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Client	Quantity
Project	Position

Pastry EN60x40 counter 2 doors

Model: TA13/1BJR-710

Cod: T20212000401

Pastry refrigerated counter 2 doors, counter body height 710 mm, top with splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 8 pairs of slides for EN60x40 shelves. 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 for emforced 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.



Technical data

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Тор:	With top and splashback
Gross capacity:	389 lt
Temperature range:	-15°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1240×800×950 mm
Packing dimensions:	1545×900×998 mm
Net / gross weight:	110 Kg / 120 Kg
Net / gross volume:	254 lt / 389 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	920W - 4,2A
Cooling capacity:	540 W*
*:	Evap30°C Cond. +55°C

Features

Standard equipment:	8 slides FN60x40
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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 flat worktop		
Drawers 1/3	Granite worktop with splashback		
Drawers 1/3 + 2/3	Remote condensing unit NT2178GK		
Technical compartment on the left	Adjustable feet h 145/195 mm		
Common technical compartment	4 Swivel and brake castors h 128 mm		
Counters without a technical compartment	Aluminium coated backingan EN60x40 h 20 mm		
Lock with key for drawer 1/2	Stainless steel shelf EN60x40		
Lock with key for drawer 1/3	Plastic coated shelf EN60x40 Pair of type L slides 605 mm		
Lock with key for drawer $1/3 + 2/3$			
RAL customisable colouring	Serial interface, RS485 cable		
Predisposition for connection to CO2 remote	Cosmo cable connection kit		
control unit	Cosmo wifi connection kit		
Alimentazione frequenza 60Hz	Removable plinth EN 2DR h 100 mm		
Other special voltage	Removable plinth EN 2DR h 150 mm		
Internal hygiene H3			

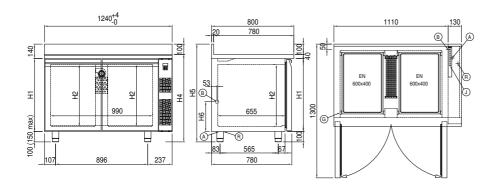
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	650W - 3,0A
Cooling gas:	R452A
Gross weight:	25,7 Kg
Dimensions:	500×330×295 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°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



A:	Power supply cable outlet	В:	Condensation water drain	G:	Racks pitch

J: Automatic evaporation of R: Gas output pipes condensing water

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