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Client	Quantity
Project	Position

Master 1400 cabinet

Model: A140/2BR

Cod: A14141600201



Master 1400 refrigerated cabinet, 2 doors. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3 GN2/1 plastic coated shelves, lock with key, led lighting. Temperature range -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.

Features

Standard equipment:	6 slides for GN2/1 shelves, 6 plastic coated GN2/1 shelves, lock with key, LED lighting
Control:	Electronic, display flush with the panel
Doors:	2 doors, self-closing with a 105 $^{\circ}$ 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:	1356 lt
Temperature range:	-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:	205 Kg / 231 Kg
Net / gross volume:	899 lt / 1356 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	1060W - 4,9A
Cooling capacity:	965 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 castors h 128 mm
Half doors (4 doors)	Stainless steel shelf GN2/1
Frame for fixed masonry plinth	Plastic coated shelf GN2/1
RAL customisable colouring	Pair of type C slides 605 mm
Master Marine solutions	Stainless steel drawer, h 150 mm 700/1400
Predisposition for connection to CO2 remote control unit	Bottles shelf, stainless steel coating for shelf 700/1400
Plug-in water unit	Intermediate shelf connection
Double engine versions	Serial interface, RS485 cable
Remote condensing unit NT2212GK	Cosmo cable connection kit

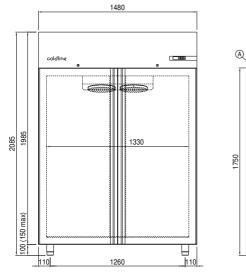
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	1130W - 5,2A
Cooling gas:	R452A
Gross weight:	33 Kg
Dimensions:	490×385×345 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	530×440×380 mm
Cooling capacity:	Evap30°C Cond. +55°C

COSMO - wi-fi control

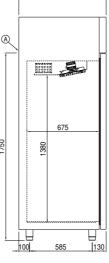
Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The cabinet, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

Technical draw



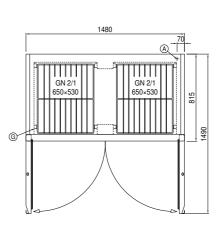
A: Power supply cable outlet

D:



815

Airflow conveyor



G: Racks pitch

J: Automatic evaporation of condensing water

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