XG



PG180FA-XG



PG210FA-XG





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PREMIUM NOODLE & COLD SALAD BARS

FEATURES

4-6 PAN CAPACITY (DEPENDING ON CONFIGURATION)

1/1 pan dividers included, Fits GN pans up to 150 mm deep.

220MM DEEP PE CHOPPING BOARD

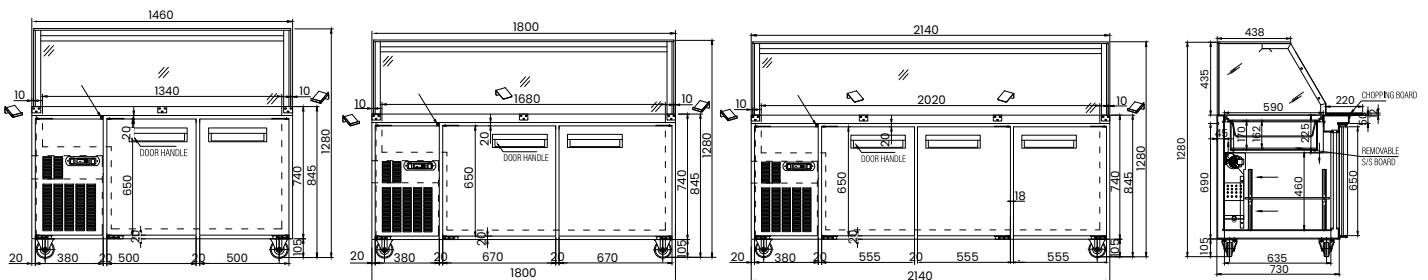
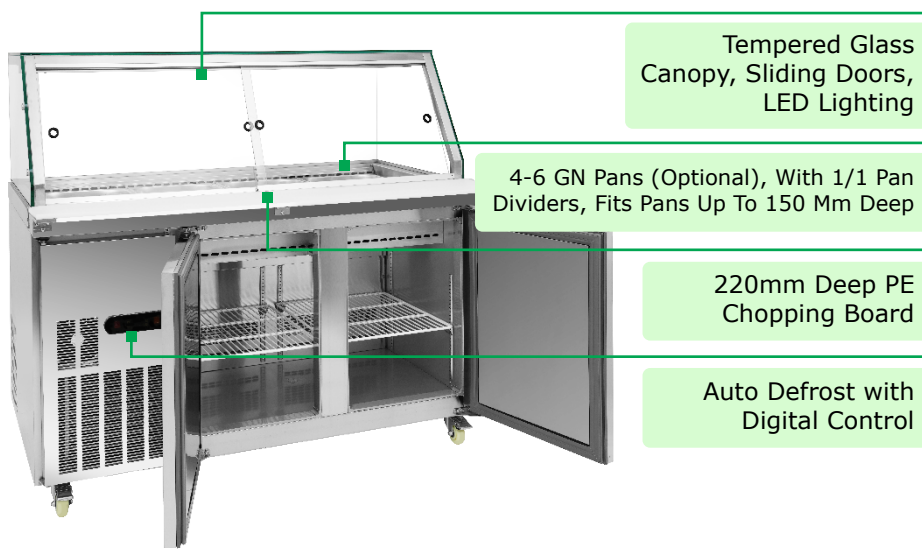
Built directly into the unit.

ALL STAINLESS STEEL BODY

For hygiene and long service life.

HINGED DOORS WITH INTERNAL STORAGE SHELF

For ingredients and kitchen supplies.



PG150FA-XG

PG180FA-XG

PG210FA-XG

Side view

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C/ RH%	Voltage	Power (W/A)
2 Door - 4x1/1 pans							
PG150FA-XG	600	1460x790x1280	164	+1 to +5	38/50	240	580/10
2 Door - 5x1/1 pans							
PG180FA-XG	800	1800x790x1280	179	+1 to +5	38/50	240	645/10
2 Door - 6x1/1 pans							
PG210FA-XG	1000	2140x790x1280	200	+1 to +5	38/50	240	662/10

