

Model: EATR180



### Standard Features

Electronic control - Gas R134a -Poliurethane insulation 50mm CFC/HCFC free - AISI 304/441 Grade Stainless Steel interior/exterior .  
 Static refrigeration, automatic evaporation of the condensing water; basin not included.  
 Capacity 8 x GN1/3( not included)

### Optionals and Accessories

Basin- Guide for GN1/6

### ENVIRONMENTALLY FEATURES

(CFC & HCFC free) R404A refrigerant.  
 High-tech environmentally friendly CFC-HCFC free, Cyclopentane foaming, keeping insulation properties for longer.  
 Lower energy consumption and less CO2 emissions.  
 Made of almost 99% recyclable materials.

ISO 14001 Certified

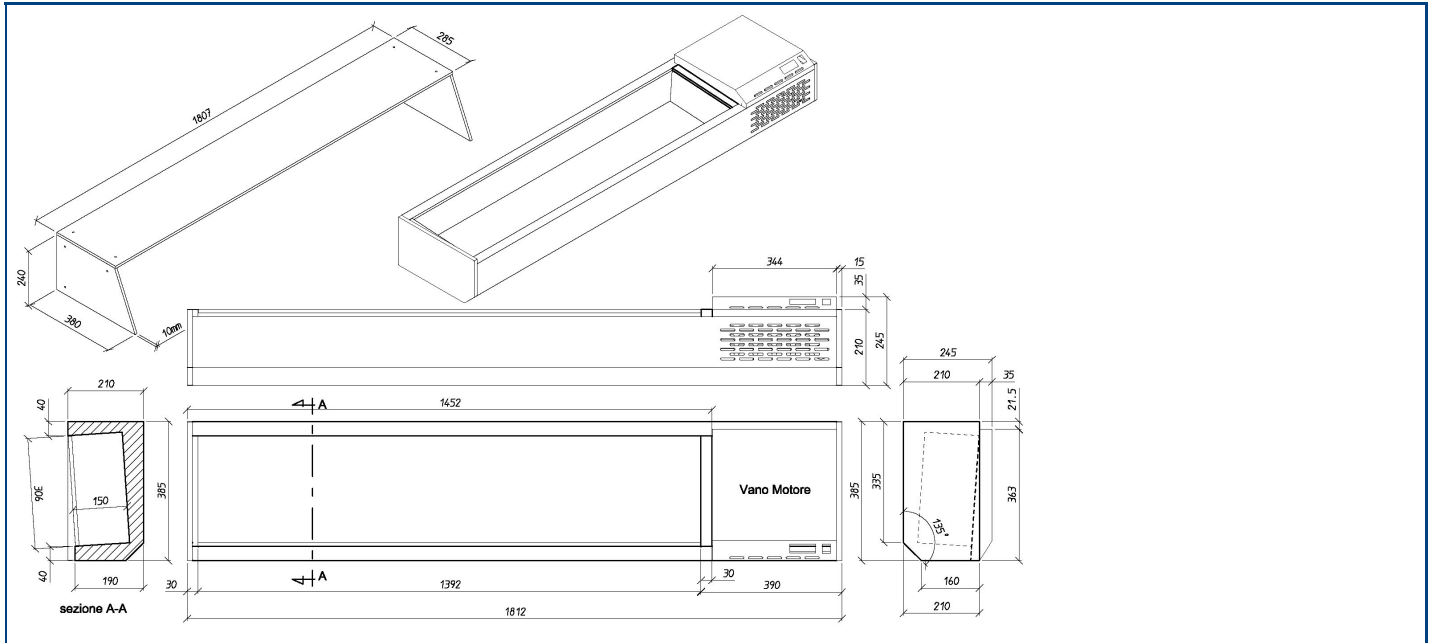
### Temperature

	A	B
° C	+4° +10°	
° F		

Capacity	Voltage		Abs. Power		Unit Size	Packaging Size	Shelves	Ambient Temp.	Weight
Lt	Volt/Hz	HP	Amps	Watt	LxDxH cm	LxDxH cm	Nr.	° C	Kg
8xGN1/3	230-240/50Hz/1			120	180x38x45	186x43x30		+32°	50
Cu.Ft	Volt/Hz	HP	Amps	Watt	LxDxH (inches)	LxDxH (inches)	Nr.	° F	lbs

**Model: EATR180**

## ARCHITECT CORNER



## STANDARD FEATURES

### DESIGN

Desmon counters are manufactured in Italy with enduring ergonomic features to protect your long term investment.

Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

### CABINET CONSTRUCTION

The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches.

Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation properties longer than other foams.

## REFRIGERATION SYSTEM

Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R134A refrigerant. Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class:

Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades with a more efficient low velocity, high volume airflow design. Ensuring faster temperature recovery and shorter run times in the busiest of food service environments.

## SHELVING

Guides for basin GN1/6 not included

## LIGHTING

## MODEL FEATURES

Exterior temperature digital display adjustable with alarm and HACCP advanced control unit standard on every GOLD models.

ETL Sanitation and CE -Rounded Corners compliant for open food product.

## DOORS

## ELECTRICAL

Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Cord and plug set included: Voltages:  
115V/60Hz/1 phase -15/20 amp or  
230V/50Hz/1 phase -16 amp or  
230V/60 Hz 16 amp

MAIN SPONSOR



## Enodis France

Parc d'activités des Radars - 23 rue Condorcet  
91712 FLEURY-MÉROGIS Cedex  
Tél. 01 69 02 25 25 - Fax 01 69 02 25 00

**Service commercial : 01 69 02 25 10 - Fax. 01 69 02 25 00**

RCS Evry B 348 319 013 - www.enodis.fr - E-mail : infos@enodis.fr