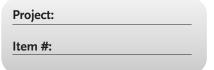


One Solid Door Underbench GN1/1 Freezer

Range: ProSpec SKOPE ID: P1BF1A-A1

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

Gross Volume: 126 L





A one solid door underbench freezer designed for busy kitchens at venues such as restaurants, clubs, pubs, and cafés. The freezer is engineered to continue working effectively in ambient environments of up to 40°C (climate class 5). With GEMS-certified 5L1 performance, standard storage temperatures range from -21°C to -18°C, or are adjustable via the SKOPE-connect smartphone app from -26°C to -12°C. The freezer is made from food-safe 304 AISI stainless steel throughout the interior and exterior. The 700 mm deep cabinet with a fully welded 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 one self-closing solid swing door is fitted with an ergonomic 3 mm gauge stainless steel handle, built-in barrel locks, and a stay-open position of 90°. Inside the freezer, there is a door-activated LED light and 2×304 stainless steel GN1/1 shelves on double-row runners, which can also hold an additional GN1/1 pan. The freezer is fully configurable, with the door swappable for either two or three GN drawer bays. The slim left-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. Righthand services are also available. It is fully front breathing, with no side or rear clearance space required and the cartridge can be easily removed in line with best practice for safe servicing of flammable refrigerants. The freezer 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 freezer is certified to all Australian and New Zealand refrigeration and electrical safety standards.













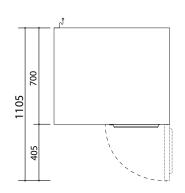


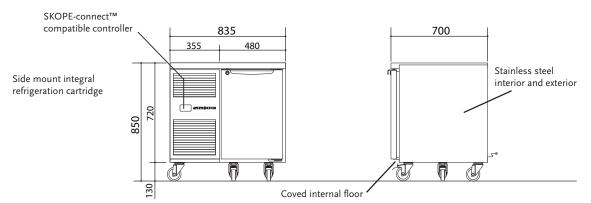
304 Stainless Steel











Cabinet

Туре	Underbench			
Finish	304 AISI stainless steel			
	Туре	PU foam		
Insulation	Thickness (mm)	50		
	Blowing Agent	Cyclo-iso pentane (C5H10/C5H12)		
	Туре	Solid swing door (barrel lock)		
Doors	Opening Size	Height (mm) 555		
		Width (mm) 355		
Shelving	Two 304 stainless steel wire shelves			
Sileiving	$2 \times \text{ shelf } (330W \times 530D)$			
Gastronorm	Size	1/1		
Lighting*	1 × 400 mm, 4W LED light (door-activated)			

Dimensions[†]

	External	Internal	Packed
Width (mm)	835	360	890
Depth (mm)	700	580	770
	850 (standard castors)		
Height (mm)	860 to 900 (legs)	605	900
	720 (plinth mount)		
Weight (kg)	85		92
Gross Volume (L)	126		
Footprint (m ²)	0.58		

Ventilation (mm)

Top	Not required	Sides	Not required	Rear	Not required

Performance

Product Temperature Range (°C)	-21 to -18 (adjustable* from -26 to -12)	
Maximum Ambient Temperature (°C)	40	
Sound Level (dB(A))	Standard	TBC

Greenhouse and Energy Minimum Standards (GEMS)

Star Rating	5
Product Temperature Class	L1 (less than -18°C)
Total Energy Consumption	3.39 kWh/24 h
Annual Running Costs	\$371 (@ \$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)	3.6

Refrigeration

3		
Controller	SCS Connect (SKOPE-connect™ compatible)	
System Type	Removable cartridge	
Cartridge Weight (kg)	30	
Refrigerant/Charge	R290/97 g	
Nominal Capacity (W)	535 (EN12900 MBP)	
Heat Rejection (W)	Average 145 Peak 160	
Defrost Type	Hot gas	
Drainage	No plumbing required	

Dimensional Tolerances

 \dagger Allow for dimensional tolerances when installing the cabinet(s).

Linear dimensions	Single cabinet	Multiple cabinets	
Linear dimensions		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

Email: skope@skope.com



