

PEGASUS SERIES

SKOPE®

Premium Range

Food Service / 2/1 Preparation

These horizontal preparation chillers have been designed to blow chilled air over the pots and ensure consistent temperatures are maintained.

Options
R/H Services
Extra shelf & slides
1/6 pans & dividers

Removable insulated
night lid (pictured)



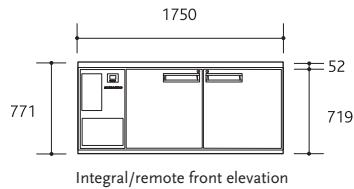
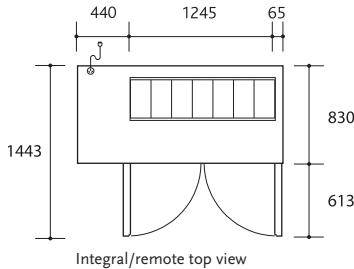
Warranty
2 year protection

Specifications

Pegasus Series

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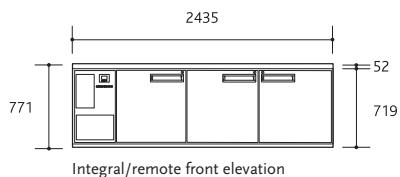
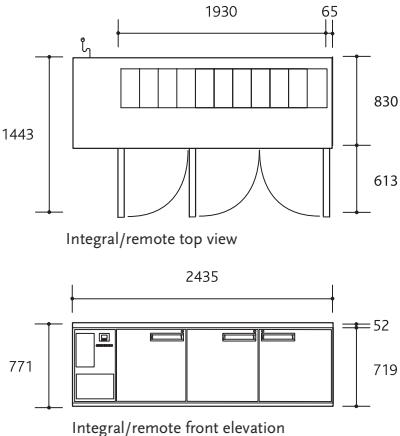
PG500Prep - 2/1 GASTRONORM TRAYS

Model	Weight (kg)	Integral/Remote	Chiller/Freezer	White (AU\$)	S/S (AU\$)
PG500Prep	135	Integral	Chiller	N/A	10,270
PG500Prepr	135	Remote	Chiller	N/A	9,500
		Integral External (mm)	Remote External (mm)	Internal (mm)	
Height*	771	771	565		
Width	1750	1750	1250		
Depth	828	828	650		

Gross Volume
459 litres (16.2ft³)
Total Shelf Area
1.27m² (excludes floor)
Floor Area
1.45m²

PG500Prep
2 DOOR

- Prep worktop supplied with 7 of 1/3 pans 150mm deep
- Remote refrigeration duty 706 Watts at -10°C SST
- +1°C to +5°C in 30°C ambient (lids off for maximum 4 hours)



PG800Prep - 2/1 GASTRONORM TRAYS

Model	Weight (kg)	Integral/Remote	Chiller/Freezer	White (AU\$)	S/S (AU\$)
PG800Prep	150	Integral	Chiller	N/A	12,970
PG800Prepr	150	Remote	Chiller	N/A	12,195
		Integral External (mm)	Remote External (mm)	Internal (mm)	
Height*	771	771	565		
Width	2435	2435	1935		
Depth	828	828	650		

Gross Volume
711 litres (25.1ft³)
Total Shelf Area
1.91 m² (excludes floor)
Floor Area
2.02m²

PG800Prep
3 DOOR

- Prep worktop supplied with 11 of 1/3 pans 150mm deep
- Remote refrigeration duty 706 Watts at -10°C SST
- +1°C to +5°C in 30°C ambient (lids off for maximum 4 hours)

*Height includes 52mm countertop and optional 34mm Plinth. Plinth removed when castors are fitted.