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Client	Quantity
Project	Position

Master 1200 cabinet

Model: A120/2B

Cod: A14120600201



Master 1200 refrigerated cabinet, 2 doors. Plug-in refrigeration unit, C energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Equipment: 3 53x53 cm plastic coated shelves, lock with key, led lighting. Temperature range -18°-22°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.

Features

Standard equipment:	6 slides for 53x53 cm shelves, 6 plastic coated 53x53 cm shelves, lock with key, LED lighting
Control:	Electronic, display flush with the panel
Doors:	2 doors, self-closing with a 105 $^{\rm o}$ 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

Technical data

Gross capacity:	1155 lt
Temperature range:	-18°-22°C
Refrigerant unit:	Plug-in
Energetic class:	C
Energy efficiency index:	49,2
Annual consumption:	2500 kW/h annum
24h consumption:	6,849 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	150g
Defrost:	Hot gas
Valve:	Supplied standard with solenoid
Dimensions:	1480×715×2085 mm
Packing dimensions:	1575×930×2144 mm
Net / gross weight:	210 Kg / 236 Kg
Net / gross volume:	733 lt / 1155 lt
Voltage:	220-240 V - 50 Hz
Total rate:	1000W - 4,6A
Cooling capacity:	692 W*
*:	Evap30°C Cond. +55°C

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 previosly or subsequently sold.

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Accessories and variants

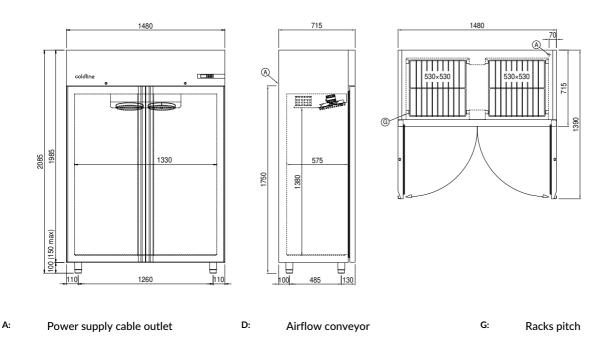
Alimentazione frequenza 60Hz	Foot pedal kit
Other special voltage	4 Swivel and brake caste
Half doors (4 doors)	Plastic coated shelf 53x
Frame for fixed masonry plinth	Pair of type C slides 505
RAL customisable colouring	Stainless steel drawer, h
Master Marine solutions	Bottles shelf, stainless s
Predisposition for connection to CO2 remote control unit	600/1200
	Intermediate shelf conn
Plug-in water unit	Serial interface, RS485 o
Double engine versions	Cosmo cable connectior

Foot pedal kit 4 Swivel and brake castors h 128 mm Plastic coated shelf 53x53 Pair of type C slides 505 mm Stainless steel drawer, h 150 mm 600/1200 Bottles shelf, stainless steel coating for shelf 600/1200 Intermediate shelf connection Serial interface, RS485 cable Cosmo cable connection kit

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



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