Client _____ Quantity _____

Project _____ Position _____

## Saladette GN counter 3 doors

**Model:** TP17/1MD-660 **Cod:** T10301000213

Saladette refrigerated counter 3 doors, counter body height 660 mm, with top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological 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 hot gas 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:** | 403 lt |
| **Temperature range:** | -2°+8°C |
| **Refrigerant unit:** | Plug-in |
| **Cooling gas:** | R290 (GWP=3) |
| **Defrost:** | Hot gas |
| **Body height:** | 660 mm |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 1780×700×800 mm |
| **Packing dimensions:** | 1875×800×998 mm |
| **Net / gross weight:** | 126 Kg / 136 Kg |
| **Net / gross volume:** | / 403 lt |
| **Voltage:** | 220-240 V - 50 Hz |
| **Total rate:** | 250W - 1,15A |
| **Cooling capacity:** | 406 W* |
| *: | Evap. -10°C Cond. +55°C |

### Features

| | |
|---|---|
| **Standard equipment:** | 3 slides, 3 plastic coated GN1/1 shelves |
| **Control:** | Electronic, display flush with the panel |
| **Doors:** | 3 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 |

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 previosly or subsequently sold.

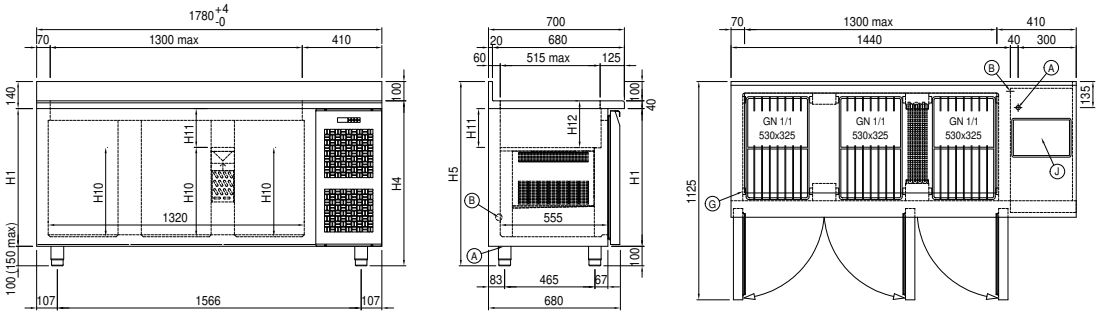
## Accessories and variants

| | |
|---|---|
| Drawers 1/2 | Granite flat worktop |
| Drawers 1/3 | Adjustable feet h 145/195 mm |
| Drawers 1/3 + 2/3 | 4 Swivel and brake castors h 128 mm |
| Special counter body heights 650 mm | Brackets for GN pans for drawer |
| Special counter body heights 700 mm | GN1/2 container + lids kit for drawer, h 150 mm |
| Special counter body heights 750 mm | GN1/3 container + lids kit for drawer, h 150 mm |
| Technical compartment on the left | Stainless steel shelf GN1/1 |
| Lock with key for drawer 1/2 | Plastic coated shelf GN1/1 |
| Lock with key for drawer 1/3 | Pair of type C slides 505 mm |
| Lock with key for drawer 1/3 + 2/3 | Serial interface, RS485 cable |
| LED lighting | Cosmo cable connection kit |
| RAL customisable colouring | Cosmo wifi connection kit |
| Plug-in water unit | IP44 schuko socket with cover |
| Stainless steel evaporator | Saladette pans kit, 3 doors |
| Saladette lid, customised dimensions | Saladette lid, standard dimensions 3D |
| Saladette internal basin, customised dimensions | Saladette internal basin, standard dimensions 3D |
| Internal hygiene H3 | Removable plinth GN 3D h 100 mm |
| Granite worktop with splashback | Removable plinth GN 3D h 150 mm |

## 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

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