

Client _____ Quantity _____
 Project _____ Position _____

Storage Vision counter with 3 doors

Model: TCS17/1MJ-710

Cod: T6030000201

Vision storage counter 3 doors, counter body height 710 mm, without top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. temperature range -5°+15°C. Adjustable ventilation 50-100% and adjustable humidity 45-95% for the chocolate function. 7" touch screen and operating mode with customisable recipes. Equipment: 21 pairs of slides for EN60x40 trays. It is equipped with the functions: storage, thawing, chocolate. Anti-corrosion treated evaporator and hot gas defrosting. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). AISI 304 stainless steel handle and magnetic triple chamber door gasket, easily replaceable. Reversible, self-closing door opening with 105° stop. AISI 304 stainless steel interior/exterior including external back. Rounded inner corners for easy cleaning. The reinforced modular base in colaminated steel allows installation on wheels, feet, mobile or masonry plinths. Cosmo: wi-fi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote monitoring of connected equipment.



Technical data

| | |
|--------------------------|---------------------------------|
| Top: | Without top |
| Max capacity: | 21 trays E |
| Gross capacity: | 607 lt |
| Temperature range: | -5°+15°C |
| Humidity range: | 90% - 40% (T°C > +4°C) |
| Refrigerant unit: | Plug-in |
| Energetic class: | D |
| Energy efficiency index: | 56,0 |
| Annual consumption: | 1544 |
| 24h consumption: | 4232 |
| Climate class: | 5 |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 110g |
| Defrost: | Hot gas |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2005×780×810 mm |
| Packing dimensions: | 2100×900×998 mm |
| Net / gross weight: | 150 Kg / 160 Kg |
| Net / gross volume: | 382 lt / 607 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 550W - 2,5A |
| Cooling capacity: | 565 W* |
| *: | Evap. -10°C Cond. +55°C |

Features

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|------------------------------|--|
| Functions: | Storage, chocolate, thawing, ice cream |
| Standard equipment: | 21 slides EN60x40 |
| Control: | 7" touch screen display with USB port |
| Doors: | 3 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 and interior AISI 304 stainless 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, quick release |
| Feets: | AISI 304 stainless steel adjustable h 100/150 mm |
| Cosmo: | Wi-Fi remote control system |

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.

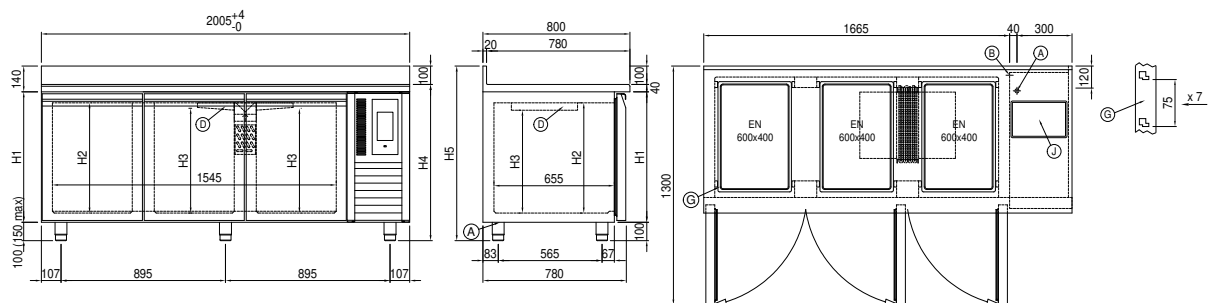
Accessories and variants

| | |
|-------------------------------------|--|
| RAL customisable colouring | Aluminium coated backingan EN60x40 h 20 mm |
| Plug-in water unit | Stainless steel shelf EN60x40 |
| Alimentazione frequenza 60Hz | Plastic coated shelf EN60x40 |
| Other special voltage | Pair of type L slides 402 mm EN |
| 6 Swivel and brake castors h 128 mm | Serial interface, RS485 cable |

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive wi-fi technology that allows VISION storage units to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

Technical draw



- | | | |
|------------------------------|--|---------------------|
| A: Power supply cable outlet | B: Condensation water drain | D: Airflow conveyor |
| G: Racks pitch | J: Automatic evaporation of condensing water | |