

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Pastry EN60x40 counter 4 doors

Model: TS21/1MJR-710

Cod: T20410000201

Pastry refrigerated counter 4 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: 16 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 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

|                     |                                 |
|---------------------|---------------------------------|
| Top:                | Without top                     |
| Gross capacity:     | 825 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:         | 2350×780×810 mm                 |
| Packing dimensions: | 2655×900×998 mm                 |
| Net / gross weight: | 150 Kg / 160 Kg                 |
| Net / gross volume: | 509 lt / 825 lt                 |
| Voltage:            | 220-240 V - 50-60 Hz            |
| Total rate:         | 810W - 3,7A                     |
| Cooling capacity:   | 668 W*                          |
| *:                  | Evap. -10°C Cond. +55°C         |

### Features

|                              |  |
|------------------------------|--|
| Standard equipment:          | 16 slides EN60x40  |
| 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   |

## Accessories and variants

|  |  |
|--|--|
| Drawers 1/2  | Internal hygiene H3                        |
| Drawers 1/3  | Granite flat worktop                       |
| Drawers 1/3 + 2/3  | Granite worktop with splashback            |
| Technical compartment on the left                        | Remote condensing unit NEK6210GK           |
| Common technical compartment                             | Adjustable feet h 145/195 mm               |
| Counters without a technical compartment                 | 6 Swivel and brake castors h 128 mm        |
| Lock with key for drawer 1/2                             | Aluminium coated backingan EN60x40 h 20 mm |
| Lock with key for drawer 1/3                             | Stainless steel shelf EN60x40              |
| Lock with key for drawer 1/3 + 2/3                       | Plastic coated shelf EN60x40               |
| RAL customisable colouring                               | Pair of type L slides 605 mm               |
| Stainless steel evaporator                               | R134a valve                                |
| Predisposition for connection to CO2 remote control unit | Serial interface, RS485 cable              |
| Alimentazione frequenza 60Hz                             | Cosmo cable connection kit                 |
| Other special voltage                                    | Removable plinth EN 4DR h 100 mm           |

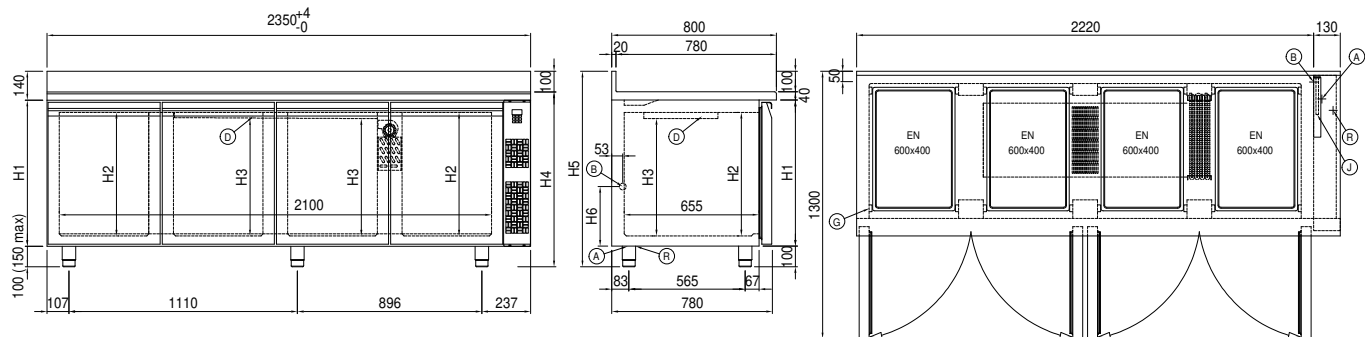
## Remote unit technical data

|                     |                         |
|---------------------|-------------------------|
| Voltage:            | 220-240 V - 50 Hz       |
| Unit total rate :   | 500W - 2,3A             |
| Cooling gas:        | R452A                   |
| Gross weight:       | 16 Kg                   |
| Dimensions:         | 480x330x295 mm          |
| Pipe delivery:      | Ø 1/4"                  |
| Pipe suction:       | Ø 3/8"                  |
| Packing dimensions: | 540x345x310 mm          |
| Cooling capacity:   | Evap. -10°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 | B: | Condensation water drain                  | D: | Airflow conveyor |
| G: | Racks pitch               | J: | Automatic evaporation of condensing water | R: | Gas output pipes |

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.