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Client	Quantity
Project	Position

Saladette GN counter 2 doors

Model: TS13/1MDR-710

Cod: T10210000211

Saladette refrigerated counter 2 doors, counter body height 710 mm, without top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 1 GN1/1 plastic coated shelf. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and electric defrosting. 60 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. AISI 304 stainless steel interior/exterior including external back. 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. Prepared for connection to Cosmo - wi-fi remote supervision system - and ModBus/RTU Rs485 connection.



Technical data

Тор:	Without top
•	
Gross capacity:	280 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1090×655×810 mm
Packing dimensions:	1395×800×998 mm
Net / gross weight:	65 Kg / 75 Kg
Net / gross volume:	/ 280 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	519 W*
*:	Evap10°C Cond. +55°C

Features

Standard aquinmont	2 slides 2 plastic costad CN1 /1 shalves
Standard equipment:	2 slides, 2 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	2 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in 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 previosly or subsequently sold.

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Accessories and variants

Drawers 1/2	Granite worktop with splashback Granite flat worktop			
Drawers 1/3				
Drawers 1/3 + 2/3	Remote condensing unit EMT6165GK			
Special counter body heights 650 mm	Adjustable feet h 145/195 mm			
Special counter body heights 700 mm	4 Swivel and brake castors h 128 mm			
Special counter body heights 750 mm	Brackets for GN pans for drawer			
Technical compartment on the left	GN1/2 container + lids kit for drawer, h 150 m GN1/3 container + lids kit for drawer, h 150 m Stainless steel shelf GN1/1 Plastic coated shelf GN1/1			
Common technical compartment				
Counters without a technical compartment				
Lock with key for drawer 1/2				
Lock with key for drawer 1/3	Pair of type C slides 505 mm			
Lock with key for drawer 1/3 + 2/3	Serial interface, RS485 cable			
LED lighting	Cosmo cable connection kit			
RAL customisable colouring	Cosmo wifi connection kit			
Stainless steel evaporator	R134a valve			
Predisposition for connection to CO2 remote	Saladette pans kit, 2 doors			
control unit	Saladette lid, standard dimensions 2D			
Saladette lid, customised dimensions	Saladette internal basin, standard dimensions 2D			
Saladette internal basin, customised dimensions	Removable plinth GN 2DR h 100 mm			
Internal hygiene H3				

Remote unit technical data

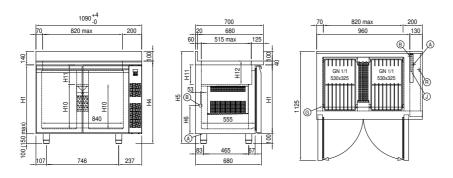
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	330W - 1,5A
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap10°C Cond. +55°C

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 counter, 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

condensing water



A:	Power supply cable outlet	В:	Condensation water drain	G:	Racks pitch
J:	Automatic evaporation of	R:	Gas output pipes		

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