PIZZA PREP BENCH

UBP 1800 / UBP 2400

MODEL UBP 1800

MODEL UBP1800 SHOWN - UBP2400 HAS 1 EXTRA FULL DOOR

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FEATURES

- HEAVY DUTY STAINLESS STEEL WORK TOP. (430)
- OUTSIDE: SATIN STAINLESS STEEL (430) BACK, TOP AND SIDES
- INSIDE: STAINLESS STEEL FLOOR (304), COLOURBOND SIDES AND ROOF
- UNIQUE HALF DOOR GIVES EXTRA CAPACITY
- SELF CLOSING DOORS
- POLYURETHANE PRESSURE INJECTED INSULATION, 40mm WALL THICKNESS, DENSITY DV 33Kg/m³
- SUPPLIED ON CASTORS, 2 LOCKABLE, 2 FREE RUNNING
- MOTOR ON LEFT HAND SIDE
- AIR OVER COOLING ON PANS
- NIGHT LIDS INCLUDED
- WORKING RACKS INCLUDED
- VENTED FRONT, BACK, LEFT HAND SIDE AND UNDER CABINET
- EUROPEAN REFRIGERATION UNITS
- AUTO EVAPORATION
- R134a GAS
- OPTIONAL FEET AVAILABLE
- RATED TROPICAL, AMBIENT TEMPERATURE OF 35˚C, AT RH 70%
- FULLY ADJUSTABLE, HEAVY DUTY, PLASTIC COATED SHELVING. (1 SHELF PER FULL DOOR)

QUALITY GUARANTEE

ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP

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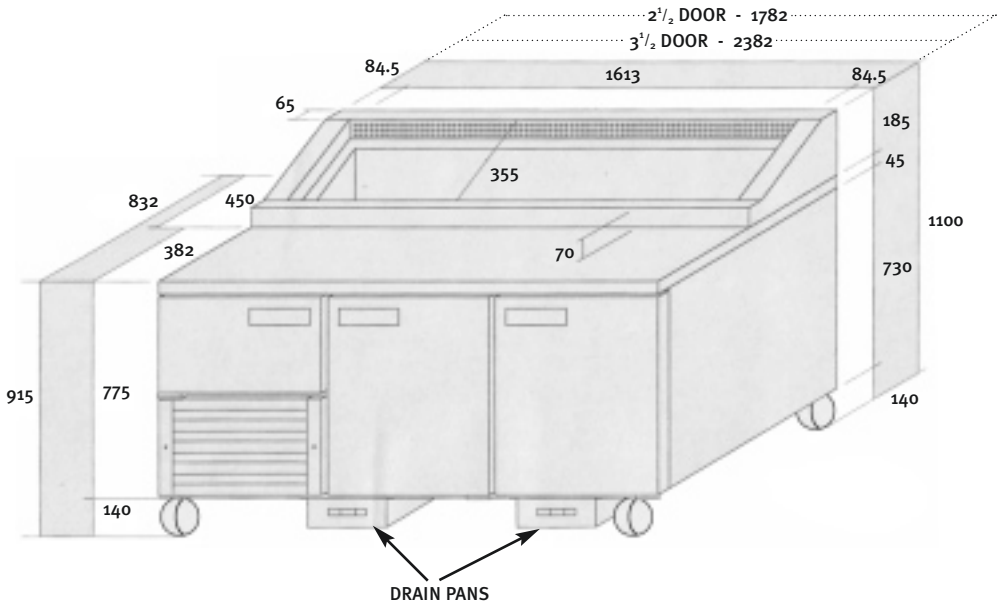
NOTE:
When viewing the appliance from the front in its usual operating position, the width of the product is the total distance from left to right ; the depth of the product is the total distance from front to back ; the height is the total distance form the bottom of the product to the top.



DESCRIPTION	MODEL UBP1800	MODEL UBP2400
NUMBER OF DOORS	2 1/2	3 1/2
DIMENSIONS (mm)	1782 x 830 x 915	2382 x 830 x 915
WEIGHT	150Kg	180Kg
NUMBER OF PANS	9 x 1/3 size pans	12 x 1/3 size pans
OPERATING TEMPERATURE	2˚C - 6˚C	2˚C - 6˚C
AMBIENT TEMPERATURE	35˚C at RH 70%	35˚C at RH 70%
VOLTAGE	240V - 50HZ	240V - 50HZ
POWER	900 watts	1252 watts
REFRIGERANT	R134a	R134a
INSULATION	40mm thick	40mm thick

Note: Output performance figures quoted are dependant on various factors.

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