

TOP1200-14EN



SOLID CANOPY COUNTER TOP PREP STATIONS

Description

Built from high grade stainless steel, the TOP range is the perfect addition to any prep station. Offering easy access to product thanks to the simple hinged top a station can be up and running in minutes without the risk of spoilt ingredients.

It's refrigerated well allows ingredients to maintain temperature during service and the included digital controller allows the user to easily monitor and adjust as necessary.

Features

- Stainless steel exterior & interior
- Hinged stainless steel lid with hold position
- Accepts GN1/4 or GN1/3 containers up to 150mm deep dependent on configuration (Not included)
- Digital temperature controller
- Easy access single switch
- 13amp plug and play
- Low profile branding



MODEL	CONTAINER CAPACITY*	REFRIGERANT	TEMPERATURE RANGE	DIMENSIONS (mm)	INTERNAL DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
TOP1200EN	3 x GN1/3 + GN1/2	R600a	+2°C / +8°C	H281 x W1200 x D395	H165 x W850 x D311	110W	13amp	60
TOP1500EN	5 x GN1/3 + GN1/2	R600a	+2°C / +8°C	H281 x W1500 x D395	H165 x W1150 x D311	110W	13amp	72
TOP2000EN	9 x GN1/3	R600a	+2°C / +8°C	H281 x W2000 x D395	H165 x W1650 x D311	110W	13amp	92
TOP1200-14EN	5 x GN1/4	R600a	+2°C / +8°C	H281 x W1200 x D335	H165 x W850 x D251	110W	13amp	55
TOP1500-14EN	7 x GN1/4	R600a	+2°C / +8°C	H281 x W1500 x D335	H165 x W1150 x D251	110W	13amp	66
TOP2000-14EN	10 x GN1/4	R600a	+2°C / +8°C	H281 x W2000 x D335	H165 x W1650 x D251	110W	13amp	85

*Find our full range of gastronorm pans on [page 6/7](#).