

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

Smart GN counter 3 doors

Model: TA17/1ME-710 Cod: T11302000201



Technical data

| Тор: | With top and splashback |
|--------------------------|---------------------------------|
| Gross capacity: | 440 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | A |
| Energy efficiency index: | 24,7 |
| Annual consumption: | 616 kW/h annum |
| 24h consumption: | 1,688 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: | 1780×700×950 mm |
| Packing dimensions: | 1875×800×998 mm |
| Net / gross weight: | 145 Kg / 155 Kg |
| Net / gross volume: | 274 lt / 440 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 250W - 1,15A |
| Cooling capacity: | 406 W* |
| *: | Evap10°C Cond. +55°C |

Smart refrigerated counter 3 doors, counter body height 710 mm, top with splashback. Plug-in refrigeration unit, A energetic class, 5 heavy duty climatic class and R290 ecological 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 hot gas defrosting. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). PVC handle and magnetic triple chamber door gasket, easily replaceable. Reversible, self-closing door opening with 105° stop. Interior/exterior AISI 304 stainless steel; external back and base in 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. Prepared for connection to Cosmo - wi-fi remote supervision system - and ModBus/RTU Rs485 connection.

Features

| Standard equipment: | 3 slides, 3 plastic coated GN1/1 shelves |
|------------------------------|---|
| Control: | Electronic, display flush with the panel |
| Doors: | 3 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 and interior AISI 304 stainless steel. Back and base in colaminated steel. |
| Inner corners: | Rounded for easy cleaning and ensuring maximum hygiene |
| Handle: | In PVC |
| 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
Drawers 1/3
Drawers 1/3 + 2/3
Alimentazione frequenza 60Hz
Other special voltage
Service water sink Ø 300 mm
Single lever mixer hole Ø 3/4
Adjustable feet h 145/195 mm
4 Swivel and brake castors h 128 mm

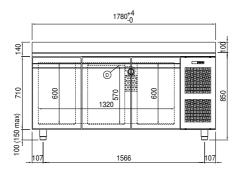
Brackets for GN pans for drawer
GN1/2 container + lids kit for drawer, h 150 mm
GN1/3 container + lids kit for drawer, h 150 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Pair of type C slides 505 mm
Serial interface, RS485 cable
Cosmo cable connection kit

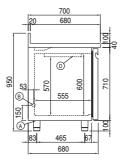
Cosmo wifi connection kit

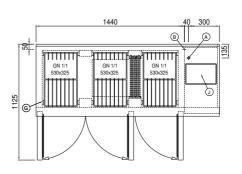
COSMO - wi-fi control

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 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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