Food Prep. Tables

BACK MOUNTED CONDENSING UNIT (EPB & EOTP SERIES)

Refrigerators



The Food Prep. Table (Back Mount) series doubles as a cold storage and working area for ingredients that need to be cut, sliced and prepared before use. It serves a variety of functions not only as a food prep and assembly station but also as a condiment/topping dispensary and buffet line.



Insulated Top Lid
Closes for cold storage.
Props open when serving.



Adjustable Top Pans
Detachable dividers accommodate
varied top pan sizes.



Detachable Cutting Board
Removable for cleaning.
Extendable for extra prep space.



Blizzard R290 EPA/DOE approved, all-in-one, slide-out cooling cartridge.



All Stainless Steel
High quality finish with 2.5"
thick thermal insulation.



Ridge-Lined Gasket
Heavy-duty door gaskets
snap out/in for easy cleaning.



Opt. Overshelf
Stainless steel double overshelf for additional storage.



Opt. Sneeze Guard & Slides

Durable glass sneeze guards
and stainless steel tray slides.



More FeaturesDigital control, overheat alarm,
ECM motors, LED lights, etc.

Drawered Sandwich Prep. Tables – EPBN Series

Back Mounted Condensing Unit







EPBNR2-D4



EPBNWR2-D4



EPBNR3-D2

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
- · 16 gauge, high quality stainless steel worktop, lid and hood.
- · Galvanized steel bottom and rear.
- · 2.5" thick high density polyurethane insulation.
- · Four 5" swivel casters with locks on front set.

Refrigeration System

- Back 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.
- · Front air breathing for flexibility in installation.
- · 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 rapid cabinet re-entry.
- · Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Doors & Drawers

- · Heavy duty stainless steel interior / exterior.
- · 2.5" thick high density polyurethane insulation.
- · Frame heaters prevent exterior moisture build up.
- · Thick gauge, stainless steel frames with low-friction ball bearings.
- Self-closing door with adjustable torsion system for a positive seal.
- · Snap-in magnetic gaskets for ease of cleaning.
- · High strength, recessed handles.

Preparation Area

- · NSF certified polycarbonate 6" deep pans (see table for quantity).
- · 1/2" thick, foam insulated lid keeps top pan area cold and prevents moisture build-up.
- · 12 1/4" deep cutting board is removable for ease of cleaning.

Shelving

- · One epoxy coated, steel wire shelf (applies to EPBNR3-D2).
- · Height adjustable stainless steel clips.

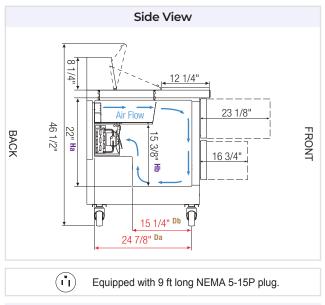
Temperature Control

- · Multi-function digital controller with easy to read LED display.
- · Factory preset temperature, 35°F. Temp-set range from 33°F to 54°F.
- · Audible overheat protection alarm for compressor and condenser coil.

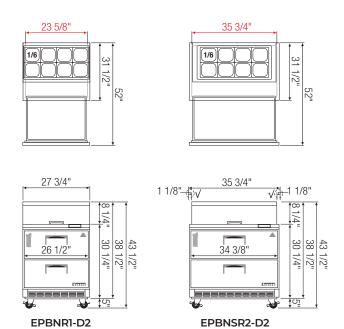
Options

- · NSF certified stainless steel double overshelf.
- · Additional shelving.
- · 3" swivel casters with locks.
- · 3.5" 6" height-adjustable and interchangeable legs.

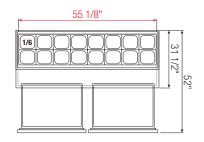


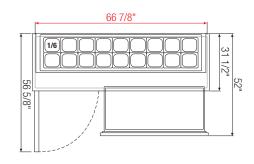


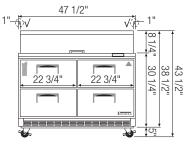
√ : Mounting space for overshelf.

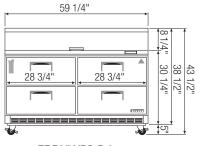


43 1/4"









71 1/8" 1 1/8"-1 1/8" 43 1/2" 38 1/2" 30 1/4" <u>26 1</u>/2" 41 1/8

EPBNR2-D4

EPBNWR2-D4

EPBNR3-D2

Model	Ref/ Frz/ Dual	# of Doors	Capacity [▶] (Cu. Ft.)	НР	Refrigerant	# of Shelves	# of [†] Pans (Drawer)	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exte	erior Dimensi (Inches) D ^b	ons H*
EPBNR1-D2	Ref	2(DR)	8	1/5	R290	N/A	1/2 x 4 1/4 x 2	115-60-1	2.5	251	27 3/4	31 1/2	38 1/2
EPBNSR2-D2	Ref	2(DR)	10	1/5	R290	N/A	1/2 x 4, 1/3 x 2 1/4 x 2, 1/6 x 1	115-60-1	2.5	299	35 5/8	31 1/2	38 1/2
EPBNR2-D4	Ref	4(DR)	13	1/4+	R290	N/A	1/2 x 4, 1/3 x 4 1/4 x 2, 1/6 x 2	115-60-1	3.5	368	47 1/2	31 1/2	38 1/2
EPBNWR2-D4	Ref	4(DR)	16	1/3	R290	N/A	1/2 x 4, 1/3 x 8 1/4 x 2, 1/6 x 4	115-60-1	2.5	436	59 1/8	31 1/2	38 1/2
EPBNR3-D2	Ref	1(D) 2(DR)	19	1/3	R290	1	1/2 x 2, 1/3 x 8 1/4 x 1, 1/6 x 4	115-60-1	3	473	71 1/8	31 1/2	38 1/2

Ref = Refrigerator | (DR) = Drawer | (D) = Door

Da, Db Interior Depth Ha, Hb Interior Height

^{*} Height does not include 5" for casters.

[†] Drawer pans are not included.

b Depth includes 12 1/4" cutting board.