



## Pizza Preparation Bench 1 Door - 5 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
- 2 and 3 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.1025

 W x D x H (mm)
 1025 x 895 x 1054

Weight 115kg

Packed Dimensions (mm)  $1075 \times 880 \times 1150$ 

 
 Packed Weight
 125kg

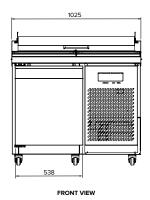
 Capacity
 5 x 1/3GN

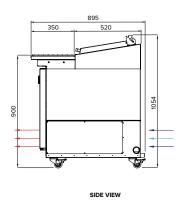
 Operation
 2°C - 5°C

 Refrigerant
 R134A

 Max Ambient
 40°C

 Power
 1.56kW 230VAC 10A plug & lead





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

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