



# Product Code: EP1/3M 43-184

## Meat temperature three door counter

---



The versatile Foster EcoPro G3 counter range offers a huge selection of models, build options and accessories to ensure you find the perfect storage solution for your business.

### Features & Benefits

---

- A reduced footprint– the more compact design of G3 counters allow them to fit in the tightest of kitchen spaces without losing capacity
- With PureControl, the G3's controller display uses pure LEDs, incorporating InGaN technology, which means it achieves higher resolution, lasts longer - all while using less power. Through the simple addition of a gateway, you're connectivity-ready
- Fitted with our new and improved +stayclear condenser which helps increase product life and reduce energy consumption, +stayclear helps your low energy fridge stay a low energy fridge. Now fitted across the cabinet and counter range as standard
- New and improved 'Airlines' ventilation system cools the compressor which reduces running time, saving you energy
- High quality 304 stainless steel is used as standard on all doors and unit covers for G3 – the gold standard in performance stainless steel – meaning the heaviest usage touchpoints on the product are covered
- High performance cyclopentane foam maintains thermal efficiency for longer
- Fully floating lock provides durable security and prevents lock breakage if the key is left in
- Supplied with helicoil mains lead, allowing easy movement for cleaning purposes
- Operates efficiently in ambient temperatures of up to 43°C

## Shelving

<b>Additional S/S Trayslides</b>	Option
<b>Additional GN1/1 Shelf</b>	Option

## Refrigeration

<b>R290 - Energy Efficient</b>	Standard
<b>Integral Refrigeration System</b>	Standard
<b>Remote Refrigeration System</b>	Option
<b>Less Condensing Unit</b>	Option
<b>RH Mounted Ref Unit</b>	Option

## Specification

<b>Gross volume (ltrs)</b>	435
<b>Meat -2/+2°C</b>	Standard
<b>Width (mm)</b>	1815
<b>Depth (mm)</b>	700
<b>Height (mm)</b>	865
<b>Worktop</b>	Standard

## Base Fittings

<b>Castors 80mm</b>	Standard
<b>100mm legs in lieu of castors</b>	Option
<b>Legs 150mm</b>	Option

## Electrical & Service Data

<b>230/50/1</b>	Standard
-----------------	----------

## Finish

<b>304 s/s ext &amp; alu int</b>	Standard
<b>304 S/S back for island sitting</b>	Option

## Doors

<b>Solid</b>	Standard
--------------	----------

## Product Extras

<b>Helicoil Mains Lead</b>	Option
<b>Splashback</b>	Option
<b>304 S/S Back and Unit Cover</b>	Option

## Energy

<b>Nett Volume</b>	258.4
<b>Global Warming Potential</b>	3

## Footnotes

- Castors not available if product supplied less condensing unit
- 100mm leg option: height ranges from 835 to 865mm (replacement for standard castors). 150mm legs: height ranges from 885 to 935mm
- Adequate airflow must be kept around the counter: 150mm
- Depth with door open is 1113mm
- 60Hz model supplied as 220v machine with separate transformer for conversion to 115v supply.



The Refrigeration Experts

### Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
Tel: 0333 123 2450 [sales@kidcateringequipment.com](mailto:sales@kidcateringequipment.com)

All images shown are for illustration purpose only. All images and photographs are not intended to be relied upon for, nor to form part of, any contract unless specifically incorporated in writing into the contract. Solely the dimensions and specifications incorporated in the quotation or purchase order confirmation shall be contractually binding.