



FED-X Four Drawer Compact Workbench Fridge - XGNS900-4D

Quick Overview

- Gross Volume: 240L
- Net Volume: 180L
- Max Ambient Temperature: 38°C, 60%RH
- Temperature Range: -2 to +8 ° C
- Cooling System: Static cooling
- Compressor: Embraco/Secop
- Controller: Dixell
- Refrigerant: R600A
- Dimensions (Internal): 830mm W x 595 mm D x 455mm H

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Description

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Maximise every inch of the food preparation corners in your establishment with this compact workbench fridge. It features a reliable and easy-to-clean worktop that makes it ideal for bakeries, cafes, restaurants, and pubs where quick access to ingredients is important to streamline the process.

Featuring Fuller heavy-duty drawer runners on each drawer, this fridge can withstand everyday wear and tear, even in a busy kitchen. The heavy-duty magnetic door seals are designed to ensure optimal cooling. Constructed using stainless steel inside and out. The internal area features rounded corners, making it super easy to clean this compact unit. Featuring user-friendly digital controls for precise temperature settings. The Stainless steel drawers are constructed at an ideal height and design that lets you quickly store or pick items from the back or front of the fridge without bending down to see the items at the back of the unit, like you would need to do in a unit with doors.

This worktop bench fridge ' s build quality, specifications, and functionality meet food, health, and safety standards.

The unit can be placed against the wall.

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MAIN FEATURES

- Stainless steel interior and exterior with rounded corners for easy cleaning
- GN1/1 shelf or GN1/1 drawer
- Replaceable magnetic door seals
- Industry-leading Fuller heavy-duty drawer runners
- User-friendly digital controls
- Drawers give easy access to the product from front to back
- Drawers allow you quick and easy control of products
- Drawers offer you easy and fast removal of pans and products
- Drawers are easy to clean
- Drawer operation is easy on your back... no need to go on your knees
- The unit can be placed against the wall
- Certified 4M1 food-safe with a 5 Star GEMS rating

2 Years Parts and Labour + 2 years parts-only warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Doors	4
Door Type	Hinged Doors
Body	Stainless Steel
Gross Volume	240L
Net Volume	180L
Max Ambient Temperature	38°C, 60%RH
Temperature Range	-2 to +8 ° C
Total Energy Consumption	2.453 kWh/24h
Net Weight (Kg)	81
Width (mm)	903
Depth (mm)	700
Height (mm)	897
Packing Width (mm)	930
Packing Depth (mm)	730
Packing Height (mm)	1050
Power	240V; 170W/1.2A
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice