

Client _____ Quantity _____

Project _____ Position _____

Pastry EN60x40 counter 2 doors

Model: TP13/1MJ-760

Cod: T20201000202



Technical data

| | |
|--------------------------|---------------------------------|
| Top: | With top |
| Gross capacity: | 421 lt |
| Temperature range: | -2°+8°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | B |
| Energy efficiency index: | 32,1 |
| Annual consumption: | 803 kW/h annum |
| 24h consumption: | 2,2 kW/h/24h |
| Climate class: | 5 |
| Cooling gas: | R290 (GWP=3) |
| Refrigerant Charge: | 110g |
| Defrost: | Hot gas |
| Body height: | 760 mm |
| Valve: | Supplied standard with solenoid |
| Dimensions: | 1450×800×900 mm |
| Packing dimensions: | 1545×900×998 mm |
| Net / gross weight: | 141 Kg / 151 Kg |
| Net / gross volume: | 278 lt / 421 lt |
| Voltage: | 220-240 V - 50 Hz |
| Total rate: | 250W - 1,15A |
| Cooling capacity: | 406 W* |
| *: | Evap. -10°C Cond. +55°C |

Features

| | |
|------------------------------|--|
| Standard equipment: | 8 slides EN60x40 |
| 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.

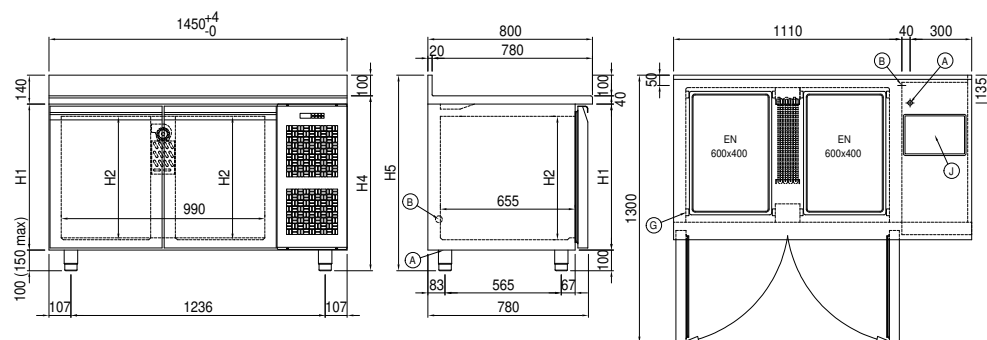
Accessories and variants

| | |
|------------------------------------|--|
| Drawers 1/2 | Granite worktop with splashback |
| Drawers 1/3 | Service water sink Ø 300 mm |
| Drawers 1/3 + 2/3 | Single lever mixer hole Ø 3/4 |
| Technical compartment on the left | Adjustable feet h 145/195 mm |
| Lock with key for drawer 1/2 | 4 Swivel and brake castors h 128 mm |
| Lock with key for drawer 1/3 | Aluminium coated backingan EN60x40 h 20 mm |
| Lock with key for drawer 1/3 + 2/3 | Stainless steel shelf EN60x40 |
| RAL customisable colouring | Plastic coated shelf EN60x40 |
| Plug-in water unit | Pair of type L slides 605 mm |
| Stainless steel evaporator | IP44 schuko socket with cover |
| Alimentazione frequenza 60Hz | Serial interface, RS485 cable |
| Other special voltage | Cosmo cable connection kit |
| Internal hygiene H3 | Cosmo wifi connection kit |
| Granite flat worktop | Removable plinth EN 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

B: Condensation water drain

G: Racks pitch

J: Automatic evaporation of condensing water