PIZZA PREP. TABLE SIDE MOUNTED CONDENSING UNIT



EPPSR2





Refrigeration System

- · Side mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- · Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
- · Full-length air duct ensures optimal cold air circulation.
- · Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- · Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- · High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
- · Pressure relief devices allow rapid cabinet re-entry.
- · Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction

- · Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
- · Open spaced interior with no walls between cabinet compartments.
- · Vented stainless steel panel between top pan area and cabinet catches food debris.
- · 16 gauge, high quality stainless steel worktop, lid and hood.
- · Galvanized steel bottom and rear.
- · 2.5" thick high density polyurethane insulation.
- · Four 5" swivel casters with locks on front set.

Doors

- · Heavy duty stainless steel interior / exterior.
- \cdot 2.5" thick high density polyurethane insulation.
- · Frame heaters prevent exterior moisture build up.
- · Self-closing with adjustable torsion system for a positive seal.
- · Snap-in magnetic door gasket make cleaning and replacement an easy process.
- · High strength, recessed door handles.

Preparation Area

- · NSF certified polycarbonate 6" deep pans (see table for size and quantity).
- $\cdot 1/2"$ thick, foam insulated lid keeps top pan area cold and prevents moisture build-up.
- 19 1/4" deep cutting board is removable for ease of cleaning.

Shelving

- · Two epoxy coated, steel wire shelves per section.
- · Height adjustable stainless steel clips.

Temperature Control

- · Multi-function digital controller with easy to read LED display.
- · Factory preset temperature, 35°F. Temperature setting range from 33°F to 54°F.
- · Audible overheat protection alarm for compressor and condenser coil.

Options

- · NSF certified stainless steel double overshelf.
- · Additional shelving.
- · 3" swivel casters with locks.
- · 3.5" 6" height-adjustable and interchangeable legs.

















	Туре	Doors	Capacity Cu. Ft.	# of Pans	Shelves	Refrigerant	НР	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
											L	D	H*
	REF	2	16	1/3x7	4	R-290	1/3	115-60-1	2.5	399 lbs	59.125"	36.5"	36.25"

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EPP Series

DIMENSIONAL DATA

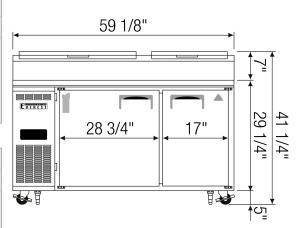
	L	59.125 in.		
External Dims.	D	36.5 in.		
	H*	36.25 in.		
Crated Weight		399 lbs.		
Doors/Drawers/	2			
Max Weight Sup				

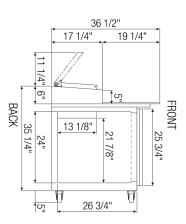
STORAGE DATA

Net Capacity Cu. Ft. 🕈	16
Shelves	4
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	1/3x7
Dividers	-
Trays	-

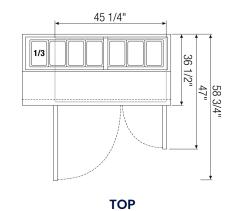
ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	2.5A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	(i) NEMA 5-15P





FRONT



Air Flow

SIDE

AIRFLOW

REFRIGERATION DATA

Compressor	Side
Refrigerant	R-290
Compressor HP	1/3
BTU/HR [†]	N/A

KEY

L Lic H Ho FD Fu SD Sc		l alf Door Il Door olid Door	R REF F FRZ DUAL DR	Refriger Refriger Freezer Freezer REF/FRZ Drawer)	
		Elevation	Right	Plan	3D	Back
KC						

ACCESSORIES & OPTIONS

- Additional Shelving
- AJL03-00
- CASA3-01
- OS27-00
- Contact Everest Refrigeration for more information.
- Interchangeable Leg for Caster (Optional)

PLAN VIEW

- 3" Overall Height Caster Assembly (2) Front (2) Rear
- Double overshelf (57" L x 13.5" D x 46" H). Adds 31" of height to unit.