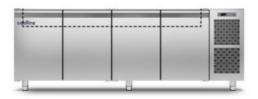


Client	Quantity
Project	Position

# Saladette GN counter 4 doors

Model: TS21/1MD-660 Cod: T10400000213



# **Technical data**

Without top
549 lt
-2°+8°C
Plug-in
R290 (GWP=3)
110g
Electric
660 mm
Supplied standard with solenoid
2260×655×760 mm
2355×800×998 mm
143 Kg / 153 Kg
/ 549 lt
220-240 V - 50 Hz
250W - 1,15A
406 W*
Evap10°C Cond. +55°C

# Saladette refrigerated counter 4 doors, counter body height 660 mm, without 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 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.

### **Features**

Standard equipment:	4 slides, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 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 previously or subsequently sold.



## 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 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 Plug-in water unit Stainless steel evaporator Saladette lid, customised dimensions Saladette internal basin, customised dimensions

Granite flat worktop
Adjustable feet h 145/195 mm
6 Swivel and brake castors h 128 mm
Brackets 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
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
IP44 schuko socket with cover
Saladette pans kit, 4 doors
Saladette lid, standard dimensions 4D
Saladette internal basin, standard dimensions 4D
Removable plinth GN 4D h 100 mm
Removable plinth GN 4D h 150 mm

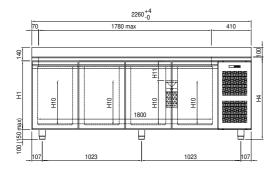
# COSMO - wi-fi control

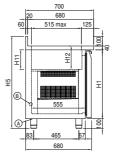
Cosmo is The Nice Kitchen's exclusive Wi-Fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The counter, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, LEVTRONIC, QUBI) or with Cosmo Wi-Fi kit, can be monitored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

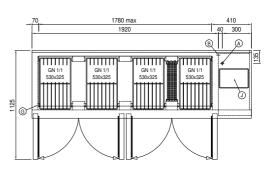
### **Technical draw**

Internal hygiene H3

Granite worktop with splashback







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

J: Automatic evaporation of condensing water

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