

PEGASUS SERIES

SKOPE®

Premium Range

Food Service / 2/1 Preparation

These horizontal preparation chillers have been designed to blow chilled air over the pots and ensure consistent temperatures are maintained.

Options

R/H Services
Extra shelf & slides
1/6 pans & dividers

Removable insulated
night lid (pictured)



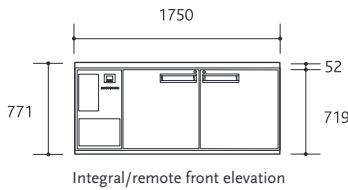
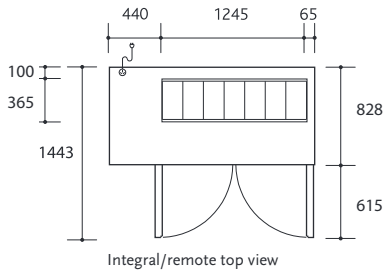
Warranty
2 year protection

PSF0003

Specifications

Pegasus Series

Food Service / 2/1 Preparation

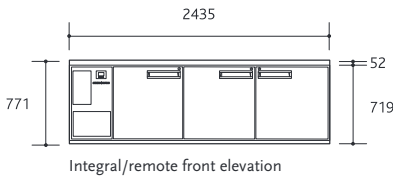
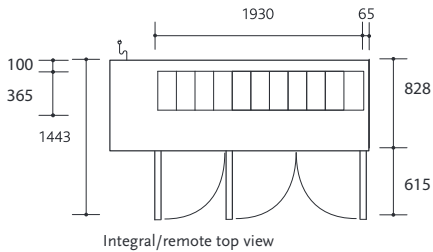


PG500Prep - 2/1 GASTRONORM TRAYS

Model	Weight (kg)	Integral/Remote	Chiller/Freezer	Gross Volume 480 litres (16.2ft ³) Total Shelf Area 1.27m ² (excludes floor) Floor Area 1.45m ²
PG500Prep	135	Integral	Chiller	
PG500Prepr	135	Remote	Chiller	
		Integral External (mm)	Remote External (mm)	Internal (mm)
Height*		771	771	495
Width		1750	1750	1250
Depth		828	828	650

- Prep worktop supplied with 7 of 1/3 pans 150mm deep
- Remote refrigeration duty 706 Watts at -10°C SST
- +1°C to +5°C in 30°C ambient (lids off for maximum 4 hours)

PG500Prep
2 DOOR



PG800Prep - 2/1 GASTRONORM TRAYS

Model	Weight (kg)	Integral/Remote	Chiller/Freezer	Gross Volume 750 litres (25.1ft ³) Total Shelf Area 1.91 m ² (excludes floor) Floor Area 2.02m ²
PG800Prep	150	Integral	Chiller	
PG800Prepr	150	Remote	Chiller	
		Integral External (mm)	Remote External (mm)	Internal (mm)
Height*		771	771	565
Width		2435	2435	1935
Depth		828	828	650

- Prep worktop supplied with 11 of 1/3 pans 150mm deep
- Remote refrigeration duty 706 Watts at -10°C SST
- +1°C to +5°C in 30°C ambient (lids off for maximum 4 hours)

PG800Prep
3 DOOR

*Height includes 52mm countertop and optional 34mm Plinth. Plinth removed when castors are fitted.