

ITEM #	
MODEL #	
PROJECT #	
QTY #	

Model: P3 - 1480

Code: 11110T01-0-N-0

Description: 2-door Fish Prep Station Refrigerator Teknae



The P3 is the ultimate refrigerated prep table. Its worktop is a true masterpiece, fitted with four side-mounted nozzles, a recessed bottom sloping down to the sink, a polyethylene chopping board, a perforated stainless steel tray and a mixer tap with pull-out spray. Monocoque food-grade stainless steel construction with an operating temperature of $-2\text{ }^{\circ}\text{C} +2\text{ }^{\circ}\text{C}$. Supplied with natural R290 refrigerant and 4x 40x60 cm fish trays per door.

Key features

- Automatic defrost by off-cycle and evaporation of the defrost water;
- Choice of static or forced draft cooling;
- Large evaporator on empty space behind door mullion;
- Electronic controller with digital display and flat touch keypad;
- Class A energy efficiency;
- Fully welded worktop with 100 mm splashback;
- 835~895 mm height with adjustable telescopic stainless steel legs;
- Interior designed to hold trays 4x 40x60 cm per section;
- Supplied with four fish trays 40x60 per section, preparation and cut slabs, sink and mixer tap with pull-out spray;
- Lateral water jets and sloping top for excellent functionality;
- Stainless steel racking, easily removable without tools;
- Front breathing ventilation for reliable performance;
- Climate class 5.

General features

- R290 natural refrigerant gas (HCFC and CFC free);
- Built-in refrigeration unit with frontal access;
- Front breathing ventilation;
- Choice of static or forced draft cooling;
- Large evaporator on empty space behind door mullion;
- Coated evaporator for corrosion resistant, guaranteeing a reliable performance over time;
- Internal high relative humidity for excellent fish preservation;
- Forced draft condensation and evaporation;
- Automatic and manual defrost cycles;
- Energy efficiency class A;
- Adjustable operating temperature, set at $-2\text{ }^{\circ}\text{C} +2\text{ }^{\circ}\text{C}$ ideal for conservation of fish and vegetables;
- Electronic controller with digital display and flat touch keypad;
- Especially designed stainless steel working top with a recessed bottom sloping down to the sink;

- Monocoque construction with 60 mm insulation thickness;
- Water-blown polyurethane insulation with zero ODP and zero GWP;
- 835~895 mm height with adjustable telescopic stainless steel legs;
- Self-closing door with automatic hold-open at 100°;
- Pressed bottom and radius corners;
- Top with 100 mm worktop splashback;
- Large gross volume capacity (260 L);
- Easy to clean magnetic sealing gaskets, replaceable without tools;
- Food-grade stainless steel inside and out;
- Stainless steel racking, easily removable without tools;
- Racks and slides in AISI 441 stainless steel;
- Door with recessed handle;
- Tested to perform in hot professional kitchens (climate class 5, ambient temperature 40°C and 40% RH).

Construction features

Refrigeration:

- Refrigerant gas R290;
- Two refrigerated sections with two doors;
- Built-in refrigeration unit;
- Front breathing ventilation;
- HCFC and CFC free;
- Automatic off-cycle defrost;
- Choice of static or forced draft cooling.

Exterior:

- Worktop and frontal panels in AISI 304 stainless steel construction;
- Lateral panel in AISI 441 stainless steel construction;
- Back and bottom panels in galvanized steel;
- Cushioned door with recessed handle and removable magnetic gasket;
- Self-closing door with automatic hold-open at 100°;
- Eco-friendly, high density polyurethane insulation, 60 mm thick;
- 835~895 mm worktop height with adjustable telescopic stainless steel legs;
- 50 mm thick worktop with 100 mm splashback;
- Door with recessed handle and reinforced hinges.
- Work surface with sink and extensible tap;
- Lateral water jets, sloping top and rounded edges;
- Polyethylene chopping board and perforated stainless steel tray;

Interior:

- AISI 441 stainless steel construction;
- Radius corners for a hygienic inner cell;
- Evaporator on empty space behind door mullion;
- Supplied with four fish trays per section with stainless steel bottom;
- Interior grant higher net capacity, 4 level racking (pitch 62 mm) per section to hold 40x60 fish trays;
- Easy to clean magnetic sealing gaskets, replaceable without tools;

Available options

Drawers (2x 1/2)	Swivel castors (Ø 80 mm, H 105 mm)
Glycol-ready	Swivel castors (Ø 80 mm, H 200 mm)
Locks	U - shaped feet
Marine Stainless steel legs (130/210 mm)	Without group with valve (R134a)
Plug type G (BS1363)	Without group with valve (R404A / R452A)
Plug type I (AS/NZS 3112)	Without group with Valve (R410A)
Plug type J (SEV 1011)	Without group with valve (R448A / R449A)
Stainless steel back	Without legs

Included accessories

- Fish Tray 600x400x100 mm (code 242401024);
- SS scaling tray 402x600x26 mm (code 261201005);
- SS bottom for fish tray 545x345 mm (code 260729016).

Optional accessories

- Fish Tray 600x400x100 mm (code 242401024);
- Perforated pan GN1/1-150 (code 242401014);
- White chopping board 595x400x20 mm (code 245205010);
- Blue chopping board 595x400x20 mm (code 245205016);
- Green chopping board 595x400x20 mm (code 245205020);
- SS bottom for fish tray 545x345 mm (code 260729016);
- SS scaling tray 402x600x26 mm (code 261201005);
- Pair of sliders (code 260729013);
- Swivel castors Ø 80 mm; H 105 mm (code 210001067);
- Door conversion kit GN1/1 (code 210001091);
- Drawers replacement set 2x1/2 (code 210001T83).

Specifications

Key data	P3 - 1480		
External width	1480 mm	Internal width	960 mm
External depth / with open doors	760 / 1247 mm	Internal depth	630 mm
External height	835~895 mm	Internal height	570 mm
Door hinges	--	Height adjustment	-15 / +45 mm

Shipping data			
Packed weight	124 kg	Gross volume	260 L
Shipping volume	1,40 m ³		

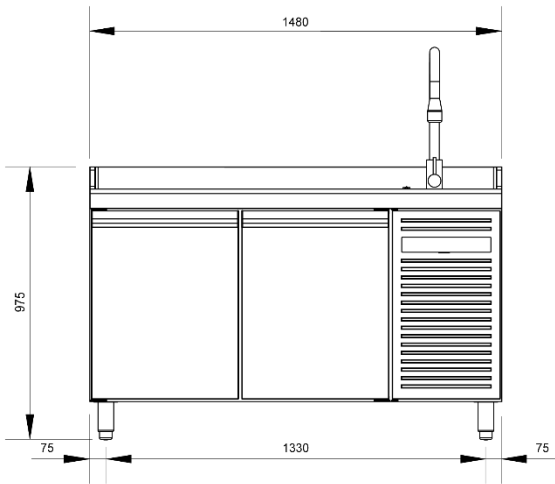
Technical data			
Power supply	220-240 V / 50 Hz	Plug type	F (schuko)
Input power	177 W / 0,9 A	Defrost type	Auto off-cycle
Cooling power (T _e -10 °C T _c +45 °C)	357 W		

Refrigerant data			
Refrigerant fluid /GWP	R290/3	Operating temperature	-2 °C +2 °C
Refrigerant charge	0,075 kg	Operating mode	Vent. / Static

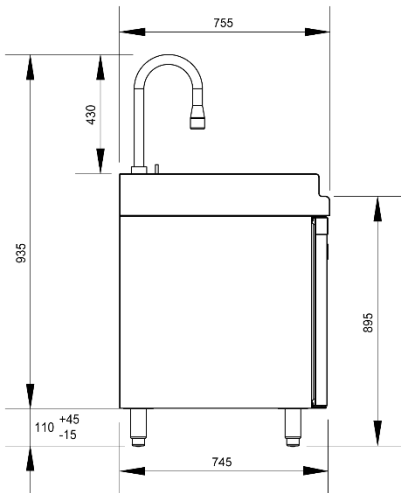
Efficiency data (EN 16825:2018)	
Energy efficiency class	A
Daily Energy Consumption (E24h)	1,27 kWh
Annual Energy Consumption (AEC)	464 kWh
Net volume	246 L
Climate class	5

Technical drawings

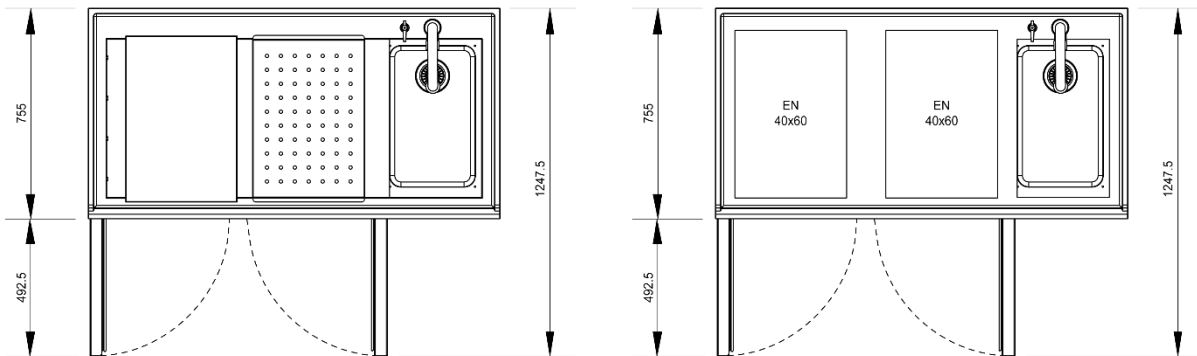
FRONT




SIDE



TOP



Energy Label & Product Fiche

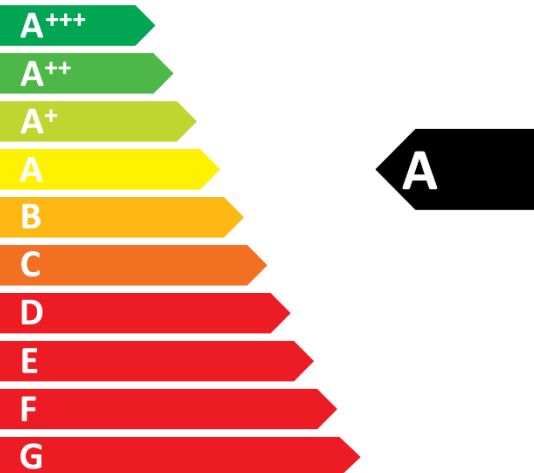


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464
kWh/annum



246 L



- L



5
40°C - 40%

2015/1094-I

PRODUCT FICHE

MERCATUS

11110T01-0-N-0

General info

Model	P3-1480
Description	2-door Fish Prep Station Refrig.
Intended use	Storage
Operating temperature	Chilled
Category	Counter
Model type	
Climate class	5
Type of duty	Heavy-duty
This appliance is intended for use in ambient temperatures up to 40°C	

Efficiency info

Energy efficiency class	A
Energy consumption in 24 h	1,27 kWh
Annual energy consumption (AEC)	464 kWh
Energy efficiency index (EEI)	19,17
Net volume (Vn)	246 L
Chilled net volume	246 L
Frozen net volume	0 L

Refrigerant info

Refrigerant fluid	R290
Refrigerant GWP	3
Refrigerant charge	0,075 kg

Company info

Contact details	R.E.M.A. Ap. 404, Z.I. Norte 3754-909 Águeda Portugal
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