

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

Smart 700 XL cabinet

Model: AS70/1NE Cod: A12070100102



Smart 700 XL refrigerated cabinet, 1 door. Plug-in refrigeration unit, A energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Equipment: 3 650x588 mm plastic coated shelves, lock with key. Temperature range $\,$ $0^{\circ}\text{+}10^{\circ}\text{C};$ ventilated refrigeration. The sturdy moulded slides, attached to the sides of the chamber, allow rapid repositioning of the XL shelves into the $7\,$ available levels, providing +10% extra storage space for ingredients and semifinished products. Anti-corrosion treated evaporator, off cycle automatic defrost. $75\ mm$ insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). PVC 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. 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. Predisposed for connection to Cosmo remote supervision system and ModBus/RTU Rs485 connection.

Technical data

| Gross capacity: | 601 lt |
|--------------------------|---------------------------------|
| Temperature range: | 0°+10°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | A |
| Energy efficiency index: | 24,8 |
| Annual consumption: | 354 kW/h annum |
| 24h consumption: | 0,970 kW/h/24h |
| Climate class: | 5 |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 90g |
| Defrost: | Off cycle automatic |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 740×815×2085 mm |
| Packing dimensions: | 835×930×2138 mm |
| Net / gross weight: | 130 Kg / 150 Kg |
| Net / gross volume: | 499 lt / 601 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 220W - 1,0A |
| Cooling capacity: | 406 W* |
| *: | Evap10°C Cond. +55°C |

Features

| Standard equipment: | 3 slides for 650x588 mm shelves, 3 plastic coated |
|------------------------------|--|
| | 650x588 mm shelves, lock with key |
| Control: | Electronic, display flush with the panel |
| 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: | In PVC |
| Racks and slides: | High-strength technopolymer guides fixed to the sides of the chamber |
| Feets: | AISI 304 stainless steel adjustable h 100/150 mm |
| 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 previouly or subsequently sold.



Accessories and variants

Alimentazione frequenza 60Hz
Other special voltage
Half doors Smart
Frame for fixed masonry plinth
Foot pedal kit

4 Swivel and brake castors h 128 mm

1 door LED lighting

Plastic coated shelf 650x588 mm

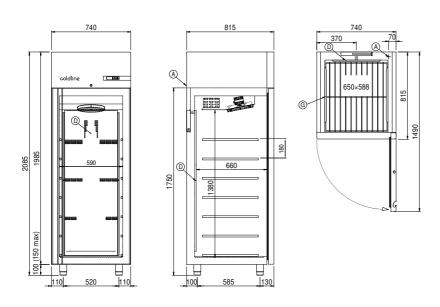
Serial interface, RS485 cable

Cosmo cable connection kit

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 cabinet, 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

D: Airflow conveyor

G: Racks pitch

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