

Client _____ Quantity _____
 Project _____ Position _____

Master 700 XL cabinet

Model: AS70/1N

Cod: A14070100102



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 0°+10°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, off cycle automatic 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 galvanized/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:	740x815x2085 mm
Packing dimensions:	835x930x2138 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*
*:	Evap. -10°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:	Stainless steel AISI 304, 2 mm thick
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

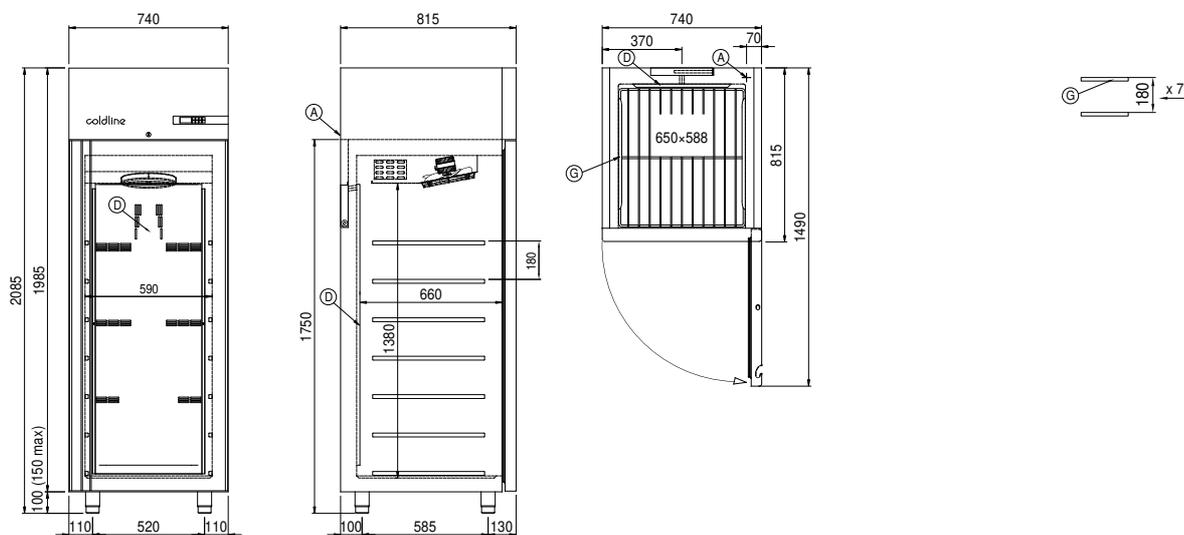
Accessories and variants

Special rack kit for drawers and shelves	Foot pedal kit
Alimentazione frequenza 60Hz	4 Swivel and brake castors h 128 mm
Other special voltage	Plastic coated shelf 650x588 mm
Half doors	Stainless steel drawer, h 150 mm 700/1400
Frame for fixed masonry plinth	Bottles shelf, stainless steel coating for shelf 700/1400
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