TECHNICAL DATA E-PRO ECONOMY DROP-IN UNITS



Drop-in bain-marie

The E-Pro drop-in unit range offers all the equipment needed for a complete and effective self-service line. The top quality units, sized to take GN containers, are compact in size and come equipped with a separate digital control panel.



GENERAL

- E-Pro drop-in bainmaries are designed for food service use and maintaining hot food temperature
- The separate control panel has a connector and is easy to install
- There are plenty of accessories available, such as different types of over shelves

PERFORMANCE

- The digital control panel features an on/off switch and a temperature display
- The temperature can be adjusted between +60 and +90°C
- As a standard feature, the package contains divider bars for GN 1/1 containers
- The bain-marie range includes three different sizes compatible with GN 1/1 containers

TECHNICAL FEATURES

- The units are fitted with a 3m and the control panel with a 1.5m power cord
- The heating elements include powerful resistor mats, equipped with an overheat safety thermostat
- HACCP connection is optionally available
- All E-Pro drop-in units are CE marked





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| MODEL | CUT-OUT mm |
|-------------|------------|
| EC D-I 04 H | 435 x 604 |
| EC D-I 07 H | 735 x 604 |
| EC D-I 11 H | 1110 x 604 |

| TECHNICAL DATA | | | | |
|----------------------------------|---------------|---------------|---------------|--|
| Model | EC D-I 04 H | EC D-I 07 H | EC D-I 11 H | |
| External dimensions w x d x h mm | 450x620x323 | 750x620x323 | 1125x620x323 | |
| Temperature range °C | +60+90 | +60+90 | +60+90 | |
| Electrical connection V, Hz | 230 1N, 50/60 | 230 1N, 50/60 | 230 1N, 50/60 | |
| Connected load kW | 0,5 | 1,0 | 2,0 | |
| Enclosure class | IP44 | IP44 | IP44 | |
| HACCP option | included | included | included | |
| Net weight kg | 12 | 17 | 23 | |
| Unit volume m ³ | 0,2 | 0,3 | 0,5 | |
| Unit dimensions mm | | | | |
| height | 500 | 500 | 500 | |
| depth | 800 | 800 | 800 | |
| width | 480 | 770 | 1150 | |

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



