

Square glass



Assisted service - SMR

SMR

Optimax SQ Carbon Trust approved Patisserie units are available in hot ambient and chilled versions suitable for either assisted or self-service applications. They are perfectly suited for delis coffee shops convenience stores and all food-to-go outlets. Independently tested to EN23953:2005 M1 climate class 3. Approved by The Carbon Trust for the ECA Energy Technology List FCSI/CESA Sustainable Catering Equipment Award 2012 - Highly Commended. Shortlisted for The British Engineering Excellence Awards (BEEA) Green product of the year. Design protected by GB Patent No. 2492998 Unit Shown SMR100ECT with stainless steel base fascia panels. Counter Unit Model No: SMR65ECT - 650mm unit. Model No: SMR100ECT - 1000mm unit. Model No: SMR130ECT - 1300mm unit.

Specifications

Dimensions: Model ----- Top size ----- loading --- Energy Consumption SMR65ECT -
----- 650 x 750 x 1445mm high --- 1.8kW ----- 0.29kWh/h SMR100ECT ----- 1000 x 750 x 1445mm high --- 2.5kW -----
0.34kWh/h SMR130ECT ----- 1300 x 750 x 1445mm high --- 2.7kW ----- 0.43kWh/h

1 phase 50 Hz. Cable Units fitted with 2 metres of cable and 13 amp plug.

Electrical Connection 220V/240V

and low GWP refrigerant

Construction

Bright polished & satin finish stainless steel with double glazed glass screens. Choice of stainless steel coloured plastic coated steel or wood laminate base fascia panels.

Refrigerant: R452a - zero ODP

Operating Conditions:

Designed to comply with the operating requirements of EN ISO 23953 - 2:2005 Performance level M1 (-1°C to + 5°C) in Climate class 3 (25°C 60%RH 0.2m/s) Additionally our own testing has shown that Optimax refrigerated units will maintain core product temperature of pre-chilled food below + 5°C in ambient temperatures up to 27°C at 50% relative humidity. Model SMR100ECT is approved by The Carbon Trust for the ECA Energy Technology List The SMR65 & SMR130 models are awaiting approval

Features

Standard Features:

- This assisted service model features a full height double glazed glass case with a unique drop-down / lift-up rear door arrangement.
- Microprocessor based temperature control with automatic defrost and condensate handling system.
- Illuminated display via integral LED lighting.
- Three removable 8mm toughened glass shelves. The top and lower shelves are height adjustable for flexibility of display.
- Supplied on four low level castors.
- Stainless steel recessed top with removable recessed well for service access and cleaning.
- Double glazed glass front screen hinged for ease of cleaning.
- Unique rear door arrangement helping to maintain cabinet temperatures when doors are opened.

Extras: Shelf edge ticket strips Castor covers - satin finish stainless steel covers

Downloads

- [Brochure Pages - Optimax](#)
- [Grill Aperture Information](#)
- [Operating Instructions](#)