Product Code: EP1/3H 12-250

EcoPro G2 1/3 Refrigerated Counter with Saladette Cut Out

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
- Saladette dimensions 510 x 305mm

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
Global Warming Potential	3
Energy Efficiency Index	0.00
Refrigerant Charge	0.150

Internal Finish

aluminium	Standard

Doors

Solid	Standard

Product Extras

Helicoil Mains Lead	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)	1865
Dimensions (Height)	865
Dimensions (Depth)	700
Weight (Unpacked, kg)	145
Weight (Packed, kg)	165.87
Gross Volume	435
Noise Dba @ 1M	67.2

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

Energy   Quality   Value   Design   Hygiene   After Care