

Digital Undercounter ecostore HP Concept Refrigerated Counter - 2 Door without Top (R290)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



710440 (EK2H7AA)

2-door Refrigerated
Counter, -2+10°C, AISI 304
(R290), without work top

Short Form Specification

Item No. _____

AISI 304 stainless steel panels, AISI 430 bottom panel, galvanized back panel. N. 2 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

- Preservation performances and temperature uniformity within the cell guaranteed at 5-HEAVY DUTY (40°C) working conditions according to EN16825:2016 test protocol.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Anti-tilt runners accept GN 1/1 containers.
- 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.
- Prearranged to fit RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- 0mm clearance installation space: tower 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.
- Hot gas automatic evaporation of defrost water.
- Combination of doors and drawers to suit any configuration needed, with the possibility to change the configuration on site. Right cooling unit available on request.
- Frontal and easy access to all components in the cooling unit.
- Certified safety CE requirements.
- Self closing stainless steel doors (< 90°).
- Equipped with forced air circulation system for rapid cooling and temperature distribution within the cell.
- Refrigerated compartment designed to accept GN 1/1 containers.
- Combination of doors and drawers to suit varying needs, with the possibility to change the configuration on site.
- Digital control panel.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Digital control panel allowing the easy and precise setting and control of the internal temperature.
- Operating temperature can be adjusted from -2 to +10 °C to suit different food storage requirements.
- Complies with main international certification bodies and is CE marked.
- Kit 1/2 drawers available as accessory.
- Forced air cooling system guaranteeing great uniformity of the temperature in the counter and excellent conservation of the food quality.
- Completely automatic defrosting.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Digital white-digit display with internal temperature display and setting, manual activation of defrost cycle and turbo frost cycle (to rapidly cool warm loads).
- Easy serviceability thanks to the intuitive control panel with access via app.

APPROVAL: _____

- Integrated RS485 port to facilitate connection to a remote computer and integrated HACCP systems.
- Tropicalized unit.

Construction

- 2 compartments with 2 doors.
- Internal and external doors, front, back and side panels in AISI 304 Stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fault code display.
- Interior base with rounded corners, pressed from a single sheet.
- Built-in refrigeration unit.
- External bottom panel in stainless steel.
- External back panel in galvanized steel.
- 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.
- Pre-arranged for drain-pipe.
- Excellent space optimisation thanks to the compact dimensions.
- Extractable cooling unit to facilitate maintenance.
- Built-in compressor to suit operating conditions.
- Rounded internal corners for ease of cleaning.
- Mounted on Stainless steel adjustable legs to give 150 mm clearance for ease of cleaning.
- Access to all components from the front.
- Remote refrigeration unit.
- Legs in 304 AISI stainless steel (150 mm high, adjustable in height), with plastic interior.
- Insulation guaranteed by high density expanded cyclopentane 50 mm in thickness.
- Internal and external doors, front and side panels and 50mm thick removable worktop in 304 AISI stainless steel.
- The door self-closes when opened less than at a 90° angle and is equipped with a door seal to guarantee perfect closure.
- Back panel in galvanized steel.
- High standards of hygiene and ease of cleaning are guaranteed by the rounded internal corners of the cabinet and easily removable runners and grids.

Sustainability

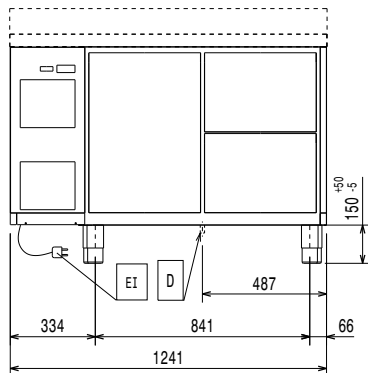


- Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption and ease of cleaning.
- Top energy efficiency (class A) and granted uniformity even at extreme working conditions (class 5; 40°C and 40% humidity): unbeatable performance, certified by energy test protocol EN16825:2016.
- 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).

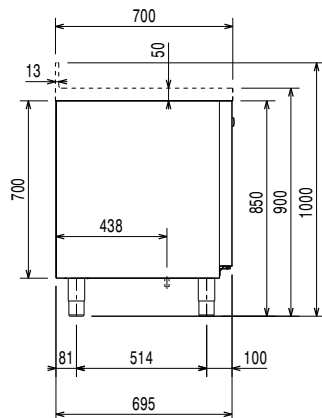
Included Accessories

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

Front

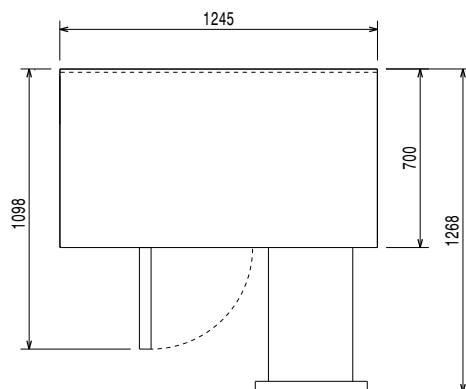


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	220-240 V/1 ph/50 Hz
Electrical power, max:	0.22 kW
Defrost Power:	0.2 kW
Plug type:	CE-SCHUKO

Key Information:

Built-in Compressor and Refrigeration Unit

Net Volume:	180.8 lt
External dimensions, Width:	1241 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	850 mm
Internal Dimensions, Width:	798 mm
Internal Dimensions, Depth:	560 mm
Internal Dimensions, Height:	550 mm
Net weight:	90 kg
Shipping volume:	1.09 m ³
Depth with doors open:	1110 mm
Height adjustment:	-5/50 mm
Gross capacity:	290 lt

Refrigeration Data

Control type:	Digital
Refrigeration power at evaporation temperature:	-10 °C
Min/Max internal humidity:	40/85
Operating temperature min.:	-2 °C
Operating temperature max.:	10 °C
Compressor power:	0.25 hp
Operating mode:	Ventilated
Insulation:	90 mm (Cyclopentane)

ISO Certificates

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

Current consumption:	1.6 Amps
Refrigerant type:	R290
GWP Index:	3
Refrigeration power:	358 W
Refrigerant weight:	45 g
Energy Class (EU Reg. 2015/1094):	A
Yearly and daily energy consumption (EU Reg. 2015/1094):	482kWh/year - 1kWh/24h
Climate class (EU Reg. 2015/1094):	Heavy Duty (5)
Energy Efficiency Index-EEI (EU Reg. 2015/1094):	21,40



Electrolux
PROFESSIONAL

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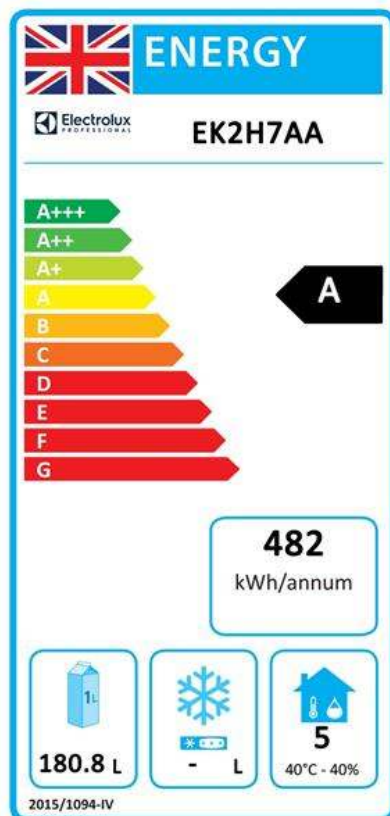
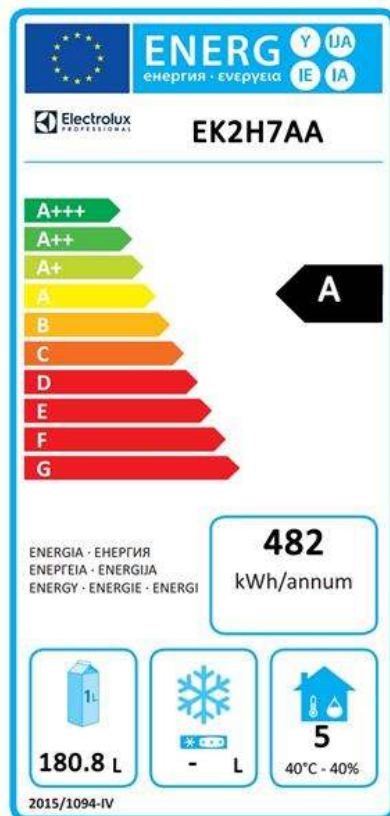
EU energy labelling from 1st July 2016

The European energy labelling scheme for professional refrigerators and freezers is based on requirements setting Minimum Energy Performance standards for commercial refrigeration cabinets sold within the EU.

These requirements are designed to drive energy efficiency and environmentally friendly approach for professionals. The European energy labelling scheme will apply to all manufacturers and importers who sell and market products within the EU and it is mandatory across Europe. Important: all products which consume energy above the minimum level will not be able to be sold within the EU from 1 July 2016.

SI 2020 No. 1528.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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