

Client	Quantity
Project	Position

Master 600 counter 2 doors

Model: TP13/1MQ-660 **Cod:** T12201000203



Technical data

Тор:	With top
Gross capacity:	210 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Energetic class:	A
Energy efficiency index:	20
Annual consumption:	426 kW/h annum
24h consumption:	1,167 kW/h/24h
Climate class:	5
Cooling gas:	R290
Defrost:	Hot gas
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	1300×600×800 mm
Packing dimensions:	1395×800×998 mm
Gross weight:	119 Kg
Voltage:	220-240 V - 50 Hz
Total rate:	250 W
Absorbed Current:	1,15 A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Master 600 refrigerated counter 1 door, counter body height 660 mm, with top. Plugin refrigeration unit, A energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: $2\,325\times430$ mm 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 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.

Features

Standard equipment:	2 slides, 2 plastic coated 325x430 mm shelves
Control:	Electronic, display flush with the panel
Doors:	2 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 previously or subsequently sold.



Accessories and variants

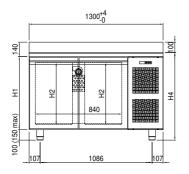
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 650 mm
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
LED lighting
RAL customisable colouring
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage
Internal hygiene H3

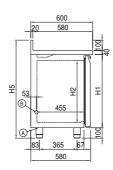
Granite flat worktop	
Granite worktop with splashback	
Service water sink Ø 300 mm	
Single lever mixer hole Ø 3/4	
Adjustable feet h 145/195 mm	
4 Swivel and brake castors h 128 mm	
Brackets for GN pans for drawer	
GN1/2 container + lids kit for drawer, h 150	mm
GN1/3 container + lids kit for drawer, h 150	mm
Plastic coated shelf 325x430	
Pair of type C slides 405 mm	
Serial interface, RS485 cable	
IP44 schuko socket with cover	
Cosmo cable connection kit	
Cosmo wifi connection kit	
Removable plinth CQ 2D h 100 mm	

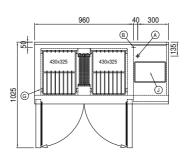
COSMO - wi-fi control

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
- 3: 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 previously or subsequently sold.