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https://www.commercialfridgefreezer.com.au/f-e-d-gns1300d-three-door-compact-salad-prep-top/

Thermaster GNS1300D Three Door Compact Salad Prep Top

\$2,702.15 +GST

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Thermaster GNS1300D Three Door Compact Salad Prep Top includes 444 Litre, takes 7 1/3 GN pans 150 mm deep, stainless Steel interior & exterior, work Area Is 1382mm (W) x 310mm (D), and can Be Positioned Against Walls.

Description

Thermaster GNS1300D Three Door Compact Salad Prep Top

- 2 to 8°C
- Panasonic designed compressors
- On castors

- Digital temp. controls with LED display
- Ambient 32°C & 90% RH
- One level of shelving plus floor
- Fan assisted cooling
- Auto defrost
- Self-evaporating drainage
- Touch closed doors
- Internal corners rounded for hygiene & easy cleaning

Additional Information

Country of Manufacture	China
External Colour	Stainless Steel
Brand	Thermaster
Model	GNS1300D
Warranty	2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration
Warranty Registration	https://www.foodequipment.com.au/product-registration
Temperature Operating Range C	2 to 8°C
Temperature Display / Control	Yes
Tropicalised	Yes
Climate / Ambient Temperature Rating	Ambient Rating C = 32°C
External Dimensions (mm)	1368mm (W) x 700mm (D) x 1195mm (H)
Other Details	Digital Temp Control & Display
Leg / Caster information	Castors
Power Information	Power supply = 240V; 230W
Door Information	Shelves per door = 2
Capacity/Volume	Capacity = 444ltr
Interior Lighting	No
Internal Colour	Stainless Steel
Defrost Auto or Manual	Automatic
No. of Shelves Included	3
Clear Ventilation Space Required	Can Be Positioned Against Walls
Gastronorm	Yes
Extended Warranty Available	Yes
About the Product	Commercial Fridge & Freezer Sales Australia is one of the best online stores to buy Commercial Fridge and Freezers
Manufacturer's Suggested Retail Price	\$3,179.00

^{*} Tops Are Holding Units & Product Needs To Be Pre-Chilled To Less Than 5°c Before Filling

^{*} Pans Not Included