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Client	Quantity
Project	Position

Retarder-prover Vision counter with 3 doors

Model: TFA17/1MJ-660 Cod: T60362000803



Technical data

top and splashback ays E
ays E
t
40°C
- 95% with humidifier
ding
in
)
2
) (GWP=3)
gas
mm
lied standard with solenoid
5×800×900 mm
)×900×998 mm
Kg / 201 Kg
t / 557 lt
240 V - 50 Hz
N - 2,5A
W*
10°C Cond. +55°C

Features

Functions:	Retarder prover, manual proving, continuous cycle, 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 previosly or subsequently sold.

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Accessories and variants

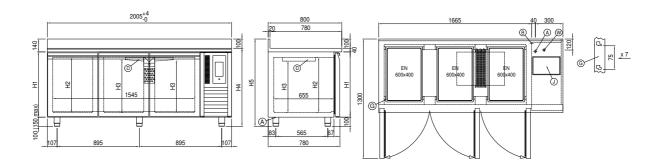
RAL customisable colouring	6 S
Plug-in water unit	Alu
Alimentazione frequenza 60Hz	Sta
Other special voltage	Pla
Purity C Quell ST 50 filter cartridge	Pai

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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