Client _____ Quantity _____

Project _____ Position _____

Master 600 counter 1 door

Model: TS09/1MQ-760 **Cod:** T12100000202

Master 600 refrigerated counter 1 door, counter body height 760 mm, without top. Plug-in refrigeration unit, A energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 1 325x430 mm plastic coated shelf. 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 hot gas 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:	Without top
Gross capacity:	106 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Energetic class:	A
Energy efficiency index:	22,4
Annual consumption:	448 kW/h annum
24h consumption:	1,227 kW/h/24h
Climate class:	5
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	110g
Defrost:	Hot gas
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	820×580×860 mm
Packing dimensions:	915×800×1010 mm
Net / gross weight:	78 Kg / 88 Kg
Net / gross volume:	81 lt / 106 lt
Voltage:	220-240 V - 50 Hz
Total rate:	250W - 1,15A
Cooling capacity:	406 W*
*:	Evap. -10°C Cond. +55°C

Features

Standard equipment:	1 slide, 1 plastic coated 325x430 mm shelf
Control:	Electronic, display flush with the panel
Doors:	1 door, 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 previosly or subsequently sold.

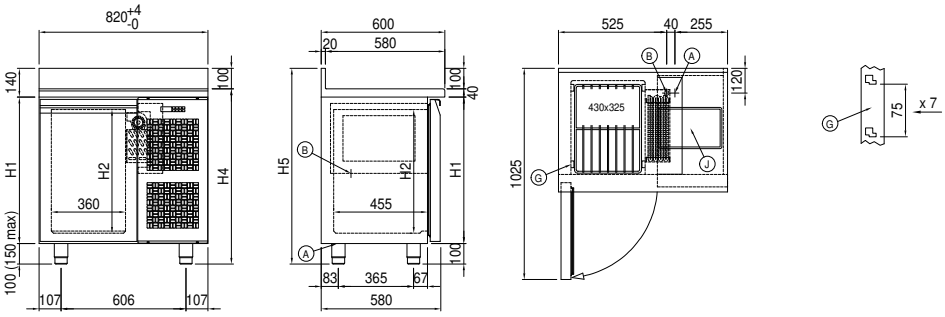
Accessories and variants

Drawers 1/2	Internal hygiene H3
Drawers 1/3	Granite flat worktop
Drawers 1/3 + 2/3	Granite worktop with splashback
Special counter body heights 650 mm	Adjustable feet h 145/195 mm
Special counter body heights 700 mm	4 Swivel and brake castors h 128 mm
Special counter body heights 750 mm	Brackets for GN pans for drawer
Technical compartment on the left	GN1/2 container + lids kit for drawer, h 150 mm
Lock with key for drawer 1/2	GN1/3 container + lids kit for drawer, h 150 mm
Lock with key for drawer 1/3	Plastic coated shelf 325x430
Lock with key for drawer 1/3 + 2/3	Pair of type C slides 405 mm
Glass door	Serial interface, RS485 cable
LED lighting	IP44 schuko socket with cover
RAL customisable colouring	Cosmo cable connection kit
Plug-in water unit	Cosmo wifi connection kit
Alimentazione frequenza 60Hz	Removable plinth CQ 1D h 100 mm
Other special voltage	Removable plinth CQ 1D h 150 mm

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

G: Racks pitch

J: Automatic evaporation of condensing water

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 previosly or subsequently sold.