# coldline

Client Quantity Project Position

## Master Combi 1400 cabinet

Model: A140/3MMRL

Cod: A14141229301



Master refrigerated Combi 1400 cabinet, 3 doors, 2 separate compartments with 2 operating temperatures (L-shaped compartment A and half-door compartment B). Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3+2+2 GN2/1 plastic coated shelves, lock with key, led lighting. Temperature range compartment A: -2°+8°C; compartment B: -2°+8°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.

#### Features

Standard equipment:	7 slides for GN2/1 shelves, 7 plastic coated GN2/1 shelf, lock with key, LED lighting
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

### Technical data

Gross capacity:	1444 lt
Temperature range:	-2°+8°/-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	1480×815×2085 mm
Packing dimensions:	1575×930×2144 mm
Net / gross weight:	220 Kg / 230 Kg
Net / gross volume:	648+173 lt / 1444 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	1420W - 6,5A
Cooling capacity:	668 W*
Cooling capacity 2:	368 W*
*:	Evap10°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.

## coldline

### Accessories and variants

Stainless Plastic co
Pair of ty
Stainless
Bottles s
700/140
Serial int
Cosmo c
Cosmo v

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 700/14	100
Bottles shelf, stainless steel coating for s 700/1400	helf
Serial interface, RS485 cable	
Cosmo cable connection kit	
Cosmo wifi connection kit	

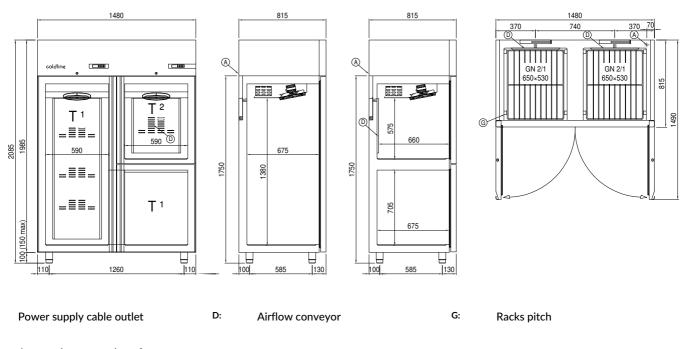
### Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"+Ø 1/4"
Pipe suction:	Ø 3/8"+Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°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**



J: Automatic evaporation of condensing water

A:

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