

Client	Quantity
Project	Position

# Prep-station EN60x40 counter 3 doors

Model: TV17/1MZ-1/3-710 Cod: T20301000221



## **Technical data**

Тор:	With top
Gross capacity:	607 lt
Temperature range:	-2°+8°C
Refrigerant unit:	Plug-in
Cooling gas:	R290 (GWP=3)
Refrigerant Charge:	110g
Defrost:	Hot gas
Body height:	710 mm
Valve:	Supplied standard with solenoid
Dimensions:	2005×800×1005 mm
Packing dimensions:	2100×900×998 mm
Net / gross weight:	180 Kg / 190 Kg
Net / gross volume:	/ 607 lt
Voltage:	220-240 V - 50 Hz
Total rate:	250W - 1,15A
Cooling capacity:	406 W*
*:	Evap10°C Cond. +55°C

Prep-Station 800 refrigerated counter 3 doors, counter body height 710 mm, with AISI 304 stainless steel top. Plug-in refrigeration unit, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Refrigerated container for GN1/3 bowls with opening lid. Equipment: 3 EN60x40 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 hot gas 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.

#### **Features**

Standard equipment:	3 slides, 3 plastic coated EN60x40 shelves
Control:	Electronic, display flush with the panel
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 maximum hygiene
Lid hinges:	Made of black plastic
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Handle:	Stainless steel AISI 304, 2 mm thick
Handle: Racks and slides:	Stainless steel AISI 304, 2 mm thick Stainless steel AISI 304
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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

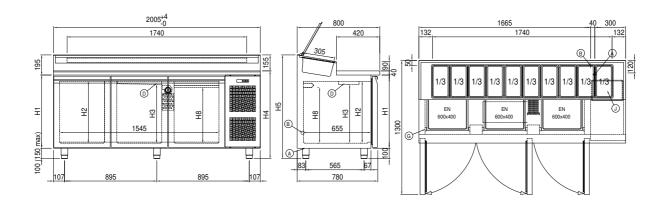
Drawers 1/2
Drawers 1/3
Drawers 1/3 + 2/3
Special counter body heights 700 mm
Special counter body heights 750 mm
Technical compartment on the left
Special size of technical compartment
Lock with key for drawer 1/2
Lock with key for drawer 1/3
Lock with key for drawer 1/3 + 2/3
LED lighting
RAL customisable colouring
Plug-in water unit
Alimentazione frequenza 60Hz
Other special voltage

	stable feet h 145/195 mm
6 Swi	ivel and brake castors h 128 mm
EN d	rawer reduction kit for GN containers
Brack	ets for GN pans for drawer
GN1	/2 container + lids kit for drawer, h 150 mm
GN1	/3 container + lids kit for drawer, h 150 mm
Stain	less steel shelf EN60x40
Plasti	c coated shelf EN60x40
Pair c	of type L slides 605 mm
Seria	l interface, RS485 cable
Cosm	no cable connection kit
Cosm	no wifi connection kit
IP44	schuko socket with cover
Prep-	Station pans kit GN1/3 plug-in, 3D EN
Remo	ovable plinth EN 3D 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 D: Airflow conveyor

G: Racks pitch J: Automatic evaporation of R: Gas output pipes condensing water

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