

| Client | Quantity |
|---------|----------|
| Project | Position |

Snack GN counter 4 doors

Model: TP21/1MR-490 Cod: T10411000204



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.

Snack refrigerated counter 4 doors, counter body height 490 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas.

Technical data

| Тор: | With top |
|---------------------|---------------------------------|
| Gross capacity: | 380 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | remote |
| Cooling gas: | R452a (GWP=2.141) |
| Defrost: | Electric |
| Body height: | 490 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 2050×700×630 mm |
| Packing dimensions: | 2355×800×998 mm |
| Net / gross weight: | 150 Kg / 160 Kg |
| Net / gross volume: | 210 lt / 380 lt |
| Voltage: | 220-240 V - 50-60 Hz |
| Total rate: | 810W - 3,7A |
| Cooling capacity: | 668 W* |
| *: | Evap10°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 previouly or subsequently sold.



Accessories and variants

| 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 |
| Bottles shelf, stainless steel coating for shelf 350 |
| 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 |
| Removable plinth GN 4DR h 100 mm |
| Removable plinth GN 4DR h 150 mm |
| R134a valve |

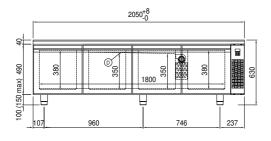
Remote unit technical data

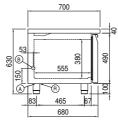
| Voltage: | 220-240 V - 50 Hz |
|----------------------------|----------------------|
| Assorbimento Unità Remota: | 500W - 2,3A |
| Cooling gas: | R452A |
| Gross weight: | 16 Kg |
| Dimensions: | 480×330×295 mm |
| Pipe delivery: | Ø 1/4" |
| Pipe suction: | Ø 3/8" |
| Packing dimensions: | 540×345×310 mm |
| Cooling capacity: | Evap10°C Cond. +55°C |

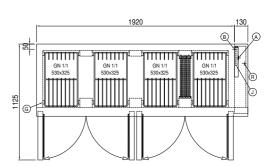
COSMO - wi-fi control

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







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

G: Racks pitch

- J: Automatic evaporation of condensing water
- R: Gas output pipes

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