



# Product Code: EP1/2M

## EcoPro G2 Meat Counter

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## Features & Benefits

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- 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

## 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

aluminium	Standard
304 s/s	Option

## Doors

Solid	Standard
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## Product Extras

Helicoil Mains Lead	Option
Less Worktop	Option

## Shelving

Additional S/S Trayslides	Option
GN1/1 Shelf	Option

## Refrigeration

R290 - Energy Efficient	Standard
R134a - Industry Standard	Option
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
- 60Hz 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