

Client _____ Quantity _____
 Project _____ Position _____

Master Fish Combi 700 cabinet

Model: A70/2PBR

Cod: A14071360201



Master Fish Combi 700 refrigerated cabinet, 2 doors, 2 separate compartments with 2 operating temperatures. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 2 GN2/1 plastic coated shelves and 4 GN1/1 ABS fish pans with false bottom, lock with key, led lighting, water drain. Temperature range compartment A: -6°+4°C; compartment B: -18°-22°C; ventilated refrigeration. Anti-corrosion treated evaporator, Electric 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:	562 lt
Temperature range:	-6°+4°C/-18°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	740×815×2085 mm
Packing dimensions:	835×930×2138 mm
Gross weight:	155 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	1530 W
Absorbed Current:	7,0 A
Cooling capacity:	368 W*
Cooling capacity 2:	540 W*
*:	Evap. -10°C/-30°C Cond. +55°C

Features

Standard equipment:	4 coppie guida per griglie GN2/1 2 griglie GN2/1 4 vaschette abs GN1/1 Serratura con chiave Illuminazione LED Piletta di scarico
Control:	Electronic, display flush with the panel
Doors:	2 sportelli, autochiudenti con fermo a 105°, cerniere a destra
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

Alimentazione frequenza 60Hz	Stainless steel shelf GN2/1
Other special voltage	Plastic coated shelf GN2/1
Frame for fixed masonry plinth	Pair of type C slides 605 mm
RAL customisable colouring	Stainless steel drawer, h 150 mm 700/1400
Master Marine solutions	Bottles shelf, stainless steel coating for shelf 700/1400
Predisposition for connection to CO2 remote control unit	Serial interface, RS485 cable
Remote condensing unit EMT6144GK	Cosmo cable connection kit
Remote condensing unit NT2178GK	Cosmo wifi connection kit
4 Swivel and brake castors h 128 mm	ABS fish pan GN1/1 with perforated false bottom 2 pieces

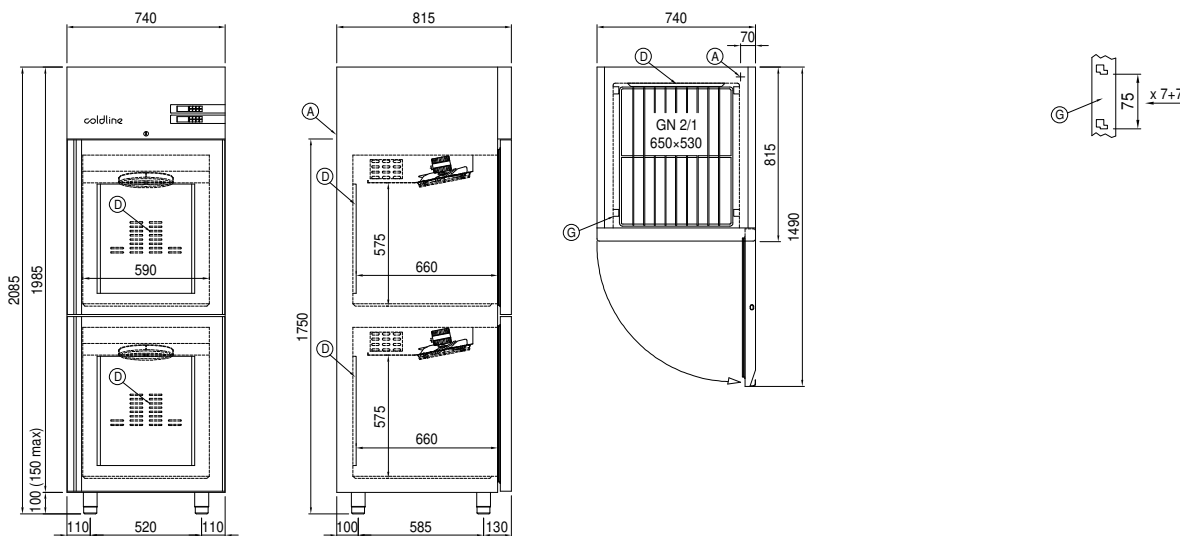
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R404-R452
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Packing dimensions:	470×330×300 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
- J:** Automatic evaporation of condensing water
- P:** Water drain