

Client	Quantity
Project	Position

# Saladette GN counter 3 doors

Model: TS17/1MDR-760 Cod: T10310000212



# **Technical data**

Тор:	Without top
Gross capacity:	476 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:	1570×655×860 mm
Packing dimensions:	1875×800×998 mm
Net / gross weight:	99 Kg / 109 Kg
Net / gross volume:	/ 476 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	668 W*
*:	Evap10°C Cond. +55°C

# 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.

Saladette refrigerated counter 3 doors, counter body height 760 mm, without

### **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 previouly or subsequently sold.



### Accessories and variants

Drawers 1/2	
Drawers 1/3	
Drawers 1/3 +	2/3
Special counter	r body heights 650 mm
Special counter	r body heights 700 mm
Special counter	r body heights 750 mm
Technical comp	partment on the left
Common techn	nical compartment
Counters withou	out a technical compartment
Lock with key f	for drawer 1/2
Lock with key f	for drawer 1/3
Lock with key f	for drawer 1/3 + 2/3
LED lighting	
RAL customisal	ble colouring
Stainless steel	evaporator
Predisposition control unit	for connection to CO2 remote
Saladette lid, cu	ustomised dimensions
Saladette interi	nal basin, customised dimensions

	ite worktop with splashback
Grani	te flat worktop
Remo	ote condensing unit NEK6210GK
Adjus	stable feet h 145/195 mm
4 Swi	ivel 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
Stain	less steel shelf GN1/1
Plasti	c coated shelf GN1/1
Pair c	of type C slides 505 mm
Serial	interface, RS485 cable
Cosm	no cable connection kit
Cosm	no wifi connection kit
R134	a valve
Salad	ette pans kit, 3 doors
Salad	ette lid, standard dimensions 3D
Salad	ette internal basin, standard dimensions 3D
Removable plinth GN 3DR h 100 mm	

### Remote unit technical data

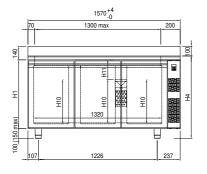
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°C Cond. +55°C

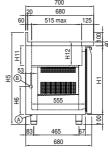
# COSMO - wi-fi control

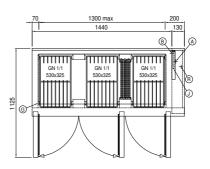
Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The counter, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

### **Technical draw**

Internal hygiene H3







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

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

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