coldline

Client	Quantity Position
Master 600 counter 4 doors	

Model: TA21/1BQR-760

Cod: T12412000402

Master 600 refrigerated counter 1 door, counter body height 760 mm, top with splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 4 325x430 mm plastic coated shelves. Each compartment can be configured with 1/2+1/2, 1/3+2/3, 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 for 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.



Technical data

Тор:	With top and splashback
Gross capacity:	532 lt
Temperature range:	-15°-22°C
Refrigerant unit:	remote
Cooling gas:	R452a (GWP=2.141)
Defrost:	Electric
Body height:	760 mm
Valve:	Supplied standard with solenoid
Dimensions:	2050×600×1000 mm
Packing dimensions:	2355×800×998 mm
Net / gross weight:	177 Kg / 187 Kg
Net / gross volume:	324 lt / 532 lt
Voltage:	220-240 V - 50-60 Hz
Total rate:	970W - 4,4A
Cooling capacity:	646 W*
*:	Evap30°C Cond. +55°C

Features

Standard equipment:	4 slides, 4 plastic coated 325x430 mm 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
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.

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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 NT2180GK	
Special counter body heights 750 mm	Adjustable feet h 145/195 mm	
Technical compartment on the left	6 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	
LED lighting	Serial interface, RS485 cable	
RAL customisable colouring	Cosmo cable connection kit	
Predisposition for connection to CO2 remote	Cosmo wifi connection kit	
control unit	Removable plinth CQ 4DR h 100 mm	
Alimentazione frequenza 60Hz		

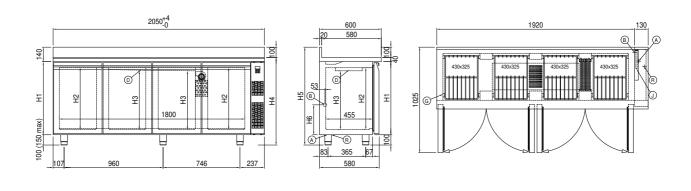
Remote unit technical data

Voltage:	220-240 V - 50 Hz
Assorbimento Unità Remota:	840W - 3,8A
Cooling gas:	R452A
Gross weight:	30,2 Kg
Dimensions:	500×330×295 mm
Pipe delivery:	Ø 3/8"
Pipe suction:	Ø 3/8"
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap30°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 dr

J:

G: Racks pitch

Condensation water drain

- D: Airflow conveyor
- Automatic evaporation of R: Gas output pipes condensing water

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