

Client _____ Quantity _____
Project _____ Position _____

Pizza Base EN60x40 counter 4 doors

Model: TZS21/1MR-710

Cod: T40410000201

Pizza refrigerated base 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 trays. Each compartment can be configured with refrigerated and neutral 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 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

Accessories and variants

Drawers 1/2	1+1 Neutral drawers h 710 mm
Drawers 1/3	Granite top 2350 mm
Drawers 1/3 + 2/3	Adjustable feet h 145/195 mm
Lock with key for drawer 1/2	6 Swivel and brake castors h 128 mm
Lock with key for drawer 1/3	Frame fitted with telescopic EN60x40 slides
Lock with key for drawer 1/3 + 2/3	EN60x40 Pizza container h 60 mm
Predisposition for connection to CO2 remote control unit	Aluminium coated backingan EN60x40 h 20 mm
Alimentazione frequenza 60Hz	Pair of type L slides 605 mm
Other special voltage	Serial interface, RS485 cable
Remote condensing unit NEK6210GK	Cosmo cable connection kit
7 Neutral drawers h 710 mm	Cosmo wifi connection kit
3+1 Neutral drawers h 710 mm	Removable plinth EN 4DR h 100 mm

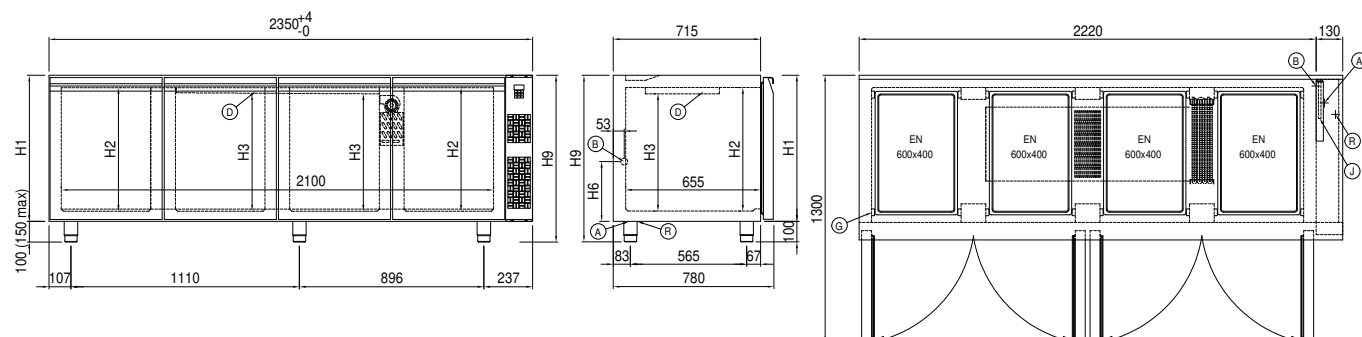
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	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