eurodib COMMERCIAL

ECPRM01



The mega top sandwich prep table keeps ingredients fresh, organized, and readily accessible for efficient food preparation in busy commercial kitchens. Its refrigerated topping rail and spacious refrigerated base storage allow operators to keep frequently used ingredients within reach while maintaining backup inventory close at hand.

FEATURES

- Integrated 3/4 in cutting board creates a convenient all-in-one prep and assembly station.
- Holds up to 12 GN pans in multiple sizes for efficient ingredient organization and quick access during service.
- Intelligent digital temperature controller maintains consistent temperatures and automatically initiates defrost cycles during idle periods.
- Includes two pre-installed locking casters for added mobility and easier maintenance.

3 YEARS WARRANTY — PARTS AND LABOUR

5 YEARS WARRANTY — FOR COMPRESSOR

SPECIFICATIONS

Power: 115 V – 60 Hz – 1P

Capacity: 6.1 cu. ft. (173 L)

Refrigerant gas: R290

Temperature range:
33 ~ 40 °F (0.5 ~ 4 °C)

Cooling type: Ventilated

Defrosting mode: Automatic

Pan capacity:
9 pans – GN 1/6 and 3 pans – GN 1/9

Castors:
4 wheels
2 with brakes

Connection: NEMA 5-15P (115 V)

Dimensions:
Length: 34 in (86 cm)
Width: 27 in (68 cm)
Height: 43.8 in (111 cm)

Net weight: 165 lb (74 kg)

ETL LISTED c US Intertek

ETL SANITATION LISTED Intertek

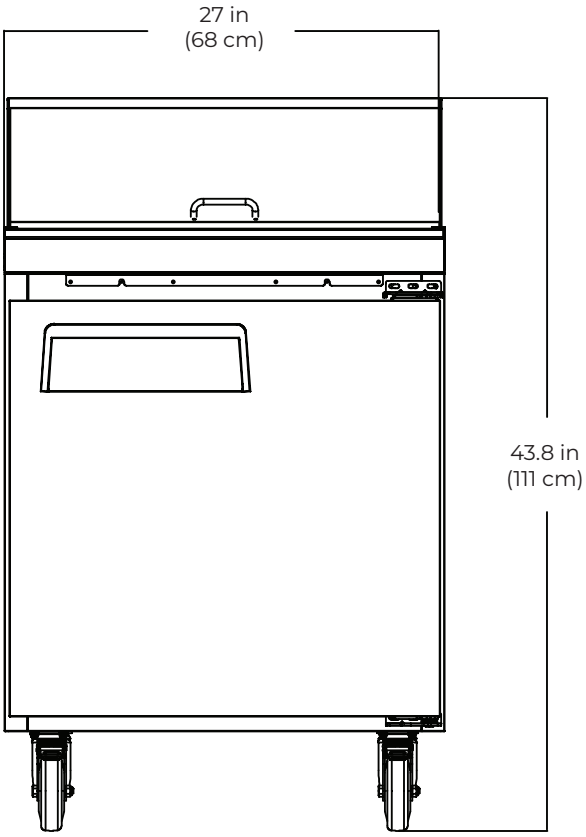
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FRONT VIEW



LEFT VIEW

