

Client	Quantity
Project	Position

# Ice 650 cabinet

Model: A80/1TGR Cod: A52081700101



Ice 650 refrigerated cabinet, 1 door. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Equipment: 8 pairs of slides and 8 EN60x40 plastic coated shelves, lock with key, led lighting. Temperature range - 10°-30°C; ventilated refrigeration with indirect air flow. 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:	-10°-30°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Valve:	Supplied standard with solenoid
Dimensions:	810×715×2085 mm
Packing dimensions:	835×930×2138 mm
Net / gross weight:	130 Kg / 140 Kg
Net / gross volume:	313 lt / 573 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	1010W - 4,6A
Cooling capacity:	751 W*
*:	Evap30°C Cond. +55°C

#### **Features**

Standard equipment:	8 slides for EN60x40 shelves, 8 plastic coated EN60x40 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

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

Half doors
RAL customisable colouring
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage
Remote condensing unit NT2192GK
Foot pedal kit

4 Swivel and brake castors h 128 mm
Stainless steel shelf EN60x40
Plastic coated shelf EN60x40
Pair of type L slides 398 mm EN
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit

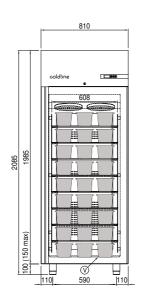
### Remote unit technical data

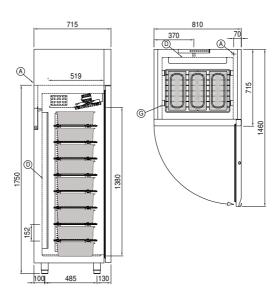
Assorbimento Unità Remota: 894W - 4,1A   Cooling gas: R452A   Gross weight: 30 Kg   Dimensions: 490×385×345 mm   Pipe delivery: Ø 3/8"
Gross weight:   30 Kg     Dimensions:   490×385×345 mm
<b>Dimensions:</b> 490×385×345 mm
Pipe delivery: Ø 3/8"
Pipe suction: Ø 3/8"
Packing dimensions: 530×440×380 mm
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**







- Power supply cable outlet A:
- D: Airflow conveyor
- G: Racks pitch

- J: Automatic evaporation of condensing water
- V: Basins 360x165x120h (not included)

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