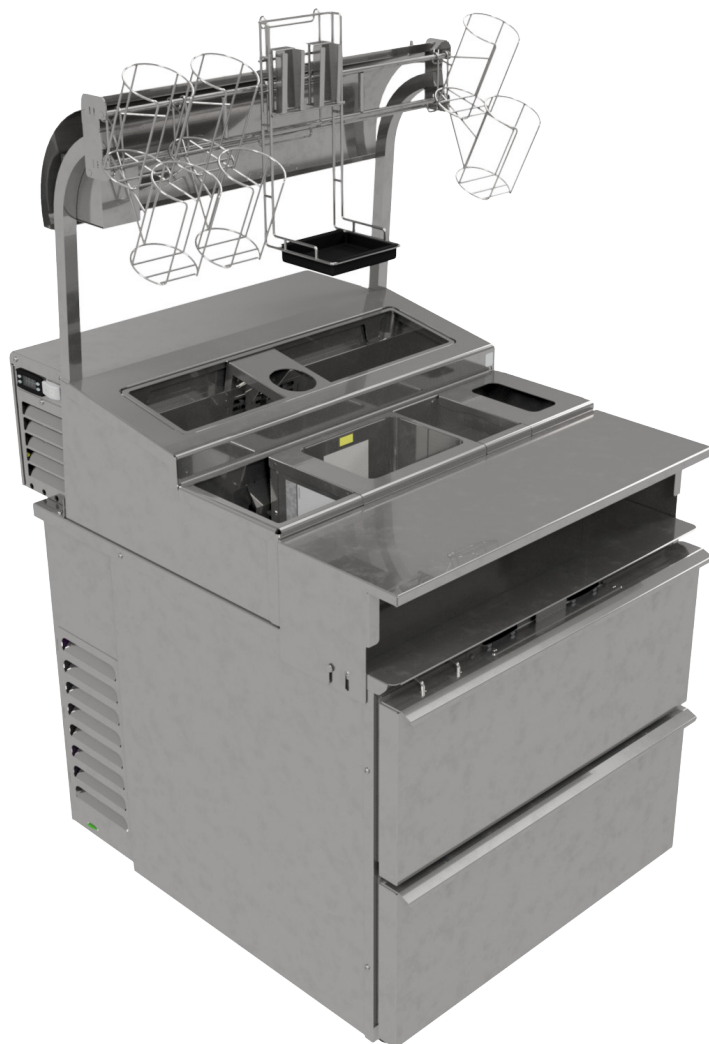


FINISHING STATION



Item #:

Project:

Quantity:

MODEL NUMBER

☐ FS01642 Finishing Station

PRODUCT OVERVIEW

Specially-designed workstation supports high volume production of beverages and desserts. Front workspace optimizes finishing operations for McCafe® beverages, shakes, sundaes, McFlurries® while providing additional capability for future product expansion. The high-capacity base refrigerator, which can be set as either a refrigerator or freezer, supports "Pick & Go" operation and provides bulk storage for the BDAP area.

STANDARD PRODUCT FEATURES

- Flexible, modular design enables station customization for variety of products, or to specific AOC
- Convertible Cooler/Freezer base with self-defrosting, environmentally-friendly R-290 refrigeration system, toggles from refrigerator to freezer mode and back with a simple switch
- Features two (2) high-capacity drawers with organizers
- Provides up to 7.28 cubic feet of refrigerated storage
- Top unit cold rail with environmentally-friendly R-290 refrigeration system maintains product and topping temperatures (periodic manual defrosting required)
- Zero-clearance design refrigeration system minimizes equipment footprint in kitchen
- Digital controllers allow monitoring and maintenance of equipment temperatures
- Includes two (2) year parts and labor warranty



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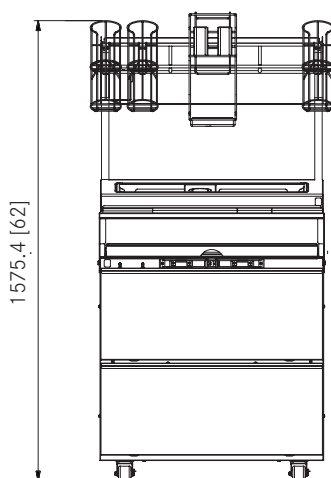
Approval _____

*Make
it
Wonderful*

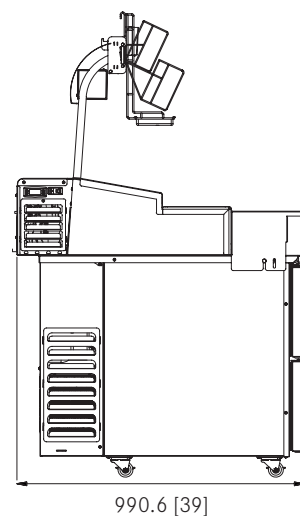


FINISHING STATION

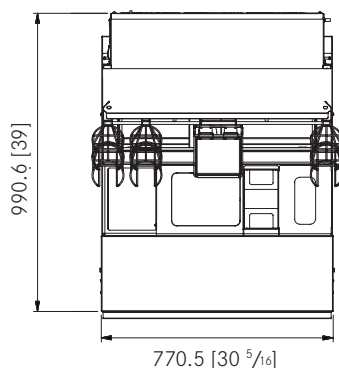
FRONT VIEW



SIDE VIEW



TOP VIEW



DIMENSIONS

Width	30.31"	770.5 mm
Depth	39.00"	990.6 mm
Height	62.00"	1575.4 mm

ELECTRICAL

	18014720	18014702
Voltage/Frequency/Phase	115 V/60 Hz/1 Ph	115 V/60 Hz/1 Ph
Amp Load	4.0 Amp	3.6 Amp

10' Power Cord & NEMA 5-15 Plug (×2)

Power Supply



REFRIGERATION

	18014720	18014702
Refrigerant	R-290	R-290
Refrigerant weight	1.2 oz	3.0 oz

OPERATING TEMPERATURE RANGE

Freezer Mode	-10 to 0°F	-23 to -18°C
Refrigerator Mode	34 to 40°F	1 to 4°C
Cold Rail	20 to 41°F	-6.6 to 5°C

 **RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY**

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