

Client _____ Quantity _____
 Project _____ Position _____

Master 650 cabinet

Model: A80/1MUR

Cod: A14081200101



Master 650 refrigerated cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 3 GN2/1 plastic coated shelves, lock with key, led lighting. Temperature range -2°+8°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: | 573 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Electric |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 810×715×2085 mm |
| Packing dimensions: | 905×830×2138 mm |
| Net / gross weight: | 115 Kg / 135 Kg |
| Net / gross volume: | 450 lt / 573 lt |
| Voltage: | 220-240 V - 50-60 Hz |
| Total rate: | 850W - 3,9A |
| Cooling capacity: | 668 W* |
| *: | Evap. -10°C Cond. +55°C |

Features

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|------------------------------|--|
| Standard equipment: | 3 slides for GN2/1 shelves, 3 plastic coated GN2/1 shelves, lock with key, LED lighting |
| Control: | Electronic, display flush with the panel |
| Doors: | 1 door, 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 |

Accessories and variants

| | |
|--|-------------------------------------|
| Alimentazione frequenza 60Hz | 4 Swivel and brake castors h 128 mm |
| Other special voltage | Pair of type C slides 505 mm |
| Half doors | Stainless steel shelf GN2/1 |
| Frame for fixed masonry plinth | Plastic coated shelf GN2/1 |
| RAL customisable colouring | Pair of type C slides 605 mm |
| Master Marine solutions | Serial interface, RS485 cable |
| Predisposition for connection to CO2 remote control unit | Cosmo cable connection kit |
| Remote condensing unit NEK6210GK | Cosmo wifi connection kit |
| Foot pedal kit | R134a valve |

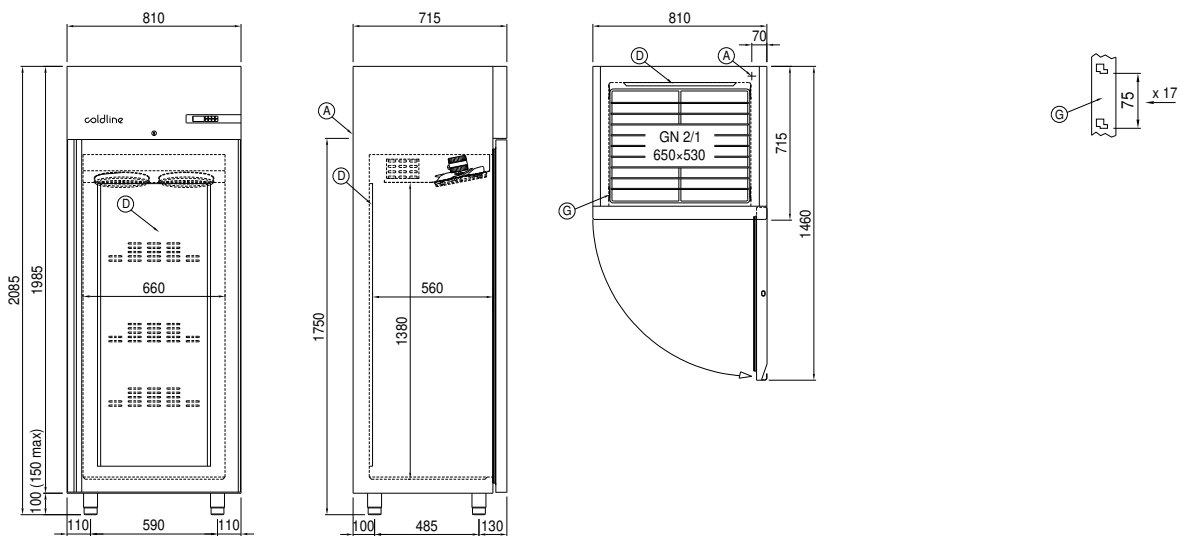
Remote unit technical data

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|----------------------------|-------------------------|
| 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 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.