

Overview

A food preparation multi feature workstation providing maximum storage above and below the work top. The robust compact mobile design provides easy access for all types of food preparation. Sturdy and hygienic this stainless-steel workstation is ideal for food preparation and increasing work and storage space in a busy catering kitchen. Provides a large stainless-steel preparation area complete with chopping block and scrap ring with slide out pan under. The handy garnish rail is suitable for containers and the convenient bank of runner's below is design to accommodate GN 1/1 gastronome pans maximising storage space.



Key Features:

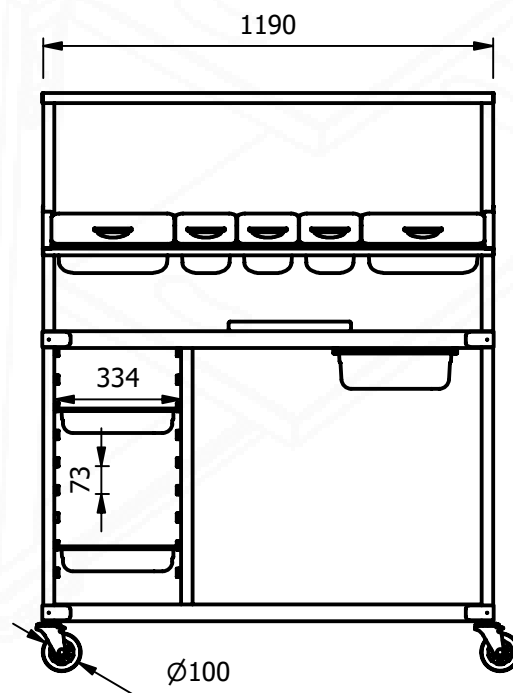
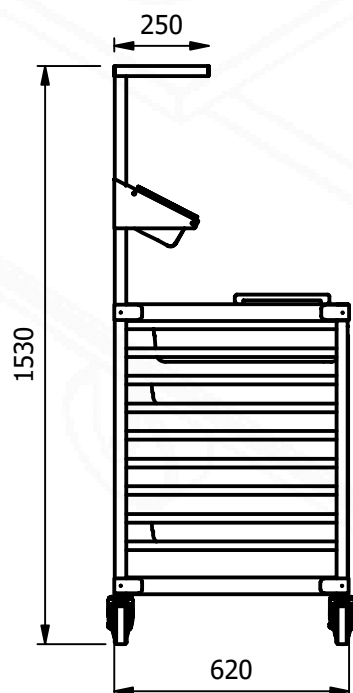
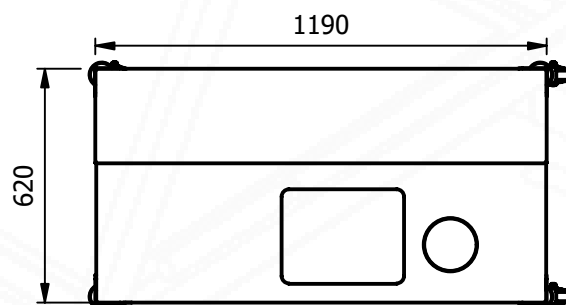
- Solid work top set at 900mm from floor level
- Complete with a bank of runners to accommodate 1/1 Gn Gastronorm pans
- White Chopping block
- Round Scraping aperture in the worktop with a container under to catch the scraps
- Garnish Rail made to suit 1/3 rd or 1/9 th Gastronorm containers (not supplied)
- Over shelf for additional overhead storage space
- Mobile as standard for easy cleaning

Notes:

Containers to suit the bank of runners are available at extras cost
Containers to suit the garnish rack are available at extras cost



Length (mm)	Depth (mm)	Height (mm)	Weight (mm)
1190	620	1530	40



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