

Client _____ Quantity _____
 Project _____ Position _____

Wind 900 cabinet EN60x80

Model: A90/1TR

Cod: A24091700101



Wind 900 refrigerated cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 20 pairs of slides for EN60x80 trays, lock with key, led lighting. Temperature range -10°-30°C; ventilated refrigeration with indirect air flow. 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: | 872 lt |
| Temperature range: | -10°-30°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Electric |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 810x1015x2085 mm |
| Packing dimensions: | 905x1130x2140 mm |
| Net / gross weight: | 150 Kg / 160 Kg |
| Net / gross volume: | 626 lt / 872 lt |
| Voltage: | 220-240 V - 50-60 Hz |
| Total rate: | 1690W - 7,7A |
| Cooling capacity: | 965 W* |
| *: | Evap. -30°C Cond. +55°C |

Features

| | |
|------------------------------|--|
| Standard equipment: | 20 slides for EN60x80 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, 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

| | |
|---------------------------------|--|
| Half doors | 4 Swivel and brake castors h 128 mm |
| RAL customisable colouring | Aluminium coated backingan EN60x40 h 20 mm |
| Alimentazione frequenza 60Hz | Plastic coated shelf EN60x40 |
| Other special voltage | Pair of type L slides 755 mm EN60x80 |
| Remote condensing unit NT2212GK | Serial interface, RS485 cable |
| Foot pedal kit | Cosmo cable connection kit |

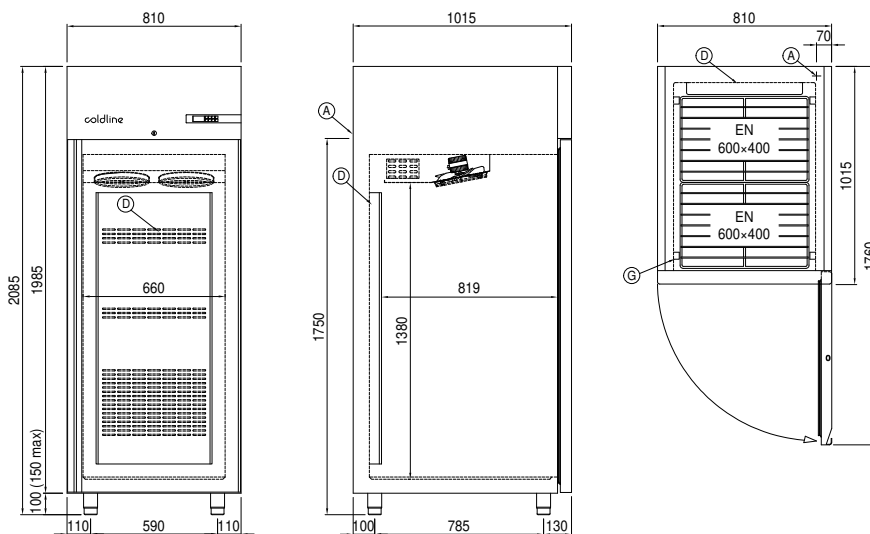
Remote unit technical data

| | |
|----------------------------|-------------------------|
| Voltage: | 220-240 V - 50 Hz |
| Assorbimento Unità Remota: | 1130W - 5,2A |
| Cooling gas: | R452A |
| Gross weight: | 33 Kg |
| Dimensions: | 490x385x345 mm |
| Pipe delivery: | Ø 3/8" |
| Pipe suction: | Ø 3/8" |
| Packing dimensions: | 530x440x380 mm |
| Cooling capacity: | Evap. -30°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 conveyer

G: Racks pitch

J: Automatic evaporation of condensing water

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.