

Client	Quantity
Project	Position

Snack GN counter 2 doors

Model: TP13/1MR-490 **Cod:** T10211000204



Technical data

Тор:	With top
Gross capacity:	177 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	490 mm
Valve:	Supplied standard with solenoid
Dimensions:	1090×700×630 mm
Packing dimensions:	1395×800×998 mm
Gross weight:	85 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	810 W
Absorbed Current:	3,7 A
Cooling capacity:	519 W*

Features

Standard equipment:	2 slides, 2 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	2 doors, 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

Snack refrigerated counter 2 doors, counter body height 490 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: $1\,\mathrm{GN}1/1\,\mathrm{plastic}$ coated shelf. Each compartment can be configured with 1/1, $1/2+1/2\,\mathrm{drawers}$. 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.

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 1/1
Drawers 1/2
Special size of technical compartment
Technical compartment on the left
Common technical compartment
Counters without a technical compartment
Lock with key for drawer 1/1
Lock with key for drawer 1/2
RAL customisable colouring
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage
Remote condensing unit EMT6165GK
Adjustable feet h 145/195 mm

4 Swivel and brake castors h 128 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 2DR h 100 mm	
Removable plinth GN 2DR h 150 mm	
R134a valve	

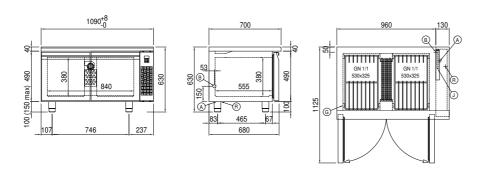
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
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-fikit, 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.