

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_

## Pastry EN60x40 counter 3 doors

Model: TP17/1BJ-710

Cod: T20301000401

Pastry refrigerated counter 3 doors, counter body height 710 mm, with top. Plug-in refrigeration unit, E energetic class, 5 heavy duty climatic class and R290 ecological refrigerant gas. Temperature range -15°-22°C with ventilated refrigeration. Equipment: 12 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 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.



### Technical data

|                          |                                 |
|--------------------------|---------------------------------|
| Top:                     | With top                        |
| Gross capacity:          | 607 lt                          |
| Temperature range:       | -15°-22°C                       |
| Refrigerant unit:        | Plug-in                         |
| Energetic class:         | E                               |
| Energy efficiency index: | 78,7                            |
| Annual consumption:      | 3626 kW/h annum                 |
| 24h consumption:         | 9,934 kW/h/24h                  |
| Climate class:           | 5                               |
| Cooling gas:             | R290 (GWP=3)                    |
| Refrigerant Charge:      | 110g                            |
| Defrost:                 | Hot gas                         |
| Body height:             | 710 mm                          |
| Valve:                   | Supplied standard with solenoid |
| Dimensions:              | 2005×800×850 mm                 |
| Packing dimensions:      | 2100×900×998 mm                 |
| Net / gross weight:      | 170 Kg / 180 Kg                 |
| Net / gross volume:      | 382 lt / 607 lt                 |
| Voltage:                 | 220-240 V - 50 Hz               |
| Total rate:              | 850W - 3,9A                     |
| Cooling capacity:        | 569 W*                          |
| *:                       | Evap. -30°C Cond. +55°C         |

### Features

|                              |  |
|------------------------------|--|
| Standard equipment:          | 12 slides EN60x40  |
| 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                             |
| 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.

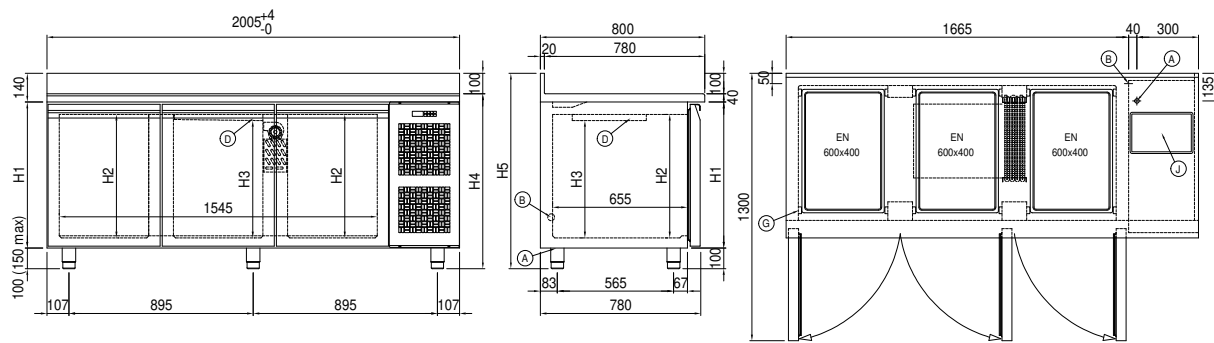
### Accessories and variants

|                                    |  |
|------------------------------------|--|
| Drawers 1/2                        | Service water sink Ø 300 mm                |
| Drawers 1/3                        | Single lever mixer hole Ø 3/4              |
| Drawers 1/3 + 2/3                  | Adjustable feet h 145/195 mm               |
| Technical compartment on the left  | 6 Swivel and brake castors h 128 mm        |
| Lock with key for drawer 1/2       | Aluminium coated backingan EN60x40 h 20 mm |
| Lock with key for drawer 1/3       | Stainless steel shelf EN60x40              |
| Lock with key for drawer 1/3 + 2/3 | Plastic coated shelf EN60x40               |
| RAL customisable colouring         | Pair of type L slides 605 mm               |
| Plug-in water unit                 | 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 3D h 100 mm            |
| Granite worktop with splashback    | Removable plinth EN 4D h 150 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 condensing water |                     |

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