

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

## Saladette GN counter 1 door

Model: TS09/1MDR-760

Cod: T10110000212

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



### Technical data

Top:	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:	680×655×860 mm
Packing dimensions:	915×800×998 mm
Net / gross weight:	43Kg Kg / 53 Kg
Net / gross volume:	/ 130 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	710W - 3,2A
Cooling capacity:	368 W*
*:	Evap. -10°C Cond. +55°C

### Features

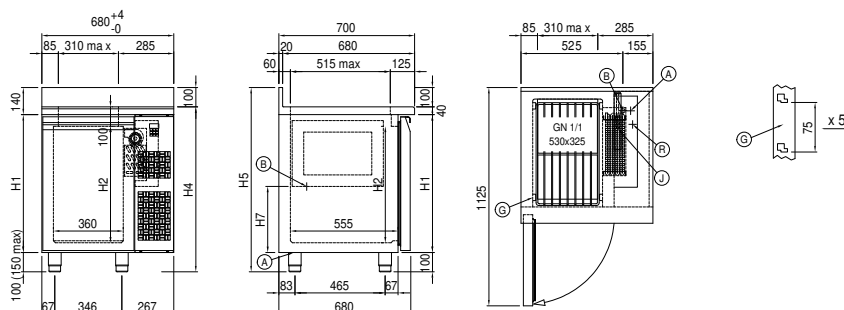
Standard equipment:	1 slide, 1 plastic coated GN1/1 shelf
Control:	Electronic, display flush with the panel
Doors:	1 door, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior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

### Remote unit technical data

<b>Voltage:</b>	220-240 V - 50 Hz
<b>Assorbimento Unità Remota:</b>	250W - 1,1A
<b>Cooling gas:</b>	R404-R452
<b>Gross weight:</b>	17 Kg
<b>Dimensions:</b>	450×300×270 mm
<b>Pipe delivery:</b>	Ø 1/4"
<b>Pipe suction:</b>	Ø 3/8"
<b>Packing dimensions:</b>	470×330×300 mm
<b>Cooling capacity:</b>	Evap. -10°C Cond. +55°C

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 | R: | Gas output pipes         |    |             |

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.