

## Digital Undercounter ecostore HP Premium Refrigerated Counter - 590lt, 3-Door, Saladette

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**710060 (EH3HSAAA)**

 3-door Refrigerated Counter  
 440lt, Saladette with cut-out  
 for containers

### Short Form Specification

#### Item No.

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. Worktop thickness 50mm, fitted with cut-out for n. 6 GN 1/3 containers (not included) and stainless steel lid. N. 3 full doors. Built-in refrigeration unit. Operating temperature: -2+10°C. R290 gas in refrigeration circuit. Supplied with 1 grid for each door compartment

### Main Features

- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Large digital white-digit display with humidity selection button (3 preset level), internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Equipped with Optiflow forced air circulation system for rapid cooling and temperature distribution within the cell.
- 0mm clearance installation space: lower configuration cooling unit guarantee performance with frontal ventilation only; this unique solution allows installation against the wall or side by side with other appliances, even on the cooling unit side to maximize the use of kitchen space.
- Frontal and easy access to all components in the cooling unit.
- Fully removable cooling unit to facilitate maintenance.
- Fully compliant HACCP digital control: when temperature exceeds critical limits, acoustic and visual alarms are activated. Up to two months of event are kept in memory.
- Self closing stainless steel doors (< 90°).
- Anti-tilt runners accept GN 1/1 containers.
- Certified safety CE requirements.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Hot gas automatic evaporation of defrost water.
- Cut-out worktop suitable for 6 GN 1/3 trays.
- Stainless steel lid for non-operating periods.
- No cross-contamination between upper and lower part (nothing will fall in the lower compartment).
- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Large digital white-digit display with cabinet temperature display and setting, and possibility to select the desired levels of humidity. Bluetooth technology included allows to keep HACCP historical data and download them through the app.
- Electrolux Professional Fridge Control APP make the life easier for our customers:
  - Monitor safety of preservation process thanks to HACCP data & alarms for precise control
  - Save time and easy data management having the possibility to send the HACCP information in excel format directly to e-mail address
  - Quick operations: set the cabinet temperature/humidity/turbocooling and set date/hour
- Tropicalized unit.

APPROVAL: \_\_\_\_\_

### Construction

- 3 compartments with 3 doors.
- Worktop in AISI 304 Stainless steel with a 50 mm profile.
- If needed, working top can be removed for easier handling during installation (in case of narrow doors).
- Anti-drip profile on stainless steel worktop edge.
- Interior base with rounded corners, pressed from a single sheet.
- Ease of cleaning and high hygiene standards thanks to the rounded internal corners, the easily removable runners, grids and air conveyors.
- Internal structure with 15 charging positions (3 cm pitch) available to host GN 1/1 grids, ensuring higher net capacity and a greater storage space.
- Internal and external doors, front and side panels and removable worktop in AISI 304 Stainless steel.
- Mounted on Stainless steel legs to give 150 mm clearance for ease of cleaning the floor.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- Built-in refrigeration unit.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Large front working top (400 mm depth).

### Sustainability



- Fitted with 90 mm thickness of cyclopentane insulation for best insulating performance (thermal conductivity: 0,020 W/m\*K) and lowest environmental impact (GWP=3).
- Frost Watch Control starts automatically the defrosting process only when needed and ends once ice is melted, improving energy efficiency results.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.

### Included Accessories

- 3 of Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109

### Optional Accessories

- 1/1GN grey rilsan grid for refrigerated counters PNC 881107
- 2 side runners for 1/1 GN ecostore refrigerated counters PNC 881108
- Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters PNC 881109
- 1/1 GN plastic container, H=65 mm PNC 881110
- 1/1 GN plastic container, H=100 mm PNC 881111
- 1/1 GN plastic container, H=150 mm PNC 881112

