

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Master 700 XL cabinet

**Model:** AS70/1M

**Cod:** A14070200102



Master 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, led lighting. Temperature range -2°+8°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 semi-finished products. Anti-corrosion treated evaporator, 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. 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

<b>Gross capacity:</b>	601 lt
<b>Temperature range:</b>	-2°+8°C
<b>Refrigerant unit:</b>	Plug-in
<b>Energetic class:</b>	A
<b>Energy efficiency index:</b>	23,5
<b>Annual consumption:</b>	336 kW/h annum
<b>24h consumption:</b>	0,92 kW/h/24h
<b>Climate class:</b>	5
<b>Cooling gas:</b>	R290
<b>Defrost:</b>	Hot gas
<b>Valve:</b>	Supplied standard with solenoid
<b>Dimensions:</b>	740×815×2085 mm
<b>Packing dimensions:</b>	835×930×2138 mm
<b>Gross weight:</b>	150 Kg
<b>Voltage:</b>	220-240 V - 50 Hz
<b>Total rate:</b>	220 W
<b>Absorbed Current:</b>	1,0 A
<b>Cooling capacity:</b>	406 W*
<b>*:</b>	Evap. -10°C Cond. +55°C

### Features

<b>Standard equipment:</b>	3 griglie plastificate 650x588 mm Serratura con chiave
<b>Control:</b>	Electronic, display flush with the panel
<b>Doors:</b>	1 door, self-closing with a 105° stop, right hinged
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Insulation:</b>	75 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior and interior AISI 304 stainless steel. Back, base and internal technical compartment in galvanized/colaminated steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Guide in tecnopolimero ad alta resistenza fissate ai fianchi della camera
<b>Feets:</b>	AISI 304 stainless steel adjustable h 100/150 mm
<b>Cosmo:</b>	Predisposed for Cosmo Hub connection

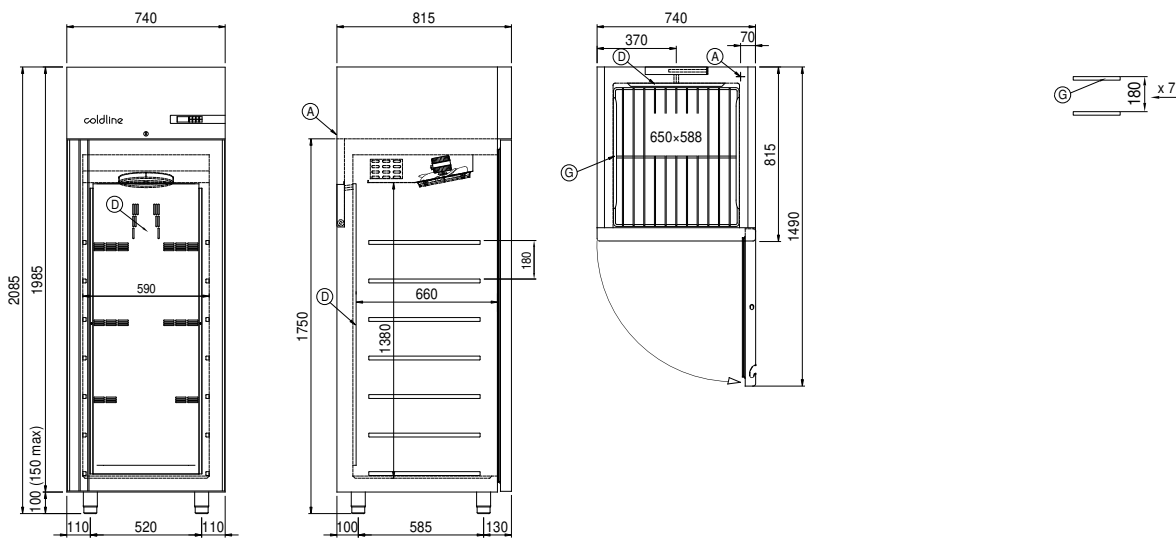
## Accessories and variants

Alimentazione frequenza 60Hz	Plug-in water unit
Other special voltage	Foot pedal kit
Half doors	4 Swivel and brake castors h 128 mm
Frame for fixed masonry plinth	Plastic coated shelf 650x588 mm
RAL customisable colouring	Serial interface, RS485 cable
Master Marine solutions	Cosmo cable connection kit
Predisposition for connection to CO2 remote control unit	Cosmo wifi 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