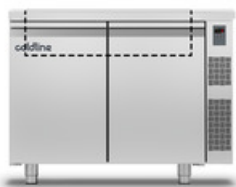


Client _____ Quantity _____
Project _____ Position _____

Saladette GN counter 2 doors

Model: TP13/1MDR-660 **Cod:** T10211000213

Saladette refrigerated counter 2 doors, counter body height 660 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 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:	With top
Gross capacity:	256 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	1090×700×800 mm
Packing dimensions:	1395×800×998 mm
Gross weight:	84 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

Accessories and variants

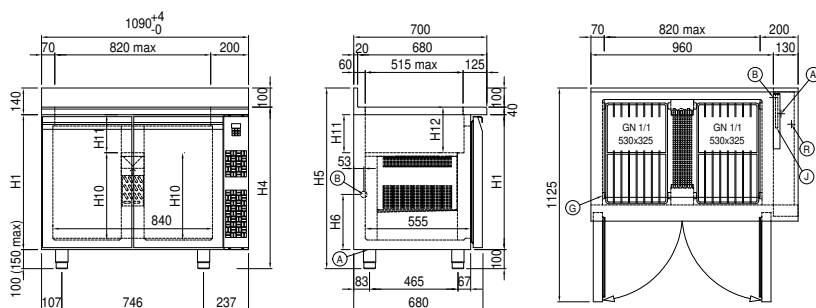
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 650 mm
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Common technical compartment
Counters without a technical compartment
Lock with key for drawer 1/2
Lock with key for 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
Saladette lid, customised dimensions
Saladette internal basin, customised dimensions

Internal hygiene H3
Granite worktop with splashback
Granite flat worktop
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
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
R134a valve
Saladette pans kit, 2 doors
Saladette lid, standard dimensions 2D
Saladette internal basin, standard dimensions 2D

Remote unit technical data

Voltage:	220-240 V - 50 Hz
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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.