

Compact Gastronorm Pizza Prep Counter

With Granite Worktop and Prep Top

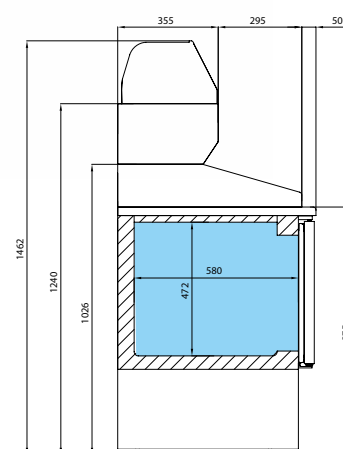


ME1003VIP

Height of glass structure - 222mm

304
STAINLESS
STEEL

GRANITE
WORKTOP



Note - Product held in containers must be previously refrigerated

FEATURES

- High grade AISI 304 stainless steel exterior & interior
- Rounded internal corners for easy cleaning
- 1 x GN1/1 shelf + 3 pairs tray slides per door
- Granite worktop
- Accepts GN1/4 containers
- Gastronorm containers not supplied
- Glass doors available – all models available with glass doors and LED lighting (POA)
- Replaceable door gasket

TECHNICAL SPECIFICATIONS

Controller:	Digital controller with temperature display
Cooling:	Ventilated
Defrost:	Automatic
Refrigerant:	R134a (R290 available - POA)
Climate Class	4
Temperature Range:	Counter - 0°C ~ +6°C Prep Top - +4°C ~ +8°C
Power Supply:	2x 13amp

MODEL	GROSS CAPACITY	CONTAINER CAPACITY	EXT. DIMENSIONS (H x W x D mm)	ENERGY RATING*	POWER CONSUMPTION	KWH /ANNUM*	WEIGHT (kg)	RRP
ME1003VIP	355L	6 x GN1/4	1462 x 1460 x 700	C	355W + 35W	1099	165	

* Energy rating refers to base unit only



See page 336
for full GN
container range