

Client	Quantity
Project	Position

Snack Arkis GN counter 1 door

Model: HS09/1BR-SVT-490 Cod: H80120000404



Technical data

Тор:	Without top
Gross capacity:	76 lt
Temperature range:	-15°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	490 mm
Valve:	Supplied standard with solenoid
Dimensions:	680×655×590 mm
Packing dimensions:	915×800×998 mm
Net / gross weight:	40 Kg / 50 Kg
Net / gross volume:	53 lt / 76 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	765W - 3,5A
Cooling capacity:	540 W*
*:	Evap30°C Cond. +55°C

Features

Control: Electronic, display flush with the panel Doors: 1 door with 180° opening Door gasket: Magnetic, triple chamber and easily replaceable Insulation: 60 mm thickness - CFC/HCFC free Exterior/interior finishing: Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.		
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Cosmo: Predisposed for Cosmo Hub connection	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.



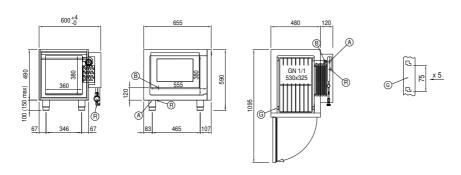
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	650W - 3,0A
Cooling gas:	R452A
Gross weight:	25,7 Kg
Dimensions:	500×330×295 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°C Cond. +55°C

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 counter, 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 B: Condensation water drain G: Racks pitch
- J: Automatic evaporation of R: Gas output pipes condensing water

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