Client _____ Quantity _____

Project _____ Position _____

# Pastry EN60x40 counter 1 door

**Model:** TP09/1BJR-660 **Cod:** T20111000403

Pastry 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 -15°-22°C with ventilated refrigeration. Equipment: 4 pairs of slides for EN60x40 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:** | 157 lt |
| **Temperature range:** | -15°-22°C |
| **Refrigerant unit:** | remote |
| **Cooling gas:** | R452a (GWP=2.141) |
| **Defrost:** | Electric |
| **Body height:** | 660 mm |
| **Valve:** | Supplied standard with solenoid |
| **Dimensions:** | 755×800×800 mm |
| **Packing dimensions:** | 990×900×998 mm |
| **Net / gross weight:** | 68 Kg / 78 Kg |
| **Net / gross volume:** | 115 lt / 157 lt |
| **Voltage:** | 220-240 V - 50-60 Hz |
| **Total rate:** | 765W - 3,5A |
| **Cooling capacity:** | 540 W* |
| *: | Evap. -30°C Cond. +55°C |

## Features

| | |
|---|---|
| **Standard equipment:** | 4 slides EN60x40 |
| **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
- Drawers 1/3
- Drawers 1/3 + 2/3
- Technical compartment on the left
- Common technical compartment
- Counters without a technical compartment
- Lock with key for drawer 1/2
- Lock with key for drawer 1/3
- Lock with key for drawer 1/3 + 2/3
- RAL customisable colouring
- Predisposition for connection to CO2 remote control unit
- Alimentazione frequenza 60Hz
- Other special voltage
- Internal hygiene H3
- Granite flat worktop
- Granite worktop with splashback
- Remote condensing unit NT2178GK
- Adjustable feet h 145/195 mm
- 4 Swivel and brake castors h 128 mm
- Aluminium coated backingan EN60x40 h 20 mm
- Stainless steel shelf EN60x40
- Plastic coated shelf EN60x40
- Pair of type L slides 605 mm
- Serial interface, RS485 cable
- Cosmo cable connection kit
- Cosmo wifi connection kit
- Removable plinth EN 1DR h 100 mm
- Removable plinth EN 1DR h 150 mm

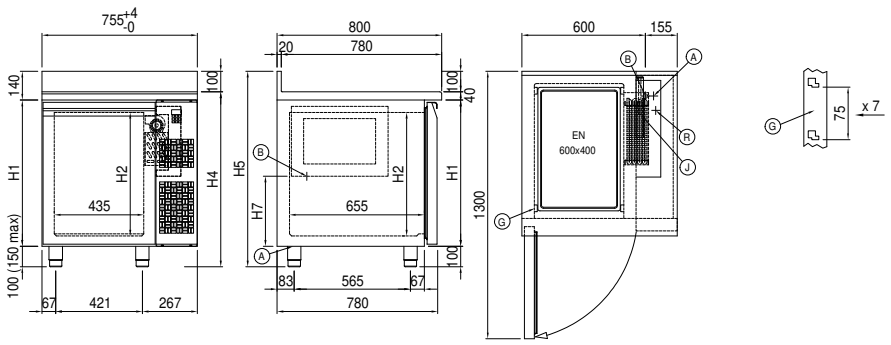
## Remote unit technical data

| | |
|---|---|
| **Voltage:** | 220-240 V - 50 Hz |
| **Unit total rate :** | 650W - 3,0A |
| **Cooling gas:** | R452A |
| **Gross weight:** | 25,7 Kg |
| **Dimensions:** | 500×330×295 mm |
| **Pipe delivery:** | Ø 3/8" |
| **Pipe suction:** | Ø 3/8" |
| **Packing dimensions:** | 540×345×310 mm |
| **Cooling capacity:** | Evap. -30°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 drain

**G:** Racks pitch

**J:** Automatic evaporation of condensing water

**R:** Gas output pipes

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