

Client	Quantity
Project	Position

# Saladette GN counter 1 door

Model: TS09/1MDR-760 Cod: T10110000212



# **Technical data**

Тор:	Without top
Gross capacity:	130 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	680×680×860 mm
Packing dimensions:	915×800×998 mm
Net / gross weight:	43Kg Kg / 53 Kg
Net / gross volume:	ND / 130 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	710W - 3,2A
Cooling capacity:	368 W*
*:	Evap10°C Cond. +55°C

# Remote refrigeration unit, 5 heavy duty climatic class and R452a 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 electric 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.

Saladette refrigerated counter 1 door, counter body height 760 mm, without top.

### **Features**

Standard aguinment	1 clide 1 plactic conted CN1/1 chalf
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 compartme	ent
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 rer control unit	note
Saladette lid, customised dimensions	

Saladette internal basin, customised dimensions

Granite flat worktop	
Demosts condensing unit FMT/1/1/CI/	
Remote condensing unit EMT6144GK	
Adjustable feet h 145/195 mm	
Brackets for GN pans for drawer	
$\ensuremath{GN1/2}$ container + lids kit for drawer, h 150 mm	
$\ensuremath{GN1/3}$ container + lids kit for drawer, h 150 mm	
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	
R134a valve	
Saladette pans kit, 1 door	
Saladette lid, standard dimensions 1D	
Saladette internal basin, standard dimensions 1D	
Removable plinth GN 1DR h 100 mm	
Removable plinth GN 1DR h 150 mm	

### Remote unit technical data

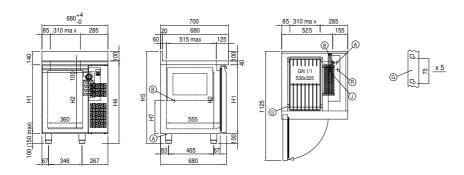
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	250W - 1,1A
Cooling gas:	R404-R452
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap10°C Cond. +55°C

# 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**

Internal hygiene H3



- Power supply cable outlet
- Condensation water drain
- Racks pitch

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

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