

Client _____ Quantity _____
 Project _____ Position _____

Master 600 counter 2 doors

Model: TP13/1MQR-660

Cod: T12211000203

Master 600 refrigerated counter 1 door, counter body height 660 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 2 325x430 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 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:	210 lt
Temperature range:	-2°+8°C
Refrigerant unit:	remote
Cooling gas:	R452a
Defrost:	Electric
Body height:	660 mm
Valve:	Supplied standard with solenoid
Dimensions:	1090×600×800 mm
Packing dimensions:	1395×800×998 mm
Gross weight:	89 Kg
Voltage:	220-240 V - 50-60 Hz
Total rate:	810 W
Absorbed Current:	3,7 A
Cooling capacity:	519 W*

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

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	Remote condensing unit EMT6165GK
Special counter body heights 700 mm	Adjustable feet h 145/195 mm
Special counter body heights 750 mm	4 Swivel and brake castors h 128 mm
Technical compartment on the left	Brackets for GN pans for drawer
Common technical compartment	GN1/2 container + lids kit for drawer, h 150 mm
Counters without a technical compartment	GN1/3 container + lids kit for drawer, h 150 mm
Lock with key for drawer 1/2	Plastic coated shelf 325x430
Lock with key for drawer 1/3	Pair of type C slides 405 mm
Lock with key for drawer 1/3 + 2/3	Serial interface, RS485 cable
LED lighting	Cosmo cable connection kit
RAL customisable colouring	Cosmo wifi connection kit
Predisposition for connection to CO2 remote control unit	Removable plinth CQ 2DR h 100 mm
Alimentazione frequenza 60Hz	Removable plinth CQ 2DR h 150 mm
Other special voltage	R134a valve

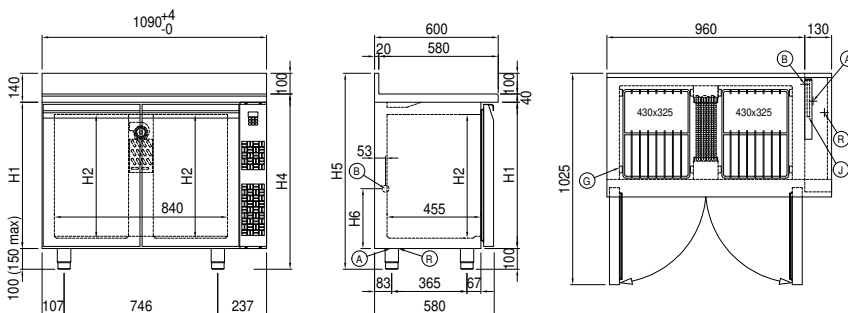
Remote unit technical data

Voltage:	220-240V - 50 Hz
Cooling gas:	R452A
Gross weight:	17 Kg
Dimensions:	450x300x270 mm
Packing dimensions:	470x330x300 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



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|-----------------------------------------------------|------------------------------------|-----------------------|
| A: Power supply cable outlet | B: Condensation water drain | G: Racks pitch |
| J: Automatic evaporation of condensing water | R: Gas output pipes | |