

Client	Quantity
Project	Position

Prep-station GN1/1 counter 3 doors

Model: TV17/1MR-1/6-760 Cod: T10311000232



Technical data

With top
476 lt
-2°+8°C
remote
R452a (GWP=2.141)
Electric
760 mm
Supplied standard with solenoid
1570×700×1055 mm
1875×800×998 mm
154 Kg / 164 Kg
/ 476 lt
220-240 V - 50-60 Hz
810W - 3,7A
519 W*
Evap10°C Cond. +55°C

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.

Prep-Station 700 refrigerated counter 3 doors, counter body height 760 mm, with

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
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	

Adjustable feet h 145/195 mm 4 Swivel and brake castors h 128 mm Brackets for GN pans for drawer GN1/2 container + lids kit for drawer, h 150 mm
Brackets for GN pans for drawer
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$\mbox{GN1/2}$ container + lids kit for drawer, h 150 mm
$\mbox{GN1/3}$ container + lids kit for drawer, h 150 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Pair of type C slides 505 mm
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit
Prep-Station pans kit GN1/6 remote, 3D
Removable plinth GN 3DR h 100 mm
Removable plinth GN 3DR h 150 mm
R134a valve

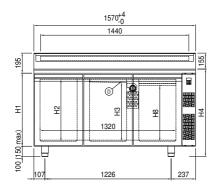
Remote unit technical data

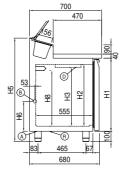
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°C Cond. +55°C

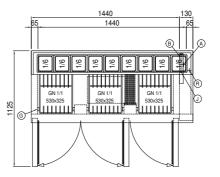
COSMO - wi-fi control

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







- 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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