

Client _____ Quantity _____
Project _____ Position _____

Thaw.Pro 700 thawing cabinet

Model: A70/1D

Cod: A18070800101



Thaw.Pro 700 thawing cabinet, 1 door. Plug-in refrigeration unit, D energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Equipment: 10 pairs of slides, 10 GN2/1 stainless steel shelves, anti-odour door spacer, lock with key, led lighting. temperature range -6°+40°C. 4.3" touch screen with operating mode with customisable recipes, it is equipped with the functions: thawing, ozone sanitisation and storage. hot gas defrost. 75 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. One-piece structure, interior/exterior AISI 304 stainless steel; outside back, external base and inside technical compartment in galvanised/colaminated steel. Internal components (racks, slides, liquid collection trays and air diffuser) can be removed and washed in a dishwasher, rounded inner corners for easy cleaning. The reinforced modular base in colaminated steel allows installation on wheels, feet, mobile or masonry plinths. Replaceable refrigerant system FSS - Fast Service System - for quick and easy service. Cosmo: wi-fi connection for remote monitoring via Cosmo App. Hub for connecting Coldline counters and cabinets to Cosmo.

Technical data

Gross capacity:	601 lt
Temperature range:	-6°+40°C
Refrigerant unit:	Plug-in
Energetic class:	D
Energy efficiency index:	66,4
Annual consumption:	746 kW/h annum
24h consumption:	2,043 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	120 g
Defrost:	Hot gas
Valve:	Supplied standard with solenoid
Dimensions:	740×815×2085 mm
Packing dimensions:	835×930×2138 mm
Net / gross weight:	175 Kg / 185 Kg
Net / gross volume:	450 lt / 601 lt
Voltage:	220-240 V - 50 Hz
Total rate:	1360W - 6,2A
Cooling capacity:	668 W*
*:	Evap. -10°C Cond. +55°C

Features

Functions:	Thawing, storage, ozone sanitisation
Standard equipment:	10 slides GN2/1, 10 stainless steel GN2/1 shelves
Control:	4,3" touch screen display with USB port
Doors:	1 door, self-closing with a 105° stop, right hinged
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	75 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior and interior AISI 304 stainless steel. Back, base and internal technical compartment in galvanized/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:	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.

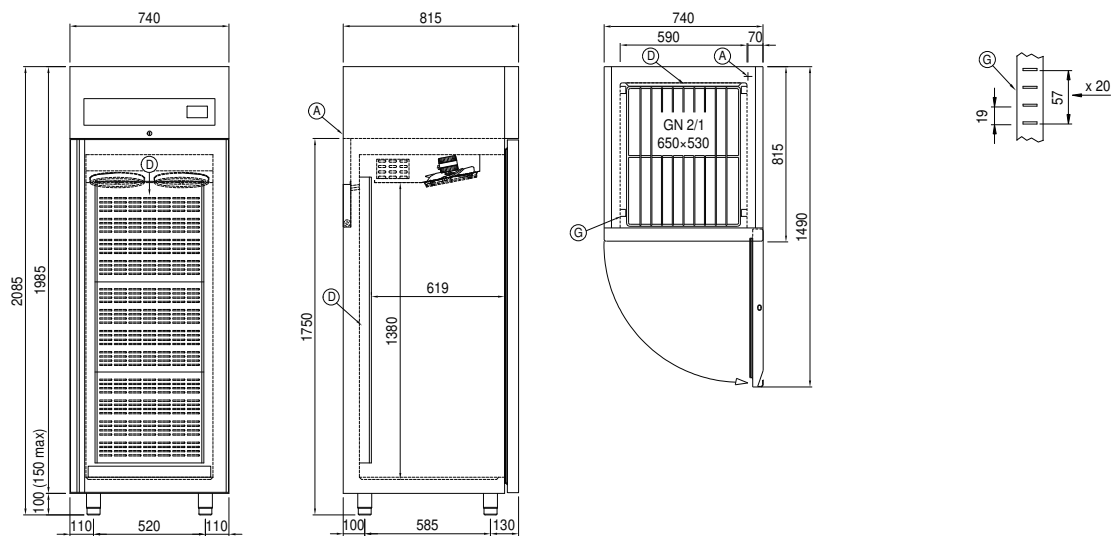
Accessories and variants

Frame for fixed masonry plinth	4 Swivel and brake castors h 128 mm
Alimentazione frequenza 60Hz	Stainless steel shelf GN2/1
Other special voltage	Pair of type L slides 605 mm

COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows THAW.PRO cabinet to be connected, updated and monitored from smartphones. THAW.PRO 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

D: Airflow conveyor

G: Racks pitch