

Manufactured in the UK, to meet the demands of commercial kitchens around the world.

Precision's versatile refrigerated pan well turns just about any work surface into a refrigerated prep station.

Units can be free standing or wall mounted whilst the hinged cover - with stay open feature - allows safe storage of food.

All stainless steel construction provides a hygienic and robust finish.

Wells hold either GN 1/3 or GN 1/6 pans - 100 mm deep

Leveling feet ensure secure and level placement.



3 Standard Sizes:

PRW 4 - 4 x GN 1/3 Pans - 980 mm
PRW 7 - 7 x GN 1/3 Pans - 1510 mm
PRW 9 - 9 x GN 1/3 Pans - 1865 mm

Ease of Use:

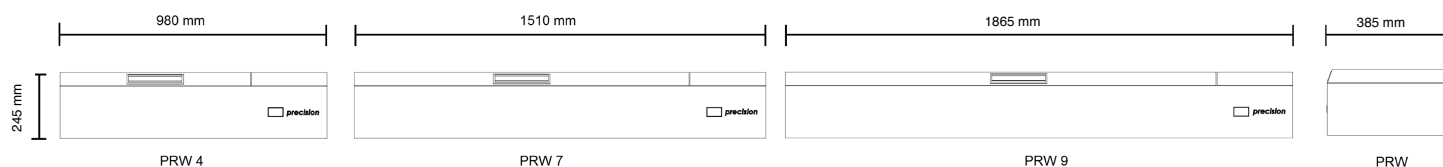
Plug & go self contained refrigeration system with cold wall evaporator. Manual defrost, thermostat and digital thermometer

Options:

- GN Pans
- Wall Mounting kit

General Specifications

Stainless steel interior & exterior
 Manual defrost
 32°C ambient refrigeration system
 Zero ODP injected polyurethane insulation
 Manual thermostat
 Holds GN1/3 pans - 100mm deep
 Easy to clean
 Digital thermometer
 Hinged lid
 Cord & plug



Technical Data

model	temp	capacity (GN 1/3)	w (mm)	d (mm)	h (mm)	lid height	gas	cap. watts	evap @	power	amps	weight (kg)
Refrigerated Pan Wells												
PRW 4	4 / 8°C	4	980	385	245	450	R134A	287	10° C	240 / 50 / 1	1.5	31
PRW 7	4 / 8°C	7	1510	385	245	450	R134A	287	10° C	240 / 50 / 1	1.5	38
PRW 9	4 / 8°C	9	1865	385	245	450	R134A	287	10° C	240 / 50 / 1	1.5	45

Notes: