

## TECHNICAL DATA E-PRO ECONOMY HOT UNITS



### Heated top and bain-marie

The E-Pro range of hot units includes bain-maries, heated tops as well as heated cupboards and drawers. The units are designed for maintaining hot food temperature during storage and serving. All units are made of stainless steel and meet the requirements of professional kitchens.



#### GENERAL

- Products are designed for the short-term storage and serving of hot foods
- All surfaces are made of stainless steel
- Ø63.5mm adjustable feet, with a height adjustment range of -40/+20mm
- GN-sized cupboards and drawers
- Removable slide rails and PVC plastic magnetic gaskets
- GN1/1 dividers as standard option

#### PERFORMANCE

- The temperature can be adjusted between +30 and +75°C on cupboards and heated tops
- The temperature can be adjusted between +60 and +90°C on bain-maries
- The bain-maries heating elements feature powerful resistor mats
- The air circulation fan guarantees even temperature distribution within the unit
- The ventilation valve prevents condensing

#### TECHNICAL FEATURES

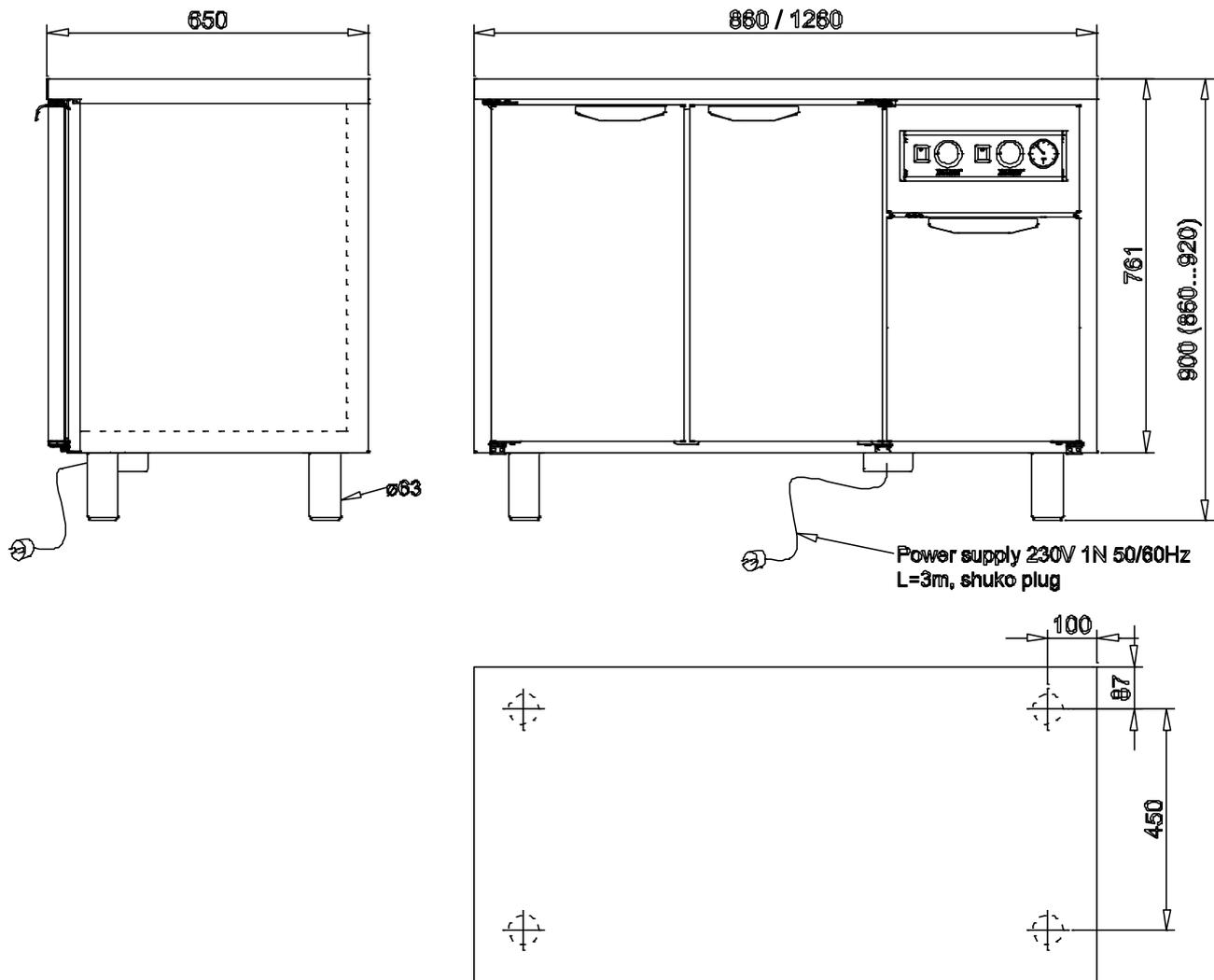
- The units have 42mm thick walls, insulating material polyurethane
- Thermostat control-with a cabinet temperature display
- The bain-maries and heated tops feature separate on/off switch
- All E-Pro hot units are CE marked





# Heated top

- Temperature range cupboard: **+30...+75 °C**
- Temperature range heated top: **+30...+75 °C**
- Unit modules: **1, 2, 3**
- Control panel modules: **P1**
- 



TECHNICAL DATA		
Model	ECHT-1-P1	ECHT-1-1-P1
External dimensions w x d x h mm	860x650x900	1260x650x900
Temperature range °C	+30...+75	+30...+75
Internal volume dm <sup>3</sup>	282	432
Electrical connection V, Hz	230 1N, 50/60	230 1N, 50/60
Connected load kW	0,60	0,65
Enclosure class	IP32	IP32
Net weight kg	99	128
Unit volume m <sup>3</sup>	0,7	1,0
Unit dimensions mm		
height	1050	1050
depth	750	750
width	900	1300

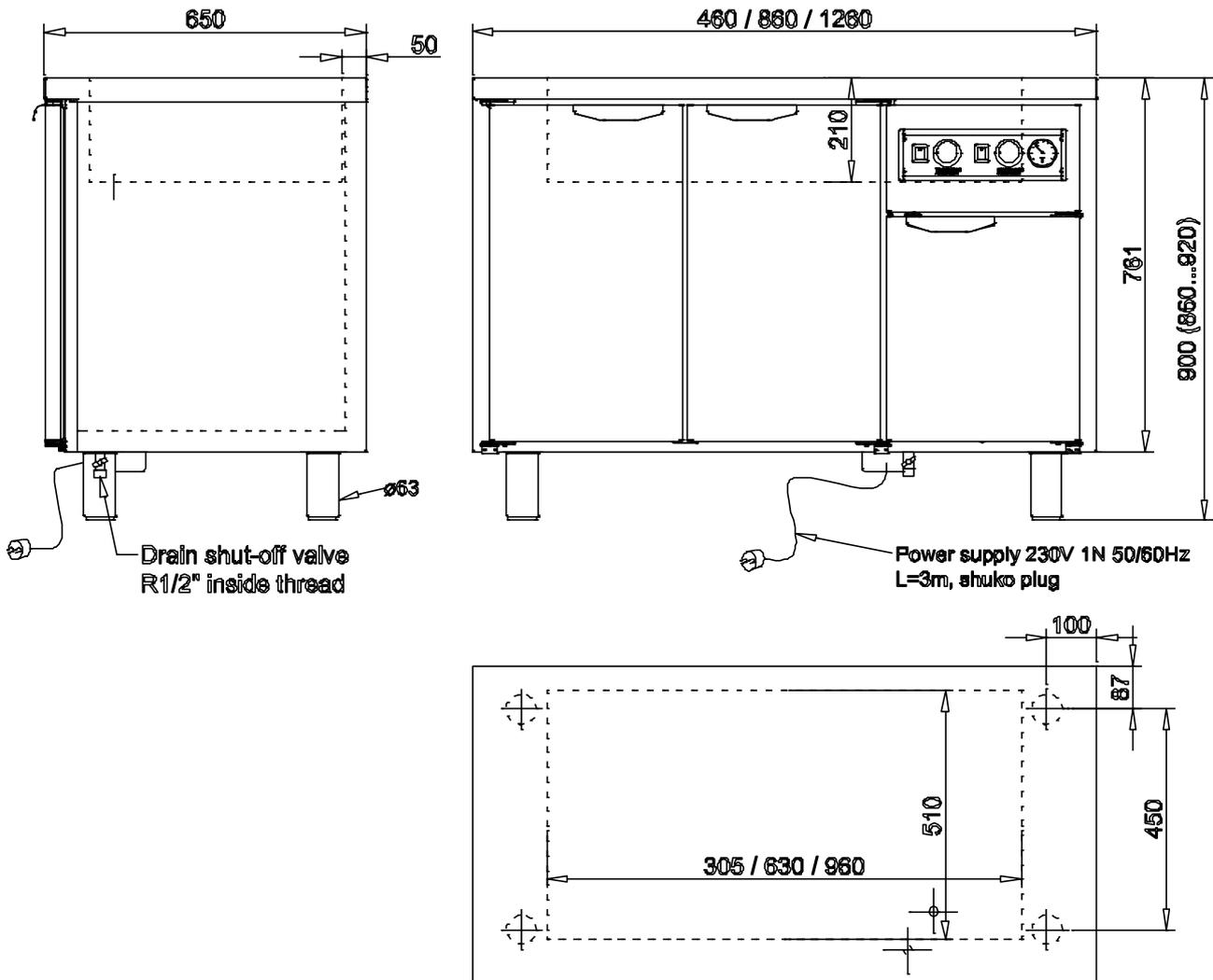
Due to continuous product development we reserve the right to technical changes without notice.





# Bain-marie

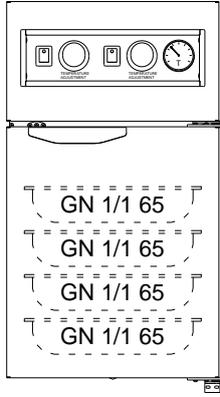
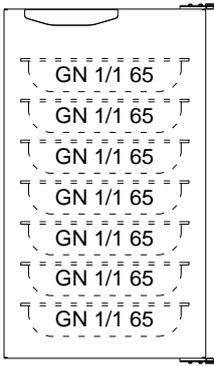
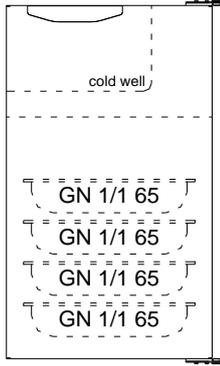
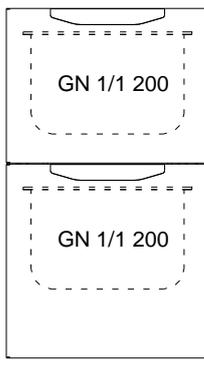
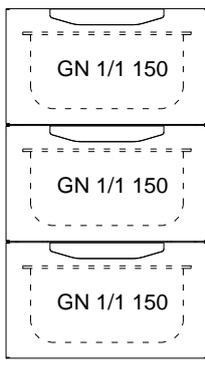
- Temperature range cupboard: **+30...+75 °C**
- Temperature range bain-marie: **+60...+90 °C**
- Unit modules: **1**
- Control panel modules: **P1**
- 



TECHNICAL DATA			
Model	ECBM-P1	ECBM-1-P1	ECBM-1-1-P1
External dimensions w x d x h mm	460x650x900	860x650x900	1260x650x900
Temperature range °C	+30...+90	+30...+90	+30...+90
Internal volume dm <sup>3</sup>	132	282	432
Electrical connection V, Hz	230 1N, 50/60	230 1N, 50/60	230 1N, 50/60
Connected load kW	0,85	1,35	2,35
Enclosure class	IP32	IP32	IP32
Net weight kg	70	99	128
Unit volume m <sup>3</sup>	0,4	0,7	1,0
Unit dimensions mm			
height	1050	1050	1050
depth	750	750	750
width	500	900	1300

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<b>MODULES</b>			
<b>Control panel modules</b>			
<b>P1</b>	Control panel module with a closed door, removable shelf and four pairs of removable self-brackets		
			
<b>P1</b>			
<b>Unit modules</b>			
<b>1</b> <b>2</b> <b>3</b>	Cupboard with a closed door, removable shelf and four pairs of removable self-brackets. 2 drawers for GN 1/1 200mm containers 3 drawers for GN 1/1 150mm containers		
			
<b>1</b> <b>(ECHT)</b>	<b>1</b> <b>(ECBM)</b>	<b>2</b>	<b>3</b>