

Product Code: EP1/2M 12-136

EcoPro G2 Meat Counter with 100mm Splashback



Features & Benefits

- High Quality 304 Stainless Steel Exterior Build Quality
- ECA Scheme Approved as ECA products are guaranteed to be energy efficient, money can be claimed back on your investment
- Smartphone style' touch sensitive hidden until lit control pannel
- Fully floating lock provides durable security and prevents lock breakage if the key is left in
- Energy-saving Hydrocarbon refrigerant option at no extra cost
- High performance cyclopentane foam
- Airlines' ventilation system reduces compressor running time by 15%
- Take the travel out of food preparation
- 100mm 304 s/s splashback to prevent spillage behind the counter

External Finish		
304 s/s	Standard	
304 S/S back for island sitting	Option	
Worktop	Standard	
Base Fittings		
100mm legs in lieu of castors	Option	
Castors 80mm	Standard	
Legs 150mm	Option	
Electrical, Service & Ecodesign Data		
230/50/1	Standard	
Fuse Required	13	
kWh (24 hours)	1.21	

Internal Finish	
304 s/s	Standard
Doors	
Solid	Standard
Product Extras	
Helicoil Mains Lead	Option
Less Worktop	Option

Shelving	
Additional S/S Trayslides	Option
GN1/1 Shelf	Option
Refrigeration	
R290 - Energy Efficient	Standard
Integral Refrigeration System	Standard
Less Condensing Unit	Option
Remote Refrigeration System	Option
RH Mounted Ref Unit	Option
Specification	
Dimensions (Width)	1415
Dimensions (Height)	865
Dimensions (Depth)	700
Weight (Unpacked, kg)	123
Weight (Packed, kg)	139.91
Gross Volume	280
Noise Dba @ 1M	TBC

Footnotes

- Castors not available if product supplied less condensing unit
- 100mm leg option: height ranges from 835 to 865mm (replacement for standard castors). 150mm legs: height ranges from 885 to 935mm
- Depth with door open is 1113mm
- Decibel rating measured 1m high from the floor and 1m out from the counter
- 60Htz model supplied as 220v machine with separate transformer for conversion to 115v supply.
- Adequate airflow must be kept around the counter: 150mm











