

Client _____ Quantity _____
Project _____ Position _____

Snack Arkis GN counter 4 doors

Model: HP21/1MR-490

Cod: H80411000204



Technical data

Top:	With top
Gross capacity:	380 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	490 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×700×630 mm
Packing dimensions:	2355×800×998 mm
Net / gross weight:	160 Kg / 170 Kg
Net / gross volume:	210 lt / 380 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:	4 slides, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 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

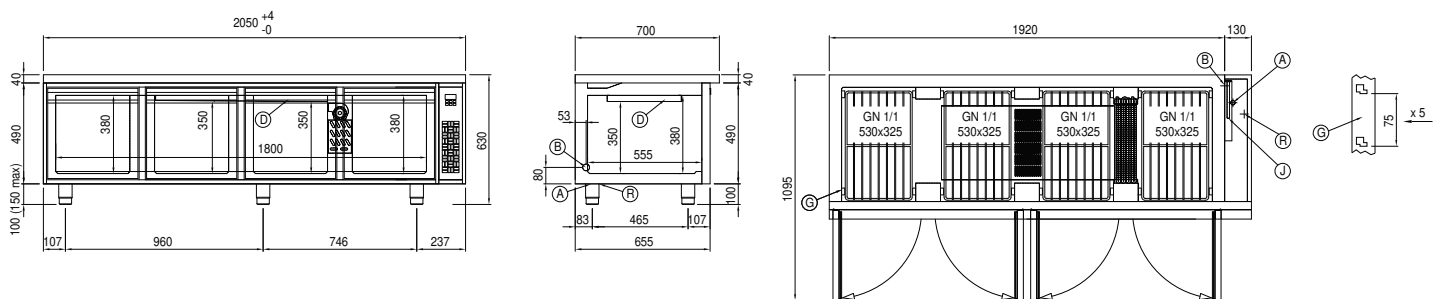
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Unit total rate :	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.