coldline

Client		Quantity	
Project		Position	

Prep-station GN1/1 counter 4 doors

Model: TVG21/1MR-1/6-710   **Cod:** T10413000231

Prep-Station 700 refrigerated counter 4 doors, counter body height 710 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. Refrigerated container for GN1/6 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.

Technical data

Top:	With top
Gross capacity:	599 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×700×1005 mm
Packing dimensions:	2355×800×998 mm
Net / gross weight:	195 Kg / 205 Kg
Net / gross volume:	/ 599 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	519 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
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

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 NEK6210GK

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

GN1/3 container + lids kit for drawer, 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 GN1/6 remote, 4D

Removable plinth GN 4DR h 100 mm

Removable plinth GN 4DR h 150 mm

R134a valve

Remote unit technical data

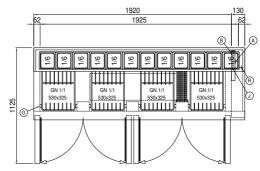|	
Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	500W - 2,3A
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Pipe delivery:	Ø 1/4"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap. -10°C Cond. +55°C

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

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		

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.