

Client	Quantity
Project	Position

Prep-station GN1/1 counter 4 doors

Model: TVG21/1MR-1/3-760 Cod: T10413000222



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 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.

Prep-Station 700 refrigerated counter 4 doors, counter body height 760 mm, with Rosa Beta granite top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration.

Technical data

Тор:	With 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:	2050×700×1055 mm
Packing dimensions:	2355×800×998 mm
Net / gross weight:	217 Kg / 227 Kg
Net / gross volume:	/ 649 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	519 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
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 previouly 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
Common technical compartment
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
Predisposition for connection to CO2 remote control unit
Alimentazione frequenza 60Hz
Other special voltage

Remote condensing unit NEK62	10GK
Adjustable feet h 145/195 mm	
6 Swivel and brake castors h 128	3 mm
Brackets for GN pans for drawer	•
GN1/2 container + lids kit for dr	awer, h 150 mm
GN1/3 container + lids kit for dr	awer, 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	
Prep-Station pans kit GN1/3 ren	note, 4D
Removable plinth GN 4DR h 100) mm
Removable plinth GN 4DR h 150) mm
R134a valve	

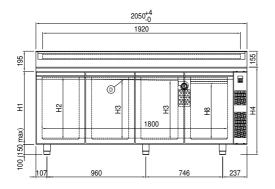
Remote unit technical data

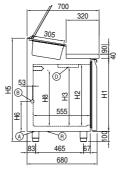
W - 2,3A
52A
Kg
×330×295 mm
/4"
/8"
×345×310 mm
p10°C Cond. +55°C
֡

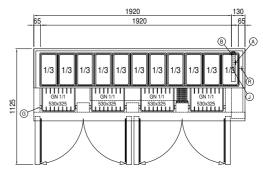
COSMO - wi-fi control

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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