

PB1875P PREPARATION & SANDWICH CABINET

The high quality solution for your food preparation and sandwich areas, featuring convenient pan storage with fan-forced airflow and easy to use digital controllers. These quality P Series units come with premium European components for superior and reliable performance. The hinged top cover for the refrigerated ingredients area offers convenience and better prepared food quality with less handling.



Features Include:

- ▶ Stainless steel hinged insulated top cover with fan-forced airflow over ingredient containers.
- ▶ Designed for gastronorm pans.
- ▶ Thick polyurethane foam insulation.
- ▶ High volume fan cooling system with self-evaporating drainage system.
- ▶ Rounded internal corner edges and drain plug for easy cleaning.
- ▶ Suitable for pizza and/or food preparation.
- ▶ Easy to use digital control panel.
- ▶ Chiller temperature range +2°C to +5°C with auto-defrost cycle.
- ▶ Tested to ambient temperature of 29°C.
- ▶ 100mm castors for easy positioning/cleaning.
- ▶ Complete with 8 x 100mm deep polycarbonate containers.
- ▶ 10 amp plug.

MODEL	DIMENSIONS EXTERNAL	DIMENSIONS INTERNAL	INTERNAL VOLUME	REFRIGERANT	TEMP RANGE oC	COMPRESSOR	VOLTAGE/ AMPS	NET WEIGHT (Kgs)	GROSS WEIGHT (Kgs)	TEMP CONTROL	No. SHELVES
PB1875P	1800 x 760 x 1080	1292 x 584 x 440	354L	R404A 500g	+2 to +5	1/2HP	240V 3.6A	156	190	DIGITAL	4

HEAD OFFICE:

SYDNEY OFFICE:

QUEENSLAND OFFICE:

PERTH: