

Client _____ Quantity _____

Project _____ Position _____

Tavolo Master GN 4 porte BT

Model: TA21/1B-710

Cod: T10402000401



Technical data

| | |
|--------------------------|---------------------------------|
| Top: | With top and splashback |
| Gross capacity: | 599 lt |
| Temperature range: | -15°-22°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | E |
| Energy efficiency index: | 80,7 |
| Annual consumption: | 3642 kW/h annum |
| 24h consumption: | 9,978 kW/h/24h |
| Climate class: | 5 |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 110g |
| Defrost: | Hot gas |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2260×700×950 mm |
| Packing dimensions: | 2355×800×998 mm |
| Net / gross weight: | 215 Kg / 225 Kg |
| Net / gross volume: | 365 lt / 599 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 850W - 3,9A |
| Cooling capacity: | 569 W* |
| *: | Evap. -30°C Cond. +55°C |

Features

| | |
|------------------------------|--|
| Standard equipment: | 4 slides, 4 plastic coated GN1/1 shelves |
| Control: | Electronic, display flush with the panel |
| Doors: | 4 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 previously or subsequently sold.

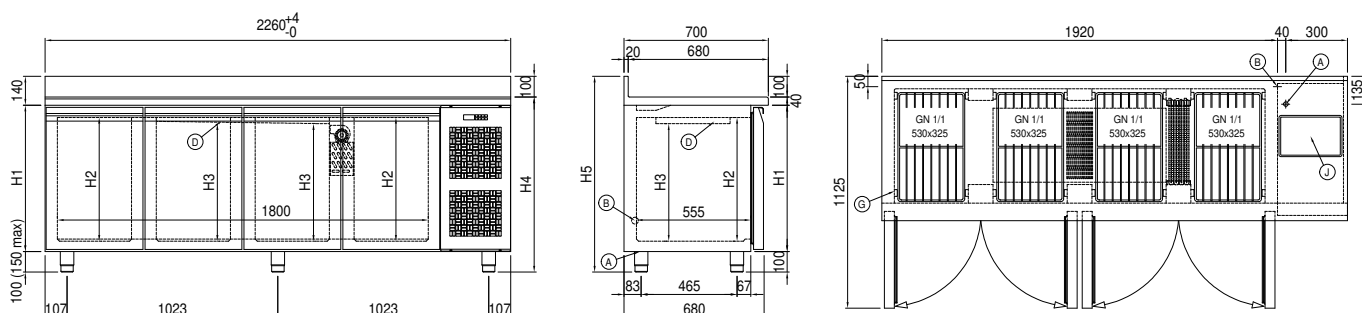
Accessories and variants

| | |
|-------------------------------------|--|
| Drawers 1/2 | Granite worktop with splashback |
| Drawers 1/3 | Service water sink Ø 300 mm |
| Drawers 1/3 + 2/3 | Single lever mixer hole Ø 3/4 |
| Special counter body heights 650 mm | Adjustable feet h 145/195 mm |
| Special counter body heights 700 mm | 6 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 mm |
| Lock with key for drawer 1/2 | GN1/3 container + lids kit for drawer, h 150 mm |
| Lock with key for drawer 1/3 | Bottles shelf, stainless steel coating for shelf 350 |
| Lock with key for drawer 1/3 + 2/3 | Stainless steel shelf GN1/1 |
| LED lighting | Plastic coated shelf GN1/1 |
| RAL customisable colouring | Pair of type C slides 505 mm |
| Plug-in water unit | Serial interface, RS485 cable |
| Alimentazione frequenza 60Hz | Cosmo cable connection kit |
| Other special voltage | Cosmo wifi connection kit |
| Internal hygiene H3 | IP44 schuko socket with cover |
| Granite flat worktop | Removable plinth GN 4D h 100 mm |

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



| | | | | | |
|----|---------------------------|----|---|----|------------------|
| A: | Power supply cable outlet | B: | Condensation water drain | D: | Airflow conveyor |
| G: | Racks pitch | J: | Automatic evaporation of condensing water | | |

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