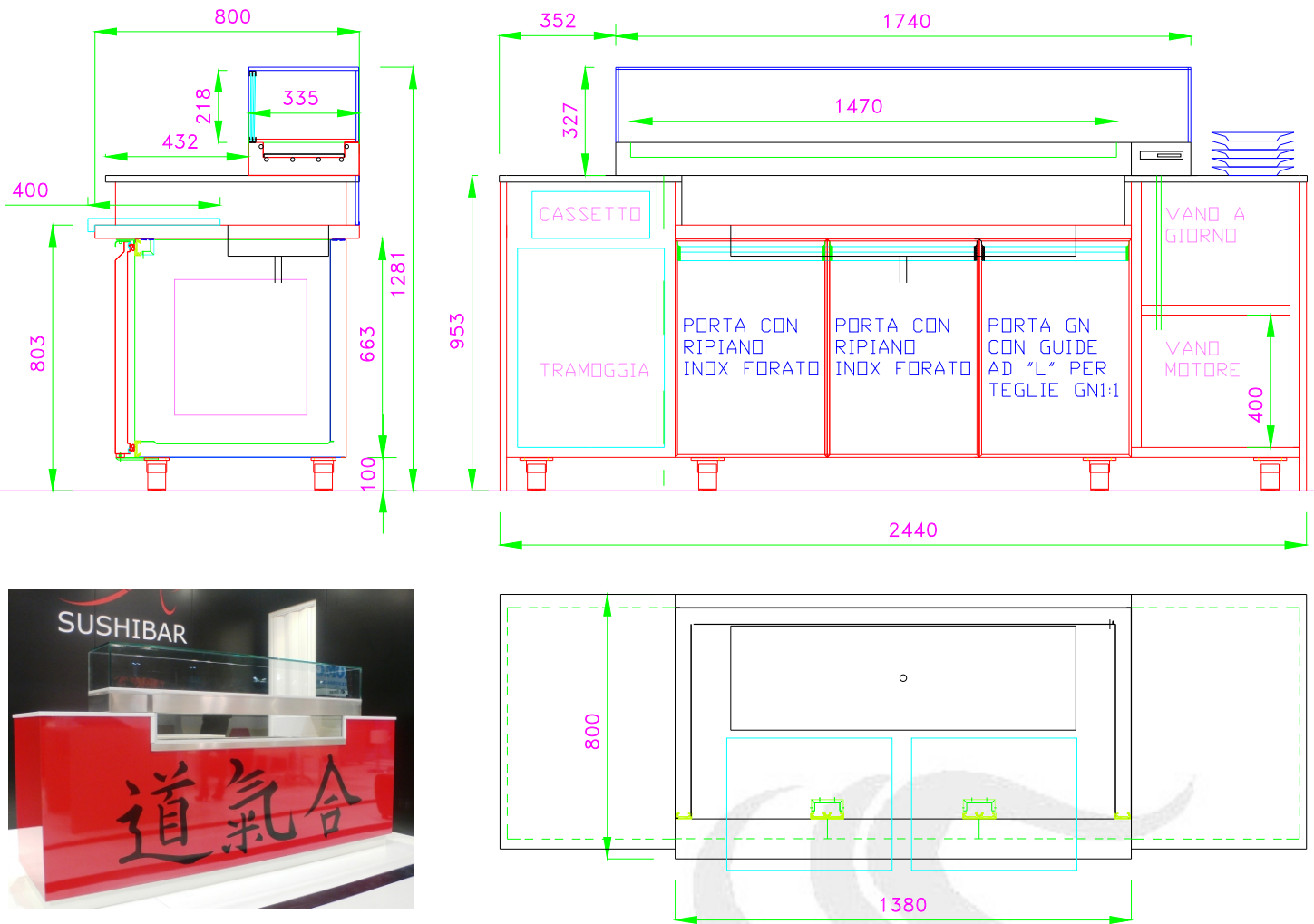


POSEIDON

SUSHI & SASHIMI WORK STATION



The new born **POSEIDON** workstation for sushi and sashimi is studied for the storage, the preparation and the displaying of take-away fish products, but also for table delivery service in the restaurant.

The central part is composed by a GN refrigerated module with three doors equipped inside with stainless steel shelves or with "L" guides for supporting GN 1:1 baking-pans (storage). With stainless steel work surface where it will be possible to put on the back surface, one or two chopping-board in polyethylene, instead in the frontal part is set a basin for ice cubes with discharge of water (preparing). The modules on the sides are higher than the work surface for permitting a comfortable workstation to the chef with his waiters (table delivery service). The side modules have white okite top and its fittings are: one cutlery drawer + rubbishes hopper (on one side) and motor compartment + open compartment (on the other side). On the side modules is set a small display case with static refrigeration and temperature regulator independent by the central part (displaying for take-away service). The product displaying is possible through trays or GN 1:4 baking-pans.

The workstation is supplied without decoration panels in order to permit to our client to personalize it.

As optional it's possible to demand the same decoration panel as the photo, red (or other colour on request) laminate + stainless steel skirting board.

PRICE LIST

Version without decoration panels:

€ 9.860,00

Finished version as photo (red laminate and white okite top):

€ 11.180,00