

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
Project \_\_\_\_\_ Position \_\_\_\_\_

## Prep-station GN1/1 counter 3 doors

Model: TV17/1MR-1/6-710

Cod: T10311000231

Prep-Station 700 refrigerated counter 3 doors, counter body height 710 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: 3 GN1/1 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.



### Technical data

|                     |                                 |
|---------------------|---------------------------------|
| Top:                | With top                        |
| Gross capacity:     | 440 lt                          |
| Temperature range:  | -2°+8°C                         |
| Refrigerant unit:   | remote                          |
| Cooling gas:        | R452a (GWP=2.141)               |
| Defrost:            | Electric                        |
| Body height:        | 710 mm                          |
| Valve:              | Supplied standard with solenoid |
| Dimensions:         | 1570×700×1005 mm                |
| Packing dimensions: | 1875×800×998 mm                 |
| Net / gross weight: | 145 Kg / 155 Kg                 |
| Net / gross volume: | / 440 lt                        |
| Voltage:            | 220-240 V - 50-60 Hz            |
| Total rate:         | 810W - 3,7A                     |
| Cooling capacity:   | 519 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                             |
| Lid hinges:                  | Made of black plastic  |
| 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 previously or subsequently sold.

## Accessories and variants

|  |   |
|--|---|
| Drawers 1/2  | Remote condensing unit NEK6210GK                |
| 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 700 mm                      | Brackets for GN pans for drawer                 |
| Special counter body heights 750 mm                      | GN1/2 container + lids kit for drawer, h 150 mm |
| Technical compartment on the left                        | GN1/3 container + lids kit for drawer, h 150 mm |
| Common technical compartment                             | Stainless steel shelf GN1/1                     |
| Special size of technical compartment                    | Plastic coated shelf GN1/1                      |
| Lock with key for drawer 1/2                             | Pair of type C slides 505 mm                    |
| Lock with key for drawer 1/3                             | Serial interface, RS485 cable                   |
| Lock with key for drawer 1/3 + 2/3                       | Cosmo cable connection kit                      |
| LED lighting   | Cosmo wifi connection kit                       |
| RAL customisable colouring                               | Prep-Station pans kit GN1/6 remote, 3D          |
| Predisposition for connection to CO2 remote control unit | Removable plinth GN 3DR h 100 mm                |
| Alimentazione frequenza 60Hz                             | Removable plinth GN 3DR h 150 mm                |
| Other special voltage                                    | R134a valve                                     |

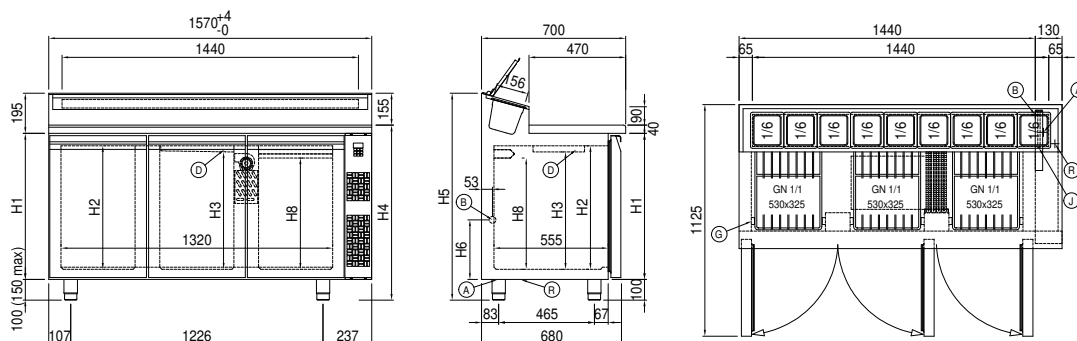
### Remote unit technical data

|                                   |                         |
|-----------------------------------|-------------------------|
| <b>Voltage:</b>                   | 220-240 V - 50 Hz       |
| <b>Assorbimento Unità Remota:</b> | 500W - 2,3A             |
| <b>Cooling gas:</b>               | R452A                   |
| <b>Gross weight:</b>              | 16 Kg                   |
| <b>Dimensions:</b>                | 480×330×295 mm          |
| <b>Pipe delivery:</b>             | Ø 1/4"                  |
| <b>Pipe suction:</b>              | Ø 3/8"                  |
| <b>Packing dimensions:</b>        | 540×345×310 mm          |
| <b>Cooling capacity:</b>          | Evap. -10°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                  | D: | Airflow conveyor |
| G: | Racks pitch               | J: | Automatic evaporation of condensing water | R: | Gas output pipes |

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