



Product Code: EP1/2M 43-110

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

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450 sales@kidcateringequipment.com

Shelving

4 shelves (GN1/1)	Standard
Gastronorm Pans	Option
Additional S/S Trayslides	Option

Refrigeration

R290 - Energy Efficient	Standard
Integral Refrigeration System	Standard
Remote Refrigeration System	Option
RH Mounted Ref Unit	Option

Specification

Gross volume (ltrs)	280
Meat -2/+2°C	Standard
Width (mm)	1365
Depth (mm)	700
Height (mm)	865
Worktop	Standard

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 back for island sitting	Option

Doors

Solid	Standard
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Product Extras

Helicoil Mains Lead	Option
Less Worktop	Option
Splashback	Option
304 S/S Back and Unit Cover	Option

Energy

Global Warming Potential	3
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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
- Adequate airflow must be kept around the counter: 150mm
- Depth with door open is 1113mm



The Refrigeration Experts

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