Client _____ Quantity _____

Project _____ Position _____

Snack GN counter 2 doors

Model: TP12/1M-490 **Cod:** T10281000204

Tavolo refrigerato Snack 2 porte, lunghezza 1200 mm, altezza corpo tavolo 490 mm, con piano. Unità refrigerante plug-in, classe energetica A, classe climatica 5 heavy duty e gas refrigerante ecologico R290. Range di temperatura -2°+8°C con refrigerazione ventilata. Dotazione: 1 griglia plastificata GN1/1. Ciascun vano è configurabile con cassettiere 1/1, 1/2+1/2. Evaporatore verniciato anticorrosione e sbrinamento a gas caldo. Spessore dell'isolamento 60 mm - HFO con elevate prestazioni isolanti e basso impatto ambientale (senza CFC, HCFC, HFC). Maniglia in acciaio inox AISI 304 e guarnizione magnetica della porta a tripla camera, facilmente sostituibile. Apertura porta reversibile, autochiudente con fermo a 105°. Interno/esterno in acciaio inox AISI 304 compreso schiena esterna. Angoli interni arrotondati per una facile pulizia. La base modulare rinforzata in acciaio colaminato consente l'installazione su ruote, piedini, zoccolo fisso o mobile. Sistema refrigerante sostituibile FSS - Fast Service System - per un service facile e veloce. Predisposto per collegamento a Cosmo - sistema di supervisione wi-fi da remoto - e connessione ModBus/RTU Rs485.



Technical data

Top:	With top
Gross capacity:	177 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Energetic class:	A
Energy efficiency index:	19,9
Annual consumption:	409 kW/h annum
24h consumption:	1,121 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	110g
Defrost:	Hot gas
Body height:	490 mm
Valve:	Supplied standard with solenoid
Dimensions:	1200×700×630 mm
Packing dimensions:	1395×800×998 mm
Net / gross weight:	105 Kg / 115 Kg
Net / gross volume:	105 lt / 177 lt
Voltage:	220-240 V - 50 Hz
Total rate:	250W - 1,15A
Cooling capacity:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	2 slides, 2 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	2 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
Racks and slides:	Stainless steel AISI 304
Feets:	AISI 304 stainless steel adjustable h 100/150 mm
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 previosly or subsequently sold.

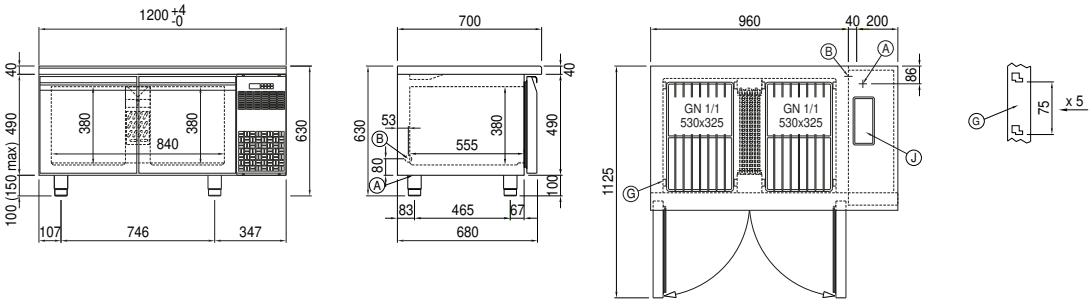
Accessories and variants

Drawers 1/1	Other special voltage
Drawers 1/2	Alimentazione frequenza 60Hz
Special size of technical compartment	Other special voltage
Drawers 1/1	Adjustable feet h 145/195 mm
Drawers 1/2	4 Swivel and brake castors h 128 mm
Technical compartment on the left	Brackets for GN pans for drawer
Lock with key for drawer 1/1	GN1/2 container + lids kit for drawer, h 150 mm
Special size of technical compartment	GN1/3 container + lids kit for drawer, h 150 mm
Technical compartment on the left	Bottles shelf, stainless steel coating for shelf 350
Lock with key for drawer 1/2	Stainless steel shelf GN1/1
RAL customisable colouring	Plastic coated shelf GN1/1
Lock with key for drawer 1/1	Pair of type C slides 505 mm
Lock with key for drawer 1/2	IP44 schuko socket with cover
Plug-in water unit	Serial interface, RS485 cable
Alimentazione frequenza 60Hz	Cosmo cable connection kit
RAL customisable colouring	Cosmo wifi connection kit
Plug-in water unit	Removable plinth GN 2D h 100 mm

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 counter, 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



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