

Client	Quantity
Project	Position

# Prep-station GN1/1 counter 2 doors

Model: TV13/1MR-1/6-760 Cod: T10211000232



# **Technical data**

With top
303 lt
-2°+8°C
remote
R452a (GWP=2.141)
Electric
760 mm
Supplied standard with solenoid
1090×700×1055 mm
1395×800×998 mm
111 Kg / 121 Kg
/ 303 lt
220-240 V - 50-60 Hz
810W - 3,7A
519 W*
Evap10°C Cond. +55°C

# Prep-Station 700 refrigerated counter 2 doors, counter body height 760 mm, with AISI 304 stainless steel top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/6 bowls with opening lid. Equipment: 2 GN1/1 plastic coated shelves. 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.

### **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 $105^{\circ}\ \text{stop}$
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
Lid hinges:	Made of black plastic
Handle:	Stainless steel AISI 304, 2 mm thick
Handle: Racks and slides:	·
	Stainless steel AISI 304, 2 mm thick

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 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Common technical compartment
Special size of 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
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage

	ote condensing unit EMT6165GK
Adjus	stable feet h 145/195 mm
4 Swi	vel and brake castors h 128 mm
Brack	ets 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
Stainl	less steel shelf GN1/1
Plasti	c coated shelf GN1/1
Pair o	of type C slides 505 mm
Serial	interface, RS485 cable
Cosm	o cable connection kit
Cosm	o wifi connection kit
Prep-	Station pans kit GN1/6 remote, 2D
Remo	ovable plinth GN 2DR h 100 mm
Remo	ovable plinth GN 2DR h 150 mm
R134	a valve

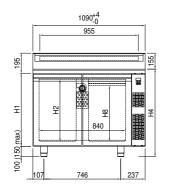
### Remote unit technical data

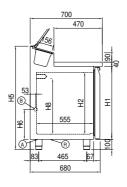
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	330W - 1,5A
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450×300×270 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	470×330×300 mm
Cooling capacity:	Evap10°C Cond. +55°C

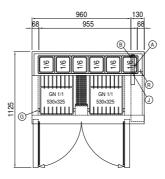
# COSMO - wi-fi control

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**









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

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

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