

DESIGN CASE STUDY

FX Series



CASE STUDY V4 DECEMBER 2013

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FX PIZZA STATION

All-in-one pizza station incorporates the following:

1. FX under-counter unit (FX-1UC) paired with a dough press. The FX-1UC is holding pre-made (fresh) dough balls on custom rack.
2. 8000N Randell pizza prep table. Stores pizza toppings for make-up in the top rail and provides back-up refrigerated storage in the base.
3. FX double stack unit (FX-2WS) paired with a conveyor oven cooking station. The oven is used to cook the completed pizzas while the FX serves as a refrigerated base for other menu items such as breaded appetizers.

PURPOSE FOR DESIGN: This design highlights how pairing an FX with other commercial foodservice equipment can offer a complete affordable kitchen solution that provides flexibility and a streamlined operation. Your commercial kitchen can only benefit from these types of solutions!

FX SERIES REFRIGERATION

- 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

FX-1UC & FX-2WS ADDITIONAL FEATURES

- Reinforced top to handle dough press or match box oven weight
- Heavy duty casters added for increased mobility

8000N PIZZA PREP FEATURES

- Exclusive press fit gaskets remove easily – no tools required
- Cold wall-wrapped wall construction – cold conducts from the frost on the side wall to form a cold blanket over food
- Rail on /off switch – turning rail off nightly conserves energy
- A separate temperature dial is located next to the on/off switch, giving the operator easy-to-access control of the rail temperature separate from the base
- A large drain is located in the top rail and connected to the drain valve in base for easy nightly wash down

