



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Thermaster PG180FA-XB 2-Door Salad Station – 5×1/1 GN

Model / SKU: PG180FA-XB

KW COMMERCIAL KITCHEN

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Thermaster Two Door Cold Bench Salad Station 5x1/1 GN Pans - PG180FA-XB



Quick Overview

- Fits 5x 1/1GN
- Gross Volume: 800L
- Temperature: 1 to 5Â ° C
- Ambient: 38/50 Â Rh
- All stainless steel
- Streamlined for easy cleaning
- Auto defrost with a separate control button
- â€œBlown wellâ€ Cross-flow fan cooling
- Cassette cooling system
- 220mm deep PE Chopping Board included
- Automatic condensation evaporation
- Hinge cabinet doors
- Come with a storage shelf inside a refrigerated cabinet
- Digital temp. controls & read-out
- Castors
- Clear sliding doors for the serving area
- Removable stainless steel board under pans to collect food dropped
- Fits GN pans up to 150mm deep
- GN Pans not included. Pans and dividers must be fitted at all times.
- Cold Tops are holding units & Product needs to be pre-chilled to less than 5Â ° CÂ before filling the top section

Description

Thermaster Two Door Cold Bench Salad Station 5x1/1 GN Pans - PG180FA-XB

Key Features

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

Your Shipping Specifications

Product Condition	New
Doors	2
Door Type	Hinged Doors
Body	Stainless Steel
Gross Volume	800L
Temperature Range	1 to 5 ° C
Net Weight (Kg)	124
Width (mm)	1800
Depth (mm)	790
Height (mm)	845
Packing Width (mm)	840
Packing Depth (mm)	1550
Packing Height (mm)	1370
Power	240V, 643W/10A
Warranty	2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration