DRAWERED PIZZA PREP. TABLE SIDE MOUNTED CONDENSING UNIT



EPPR3-D4





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.
- \cdot Six 5" swivel casters with locks on front set. Leg stabilizers standard.

Doors

- · Heavy-duty stainless steel interior / exterior.
- · 2.5" thick high-density polyurethane insulation.
- · Snap-in magnetic gaskets for ease of cleaning.
- · High strength, recessed handles
- · Thick gauge, stainless steel drawer frames with low-friction ball bearings.
- · Drawer pans not included. See table for drawer pan capacity.

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

- · Epoxy coated, steel wire shelves for applicable models (see table for quantity).
- · 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.



















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EPP Series

DIMENSIONAL DATA

External Dims.	L	93.125 in.	
	D	36.5 in.	
	H*	36.25 in.	
Crated Weight		665 lbs.	
Doors/Drawers/Lids		1(D) 4(DR)	
Max Weight Sup	-		

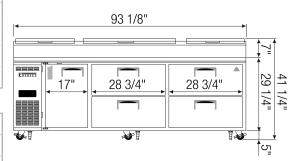
STORAGE DATA

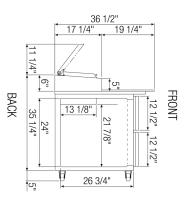
Net Capacity Cu. Ft. 🟲	30
Shelves	2
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	1/3x12
# of Pans (Drawer)	1x8*
Dividers	-
Trays	-

ELECTRICAL DATA

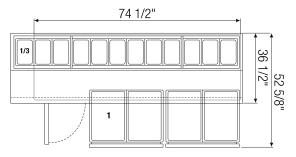
Voltage	115-60-1
Full Load Amperage	2.5A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	(i) NEMA 5-15P

PLAN VIEW





FRONT SIDE



TOP

REFRIGERATION DATA

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

KEY

D L H FD SD GD	Lid REF Refrigera' Half Door F Freezer D Full Door FRZ Freezer D Solid Door DUAL REF/FRZ C		: Combo			
KCL		Elevation	Right	Plan	3D	Back

ACCESSORIES & OPTIONS

- Additional Shelving
- AJL03-00
- CASA3-02
- OS29-00
- Contact Everest Refrigeration for more information.
- Interchangeable Leg for Caster (Optional)
- 3" Overall Height Caster Assembly (3) Front (3) Rear
- Double overshelf (90" L x 13.5" D x 46" H). Adds 31" of height to unit.

^{*} Drawer pans not included