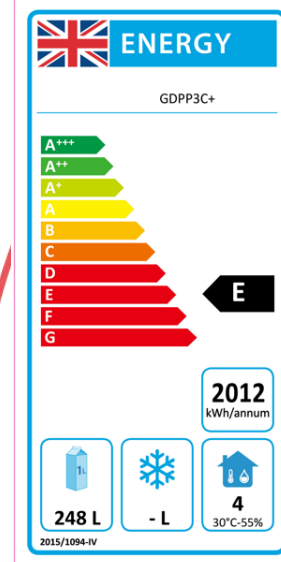


CHEFSRANGE - PP3C+ 3 DOOR PIZZA PREP COUNTER

Features:

-  Topping Well - Holds 6 x 1/4gn Containers up to 150mm deep - Containers are not included in price
-  Temperature range -2/+8°C - inside the cabinet whilst the topping well is 0/+5°C
-  Refrigeration system - Fan-blown evaporator inside the cabinet - Static wall cooling in the Topping well
-  Refrigerant - Base R290 Topping unit R600a
-  Climate Class 4 - Maximum ambient 30°C with 55% RH
-  Energy rating - E
-  Defrost - automatic off-cycle defrost
-  Controls - Dixell Electronic controls
-  Capacity - Will accept 1 x 1 GNtrays/shelves - supplied with 1 shelf per door section
-  Granite Worktop is supplied with a splashback as standard to sides and rear - working area 673mm deep
-  Construction - 304 Stainless-Steel to the exterior (including back) and interior.
-  Insulation - 50mm thick - CFC-free polyurethane
-  Gaskets - Easily replaceable, with magnetic sealing
-  Supplied with castors as standard
-  UK plug fitted



Technical details

Model	Capacity	Dims W x D x H	Power Kw
Chefsrange PP3C+	385ts - 3 adjustable GN1/1 Shelves	1400 x 700 x 1635	13amp

CHEFSRANGE - 2 DOOR + 1 BANK OF DRAWERS PIZZA PREP COUNTER

