

# FORCED AIR FOOD PREPARATION STATION

For fresh storage and fast preparation



# FORCED AIR FOOD PREPARATION STATION

With maximum flexibility and a large work surface, this food preparation station shines during peak periods. The new forced air version offers additional freshness, even when things get hot in the kitchen. An air curtain gently playing over the ingredients well ensures foods are reliably protected from temperature fluctuations. This guarantees an uninterrupted cold chain, even when the area for ingredients is open, at high ambient temperatures and under continuous operation.



Food preparation station

Forced air food preparation station

optional: cover with Plexiglass insert

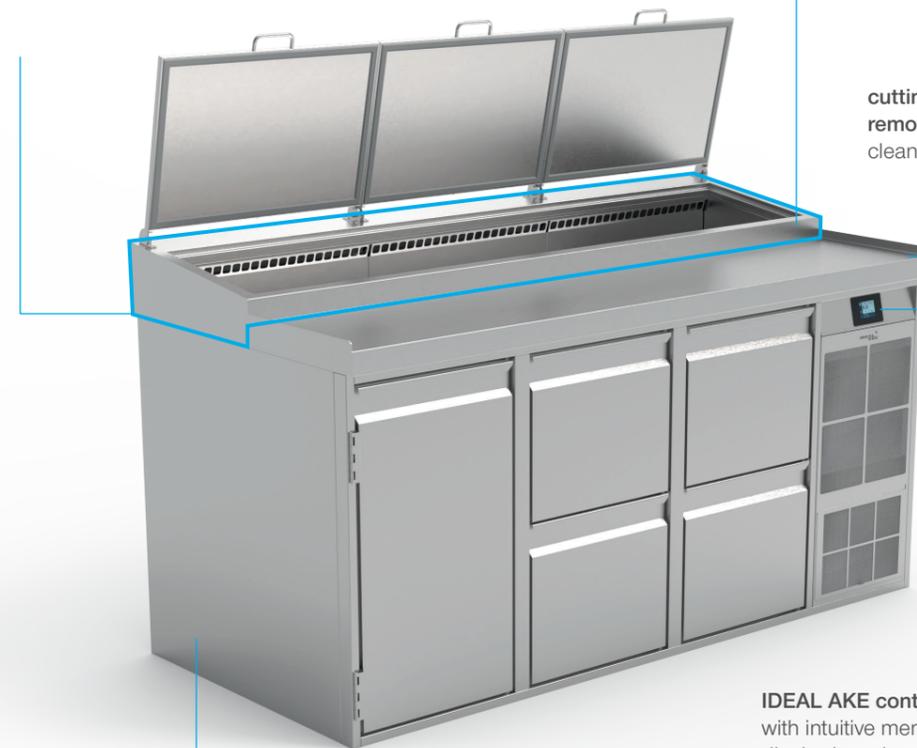
# Highlights



optimised for working with cover open

all ingredients constantly at your fingertips for efficient preparation of fresh dishes

cutting board easy to remove for hygienic cleaning in no time



**IDEAL AKE control unit:** touch display with intuitive menu navigation and full text display in various languages

with all features of the refrigerated counter included:

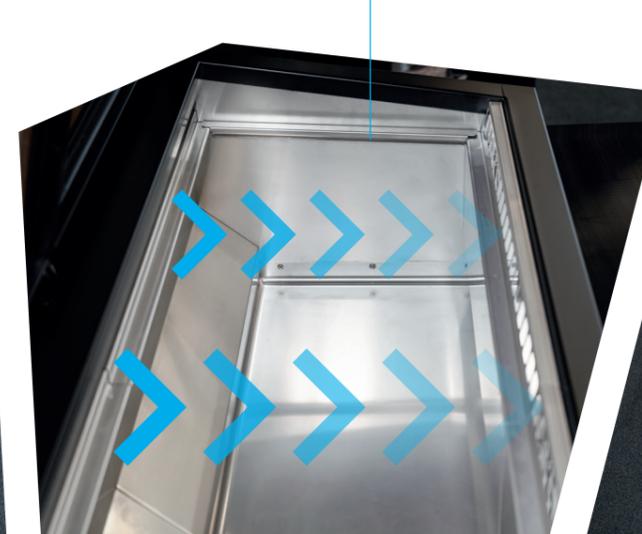
- free arrangement of doors and drawers possible
- base (at any height), with adjustable feet or mobile on castors
- removable drawer baskets
- soft-close function for drawers

Interior parts **removable without tools** for fast, thorough and hygienic interior cleaning



free choice of RAL colours and dimensions for **maximum individualisation**

**New:** dual refrigeration system with active cooling curtain



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