



For efficient food preparation,
store your ingredients close to hand.

Prep

Prep

For when you need everything to hand

- Perfect food prep refrigeration whatever your operation, with fresh ingredients at your fingertips. So whether you're making pizzas, sandwiches, salads or desserts, you can minimise your kitchen processes whilst maximising your speed of service and profitability.

Safe food storage

Gastronorm pans are recessed into the top to allow the optional hinged night cover to form a complete seal. This enables safe storage of food within the pans during service. Inclined for easy accessibility.



Our Prep Station has been designed with the operator in mind, **all pans and work bench height are within comfortable reach.**



Clever inner catch tray stops food from falling into the main storage area, quickening clean down times.



The fan assisted, forced air system delivers even temperature holding to both the counter base and top pan storage section.



Energy-saving natural hydrocarbon refrigerant as standard across the range.



A raft of options available to suit your preparation requirements, including drawer sections and 150mm deep gastronorm pan arrangements.

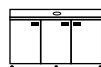


Specifications

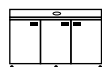
Prep station
Configurations



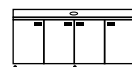
FPS2



FPS3



FPS1/3**



FPS4

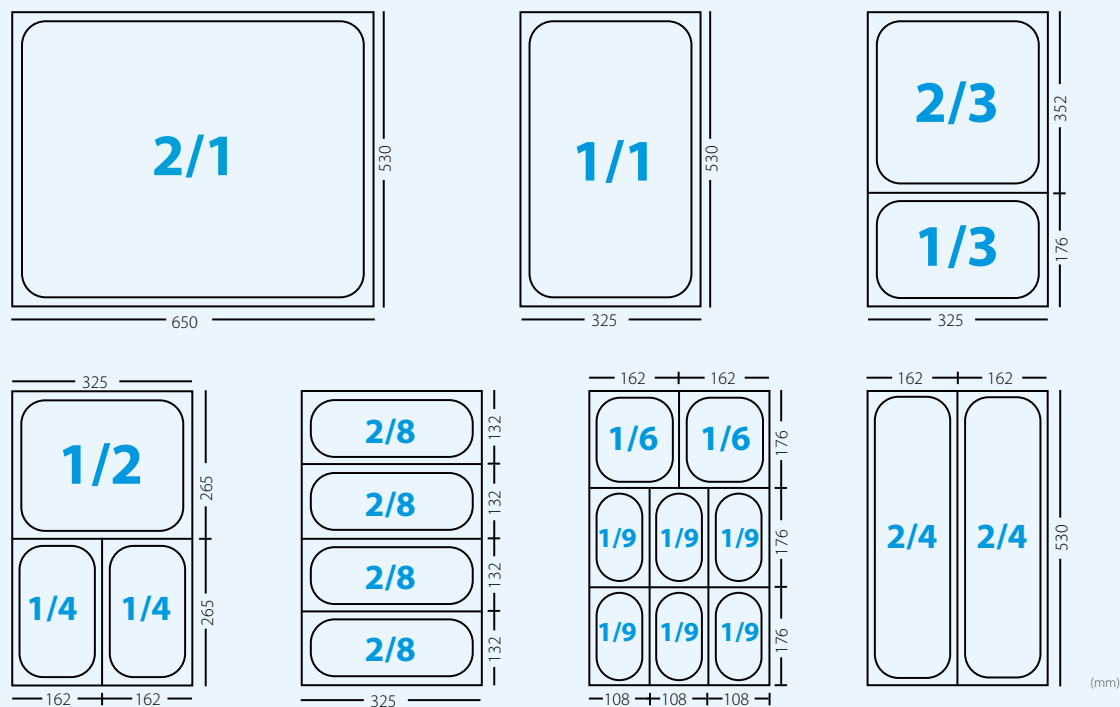
Dimensions (w x d x h) mm	1140 x 850 x 1060	1720 x 850 x 1060	1440 x 850 x 1060	2300 x 850 x 1060
Gross Volume (Litres)	270	420	440	570
No. of Shelves	4	6	6 (GN 1/1)	8
GN 1/3 Pan capacity	6 (max 150mm deep)	9 (max 150mm deep)	7 (max 150mm deep)	12 (max 150mm deep)
Refrigerator (+1/+4°C)	FPS2HR	FPS3HR	FPS1/3HR-101	FPS4HR
Pan storage temperature	+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C



Gastronorm (GN) pan sizes



Gastronorm sizes are
standard sizes of containers
used in the catering industry



Interest-free credit available over 24 months **ZERO*** (UK only)

**FP1/3 has a night blind cover





Pan chillers



- Our pan chiller range offers a solution to the key areas of food prep, converting a standard worktop for prep use.
- Pan chillers can be free standing or wall mounted for convenience (requires the purchase of shelf brackets).



Pan chiller Configurations

				
Dimensions (w x d x h) mm	969 x 392 x 262*	1399 x 392 x 262*	1499 x 392 x 262*	1887 x 392 x 262*
GN 1/3 Pan capacity	4	6	7	9
Refrigerator (+1/+4°C)	PC97/4	PC140/6	PC150/7	PC189/9

*Lid open height 580mm. Lid open depth 522mm.

Available options

Half drawers

(per section) 390 x 351 x 175mm (w x d x h)



Nylon coated shelf



Set of shelf clips



Helicoil mains lead



Hinged night cover



GN pan packs

1/3 stainless steel 150mm deep pans



Also:

304 stainless steel back for island siting

Lay on crumb tray

Pan supports to suit 1/6 or 1/9 pans

Pan chiller options:

Wall shelf brackets

Spacer bars

NB: Please specify all options required at the time of ordering