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Client		Quantity	
Project		Position	

Master Fish Combi 1400 cabinet

Model: A140/3MPBR   **Cod:** A14141236301

Master Fish Combi 700 refrigerated cabinet, 3 doors, 3 separate compartments with 3 operating temperatures. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3+2 GN2/1 plastic coated shelves and 4 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; compartment C: -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:	1163 lt
Temperature range:	-2°+8°C/-6°+4°C/-18°-22°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:	621+173 lt / 1163 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	2250W - 10,3A
Cooling capacity:	448 W*
Cooling capacity 2:	368 W*
Cooling capacity 3:	540 W*
*:	Evap. -10°C/-30°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

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Accessories and variants

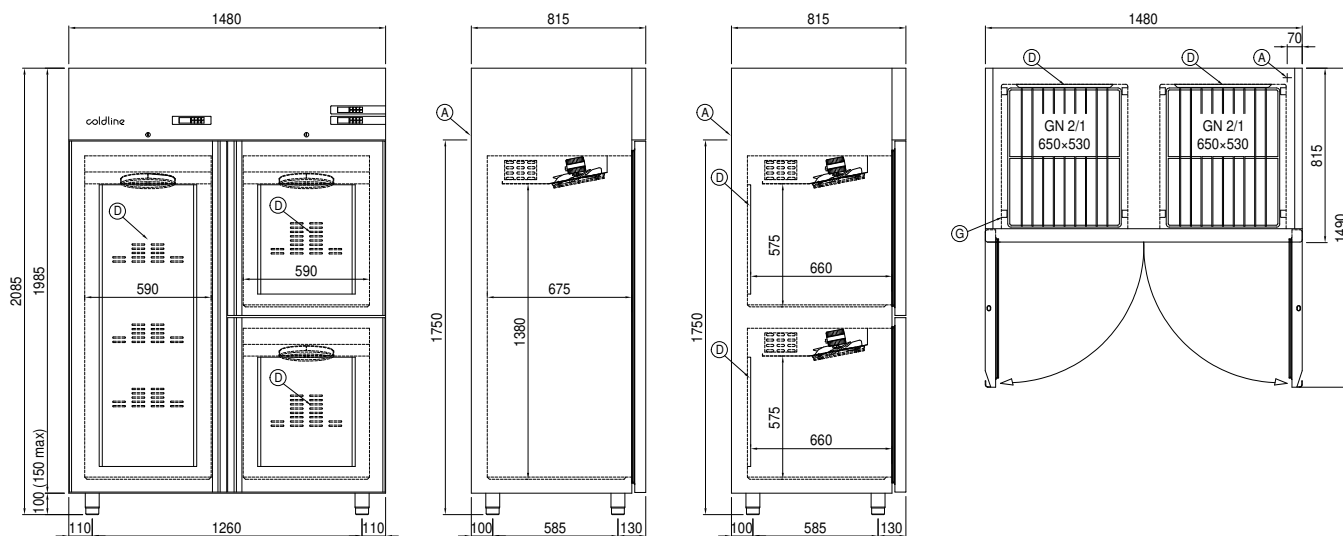|	
Alimentazione frequenza 60Hz	4 Swivel and brake castors h 128 mm
Other special voltage	Stainless steel shelf GN2/1
Half doors	Plastic coated shelf GN2/1
Frame for fixed masonry plinth	Pair of type C slides 605 mm
RAL customisable colouring	Stainless steel drawer, h 150 mm 700/1400
Master Marine solutions	Bottles shelf, stainless steel coating for shelf 700/1400
Predisposition for connection to CO2 remote control unit	Serial interface, RS485 cable
Remote condensing unit EMT6165GK	Cosmo cable connection kit
Remote condensing unit EMT6144GK	ABS fish pan GN1/1 with perforated false bottom 2 pieces
Remote condensing unit NT2178GK	R134a valve

Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	330W - 1,5A
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"+Ø 1/4"+Ø 3/8"
Pipe suction:	Ø 3/8"+ Ø 3/8"+ Ø 3/8"
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	