

Client	Quantity
Proiect	Position

Display case for ingredients 1450 mm

Model: VP14/6NL Cod: V42141010001



Technical data

Gross capacity:	51 lt
Temperature range:	+2°+10°C
Refrigerant unit:	Plug-in
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	75g
Valve:	Supplied standard with solenoid
Dimensions:	1450×380×485 mm
Packing dimensions:	1510×450×473 mm
Net / gross weight:	55 Kg / 65 Kg
Net / gross volume:	/ 51 lt
Voltage:	220-240 V - 50 Hz
Total rate:	250W - 1,15A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Features

Control:	Electronic, display flush with the panel
Insulation:	30 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
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	Lid for GN1/3 pan
Other special voltage	Pan GN1/6 176x162x150 mm
1450 display case pans kit, GN1/3	Lid for GN1/6 pan
Wall clamps, 2 pieces	Pan GN1/9 176x108x100 mm
Kit of 4 stainless steel feets	Lid for GN1/9 pan
Cosmo cable connection kit	Pan GN2/8 325x132x150 mm
Cosmo wifi connection kit	Lid for GN2/8 pan
Pan GN1/2 325x265x150 mm	Brackets for pans 20 mm GN1/3
Lid for GN1/2 pan	Brackets for pans 25 mm GN1/3
Pan GN1/3 325x176x150 mm	Brackets for pans 30 mm GN1/3

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 display case for ingredients, 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

Condensation water drain

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