

Client _____ Quantity _____

Project _____ Position _____

Saladette GN counter 3 doors

Model: TP17/1MDR-710

Cod: T10311000211

Saladette refrigerated counter 3 doors, counter body height 710 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:	440 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	1570×700×850 mm
Packing dimensions:	1875×800×998 mm
Gross weight:	130 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	810 W
Absorbed Current:	3,7 A
Cooling capacity:	668 W*

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

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 NEK6210GK
Adjustable feet 145/105 mm

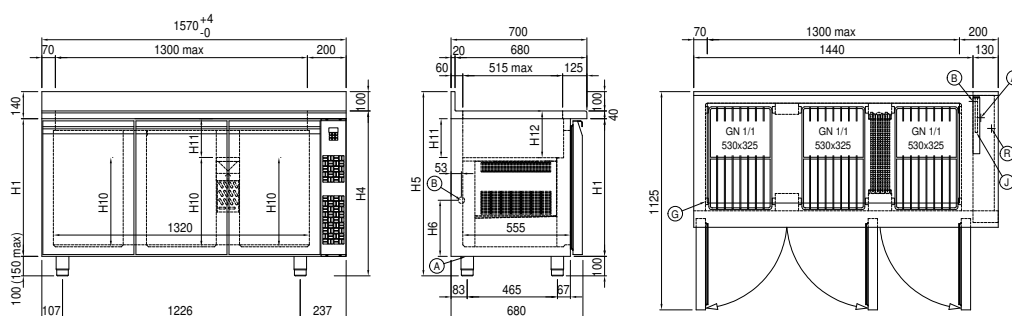
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap. -10°C Cond. +55°C

COSMO - wi-fi control

Cosmo è la tecnologia wifi che permette di connettere e monitorare da smartphone gli apparecchi Coldline. Il tavolo, collegato con kit Cosmo ad un Cosmo hub (MODI, VISION o LEVTRONIC) o con Cosmo box wifi, può essere monitorato dalla CosmoApp per ricevere alert in caso di funzionamento anormale.

Technical draw



A:	Power supply cable outlet	B:	Condensation water drain	G:	Racks pitch
J:	Automatic evaporation of condensing water	R:	Gas output pipes		