

# Three Drawer, One Bay, Underbench GN 1/1 Right Hand Fridge

Range: ProSpec SKOPE ID: P1BR1-B4

**Dimensions:** 835 mm (W)  $\times$  700 mm (D)  $\times$  850 mm (H)

Gross Volume: 126 L





A three drawer underbench fridge designed for busy kitchens at venues such as restaurants, clubs, pubs, and cafés. The fridge is engineered to safely store food in ambient environments of up to 40°C (climate class 5). With GEMS-certified 5M1 performance, standard storage temperatures range from 1°C to 4°C, or are adjustable via the SKOPE-connect smartphone app for specific food types from -2°C to 15°C. The fridge is made from food-safe 304 AISI stainless steel throughout the interior and exterior. The 700 mm deep cabinet with a fully welded and integrated worktop can be configured to suit multiple installation options. At 850 mm overall height, it can be positioned under a bench on the supplied castors, positioned on a pre-installed plinth by removing the castors, or fitted with optional legs for a finished working height of 900 mm. The three GN-compatible soft-closing drawers are fitted with ergonomic 3 mm gauge stainless steel handles and built-in barrel locks. The fridge is fully configurable, with the drawers swappable for either a solid door or a two GN drawer bay. The slim right-hand service compartment features an easily removable and cleanable condenser filter. The fully removable refrigeration cartridge uses R290 natural refrigerant for low energy consumption, low heat discharge and low noise output. Left-hand services are also available. It is fully front breathing with no side or rear clearance space required and can be easily removed in line with best practice for safe servicing of flammable refrigerants. The fridge includes a smart controller that connects to the free SKOPE-connect app to enable you to set temperatures and alerts, monitor temperatures and energy, and more. The fridge is certified to all Australian and New Zealand refrigeration and electrical safety standards.

















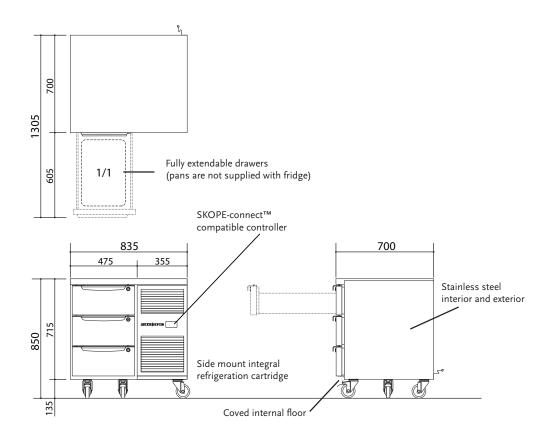
304 Stainless Steel GN-compatible











#### Cabinet

Туре	Underbench			
Finish	304 AISI stainless steel			
	Туре	PU foam		
Insulation	Thickness (mm)	50		
	Blowing Agent	Cyclo-iso pentane (C5H10/C5H12)		
Drawers	Lock	barrel lock		
	Width (mm) 300	Depth (mm) 525	Height (mm) 100	
Gastronorm	Size	1/1		
Lighting*	None			

### Dimensions<sup>†</sup>

	External	Internal	Packed
Width (mm)	835	360	TBC
Depth (mm)	700	580	TBC
	850 (standard castors)		
Height (mm)	860 to 900 (legs)	605	TBC
	715 (plinth mount)		
Weight (kg)	TBC		TBC
Gross Volume (L)	126		
Footprint (m <sup>2</sup> )	0.58		

# Ventilation (mm)

Тор	Not required	Sides	Not required	Rear	Not required

# **Dimensional Tolerances**

Allow for differsional tolerances when installing the capitlet(s).			
Linear dimensions	Single cabinet	Multiple cabinets	
		At each joint	At each end wall
Less than 1 metre	±5 mm	±5 mm	+15 mm
More than 1 metre	-5 mm to +10 mm	-5 mm to +10 mm	+15 mm

# Performance

Product Temperature Range (°C)	1 to 4 (adjustable* from -2 to +15)	
Maximum Ambient Temperature (°C)	) 40	
Sound Level (dB(A))	Standard Hush Mode*	TBC TBC

# Greenhouse and Energy Minimum Standards (GEMS)

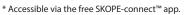
Star Rating	TBC
Product Temperature Class	5M1 (-1 to 5°C)
<b>Total Energy Consumption</b>	TBC kWh/24 h
Annual Running Costs	\$TBC (@ \$0.30/kWh)

#### Electrical

Supply	220-240 volts a.c., 50 Hz, single phase supply
Cord	2 m power cord with 3-pin, 10 amp plug
Current draw (A)	2.0

#### Refrigeration

geration	
Controller	SCS Connect (SKOPE-connect™ compatible)
System Type	Removable cartridge
Cartridge Weight (kg)	30
Refrigerant/Charge	R290/80 g
Nominal Capacity (W)	TBC
Heat Rejection (W)	Average TBC Peak TBC
Defrost Type	TBC
Drainage	No plumbing required





PG11.UBR.1.D3.RH on the SKOPE website



