

Owner's Manual for models:

Back Mount Sandwich Prep. Tables Drawered Sandwich Prep. Tables Sandwich Prep. Tables (mega-top) Back Mount Open top Prep. Tables Side Mount Sandwich Prep. Tables Side Mount Pizza Prep. Tables Drawered Pizza Prep. Tables

EPBNR1, EPBNSR2, EPBNR2, EPBNWR2, EPBNR3 EPBNR1-D2, EPBNSR2-D2, EPBNR2-D4, EPBNWR2-D4, EPBNR3-D2 EPBR1, EPBSR2, EPBR2, EPBWR2, EPBR3 EOTP1, EOTPS2, EOTP2, EOTPW2, EOTP3 EPR1, EPR2, EPWR2, EPR3 EPPR1, EPPSR2, EPPR2, EPPR3 EPPR1-D2, EPPR2-D2, EPPR2-D4, EPPR3-D2, EPPR3-D4

A Step Above the Standard



Thank you for choosing EVEREST



Safety Notices



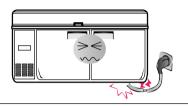


WARNING - When using your appliance, always follow basic precautions, including the following :

When installing the unit, be careful that the electrical cord is not under the unit or pressed against the wall. This could cause a damage to the cord.

Before starting the unit for the first time, make sure the unit is free from all packaging. Packaging left on the unit during operation may cause a fire hazard.

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To prevent electrical shock, please do not plug or unplug the cord with wet hands.

Install the unit on a hard and level surface.

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Please do not store temperature sensitive items in the unit,

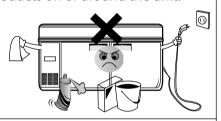
such as medical or

science research

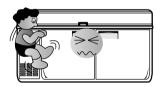
related materials.



Before cleaning or maintaining the unit, please unplug it. Do not use any flammable cleaning products on or around the unit.



Please do not hang or climb on the unit as this may cause the unit to fall.



If you suspect a refrigerant leak, unplug the unit and immediately contact an authorized service

authorized servic technician.

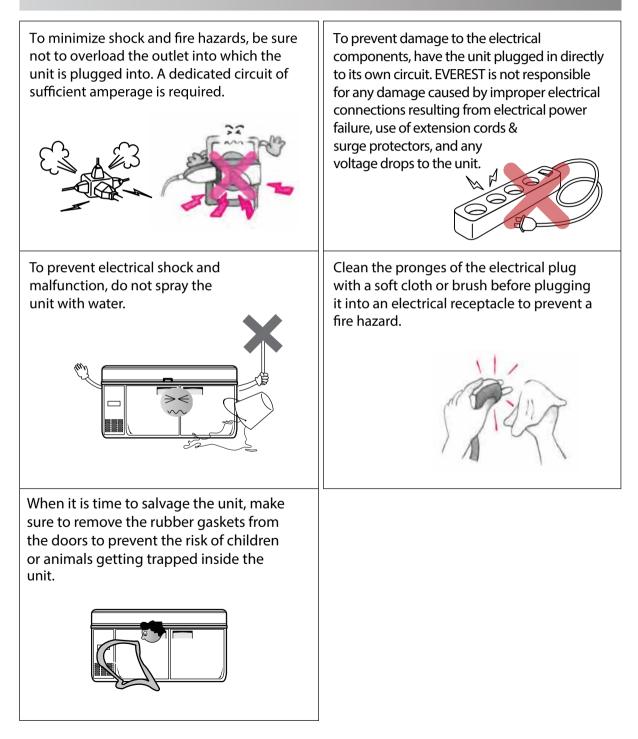


Safety Notices



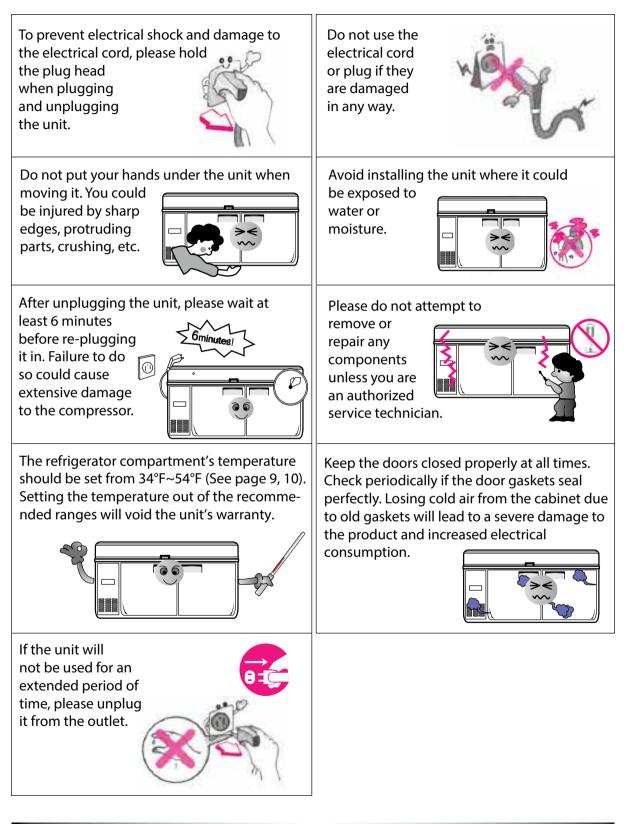
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WARNING - Read and follow all safety notices in this installation guide. These notices provide helpful safety and efficient operation information. Failure to do so may lead to serious injury and / or damage to the unit.



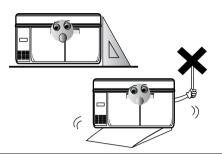
Caution!







Install the unit on a hard and level surface or the unit could produce undesired noises.



Indoor Use Only

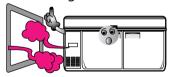
Outdoor use may cause a decrease in performance and significant damage to the unit.



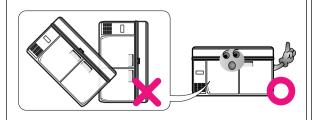
Do not build an enclosure or cabinet around the unit.

Restricting the airflow around the unit's condenser area will cause the compressor to work harder, which can result in compressor failure and the unit not being able to

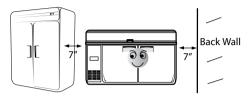
maintain the desired temperature.



Keep the unit upright at all times during delivery. Tilting the unit during delivery will cause harm to the refrigeration system.

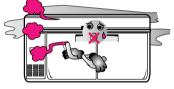


The unit should be positioned at least 7" away from the wall for proper ventiliation. For side mount units, a 7" space should also be afforded to the left side of the unit or wall.



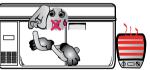
Dusty and High Humidity Areas

Dusty environments will cause the condenser coil to prematurely clog which will require it to be cleaned more often. High humid environments could cause the unit to rust.



Select a location away from other heat and moisture generating equipment such as stoves, ovens, dish washers, etc. High ambient temperatures cause the compressor to work harder, which can result in compressor failure and the unit not being

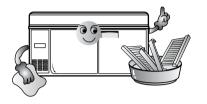
able to maintain the desired temperature.





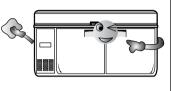
Shelf Cleaning

Periodically remove the shelves from the unit and clean them with mild soap and warm water.



Door Gasket Cleaning

To preserve the life span of the door gasket clean the gasket with mild soap and water on a regular basis.

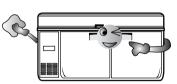


Do not use the following products when cleaning

Clean the exterior of the product with a stainless steel cleaner only. Never use steel wool, strong acids, abrasive cleaners or degreasers. Acidic products and products containing vinegar must be stored in sealed containers to prevent acid damage to the interior of the unit and the evaporator coil. (Rust resulting from the lack of or improper maintenance will not be covered under warranty.)

Interior Cleaning

Clean the interior surface of the unit with mild soap and warm water. Do not let water accumulate inside the unit. To prevent water damage, wipe the interior of the unit with a dry cloth as needed. Do not use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polishes to clean the interior of the unit.



Condenser Coil Cleaning

Poor condensing unit performance is caused by heavy dust build-up on the condenser coil. The condenser coil should be cleaned monthly. Shine a flashlight through the condenser coil to check for dirt between the fins. Clean the outside of the condenser with a soft brush or a vacuum with a brush attachment. The condenser coil should be cleaned in the direction of the fins, top to bottom, not side to side. Be careful not to bend the fins. Detailed instructions of this procedure can be found on page 15 in this manual.

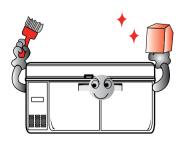
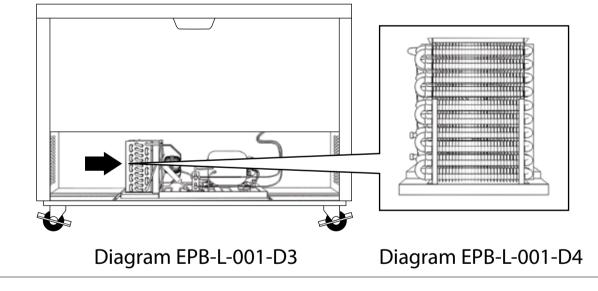


Diagram EPB-L-001-D1 Diagram EPB-L-001-D2



EPB Series

Applicable Model Prefix: EPB

IMPORTANT: Failure to clean the condenser coil will result in a void of warranty. Follow these simple steps at least once a month to ensure the proper operation of your Everest product.

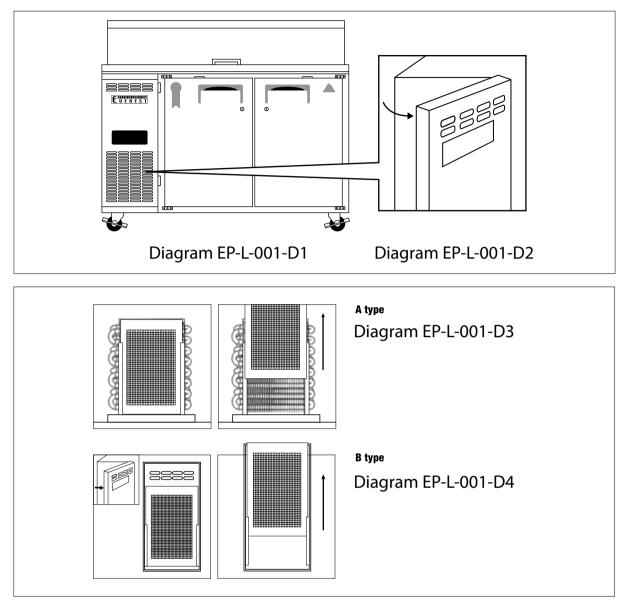
- 1. Always unplug the unit before performing maintenance.
- 2. Locate the condenser coil at the back of the unit. See diagrams EPB-L-001-D1 and EPB-L-001-D3.
- 3. Unscrew the back grill completely. See diagram EPB-L-001-D2.
- 4. Use any hard bristled brush in a vertical sweeping motion to remove lint, dust and debris from in between the aluminum fins of the condenser coil. Do not apply heavy pressure so as not to bend the fins*.
- 5. For grease-coated fins, use any commercial condenser coil cleaner*. Please follow the specific instructions on the bottle.
- 6. Repeat steps 4 to 5 until fins are clear of any blockage from lint, dust or grease.
- * Do not use vacuum brush attachments and abrasive, acid-based cleaners or degreasers to avoid damage to the aluminum fins.



Model Shown: EPBNR2

Condenser Coil Maintenance





EP Series

Applicable Model Prefix: EP

Model Shown: EPR2

IMPORTANT: Failure to clean the condenser coil will result in a void of warranty. Follow these simple steps at least once a month to ensure the proper operation of your Everest product.

- 1. Always unplug the unit before performing maintenance.
- 2. Locate the condensing unit panel door at the front, left side of the unit. See diagram EP-L-001-D1.
- 3. Open the condensing unit panel door to access the condenser coil. See diagram EP-L-001-D2.
- Take note of two possible locations of the condenser coil black mesh air filter. Type (A) air filters will be mounted in front of the condenser coil. Type (B) air filters will be mounted behind the condensing unit panel door. See diagrams EP-L-001-D3 and EP-L-001-D4.
- 5. Completely detach the air filter from the mounting brackets. See diagrams EP-L-001-D3 and EP-L-001-D4.
- 6. Rinse air filter in lukewarm water and soap solution*.
- 7. Repeat step 6 until air filter is clear of any blockage from lint, dust or grease.
- * Do not use abrasive, acid-based cleaners or degreasers to avoid damage to the air filter.



BEFORE YOU CALL

Please check the following before requesting service

| Symptom | Possible Solutions |
|--|---|
| Condensing unit fails to start | a. Ensure the electrical cord has not been disconnected. b. Ensure the unit is turned on. |
| Cabinet does not maintain proper temperature | a. Check the door gaskets for proper seal. b. Check to see if the temp. control setting is too high, then adjust as necessary. c. Avoid installing the unit next to heat generating equipment and direct sunlight. d. Avoid storing hot contents. e. Make sure the doors are fully closed. f. Ensure all pans are installed. |
| Refrigerated compartment is too cold | a. Adjust the temperature control to a warmer setting. |
| Noisy operation | a. Check for loose parts. b. Check for tubing rattle. c. Check for a bent fan blade. d. Check for damaged fan motor bearings. e. Ensure the unit is stable. f. Ensure the cabinet is level. |
| Condensation on the exterior surface | a. Condensation on the exterior surface of the unit is perfectly normal during periods of high humidity. b. Check door alignment and gaskets for proper seal. |
| Sound of water dripping | a. This is the sound of the refrigerant circulating during the compressor rest period and it is normal. |
| Exterior walls are warm | a. Heaters have been placed around the door openings to prevent condensation buildup. This is normal. |
| Condensation on the interior | a. Condensation can occur during hot and humid weather with frequent or prolonged door opening. This is normal. b. The doors might not be closed properly. Check door alignment and gaskets for proper seal. |

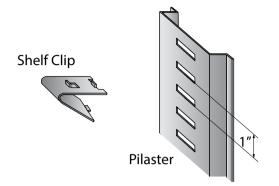
Shelves



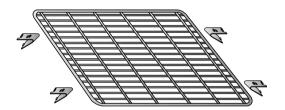
Shelves

The unit's shelves are adjustable so that the refrigerated compartment can be configured to suite your needs.

The shelf clip pilasters are spaced and labeled in 1" increments for your convenience.



To install a shelf, hook the shelf clips into the pilasters by inserting the top part of the clips first and then the bottom. Each shelf requires 4 clips.



To remove a shelf, start by unloading the shelf. Second, remove the shelf itself. Finally, remove the shelf clips by tilting them up and allowing the bottom of the clip to come out first and then remove the top part of the clip from the pilaster.



Warning - Never attempt to adjust a shelf when loaded!

Specifications

| | Back Mount Sandwich Prep Tables | | | | | Back Mount Mega-Top | |
|--|---------------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|--|--|
| Model | EPBNR1 | EPBNSR2 | EPBNR2 | EPBNWR2 | EPBNR3 | EPBR1 | EPBSR2 |
| Capacity(Cu. Ft.) | 6.5 | 8.5 | 11.8 | 15 | 18.3 | 6.5 | 8.5 |
| Door(s) | 1 | 2 | 2 | 2 | 3 | 1 | 2 |
| Shelves | 1 | 2 | 2 | 2 | 3 | 1 | 2 |
| Pans | 1/6 x 8 ^a | 1/6 x 8 | 1/6 x 12 | 1/6 x 16 ^a | 1/6 x18 | 1/6 x 12 a | 1/6 x 12 |
| Compressor (HP) | 1/5 | 1/5 | 1/4+ | 1/3 | 1/3 | 1/5 | 1/5 |
| Power (V-Hz-Ph) | 115-60-1 | 115 -60-1 | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 |
| Temp. Range (°F) | 32 ~ 42 | 32~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | R-134A | R-134A | R-134A |
| Crated Weight (LBS) | 216 | 258 | 319 | 373 | 438 | 220 | 262 |
| Amps (A) | 4.10 | 5.20 | 5.20 | 3.98 | 4.11 | 4.50 | 5.20 |
| Ext. Dimensions (W x D x H* inches) | 27 3/4 x 31 1/2 x 37 1/2 | 35 5/8 x 31 1/2 x 37 1/2 | 47 1/2 x 31 1/2 x 37 1/2 | 59 1/8 x 31 1/2 x 37 1/2 | 71 1/8 x 31 1/2 x 37 1/2 | 27 3/4 x 35 1/4 [†] x 37 1/2 | 35 5/8 x 35 1/4 [†] x 37 1/2 |

| | Back Mount Mega-Top | | а-Тор | Back Mount Open Top Prep Tables | | | | oles |
|--|--|--|------------------------------|---------------------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Model | EPBR2 | EPBWR2 | EPBR3 | EOTP1 | EOTPS2 | EOTP2 | EOTPW2 | EOTP3 |
| Capacity(Cu. Ft.) | 11.8 | 15 | 18.3 | 6.5 | 8.5 | 11.8 | 15 | 18.3 |
| Door(s) | 2 | 2 | 3 | 1 | 2 | 2 | 2 | 3 |
| Shelves | 2 | 2 | 3 | 1 | 2 | 2 | 2 | 3 |
| Pans | 1/6 x 18 | 1/6 x 24 a | 1/6 x 30 a | 1/6 x 12 ^a | 1/6 x 12 | 1/6 x 18 | 1/6 x 24 | 1/6 x 30 |
| Compressor (HP) | 1/4 | 1/3 | 1/3 | 1/5 | 1/5 | 1/4+ | 1/3 | 1/3 |
| Power (V-Hz-Ph) | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 | 115 -60-1 | 115-60-1 | 115-60-1 | 115-60-1 |
| Temp. Range (°F) | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | R-134A | R-134A | R-134A | R-134A |
| Crated Weight (LBS) | 325 | 381 | 445 | 203 | 247 | 302 | 354 | 407 |
| Amps (A) | 5.20 | 3.98 | 4.11 | 4.50 | 5.20 | 5.20 | 3.98 | 4.11 |
| Ext. Dimensions (W x D x H* inches) | 47 1/2 x 35 1/4 [†] x 37 1/2 | 59 1/8 x 35 1/4 [†] 37 1/2 | 71 1/8 x 35 1/4† x 37 1/2 | 27 3/4 x 31 1/2 x 31 5/8 | 35 5/8 x 31 1/2 x 31 5/8 | 47 1/2 x 31 1/2 x 31 5/8 | 59 1/8 x 31 1/2 x 31 5/8 | 71 1/8 x 31 1/2 x 31 5/8 |

| | Drawered Sandwich Prep Tables | | | | |
|--|-------------------------------|--------------------------|--------------------------|------------------------------|--------------------------|
| Model | EPBNR1-D2 | EPBNSR2-D2 | EPBNR2-D4 | EPBNWR2-D4 | EPBNR3-D2 |
| Capacity(Cu. Ft.) | 6.5 | 8.5 | 11.8 | 15 | 18.3 |
| Doors & Drawers | 2(DR) | 2(DR) | 4(DR) | 4(DR) | 1(D), 2(DR) |
| Shelves | - | - | - | - | 1 |
| Pans | 1/6 x 8 ^a | 1/6 x 8 | 1/6 x 12 | 1/6 x 16 ^{a} | 1/6 x 18 |
| Compressor (HP) | 1/5 | 1/5 | 1/4+ | 1/3 | 1/3 |
| Power (V-Hz-Ph) | 115-60-1 | 115 -60-1 | 115-60-1 | 115-60-1 | 115-60-1 |
| Temp. Range (°F) | 32 ~ 42 | 32~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | R-134A |
| Crated Weight (LBS) | 242 | 282 | 364 | 421 | 466 |
| Amps (A) | 4.10 | 5.20 | 5.20 | 3.98 | 4.11 |
| Ext. Dimensions (W x D x H* inches) | 27 3/4 x 31 1/2 x 37 1/2 | 35 5/8 x 31 1/2 x 37 1/2 | 47 1/2 x 31 1/2 x 37 1/2 | 59 1/8 x 31 1/2 x 37 1/2 | 71 1/8 x 31 1/2 x 37 1/2 |

* Ext. height does not include 5" for casters. I + Ext. depth includes 9 1/8" cutting board.

a Pan count applicable for units manufactured from April 2016.

Drawer pans are not include for Drawered Sandwich Prep Tables.

Specifications subject to change without notice.

Specifications



| | Side Mount Sandwich Prep Tables | | | | |
|--|---------------------------------|--------------------------|--------------------------|--------------------------|--|
| Model | EPR1 | EPR2 | EPWR2 | EPR3 | |
| Capacity(Cu. Ft.) | 9 | 13 | 15 | 23 | |
| Doors & Drawers | 1 | 2 | 2 | 3 | |
| Shelves | 2 | 4 | 4 | 6 | |
| Pans | 1/6 x 8 | 1/6 x 12 | 1/6 x 16 | 1/6 x 18 | |
| Compressor (HP) | 1/4+ | 1/4+ | 1/4+ | 1/3 | |
| Power (V-Hz-Ph) | 115-60-1 | 115 -60-1 | 115-60-1 | 115-60-1 | |
| Temp. Range (°F) | 32 ~ 42 | 32~ 42 | 32 ~ 42 | 32 ~ 42 | |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | |
| Crated Weight (LBS) | 267 | 340 | 363 | 434 | |
| Amps (A) | 3.52 | 4.37 | 4.37 | 5.24 | |
| Ext. Dimensions (W x D x H* inches) | 35 5/8 x 31 1/2 x 37 1/2 | 47 1/2 x 31 1/2 x 37 1/2 | 59 1/8 x 31 1/2 x 37 1/2 | 71 1/8 x 31 1/2 x 37 1/2 | |

| Model | Pizza Prep Tables | | | | |
|---|--------------------------|--------------------------|--------------------------|--------------------------|--|
| Model | EPPR1 | EPPSR2 | EPPR2 | EPPR3 | |
| Capacity(Cu. Ft.) | 9 | 15 | 23 | 30 | |
| Doors | 1 | 2 | 2 | 3 | |
| Shelves | 2 | 4 | 4 | 6 | |
| Pans | 1/3 x 4 | 1/3 x 7 | 1/3 x 9 | 1/3 x 12 | |
| Compressor (HP) | 1/4+ | 1/3 | 1/3 | 1/3+ | |
| Power (V-Hz-Ph) | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 | |
| Temp. Range (°F) | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | |
| Crated Weight (LBS) | 290 | 394 | 445 | 619 | |
| Amps (A) | 3.97 | 6.30 | 6.30 | 6.33 | |
| Ext. Dimensions (W x D [†] x H* inches) | 35 5/8 x 36 1/2 x 36 1/4 | 59 1/8 x 36 1/2 x 36 1/4 | 70 7/8 x 36 1/2 x 36 1/4 | 93 1/8 x 36 1/2 x 36 1/4 | |

| | Drawered Pizza Prep Tables | | | | |
|---|----------------------------|----------------------|----------------------|--------------------------|--------------------------|
| Model | EPPR1-D2 | EPPR2-D2 | EPPR2-D4 | EPPR3-D2 | EPPR3-D4 |
| Capacity(Cu. Ft.) | 9 | 23 | 23 | 30 | 30 |
| Doors & Drawers | 2(DR) | 1(D), 2(DR) | 4(DR) | 2(D), 2(DR) | 1(D), 4(DR) |
| Shelves | - | 2 | - | 4 | 2 |
| Pans | 1/3 x 4 | 1/3 x 9 | 1/3 x 9 | 1/3 x 12 | 1/3 x 12 |
| Compressor (HP) | 1/4+ | 1/3 | 1/3 | 1/3+ | 1/3+ |
| Power (V-Hz-Ph) | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 | 115-60-1 |
| Temp. Range (°F) | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 | 32 ~ 42 |
| Refrigerant | R-134A | R-134A | R-134A | R-134A | R-134A |
| Crated Weight (LBS) | 309 | 487 | 488 | 610 | 649 |
| Amps (A) | 3.97 | 6.30 | 6.30 | 6.33 | 6.33 |
| Ext. Dimensions (W x D [†] x H [*] inches) | 35 5/8 x 36 1/2 x 36 1/4 | 71 x 36 1/2 x 36 1/4 | 71 x 36 1/2 x 36 1/4 | 93 1/4 x 36 1/2 x 36 1/4 | 93 1/4 x 36 1/2 x 36 1/4 |

* Exterior height does not include 5" for casters. † Exterior depth includes 19 1/4" cutting board.

a Pan count applicable for units manufactured from April 2016.

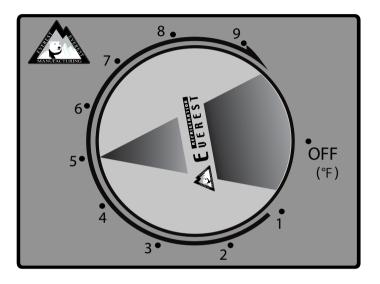
Drawer pans are not include for Drawered Pizza Prep Tables.

Specifications subject to change without notice.



[Analog Temperature Knob Setting]

Applicable models: EPBNR1, EPBNSR2, EPBNR2, EPBNWR2, EPBNR3, EPBNR1-D2, EPBNSR2-D2, EPBNR2-D4, EPBNWR2-D4, EPBNR3-D2, EPBR1, EPBSR2, EPBR2, EPBWR2, EPBR3, EOTP1, EOTPS2, EOTP2, EOTPW2, EOTP3



[Temperature Setting Range]

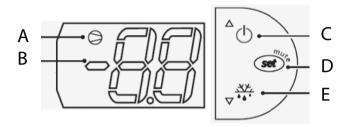
| Setting Range | Comp. | REF (°F) |
|---------------|-------|----------|
| 1~3 | On | 48 |
| 1~5 | Off | 41 |
| . с | On | 39 |
| 3 ~ 5 | Off | 31 |
| 6 0 | On | 30 |
| 6~9 | Off | 21 |

* Factory Recommended Setting: "5"



[Digital Temperature Setting]

Applicable models: EPR1, EPR2, EPWR2, EPR3, EPPR1, EPPSR2, EPPR2, EPPR3, EPPR1-D2, EPPR2-D2, EPPR2-D4, EPPR3-D2, EPPR3-D4



* LED Display

- A Operation of compressor
- B Current cabinet temperature
 - * Control Buttons
- C Power button
- D Temperature setting button
- E Defrost button

* How to set desired temperature

Step 1 Press and hold " D " button until the LED displays " set " symbol and a number consecutively. The number is the previous setting temperature (recommended setting is 35°F). When the number is flashing, release the button.

Caution: If "**PS**" symbol appears on the LED, it means that you pressed and held "**D**" button too long. Release it, and then press "**D**" button twice to restart the temperature setting.

Step 2 While flashing the number, set your desired temperature by pressing " **C** " (high) or " **E** " (low) button. The number increases or decreases by a decimal point.

Note: Your new setting temperature should be in the range of between 32 $^\circ F$ and 42 $^\circ F.$

Step 3 Press " **D** " button to get out of the setting mode. The LED will show the current cabinet temperature.



Back Mount Sandwich Preparation Tables

EPBNR1 / EPBNR1-D2









1/6

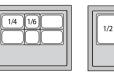


[Standard: (8) 1/6 size pans w/ 3 pan dividers]

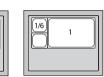
EPBNSR2 / EPBNSR2-D2



1/4 1/6 1/3



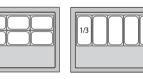
1/6



[Standard: (8) 1/6 size pans w/ 3 pan dividers]

EPBNR2 / EPBNR2-D4





| 1/2 | |
|-----|--|
| | |
| | |

| 1 | |
|---|--|
| | |

[Standard: (12) 1/6 size pans w/ 5 pan dividers]



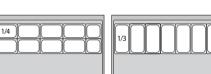
1/6

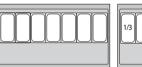
1/4

EPBNWR2 / EPBNWR2-D4



[Standard: (16) 1/6 size pans / 7 pan dividers]

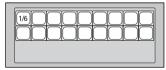




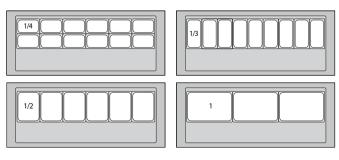




EPBNR3 / EPBNR3-D2



[Standard: (18) 1/6 size pans w/ 8 pan dividers]

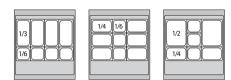




Back Mount Mega-Top Sandwich Prep. Table, Open Top Prep. Table

EPBR1 / EOTP1



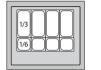


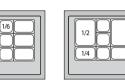
1/4

[Standard: (12) 1/6 size pans w/ 3 pan dividers]

EPBSR2 / EOTPS2

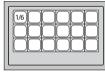


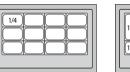




[Standard: (12) 1/6 size pans w/ 3 pan dividers]

EPBR2 / EOTP2







| 1/2 | | |
|-----|--|--|
| 1/4 | | |

[Standard: (18) 1/6 size pans w/ 5 pan dividers]

EPBWR2 / EOTPW2



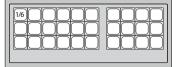


|--|

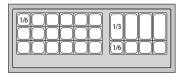


[Standard: (24) 1/6 size pans w/ 7 pan dividers]

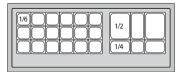
EPBR3 / EOTP3



[Standard: (30) 1/6 size pans w/ 9 pan dividers]







Pan Configurations - Continued

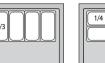


Side Mount Sandwich Preparation Tables

EPR1











[Standard: (8) 1/6 size pans w/ 3 pan dividers] 6" Depth

EPR2









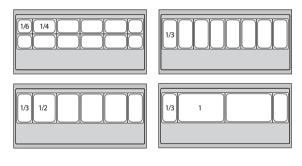


[Standard: (12) 1/6 size pans w/ 5 pan dividers] 6" Depth

EPWR2

|--|

[Standard: (16) 1/6 size pans w/ 7 pan dividers] 6" Depth



EPR3



[Standard: (18) 1/6 size pans w/ 8 pan dividers] 6" Depth











Pizza Preparation Tables

EPPR1 / EPPR1-D2





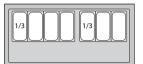




|--|

[Standard: (4) 1/3 size pans w/ 3 pan dividers] 6" Depth

EPPSR2

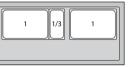


[Standard: (7) 1/3 size pans w/ 5 pan dividers] 6" Depth

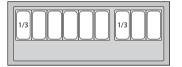


 $1/\epsilon$

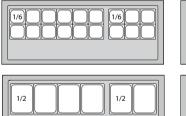




EPPR2 / EPPR2-D2 / EPPR2-D4



[Standard: (9) 1/3 size pans w/ 7 pan dividers] 6" Depth







EPPR3 / EPPR3-D2 / EPPR3-D4



[Standard: (12) 1/3 size pans w/ 9 pan dividers] 6" Depth



1/6





 $1/\epsilon$

Pan Configurations - Continued



Drawered Undercounter Refrigerator

Drawer pans are not included in this product as standard, Customers need to purchase them separately. *Custom pan dividers required to fit standard full sized pans. Contact manufacturer for details.



[Standard: (1) pan divider per drawer included]







Top Drawer Pan Depth 6"

ETBR2-D4

[Standard: (1) pan divider per drawer included]





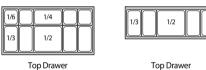
Top Drawer Pan Depth 4"





ETBR3-D2

[Standard: (4) pan dividers per drawer included



Pan Depth 4"

Top Drawer Pan Depth 6"

Drawered Pizza Prep. Tables

Drawer pans are not included in this product as standard, Customers need to purchase them separately. *Custom pan dividers required to fit standard full sized pans. Contact manufacturer for details.

EPPR1-D2





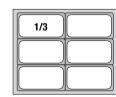
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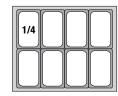
[Standard: (1) Pan divider per drawer included] / 6" Depth

EPPR2-D2, EPPR2-D4, EPPR3-D2, EPPR3-D4









| 1/6 | | |
|-----|--|--|
| | | |
| | | |

[Standard: (1) Pan divider per drawer included] / 6" Depth



[Standard: (2) pan dividers per drawer included

1/4 1/6 1/2 1/3

FTBSR2-D2

ETBWR2-D4

1/2 1/3

1/6 1/4



Top Drawer Pan Depth 4"

Top Drawer Pan Depth 6"

1/3



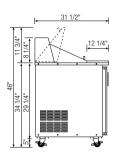


Top Drawer Pan Depth 4"

Top Drawer Pan Depth 6"



Back Mount Sandwich Prep. Tables



52 7/8

8 1/4

29 1/4"

34 1/4

1/6

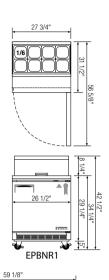
28 1/2

47 1/2"

1"

1/6

22 3/4"



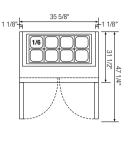
31 1/2"

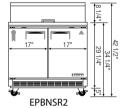
8 1/4

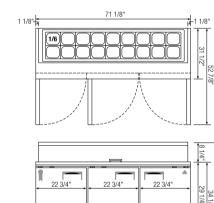
29 1/4"

34 1/4

59 5/8







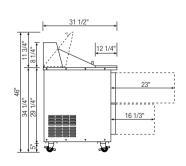
EPBNR3

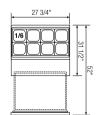
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Drawered Sandwich Prep. Tables

22 3/4

EPBNR2

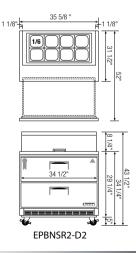




28 1/2

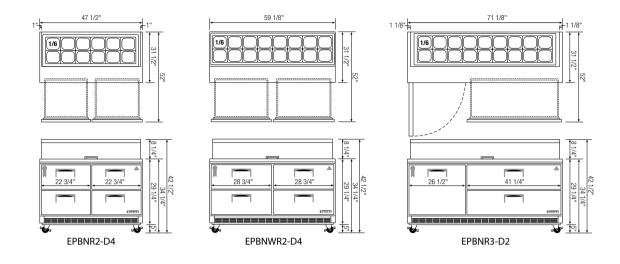
EPBNWR2



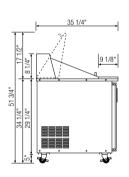


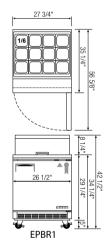
Product Drawings

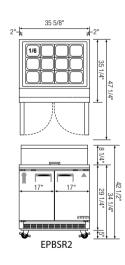


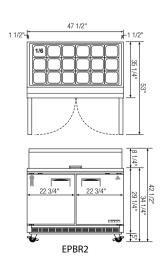


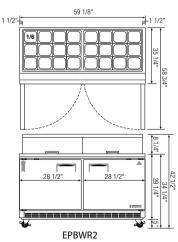
Back Mount Mega-Top Sandwich Prep. Tables

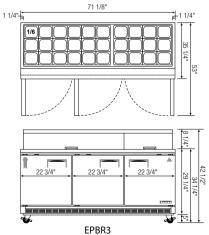






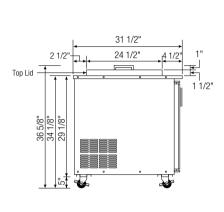


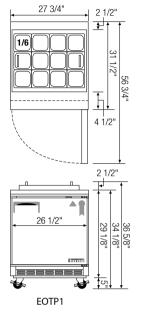


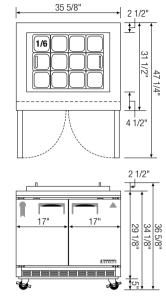




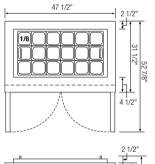
Back Mount Open Top Prep. Tables

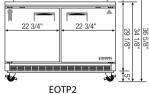


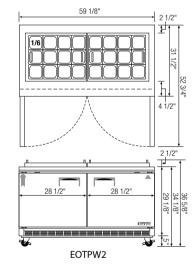


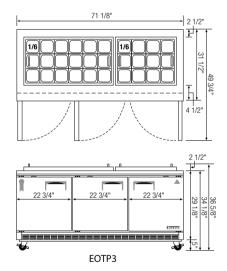


EOTPS2



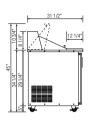


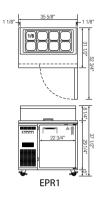


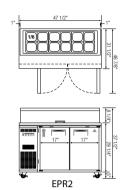


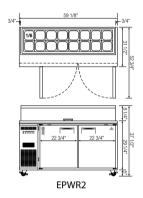


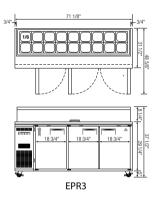
Side Mount Sandwich Prep. Tables



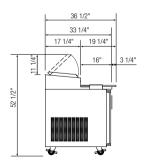


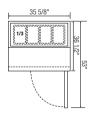




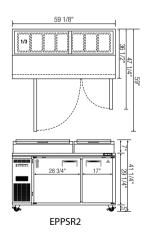


Pizza Prep. Tables



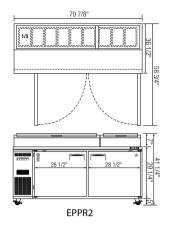


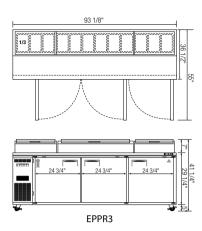




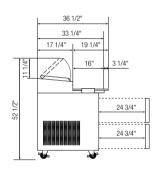
Product Drawings





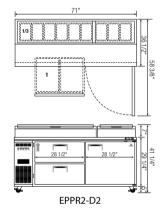


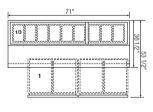
Drawered Pizza Prep. Tables



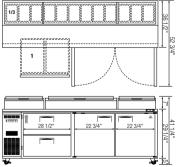






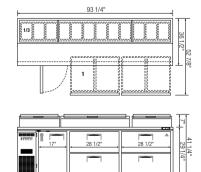






93 1/4"

EPPR3-D2





26 10



The warranty card below must be submitted to Everest within thirty (30) days of purchase.

| WARRANTY REGISTRATION CARD | | | | | |
|---|--|--|--|--|--|
| Business Name : | Telephone : () | | | | |
| Address : | | | | | |
| City : State | Zip: | | | | |
| Place of Purchase : | Date Purchased : Date Installed : | | | | |
| Model No : | Cabinet Serial No : | | | | |
| 3 [*] YEAR PARTS and LABOR WARRANTY (Applicable to units purchased after July 1, 2014.) 5 YEAR COMPRESSOR WARRANTY | | | | | |
| Name of Business Owner : | Date : | | | | |
| Signature of Business Owner : | | | | | |
| | * Terms may vary. Contact Everest for further details. | | | | |



EVEREST LIMITED WARRANTY

EVEREST warrants to the original purchaser of every new EVEREST unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by EVEREST and upon proper installation and start-up in accordance with the instruction packet supplied with each unit. Our obligation under this warranty is limited to a period of three (3)* years from the date of original installation or thirty six (36)* months after shipment date from EVEREST, whichever occurs first (applicable to units purchased after July 1, 2014). Any part covered under this warranty that is determined by EVEREST to have been defective within three (3)* years of original installation or thirty six (36)* months after shipment do the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by EVEREST.

WARRANTY CLAIMS

All warranty claims for labor or parts must be made directly through EVEREST. All claims shall include: unit model number, cabinet serial number, proof of new product purchase, installation date, and all pertinent information related to the reported defect. For compressor warranty claims, the compressor tag shall be returned to EVEREST along with the above listed information.

WARRANTY EXCLUSIONS

EVEREST's sole obligation under this warranty is limited to either the repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- A. NON WARRANTY PARTS. EVEREST excludes specific parts exposed to normal wear and tear. These parts include, but are not limited to, lamps, gaskets, casters, shelves and shelf clips, pans, bin and pan dividers and airflow guards.
- B. INDIRECT OR CONSEQUENTIAL DAMAGE. EVEREST does not warrant economic loss, profit loss, or special, indirect or conse quential damages including without limitation, losses or damages arising from food or product spoilage claims caused by refrigeration failure.
- C. IMPROPER USAGE. EVEREST is not responsible for parts or labor coverage for component failure and or other damages resulting from improper usage, installation or failure to clean and/or maintain the unit as set forth in the user's manual provided with this unit. All EVEREST units are designed for commercial use, not for residential use. Warranty is invalid if the unit is installed in a residence.
- D. WARRANTY IS NOT TRANSFERRABLE. Warranty is limited to only the original purchaser/user to which the unit was delivered. Warranty does not transfer with change of ownership.
- E. ALTERATION, NEGLECT, MISUSE, ABUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. EVEREST is not responsible for malfunctions due to alteration, neglect, misuse, abuse, accident, damage during transit or installation, fire, flood, storm, and/or other acts of God. EVEREST is not responsible for any improper electrical connections resulting from electrical power failure, the use of extension cords, and low voltage or voltage drops to the unit.
- F. UNAUTHORIZED MODIFICATION. EVEREST is not responsible for the repair or replacement of failed or damaged components resulting from unauthorized modifications to units or the use of non- standard parts without prior written approval from EVEREST.
- G. OUTSIDE THE U.S. This warranty does not apply to any parts and/or labor warranty claims made on units sold or used outside of the United States.

FIVE (5) YEAR COMPRESSOR WARRANTY

In addition to the warranty set forth above, EVEREST warrants the hermetically sealed compressor for five (5) years, not to exceed sixty (60) months from the unit's date of shipment from EVEREST. To qualify for a compressor warranty claim, the replacement compressor must have been purchased directly from EVEREST. Claimants must submit the compressor warranty form, original compressor and electrical components to EVEREST. Additionally, examination by EVEREST must confirm the compressor and electrical components to be defective as claimed. This compressor warranty does not apply to shipping and labor costs or other parts whether electrical or mechanical.

These warranties are exclusive and in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on our part, and we neither assume nor authorize any other person to assume for us any other obligation or liability in connection with the sale of said refrigeration units or any part thereof.

* Terms may vary. Contact Everest for further details.









A Step Above the Standard

201 W. Artesia Blvd., Compton CA 90220 Tel : 310-323-6586, 800-444-6285 Fax : 310-323-7524, 310-761-1127

Visit our website at www.EVERESTref.com