

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Saladette GN counter 1 door

**Model:** TP09/1MD-710

**Cod:** T10101000211

Saladette refrigerated counter 1 door, counter body height 710 mm, with top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 1 GN1/1 plastic coated shelf. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and hot gas 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

|                            |                                 |
|----------------------------|---------------------------------|
| <b>Top:</b>                | With top                        |
| <b>Gross capacity:</b>     | 120 lt                          |
| <b>Temperature range:</b>  | -2°+8°C                         |
| <b>Refrigerant unit:</b>   | Plug-in                         |
| <b>Cooling gas:</b>        | R290                            |
| <b>Defrost:</b>            | Hot gas                         |
| <b>Body height:</b>        | 710 mm                          |
| <b>Valve:</b>              | Supplied standard with solenoid |
| <b>Dimensions:</b>         | 820×700×850 mm                  |
| <b>Packing dimensions:</b> | 915×800×998 mm                  |
| <b>Gross weight:</b>       | 85 Kg                           |
| <b>Voltage:</b>            | 220-240 V - 50 Hz               |
| <b>Total rate:</b>         | 250 W                           |
| <b>Absorbed Current:</b>   | 1,15 A                          |
| <b>Cooling capacity:</b>   | 406 W*                          |
| <b>*:</b>                  | Evap. -10°C Cond. +55°C         |

### Features

|                                     |  |
|-------------------------------------|--|
| <b>Standard equipment:</b>          | 1 slide, 1 plastic coated GN1/1 shelf  |
| <b>Control:</b>                     | Electronic, display flush with the panel   |
| <b>Doors:</b>                       | 1 door, self-closing, reversible with 105° stop                                    |
| <b>Door gasket:</b>                 | Magnetic, triple chamber and easily replaceable                                    |
| <b>Insulation:</b>                  | 60 mm thickness - CFC/HCFC free  |
| <b>Exterior/interior finishing:</b> | Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel. |
| <b>Inner corners:</b>               | Rounded for easy cleaning and ensuring maximum hygiene                             |
| <b>Handle:</b>                      | Stainless steel AISI 304, 2 mm thick   |
| <b>Racks and slides:</b>            | Stainless steel AISI 304   |
| <b>Feets:</b>                       | AISI 304 stainless steel adjustable h 100/150 mm                                   |
| <b>Cosmo:</b>                       | Predisposed for Cosmo Hub connection   |

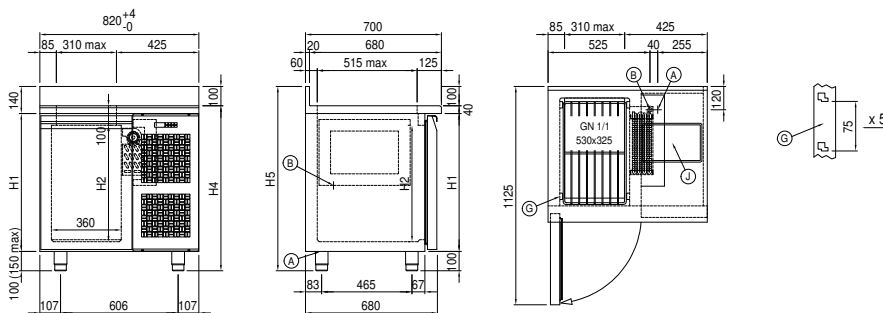
## Accessories and variants

|   |  |
|---|--|
| Drawers 1/2                                     | Granite flat worktop                             |
| Drawers 1/3                                     | Adjustable feet h 145/195 mm                     |
| Drawers 1/3 + 2/3                               | 4 Swivel and brake castors h 128 mm              |
| Special counter body heights 650 mm             | Brackets for GN pans for drawer                  |
| Special counter body heights 700 mm             | GN1/2 container + lids kit for drawer, h 150 mm  |
| Special counter body heights 750 mm             | GN1/3 container + lids kit for drawer, h 150 mm  |
| Technical compartment on the left               | Stainless steel shelf GN1/1                      |
| Lock with key for drawer 1/2                    | Plastic coated shelf GN1/1                       |
| Lock with key for drawer 1/3                    | Pair of type C slides 505 mm                     |
| Lock with key for drawer 1/3 + 2/3              | Serial interface, RS485 cable                    |
| LED lighting                                    | Cosmo cable connection kit                       |
| RAL customisable colouring                      | Cosmo wifi connection kit                        |
| Plug-in water unit                              | IP44 schuko socket with cover                    |
| Stainless steel evaporator                      | Saladette pans kit, 1 door                       |
| Saladette lid, customised dimensions            | Saladette lid, standard dimensions 1D            |
| Saladette internal basin, customised dimensions | Saladette internal basin, standard dimensions 1D |
| Internal hygiene H3                             | Removable plinth GN 1D h 100 mm                  |
| Granite worktop with splashback                 | Removable plinth GN 1D h 150 mm                  |

## 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
- G:** Racks pitch
- J:** Automatic evaporation of condensing water