

Client	Quantity
Project	Position

Roll-in

Model: J160/2MV Cod: J11160200701



Technical data

Gross capacity:	1679 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Climate class:	4
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	350g
Defrost:	Hot gas
Valve:	Supplied standard with solenoid
Dimensions:	1620×815×2115 mm
Packing dimensions:	1650×920×2260 mm
Net / gross weight:	225 Kg / 251 Kg
Net / gross volume:	706 lt / 1679 lt
Voltage:	220-240 V - 50 Hz
Total rate:	390W - 1,8A
Cooling capacity:	713 W*
*:	Evap10°C Cond. +55°C

Features

Standard equipment:	LED lighting
Control:	Electronic, display flush with the panel
Doors:	1 aluminium door, self-closing with 105° latch, right-hand hinges
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	75 mm thickness - CFC/HCFC free
Exterior/interior finishing:	One-piece structure in AISI 304 stainless steel. Back in galvanized steel
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Snap-in chrome with integrated lock
Cosmo:	Predisposed for Cosmo Hub connection

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.



Accessories and variants

Alimentazione frequenza 60Hz

Trolley GN2/1 20 trays 598x660x1630 mm

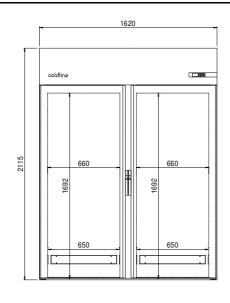
Cosmo cable connection kit

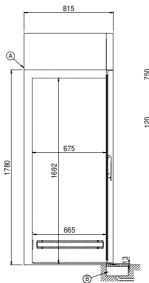
Other special voltage

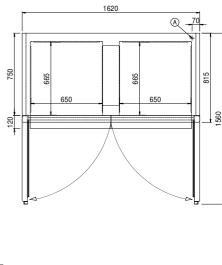
COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The cabinet, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

Technical draw







A: Power supply cable outlet

B: Condensation water drain

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