coldline

Client	Quantity
Project	Position
Master 600 counter 3 doors	

Model: TP17/1MQR-760

Cod: T12311000202

Master 600 refrigerated counter 1 door, counter body height 760 mm, with top. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 3 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

-	
Тор:	With top
Gross capacity:	390 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:	1570×600×900 mm
Packing dimensions:	1875×800×998 mm
Net / gross weight:	134 Kg / 144 Kg
Net / gross volume:	243 lt / 390 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	810W - 3,7A
Cooling capacity:	668 W*
*:	Evap10°C Cond. +55°C

Features

Control:Electronic, display flush with the panelDoors:3 doors, self-closing, reversible with 105° stopDoor gasket:Magnetic, triple chamber and easily replaceableInsulation:60 mm thickness - CFC/HCFC freeExterior/interior finishing:Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.	tandard equipment:	3 slides, 3 plastic coated 325x430 mm shelves
Doors: 3 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 maxim hygiene	andaru equipment.	5 sildes, 5 plastic coated 525x450 min sileives
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 maxim hygiene	ontrol:	Electronic, display flush with the panel
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steel. Base in colaminated steel. Inner corners: Rounded for easy cleaning and ensuring maxim hygiene	sulation:	60 mm thickness - CFC/HCFC free
hygiene	<pre>kterior/interior finishing:</pre>	
Handle: Stainless steel AISI 304, 2 mm thick	ner corners:	Rounded for easy cleaning and ensuring maximum hygiene
	andle:	Stainless steel AISI 304, 2 mm thick
Racks and slides: Stainless steel AISI 304	acks and slides:	Stainless steel AISI 304
Feets: AISI 304 stainless steel adjustable h 100/150 r	eets:	AISI 304 stainless steel adjustable h 100/150 mm
Cosmo: Predisposed for Cosmo Hub connection	osmo:	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.

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Accessories and variants

Drawers 1/2	Other special voltage	
Drawers 1/3	Internal hygiene H3	
Drawers 1/3 + 2/3	Granite flat worktop	
Special counter body heights 650 mm	Granite worktop with splashback	
Special counter body heights 700 mm	Remote condensing unit NEK6210GK	
Special counter body heights 750 mm	Adjustable feet h 145/195 mm	
Technical compartment on the left	4 Swivel and brake castors h 128 mm	
Common technical compartment	Brackets for GN pans for drawer	
Counters without a technical compartment	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	Cosmo cable connection kit	
RAL customisable colouring	Cosmo wifi connection kit	
Predisposition for connection to CO2 remote	Removable plinth CQ 3DR h 100 mm	
control unit	Removable plinth CQ 3DR h 150 mm	
Alimentazione frequenza 60Hz		

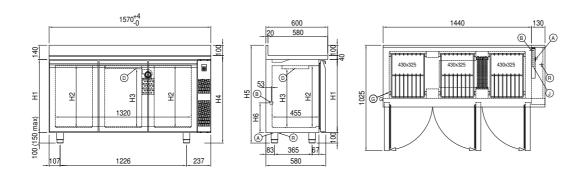
Remote unit technical data

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:	Evap10°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 wa
G:	Racks pitch	J:	Automatic evapo

G: Racks pitch

B:	Condensation

- ater drain
- Airflow conveyor

D:

Automatic evaporation of R: Gas output pipes condensing water

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