Back Mount Mega-Top Sandwich Prep. Tables

BACK MOUNTED CONDENSING UNIT EPB SERIES



EPBR1



EPBSR2



EPBR2



EPBWR2



EPBR3

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.
- 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 allow rapid cabinet re-entry.
- Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Doors

- Heavy duty stainless steel interior/exterior.
- 2.5" thick high density polyurethane insulation.
- Frame heaters prevent exterior moisture build up.
- Self-closing with adjustable torsion system for a positive seal.
- Snap-in magnetic gasket for ease of cleaning.
- High strength, recessed handles.

Preparation Area

- Mega-top fits three rows of 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.
- 9 1/8" deep cutting board is removable for ease of cleaning.

Shelving

- One epoxy coated, steel wire shelf per section.
- Height adjustable stainless steel clips.

Temperature Control

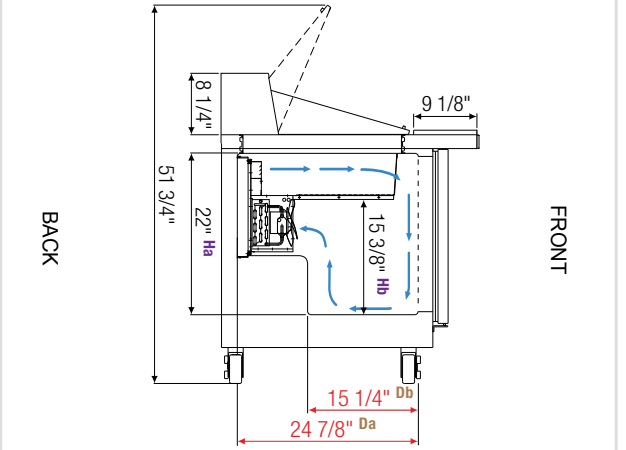
- Multi-function digital controller with easy to read LED display.
- Factory preset temperature, 35°F. Temp-set range from 33°F to 54°F.
- Audible overheat protection alarm for compressor and condenser coil.

Options

- NSF certified stainless steel double overshelf.
- Additional shelving.
- 3" swivel casters with locks.
- 3.5"–6" height-adjustable and interchangeable legs.
- Left hinged door (applies to EPBR1).

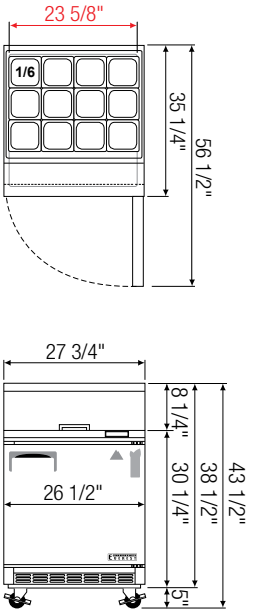
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Side View

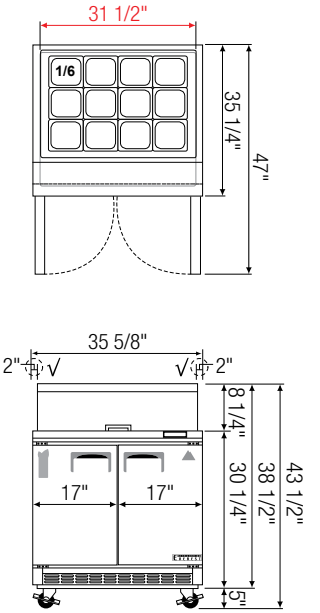


Equipped with 9 ft long NEMA 5-15P plug.

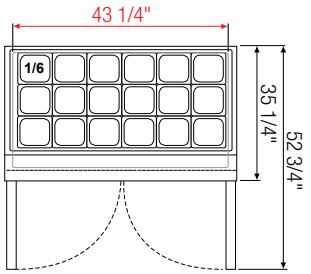
√ : Mounting space for overshelf.

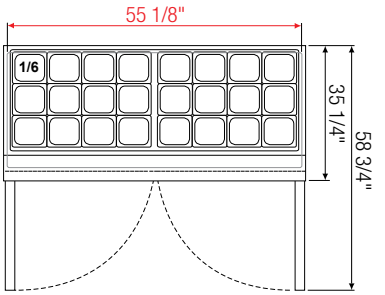


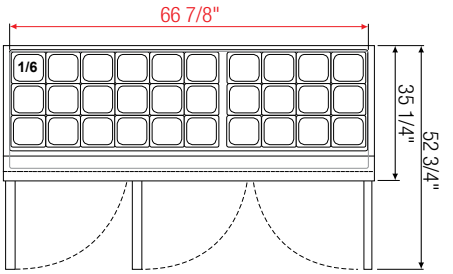
EPBR1

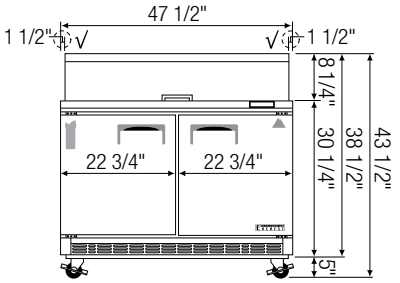


EPBSR2

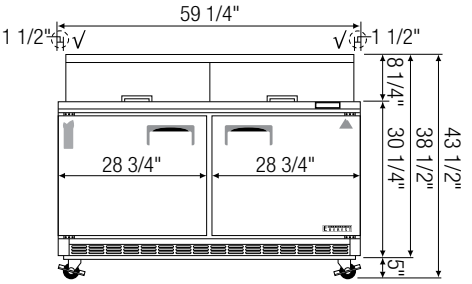




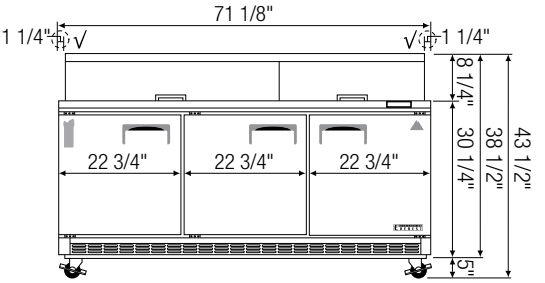




EPBR2



EPBWR2



EPBR3

Model	Ref/ Frz/ Dual	# of Doors	Capacity (Cu. Ft.)	HP	Refrigerant	# of Shelves	# of Pans	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches) L	D[b]	H*
EPBR1	Ref	1	8	1/5	R290	1	1/6 x 12	115-60-1	2.5	230	27 3/4	35 1/4	38 1/2
EPBSR2	Ref	2	10	1/5	R290	2	1/6 x 12	115-60-1	2.5	272	35 5/8	35 1/4	38 1/2
EPBR2	Ref	2	13	1/4+	R290	2	1/6 x 18	115-60-1	3.5	339	47 1/2	35 1/4	38 1/2
EPBWR2	Ref	2	16	1/3	R290	2	1/6 x 24	115-60-1	2.5	393	59 1/8	35 1/4	38 1/2
EPBR3	Ref	3	19	1/3	R290	3	1/6 x 30	115-60-1	3	455	71 1/8	35 1/4	38 1/2

* Height does not include 5" for casters.

b Depth includes 9 1/8" cutting board.

Ref = Refrigerator

Da, Db Interior Depth Ha, Hb Interior Height

Specifications subject to change without notice.

Product dimensions are for general purposes and not absolute value. Product capacity ( ) is calculated based on standard industry figures. Slight variations may exist. If dimensions and capacity are critical, please contact Everest Refrigeration.