



REFRIGERATED SERVING UNIT

TKSA-VRX140

STANDARD FEATURES

6 GN 1/4

- ✓ This countertop refrigerated prep rail holds up to six 1/4 size 15 cm deep food pans, making it ideal for organizing a variety of ingredients such as sliced tomatoes, pickles, onions, and lettuce. This versatile capacity enhances prep work efficiency in busy kitchens, ensuring ingredients are kept at optimal temperatures and within easy reach.
- ✓ Constructed with type 304 stainless steel, both the exterior and interior of the prep rail are designed for long-lasting durability and corrosion resistance. The non-scratch plastic feet provide stability, preventing the unit from sliding or leaving marks on countertops, thus maintaining hygiene standards.
- ✓ Consuming only 1.2A, this unit is designed for energy efficiency, reducing operational costs while maintaining optimal performance. This makes it a cost-effective and environmentally friendly choice for commercial kitchens.
- ✓ The integrated electronic thermostat with a digital LED display allows for precise temperature settings between 0.5 and 5 degrees Celsius. This feature ensures that food is always stored at safe temperatures, enhancing food safety and quality control. The unit includes a 152 cm cord for convenient electrical connection.



PRODUCT SPECIFICATIONS

Dimensions	140 x 33 x 33 cm
Temperature	2 °C ~ 10 °C
Capacity	6 GN 1/4 pans 15 cm depth
Rated current	1,20 A
Refrigerant/Mass	R-134A / 80 g
Energy source	220 V / 50 Hz
Foaming agent	C5H10