Client _____ Quantity _____

Project _____ Position _____

Master Fish Combi 1400 cabinet

Model: A140/3MPL **Cod:** A14140239301



Armadio refrigerato Master Fish Combi 1400, 3 porte, 2 vani separati con 2 temperature di funzionamento (vano A a L e vano B pesce). Unità refrigerante plug-in, classe energetica C, classe climatica 5 heavy duty e gas refrigerante ecologico R290. Dotazione: 3+2 griglie plastificate GN2/1 e 4 vaschette pesce ABS GN1/1 con falsofondo interno, serratura con chiave, illuminazione led, piletta di scolo. Range di temperatura vano A: -2°+8°C; vano B: -6°+4°C; refrigerazione ventilata. Evaporatore trattato anticorrosione, Sbrinamento a gas caldo. Spessore dell'isolamento 75 mm - HFO con elevate prestazioni isolanti e basso impatto ambientale (senza CFC, HCFC, HFC). Maniglia in acciaio inox AISI 304 e guarnizione magnetica della porta a tripla camera, facilmente sostituibile. Apertura porta reversibile, autochiudente con fermo a 105°. Struttura monoscocca, interno/esterno in acciaio inox AISI 304; schiena esterna, fondo esterno e interno vano tecnico in acciaio galvanizzato/colaminato. Angoli interni arrotondati per una facile pulizia. La base modulare rinforzata in acciaio colaminato consente l'installazione su ruote, piedini, zoccolo fisso o mobile. Sistema refrigerante sostituibile FSS - Fast Service System - per un service facile e veloce. Predisposto per collegamento a sistema di supervisione remoto Cosmo e connessione ModBus/RTU Rs485.

Technical data

Gross capacity:	1444 lt
Temperature range:	-2°+8°C/-6°+4°C
Refrigerant unit:	Plug-in
Energetic class:	C
Energy efficiency index:	45.2
Annual consumption:	885 kW/h annum
24h consumption:	2,425 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	105g
Defrost:	Hot gas
Valve:	Supplied standard with solenoid
Dimensions:	1480×815×2085 mm
Packing dimensions:	1575×930×2144 mm
Net / gross weight:	240 Kg / 250 Kg
Net / gross volume:	820 lt / 1444 lt
Voltage:	220-240 V - 50 Hz
Total rate:	480W - 2,2A
Cooling capacity:	533 W*
Cooling capacity 2:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	7 slides for GN2/1 shelves, 5 plastic coated GN2/1 shelves, 4 abs GN1/1 pans, lock with key, LED lighting, water drain
Control:	Electronic, display flush with the panel
Doors:	3 doors, self-closing, reversible with 105° stop
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

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.

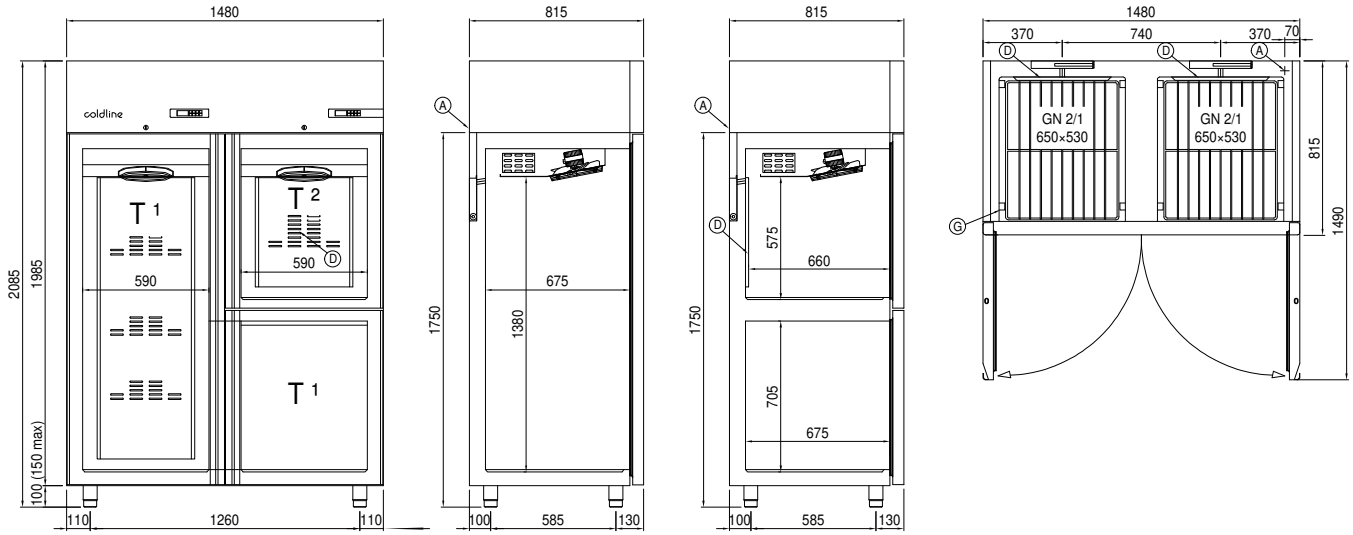
Accessories and variants

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

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

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