

Energy-Saving Prep Stations

MGPRO launches new refrigerated prep stations, cutting energy use by a massive 60%



The prep stations come in two and three door versions, with chilled pans for ingredients mounted into their counter-tops and refrigerated cabinets below.

The new models feature an innovative airflow design and a refrigeration system using the latest low-energy 'ECM' fan technology, which uses brushless motors. They minimise energy use whilst ensuring food in both the cabinets and the counter-top pans stays cool and safe, even in busy kitchens with high ambient temperatures.

Another energy-saver is that all units are equipped with Dual Compressors to distribute the load on two separate compressors reducing their working time. This also allows you to switch off the compressor on the chilled pan holder (bain-marie) during non-operational hours.

"Add in our resource-saving all new Dixell controllers and you have the most energy-efficient prep station on the market". These controllers are also (IP65) which means they are certified as water (splash/seepage) proof.

Plus, the new models store more food. Unlike most prep stations on the market, MGPRO's cabinets easily accommodate full 1/1 gastro-norm containers behind each door. Meanwhile the counter-tops hold various combinations of 150mm deep 1/3, 1/6 or 1/9 gastro-norm pans, depending on the model.

And for caterers who would prefer to have drawers than doors, it's no problem – depending on the configuration, MGPRO's drawer sets will accommodate 200mm, 150mm, 100mm and/or 65mm deep GN1/1 pans.



For more information check out the MGPRO website (www.mgpro.in), or call the company directly on +91-22-29859893 / 9894 or email us on sales@hapl.co.in