

| Client  | Quantity |
|---------|----------|
| Project | Position |

# Wind 550 cabinet EN60×40

Model: A55/1M Cod: A24050200101



# **Technical data**

| Gross capacity:          | 489 lt                          |
|--------------------------|---------------------------------|
| Temperature range:       | -5°+10°C                        |
|                          |                                 |
| Refrigerant unit:        | Plug-in                         |
| Energetic class:         | В                               |
| Energy efficiency index: | 29,2                            |
| Annual consumption:      | 329 kW/h annum                  |
| 24h consumption:         | 0,901 kW/h/24h                  |
| Climate class:           | 5                               |
| Cooling gas:             | R290 (GWP=3)                    |
| Refrigerant Charge:      | 75g                             |
| Defrost:                 | Hot gas                         |
| Valve:                   | Supplied standard with solenoid |
| Dimensions:              | 630×815×2085 mm                 |
| Packing dimensions:      | 835×930×2138 mm                 |
| Net / gross weight:      | 120 Kg / 130 Kg                 |
| Net / gross volume:      | 313 lt / 489 lt                 |
| Voltage:                 | 220-240 V - 50 Hz               |
| Total rate:              | 220W - 1,0A                     |
| Cooling capacity:        | 406 W*                          |
| *:                       | Evap10°C Cond. +55°C            |
|                          |                                 |

## **Features**

| Standard equipment:          | 20 slides for EN60x40 trays, LED lighting  |
|------------------------------|--|
| Control:                     | Electronic, display flush with the panel   |
| Doors:                       | 1 door, 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,<br>base and internal technical compartment in<br>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 previously or subsequently sold.



## Accessories and variants

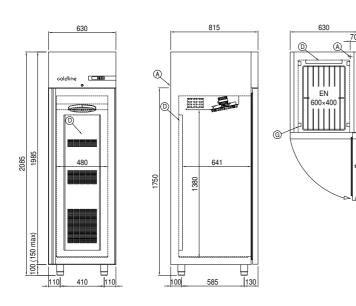
| Half doors                       |
|----------------------------------|
| Glass door for with led lighting |
| RAL customisable colouring       |
| Plug-in water unit               |
| Alimentazione frequenza 60Hz     |
| Other special voltage            |
| Foot pedal kit                   |

| 4 Swivel and brake castors h 128 mm        |
|--|
| Aluminium coated backingan EN60x40 h 20 mm |
| Plastic coated shelf EN60x40               |
| Pair of type L slides 605 mm               |
| Serial interface, RS485 cable              |
| Cosmo cable connection kit                 |
| Cosmo wifi connection kit                  |

# 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

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