

Client	Quantity
Project	Position

# Pizza Base EN60x40 counter 3 doors

Model: TZS17/1M-710 Cod: T40300000201



# **Technical data**

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Тор:	Without top
Gross capacity:	607 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Energetic class:	В
Energy efficiency index:	31
Annual consumption:	858 kW/h annum
24h consumption:	2,351 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:	2005×780×810 mm
Packing dimensions:	2100×900×998 mm
Net / gross weight:	145 Kg / 155 Kg
Net / gross volume:	382 lt / 607 lt
Voltage:	220-240 V - 50 Hz
Total rate:	250W - 1,15A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

# in refrigeration unit, B energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 12 pairs of slides for EN60x40 trays. Each compartment can be configured with refrigerated and neutral 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). 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.

Pizza refrigerated base 3 doors, counter body height 710 mm, without top. Plug-

### **Features**

Standard equipment:	12 slides EN60x40
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.
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

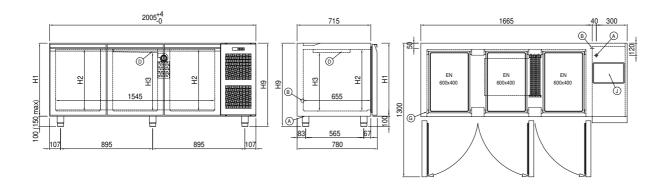
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage
7 Neutral drawers h 710 mm
3+1 Neutral drawers h 710 mm
1+1 Neutral drawers h 710 mm

Granite top 2005 mm
Adjustable feet h 145/195 mm
6 Swivel and brake castors h 128 mm
Frame fitted with telescopic EN60x40 slides
EN60x40 Pizza container h 60 mm
Aluminium coated backingan EN60x40 h 20 mm
Pair of type L slides 605 mm
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit
IP44 schuko socket with cover
Removable plinth EN 3D 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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