

Project Name:	
Location:	
ltem:	 Quantity:
Date:	

Model: PTGPM1

Counter:

1 full doors (Monobloc refrigaration system) (Propane refrigerant R290)







Magnetic removable gasket without tools





Monoblocco



Digital controller



Epoca Cloud assistence

Standard Features:

GOLD LINE

Is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless steel AISI 304 interior & exterior.

• FRONTPANEL

Embassed frontpanel hinged to facilitate the routine maintenance

• INTERIOR and EXTERIOR Durable, AISI 304 stainless steel.

REFRIGERANT GAS

Environmentally friendly R290 (Propane)

• LEGs

Adjustable stainless steel legs

 POWER CORD Cord and plug included

SHELVING

Nr. 2 "L-shaped" guide pairs per each door compartment for shelve or pan fitting. Shelve or pans are not included.

• TEMPERATURE CONTROLLER Electronic digital controller

• INSULATION

Ciclopenthane High density foamed in place environmentally friendly. Kyoto Protocol Compliant: ODP = 0 (Ozone Depletion Potential) GWP = 0 (Global Warming Potential) polyurethane keeps energy costs low.

•Wi-Fi CONNETIVITY

Wi-Fi connectivity for the integration with the EPOCA cloud platform for remote assistance

*Specification may change without prior notice	2
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Model	Capacity Lt / ft ³	Ambient temp. °C/°F	Cabinet / Packing Dimensions			Voltage	Amps	Shipping Weight
PTGPM1	115 / 4,06	40° / 104°	mm / inches			230/50/1	2	115kg/254Lbs
Temp. °C / °F	Cooling power W	Absorbed Power W	L	D	н	Plug	" L " Guides	Gas
-2°,8° C 28°,46° F	320	300	107,5 (cm) 42 5/16"	80 (cm) 31 1/2"	85(cm) 33 15/32"	Schuko 16A	4	R290
			101 (cm) 93 1/2"	84 (cm) 33 1/16"	101(cm) 39 49/64"			





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Construction specifications:

DESIGN

Desmon counter 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

All made in stainless steel AISI 304, unique in the market place. 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. 5% of

energy consumtion savings guarantee if compared to other CFC free foams.

Interior - attractive stainless steel Aisi304, "rounded corners".

REFRIGERATION SYSTEM

Factory engineered, monobloc system using environmentally friendly (HCFC free) R290 refrigerant(Propane).

Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class: Temperature Range, getting the best in food preservation: Coolers adjustable from (-2°C to 8°C / 28 to 46°F). Sealed, cast iron, self-lubrificating 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.

DOORS

Stainless steel exterior and interior. Guaranteed door handle. Magnet Seal Gasket of one piece construction, removable without tools for ease of cleaning.

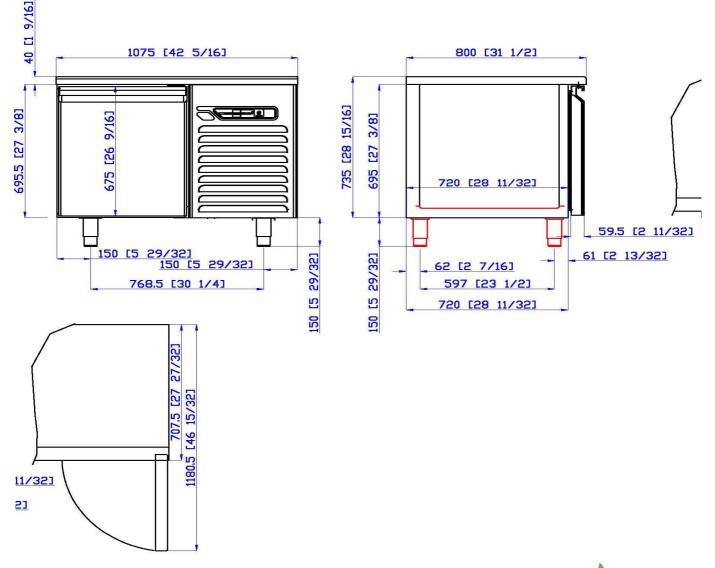
MODEL FEATURES

1 digital display adjustable with alarms Evaporator is epoxy coated to eliminate the potential of corrosion. "Rounded Corners" compliant for food product.

ELECTRICAL

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







Project Name:		
Location:		
Item:	 Quantity:	
Date:		

Options:

