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Fresh Refrigeration FTT-900 One Door 900mm Wide Narrow Pizza Prep Table, 200L

\$2,765.43 +GST

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Fresh Refrigeration FTT-900 One Door 900mm Wide Narrow Pizza Prep Table, 200L – your ideal companion for a seamless pizza preparation experience. This state-of-the-art system boasts a range of features designed for efficiency and convenience, including digital temperature control and monitoring, an automatic evaporation and defrost system, and a unique 70-degree-open insulated stainless steel cover that not only eliminates heat transfer but also safeguards your ingredients. The locking dispenser bar ensures a spill-free workspace, while the strong and durable stainless steel finish on the top, front, sides, and doors, along with an auto-closing feature, make it user-friendly and easy to maintain. With enhanced airflow maintaining temperatures between 32°F~41°F (0°C~5°C), and magnetic door gaskets for effortless cleaning or replacement, this prep table redefines precision and durability for your pizza-making needs.

Fresh Refrigeration FTT-900 One Door 900mm Wide Narrow Pizza Prep Table, 200L

the ultimate solution for efficient food preparation and storage in your commercial kitchen. This cutting-edge prep table is equipped with a state-of-the-art digital temperature control and monitoring system, ensuring your ingredients stay fresh and safe. Thanks to its hot gas condensate system and automatic evaporation & defrost system, maintenance is a breeze, allowing you to focus on what matters most - creating delicious pizzas.

Crafted for durability, the cabinet boasts a stainless steel finish on the top, front, sides, and doors, while the back and bottom feature galvanized steel finishing. The 70-degree-open insulated stainless steel covers not only protect your ingredients but also eliminate heat transfer, maintaining a consistent product temperature between 32°F~41°F (0°C~5°C). The user-friendly design includes auto-closing doors with sturdy, easy-grip handles and a magnetic door gasket that can be effortlessly removed for cleaning or replacement, making the FTT-900 a must-have for any pizzeria or restaurant looking to streamline their operations and ensure top-notch pizza quality.

- Precise digital temperature control and monitoring
- Efficient hot gas condensate system
- Automated evaporation and defrost system
- Insulated stainless steel covers with a 70-degree opening angle, providing thermal protection
- Dispenser bar locking mechanism to prevent product spills
- Stainless steel finish on the top, front, sides, and doors
- Galvanized steel finish on the back and bottom for durability

Additional Information

Country of Manufacture	Korea
External Colour	Stainless Steel
Brand	Fresh Refrigeration
Model	FTT-900
Warranty	2 Year Parts and Labour
Temperature Operating Range C	0°C ~ 5°C
GEMS & MEPS Approved	Yes
Temperature Display / Control	Digital control
Refrigerant	R-134a
External Dimensions (mm)	900 mm (W) x 750 mm (D) x 995 mm (H)
Capacity/Volume	Volume: 200 Liters
Other Details	Voltage_(V/Hz/Ř): 220/50,60/1 HP: 1/3
Leg / Caster information	4" Heavy Duty Casters with Brakes Standard
Power Information	Power Supply = 2 Amps
Power Usage	340 W
Door Information	Door hinged = RH
Interior Lighting	Yes
Defrost Auto or Manual	Automatic

About the Product	You can find the Fresh Refrigeration FTT-900, a single-door, 900mm wide Narrow Pizza Prep Table, available at the best price. Purchase the Fresh Refrigeration FTT-900 and all other commercial Narrow Pizza Prep Tables with delivery available across Austral
Notes	For WA customers there will be an extra surcharge of \$880.00 + GST per cabinet for delivery over and above the standard freight cost over the online freight matrix your invoice will be adjusted by our team.
Product Options	- Drawer mixed model available - Leg models available
Manufacturer's Suggested Retail Price	\$4,355.00