

EB/RF



Refrigerated counter for pastry with controlled humidity

The EB/RFs are ventilated refrigerated counters, equipped with a patented exclusive electronic control of temperature and humidity level, that guarantees optimal conditions for the storage of all pastry specialities.

EB/RF counters are designed for the use of trays mm 400x600. They are offered in the versions TN for fresh pastry (temperature range -2/+8°C) and BT for frozen pastry (temperature range -20/-15°C) and they can be arranged in the configurations with two-three-four modules/doors, with simple shelf or with upstand.

Capacity

Trays mm 400x600

Standard features

- Self-locking doors, 100° opening, magnetic seals on 4 sides, ergonomic handles.
- Built-in condenser group, Ecological refrigerant gas R134 A for refrigerated versions (TN), R404 A for freezer versions (BT).
- Stainless steel feet Ø 2, adjustable in height 150 ÷ 200 mm.
- Automatic defrosting and evaporation device for condensing water without electricity supply.
- Voltage: Volt 230 single phase 50 Hz.
- T class (amb. temp. = +43 ° C).
- Humidity control 50÷90% in the versions with temperature range TN = -2+8 $^{\circ}$ C.

Electronic control panel equipped with a microprocessor board with two displays that allows an easy reading and programming of the internal temperature and humidity.



Construction

- Monocoque construction, interior and exterior in stainless steel AISI 304 -18/10, finely satin external finish, rounded corners for an easy cleaning
- Insulation thickness 50 mm, density 42 kg/m3
- Interlocking supports and pillars in stainless steel, removable without tools.

Option

Set of 4 wheels (2 with brake) h. mm 150 $\mbox{\o}$ mm 80 for counters with 2 doors.

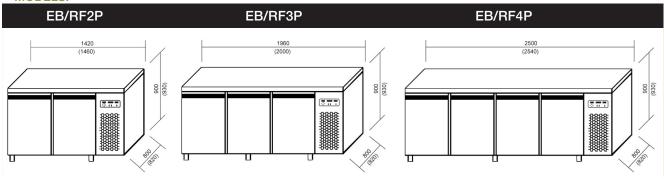
Kit of 5 wheels (2 with brake) h. mm 150 Ø mm 80 for counters with 2 and 4 doors.

EB/RF	
ELECTRONIC control	•
Panels and doors finish	
Interior and exterior in stainless steel	•
Worktop	
Smooth worktop	•
Worktop with rear upstand	□€
Refrigerant gas	
R134 A (TN) / R404A (BT)	•
Supply voltage	
230/Mono/50Hz	•
- Standard □ Optional □ € Payment option	



Caratteristiche tecniche/Technical features

MODELS:



LEGENDA MOD	ELLI DI BANCHI REFRIGERATI/LEGE	ND OF MODELS OF REFRIGERATE	D COUNTERS	
EB/RF Banco refrigerato Esmach/ Esmach refrigerated counter	2P 2 porte/2 doors	R frigo/refrigerator -2/+8°C	L Piano liscio/Smooth worktop A Piano con alzatina/Worktop with upstand	
	3P 3 porte/3 doors	E		
	4P 4 porte/4 doors	freezer -20/-15°C		

DATI TECNICI/TECHNICAL D								
		MOD. 2 PORTE EB/RF2P / EB/RF2P MOD. WITH 2 DOORS		MOD. 3 PORTE EB/RF3P / EB/RF3P MOD. WITH 3 DOORS		MOD. 4 PORTE EB/RF4P / EB/RF4P MOD. WITH 4 DOOR		
		R (frigo) / R (refrigerator)	F (freezer)	R (frigo) / R (refrigerator)	F (freezer)	R (frigo) / R (refrigerator)	F (freeze	
Capacità/Capacity	I	444	444	666	666	888	888	
Capienza teglie 400x600 mm/ Capacity of trays mm 400x600	n°/No.	16	16	24	24	32	32	
Passo teglie/Trays pitch	mm	55	55	55	55	55	55	
Umidità relativa/Relative humidity	%UR	50÷95	-	50÷95	-	50÷95	-	
Temp. Esercizio/ Operating temp.	°C	TN -2/+8°C	BT -20/- 15°C	TN -2/+8°C	BT -20/-15°C	TN -2/+8°C	BT -20/- 15°C	
Tensione alimentazione/ Supply voltage	Volt	230V - 1PH+N+Gr - 50 Hz						
Capacità refrigerazione/ Refrigeration capacity	w	304 (*)	417 (**)	353(*)	608 (**)	441 (*)	608 (*)	
Potenza assorbita/ Absorbed power	w	360	586	465	670	520	680	
Massa/mass	kg	158	161	195	199	230	235	
Capacità refrigerazione (**)/ Refrigeration capacity (**)	w	304	304	353	353	441	441	
Potenza assorbita/Absorbed power	w	360	360	465	465	520	520	
Massa/Mass	kg	158	158	195	195	230	230	

^(*) Temp. evap. -10°C — Temp. cond. +45°C/ (**) Evap. temp. -10°C - Cond. temp. +45°C