



URL: <https://www.foodequipment.com.au/media/catalog/product/p/i/pizza-prep-bench-pwb200.jpg>

## PWB200 Three door DELUXE Pizza Prep Bench

### Quick Overview

#### Three Door

10 × 1/3 × 150 mm GN pan<sup>\*</sup>

Stainless Steel interior & exterior<sup>\*</sup>

- 2 to 8 ° C
- fridge has one level of shelving plus floor
- tilted pans with easy-slide Perspex covers<sup>\*\*\*</sup>
- Embraco compressors
- German EBM-Pabst fans
- Dixell digital temp. control & read-out
- Ambient 38°C & 60% RH
- internal corners rounded for hygiene & easy cleaning
- insulation is CFC & HCFC free
- extremely efficient self-closing doors
- auto defrost • self evaporating drainage
- castors

<sup>\*</sup> gal metal back

<sup>\*\*</sup> pans not included

<sup>\*\*\*</sup> sliding pan covers must be used to ensure correct operating temperature

Tops are holding units & product needs to be pre-chilled to less than 5°C before filling

### Description

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	165
Width (mm)	2000
Depth (mm)	800
Height (mm)	1000
Packing Width (mm)	920
Packing Depth (mm)	2120
Packing Height (mm)	1150
Power	240V; 561W