



Electrolux
PROFESSIONAL

ecostore Premium 1 Door Digital Refrigerator, 670lt (-2/+10) - Remote

ITEM #

MODEL #

NAME #

SIS #

AIA #



727251 (ESP71FRR)

1-door Refrigerator
670lt, -2/+10°C, digital,
remote, AISI 304

Short Form Specification

Item No.

Full door refrigerator entirely constructed in 304 AISI stainless steel with bottom panel in anti-corrosive material. Large digital white-digit display with cabinet temperature display and setting, and possibility to select the desired levels of humidity. HACCP-compliant control with alarms and history. Frost Watch Control to defrost only when required with automatic evaporation of defrost water. Optiflow: back to front forced air flow and removable air conveyors provides even temperature distribution and fast cooling in any conditions. Fitted with 75 mm-thick cyclopentane insulating foam. On-site reversible door features lock and door microswitch to switch off the fan when the door is opened. Hidden evaporator to guarantee higher storage capacity and less corrosion problems. Remote refrigeration unit; ventilated operation; Internal LED light. Supplied with n. 4x2/1GN Rilsan coated grids and n. 4 sets of 2 stainless steel grid runners. Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.

Main Features

- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Large digital white-digit display with cabinet temperature display and setting, activation of turbo frost cycle (to rapidly cool warm loads) and possibility to activate manually the defrost cycle.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Internal structure with 44 charging positions available to host grids, ensuring higher net capacity and a greater storage space.
- Possibility to select 3 different levels of humidity according with the type of food stored inside.
- 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
- Cabinet fitted with up to 75 mm thickness of cyclopentane insulation for best insulating performance with 100% environmental protection (thermal conductivity: 0,020 W/m*K).
- Tropicalized unit.
- Large storage area suitable to contain 2/1 GN grids or shelves on anti-tilt runners.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Optiflow: back to front forced air flow and removable air conveyors provide even temperature distribution and fast cooling in any conditions.
- 60 mm-thick insulation covering the evaporator can be easily removed with a single operation.
- Rilsan coated grids for improved protection.

Construction

- Interior base with rounded corners, pressed from a single sheet.
- Lockable door.
- Refrigerant type: R134a.
- Remote refrigeration unit.
- Constructed from the highest quality AISI 304 Stainless steel.
- Easy access to the main components for maintenance.
- Stainless steel runners and supports easily disassembled.

APPROVAL:



Experience the Excellence
www.electroluxprofessional.com

- The rounded internal corners, the easily removable runners, grids and air conveyors allow for ease of cleaning and high hygiene standards.
- Anti-corrosion bottom avoids any damage that may be caused to the cabinet by aggressive detergents employed to clean the floors.

Sustainability



- Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
- R290 refrigerant to reduce green house and ozone depletion effects.
- Cleaning-free condenser: the structure of the wire frame condenser prevents dust and grease accumulation thus avoiding periodical cleaning operations and reducing energy consumption.
- 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.
- Cabinet certified as Class A in heavy duty working conditions (40°C-40% humidity) based on European Ecodesign directive.
- The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015.
- CFC and HCFC-free insulation.
- Interior LED light to save energy and for best internal visibility.
- Door switch stops the fan when door is opened to avoid cold air exiting the cell, thus saving energy.
- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Improved defrost and evaporator fan management - defrost type changes with temperature set-point: electric below +2° C while air convection defrost above +2°C, thus saving energy.
- Frost Watch Control: fully automatic defrost starts only when ice is actually building-up in the evaporator and adapt the defrosting duration to guarantee perfect ice removal while optimizing energy efficiency consumption.

- | | | |
|--|------------|--------------------------|
| • Meat rail for 670/1430lt refrigerators with 4 hooks | PNC 881019 | ☐ |
| • Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers | PNC 881021 | ☐ |
| • 2/1GN pvc container with lid and 2 runners | PNC 881039 | ☐ |
| • 2/1GN perforated shelf | PNC 881042 | ☐ |
| • 1/1GN rilsan steel wire basket h=150mm | PNC 881043 | ☐ |
| • 2/1GN grey rilsan basket+2 runners h=150mm | PNC 881047 | ☐ |

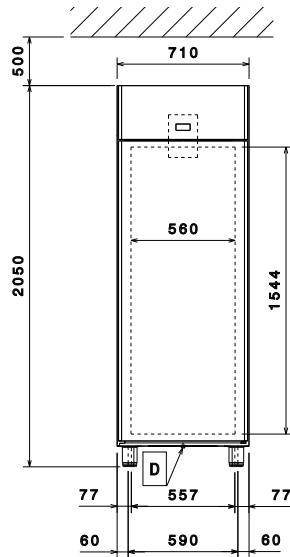
Included Accessories

- | | |
|--|------------|
| • 4 of 2/1GN grey rilsan grid with 2 runners | PNC 881020 |
|--|------------|

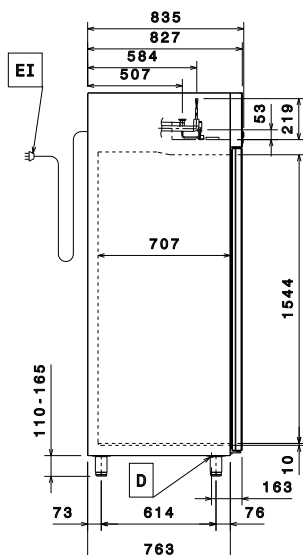
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Remote unit for refrigerators and refrigerated counters, -2/+10°C, R134a | PNC 880231 | ☐ |
| • 2 stainless steel runners for refrigerated cabinets - (Marine) | PNC 880242 | ☐ |
| • Set of 8 GN1/1 PVC containers for fish | PNC 880243 | ☐ |
| • Spacer for 670 lt and 1430 lt refrigerated cabinets | PNC 880248 | ☐ |
| • Pedal opening for cabinets | PNC 880324 | ☐ |
| • 1/1GN plastic container with false bottom | PNC 880705 | ☐ |
| • Kit of 10 pairs of runners and 4 tray supports to fit pastry trays (400x600mm) | PNC 881003 | ☐ |
| • 2/1GN grey rilsan grid | PNC 881004 | ☐ |
| • 2/1GN aisi 304 stainless steel grid | PNC 881016 | ☐ |
| • 2/1GN 304 AISI stainless steel grid with 2 runners | PNC 881018 | ☐ |

Front

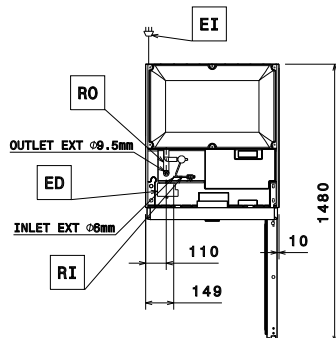


Side



ED = Remote electrical connection RO = Refrigerant Outlet
 EI = Electrical inlet (power)
 RI = Refrigerant Inlet

Top



Electric

Supply voltage: 220-240 V/1 ph/50/60 Hz

Capacity:

Number and type of grids (included): 4 - GN 2/1

Key Information:

Door hinges:

External dimensions, Width: 710 mm
 External dimensions, Depth: 835 mm
 External dimensions, Depth with Doors Open: 1480 mm
 External dimensions, Height: 2050 mm
 Number and type of doors: 1 Full
 Type of external material: 304 AISI
 Type of internal material: 304 AISI
 Number of positions & pitch: 44; 30 mm
 Gross capacity: 670 lt

Refrigeration Data

Operating temperature min.: -2 °C
 Refrigeration type: R134a; R513A; R426A
 Operating mode: Ventilated
 Suggested refrigeration power: 412 W
 Condition at evaporation temperature: -10 °C
 Condition at condensation temperature: 55 °C
 Condition at ambient temperature: 43 °C
 Connection pipes (remote) - outlet: 9.5 mm
 Connection pipes (remote) - inlet: 6 mm
 *Note: Ref. Power calculated at a linear distance of 15 mt (piping)

ISO Certificates

ISO Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001