

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:	23
Annual consumption:	329 kW/h annum
24h consumption:	0,9 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
	/40×813×2083 mm
Packing dimensions:	835×930×2138 mm
Packing dimensions: Net / gross weight:	
	835×930×2138 mm
Net / gross weight:	835×930×2138 mm 130 Kg / 150 Kg
Net / gross weight: Net / gross volume:	835×930×2138 mm 130 Kg / 150 Kg 499 lt / 601 lt
Net / gross weight: Net / gross volume: Voltage:	835×930×2138 mm 130 Kg / 150 Kg 499 lt / 601 lt 220-240 V - 50 Hz
Net / gross weight: Net / gross volume: Voltage: Total rate:	835×930×2138 mm 130 Kg / 150 Kg 499 lt / 601 lt 220-240 V - 50 Hz 220W - 1,0A

Features

Standard equipment:	3 griglie plastificate 650x588 mm Serratura con chiave
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:	Guide in tecnopolimero ad alta resistenza fissate ai fianchi della camera
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 previously 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

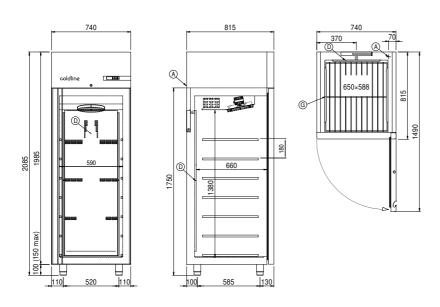
Serial interface, RS485 cable

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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