

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

## Master GN counter 4 doors

Model: TS21/1MR-760

Cod: T10410000202

Master refrigerated counter 4 doors, counter body height 760 mm, without top. Remote refrigeration unit, 5 heavy duty climatic class and R452a 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:	Without top
Gross capacity:	649 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×680×860 mm
Packing dimensions:	2355×800×998 mm
Net / gross weight:	152 Kg / 162 Kg
Net / gross volume:	400 lt / 649 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	668 W*
*:	Evap. -10°C Cond. +55°C

### Features

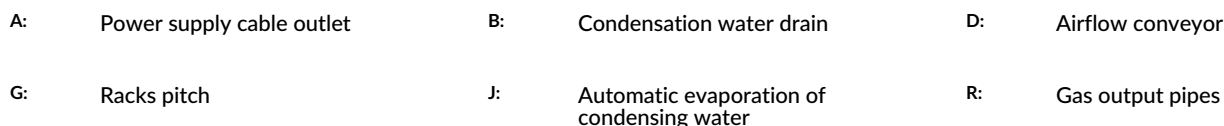
Standard equipment:	4 slides, 4 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	4 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	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

### 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 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



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.