

## **Product Code: EP1/2M**Meat temperature two door counter



The versatile Foster EcoPro G3 counter range offers a huge selection of models, build options and accessories to ensure you find the perfect storage solution for your business.

## Features & Benefits

- A reduced footprint– the more compact design of G3 counters allow them to fit in the tightest of kitchen spaces without losing capacity
- With PureControl, the G3's controller display uses pure LEDs, incorporating InGaN technology, which means it achieves higher resolution, lasts longer all while using less power. Through the simple addition of a gateway, you're connectivity-ready
- Fitted with our new and improved +stayclear condenser which helps increase product life and reduce energy consumption, +stayclear helps your low energy fridge stay a low energy fridge. Now fitted across the cabinet and counter range as standard
- New and improved 'Airlines' ventilation system cools the compressor which reduces running time, saving you energy
- High quality 304 stainless steel is used as standard on all doors and unit covers for G3 the gold standard in performance stainless steel meaning the heaviest usage touchpoints on the product are covered
- High performance cyclopentane foam maintains thermal efficiency for longer
- Fully floating lock provides durable security and prevents lock breakage if the key is left in
- Supplied with helicoil mains lead, allowing easy movement for cleaning purposes
- Operates efficiently in ambient temperatures of up to 43°C

Shelving		
4 shelves (GN1/1)	Standard	
Gastronorm Pans	Option	
Additional S/S Trayslides	Option	
Additional GN1/1 Shelf	Option	
Refrigeration		
R290 - Energy Efficient	Standard	
Integral Refrigeration System	Standard	
Remote Refrigeration System	Option	
RH Mounted Ref Unit	Option	
RH Mounted Ref Unit  Specification	Option	
	Option 280	

Base Fittings		
Castors 80mm	Standard	
100mm legs in lieu of castors	Option	
Electrical & Service Data		
230/50/1	Standard	
Fuse Required (A)	10	
Finish		
304 s/s ext & alu int	Standard	
304 s/s ext & int	Option	
304 S/S back for island sitting	Option	

Solid	Standard
Product Extras	
Helicoil Mains Lead	Option
Less Worktop	Option
Splashback	Option
304 S/S Back and Unit Cover	Option
Energy	
Global Warming Potential	3

Doors

## **Footnotes**

Width (mm)

Depth (mm)

Height (mm)

Worktop

• Castors not available if product supplied less condensing unit

1365

700

865

Standard

- 100mm leg option: height ranges from 835 to 865mm (replacement for standard castors). 150mm legs: height ranges from 885 to 935mm
- Adequate airflow must be kept around the counter: 150mm
- Depth with door open is 1113mm



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