Client _____ Quantity _____

Project _____ Position _____

# Pizza EN60x40 counter 4 doors

**Model:** TZ21/1M-710 **Cod:** T40403000261

Pizza refrigerated counter 4 doors, counter body height 710 mm, with Rosa Beta granite top. Plug-in refrigeration unit, C energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 16 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.



## Technical data

| | |
|---|---|
| **Top:** | With top and splashback |
| **Gross capacity:** | 825 lt |
| **Temperature range:** | -2°+8°C |
| **Refrigerant unit:** | Plug-in |
| **Energetic class:** | C |
| **Energy efficiency index:** | 37,7 |
| **Annual consumption:** | 1165 kW/h annum |
| **24h consumption:** | 3,192 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:** | 2560×800×1040 mm |
| **Packing dimensions:** | 2655×900×1010 mm |
| **Net / gross weight:** | 290 Kg / 300 Kg |
| **Net / gross volume:** | 509 lt / 825 lt |
| **Voltage:** | 220-240 V - 50 Hz |
| **Total rate:** | 250W - 1,15A |
| **Cooling capacity:** | 406 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 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 previosly or subsequently sold.

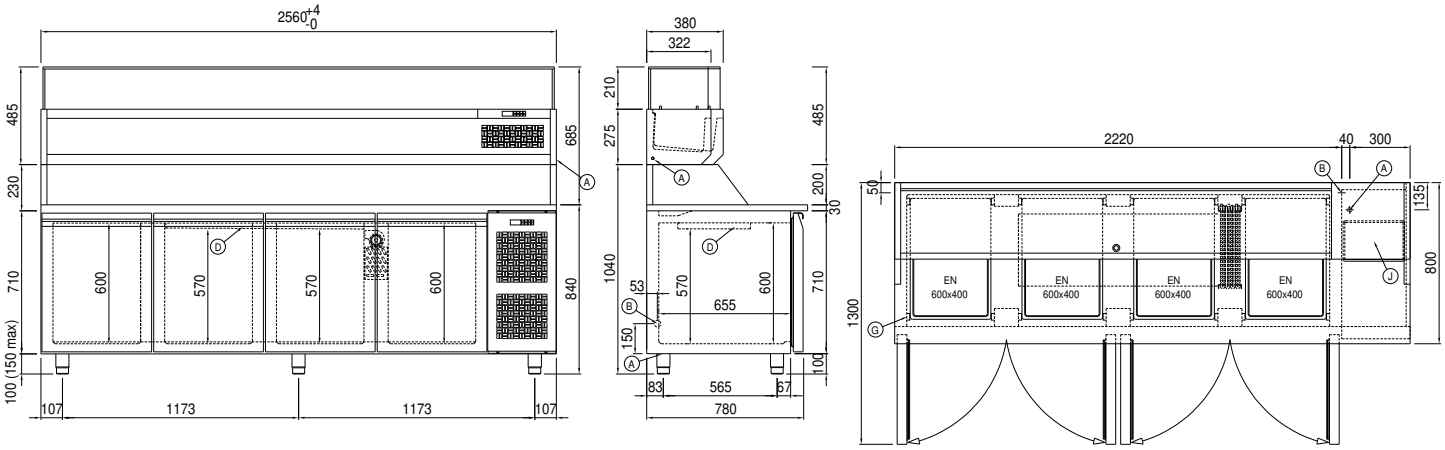
## Accessories and variants

| | |
|---|---|
| Drawers 1/2 | 6 Swivel and brake castors h 128 mm |
| Drawers 1/3 | Frame fitted with telescopic EN60x40 slides |
| Drawers 1/3 + 2/3 | EN60x40 Pizza container h 60 mm |
| Lock with key for drawer 1/2 | Aluminium coated backingan EN60x40 h 20 mm |
| Lock with key for drawer 1/3 | Pair of type L slides 605 mm |
| Lock with key for drawer 1/3 + 2/3 | Serial interface, RS485 cable |
| Plug-in water unit | Cosmo cable connection kit |
| Alimentazione frequenza 60Hz | Cosmo wifi connection kit |
| Other special voltage | IP44 schuko socket with cover |
| Adjustable feet h 145/195 mm | Removable plinth EN 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

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.