eurodib COMMERCIAL

ECPRM04



The 60” Mega Top Prep Table keeps ingredients fresh, organized, and readily accessible for efficient food preparation in busy commercial kitchens. Featuring a two-door refrigerated cabinet and a spacious mega top ingredient rail, it provides ample refrigerated storage for backup ingredients while keeping frequently used toppings within easy reach during service.

FEATURES

- Accommodates up to 24 pans (GN 1/6 size) for efficient ingredient organization and quick access during food preparation.
- Integrated mega top design maximizes ingredient capacity while maintaining a compact footprint.
- Intelligent digital temperature controller ensures precise temperature management and consistent product freshness.
- 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: 15.2 cu. ft. (431 L)

Refrigerant gas: R290

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

Cooling type: Ventilated

Defrosting mode: Automatic

Pan capacity: 24 pans – GN 1/6

Castors:
4 wheels
2 with brakes

Dimensions:
Length: 34 in (86 cm)
Width: 60.1 in (152 cm)
Height: 43.8 in (111 cm)

Connection: NEMA 5-15P (115 V)

Net weight: 286 lb (129 kg)

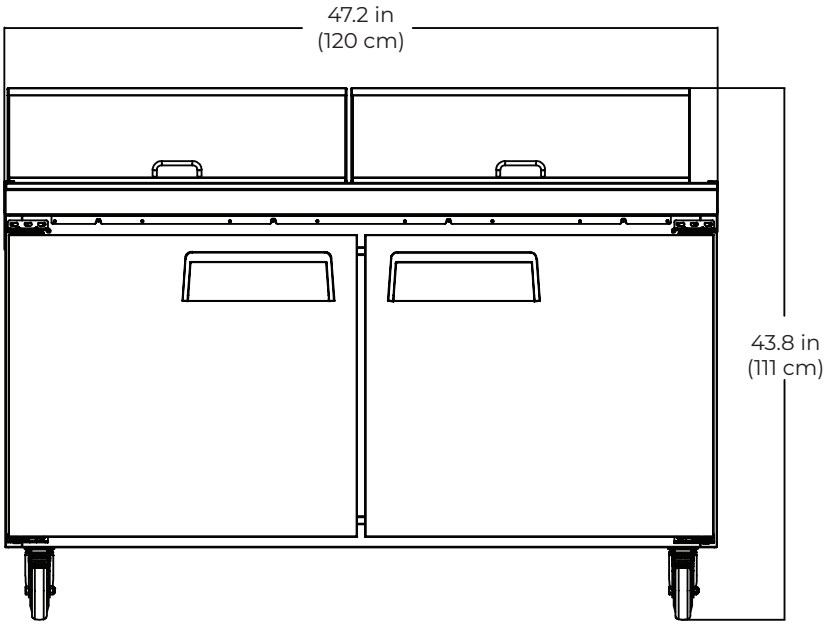
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1-888-956-6866
customerservice@eurodib.com
eurodib.com

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FRONT VIEW



LEFT VIEW

