

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

## Snack GN counter 4 doors

**Model:** TS21/1MR-490

**Cod:** T10410000204

Snack refrigerated counter 4 doors, counter body height 490 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 1/1, 1/2+1/2 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

<b>Top:</b>	Without top
<b>Gross capacity:</b>	380 lt
<b>Temperature range:</b>	-2°+8°C
<b>Refrigerant unit:</b>	remote
<b>Cooling gas:</b>	R452a
<b>Defrost:</b>	Electric
<b>Body height:</b>	490 mm
<b>Valve:</b>	Supplied standard with solenoid
<b>Dimensions:</b>	2050×680×590 mm
<b>Packing dimensions:</b>	2355×800×998 mm
<b>Gross weight:</b>	130 Kg
<b>Voltage:</b>	220-240 V - 50-60 Hz
<b>Total rate:</b>	810 W
<b>Absorbed Current:</b>	3,7 A
<b>Cooling capacity:</b>	668 W*

### Features

<b>Standard equipment:</b>	4 slides, 4 plastic coated GN1/1 shelves
<b>Control:</b>	Electronic, display flush with the panel
<b>Doors:</b>	4 doors, self-closing, reversible with 105° stop
<b>Door gasket:</b>	Magnetic, triple chamber and easily replaceable
<b>Insulation:</b>	60 mm thickness - CFC/HCFC free
<b>Exterior/interior finishing:</b>	Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
<b>Inner corners:</b>	Rounded for easy cleaning and ensuring maximum hygiene
<b>Handle:</b>	Stainless steel AISI 304, 2 mm thick
<b>Racks and slides:</b>	Stainless steel AISI 304
<b>Feets:</b>	AISI 304 stainless steel adjustable h 100/150 mm
<b>Cosmo:</b>	Predisposed for Cosmo Hub connection

## Accessories and variants

Drawers 1/1	6 Swivel and brake castors h 128 mm
Drawers 1/2	Brackets for GN pans for drawer
Special size of technical compartment	GN1/2 container + lids kit for drawer, h 150 mm
Technical compartment on the left	GN1/3 container + lids kit for drawer, h 150 mm
Common technical compartment	Bottles shelf, stainless steel coating for shelf 350
Counters without a technical compartment	Stainless steel shelf GN1/1
Lock with key for drawer 1/1	Plastic coated shelf GN1/1
Lock with key for drawer 1/2	Pair of type C slides 505 mm
RAL customisable colouring	Serial interface, RS485 cable
Predisposition for connection to CO2 remote control unit	Cosmo cable connection kit
Alimentazione frequenza 60Hz	Cosmo wifi connection kit
Other special voltage	Removable plinth GN 4DR h 100 mm
Remote condensing unit NEK6210GK	Removable plinth GN 4DR h 150 mm
Adjustable feet h 145/195 mm	R134a valve

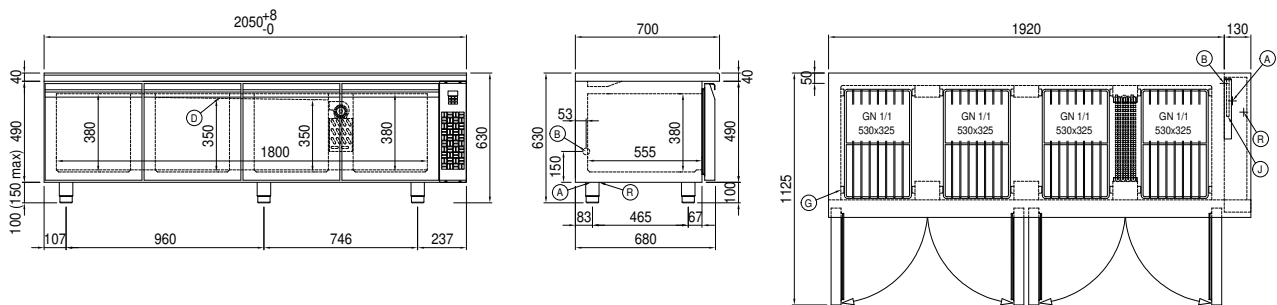
## Remote unit technical data

<b>Voltage:</b>	220-240V - 50 Hz
<b>Cooling gas:</b>	R452A
<b>Gross weight:</b>	16 Kg
<b>Dimensions:</b>	480×330×295 mm
<b>Packing dimensions:</b>	540×345×310 mm
<b>Cooling capacity:</b>	Evap. -10°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



<b>A:</b>	Power supply cable outlet	<b>B:</b>	Condensation water drain	<b>D:</b>	Airflow conveyor
<b>G:</b>	Racks pitch	<b>J:</b>	Automatic evaporation of condensing water	<b>R:</b>	Gas output pipes