

Client	Quantity
Project	Position

Master GN counter 1 door

Model: TS09/1MR-660 Cod: T10110000203



Technical data

Тор:	Without top
Gross capacity:	110 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	680×680×760 mm
Packing dimensions:	915×800×998 mm
Net / gross weight:	52 Kg / 62 Kg
Net / gross volume:	83 lt / 110 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	710W - 3,2A
Cooling capacity:	368 W*
*:	Evap10°C Cond. +55°C

Features

Standard equipment:	1 slide, 1 plastic coated GN1/1 shelf
Control:	Electronic, display flush with the panel
Doors:	1 door, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in 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

Drawers 1/2	
Drawers 1/3	
Drawers 1/3 + 2/3	
Special counter body heights 650 mm	
Special counter body heights 700 mm	
Special counter body heights 750 mm	
Technical compartment on the left	
Common technical compartment	
Counters without a technical compartment	
Lock with key for drawer 1/2	
Lock with key for drawer 1/3	
Lock with key for drawer 1/3 + 2/3	
LED lighting	
RAL customisable colouring	
Stainless steel evaporator	
Predisposition for connection to CO2 remote control unit	
Alimentazione frequenza 60Hz	

Internal hygiene H3
Granite flat worktop
Granite worktop with splashback
Remote condensing unit EMT6144GK
Adjustable feet h 145/195 mm
Brackets for GN pans for drawer
GN1/2 container + lids kit for drawer, h 150 mm
GN1/3 container + lids kit for drawer, h 150 mm
Bottles shelf, stainless steel coating for shelf 350
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Pair of type C slides 505 mm
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit
Removable plinth GN 1DR h 100 mm
Removable plinth GN 1DR h 150 mm
R134a valve

Remote unit technical data

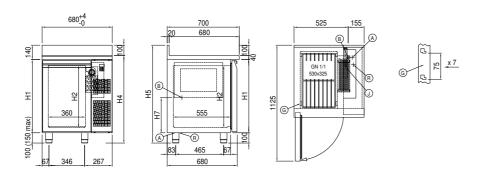
Assorbimento Unità Remota: 250W - 1,1A Cooling gas: R404-R452 Gross weight: 17 Kg Dimensions: 450×300×270 mm Pipe delivery: Ø 1/4" Pipe suction: Ø 3/8" Packing dimensions: 470×330×300 mm Cooling capacity: Evap10°C Cond. +55°C	Voltage:	220-240 V - 50 Hz
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COSMO - 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

Other special voltage



- A: Power supply cable outlet
- 3: Condensation water drain
- G: Racks pitch

- J: Automatic evaporation of condensing water
- R: Gas output pipes

Gus Gutput pipes

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