Client _____ Quantity _____

Project _____ Position _____

# Vision C80 cabinet

**Model:** AC80/2M **Cod:** A62800200201



Vision AC80 storage cabinet, 2 doors, temperature range -5°+15°C. It is equipped with the functions: storage, thawing, chocolate. Plug-in refrigeration unit, E energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Hot gas defrost, Adjustable ventilation 50-100% and adjustable humidity 90-40% for the chocolate function. 7" touch screen and operating mode with customisable recipes. Equipment: 20 EN60x80 pairs of slides, led strip lighting, Electronic expansion valve and anti-corrosion painted evaporator. 100 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). AISI 304 stainless steel handles and magnetic triple chamber door gaskets, easily replaceable. Interior/exterior AISI 304 stainless steel; external back, external bottom and internal technical compartment in galvanized/colaminated steel. 2 compressors and 2 independent refrigeration circuits. Cosmo: wi-fi connection for remote monitoring via Cosmo App. When wired to Coldline counters and cabinets acts as a hub for remote monitoring of connected equipment.

## Technical data

| | |
|---|---|
| **Max capacity:** | 40 trays EN60x80 h 20 mm |
| **Gross capacity:** | 1057 lt |
| **Temperature range:** | -5°+15°C |
| **Ventilation range:** | 50% - 100% |
| **Humidity range:** | 90% - 40% (T°C >+4°C) |
| **Refrigerant unit:** | Plug-in |
| **Energetic class:** | E |
| **Energy efficiency index:** | 84,8 |
| **Annual consumption:** | 1602 kW/h annum |
| **24h consumption:** | 4,389 kW/h/24h |
| **Climate class:** | 5 |
| **Cooling gas:** | R290 (GWP=3) |
| **Defrost:** | Hot gas |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 900×1138×2465 mm |
| **Packing dimensions:** | 920×1100×2530 mm |
| **Net / gross weight:** | 260 Kg / 270 Kg |
| **Net / gross volume:** | 780 lt / 1057 lt |
| **Voltage:** | 220-240 V - 50 Hz |
| **Total rate:** | 1740W - 8,0A |
| **Cooling capacity:** | 1336 W* |
| *: | Evap. -10°C Cond. +55°C |

## Features

| | |
|---|---|
| **Functions:** | Storage, chocolate, thawing, ice cream |
| **Standard equipment:** | 20 slides for EN60x80 trays, LED lighting |
| **Control:** | 7" touch screen display with USB port |
| **Doors:** | 2 doors, self-closing with a 105° stop, right hinged |
| **Door gasket:** | Magnetic, triple chamber and easily replaceable |
| **Insulation:** | 100 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:** | In AISI 304 stainless steel |
| **Racks and slides:** | Stainless steel AISI 304 |
| **Feets:** | AISI 304 stainless steel adjustable h 100/150 mm |
| **Cosmo:** | Wi-Fi remote control system |

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.

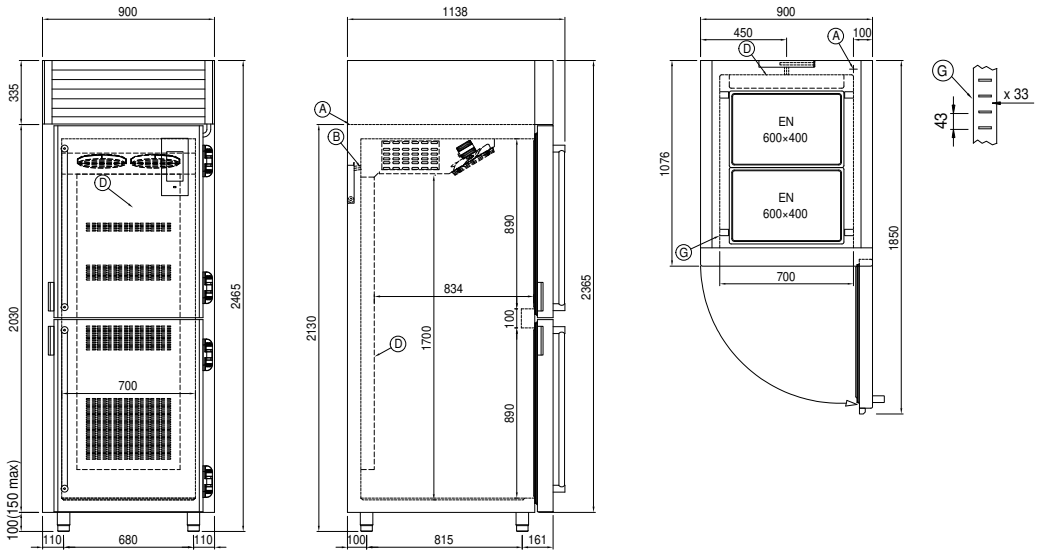
## Accessories and variants

| | |
|---|---|
| RAL customisable colouring | Aluminium coated backingan EN60x40 h 20 mm |
| Plug-in water unit | Stainless steel shelf EN60x40 |
| Alimentazione frequenza 60Hz | Plastic coated shelf EN60x40 |
| Other special voltage | Pair of type L slides 755 mm EN60x80 |
| 4 Swivel and brake castors h 128 mm | Serial interface, RS485 cable |

## COSMO - wi-fi control

Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows VISION storage units to be connected, updated and monitored from smartphones. VISION is also a Cosmo hub and allows remote supervision of the Coldline appliances connected to it. From the CosmoApp you can check the operating conditions of each machine and receive alerts in the event of abnormal operation.

## Technical draw




**A:** Power supply cable outlet

**D:** Airflow conveyor

**G:** Racks pitch

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