Client _____ Quantity _____

Project _____ Position _____

# Vision C30 cabinet

**Model:** AC30/1M **Cod:** A62300200101



Vision AC30 storage cabinet, 1 door, temperature range -5°+15°C. It is equipped with the functions: storage, thawing, chocolate. Plug-in refrigeration unit, E energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Electric defrost, Adjustable ventilation 50-100% and adjustable humidity 90-40% for the chocolate function. 7" touch screen and operating mode with customisable recipes. Equipment: 20 EN60x40 pairs of slides, led strip lighting, Electronic expansion valve and anti-corrosion painted evaporator. 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. Interior/exterior AISI 304 stainless steel; external back, external bottom and internal technical compartment in galvanized/colaminated steel. Cosmo: wi-fi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote monitoring of connected equipment.

## Technical data

| | |
|---|---|
| **Max capacity:** | 33 trays EN60x40 h 20 mm |
| **Gross capacity:** | 622 lt |
| **Temperature range:** | -5°+15°C |
| **Ventilation range:** | 50% - 100% |
| **Humidity range:** | 90% - 40% (T°C >+4°C) |
| **Refrigerant unit:** | Plug-in |
| **Energetic class:** | E |
| **Energy efficiency index:** | 78,2 |
| **Annual consumption:** | 918 kW/h annum |
| **24h consumption:** | 2,515 kW/h/24h |
| **Climate class:** | 5 |
| **Cooling gas:** | R290 (GWP=3) |
| **Refrigerant Charge:** | 105 g |
| **Defrost:** | Electric |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 810×796×2215 mm |
| **Packing dimensions:** | 905×830×2145 mm |
| **Net / gross weight:** | 180 Kg / 190 Kg |
| **Net / gross volume:** | 344 lt / 622 lt |
| **Voltage:** | 220-240 V - 50 Hz |
| **Total rate:** | 1020W - 4,7A |
| **Cooling capacity:** | 668 W* |
| *: | Evap. -10°C Cond. +55°C |

## Features

| | |
|---|---|
| **Functions:** | Storage, chocolate, thawing, ice cream |
| **Standard equipment:** | 20 slides for EN60x40 trays, LED lighting |
| **Control:** | 7" touch screen display with USB port |
| **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:** | In AISI 304 stainless steel |
| **Racks and slides:** | Stainless steel AISI 304 |
| **Feets:** | AISI 304 stainless steel adjustable h 100/150 mm |
| **Cosmo:** | Wi-Fi remote control system |

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.

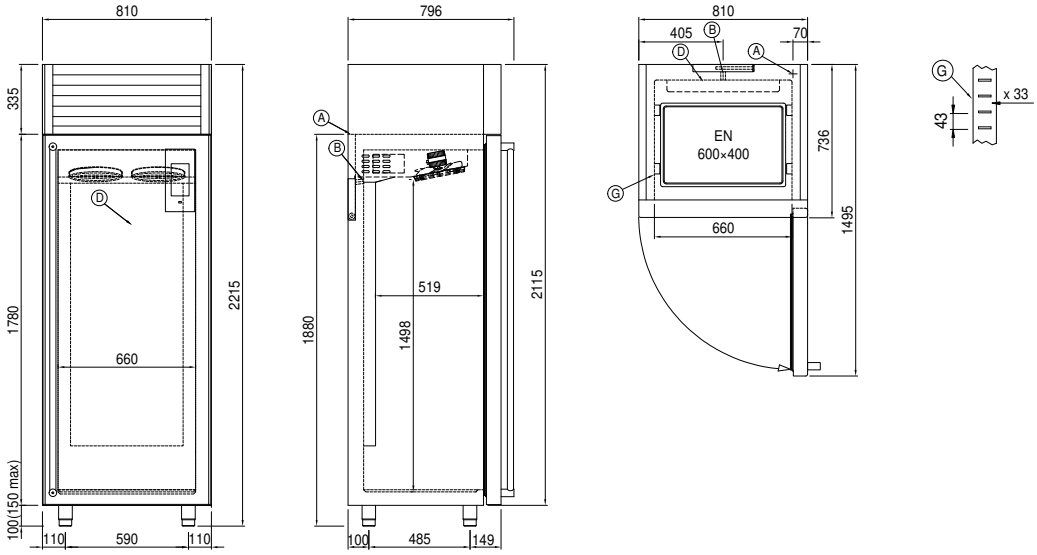
## Accessories and variants

| | |
|---|---|
| RAL customisable colouring | Aluminium coated backingan EN60x40 h 20 mm |
| Plug-in water unit | Stainless steel shelf EN60x40 |
| Alimentazione frequenza 60Hz | Plastic coated shelf EN60x40 |
| Other special voltage | Pair of type L slides 398 mm EN |
| 4 Swivel and brake castors h 128 mm | Serial interface, RS485 cable |

## COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows VISION storage units to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

## Technical draw




**A:** Power supply cable outlet

**D:** Airflow conveyor

**G:** Racks pitch

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