

## Three Solid Door Salad Preparation GN1/3 Right Hand Fridge

**Range:** ProSpec

**SKOPE ID:** P3SR3A-B1

**Dimensions:** 1820 mm (W) × 700 mm (D) × 850 mm (H)\*

**Gross Volume:** 372 L

**Project:** \_\_\_\_\_

**Item #:** \_\_\_\_\_

\* Height with legs is adjustable from 850 to 895.



A three solid door Gastronorm salad prep station designed for unbeatable food safety, best suited to restaurants, cafés, and quick service kitchens in all types of hospitality and food service venues. This underbench fridge is made from food-safe 304 AISI stainless steel throughout the interior and exterior with a pre-fixed prep well built in that's designed to sit alongside a bench. The fridge is engineered to safely store food in ambient environments of up to 40°C (climate class 5). Standard storage temperatures range from 1°C to 5°C, or are adjustable via the SKOPE-connect smartphone app for specific food types. The 700 mm deep cabinet with a fully welded and integrated worktop can be configured to suit multiple installation options. At 850 to 895 mm adjustable overall height with legs, it can be positioned under a bench, or on a pre-installed plinth by removing the legs, and has three self-closing solid swing doors with barrel locks. Inside the fridge, there are two door-activated LED lights and 6 × 304 stainless steel shelves. This fridge is configurable for left or right hand doors and GN pans. The service compartment features an easily removable and cleanable condenser filter. The fully removable refrigeration cartridge uses R290 natural refrigerant for low energy consumption, and low heat discharge. 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. Left hand services are also available. 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.



Warranty



Natural Refrigerant



GEMS



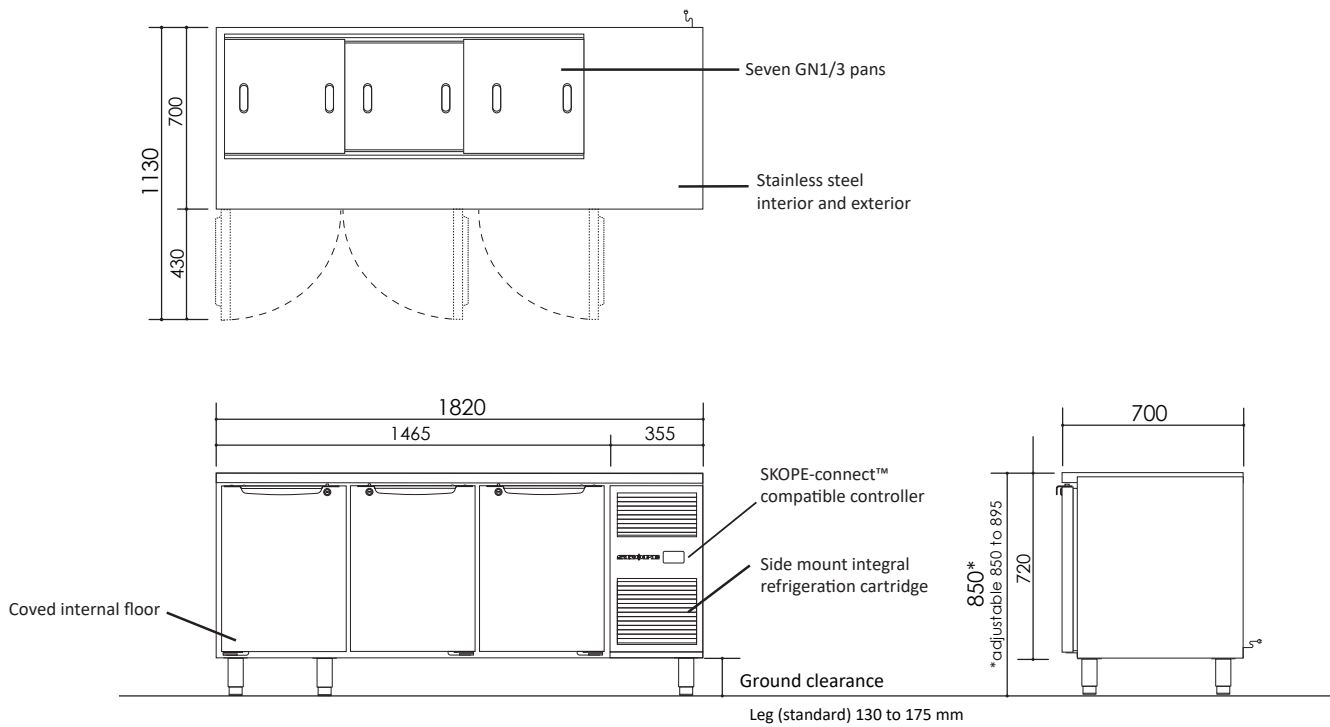
304 Stainless Steel



GN-compatible



SKOPE-connect



Cabinet

Type	Underbench		
Finish	304 AISI stainless steel		
Insulation	Type	PU foam	
	Thickness (mm)	50	
	Blowing Agent	Cyclo-iso pentane (C5H10/C5H12)	
Doors	Type	Solid swing door (barrel lock)	
	Opening Size	Height (mm)	460
		Width (mm)	380
Shelving	Six 304 stainless steel wire shelves 6 × shelf (350W × 530D)		
Gastronorm	Size	1/3	
Lighting*	2 × 400 mm, 4 W LED lights (door-activated)		

Dimensions†

	External	Internal	Packed
Width (mm)	1820	1350	1880
Depth (mm)	700	580	770
Height (mm)	850 to 895 (standard legs)		
	850 (castors)	475	900
	720 (plinth mount)		
Weight (kg)	135		153
Gross Volume (L)	372		
Footprint (m²)	1.27		

Ventilation (mm)

Top	Not required	Sides	Not required	Rear	Not required
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Dimensional Tolerances

† Allow for dimensional tolerances when installing the cabinet(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 5
Maximum Ambient Temperature (°C)	40
Sound Level (dB(A))	63.2

Greenhouse and Energy Minimum Standards (GEMS)

Star Rating	n.a.
Product Temperature Class	-1 to 5°C
Total Energy Consumption	4.70 kWh/24 h
Annual Running Costs	\$515 (@ \$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)	1.8

Refrigeration

Controller	SCS Connect (SKOPE-connect™ compatible)		
System Type	Removable cartridge		
Cartridge Weight (kg)	30		
Refrigerant/Charge	R290/90 g		
Nominal Capacity (W)	600 (EN12900 MBP)		
Heat Rejection (W)	Average	200	Peak 220
Defrost Type	Automatic, off-cycle		
Drainage	No plumbing required		



\* Accessible via the free SKOPE-connect™ app.

PG13.PPS.3.SD.RH  
on the SKOPE website