

Client _____ Quantity _____

Project _____ Position _____

Saladette Arkis GN counter 3 doors

Model: HS17/1MDR-SVT200-710

Cod: H80330000211



Technical data

Top:	Without top
Gross capacity:	440 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1640×655×810 mm
Packing dimensions:	1875×800×998 mm
Net / gross weight:	100 Kg / 110 Kg
Net / gross volume:	/ 440 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	668 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	3 slides, 3 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	3 doors 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.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
Racks and slides:	Stainless steel AISI 304
Feets:	AISI 304 stainless steel adjustable h 100/150 mm
Cosmo:	Predisposed for Cosmo Hub connection

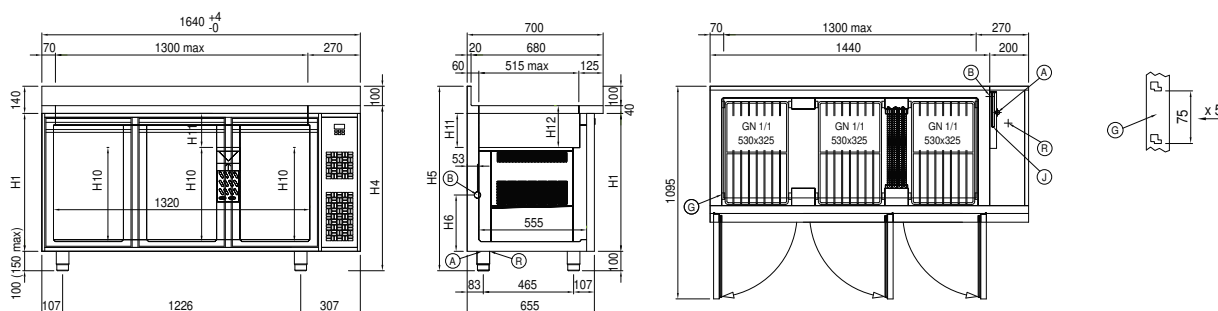
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap. -10°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 | D: Airflow conveyor |
| G: Racks pitch | J: Automatic evaporation of condensing water | R: Gas output pipes |

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.