

Specialty



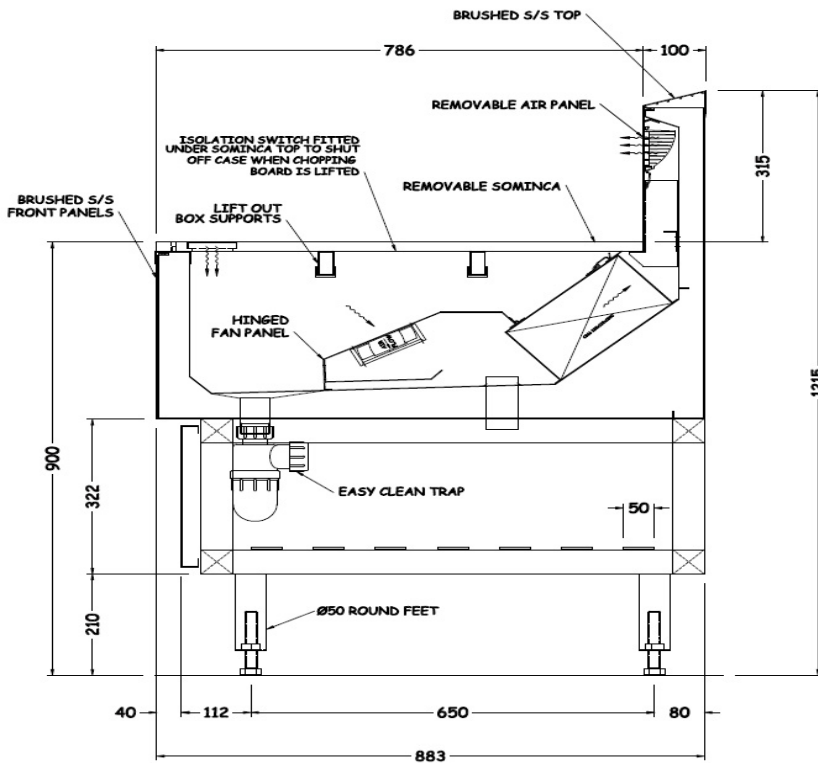
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Refrigerated Meat/Fish Preparation Bench

- Maintains Pre-Chilled Product at Below 7°C for Over 2 Hours

Refrigerated Meat/Fish Preparation Bench

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Features

This refrigerated preparation bench can be used in ambient market conditions without the additional expense of a cool room.

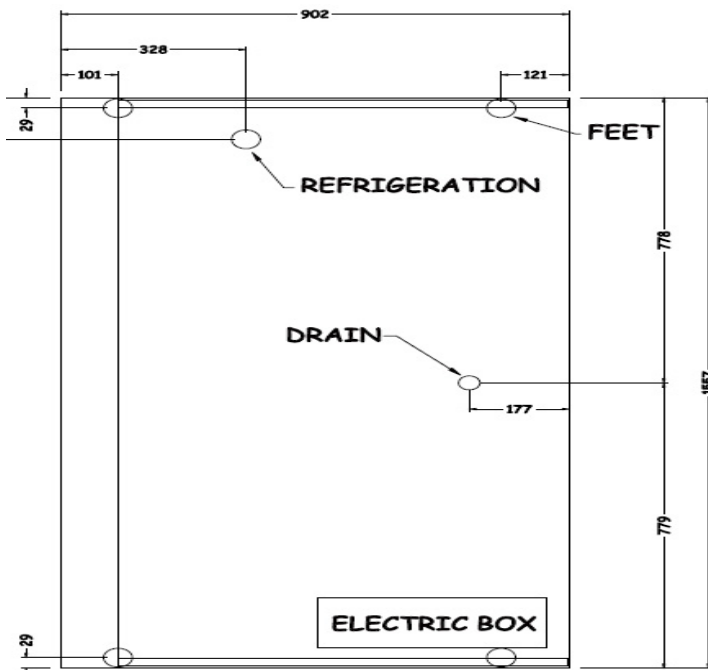
The bench will maintain pre-chilled product such as Fish and Meat below 7°C for over two hours.

The working surface is a standard Sominca cutting board, which is designed for easy cleaning.

The bench is 1500mm long and 700mm deep, and the working height and depth match a standard packing bench.

Standard

- Front controls
- External stainless panels



Additional Information

Dimensions and features are subject to change. Please obtain current information prior to order confirmation.

NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions or replacements for equipment previously sold or shipped.

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