

## **Product Code: EP1/3M**

## Meat temperature three 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	
Additional S/S Trayslides	Option
Additional GN1/1 Shelf	Option
Refrigeration	
R290 - Energy Efficient	Standard
Integral Refrigeration System	Standard
Remote Refrigeration System	Option
Less Condensing Unit	Option
RH Mounted Ref Unit	Option
Specification	
Gross volume (ltrs)	435
Meat -2/+2°C	Standard
Width (mm)	1815

Base	Fittings
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Castors 80mm	Standard
100mm legs in lieu of castors	Option
Legs 150mm	Option
Electrical & Service D	ata
230/50/1	Standard

304 s/s ext & alu int	Standard
304 s/s ext & int	Option
304 S/S back for island sitting	Option

Finish

Doors
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Solid

Stan	dard

Product Extras		
Helicoil Mains Lead	Option	
Splashback	Option	
304 S/S Back and Unit Cover	Option	
Energy		

Nett Volume	258.4
<b>Global Warming Potential</b>	3

Gross volume (ltrs)	435
Meat -2/+2°C	Standard
Width (mm)	1815
Depth (mm)	700
Height (mm)	865
Worktop	Standard

## 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
- 60Hz model supplied as 220v machine with separate transformer for conversion to 115v supply.



The Refrigeration Experts

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