

Client	Quantity
Project	Position

# Prep-station GN1/1 counter 4 doors

Model: TV21/1M-1/3-710 Cod: T10401000221



# Technical data F

599 lt
-2°+8°C
Plug-in
R290 (GWP=3)
110g
Hot gas
710 mm
Supplied standard with solenoid
2260×700×1005 mm
2355×800×998 mm
220 Kg / 230 Kg
/ 599 lt
220-240 V - 50 Hz
250W - 1,15A
406 W*
Evap10°C Cond. +55°C

# AISI 304 stainless steel top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/3 bowls with opening lid. Equipment: 4 GN1/1 plastic coated 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 hot gas 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 4 doors, counter body height 710 mm, with

# **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
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

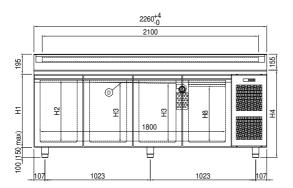
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Special size of technical compartment
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
LED lighting
RAL customisable colouring
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage

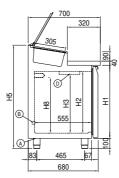
Adjustable feet h 145/195 mm
6 Swivel and brake castors h 128 mm
Brackets for GN pans for drawer
$\ensuremath{GN1/2}$ container + lids kit for drawer, h 150 mm
$\ensuremath{GN1/3}$ container + lids kit for drawer, h 150 mm
Stainless steel shelf GN1/1
Plastic coated shelf GN1/1
Pair of type C slides 505 mm
Serial interface, RS485 cable
Cosmo cable connection kit
Cosmo wifi connection kit
IP44 schuko socket with cover
Prep-Station pans kit GN1/3 plug-in, 4D
Removable plinth GN 4D h 100 mm
Removable plinth GN 4D h 150 mm

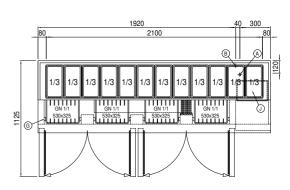
## COSMO - wi-fi control

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**







- A: Power supply cable outlet
- B: Condensation water drain
- D: Airflow conveyor

G: Racks pitch

J: Automatic evaporation of condensing water

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