

HIGH CAPACITY MEAT FREEZER – PROPANE

Franke's High Capacity Meat Freezer provides 33% more interior capacity and twice the frozen proteins with its two-tier shelving system. Unlike previous cold-wall GSF units, the new freezer holds more products at more consistent temperatures, providing greater efficiency, and eliminates the need for manual defrost.



Franke Foodservice Systems, Inc.
800 Aviation Parkway
Smyrna, TN 37167 USA
Tel: +1 877 700 EEMS (3367)
Email: fs-sales.us@franke.com
www.frankefs.com

FRANKE

FEATURES & BENEFITS

Propane has minimal impact on the environment

Uses between 20-30% less energy than conventional refrigerant

KEY ELEMENTS

- Allows for consistent temperature throughout cabinet and extends product life
- Front breathing design allows for zero clearance applications
- Automatic defrost creates reduced down time and clean up
- Top mount compressor allows for easy access for maintenance & cleaner air flow