

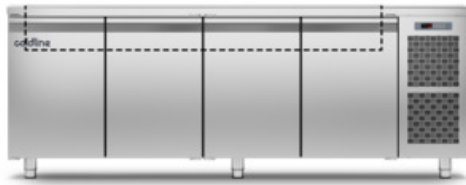
Client _____ Quantity _____
 Project _____ Position _____

Saladette GN counter 4 doors

Model: TP21/1MD-710

Cod: T10401000211

Saladette refrigerated counter 4 doors, counter body height 710 mm, with 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.



Technical data

| | |
|---------------------|---------------------------------|
| Top: | With top |
| Gross capacity: | 599 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | Plug-in |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 110g |
| Defrost: | Electric |
| Body height: | 710 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2260×700×850 mm |
| Packing dimensions: | 2355×800×998 mm |
| Net / gross weight: | 185 Kg / 195 Kg |
| Net / gross volume: | / 599 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 250W - 1,15A |
| Cooling capacity: | 406 W* |
| *: | Evap. -10°C Cond. +55°C |

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.

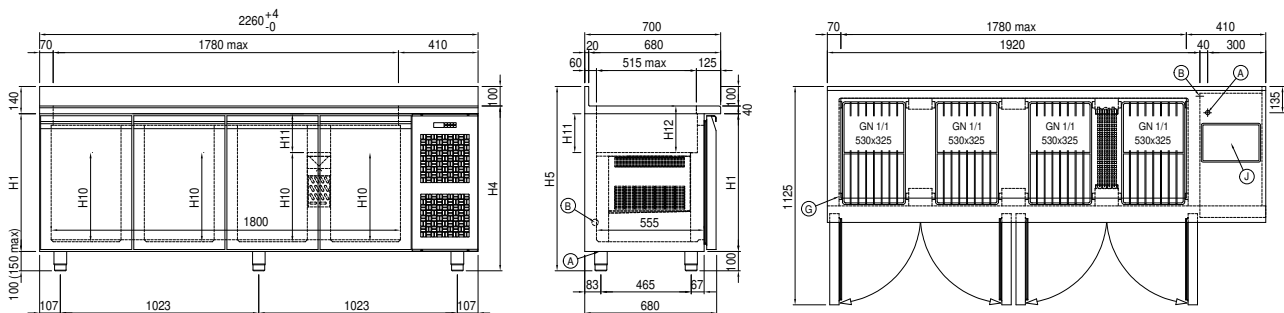
Accessories and variants

| | |
|---|--|
| Drawers 1/2 | Granite flat worktop |
| Drawers 1/3 | Adjustable feet h 145/195 mm |
| Drawers 1/3 + 2/3 | 6 Swivel and brake castors h 128 mm |
| Special counter body heights 650 mm | Brackets for GN pans for drawer |
| Special counter body heights 700 mm | GN1/2 container + lids kit for drawer, h 150 mm |
| Special counter body heights 750 mm | GN1/3 container + lids kit for drawer, h 150 mm |
| Technical compartment on the left | Stainless steel shelf GN1/1 |
| Lock with key for drawer 1/2 | Plastic coated shelf GN1/1 |
| Lock with key for drawer 1/3 | Pair of type C slides 505 mm |
| Lock with key for drawer 1/3 + 2/3 | Serial interface, RS485 cable |
| LED lighting | Cosmo cable connection kit |
| RAL customisable colouring | Cosmo wifi connection kit |
| Plug-in water unit | IP44 schuko socket with cover |
| Stainless steel evaporator | Saladette pans kit, 4 doors |
| Saladette lid, customised dimensions | Saladette lid, standard dimensions 4D |
| Saladette internal basin, customised dimensions | Saladette internal basin, standard dimensions 4D |
| Internal hygiene H3 | Removable plinth GN 4D h 100 mm |
| Granite worktop with splashback | 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



A: Power supply cable outlet

B: Condensation water drain

G: Racks pitch

J: Automatic evaporation of condensing water