



The Refrigeration Experts

Product specification



FPS3HR: 420 Ltr Prep Station Refrigerator

15-153

Three door refrigerator prep station

Features and benefits

- The fan assisted, forced air system delivers even temperature holding to both the counter base and top pan storage section
- The clever inner catch tray stops food from falling into the main storage area, quickening clean down times
- Hinged cover helps to maintain storage temperature and protect stored ingredients
- High quality 304 grade stainless steel exterior finish is food safe and hard wearing
- Fitted with removable worktop
- This Prep Station has been designed with the operator in mind, with all pans and work bench height within comfortable reach
- Rear mounted refrigeration system maximises storage space and is easily accessible for servicing

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Technical

| | |
|-----------------------------------|-------------------------|
| Refrigerant | R290 |
| Temperature | Refrigerator +1/+4°C |
| Electrical supply | 230/50/1 |
| Fuse rating (A) | 10 |
| Current (A) | 5.8 |
| Power (W) | 870 |
| Refrigerant mass (g) | 150 |
| Thermal heat rejection (W) | 710 |

Build

| | |
|------------------------------|---|
| Finish ext/int | 304 S/S & Alu |
| Number of sections | 3 |
| Section configuration | Left hinge- Left hinge- Right hinge |
| System | Integral |
| Worktop features | Saladette |

Dimensions

| | |
|---------------------------|-------------------|
| Height (mm) | 1060 |
| Width (mm) | 1720 |
| Depth (mm) | 850 |
| Gross volume (ltr) | 420 |
| Leg type | Braked castors |
| Gross weight (kg) | 175.98 |
| Net weight (kg) | 154 |

Energy

| | |
|----------------------|---|
| Climate Class | 4 |
| GWP | 3 |

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Options

| | |
|---------------------|--------------------|
| Section type | Drawer |
| Worktop | Hinged night cover |

Footnotes

- Raised pan storage area accepts pans with a maximum depth of 150mm
- Gastronorm pans are not supplied as standard with Prep Station – please order separately
- Pan Storage Temperature +3/+5°C

Thank you for your interest in this product. We hope you now have everything you need to choose Foster, however if you have any further questions, please do not hesitate to contact us.

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