

DESIGN CASE STUDY

FX Series



CASE STUDY V1 SEPTEMBER 2013

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COOKING STATION All-in-one cooking station complete with an FX Series precise refrigeration chef base, a 10" stainless steel work board with poly cutting board surface, and reinforced top for placement of cooking equipment. This design allows the customer to have a prep or plate make-up area that ensures ease of access and that product is kept at optimum cooking temperature.

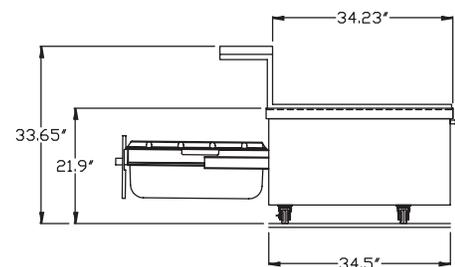
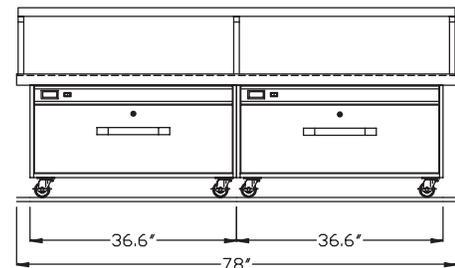
PURPOSE FOR DESIGN The customer was looking for an equipment stand with refrigeration and freezer side-by-side, which we were able to do at a price 20% below the cost of incorporating a competitive equivalent. Additionally, we were able to provide one unit with far more flexibility and temperature control than two units from our closest competitors. The customer does not have to choose a refrigerator or freezer at the time of purchase — the FX unit offers the ultimate in flexibility with the option of setting different temperatures per drawer.

FX-2RECS

- Convertible refrigeration system (refrigerator to freezer)
- Temperature set from -5°F to 40°F
- Precise temperature control – holds the temperature you set
- Removable insulated drawer compartment
- Ambient drawer track system can accommodate a -5°F operation
- Horizontal gasket hidden from pan edges

DESIGN FEATURES

- Modified FX-2RECS by extending top to make unit 78"
- Added a 10" deep work shelf with poly cutting board surface to the top
- Work shelf sits in the front of the unit leaving open space for cooking equipment
- Two drawers operate independently allowing customer to set different temperatures per drawer



OPEN AREA — COOKING EQUIPMENT TOP PLACED ON THE FX-2RECS CHEF BASE EQUIPMENT STAND

10" DEEP STAINLESS STEEL WORK SHELF WITH POLY CUTTING BOARD TOP