

Client	Quantity
Project	Position

Snack GN counter 4 doors

Model: TP21/1BR-490 Cod: T10411000404



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. Temperature range -15°-22°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

Technical data

Тор:	With top
Gross capacity:	380 lt
Temperature range:	-15°-22°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:	970W - 4,4A
Cooling capacity:	646 W*
*:	Evap30°C Cond. +55°C

Features

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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

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

Drawers 1/1	
Drawers 1/2	
Special size of technical compartment	
Technical compartment on the left	
Common technical compartment	
Counters without a technical compartment	
Lock with key for drawer 1/1	
Lock with key for drawer 1/2	
RAL customisable colouring	
Predisposition for connection to CO2 remote control unit	
Alimentazione frequenza 60Hz	
Other special voltage	
Remote condensing unit NT2180GK	

Adjustable feet h 145/195 mm	
6 Swivel and brake castors h 128 mm	
Brackets for GN pans for drawer	
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	

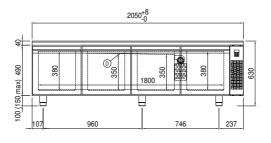
Remote unit technical data

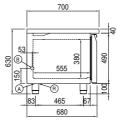
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	840W - 3,8A
Cooling gas:	R452A
Gross weight:	30,2 Kg
Dimensions:	500×330×295 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°C Cond. +55°C

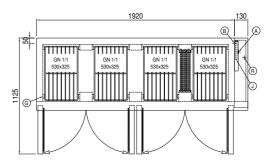
COSMO - wi-fi control

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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