

Client _____ Quantity _____
 Project _____ Position _____

Master Fish 350 cabinet

Model: A30/1P

Cod: A14030300101



Master refrigerated Fish 350 cabinet, 1 door. Plug-in refrigeration unit, B energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Equipment: 3 GN1/1 ABS fish pans with false bottom, lock with key, led lighting, water drain. Temperature range -6°+40°C; ventilated refrigeration. 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

Gross capacity:	334 lt
Temperature range:	-6°+4°C
Refrigerant unit:	Plug-in
Energetic class:	B
Energy efficiency index:	33,1
Annual consumption:	324 kW/h annum
24h consumption:	0,89 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	75g
Defrost:	Hot gas
Valve:	Supplied standard with solenoid
Dimensions:	535×715×2085 mm
Packing dimensions:	835×830×2144 mm
Net / gross weight:	110 Kg / 130 Kg
Net / gross volume:	225 lt / 334 lt
Voltage:	220-240 V - 50 Hz
Total rate:	260W - 1,2A
Cooling capacity:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	3 slides for GN1/1 shelves, 3 abs GN1/1 pans, lock with key, LED lighting, water drain
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:	Stainless steel AISI 304
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	Stainless steel shelf GN1/1
Alimentazione frequenza 60Hz	Plastic coated shelf GN1/1
Other special voltage	Pair of type C slides 505 mm
Frame for fixed masonry plinth	Stainless steel drawer, h 150 mm 350
RAL customisable colouring	Bottles shelf, stainless steel coating for shelf 350
Master Marine solutions	Serial interface, RS485 cable
Predisposition for connection to CO2 remote control unit	Cosmo cable connection kit
Foot pedal kit	Cosmo wifi connection kit
4 Swivel and brake castors h 128 mm	ABS fish pan GN1/1 with perforated false bottom

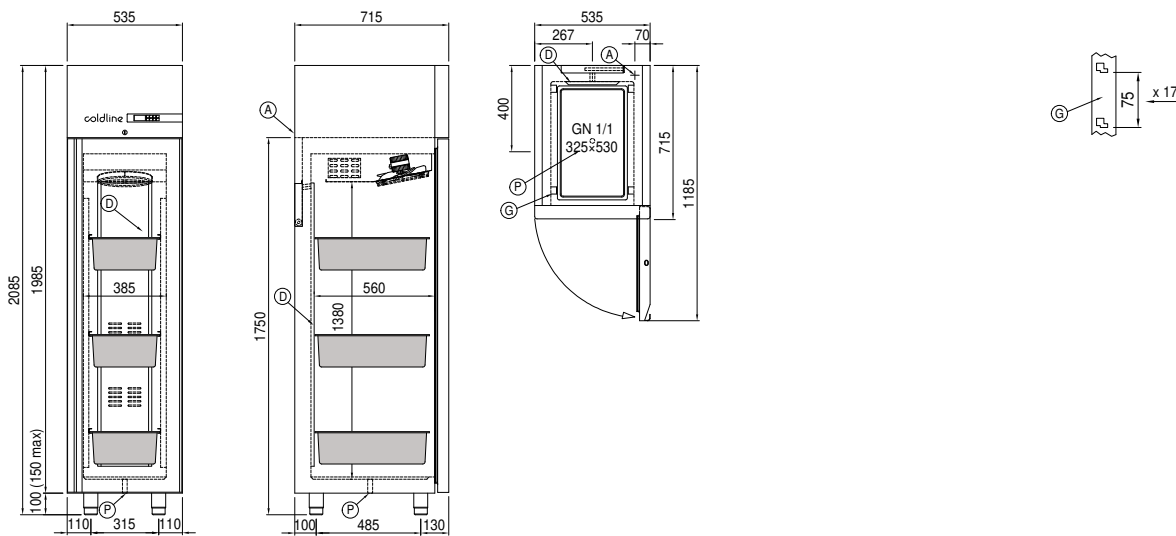
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Unit total rate :	330W - 1,5A
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450x300x270 mm
Packing dimensions:	470x330x300 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 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

P: Water drain