

| Client | Quantity |
|---------|----------|
| Project | Position |

Retarder-prover Vision counter with 3 doors

Model: TFA17/1MJ-760 Cod: T60362000802



Technical data

| Тор: | With top and splashback |
|--------------------------|---------------------------------|
| Max capacity: | 21 trays EN60x40 |
| Gross capacity: | 658 lt |
| Temperature range: | -6°+40°C |
| Humidity range: | 45% - 95% with humidifier |
| Humidifier: | Including |
| Refrigerant unit: | Plug-in |
| Energetic class: | D |
| Energy efficiency index: | 59,0 |
| Annual consumption: | 1690 |
| 24h consumption: | 4631 |
| Climate class: | 5 |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 110g |
| Defrost: | Hot gas |
| Body height: | 760 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2005×800×1000 mm |
| Packing dimensions: | 2100×900×998 mm |
| Net / gross weight: | 209 Kg / 219 Kg |
| Net / gross volume: | 418 lt / 658 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 550W - 2,5A |
| Cooling capacity: | 565 W* |
| *: | Evap10°C Cond. +55°C |

splashback. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. temperature range -6°+40°C. adjustable ventilation 25-100% and adjustable humidity 45-95%. 7" touch screen and operating mode with customisable recipes. Equipment: 21 pairs of slides for EN60x40 trays. It is equipped with the functions: retarded proving, manual proving, continuous cycle, 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.

Vision retarder prover 3 doors, counter body height 760 mm, top with

Features

| Functions: | Retarder prover, manual proving, continuous cycle, |
|------------------------------|--|
| i unctions. | 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
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage
Purity C Quell ST 50 filter cartridge

6 Swivel and brake castors h 128 mm

Aluminium coated backingan EN60x40 h 20 mm

Stainless steel shelf EN60x40

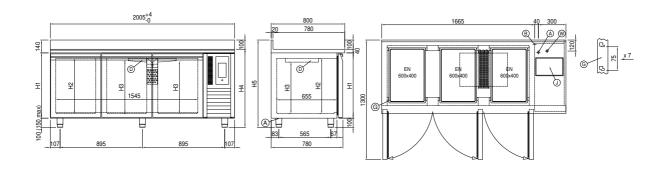
Plastic coated shelf EN60x40

Pair of type L slides 402 mm EN

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows VISION retarder provers 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



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