

### Product Information

- Angled refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below
- Insulated tilting stainless steel night lids - fully removable
- Designed to operate at ambient temperatures up to 40°C with lid on, 32°C with lid open
- Digital temperature display and control
- Designed to operate between 2°C – 5°C
- Full-length, back mounted, coated evaporator coil for uniformed cooling across the entire well
- Fully self-contained
- Supplied on standard and lockable castors for ease of cleaning
- Pizza racks with dropping tray and 150mm deep 1/3 GN Pans supplied as standard
- 2 and 3 door models also available



**Designed & Engineered in Australia to meet Australian Standards**  
**24 Months on-site parts and labour warranty**

### Specifications

<b>Model</b>	<b>AXR.PM.1025</b>
<b>W x D x H (mm)</b>	1025 x 895 x 1070
<b>Weight</b>	115kg
<b>Packed Dimensions (mm)</b>	1075 x 880 x 1165
<b>Packed Weight</b>	125kg
<b>Capacity</b>	5 x 1/3GN
<b>Operation</b>	2°C - 5°C
<b>Refrigerant</b>	R134A
<b>Max Ambient</b>	40°C
<b>Total Connected Load</b>	0.59kW
<b>Electrical Connection</b>	1Ø+N+E 230VAC / 50Hz 10A plug & lead

