

Client	Quantity
Project	Position

Armadio Master 500 BT

Model: A50/1BR **Cod:** A14051600101



Master 500 refrigerated cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3 42x53 cm plastic coated shelves, lock with key, led lighting. Temperature range -18°-22°C; ventilated refrigeration. Anti-corrosion treated evaporator, Electric defrost. 75 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. One-piece structure, interior/exterior AISI 304 stainless steel; outside back, external base and inside technical compartment in galvanised/colaminated steel. 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. Predisposed for connection to Cosmo remote supervision system and ModBus/RTU Rs485 connection.

Technical data

Gross capacity:	417 lt
Temperature range:	-18°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	630×715×2085 mm
Packing dimensions:	835×830×2144 mm
Gross weight:	120 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	970 W
Absorbed Current:	4,4 A
Cooling capacity:	646 W*
*:	Evap30°C Cond. +55°C

Features

Standard equipment:	3 slides for 42x53 cm shelves 3 plastic coated 42x53 cm shelves, lock with key, LED lighting
Control:	Electronic, display flush with the panel
Doors:	$1\text{door}, \text{self-closing}$ with a 105° stop, right hinged
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	75 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior and interior AISI 304 stainless steel. Back, base and internal technical compartment in galvanized/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 previously or subsequently sold.



Accessories and variants

Special rack kit for	drawers and shelves
Alimentazione fred	quenza 60Hz
Other special volta	age
Frame for fixed ma	asonry plinth
RAL customisable	colouring
Master Marine sol	utions
Predisposition for control unit	connection to CO2 remote
Plug-in water unit	
Remote condensin	ng unit NT2180GK

Foot pedal kit
4 Swivel and brake castors h 128 mm
Plastic coated shelf 42x53
Pair of type C slides 505 mm
Stainless steel drawer, h 150 mm 500
Bottles shelf, stainless steel coating for shelf 500
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit

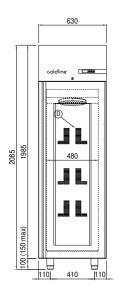
Remote unit technical data

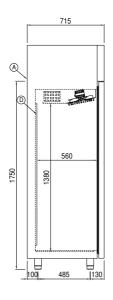
Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	30,2 Kg
Dimensions:	500×330×295 mm
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°C Cond. +55°C

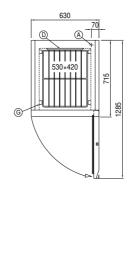
COSMO - wi-fi control

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 cabinet, 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

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 previously or subsequently sold.