SKOPE®

Preparation

Convenience at your fingertips

skope.com

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Preparation

The benchmark in food preparation

ProSpec™

Premium preparation refrigeration

ProSpec Preparation

Preparation Perfection

Introducing our ProSpec preparation fridges, meticulously crafted to prioritise food safety, exceptional build quality and innovative design for maximum productivity and profitability in fast-paced foodservice kitchens. Our thoughtful design includes easy access pans, and self-closing, lockable swing doors with a stay-open position at ninety degrees, ensuring smooth operation even with full hands. Plus, cleaning and maintenance are a breeze, as every part of the prep well is easily removable for hygienic handling by just one person, with no tools required.

Expertly Crafted

ProSpec Preparation fridges are engineered for world-leading food safety. With SKOPE's unique ChillGuard system, we evenly distribute air above and below GN pans that can be up to 150mm deep. We guarantee M1 performance in the well, for up to four hours, even with the lids off (at 30°C ambient temperature). Whilst food-safe storage is guaranteed in the well with the supplied removable lids at 40C ambient temperatures. Setting the new benchmark for preparation refrigeration, including a sleek, clean aesthetic, high-spec performance and integrated food safety data collection. Available in multiple door configurations with both left or right hand services, these 1/3 gastronorm preparation fridges include key features like LED lights, adjustable height position on feet, and optional extra shelves.

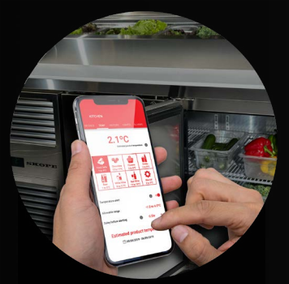
The SKOPE Difference | Nothing Performs like a SKOPE

Keep Food Fresher

ChillGuard, SKOPE's world-leading cold air control blows crisp, cool air to every corner of the food well to guarantee food-safe storage of uncovered ingredients for longer.

Covers Every Need

ProSpec provides integration with gastronorm appliances (ovens, hot boxes, etc), thanks to our standard 304 stainless steel shelves and E-bracket which maximises storage for GN pans on the same runner.



Unprecedented Control

Choose the optimum climate for your product and obtain temperature history. Do it all at the touch of your smartphone with the free SKOPE-connect app.

Maximise Your Space

ProSpec's refrigeration system is completely front-breathing and slim in width, meaning you get more cold storage from your footprint. Our interchangeable modular cartridge design means less downtime for quicker maintenance.

Integrate Into Your Benchtop

Either integrate the well into your custom benchtop (via our engineered drop-in collar) or have as a free-standing Prep bench with a worktop.

Unrivalled Energy Efficiency

The ProSpec runs on R290 natural refrigerant to ensure energy efficiency while providing virtually zero global warming impact.

Efficient Operation

Highly efficient performance in tough environments, including ambient temperatures of up to 40°C, making it perfect for even the hottest of kitchens.

Superior Warranty Protection

SKOPE has always been synonymous with quality. That's why ProSpec is backed by a market-leading full 5 year warranty.

ProSpec Preparation | Summary

Preparation range available in two and three door configurations

GN1/3

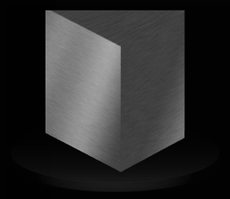
GN1/6

PG13.PPS.DC.2.SD

PG13.PPS.DC.3.SD

Ingredient Preparation Models

- Ingredient models available in two and three door configurations
- Prep wells are compatible with 100mm and 150mm deep GN 1/3 and 1/6 pans
- Available with left or right hand services



A Minimalist Aesthetic

Unprecedented Control

A Powerful Food Safety Barrier

PG13.PPS.2.SD

PG13.PPS.DC.2.SD.RH

PG13.PPS.DC.3.SD

PG13.PPS.3.SD.RH

Key Features

- Natural R290 refrigerant
- 304 stainless steel on all surfaces
- Heated collar to hold pans and prevent condensation to the top
- Easy to clean seamless design
- Ergonomic handle design in 3mm gauge stainless steel
- Stainless steel wire shelving as standard
- Tool-free removable louvre with access to cleanable condenser filter
- Built in stainless steel top as standard

Options

- Integrated pan collar or drop-in version for custom benchtops
- Set of castors
- Set of low or high profile castors
- Extra GN 1/1 stainless steel wire shelf and slides
- Alternate punched stainless steel GN 1/1 shelves

ProSpec Preparation | Specifications

Product Details	2 Door Salad Preparation Drop-in Collar Fridge	3 Door Salad Preparation Drop-in Collar Fridge
Model Number	PG13.PPS.DC.2.SD	PG13.PPS.DC.3.SD
Worktop Height (mm)	850	850
Footprint (m²)	0.9	1.27
Shelves	4 x stainless steel wire shelves	6 x stainless steel wire shelves
Interior Lighting	1 x 400mm, 4W LED (door activated)	2 x 400mm, 4W LED (door activated)
Storage Capacity		
Internal Volume (L)	225	372
GN 1/3 Pan Capacity[1]	4 (max 150mm deep)	7 (max 150mm deep)
GN 1/6 Pan Capacity	8 (max 150mm deep)	14 (max 150mm deep)
Performance		
Max Ambient Temperature (°C)	40[2]	40[2]
Temperature Range (°C)	-1 to 5 (adjustable from 0 to -15 via SKOPE-connect)	1 to 5 (adjustable from 0 to -15 via SKOPE-connect)
Climate Class	5M1	5M1
Energy Consumption (kWh/24h)	3.50	4.70
Annual Running Cost (@ $0.30/kWh)	$383	$515
Current Draw (Amps)	1.8	1.8

Download
Spec Sheets
on our website

[1] Supplied with GN 1/3 pans, 100mm deep.
[2] 40°C lid(s) closed, or 30°C lid(s) open.

ReFlex™

Value-packed preparation refrigeration

ReFlex Preparation

Maximise Productivity & Profitability

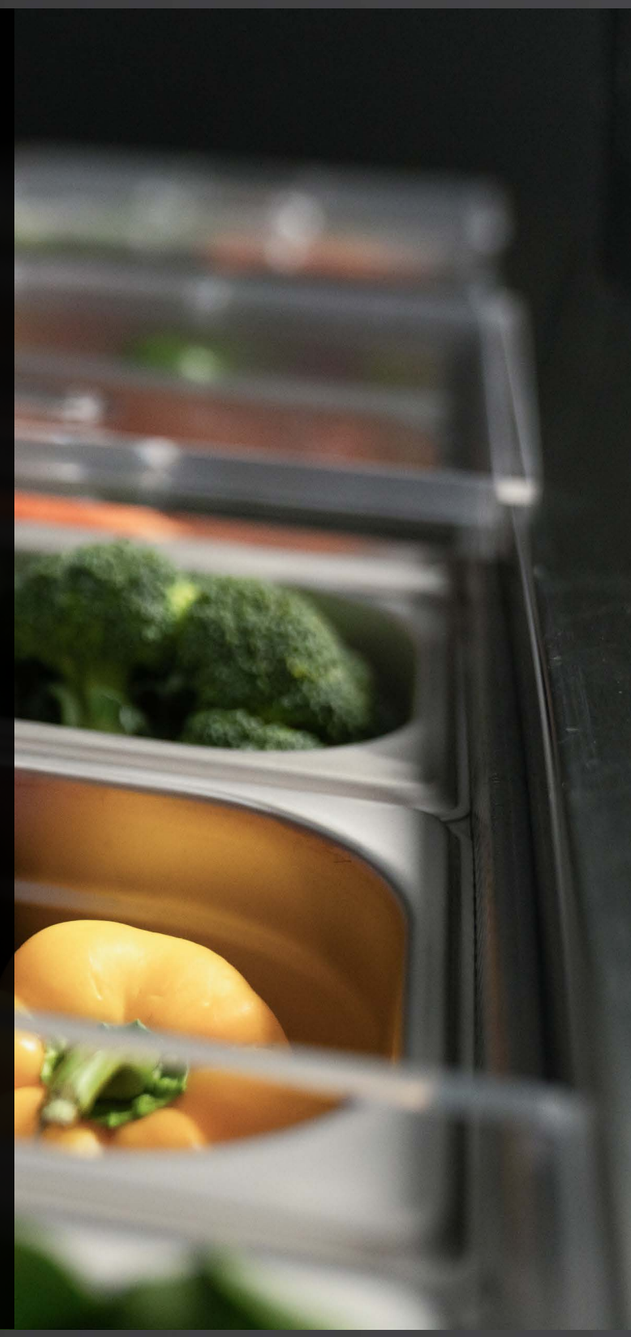
Time is a precious commodity in a fast-paced food service kitchen, so we've designed ReFlex preparation fridges to maximise productivity and profitability. Ingredients are always within easy reach, with angled gastronorm pans for quick access and a comfortable-height built-in benchtop and cutting board, food prep is efficient and effective. ReFlex comes equipped with self-closing, lockable swing doors with stay-open position at ninety-degrees for seamless operation when both hands are full. ReFlex preparation fridges are quick to clean and maintain. Every part of the prep well is sized for easy handling by one person with no tools thanks to fully removeable magnetic brackets.

A Strong Foundation

ReFlex preparation fridges include all the features of the award-winning ReFlex series. From the robust 304 stainless steel construction and the energy-efficient green refrigeration system to the removable refrigeration cartridge, every detail of ReFlex preparation fridges has been meticulously designed to cater to the needs of a busy kitchen. ReFlex is an excellent investment for any foodservice business that values efficiency, productivity, profitability, and most importantly, food safety.

Unparalleled Food Safety

At SKOPE, food safety is paramount. Our leading-edge ChillGuard and SKOPE-connect technology is specifically designed to reduce waste and maximise the speed of delivery. Engineered to deliver crisp, cool air evenly across ingredients with unprecedented consistency, ChillGuard keeps food fresher for longer. At no extra cost, the SKOPE-connect app delivers ultra-precise temperature control, streamlined compliance, and lower refrigeration costs direct from your smartphone. At the press of a button you can adjust the temperature range to match food type, export data to support HACCP compliance, and analyse historical data to minimise power costs over time.



The SKOPE Difference | Nothing Performs like a SKOPE

Keep Food Fresher

ChillGuard, SKOPE's world-leading cold air control blows crisp, cool air to every corner of the food well to protect uncovered ingredients for longer.

Maximise Every Dollar

The SKOPE-connect app monitors and controls temperature and energy consumption to maximise fridge performance and provide downloadable data of actual temperature history.

Eco-Friendly Refrigerant

Low energy R290 refrigerant consumes 38% less power than competitors, resulting in significant annual energy cost savings and environmental benefits.

Easy Clean Design

Removable magnetic brackets and fully removable pot wells enable easy cleaning, while rounded internal corners eliminate food traps for safer food preparation and storage.

Optimise Space

A compact, front-ventilated removable refrigeration cartridge allows fridges to be built-in or placed against a wall. A removable, washable filter makes maintenance easier.

Typical SKOPE Toughness

Strong 304 stainless steel interior and exterior for a hygienic work surface and maximum longevity.

Efficient Operation

Highly efficient performance in tough environments, including ambient temperatures of up to 40°C, making it perfect for even the hottest of kitchens.

Superior Warranty Protection

SKOPE has always been synonymous with quality. That's why ReFlex is backed by a market-leading 3 year warranty on registration.

ReFlex Preparation | Summary

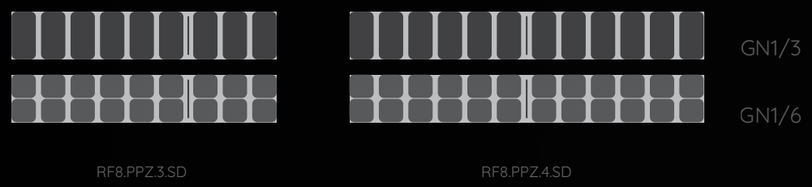
Preparation range available in two, three and four door configurations

Salad Preparation Models

- Salad models available in two and three door configurations
- Prep wells are compatible with GN 1/3 and 1/6 pans up to 150mm deep

Pizza Preparation Models

- Pizza models available in three and four door configurations
- Complete with sliding lids
- Prep wells are compatible with GN 1/3 and 1/6 pans up to 150mm deep



Key Features

- Stainless steel GN 1/3 pans, 100mm deep (prep wells also fit GN 1/6 pans)
- Built-in stainless steel benchtop
- Door activated LED lights
- Removable 100mm castors
- SKOPE-connect app
- Salad models are complete with hinge lids, and Pizza models have sliding lids
- Salad models include a removable 200mm deep, 13mm thick cutting board
- Pizza models include a removable 310mm deep, 13mm thick cutting board (400mm deep option also available)

Options

- Extra shelves and clips
- 400mm wide cutting board for Pizza models

Stock Availability

- Stocked – all models

ReFlex Salad Preparation | Specifications

Product Details	2 Door Salad Preparation Fridge	3 Door Salad Preparation Fridge
Model Number	RF7.PPS.2.SD	RF7.PPS.3.SD
Worktop Height (mm)	900	900
Footprint (m^2)	0.89	1.26
Shelves	2 x adjustable wire shelves per door plus base	2 x adjustable wire shelves per door plus base
Interior Lighting	1 x 400mm, 4W LED (door activated)	2 x 400mm, 4W LED (door activated)
Storage Capacity		
Internal Volume (L)	217	354
GN 1/3 Pan Capacity[1]	4 (max 150mm deep)	7 (max 150mm deep)
GN 1/6 Pan Capacity	8 (max 150mm deep)	14 (max 150mm deep)
Performance		
Max Ambient Temperature (°C)	40[2]	40[2]
Temperature Range (°C)	1 to 5 (adjustable from 0 to -15 via SKOPE-connect)	1 to 5 (adjustable from 0 to -15 via SKOPE-connect)
Climate Class	4M1	4M1
Energy Consumption (kWh/24h)	2.67	3.58
Annual Running Cost (@ $0.30/kWh)	$292	$392
Current Draw (Amps)	2.0	2.0

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[1] Supplied with GN 1/3 pans, 100mm deep.
[2] 40°C lid(s) closed, or 30°C lid(s) open.
3 Add 90mm for lid open.

ReFlex Pizza Preparation | Specifications

Product Details	3 Door Pizza Preparation Fridge	4 Door Pizza Preparation Fridge
Model Number	RF8.PPZ.3.SD	RF8.PPZ.4.SD
Worktop Height (mm)	900	900
Footprint (m^2)	1.44	1.83
Shelves	2 x adjustable wire shelves per door plus base	2 x adjustable wire shelves per door plus base
Interior Lighting	2 x 400mm, 4W LED (door activated)	2 x 400mm, 4W LED (door activated)
Storage Capacity		
Internal Volume (L)	523	710
GN 1/3 Pan Capacity[1]	9 (max 150mm deep)	12 (max 150mm deep)
GN 1/6 Pan Capacity	18 (max 150mm deep)	24 (max 150mm deep)
Performance		
Max Ambient Temperature (°C)	40[2]	40[2]
Temperature Range (°C)	1 to 5 (adjustable from 0 to -15 via SKOPE-connect)	1 to 5 (adjustable from 0 to -15 via SKOPE-connect)
Climate Class	4M1	4M1
Energy Consumption (kWh/24h)	5.45	5.83
Annual Running Cost (@ $0.30/kWh)	$597	$639
Current Draw (Amps)	3.5 (incl unit 2.2)	3.5 (incl unit 2.2)

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[1] Supplied with GN 1/3 pans, 100mm deep.
[2] 40°C lid(s) closed, or 30°C lid(s) open.
3 Add 320mm for lid open.

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