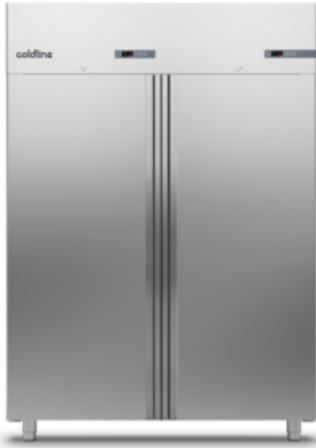


Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Master Fish Combi 1400 cabinet

Model: A140/2MPR

Cod: A14141230201



Master Fish Combi 700 refrigerated cabinet, 3 doors, 2 separate compartments with 2 operating temperatures. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3 GN2/1 plastic coated shelves and 6 GN1/1 ABS fish pans with false bottom, lock with key, led lighting. Temperature range compartment A: -2°+8°C; Compartment B: -6°+4°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:	1203 lt
Temperature range:	-2°+8°C/-6°+4°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	1480×815×2085 mm
Packing dimensions:	1575×930×2144 mm
Gross weight:	220 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	1420 W
Absorbed Current:	6,5 A
Cooling capacity:	448 W*
Cooling capacity 2:	448 W*
*:	Evap. -10°C Cond. +55°C

### Features

Standard equipment:	6 slides for GN2/1 shelves, 3 plastic coated GN2/1 shelves, 6 abs GN1/1 pans, lock with key, LED lighting, water drain
Control:	Electronic, display flush with the panel
Doors:	2 doors, 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

Alimentazione frequenza 60Hz	Stainless steel shelf GN2/1
Other special voltage	Plastic coated shelf GN2/1
Half doors (4 doors)	Pair of type C slides 605 mm
Frame for fixed masonry plinth	Stainless steel drawer, h 150 mm 700/1400
RAL customisable colouring	Bottles shelf, stainless steel coating for shelf 700/1400
Master Marine solutions	Serial interface, RS485 cable
Predisposition for connection to CO2 remote control unit	Cosmo cable connection kit
Remote condensing unit EMT6165GK	ABS fish pan GN1/1 with perforated false bottom 2 pieces
4 Swivel and brake castors h 128 mm	R134a valve

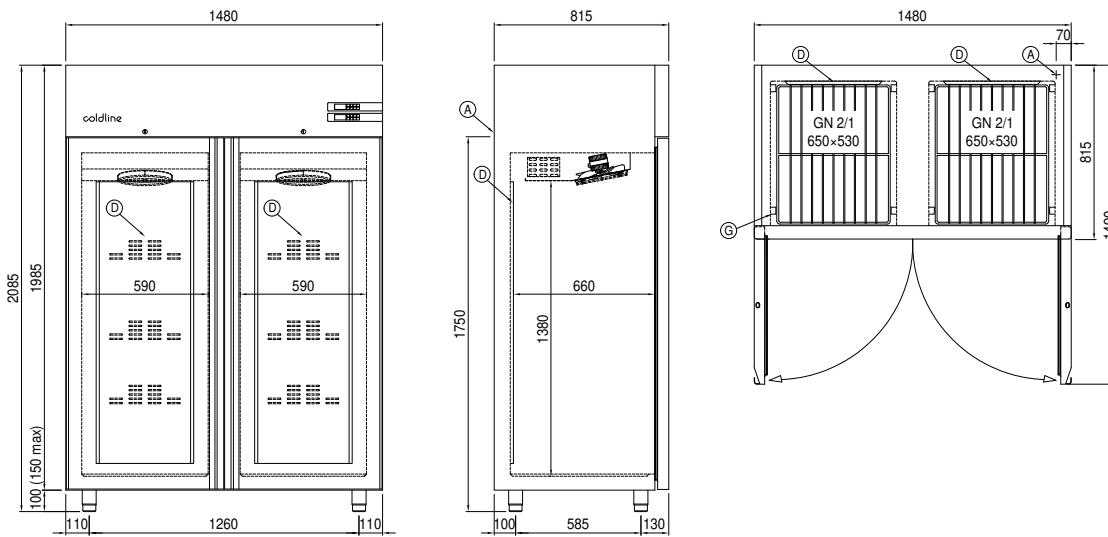
## Remote unit technical data

<b>Voltage:</b>	220-240 V - 50 Hz
<b>Cooling gas:</b>	R452A
<b>Gross weight:</b>	17 Kg
<b>Dimensions:</b>	450×300×270 mm
<b>Packing dimensions:</b>	470×330×300 mm
<b>Cooling capacity:</b>	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