

Client _____ Quantity _____
Project _____ Position _____

Pastry EN60x40 counter 3 doors

Model: TA17/1BJ-760

Cod: T20302000402

Pastry refrigerated counter 3 doors, counter body height 760 mm, top with splashback. 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 and splashback |
| Gross capacity: | 658 lt |
| Temperature range: | -15°-22°C |
| Refrigerant unit: | Plug-in |
| Energetic class: | E |
| Energy efficiency index: | 80,5 |
| Annual consumption: | 3879 kW/h annum |
| 24h consumption: | 10,627 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: | 2005×800×1000 mm |
| Packing dimensions: | 2100×900×998 mm |
| Net / gross weight: | 184 Kg / 194 Kg |
| Net / gross volume: | 418 lt / 658 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.

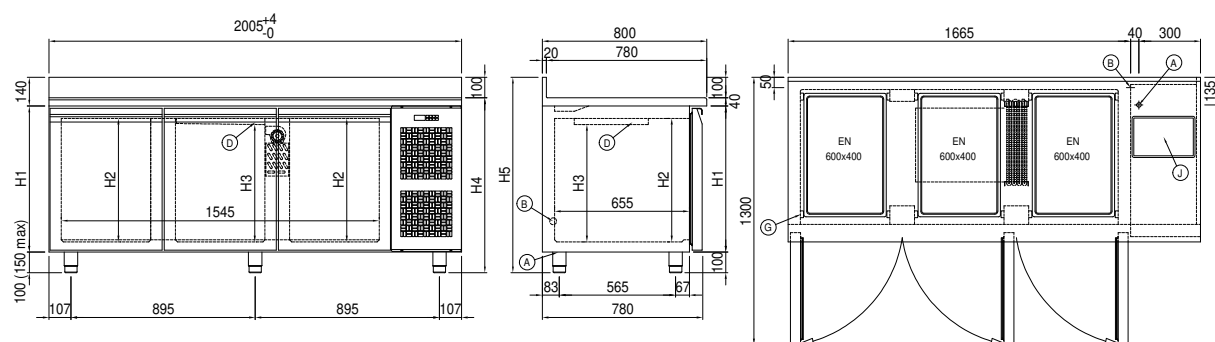
Accessories and variants

| | |
|------------------------------------|--------------------------------------------|
| 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 | | |