



THE MG GROUP

Hospitality Appliances Pvt. Ltd.



PRO

Machine

Description

Refrigerated pizza prep - station

Dimension: 1870 x 748 x 1014 + 250 (*thermo-well*) mm

Cooling: Forced Air (No Frost)

Two full doors & one section of ambient drawers

Door: (non-heavy duty drawer sliders).

Construction: S.S.304 interior and exterior. S.S. base and back. Two refrigerated sections with 1/1 GN compatible door openings. One ambient section with four drawers to accommodate GN 1/1 x 65 mm deep pans. Top with 19 mm thick granite for preparation. Refrigerated thermo-well over the granite back splash for dispensing of toppings (refer to thermo-well specifications for further details). *Mono-block Type Removable Condensing Unit for easy maintenance*

Capacity: 290 lts (refrigerated) + Thermo-well

Power: 300 Watts + Thermo-well

Refrigerant: R 134a

Temperature Range: + 2°C to +6°C

Amps Drawn: 7.8



NOTE:

Material construction is in Pre polished PVC coated SS 304 grade outside and inside, back and bottom in SS Imported Drawer Sliders of 50 Kgs load bearing capacity.

Imported door handles.

Imported press type door gaskets.

Coved Corners

Digital Temperature Controller with on delay .

Environment friendly Refrigerants.

Spring loaded self closing hinges.

SS Rod shelves.

Adjustable Nylon Bullet Feet

All refrigeration equipment require adequate ventilation for efficient and effective performance.

OPTIONAL / EXTRA:

Swivel / brake castors

Light - LED

Light - Local

SS Bullet feet